

S.No. 3845

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(For candidates admitted from 2016–2021 Batch)

B.Sc. DEGREE EXAMINATION, NOVEMBER 2023.

Part III — Nutrition and Dietetics — Major

FOOD SERVICE MANAGEMENT — II

Time : Three hours

Maximum : 75 marks

PART A — (10 × 2 = 20)

Answer ALL questions.

1. Define portable service.
2. What is Western menu planner?
3. List out the types of store record.
4. What is informal service?
5. Write two factors of food service industry.
6. What is costing of dishes?
7. Write two factors involved in selection of experiment.
8. What are the materials used in dining room?
9. Define layout of food plants.
10. Draw the space allocation for service area.

PART B — (5 × 5 = 25)

Answer ALL questions, Choosing either (a) or (b).

11. (a) Write the types of food service system.

Or

- (b) Differentiate the waiter and portable service.

12. (a) Write short note on purchase specifications.

Or

- (b) How you determine the standardisation of recipes?

13. (a) Discuss about the methods of controlling food cost.

Or

- (b) Explain about the method of pricing items.

14. (a) Write about the factors that involved in selection of equipment.

Or

- (b) What are materials used during the room furnishings?

15. (a) How you allocated the space in dish washing areas?

Or

- (b) How you allocated the space is storage area of food service?

PART C — (3 × 10 = 30)

Answer any THREE questions.

16. Explain in detail about the styles of service with examples.

17. Describe in detail about the storing and issuing of food purchasing.

18. Elaborate the principles of food cost control and elements of cost - food cost.

19. Explain the equipments that used in dining room furnishings.

20. Write any three area space allocation in food service.