

B.SC. DEGREE EXAMINATION, APRIL 2018

III YEAR - VI SEMESTER

Core Major Paper XII-FOOD SERVICE MANAGEMENT II

Time : 3 Hours

Max.marks :75

Section A ($10 \times 2 = 20marks$)

Answer any **TEN** questions

1. Classify the equipments based on order of use.
2. What are the features that indicate the good design in any equipment?
3. What is an ideal food plant layout?
4. What is area of reach?
5. What is a cyclic menu?
6. Write a note on plated service.
7. What is sink waste disposal unit?
8. Give any four factors considered in designing kitchen work centres.
9. What is HACCP?
10. What are the priorities of fssai?
11. List down the functions of menu planning.
12. How do you make an effective use of left over chappathi?

Section B ($5 \times 5 = 25marks$)

Answer any **FIVE** questions

13. What are the different base materials used in fabricating equipments in food production area? Also write the advantages of each.
14. Comment on the importance of ventilation in any food service institution.
15. What are the different types of buffet?

P.T.O.

16. List down the check list to ensure hygiene while receiving the following foods
 - a) Fruits & vegetables
 - b) Fish, meat and poultry.
17. What are the tasks of an entrepreneurship?
18. Discuss briefly about fssai.
19. Discuss the importance of portion control in food service.

Section C ($3 \times 10 = 30marks$)

Answer any **THREE** questions

20. Explain the different types of menu.
21. Describe the different kitchen layouts.
22. What are the factors to be considered for selection of electrical and non- electrical equipments of any catering institution?
23. Write a detailed note on the prevention and control of infestation in food storage area.
24. Enumerate the steps of HACCP.