

B.Sc. DEGREE EXAMINATION, NOVEMBER 2018
III Year V Semester
Core Major - Paper VIII
FOOD SERVICE MANAGEMENT I

Time : 3 Hours

Max.marks :75

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

Answer any **TEN** questions

1. Write short notes on organisation chart
2. What is management by objectives
3. Explain any two significance of forecasting
4. Describe Job analysis
5. Enlist any four sources of external recruitment
6. What is Induction
7. Define work centre
8. Explain worker's area of reach
9. What is Ledger
10. Explain break even analysis
11. Define management
12. Enlist any two over head cost

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

Answer any **FIVE** questions

13. Discuss about the scope of Food industries.
14. Explain the different types of Organization.
15. Discuss the various types of Leadership skill.
16. Bring out the importance of lighting and ventilation in food preparation area
17. What are the rules of double entry book keeping
18. Bring out importance of Training
19. Discuss on components of cost with suitable examples

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

Answer any **THREE** questions

20. Elaborate on the different types of commercial and non commercial catering institutions
21. Describe in detail about the principles of management
22. Explain the procedure of selection in detail
23. Give a detailed note on factors to be considered while planning Layout for production and storage area.
24. Define Food cost. What are the various ways in controlling Food cost in a Food service Institution.

B.Sc. DEGREE EXAMINATION, NOVEMBER 2018
III Year V Semester
Core Major - Paper VIII
FOOD SERVICE MANAGEMENT I

Time : 3 Hours

Max.marks :75

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

Answer any **TEN** questions

1. Write short notes on organisation chart
2. What is management by objectives
3. Explain any two significance of forecasting
4. Describe Job analysis
5. Enlist any four sources of external recruitment
6. What is Induction
7. Define work centre
8. Explain worker's area of reach
9. What is Ledger
10. Explain break even analysis
11. Define management
12. Enlist any two over head cost

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

Answer any **FIVE** questions

13. Discuss about the scope of Food industries.
14. Explain the different types of Organization.
15. Discuss the various types of Leadership skill.
16. Bring out the importance of lighting and ventilation in food preparation area
17. What are the rules of double entry book keeping
18. Bring out importance of Training
19. Discuss on components of cost with suitable examples

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

Answer any **THREE** questions

20. Elaborate on the different types of commercial and non commercial catering institutions
21. Describe in detail about the principles of management
22. Explain the procedure of selection in detail
23. Give a detailed note on factors to be considered while planning Layout for production and storage area.
24. Define Food cost. What are the various ways in controlling Food cost in a Food service Institution.