

**B.Sc DEGREE EXAMINATION, APRIL 2019**  
**III Year VI Semester**  
**Food Service Management II**

**Time : 3 Hours**

**Max.marks :75**

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

Answer any **TEN** questions

1. Describe the cook- chill system of food production.
2. Mention any two functions of a menu.
3. Define base materials.
4. What is custom built equipment?
5. Describe the practice of FIFO in storage.
6. Write about COD system of purchase.
7. Define portion control.
8. What do you mean by centralised room service?
9. Describe environmental hygiene.
10. What does cross contamination mean?
11. List the methods of solid waste disposal.
12. State the advantages of a cyclic menu.

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

Answer any **FIVE** questions

13. Write short notes on conventional and commissary system of food production.
14. Outline the factors to be considered for selecting kitchen equipments.
15. Write on the essential storage records to be maintained?
16. Elaborate on the steps involved in recipe standardisation process.
17. Expand FSSAI. Summarize its functions.
18. Enumerate the points to be considered when planning menus.
19. Comment on the equipment used to keep food hot.

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

Answer any **THREE** questions

20. Explain the different types of menu in detail.
21. What is an insulating material? Analyse the different types of insulating materials used in the hotel industry.
22. Discuss the various purchasing methods.
23. Write on any five styles of table service.
24. Explain the principles of HACCP in detail.

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