

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. What is an insulating material?
2. List the different types of oven.
3. Describe the term "layout".
4. How should the flooring be for a commercial kitchen? Suggest two ideal options.
5. What is a cyclic menu?
6. Define standardized recipe.
7. Suggest any two methods to control rodent infestation.
8. What does "danger zone" mean?
9. Expand FSSAI? Mention one of its prime functions.
10. Who is an entrepreneur?
11. Highlight the use of steel as a base material.
12. What is a "cover" in catering terms?

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

Answer any **FIVE** questions

13. Classify equipment based on their order of use.
14. Write about the desired structural features for the dry storage area of a hotel.
15. Summarise the functions of a menu.
16. Highlight the importance of good personal hygiene of kitchen staff.
17. What are the qualities needed to become a successful entrepreneur in the hotel industry?
18. Write about the different types of broilers.
19. Define portion control. Outline the ways to monitor the same.

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

Answer any **THREE** questions

20. Analyse the factors to be considered while selecting catering equipment.
21. Illustrate and describe the different styles of kitchen layout. Mention their advantages and disadvantages.
22. Explain in detail the different styles of food and beverage service.
23. Write about hygienic food handling at all the points of the production cycle.
24. What is HACCP? Explain the seven principles in detail.

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