

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019
III Year V Semester
Food Service Management I

Time : 3 Hours

Max.marks :75

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

Answer any **TEN** questions

1. What are the objectives of service oriented institution?
2. What is meant by food service industry?
3. List four principles of management.
4. Explain line and staff organisation.
5. Write on incentives.
6. List four qualities of a good leader.
7. Define layout.
8. How will you provide ventilation in kitchens?
9. What is meant by breakeven analysis?
10. Define financial management.
11. List any four work areas found in a food service institution.
12. Differentiate between fixed and variable cost.

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

Answer any **FIVE** questions

13. Brief about scope of food industries.
14. Explain any two tools of management.
15. Write on supervision.
16. Discuss the need for adequate lighting in a food service unit.
17. Discuss double entry book keeping.
18. Explain the theories of organisation.
19. Describe the various Leadership styles and qualities.

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

Answer any **THREE** questions

20. Discuss in detail about the classification of profit oriented industry.
21. Explain the functions of management.
22. Discuss the managerial problems of food service unit.
23. Explain the points to be considered in planning production and service areas.
24. Define food cost and explain the ways to prevent losses and methods of controlling the food cost.

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