

B.Sc. DEGREE EXAMINATION, NOVEMBER 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. Define menu planning.
2. What are the types of food service?
3. Classify the equipment of catering management.
4. How will you care equipment in food service management?
5. Define food buyer.
6. Write two Receiving procedure.
7. What is storekeeping?
8. List the styles of food and beverages.
9. Expand HACCP.
10. How will you control pest in food service?
11. Define food quality in storage.
12. What are the health safety used in meal planning?

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

Answer any **FIVE** questions

13. Discuss the types of menu.
14. What are the factors affecting selection of equipment in food service management?
15. Write short notes on quality of food buyers.
16. Describe the standardization of recipes.
17. Describe the food safety standard authority of India? Any two.
18. Evaluate the base material and insulating material.
19. Write short notes on storage records.

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

Answer any **THREE** questions

20. Elaborate the functions of menu planning
21. Describe the classification of food service equipment
22. Explain receiving and storage procedures
23. Illustrate the style of food and beverages service
24. Analyse the food safety, hygiene, garbage disposal in an establishment

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