

M.Sc. DEGREE EXAMINATION, APRIL 2020
II Year IV Semester
Advanced Food Service Management

Time : 3 Hours

Max.marks :75

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

Answer any **TEN** questions

1. What is a Franchise?
2. Describe '*cartdujour*' menu.
3. Define centralised purchasing.
4. Define the term minimum stock level.
5. What does buffet service mean?
6. Mention the merits of decentralised food delivery system.
7. Describe an organisation chart.
8. Mention the sources of recruitment.
9. Enlist the types of food hazards.
10. Mention the difference between Hygiene and Sanitation.
11. Give any two functions of a menu.
12. What is In- situ service?

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

Answer any **FIVE** questions

13. How are food service establishments classified?
14. Explain the objectives of recipe standardisation.
15. Discuss conventional and commissary food service system.
16. Outline the qualities of a good leader.
17. Enumerate the measures of accident prevention.
18. Write on the principles of food hygiene.
19. Elaborate on the points to be considered while receiving supplies.

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

Answer any **THREE** questions

20. Explain in detail the types of menu and its application in establishments.
21. Give an account of the various methods of purchasing.
22. Elaborate on the different styles of table service.
23. Discuss the styles of leadership, highlighting the merits and demerits.
24. Summarise the principles of HACCP.

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