

**B.Sc. DEGREE EXAMINATION, APRIL 2020**  
**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 is a transit hotel?
2. Mention any two features of airline catering.
3. Define Matrix organisation structure.
4. Write on the principle of team spirit.
5. State the types of authority in management?
6. Give the external sources of recruitment.
7. Define the term Work flow.
8. Expand HVAC.
9. Describe Marginal cost.
10. What is BEP?
11. List the uses of Journal.
12. What are fringe benefits?

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

Answer any **FIVE** questions

13. Classify hotels based on star rating.
14. Write short notes on the scientific theory of management.
15. Discuss the methods of On- the job training.
16. Highlight the types, requirement and significance of lighting in the production area.
17. Outline the essential features of budgetary control.
18. Analyse the need and importance of manpower planning.
19. Write on the merits and demerits of functional organisation structure.

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

Answer any **THREE** questions

20. Elaborate on the growth and development of hotel industry in India.
21. Explain the 14 principles of management.
22. Describe the various styles of leadership in detail.
23. Illustrate and explain the different styles of kitchen layout.
24. What is double entry book keeping? Give its principles, format and importance.

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