

B.Sc. DEGREE EXAMINATION, APRIL 2020
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. Enlist the merits of commissary food service system.
2. Define cyclic menu?
3. What is an insulating material? Give two examples.
4. Describe a convection oven.
5. What is an invoice?
6. Mention 4 important things to be considered while purchasing.
7. State the objectives of recipe standardisation.
8. What does single- point service mean?
9. Write any two features of FSSAI act.
10. What are pesticides?
11. Define 'danger zone'.
12. Explain FIFO.

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

Answer any **FIVE** questions

13. Explain the different types of menu.
14. How are catering equipment classified?
15. Write about the storage records to be maintained in the establishment.
16. Enumerate the importance of portion control.
17. Highlight the functions of FSSAI.
18. Outlines the measures of pest control to be adopted by a restaurant.
19. Elaborate on the process of recipe standardization.

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

Answer any **THREE** questions

20. What is menu planning? Give an account of the principles of menu planning.
21. Explain the factors that influence selection of catering equipment.
22. Write in detail about the various purchasing methods emphasising the merits and demerits of each.
23. Summarize the different styles of food and beverage service.
24. Explain the seven principles of HACCP.

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