

**B.Sc. DEGREE EXAMINATION, EVEN SEMESTER 2021**  
**III Year VI Semester**  
**Food Service Management II**

**Max.marks :25**

Answer any **FIVE** questions ( $5 \times 5 = 25$ ) Marks

1. Enumerate the factors affecting selection of equipments and explain any three in detail.
2. Brief the three main factors around which service areas are planned.
3. Elaborate cyclic menu with its advantages.
4. Explain the significance of personnel hygiene in food service establishments.
5. Expand HACCP and explain the steps of HACCP system.
6. Elaborate conventional and convenience food production systems.
7. Explain in detail the physical causes of accidents in food service establishments.