

**SHRIMATHI DEVKUNVAR NANALAL BHATT VAISHNAV COLLEGE FOR WOMEN  
(AUTONOMOUS)**

**(Affiliated to the University of Madras and Re-accredited with 'A+' Grade by NAAC)  
Chromepet, Chennai — 600 044.**

**M.Sc. - END SEMESTER EXAMINATIONS APRIL - 2022**

**SEMESTER - IV**

**20PNDET4004 - Advanced Food Service Management**

**Total Duration : 3 Hrs.**

**Total Marks : 60**

**Section A**

Answer any **SIX** questions ( $6 \times 5 = 30$  Marks)

1. Briefly explain the origin of hotel industry.
2. Describe Various modes of purchasing.
3. Explain any two methods of food delivery system.
4. List the signs of infestation and describe Integrated Pest Management.
5. Discuss the factors influencing layout design.
6. Give the principles and functions of management.
7. Write about laws governing food service establishment employees.
8. Bring out the role of work improvement in increasing productivity

**Section B**

**Part A**

Answer any **TWO** questions ( $2 \times 10 = 20$  Marks)

9. Explain the steps in planning menu and give the characteristics of a good menu.
10. Describe the quality control measures to be adopted in food preparation.
11. Write about Different styles of service in Restaurants.
12. Enumerate and explain the steps for Registration and Licencing for a food service unit

**Part B**

Compulsory question ( $1 \times 10 = 10$  Marks)

13. Mention the qualities of a good leader and explain various types of leadership styles.

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