

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.

B.Sc END SEMESTER EXAMINATION APRIL/NOV - 2021

SEMESTER - VI

17UNDCT6A12 & UND/CT/6A12 - Food Service Management II

Total Duration : 3 Hrs		Total Marks : 75
MCQ	: 30 Mins	MCQ : 15
Descriptive	: 2 Hrs.30 Mins	Descriptive : 60

Section B

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

1. Differentiate between a'la carte and table d'hote menu.
2. Discuss the electrical equipments used for food storage.
3. Explain briefly the qualities of food buyer.
4. Explain standardization of recipes.
5. Discuss the objectives of FSSAI.
6. Briefly explain any two base materials. Give its advantages and disadvantages.
7. Write a note on waiter service.
8. Discuss briefly about storage records.

Section C

Answer any **THREE** questions ($3 \times 10 = 30$ Marks)

9. Explain any two food service systems.
10. Classify Equipment. Discuss the factors affecting the selection of equipment.
11. Elaborate on purchasing methods.
12. Explain in detail on food safety practices in any food service institutions.
13. Discuss any four styles of food and beverage service.

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