

**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 EXAMINATIONS APRIL-2022**

**SEMESTER - VI**

**17UNDCT6B12 - Food Service Management - II**

**Total Duration : 3 Hrs.**

**Total Marks : 60**

**Section A**

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

1. Classify the types of menu planning.
2. Explain the advantages of insulating materials used in food service area.
3. Discuss the qualities of good buyer.
4. What is portion control? Explain in detail.
5. Assess the importance of sanitation and personal hygiene in food service?
6. Why it's important to have a pest control system in food service area?
7. Explain the factors for selection of equipment.
8. Prepare a menu plan for IT sector employees.

**Section B**

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

9. Classify and explain food service systems.
10. Explain the different kinds of non -electrical equipment.
11. Analyse the different purchasing methods and justify the good purchasing method.
12. Elaborate the styles of food and beverage services. Explain anyone in detail.
13. Explain the following a. HACCP b. FSSAI

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