#### 20PNDET4004

# 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.(FSND) - END SEMESTER EXAMINATIONS APRIL - 2023 SEMESTER - IV

## 20PNDET4004 - ADVANCED FOOD SERVICE MANAGEMENT

Total Duration: 2 Hrs. 30 Mins. Total Marks: 60

## Section B

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

- 1. Compare the features of commercial and non-commercial food service establishment.
- 2. Write a note on centralized purchasing.
- 3. Explain silver service in detail.
- 4. Enumerate on the different leadership styles.
- 5. What are the factors that influence kitchen layout?
- 6. Suggest sanitary practices to be followed in a food service unit.
- 7. Give an account on the signs of infestation in food service unit.
- 8. Write a note on IRCTC.

#### Section C

- I Answer any **TWO** questions  $(2 \times 10 = 20 \text{ Marks})$
- 9. Elaborate on the steps in menu planning.
- 10. How to standardize a recipe and explain the need of standardization?
- 11. Write a note on conventional and commissary food service system.
- 12. Give an account on 'on-the job' and 'Off-the job' training methods.

II - Compulsory question  $(1 \times 10 = 10 \text{ Marks})$ 

13. Enumerate on different types of planning.

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