

**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 NOVEMBER-2022

SEMESTER - V

20UNDCT5008 - Food Service Management - I

Total Duration : 2 Hrs 30 Mins.

Total Marks : 60

Section A

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

1. List the Scope of Commercial Food Service with Reference to Travel Catering.
2. Interpret the Role of Public Health Facility Oriented Food Service Operations.
3. Relate the functions of Management for Top Level Employees at a Food Service.
4. Describe the steps in Manpower Planning Process.
5. Explain the elements of effective Communication at organisations.
6. Prepare a Layout of kitchen for a fast food Outlet.
7. Classify the Components of Cost at a Food Service Operation.
8. Infer the types of Inventory at a storage Unit at Hospital Dietary department.

Section B

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

9. Interpret the Role, Scope of Outdoor Catering Operations.
10. Prepare the Job description requirements for a front office Manager.
11. Justify the relevance of new approaches to Leadership at food service operations.
12. Relate the regulatory and Special Considerations in the Food Service Design.
13. Evaluate the Pricing methods suitable with its steps for a Kiosk.

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