

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. (CND) - END SEMESTER EXAMINATIONS APRIL-2023

SEMESTER - VI

20UNDCT6012 - FOOD SERVICE MANAGEMENT - II

Total Duration : 2 Hrs 30 Mins.

Total Marks : 60

Section B

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

1. State the advantages of ready prepared production system.
2. Describe room service and tray service.
3. Classify recipe adjustment methods.
4. Explain the various measures used for garbage disposal.
5. What are the qualities of food buyer?
6. Classify menu.
7. Briefly explain types of storage.
8. Discuss on any two base materials.

Section C

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

9. Explain different types of food service system.
10. Discuss the types of purchasing methods.
11. Elaborate on various styles of service.
12. Classify equipment.
13. Enumerate on role of FSSAI.
