21UFMCT6012

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.(NFSMD) - END SEMESTER EXAMINATIONS APRIL-2023 SEMESTER - VI 21UFMCT6012 - Food Service Management - II

Total Duration : 2 Hrs 30 Mins.

Total Marks : 60

Section B

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

- 1. What is design and layout in food service operation?
- 2. Write about the most important consideration in menu planning?
- 3. Brief on the factors affecting the selection of equipment.
- 4. Critically discuss the Importance of lighting ventilation in the food service area.
- 5. Give a short note on the storage methods in food production.
- 6. Enlist the common problems encountered in food service industry.
- 7. Discuss about the duties and responsibilities of catering servers.
- 8. Report the labour laws for employees applicable in India.

Section C

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

- 9. Explain the concept of assembly line management principles, planning and organizing arrangement?
- 10. Illustrate the advantages of electrical instruments over mechanical instruments used in food processing.
- 11. Outline the classification of food and beverage services with appropriate illustration.
- 12. Enumerate on the various types of leadership styles with examples.
- 13. Discuss in detail about the FSSAI, importance and process of getting FSSAI registration.
