20UFMCT6012

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 20UFMCT6012 - 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 are the Managerial problems of the food service unit.
- 2. Briefly explain about any five modern equipments.
- 3. Define standardization of recipes and explain on various portion control equipments.
- 4. Write short notes on recruitment & training of staff members.
- 5. Define menu planning and what are the types of menu followed in a food service institution.
- 6. Explain lighting and ventilation requirements for food service institutions.
- 7. Explain the Procedure to apply for FSSAI in Tamil Nadu.
- 8. Describe about any five insulating material.

Section C

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

- 9. Classify and explain about the different functional areas in a food service institution.
- 10. What are the factors affecting selection of equipments.
- 11. Differentiate and explain about the types of table service.
- 12. Explain leadership in relation to styles, qualities, authority and responsibility.
- 13. Detail about the laws pertaining to employees in a food service institution.
