

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 - 2024

SEMESTER - VI

21UFMCT6012 - Food Service Management-II

Total Duration : 2 Hrs. 30 Mins.

Total Marks : 60

Section B

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

1. Identify the importance of planning and organization of space relationships.
2. Explain the various classes of equipments.
3. Write a note on the care and maintenance of equipments.
4. Define portion control and explain the equipment's to portion serving.
5. Relate the need of menu planning to profit making. Prepare a sample menu for a boy's boarding school.
6. Examine the managerial problems in a food service unit and ways to overcome them.
7. Illustrate the role of appraisal systems and incentive schemes for employee retention.
8. Explain the scope of entrepreneurship in catering industry with special reference to Indian situation.

Section C

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

9. Design a layout for food production area. Also, explain the important structural features to be considered while designing a food production area.
10. Discuss the factors affecting selection of equipment's.
11. Distinguish the types of menu and critique the principles involved in menu planning.
12. Examine the channels of recruitment and the process of recruiting.
13. Appraise the principles and steps in HACCP in regulating the food quality.
