

D.K.M COLLEGE FOR WOMEN (AUTONOMOUS) VELLORE-1

DEPARTMENT OF FOODS AND NUTRITION

FOOD SERVICE MANAGEMENT AND DIETETICS

Class: III B.Sc

Subject Code: 15CCNF6A

Mark: 75

UNIT-I

SECTION-A

2 MARKS

1. Define Catering
2. What Is Mean By Floatel
3. Define Kiosks
4. Define Job Description
5. Write The Uses Of Organisation Chart
6. Define Hotel
7. What Is Commercial Catering
8. What Is Service Catering
9. Define Job Analysis
10. What Is Outdoor Catering
11. What Is A Discotheque
12. Write Few Points Of Contract Catering
13. Write the types of establishment
14. What is hotel management
15. Define discotheque
16. What is meant by non residential catering
17. Define vendor
18. Define welfare catering
19. Write different types of transport catering
20. What is leadership style

SECTION-B 5 Marks

1. Write Short Notes On Transport Catering
2. Explain Work Simplification
3. Explain Welfare Catering
4. Discuss Residential And Non-Residential Catering
5. Explain Outdoor Catering
6. Explain Commercial Catering
7. Write About Job Description And Job Specification
8. Describe Job Analysis And Budget
9. Write In Brief About Railway Catering
10. Write In Brief About Industrial Catering
11. Explain work schedule

SECTION-C 10 Marks

1. Write In Detail About Commercial Catering
2. Write In Detail About Welfare Catering
3. Write In Detail About Transport Catering
4. Write In Detail About Tools Of Management
5. Explain organizational chart

UNIT II KITCHEN LAYOUT

SECTION-A 2 Marks

1. Define Layout ?
2. What Are Different Shape Of Kitchen?
3. Define Work Simplification?
4. Designing Of Kitchen?
5. How To Maintain Water Supply In Kitchen?
6. Layout Of Kitchens?

SECTION-B 5 Marks

1. How To Plan The Location Of The Kitchen?
2. Main Factors Of Structural Features In Kitchen Planning?
3. Write About Shapes And Size Of The Kitchen?

4. Equipment Material And Supplies In Work Simplification?

SECTION-C 10 Marks

1. Designing Of Kitchen?
2. Storage Of Kitchen ?
3. Planning Of Shapes, Size And Location Of Kitchen?

Unit -III SECTION-A 2 Marks

1. Write any four points in menu planning
2. Points to be considered in menu planning
3. Why menu planning required
4. Write types of menu
5. What is A La carte menu
6. Write about table d hote menu
7. What is cyclic menu
8. What is combination menu
9. Write about the uses of left overs
10. Write about holding techniques
11. Write various types of service
12. What is restaurant service
13. Define self service
14. What is vending
15. Define mobile catering
16. What is menu
17. Define equipment
18. Explain mode of operation
19. Write various types of equipment
20. What is utility of design
21. What is installation
22. Write purchasing procedure
23. What is informal or open market buying
24. What is meant by competitive bid buying

SECTION-B 5 Marks

1. Write short notes on functions of menus
2. Advantages of menu planning
3. Write short notes on various types of menu
4. Effective use of left overs
5. Write types and styles of service
6. Explain cafeteria and self service
7. Explain waiter and waitress service
8. Explain styles and types of establishment
9. Write about utility of design
10. Write about installation , maintenance and operation
11. Explain purchasing procedure
12. Write purchasing methods

SECTION-B

10 Marks

1. Explain menu planning
2. Give an account on types of menu
3. Give in detail about cyclic menu and combination menu
4. Explain effective use of left overs
5. Write types and styles of service
6. Explain catering and its types
7. Brief the equipment classification
8. Explain equipment installation and maintenance
9. Give in detail selection equipments

UNIT IV – SANITATION AND SAFETY

SECTION-A

2 Marks

1. What is sanitation ?
2. What is kitchen hygiene ?
3. What is personal hygiene ?
4. Define garbage disposal ?
5. Define ventilation ?
6. What is kitchen accidents ?

7. Define safety ?
8. What are the causes of accidents ?
9. What is meant by storage ?
10. What are the things considered in storage ?
11. What is infestation ?

SECTION-B

5 Marks

1. Brief on hygiene and sanitation
2. What are the types of hygiene and sanitation
3. Detail on kitchen storage
4. Discuss about personal hygiene
5. Write the good food handling practices
6. What is kitchen accident ? and its causes .
7. Discuss about water supply .

SECTION-C

10 Marks

1. Detail about hygiene and sanitation .
2. Detail about effects of food poisoning and infection .
3. What is safety ? detail about kitchen accident .

UNIT V

ROLE OF COMPUTERS IN CATERING

SECTION-A

2 Marks

1. Write any two roles of computer in catering management
2. Define stock control system
3. Write about the uses of Tele communication
4. How computer are used to maintain stock
5. What is personal digital computer

SECTION-B

5 Marks

1. Explain the control of computers in stock control
2. What is wireless communication and explain the order of recipes
3. Write the process of communication technology uses in catering management

SECTION-C

10 Marks

1. Explain the role of computer in catering and stock control
2. Explain the advantages of wireless communication in catering industry