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

SEMESTER EXAMINATIONS

APRIL - 2016

CNF6A

FOOD SERVICE MANAGEMENT

Time : 3 Hrs

Max.Marks : 75

SECTION-A (10 x 2 =20)

Answer ALL the questions.

1. What is a Motel?
2. Explain Space catering.
3. Describe an L – shaped kitchen.
4. Justify the need for storage space in kitchen.
5. Write the standards for selecting fresh fruits.
6. Add a note on vending service.
7. Classify the equipment of food service establishments with examples.
8. Expand HACCP and give its objectives.
9. Mention the use of computers in stock control.
10. Identify the role of computers in relation to food production department.

SECTION-B (5 x 5 =25)

Answer any FIVE of the following questions.

11. Brief upon the history of catering development.
12. Write a short note on restaurant and cafeteria services.
13. Explain the points to be noted in planning the work areas of a restaurant kitchen.
14. List the factors taken into account in placing orders for food purchase.
15. How standardization of recipes and portion control done?
16. Give guidelines for care of equipment.
17. Mention the hygienic practices to be adopted by food handlers.
18. Highlight the need for using computers in catering establishments.

SECTION-C (3 x 10 =30)

Answer ALL the questions.

19. (a) Account on the tools of management used at different levels of a catering establishment.

(Or)

(b) Write a note on the factors considered in the layout and design of a central kitchen.

20. (a) Classify styles of service and elaborate banquet service.

(Or)

(b) Detail on the selection of equipment for food service establishments and purchase procedure.

21. (a) List the rules followed in ensuring health and safety of employees of food service establishments.

(Or)

(b) Discuss the role of computer with respect to recipe and menu compiling.

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