Reg No: | | | | | | | | |

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

SEMESTER EXAMINATIONS

APRIL - 2017 CNF6A

FOOD SERVICE MANAGEMENT

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Time : 3 Hrs **Max.Marks : 75**

SECTION-A (10 x 2 =20)

Answer ALL the questions.

1. List any four objectives of “Midday school lunch programme”.
2. What is “Job description”?
3. Define “Layout”.
4. What are the prints to be considered while designing work areas in the kitchen layout?
5. State any two merits of portion control.
6. What is “Standard food specification”?
7. State the component of hotel environmental hygiene and sanitation.
8. Give the classification of equipment.
9. Expand the term “POS” system.
10. List down advantages of use of computer based pre-designed menus in hotel industry.

SECTION-B (5 x 5 =25)

Answer any FIVE of the following questions.

11. How hotels are classified based on location?
12. Discuss about types of food service industry with examples.
13. How will your plan hotel kitchen area to achieve work simplification?
14. Give any five examples for effective use of food left over.
15. Outline methods and advantages of standardization of recipes.
16. What are the prints to be considered while selection equipment for commercial food service establishments?
17. Outline hygienic practices to be followed by food handlers.
18. Highlight features of computerized food costing system.

SECTION-C (3 x 10 =30)

Answer ALL the questions.

19. (a) Discuss in detail about tools of management.

(Or)

(b) Explain about any four types of kitchens with diagram.

20. (a) Describe principles of menu planning.

(Or)

(b) Discuss in detail about styles of food service.

21. (a) Enumerate causes of accidents in food service units.

(Or)

(b) Summarize role of computer technology in catering industry.

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