

D.K.M. COLLEGE FOR WOMEN (AUTONOMOUS), VELLORE-1**SEMESTER EXAMINATIONS****APRIL - 2019****15CNF6A****FOOD SERVICE MANAGEMENT****Time : 3 Hours****Max. Marks : 75****SECTION – A (10 x 2 = 20)****Answer ALL the questions.**

1. What is a motel?
2. Define an organization chart.
3. What are the key steps in designing a kitchen?
4. Give the advantage of cross ventilation.
5. List the importance of portion control.
6. Bring the role of modular equipments in food service.
7. Define A-la-carte menu.
8. Why the health of employees is important in a food service establishment?
9. What is meant by inventory?
10. How will you maintain the menus in your specialty restaurant?

SECTION – B (5 x 5 = 25)**Answer any FIVE of the following questions.**

11. Enumerate on industrial canteen.
12. Give the job description of a Waiter.
13. Explain the concepts of work centers.
14. Write a note on vending.
15. Discuss the care and maintenance of any two major equipment used in food production.
16. Discuss the type and causes of accident in food service organization.
17. Write the uses of computer in maintain control of stocks.
18. Brief explain the different ways of garbage disposal in a residential catering.

SECTION – C (3 x 10 = 30)**Answer ALL the questions.**

19. (a) Elaborate on the objectives, advantages and disadvantages of transport catering.
(Or)
(b) Define standardization of recipes. Bring out the steps involved in standardization of a Indian recipe.
20. (a) Discuss the different styles of service.
(Or)
(b) Enumerate on the different tools of management.
21. (a) What are the importance of sanitation and hygiene required for kitchen and for personal?
(Or)
(b) Classify the equipments according to the use and ease of installation.