

**B. VOC. DEGREE (C.B.C.S.S) EXAMINATION, MARCH 2018**  
**(2015 Admission Regular)**  
**SEMESTER VI - CORE (FOOD PROCESSING TECHNOLOGY)**  
**VFP6G15TB - FOOD SERVICE MANAGEMENT**

Time : 3 Hours

Maximum Marks : 80

**Part A**

**I. Answer all questions. Each question carries 1 marks** **(6x1=6)**

1. State the importance of staffing in an FSE?
2. How can a menu be evaluated?
3. Name the specialized service systems.
4. Define line – staff relationship.
5. What is meant by decision analysis?
6. What can be the significance of keeping book of accounts?

**Part B**

**II. Answer any Seven questions. Each question carries 2 marks** **(7x2=14)**

7. Budgeting plays an important role in starting and FSE. How?
8. How entrepreneurs register their unit?
9. List advantages of open market buying?
10. What is meant by requisition slip?
11. Illustrate the food service system model.
12. Define physical inventory.
13. Illustrate the components of FS system.
14. What is meant by planning premises?
15. What is MBO?
16. What is meant by tallying?

**Part C**

**III. Answer any Five questions. Each question carries 6 marks** **(5x6=30)**

17. How can we prepare a prospectus?
18. Explain the need of menu planning.
19. Explain on hospital tray service system .
20. Detail on conventional food service system.
21. Illustrate the organisational chart of a canteen and a snack bar.
22. Explain the functions of management.
23. Explain on profit and loss statement.
24. What is budget? Discuss steps involved in budget making.

**Part D**

**IV. Answer any Two questions. Each question carries 15 marks** **(2x15=30)**

25. Elaborate on management process.
26. Detail on menu planning and its evaluation.
27. Elaborate on methods of food service system.
28. What are the factors included as tangible tools in FSE? Explain.