

TB213620V

Reg. No :

Name :

B. Sc. DEGREE (C.B.C.S) EXAMINATION, NOVEMBER 2022
(2021 Admissions Regular,2020 Admissions Supplementary/Improvement,2019 & 2018 Admissions Supplementary)
SEMESTER III - CORE COURSE (NUTRITION AND DIETETICS)
ND3B07B20 - FOOD SERVICE MANAGEMENT

Time : 3 Hours

Maximum Marks : 80

Part A

I. Answer any Ten questions. Each question carries 2 marks

(10x2=20)

1. What is a catering industry?
2. What is food service management? Explain the role of a food service manager.
3. Explain the features of the buffet menu.
4. Explain the origin of the menu.
5. What are holding equipments?
6. Explain electrical equipment with examples.
7. Distinguish between food contact and non-contact surfaces with examples.
8. List out specialities of food contact surfaces.
9. What are parallel kitchens?
10. Write about storage in kitchen.
11. Describe the importance of color coding followed in kitchen.
12. Discuss the importance of kitchen hygiene in hospitals.

Part B

II. Answer any Six questions. Each question carries 5 marks

(6x5=30)

13. Explain the essential parts of menu evaluation.
14. Explain the following banquet layouts:a)Classic style b)Classroom style c)Herringbone style.
15. Explain selective menu.
16. Explain the electrical equipment used for food storage in food service establishments.
17. Explain mechanism of dishwashing.
18. Elaborate on use of metals and alloys in food equipment.
19. Explain about cast iron equipments and utensils.
20. Explain with a diagram the work flow in a canteen.
21. Draw a neat diagram representing the layout plan of food service establishment.

Part C

III. Answer any Two questions. Each question carries 15 marks

(2x15=30)

22. Explain electrical and non-electrical equipment in food preparation.
23. Elaborate on features of various materials used in food service operations.
24. Explain about various types of kitchen layouts.
25. Discuss the significance of using the modular kitchen in foodservice establishments.