

TV206675W

Reg. No :

Name :

B. Voc. DEGREE (C.B.C.S.) EXAMINATION, MARCH 2023
(2020 Admission Regular, 2019, 2018 Admissions Supplementary)
SEMESTER VI - GENERAL COURSE (FOOD PROCESSING TECHNOLOGY)
VFPT6G15B18 - 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 the meaning of the term goal? How is it classified?
2. Define the term prospectus.
3. Define the term purchasing.
4. Define the term Menu.
5. What is a vending machine? How does it function?
6. Enlist the advantages and disadvantages of using disposables for food service.
7. Expand POSDCORB.
8. How are the tools of an organization classified? Give examples.
9. What are the tools used and responsibilities that are undertaken by middle management?
10. Define the term "Accounting".
11. How is food cost percentage is computed?
12. What do you understand from the terms debit and credit?

Part B

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

(6x5=30)

13. Enumerate the consequences that a foodservice operator faces if he violates the rules for running an FSE.
14. Briefly explain the powers and duties of a food inspector.
15. Write a short note about the following. a) Basic knowledge of the buyer b) Qualities of a buyer
16. Recall the need for menu planning.
17. What have you understand from the term Food processing continuum?
18. Differentiate between the characteristics of major food delivery systems.
19. Write a short note on the nature of organizational management.
20. What is meant by the double-entry system of accounting? How is it different from a single entry system?
21. Write a short note on accounting conventions.

Part C

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

(2x15=30)

22. Explain the different types of foodservice establishments and the procedure for registering the unit.
23. Describe the major steps in receiving and inspecting deliveries.
24. Briefly explain about components of a food service system.
25. Explain the following about TQM. a) Principles b) Salient features c) 5 basic pillars