

TB243597V

Reg. No :

Name :

BACHELOR'S DEGREE (C.B.C.S) EXAMINATION, NOVEMBER 2024
2020, 2021, 2022 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. Discuss food service. Explain its importance.
2. Describe ready prepared food service system.
3. Explain the origin of the menu.
4. Explain the principles of menu planning.
5. List any 6 factors affecting selection of equipment.
6. Explain electrical equipment with examples.
7. What are the features to be present for food contact surfaces?
8. List out specialities of food contact surfaces.
9. What are U-shaped kitchens?
10. Compare the square and rectangular kitchens.
11. Explain the different objectives to be considered while planning menu.
12. Discuss on modular kitchen.



Part B

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

(6x5=30)

13. Explain the considerations required regarding menu display.
14. Discuss the advantages of serving a cyclic menu.
15. Explain selective menu.
16. Explain mechanism of dishwashing.
17. Explain electrical equipments in food preparation.
18. Brief about the specialities of stainless steel.
19. Write on importance of aluminum in food service industry.
20. Draw and explain layout plan for a food truck.
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. Generalize on non- electrical equipment.
23. Explain about different materials used in food service equipments.
24. Elaborate on basic kitchen layouts with diagrams.
25. Explain the significance of planning on equipments in a food service establishment.