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# MASTER'S DEGREE (C.S.S) EXAMINATION, MARCH 2024 2023 ADMISSIONS REGULAR

# SEMESTER II - P.G. Diploma In Clinical Nutrition And Dietetics CN2C08TPGD20 - Food Service Management

Time: 3 Hours

Maximum Weight: 30

#### Part A

## I. Answer any Eight questions. Each question carries 1 weight

(8x1=8)

- 1. Discuss on importance of identifying clientele in setting foodservice unit.
- 2. Brief on on-premise and off-premise catering.
- 3. Write a note on job rotation.
- 4. Brief on factors influencing work design.
- 5. Define the term food purchasing.
- 6. Describe on Indian menu.
- 7. Explain the term safety of the equipment.
- 8. Write a note on the rail service system.
- 9. Write a note on financial statements.
- 10. Write a note on solid waste management.

#### Part B

#### II. Answer any Six questions. Each question carries 2 weight

(6x2=12)

- 11. What is the role of food inspectors in the issue of the license?
- 12. Discuss in brief the SMART method used in management by objective.
- 13. Discuss in brief on features of management by objective
- 14. Discuss the factors affecting menu planning.
- 15. Write a short note on the classification of equipment.
- 16. Discuss in brief the airline service system.
- 17. Write a note on food cost control. Explain the factors affecting food cost control.
- 18. Enlist any five ways of hygienic waste disposal.

### Part C

## III. Answer any Two questions. Each question carries 5 weight

(2x5=10)

- 19. Define management. What are the functions of management?
- 20. Briefly write the sequence of courses in the Indian menu.
- 21. Discuss the service style in foodservice establishments.
- 22. Discuss on personal hygiene and different methods of waste disposal.

