

TM243461F

Reg. No :

Name :

MASTER'S DEGREE (C.S.S) EXAMINATION, NOVEMBER 2024

2023 ADMISSIONS REGULAR

SEMESTER III - CORE COURSE R.M.I.D

RM3C12TM20 - Food Service Management

Time : 3 Hours

Maximum Weight : 30

Part A

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

(8x1=8)

1. What is welfare catering?
2. What is a project report?
3. Explain one oriental style of flower arrangement.
4. Draw a formal table arrangement.
5. Write about the types of storage spaces seen in a residential kitchen.
6. List out major work centres in a commercial kitchen.
7. What is a balance sheet?
8. What is the benefit of profit analysis
9. What are the steps in recruitment?
10. Who are laissez faire leaders?

Part B

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

(6x2=12)

11. What are the factors to be considered when setting up of a food service establishment?
12. Explain the types of non-commercial establishments.
13. Discuss various dining etiquettes.
14. Explain in detail the formal and informal styles of service.
15. Write a short essay on work simplification by viewing the kitchen from various aspects.
16. What are the scope and merits of financial management in food service establishments?
17. What is a balanced budget?
18. Discuss in detail the induction procedures.

Part C

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

(2x5=10)

19. What are the functions of management?
20. Give an account of the food laws pertaining to the food service industry.
21. Elaborate on factors affecting the selection and purchase of various equipment in food establishments.
22. What are labour laws? Discuss the need and importance of labour laws in the food industry.