

TM243275K

Reg. No :

Name :

MASTER'S DEGREE (C.S.S) EXAMINATION, NOVEMBER 2024
2020, 2021, 2022 ADMISSIONS SUPPLEMENTARY
SEMESTER III - CORE COURSE Food Science And Nutrition
FN3C12TM20 - Food Service Management

Time : 3 Hours

Maximum Weight : 30

Part A

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

(8x1=8)

1. Differentiate between hotels and motels.
2. What is a project report?
3. What is 'table d' hote' menu?
4. List out different styles of flower arrangement.
5. Enlist the type of kitchen based on shape.
6. Enlist any four factors of consideration while selecting major kitchen equipment.
7. State behaviour cost.
8. What is the benefit of profit analysis?
9. Enlist any four labour laws.
10. What are the advantages of autocratic leaders?

Part B

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

(6x2=12)

11. What are the types of organisations? Describe the steps in organisation.
12. Explain the concept of TQM.
13. What are the formal styles of service?
14. What is the need for portion control ? How can you ensure portion control ?
15. Elaborate on the important sections and management techniques to be adapted in storage areas of food.
16. Elaborate on the advantages and disadvantages of profit analysis.
17. List out few advantages of book keeping.
18. Write in detail the need for induction and training in food service establishments.

Part C

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

(2x5=10)

19. What are the tangible tools of Management?
20. Give an account of the food laws pertaining to the foodservice industry.
21. Elaborate on factors affecting the selection and purchase of various equipment in food establishments.
22. What are the different ways of training employees in the food industry?

