

MASTER'S DEGREE (C.S.S) EXAMINATION, NOVEMBER 2024
2023 ADMISSIONS REGULAR
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 the tangible and intangible tools of management.
2. What are the features of a fast food outlet?
3. What is single point service?
4. What is a standardised recipe?
5. What are the functions of labor saving equipment?
6. What is meant by the layout of the kitchen?
7. Define component cost.
8. What is a budget?
9. What is meant by safety at work?
10. What are the advantages of autocratic leaders?

Part B

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

(6x2=12)

11. Explain MBO.
12. Discuss scope of the hospitality industry.
13. How will you ensure quality control in food production?
14. What are the formal styles of service?
15. Explain the importance of space in the kitchen and the effective layout of work centres.
16. List out few advantages of book keeping.
17. Elaborate on the advantages and disadvantages of profit analysis.
18. What is the significance of on-the-job training?

Part C

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

(2x5=10)

19. Give an account of the commercial food service organisations mentioning its characteristic features.
20. What are the factors influencing menu planning in a food service establishment?
21. Elaborate on the design and layout consideration of storage areas in the catering industry.
22. Explain various barriers in the communication process and its resolving methods.