

TB243824Q

Reg. No : .....

Name : .....

**BACHELOR'S DEGREE (C.B.C.S) EXAMINATION, NOVEMBER 2024**

**2023 ADMISSIONS REGULAR**

**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. Explain the role of planning in the management of food service.
2. Describe ready prepared food service system.
3. Discuss on static menu.
4. Discuss on du jour menu.
5. Summarize some cast iron utensils.
6. Discuss equipment and modular equipment.
7. What are the general aspects of sanitary construction and design of food equipments?
8. List out specialities of food contact surfaces.
9. Distinguish parallel and straight line kitchens.
10. What are U-shaped kitchens?
11. Discuss on modular kitchen.
12. Explain California menu.

**Part B**

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

**(6x5=30)**

13. Explain the features of the combination menu.
14. Explain selective menu.
15. Differentiate between the table d'hote menu and the combination menu.
16. Discuss the guidelines for dishwashing.
17. What are holding equipment? Explain briefly.
18. Comment on food packaging materials.
19. Compare the features of aluminum and stainless steel.
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. Discuss on the classification of equipment.
23. Explain about different materials used in food service equipments.
24. Elaborate on basic kitchen layouts with diagrams.
25. Discuss the significance of using the modular kitchen in foodservice establishments.