

**BACHELOR'S DEGREE (C.B.C.S) EXAMINATION, MARCH 2025**  
**2018, 2019, 2020, 2021 ADMISSIONS SUPPLEMENTARY**  
**B.VOC F.P.T SEMESTER VI - GENERAL**  
**VFPT6G15B18 - Food Service Management**

Time : 3 Hours

Maximum Marks : 80

**Part A**

**I. Answer any Ten questions. Each question carries 2 marks****(10x2=20)**

1. Define the term budget.
2. Identify the functions of management.
3. Enlist the major steps in receiving goods at an FSE.
4. What is meant by product specification?
5. Advantages and disadvantages of commissary food service systems.
6. List the advantages of the conventional food service system.
7. In TQM, What does the term Management refer to?
8. What do you understand from the term Esprit de corps?
9. Which are the five basic pillars of TQM?
10. How is food cost percentage is computed?
11. What is a real account? State the rule.
12. Why is it important to calculate food cost percentage?

**Part B**

**II. Answer any Six questions. Each question carries 5 marks****(6x5=30)**

13. List and explain the relevance of the major documents to be attached to avail license for FSE.
14. State the relevance of organizing a planning team for preparing a planning guide.
15. Describe the characteristics of wholesale buying.
16. Differentiate between centralized and group purchasing.
17. Write a short note on the conventional foodservice system.
18. Write a short note on Gueridon service.
19. Write a short note on the nature of organizational management.
20. Write the following about accounting a) Definition b) Features c) Objectives
21. What is meant by the double-entry system of accounting? How is it different from a single entry system?

**Part C**

**III. Answer any Two questions. Each question carries 15 marks****(2x15=30)**

22. Detail about the factors affecting the development of a food service unit.
23. Explain the following a) Steps in menu planning b) Types of menu
24. Discuss the features of the following specialized forms of foodservice. a) Airline tray service b) Rail service c) Catering and banquet
25. Discuss in detail about principles of management.