TM2535238 31/10/25

Reg. No :.....

Name :.....

MASTER'S DEGREE (C.S.S) EXAMINATION, OCTOBER 2025

2024 ADMISSIONS REGULAR

SEMESTER III - CORE COURSE

FN3C12TM20/ 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 were the earliest forms of food service esablishments in India?
2. What are cloud kitchens?
3. Define table appointments.
4. List out different styles of flower arrangment.
5. Define work triangle in kitchen.
6. Enlist any four factors of consideration while selecting major kitchen equipment.
7. What is a balance sheet?
8. What is a budget?
9. Define job appraisal.
10. Who are laissez faire leaders?

Part B

II. Answer any Six questions. Each question carries 2 weight (6x2=12)

11. Explain the concept of TQM.
12. What are the types of organisations? Describe the steps in organisation.
13. Describe the process of receiving and inspecting purchased items.
14. What are the requisites in designing a menu?
15. Write the significance of the right equipment for the kitchen and factors considered for the selection of equipment.
16. Suggest different ways of controlling labour cost.
17. Elaborate on the advantages and disadvantages of profit analysis.
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 functions of management?
20. What is meant by table arrangments? Elaborate on the points to be considered in laying the table.
21. Elaborate on the design and layout consideration of storage areas in the catering industry.
22. What are labour laws? Discuss the need and importance of labour laws in the food industry.