

**PSG COLLEGE OF ARTS & SCIENCE  
(AUTONOMOUS)**

**MSc DEGREE EXAMINATION DECEMBER 2018  
(Third Semester)**

Branch - **CLINICAL NUTRITION AND DIETETICS**

**FOOD SERVICE MANAGEMENT**

Time: Three Hours

Maximum: 75 Marks

**SECTION -A (30 Marks)**

Answer **ALL** questions

**ALL** questions carry **EQUAL** Marks (5 x 6 = 30)

- 1 a What is 'Job specification'? Frame a sample job specification related with food industry.  
OR  
b Highlight the objectives of Food laws.
- 2 a Discuss the aspects of 'Personnel administration'.  
OR  
b Write on 'Methods of induction'.
- 3 a Suggest measures for the maintenance of food quality in storage area.  
OR  
b Describe styles of waiter service.
- 4 a Outline the principles of HACCP.  
OR  
b Analyze hygienic practices to be followed by food handlers.
- 5 a What is 'Trial Balance'? Describe the phases of preparation of Trail balance.  
OR  
b List advantages of Double entry book keeping system.

**SECTION -B (45 Marks)**

Answer any **THREE** questions

**ALL** questions carry **EQUAL** Marks (3 x 15 = 45)

- 6 Discuss about principles of management.
- 7 Evaluate the link between training and development. Illustrate the process of development of food service establishments.
- 8 Distinguish the different between A la carte and Table d' hote menu. Enumerate the points to be considered while planning menu.
- 9 Describe the steps of facility planning and design development.
- 10 Explain components of food cost and suggest any five measures of controlling food cost.