

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)
BSc DEGREE EXAMINATION DECEMBER 2018
(Fifth Semester)

Branch - **NUTRITION, FOOD SERVICE MANAGEMENT & DIETETICS**

INSTITUTIONAL FOOD MANAGEMENT

Time : Three Hours

Maximum : 75 Marks

SECTION-A (20 Marks)

Answer **ALL** questions

ALL questions carry **EQUAL** marks (10 x 2 = 20)

- 1 List the characteristics of industrial food service.
- 2 What is a Satellite Kitchen?
- 3 Name any four serving equipments for dessert & soup.
- 4 List the points to be kept in mind while preparing a layout design.
- 5 Mention the recommended height for a work unit.
- 6 Mention the factors to be considered for selecting suitable fuel.
- 7 What is the role of color in enhancing dining atmosphere?
- 8 What are the measures to control rodents & pest?
- 9 Highlight the need for Standard recipe.
- 10 Give reasons for volume forecasting.

SECTION - B (25 Marks)

Answer **ALL** Questions

ALL Questions Carry **EQUAL** Marks (5 x 5 = 25)

- 11 a Distinguish and differentiate conventional commissary food service systems.
OR
b Explain the care and maintenance of Food Service equipments.
- 12 a Colors play a vital role in creating the atmosphere of a restaurant. Justify.
OR
b Narrate the importance of proper lighting, heating and ventilation in a Food Service.
- 13 a How will you plan and execute snacks sales in a college for 100 students.
OR
b Classify with examples the types of menu in food service.
- 14 a Brief the factors to be considered when deciding upon appropriate meal distribution system.
OR
b Point out the techniques to be followed in Beverage service.
- 15 a How will you educate food service personnel with reference to food safety?
OR
b Discuss the general roles to be followed for personal hygiene.

SECTION - C (30 Marks)

Answer any **THREE** Questions

ALL Questions Carry **EQUAL** Marks (3 x 10 = 30)

- 16 Enumerate the different types of Food Service operations.
- 17 Elaborate about procedure for planning, in regard to team, menu, design and budget.
- 18 Discuss the factors affecting Food Service equipment selection with suitable illustrations.