

BSc DEGREE EXAMINATION MAY 2017
(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 any four principles of layout planning.
- 2 How will you achieve smooth flow of work in service area?
- 3¹ Give the types of fuels.
- 4 , Give the classification of equipment.
- 5 Mention the types of menu.
- 6 Define standardization^ recipe.
- 7 What is portable service?
- 8 Define Hygiene.
- 9 How will refer physical safety?
- 10 Define personal Hygiene.

SECTION - B (25 Marks)

Answer **ALL** Questions

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

- 11 a Recommend the structural features of a good store.
OR
b Outline the layout of kitchens.
- 12 a Brief on the use care and maintenance of equipments.
OR
b Tabulate the electrical and non-electrical equipment used in preparation, service and dish washing area.
- 13 a Explain the principles involved in menu planning.
OR'
b Assess why portion control is essential in quantity food service.
- 14 a Brief note on self service.
OR
b What are the factor affecting the choice of deliver systems?
- 15 a Frame a checklist to inspect personnel hygiene.
OR
b Explain the causes of accidents. ' *

SECTION - C (30 Marks)

Answer any **THREE** Questions

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

- 16 Elaborate on planning storage space for a food service operation.
- 17 What are the basic principles for selection of equipments?
- 18 Detail note on types of food service system.
- 19 Explain the styles of waiter service.
- 20 Assess the Hygiene and sanitation requirement of a catering establishment.