

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 out any 4 commercial food service centres.
- 2 Define menu analysis.
- 3 List out the equipments used for food storage.
- 4 Write down the lighting arrangement in a dining area.
- 5 What are conventional food service system?
- 6 Define standardization of recipes.
- 7 Write a note on waiter - Waitress sendee.
- 8 List out the methods of delivery and service.
- 9 Write any two importance of sanitation with reference to equipments.
- 10 List the causes of accidents.

**SECTION - B (25 Marks)**

Answer ALL Questions

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

- 11 a Give the characteristics of typical food sendee facilities.  
OR  
b Comment on institutional based food service centres.
- 12 a Classify equipments. Write the factors affecting selection of equipments.  
OR  
b Give the importance of color schemes in a dining area.
- 13 a Write short notes on: Ready prepared and assembly service.  
OR  
b How do you manage production planning with reference to forecasting and scheduling?
- 14 a Classify the delivery service system and brief on the factors affecting the choice of delivery system.  
OR  
b Briefly explain the self service and tray service.
- 15 a Write short note role of microorganisms in causing spoilage of how to overcome it.  
OR  
b Bring out the importance of personal hygiene practices in food handling.

**SECTION - C (30 Marks)**

Answer any THREE Questions

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

- 16 Write in detail the steps involved in planning procedure.
- 17 Describe the methods available for purchasing equipments and brief the care and maintenance of equipments.
- 18 Enumerate the methods and importance of forecasting in food production.
- 19 Classify and explain in detail the various styles of serving food.
- 20 What are the safety programmes available - Give the importance of safety education, safety engineering and enforcement of safety in food service institutions.