

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION MAY 2025
(Sixth Semester)

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

FOOD SERVICE MANAGEMENT

Time: Three Hours

Maximum: 50 Marks

SECTION-A (5 Marks)

Answer **ALL** questions

ALL questions carry **EQUAL** marks

(5 x 1 = 5)

- 1 Find the right attitude to work in an organisation.
(i) Job Specification (ii) Training
(iii) Job analysis (iv) Organization chart
- 2 Identify the process of attracting qualified candidates for the purpose of filling vacant positions in an establishment.
(i) Recruitment (ii) Policy
(iii) Induction (iv) Training
- 3 Which fuel can be produced from the carbohydrate content of algae?
(i) Butanol (ii) Hydrogen gas
(iii) Coal (iv) LPG (Liquid Petroleum Gas)
- 4 Mention which menu are planned in advance for periods of time varying from five days to one month.
(i) Alacarte (ii) English
(iii) Cyclic (iv) Combination
- 5 Which is used as an effective tool of management both in formal as well as informal structures.
(i) Job Specification (ii) Leadership style
(iii) Job analysis (iv) Work Shedule

SECTION - B (15 Marks)

Answer **ALL** Questions

ALL Questions Carry **EQUAL** Marks

(5 x 3 = 15)

- 6 a. Explain the key steps in directing.
OR
b. Narrate about the tools of management.
- 7 a. Bring out the importance of training.
OR
b. State motivation techniques.
- 8 a. Analyse the importance of time and energy.
OR
b. Outline about the types of kitchen.
- 9 a. Summarise the impact of menu planning in Food Cost Control.
OR
b. Describe hidden cost .
- 10 a. Explain the skills of food service administrators.
OR
b. Categorize the styles of leadership.

Cont...

SECTION -C (30 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks

(5 x 6 = 30)

- 11 a. Categorise the functions of management.
OR
b. Identify the principles of management.
- 12 a. Elucidate the methods to increase productivity in an food service establishment.
OR
b. Highlight the importance of performance appraisal.
- 13 a. Enumerate the measures for utilization and conservation of energy.
OR
b. Examine the work centers in kitchen layout.
- 14 a. Analyse the importance of overhead cost.
OR
b. Employee benefits motivates him to work with more efforts, and increases profit to the food service units. Justify.
- 15 a. Analyse the methods of communication.
OR
b. Discuss the computer applications in food service units.

Z-Z-Z

END