

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

**BSc DEGREE EXAMINATION MAY 2025**  
(Fifth Semester)

Branch –**NUTRITION, FOOD SERVICE MANAGEMENT AND DIETETICS**  
**INSTITUTIONAL FOOD MANAGEMENT**

Time: Three Hours

Maximum: 50 Marks

**SECTION-A (5 Marks)**

Answer **ALL** questions

**ALL** questions carry **EQUAL** marks (5 x 1 = 5)

1. Which of the following is a key consideration when developing present-day food services?
  - a) Employee preferences
  - b) Environmental sustainability
  - c) Equipment availability
  - d) Local demographics
2. Find the equipment is used for the preparation and serving of beverages
  - a) Mixer
  - b) Chiller
  - c) Bain-marie
  - d) Coffee brewer
3. Menu engineering primarily focuses on
  - a) Food safety
  - b) Cost control and profitability
  - c) Staff training
  - d) Equipment maintenance
4. The Silver service method is typically inferred in:
  - a) Hospitals
  - b) Buffets
  - c) Formal restaurants
  - d) Fast food chains
5. In evaluating food safety education programs for staff, which criterion is most critical to ensuring effectiveness?
  - a) Frequency of training sessions
  - b) Practical applications of training in daily operations
  - c) Theoretical knowledge of food safety
  - d) Inclusion of certification exams

**SECTION - B (15 Marks)**

Answer **ALL** Questions

**ALL** Questions Carry **EQUAL** Marks (5 x 3 = 15)

- 6.a) Explain the role of contract catering in the food service industry.  
or  
b) Bring out the importance of food service development in present day.
- 7.a) Describe the conventional food service system.  
or  
b) Explain the electrical and non electrical food service equipment
- 8.a) Summarize the importance of portion control in quantity food production.  
or  
b) Show the key factors to consider when planning a menu for quantity food production

**Cont...**

9.a) Explain the characteristics of buffet service.

or

b) Compare centralized and decentralized food service systems.

10.a) Outline the key components of food safety education?

or

b) Explain the waste management in food service.

**SECTION -C (30 Marks)**

Answer ALL questions

ALL questions carry EQUAL Marks

(5 x 6 = 30)

11.a) Discuss the development of present-day food services, highlighting its evolution across different sectors like airlines, cruise, and industrial catering.

or

b) Explain the impact of event management on contract catering services.

12.a) Enumerate the advantages and disadvantages of commissary and ready-prepared food systems.

or

b) Write the role of convenience foods in food service systems, focusing on cost and efficiency.

13.a) Elucidate how effective menu planning and engineering can improve customer satisfaction and operational efficiency.

or

b) Justify how the proper use of kitchen equipment contributes to the efficiency of food operations.

14.a) Explain the process involved in buffet service and how it caters to a large number of guests.

or

b) Compare and contrast the French and Russian service styles, with examples of where each is used.

15.a) Recommend the personal hygiene and food handling practices in food service management.

or

b) Summarize the safety programme in detail.

Z-Z-Z

END