

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

**MSc DEGREE EXAMINATION MAY 2025
(Second Semester)**

Branch – **CLINICAL NUTRITION AND DIETETICS**

FOOD SERVICE MANAGEMENT AND ENTREPRENEURSHIP

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(10 × 1 = 10)

Module No.	Question No.	Question	K Level	CO
1	1	Choice menu followed in a) Home b) colleges c) Hotel d) Hostel	K1	CO1
	2	Purchasing Order is Prepared and Processed by a) Manager b) Clerk c) Purchasing officer d) Front office Cashier	K2	CO1
2	3	Food Quality is Assessed by using a) Food Act b) FSSAI c) HACCP d) FPA	K1	CO2
	4	What types of Storage is needed for Raw rice? a) Refrigeration b) Cooing c) Dry storage d) Below-0 degree	K2	CO2
3	5	The Guest bill in the hotel is called ____ a) Master bill b) Guest folio c) Guest Voucher d) Guest Slip	K1	CO3
	6	Select the element of Food Cost Control: a) Labor cost b) book keeping c) Balance sheet d) Ledger	K2	CO3
4	7	Traits mean ____ a) Advantages b) Characteristics c) De merits d) Uses	K1	CO4
	8	Which is the quality needed for a leader? a) Patience b) Authority c) anger d) Silence	K2	CO4
5	9	Identify the characteristics of Design. a) Modification b) Beauty c) Harmony d) Cost	K1	CO5
	10	Problem identification needs ____ a) Analysing concept b) Authority c) leadership d) Mental ability	K2	CO5

Cont...

SECTION - B (35 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks

(5 × 7 = 35)

Module No.	Question No.	Question	K Level	CO
1	11.a.	Justify the points to be considered while writing a Menu.	K3	CO1
	(OR)			
	11.b.	Explain the methods of Purchasing raw Ingredients.		
2	12.a.	Write the factors affecting the selection of equipments.	K4	CO3
	(OR)			
	12.b.	Discuss the Concepts of Environmental Hygiene and sanitation.		
3	13.a.	What are the methods of Food Cost control?	K5	CO4
	(OR)			
	13.b.	Elaborate on Book Keeping systems.		
4	14.a.	Explain the types of Entrepreneurs.	K4	CO5
	(OR)			
	14.b.	Explain the qualities of a Effective Leader.		
5	15.a.	Discuss the Stages of Design Thinking.	K5	CO5
	(OR)			
	15.b.	How will you identify the Problem in food business?		

SECTION -C (30 Marks)

Answer ANY THREE questions

ALL questions carry EQUAL Marks

(3 × 10 = 30)

Module No.	Question No.	Question	K Level	CO
1	16	Describe the types of menu followed in a restaurant .	K4	CO5
2	17	How will you maintain Kitchen equipments? Explain.	K5	CO6
3	18	Enumerate on Financial management.	K6	CO5
4	19	Who is a Successful Entrepreneur? Explain their traits.	K4	CO4
5	20	Describe the Characteristics of a business plan.	K5	CO3

Z-Z-Z

END