

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION DECEMBER 2025
(Fifth Semester)

Branch - **NUTRITION, FOOD SERVICE MANAGEMENT AND DIETETICS**

INSTITUTIONAL FOOD MANAGEMENT

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	School meal programs come under which sector of food service? a) Private b) Public c) Contract d) Commercial	K1	CO1
	2	Event catering is mainly associated with: a) Weddings b) Hospitals c) Colleges d) Armed forces	K2	CO1
2	3	The assembly-serve system is also called: a) Ready-prepared b) Kitchen-less c) Commissary d) Centralized	K1	CO2
	4	A dishwasher in institutional catering is an example of: a) Non-electrical equipment b) Electrical equipment c) Manual tool d) Disposable item	K2	CO2
3	5	Menu acts primarily as a: a) Marketing tool b) Decoration c) Storage plan d) Safety plan	K1	CO3
	6	Leftover utilization helps mainly in: a) Reducing nutrition b) Increasing waste c) Cost control d) Increasing portion size	K2	CO3
4	7	Buffet service is characterized by: a) Table waiting b) Self-service c) Tray service d) Silver service	K1	CO4
	8	In airline tray service, food is: a) Cooked on board b) Pre-prepared and reheated c) Ordered fresh d) Served buffet-style	K2	CO4
5	9	Food handling practices are primarily associated with: a) Storage space b) Contamination prevention c) Equipment repair d) Menu design	K1	CO5
	10	A surveillance system in food institutions is used for: a) Recipe standardization b) Accident prevention and monitoring c) Food evaluation d) Portion control	K2	CO5

Cont...

SECTION - B (35 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks $(5 \times 7 = 35)$

Module No.	Question No.	Question	K Level	CO
1	11.a.	Explain the role of industrial catering in institutional food service. (OR)	K5	CO1
	11.b.	Criticize on hospital catering and its unique challenges.		
2	12.a.	Compare commissary and conventional food service systems. (OR)	K5	CO2
	12.b.	Choose the methods of purchase for food service equipment.		
3	13.a.	Examine forecasting methods in quantity food production. (OR)	K4	CO3
	13.b.	Analyze the significance of product evaluation in food production.		
4	14.a.	Distinguish between cafeteria service and vending service. (OR)	K5	CO4
	14.b.	State the guidelines for food production employees regarding work habits.		
5	15.a.	Evaluate the causes of accidents in food institutions. (OR)	K5	CO5
	15.b.	Explain the role of safety education programs in food service.		

SECTION - C (30 Marks)

Answer ANY THREE questions

ALL questions carry EQUAL Marks $(3 \times 10 = 30)$

Module No.	Question No.	Question	K Level	CO
1	16	Examine the importance of contract and public sector catering in modern institutional setups.	K4	CO1
2	17	Summarize the classification of food service equipment with examples.	K3	CO2
3	18	Appraise menu engineering with reference to grid & worksheet.	K5	CO3
4	19	Describe on centralized and decentralized service.	K4	CO4
5	20	Elaborate on waste management strategies in institutional food service.	K5	CO5