PSG COLLEGE OF ARTS & SCIENCE (AUTONOMOUS) BSc DEGREE EXAMINATION MAY 2019 (Fifth Semester)

Branch - NUTRITION, FOOD SERVICE MANAGEMENT & DIETETICS

INSTITUTIONAL FOOD MANAGEMENT

Time : Three Hours

SECTION-A (20 Marks)

Maximum : 75 Marks

Answer ALL questions ALL questions carry EQUAL marks

 $(10 \times 2 = 20)$

- 1 Classify food service operations.
- 2 What is meant by feasibility study?
- 3 List out the methods of purchase of equipments.
- 4 Define colour scheme.
- 5 Mention different types of menu.
- 6 What is meant by portion control?
- 7 Give any four equipments used for delivery and service.
- 8 Comment on portable meals.
- 9 How you give safety education to the workers in the food service operation system?
- 10 List out any four safety devices.

SECTION - B (25 Marks!

Answer ALL Questions

ALL Questions Carry EQUAL Marks $(5 \times 5 = 25)$

11 a Explain the characteristics of typical food service facilities.

OR

b Describe about the planning of kitchen spaces, storage spaces and service areas.

12 a Elaborate the factors affecting selection of equipments and features of the selected equipments.

OR

b Write short account on energy conservation methods in food services.

13 a Enumerate food production control in brief.

OR

b Give the guidelines for food production employees.

14 a Explain the factors affecting the choice of delivery systems.

OR

b State the serving techniques and procedures for beverage service.

15 a How you assess the goodness of foods in Food Service system.

OR

b Write short notes on safety program in food production.

SECTION - C (30 Marks)

Answer any **THREE** Questions

ALL Questions Carry EQUAL Marks $(3 \times 10 = 30)$

- 16 Write an essay on Food Service operations in terms of preparation in planning and steps in planning procedure in detail.
- 17 Elaborate furnishings in a long answer.
- 18 Explain about different types of food service systems and menu planning in detail.
- 19 Enumerate the styles of service with suitable examples.