

**BSc DEGREE EXAMINATION MAY 2018**  
(Fifth Semester)

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

**INSTITUTIONAL FOOD MANAGEMENT**

Time : Three Hours

Maximum : 75 Marks

**SECTION-A (20 Marks)**

Answer **ALL** questions

**ALL** questions carry **EQUAL** marks (10 x 2 = 20)

- 1 What are Institutional Food service Centres? Give examples.
- 2 Define Work Centre.
- 3 What are ready-prepared service systems?
- 4 List out the equipments used to dispose garbage in food service centres.
- 5 What type of flower arrangement can be done in dining areas?
- 6 List any 4 functions of menu.
- 7 What are 'Portable meals'?
- 8 What are 'Tray Services'? Briefly explain.
- 9 Define Sanitation.
- 10 What may be the cause for accidents?

**SECTION - B (25 Marks)**

Answer **ALL** Questions

**ALL** Questions Carry **EQUAL** Marks (5 x 5 = 25)

- 11 a Give the classification of food service operations with suitable examples.  
OR  
b Comment on commercial based food service centre with suitable examples.
- 12 a Give the care and maintenance of equipments.  
OR  
b Describe the lighting assignments in dining area.
- 13 a Write short notes on 'Ready-Prepared' and 'Assembly serve'.  
OR  
b Give the selection and storage of foods in quantity food production.
- 14 a Enumerate the factors affecting the choice of delivery systems.  
OR  
b Briefly explain the personal grooming of food service personnel.
- 15 a How can you implement sanitation practices in dishwashing?  
OR  
b How will you educate the food service personnel about the sanitation and safety measures of handling food products?

**SECTION - C (30 Marks)**

Answer any **THREE** Questions

**ALL** Questions Carry **EQUAL** Marks (3 x 10 = 30)

- 16 What are the steps to be followed in designing the layout of a food service centres?
- 17 Give the classification of equipments and explain the factors affecting selection of equipments.
- 18 Describe the types of Menu. Explain the principles involved in menu planning.
- 19 Highlight the principles involved in Self-Service and Waiter-Waitress services.
- 20 What are Safety Programme? Highlight safety engineering and enforcement of safety with safety devices.