

Time: Three Hours

' Maximum: 75 Maries v-

SECTION-A (20 MarksV

Answer ALL questions

/ ALL questions carry EQUAL marks : (10 x2== 20)

- 1 Define the term 'MOTEL'.
- 2 What do you understand by the term 'Buffet service?'
- 3 Define-'Management*.'
- 4 What is 'food cost'? . v -
- 5 Define the term 'Budgeting*.' ; <
- 6 What is Break even point? ; A ; 7 ..
- 7 Define - Quality control. ?
- 8 What is 'MIS'?
- 9 Define the term 'Personal Hygiene.'
- 10 What do you mean by sanitation? v ^ , >

' SECTION - B (25 MarksV

Answer ALL Questions

ALL Questions Carry EQUAL Marks (5 X 5 == 25)

- 11a Explain about "commercial catering**".
- b List down any five qualities required for an effective leader, OR
- 12 a What are the main steps in Decision making? OR
- b Write down the process of selection.
- 13 a Describe about the scope of financial management. OR
- b What are the different types of cost? >
- 14 a Write down the importance of 'good communication*'. OR
- b Why do you think 'Quality control' is important in Food Industry?
- 15 a Why Ventilation & lighting is important in 'Food Service Industry'? OR
- b Write down the importance of safety at workplace.

SECTION - C (30 Marks)

Answer any THREE Questions

- 7 { ALL Questions Carry EQUAL Marks (3 x10 - 30)

- 16 Describe about the different styles of service. v 7
- 17 Explain the process of Management. ■ ■;
- 18 What do you think are the main factors that affect pricing? Explain.
- 19 Discuss about the various channels of communication. * 7. -::
- 20 "Hygiene^ and sanitation" is an important aspect in Food Service Industry - Discuss. r * "v .. ,