

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

**BVoc DEGREE EXAMINATION DECEMBER 2017
(First Semester)**

Branch - FOOD PROCESSING AND TECHNOLOGY

FOOD SERVICE MANAGEMENT

Time : Three Hours

Maximum : 75 Marks

SECTION-A (20 Marks)

Answer **ALL** questions

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

- 1 Define space catering.
- 2 Who is autocratic leader?
- 3 Define Management.
- 4 What is induction?
- 5 What are the components of cost?
- 6 Define Pricing.
- 7 Define Communication. -
- 8 Give the types of Communication.
- 9 Define Hygiene.
- 10 What are the equipments used for the waste disposal?

SECTION - B (25 Marks)

Answer **ALL** Questions

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

- 11 a Brief on Industrial catering.
OR
b Discuss the qualities of a good leader.
- 12 a What are the factors affecting the uses of resources?
OR
b Explain the steps in decision making.
- 13 a Brief note on break even and contribution.
OR
b Explain the methods of pricing.
- 14 a What are the barriers of communication?
OR
b Illustrate the importance of communication in food industry.
- 15 a Highlight the importance of personal hygiene.
OR
b What are the causes of accidents in food service industry?

SECTION - C (30 Marks)

Answer any **THREE** Questions

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

- 16 Enumerate the types of catering industry.
- 17 Explain the theories, techniques and effective leadership.
- 18 What are the factors affecting pricing?
- 19 Give an account on management information systems using computer in food service industry.
- 20 Elaborate note on environmental hygiene and sanitation.