

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

MSc DEGREE EXAMINATION MAY 2024
(Second Semester)

Branch – CLINICAL NUTRITION AND DIETETICS

FOOD SERVICE MANAGEMENT AND ENTREPRENEURSHIP

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	Which menu is followed in Hostel? a) Ala carte menu b) Table d hot menu c) Cyclic Menu d) Combination Menu	K1	CO1
	2	BIN Card is used in a) Kitchen b) Service c) Store Room d) Front office	K2	CO1
2	3	CCP is followed in a) HACCP b) FPO c) FSSAI d) FDPO	K1	CO2
	4	Procurement means a) Purchasing b) Storing c) Arranging d) issuing	K2	CO2
3	5	The entry of accounts is maintained in a) Record b) ledger c) Dairy d) Bill book	K1	CO3
	6	Which is the critical aspect of managing food service business? a) Budgeting b) Food cost control c) Store keeping d) Procurement	K2	CO3
4	7	Identify which among the following is Small business entrepreneurship? a) Restaurants b) Company c) market d) School	K1	CO4
	8	Which is the component of emotional intelligence? a) Communication b) Motivation c) Hard work d) Patience	K2	CO4
5	9	Which is the example for Visual thinking? a) Sketches b) Story c) drama d) Recording	K1	CO5
	10	Select the key element of design thinking a) visualization b) colour c) contour d) Seeing	K2	CO5

Cont...

SECTION - B (35 Marks)Answer **ALL** questions**ALL** questions carry **EQUAL** Marks

(5 × 7 = 35)

Module No.	Question No.	Question	K Level	CO
1	11.a.	Explain the types of food service systems.	K3	CO1
	(OR)			
	11.b.	Discuss the methods of food control.		
2	12.a.	Determine about on maintenance of kitchen equipments.	K4	CO3
	(OR)			
	12.b.	Summarize about on FSSAI.		
3	13.a.	List the elements of food cost control and explain them.	K5	CO4
	(OR)			
	13.b.	Discuss on Balance Sheet and its uses.		
4	14.a.	Justify the Characteristics of successful entrepreneurs.	K4	CO5
	(OR)			
	14.b.	Enumerate the leadership skills.		
5	15.a.	Show the stages of Design thinking.	K5	CO5
	(OR)			
	15.b.	Design a business Pan.		

SECTION -C (30 Marks)Answer **ANY THREE** questions**ALL** questions carry **EQUAL** Marks

(3 × 10 = 30)

Module No.	Question No.	Question	K Level	CO
1	16	Elaborate on Purchasing methods in food service systems.	K4	CO5
2	17	Classify Equipments and its uses in hotel.	K5	CO6
3	18	Analyze the methods to control overhead cost and labour cost.	K6	CO5
4	19	Explain the Characteristics of leadership.	K4	CO4
5	20	Summarize the key elements to develop design in a hotel.	K5	CO3