# PSG COLLEGE OF ARTS & SCIENCE (AUTONOMOUS)

## **BSc DEGREE EXAMINATION DECEMBER 2023**

(Fifth Semester)

# Branch - NUTRITION, FOOD SERVICE MANAGEMENT AND DIETETICS

## INSTITUTIONAL FOOD MANAGEMENT

Time: Three Hours			Maximum: 50 Marks	
		Answer A	N-A (5 Marks) ALL questions carry EQUAL marks	$(5 \times 1 = 5)$
1		Kiosks is also called (i) Vending (iii)Mobile catering	(ii)Food Service (iv) Packaging.	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,
2		Which one is used to cook wide r (i) Ovens (iii)Refrigerators	range of dishes? (ii)Ranges &Stoves (iv) Mixie	
3		Price fixe is the another name of _ (i)Table d hote menu (iii)Ala carte menu	(ii)Buffet menu (iv) cyclic menu	
4		Which one is practiced to maintain (i) Gromming (iii)Menu	cleanliness in hotel? (ii)Staff presence (iv) water	
5		waiter service is also called(i)Self -service (iii)table Service	(ii)Vending (iv)Buffet service	
SECTION - B (15 Marks) Answer ALL Questions ALL Questions Carry EQUAL Marks (5 x 3 = 15)				
6	a b	OR	ng.	
7	a	Discuss on Assembly Food Ser OR	vice system.	
	b		nts.	
8	a b	OR		

Cont...

9 a Write a note on waiter service.

OR

- b Describe the efficiency of working habits of service employee.
- 10 a Discuss on personnel Hygiene

OR

b Explain on Safety Devices.

#### SECTION -C (30 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks

 $(5 \times 6 = 30)$ 

11 a Enumerate on Industrial Catering.

OR

- b Discuss on Hospital Catering.
- 12 a Describe the Commissary food service system.

OR

- b What are the features of equipments?
- 13 a Explain Forecasting in Quantity food production.

OR

- b Provide Suggestion to use left over foods in a hotel.
- 14 a Discuss on decentralized service.

OR

- b Write about Personal Grooming.
- 15 a Explain the Hygienic Practices followed in a hotel.

OR

b Enumerate on Kitchen Storage.

END

Z-Z-Z