

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

**BSc DEGREE EXAMINATION DECEMBER 2022  
(Fifth Semester)**

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

**INSTITUTIONAL FOOD MANAGEMENT**

Time: Three Hours

Maximum: 75 Marks

**SECTION-A (10 Marks)**

Answer **ALL** questions

**ALL** questions carry **EQUAL** marks (10 x 1 = 10)

- 1 \_\_\_\_\_ features are characteristic of a resort.  
 (i) fine dining (ii) variety  
 (iii) ambience (iv) all the above.
- 2 Motorway catering is prone to the following issues except  
 (i) hours of work (ii) vandalism  
 (iii) labour available (iv) food choices.
- 3 Food processor is an example of \_\_\_\_\_ equipment  
 (i) labour saving (ii) modular  
 (iii) electrical (iv) all the above.
- 4 Control for food safety is essential with \_\_\_\_\_ service system.  
 (i) conventional (ii) cook/freeze  
 (iii) assembly/service (iv) commissary
- 5 Process of \_\_\_\_\_ is also known as recipe formulation.  
 (i) standardization (ii) cooking  
 (iii) forecasting (iv) evaluation
- 6 Selective menu is offered in \_\_\_\_\_  
 (i) fast food outlet (ii) high class restaurants  
 (iii) hospital (iv) school canteen
- 7 Buffet service demands \_\_\_\_\_  
 (i) aesthetic display (ii) choice  
 (iii) safety cover (iv) all the three
- 8 One of the advantages of centralized service is \_\_\_\_\_  
 (i) quality supervision (ii) duplication of work  
 (iii) increased labour (iv) cumbersome
- 9 E.coli infection indicates faecal contamination from \_\_\_\_\_  
 (i) poor personal hygiene (ii) unsafe drinking water  
 (iii) unwashed vegetables (iv) all the 3
- 10 Danger zone refers to \_\_\_\_\_ celsius.  
 (i) 5-63 (ii) 3-50 (iii) 4-70 (iv) 2-65

**Cont...**

**SECTION - B (35 Marks)**

Answer **ALL** Questions

**ALL** Questions Carry **EQUAL** Marks (5 x 7 = 35)

- 11 a Bring out the salient features of institutional catering.  
OR  
b Outline the characteristics of vending.
- 12 a Discuss the salient features of a commissary food service system.  
OR  
b Explain the factors that enable the efficient cleaning of food preparation equipment.
- 13 a Portion control is not only a cost control tool but ensures consumer satisfaction and goodwill. Justify.  
OR  
b Describe on a la carte and table d hote menu with appropriate example.
- 14 a Summarize the centralized service in hospital.  
OR  
b How will you educate a food handler on safe food production?
- 15 a Prepare a checklist to ensure safety in the preparation and service areas.  
OR  
b State the ways by which hygiene and sanitation can be built into the food service operations.

**SECTION - C (30 Marks)**

Answer any **THREE** Questions

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

- 16 Trace the evolution of present day food services.
- 17 Enumerate the methods of purchase for food service equipments.
- 18 Analyse standardization of recipes with examples.
- 19 Examine Russian and French style of service.
- 20 Discuss on safety devices.

Z-Z-Z

END