

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

**BSc DEGREE EXAMINATION DECEMBER 2019
(Fifth Semester)**

Branch - NUTRITION, FOOD SERVICE MANAGEMENT AND DIETETICS

INSTITUTIONAL FOOD MANAGEMENT

Time : Three Hours

Maximum : 75 Marks

SECTION-A (20 Marks)

Answer **ALL** questions

ALL questions carry **EQUAL** marks (10x2 = 20)

- 1 Give any 2 types of food service facilities.
- 2 Define Budget.
- 3 Enlist the types of fuels used in food industry.
- 4 List any 4 electrical equipments used in food industry.
- 5 Mention any 2 key factors to be considered in menu planning.
- 6 Define standardized recipe.
- 7 List the types of beverage services.
- 8 What is the meaning of decentralized service?
- 9 Mention any 4 common microorganisms that contaminate food.
- 10 What are the 4 principles of food safety?

SECTION - B (25 Marks)

Answer **ALL** Questions

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

- 11 a Write a note on different types of kitchen.
OR
b Outline the steps in planning procedure.
- 12 a Mention the factors affecting selection of equipments.
OR
b Give a brief account on colour schemes.
- 13 a What is product evaluation? Explain.
OR
b Write an account on types of menu.
- 14 a Give the merits and demerits of centralized service system.
OR
b Discuss the advantages of self service and waiter-waitress services.
- 15 a Explain briefly on the reasons for food spoilage.
OR
b Briefly explain the properties of good detergent for dishwashing.

SECTION - C (30 Marks)

Answer any **THREE** Questions

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

- 16 Classify food service operations. Add a note on characteristics of food service facilities.
- 17 Discuss on the furnishings in dining room.
- 18 , Write a note on steps involved in selection and storage of food items.
- 19 Enumerate on the role of personal hygiene in food industry.
- 20 Elaborate on various dishwashing methods used in big institutions.