

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

**B.Voc DEGREE EXAMINATION MAY 2018
(First Semester)**

Branch - **FOOD PROCESSING 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 Motel.
- 2 Give the objectives of food sendee.
- 3 Define planning.
- 4 What is decision making?
- 5 Mention any four factors that affecting pricing.
- 6 What is cost benefit ratio?
- 7 What is current assets?
- 8 What are the channels of communication?
- 9 Define sanitation.
- 10 Define hygiene.

SECTION - B (25 Marks)

Answer **ALL** Questions

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

- 11 a Explain detail on administrative theory.
OR
b Brief note on welfare service of catering.
- 12 a Discuss the types and causes of fatigue.
OR
b Write short notes on time management.
- 13 a Explain the components of cost.
OR
b Describe the behaviour of costs.
- 14 a Discuss the application of computers in inventory control.
OR
b What are the measures to overcome the barriers of communications?
- 15 a Explain the importance of ventilation and lighting in a work space.
OR
b Brief note on personal hygiene.

SECTION - C (30 Marks)

Answer any **THREE** Questions

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

- 16 Explain the styles of service.
- 17 Elaborate note on work simplification.
- 18 Explain the special features of management accounting in catering industry.
- 19 Detail note on type, importance and barriers of communication.
- 20 Explain the safety measures to be adopted in food service establishment.