



25020781

QP CODE: 25020781

Reg No :

Name :

**B.Sc DEGREE (CBCS) REGULAR / REAPPEARANCE / MERCY CHANCE
EXAMINATIONS, FEBRUARY 2025**

Sixth Semester

B.Sc Clinical Nutrition and Dietetics Model III

CORE COURSE - CN6CRT20 - FOOD SERVICE MANAGEMENT

2017 Admission Onwards

3A993208

Time: 3 Hours

Max. Marks : 80

Part A

*Answer any **ten** questions.*

*Each question carries **2** marks.*

1. What is commercial catering?
2. Write on surface catering.
3. Write about coffee shops.
4. Define menu. What are the functions of menu?
5. What is Hors d'oeuvre?
6. What is A la carte menu?
7. What is the role of waiter in banquet service?
8. What do you mean by utility of design of equipment?
9. What are the points to be considered while setting water connection at a kitchen?
10. What is natural lighting? What are its advantages and disadvantages?
11. What is parallel kitchen?
12. What is delegation?

(10×2=20)

Part B

*Answer any **six** questions.*

*Each question carries **5** marks.*





13. Write a note on welfare catering.
14. Which are the other aspects of catering?
15. How does gueridon service differ from silver service?
16. Explain buffet service and its types.
17. Which are the different services available in restaurant as per the meal timings?
18. How will you classify equipment?
19. Explain the cleaning schedule for cooking and preparation equipment.
20. Write a note on floors to be maintained at a kitchen.
21. What is ventilation? Explain its types.

(6×5=30)

Part C

*Answer any **two** questions.*

*Each question carries **15** marks.*

22. Define catering. Explain the types of catering.
23. Explain the different courses of menu in a South Indian cuisine.
24. List and justify the quantity and type of service equipments you would need to set up 48 cover.
25. Discuss the use of bills and checks on the control system.

(2×15=30)

