



QP CODE: 24001023

Reg No :

Name :

B.Sc DEGREE (CBCS) REGULAR / REAPPEARANCE EXAMINATIONS, MARCH 2024

Sixth Semester

B.Sc Clinical Nutrition and Dietetics Model III

CORE COURSE - CN6CRT20 - FOOD SERVICE MANAGEMENT

2017 Admission Onwards

46C6DC84

Time: 3 Hours

Max. Marks : 80

Part A

*Answer any **ten** questions.*

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

1. What are hotels? Give the classification on the basis of star system.
2. What is subsidized catering?
3. What is outdoor catering?
4. Define menu. What are the functions of menu?
5. Poisson.
6. How can you classify waiter service?
7. Differentiate full buffet from finger buffet.
8. Give the classification of equipment according to mode of operation.
9. Size and type of establishment should be considered while selecting equipment. Why?
10. What are the features that indicate good design of equipment.
11. How would you organise electricity connection in a kitchen?
12. What are the duties of room service order taker?

(10×2=20)



Part B

Answer any **six** questions.

Each question carries **5** marks.

13. Explain transport catering.
14. Write on different food and beverage outlets in a restaurant.
15. Differentiate A la carte menu and table d'hôte menu.
16. What do you mean by assisted service?
17. Which are the different services available in restaurant as per the meal timings?
18. Explain the cleaning schedule for cooking and preparation equipment.
19. Write a note on floors to be maintained at a kitchen.
20. What is ventilation? Explain its types.
21. How will you develop a kitchen plan?

(6×5=30)

Part C

Answer any **two** questions.

Each question carries **15** marks.

22. Define catering. Explain the types of catering.
23. Elaborate on North Indian Cuisine.
24. Describe the various types of service equipments in food and beverage service department.
25. Discuss the use of bills and checks on the control system.

(2×15=30)

