



QP CODE: 25047370



Reg No :

Name :

M.Sc DEGREE (CSS) EXAMINATION, NOVEMBER 2025

Third Semester

M Sc HOME SCIENCE BRANCH X(D) - FAMILY AND COMMUNITY SCIENCE

Core Course - HS020302 - FOOD SERVICE MANAGEMENT

2019 ADMISSION ONWARDS

BA9DB750

Time: 3 Hours

Weightage: 30

Part A (Short Answer Questions)

*Answer any **eight** questions.*

Weight 1 each.

1. Define the role of food service industry in railways and airlines.
2. Define theme restaurants.
3. Comment on assemble serve food distribution system.
4. Mention the significance of flower arrangement in food service establishments.
5. Comment on island and U shaped kitchen.
6. Give a short note on storage units of a kitchen.
7. Define food purchasing.
8. Define cyclic menu.
9. Define tools of management.
10. Define Job analysis.

(8×1=8 weightage)

Part B (Short Essay/Problems)

*Answer any **six** questions.*

Weight 2 each.

11. Define food service institution. State the principles and functions.
12. Differentiate decentralized and cook chill food delivery system.
13. Differentiate cart and banquet french service.
14. Explain about the mode of operation of food service equipments.
15. What are the requirements needed for a good standardized recipe?





16. Discuss how Indian cuisine is differed from American cuisine.
17. Distinguish between routine and strategic types of decisionmaking
18. A food service institution cannot survive without an effective communication. Discuss.

(6×2=12 weightage)

Part C (Essay Type Questions)

*Answer any **two** questions.*

Weight 5 each.

19. Elaborate on Table setting.
20. Discuss about the factors affecting the selection, purchase and use of food service equipments.
21. Explain about the terms: a) Portioning equipments b) Portion control c) Use of left over foods.
22. Describe on tangible tools : Work schedule, Production service and staff analysis statements, Budget and Benchmarking

(2×5=10 weightage)

