

B.Sc. DEGREE EXAMINATION, APRIL 2020
III Year VI Semester
Food Service Management II

Time : 3 Hours

Max.marks :75

Section A ($10 \times 2 = 20$) Marks

Answer any **TEN** questions

1. Define equipment.
2. What are insulating materials?
3. Define workers area of reach.
4. List any two receiving and storage equipments.
5. What is a Gueridon trolley?
6. Define menu planning.
7. What are the points to be considered in menu planning?
8. Define portion control.
9. What is recipe adjustment?
10. Define cyclic menu. Give example.
11. What is mise-en scene & mise-en-place?
12. Define FSSAI.

Section B ($5 \times 5 = 25$) Marks

Answer any **FIVE** questions

13. Briefly explain on the classification of equipments.
14. Explain the commonly used base materials in the food service industry with examples.
15. What are the points to be considered in planning of storage area in a food service unit?
16. Briefly explain on the importance of portion control.
17. Write a note on the methods of garbage disposal.
18. Bring out the need for sanitation and safety in food service institutions.
19. Explain the different types of food and beverage service.

Section C ($3 \times 10 = 30$) Marks

Answer any **THREE** questions

20. Explain the factors to be considered in the selection of equipment?
21. Bring out the role of lighting and ventilation in food service industries.
22. Discuss on the standardisation of recipes. Give its advantages and disadvantages.
23. Explain on the different Pest control measures adopted in food institutions.
24. Elaborate on HACCP.

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