

SHRIMATHI DEVKUNVAR NANALAL BHATT VAISHNAV COLLEGE FOR WOMEN
(AUTONOMOUS)

(Affiliated to the University of Madras and Re-accredited with 'A+' Grade by NAAC)

Chromepet, Chennai - 600 044.

B.Sc.CND - END SEMESTER EXAMINATIONS - APRIL 2025

SEMESTER - VI

20UNDCT6012 - Food Service Management II

Total Duration : 2 Hrs.30 Mins.

Total Marks : 60

Section B

Answer any **SIX** questions ($6 \times 5 = 30$ Marks)

1. Describe the types of menu plan.
2. Explain the factors in selection of equipment.
3. Classify the purchasing methods and discuss the qualities of buyer.
4. Describe the quantity adjustments method.
5. Explain the functions and importance of FSSAI.
6. Relate safety, hygiene and health in menu planning.
7. Explain the application of insulating materials in preparation of food.
8. Distinguish the benefits of standardisation recipe.

Section C

Answer any **THREE** questions ($3 \times 10 = 30$ Marks)

9. Describe the types of food service system.
10. Classify equipment and explain its applications.
11. Examine the records to be maintained in store service.
12. Predict and evaluate the styles of service suitable for a hotel in district like Chennai.
13. Appraise the functions of HACCP, VACCP TACCP.
