

Roll.No.

20UNDCT6012

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 - NOVEMBER 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. Give example with a brief on ready prepared system and assembly service system
2. Illustrate on the need and importance of health safety in menu planning.
3. Predict the qualities of food buyer.
4. Sketch on the styles of food and beverage service in detail.
5. Describe about the necessity of garbage disposal and pest control in food service industry
6. Prepare the skills required in hygiene and handling of food in a FSM institution.
7. Interpret on the importance and any 5 regulatory measures of FSSAI
8. Examine in detail on HACCP.

### **Section C**

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

9. Classify the types of food service systems with explanation.
10. Ascertain the types of menu planning and its application in various sectors and institutions
11. Prepare a chart on food purchase reflecting different purchasing methods and receiving methods.
12. Summarize on the standardization of recipes and recipe adjustment methods
13. Appraise the need and importance and protocol of hygiene, sanitation and safety in food service institution

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