

Roll.No.

21UFMCT6012

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.NFSMD - END SEMESTER EXAMINATIONS - NOVEMBER 2025

SEMESTER - VI

**21UFMCT6012 - 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. List the factors that affect layout design.
2. Interpret the steps in establishing portion control.
3. Explain the difference between recruitment and selection.
4. Discuss the HACCP principles.
5. What is auxiliary equipment in a food service setup?
6. Analyze the steps in recipe standardization.
7. Explain the need for training staff in a food service organization.
8. Recommend personal hygiene practices that food service employees must follow to maintain food safety.

### Section C

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

9. Enumerate briefly the architectural plans you would bear in mind before setting up the food service unit.
10. Examine the factors influencing the selection of equipment.
11. Categorize table service styles.
12. Examine the styles of leadership used in a food service establishment.
13. Compile the role of FSSAI in maintaining food quality.

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