

III year – VI Semester

**Paper CN 602 – FOOD SERVICE MANAGEMENT
Model Question Paper**

Time: 3 hrs.

Max. Marks: 75

Part-A

**Answer any FIVE questions.
Each question carries 5 marks**

5x5=25

1. Explain different cooking methods.
2. What is importance of in-service training and appraisals?
3. Write about waste disposal in food service institutions.
4. What are the methods used to improve the nutritive quality of foods in preparation?
5. List down the delivery methods of food to food service establishment.
6. Why labour policies are important? Explain.
7. Write about dish washing.
8. What are materials used for case of cleaning equipment.

Part-B

**Answer All FIVE questions.
Each question carries 5 marks**

5x10=50

1. a) Define menu planning. Explain the importance of food purchase in menu planning?
(Or)
b) Explain the different types of menus.
2. a) Explain about the environmental hygiene in institutional kitchens.
(Or)
b) Explain about the personal hygiene in food preparation.
3. a) Write the significance of water supply in food service institutions.
(Or)
b) What is the storage methods used for different types of food materials?
4. a) Write about different types of food serving methods?
(Or)
b) What are objectives of food service institutions and explain the factors to consider in food service institutions?
5. a) What are the development and policies in case of food service institutions?
(Or)
b) What are the functions of a personnel manager in food service institution?