

Roll No :

Total No. of Questions : 11]

[Total No. of Printed Pages : 3

SP-720

M.Sc. (Final) Examination, 2021

FOOD AND NUTRITION

Paper - V

(Institutional Food Service Management)

Time : 1½ Hours]

[Maximum Marks : 50

Section-A

(Marks : 2 × 10 = 20)

Note :- Answer all *ten* questions (Answer limit **50** words). Each question carries **2** marks.

Section-B

(Marks : 3 × 5 = 15)

Note :- Answer all *five* questions. Each question has internal choice (Answer limit **200** words). Each question carries **3** marks.

Section-C

(Marks : 5 × 3 = 15)

Note :- Answer any *three* questions out of five (Answer limit **500** words). Each question carries **5** marks.

Section-A

2 each

1. (i) Define Management.
- (ii) What do you mean by Food Service Institution ?

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- (iii) Define Menu.
- (iv) What do you mean by Quantity Food Production ?
- (v) What is recruitment of employees ?
- (vi) What is left over food ?
- (vii) What is Budget ?
- (viii) What is account keeping ?
- (ix) Define Equipment.
- (x) What do you mean by layout of food service institution ?

Section-B

3 each

2. What are welfare institutions ?

Or

Importance of catering management.

3. Importance of training of employees.

Or

Write short note on water service.

4. What is the utility of quality control ?

Or

Points to be considered in quality food production.

5. What is a Ledger ? Give its importance.

Or

Write importance of record keeping.

6. What points should be considered in planning of food institution ?

Or

How can we take care of equipment ?

Section–C

5 each

7. Explain principles of management.

8. What are employee qualities ? Give its importance.

9. Write about importance of standardization of recipe.

10. Write methods of controlling food cost.

11. What measures can be adopted to control common accidents in food service institution ?