

Roll No. :

Total No. of Questions : 11]

[Total No. of Printed Pages : 3

BFMS-464

M.Sc. (Final) (Home Science) Examination, 2023

FOOD AND NUTRITION

Paper - V

(Institutional Food Service Management)

Time : 3 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

1. (i) Define Catering Management.
- (ii) What do you mean by Banqueting ?
- (iii) Write the type of Food Service Institutions.

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- (iv) What is Cyclic Menu ?
- (v) Write about quantity food production.
- (vi) Define Equipment.
- (vii) What is Book-keeping ?
- (viii) What is Food Safety ?
- (ix) What is Sanitation ?
- (x) Define Personnel Management.

Section-B

2. What is Budget ? Mention kinds of Budgets in food service institutions.

Or

What is Cash book ? Write the types of cash book.

3. Define Menu Planning. Write types of Menu.

Or

Define Food Service. Write about styles of service.

4. What is standardization of recipes ? List the benefits of standardized recipes.

Or

Define Quality Control. Write the importance of Quality Control.

5. Write the functions of Management in Food Service Institutions.

Or

Write about the tools used in running any food service establishment.

6. Write a note on care and maintenance of equipments.

Or

Write about proper hygiene for food handlers.

Section–C

7. Describe principles of Management.
8. Explain the desirable qualities of catering staff and why their training is important ?
9. What is left-over food ? Suggest effective use of left-over food. Support your answer by giving example.
10. Write the preventive measures to control the common accidents.
11. How will you calculate food cost ? Suggest the methods to control food costs.