

Roll No. :

Total No. of Questions : 11]

[Total No. of Printed Pages : 3

BPF-2243

M.Sc. (Final) Examination, 2022

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 is an Organisation Chart ?

BR-224

(1)

BPF-2243 P.T.O.

- (iii) Define Self-Service.
- (iv) Define Recruitment.
- (v) What do you mean by American style of service ?
- (vi) What is Quality Control ?
- (vii) Define Ledger.
- (viii) What is Credit ?
- (ix) Define Sanitation.
- (x) Define equipments in Food Service Institution.

Section-B

2. What are commercial food service institutions ?

Or

What do you mean by Planning ?

3. What is Personnel Management ?

Or

What is Buffet System ? Describe.

4. What do you mean by Standardization of Recipe ?

Or

How can the left over food be used ?

5. What is a contingency fund ? Explain.

Or

What is a Balance Sheet ? Explain.

6. Write a short note on importance of hygiene in food handling.

Or

What do you mean by layout of Food Service Institutions ?

Section-C

7. Explain functions of Management.
8. Write a note on 'Types of Menu'.
9. Discuss various points to be considered in quantity food production.
10. How does budget affect cost of food ?
11. What points need to be considered in selection of equipments ?