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Total No. of Pages : 02

Total No. of Questions : 09

B.Sc. (Hons.) (Nutrition & Dietetics) (Sem.-5)
INSTITUTIONAL FOOD SERVICE MANAGEMENT

Subject Code : BSND-311-18

M.Code : 90839

Date of Examination : 12-12-2022

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
2. SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

SECTION-A

1. Write briefly :

- a. Equipment Hygiene
- b. Institutions
- c. Book keeping
- d. Food handlers
- e. Food storage
- f. Meal Planning
- g. Portion Control
- h. Dish Washing Units
- i. Requisition
- j. Budgeting

SECTION-B

2. Explain different procedures of sanitation and hygiene in a food service organisation.
3. How does the concept of functionality and maintenance of equipment may affect in choosing the right equipment?
4. Illustrate different types of organisation.
5. Explain full procedure of receiving and storage of food in institutions.
6. Discuss different non-commercial and styles of food services.

SECTION-C

7. Explain different tools of management.
8. Explain various methods of purchasing adapted by food service organisations.
9. How does a food service organisation controls portion and maintains standards serving?

NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.