D 102166	(Pages : 2)	Name
		Reg. No
SECOND SEMESTE	R M.Sc. DEGREE (REGULA EXAMINATION, APRIL 202	
	(CBCSS)	
Но	ome Science (Nutrition and Diet	etics)
HND2	2C07—FOOD SERVICE MANAG	EMENT
	(2019 Admission onwards)	
Time : Three Hours		Maximum: 30 Weightage
	Part A	
	wer four questions, each in one para Each question carries a weightage of	
1. Scope of food industry.		
2. Communication.		
3. Differentiate between co	nventional and non-conventional sou	arce of energy.
4. Layout of kitchen.		
5. Tray service.		
6. HACCP.		
7. Food costing.		
		$(4 \times 2 = 8 \text{ weightage})$
	Part B	
Answe	er any four questions, each within or	ne page.
	Each question carries a weightage of	f 3.
8. What are the factors affe	ecting food costing?	
9. Explain the significance	of financial management in food serv	vice establishments.
10. Write on employee-benef	fits.	

Turn over

11. Discuss the scope of training in food industry.

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- 12. Classify hotels and write in detail scope of each one of them?
- 13. Explain the need of environment hygiene in food industry.
- 14. Write on recruitment and selection in food industry.

 $(4 \times 3 = 12 \text{ weightage})$

Part C

Answer any **two** questions.

Each question carries a weightage of 5.

- 15. Explain various aspects of planning the functional areas of kitchen in catering industry.
- 16. Elaborate on: (i) Laws governing food service establishments; and (ii) Food industry segmentation.
- 17. Classify types of menu and explain the various factors affecting menu planning.
- 18. Explain: (i) Standardization and portion control; and (ii) Concepts and behaviour of cost.

 $(2 \times 5 = 10 \text{ weightage})$