## School of Basic and Applied Sciences BioScience

ETE - Jun 2023

Time: 3 Hours Marks: 100

**Sem IV - C2UF401T - Food Service Management** *Your answer should be specific to the question asked* Draw neat labeled diagrams wherever necessary

1. 2. 3.	Explain types of communication in an organization.  Explain methods of induction.  Explain commercial establishments.	K2 CO2 (5) K1 CO4 (5) K1 CO1 (5)
4. 5. 6. 7)	Explain the factors affecting development of food services.  Explain menu planning, its functions and advantages.  Describe prospectus and enlist the questions developed in it.  Discuss work simplification with the help of various charts.	K2 CO1 (10) K3 CO2 (10) K4 CO3 (10) K3 CO5 (10)
OR		
	Describe budget, steps involved in planning budget and its advantages.	K3 CO6 (10)
8. 9)	Describe commissary food service system in detail with the help of suitable diagram.  Prepare a checklist for labor cost, physical layout and equipment placement, portion size.	K3 CO3 (15) K4 CO5 (15)
OR		
	Describe approaches to staff management.	K4 CO6 (15)
10.	Enlist the sanitary and hygiene requirements for food manufacturer/ processor in food service unit.	K4 CO4 (15)