



Avinashilingam Institute for Home Science and Higher Education for Women
(Deemed to be University under Category 'A' by MHRD, Estd. u/s 3 of UGC Act 1956)
Re-accredited with 'A+' Grade by NAAC. Recognised by UGC Under Section 12B
Coimbatore - 641 043, Tamil Nadu, India

Bachelor's Degree Examination – June 2021
VI Semester

Class : III UG

Major : Food Service Management and Dietetics

Time : 3 Hours

Max. Marks: 100

18BFDC27 Quantity Food Production

Part A

10 x 1 = 10

Choose the Correct Answer

1. The ingredients are assembled and food is produced on site in _____ food service system. K2
a. traditional b. cafeteria
c. centralised d. non profitable
2. The primary objective of assembly food service system is to K3
a. provide fast food b. cook food available in shops
c. minimize amount of food service operations d. assemble and store food for future use.
3. Production planning is linked to all the functions except K4
a. menu development b. plating diagram
c. staffing requirement d. food orders
4. Time line includes information such as K2
a. plating design b. staffing
c. inventory d. plating of cold items
5. The number of portions produced by a recipe is called K2
a. serving b. order
c. yield d. outcome
6. A person responsible for menu planning must have knowledge on K3
a. ingredient cost b. number of ingredients
c. preparation method d. all the above
7. Food and beverage services can be divided in to _____ categories. K2
a. 2 b. 3
c. 4 d. 5
8. Types of food processing equipments are grouped in to the following except K2
a. preparation b. heat processing
c. packaging d. storing
9. Cost and pricing includes all except K3
a. labour cost b. disposables
c. delivery charges d. rent
10. Choosing food that have stable price to counter price that fluctuate frequently is K2
a. cost menu b. standard menu
c. budget menu d. balancing menu

Part B
Answer ALL questions
Each answer should not exceed 400 words or two pages

5 x 6 = 30

- 11.a. Distinguish between commissary system and ready prepared food service system . K2
(or)
- 11.b. Analyze the advantages of assembly food service system . K3
- 12.a. Explain in detail about production forecasting K4
(or)
- 12.b. Is portion control necessary for a restaurant? Explain. K4
- 13.a. Explain the factors to be considered in product selection. K3
(or)
- 13.b. Write a note on evaluation of menu planning. K3
- 14.a. How important is the receiving of food in a food industry? Justify . K5
(or)
- 14.b. Describe the steps in issue of an article. K2
- 15.a. Explain about the effective utilization of leftovers. K4
(or)
- 15.b. Write a note on menu pricing. K3

Part C
Answer ALL questions
Each answer should not exceed 800 words or four pages

5 x 12 = 60

- 16.a. Explain in detail about ready prepared food service system. K4
(or)
- 16.b. Compare traditional and commissary food service systems. K2
- 17.a. Standardized recipe is important in food service establishment. Judge and comment. K5
(or)
- 17.b. What is stepping up of a recipe? Is it of use in a food service system? Argue. K5
- 18.a. Explain menu preparation in relation to purchasing, receiving, storage issuing and production. K4
(or)
- 18.b. Explain the principles of menu planning. Discuss on the points to be considered in menu planning . K3,K2
- 19.a. Summarise about the storage of different food items after receiving. K5
(or)
- 19.b. Explain the steps in effective inventory control. K4
- 20.a. Summarise the role of food processing equipments in food service establishment. K4
(or)
- 20.b. Demonstrate how to do cost control of foods in an establishment. K5
