

**Avinashilingam Institute for Home Science and Higher Education for Women
Coimbatore – 641 043**

**Master's Degree Examination – November 2017
III Semester**

**Class : II P.G.
Major : Food Service Management and Dietetics**

**Time : 3 hours
Max. Marks : 60**

12MFDC 15 QUANTITY FOOD PRODUCTION & SERVICE TECHNIQUES

PART A

½ X10 =5

Choose the correct Answer

1. If food costs are too high, it can be indicative of
 - a) pilferage of food from stock
 - b) prices too high
 - c) excessive wastage in preparation
 - d) any of three
2. Plans for staffing and menus, pricelist can be used by
 - a) Line management
 - b) Kitchen management
 - c) top management
 - d) Middle management
3. Sales budget, labour cost budget and maintenance comes under
 - a) Capital budget
 - b) Operating budget
 - c) both a and b
 - d) none of these
4. A choice menu offering choices of dishes to customers as
 - a) Table d'hote
 - b) A' la carte menu
 - c) a combination of both
 - d) none of these
5. Menu planning is an art involving
 - a) Knowledge
 - b) Insight
 - c) creativity and initiative
 - d) all of these
6. Banquet service is a form of
 - a) Room service
 - b) Self -service
 - c) waiter service
 - d) vending
7. Food served "straight from the fire" is
 - a) Room service
 - b) Plated service
 - c) Waiter service
 - d) tray service
8. For evaluating the quantity of the product ----- , scales are used
 - a) Rating
 - b) Ranking
 - c) a & b
 - d) none of the above
9. Equipment that is selected should be
 - a) Efficient
 - b) Profitable
 - c) convenient
 - d) all of the above
10. Food Service outlets best suited for the provision of ready to eat snacks and beverages to the public are
 - a) Restaurants
 - b) Dhabas
 - c) Kiosks
 - d) none of these

PART B

5 X 4=20

Answer all questions

Answers should not exceed 200 words or one page

11. a) What are the essentials for a good menu card?
(Or)
b) Explain table d'hote menu.
12. a) Write about open buying market.
(Or)
b) Explain in detail the storage procedures of food items.
13. a) "Pre-preparation is an essential step to food production" – explain this statement.
(Or)
b) Write about the presentation and display of foods.
14. a) Explain about banquet service.
(Or)
b) Briefly explain the importance of writing menu
15. a) Explain different methods of preparing coffee.
(Or)
b) Write the importance of cost control.

PART C

5X7=35

ANSWER all questions

16. a) Write the importance of planning a menu
(Or)
b) Elaborate on the styles of serving food
17. a) Explain formal types of services
(Or)
b) Give an account on different categories of food service establishments.
18. a) Discuss cost control and methods of controlling food cost
(Or)
b) Briefly explain about food standards in India
19. a) Write on the types of cuisine and services
(Or)
b) Explain the importance of standardization of recipes and portion control
20. a) Enumerate the principles of cooking to minimize nutrient loss in large scale production
(Or)
b) Write the classification of beverages and services
