



**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 Supplementary Examination – June/July 2021**  
**II Semester**

**Class : 2018 Batch**  
**Major : FSMD**

**Time : 3 Hours**  
**Max.Marks : 100**

**18BHDI02 DSE II Food service in child care centres**

**PART A**

**10 X 1 = 10 marks**

**Choose the correct answer (Answer all the questions)**

1. Which of the following is a non commercial food service institution CO1K1  
a. Restaurants      b. Motels      c. Child care centre      d. Star hotels
2. The type of organization suitable for a small day care centre is CO3K2  
a. Line and staff      b. Line      c. Functional      d. Matrix
3. An example of a large equipment used in an institutional kitchen is CO3K2  
a. Spoon      b. Mixer      c. Oven      d. Beater
4. The introduction of supplementary food to an infant is called CO3K2  
a. Weaning      b. Feeding      c. Supplementation      d. Breast feeding
5. The thick yellowish fluid secreted from the mammary gland is called CO3K2  
a. Transition milk      b. Hind milk      c. Colostrum      d. Foremilk
6. The type of menu planned for a child care centre is CO3K2  
a. Ala carte menu      b. Cycle menu      c. Table d hote menu      d. Daily menu
7. The money with which a business is started is called CO5K2  
a. Income      b. Expenditure      c. Capital      d. Subsidy
8. Which of the following is a kind of self service CO5K4  
a. Buffet service      b. Table service      c. Banquet service      d. Waiter service
9. Egg is an example of CO4K3  
a) Non perishable food      b) Perishable food      c) Semi perishable food      d) Dry food
10. Serving same accurate quantity and quality of food to all customers is called CO5K2  
a) Serving control      b) Portion control      c) Customer control      d) Cost control

**Part-B**

**5X6= 30**

**Answer all the questions**

**Each answer should not exceed 400 words or one page**

11. a. Explain the different types of non commercial food service institutions CO1K2  
(or)
- 11.b. Enumerate the responsibilities of a teacher in a child care centre. CO1K4

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| 12. a. Why is it important to feed colostrum to a new born infant?<br>(or)                 | CO3K4 |
| 12. b. Write on the functions of a child care centre .                                     | CO1K2 |
| 13. a. Brief on the different shapes of kitchen.<br>(or)                                   | CO2K2 |
| 13. b. Suggest the types of solid supplements that can be fed to an infant.                | CO4K5 |
| 14. a. How can portion control be implemented in food service?<br>(or)                     | CO5K4 |
| 14. b. Enumerate the ways by which hygiene in food preparation and service can be ensured. | CO4K5 |
| 15. a. Brief on the importance of planning menu in food service.<br>(or)                   | CO3K4 |
| 15. b. Explain the different types of storage.   | CO2K2 |

**Part- C**  
**Answer all the questions**  
**Answer should not exceed 800 words**

**5X12=60**

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|---|-------|
| 16. a. Brief on the advantages of feeding breast milk to infants.<br>(or)   | CO3K4 |
| 16. b. Explain the nutritional requirements of infants.   | CO3K3 |
| 17. a. Elaborate on the different types commercial food service institutions.<br>(or)                                       | CO1K2 |
| 17. b. Detail on the work centres, ventilation and lighting requirements in an institutional kitchen.                       | CO2K3 |
| 18. a. Brief on different records maintained in a food service institution.<br>(or)   | CO5K2 |
| 18. b. Explain the nutritional requirements of a preschool child 3 years of age.  | CO3K3 |
| 19. a. Elaborate on the different methods of cooking.<br>(or)   | CO4K2 |
| 19. b. Discuss on planning a budget for a child care centre.  | CO5K4 |
| 20. a. Explain the various points to be considered in planning menu for a child care centre.<br>(or)                        | CO3K3 |
| 20. b. Detail on the challenges faced while feeding children in a child care centre and how food can be efficiently served. | CO4K2 |

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