



**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 / July 2021**  
**II Semester**

**Class : I UG**  
**Major : Human Development**

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

**18BHDI02 DSE - II FOOD SERVICE IN CHILD CARE CENTRES**

**Part A**

**10 x 1=10**

**Choose the Correct Answer**

1. Non – commercial service has given to \_\_\_\_\_ CO1 K2  
a. Institution      b. Guest house      c. Holiday camps      d. Orphanages
2. \_\_\_\_\_ is known as Mobile catering. CO1 K1  
a. Welfare      b. Commercial      c. Conventional      d. Commissary
3. Which of the following does not causes to production delay? CO2 K3  
a. Shortage of space      b. Long distance movement of materials  
c. Spoiled work      d. Minimum material handling
4. A \_\_\_\_\_ is a formal summary of a proposed work. CO2 K3  
a. Prospectus      b. Organising      c. Planning      d. Evaluation
5. \_\_\_\_\_ in breast milk develop immunity against infectious diseases among infants CO3 K2  
a. Enzymes      b. Hormones      c. Macrophage      d. Antibodies
6. Production \_\_\_\_\_ is the prediction of the food needs CO3 K1  
a. Forecasting      b. Control      c. Scheduling      d. Ingredients
7. Perishable food items is \_\_\_\_\_ CO4 K2  
a. Fish      b. Potatoes      c. Garlic      d. Nuts
8. Dry storage temperature is \_\_\_\_\_ ° C CO4 K2  
a. 20      b. 21      c. 22      d. 23
9. \_\_\_\_\_ means choosing a healthy amount of certain food. CO5 K1  
a. Portion control      b. Portion size      c. Meal plan      d. Food services
10. A guerdon is a type of \_\_\_\_\_ CO5 K1  
a. Vegetables      b. Napkin fold      c. Service      d. Service Trolley

**Part B**

**5 x 6 = 30**

**Answer ALL questions**

**Each answer should not exceed 400 words or two pages**

- 11.a. Define Food service and Highlighting the factors Influencing its development. CO1 K2  
(or)  
11.b. Name the five elements for directing the activities in Food service Institution. CO1 K3
- 12.a. Brief the factors that affect layout design of the day care centres. CO2 K2  
(or)  
12.b. Mention the applications of Management in store room. CO2 K3
- 13.a. Defend the challenges in feeding of normal and special need children. CO3 K4  
(or)  
13.b. Enlist the factors to be considered in Meal planning. CO3 K2
- 14.a. Signify Food selection and the golden rules for food storage. CO4 K5  
(or)  
14.b Describe the various types of feeds for making weaning foods and healthy diets for children. CO4 K2
- 15.a. Justify the Importance of portion control in food service. CO5 K3  
(or)  
15.b. Assess the importance of stock entry and record maintenance in food service Establishments. CO5 K4

**Part C**

**5 x 12 = 60**

**Answer ALL questions**

**Each answer should not exceed 800 words or four pages**

- 16.a. Distinguish between Commercial Vs Non – Commercial Food service. CO1 K3  
(or)  
16.b. Elaborate the various functions involved in management and Hierarchy of Organization set up of a food service Institution. CO1 K4
- 17.a. Illustrate the layout of various types of Kitchen set up. CO2 K3  
(or)  
17.b. Associate the role and importance of various equipments and storage area in detail. CO2 K4
- 18.a. Narrate the need and importance of Breastfeeding and mention its advantages. CO3 K3  
(or)  
18.b. What is menu? What are its functions? and enunciate the various types of menus. CO3 K5
- 19.a. Enumerate the types of food storage. CO4 K1  
(or)  
19.b. Comment the various methods of cooking by its merits and demerits. CO4 K4
- 20.a. Enlist the various Types of food service establishments. CO5 K3  
(or)  
20.b. State the need to managing and keeping records in a day care centre. CO5 K5

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