

**Avinashilingam Institute for Home Science and Higher Education for Women
(Deemed University), Coimbatore – 641 043**

**Master's Degree Examination –November 2018
III Semester**

**Class : II PG
Major: Food Service Management and Dietetics**

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

17MFDC18 Quantity Food Production and Service Techniques

Part A

10 x 1/2 = 5

Choose the correct answer

1. Type of the menu most commonly used for large functions is
a. Set menu b. Cycle menu c. A la carte menu d. Table d'hote menu
2. A menu which has a speciality of a particular place is termed as
a. Party menu b. Static menu c. Ethnic menu d. Single menu
3. The standard mainly used for preserved fruits is
a. FPO b. BIS c. AGMARK d. PFA
4. A continuous record of purchase and issues are
a. Physical inventions b. invoice
c. perpetual inventory d. requisition slip.
5. The Objective of food production in a motel is
a. Speed, product development, cost. b. Speed, consistency, quality.
c. Quality, product development, cost d. Product development, consistency
6. How does cross- contamination occurs?
a. Food is inadequately cooked & reheated.
b. Raw & cooked foods are prepared on the same surface
c. Food is stored at wrong temperature
d. Food is eaten after 'Use by date'.
7. Gateaux slice is equipped in ----- trolley
a. Liquor b. Pastry c. Wine d. Gueridon
8. Host plays an active role in one of the type of service
a. French b. Silver c. American d. English
9. The most preferred fuel for quantity food production is
a. Gas b. Solar heat c. Kerosene d. Wood
10. If the mark up factor is 5 there may be
a. High food cost b. Low Labour Cost
c. High Labour Cost d. Nominal Cost

Part B

Answer ALL questions 5 x 4 = 20

Each answer should not exceed 200 words or one page

11. a. What is Menu Design?
(Or)
- 11.b. State the importance of forecasting and scheduling in food service operation
12. a. Describe on any two methods of receiving food in a food service operation.
(Or)
- 12.b. What is blanket order purchasing?
13. a. Give the sequence of food flow in the phases of food production.
(Or)
- 13.b. Bring out the advantages of batch cooking.
14. a. Write a note on custom – built equipment.
(Or)
14. b. Explain continental breakfast.
15. a. What are the records maintained in store room to control food cost
(Or)
15. b. Point out the common causes of accidents in production area

Part C

Answer ALL questions

5 x 7 = 35

Each answer should not exceed 600 words or three pages

16. a. How are menus planned, priced and presented in commercial food Services?
(Or)
16. b. Elaborate on the methods of standardization of recipe with suitable example.
17. a. Analyse the selection process to be followed in selecting perishable foods.
(Or)
17. b. Discuss the methods of purchasing and their advantages and disadvantages.
18. a. Narrate the techniques of large quantity cooking using available resources.
(Or)
18. b. Explain the importance of HACCP in quantity food Production.
19. a. What are the procedures be followed in banquet service.
(Or)
19. b. Elaborate the systems of services followed in catering industry.
20. a. Explain the importance of sanitary and safety procedures while cooking and holding foods
(Or)
20. b. Discuss on the fuels economy in hotel industry.
