



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 – August 2020

VI Semester

Class : III UG

Time : 2 Hours

Major : Food Service Management and Dietetics

Max. Marks : 50

15BFDC26 Quantity Food Production

Part A

10 x 1 = 10

Choose the Correct Answer

1. A menu in which all the dishes are individually priced and customers can compile their own menu with one or two or more courses.
 - a. A la carte
 - b. Table d'hote
 - c. Carte du jour
 - d. Hors-d oeuvre
2. Choose the right order in which the name of the dishes should be written in a menu.
 - a. cereal preparation, salads, accompaniments, dessert, hot beverage
 - b. cereal preparation, salads, accompaniments, hot beverage, dessert
 - c. cereal preparation, accompaniments, hot beverage, dessert, salad
 - d. cereal preparation, salad, hot beverage, accompaniment, dessert.
3. _____ is the not the purpose of portion control.
 - a. Ensure fair portion
 - b. Control waste
 - c. To decide service style
 - d. Ensure standard costing
4. The most common method for recipe adjustment is
 - a. trial and error method
 - b. factor method
 - c. moving average method
 - d. time series analysis
5. Production of food items in a central facility and transporting to satellite centers for final preparation and service is
 - a. traditional
 - b. commissary
 - c. ready prepared food system
 - d. assembly service
6. Production forecast is the basis for production planning, purchasing, budgeting and
 - a. determining quantity of food to be prepared
 - b. HACCP
 - c. waste disposal
 - d. quality control
7. A method of food service in which, a seller supplies food at bus station, railway platforms, road sides, and market places.
 - a. Vending
 - b. Espresso bar
 - c. Buffeteria
 - d. Cafeteria
8. Banquet is the most sophisticated _____ style, usually carried out when the head of state or government are being entertained.
 - a. formal
 - b. informal
 - c. semiformal
 - d. self service
9. In cryogenic chill system, _____ produces low temperature through freezing mixtures.
 - a. nitrogen
 - b. iodine
 - c. calcium
 - d. chlorine
10. Moist heat method of cooking recipes includes
 - a. boiling, sautéing, poaching and simmering
 - b. boiling, stewing, poaching and simmering
 - c. boiling, stewing, poaching and braising
 - d. boiling, sautéing, poaching and braising

Part B

3 x 6 = 18

Answer any **Three** questions

Each answer should not exceed 400 words or two pages

11. List the functions of a menu.
12. Write about the basic features that are essential for a good menu card.
13. Explain the factorial method of recipe adjustment.
14. Give an account of the various inventories used in production area.
15. Write briefly about the effective utilization of leftover white rice, left over idlies.
16. Write about the various practices used to effectively control solid waste.
17. Write short notes on Mexican cuisines.
18. Discuss about the thali meal of Tamilnadu with its various courses.
19. Write about auction method of purchasing.
20. List the advantages of self service.

Part C

2 x 11 = 22

Answer any **Two** questions

Each answer should not exceed 800 words or four pages

21. Write in detail the various purchasing methods used in catering organisations to purchase food and materials.
22. Planning of menu becomes essential when food has to be brought, prepared and served in large quantities. Discuss the advantages of menu planning.
23. Define standardisation of recipes. Write about the two most commonly used methods to adjust recipes.
24. Write about portion control, methods of monitoring portion control, the equipment and utensils used in portion control and effects of badly administered portion control.
25. Discuss in detail the various methods of food production.
26. Give the various classifications of equipment that are used in a food services.
27. Explain about the Italian cuisines.
28. Enumerate the special features of north Indian cuisines.
29. Write in detail about the formal and informal service styles of food service institution.
30. Discuss about centralised and decentralised delivery system of food.
