

Roll No. ....

Total Pages : 03

LMDE/M-24

**7052**

FOOD SERVICE MANAGEMENT-II

Paper : FND-204

(w.e.f. 2020-21)

Time : Three Hours]

[Maximum Marks : 80

**Note :** Attempt *Five* questions in all, selecting *one* question from each Unit. Q. No. **1** is compulsory. All questions carry equal marks.

**Compulsory Question**

**1.** Answer the following :

- |                                  |          |
|----------------------------------|----------|
| (a) Receiving process            | <b>3</b> |
| (b) Issuing process              | <b>3</b> |
| (c) Good Manufacturing Practices | <b>3</b> |
| (d) What are food standards ?    | <b>4</b> |
| (e) Review of First aid          | <b>3</b> |

**Unit I**

- 2.** Discuss different types of Menus along with objectives and important considerations kept in mind while planning menu. **16**

3. (a) Explain various styles of food service with its principles. **8**
- (b) Write down the important aspects and style of food service in restaurants. **8**

## **Unit II**

4. Describe principle and methods of purchasing process in context of food service management. **16**
5. (a) Describe the Layout and storage procedures of food in a catering establishment. **10**
- (b) Write a note on store records maintained in food service institutions. **6**

## **Unit III**

6. (a) Explain various market strategies and market promotion ideas for food service management. **10**
- (b) Write a note on sales analysis. **6**
7. What is food production process and write about large quantity cooking techniques ? **16**

## **Unit IV**

8. What are the basic principles of food sanitation, safety and hygiene and also discuss good food handling practices in a food service institution. **16**
9. Which type of accidents can occur in a catering establishment and how can we prevent from these accidents ? Also write safety tips for employees. **16**