

K-7/2110

Time: 3 hrs

INSTITUTIONAL FOOD MANAGEMENT - I  
PAPER. -IV

7433/N

M.M.54

Note: The candidates are required to attempt two questions each from Sections A and B carrying 8 marks each and the entire Section C consisting of 11 short answer type questions carrying 2 marks each.

SECTION. A

- |      |  |   |
|------|--|---|
| I.   | Discuss the historical development of food service institutions.   | 8 |
| II.  | Differentiate between commercial and non-commercial food service institutions. Discuss the commercial food service Institutions. | 8 |
| III. | Describe the various factors involved in meal planning for institutions.   | 8 |
| IV.  | Explain the different types of menus and techniques of writing menus.  | 8 |

SECTION -B

- |       |  |     |
|-------|--|-----|
| V.    | Discuss the various types of food service in different institutions.   | 8   |
| VI.   | Enlist various food production systems. Explain the conventional and contract food production systems.         | 8   |
| VII.  | Explain the location, layout design and space allowance for different activities in food service institutions. | 8   |
| VIII. | Write notes on   |     |
|       | a. Effective use of leftovers  |     |
|       | b. Standardization of Recipes  | 4+4 |

SECTION-C

- |     |  |          |
|-----|--|----------|
| IX. | Write short answers:                                   |          |
|     | a. Mobile Catering                                     |          |
|     | b. A la carte Menu                                     |          |
|     | c. Safety measures in the kitchen                      |          |
|     | d. e-catering  |          |
|     | e. Importance of planning in food service institutions |          |
|     | f. Waste disposal                                      |          |
|     | g. Menu planning for old age homes                     |          |
|     | h. Importance of Sanitation in catering                |          |
|     | i. Banquet Service                                     |          |
|     | j. Quality Food Standard                               |          |
|     | k. Storage area in the catering institutions.          | 11x2 =22 |