

Roll No.

Total Pages : 3

1794/M

M-36/2051

INSTITUTIONAL FOOD MANAGEMENT-II

Paper-IV

Semester-IV

Time allowed : 3 Hours] [Maximum Marks : 54

Note: Attempt five questions selecting two questions each from sections A and B carrying 8 marks each. Section C consisting of 11 short answer type questions carrying 2 marks each.

SECTION-A

1. Define organization and discuss its types in detail. 8
2. What are important tools of Management? Explain the function of any two tools. 8
3. Write about leadership qualities and responsibilities of a food administrator.

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Elaborate the importance of employee unions. 8

4. Write note on Labour laws regarding health and safety of employees. 8

SECTION-B

5. Explain different types of equipment, operation and care of heavy equipment. 8
6. Discuss the importance of personal cleanliness in handling and serving of food. Suggest ways of hygienic handling of utensils. 8
7. Describe different factors affecting cost control in a large food service organization. 8
8. Explain important accounting procedures involved in a food service organization. 8

SECTION-C

9. Briefly explain :
 - (i) Importance of Management.
 - (ii) Job description.

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2

- (iii) Importance of communication among employees.
- (iv) Impact of Employee training.
- (v) Important ways of accident prevention at work place.
- (vi) Food cost.
- (vii) Budget in a food service organisation.
- (viii) Control of common insect infestations in a food service organization.
- (ix) Welfare provisions for employees.
- (x) The function of using work sheet.
- (xi) Import points to keep in mind for maintenance of equipment.

11×2 = 22