


Name:			
Enrolment No:			
UPES			
End Semester Examination, December 2024			
Course: Institutional Food Service and Management		Semester: III	
Program: BSc Food Nutrition and Dietetics		Duration: 3 Hours	
Course Code: HSFN2002		Max. Marks: 100	
Instructions: Read carefully all questions			
S. No.	Section A	Marks	COs
	Short answer questions (20 words) (20Qx1.5M= 30 Marks)		
Q1	What is the full form of HACCP in food safety?	1.5	CO1
Q2	Define inventory and dispatch records.	1.5	CO2
Q3	What are the role of balance sheets in food service brief two lines?	1.5	CO3
Q4	What is Du jour menu?	1.5	CO1
Q5	Enlist the utility of space for food service plan.	1.5	CO2
Q6	Enlist the food from Chinese cuisine?	1.5	CO2
Q7	What is ala carte menu?	1.5	CO1
Q8	Define Table d'hôte menu?	1.5	CO4
Q9	Define cyclic menu?	1.5	CO1
Q10	Write down any two types of layouts of food service unit?	1.5	CO2
Q11	Write one line difference of portion control and portion size?	1.5	CO3
Q12	What are the two regulations of food safety and standards authority for petty food business?	1.5	CO2
Q13	Write down any three major principles of <i>FSSAI</i> for food safety.	1.5	CO5
Q14	The verification of Invoice id is the principle ofin food service.	1.5	CO2
Q15	What are the applications of leftover foods in the food service unit?	1.5	CO1

Q16	The free food supply comes in the category offood service plan	1.5	CO2
Q17	Write two characteristics of finance manager to maintain the budget?	1.5	CO3
Q18	Define cash book in financial management of food service unit?	1.5	CO1
Q19	Enlist the example of commercial food service system.	1.5	CO4
Q20	What is the role of ISO certification in food service plan?	1.5	CO1
Section B (4Qx5M=20 Marks) (120 words)			
Q1	Discuss the principle of food safety <i>FSSAI</i> .	5	CO2
Q2	Describe the function of financial manager.	5	CO5
Q3	Discuss the classification of food service unit.	5	CO1
Q4	1) Explain the process of operational management of food service from procurement to serving. Or 2) Enlist the flow diagram of planning and evaluation of food business?	5	CO4
Section C (2Qx15M=30 Marks)			
Q1	1. Describe the overview of the design of the food service unit. 7.5 marks 2. Describe the difference between continental and French cuisines. 7.5 marks	15	CO4
Q2	3. Explain the type of threats and hazards with their detection methods. 7.5 marks 4. Discuss the importance of inventory management in food service. 7.5 marks	15	CO3
Section D (2Qx10M=20 Marks)			
Q1	Discuss the classification of the menu with suitable examples with its utility.	10	CO2
Q2	1) Plan the budget with effect of food cost, labor cost, operating cost, and overhead cost of financial management. Or 2) Describe the layout of different site plans for the food service unit.	10	CO5