

# PC-1744/M

**L-8/2050**

INSTITUTIONAL FOOD MANAGEMENT-II

(Semester-IV)

Paper-IV

Time : Two Hours]

[Maximum Marks : 54

**Note :** Attempt any *four* questions. All questions carry equal marks.

1. (a) Define food service management.  
(b) Write about structure of organization in detail.
2. What are important role and functions of a Manager?  
Discuss.
3. (a) Write about criteria of selection of staff for a big food service organization.  
(b) How can efficiency be improved through communication? Explain.
4. Write about general safety rules in food preparation and service areas.
5. Explain different types of equipment, and criteria of their selection.

6. (a) Write short notes on Health examination of personnel.  
(b) Insect and rodent control in a hotel.
  
7. Describe different factors affecting cost control in a large food service organization.
  
8. Explain important records of cost control in a food service organization.
  
9. Briefly explain :
  - (a) Formal organization.
  - (b) Job specification.
  - (c) Importance of good human relations in an organization.
  - (d) Need of Employee Unions.
  - (e) Important ways of accident prevention at work place.
  - (f) Effect of Labour cost on profit.
  - (g) Important Accounting procedures in a food service organisation.
  - (h) Hygienic handling of utensils.
  - (i) Welfare policies for employees.
  - (j) Use of job analysis.
  - (k) Importance of personal cleanliness in serving food.