

SECTION—C

IX. Give short answers to the following :

- (i) Vending service in catering.
- (ii) Standardization of recipes.
- (iii) Importance of ventilation in kitchen.
- (iv) 'A La Cart' Menu.
- (v) Sanitation and safety measures in kitchen.
- (vi) Menu display.
- (vii) Food waste disposal in catering establishment.
- (viii) Staff appraisal.
- (ix) List out the points in planning a menu for a fast food restaurant.
- (x) Advantages of labour saving devices.
- (xi) What is Mise-En-Place ? 11×2=22

Roll No.

Total No. of Pages : 2

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INSTITUTIONAL FOOD MANAGEMENT—I

Paper—IV

Semester—III

Time Allowed : 3 Hours]

[Maximum Marks : 54

Note :— The candidates are required to attempt *two* questions each from Sections A and B. Section C will be compulsory.

SECTION—A

- I. Write a detailed note on historical development of food service institution. 8
- II. Explain commercial food service institutions in detail. 8
- III. What are the basic factors involved in meal planning for a food service institution ? 8
- IV. What are different types of menu ? Describe the different techniques used for writing menus. 8

SECTION—B

- V. Prepare a guideline for planning a catering institution with reference to its location, floor plan and space allowances for different activities. 8
- VI. Write notes on the following :
 - (a) Effective use of leftovers
 - (b) Holding techniques in food service institution. 8
- VII. Explain various types of food production systems in catering establishment. 8
- VIII. What is the difference between formal and informal food service ? Explain different types of food service styles. 8