


Name:			
Enrolment No:			
UPES End Semester Examination, December 2023			
Course: Organization of Food Service		Semester : Vth	
Program: B.Sc (FND)/ Int B.M.Sc (ND)		Duration : 3 Hours	
Course Code: HSND3007		Max. Marks: 100	
Instructions: Read all the questions carefully. Attempt questions in sequence.			
S. No.	Section A Short answer questions/ MCQ/T&F (20Qx1.5M= 30 Marks)	Marks	COs
Q 1			
1.	How Industrialization has impact evolution of Food service industry?	1.5	CO1
2.	What is the Latin word for ‘restaurant’?	1.5	CO1
3.	How is commercial food industry different from non-commercial industry?	1.5	CO1
4.	How has the ‘franchising’ culture helped in providing employment to the people?	1.5	CO1
5.	Define the term ‘Food management’.	1.5	CO1
6.	What does ‘LIFO’ stands for?	1.5	CO2
7.	Name the appliance used for keeping food warm in buffet arrangement.	1.5	CO2
8.	Name any four food preparation techniques.	1.5	CO2
9.	What are the 5 R’s of food purchasing?	1.5	CO2
10.	Draw a food purchasing cycle.	1.5	CO2
11.	Name any two methods involved in food purchasing.	1.5	CO3
12.	Haute cuisine is influenced by.....cuisine.	1.5	CO3
13.	What is brasserie?	1.5	CO3
14.	What does the solid lines in organizational chart represent?	1.5	CO3
15.	State any four factors which has influenced the development of food service.	1.5	CO4
16.	What are the prime features of Ala carte menu?	1.5	CO4
17.	Define any two components of costing.	1.5	CO4
18.	What are tangible tools?	1.5	CO4
19.	Organization structure can grow in two direction..... and.....	1.5	CO4
20.	Waiter service comes under informal food service style. a) True	1.5	CO4

	b) False		
Section B (4Qx5M=20 Marks)			
Q 1		5	
1.	Explain the tools of management used in the food industry.	(2+3)	CO1
2.	What are the functions of a menu?	(2+3)	CO2
3.	How is pricing different from costing?	(2+3)	CO3
4.	Describe the styles of service with suitable examples.	(2+3)	CO4
Section C (2Qx15M=30 Marks)			
Q 1		15	
1.	What is the key consideration while planning a menu? Explain in detail the different types of menus.	(3+4+4+4)	CO5
2.	What are the different types of food production systems? Explain the steps involved in the food production process.	(3+4+4+4)	CO1
Section D (2Qx10M=20 Marks)			
Q 1		10	
1.	Explain the factors that affect pricing of any food item? What are the methods of pricing followed in the food industry?	(3+3+4)	CO2
2.	What is the difference between single entry system and double entry system? Describe different types of books of accounts used in the food industry.	(6+4)	CO4