

**School of Biomedical Science**

**Bachelor of Science in Medical Biotechnology  
Summer /Backlog - Semester End Examination -  
Jul 2024**

**Duration : 180 Minutes  
Max Marks : 100**

**Sem IV - Q1UC401T - Food service Management***General Instructions**Answer to the specific question asked**Draw neat, labelled diagrams wherever necessary**Approved data hand books are allowed subject to verification by the Invigilator*

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|-----|--|--------|
| 1)  | Define the work of manager.  | K1(2)  |
| 2)  | Explain the handling of cleaners and sanitizer.  | K2(4)  |
| 3)  | Explain the areas of evaluation in food service establishments.                            | K2(6)  |
| 4)  | Illustrate employee facilities and benefits.   | K3(9)  |
| 5)  | Illustrate the sources of recruitment.   | K3(9)  |
| 6)  | Examine the procedures that are necessary before staff can be hired by any establishment.  | K5(10) |
| 7)  | Analyze the factors that affect staff policies of an establishment.                        | K4(12) |
| 8)  | Examine the grading chart for maintaining general cleanliness at hotels and eating places. | K5(15) |
| 9)  | Examine the important issues in staff planning.  | K5(15) |
| 10) | Elaborate the factors affecting development of food service establishments.                | K6(18) |