


Name:	
Enrolment No:	

UPES
End Semester Examination, December 2024

Course: Organization and Administration of Food Service	Semester : V
Program: BSc Food Nutrition and Dietetics	Duration : 3 Hours
Course Code: HSCC3020	Max. Marks: 100

Instructions: read carefully

S. No.	Section A Short answer questions/ MCQ/T&F (20Qx1.5M= 30 Marks)	Marks	COs
Q1	Define food budget?	1.5	CO2
Q2	What is personal management in food service?	1.5	CO2
Q3	Difference between ala carte and cyclic menu	1.5	CO1
Q4	What is the primary goal of HACCP?	1.5	CO1
Q5	How does a buffet menu differ from a plated menu?	1.5	CO3
Q6	What is a Critical Control Point (CCP)	1.5	CO2
Q7	What is the main advantage of a single-use menu for an event?	1.5	CO1
Q8	What is an operating budget?	1.5	CO4
Q9	What is a biological hazard in food safety?	1.5	CO2
Q10	Define theme-based menus.	1.5	CO1
Q11	What is zero-based budgeting?	1.5	CO1
Q12	Define cross-contamination.	1.5	CO3
Q13	What is the “danger zone” in food safety	1.5	CO2
Q14	Define portion control.	1.5	CO1
Q15	What is a balance sheet?	1.5	CO2
Q16	What is inventory control in food cost management?	1.5	CO4
Q17	What is a prix fixe menu?	1.5	CO1
Q18	What is activity-based costing?	1.5	CO1
Q19	What is the primary goal of financial management?	1.5	CO3
Q20	What is continental cuisine known for?	1.5	CO1

Section B
(4Qx5M=20 Marks) Attempt any four

Q1	How does color and taste impact the appeal of food?	5	CO4
Q2	Why is it important to follow the principles of food preparation?	5	CO2
Q3	Discuss the principles of planning and control of food service management.	5	CO3
Q4	1) What factors should be considered in selecting a cooking method for vegetables? Or 2) Discuss the role and principles of a HACCP plan in food manufacturing.	5	CO1
Section C (2Qx15M=30 Marks)			
	Case Study: A popular restaurant chain has recently had an incident involving a foodborne illness outbreak, which affected many customers. The management is now keen on implementing HACCP to ensure food safety. 1. Identify key hazards in the restaurant's food preparation process and classify them as biological, chemical, or physical hazards. What steps can the restaurant take to control these hazards? (5 marks) 2. Describe how you would conduct a hazard analysis in this restaurant, identifying the points in food handling that are most critical for hazard control. (5 marks) 3. Identify at least three critical control points (CCPs) in the restaurant's workflow. What specific control measures would you recommend for each CCP to reduce foodborne risks? (5 marks)	15	CO1
	Case study: A retail food service business is analyzing its financial performance to attract potential investors. The management needs to understand how to interpret and improve its financial statements. 1. Explain the main components of the income statement, balance sheet, and cash flow statement. (5marks) 2. How do each of these statements provide insight into the business's financial health? (5marks) 3. What are the key profitability ratios (e.g., net profit margin, return on assets) that investors would look at in this retail (5marks)	15	CO2
Section D (2Qx10M=20 Marks)			
Q 1	A. Discuss the guidelines of <i>FSSAI</i> .	10	CO3

	B. Describe the classification of budget?		
	A. Explain types of menu plan with merits and demerits? B. Illustrate the classification of site plan and layout?	10	CO4