



Food Service Management Model Question Paper



STD XI

MARKS: 90

TIME: 2.30

I. Choose the correct answer:

(1x15 = 15)

1. The three T's due to which hospitality industry emerged was
 - a. Travel, Tourism, Treatment
 - b. Travel, Tourism, Trade
 - c. Travel, technology, Trade
 - d. Travel, Treatment, Technology
2. Storage area is best located near a..... in a food service
 - a. kitchen
 - b. food service area
 - c. Washing area
 - d. Security area
3. Cereals are rich source of
 - a. Carbohydrates
 - b. Proteins
 - c. Vitamins and Minerals
 - d. Fats
4. is not a sense of food.
 - a. Texture
 - b. Ambience
 - c. Appearance
 - d. Taste
5. Purchasing through is suitable for large food service operation.
 - a. Auction
 - b. Online
 - c. Formal
 - d. Direct
6. can be poached.
 - a. Greens
 - b. Apples
 - c. Eggs
 - d. Chicken
7. When is stressed the slicer will determine the amount to be sliced.
 - a. Balance
 - b. Portion control
 - c. Variety
 - d. Appearance
8. is used to keep food warm in a buffet.
 - a. Chafing dish
 - b. Salad bowl
 - c. Platter
 - d. Utensils





9. Browning of baked items is due to
a. Coagulation of gluten and eggs
b. Caramelization of sugar
c. Reaction between amino acids and reducing sugars
d. Gelatinization of starch
10. has a retarding effect on yeast fermentation.
a. Salt c. Water
b. Sugar d. Honey
11. Removal of microorganisms is called
a. Filtration
b. Asepsis
c. Dehydration
d. Drying
12. A la carte means
a. Thali c. Host table
b. Entrée d. Selective menu
13. Mono sodium glutamate is used in cuisine.
a. Italian
b. Indian
c. Chinese
d. French
14. When yeast converts sugar into, carbon -di-oxide is formed which helps in the raising of dough in bread.
a. Hydrogen sulphide
b. Aldehyde
c. Alcohol
d. Sodium Chloride
15. will bring in more customers and will generate revenue.
a. Frown
b. Whistle
c. Smile
d. Punctuality

II. Answer any 10 of the following:

(3x10=30)

Question 16 is compulsory

16. Define food service management. What is its main objective?
17. Enumerate the principles of food and health.
18. Tabulate the food purchase chart.
19. What are the risks of fast food consumption?
20. How are equipment classified based on the mode of operation?
21. Explain tools for blending.
22. What is margarine? Why is it used in the baking industry?
23. Give an account on post-harvest losses.
24. Write a note on foods prepared by fermentation.
25. Enlist the types of menu?
26. List the courses of menu served in Tamilnadu.
27. Give a short account on cheese.
28. Enumerate the tips on positive body language.





III. Answer any 5 of the following:

(5x5=25)

Question 29 is compulsory

- | | |
|---|--|
| 29. What are the general etiquette in food service operations? | 32. Mention the different types of equipment used in different food service areas. |
| 30. How will you handle the knife safely? Why is uniform cutting of vegetables important? | 33. Give an account on leavening agents. |
| 31. Tabulate the ideal ways of storing food. | 34. Write a note on canning. |
| | 35. How will you prepare a menu card? |

IV. Answer in detail:

(10x2=20)

- | | |
|---|--|
| 36. How to make food suitable for a customer in food service? | 37. Explain the types of International cuisines? |
|---|--|

OR

OR

Give a detail account on care, maintenance and sanitation of equipment.

How can you safe guard food? Mention the hygienic practices.

Web-Links

1. FOOD SERVICE OPERATIONS

<https://www.youtube.com/watch?v=7HcaObhA82I> – How to Operate a Successful Restaurant

2. BASICS OF FOOD

https://www.youtube.com/watch?v=Gmh_xMMJ2Pw -How to Create a Healthy Plate

3. SELECTION OF FOODS AND METHODS OF COOKING

https://www.youtube.com/watch?v=_QuU6rs-n5Q&t=1s-Cooking Methods

4. FOOD SERVICE EQUIPMENT

<https://www.youtube.com/watch?v=rTbZyZANI80>--Minimum Equipment Requirements for a Restaurant Set Up

5. BAKERY

<https://www.youtube.com/watch?v=AWo9NcOTp0U>- Rubbing method

6. FOOD PRESERVATION

<https://www.youtube.com/watch?v=UWhkFYDB8J4>-Need and Benefits of food Preservation

7. MENUS AND CUISINES

<https://www.youtube.com/watch?v=dDJca97viS4>-Types of Menus

8. FOOD MICROBIOLOGY

<https://www.youtube.com/watch?v=BlKP35bct2o> - Microorganism in food

9. ATTITUDE AND PERSONALITY REQUIREMENTS

<https://www.youtube.com/watch?v=Le3dW7iCN90> – Body Language experts.

