
Subject Title: Food service management

Prepared by: Ayesha jabeen

Year: II Semester: III Updated on: 24-12-2020

Unit - I: MANAGEMENT Of FOOD AND FOOD SERVICE ESTABLISHMENTS

Essay Questions

1. Write about the principles of management?
2. Write briefly about types of services institution?
3. Write about the importance of menu planning?
4. Write in about types of menu? Explain A'la carte, table d' hote, combination?

Short Questions

1. Commercial institution
2. Non commercial institution
3. Food service style
4. Construction of menu

Unit - II: SETTING UP OF FOOD SERVICE UNIT AND FINANCIAL MANAGEMENT

Essay Questions

1. Write about the setting up food service unit?
2. Explain the components of cost?
3. Write about the factors affecting losses?

Short Questions

1. Time management
2. Process flow
3. Cost control