



[AHS 0321]

MARCH 2021

Sub. Code: 3014

(AUGUST 2020 EXAM SESSION)

B.Sc. CLINICAL NUTRITION

SECOND YEAR (Regulation 2018-2019)

PAPER IV – PERSONNEL MANAGEMENT

*Q.P. Code : 803014*

Time: Three hours

Answer ALL Questions

Maximum: 100 Marks

**I. Elaborate on:**

(3 x 10 = 30)

1. The structural features to consider in kitchen designing.
2. Laws governing food service establishment.
3. Principles which forms guidelines to manage catering operations.

**II. Write notes on:**

(8 x 5 = 40)

1. What are the steps would you executive to prevent theft in a stores area?
2. Explain the steps involved in the process of selecting a new employee.
3. Personal hygiene and its importance in food service establishment.
4. Types of purchasing methods.
5. List the functions of management and discuss planning in detail.
6. The laws which govern employees welfare.
7. Two important approaches to fill in vacancies.
8. Safety engineering and education.

**III. Short answers on:**

(10 x 3 = 30)

1. Budget.
2. Catering management.
3. List the features need to be considered in dining designing.
4. Perpetual inventory.
5. Net and gross profit.
6. Responsibilities of a food buye
7. Records to be maintained in storage area.
8. Variable cost.
9. Classify equipment based on order of use.
10. Recruitment.

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