



Centre for Nutrition and Dietetics
School of Interdisciplinary Sciences and Technology
Jamia Hamdard, New Delhi-110062

Roll No.....

MSc. Nutrition
3rd Sem.
2025

END SEM EXAMINATION

M.Sc. Nutrition and Dietetics 3rd Sem, December, 2025,

Paper Title: **Institutional Food Administration**; Paper Code: MDNCC-305

Time allotted: 2.5Hrs.

Max Marks: 60

Important: At the END, mention how many questions from each section you have attempted.

Note: Write to the point. Do not insert margins in the answer sheet. Before answering make sure you have mentioned the Question No. & Section.

Section-A (2 Marks each, Attempt All)

Questions		Mapping
Q1.	Define types food service establishment	PO:2,3/CO:1
Q2.	What is time management?	PO:2,3/CO:2
Q3.	Define recipe standardization.	PO:2,3/CO:3
Q4.	What is centralized purchasing?	PO:2,3/CO:4
Q5.	Define POSDCORB	PO:2,3/CO:5

Section- B (Attempt any 5) (5 Marks Each)

Q6.	Define Cost and give its detailed classification	PO:2,3/CO:3
Q7.	What do you understand by systemic approach? Briefly explain.	PO:2,3/CO:3
Q8.	Describe the planning process in food service facility and What are the different types of plan which evolve in the planning process?	PO:2,3/CO:3
Q9.	What are different sanitizing agents used in food service establishment	PO:2,3/CO:2
Q10.	Describe conventional, commissary, ready-prepared, and assembly-service food systems.	PO:2,3/CO:3
Q11.	Discuss food purchasing procedures and common purchasing methods.	PO:2,3/CO:4
Q 12.	Explain in detail Principles and Functions of Management	PO:2,3/CO:3

Section C (Attempt any 2) (12.5 Marks Each)

Q 13.	What are the different types of cooking methods used in quantity cooking? Differentiate between the dry heat and moist heat methods giving examples.	PO:2,3 /CO:1
Q14.	Explain menu planning in detail, including factors, types of menu, and its role in food service management.	PO:2,3 /CO:2
Q15.	Discuss quantity food production planning, scheduling, recipe standardization and its importance.	PO:2,3 /CO:3
Q16.	What are the different approaches in Food Service Management, briefly explain them	PO:2,3 /CO:4