

TELANGANA UNIVERSITY
S.S.R. DEGREE & PG COLLEGE, NIZAMABAD
DEPARTMENT OF NUTRITION
SUB:- FOOD SERVICE MANAGEMENT, SEM-III, PAPER-III
INTERNAL-I QUESTION BANK

I. Multiple Choice Questions

1. Which principle ensures older stock is used before new stock?

- A) LIFO
- B) FIFO
- C) JIT
- D) EOQ

☒ Answer: B

2. The work triangle in kitchen design connects:

- A) Sink, refrigerator, cooking range
- B) Oven, pantry, freezer
- C) Dining hall, kitchen, store
- D) Chef's table, counter, sink

☒ Answer: A

3. Which area is used for salads and desserts?

- A) Hot kitchen
- B) Cold kitchen
- C) Pantry
- D) Store

☒ Answer: B

4. Preventive maintenance is done to:

- A) Increase staff productivity
- B) Reduce equipment breakdowns
- C) Improve menu planning
- D) Enhance customer service

☒ Answer: B

5. Which of the following is NOT a storage type?

- A) Dry
- B) Refrigerated
- C) Frozen
- D) Heated

☒ Answer: D

6. Ergonomics in kitchen design focuses on:

- A) Customer satisfaction
- B) Worker comfort and efficiency
- C) Food quality
- D) Menu variety

✓ Answer: B

7. The receiving area is used for:

- A) Cooking food
- B) Checking raw materials
- C) Serving customers
- D) Washing dishes

✓ Answer: B

8. Which of the following is a hygiene principle?

- A) FIFO
- B) Cross-contamination prevention
- C) Ergonomics
- D) Work triangle

✓ Answer: B

9. The pantry is mainly used for:

- A) Main course cooking
- B) Beverage and snack preparation
- C) Dishwashing
- D) Storage of frozen food

✓ Answer: B

10. SOPs in food service establishments are:

- A) Standard Operating Procedures
- B) Special Order Planning
- C) Service Order Protocols
- D) Staff Orientation Plans

✓ Answer: A

11. Which of the following is part of inventory control?

- A) Recipe standardization
- B) Stock rotation
- C) Menu planning
- D) Ergonomics

✓ Answer: B

12. Which kitchen zone is most prone to heat accumulation?

- A) Cold kitchen
- B) Hot kitchen
- C) Pantry
- D) Storage area

☒ Answer: B

13. Which factor is most important in kitchen ventilation?

- A) Lighting
- B) Air circulation
- C) Menu planning
- D) Ergonomics

☒ Answer: B

14. Safety audits in food service establishments check for:

- A) Menu consistency
- B) Fire safety and hygiene
- C) Staff training
- D) Customer satisfaction

☒ Answer: B

15. Which of the following is NOT part of the work triangle?

- A) Sink
- B) Refrigerator
- C) Cooking range
- D) Pantry

☒ Answer: D

16. Which principle reduces food wastage?

- A) FIFO
- B) Ergonomics
- C) SOPs
- D) Ventilation

☒ Answer: A

17. The dishwashing area should be:

- A) Inside the cold kitchen
- B) Separate from food prep areas
- C) Near the dining hall
- D) Adjacent to the store

☒ Answer: B

18. Menu planning is important because it:

- A) Reduces staff workload
- B) Guides food purchase and preparation
- C) Improves ventilation
- D) Enhances ergonomics

✓ Answer: B

19. Which of the following is a food service layout principle?

- A) Work triangle
- B) FIFO
- C) SOPs
- D) Ergonomics

✓ Answer: A

20. Which of the following ensures consistency in taste?

- A) Ergonomics
- B) Recipe standardization
- C) SOPs
- D) FIFO

✓ Answer: B

II. Fill in the Blanks

1. The systematic arrangement of kitchen equipment to ensure smooth workflow is called layout.
2. The principle of kitchen design that minimizes unnecessary movement is known as work simplification.
3. The area where raw materials are received and checked is called the receiving area.
4. The storage area in a food service establishment is divided into dry, refrigerated, and frozen sections.
5. The hot kitchen is primarily used for cooking main dishes.
6. The cold kitchen is used for salads, desserts, and cold preparations.
7. The work triangle in kitchen design connects the sink, refrigerator, and cooking range.
8. FIFO (First In, First Out) is a principle used in food storage management.
9. The service area is where food is plated and sent to customers.
10. Standardization of recipes ensures consistency in taste and portion size.

11. The **pantry** is used for storing and preparing beverages and light snacks.
12. **Preventive maintenance** reduces breakdowns of kitchen equipment.
13. The **dishwashing area** must be separated from food preparation areas to maintain hygiene.
14. **Ventilation** in kitchens prevents accumulation of smoke and heat.
15. **Ergonomics** in kitchen design ensures comfort and efficiency for workers.
16. **Menu planning** is the foundation of food service management.
17. **Cross-contamination** can be prevented by separating raw and cooked food.
18. **Standard operating procedures (SOPs)** guide staff in daily operations.
19. **Inventory control** helps track usage and reduce wastage.
20. **Safety audits** are conducted to ensure compliance with hygiene and fire safety standards.

III. One-word Answers

1. Define food service establishment management.
→ It refers to planning, organizing, staffing, and controlling operations in food service units.
2. What is the importance of kitchen layout?
→ It ensures smooth workflow, efficiency, and safety.
3. Explain FIFO in food storage.
→ First In, First Out ensures older stock is used before new stock.
4. Why is ventilation important in kitchens?
→ It prevents heat, smoke, and odor accumulation.
5. What is the role of SOPs in food service?
→ They standardize operations and maintain quality.
6. Differentiate between hot kitchen and cold kitchen.
→ Hot kitchen is for cooking main dishes; cold kitchen is for salads/desserts.
7. What is preventive maintenance?
→ Regular servicing of equipment to avoid breakdowns.
8. Why is ergonomics important in kitchen design?
→ It reduces worker fatigue and increases efficiency.

9. What is the purpose of safety audits?

→ To ensure compliance with hygiene and fire safety standards.

10. Define inventory control.

→ It is the process of monitoring stock levels to reduce wastage and ensure availability.