

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

I. Multiple Choice Questions

1. Which of the following is a food safety standard?

- ☐ a) ISO 9001
- ☐ b) ISO 22000
- ☐ c) ISO 14001
- ☐ d) FDA
- ☐ **Answer: b) ISO 22000**

2. FIFO method ensures:

- ☐ a) Old stock is used first
- ☐ b) New stock is used first
- ☐ c) Random usage
- ☐ d) Stock rotation

Answer: a) Old stock is used first

3. HACCP is primarily used for:

- ☐ a) Marketing
- ☐ b) Food safety
- ☐ c) Packaging
- ☐ d) Quality control

Answer: b) Food safety

4. GMP refers to:

- ☐ a) Good Manufacturing Practices
- ☐ b) General Marketing Principles
- ☐ c) Global Management Policies
- ☐ d) Good Management Procedures

Answer: a) Good Manufacturing Practices

5. Codex Alimentarius is developed by:

- ☐ a) WHO and FAO
- ☐ b) WTO and IMF
- ☐ c) UNESCO and UNDP
- ☐ d) FDA and CDC
- ☐ **Answer: a) WHO and FAO**

6. Food labeling is important for:

- ☐ a) Entertainment
- ☐ b) Consumer awareness
- ☐ c) Decoration
- ☐ d) Marketing

Answer: b) Consumer awareness

7. Which of the following is NOT a financial statement?

- a) Balance sheet
- b) Income statement
- c) Marketing report
- d) Cash flow statement

Answer: c) Marketing report

8. Patents provide protection for:

- a) Recipes
- b) Intellectual property
- c) Packaging waste
- d) Food safety

Answer: b) Intellectual property

9. Menu planning helps reduce:

- a) Food waste
- b) Food safety
- c) Food labeling
- d) Food cost

Answer: a) Food waste

10. ISO standards ensure:

- a) Consistency
- b) Variability
- c) Randomness
- d) Quality

Answer: a) Consistency

11. Food preservation methods include:

- a) Freezing
- b) Heating
- c) Both a and b
- d) Drying

Answer: c) Both a and b

12. Financial management helps in:

- a) Cost control
- b) Food adulteration
- c) Food labeling
- d) Inventory management
- **Answer:** a) Cost control

13. Food audits are conducted to:

- a) Entertain staff
- b) Ensure compliance
- c) Increase sales
- d) Improve quality

Answer: b) Ensure compliance

14. Traceability ensures:

- a) Food origin tracking
- b) Random distribution
- c) Marketing efficiency
- d) Quality control

Answer: a) Food origin tracking

15. ISO 14001 relates to:

- a) Environmental management
- b) Food safety
- c) Financial management
- d) Quality assurance

Answer: a) Environmental management

16. Food patents encourage:

- a) Innovation
- b) Adulteration
- c) Waste
- d) Standardization

Answer: a) Innovation

17. Standardization reduces:

- a) Variability
- b) Consistency
- c) Safety
- d) Cost

Answer: a) Variability

18. HACCP is mandatory in:

- a) Food service industry
- b) Textile industry
- c) Automobile industry
- d) Pharmaceutical industry

Answer: a) Food service industry

19. Financial statements are used for:

- a) Decision making
- b) Entertainment
- c) Decoration
- d) Reporting
- **Answer:** a) Decision making

20. Food management ensures:

- a) Safety and nutrition
- b) Decoration
- c) Entertainment
- d) Marketing

Answer: a) Safety and nutrition

II. Fill in the Blanks.

1. Food management involves the _____, preparation, and distribution of food.
 - **Answer:** procurement
2. The primary goal of food management is to ensure _____ and nutrition.
 - **Answer:** safety
3. FIFO stands for _____ in inventory management.
 - **Answer:** First In, First Out
4. _____ is the process of maintaining food quality during storage.
 - **Answer:** Preservation
5. HACCP stands for Hazard Analysis and _____ Control Points.
 - **Answer:** Critical
6. Food waste can be reduced by proper _____ planning.
 - **Answer:** menu
7. Standardization ensures _____ quality across food products.
 - **Answer:** consistent
8. ISO 22000 is an international standard for _____ management systems.
 - **Answer:** food safety
9. Patents protect _____ property rights of food innovations.
 - **Answer:** intellectual
10. Financial management in food industry involves budgeting and _____ control.
 - **Answer:** cost
11. Food labelling provides consumers with _____ information.
 - **Answer:** nutritional
12. GMP stands for Good _____ Practices.
 - **Answer:** Manufacturing
13. Food adulteration is prevented through strict _____ regulations.
 - **Answer:** government
14. The Codex Alimentarius is a collection of internationally recognized _____ standards.
 - **Answer:** food
15. Food audits are conducted to ensure compliance with _____ standards.
 - **Answer:** safety
16. _____ management ensures efficient use of resources in food service.
 - **Answer:** Resource
17. Traceability helps track food products from farm to _____.
 - **Answer:** fork
18. Financial statements include balance sheet and _____ statement.
 - **Answer:** income
19. Food patents encourage _____ in product development.
 - **Answer:** innovation
20. Standardization reduces _____ in food quality.
 - **Answer:** variability

III. Short Questions

1. Define food management.
 - **Answer:** Food management is the process of procuring, preparing, storing, and distributing food to ensure safety and nutrition.
2. What is the importance of FIFO in food management?
 - **Answer:** FIFO ensures older stock is used first, reducing waste and maintaining food quality.
3. Explain HACCP.

- **Answer:** HACCP is a systematic approach to food safety that identifies hazards and establishes critical control points.
- 4. What is Codex Alimentarius?
 - **Answer:** It is a collection of internationally recognized food standards developed by WHO and FAO.
- 5. Why is food labeling important?
 - **Answer:** It provides consumers with nutritional and safety information, aiding informed choices.
- 6. What are GMPs?
 - **Answer:** Good Manufacturing Practices are guidelines ensuring food is produced under hygienic and safe conditions.
- 7. How do patents benefit the food industry?
 - **Answer:** Patents protect intellectual property, encouraging innovation in food products and processes.
- 8. What is the role of financial management in food industry?
 - **Answer:** It involves budgeting, cost control, and financial planning to ensure profitability and sustainability.
- 9. Define traceability in food management.
 - **Answer:** Traceability is the ability to track food products through all stages of production, processing, and distribution.
- 10. Why is standardization important in food industry?
 - **Answer:** It ensures consistent quality, safety, and compliance with regulations across food products.