

CBSE Question Paper - 2010

ESTABLISHMENT & MANAGEMENT OF FOOD SERVICE UNIT (Theory) paper III Class – XII

Time allowed: 2 hours

Maximum Marks: 30

1. (a) Explain the following method of purchasing:

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- (i) Open-market buying
- (ii) Blanket order purchasing
- (b) What is a market? What is the difference between primary and secondary market?

1+4=5

- 2. (a) Which foods are most suitable for dry storage? What are the most suitable? Temperature and ventilation conditions in dry storage?
- 5

(b) Discuss perpetual inventory in detail.

 $2\frac{1}{2}$

(c) What is AGMARK standard?

- $\frac{1}{2}$
- 3. (a) Discuss the sanitary guidelines to be kept in mind by all food handlers in a Food service unit.

Other Educational Websites:





(b) Suggest ways of controlling food costs in an establishment.

 $2\frac{1}{2}$

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(c) What is a budget? What is the need of budgeting in any establishment?

 $2\frac{1}{2}$

