

THE TAMIL NADU DR. M.G.R. MEDICAL UNIVERSITY

[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 buyer.
7. Records to be maintained in storage area.
8. Variable cost.
9. Classify equipment based on order of use.
10. Recruitment.

THE TAMIL NADU DR. M.G.R. MEDICAL UNIVERSITY

[AHS 0222]

FEBRUARY 2022
(AUGUST 2021 EXAM SESSION)

Sub. Code: 3014

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. Effective way of controlling the cost in a food service establishment.
2. Tools of management.
3. Factors to consider while planning for storage area.

II. Write notes on: **(8 x 5 = 40)**

1. Importance of ABC analysis in a catering industry.
2. The laws which govern employee payment.
3. Process of introducing a newcomer to work environment.
4. Duties and responsibilities of a store keeper.
5. Any two shapes of kitchen.
6. Hygiene principles in hospital kitchen.
7. Hospital food service.
8. Safety procedure to follow in any food service establishment.

III. Short answers on: **(10 x 3 = 30)**

1. Cost control.
2. Hygiene and sanitation.
3. Factories act 1948.
4. Management.
5. Physical inventory.
6. Organization chart.
7. Points to be kept in mind for maximum utility of food materials.
8. Sources of recruitment.
9. Advantages of efficient menu planning.
10. Breakeven point.

THE TAMIL NADU DR. M.G.R. MEDICAL UNIVERSITY

[AHS 0423]

APRIL 2023

Sub. Code: 3014

B.Sc. CLINICAL NUTRITION
SECOND YEAR (Regulation 2018-2019 onwards)
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. Sanitation and Hygiene with personal emphasis on Hospital.
2. Recruitment, Selection and Training of Personalities.
3. Functions and Tools of Management.

II. Write notes on:

(8 x 5 = 40)

1. Laws affecting food service institution.
2. Food selection and purchasing.
3. Food Servicing Equipment.
4. Work standards.
5. Principles of Food Selection.
6. Responsibilities of a Store Keeper.
7. Steps in planning and implementing learning programme.
8. Indian standards.

III. Short answers on:

(10 x 3 = 30)

1. Layout premises - Receiving Area and Kitchen.
2. Important points to be observed while receiving and inspecting deliveries.
3. HACCP.
4. Records in a Store.
5. Tools of Management.
6. Purchasing Methods.
7. Performance Appraisal.
8. Labour Policies.
9. Definition of Management.
10. What are the new techniques used in food preparation?

THE TAMIL NADU DR. M.G.R. MEDICAL UNIVERSITY

[AHS 1123]

NOVEMBER 2023

Sub. Code: 3014

B.Sc. CLINICAL NUTRITION
SECOND YEAR (Regulation 2018-2019 onwards)
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. Structure of dietary department in hospital.
2. Laws governing food service establishment.
3. Training and work simplification in food sectors.

II. Write notes on: **(8 x 5 = 40)**

1. Steps involved in the process of selecting a new employee.
2. List the functions of management and in detail.
3. Define interview and its types.
4. Safety Engineering and Education.
5. Scope of performance appraisal.
6. Personal hygiene and its importance in hospital sectors.
7. Leadership qualities.
8. Responsibilities and duties of Store keeper.

III. Short answers on: **(10 x 3 = 30)**

1. Quality control in food selection.
2. Steps for record maintenance.
3. Merits and demerits of budgeting.
4. Material management.
5. Types of purchasing.
6. Define ABC analysis.
7. Variable cost.
8. Accounting.
9. Definition and types of Organization.
10. Breakeven point.
