Q.1.  
(a) Discuss Taylor’s approach of management.  
(b) What do you understand by Principles of Management? Explain any five principles of management.  

(5+5=10)

Q.2.  
(a) “Control is necessary to give right direction to activities”. Comment.  
(b) Define term tangible tools of management. Discuss Drucker’s view on preparation of organisation chart with suitable examples.  

(6+4=10)

Q.3.  
Elaborate on the role of planning as a function of management.  

(5)

OR

(a) Enumerate some of the ways of raising money.  
(b) Give the causes of time wasting in kitchens and service areas.  

(3+2=5)

Q.4.  
Explain the features of management accounting in catering.  

OR

Explain the types of costs involved in food service establishment.  

(5)

Q.5.  
Explain the various factors that affect pricing.  

(5)

OR

(a) What are functional foods? Explain their role.  
(b) What is trial and error method of product development?  

(3+2=5)
Q.6. Write short notes on any two of the following:
   (a) Job description
   (b) Communication methods
   (c) Budgeting
   (d) JIT

   (2x2 ½ =5)

Q.7. Define following:
   (a) TQM
   (b) Entity concept
   (c) Benchmarking
   (d) Trained panel
   (e) Controlling

   (5x1=5)

Q.8. Match the following:
   (a) Variable cost
   (b) Overhead cost
   (c) Tangible tool
   (d) Intangible tool
   (e) MBO

   (i) Stationery
   (ii) Job description
   (iii) Food
   (iv) Peter Drucker
   (v) Henry Grant
   (vi) Experience

   (5x1=5)

*******