

# MASTER OF SCIENCE (DIETETICS AND FOOD SERVICE MANAGEMENT)

Term-End Examination

December, 2014

## MFN-007 : ENTREPRENEURSHIP AND FOOD SERVICE MANAGEMENT

Time : 3 hours

Maximum Marks : 100

*Note : Question No. 1 is compulsory. Attempt any five questions in all. All questions carry equal marks.*

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1. (a) Name or give examples of any two commercial and any two non - commercial food service establishments. 2
  - (b) List any four principles of management. 2
  - (c) List any *four* approaches to food service management you may adopt or follow in a food service unit. 2
  - (d) Mention any *four* work centers you would design / include in your food service unit. 2
  - (e) Name any two labour saving equipment and two multifunction equipment you would purchase for a kitchen in a food service unit. 2
  - (f) List any two laws concerning employment of workers in a food service unit. 2
  - (g) Differentiate between moist heat and dry heat method of cooking giving examples. 2½
  - (h) Give any five functions of a menu. 2½
  - (i) List any 3 sources of recruitment of employees in a food service unit. 1½
  - (j) Name any three pesticides recommended for use in a kitchen. 1½

2. (a) Discuss the different types of establishments that exist identifying the factors that led to their development. 10
- (b) If you were to set up a food service organization, describe the traditional and modern approaches to management that you may adopt in your organization. Justify your answer. 10
3. (a) What is planning ? Give the significance of this function highlighting the steps you would use in planning a food service unit. 2+3+5
- (b) Comment on the various phases one has to undertake for designing an effective layout for a food service unit. 10
4. Explain briefly the following : 5+5+5+5
- (a) Merchandising skills required by entrepreneurs in catering venture.
- (b) Importance of menu and menu planning in food service organizations.
- (c) How to store food items purchased in a food service unit.
- (d) Types of equipment absolutely essential for efficient functioning of a food service unit.
5. (a) As a food service manager you are responsible for purchasing food for the enterprise. Describe the various types of buying methods and modes of purchase you may adopt. 12
- (b) "An important tool for production control is the use of standardize recipe". Justify the statement with an example of a standardize recipe. 8

6. (a) Identify the various records that are necessary in various areas of a catering unit. 10
- (b) Differentiate between the commissary and the assembly / serve type of food service system highlighting the benefits and challenges / drawbacks of using each of these systems. 10
7. (a) What do you understand by staff scheduling ? Explain, giving a staff time schedule for a hospital kitchen. 4+4
- (b) Briefly discuss why staff training is important for every food service establishment. Give the training process you would adopt for training workers in a unit. 4+8
8. Write short notes on **any four** of the following :
- (a) Difference between job description and job specification. 5+5+5+5
- (b) Sanitizers and cleaning agents used in food service enterprise.
- (c) Modes of transmission of disease and infection in a food service unit.
- (d) Cooked food and microbial contamination : Situations and precautions.
- (e) Organization chart - a tool to understand for relationship and duties in an organization.
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