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MFN-007

**MASTER OF SCIENCE (DIETETICS
AND FOOD SERVICE MANAGEMENT)
[M. SC. (DFSM)]**

**Term-End Examination
December, 2023**

**MFN-007 : ENTREPRENEURSHIP AND FOOD
SERVICE MANAGEMENT**

Time : 3 Hours

Maximum Marks : 100

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

1. (a) Give **one** example for each of the following : 10
- (i) Principle of management
 - (ii) Approaches to food service management
 - (iii) Components of a budget for a food service unit
 - (iv) Work centers in a food service unit
 - (v) Approaches to entrepreneurship development

P. T. O.

- (vi) Operations in a food service establishment
 - (vii) Low temperature storage
 - (viii) Method of recipe adjustment
 - (ix) Combination method of cooking
 - (x) Storage record
- (b) Explain the following in 2-3 lines each, giving examples/illustrations : 10
- (i) Mark-up factor
 - (ii) Food processing continuum
 - (iii) Staff scheduling
 - (iv) Organization chart
 - (v) Quality circles
2. (a) What is a menu ? Give the characteristics of a good menu. 2+5
- (b) Explain the systems approach to food service management. 7
- (c) Enumerate the functions of a manager in a food service unit. 6
3. (a) Identify the different types of plans which evolve in the planning process. Explain each briefly. 10

- (b) Comment on the licensing and rules regarding grading of food service units in India. 10
4. (a) Briefly explain the various phases you will consider for planning a layout for a food service unit. 10
- (b) As a successful entrepreneur, discuss the points you would consider for marketing your enterprise. 10
5. (a) Enlist the points you would consider for effective store room management in a food service unit. 7
- (b) What methods of purchase you would adopt for a school canteen ? Explain giving examples. 8
- (c) What is cost control ? Give four points as checklist for cost control in a food service unit. 5
6. (a) What are the staff recruitment and selection techniques you would adopt to induct a good employee ? 10
- (b) What are the specialized forms of service ? Discuss giving appropriate examples. 10

7. (a) To be an effective leader of your food service unit, what leadership styles would you adopt ? Highlight handy guidelines for effective leadership that you would adopt.

6+4

- (b) What training process would you adopt to help develop a good worker for a food service unit ?

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- (c) What do you understand by the term job enrichment ?

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8. Write short notes on any *four* of the following :

5 each

- (a) Classification of different types of equipment used in food service
- (b) Cleaning agents used in food service units
- (c) The 3-E's of safety
- (d) Temperature guide for food safety
- (e) Sanitation regulations and standards for food safety