

**MASTER OF SCIENCE (DIETETICS AND
FOOD SERVICE MANAGEMENT)**

Term-End Examination

December, 2012

02719

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

Time : 3 hours

Maximum Marks : 100

Note : Attempt any five questions in all. Question 1 is compulsory. All questions carry equal marks.

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1. (a) What do you understand by the term 'prospectus' and 'management' ? 3
(b) Explain the following term in 2-3 sentences each. 2x6=12
(i) TQM
(ii) BARS
(iii) Market Grid
(iv) KOT
(v) Benchmark
(vi) 3'E' of Safety
(c) List the various barriers to communication. 5
2. (a) How is a business plan evolved ? Discuss the strategies adopted. 10
(b) What are the functions of a manager ? 6
(c) What are the skills essential in a manager ? 4

3. (a) Discuss the factors that need to be considered in Hena planning. 10
- (b) Differentiate between cycle menu and set menu with illustrations. 6
- (c) How do you precost a menu ? 4
4. Differentiate between the following sets of terms :
- (a) Conventional and commissary food service systems. 5+5+5+5
- (b) Job specification and job description.
- (c) Work schedule and production schedule.
- (d) Job simplification and job enrichment.
5. A hospital dietetic department has to provide food to inpatients suggest. 5+5+5+5
- (a) Suitable methods of Purchase of raw materials.
- (b) appropriate store room management
- (c) best method of delivery of both normal and therapeutic diets.
- (d) Appropriate cooking and serving equipment.
6. (a) What are the factors that affect food cost ? 7
- (b) What are the records that help to analyse the food ? 7
- (c) Suggest methods in menu and portion distribution to control costs. 6

7. A hospital plans to recruit personnel for its Dietetic department.
- (a) Explain the process by which it should select the right candidates. 8
 - (b) What are the terms and conditions that have to be offered. 6
 - (c) Suggest the various training that need to be given. 6
8. Write short notes on *any four* of the following :
- (a) Types of inventory 5+5+5+5
 - (b) Leadership styles
 - (c) Functions of management
 - (d) Sanitation measure for food service unit
 - (e) Systems Approach.
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