

**MASTER OF SCIENCE (DIETETICS AND  
FOOD SERVICE MANAGEMENT)  
(M.Sc. (DFSM))**

**Term-End Examination**

**December, 2015**

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

*Time : 3 hours*

*Maximum Marks : 100*

- Note :** (i) *Answer five questions in all.*  
(ii) *Question No.1 is compulsory.*  
(iii) *All questions carry equal marks.*

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1. (a) List the various types of menus. 2  
(b) Mention any four characteristics of a successful entrepreneur. 2  
(c) List any two direct and two indirect modes of transmission of diseases in a food service unit. 2  
(d) What does the acronym POSDCORB stands for in the context of management ? 2  
(e) Give one example each of sanitizing agent and cleaning agent used in a food service unit. 2  
(f) Differentiate between the following sets of terms : 5  
- Standards and Schedules.  
- Safety engineering and Safety enforcement.  
(g) Mention what items should a good label contain. 2½  
(h) What do you understand by 'Food Danger Zone' ? 2½

2. (a) What is a food service establishment ? With the help of a flow chart illustrate the typical activities of a food service establishment. **3+3**
- (b) Enumerate the approaches to food service management highlighting how they have changed over time. **14**
3. Explain the following briefly :
- (a) Menu is a critical focal point of a food service unit. **8**
- (b) Method of purchase you will adopt for purchasing food items in a government hospital dietetic unit. **8**
- (c) Food processing continuum. **4**
4. (a) List the different records necessary for a catering unit. Describe any two records in details. **4+3+3**
- (b) Discuss the different methods of food service commonly used in the following **4+3+3**  
set - up :
- Hospitals
  - Airline
  - Railways
5. (a) Present a staff time schedule and a work schedule for workers working in a hospital dietetic unit. **10**
- (b) What processes would you adopt for selection and recruitment of a manager in your dietetic unit ? Explain briefly. **10**

6. (a) Explain the importance of training in a food set up. Enumerate the procedures and processes you would adopt to train employees. 10
- (b) Describe the techniques /measures you would adopt to analyze and improve the productivity of the workers in your unit. 10
7. (a) List the precautions you would adopt while holding hot food. 5
- (b) What are the points to be kept in mind by food handlers to ensure food safety ? 7
- (c) Classify the different equipments available for use in a food service unit, giving appropriate examples. 8
8. Write short notes on **any four** of the following :
- (a) Storage temperature for food items. 5+5+5+5
- (b) Tools for production control.
- (c) Commissary food service system.
- (d) Barriers to communication in a food service unit.
- (e) Cleaning systems in food service operations.
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