

**MASTER OF SCIENCE (DIETETICS AND
FOOD SERVICE MANAGEMENT) (M.Sc. DFSM)
Term-End Examination
December, 2018**

02812

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

Time : 3 hours

Maximum Marks : 100

Note :

1. Answer *five* questions in all.
2. Question no. 1 is *compulsory*.
3. *All* questions carry equal marks.

1. (a) Match the items in Column I to the items in
Column II :

5

<i>Column I</i>	<i>Column II</i>
(i) Specification	A. Commercial
(ii) Layout	B. Span of control
(iii) Principle of Management	C. Process chart
(iv) FIFO	D. Semi-commercial
(v) Canteen	E. Purchase
	F. Pricing of product
	G. Storage

- (b) List five management approaches. $2\frac{1}{2}$
- (c) List five characteristics of a successful food entrepreneur. $2\frac{1}{2}$
- (d) Differentiate between the following sets of terms : 10
- (i) Physical and Perpetual inventory
 - (ii) Work simplification and Work enrichment
 - (iii) Table d'hôte and À la carte
 - (iv) Centralized and Decentralized delivery system
 - (v) Food infection and Food poisoning
2. (a) What is a Food Service Unit ? 5
- (b) Classify different food service units. 5
- (c) Enumerate the influences that brought about the development of food service units. 10
3. (a) Identify the sources from where recruitment for restaurant staff can be made. 5
- (b) What are the training components and process suggested by Katz and Kahn ? 10
- (c) Differentiate between X and Y theory supervisors. 5

4. (a) What are the principles that should govern the planning of a layout ? 10
- (b) If frequent delays and accidents are reported in the kitchen, how will you analyse it ? 10
5. (a) Explain the role of a menu in a restaurant. 5
- (b) Suggest good purchasing and storage methods to be adopted by a canteen. 10
- (c) What are the principles of quantity cookery ? 5
6. (a) How would a self-help group find a suitable market for their enterprise ? 5
- (b) What are the conditions necessary for obtaining a license ? 5
- (c) How does a fish diagram help an entrepreneur to understand the failures and success of the enterprise ? 10
7. (a) Enlist the conditions that lead to food spoilage. 5
- (b) What are the aspects that have to be conveyed in a sanitation program for food service workers ? 10
- (c) What food laws help in ensuring food safety ? 5

8. Write short notes on any *four* of the following : 5+5+5+5

- (a) System Approach
 - (b) Induction
 - (c) Types of Services in a Restaurant
 - (d) Role of a Manager
 - (e) Recipe Standardization
 - (f) Pricing of Product
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