

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

**Term-End Examination**

**June, 2013**

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

*Time : 3 hours*

*Maximum Marks : 100*

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

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1. (a) List any three approaches to food service management. 3
- (b) Fill in the blanks : 7
- (i) \_\_\_\_\_ function of management helps in interlinking and interconnecting various types of activities in a unit
- (ii) \_\_\_\_\_ is defined as a numerical expression of all the expenditure.
- (iii) \_\_\_\_\_ is the dynamic process of creating incremental wealth.
- (iv) In a \_\_\_\_\_ menu a list of items is given on a menu card and a customer can select any item from the list.

- (v) In a dry storage, the dry ingredients are stored at a temperature of \_\_\_\_\_ °C.
- (vi) The process of subjecting food to heat processing is called \_\_\_\_\_.
- (vii) The temperature range of \_\_\_ to \_\_\_ °C is known as the danger zone.
- (c) Define the following. 10
- (i) Induction
  - (ii) Leadership
  - (iii) Buffet service
  - (iv) Combination Method (of cooking).
  - (v) Modular equipment.
2. Explain the following briefly. 5+5+5+5
- (a) Factors affecting development of food service establishments.
  - (b) System approach to food service management.
  - (c) Significance of the planning function of management.
  - (d) Planning a layout and determining the work centers in a food service unit.
3. (a) What is a menu ? Enlist its functions and discuss the need for menu planning. 10
- (b) Differentiate between informal and formal methods of purchasing, highlighting the advantages of the two methods. 10

4. (a) What is a standardized recipe ? Why is it an important tool in production control ? 5+3
- (b) Identify and briefly explain the various records that are necessary in various areas of a catering unit. 12
5. (a) Explain each of the following types of food service method briefly. 4+4
- (i) Hospital tray service
- (ii) Home delivery
- (b) List the four major types of food service systems. Enlist the benefits and drawbacks of each of the system. 3+3+3+3
6. (a) As a Dietitian, Incharge of a hospital kitchen, you are required to plan the following activities. Plan and illustrate : 5+5+5+5
- (i) Staff schedule
- (ii) Work schedule (for head cook)
- (iii) Organization chart of the department
- (iv) Recruitment Procedure
7. (a) Identify and classify the different types of equipments used in food service. 10
- (b) Define the term sanitation. Briefly discuss the various sanitizing agents we can use in a food service unit. 10

8. Write short notes on *any Four* of the following.

- (a) The 3-E's of safety 5+5+5+5
  - (b) Spoilage indicator for Canned Foods
  - (c) Methods used to communicate with staff in a food service establishment.
  - (d) Staff training process/methods.
  - (e) Merchandising skills for entrepreneurs.
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