

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

Term-End Examination

June, 2014

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

Time : 3 hours

Maximum Marks : 100

Note : Questions No. 1 is compulsory. Answer Five questions in all. All questions carry equal marks.

1. (a) List the functions of management. 2
- (b) Enlist at least four members you would include in a planning team for setting up a food service unit. 2
- (c) Enlist the major considerations you will keep in mind before buying equipments. 2
- (d) Define entrepreneurship List any four characteristics of successful entrepreneur. 2½
- (e) List the various types (any four) of menus in a food service establishment. 2
- (f) Give the storage temperature for food items in dry storage and in low temperature storage. 2

- (g) List any five pre-preparation method/process used in large scale cooking. **2½**
- (h) Mention any Five dry heat methods used in quantity cookery. **2½**
- (i) List any Five specialized forms of food service. **2½**
2. (a) Present a review on the recent trends in establishment of food service units. Comment on the factors which affect this development. **10**
- (b) Briefly Describe the operations which influence the design, determination of work centres. Give suitable illustrations. **10**
3. (a) "Evaluation of plan ensures energy and time management, flow of work and work relationships" Justify the statement highlighting the tools available to test the plan. **10**
- (b) Discuss the importance of menu and menu planning in food service organizations. **10**
4. (a) Differentiate between production forecasting and production scheduling giving appropriate examples. **7**
- (b) Briefly discuss the factors that affect cost control in a food service unit. **8**

- (c) What is a standardized recipe? Give one example. 5
5. (a) What are the four major types of food service systems? Explain briefly the distinguishing characteristic in each of these systems. 15
- (b) Differentiate between centralized and decentralized delivery system. Giving appropriate examples. 5
6. (a) What are the different styles of leadership used in food service management? Comment how and in which situation you as a food service manager will use them to advantage. 8
- (b) What is organization chart? Illustrate with an example. 6
- (c) What do you understand by the term "Job description". What information should job description include. Illustrate with an example. 6
7. (a) In how many ways can equipments be classified? List the methods giving examples. 7
- (b) Explain how food handlers and customers can act as a vehicle for transmission of disease in a food service environment. 7

(c) Differentiate between Sanitizers and cleaning agents used in food service unit 'giving examples'.

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

- (a) Systems approach in food service enterprise
- (b) The 3 E's of safety in a food service establishment.
- (c) Causes of contamination in a food enterprise.
- (d) Control of microbial growth a temperature guide.
- (e) Need for training staff in a food service organization.

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