

02850

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

Term-End Examination

June, 2018

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

Time : 3 hours

Maximum Marks : 100

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- Note :**
- (i) *Question No. 1 is compulsory.*
 - (ii) *All questions carry equal marks.*
 - (iii) *Attempt five questions in all.*
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1. (a) Match the items in Column A to the items in Column B. 5

Column A

Column B

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|------------------------|----------------------|
| (i) Juran | (A) Entrepreneurship |
| (ii) FIFO | (B) Danger zone |
| (iii) Shotgun approach | (C) Storage |
| (iv) Acoustic measure | (D) MBO |
| (v) Food safety | (E) TQM |
| | (F) Hollow bricks |
| | (G) Sampling |
- (b) List five personal hygiene practices of a food service worker. 2½
- (c) List five features of labour saving device/ equipment. 2½

- (d) Differentiate between the following sets of terms : 10
- (i) Job specification and Job description.
 - (ii) Zero budget and project budget.
 - (iii) French and American restaurant service.
 - (iv) Requisition slip and invoice.
 - (v) Factor method and prime method of pricing the product.
2. (a) List the principles of management. 5
- (b) What do you understand by the term systems Approach ? 5
- (c) Explain how this system approach is best for food service units ? 10
3. (a) Expand the acronym POSDCORB. 5
- (b) What is a 'prospectus' ? 5
- (c) Planning is an important function and helps evolve all the other operations. Explain with illustration. 10
4. (a) Enumerate the factors Influencing Layout design. 5
- (b) Explain the six phase of planning of a layout. 10
- (c) What are the criteria for selection of equipment ? 5
5. (a) State the advantages of cycle menu. 5
- (b) Discuss the factors affecting menu planning in a school hostel mess. 10
- (c) What do you understand by the term production schedule ? 5

6. (a) Enumerate the records that need to be maintained in a food service unit. 10
(b) What information is needed to make a profit and loss statement? How does it help to plan the budget better? 10
7. (a) What are the factors that determine the labour requirement? 5
(b) What is induction? Plan an induction program for dietetic trainees in a hospital. 5+10
8. Write short notes on any four of the following :
(a) 3 E's of Safety 5+5+5+5
(b) Labelling of Food Products
(c) Qualities of an Entrepreneur
(d) HACCP
(e) Commissary Food Service
(f) Labour Laws
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