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MFN-007

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

Term-End Examination

June, 2022

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

Time : 3 Hours

Maximum Marks : 100

Note : (i) *Question No. 1 is compulsory.*

(ii) *Attempt **five** questions in all.*

(iii) *All questions carry equal marks.*

1. (a) List any **four** factors which have affected the development of food service establishments over time. 2

P. T. O.

- (b) What do you understand by Total Quality Management (TQM) ? 2
- (c) In a budget, what are the different heads of expenditure you will enlist and allot a certain percentage of income for each of these heads; if you were to run a commercial enterprise ? 4
- (d) How are food service units graded ? Give the grading. 3
- (e) Define Entrepreneurship. 2
- (f) Illustrate a food label, including all the items mandatory on the label. 5
- (g) Give the temperature you will maintain for refrigerated storage and cold storage. 2
2. (a) What is a food service establishment ? Differentiate between commercial and non-commercial establishments, giving appropriate examples. 6
- (b) Briefly explain the systems approach to food service management highlighting the types of systems and limitations of the system approach. 10
- (c) Illustrate the functions of a manager in a food service unit. 4

3. (a) What is a planning guide or a prospectus ?
Enumerate the various parts of a prospectus. 10
- (b) List any *five* conditions which a food service unit should fulfil to get a licence. 5
- (c) List the types of equipment that you will consider for purchase for an institutional kitchen. 5
4. (a) Enlist the activities that are common in any type of food production and serving unit. 4
- (b) What criteria would you keep in mind while designing the work centers in a food service unit ? Explain briefly. 10
- (c) What is a process chart ? Illustrate a process chart for vegetable making. 6
5. (a) What is a Menu ? Enlist the functions of a menu along with the different types of menu available and their applications. 10
- (b) Differentiate between formal and informal methods of purchasing you will adopt in a food service unit. 10
6. (a) What do you understand by the following terms ?
- (i) Production forecasting
- (ii) Production scheduling
- Discuss their relevance in food production system management. 10

- (b) Briefly explain the purchase, receiving and storage records you would maintain in a food service unit. Give illustrations. 10
7. (a) What are the **four** major types of food service systems ? Present a review on any **one** system in details. 10
- (b) What points would you keep in mind in staff recruitment/selection and placement in a food service unit ? Explain briefly. 10
8. Write short notes on any **four** of the following :
5 each
- (a) Organization chart
 - (b) Sanitation in food service unit
 - (c) The 3-E's of safety
 - (d) Temperature guide for food safety
 - (e) Food safety and standard law and regulations