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MFN-007

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

M. SC. (DFSM)

Term-End Examination

June, 2024

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

Time : 3 Hours

Maximum Marks : 100

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

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

(iii) *All questions carry equal marks.*

1. (a) Enlist any *three* types of food service establishments available today. 3
- (b) As a food service manager, what are the functions you would perform to get people to work harmoniously ? 3
- (c) Name any *three* types of plans which evolve in the planning process. 3

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- (d) For any food service enterprise, list the heads under which the budget will be allocated. 2
- (e) Illustrate the activities that are common in any type of food production and serving unit. 3
- (f) Define Entrepreneurship and given any *four* characteristics of successful entrepreneur. 1+2
- (g) What is Cooking ? Identify the methods of cooking, giving *one* example each. 3
2. Explain the following approaches to food service management. 5 each
- (a) Total Quality Management approach
- (b) Systems approach
- (c) Traditional approach
- (d) Classical approach
3. (a) What is a planning guide ? Briefly discuss the various parts of a planning guide and its importance. 10
- (b) "Evaluation of a plan ensures energy and time management." Justify the statement highlighting the techniques and tools used to assess time/energy management. 10

4. (a) Define menu and enumerate its functions and need in a food service unit. 2+4+4
- (b) Differentiate between the formal and Informal methods of purchasing food in a food service unit giving examples. 10
5. (a) Discuss the relevance of standardized recipes in production control. 8
- (b) Explain the concept of 'Time-temperature control' and 'Critical control points' as quality control measures in food production, giving appropriate examples. 6+6
6. (a) Briefly discuss the factors affecting cost control in a food service enterprise. 10
- (b) Explain the following briefly :
- (i) Specialized forms of service in outdoor catering. 6
- (ii) Conventional food service system 4
7. (a) How does the responsibility of a dietitian vary with respect to responsibility and skills required for managers ? Explain highlighting the responsibilities of dietitians and food managers. 5+5

(b) Explain the concept of the following giving suitable example/illustrations specific to food industry : 5+5

- (i) Staff scheduling
- (ii) Work schedule

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

5 each

- (a) Steps involved in training process in food service unit
- (b) Components of job design
- (c) General care and maintenance of plant and equipment in a food service establishment.
- (d) Classification and brief review of cleaning agents effective for a food service unit.
- (e) Food safety and standard regulations laid down by FSSAI.