

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

**Term-End Examination**

**June, 2010**

02112

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

*Time : 3 hours*

*Maximum Marks : 100*

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

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1. (a) Explain in 2-3 sentences each : 10
- (i) Budget
  - (ii) Buffet
  - (iii) AGMARK
  - (iv) Commissary food service system
  - (v) Performance Appraisal
- (b) Differentiate between the following sets of 10  
terms :
- (i) Job enrichment and job rotation
  - (ii) Situational approach and contingency approach to leadership.
  - (iii) Moist heat and Dry heat method of cooking
  - (iv) Adulteration and Misbranding
  - (v) Production forecasting and production scheduling.

2. (a) What are the functions of a manager ? 10
- (b) Explain the management theories proposed by : 10
- Douglass McGregor - Neoclassical Approach
- Peter Ducker - Management by objectives
3. (a) What do you understand by the term "Planning Guide" used in the context of planning a food service unit ? 5
- (b) Describe the process by which the plan for a food service unit has to be developed. 15
4. (a) How would you ensure wise selection of employees ? 5
- (b) State the role of induction programme in personnel management. 5
- (c) Outline the training process you as a manager would adopt to train your employees. 10
5. (a) The Menu is the reflection of the operations in a food service unit - Justify. 10
- (b) Describe the components of the food service system model. 10

6. (a) As an entrepreneur what are the steps that you would take in planning a layout for your food service unit ? 15
- (b) Suggest suitable equipment needed for both production and delivery of packed meals. 5
7. (a) Discuss the factors that can affect food cost in a food service unit. 10
- (b) State the records that have to be maintained and help in assessing the financial status. 10
8. Write short notes on *any four* : 5+5+5+5
- (a) Food Safety
- (b) Word Productivity
- (c) Competitive Bid Buying method of purchase
- (d) Standardised recipes
- (e) Assembly/serve food service system.
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