

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

Term-End Examination

December, 2013

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

Time : 3 hours

Maximum Marks : 100

Note : Attempt any 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) Systems Approach to Management
(ii) Table d. hote menu
(iii) Silver service
(iv) Danger Zone
(v) Quality Circles
- (b) Define process chart. Illustrate a process **2+3**
chart for vegetable making.
- (c) Explain the importance of the following in **5**
2-3 lines.
(i) Safety and sanitary measures
(ii) Industrial development in food service
management
(iii) Budget
(iv) Standardized recipe
(v) Staff scheduling
2. As a food service manager you are required to **20**
perform the following six functions :
– Planning – Organizing
– Directing – Coordinating
– Controlling – Evaluating
Briefly present on insight into these functions.

3. (a) What is a cycle menu ? Enlist the characteristics of a good cycle menu. 5+5
- (b) What are the basic factors you would keep in mind while planning a menu for a multispeciality hospital ? 5
- (c) Present a schematic representation of purchasing activity in a hospital dietetic department. 5
4. (a) Enumerate the different types of equipments used in a large - scale cooking, giving examples. 7
- (b) What are the different types of cooking methods used in quantity cooking ? Explain briefly. 8
- (c) List the various records necessary for a catering unit. 5
5. With the help of a conceptual diagram illustrate food product flow and basic characteristics of the following four food service systems : 5+5+5+5
- Conventional
 - Commissary
 - Ready Prepared
 - Assembly/Save
6. Explain the following briefly. 5+5+5+5
- (a) Communication - the key to Effective Leadership
- (b) Recruitment of employee - Sources and Procedure
- (c) Job description and Job specification facilitate goal accomplishment
- (d) Motion economy in context of design and layout of workplace
7. Discuss the various kinds of cleaning and sanitizing agents you would use to maintain plant cleanliness and sanitation in your food service unit. 20

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

- 5+5+5+5
- (a) Measures to be adopted to prevent left over food from microbial contamination
 - (b) Organization chart - uses and shortcomings
 - (c) Components of a food service system model.
 - (d) Store room management with special emphasis on organization of store
 - (e) Merchandising skills for entrepreneurs in the Catering Venture.
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