

00460

Ph.D. (FOOD AND NUTRITION) (PHDFN)

Term-End Examination

December, 2016

**RFNE-005 : ENTREPRENEURSHIP AND FOOD
SERVICE MANAGEMENT**

Time : 3 hours

Maximum Marks : 100

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- Note :** (i) *Attempt five questions in all.*
(ii) *Question No. 1 is compulsory.*
(iii) *All questions carry equal marks.*
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1. What are food service establishments ? Describe the various factors which have led to the development of food service units over time. **5+15**

2. (a) Enumerate the rules and conditions mandatory for obtaining a licence to run a food service unit. **10**
(b) Enlist the parameters/rules specified in the schedule (FSSAI 2006) regarding grading of hotels and restaurants. **10**

3. (a) Prepare a schematic layout of any commercial food service unit kitchen. **8**
(b) Describe the tools you would use to test the efficacy of the layout/plan with respect to flow of work and energy, time management. **12**

4. What do you understand by Food Safety Management Systems ? Explain briefly highlighting the practices specified by regulation for the food business. 20
5. Define risk analysis. Explain the components of risk analysis. 20
6. Explain the following briefly :
- (a) Temperature guide for food safety 4
 - (b) The 3 E's of safety in a food service business 8
 - (c) Common rules a food service worker needs to adopt for holding leftover foods 8
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