

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

(M.Sc. (DFSM))

Term-End Examination,

December 2019

**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 two styles of Food service in a food service establishment. 2
- b) Expand the acronyms : FIFO and MBO. 2
- c) List two qualities of an Entrepreneur. 2
- d) Name any two types of Menu. 2
- e) Give the storage temperatures for Perishable and non-perishable foods. 2
- f) Mention any two sanitizing agent you may use in a catering unit. 2
- g) Name any two management approach for effective functioning of an Food enterprise. 2
- h) Differentiate between adulteration and misbranding. 3
- i) Name any two management theories and the personality who proposed them. 3

(2)

2. a) What are the components of a Food service system model? Explain briefly. 10
- b) You are required to plan a food service unit. Describe the process you will adopt to develop the plan. 10
3. a) A Food service manager performs many functions. Elaborate on the functions, giving suitable examples. 10
- b) " Menu is the starting point of all activities in a Food service unit". Justify the statement, highlighting the various components influenced by menu. 10
4. a) What points would you keep in mind while selecting equipment for a Food service unit? 10
- b) What are the benefits and challenges of using the following Food service systems. 5+5
- i) Commissary
- ii) Assembly/ serve
5. a) Differentiate between the Formal and Informal method of purchase you will adopt in a Food service unit, highlighting the process and the advantages of each. 12
- b) Briefly discuss the process and sources of recruitment and selection you will adopt for man power placement in a Food service unit. 8

(3)

6. a) Highlight the Labour laws and policies enacted for man power in a food service unit. 8
- b) What do you understand by the terms "Job description", "Job analysis" and "Job specification". Briefly explain their significance in content of management tools. 12
7. a) What is the significance of maintaining records in a Food service unit? Explain highlighting the different records essentially maintained in the context of purchase, production, storage of food. 10
- b) Explain the following briefly: 5+5
- i) Food service system followed in Railways
- ii) Centralized food service/ Meal assembly system
8. Write short notes on any four of the following: 5+5+5+5
- a) Critical control points in a Food service unit
- b) Production forecasting and Production scheduling. Important components of food service management system
- c) Responsibilities of a dietitian as a food service manager.
- d) General rules for Hygienic handling and transportation of food.
- e) Evaluation of a plan to ensure effective work relationship.

