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MFN-007

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

M. SC. (DFSM)

Term-End Examination

December, 2020

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

Time : 3 Hours

Maximum Marks : 100

***Note : Question number 1 is compulsory. Answer
five questions in all. All questions carry
equal marks.***

1. (a) Give **one** example for each of the
following : 10

- (i) Modular equipment
- (ii) Source of recruitment
- (iii) Method of induction of employee
- (iv) Barriers to communication
- (v) Continental (Silver) food service
- (vi) Types of budget
- (vii) Dry heat method of cooking

- (viii) Entrepreneurial traits
 - (ix) Activities in a food service unit
 - (x) Store room record
- (b) Differentiate between the following sets of terms : 10
- (i) Organizing and coordinating function of management.
 - (ii) Commercial and non-commercial food service establishment.
 - (iii) Centralized and decentralized food service.
 - (iv) A la carté menu and Table d'hote menu.
 - (v) Formal and Informal buying.
2. (a) Briefly discuss the factors that have led to the development of food service establishments. 10
- (b) Enlist the skills required and responsibilities of food managers/dietitians in a food service unit. 10
3. (a) What is a market survey ? How important is a market survey in the context of starting a food service unit ? Explain briefly. 10

- (b) Briefly explain the systematic process of planning you will adopt for designing an effective layout for a dietetic kitchen in a health care establishment. 10
4. Explain the following briefly :
- (a) Use of process chart to assess energy management. 5
- (b) Cyclic menus and their uses. 5
- (c) Store room management for a food service unit. 5
- (d) Rules regarding grading of food service units. 5
5. (a) What is cost control in a food service unit ? Explain how you will manage and control cost while operating a food service unit. 10
- (b) What is a standardized recipe ? Highlight the importance of using standardized recipe. 5
- (c) What is a purchase order form ? Illustrate a purchase order form. 5
6. (a) What is job description ? Explain its importance giving a sample job description for a dietitian in a hospital. 6

- (b) Define work schedule. Highlight the advantages of work schedule in a food service unit. 8
- (c) Explain the process of induction you will follow for new employees in your food service unit. 6
7. (a) What are the specialized forms of food service available today ? Explain briefly giving examples. 7
- (b) What is commissary food service system ? Explain its process briefly. 8
- (c) Enlist the points you would keep in mind for general care and maintenance of equipment. 5
8. Write short notes on any *four* of the following : 5 each
- (a) Measures you would adopt to improve productivity of employees
- (b) Methods/ways of imparting training to employees
- (c) Cleaning agents used in food service units
- (d) Control of microbial growth in a food service establishment
- (e) Advantages and disadvantages of using disposables in the service area