

No. of Printed Pages : 4

MFN-007

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

M. SC. (DFSM)

Term-End Examination

Dec., 2021

**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** precautions you would undertake to prevent food-borne illness from frozen foods. 2
- (b) With regards to layout, list any **two** conditions, which may lead to unsafe work place. 2

- (c) What do you understand by the three bucket method ? Enlist the *three* steps. 4
- (d) What are modular equipment ? Explain giving examples. 3
- (e) Differentiate between job description and job specification. 4
- (f) Name any **two** approaches to food service management. 2
- (g) What is meant by mark-up factor ? Explain giving an example. 3

2. (a) You have been appointed as a food service manager in a recently opened food service unit. Enumerate the functions you would perform as a manager to ensure workers in the unit work harmoniously. 10
- (b) Explain the importance of market survey and budget in planning a food service unit. 10
3. (a) "Menu is the focal point of all activities/ operations in a food service unit." Comment on the statement giving appropriate justifications. 10

P. T. O.

[3]

MFN-007

- (b) As a food purchase manager in a hospital dietetic department, what methods of purchase would you adopt ? Explain briefly. 10
4. Explain the following briefly : 5 each
- (a) Components of a food service system
 - (b) Resources required to run a food service unit
 - (c) Entrepreneurial skills required to market your catering business
 - (d) Determining work centres in a food service unit
5. (a) Briefly discuss the factors which influence the cost control in a food service unit. 10
- (b) Enlist the responsibilities of a dietitian in a food service unit. 5
 - (c) What procedure would you adopt to recruit workers in a food service unit ? Explain giving examples. 5

P. T. O.

[4]

MFN-007

6. Define "Food Processing Continuum". Based on the degree of processing of food, classify the four systems of food service and explain them briefly. 4+4+4+4+4
7. (a) Briefly discuss the importance of 'time and activity plan for staff' in a food service unit. Illustrate an activity and time plan for staff in the dietetic department. 6+4
- (b) Differentiate between cleaning agents and sanitizing agents for use in food service unit. Briefly discuss the different agents you may use for cleaning and sanitizing. 10
8. Write short notes on any *four* of the following : 5 each
- (a) Precautions for holding hot foods
 - (b) Consideration while purchasing equipment for a food service unit
 - (c) Factors affecting development of food service establishments
 - (d) Production control in a food service unit
 - (e) Food label description

MNF-007