

**MASTER OF SCIENCE (DIETETICS AND  
FOOD SERVICE MANAGEMENT) (M.Sc. DFMS)**

**Term-End Examination**

**December, 2022**

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

*Time : 3 hours*

*Maximum Marks : 100*

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**Note :** (i) Question no. 1 is **compulsory**.

(ii) Attempt **five** Questions in all.

(iii) All questions carry equal marks.

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1. (a) List any five principles of management you will apply in a food service unit.  $2\frac{1}{2}$
- (b) What do you understand by the “Management by Objectives” approach for management ? Who introduced this approach ?  $2+1$
- (c) Enlist the six phases of planning you will adopt while designing the layout of your food service unit.  $3$
- (d) What features of equipment will you keep in mind while selecting/purchasing them.  $2\frac{1}{2}$
- (e) Before planning a menu for your organization, what points will you consider ? Enlist.  $3$

- (f) In order to ensure smooth functioning of a store room, what measures would you consider ? Enlist 3
- (g) List any three advantages and three disadvantages of using disposables in a food service unit. 3
- 2.** (a) Enlist the six functions of management. As a food service manager enumerate the activities you will perform using these functions. 15
- (b) Briefly discuss the importance of market survey for establishing a food service unit. 5
- 3.** (a) What architectural features will you put in place while designing the layout of your food service unit ? Explain briefly. 10
- (b) As an entrepreneur, what marketing plan will you consider before embarking on a promotional campaign for your unit ? Explain briefly. 10
- 4.** (a) Present a review on the different types of menu and their uses in a food service establishment. 10
- (b) With the help of a flowchart, illustrate the different methods of purchase available for buying food commodities for a food service unit. Explain any one method in detail. 4+6

5. (a) What is a standardized recipe ? How is it an important tool for production control. 4+3
- (b) Illustrate the different cooking methods highlighting their application in quantity food production. 13
6. Ravi is managing a canteen in an educational institution. Explain the following briefly :
- (a) He needs to adopt a proper method of pricing for the dishes prepared. How can he use the mark-up method for determining the selling price ? 7
- (b) What information will he need to prepare a Profit and Loss statement ? Give example. 7
- (c) What type of services will he adopt for his establishment ? 6
7. Differentiate between the following, giving examples :
- (a) Commissary and Assembly serve system 8
- (b) Centralized and Decentralized food service 5
- (c) Staff scheduling and Work schedule 7

8. Write short notes on any *four* of the following : 5+5+5+5

- (a) Responsibilities of a dietitian in the management of dietetics department.
- (b) Training process of employees in a food service unit.
- (c) Principles of motion economy.
- (e) Cleaning agents for maintaining food service unit cleanliness and sanitation.
- (c) Precautions for holding hot food/cooked foods.

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