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

Term-End Examination

June, 2016

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

Time : 3 hours

Maximum Marks : 100

Note : Question No.1 is compulsory. All questions carry equal marks. Attempt five questions in all.

1. (a) Match the items in Column A to the items in Column B. 5

| Column A | Column B |
|-------------------------------------------|------------------------------|
| (i) Approaches to Food Service Management | (A) Blanching |
| (ii) Commercial establishment | (B) Participative |
| (iii) Dry heat method | (C) Buffet |
| (iv) Commercial food Service | (D) Total quality management |
| (v) Style of leadership | (E) Sauteing |
| | (F) Dhaba |
| | (G) Old age home |

- (b) As a food service manager list any FIVE principles of management you would adopt for effective functioning. 2½

- (c) List any five responsibilities you would carry out as a dietitian. 2½
- (d) Differentiate between the following sets of terms : 10
- (i) Job description and Job analysis
 - (ii) Detergent and Sanitizers
 - (iii) Safety Engineering and safety Enforcement
 - (iv) Food poisoning and Food infections
 - (v) Food, Plant and Equipment
2. (a) Explain briefly why market survey is an important aspect of a project plan. 6
- (b) What is a food service establishment ? Present a brief review on the recent trends you see in the food service establishments. 2+8
- (c) List any FOUR conditions which a food service unit should fulfil to obtain a licence. 4
3. "A systematic process of planning has to be undertaken for designing an effective layout". Justify the statement elaborating on the phases of planning. 20
4. (a) Define entrepreneurship. Give the characteristics of entrepreneurs. 3+5
- (b) Discuss the importance and advantages of menu planning in food service establishments. 12

5. (a) As a food service manager at a dietetic department you are required to purchase food. Explain the various methods of purchase you would adopt highlighting their advantages and disadvantages. 12
- (b) Briefly explain the use of standardized recipes in production control. 8
6. (a) Enumerate the types of equipments available for use in a food service organisation, involved with large scale cooking. 10
- (b) Explain the different records necessary to be maintained in the following operations of a food service unit : 10
Procurement → Receiving → Storage
7. (a) Differentiate between the ready prepared and conventional food service system, highlighting their application in the food industry. 10
- (b) Explain the following with the help of an example : 5+5
(i) Staff scheduling for a hospital kitchen
(ii) Need for training staff in a food service organisation.
8. Write short notes on any four of the following :
(a) Temperature guide for food safety. 5+5+5+5
(b) Sources of contamination in a food service unit.
(c) Staff recruitment and selection.
(d) Barriers to communication in a food enterprise.
(e) Specialized forms of food service.
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