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MFN-007

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

M. SC.(DFSM)

Term-End Examination

June, 2019

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

Time : 3 Hours

Maximum Marks : 100

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

1. (a) Explain the following in 2-3 sentences each : 10

- (i) A la Carte
- (ii) MBO
- (iii) Work schedule
- (iv) Standardized Recipe
- (v) Planning Guide

(A-26) P. T. O.

- (b) Name any *one* Dry heat method and *one* moist method of cooking. 2
- (c) List the functions (any *five*) of a manager. $2\frac{1}{2}$
- (d) What do you understand by the term "Danger Zone" ? $2\frac{1}{2}$
- (e) Mention the 3 E's of safety. 3
2. (a) Define Entrepreneurship. As an entrepreneur how will you market your catering business ? Explain briefly. 2+8
- (b) Briefly describe the factors which have influenced the development of food service establishments. 10
3. (a) What is a food service system ? Explain any *one* type of service system. 10
- (b) Comment on the different types of plant and equipment used in food service units. 10
4. (a) What is a cycle menu ? Discuss its importance for use in a hospital setting and in a hostel, giving sample menus. 10
- (b) "Food contamination is a critical aspect in a food service establishment." Discuss the various sources of contamination in a food service unit. 10

5. (a) Define Management. Discuss the classical and neo-classical approach to Management. 10
- (b) Explain briefly how planning and co-ordination help in management process. 10
6. (a) Explain the resources required and types of costs involved in food service institutions. 10
- (b) Why is staff training an important component in a catering unit ? Explain the different ways of training staff. 4+6
7. Explain the following giving examples :
5+5+5+5
- (a) Organizational chart of a college canteen
- (b) Specialized form of food service
- (c) Informal method of food purchase
- (d) Job design and staff scheduling
8. Write short notes on any *four* of the following :
5+5+5+5
- (a) Measures to improve labour productivity in a food service unit

- (b) Cleaning Agents used in food service establishments
- (c) Methods for control of microbial growth in food service unit
- (d) Measures for effective food storage in store room
- (e) Principles of quantity cookery