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MFN-007

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

(M. Sc. (DFSM))

Term-End Examination

June, 2020

**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) FIFO
 - (ii) Stewing
 - (iii) Quality assurance
 - (iv) Heavy duty equipment
 - (v) Iodophores

P. T. O.

- (b) What do you understand by combination method of cooking ? Explain in 2-3 lines giving examples. $2\frac{1}{2}$
- (c) List any *five* qualities of a good leader. $2\frac{1}{2}$
- (d) Prepare a staff time schedule for a hospital kitchen (with 5 staff—Chef, Dietitian, Head Cook, Asst. Cook, Utility Worker). 3
- (e) What is the danger zone in the context of food safety ? Give the range. 2
2. (a) As a food service manager, what main functions would you perform ? Explain in details, giving appropriate examples. 10
- (b) What is a food service establishment ? What are the recent trends seen in food service establishment ? Explain giving examples. 10

3. Explain the following briefly : 5, 5, 5, 5
- (a) The 6 'M' required to run a food service unit.
 - (b) Conditions which a food service establishment should fulfil to get a licence.
 - (c) System approach in food service.
 - (d) Merchandising skills required by entrepreneurs in catering venture.
4. (a) What points would you keep in mind while determining work centres in a food service unit ? Enlist the operations involved in a unit which will influence work centre design. Prepare a layout plan. 10
- (b) Define menu. Elaborate on its functions and the need for planning a menu in a food service unit. 10
5. (a) Differentiate between the formal and informal methods of purchase, highlighting the advantages and disadvantages of these methods of purchase. 10

- (b) "Different foods require different types of storage." Justify the statement, highlighting the types of storage and the temperature requirements for perishable, semi-perishable and non-perishable foods. 10
6. (a) Prepare a checklist for purchasing, food production and portion size which you will adopt for cost control in your food service establishment. 10
- (b) Briefly explain the four food service systems prevalent in a food service establishment. 10
7. (a) As a dietitian, what hygiene measures would you encourage in workers ? What things should an efficient service personnel avoid ? Enlist. 10
- (b) As a food service manager, your task is to recruit, select and train the workers.
- (i) What are the different sources of recruitment you may adopt ? 4

(ii) List the steps in selection you will adopt. 3

(iii) List any *three* laws governing staff you would inform the workers during training. 3

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

5, 5, 5, 5

- (a) Sanitizing agents used in food service establishment
- (b) The 3 E's of safety
- (c) Organizational charts
- (d) Routes of disease transmission in a food service unit
- (e) Quality circles