

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

**Term-End Examination
June, 2021**

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

Time : 3 hours

Maximum Marks : 100

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- Note :** 1. Answer **five** questions in all.
2. Question no. 1 is **compulsory**.
3. All questions carry equal marks.
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1. (a) Name any two recent trends seen in food service establishments. 2
- (b) Enlist the types of plans which are evolved when we plan a food service enterprise. 3
- (c) Present a schematic representation of relationship of main cooking area/unit in a food service unit, with other work areas. 3
- (d) List any two practices each, regarding the following : 4
- (i) Employer to observe and ensure good health and safe working conditions for the employees.
- (ii) Personal hygiene measures to be adopted by food workers.

- (e) What is Critical Control Point ? Give one example of a CCP in a food service unit. 2
- (f) What is an Organization Chart ? Prepare an organization chart for the dietetic department of a hospital. 3
- (g) What is a Budget ? Present a tentative percentage of expenditure under different heads that you would include in a food service unit. 3
2. (a) List the types of food service establishments. Briefly discuss the factors affecting development of these establishments. 10
- (b) Briefly discuss the organizing, directing and controlling function of management in the context of food service units. Substantiate your answer with suitable examples. 10
3. (a) What do you understand by the term 'Layout' ? Illustrate the layout of a dietetics kitchen in a hospital. Briefly explain the phases you adopted for designing the layout. 3+3+8
- (b) Define Entrepreneurship. Enumerate the merchandising skills required for entrepreneurs. 2+4

4. (a) What is a Menu ? Define giving an example of menu. Briefly explain the importance of menu in a food service organization. 2+3+5
- (b) Explain the following briefly : 5+5
- (i) Open-market buying in a food service unit.
- (ii) Points to consider in organising a store in a food service unit.
5. (a) Briefly explain the role of 'Production Forecasting' and 'Production Control' as components of food production system management. 5+5
- (b) Differentiate between moist and hot cooking methods highlighting the various methods and their process. 10
6. (a) Briefly explain/Illustrate the records you would maintain as a manager while performing the following operations : 5+5
- (i) Receiving
- (ii) Storage
- (b) Explain the following briefly : 4+6
- (i) Buffet type of service in a unit
- (ii) Centralized and Decentralized food service in a hospital

7. (a) Discuss the role of the following in staff planning and management : 5+5
- (i) Recruitment
 - (ii) Training Process
- (b) How will you classify the different equipments used in a food service establishment ? Give the classification with suitable examples 5
- (c) With the recent outbreak of corona virus, what sanitizing agents will you recommend for use in a food service unit ? 5
8. Write short notes on any **four** of the following : 5+5+5+5
- (a) Assembly food service system
 - (b) Job description as a tool to understand formal responsibility/duty
 - (c) Modes of disease transmission in a food service unit
 - (d) Energy and time management in a food service unit
 - (e) Store-room management in a food service establishment
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