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MFN-007

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

M. SC. (DFSM)

Term-End Examination

June, 2023

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

Time : 3 Hours

Maximum Marks : 100

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

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

(iii) *All questions carry equal marks.*

1. (a) Differentiate between the following sets of terms : 5×3=15

(i) Traditional approach—Systems approach to food service management.

(ii) Table d'hote and Du Jour Menu.

P. T. O.

- (iii) Commercial and Non-Commercial food service unit.
 - (iv) Moist-heat and Dry heat methods of cooking.
 - (v) Formal and Informal methods of purchase.
- (b) Enumerate the functions of management. 5
2. (a) What is planning ? Enlist the steps you would use in planning a food service unit. 10
- (b) Briefly discuss the factors that led to the development of food service units in India. 10
3. (a) Comment briefly how you would evaluate a plan for a food service unit in the context of : 4+4+4+4
- (i) Work relationship
 - (ii) Flow of work
 - (iii) Energy management
 - (iv) Time management

- (b) Define entrepreneurship and enlist any *three* characteristics of a successful entrepreneur. 4
4. Explain briefly the following : 5+5+5+5
- (a) Advantages of cyclic menus.
- (b) Architectural features to be considered while designing a food service unit.
- (c) 4P's or the Elements of Marketing in a food service unit.
- (d) How to store food items in a food service unit ?
5. (a) What is a standardized recipe ? Explain giving an example. 7
- (b) Briefly describe the types of competitive bid buying you may adopt for purchasing food items for your unit. 7
- (c) Enlist the different types of equipments used in large scale cooking and give *one* example of each. 6

6. (a) Elaborate on the various records that are necessary to maintain in various areas of a catering unit. 10
- (b) Comment on the use of disposables in the service unit, highlighting the types and factors involved in selection and use of disparities. Also highlight the advantages and disadvantages of using disposables. 3+3+4
7. Differentiate between the following types of food service : 5+5+5+5
- (a) Home Delivery and Room Service
- (b) Hospital Service and Rail Service
- (c) Conventional and Ready Prepared
- (d) Self Service and Counter Service
8. Write short notes on any *four* of the following : 5+5+5+5
- (a) Job description and job specification.
- (b) Sanitizers and cleaning agents used in food service.
- (c) Staff scheduling for a hospital kitchen.
- (d) Training process for training workers in a food service unit.
- (e) Sources of recruitment of employees in a food service unit.