

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

00815

**Term-End Examination**

**June, 2015**

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

*Time : 3 hours*

*Maximum Marks : 100*

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- Note :** (i) *Question No. 1 is compulsory.*  
(ii) *Answer five questions in all.*  
(iii) *All questions carry equal marks.*
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1. (a) Give one example for each of the following : 5  
(i) Type of Menu.  
(ii) Commercial food service establishment.  
(iii) Approaches to food service management.  
(iv) Principles of management.  
(v) Functions of management.
- (b) List the common activities (operations) 5  
carried out in any type of food production and service centre. (Give in the form of a flow chart).
- (c) Define the following : 10  
(i) Menu  
(ii) Entrepreneurship  
(iii) FIFO (First in - first out)  
(iv) Braising  
(v) Perpetual Inventory

2. (a) Discuss some of the recent trends seen in food service establishment, giving appropriate examples. 10
- (b) Describe briefly the main functions you would perform as a manager involved in managing food service establishment. 10
3. Explain the following briefly : 5+5+5+5
- (a) Importance of a market survey to start a food service unit.
- (b) Conditions which a food service establishment should fulfil to get a licence.
- (c) Phases involved in planning of a layout for a food service unit.
- (d) Merchandising skills required by entrepreneurs in catering venture.
4. (a) Discuss the functions and the need for planning a menu in a food service unit. 10
- (b) Differentiate between the formal and informal methods of purchase, highlighting the advantages, disadvantages of these methods of purchase. 10
5. (a) What are the different types of cooking methods you will recommend for use in quantity cooking ? Elaborate, giving examples. 10
- (b) Prepare a checklist for purchasing, storage and portion size which you will adopt for cost control in your food service unit. 4+4+2
6. (a) What is a food service system ? Give an example. 2
- (b) Briefly discuss the various components of a food service system model. 8
- (c) Enumerate the specialized forms of service employed by different food service operators world over. Give suitable examples. 10

7. (a) Describe the centralized meal assembly system in a health care facility. 5
- (b) How is cold temperature maintained during distribution system in ready prepared food service system ? 5
- (c) List the functional responsibilities and skills required by dieticians to be effective leaders. 5
- (d) Relevance of an organization chart in a food service enterprise. 5
8. Write short notes on **any four** of the following. 5+5+5+5
- (a) Types of equipment used in food service units.
- (b) Sanitizing Agents available for use in food service establishments.
- (c) The 3 E's of Safety
- (d) Temperature Guide for food safety
- (e) Routes of disease transmission in a food service unit.
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