MASTER OF SCIENCE (DIETETICS AND FOOD SERVICE MANAGEMENT)

Term-End Examination December, 2010

MFN-007: ENTREPRENEURSHIP AND FOOD SERVICE MANAGEMENT

| Time: 3 hours | | | Maximum Marks : | Maximum Marks : 100 | | |
|---|-----|----------------------------------|---|---------------------|--|--|
| Note: Answer five questions in all. Question No. 1 compulsory. All questions carry equal marks. | | | | | | |
| 1. | (a) | Explain in 2 - 3 sentences each: | | 10 | | |
| | | (i) | A la carte menu. | | | |
| | | (ii) | Prospectus. | | | |
| | | (iii) | Douglus McGregor Theory. | | | |
| | | (iv) | Combination method of Cooking. | | | |
| | | (v) | HACCP. | | | |
| | (b) | Diffe | erentiate between: | 10 | | |
| | | (i) | Physical and perpetual inventory. | | | |
| | | (ii) | Plate and buffet service. | | | |
| | | (iii) | Production schedule and work schedule. | | | |
| | | (iv) | Centralised and Decentralised delivery systems. | | | |

Food poisoning and food infection.

(v)

| ۷. | (a) | Who is an entrepreneur? How would you as an entrepreneur market your catering enterprise? | | |
|----|------------------|---|----|--|
| | (b) | What are the 4 'P' of marketing? | 10 | |
| 3. | (a) | How would you classify the management theories? Explain briefly each theory. | 15 | |
| | (b) | Why is planning considered a prime function in developing a food service establishment? | .5 | |
| 4. | (a) | How would you ensure wise selection of personnel? | 12 | |
| | (b) | Suggest certain tools of management that are used for managing the personnel. | 8 | |
| 5. | (a) | Discuss the factors affecting menu planning. | 10 | |
| | (b) | State the importance of standardised recipes and portion control. | 5 | |
| | (c) _. | Suggest appropriate delivery systems for a hospital. | 5 | |
| 6. | (a) | What do you understand by 3 E's of safety? | 10 | |
| | (b) | Suggest the type of equipment needed for a cafeteria; and indicate the criteria used for its selection. | 10 | |
| | | | | |

- (a) A good cost control system is essential in 10 any food service unit Justify.
 - (b) What are the benefits and challenges of 5+5 using the following food service systems:
 - conventional
 - ready prepared
- 8. Write short notes on any four of the following: 5+5+5+5
 - (a) Orientation program for a new employee.
 - (b) Check list for sanitation measure in a kitchen.
 - (c) Information on the label of a processed product/food.
 - (d) Communication tools for customers visiting your unit.
 - (e) Open market buying.