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MFN-007

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

[M. SC. (DFSM)]

Term-End Examination

June, 2025

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

Time : 3 Hours

Maximum Marks : 100

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

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

(iii) *All questions carry equal marks.*

B-1061/MFN-007

P. T. O.

1. (a) Explain the following in **2-3** sentences
each : 10
- (i) Standardized recipe
 - (ii) Work productivity
 - (iii) Entrepreneur
 - (iv) Prospectus
 - (v) Combination method of cooking
- (b) What is danger zone in the context of
food safety ? 3
- (c) List the *six* functions of food service
management. 3
- (d) Enlist any *two* approaches to
leadership. 2
- (e) Enlist the *two* major approaches to
ingredient control. 2

2. (a) Describe the management approach test suited for a food service unit. 8
- (b) Present a brief review on the recent trends in food service industry giving suitable examples. 8
- (c) Why is planning considered a major function in establishing a food service unit ? 4
3. (a) Justify why market survey is considered an important tool to start a food enterprise. 8
- (b) What are the different components you will consider while evaluating a plan ? Justify your answer giving suitable examples. 12

4. (a) As a person incharge of the dietetic department in a hospital, what methods of purchase would you adopt to obtain different food items included in the menu ? Explain briefly. 12
- (b) Describe the functions and basic need for planning a menu in a food service enterprise. 8
5. (a) Enlist the records necessary for a catering unit. Elaborate on the records you would mantain for strict control in the storage area/room. 4+6

- (b) Suggest an effective delivery system for the following : 5+5

(i) Hospital catering

(ii) Airlines

6. (a) Explain the benefits and challenges experienced while using the following food service systems : 5+5

(i) Commissary

(ii) Ready prepared

- (b) As a food service manager, suggest the type of equipment you would consider for an industrial cafeteria. Indicate the criteria used for its selection/purchase.

10

7. (a) What is staff scheduling ? Explain with the help of an example. 6
- (b) What are the steps you would follow in the selection and recruitment of manpower for your food service unit ? 7
- (c) Briefly discuss the role of orientation and training of workers in a food service unit. 7
8. Write short notes on any *four* of the following : 5+5+5+5
- (a) Cleaning agents used for maintaining plant cleanliness and sanitation.
- (b) HACCP a tool for food safety quality control.

- (c) Mandatory requirement for information on the label of a food product.
- (d) Indicators of a well planned layout of a food service unit.
- (e) Methods used for pricing a product.

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