

M.Sc. (DFSM)

**Master of Science in Dietetics and Food Service
Management M.Sc. (DFSM)**

2nd Year Assignment

Assignment 3

July 2025 session

**(This assignment relates to Course MFN-007
Entrepreneurship and Food Service Management)**



**Indira Gandhi National Open University
SCHOOL OF CONTINUING EDUCATION
Maidan Garhi, New Delhi -110 068**

Masters of Science Degree Programme in Dietetics and Food Service Management M.Sc. (DFSM)

ASSIGNMENT 3

Dear Students,

You will have to do sixteen assignments in all to qualify for a M.Sc. (DFSM) degree. For a 2-credit theory course, you will have to do one assignment and for a 4-6 credit theory course, two assignments. All the assignments are tutor marked and each Tutor Marked Assignment carries 100 marks. The course-wise distribution of assignments is as follows:

Assignment 1 (TMA-1): based on MFN-004

Assignment 2 (TMA-2): based on MFN-005

Assignment 3 (TMA-3): based on MFN-007

Assignment 4 (TMA-4): based on MFN-009

INSTRUCTIONS

Before attempting the assignments, please read the following instructions carefully.

- 1) Write your Enrolment Number, Name, Full Address, Signature and Date on the top right-hand corner of the first page of your response sheet.
- 2) Write the Programme Title, Course Code, Title Assignment Code and Name of our Study Centre on the left-hand corner of the first page of your response sheet. Course Code and Assignment Code may be reproduced from the assignment.

The top of the first page of your response sheet should look like this:

Enrolment No.
Name.....
Address
Course Title
Assignment No
Date
Programme Study Centre

All Tutor Marked Assignments are to be submitted at the study centre assigned to you.

- 3) Read the assignments carefully and follow the specific instructions, if any, given on the assignment itself about the subject matter or its presentation.

- 4) Go through the Units on which assignments are based. Make some points regarding the question and then rearrange those points in a logical order and draw up a rough outline of your answer. Make sure that the answer is logical and coherent and has clear connections between sentences and paragraphs. The answer should be relevant to the question given in the assignment. Make sure that you have attempted all the main points of the question. Once you are satisfied with your answer, write down the final version neatly and underline the points you wish to emphasize. While solving numerical, use proper format and give working notes wherever necessary.
- 1) Use only full-scale size paper for your response and tie all the pages carefully. Avoid using very thin paper. Allow a 4 cm margin on the left and at least 4 lines in between each answer. This may facilitate the evaluator to write useful comments in the margin at appropriate places.
 - 2) *Write the responses in your own hand.* Do not print or type the answers. Do not copy your answers from the Units/Blocks sent to you by the University. If you copy, you will get zero marks for the respective question.
 - 3) Do not copy from the response sheets of other students. If copying is noticed, the assignments of such students will be rejected.
 - 4) Write each assignment separately. All the assignments should not be written in continuity.
 - 5) Write the question number with each answer.
 - 6) The completed assignment should be sent to the Coordinator of the Study Centre allotted to you. Under any circumstances, do not send the tutor marked response sheets to the Student Registration and Evaluation Division at Head Quarters for evaluation.
 - 7) After submitting the assignment at the Study centre get the acknowledgement from the coordinator on the prescribed assignment remittance-cum-acknowledgement card.
 - 8) In case you have requested for a change of Study Centre, you should submit your Tutor marked Assignments only to the original Study Centre until the change of Study Centre is notified by the University.
 - 9) If you find that there is any factual error in evaluation of your assignments e.g. any portion of assignment response has not been evaluated or total of score recorded on assignment response is incorrect, you should approach the coordinator of your study centre for correction and transmission of correct score to headquarters.

A Note of Caution

It has been noticed that some students are sending answers to Check Your Progress Exercises to the University for Evaluation. Please do not send them to us. These exercises are given to help in judging your own progress. For this purpose, we have provided the answers to these exercises at the end of each Unit. We have already mentioned this in the Programme Guide. Before dispatching your answer script, please make sure you have taken care of the following points:

- Your enrollment number, name and address have been written correctly.
- The title of the course and assignment number has been written clearly.
- Each assignment on each course has been written on separate sheets and pinned properly.
- All the questions in the assignments have been answered.

Now read the guidelines before answering questions.

GUIDELINES FOR TMA

The Tutor Marked Assignments have two parts.

Section A: Descriptive Questions (80 marks)

In this section, you have to answer eight questions (of 10 marks each). Answer each question in about 250- 300 words.

Section B: Objective Type Questions (OTQ) (20 marks)

This section contains various types of objective questions.

POINTS TO KEEP IN MIND

You will find it useful to keep the following points in mind:

- 1) **Planning:** Read the assignments carefully. Go through the units on which they are based. Make some points regarding each question and then rearrange the same in a logical order.
- 2) **Organization:** Be a little more selective and analytical. Give attention to your introduction and conclusion. The introduction must offer your brief interpretation of the question and how you propose to develop it. The conclusion must summarize your response to the question.

Make sure that your answer:

- a) is logical and coherent
 - b) has clear connections between sentences and paragraphs
 - c) is written correctly giving adequate consideration to your expression, style and presentation
 - d) does not exceed the number of words indicated in the question.
- 3) **Presentation:** Once you are satisfied with your answers, you can write down the final version for submission, writing each answer neatly and underline the points you wish to emphasize.

ASSIGNMENT 3
(TMA-3)
Entrepreneurship and Food Service Management

Course Code: MFN-007
Assignment Code: MFN-007/AST-3/TMA-3/2025-26
Last Date of Submission: 28th February, 2026
Maximum Marks: 100

This assignment is based on Units 1 -19 of the MFN-007 Course.

(80 marks)

Section A - Descriptive Questions

There are eight questions in this part. Answer all questions.

1.
 - a) Explain briefly any four approaches to food service management you may adopt or follow in a food service unit.. (4)
 - b) List any six conditions which a food service unit should fulfil to obtain a licence. Explain briefly any two of them. (4)
 - c) Write a short note on energy and time management in a food service unit. (2)
2.
 - a) Enumerate the factors that have to be considered while planning a layout for a food service unit.. (3)
 - b) Explain briefly merchandising skills for entrepreneurs in the catering venture. (3)
 - c) Define entrepreneurship. Enumerate any four characteristics of successful entrepreneur. (4)
3.
 - a) Discuss the factors affecting menu planning in a college hostel mess. (3)
 - b) What are the different types of menus and their uses in a food service establishment? (3)
 - c) Write a short note on Storage temperature for food items. (4)
4.
 - a) What is informal or open market buying? Explain briefly. (4)
 - b) Briefly explain the role of 'Production Forecasting' and Production Control' as components of food production system management. (6)
5.
 - a) How will you classify the different equipments used in a food service establishment? Give the classification with suitable examples (3)
 - b) Elaborate the different types of combination methods of cooking. (3)
 - c) Enlist the records necessary for a catering unit. Briefly enumerate the records one should maintain for strict control in the production area.. (4)

6.
 - a) Differentiate between centralized and decentralized delivery system, giving appropriate examples. (4)
 - b) List the specialized forms of service employed by different food service operators. (2)
 - c) What are the benefits of using the following food service systems: (2+2)
 - i) Conventional
 - ii) Ready prepared
7.
 - a) List four styles of leadership used in a food service establishment. (2)
 - b) Write a short note on staff recruitment and selection. (2+2)
 - c) What is job description? Explain its importance giving a sample job description for a dietitian in a hospital. (4)
8.
 - a) What do you understand by 3 E's of safety in a food service establishment? (3)
 - b) Discuss the various kinds of cleaning and sanitizing agents you would use to maintain plant cleanliness and sanitation in a food service unit. (5)
 - c) List four personal hygiene practices of a food service worker. (2)

Section B - OTQ (Objective Type Questions)

1. a) Define the following: (10)
 - i. Work schedule
 - ii. FIFO
 - iii. Baine marie
 - iv. HACCP
 - v. Franchising
2. Differentiate between the following: (10)
 - i) Job enrichment and job rotation
 - ii) Zero budget and project budget
 - iii) Adulteration and misbranding
 - iv) Creativity and Innovation process.
 - v) Requisition slip and invoice.

