

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

[M. SC. (DFSM)]

Term-End Examination

December, 2024

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

Time : 3 Hours

Maximum Marks : 100

Note : Attempt ***five*** questions in all. Question No. 1
is compulsory. All questions carry equal
marks.

1. (a) Differentiate between adulteration and
misbranding, giving appropriate
examples. 3
- (b) Enlist the use of HACCP in food service
and/or catering. 3
- (c) Enlist the main *six* reasons for food
spoilage in a food service unit. 3

- (d) What do you understand by 'Danger Zone' in the context of temperature guide for food safety ? Illustrate the temperature guide. 3
 - (e) Elaborate on the 3E's of safety. 3
 - (f) List any *two* sanitizing agents and any *two* cleaning agents you would use to clean a kitchen in a food service unit. 2
 - (g) Give *one* example each of the following : 1½
 - (i) Mobile equipment
 - (ii) Modular equipment
 - (iii) Labour saving equipment
 - (h) What is an organizational chart ? Explain illustrating the organizational chart of a dietetic department. 1½
2. (a) Briefly discuss how tradition and culture, religious fervour, industrial development and healthcare has influenced the development of food service establishment over time, giving appropriate examples. 10
- (b) Explain briefly the functions performed by a food service manager for effective functioning of the food service enterprise. 10

3. (a) Elaborate on the importance of budget in planning and running a food unit. Highlight the different budget heads to be considered. 7
- (b) Enumerate the conditions which a food service enterprise should fulfil to obtain a licence. 7
- (c) Present the criteria for design development of work centres in a food service unit. 6
4. Explain the following briefly giving examples :
 - (a) Types of menu and their application 7
 - (b) Types of formal or competitive tool buying purchase method 6
 - (c) Points to be considered in store room management of a food service unit 7
5. (a) Enumerate the different types of equipment used in large scale cooking giving examples. 10
- (b) Briefly discuss the receiving record, storage record and production record which are necessary to maintain for a catering unit. 10

6. (a) What do you understand by food processing continuum ? Enlist the *four* systems of food service based on the degree of processing of the foods. Explain any *one* food service system in detail. 2+2+6
- (b) Present a review on recruitment and selection process you would adopt for hiring personnel for a food service unit. 10
7. (a) What methods you would adopt to measure labour productivity in a food service unit ? 10
- (b) Briefly discuss the standards, policies and schedules that should be put in place for good plant enterprise sanitation. 10
8. Write short notes on any *four* of the following : 5+5+5+5
- (a) Storage temperature of prepared foods
- (b) Staff training process
- (c) Methods and barriers to communication
- (d) Centralized *vs.* Decentralized delivery system
- (e) Components of food production system management

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