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MFN-007

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

[M. SC. (DFSM)]

Term-End Examination

December, 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.*

1. (a) What is a process chart ? Illustrate a process chart for vegetable making. 2+3
- (b) Illustrate an organisation chart for a commercial food service unit in a hotel. 5
- (c) List any *three* measures you would adopt to prevent left-over food from getting contaminated by microbes. 3
- (d) Give the storage temperature for food items in dry storage and in low temperature storage. 2
- (e) List any *four* specialized forms of food service. 2
- (f) Differentiate between sanitizers and cleaning agents used in food service unit giving examples. 3

2. (a) Identify the different types of food service establishments that exist today. Briefly discuss the factors that influence the development of these enterprises. 10
- (b) Explain how to apply for a licence or registration for a food service unit. Name the agency which issues these licences. 5+1
- (c) Illustrate a kitchen layout for the dietetic department of a hospital. 4
3. (a) "A 'menu' is the centre point of all operations in a food service enterprise." Justify the statement giving suitable examples. 10

- (b) Suggest a suitable method of purchase you would recommend to a school mess incharge for purchase of food items for its mess. 10
4. Differentiate between the following sets of terms giving examples : 5+5+5+5
- (a) Work schedule and Production schedule
- (b) Job simplification and Job enrichment
- (c) Cycle menu and Set menu
- (d) Job specification and Job description
5. (a) Enumerate the factors that influence food cost. 5
- (b) What are the records you would maintain for reviewing actual performance of your enterprise ? Explain giving examples. 10

(c) Suggest and elaborate on the delivery system that can be used for the following : 5

(i) College hostel mess

(ii) Railways

(iii) Commercial hotel

(iv) Conference

(v) Hospitals

6. (a) Enumerate the factors that help plan manpower for a food service unit. 6

(b) Explain the need and the process of staff training you will advocate for a food service unit. 4+6

- (c) Enlist the *two* main methods you may use to improve productivity in a food service unit. Explain briefly. 4
7. (a) In how many ways can an equipment be classified ? Present the classification giving examples. 6
- (b) “Food handlers and customers can act as a vehicle for transmission of disease in a food service establishment.” Comment on the statement giving appropriate justifications. 8
- (c) Comment on the different styles of leadership used in food service management. Which style will you adopt and why ? Explain briefly. 6

8. Write short notes on any *four* of the following : 5+5+5+5

- (a) Systems approach in food service enterprise
- (b) Steps used in planning a food service unit
- (c) Merchandizing skills required by entrepreneurs in catering venture
- (d) Various components of a food service system model
- (e) Functional responsibility and skills required by food service providers to be effective leaders.

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