

**MASTER OF SCIENCE
(DIETETICS AND FOOD SERVICE
MANAGEMENT)
[M. SC. (DFSM)]**

Term-End Examination

June, 2026

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

Time : 3 Hours

Maximum Marks : 100

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

1. (a) Differentiate between the following sets
of terms : $2\frac{1}{2} + 2\frac{1}{2} + 2\frac{1}{2} + 2\frac{1}{2}$
- (i) Cafeteria service—Buffet service
- (ii) Rail catering service—Airline tray
service

(iii) Ready prepared service system—

Conventional service system

(iv) Staff recruitment—Staff selection

(b) Present a simple organization chart of a
restaurant. 5

(c) What spoilage indicator would you look
for in the following foods ? $2\frac{1}{2} + 2\frac{1}{2}$

(i) Canned foods

(ii) Frozen foods

2. Discuss the following briefly giving
examples : $5+5+5+5$

(a) Recent trends in food service

(b) Organizing function of management

(c) Activities in a food service unit

- (d) Factors that have led to the development of food services in India
3. (a) Enumerate the skills required by the following in a food service unit : 5+5
- (i) Dietitian
- (ii) Food Service Manager
- (b) Discuss the relevance of market survey in the context of establishing a food business. 10
4. (a) Explain the use of process chart to assess energy management. 8
- (b) Enumerate the functions of a menu in a food service unit. 6

- (c) As a store incharge, briefly discuss the store room management techniques you would adopt for efficient business. 6
5. (a) What do you understand by cost control ? Elaborate on what measures you would adopt to manage and control cost while operating a food service unit. 10
- (b) What is competitive bid buying ? Enumerate the different types of competitive bid buying used in food purchase. 10
6. (a) Define job description. Explain its importance, giving a sample job description for a junior dietitian in a hospital. 10

(b) Define the following and highlight their advantages in a food service unit : 5+5

(i) Standardized recipe

(ii) Work schedule

7. (a) Explain briefly the specialized forms of food service available giving suitable examples. 8

(b) What is a “Food Processing Continuum” ? Explain in the context of commissary food service system. 2+4

(c) What points would you keep in mind while general care and maintenance of plant and equipment in a food service unit. 6

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

- (a) Methods for imparting training to employees
- (b) Uses and disadvantage of using disposables in food service
- (c) Measures to increase productivity of employees
- (d) Cleaning agents used in catering
- (e) General rules for hygienic storage and handling of food

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