

Printing Page(s) : 1

Paper Code : DPN-202

Roll No.

M.Sc. (DFSM)-7

2nd Year Examination, Academic Batch 2018

Entrepreneurship & Food Service Management

Time : 3 Hours]

[Max. Marks : 100

*Note. Attempt any **Five** questions. All questions carry equal marks.*

Q.1 Write the functions of management? Write the important principles used by a manager to guide him/her to make decisions for his food service establishment.

Q.2 Define the term productivity? What is an organization chart? Discuss its short coming.

Q.3 What do you understand by systemic approach? Briefly explain.

Q.4 Briefly write the factors that affect layout design? Write the three essential components of a prospectus? Explain briefly.

Q.5 Discuss in detail the types of food services in restaurant?

Q.6 Define Work-Design. Discuss the principles of motion economy in context of design and layout of workplace.

Q.7 What are the different types of food borne disease? Discuss in detail the conditions that could lead to food spoilage.

Q.8 Define Sanitation and Safety. What are the measures to be taken into considerations while maintaining sanitation in food services?