

[LF 1014]

OCTOBER 2014

Sub. Code: 1313

M.Sc. (CLINICAL NUTRITION) DEGREE EXAMINATION

(From 2012-2014 Batch onwards)

SECOND YEAR

PAPER III – ENTREPRENEURSHIP AND FOOD SERVICE MANAGEMENT

Q.P. Code: 281313

Time: Three Hours

Maximum: 100 marks

Answer ALL questions

I. Elaborate on:

(2 x 20 = 40)

1. Types of service in a Restaurant.
2. Various phases of planning a layout for a food service unit.

II. Write Short notes on:

(10 x 6 = 60)

1. Hospital Tray Service.
2. Principles of Management.
3. Responsibilities and skills required for food service manager.
4. Need for Planning.
5. Sanitizers used in food services.
6. Types of equipments used in food service unit.
7. Mode of purchasing.
8. Types of accidents occurring in food service establishment.
9. Creativity, Innovation and entrepreneurship.
10. Factors affecting the development of food service establishments.

[LH 0415]

OCTOBER 2015

Sub. Code: 1313

M.Sc. (CLINICAL NUTRITION) DEGREE EXAMINATION

(From 2012-2014 Batch onwards)

SECOND YEAR

PAPER III – ENTREPRENEURSHIP AND FOOD SERVICE MANAGEMENT

Q.P. Code: 281313

Time: Three Hours

Maximum: 100 marks

Answer ALL questions

I. Elaborate on:

(2 x 20 = 40)

1. Types of services in establishments.
2. Types, uses, steps in menu planning.

II. Write Short notes on:

(10 x 6 = 60)

1. Management process.
2. Approaches in entrepreneurship development.
3. Different mode of purchasing.
4. Food production management.
5. Basic cookery.
6. Hospital Tray Service.
7. Leadership styles.
8. Hygiene food handling.
9. Employment process.
10. Safety measures in food service operation.

[LJ 1016]

OCTOBER 2016

Sub. Code: 1313

**M.Sc. CLINICAL NUTRITION EXAMS
SECOND YEAR
PAPER III – ENTREPRENEURSHIP AND FOOD SERVICE
MANAGEMENT**

Q.P. Code : 281313

Time : Three hours

Maximum : 100 Marks

I. Elaborate on:

(2 x 20 = 40)

1. Types, uses and service in menu planning.
2. Delivery and service styles in a restaurant.

II. Write notes on:

(10 x 6 = 60)

1. Employment process.
2. Types of food borne illnesses.
3. Safety education.
4. Organization chart.
5. Component of leadership.
6. Types of budget.
7. Production control.
8. Mode of purchase.
9. Basic cookery.
10. Sanitizers used in food services.

[LL 1017]

OCTOBER 2017

Sub. Code: 1313

**M.Sc. CLINICAL NUTRITION EXAMS
SECOND YEAR
PAPER III – ENTREPRENEURSHIP AND FOOD SERVICE MANAGEMENT**

Q.P. Code : 281313

Time : Three hours

Maximum : 100 Marks

I. Elaborate on: **(2 x 20 = 40)**

1. Discuss in detail on the planning of a food service unit.
2. Elaborate on Purchase and storage management in a Food service Unit.

II. Write notes on: **(10 x 6 = 60)**

1. Sanitizers used in food services.
2. Employment process.
3. Airline and Rail service.
4. How to review the actual performance Reports in Food service Institution?
5. Basic cookery process and their application to Quantity Production.
6. Elements of marketing mix.
7. System approach in food service.
8. Management process.
9. Explain Creativity and innovation process in entrepreneurship.
10. Neoclassical and Scientific Approach.

[LN 1018]

OCTOBER 2018

Sub. Code: 1313

**M.Sc. CLINICAL NUTRITION EXAMS
SECOND YEAR
PAPER III – ENTREPRENEURSHIP AND FOOD SERVICE
MANAGEMENT**

Q.P. Code : 281313

Time : Three hours

Maximum : 100 Marks

I. Elaborate on:

(2 x 20 = 40)

1. Elaborate on purchase and storage of management in food service unit.
2. Types of services in restaurant.

II. Write notes on:

(10 x 6 = 60)

1. Responsibilities and skills required for food service management.
2. Need for planning.
3. Hospital tray service.
4. Principles of management.
5. Types of equipment used in food service unit.
6. Airline and rail service.
7. Elements of marketing mix.
8. Employment process.
9. Approaches in entrepreneurship development.
10. Types of budget.

[LP 1019]

OCTOBER 2019

Sub. Code: 1313

**M.Sc. CLINICAL NUTRITION EXAMS
SECOND YEAR
PAPER III – ENTREPRENEURSHIP AND FOOD SERVICE
MANAGEMENT**

Q.P. Code : 281313

Time : Three hours

Maximum : 100 Marks

I. Elaborate on:

(2 x 20 = 40)

1. Explain in detail the approaches to Foods Service Management.
2. Explain the different types of service used in Food Service Establishments.

II. Write notes on:

(10 x 6 = 60)

1. Explain the sanitation regulations & standards used in Food Service Unit.
2. Explain the 3 –E” s of safety used in Food Service Unit.
3. Describe the design of Jobs.
4. Explain the approaches to staff management and planning.
5. Explain the effective methods of communication in Leadership.
6. Explain the distribution and service in Food service systems.
7. Discuss the issues in planning and management in Food Service Unit.
8. Describe on the different division of labour.
9. Explain about the safety concerns in Food Service Unit.
10. Explain on Cost Control.

THE TAMIL NADU DR. M.G.R. MEDICAL UNIVERSITY

[AHS 0321]

MARCH 2021

Sub. Code: 1313

(OCTOBER 2020 EXAM SESSION)

M.Sc. CLINICAL NUTRITION

SECOND YEAR (From 2012-2014 onwards)

PAPER III – ENTREPRENEURSHIP AND FOOD SERVICE MANAGEMENT

Q.P. Code : 281313

Time: Three hours

Answer ALL Questions

Maximum: 100 Marks

I. Elaborate on:

(2 x 20 = 40)

1. Explain in detail on use of standardised recipes and narrate the steps involved in recipe standardisation.
2. Explain in detail on selection process of a vendor and methods of purchasing.

II. Write notes on:

(10 x 6 = 60)

1. Functions of management.
2. Commercial catering.
3. Steps in menu planning.
4. Ready prepared and assembly serve food systems.
5. Communication methods.
6. Staff selection process.
7. Sanitary practices to be followed to prevent food borne diseases in a catering establishment.
8. Storage management.
9. Food production process.
10. Transport catering.

THE TAMIL NADU DR. M.G.R. MEDICAL UNIVERSITY

[AHS 0122]

**JANUARY 2022
(OCTOBER 2021 EXAM SESSION)**

Sub. Code: 1313

**M.Sc. CLINICAL NUTRITION
SECOND YEAR (From 2012-2014 onwards)
PAPER III – ENTREPRENEURSHIP AND FOOD SERVICE MANAGEMENT
*Q.P. Code : 281313***

Time: Three hours

Answer ALL Questions

Maximum: 100 Marks

I. Elaborate on:

(2 x 20 = 40)

1. Explain in detail on staff recruitment and selection.
2. Narrate in detail on different types of services in food service establishment.

II. Write notes on:

(10 x 6 = 60)

1. Types of equipment that are used in a catering establishment.
2. Centralised and decentralised food service system.
3. Safety training programme.
4. Tools of management.
5. What is the need for menu planning? Describe the qualities required for a menu planner.
6. Measures to be taken to provide safe food to patients.
7. Necessary records to be maintained in a food service establishment.
8. Components and behaviour of costs.
9. Process and methods of Induction programme for newly recruited employee.
10. How accidents take place in a catering establishment? Precautions to be followed to prevent such accidents.

THE TAMIL NADU DR. M.G.R. MEDICAL UNIVERSITY

[AHS 1022]

OCTOBER 2022

Sub. Code: 1313

M.Sc. CLINICAL NUTRITION
SECOND YEAR (From 2012-2013 & 2020-2021 onwards)
PAPER III – ENTREPRENEURSHIP AND FOOD SERVICE MANAGEMENT
Q.P. Code : 281313

Time: Three hours

Answer ALL Questions

Maximum: 100 Marks

I. Elaborate on:

(2 x 20 = 40)

1. Explain the techniques of work measurement used for analysis in food service operation.
2. General care and Maintenance of Equipment.

II. Write notes on:

(10 x 6 = 60)

1. Types of competitive bid buying.
2. Standard, policies and schedules in sanitation and safety.
3. Energy and time management of setting up a food service unit.
4. Commissary and Ready prepared food service system.
5. Types of approaches to Leadership.
6. Production scheduling.
7. Appraisal and Evaluation of staff.
8. Quality circle.
9. Source of contamination
10. Job description and Job enrichment.

THE TAMIL NADU DR. M.G.R. MEDICAL UNIVERSITY

[AHS 1023]

OCTOBER 2023

Sub. Code: 1313

**M.Sc. CLINICAL NUTRITION
SECOND YEAR (From 2020-2021 onwards)
PAPER III – ENTREPRENEURSHIP AND FOOD SERVICE MANAGEMENT**

Q.P. Code: 281313

Time: Three hours

Answer ALL Questions

Maximum: 100 Marks

I. Elaborate on:

(2 x 20 = 40)

1. Briefly explain the various records that are necessary in various areas of a catering unit.
2. Discuss the various kinds of cleaning and sanitizing agent used to maintain plant cleanliness and sanitation in food service unit.

II. Write notes on:

(10 x 6 = 60)

1. Differentiate between commercial and non-commercial establishment.
2. Explain the food safety and standard laws and regulations.
3. What are the functions of management?
4. Explain the critical control points in a food service operation. Enlist the quality control measures you would adopt to ensure safety in food service operation.
5. Discuss the general care and maintenance of equipment in a food service unit.
6. What are the different types of leadership styles?
7. What is a standardized recipe? Give one example.
8. Discuss the 3 E's of safety in a food service establishment.
9. Define entrepreneurship. Explain the characteristics of entrepreneurs.
10. Discuss the types of service in a restaurant.
