

[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.

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