

**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.

\*\*\*\*\*