

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.
