

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.
