



বিদ্যাসাগর বিশ্ববিদ্যালয়
VIDYASAGAR UNIVERSITY

Question Paper

B.Sc. Honours Examinations 2020

(Under CBCS Pattern)

Semester - VI

Subject: NUTRITION

Paper: CC - 14 (T + P)

**(Entrepreneurship development, Enterprise Management and
Entrepreneurship for small catering units – Theory + Practical)**

Full Marks: 40 (Theory) + 20 (Practical) = 60

Time: 4 Hours

*Candidates are required to give their answer in their own
words as far as practicable.*

Questions are of equal value.

Answer any **one question** [within 250 words] from each Part.

**Part A: Entrepreneurship development, Enterprise Management
and Entrepreneurship for small catering units (Theory)**

1. Define entrepreneur and mention its types. Write the significance of entrepreneurship development. Write the major challenges faced by women entrepreneur.
2. Briefly describe the fundamental steps of establishing a small scale industry.
3. Classify enterprise based on different domains. Write the functions of marketing. What are the 4PS of marketing?



4. Define 'food service unit'. Discuss about origin and kind of food service unit.
5. What do you mean by manager in an organization? Write the distinguished functions of a manager.
6. Write a short note on input-output cycle in a production. Briefly state the functions of marketing. What do you mean by marketing mix?
7. Give a brief idea about the cost estimation in formulating a project.
8. What is *a la carte* menu? Describe the various types of meal services noted in different sectors.
9. What do you mean by job specification? Briefly state about the different factors affecting the planning of a menu.
10. What are the types of kitchen area? What are the factors that affect the selection of kitchen equipment in a food service unit?
11. Describe the food storage capacity in a food service unit. How can be kitchen hygiene and sanitation maintained?
12. What is clientele? Describe the sequential steps for planning a small food service unit.

**Part B: Entrepreneurship development, Enterprise Management
and Entrepreneurship for small catering units (Practical)**

1. Give a plan for set up a business related to the any field of food, nutrition and dietetics.
2. How do you standardize a recipe in a food service unit?
3. Give an idea about planning school tiffin for a school going children.
4. Planning and prepare a menu for packed meals for office employees.
5. Write the procedure for preparation of Quick food.
6. Write the procedure to prepare any specialized cuisine.
7. Write a checklist for good hygiene practice.
8. Write the procedure of market survey of food service units.
9. Write down the methodology for survey of institution facilitating entrepreneurship.