

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR – 2015-2016

COURSE : 1st Semester of Post Graduate Diploma in
Dietetics & Hospital Food Service
SUBJECT : Nutrition Industry Management - I
TIME ALLOWED : 02 Hours MAX. MARKS: 50

(Marks allotted to each question are given in brackets)

Q.1. (a) Explain the systems approach of management. Discuss its limitations.
(b) "Directing initiates actual performance of tasks". Comment.
(5+5=10)

Q.2. (a) Explain leadership quality as an effective Tool of Management.
(b) Define term intangible tools of management. How do these help in effective management?
(4+6=10)

Q.3. Staff plays an important role in success of establishment. Explain how to maximize utilization of staff.
(5)

OR

(a) Enumerate the steps used in organising work in any area.
(b) Why is work scheduling considered to be an important aspect of management?
(2 ½ + 2 ½ =5)

Q.4. Explain financial decision making.

OR

(a) Cost control is a challenging task. How food cost can be controlled in an establishment?
(b) How does co-ordination help in management process.
(2 ½ + 2 ½ =5)

- Q.5. (a) Explain the limiting factors that commonly operate in food service industry.
(b) Give importance of budgeting for an organisation.

(2 ½ + 2 ½ =5)

OR

Elaborate on sensory evaluation during product life cycle.

(5)

- Q.6. Write short notes on **any two**:

- (a) Job analysis (b) Decision making
(c) TQM (d) Application of management accounting

(2x 2 ½ =5)

- Q.7. Define following:

- (a) Pooled co-ordination (b) Untrained panel
(c) Benchmarking (d) JIT
(e) Variable costs

(5x1=5)

- Q.8. Match the following:

- (a) Tangible tools (i) Stationery
(b) Overhead cost (ii) Experience
(c) Co-ordination (iii) Peter Drucker
(d) Intangible tools (iv) Henry Grantt
(e) MBO (v) Job description
(vi) Sequential

(5x1=5)
