

**TILAK MAHARASHTRAVIDYAPEETH, PUNE**  
**M.SC. IN NUTRITION & FOOD SCIENCE**  
**EXAMINATION : APRIL/MAY - 2024**  
**THIRD SEMESTER**

**Sub. : Ayurvedic Nutrition Therapy & Hospital Catering Management (M Sc. CB-311)**

**Date: 02/05/2024**

**Total marks: 60**

**Time: 2.00 pm to 4.30 pm**

**Instructions:**

- 1) All questions are compulsory.
- 2) Figures to the right indicate full marks.

**SECTION A**

**Q. 1 Select the correct alternative. (5)**

- 1) Sankhya is the type of \_\_\_\_\_
  - a) Purvrupeya
  - b) Rupa
  - c) Upashaya
  - d) Samprapti
- 2) \_\_\_\_\_ Roga is of bahya rogamarga.
  - a) Marma
  - b) Asthi
  - c) Sandhi
  - d) Twacha
- 3) Prasar of Pitta is seen in \_\_\_\_\_
  - a) Varsha
  - b) Hemant
  - c) Grishma
  - d) Sharad
- 4) Sarata parikshan comes under \_\_\_\_\_ pariksha.
  - a) Saptavidha
  - b) Ashtavidha
  - c) Navavidha
  - d) Dashavidha
- 5) Accumulation of Vata in Grishma rutu is \_\_\_\_\_ hetu.
  - a) Sannikrushta
  - b) Viprakrushta
  - c) Agantu
  - d) Nikata

**Q. 2 Answer the following questions. (Any Two) (10)**

- 1) Ashtavidha pariksha
- 2) Aam
- 3) Rupa with its clinical importance

**Q. 3 Answer the following questions. (Any One) (15)**

- 1) What is Rogiparikshan. Explain Dashavidha Rogiparikshan and Rogamargas in detail.
- 2) Explain Shatkriyakala according to Acharya Sushrut in detail.

**SECTION B**

**Q. 1 Select the correct alternative. (5)**

- 1) \_\_\_\_\_ menu is used in hospitals.
  - a) Ala carte
  - b) Table d' hote'
  - c) Cyclic
  - d) None of them
- 2) \_\_\_\_\_ is used by government organizations when central purchasing is done.
  - a) negotiated buying
  - b) wholesale buying
  - c) formal buying
  - d) none of them
- 3) \_\_\_\_\_ is defined as degree of excellence that can be offered to the customer.
  - a) quantity
  - b) purchasing method
  - c) quality
  - d) none of them
- 4) \_\_\_\_\_ determines the type of equipment, staff skills and type of supervision required.
  - a) menu
  - b) ambience
  - c) infrastructure
  - d) none of them
- 5) \_\_\_\_\_ is an essential function of catering management.
  - a) planning
  - b) organization chart
  - c) unity
  - d) unity

**Q. 2 Answer the following questions. (Any One) (15)**

- 1) Describe in detail what catering management is and also explain in detail the principles of catering management.
- 2) Explain in detail the factors considered while deciding menu in catering establishment and also explain in detail the types of menus offered in various catering establishments.

**Q. 3 Write a Short note. (Any two) (10)**

- 1) Methods of purchasing in catering establishment
- 2) Any two functions of catering management
- 3) Role of dietician in hospital catering management.

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