

## FOOD SERVICE MANAGEMENT

Sem	Subject Code	Category	Lecture		Theory		Practicals	Credits
VI	19CNF6C	Core Paper IX	Hrs/sem	Hrs/Per week	Hrs/sem	Hrs/Per week	-----	5
			75	5	75	5		

### OBJECTIVES:

1. To create an awareness on the organizational aspect and functioning of different types of food service institutions.
2. To develop managerial skills among the students.
3. To understand the space allocation and arrangement of food service units .

### COURSE OUTCOMES

On the successful completion of the course, students will be able to

CO Number	CO Statement	Knowledge Level (K1-K4)
CO1	Introduction to food service industry	K1,K2,
CO2	Physical plant, sanitation and food purchase	K2, K3, K4
CO3	Quantity food service and equipments	K2, K3, K4
CO4	General guidelines on Management and Resource management	K2, K3, K4
CO5	Personnel management and financial management	K2, K3, K4

Knowledge level: K1 – Remember, K2-Understand, K3- Apply, K4-Analyse.

### MAPPING WITH PO

COS	PO1	PO2	PO3	PO4	PO5
CO1	S	M	S	S	M
CO2	S	M	S	S	M
CO3	S	M	S	S	M
CO4	S	M	S	S	M
CO5	S	M	S	S	M

S-Strong; M-Medium, L- Low

## **UNIT- I**

**15 Hours**

a) **FOOD SERVICE INDUSTRY:** Definition – types of catering- Hotel, Motel, Restaurant, Cafeteria and chain hotels.

b) **WELFARE** – Hospital, School lunch, Residential establishment, Industrial catering, Leisure linked Catering and Departmental Store Catering.

c) **TRANSPORT** – Air, Rail, Sea and Space, Miscellaneous – Contract and outdoor.

## **UNIT – II: PHYSICAL PLANT, SANITATION AND FOOD PURCHASE 15 Hours**

a) **FOOD PLANT** -Types of Kitchen, Layout of different food service establishments, drainage ,Water lines, lighting and ventilation adopted in different units such as Kitchen, storage and dining area, working heights in relation to equipment.

**SANITATION AND SAFETY** – Sanitation of Plant and Kitchen Hygiene, Personal Hygiene, First aid principles and practice, Health and Safety at work. Use of fire extinguishers

b) **FOOD PURCHASE-** Procedures and Factors involved in the selection of food.

## **UNIT – III: QUANTITY FOOD SERVICE AND EQUIPMENTS**

**15 Hours**

**QUANTITY FOOD SERVICE:** Definition, objectives, s

types of service- waiter service, self – service, vending. Mechanics of waiter service.

b)**EQUIPMENTUSED IN FOOD SERVICE INDUSTRIES**-Classification of equipments electrical and non electrical equipments for food storage, Preparation, serving, dishwashing and laundering. factors involved in selection of equipments, use and care of major equipments, traditional and modern equipment.

C) **Menu planning:** Origin of menu, importance of menu planning. Types of menu- tabled’hote menu, a la carte, Dujour, theme, static, cycle. French classical menu. Use of menus, construction of menus, Menu Design, Factors affecting menu planning. Standardisation of Recipes and portion control.

## **UNIT – IV**

**15 Hours**

a) **MANAGEMENT-** Definition, principles, Functions of management, Management Tools-The Organization Chart, Job Description and specification, Time schedule, Work schedule, Job Analysis, Production service and staff analysis, Budget leadership style and training, decision making and communication. qualities of a good leader, styles of leadership.

**b) RESOURCE MANAGEMENT** – Money, Time, Energy, Computer applications in menu planning.

## **UNIT – V**

**15 Hours**

**PERSONNEL MANAGEMENT**- Recruitment, selection and induction. Employee facilities and benefits, welfare schemes and laws governing food service institutions.

**FINANCIAL MANAGEMENT**- Buying and accounting procedures in food service institution, total budget, methods of cost control, records to be maintained, Cost accounting/analysis-Cost concepts- types of costfixedcost , semi fixed cost, variable cost. Food cost control - methods of controlling food cost, break even analysis. Records to be maintained- Book Keeping, system of book keeping, advantages of the double entry system. book of accounts- cash book, purchase book, sales book, purchase returns book, sales returns book and journals . use of computer technology in book keeping.

**Distribution of Marks:** Theory – 25 (IA) + 75 (univ. exam) = 100 Marks

### **TEXT BOOKS:**

S.NO	AUTHORS	TITLE	PUBLISHERS	YEAR OF PUBLICATION
1	Dr. Aggarwal D.K	Housekeeping Management	AMAN Publications,	2006
2	.Dr.Singh.R.K	Modern Trends in Hospitality industry	AMAN Publications,	2006

### **REFERENCE BOOKS:**

S.NO	AUTHORS	TITLE	PUBLISHERS	YEAR OF PUBLICATION
1	Kaufman,R.	Mega planning- Practical tools for Organisational Success	Sage Publications Inc,	2000
2	Shring Y, P.	Effective Food Service Management	Anmol publications Pvt Ltd	2001
3	Stephen, B, , Williams, S, R, “Bill Jardine, and Richard, J, N,	Introduction to Catering,Ingredients for Success	Delmar-Thomson learning,	2001
4	Yadav, C, P.	Management of Hotel and Catering Industry	Anmol publications Pvt Ltd	2001
5	Mohini Sethi and Surjeet Malham	Catering Management – an integrated approach	New Age International	2007

6	Sudhir Andrews	Food and Beverage Service Training Manual	Tata McGraw Hill Publishing Company Ltd	1999
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### **WEB SOURCES:**

**Link:**<https://ahs.sgtuniversity.ac.in/syllabus-food-service-management-b-sc-nutrition-dietetics-second-year/>

### **TEACHING METHODOLOGY**

- Chalk and board teaching
- Study Assignment method
- Active learning method
- Group discussions
- PPT
- Seminars
- Other Group activity

### **SYLLABUS DESIGNER:**

- Ms. R. TAMILSELVI, Head and Assistant Professor, Department of Foods and Nutrition