

**GENERIC ELECTIVE – GE-3-FT:
ENTREPRENEURSHIP FOR SMALL SCALE CATERING**

CREDIT DISTRIBUTION, ELIGIBILITY AND PRE-REQUISITES OF THE COURSE

Course Title & Code	Credits	Credit Distribution of the Course			Eligibility Criteria	Pre-requisite of the Course (if any)
		Lecture	Tutorial	Practical /Practice		
Entrepreneurship for Small Scale Catering	4	3	0	1	Class XII	NIL

LEARNING OBJECTIVES:

1. To introduce the students to the field of food business and cafeteria management
2. To impart knowledge about different types of food business, types of cafeteria and their management
3. To impart practical skills in preparation of project report for business plans, planning and organization of different cafeterias and quantity food production

LEARNING OUTCOMES:

After successfully completing the course, the students will be able to:

1. Describe various types of food businesses and develop food business plans.
2. Know the government regulations for food business and concept of quality management.
3. Plan and execute menus for different types of cafeterias.
4. Develop business plan to set up a successful small scale food business/cafeteria.

SYLLABUS OF GE-3-FT

**THEORY
(Credits 3: 45 Hours)**

UNIT I: Food Business Management

(15 Hours)

- *Unit Description:* This unit will introduce students to the concept of different types of food business, business plans, business ethics and food regulations
- *Subtopics:*
 - Case studies of food businesses and its aspects, Types of Food Businesses
 - Market assessment techniques and preparation of a food business plan.
 - FSSAI regulations for Food Businesses
 - Business ethics and Quality Management.

UNIT II: Cafeteria Management

(15 Hours)

- *Unit Description:* This unit will introduce students to the concept of different types of cafeterias and their management.
- *Subtopics:*
 - Types of Cafeterias and Type of Services
 - Resources- Finance, Human Resource, Equipment, Infrastructure and facilities
 - Organizational goals, structure and salient responsibilities of staff and management
 - Menu Planning- types of menus, factors affecting menu planning.
 - Food Purchase and Storage
 - Quantity Food production

Unit III: Operational Management in food industry

(15 Hours)

- *Unit Description:* Through this unit the student will learn about efficient administration of business practices which is the primary responsibility of an operational manager. The chapter will discuss about the various aspects of operational management which can lead to enhanced quality and productivity in an efficient manner.
- *Subtopics:*
 - Importance of operations manager and operational management in food industry (models/process)
 - Job Analysis and description (ergonomics, role of duty rosters and SOP), work design and work measurement
 - Material Management (purchase, store, inventory, standardization)
 - Improving productivity (forecasting, scheduling and controlling production activities) System design and capacity planning
 - Food Safety Management System
 - Role of automation and Artificial Intelligence in operational management

PRACTICAL

(Credits 1: 30 Hours)

No. of Students per Practical Class Group: 10-15

1. Market Survey for identification of food business opportunities
2. Preparation of a food Business plan
3. Planning and organization for industrial cafeteria
4. Planning and organization for hospital cafeteria
5. Planning and organization for cafeteria in a mall/market
6. Planning and organization for cafeteria in a corporate office/ Airport
7. Setup and display of daily menus
8. Quantity Food Production

9. Management of a Cafeteria

ESSENTIAL READINGS (Theory and Practical):

1. Sethi, M. (2016). *Institutional Food Management*. Delhi, New Age International Publishers, India
2. Taneja, S. & Gupta, S.L. (2017). *Entrepreneur Development*. Galgotia Publishing Company, Delhi, India.
3. Bali, P.S. (2011). *Quantity Food Production Operations and Indian Cuisine*. Oxford University Press, India.
4. Warner, M. (2016). *Industrial Food Service and Cafeteria Management*. Cahnners Books, Boston.

SUGGESTED READINGS:

1. Andrews, S. (2008). *Food and Beverage Management*. Tata McGraw-Hill Publishing Company Limited, New Delhi, India.
2. PaynePalacio, J. & Theis, M. (2015). *Food Service Management: Principles and Practices* (13th edition). Pearson.
3. Dessler, G. (2007). *Human Resource Management* (11th edition). Prentice Hall, New Jersey.
4. Luthans, F. (2004). *Organisational Behaviour* (10th edition). McGraw Hill International.

Note: Examination scheme and mode shall be as prescribed by the Examination Branch, University of Delhi, from time to time.