

Bachelors in Arts with With Community Science
Category-V

**DISCIPLINE SPECIFIC ELECTIVE COURSE – DSE-FN 6-HSC:
FOOD BUSINESS OPERATIONS AND ENTREPRENEURSHIP**

CREDIT DISTRIBUTION, ELIGIBILITY, PRE-REQUISITES OF THE COURSE

Course Title & Code	Credits	Credit distribution of the course			Eligibility Criteria	Prerequisite of the course
		Lecture	Tutorial	Practical		
Food Business Operations and Entrepreneurship	4	2	0	2	-	NIL

Learning Objectives

- To familiarize students with various food business operations.
- To make students understand the principles of managing food business.
- To introduce students with the concept of entrepreneurship and commercial food handling.

Learning Outcomes

The students would be able to:

- Gain theoretical and practical knowledge related to management of food business.
- Lead team or be team members in executing salient unit operations in food processing plant.
- Plan the layouts and designs of commercial kitchen.
- Initiate the entrepreneurial journey in the field of food production and processing.

THEORY
(Credits 2; Hours 30)

UNIT I: Food Business Operations

10 Hours

This introductory chapter shall appraise the students about the myriad opportunities associated with food business industry in India. It will also help them understand the significance and principles of salient unit operations carried out in food processing units.

- Scope and Trends of food business in Indian Scenario
- Salient unit operations in food processing plant – purchase, storage and inventory, grading, sorting, pre-preparation techniques, salient processing operations (Thermal and Non-thermal Processing), marketing and distribution.

UNIT II: Management of Food Business

6 Hours

This unit will help students understand the principles of managing a food business unit. The important concepts necessary for establishing and running a food business shall also be covered.

- FSSAI regulations related to registration and licensing
- Principles of management
- Innovative food start-ups

- Scheduling and forecasting
- IT Applications and MIS in operations management.

UNIT III: Entrepreneurship

7 Hours

The chapter shall help students understand the scope and nuances of being entrepreneurs.

- Definition and characteristics of an entrepreneur
- Objectives and phases in entrepreneurship development
- Types and traits of entrepreneurship
- Case studies on small scale to large scale food entrepreneurs (Indian traditional family food business).

UNIT IV: Commercial Food Production Layout

7 Hours

Food processing area plays a crucial role in processing food; thus, this unit will help students understand the need for different types of kitchens for processing different types of foods/ food catering units/ food processing plants.

- Introduction to the concept of commercial kitchen
- Types of commercial kitchens
- Principles of commercial kitchens
- Layouts and designs

PRACTICAL (Credits 2; Hours 60)

1. Prepare presentation on Case study of traditional and contemporary food business.
2. Develop standard operating procedures (SOPs) for the pre-preparation of a processed food product.
3. Develop SOP for the processing operations of a processed food product.
4. Prepare a checklist for food safety management for any food production unit.
5. Prepare a presentation on opportunities for raising funds such as bank loans, government schemes, CSR.
6. Develop a SOP for the sale and distribution of a perishable commodity.
7. Prepare a plant layout for a small bakery/canteen/any other processing unit OR visit a commercial food processing unit.
8. Organize a food stall to demonstrate entrepreneurial skills.

Essential Readings:

UNIT I

This unit appraises India's food business opportunities while detailing essential unit operations, including inventory management, grading, sorting, and diverse processing techniques—both thermal and non-thermal—alongside marketing and distribution strategies.

- **Powers, T.F.** (2018). *Food Service Operations: Planning and Control*. Wiley Publications, New Jersey.
- **Bali, P.S.** (2016). *Quantity Food Production Operations & Indian Cuisine*. Oxford University Press, New Delhi.
- **Bali, P.S.** (2009). *Food: Production Operations*. First Edition. Oxford University Press, New Delhi.
- **Reynolds, D.** (2013). *Food Service Management Fundamentals*. Wiley Publications, New Jersey.

UNIT II

This unit introduces food business management principles, focusing on FSSAI licensing, innovative start-up models, and operational efficiency through strategic scheduling, forecasting, and the integration of IT and Management Information Systems.

- **Payne, P.J., & Theis, M.** (2016). *Food Service Management: Principles and Practices*. Pearson Publications.
- **Reynolds, D.** (2013). *Food Service Management Fundamentals*. Wiley Publications, New Jersey.
- **Sethi, M.** (2015). *Catering Management: An Integrated Approach*. New Age International Pvt. Ltd., New Delhi.

UNIT III

This unit defines the characteristics and types of entrepreneurs, exploring the phases of venture development through traits and case studies of diverse Indian food businesses, from traditional families to large-scale enterprises.

- **Sudheer, K.P., & Indira, V.** (Eds.). (2021). *Entrepreneurship Development in Food Processing* (1st ed.). CRC Press.

UNIT IV

This unit examines the principles and types of commercial kitchen designs, focusing on how strategic layouts and spatial planning optimize operational efficiency and food safety across various production and catering environments.

- **Sethi, M.** (2015). *Catering Management: An Integrated Approach*. New Age International Pvt. Ltd., New Delhi.
- **Knight, J.B., & Kotschevar, L.H.** (2000). *Quantity Food Production Planning and Management* (3rd ed.). John Wiley & Sons, New York.

Suggested Readings:

- **Tuli, K.K.** (2009). *Fundamentals of Food Production*. Anne Books Publications, New Delhi.
- **Hansen, H.O.** (2015). *Food Economics: Industry and Markets*. Routledge Press, London.
- **Cavichhi, A. & Santini, S.** (2017). *Case Studies in the Traditional Food Sector*. Woodhead Publishing, London.
- **Fisher, W.P.** (2018). *Case Studies in Food Service Management: Business Perspectives*. Amer Hotel and Motel Association, USA.
- **Bonder, S., Inamdar, N. & Bhatija, M.** (2017). *The Indian Business Box Set (Stories of How Gujaratis, Baniyas and Sindhis do Business)*. Penguin Random House India Pvt. Ltd. New Delhi
- **Modlin, R.A.** (2009). *Commercial Kitchens: A Guide to Those Who Design, Recommend and Consult on Facilities for the Production, Processing and Finishing of Food for Volume Feeding Operations*. American Gas Association Pvt. Ltd. USA.
- **Knight, J. B. & Kotschevar, L.H.** (2000). *Quantity Food Production Planning and Management*. (3rd Ed.) New York: John Wiley & Sons.
- **Rameshwari, P.** (2016). *Skill Development & Entrepreneurship in India*. Delhi: New Century Publications.
- **Umesh, S. & Vaibhav, M.** (2009). *Entrepreneurship Development & Management*. Chandigarh: Abhishek Publications.

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