

**DISCIPLINE SPECIFIC ELECTIVES COURSE**  
**DSE HH 7B2: INSTITUTIONAL FOOD MANAGEMENT**

**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		
<b>Institutional Food Management DSE HH 7B2</b>	<b>4</b>	<b>2</b>	<b>0</b>	<b>2</b>	<b>Studied Sem VI</b>	<b>Studied Food Science and Nutrition DSC HH 102</b>

**Learning Objectives**

- To understand the basic concepts of Institutional Food Management
- To develop skills in menu planning and quantity food production for various food service organizations within specific budgets.

**Learning Outcomes**

- Acquire fundamental knowledge of menu planning and resource management in a food service establishment.
- Develop understanding of recipe standardization and quantity food production.
- Develop insight for maintaining hygiene and food safety at institutional kitchens.

**SYLLABUS OF DSE HH 7B2**

**THEORY**

**(Credits 2; Hours 30)**

**UNIT I: Introduction to Food Management**

**4 Hours**

In this unit, the students will be able to understand the basics of management and food service for a food establishment.

- Principles of Management
- Functions of Management
- Types of food service systems

**UNIT II: Food Production Process****12 Hours**

In this unit, the students will learn the components of food production cycle to run a food service unit.

- Menu Planning: Importance of menu, Factors affecting menu planning, Types of menu
- Food purchase and receiving
- Storage
- Quantity food production: Standardization of recipes, Recipe adjustment and portion control, Techniques of quantity food production
- Food service
- Food safety in the food production process

**UNIT III: Institutional Resource Management****11 Hours**

In this unit, students will understand the fundamentals of space, personnel and financial management.

- Layout planning and Equipment: Types of kitchen areas, Flow of work, Factors affecting selection of equipment
- Personnel Management: Functions of a personnel manager, Components of staffing system: Recruitment, Selection, Orientation, Appraisal, Absenteeism, Motivation theories and application
- Financial Management: Importance, Budgets and budgeting process, Cost concepts

**UNIT IV: Setting up a Food service unit****3 Hours**

In this unit, the students will understand how to establish a food service unit.

- Identifying resources, Developing project plan, Determining investments
- Regulations to set up a food service business

**PRACTICAL**  
**(Credit 2; Hours 60)**

**1. Introduction to Food Management****4 Hours**

- Market survey for food items available in retail, wholesale and online markets

**2. Quantity Food Production****32 Hours**

- Standardization of 2 healthy recipes suitable for canteens
- Scaling up to larger amounts
- Setting up a food stall

**3. Planning Cyclic Menus****20 Hours**

- Planning cyclic menus for nursery school

- Planning cyclic menus for college canteens/ hostel
- Planning nutritious freshly cooked lunch for MNC employees

#### 4. Promoting Good Hygiene and Sanitation Practices

4 Hours

- Developing tools to promote good hygiene practices at food service units

#### Essential Readings

- Desai, V. (2011) The Dynamics of Entrepreneurial Development and Management, Himalya Publishing House Pvt. Ltd., Mumbai. Chapter 45-48, pg 612-685
- Payne- Palacio, J. and Theis, M. (2011) Food service Management: Principles and Practices. 12th ed. Pearson Education., Chapter 11, pg 308-334
- Sethi, M. (2005) Institutional Food Management, New Age International Publishers, chapter 6, pg 153-165
- West, B. and Wood, L. (1988) Food Service in Institutions 6th Edition, Chapter 9, Pg 311-367.

#### Suggested Readings

- Knight, J. B. and Kotschevar, L.H. (2000) Quantity Food Production Planning & Management 3rd edition, John Wiley & Sons.
- Kotas, R. and Jayawardardene, C. (1994) Profitable Food and Beverage Management, Hodder & Stoughton Publications.
- Roday, S. (2003) Food Hygiene and Sanitation, Tata McGraw Hill Publication Ltd.
- Taneja, S. and Gupta, S.L. (2001) Entrepreneurship Development. Galgotia Publishing
- Dessler, G. (2007) Human Resource Management 11th edition Prentice Hall New Jersey
- Basic Food Safety Training Manual Catering ([http://www.fssai.gov.in/home/capacity\\_building/e-library/training-manual.html](http://www.fssai.gov.in/home/capacity_building/e-library/training-manual.html))
- Street Food Vendor Training on Food Safety and Hygiene ([http://www.fssai.gov.in/home/capacity\\_building/e-library/training-manual.html](http://www.fssai.gov.in/home/capacity_building/e-library/training-manual.html))

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