

DISCIPLINE SPECIFIC ELECTIVE COURSE

DSE HP 8B2: FOOD SERVICE 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 / Practice		
Food Service Management DSE HP 8B2	4	2	0	2	Class XII	Studied Foundation of Food Science and Nutrition DSC HP 205

Learning Objectives

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

Learning Outcomes

The students will be able to

- 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 HP 8B2

THEORY
(Credits 2; Hours 30)

UNIT I: Basic Concepts of Food Service System

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 Cycle

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: Management of Resources in a Food Service Establishment

11 Hour

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: Establishing a Food Service Unit

3 Hours

In this unit, the students will understand how to set up 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
- Scaling up to larger amounts
- Setting up a food stall

3. Planning Cyclic Menus

20 Hours

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

4. Promoting Good Hygiene and Sanitation Practices

4 Hours

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

Essential Readings

- 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.
- Desai V (2011) The Dynamics of Entrepreneurial Development and Management, Himalya Publishing House Pvt. Ltd., Mumbai. Chapter 45-48, pg 612-685

Suggested Readings

- Knight J B and Kotschevar LH (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 SL (2001) Entrepreneurship Development. Galgotia Publishing
- Dessler Gary (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