

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		
Small Scale Catering	2	0	0	2	Class XII	NIL

Learning Objectives

The Learning Objectives of this course are as follows:

- To comprehend fundamentals of menu planning through management of resources in a food service establishment.
- To develop insight for recipe standardization and to apply acquired skills in menu planning and quantity food production.
- To use knowledge of preliminary steps for starting a small-scale catering unit.

Learning Outcomes

After studying this course, the student will be able to:

- Comprehend fundamentals of menu planning through management of resources in a food service establishment.
- Develop insight for recipe standardization.
- Apply acquired skills in menu planning and quantity food production
- Use the knowledge of preliminary steps for starting a small-scale catering unit.

SYLLABUS

Unit 1: Introduction to Food Service

12 hours

Kinds of food service establishments, kinds of food service outlets

- Market survey of various food products raw and processed in different kinds of markets.
- Survey of a nearby small-scale catering unit

Unit 2: Food Production

32 hours

- Menu planning: Importance of menu, factors affecting menu planning, types of menus, menu planning for different kinds of food service units, features of good menu card
- Basics of food purchase, receiving and storage
- Quantity food production: standardization of recipes, quantity food preparation techniques, recipe adjustments and portion control
- Hygiene and Sanitation

- ☐ Planning menus within specified budget for the following:
 - Menu for a birthday party/ nursery school.
 - Packed tiffin lunch for MNC employees.
 - Cyclic menu for catering breakfast, lunch and dinner for PG/ hostel girls.
- ☐ Evaluation of menu card
- ☐ Visit to a small-scale catering unit
- ☐ Use of computers in inventory and billing
- ☐ Standardization of a recipe
- ☐ Scaling up of recipe for large number of customers (75)
- ☐ Food stall/ event catering
- ☐ Demonstration of specific dishes for entrepreneurial set up
- ☐ Use of checklist to assess implementation of good hygiene and sanitation practices in a small-scale catering unit

Unit 3: Planning of a Food Service Unit

16 hours

- Preliminary planning: survey of types of units, identifying clientele, menu, operations and delivery
- Planning the set up:
- Identifying resources (money, manpower, time, facilities, equipment, utilities, types of kitchen areas, flow of work and work area relationship), types of services and delivery system, business registration
- Basics of Finance (Components of cost and factors affecting them, determining the selling price)
- Market survey/visit for equipment
- Development of a business plan

Essential/Recommended Readings

- Desai V. (2011) The Dynamics of Entrepreneurial Development and Management, Himalaya Publishing House Pvt. Ltd., Mumbai.
- Mohini, S. (2005) Institution Food Management New Age International Publishers.
- West, B.B. & Wood, L. (1988) Food Service in Institutions 6th Edition Revised By Hargar FV, Shuggart SG, & Palgne Palacio June, Macmillan Publishing Company New York.

Suggested Readings

- Knight, J.B. & Kotschevar, L.H. (2000) Quantity Food Production Planning & Management 3rd edition John Wiley & Sons.
- Payne-Palacio, J. & Theis, M. (2011) Foodservice Management: Principles and Practice 12th edition.

- Taneja, S. & Gupta, S. L. Entrepreneur Development- New Venture Creation. Galgotia Publishing Company

Note: Learners are advised to use the latest edition of readings.

Examination scheme and mode:

Evaluation scheme and mode will be as per the guidelines notified by the University of Delhi.