

SRI VENKATESWARA UNIVERSITY



REVISED SYLLABUS OF B.Sc. CBCN

UNDER CBCS FRAMEWORK WITH EFFECT FROM 2020-2021

PROGRAMME: THREE-YEAR B.Sc. CBCN

(With Learning Outcomes, Unit-wise Syllabus, References, Co-curricular Activities & Model Q.P.)

(SEC - 5 Semester (Nutrition) syllabus)

(To be Implemented from 2020-21 Academic Year)

ANDHRA PRADESH STATE COUNCIL OF HIGHER EDUCATION
REVISED UG SYLLABUS UNDER CBCS
(Implemented from Academic Year 2020-21)
PROGRAMME: THREE YEAR B.Sc., CBCN
Skill Enhancement Courses (SECs) for Semester V, from 2022-23
(Syllabus-Curriculum)
Structure of SECs for Semester – V
 (To choose One pair from the Three alternate pairs of SECs)

* **Series-A** : FSN & IM - Food Science and Nutrition and Institutional Management

Semester	Domain Subject	Course	Specialization	Hours/week	Credits	Max Marks
V	CBCN	Course -16	FSN	3+3	3+2	100+50
	Series-A*	Course 17	IM	3+3	3+2	100+50

ANDHRA PRADESH STATE COUNCIL OF HIGHER EDUCATION

(A Statutory body of the Government of Andhra Pradesh)

REVISED UG SYLLABUS UNDER CBCS

(Implemented from Academic Year 2020-21)

PROGRAMME: FOUR YEAR B.Sc., CBCN (Hons)

Domain Subject: CBCN

Skill Enhancement Courses (SECs) for Semester V, from 2022-23 (Syllabus with Learning Outcomes, References, Co-curricular Activities & Model Q.P.)

Structure of SECs for Semester– V

(To choose Three pairs from the Nine alternate pairs of SECs)

(For each SEC: Hours/Week: 05, Credits: 4, Max Marks: 100)

Pairs of Skill Enhancement Courses (SEC) under each series for Semester-V

Course No.	Series-A: FSN & IM*
	<i>Course Name</i>
16-A	Food & Beverage Production
17 -A	Food & Beverage Service
16-B	Diet and Nutrition Counselling
17 -B	Hospital Food Service Management
16 -C	Food Quality Control and Assurance
17 -C	Food Safety, Sanitation and Hygiene

* **Series-A : FSN & IM** - Food Science and Nutrition and Institutional Management

Note-1: In Semester-V B.Sc., CBCN students have to study three pairs of SECs (a total of 9 courses). The Pairs are SEC numbers 16 & 17, 18 & 19 and 20 & 21. As there shall be choice to students under CBCS, a total of 9 pairs shall be offered from which students have to choose a total of three pairs of SECs.

The 9 pairs are from 3 series namely:

Series - A : Food Science and Nutrition & Institutional Management (FSN & IM)

Series - B : Chemistry

Series – C: Bio chemistry

Students can, however, choose their three pairs from any of the six pairs but a pair shall not be broken.

For example, students can choose any three pairs like the following;

16-A &17-A (From **FSN & IM**), 18-B, 19-B and 20- C, 21-C

Or 16-A&17-A, 18-C &19-C and 20-B &21-B

Or 16-B &17-B, 18-A &19-A and 20-C &21-C

Or 16-B &17-B, 18-C &19-Cand 20-A &21-A

Or 16-C &17-C, 18-B & 19-B and 20-A &21-A

Or 16-C &17-C, 18-A &19-A and 20-B, 21-B

ANDHRA PRADESH STATE COUNCIL OF HIGHER EDUCATION

REVISED UG SYLLABUS UNDER CBCS

(Implemented from Academic Year 2020-21)

PROGRAMME: THREE YEAR B.Sc., HOME SCIENCE

Skill Enhancement Courses (SECs) for Semester V, from 2022-23

(Syllabus-Curriculum)

Course 16 A: Food & Beverage Production

(Skill Enhancement Course (Elective), 05 Credits) Max Marks: Theory:100 + Practical:50)

I. Learning Outcomes

- 1) Enumerate the knowledge about kitchen hierarchy; describe the duties and responsibilities of kitchen staff. Demonstrate kitchen planning, purchasing, receiving and storage of food.
- 2) Understand and distinguish the types of fuels, discuss their advantages and disadvantages. Distinguish the kitchen equipment.
- 3) Applying the principles to plan and prepare various types of menus, Discover the factors to be considered and importance of menu planning.
- 4) Analyse the classification of stocks, sauces, salads. Categorize the components of a salad. Choose the right Garnishes and compare the types of sandwiches.
- 5) Formulate the components of a various styles of menus. Design High tea, afternoon tea, Brunch, Lunch, Dinner, etc.

II. Syllabus

Unit – I	Kitchen- Hierarchy- Duties and responsibilities of kitchen staff - Kitchen Planning–Meal Production - Purchasing - Receiving -Storage of food.
Unit - II	Types of fuels used in cooking (Solid, Liquid, Gas, Electricity, Fuel less cooking) – Advantages and Disadvantages of all the fuels. Classification of Kitchen equipment - Large, Mechanical, Ancillary equipment.
Unit - III	Menu planning – Principles of Menu planning – Factors to be considered while planning menu- Importance of menu planning, Types of menus - A-la-Carte, Table d hote menu, Hospital, Institutional, Industrial menus - planning.
Unit – IV	Basic food preparation, Stocks – Types of stock - method of preparation, Soups – Classification, method of preparation, Sauces – Types of sauces – Basic sauces & derivative sauces, Salads – basic components of a salad, Types of salads, Garnishes-types and uses, Sandwiches – types of sandwiches-preparation methods.
Unit – V	Components of a menu - Appetizer- Main course- Dessert, Menu planning & characteristics of -South Indian menu, North Indian menu, Continental menu– High Tea–Afternoon Tea–Brunch–Lunch– Dinner.

Food and Beverage Production Practical Syllabus

III. Skill outcomes

On successful completion of this practical course, student shall be able to:

1. List out, identify and handle various types of equipment used in kitchens.
2. Demonstrate the planning, preparation of various menus.
3. Exhibit skills in stock, sauce, salad, sandwich preparations.
4. Acquire skills in observing and arranging kitchen and stores.
5. Perform skills related to preparation and service of different styles of menus.

IV. Practical syllabus

- 1) Visit to an Institutional kitchen and store room.
- 2) Visit to Industrial (Hotel) kitchen and stores.
- 3) Planning different types of menus.
- 4) Stock preparations – Vegetable stock, Chicken and Meat stock, Emergency stock / Pot liquor, Fish / Seafood stock.
- 5) Basic and derivative sauce preparations - Mother sauces, White sauce, Brown sauce, Mayonnaise sauce, Béchamel sauce, etc.
- 6) Salad preparation and service – Vegetable, Chicken, Egg and Meat salads, Raw and Cooked salads.
- 7) Sandwiches – Preparation and service.
- 8) Appetizer and Desert preparation and service.
- 9) Styles of Menus preparation and service – North Indian, South Indian, Continental menus.
- 10) High tea, Afternoon tea, Brunch, Lunch, Dinner – planning and service.

V. References:

1. Food and Beverage Service-R. Singaravelavan, Head Department of Catering Science and Hotel Management, SNR College, Coimbatore. Oxford University Press.
2. Theory of Cookery, Krishna Arora, New Delhi.
3. Mohini Sethi & Surjeet Mahan “Catering Management-An Integrated Approach”, 3rd edition, 2015, New Age International Publishers, New Delhi.
4. Mohini Sethi, “Institutional Food Management”, 2nd edition, 2016, New Age International Publishers, New Delhi.
5. “Food Service Management”, published by Directorate of Distance Education, Alagappa University, Karaikudi.
6. Ruby P. Puckett “Food Service Manual for Health Care Institutions”, 3rd edition, 2004, Publishd by Jossey-Bass, a Wiley Imprint, San Francisco.
7. “Entrepreneurship and Food Service management”, 2017, IGNOU Self Study Material.

VI. Co-Curricular Activities:

a) Mandatory: (Training of students by teacher on field related skills: 15 hrs)

1. **For Teacher:** Training of students by teacher in laboratory and field for a total of 15 hours on kitchen equipment identification, handling, care & maintenance. Preparation and serving of various types of menus and styles of menus and food items in the laboratory.
2. **For Student:** Individual visit to a local Institutional and/or Industrial/organizational Kitchen and Store room (Catering Unit) to study the maintenance process and procedure. Submission of a hand-written Fieldwork Report not exceeding 10 pages in the given format.
3. Max marks for Field Work Report: 05.
4. Suggested Format for Field work: Title page, student details, content page, introduction, work done, findings, conclusions and acknowledgements.
5. Unit tests (IE).

b) Suggested Co-Curricular Activities

1. Training of students by related industrial experts.
2. Assignments (including technical assignments like identification, care and maintenance of kitchen equipment. Skill assignment like menu planning and preparations)
3. Seminars, Group discussions, Quiz, Debates etc. (on related topics).
4. Preparation of videos on preparation, presentation and serving techniques.
5. Collection of material/figures/photos related to various menus and novel food products, writing and organizing them in a systematic way in a file.
6. Visits to various kitchens and Stores in different types of hotels, catering establishments and institutional (Schools, colleges, University hostels) etc.
7. Invited lectures and presentations on related topics by field/industrial experts.

III B.Sc. Home Science – Semester V
SKILL ENHANCEMENT COURSE
Course- 16.A. Food and Beverage production
End Semester Examination – Model Question Paper

Time: 3 Hrs.

Max. Marks: 75

Part – A

Max marks: 75 M

I. Answer any five of the following questions

(5 X 5 = 25 M)

- 1) Draw the organization chart of kitchen department in a hotel?
- 2) State the advantages and disadvantages of solid fuel.
- 3) Differentiate A-la-carte menu and Table d hote menu.
- 4) Write a short note on types of types of stocks.
- 5) Explain about Garnishes and their uses.
- 6) Plan a South Indian menu for Brunch?
- 7) Write a note on a) Appetizer b) Dessert.
- 8) What are the principles of menu planning?

Part - B

II. Answer any Five of the following questions (10 X 5 = 50 M)

- 9) A) Describe the steps involved in the receiving and storage of food materials in a large scale.
(or)
B) Discuss the duties and responsibilities of kitchen staff.
- 10) A) Explain about the various types of fuels used in cooking, their advantages and disadvantages.
(or)
B) Classify kitchen equipment. Explain their, use, care and maintenance.
- 11) A) Define Menu planning? Explain the factors to be considered while planning a menu.
(or)
B) Define Menu. Explain the various types of Menus.
- 12) A) Classify soups? Explain the method of preparation of various soups?
(or)
B) Describe the basic components of a salad.
- 13) A) Plan a South Indian and continental menu for High tea and Afternoon tea.
(or)
B) Differentiate South Indian and North Indian menus.

ANDHRA PRADESH STATE COUNCIL OF HIGHER EDUCATION
REVISED UG SYLLABUS UNDER CBCS
(Implemented from Academic Year 2020-21)

PROGRAMME: THREE YEAR B.Sc., HOME SCIENCE
Skill Enhancement Courses (SECs) for Semester V, from 2022-23
(Syllabus-Curriculum)

Course 17 A: FOOD & BEVERAGE SERVICE

(Skill Enhancement Course (Elective), 05 Credits) Max Marks: Theory: 100 + Practical:50

I. Course Outcomes

- 1) State the knowledge on types of catering establishments. Identify the Duties and Responsibilities of F&B staff.
- 2) Understand to identify and differentiate the service and storage equipment. Demonstrate the use, care and maintenance of F&B equipment.
- 3) Analyze the styles of food service, compare the styles and explain the factors influencing the styles of service.
- 4) Summarize the Table reservation procedure. Dramatize the Table setting and order taking process.
- 5) Evaluate the service methods and procedures. Create knowledge to compile the Aperitifs and Main course. Formulate alcoholic and Non-alcoholic beverages.

II. Syllabus

- Unit – I** Types of Catering establishment – Commercial catering – Residential & Non-Residential, welfare catering – Industrial-Institutional, Transport catering- Airlines, Railways, Ships & Surface. Organization chart of Food & Beverage Department - Duties and responsibilities of F & B Staff – Functions of F& B Department.
- Unit – II** Food & Beverage service and storage equipment – Furniture –Linen – glassware-tableware-Crockery – Cutlery – Holloware - Miscellaneous equipment- Use, Care & Maintenance - Disposables
- Unit – III** Styles of Food Service – Waiter service- Self-service – Counter Service – Cafeteria Service – Gueridon service – Room Service - Assisted Service, Factors influencing the styles of service
- Unit – IV** Table setting & order taking- –Table reservation- Briefing –Greeting & Seating the guests – Table cover laying procedure before and during service - Points to be considered while presenting the menu- Taking order-Writing food order.
- Unit – V** Service method & procedure – Table d Hote menu – Serving Aperitif – Appetizers- Main Course – Dessert – Serving Water- Service of Beverages – Alcoholic - Coffee, Tea, Soft drinks and fruit juices, Non-Alcoholic. Do's & Dont's during the service.

17. A Food and Beverage service practical Syllabus

III. Skill outcomes

On successful completion of this practical course, student shall be able to:

1. List out, identify and handle various types of equipment used Food & Beverage service department.
2. Demonstrate the methods of various styles of Food service.
3. Exhibit skills in table setting and food order taking.
4. Acquire skills in use, care and maintenance of F & B equipment.
5. Perform skills related to preparation and service of Food, Alcoholic and Non-alcoholic beverages.

IV. Practical Syllabus:

- 1) Visit to a various Hotels and Food Catering establishments
- 2) Identification of different storage and service equipment, their use and care.
- 3) Table setting, cover laying styles, Briefing, Greeting & seating the guests.
- 4) Demonstrate – Menu card presentation – Order taking, KOT.
- 5) Food service procedure – Different styles.
- 6) Serving water and Main course.
- 7) Preparation and service of Alcoholic beverages-Cocktails, Speciality Coffee.
- 8) Preparation and service of Non-alcoholic Beverages – Mocktails, Coffee, Tea, Fruit juices, soft drinks etc

V. References

- 1) 1 .Food and Beverage Service by R. Singaravelavan, Coimbatore. Oxford University Press.
- 2) Catering Management - An Integrated Approach by Mohini Sethi and Surjeet Malhan, New age International (P) Ltd Publishers, New Delhi.
- 3) Mohini Sethi & Surjeet Mahan “Catering Management-An Integrated Approach”, 3rd edition, 2015, New Age International Publishers, New Delhi.
- 4) Mohini Sethi, “Institutional Food Management”, 2nd edition, 2016, New Age International Publishers, New Delhi.
- 5) “Food Service Management”, published by Directorate of Distance Education, Alagappa University, Karaikudi.
- 6) Ruby P. Puckett “Food Service Manual for Health Care Institutions”, 3rd edition, 2004, Publishd by Jossey-Bass, a Wiley Imprint, San Francisco.
- 7) “Entrepreneurship and Food Service management”, 2017, IGNOU Self Study Material.

VI. Co-Curricular Activities:

a) Mandatory: (Training of students by teacher on field related skills: 15 hrs)

1. **For Teacher:** Training of students by teacher in laboratory and field for a total of 15 hours on Food & Beverage service equipment - identification, handling, care & maintenance. Table setting, cover laying procedure, writing food order and serving process and techniques in the laboratory.
2. **For Student:** Individual visit to various types of Hotels and/or catering establishments to study the Use, Care & maintenance process of F & B equipment. Table setting & Serving methods/styles & techniques. Submission of a hand-written Fieldwork Report not exceeding 10 pages in the given format.
3. Max marks for Field Work Report: 05.
4. Suggested Format for Field work: Title page, student details, content page, introduction, work done, findings, conclusions and acknowledgements.
5. Unit tests (IE).

b) Suggested Co-Curricular Activities

1. Training of students by related industrial experts.
2. Assignments (including technical assignments like identification, care and maintenance of Food & Beverage equipment. Skill assignment like table setting, cover laying and service styles)
3. Seminars, Group discussions, Quiz, Debates etc. (on related topics).
4. Preparation of videos on Table setting and cover laying procedures and serving styles.
5. Collection of material/figures/photos related to various food & Beverage equipment, Table setting styles and serving procedures, writing and organizing them in a systematic way in a file.
6. Visits to various Food & Beverage departments in different types of hotels, catering establishments etc.
7. Invited lectures and presentations on related topics by field/industrial experts.

III B.Sc. Home Science – Semester V
SKILL ENHANCEMENT COURSE
Course- 17.A. Food and Beverage service
End Semester Examination – Model Question Paper

Time: 3 Hrs.

Max. Marks: 75

Part – A

I. Answer any five of the following questions (5x5=25M)

- 1) Write a note on Transport catering.
- 2) Mention the Glassware and Holloware used in F & B service.
- 3) Assisted service.
- 4) Write the steps in taking and writing food order.
- 5) Define Alcoholic and Non-alcoholic beverages? Give examples.
- 6) Room service procedure.
- 7) Functions of F&B department.
- 8) Importance of Briefing.

Part - B

II. Answer any Five of the following questions (10x5=50M)

- 9) A) Draw the organization chart of F&B staff and explain their duties and responsibilities.

(or)

B) Explain types of catering establishments in brief.

- 10) A) Explain about the storage equipment of F&B department, their use and maintenance?

(or)

B) Explain about the service equipment of F&B department, their use and maintenance?

- 11) A) Discuss the factors influencing the styles of food service.

(or)

B) Explain Gueridon service and Cafeteria service.

- 12) A) Illustrate the table cover laying procedure.

(or)

B) Describe the serving procedure of Table d hote menu.

- 13) A) Discuss the Do's and Dont's during service of beverages.

(or)

B) Explain the steps involved in table reservation.

ANDHRA PRADESH STATE COUNCIL OF HIGHER EDUCATION
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(Implemented from Academic Year 2020-21)
PROGRAMME: THREE YEAR B.Sc., HOME SCIENCE
Skill Enhancement Courses (SECs) for Semester V, from 2022-23
(Syllabus-Curriculum)

Course-16 B: Diet and Nutrition Counseling

(Skill Enhancement Course (Elective), 05 Credits) Max Marks: Theory: 100 + Practical: 50

I. Learning outcomes

After successful completion of the course, the students will be able to

1. Define Dietician and recall the qualities, role and responsibilities of a dietician
2. Describes or explains the steps in diet and nutrition counseling
3. Uses the skills in assessment of nutritional status of normal and diseased people
4. Relate practical skills in dietary counseling of various health and disease conditions
5. Develop teaching aids and uses computer applications and smart phones in diet counseling

II. Theory Syllabus

UNIT-1 Introduction to Dietitian and IDA

- Dietician – Definition and Educational qualification
- Types of Dietician – Clinical, academic, research, specific, food service, public/Community, industrial, consultant, sports, business etc.
- Qualities, Role and responsibilities of Dietician
- IDA – Objectives, membership; Registered Dietician – eligibility for R.D. exam

UNIT-2 Diet Counseling/ Nutrition Care Process (NCP)

- Diet Counseling/ Nutrition Care Process (NCP) – Definition, importance, purposes.
- Steps in Diet counseling Process; Documentation – SOAP
- Counseling Skills for a Dietitian; Tools of Dietitian; Guidelines for effective Counseling

UNIT-3 Counseling Approaches

- Counselling Approaches – Meaning, Developing a counselling approach
- Different Counselling Approaches – Psychoanalytical, behavioural, humanistic, Patient centered GALIDRAA approaches etc.

UNIT-4 Nutrition Education

- Nutrition Education – Meaning and importance,
- Teaching Methods and aids used for Nutrition Education in the Community
- Teaching Materials for patients – Models, pamphlets, leaflets, booklets etc.

UNIT-5 Use of Modern Technology in Diet Counseling

- Use of Computers in Diet Counselling and Nutrition Education
- Use of Computer Applications and Mobile Applications in Diet Counselling and Nutrition Education
- Pre requisites for setting up a Diet Counseling Center

Course-16 B: Diet and Nutrition Counseling Practical syllabus

III. Skill outcomes

On successful completion of this practical course, student shall be able to

1. List out the steps in diet counselling process.
2. Understand and apply the counselling skills in establishing rapport with patients.
3. Analyze the nutritional needs of the patients after assessing the nutritional status.
4. Evaluate the improvement of the patient after counselling.
5. Create awareness among the patients to use the computer and mobile applications.

IV. Practical Syllabus

1. Introduction to diet counseling process
2. Visit to dietary department of a hospital/ diet clinic
3. Establishing rapport with the patients
4. Assessment of nutritional status and nutritional needs of patients
5. Planning and preparation of teaching material to counsel the patients with different disease conditions
6. Practical exercise on patient counseling in diet counseling centre.
7. Selection of patients and collection of data
8. Counseling the patients and recommendation for therapeutic modification of the diet
9. Follow up of case study of the patient and presentation of results of case study
10. Application of modern technology in diet counseling

V. References

1. Srilakshmi, B. "Dietetics", 8th edition, 2018, New Age International Publishes, New Delhi
2. IDA, Clinical Dietetics Manual, 2018, 2nd edition Elite Publishing House New Delhi
3. Corinne H. Robinson, Marilyn R. Lawler, "Normal & Therapeutic Nutrition" 17th edition 1986
4. Shubangini A Joshi, "Nutrition & Dietetics" 5th edition, 2022, McGraw hill Education India Pvt. Ltd.
5. Judy Gable "Counselling Skills for Dietitians" 2nd edition, 2007, Black Well Publishing Ltd, Oxford, UK.
6. "Clinical and Therapeutic Nutrition M.Sc." published by directorate of Distance Education, Swami Vivekanand Subharti University, Meerut, U.P.
7. Linda Snetselaar "Nutrition Counselling Skills for the Nutrition Care Process" 4th edition, 2021, Jane and Bartlett Publishers, London.

VI. Co-curricular Activities

a) Mandatory: (Training of students by teacher on field related skills: 15 hrs)

1. For Teacher

- a. Imparting the skills of Diet Counseling and providing different platforms for Diet and Nutrition Counseling.

2. For Student

- a. Visit Dietary department in a Hospital or Diet Clinic and submit the hand written report not exceeding 10 pages in the given format.

3. Maximum marks for Field work report: 05

4. **Format for field work report:** Title Page, Student details, Content page, Introduction, Work done/ Observation, Findings, Conclusions and Acknowledgements

5. Unit Tests

b) Suggested Co-Curricular Activities

1. Training of students by related industrial experts.
2. Assignments
 - Identification, care and maintenance of patient's health through diet counseling.
 - Menu planning, planning and preparation of teaching aids
3. Seminars, Group discussions, Quiz, Debates etc. (on related topics).
4. Preparation of videos on preparation, presentation on teaching aids.
5. Collection of material/figures/photos related to various menus.
6. Invited lectures and presentations on related topics by field/industrial experts.

III B.Sc. Home Science – Semester V
SKILL ENHANCEMENT COURSE
Course-16 B: Diet and Nutrition Counseling
End Semester Examination – Model Question Paper

Time: 3 Hrs.

Max. Marks: 75

PART – A

Answer any FIVE questions. Each question carries 5 Marks

(5x5 = 25 Marks)

1. Define Dietitian. Write about different types of Dietitian.
2. Write about the membership and eligibility for Registered Dietitian exam
3. Guidelines for effective diet counseling
4. Write the importance and purpose of Diet counseling.
5. Write about developing a counseling approach.
6. What is Nutrition Education? Explain the importance of Nutrition Education.
7. What is Poster? What are the points to be considered in preparing a poster?
8. Write about the computer use in Diet Counseling.

PART – B

Answer FIVE questions. Each Question carries 10 marks

(5x10= 50 Marks)

9. a) Explain the role and responsibilities of Dietitian.
(OR)
b) Write about IDA in detail.
10. a) What is Diet counseling? Write about nutritional assessment and its importance.
(OR)
b) Discuss various counseling skills required for a Dietitian.
11. a) Discuss behavioral and humanistic approaches in diet counseling.
(OR)
b) Write in detail about GALIDRAA approach.
12. a) What are teaching methods? Discuss two methods used in Nutrition Education.
(OR)
b) Discuss different teaching materials used for a patient in diet counseling.
13. a) Write about use of computer applications in Nutrition and Diet Counseling.
(OR)
b) Discuss various prerequisites for setting up a Diet counseling Centre.

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Course-17 B: Hospital Food Service management

(Skill Enhancement Course (Elective), 05 Credits) Max Marks: Theory: 100 + Practical: 50

I. Learning Outcomes

After successful completion of the course, the students will be able to

1. List out the functions of dietitian in hospital food service and health care settings.
2. Understand the principles, functions and tools of food service management.
3. Implement the skills in menu planning, production and service.
4. Evaluate menus and articulate their suitability for modified diets.
5. Plan activities to support delivery of quality nutrition and food standards within a Food Service Institute.

II. Theory Syllabus

UNIT-1 Introduction to Food Service in Hospitals

- Food Service in Hospitals – Importance
- Role and functions of Dietitian in Food Service
- Management in Food Service – Principles, functions and tools of management
- Organizational chart of Food Service Team in Hospital

UNIT-2 Physical Requirements

- Kitchen – Physical facilities, layout, factors affecting working performance
- Storage Area – Types of storage, sanitary measures, safety and storage of food materials
- Equipment required for Hospital Food Service with reference to food storage, Preparation, holding and service – Classification and selection

UNIT-3 Food Material Management and Food Production

- Purchasing – Methods of purchasing foods
- Receiving and storing of food materials
- Menu planning for patients – types of menus and diets

UNIT-4 Food Service in Hospital-Styles and Services

- Food Production – Methods of preparing food; Safe food handling practices
- Different Methods of holding foods for service
- Food Service Styles and Food Service Systems

UNIT-5 Dietary Accounting and Book Keeping

- Cost concept – Components, Factors responsible for losses and Cost control
- Accounting–Definition, Book of Accounts –Cash book, Purchase book, Sales book, Purchases return book, Sales return book and Journal, regular audit and logbooks.

Course-17 B: Hospital Food Service Management Practical syllabus

III. Skill outcomes

On successful completion of this practical course, student shall be able to:

1. Identify the role of dietary department in the hospital
2. Understand the organization chart and describe the duties of dietary personnel in a Hospital
3. Demonstrate the methods of various styles and systems of Food service.
4. Exhibit skills in planning diets.
5. Evaluate the functioning of dietary department in different hospitals

IV. Practical Syllabus

1. Introduction to Food Service Management in Hospital
2. Visit to Govt. hospital to observe kitchen layout, equipment, food production and service
3. Visit to a corporate hospital to observe kitchen layout, equipment, food production and Service
4. Organization chart and identification of duties in a hospital
5. Plan menus for different disease conditions
6. Purchasing methods for food items
7. Calculation of food cost
8. Records maintained in a dietary department
9. Planning of kitchen layouts
10. Comparative study of Government and Corporate Hospitals in providing food service to the Patient

V. References

1. Mohini Sethi & Surjeet Mahan “Catering Management-An Integrated Approach”, 3rd edition, 2015, New Age International Publishers, New Delhi.
2. Mohini Sethi, “Institutional Food Management”, 2nd edition, 2016, New Age International Publishers, New Delhi.
3. R. Singaravelavan, “Food and Beverage Service” 2nd edition, 2016, Oxford University Press, India
3. “Food Service Management”, published by Directorate of Distance Education, Alagappa University, Karaikudi.
5. Ruby P. Puckett “Food Service Manual for Health Care Institutions”, 3rd edition, 2004, Publishd by Jossey-Bass, a Wiley Imprint, San Francisco.
6. “Entrepreneurship and Food Service management”, 2017, IGNOU Self Study Material.

VI. Co-curricular Activities

a) Mandatory: (Training of students by teacher on field related skills: 15 hrs)

1. For Teacher:

- To train the students about the importance and role of dietitian and dietary department in a hospital.
- To train the students in planning kitchen layouts and identifying various equipments used in food service institute.

2. For Student

Visit and submit a report on their visit to hospital having dietary department. Submission of a hand-written Fieldwork Report not exceeding 10 pages in the given format.

3. Maximum marks for Field work report: 05 marks

4. **Suggested Format for Field work:** Title Page, Student details, Content page, Introduction, Work done/ observation, Findings, conclusions and Acknowledgements

5. Unit Tests

b) Suggested Co-Curricular Activities

1. Training of students by related industrial experts.
2. Assignments like identification, care and maintenance of food service equipment.
3. Seminars, Group discussions, Quiz, Debates etc. (on related topics).
4. Preparation of videos on preparation of different diets.
5. Collection of material/figures/photos related to various menus & writing and organizing them in a systematic way in a file.
6. Invited lectures and presentations on related topics by field/industrial experts.

III B.Sc. Home Science – Semester V
SKILL ENHANCEMENT COURSE
Course-17 B: Hospital Food Service Management
End Semester Examination – Model Question Paper

Time: 3 Hrs.

Max. Marks: 75

PART – A

Answer any FIVE questions. Each question carries 5 Marks

(5x5 = 25 Marks)

1. Write about the importance of Food service in Hospitals.
2. Explain the organizational chart of food service team in a hospital.
3. Discuss the factors affecting working performance in food service kitchen.
4. Explain different kitchen layouts.
5. Discuss different purchasing methods.
6. What are the different methods of holding foods for service?
7. Discuss different styles of food service.
8. Define cost and write about components of cost.

PART – B

Answer FIVE questions. Each Question carries 10 marks

(5x10=50 Marks)

9. a) Write in detail about principles of management.
(OR)
b) Discuss different functions of dietitian in food service management
10. a) Write about the selection of equipment in a food service institute.
(OR)
b) Explain types of food storage.
11. a) Discuss different types of diets for patients given in a hospital.
(OR)
b) Explain food production methods in Hospital.
12. a) Write in detail about food service systems in health care settings.
(OR)
b) Discuss the role and duties of food service manager
13. a) Define Accounting. Explain different book of accounts.
(OR)
b) Discuss the factors for losses and write about cost control.

ANDHRA PRADESH STATE COUNCIL OF HIGHER EDUCATION

REVISED UG SYLLABUS UNDER CBCS

(Implemented from Academic Year 2020-21)

PROGRAMME: THREE YEAR B.Sc., HOME SCIENCE

Skill Enhancement Courses (SECs) for Semester V, from 2022-23

(Syllabus-Curriculum)

Course 16 C: FOOD QUALITY CONTROL AND ASSURANCE

(Skill Enhancement Course (Elective), 05 Credits) Max Marks: Theory: 100 +Practical:50)

I. learning outcomes

After successful completion of the course, the students will be able to

1. Describe and introduce the principles and methods of food quality control and assurance
2. Understand the methods of quality control and assurance in foods.
3. Apply and use the principles and selection of panelists for sensory evaluation and quality management system.
4. Analyse and explain about quality control and common food standards
5. Evaluate and assess the techniques of quality assessment of different foods.

II. Syllabus

Food Quality Control and Assurance

- Unit – I** Food Quality – Definition- Food Quality and its need in food industry - Food Quality control objectives- Importance – Functions of quality control – Stages of quality control in Food industry- Methods of quality control – Quality attributes- Classification of quality attributes.
- Unit – II** Food quality assurance: Theoretical and practical considerations, description of different systems: GAP, GMP, TQM, ISO, Indian Food Standards – Voluntary and Obligatory Standards (PFA, FPO, MMPO, BIS, AGMARK etc) Codex Alimentarius, WHO, Worldwide Food Safety issues. Fair Average Quality (FAQ) specification for food grains, ISO 9000 series.
- Unit – III** Sensory evaluation: Requirements and methods –Sensory parameters: Colour, flavour, texture, Taste, aroma, general and overall acceptability –Subjective and objective test of sensory parameters (Differential test, Rating test, Sensory threshold test)
- Unit – IV** Quality assessment of Food materials i.e. Cereals, Pulses, Fruits, Vegetables products – selection method, Food Standards- Food packaging and labelling methods - Recent trends
- Unit – V** Quality assessment of Food materials i.e. Meat, Poultry, Egg, Processed food products- selection method, Food Standards- Food packaging and labelling methods - Recent trends

Course - 16 C - Food Quality Control and Assurance Practical

III. Skills outcome

On successful completion of this practical course, student shall be able to

1. Identify and examine the methods for measuring food attributes.
2. Understand and estimate the principles of sensory evaluation of food products.
3. Exhibit skills in quality assessment of food materials.
4. Acquire skills in selection and training of sensory panel.
5. Evaluate techniques related to quality assessment of food products.

IV. Practical Syllabus

1. Sensory and instrumental methods for measuring food sensory attributes.
2. Selection and training of sensory panel
3. Assessment of sensory evaluation of foods by Hedonic scale
4. Quality assessment of cereals
5. Quality assessment of fruits and vegetables
6. Quality assessment of meat, poultry and other processed products.
7. Quality assessment of dairy products.
8. Quality assessment of Processed food products
9. Visit to food testing lab and writing report on quality assessment of different foods
10. Visit to food processing industry to study the quality measures undertaken by them.

V. References

1. Manay,S. and shadaksharamasamy, Food Facts and principles, New age International.(p) publishers,New delhi.
2. Srilakshmi, B., 2002, Food Science, 2nd edition, New Age International private limited.,New Delhi.
3. Siva sankar,B.(2013)Food processing and preservation 2nd edition, Prentice Hall,pvt,Ltd.
4. Swaminadhan,M., Food Science, Chemistry and Experimental foods, Bappco publishers,Banglore,2004
5. Ranganna S, Hand book of Analysis and Quality-Fruits and Vegetable products, Tata McGraw Hill, New Delhi,1986.

VI. CO-CURRICULAR ACTIVITIES

Mandatory

1. Visit to food processing industries to understand the principles and methods of quality control and assurance in foods.
2. Visit to food testing lab or any agency of food standards.

Suggested

1. Market survey of preserved fruits and vegetable products
2. Nutrition labelling requirements and developments
3. Assessment of personal hygiene
4. Assessment of surface sanitation by swab/rinse method
5. Celebration of Important days (National and International)
World Food safety day - 7th JUNE
World Food day - 16th OCT

III B.Sc. Home Science – Semester V
SKILL ENHANCEMENT COURSE
Course- 16 C: Food Quality Control and Assurance Practical
End Semester Examination – Model Question Paper

Time: 3 Hrs.

Max. Marks: 75

Part – A

I. Answer any five of the following questions

(5x5=25M)

1. Define Quality Control
2. Write about AGMARK?
3. Mention the functions of Quality control department.
4. Classification of quality attributes?
5. Write about ISO 9000series?
6. Describe BIS
7. Define food packaging
8. Write about Differential test.

Part - B

II. Answer any five of the following questions

(10x5=50M)

9. Write about the importance and functions of quality control?
(OR)
10. Explain about the stages and methods of quality control.
11. Describe about worldwide food safety issues?
(OR)
12. Write in detail about Fair average quality (FAQ) specification for food grains.
13. Explain about the requirements and methods of sensory evaluation?
(OR)
14. Describe about the Rating and sensory threshold test?
15. Explain about the Quality assessment of cereals and pulses?
(OR)
16. Explain in detail about food packaging and labelling methods for processed foods?
17. Write in detail about food standards for meat, poultry and egg?
(OR)
18. Explain about Recent Trends in food packaging and labelling methods?

ANDHRA PRADESH STATE COUNCIL OF HIGHER EDUCATION

REVISED UG SYLLABUS UNDER CBCS

(Implemented from Academic Year 2020-21)

PROGRAMME: THREE YEAR B.Sc., HOME SCIENCE

Skill Enhancement Courses (SECs) for Semester V, from 2022-23

(Syllabus-Curriculum)

Course 17 C: FOOD SAFETY, SANITATION AND HYGIENE

(Skill Enhancement Course (Elective), 05 Credits) Max Marks: Theory: 100 + Practical: 50)

I. Learning Out comes

After successful completion of the course, the students will be able to

1. Enumerate the various aspects of food safety and to identify the causes and prevention procedures for food borne illness, intoxication and infection
2. Understand the need for consumer education and discuss occupational safety and health administration requirements.
3. Analyse food handling procedure, describe food storage and refrigeration techniques.
4. Evaluate labelling methods by following the principles of food safety, sanitation and hygiene
5. To create awareness regarding sanitation of dishes, equipment and kitchen.

II. Theory Syllabus

- Unit – I** Food safety- Definition, Meaning - factors affecting food safety - importance of food safety - Risks and hazards - Food related hazards - microbial consideration in food safety- Food safety and standards bill 2005
- Unit – II** Basic principles of Food hygiene and Sanitation - Personal and environmental Hygiene – Hygiene aspects of Food handlers- Hygiene aspects in preparation and storage of food - dish washing and garbage disposal- Safety of leftover foods Methods of sanitation and hygiene
- Unit – III** Food Adulteration and Adulterants: Meaning, Methods to identify the presence of adulterants-Types of adulteration in various foods-Intentional, incidental and metallic contaminants - Consequences of adulteration
- Unit – IV** Safety in Food processing –Regulatory compliance requirement for establishment of food outlets - Frame work for enabling environment for serving safe and nutritious food at food establishment or outlets. Sterilization and disinfection using heat and chemicals – Solid and liquid waste management and disposal.
- Unit –V** Objectives of developing Food Safety and Standards- Enforcement of structure and procedure - Role of food analyst- good practices- statutory and regulatory requirements - Certification - HACCP, ISO-22000, FSSC-22000

Course: 17 C- Food Safety, Sanitation and Hygiene Practicals

III. Skill outcomes

On successful completion of this practical course, student shall be able to

1. List out common food adulterants in foods and understand the need for consumer education
2. Demonstrate good personal hygiene and safe food handling procedures
3. Exhibit skills in handling equipment ,describe storage and refrigeration techniques
4. Acquire skills in food handling, solid and liquid waste management and disposal.
5. Perform techniques related to food safety and standards.

IV. Practical Syllabus

1. Detection of common adulterants in foods
2. Bacteriological analysis of water
3. Microbiological examination of different food samples.
4. Assessment of personal hygiene
5. Assessment of surface sanitation by swab/ rinse method
6. Scheme for detection of food borne pathogens
7. Market survey of preserved fruits and vegetable products.
8. Demonstration of safe food handling procedure
9. Visit to Food Service Centre-Hotel/Fast food centre to study the food safety measures and report writing
10. Visit to Food service Institution- Hostel /Hospital to study the food safety, hygiene & sanitation measures and report writing.

V. References

1. Manay,S. and shadaksharamasamy, Food;Facts and principles, New age International.(p) publishers,New delhi.
2. Mahtab,S,Bamji.S,Kamala Krishnaswamy, Brahmam G.N.V,Text book of Human Nutrition,Third edition, Oxford and IBH publishing co. private limited,New Delhi.
3. Srilakshmi,B.,Food Science,2nd edition,New Age International private limited.,New Delhi.
4. Swaminadhan ,M., Advanced Text book on Food and Nutrition,Vol.1,Second Edition, Bangalore printing and publishing Co.Ltd,Banglore,2012
5. Dietary Guidelines for Indians, ICMR, National Institute of Nutrition
6. Norman Marriott (1999), Principles of Food Sanitation, 4th ed., Sanitation in Food Processing, JohnA.Troller, 1993, Academic press.

VI. CO-CURRICULAR ACTIVITIES

Mandatory (Training of student by teacher on field related skills)

1. Market survey of preserved fruits and vegetable products
2. Visit to Food Service Centre-Hotel/Fast food centre to study the food safety measures and report writing

Suggested

1. Visit to Food service Institution - Hostel /Hospital to study the food safety, hygiene & sanitation measures and report writing.
2. Group discussion on principles, actions and limitations of food safety, sanitation and hygienic procedures.
3. Celebration of Important days (National and International)
World sanitation day - 19th November, World Hand Hygiene Day - 5th May

III B.Sc. Home Science – Semester V
SKILL ENHANCEMENT COURSE
Course- 17 C: Food Safety, Sanitation and Hygiene
End Semester Examination – Model Question Paper

Time: 3 Hrs.

Max. Marks: 75

Part – A

Answer any five of the following questions –

(5x5=25M)

1. Define food adulteration
2. What are the standards for cereals?
3. What are the objectives of developing food safety?
4. Describe the role of Food Analyst.
5. What are the different types of adulteration in various foods?
6. What are the methods of sanitation and hygiene?
7. Write the standards for sugar and sugar products
8. Write the basic principles of food hygiene

Part – B

Answer any five of the following questions –

(10x5=50M)

9. a) Define food safety? Explain about the importance and factors affecting food safety?
(OR)
b) Describe about the food related hazards in food safety?
10. a) Explain about the personal and environmental hygiene?
(OR)
b) Discuss the solid and waste disposal.
11. a) Explain about the intentional, incidental and metallic contaminants in foods?
(OR)
b). Describe about the consequences of Food Adulteration?
12. a) Explain about the standards for milk and milk products?
(OR)
b) How do you plan network for creating enabling environment for serving safe and nutritious food at workplace.
13. a) Explain about HACCP?
(OR)
b) Write about Certification and ISO22000?

