

THIRD YEAR
Semester-VI
HSc -605 FOOD SERVICE MANAGEMENT

Theory: 4hrs/week
practicals: 3hrs./week

THEORY

- Unit I : a. Food Service in institutions – General factors to be considered – Kitchen Layout: Size of Kitchen, Types of Kitchen – Hospitals – Institutions.
- b. Book – Keeping and Accounting: Book – keeping: System of book keeping : Advantages of the double entry system: Books of account :
- Unit II : a. The types of cash books: Posting of the cash Book: Purchases book: Sales book; Purchases returns book book: Journal, Entries of transactions; maintaining a complete set of of books; restaurant books; trail balance: Profit and loss account.
- b. Equipment for food preparation and service. Classification and selection of equipment. Care and maintenance of equipment.
- Unit III : a. Food cost control: Factors responsible for losses: lack of proper supervision at the point of receiving food from suppliers: Methods of controlling food costs: kitchen calculations and cost statements.
- b. Food Management: Characteristics of food – Food purchasing – Receiving and storage of food.
- Unit IV : a. Menu planning – Food production – Food Service – Types.
- b. Sanitation and Hygiene: Personal hygiene – Environment Hygiene and Sanitation.
- Unit V : a. Ventilation lighting, water supply, Food storage, signs of infestation – prevention and control, Preparations: cooking, holding serving, cleaning and dish washing, waste disposal.
- a. Personnel Management – Development and Policies – Inservice training / appraisals.