

Practicals

1. Planning physical layouts of food service institutions, commercial, non-commercial, school feeding, ICDS etc.,
2. Quantity Food Production & Purchase and sale by the students.
3. Visit to Mid day Meal Programmes and observation of food service.
4. Visits to food service institution to study layout and food service equipment.
5. Visits to dietetic departments in hospitals.

References

1. MohiniSethi and SurjeetMolhan Catering Management – An Integrated Approach, Wiley Eastern Ltd., 1987.
2. The Complete Book of Cooking Equipment Jules Wilkinson, 2nd edition, A CBI Book, Published by Reinhold Company, 1981.
3. Design and Layout of Food Service Facilities, John C. Birchfield endorsed by the Food Service Consultants Society International 1988 by Van Nostrand Reinhold, 1981.
4. Kawala, K. (1963). Environmental Sanitation in India, Lucknow Publishing House.
5. Van Nostrand, Principles of Food Sanitation – II edition, AVI Book, Reinhold, New York.
6. Avery-A, A Modern Guide to Food Service Equipment, CBI Publishing Inc., 1980.
7. D.M.A. Arulanadam, Dr. K.S. Raman, Financial Accounting, Himalaya Publishing House, 2000.