

III year – VI Semester
Paper CN 602 :FOOD SERVICE MANAGEMENT

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

- Unit I : Food Management: Characteristics of food – Food purchasing – Receiving and storage of food.
- Unit II : Menu planning – Food production – Food Service – Types.
- Unit III : Sanitation and Hygiene: Personal hygiene – Environment Hygiene and Sanitation.
- Unit IV : Ventilation lighting, water supply, Food storage, signs of infestation – prevention and control, Preparations: cooking, holding serving, cleaning and dish washing, waste disposal.
- Unit V : Personnel Management – Development and Policies – In-service training / appraisals.

Practicals

1. Visits to food service institution to study layout and food service equipment.
2. Planning physical layouts of food service institutions, commercial, non-commercial, school feeding, ICDS etc.,
3. Visits to dietetic departments in hospitals.
4. Visit to Mid day Meal Programmes and observation of food service.
5. Visit to fast food centres and canteens.