CORE COURSE –IV : FOOD SERVICE FACILITIES
(Hours of Instruction per week: 6Hours Theory 3+Practical 3)

OBJECTIVES

To enable students

Gain knowledge in space allocation and arrangement of equipment in food
Service institution.
Develop skills in selecting and handling equipments for food preparation
and service.
Acquire knowledge in use of computers for catering services.

- -- -----------------

S.No.	TOPIC	COURSE OUTLINE	PRACT./RELATED EXPERIENCE

- -- -- - --------------

UNIT I

| | Type of food Service | Review of :
Location, architectural
Considerations, space
Allocation, design, work
Flow in all types of
Commercial and welfare food
Service institutions,
House keeping requirements in
Relation to size, work and storage
Heights. | |

UNIT II

| | Floor planning and layouts | Planning   and organizing space
relationships and arrangement
of equipment with assembly
Line concept.

Detailed layout and location of
Functional areas in relation to
Capacity, receipt, purchase &
Storage of food, food production,
Dinning, food service, removal of
Soiled dishes, hand washing and
Dishwashing.
Workers and their work space needs. | |
| | Work simplification | Sanitation of plant, garbage
Disposal and pest control. | |

UNIT III

| | Equipment | Review of classification, traditional
and modern equipments,
Materials used for bases | Market survey of
electrical & non-
electrical |

and finishes, Accessory	equipment
Parts and Functional	available.
Design of equipment.	

Equipment

needs for commercial and
welfare food service Institutions
of varying capacities

UNIT IV

Catering   Recent trends versus traditional,
Systems   cook, chill & cook - freeze
                        systems. Working knowledge of
                        mechanics of menu planning,
                        customer preferences, portion
                        cost and control.

UNIT V

Automation in   Advent of computer technology
The Hospitality   Advantage of using computers
Industry   in menu planning and accounting
                        functions of food service
                        institutions. Types of computer
                        systems used for reservation systems,
                        point of sale systems (POS) and
                        property management systems.(PMS)

REFERENCE

1. Peet L, and Thye L. S. ' Household Equipment,' John Wiley and Sons., New York,   1961.
2.   Beveridge E.B. and Churchil F.M. ' Household Equipment,' Experiment. The Lowa state college.
3.   Beveridge E.B. ' Choosing and using Home Equipment,' The Lowa State University press, Lowa
4. Ehrenkranz F. and Inman L. 'Equipment in the Home'. Harper and Brothers, New York, 1958.
5. Johnston B.J. Equipment for modern living, the Macmillan Co., New York, 1965.
6.Vasantha B.J. household equipment principles. Prentice Hall Inc.,Engle, Wood Cliffs, New york, 1964.
7.Glow G. Edition, 'Catering Equipment and systems Design' Applied Science Publishers Ltd. London 1977.
8.Kotschevar and Terrell, ' Food Service Planning, Layout and Equipment,
      2ⁿᵈ Edition, John Willey and Sons, 1997.
9.   Unklebay N.S. Unklebay K. " Energy Management in food Service.
          Ellis Horwood Ltd., England, 1982.
10. Palan E.R. Sc. Steadler, J.A. 'Preparing for the food service
          Industry- 'An introductory approach" AVI Publishing Co., West Port, 1986.
11. Foster, D.L. - V.I.P. An introduction to ' Hospitality, Glencoe,
          Macmillan/ McGraw - Hill , International Editions, 1993.
12. Foster, D.L. - Food and Beverage Operations, Methods and cost controls
          Glencoe, Macmillan/ McGraw – Hill, International Editions, 1993.
13. West, B.B., Wood, L., Harger, V.F. and Schugart - Food Service in
          Institutions, John Wiley & Sons., N.Y., 1972.