

**CORE COURSE XII : FOOD SERVICE MANAGEMENT – II**

**Objectives**

1. To enable the students to gain knowledge on systems, types and styles of food service in catering establishments.
2. Develop skills for quantity cookery.
3. Gain knowledge and develop skills in handling equipments and their maintenance.
4. Gain knowledge on ideal food service layout.

**COURSE OUTLINE**

**UNIT – I**

**Food Service – Classification of food service according to**

- a. Method of Processing : Types of food service systems: Conventional systems, Commissary system, read prepared system and assembly – service system.
- b. Styles of Service : Service of food-self service, tray service, Waiter – Waitress Service and portable service.

**Meal Planning**

- c. Menu : Types of menu, Principles involved in menu Planning: Indian and Western, menu planner, why menu Planning; techniques in writing menu card.

**UNIT – II**

***i. Quantity Food Purchasing and Storage.***

- a. Purchasing : Purchasing officer, duties, purchasing procedure, selection of supplier, methods of purchasing, purchase specifications.
- b. Receiving : Procedure and forms.
- c. Storing and issuing : Objectives, types of store records, and stores issues.

***ii. Quantity Food Production and Service.***

- a. Quality standards and control
- b. Standardisation of recipes
- c. Portion control: Utilization of left over foods.
- d. Ways and means of creating good atmosphere (Interior decoration)
- e. Informal and formal service styles (Table Service)

**UNIT – III**

Food Cost Control : Principles of food cost control, elements of cost-food cost, labour cost and over head expenses; why good cost control; factors responsible

for losses in a food service industry; methods of controlling goods costs leading to profit; costing of dishes, meals and events; methods of pricing items.

#### **UNIT – IV**

##### **Equipments and Furnishings**

- a. Classification of equipment, factors involved in selection of equipments; purchase of equipment, operational know-how, care and maintenance of equipments; dining room furnishings.
- b. Materials Used: Base materials used in the manufacture of equipments, materials used for finishes, materials used in the manufacture of dining room furnishings.

#### **UNIT – V**

Food Plant Layout: Flow of work, characteristics of a typical food service layout, layout of food plants-space allocation for the various areas and flow of traffic through receiving, storage, preparation, service and dish washing areas; arrangements of equipments in work centers; optimum working heights.

##### **Practicals:**

1. Visiting star hotels to gain practical knowledge on the styles of food service.
2. Observing the ideal food plant layout in a hotel.
3. Gaining practical experience on the use of equipments and their care.
4. Standardisation of 5 selected quantity recipes in relation to cost, time and equipment.
5. Organising, preparing and serving 2 special meal for 25 more members.

##### **Reference Book**

1. Kotschevar, L. and Terrel, M.E. 1971 – Food service Planning, Layout and Equipment, John Wiley and Sons.
2. Kotas, R and Davis, B., - 1973 – Food Cost Control, Mc.Millan & Sons.
3. Mohini Selti and Surjeet Malhan, 1987 – Catering Management – an integrated approach, Wiley Eastern Limited, New Delhi.
4. West, B.B.Wood.L.Harger, V.F. and Shugart, G., 1988 – Food Service in Institutions, John Wiley and Sons, New York.