



BHARATHIDASAN UNIVERSITY
TIRUCHIRAPPALLI – 620 024

M. Phil., Food Service Management & Dietetics (FT / PT) PROGRAMME
(For the candidates admitted from the academic year 2007-2008 onwards)

Semester I

	Title of the Course	Marks			Credits
		IA	UE	Total	
Course - I	Research Methodology	25	75	100	4
Course - II	Food Service Management	25	75	100	4
Course- III	Dietetics and Diet Counseling	25	75	100	4

Semester II

Course – IV	Elective Business Management	25	75	100	4
	Dissertation and Viva-Voce Viva Voce 50 marks Dissertation 150 marks			200	8

QUESTION PAPER PATTERN (Course I – IV)

Part A: One question “Either OR” from each unit. Each question carries 6 marks (5 x 6 = 30 marks)

Part B: One question from each unit. Each question carries 15 marks. The candidate has to answer three questions out of five questions (3 x 15 = 45 marks).

M.Phil. Food Service Management & Dietetics

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COURSE– I - RESEARCH METHODOLOGY

Unit I – Fundamental Concepts:

- 1.1. Research problem – Definition, identification – statement of research problems – criteria for selection.
- 1.2 Variables – Meaning and identification in relation to the research problem – Independent, Dependent, Control and intervening variables.
- 1.3 Hypothesis – Meaning and importance – Types of Hypothesis.

Unit II – Research Tools:

- 1.1. Questionnaire, Interview, Schedule, Observation and Experimentation.
- 1.2. Scaling Techniques – Different types – Nominal, Ordinal, Interval and ratio – attitude Scales – Rating scales check list.
- 1.3. Characteristics of Tools – Reliability and Validity.

Unit III – Research Design / Proposal:

- 1.1. Meaning and purpose of a design / proposal
- 1.2. Steps in Designing – Statement of the problem – Hypothesis identification of the variables – Selection of samples and the tools – plan of analysis – Time, Budget, Cost Resources, Personnel etc.

Unit IV – Data Analysis:

- 1.1. Measures of central tendency, dispersion, Bivariate analysis – Correlation and regression – Pearson's Product moment correlation coefficient by ranks, bi-serial correlation – Regression lines.
- 1.2. Multiple and partial correlation – concepts only.

Unit V – Interpretation and Data Processing

(A)

- 1.1 Normal Probability Distribution and its uses.
- 1.2 Parametric tests – Large and small samples
- 1.3 Non-Parametric tests.
- 1.4 Analysis of Variance – one way and two way classifications

(B)

- 1.1. Introduction to Computers
- 1.2. Computer methods applicable to Research
- 1.3. Processing of Data-Input / Output
- 1.4. Computer Generations

Reference:

1. Kothari. C.R. Research Methodology – Methods and Techniques, New age International, 2003
2. Gupta, S.P. Statistical Methods, 29th revised edition, Sultan chand and sons, New Delhi, 2000.

COURSE II – FOOD SERVICE MANAGEMENT**Objectives:**

To enable students

1. gain knowledge about the principles and functions of management
2. develop skills in organizing and establishing food service institutions

Unit I

Food service management and therapeutic nutrition – origin, profile, scope. Role in national and international scenario. Types of food service establishment, kinds of food service systems, organizational and management – principles, scope, tools of management, management process and managerial problems

Unit II

Modern techniques of assessing need, identification and allocation of resources – finance, machinery, material and manpower infrastructure – financial management – food cost control, books of accounts, budgetary and non budgetary control.

Unit III

Personal management – Staffing, Authority, responsibility, delegation, motivation, human relations, communication and evaluation techniques, present trends in marketing

Unit IV

Advances in Catering Technology, Food plant layout and positioning of work centers – Food selection – purchasing storing, quantity – Food preparation , cooking and serving

Unit V

Quality control, food service establishments, HAACP, hygiene and sanitation, safety and security, recent trends in institution equipments, fuel economy and catering systems.

References:

1. Collier.M. and Sussen C. success in principles of catering, 1990
2. Dhawan. V. Food and Beverage Service, 2000
3. Joan.C. Branson and Iema.M. Hotel and hospital house keeping, 1996

Journals:

- Indian journal of nutrition and dietetics
- Journal of clinical nutrition
- Journal of American dietetic association

COURSE III – DIETETICS AND DIET COUNSELING

Objectives:

To enable students

1. understand the role of dietician in diet counseling
2. gain knowledge about the principles of diets principles of diet therapy and different therapeutic diets.

Unit I

An overview of family nutrition. Diet for various stages of life cycle. Macro and micro nutrients and the impact deficiency

Unit II

Feeding the patients – nutritional screening, nutritional care process, nutritional care record, routine, hospital diets – qualitative and quantitative diets, plans – Regular Diet, infant diet, fluid diet, clear liquid diet, tube feeding, internal feeding, parentrl, peripheral, central, total and supplemental nutrition.

Unit III

Medical nutrition therapy for various febrile conditions, surgical conditions – preoperative and postoperative diet, obesity and underweight

Unit IV

Gastro intestinal disorders, metabolic disorders – diabetes mellitus, cardiovascular disorders, renal disorders.

Unit V

Diet counseling – role of dietitian in the hospital and community – education and professional qualifications of dietitians, professional code of ethics, Role of clinical teaching, administrative and community dietitian – requirement for becoming a registered dietitian – American dietetic association and Indian dietetic association.

References:

- Mahon I.K. Krauses food, nutrition diet therapy, 2004
- Williams, basic nutrition and diet therapy, 2001
- Cataldo, debryne and whitney Nutrition and diet therapy, 1991
- Olson, S. and shike modern Nutrition in Health and Diseases, Vol 1 and 2, 1994
- Potter, nn Food Science, 5th edition, 1997

Journals

Indian journal of nutrition and dietetics
Journal of clinical nutrition
Journal of American dietetic association

ELECTIVE – COURSE IV – BUSINESS MANAGEMENT

Objectives:

1. understand the legal formalities of starting various types of business organizations
2. gain knowledge on the various sources of finance and management

Unit I

Scope of business – objectives of modern business, Essentials of a successful business – forms of business organization – Types of companies – Role proprietorship, partnership, joint, stock company, important documents of companies, state enterprise, cooperative societies.

Unit II

Sources of finance – important of finance – sources of company finance – sources of long term and short term finance, kinds of shares, debentures, ploughing back of profits, Role of banks and other financial institutions

Unit III

Principle of Accounting – journal and ledger – balancing, trial balance preparation of cash book, subsidiary books, cost and cost control- Methods of controlling cost, types of cost, cost sheet.

Unit IV

Preparation of final accounts – Preparation of the trading accounts profit and loss accounts – balance sheet – simple adjustments

Unit V

Marketing – channels of distribution, importance of middle men in trade, wholesale and retail trade, Sale promotion – Salesmanship and advertisement, Small scale industries – need for entrepreneurs, problems of small enterprises, government policy towards small business development schemes, registration of industrial estates – objective, advantages.

References:

- Reddy, T.S. & Murthy A. Financial accounting, Margham Publications, Chennai 2003
- Vinayakam, N. Mani. P. & Nagarajan, K.H. Principle of accounting, Himalaya Publications, New Delhi 2003
- Reddy, P.N. & Gulshan, Principles of Business Organization and Management Eurasia Publishing House, New Delhi, 2003

Journals

- I • Indian journal of nutrition and dietetics
- Journal of clinical nutrition
- Journal of American dietetic association
