CORE COURSE-IX - QUANTITY FOOD PRODUCTION AND SERVICE
( Hour of Instruction / week : 6 hours (3+3))

OBJECTIVES
To enable students
1. Develop professional competence in quantity food production.
2. Acquire training in the different types of service used in various catering establishments.

<table>
<thead>
<tr>
<th>S.No.</th>
<th>TOPIC</th>
<th>COURSE OUTLINE</th>
<th>PRACT./ RELATED</th>
</tr>
</thead>
<tbody>
<tr>
<td>UNIT I</td>
<td>Menu planning</td>
<td>Study of menus for different Types of quantity food outlets.</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Courses of menu, Uses of menu cards, points for Menu writing</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Important cookery terms used in Menus, common French and English Menu terms.</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Review of mechanics of menu Planning. Menu format, Standardization of recipes, recipe files and Adapting recipes.</td>
<td></td>
</tr>
<tr>
<td>UNIT II</td>
<td>Quantity Food</td>
<td>Transportation, receipt and Handling of foods. Storage of Foods (dry &amp; refrigerated)</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Transportation And buying</td>
<td>Review of food selection with Reference to food buyer, Methods of buying, specifications, Use of processed and convenience Foods.</td>
<td></td>
</tr>
<tr>
<td>UNIT III</td>
<td>Methods of cooking</td>
<td>Application of cookery principles for quantity food production for various food groups.</td>
<td>Prepare menu courses for Indian, Western Far East and Continental meals (at least 2 each)</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Methods of cooking- Moist, Dry heat (using air as a medium) -veg., non veg. &amp; Using fat as a medium, Micro wave Cooking. calculate nutritive value, yield, size of portion, cost/serving</td>
<td></td>
</tr>
<tr>
<td>UNIT IV</td>
<td>Quantity Food Production</td>
<td>Review of food standards.</td>
<td></td>
</tr>
</tbody>
</table>
Food preparations - main dishes and their usual accompaniments.
Soups, salads and salad dressings
Common sauces and chutneys.
Dishes for special catering
Functions, festivals.

UNIT V
Food Service Equipment for service
Techniques Silver, crockery, glassware,
Stainless steel, plastics And melamine ware

1. Planning the menu, organizing,
preparing & serving
breakfast, lunch,
teas and dinner for
50 persons and more

2. Prepare & serve
Line n - table cloths
Table mats, napkins.
Flowers for the table
Rules for laying a table.
Rules for waiting at a
Table.
Types of service - Formal,
informal and Indian service-
carving at table.
Food and beverage service
For special catering functions
like wedding Receptions,
outdoor catering
Style of service – Indian, Far
East and continental menus.

3 festival menus

3. Practical training
in table food
Service.

Style of service – Indian, Far
East and continental menus.

REFERENCE:
1. West B.B. Wood L. Harger V.P. (1966) Food Service in institutions John Willey
And sons, Inc., New York.
Association of India.
York.
4. Waldo (1969) Recipes for great restaurants, Colier Macmillan Boom Company,
New York.
John Wiley and Sons Ltd.
6. Thangam E. Philip (1965) Modern Cookery for Teaching and the trade vol. I & II,
John Wi Orient Longmans Ltd., New Delhi.
And Sons, New York.
8. Marzia Magris, Canty Mc Crary and Richard Brighton, Introduction to catering
9. Lewis J. Miner, Ronald Ficichy 1984- Food service system Management AVI
Publishing Company.


**JOURNALS**

5. Journal of Food Science and Technology.
7. World Review of Nutrition and Dietetics.