

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.

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

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

<p>Food Service Techniques</p>	<p>Equipment for service Silver, crockery, glassware, Stainless steel, plastics And melamine ware</p>	<p>1. Planning the menu, organizing, preparing & serving breakfast, lunch, tea and dinner for 50 persons and more</p>
<p>2. Prepare & serve</p>	<p>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</p> <p>Style of service – Indian , Far East and continental menus.</p>	<p>3 festival menus</p> <p>3. Practical training in table food Service. buffet service, Food and beverage service.</p> <p>special catering for birthday, wedding anniversary parties and other Special functions Equipment list And decorative Items to be Included.</p>

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3. Karla Longree(1967) 'Quantity Food Sanitation' John Wiley and Sons, Inc., New York.
4. Waldo(1969) Recipes for great restaurants, Colier Macmillan Boom Company, New York.
5. Kotschewar L. and Terrel M.E.(1961) Food service Planning layout and Equipment, John Wiley and Sons Ltd.
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10. Paul Mericks, Peter Jones - The Management of catering operations, 1986. Holt, Pinehart and Winston Publishers.

JOURNALS

1. American Journal of Clinical Nutrition, Published by the American Society For Clinical Nutrition.
2. Indian Journal of nutrition and dietetics pub. Sri Avinashilingam Home Science college, Coimbatore.
3. Indian Management - Journal of all India management Association.
4. Journal of American Dietetics Association.
5. Journal of Food Science and Technology.
6. Nutrition-published National Institute of Nutrition.
7. World Review of Nutrition and Dietetics.