

**MAJOR BASED ELECTIVE II –  
HOSPITAL DIETARY SERVICES MANAGEMENT**

**Unit I**

Food – meaning, concept and types. Nutrition – definition, role of nutrition in growth & development, Food pyramid, Energy suppliers of nutrition with caloric value

**Unit II**

**Food Hygiene:** Hygienic practices to be followed by food handlers & suppliers.

**Unit III**

Dietary Dept. – Location, Layout, role of dietary department in diseases & treatment facilities, equipment, staff distribution

**Unit IV**

**Supply Services:** Role & responsibilities of dietician, Dietary officer, centralized & decentralized system of supply, Different types of diet – cardiac, diabetes, ECU patients, new born & under five

**Unit V**

Inventory control of Dietary department, purchase procedure, stock verification, stocking, wastage, Management in kitchen role of store keeper

**Text Book:**

1. Dr. B.Srilakshmi - FOOD SCIENCE – New Age International Publishers.
2. A.M.Chalkley - A Textbook for the Health Worker Vol. I - New Age International
3. G.D.Kunders - Hospitals: facilities planning and management – Tata McGraw-Hill