

BASIC CATERING SERVICES

UNIT-I

- 1.1. Evolution of Catering Industry and Brief Description of different Types of Catering Establishments.
- 1.2. Catering as a Career and Job Prospects in the Industry.
- 1.3. Introduction to Hotel Industry and Various Departments in Hotel and their functions.
- 1.4. Organization Structure of Small, Medium and Large Hotels.
- 1.5. Different Types of Plans in a Hotel.
- 1.6. Menu – Definition (Menus followed in various Catering Establishments).

UNIT-II

- 2.1. Aims and Objectives of Cooking Food.
- 2.2. Methods of Cooking.
- 2.3. Points to be considered while selecting Raw Materials (Veg, Milk Products and Meat)
- 2.4. Equipments and Utensils used in Food Production Department.
- 2.5. Preparation of Ingredients.
- 2.6. Organization Structure of Food Production Department - Duties and Responsibilities of Personnel.
- 2.7. Types of Fuel.
- 2.8. Preservation and Storing Methods of Raw Materials and Cooked food items.
- 2.9. Safety and Hygienic Procedures followed in Food Production Department.

UNIT-III

- 3.1. Importance of Front Office Department.
- 3.2. Organization Structure of Front Office Department and their Duties and Responsibilities.
- 3.3. Types of Rooms and their Reservation & Cancellation Procedure.
- 3.4. Importance of Housekeeping Department.
- 3.5. Organization structure of Housekeeping Dept - Duties and Responsibilities of Personnel.
- 3.6. Cleaning Equipments and Agents used in Housekeeping Dept.
- 3.7. Procedure for Cleaning Rooms & Public area.

UNIT-IV

- 4.1. Importance of Food & Beverage Service Department.
- 4.2. Organization structure of Food & Beverage Service Dept. and Responsibilities of Personnel.
- 4.3. Attributes and attitudes of a Good Waiter.
- 4.4. Different Types of Cutlery, Crockery and Glassware used in Food & Beverage Service Department.
- 4.5. Types of Service.
- 4.6. Western Culinary Terms.

UNIT-V DEMONSTRATION OF THE FOLLOWING RECIPES

- 5.1. Soup 5 Varieties (Indian, Chinese & Continental)

- 5.2. Pulao – 5 Varieties
- 5.3. Fried Rice - 3 Varieties.
- 5.4. South Indian Dishes – 5 Varieties
- 5.5. North Indian Gravy – 2 Varieties
- 5.6. Fish – 3 Varieties
- 5.7. Chicken – 3 Varieties
- 5.8. Cutlets & French Fries
- 5.9. Sandwiches
- 5.10 Plain Sponge
- 5.11 Cookies
- 5.12 Bread

Reference :

- 1) Modern Cookery for Teaching and Trade – Vol.I & II – Thangam E-Philip (Orient Longman Publications)
- 2) Theory of Cookery – Krishna Arora (Frank Brothers & Company, New Delhi)
- 3) The Theory of Catering – Kinton & Ceserani (ELBS Publications)
- 4) Food and Beverage Service Training Manual – Sudhir Andrews (Tata Mc.Graw Hill Publications)
- 5) Food & Beverage Service – Lillicrap & Johncousins.
- 6) Hotel Front Office Training Manual – Sudhir Andrews (Tata Mc.Graw Hill Publications)
- 7) Hotel House Keeping Training Manual – Sudhir Andrews (Tata Mc.Graw Hill Publications)