

HOSPITALITY SERVICES

Unit – I

Transport Catering – Classification – Air, Rail, Ship and Luxury Coaches.
Air Catering – Planning of Menus – Organisation of Service – Airline Tray Service – Importance of Flight Kitchen Units – Limitations of Air Catering.
Rail Catering – Planning of Menus – Organisation of Service – Refreshment Stalls in Railway Stations – Pantry Car Service – Role of Indian Railway Catering & Tourism Corporation – Palace on Wheels.

Unit – II

Ship Catering – Catering Service in Passenger Ships - Cruise Lines Catering – Compiling of Food and Wine Lists for Cruise Liner Catering.
Catering in Luxury Coaches – Service of Snacks and Beverages.

Unit – III

Hospital Catering – Planning of Menu For Invalids – Importance of Diet Kitchen – Hospital Tray Service.

Unit – IV

Industrial Catering – Planning of Kitchen and Food Service Areas – Role of Cyclic Menus – Benefits of Subsidy Offered by the Management.
Institutional Catering – Food Service Units in Research Institutions such as I.C.A.R., C.S.I.R. and I.C.M.R. – Planning of Menus.
Schools, Colleges and Universities – Planning of Menus – School Meal Services and Canteens – Importance of Nutritive value.

Unit – V

Out-Door Catering – Types of Functions - contracted and Speculative Functions–Organisation of Food Production and Food Service Areas – Problems in Outdoor Catering.
Miscellaneous forms of Catering such as Club Catering, Prison Catering and Catering in Armed forces.

Reference Books :

- 1) Hotel Management Theory Volume I & II – Dr. B.K. Chakravarthi (APH Publishing Corporation, New Delhi)
- 2) Food and Beverage Service – Dennis Lillicrap & John Cousins (ELBS Publications)
- 3) Catering Management – An Integrated Approach – Mohini Sethi & Surjeet Malhan (Wiley Eastern Ltd.)