

## 5<sup>th</sup> Semester

### DISCIPLINE SPECIFIC ELECTIVE (DSE)

#### NAD516D: NUTRITION & DIETETICS - INSTITUTIONAL MANAGEMENT

CREDITS: THEORY-4, PRACTICAL-2)

#### Objectives:

- To acquaint students with knowledge of food service management and its establishment.
- To provide students with knowledge of quantity and quality food production.
- To give students information about safeguards in food production.

#### Unit-I Food service systems and their development

- Types of Food Service System
- Commercial and Noncommercial
- Approaches to the Food Service Management Principles, Functions
- Tools of Management

#### UNIT II Layout and Design

- Definition of layout and design,
- Factors affecting layout and design,
- Determining Work Centers,
- Principles of Kitchen layout
- Work flow, Work simplification

#### UNIT III Equipments

- Classification of equipments
- Factors affecting selection of equipments,
- Purchase and installation,
- General care and Maintenance of equipment,
- Cleaning systems

#### UNIT IV Purchasing Receiving and Storage

- Purchasing Activity, Methods of Buying & Receiving
- Methods of Delivery, Delivery Procedure and Revising Procedure
- Types of Storage, Storekeeping and Store Record
- Maintenance of Food Quality in Storage
- Approaches to Entrepreneurship Development

#### Practicals:

1. Weights and measures:
  - Common measures used for foods.
  - Common abbreviations, equivalents and conversion factors.
  - Approximate weight of food types according to standard measuring cups and/or size or number.
  - Volume measures equivalents.
2. Cost Analysis of Processed Foods used in Food Service Establishment.
3. Analysis of Equipment used in Quantity Cookery in Food Service Establishment

#### References:

- Green Erric (1986): Profitable Food And Beverage Management Operations, John Williams Company
- Jagmohan Negi: Managing Hotels and Restaurants, Authors Press, Delhi.
- Peter F. Drucker: The Practice of Management, Allied Publishers limited.
- Sethi Mohini (2007): Catering Management & Integrated Approach, Wiley Publication.
- T. Ramaswamy: Principles of Management, Himalaya Publication.
- Verghese Brian: Professional Food and Beverage Management, MacMillan India Ltd.
- West B. B. & Wood L. (1988): Food Service in Institutions, John Wiley & Sons, New York