

1	Name of Syllabus	C. C. In FOOD SERVICE MANAGEMENT (401103)																																															
2	Max.Nos of Student	25 Students																																															
3	Duration	6 Month																																															
4	Type	Part Time																																															
5	Nos Of Days / Week	6 Days																																															
6	Nos Of Hours /Days	4 Hrs																																															
7	Space Required	Workshop = 300 Sq feet Class Room = 200 Sq feet TOTAL = 500 Sq feet																																															
8	Entry Qualification	S.S.C. Pass																																															
9	Objective Of Syllabus/ introduction	The Students acquire & develop knowledge of the Hotel & Catering industry & job relation to Hotel industry.																																															
10	Employment Opportunity	Can set up own food Services industry Provide catering service in local area. Can work in hotel & industry / Catering industry																																															
11	Teacher’s Qualification	Diploma in Hotel Management																																															
12	Training System	<table><tr><th colspan="7">Training System Per Week</th></tr><tr><td>Theory</td><td>Practical</td><td colspan="5">Total</td></tr><tr><td>6 Hours</td><td>18 Hours</td><td colspan="5">24 Hours</td></tr></table>						Training System Per Week							Theory	Practical	Total					6 Hours	18 Hours	24 Hours																									
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13	Exam. System	<table><tr><th>Sr. No.</th><th>Paper Code</th><th>Name of Subject</th><th>TH/PR</th><th>Hours</th><th>Max. Marks</th><th>Min. Marks</th></tr><tr><td>1</td><td>40110311</td><td>Cookery & Bakery Management</td><td>TH-I</td><td>3 hrs</td><td>100</td><td>35</td></tr><tr><td>2</td><td>40110312</td><td>Hygiene</td><td>TH-II</td><td>3 hrs</td><td>100</td><td>35</td></tr><tr><td>3</td><td>40110321</td><td>Western & Indian dishes</td><td>PR-I</td><td>3 hrs</td><td>100</td><td>50</td></tr><tr><td>4</td><td>40110322</td><td>Restaurant & Counter Services</td><td>PR-II</td><td>3 hrs</td><td>100</td><td>50</td></tr><tr><td></td><td></td><td>Total</td><td></td><td></td><td>400</td><td>170</td></tr></table>						Sr. No.	Paper Code	Name of Subject	TH/PR	Hours	Max. Marks	Min. Marks	1	40110311	Cookery & Bakery Management	TH-I	3 hrs	100	35	2	40110312	Hygiene	TH-II	3 hrs	100	35	3	40110321	Western & Indian dishes	PR-I	3 hrs	100	50	4	40110322	Restaurant & Counter Services	PR-II	3 hrs	100	50			Total			400	170
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FOOD SERVICE MANAGEMENT

Theory :- I Cookery & Bakery Management

- 1) Aim and object of cooking food.
- 2) Classification of raw materials.
- 3) Principles of food storage according to type of commodity.
- 4) Ventilation and refrigeration.
- 5) Preparation of ingredients.
- 6) Methods of mixing food. Movement in mixing, weighing and measuring. Texture in food.
- 7) Methods of cooking with special application to meat, fish, vegetable, soup, cheese, pulse and eggs cookery.
- 8) Accompaniments and garnishes, sauces, stuffing's, etc.
- 9) Different types of flavorings and seasonings used in western and Indian cookery.
- 10) Re-heating of food.
- 11) Cooking of food.
- 12) Planning of meals.
- 13) Larder work.

RESTAURANT AND COUNTER SERVICE.

1. Care and use of special equipment for the service of hot and cold beverages including milk, iced drinks and sodas and ice cream. Knowledge of quantities and method of service.
2. Preparation and service of sandwiches, snacks and salad. Use of tills and checks. Care and use of equipment layout of tills.
3. Arrangement and preparation of tables. Laying of cloths and changing. Folding napkins.
4. Arrangement of silver according to the menu. Care of silver, cutlery and glass, china cruets and flowers. Laying up for numbers.
5. Use of napkin and tray.
6. Knowledge of menu, constituents of dishes; Indian and Western terms; tariff. Method of service of food and beverages.
7. Simple method of control bills, checks.
8. Attention to customer; personal deportment.
9. Foods and their usual accompaniments.
10. Methods of cooking potatoes, common sauces, salads and dressing.

NUTRITION

1. Definition; nutrition down the ages.
2. Definition of calories, calories used in Nutrition as opposed to those in Physics; standard measurements of amount. Daily requirement; factors that affect the daily requirement.
3. Carbohydrates: Composition, classification, sources, functions, daily requirements, excess and deficiency.
4. Protein : Composition, classification, source with special reference to importance of animal sources, daily requirement based on age groups, excess and deficiency.
5. Fats : Classification according to sources. Difference between animal fat and vegetable fat. Functions, daily requirements, excess and deficiency.
6. Mineral Salt : Water, Calcium, Phosphorus, sources, functions, deficiency, daily requirement, Iron, Iodine.
7. Digestion of food in the mouth, stomach, intestine, adsorption of food, metabolism of food.
8. Direct linking up of nutrition with every day cooking by calculating food value of the dishes prepared.
9. Balanced diet : definition, planning of balanced diets for different age groups and for industrial canteens and school cafeterias, etc.

Practical :- I Western & Indian dishes

Western :

- 1) Basic stocks special soups thickened and creamed soups.
- 2) Simple sauce and gravies made on correct principles, Mayonnaises and cream sauce.
- 3) Fish.
- 4) Entrees and relieves.
- 5) Potatoes boiled, roast, fried, puree, sauté, straw, macaire.
- 6) Vegetables : cleaning and cooking of green and root vegetables, Macedoine and simple dressed vegetables.
- 7) Vegetarian dishes.
- 8) Puddings : steamed and sweets.
- 9) Cakes, pastries and sweets.
- 10) Beverages.
- 11) Break fast dishes : porridge, preparation of grape fruit.

Indian :-

1. Boiled rice, lime rice, sambar rice, vegetable pilau.
2. Chappaties, parattas, poories, kachories.
3. Kofta, vindaloo, kababs.
4. Dal : Massor dal, dry dal, sambar, moong dal.
5. Vegetable : vegetable curry, stuffed vegetables, bhujjias, bhartas, raitas, salads.
6. Snacks; Golwada, potato bonda, samosa, dalwada, bhujjias, pakoras, tikki, namkin para, sev, iddli, dosa.
7. Sweets : barfis, malpurs, balushai, shakarpara, kheer, phirnee, payasam.

Theory - II. HYGIENE.

1. The place of hygiene in the Catering Industry.
2. The importance of creating a right attitude of mind towards hygiene. Securing the active co-operation of the food handlers.
3. General principle of Hygiene in relation to the production of food.
4. Importance of positive food health; need for balance between vocational occupation and leisure recreation.
5. Personal hygiene of staff. Care of skin, hair, hands and feet, hygiene use of cosmetics.
6. Relationship of right clothing to personal comfort and aid to efficiency. Choice and care of protective clothing.
7. Importance of the attainment of good standard of personal deportment and correct speech.
8. Need and conditions necessary for exercise, rest fresh air and healthy diet. Habit formations. Value of routine.
9. Washing facilities. The role of hot water.
10. The regulations of to be followed with regard to cleanliness of food premises, storage condition, refrigeration, preserved food.
11. Common kitchen pests – cause, treatment and preservation. Services available from local authorities. Disposal of garbage.
12. Protecting food from contamination and prevention of food borne infection.

Practical :- II Restaurant & Counter Services

1. Enumeration of cutlery, crockery, upkeep and cleaning.
2. Folding of serviettes.
3. Laying and changing of table-cloths and serviettes for various meals. Correct use of waiter's cloth and simple laying as per menu.
4. Arrangement of silver according to the menu.
5. Further practice in table laying. Pouring out of coffee water.
6. Waiting and clearing practice.
7. Laying for breakfast and afternoon tea, French service and English service.
8. Tray service, invalid service, use of tray.
9. Laying the table for number s\and clearing.
10. Writing of menu card and laying the table.
11. Preparing or customers (Restaurant Mis-en-place).
12. Order taking, making of cheques and bills, presentation of bills.
13. Visual education with the help of filmstrip.
