

SARDAR PATEL UNIVERSITY
Programme: B.Sc (Home Science)
Semester: III
Syllabus with effect from: June-2012

Practical

Paper Code: UH03CFDN09	Total Credit: 2
Title Of Paper: Institutional Food Service Management	

	Description in detail	
1	Survey to find out the prevailing pricing of various food stuff.	
2	Analysis of relationship between the purchase amount, edible portion and cooked weight of foodstuff	
3	Quantity cooking- concept, principals, and techniques.	
4	Preparing a planning prospect for setting up of food service unit.	
5	Planning and organizing a mid day snack for preschool children.	
6	Planning and organizing meals for college canteen.	
7	Planning and organizing meals for college hostel mess.	
8	Planning and organizing meals for working women hostel.	
9	Planning and organizing meals for Industrial canteen.	
10	Planning and organizing meals for different occasion(birthday, cocktail party, conferences etc)	

Basic Text & Reference Books

- Sethi M., Malhan, S. (1993) Catering Management –An integrated Approach, 2nd Edition New Age International Publishers, New Delhi.
- Sethi.M. (2004) Institutional Food Management. New Age International Publishers, New Delhi.
- Mudambi.S.R., Rajagopal M.V.(2007) Fundamentals of Foods , Nutrition and Diet therapy. New Age International Publishers, New Delhi.
- 4. Ronald. .F. (1994) Quality Sanitation and Management, Educational Institute of the American Hotel and Motel Association, U.S.A.

