



SARDAR PATEL UNIVERSITY
VallabhVidyanagar, Gujarat
(Reaccredited with 'A' Grade by NAAC (CGPA 3.25)
Syllabus with effect from the Academic Year 2021-2022

P.G.Diploma in Dietetics
Semester-II

Course Code	PH2EPGDD53	Title of the Course	Food Services Management
Total Credits of the Course	04	Hours per Week	04

Course Objectives	<ul style="list-style-type: none">To enable students to be familiar with medical food services and hospitals as organizations.To enable students to understand the management processes in terms of planning, organizing, leading, evaluating and controlling.
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Course content		
Unit	Description	Weightage %
1.	Introduction to food services and catering industry, Development of Food Service Institutions in India, Types of Services as affected by changes in the environment	15%
2.	Hospital food service as a speciality – Characteristics, rates and services of the food production, service and management in hospitals. Role of the Food Service Manager / Dietitian.	20%
3.	Organizations – Types of organizations and characteristics. Organizational charts.	15%
4.	Catering Management – Definition, Principles and Functions, Tools of Management Resources. Attributes of a successful manager.	15%
5.	Approaches to Management Traditional, Systems Approach, Total Quality Management. Management of Resources – Capital, Space, Equipment and Furniture, Materials, Staff, Time and Energy, Procedures Physical facility design and planning. Equipment selection.	15%
6.	Purchase and store room management – Purchase systems, specifications, food requisition and inventory systems, quality assurance. Human Resource Management <ul style="list-style-type: none">▪ Definition, Development and policies▪ Recruitment Selection, Induction▪ Employment procedures: Employee Benefits, Training and Development, Human Relations, Job	20%



	description, Job specifications, Job evaluation, Personnel appraisal. ▪ Trade Union Negotiations and Settlement.	
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Teacher Learning Methodology	Classroom lectures (Blackboard/Power Point Presentations), Discussion on recent updates with related examples.
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Evaluation Pattern		
Sr. No.	Details of the Evaluation	Weightage %
1.	Internal Written examination	15%
2.	Internal Continuous Assessment in the form of Viva voce, Quizzes, Seminars, Assignments, Attendance	15%
3.	University Examination	70%

Note: Students will have to score a minimum of 40 % to pass the course.

Course Outcomes	
1.	To enable students to be familiar with legislation relating to food service and labour laws.

Suggested References:	
Sr. No.	References
1.	Thangum Philip – (1994) Modern Cookery for Teaching and Trade (Volume 1 & II), Bombay Orient Langman's.
2.	Shankuntala Mane – (1987) – Food Facts and Principles , Bombay, Willey Eastern Ltd.,
3.	B. B. Weste & L. Wood – (4th Ed.) – Food Service in Institutions - New York, John Willey & Sons,
4.	Mohini Sethi & Surjeeet Mathan – (1993) – Catering Management & Integrated Approach, Bombay, Willey Eastern. Ltd.

