



SARDAR PATEL UNIVERSITY
Vallabh Vidyanagar, 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	PH2EPGDD54	Title of the Course	Practical based on PH02EPGDD53 (Food Services Management)
Total Credits of the Course	02	Hours per Week	04

Semester-II

Course Objectives	<ul style="list-style-type: none">• Develop excellent communication skills to disseminate knowledge.• Develop entrepreneurship skills
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Course content		
Unit	Description	Weightage %
1.	a) Food Production Management – establishing purchase specification, volume forecasting, dealing with suppliers, receiving methods, stores organization, (Canteen, Food stall and College event catering) inventory control of stock, imitating portion control, yield testing standard recipes b) Quantity Food Production :- Objectives of food preparation, working methods, cooking methods, food preservation, food spoilage	25%
2.	Financial Management (in brief since there is a separate subject Food Cost and Quality Control) – Elements of Financial management, Budget Systems and accounting, Budget preparation.	25%
3.	Food Production and Service Operations <ul style="list-style-type: none">▪ General Planning▪ Preliminary planning	25%
4.	Consideration of patients with specific nutritional and dietary needs, labor use and productivity. <ul style="list-style-type: none">▪ Flow pattern	25%

Teacher Learning Methodology	Classroom lectures (Blackboard), demonstration and then actual performance by students, discussion of
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results.

Evaluation Pattern		
Sr. No.	Details of the Evaluation	Weightage %
1.	Internal Written / Practical examination	15%
2.	Internal Continuous Assessment in the form of Practical, Viva voce, 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.	Angela Kay (1978) – Shining Cook Book, London Octopus Books Ltd.
2.	Thangum Philip – (1994) Modern Cookery for Teaching and Trade (Volume 1 & II), Bombay Orient Langman's.
3.	MohiniSethi&SurjeeetMathan – (1993) – Catering Management & Integrated Approach, Bombay, Willey Eastern. Ltd.

