FNS 555: FOOD SERVICE MANAGEMENT

Course Outcome: **39hr (13× 3 units)**

At the end of this course students will be able to-

CO 1. To create an awareness on the organizational aspect and functioning of different types of food service institutions.
CO 2. To develop managerial skills among the students.
CO 3. To understand the space allocation and arrangement of food service units.

Unit I:

History and Development of food service establishment. Factors affecting development, recent trends, Types of food service establishment.

Approaches to management: - Theories of management, principles and aspects of management and management tools. Entrepreneurship and Food service Management Conceptual perspective of entrepreneurship, creativity and innovation, Business requirements for food products, Entrepreneurship development and training.

Unit II:

Personnel Management: - Staff planning and Management, Employment process, staff recruitment and selection, placement and training, employee laws, trade unions and negotiations, leadership, formal relationships and duties, work design, work measurement in food service operations.

Food Management: - Menu – Planning, purchase and storage, Quality food production, planning and control, kitchen production, records and control, delivery and service styles, types of food service systems.

Unit III:

Kitchen layout and equipment: - Steps in planning and layouts. Determining equipment selection and placement, maintenance of equipment.

Sanitation and safety: - Plant sanitation and safety, considerations necessary for an efficient cleaning programme, Post cleaning care and cleaning premises and surroundings. The 3 E's of safety, standards, Policies and schedules, Microbiology and food safety, food borne illness, Modes of Disease transmission, Food spoilage, importance of pest control, Hygienic food handling.

REFERENCES

- Sethi. M. 2004. Institutional food management. New Age International Publishers, New Delhi.
- Bali P. S. 2021. Food production operations, 3rd Ed., OUP, India
- Sethi, M. and Malhan, S. 1993. Catering management an integrated approach, 2nd Ed., New Age, International Publishers, New Delhi.
- Andrews S., 2017. Food and Beverage Management. McGraw Hill Education, New York.
- Payne-Palacio J & Theis M. 2019. Food service management: Principles and practices, 13th Ed., Pearson Education.