

1	Name of Syllabus	<b>C. C. In FOOD SERVICE MANAGEMENT (401103)</b>																																															
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 &amp; 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 &amp; 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 &amp; 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.

### List of Tools and Equipment for Food and Beverage (Heavy Duty Equipment)

S.N.	Name of items	Quantity
1	Juice extractor	1 No.
2	Cork screw-waiters friend	5 Nos.
3	Ice bucket	1 No.
4	Ice tongs	2 Nos.
5	Opticmeasure pourer	2 Nos.
6	Breadand Butterplates	12 Nos.
7	Half plate	12 Nos.
8	Dinner plates 25 cms	12 Nos.
9	Tea cups	12 Nos.
10	Egg dish (round)	06 Nos.
11	Salad plates	06 Nos.
12	Butter knives	12 Nos.
13	Coffee spoon	12 Nos.
14	Dessert fork	12 Nos.
15	Dessert knife	12 Nos.
16	Desert spoons	12 Nos.
17	Fishknife	12 Nos.
18	Fishfork	12 Nos.
19	Fruit knife	12 Nos.
20	Fruitfork	12 Nos.
21	Pastry fork	12 Nos.
22	Service spoon	12 Nos.
23	Service fork	12 Nos.
24	Steak knives	06 Nos.
25	Soupspoons	12 Nos.
26	Sugar tongs	06 Nos.
27	Butter dish with cover	06 Nos.
28	Cruet set -pepper and salt	06 Nos.
29	Coffee pots	06 Nos.

30	Creamers	06 Nos.
31	Entreesdishes	12 Nos.
32	Finger bowls	06 Nos.
33	Hors d'oeuvres tray	03 Nos.
34	Milk jugs	12 Nos.
35	Menu stands	12 Nos.
36	Sauce boats	06 Nos.
37	Sugar bowls	06 Nos.
38	Tea strainer	06 Nos.
39	toast rack	03 Nos.
40	Water jugs	12 Nos.
41	Brandy ballon	12 Nos.
42	Champagne flute	12 Nos.
43	Champagne saucer	12 Nos.
44	Goblet	12 Nos.
45	High ball glass	12 Nos.
46	Juice glass	12 Nos.
47	Liquor glass	12 Nos.
48	Portglass	12 Nos.
49	Sherry glass	12 Nos.
50	Whisky saucer	12 Nos.
51	Cocktail glasses	12 Nos.
52	Bread Boats	12 Nos.
53	Carving knife	1 No.
54	Carving Board	02 Nos.
55	Fruit stand	02 Nos.
56	Platecover	06 Nos.
57	Sugar bowl	06 Nos.
58	Service Tables 36"x36"x30"	06 Nos.
59	Wooden chairs	24 Nos.
60	Bar counter	01 No.
61	Display unit	01 No.
62	Refrigerator (Double door 350 ltr)	01 No.
63	Storage cupboards	02 Nos.
64	Glass rack	02 Nos.
65	Sample preparation trolley	as per requirement
66	Wash basin	01 No.
67	Soap dispenser	01 No.
68	Electric geyser	01 No.
69	Micro oven	01 No.
70	Table cloth 54"x54"	12 Nos.
71	Table Napkins 18"x18"	48 Nos.
72	Moulton	06 Nos.
73	Tea Urn	01 No.
74	Trainee Lockers	as per requirement
75	Computer with Printer	01 No.
76	Restaurant demo software	01 No.
77	Instructor cupboard, Table & chair	1 each
78	Trays	06 Nos.

79	Round Salvers (12")	06 Nos.
80	Table Accompaniments	06 each
81	Water jugs	06 Nos.
82	Chopping board	01 No.
83	Wine stand	01 No.
84	Frills	06 Nos.
85	Wine opener	02 Nos.
86	Culling knife	01 No.
87	Crockery & Cutlery	as per requirement
88	Tea pot & coffee pot (Silver)	as per requirement

### List of Tools and Equipment for Food Production

S.N.	Name of items	Quantity
1	Deep freezers	01
2	Scale	01
3	Food Mixer- with attachments	01
4	Masalagrinder	01
5	Convection oven	01
6	2 burner gas range and work table and stainless steel sink with draining board	03
7	Butchers knives	03
8	Chefs knives case (8 per case)	01
9	Carving knives	02
10	Large Steel degchi	06
11	Iron kadai (different sizes)	04
12	Dosatawa	02
13	Frypan	06
14	Slicers	06
15	Frying Spoon	06
16	Round ladle	06
17	Grater	06
18	Woodenspoon and spatula	each-15
19	Sauté pan- small and medium	each-10
20	Measuring jug	06
21	Wire whisk	06
22	Colander	06
23	Peeler	15
24	Stainless steel Degchi with lid	12
25	S/s bowl, flat and round bottom	each -15
26	Fire extinguisher	02

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