

M.A H.sc – 301 Institutional management(core compulsory)

Objectives:

- To develop professional skill in food industries .
- To develop skill in managerial aspect in business related to food.
- To learn about safety and sanitation in the area of food and nutrition.

Unit 1:

1. Organization and management of food service institution.
2. Scope of catering industry in current time.
3. Food catering institution and management of canteen , mess , hotel and hostel.

Unit 2:

1. Food service management in restaurant.
 - Restaurant counter service.
 - Dealing with kitchen and service staff.
 - Receiving and entertaining a guest.
 - Equipment and crockery's for restaurant.

Unit 3:

1. Services of beverages , snacks, meals, supper, buffets, dinners and banquet.
2. Arrangement of party.
3. Table setting and types of various party.
4. Cost control, money management, labour saving devices.
5. Maintenance of establishment , minimizing wastages .

Unit 4:

1. Safety and sanitation of personal.
2. Hygienic way of cleaning the grossery.
3. Pest control and disposal of garbage.
4. Observing food standards and food laws during food preparation.

Practicals:

- Planning of canteen management.
- Planning of cafeteria management in college department.
- Menu planning in hostel and industrial canteen.
- Costing of individual food dish, beverages and full menu and calculation of profit and loss.
- Visit to hotel and restaurant , hostel and mess.

Reference:

1. Georgina tucker and madelin Schneider , the professional house keeper c.B.I pub.co.inc.51,sleeper street –boston -1982.
2. Branson J.C and lamox,the host el and restaurant business –II edition carbers book international.
3. Andrew srihir, hotel housekeeping traing manul, tal mcgraw till publishing ltd.
4. Faye kinder ,meal management.
5. Fqulkner s. and Faulkner r.inside today home –hdt rinchart and wiston . Inc new York -1960.