

ST. JOSEPH'S COLLEGE FOR WOMEN (AUTONOMOUS) VISAKHAPATNAM

TIME: 4Hrs/week

FOOD SERVICE MANAGEMENT

Max. Marks: 100

OBJECTIVES: To enable the students to

- Understand the process of management in various aspects of Food Service.
- Gain knowledge about the various aspects of Food Service Management
- Develop skills in meal Planning and Quantity Food preparation and service.

COURSE:

UNIT – I: a. Food service - Systems in food service; Types of food service units.

b. Quantity food preparation – production planning and control. Utilization of left overs.

UNIT – II: a. Menu and menu planning – Factors influencing menu planning., Menu sequence in Indian and Western meals. Standardization of recipes.

b. Styles of serving food

UNIT – III: Materials Management -

a. Product selection – Purchasing procedures and quality control.

b. Stock keeping

UNIT – IV: Food Hygiene and Sanitation – Physical plant, Personnel cleanliness & maintenance, Ware/Dish washing, checks & inspection.

UNIT – V: Finance Management: Calculation of Food costs and portion control – Total budget and food budget – Factors affecting cost.

SUGGESTED REFERENCES:

1. West & Wood (1989) -Food Service in Institutions, Macmillan Publishing Co.,New York.
2. Sethi & Malhan (1987) – Catering Management – Wiley Eastern Ltd., New Delhi.

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ST. JOSEPH'S COLLEGE FOR WOMEN (AUTONOMOUS) VISAKHAPATNAM

TIME: 2Hrs/week

Baking & Confectionary

Max. Marks: 50

PRACTICALS

OBJECTIVES: To enable the students to

- Acquire skills in the preparation of varieties of cakes, pastries and other bakery products.
- Become familiar with appropriate quality and techniques in baking.

COURSE:

UNIT – I: Selection of Ingredients- Quality parameters, Weights and equivalence of household measures.

UNIT – II: a) Preparation of cakes – Plain, sponge, muffins (cup cakes) etc.

b) Preparation of icing, glaze etc. for decoration of cakes.

UNIT – III: Preparation of biscuits, cookies and doughnuts.

UNIT – IV: Preparation of fudge , fondants, mousse, custard and pudding.

UNIT – V: Preparation of Pastries – Puffs, Pie , Tart & bread.

Selected References:

1. Mallk,R.k and Dhingra,K.C.(1981).Technology of bakery Products. Modern Bakery Industriess, Small Industries Reseach Institute , New Delhi.
2. Sultan,W.J.(1961).Practical Baking Manual for Students and instructors, AVI Publishing Co. Inc., Westport, Connecticut.
3. Phillip T.E.(1983) - Modern Cookery for teaching and the Trade, Vols..I& II, Orient Longman Ltd., New Delhi.
