

SRI SARADA COLLEGE FOR WOMEN (AUTONOMOUS)

Reaccredited with B++ Grade by NAAC

(Affiliated to Periyar University)

Salem – 636 016.

DEPARTMENT OF HOME SCIENCE



ADVANCED DIPLOMA COURSE

IN

FOOD SERVICE MANAGEMENT

Syllabi

I Year	Certificate Course	BASIC FOOD PRODUCTION
II Year	Diploma Course	QUANTITY FOOD PRODUCTION
III Year	Advanced Diploma Course	FOOD PRODUCT DEVELOPMENT AND PACKAGING

DIPLOMA COURSE : FOOD SERVICE MANAGEMENT

Total Hours : 100

Syllabus

Objectives:

Students will be able to

Learn menu planning and basic techniques of food production.

1. Acquire skill in preparing recipes.
2. Gain knowledge on cuisines around the world.

Unit 1 Menu planning

20 hrs

Menu pattern, factors influencing menu planning, types of menu, construction of menu, menu writing, presentation and display.

Unit 2 Preparation Techniques

20 hrs

Handling knife, basic cuts and shapes, cutting techniques, preliminary cooking – blanching, marinating and preparation for frying. Equipment's used in food production. Fuel conservation. Hygiene and sanitation.

Unit 3 Methods of cooking

20 hrs

Moist heat methods – boiling, simmering, steaming, pressure cooking, poaching. Dry heat methods – frying, sautéing, grilling, toasting and baking.

Combination method – braising.

Unit 4 Stocks, soups, sauces, gravies and salads

20hrs

Stocks- Ingredients, procedures – reduction, glazes and convenience bases.

Soups– types, uses and method of preparation.

Sauces- functions and structure, roux, thickening agents and finishing techniques.

Gravies (Indian) - basic gravies: yellow, white, green, makhni and Chettinadu gravy.

Salads and salad dressings- types, ingredients, arrangements, garnishing and Presentation.

Unit 5 Cuisines around the world

20 hrs

Culinary terms, ingredients used, characteristics of menu and preparation methods of Indian, Chinese, Continental, French, Italian, Mexican and Arabian cuisines.

Books for study and reference

- Sethi M. and Malhan S.M., Catering Management an Integrated approach (2015), 3rd edition, Published by New Age International Private Limited.
- Thangam Philip (2005). Modern Cookery. Orient Longman Limited. Third edition
- Arora.K ,Theory of cookery, Cookery kinton publisher.
- 4.Cessarani,V. Kinton,R (2002). Practical Cookery. seventh edition. Hodder and Stoughton publishers.
- 5.Khan, M.A (2003). Food Service Operations. AVI Publications Co.,Connecticut

DIPLOMA COURSE : FOOD SERVICE MANAGEMENT

Total Hours : 100

Syllabus

Objectives:

Students will be able to

1. Learn different food service systems.
2. Gain knowledge on production, planning, forecasting, purchasing and inventory control.
3. Understand stepping up of recipes and cost control.

Unit1 Service systems 20 hrs

Traditional, Commissary, Ready prepared – cook chill, cook freeze, assembly serve.

Unit2 Production, Planning and Standardization of recipes 20 hrs

Production forecasting, planning, production scheduling, standardization of recipes, portion control, Stepping up of recipes of different cuisines

Unit 3 Menu planning 20 hrs

Definition of menu, menu classifications, techniques of writing a menu, menu presentation, menu evaluation, purchasing procedures, procurement, product selection, specification, and method of purchasing,

Unit 4 Receiving and Storage 20 hrs

Receiving, storage, inventory control and issuing

Unit 5 Quantity food production 20hrs

Product standards, effective utilization of leftovers, waste disposal, Equipment's for large scale production, holding and service, cost control, menu pricing.

PRACTICALS

35 HOURS

Menu planning

Plan menu for different types of food service institutions- commercial and non- commercial food service institution.

Standardization of recipes

Standardization of recipes of Indian and Continental cuisines, Portion control

techniques, Pricing.

Indian Cuisine

Stepping up of recipes for cuisine – State and Regional, Pricing and sales.

Stepping up of recipes

Stepping up of recipes for continental and oriental cuisines.

Preparation of Cuisines

Preparation of menus for different types of events. Pricing and sale of products

Books for study and reference

- Sethi M. and Malhan S.M., Catering Management an integrated approach (2015), 3rd edition, Published by New Age International Private Limited.
- Palacio, J.P., Harger, V., Shugari, G. Thesis, M (2001). West and Woods Introduction to Food Service. Mac Millan Pub Co., New York.
- Parvinder S.Bali, Quantity Food Production Operations and Indian Cuisine (2011), published by Oxford University Press.
- Cessarani, V. Kinton, R (2002). Practical Cookery. seventh edition. Hodder and Stoughton publishers.
- Khan, M.A (2003). Food Service Operations. AVI Publications Co., Connecticut.
- Thangam Philip (2005). Modern Cookery. Orient Long man Limited. Third edition.

DIPLOMA COURSE : FOOD SERVICE MANAGEMENT

Total Hours : 100

Syllabus

Objectives:

Students will be able to

1. Formulate products that are nutritionally and commercially viable
2. Acquire skill to develop food products from farm to table.
3. Understand the packaging techniques and the role of packaging materials in product development

Unit 1 Evaluation of Food Products 20 hrs

Evaluating the acceptability of foods by subjective and objective methods Textural measurement of various food samples using texture analyzer.

Unit 2 Formulation of Novel Food Products 20 hrs

Formulation of selected cereal based and pulse based food products, nutritional supplementary and health foods Extrusion products: Noodles, pastas, macaroni, rice sticks

Unit 3 Vegetable and Fruit Preserves 20 hrs

Development of fruit juices, squash, syrups, cordial, jam, jelly, marmalade, fruit toffees, preparation of pickles, ketchup, sauces, vathal and vadagam.

Unit 4 Instant and Value Added Products 20 hrs

Development of instant foods (RTS & RTE), convenience foods, designer foods and Value addition of selected recipes.

Unit 5 Food Packaging and Labeling 20 hrs

Selection of suitable packaging materials, Product & nutritional labelling, cost calculation and marketing

Books for study and reference

- Srilakshmi, B (2007). Food Science. New Age International Limited, NewDelhi.
- Hand book of Packaging Technology-EIRI Board of Consultants and Engineers. India Research Institute,2007.
- Fellow.P.J.(2017). Food Processing Technology Principles and Practices. Fourth Edition,Woodhead publishing is an imprint of Elsevier, England
- Watson, David, H (2003). Performance Functional Foods.CRC Press woodland Publishing limited,
- Srivastava , R.P., Sanjeev Kumar (2000). Fruit and Vegetables Preservation, Principles and Practices.Second edition. International Book Distributing Company, Lucknow,India.
- Webb, G.P (2006). Dietary Supplementation and Functional Foods. Blackwell Publishing limited, NewYork.
- Fuller, Gordon,W (2005). New Food Product Development. Second edition. CRC Press, Boca Raton,Florida.
- Sudhir Gupta (2007). Handbook of Packaging Technology. Engineers India Research Institute, NewDelhi,

- YeshajahuPomeranz and Clifton E. Meloan, , (2002) Food Analysis & Theory & Practice,1st Indian ed. CBS Publisher & Distributors, NewDelhi,