ST.JOSEPH’S COLLEGE FOR WOMEN (AUTONOMOUS), VISAKHAPATNAM

IV SEMESTER **HOMESCIENCE** Time: 5 Hrs/Week

HS 4201 (3)  **FOOD SERVICE MANAGEMENT** Max.Marks:100

w.e.f. 2016 – 2019 (“16AD”)

**OBJECTIVES:** To enable the students to

* Understand the process of management in various aspects of Food Service.
* Gain knowledge abut 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 -

1. Product selection – Purchasing procedures and quality control.
2. Store 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, Macmillian 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

IV SEMESTER **HOMESCIENCE** Time: 2 Hrs/Week

HS 4251 (2)  **Baking & Confectionary** Max.Marks:50

w.e.f. 2016 – 2019 (“16AD”) **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:** Select**ion** 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, glace 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).Technotogy of bakery Products. Modern

Bakery lndustriess, Small IndustriesReseach Institute , New Delhi.

1. Sultan,W.J.(1961).Practical Baking Manual forStudents and instructors, AVI

Publishing Co. Inc., Westport, Connecticut.

1. Phllip T.E.(1983) - Modem Cookery for teaching and the Trade, Vols..l& II, Orient Longman Ltd., New Delhi.

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