

**FOUR YEAR UNDERGRADUATE PROGRAM (2024 – 28)**  
**Department of Home Science**  
**Course Curriculum**

PART- A: Introduction			
Program: Bachelor in Arts (Honors)		Semester -VII	Session: 2024-2025
1	Course Code	HSSE-05T	
2	Course Title	FOOD SERVICE MANAGEMENT	
3	Course Type	DSE	
4	Pre-requisite (if, any)	As per Program	
5	Course Learning Outcomes (CLO)	<p>At the end of this course, the students will be enable to-</p> <ul style="list-style-type: none"> <li>• Suggest an efficient design by effective allocation of space to ensure smooth workflow in a hospital dietary</li> <li>• Plan and organize food production and service in a hospital dietary by effective utilization of resources.</li> <li>• Implement attributes of financial and personnel management.</li> <li>• Acquire good managerial skills</li> </ul>	
6	Credit Value	3 Credits	1 Credit = 15 Hours - learning & Observation
7	Total Marks	Max. Marks: 100	Min Passing Marks: 40

Part B: Content of the Course		
No.of Teaching-learning Periods (1 hour per period : 45 Period (45 hours)		
Unit	Topics (Course Contents)	No. of Periods
1	Scopeandobjectivesoffoodservice <ul style="list-style-type: none"> <li>• Types-Commercial– Hotels,Restaurants,fastfoodoutlets,cafeterias,snackbars,kiosks,vending machines.</li> <li>Noncommercial– Hospitals,Nursinghomes,Industrialcanteensandchildcarecentres.</li> <li>• Transport–Air,rail,roadandshipcatering.</li> </ul> Miscellaneous–outdoor,contractandfunctioncatering. Evolution,Growth,Scopeand RecentTrendsinfoodserviceIndustry.	12
2	Management andOrganization <ul style="list-style-type: none"> <li>• Principlesofmanagement;Functionsofmanagement– Planning,organizing,staffing, directing, coordinating,reportingandbudgeting</li> <li>• Resourcesofmanagement–Man,Money,Material, Machine, Method,Minute,Market</li> </ul>	11

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	<ul style="list-style-type: none"> <li>• Tools of management – Organization Chart, Job Description, Job Specification, Job Analysis, Work Simplification methods</li> <li>• Organization – Definition, types of organizational hierarchy suitable for a hospital dietary department.</li> </ul> <p>Planning space requirements in Receiving area, storage area, Preparation area service area.</p>	
3	<p>Types of Food Service</p> <ul style="list-style-type: none"> <li>• Food Service Systems – Conventional, Commissary, Ready prepare, Assembly Serve Systems</li> <li>• Food service - Types – centralized and decentralized service, Satellite service; Styles – Table service, Buffet, Banquet, Tray service and self service</li> </ul>	11
4	<p>Financial and Personnel Management</p> <ul style="list-style-type: none"> <li>• Financial management – Food cost, Labour cost, Overhead cost, Recipe costing, Menu Costing, Selling price</li> <li>• Personnel management – Manpower planning, recruitment, selection, induction, training, performance appraisal, promotion and transfer.</li> </ul>	11

**Keywords:** Managerial Skills, Caterings, Personnel Management, Food Service, Man Power.

### Part C: Learning Resources

Text Books. Reference Books, Other Resources

#### Text Book Recommended

- June Payne- Palacio, and Monica Theis (2016). Food service Management: Principles and Practices, 13th Edition Pub. Harlow: Pearson.
- Mary B. Gregoire (2015). Food Service Organizations: A Managerial and Systems Approach, Prentice Hall.
- Walker, J.R. (2006). Introduction to Hospitality Management, Dorling Kindersley (India) Pvt. Ltd.
- Ramesh B. Rudani. (2019). Principles of Management, Second Edition, McGraw Hill.
- Kinton, R., Cessarani, V. and Foskett, D. (2000), The Theory of Catering, Hodder and Stoughton.
- Kiran (2019), Production planning and control, 1<sup>st</sup> edition, eBook, ISBN: 9780128189375.
- Kotler, P. (2019). Principles of Marketing, 13th edition, Pearson.

#### Other Resources –

- <https://homescience.iisuniv.ac.in/courses/subjects/food-service-management-theory>
- <https://sha.cornell.edu/admissions-programs/undergraduate/academics/courses/food-beverage-management/hadm2360/>
- <https://www.ug.edu.gh/nutrition-dietetics/courses/diet-303-food-service-and-catering-management-theory>

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<b>Part D: Assessment and Evaluation</b>		
Suggested Continuous Evaluation Methods:		
Maximum Marks:	100 Marks	
Continuous Internal Assessment (CIA):	30 Marks	
End Semester Exam (ESE):	70 Marks	
Continuous Internal Assessment(CIA): (By Course Teacher)	Internal Test / Quiz-(2): <b>20 +20</b> Assignment / Seminar - <b>10</b> Total Marks - <b>30</b>	Better marks out of the two Test / Quiz + obtained marks in Assignment shall be considered against <b>30</b> Marks
End Semester Exam (ESE):	<b>Two section – A &amp; B</b> Section A: Q1 Objective-10x1=10 Mark; Q2.Short answer type-5x4=20 Marks Section B: Descriptive answer type qts.1 out of 2 from each unit-4x10=40 Marks	

*Ashraf*      *Ben*      *Reo*      *June*  
*Shera*      *Aken*      *m*      *R*

*Bye*

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PART- A: Introduction		
Program: Bachelor in Arts (Honors)		Semester -VII
		Session: 2024-2025
1	Course Code	HSSE-05P
2	Course Title	FOOD SERVICE MANAGEMENT (PRACTICAL)
3	Course Type	DSE
4	Pre-requisite (if, any)	As per requirement
5	Course Learning Outcomes (CLO)	At the end of this course, the students will be enable to- <ul style="list-style-type: none"> <li>• Suggest an efficient design by effective allocation of space to ensure smooth workflow in a hospital dietary.</li> <li>• Plan and organize food production and service in a hospital dietary by effective utilization of resources.</li> <li>• Implement attributes of financial and personnel management.</li> <li>• Acquire good managerial skills</li> </ul>
6	Credit Value	1 Credits <i>1 Credit =30 Hours Laboratory or Field learning/Training</i>
7	Total Marks	Max. Marks: 50 Min Passing Marks: 20
PART -B: Content of the Course		
Total No. of learning-Training/performance Periods: 30 Periods (30 Hours)		
Module	Topics (Course contents)	No. of Period
Lab./Field Training/ Experiment Contents of Course	1. Visittoacommercialandanon-commercialfood serviceinstitution. 2. Practiceworksimplicationtechniquesinthelaborator y. 3. Preparecostingsheetfor recipes andmenus. 4. Organizeafoodsale- Planthemenu,resourcesandexecuteproductionandsal eandestimateprofitor loss.	30
Keywords		

<b>PART-C: Learning Resources</b>
<b>Text Books, Reference Books and Others</b>
<i>Text Books Recommended –</i> <ul style="list-style-type: none"> <li>• JunePayne- Palacio,andMonicaTheis(2016).FoodserviceManagement:PrinciplesandPractices,13thE ditionPub.Harlow:Pearson.</li> <li>• Mary B. Gregoire(2015). Food Service Organizations: A Managerial and Systems</li> </ul>

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Approach, Prentice Hall.

- Walker, J.R. (2006). Introduction to Hospitality Management, Dorling Kindersley (India) Pvt. Ltd.
- Ramesh B. Rudani. (2019). Principles of Management, Second Edition, McGraw Hill.

### **PART -D: Assessment and Evaluation**

**Suggested Continuous Evaluation Methods:**

**Maximum Marks: 50 Marks**

**Continuous Internal Assessment (CIA): 15 Marks**

**End Semester Exam (ESE): 35 Marks**

<b>Continuous Internal Assessment (CIA):</b> (By Course Teacher)	Internal Test / Quiz-(2): <b>10 &amp; 10</b>	Better marks out of the two Test / Quiz +obtained marks in Assignment shall be considered against <b>15</b> Marks	
	Assignment/Seminar + Attendance - <b>05</b> Total Marks - <b>15</b>		
<b>End Semester Exam (ESE):</b>	<b>Laboratory / Field Skill Performance: On spot Assessment</b>		<b>Managed by</b> <b>Course teacher</b> <b>as per lab. status</b>
	<b>A. Performed the Task based on lab. work - 20 Marks</b>		
	<b>B. Spotting based on tools &amp; technology (written) – 10 Marks</b>		
	<b>C. Viva-voce (based on principle/technology) - 05 Marks</b>		

*Name and Signature of Convener & Members of CBoS:*

