

Detailed Syllabus of 3rd Semester SEC

Course title: CATERING MANAGEMENT

Nature of Course: Skill Enhancement Course (SEC339)

Total Credits: 3

Distribution of Marks: 60 (End Sem) + 40 (In-Sem)

Course Objective: The objectives of this course are:

1. 1.Understanding basic concept and functions of catering management
2. Learn and acquire practical knowledge in menu planning, balancing, portion size and standardization
3. Acquire knowledge and skills in operating different service styles, tools and equipments used in catering.
4. Knowledge and skills on pricing, cost control and account keeping.

Units	Contents	L	T	P	Total
I 15 Marks	1.1 Catering Management Introduction to catering management, Classification of food service outlets, Characteristics of catering management 1.2. Principles and Functions of Catering Management Principles of Catering Management, Functions of Catering Management 1.3. Menu Planning Definition of menu and menu types, Importance of menu planning in catering services and functions, Guidelines in Menu planning.	06	01	-	07
II 15 Marks	2.1 Menus for different Food Service/ Catering Institutions Procedures of menu planning for commercial food service operation, Procedures of menu planning for non-commercial food service operation, Menus for industrial canteen, Menus for hostels, children home, school lunch etc. 2.2 Food Selection and Purchase Importance and criteria for food selection, Factors affecting Food Selection and Purchase, Methods of food purchase, Procedure of purchasing foods, Guidelines for purchase	07	01	-	08

III 10 Marks	3.1 Food Storage and Food Production Food storage facilities, Food storage methods, Store keeping, Steps in food production 3.2 Types of Food Service Types of Food Service, Food services in selected organizations 3.3 Cost control Introduction to cost control, Factors affecting cost control, Pricing and Book keeping	06	01		07
		19	03		22
IV (20 Marks)	Practical 1. Standardization of recipes for quantity cooking. 2. Multiplication of standard recipes suitable for cafeteria, canteen, café bar, industrial canteen, residential hotels. 3. Costing of recipes planned and price fixing. 4. Visit to hotels, hospital kitchen, hostels, industrial canteens, fast food centers for observation of organization, service, management etc.			10	10
				13	13
	Total	19	03	23	45

Where – L: Lecture, T: Tutorials, P: Practical

MODES OF IN-SEMESTER ASSESSMENT:

Two Internal Examination -

(40Marks)

20Marks -

Seminar presentation on any of the relevant topic

10 Marks

Practical

10 Marks

Learning Outcome: After the learning of the course, the learner will be able to –

1. Students will be able to apply fundamentals functions of catering through actual demonstration of organizing a catering event.
2. Practically handle menu plan and quality food production for different catering services.
3. Able to produce food items with pricing, costing and keeping accounts.
4. Earn managerial skills in running a catering establishment.

Suggested readings (latest edition):

1. Principles of Hotel Management by Jagmohan Negi
2. Food and Beverage Service by R. Singaravelavan
3. Food and Beverage Service: A Training Manual by Sudhir Andrews
4. Hotel Housekeeping: Operations and Management by G. Raghubalan and Smritee Raghubalan
5. Catering Management: An Integrated Approach by Mohini Sethi
6. Professional Catering: A Handbook for Food Service Professionals by Prem Lata Suri

