

Food Service Management

Course Code	Title of Course	Credit Hours
HND-425	Food Service Management	2(1-1)

Learning Outcomes:

Students will be able to:

- Apply principles of food service management and operations in diverse catering settings.
- Develop and evaluate standardized recipes and menus for mass food production.
- Demonstrate professional skills in food preparation, service, and customer interaction.

Course Contents:

Theory

Food Service Operations; Menus and Cuisines; Attitude & Personality Requirements in Food Services; Tools of Management; Mass Food Production; Service Procedures; Marketing in Food Services; Food Entrepreneurship.

Practical

Methods of Cooking; Food Service Equipment; Rating of Star Hotels; Observation of General Etiquettes of Food Service Personnel; Cakes, Beverages & Salads, Standardization of Recipes; Production and Carving Skills.

Suggested Readings:

Text Books

1. Barron, C.W., T. Power and D.R. Reynolds. 2012. Introduction to Management in the Hospitality Industry, 10th ed. John Wiley Sons Inc., Hoboken, New Jersey, USA.

Reference Books

1. Reynolds, D.R. 2014. Foodservice Management Fundamentals. John Wiley Sons Inc., Hoboken, New Jersey, USA.
2. Reynolds, D.R. and K.W. McClusky. 2014. Study Guide to Accompany Foodservice Management Fundamentals. John Wiley Sons Inc., Hoboken, New Jersey, USA.