



**Children's University**  
**School of Nutrition and Health**  
**Department of Home Science**  
**Gandhinagar.**

**ACADEMIC  
YEAR  
2020-2021**

**M.Sc. - FN**

<b>Year</b>	<b>II</b>	<b>Course Type: Elective Compulsory</b> <b>Course No: ECFN 304-A</b> <b>Course Title: Food Production &amp; Hospital Management</b>	<b>Credits</b>	<b>4</b>
<b>Semester</b>	<b>III</b>		<b>Hours/wk</b>	<b>4</b>

To enable the students to :

1. Develop excellent communication skills to disseminate knowledge.
2. Develop entrepreneurship skills.

**COURSE CONTENT / SYLLABUS- Practical**

<b>Unit I</b>	<b>Food Service Establishments</b> <ul style="list-style-type: none"><li>• History and Development<ul style="list-style-type: none"><li>• Factors Affecting Development</li><li>• Recent Trends</li></ul></li><li>• Types of Food Service Establishments<ul style="list-style-type: none"><li>• Commercial Establishments</li><li>• Non-commercial Establishments</li></ul></li><li>• Understanding Management</li><li>• Approaches to Food Service Management<ul style="list-style-type: none"><li>• Traditional Approach</li><li>• Classical Approach</li><li>• Scientific Approach</li><li>• Management by Objectives</li><li>• Systems Approach</li><li>• Quantitative Approach</li><li>• Behavioural and Human Relations Approach</li><li>• Contingency Approach</li><li>• Just-in-Time</li><li>• Total Quality Management Approach</li></ul></li></ul>
<b>Unit II</b>	<b>The Importance of Menu and Menu Planning in Food Service Organization</b> <ul style="list-style-type: none"><li>• Definition and Functions of a Menu</li><li>• The Need for Menu Planning</li><li>• Knowledge and Skills Required for Planning Menu</li><li>• The Types of Menu and its Applications<ul style="list-style-type: none"><li>• Types of Menus</li><li>• Uses of Menus</li></ul></li><li>• Steps in Menu Planning and its Evaluation<ul style="list-style-type: none"><li>• Construction of Menu</li><li>• How to Plan a Menu?</li><li>• Characteristics of a Good Menu</li><li>• Display a Menu</li><li>• Evaluation of Menu</li></ul></li></ul>

<p><b>Unit III</b></p>	<p><b>Organization and Leadership,</b></p> <ul style="list-style-type: none"> <li>• Organizational Chart, <ul style="list-style-type: none"> <li>• Organizational Charts of Dietary/food service department,</li> <li>• line of staff, authority, responsibility, power, delegation of authority</li> <li>• Centralization and decentralization of food</li> </ul> </li> <li>• Managing an Organization <ul style="list-style-type: none"> <li>• Processes Involved</li> <li>• Principles of Management</li> <li>• Functions of Management</li> </ul> </li> <li>• Leadership, motivation and communication <ul style="list-style-type: none"> <li>• Dietician as a leader, leadership qualities that a dietitian should possess, styles of leadership and their effect on subordinates.</li> <li>• Relation between motivation and performance, Maslow’s Theory of Motivation, Fredrik Hedburg Motivation – Hygieno Theory, Application of Above theories to motivate subordinates communication, need for communication, process of communication, upward, downward and lateral communication, barriers to effective communication,listening.</li> </ul> </li> </ul>
<p><b>Unit IV</b></p>	<p><b>Personal Hygiene and Sanitary Practices in Hospital</b></p> <ul style="list-style-type: none"> <li>• Personal Hygiene and Sanitary Practices <ul style="list-style-type: none"> <li>• Health of Staff</li> <li>• Sanitary Practices</li> </ul> </li> <li>• Sanitation Training and Education for Food Service Workers <ul style="list-style-type: none"> <li>• Sanitation Training and Education</li> <li>• Who should be trained?</li> <li>• What a Training Programme should include?</li> <li>• Employment Practice</li> </ul> </li> <li>• Hazard Analysis and Critical Control Point (HACCP)</li> <li>• Work Place Safety <ul style="list-style-type: none"> <li>• Why Accidents should be prevented?</li> <li>• How Accidents Take Place?</li> <li>• Types of Accidents</li> <li>• Precautions to Prevent Accidents</li> </ul> </li> <li>• Sanitation Regulations and Standards <ul style="list-style-type: none"> <li>• Control of Food Quality</li> <li>• Adulteration and Misbranding</li> </ul> </li> </ul>
<p><b>References</b></p>	
<ol style="list-style-type: none"> <li>1. Thangum Philip – (1994) Modern Cookery for Teaching and Trade (Volume 1 &amp; II), Bombay Orient Langman’s.</li> <li>2. Shankuntala Mane – (1987) – Food Facts and Principles , Bombay, Willey Eastern Ltd.,</li> <li>3. Angela Kay (1978) – Shining Cook Book, London Octopus Books Ltd.</li> <li>4. B. B. Weste&amp; L. Wood – (4th Ed.) – Food Service in Institutions - New York, John Willey &amp; Sons,</li> <li>5. MohiniSethi&amp;SurjeeetMathan – (1993) – Catering Management &amp; Integrated Approach, Bombay, Willey Eastern. Ltd.</li> </ol>	