



GOVERNMENT OF TAMIL NADU

HIGHER SECONDARY FIRST YEAR
VOCATIONAL EDUCATION

**FOOD SERVICE
MANAGEMENT**
THEORY & PRACTICAL

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Preface

Food today is more than the basic need and Food service Management is the need of the hour. This book for Class XI vocational students attempts to introduce **Food Service Management at the Higher Secondary Level**. The book is an eye opener to students who have interests and acumen to create new food and also manage food service operations. The units in the book focuses on food service operations, basics of food, equipment used, production techniques, cuisines, bakery, food preservation, food hygiene and sanitation and attitudes and personalities, essential for a person working in the food industry. The vision of this book is to bring awareness regarding the hospitality industry which is growing bigger everyday and which has definite future prospects.

The format and language are simple and explains seemingly difficult concepts clearly with the help of figures, tables and illustrations. The activities assigned will provoke the students to clarify the principles and prepare themselves for self-employment. The special features of the book is that it extends the learning journey from the book to internet and provides a wholesome learning experience, which in turn will facilitate peer learning, build self-confidence, team spirit and leadership qualities among the students.

Besides photographs addition of information in boxes called “**Do you know?**” and “**ICT corner**” make the book more interesting. The provision of “**QR code**” and “**Linkages**” will help the students to have digital access for learning. The book promotes skill by **Doing** rather than **Memorizing**.

The additional reading materials and videos will help students to probe and collect information on their own. Enhancement of learning food service management principles and skills will enable the students to meet the demands in this profession. For all young aspirants who wish to set up their own food units or associated outlets, this book will be of great help and a valuable guide providing a profitable self-employment opportunity.





How to use the Book

Learning Objectives 	Learning objectives are brief statements which explores what students are expected to learn in Food Service Management vocational stream by the end of Class XI.
Chapter Content	A brief overview of each chapter has been mentioned.
Do you know 	Amazing facts and ideas to supplement the students' thinking and question.
Activity	Directions are provided for teachers and students in order to explore and enrich the concepts to create innovative ideas.
Evaluation	Assess students and guide them effectively.
QR Code 	Encourage the students to further browse the content through digital access in learning.
Tables and Flow Charts	The diagrams and schematic presentations of the content provides a bird's eye view of the concepts.
Career Corner	List of professions particularly related to the food related industry.
References	List of related books for further details on each topic.
Weblinks	Digital resources for extended learning.
Exam Questions	Model questions to prepare the students for final exam.





SCOPE OF VOCATIONAL COURSE IN FOOD SERVICE MANAGEMENT



- Adopting best practices to become an entrepreneur.
- Set up a small scale food preservation unit.
- Establish a bakery unit.
- Establish a snack bar/kiosk with nutritious fast foods/salads/fresh juices/herbal drinks.
- Self confident to become an event manager to meet the needs for various events.
- Plan and develop commercial production of multi grain powders, health mixes, millet substituted powders, preserved products like vathal, vadagam, pickles, dry masala powders and salted products.
- Linking the students with experts to enhance the professional skills through possible training programme. Identify the Entrepreneurial avenues for future plan.

Professional Course

- MSME: Micro, Small and Medium Enterprises Development Institute, Chennai, Coimbatore, Tuticorin, Tirunelveli.
www.chennai.msmedi.com
- TNAU: Tamil Nadu Agricultural University, Coimbatore, Madurai, Chennai.
www.tnau.ac.in
- IHM: Institute of Hotel Management, Catering Technology and Applied Nutrition, Taramani, Chennai.
www.shiksha.com
- EDI: Entrepreneurship Development Institute of India.
www.ediindia.org
- NAF: National Agro Foundation, Chennai.
<https://naf.org>



Entrepreneurial Avenues in Food Service Industry

Groups	Avenues
I. Cereals, millets and its products	<ul style="list-style-type: none">■ Production of multi grain powders■ Design convenience foods■ Production of dry mixes for breakfast■ Preparation of extruded food products with millets
II. Pulses and Legumes	<ul style="list-style-type: none">■ Development of dry mixes for snacks■ Production of germinated legumes
III. Milk and milk products	<ul style="list-style-type: none">■ Preparation of readymade sweet mixes■ Processing of organic ice creams
IV. Vegetables and fruits	<ul style="list-style-type: none">■ Preparation of vathal, vadagam■ Ready to serve (RTS), beverages, squash jam, preserves, jellies and herbal drinks■ Preservation by salting and pickling
V. Nuts and Oil seeds Sugar and jaggery	<ul style="list-style-type: none">■ Novel production of chocolates■ Incorporation of nuts, chi seeds, flax seeds in designing chocolates





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E-book



Assessment



