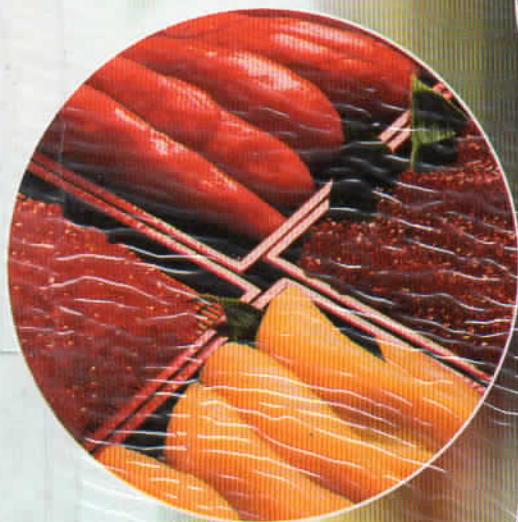
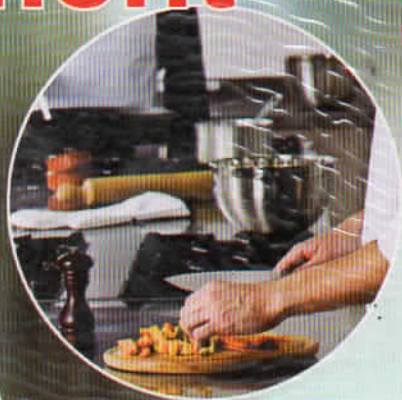


Encyclopaedia of Tourism, Hotel, Food and Hospitality Management: Series

Food, Catering and Beverage Management



Akhil Mathur

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FOOD, CATERING AND BEVERAGE MANAGEMENT

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Contents

<i>Preface</i>	<i>vii</i>
1. Catering, Food Service, Beverages and Accommodation Management: An Introductory Overview	1
2. Global Hospitality Industry, Food, Beverages and Food Safety	18
3. Contract Catering Sector, Food and Beverages Services	40
4. Menu Engineering, Menu Planning, Cooking Chef and Serving	112
5. Food Art, Recipes, Nutrients and Food Processing Occupations	166
6. Restaurants, Dishware, Glassware, Cookware and Bakeware	212
<i>Appendix</i>	233
<i>Glossary of Terms</i>	251
<i>Bibliography</i>	284
<i>Index</i>	286

Index

A

Almonds, 191
Apple, 199
Apricots, 192
Arnaldo, 26
Aromatic flavour, 85
Arthur, 23
Artichokes, 196

B

Bakeware, 230
Baking, 12
Banquets, 92
Bartenders, 107
Blue crab, 191
Boxed Lunch Catering, 4
Bread, 131
Breakfast, 74, 117
 Flowers, 188
Broccoli, 200
Brussels sprouts, 198
Buffets Service, 59
Business Strategy and Decision
 Making, 18

C

Cafeteria, 215
 attendants, 102
CAGR, 80
Carbofuran, 250
Carbohydrates, 10
Cashews, 196
Casual Dining, 213
Catering, 1
CCT, 40
CDR, 29
Chef, 154
 de Partie, 155

Chicken Salad, 4
Chinese food, 68
Chocolate pirouettes, 66
Clams, 190
Coddled egg, 174
Coeliac disease, 125
Continental breakfast, 76
Contract Catering, 49
 Management, 28
 Sector, 40
Cooking, 8
Counter Service, 7, 67
Custard pie, 177
Cyclic menus, 128
Cypermethrin, 250

D

Damitio, 24
Dandelion greens, 194
Demi-Vegetarians, 126
Destination Restaurant, 216
Deviled eggs, 175
Diabetic diets, 124
Dining Room Services, 69
Dinner Menu, 136
Dishware, 217
Duties of the Cook, 170

E

Education Act, 42
Egg Omelette, 180
EPNS, 75
Etymology, 138
European, image, 119
Event Catering, 1
Executive Chef, 154

F

Factory Canteen Order, 41

- Fine Dining, 213
 Finest flavour, 82
 Finished Meat Food Products, 247
 Flavored swizzle, 66
 Flow of Food, 32
 Food,
 Hygiene Regulations, 30
 Nutrients Sources, 189
 Preparation, 33
 Processing Occupations, 200
 Safety, 12
 Service, 6, 53, 98, 117
 Manager, 61
 Food thermometer, 152
 French toast, 177
 Fried egg, 174
- G**
- Gamble, 24
 Geran changsik, 176
 Global Hospitality Industry, 18
 Gluten free processed foods, 125
 Ground beef, 190
 Gueridon Service, 7
 Guerrier, 23
 Guiana, 85
- H**
- HACCP, 32, 35, 36
 Harvard University, 61
 Hazelnuts, 191, 197
 HCIMA, 29
 Heston Blumenthal, 15
 Hospitality Industry, 22
 Hot foods, 55
 Humane Slaughter, 244
- J**
- Jam, 77
 Jamaica, 85
 Job Outlook, 109
- K**
- Kai doon, 176
 Kitchen Staff, 137
 Knife and fork, 77
- L**
- Lacto Vegetarians, 126
 Ladkin, 23, 27
 Lamb, 148
 Lentils, 190
 Lesser skilled meat, 205
 Liebig, 83
 Lima beans, 190
 Lockwood, 25
- M**
- Managerial,
 accounting, 113
 skills, 25
 Marmalades, 131
 Meal serve time, 2
 Meat, 137, 140
 Meat Food Products Inspector, 242
 Medical Requirements, 123
 Menemen, 176
 Menu,
 Composition, 127
 Cycle, 130
 Engineering, 112
 Planning, 112, 114, 116, 134
 Methodology, 26
 Methods of Cooking, 11
 MFPO, 233
 Miami University, 60
 Milk, 131
 Mobile Catering, 1
 Modern Cookery, 174
 Mongolian Barbeque, 216
 Monocrotophos, 250
 Mutton, 148
- N**
- Napkins, 77
 Nicholas Kurti, 14
 Night Duty, 133
 NRA, 122
 Nutrition, 127
 and Health Concerns, 140
 NVQ, 49
- O**
- Oat bran, 199
 O'Driscoll, 24

Operational Environments, 130
 Orange, 199
 Ovo-Vegetarians, 126
 Oxford Dictionary of Current English,
 16

P

Packed Meals, 134
 Pavesic, 25
 Pearled barley, 199
 Pepys, 82
 Poland, 176
 Pork, 148
 Price Fixing, 118
 Process Approach, 32
 Pub, 216
 Pumpkin, 199

Q

Quality Checking, 145
 Quiche, 176
 Quinoa, 196

R

Recycling Activities, 57
 Red meat, 141
 Restaurant(s), 53, 212
 environment, 102
 supplies, 56
 Roasted coffee, 85
 Robert Wolke, 15
 Romans, 82
 Room Service, 76
 Ruddy, 25, 26

S

Salamis, 139
 Sandwiches, 67
 Sauerkraut, 199
 Scalloped eggs, 176
 Schmidgall, 24
 Soybeans, 196
 Special Menu, 120
 Spinach, 193

Staff arrival time, 2
 Staff Availability, 127
 Strasbourg Sausages, 139
 Sunflower, 191
 Support Services, 94
 Sweet omelette, 178

T

Technical skills, 25
 Third Meal, 132
 Tomato paste, 199
 Tomato puree, 190
 Tortilla, 177
 Tuna Salad, 4
 TUPE Regulations, 48
 Turam, 23
 Turkey, 175

U

UK, 27
 Upgraded restaurant outlets, 80
 USA, 25

V

Veal, 148

W

Waiters, 99
 Water glass, 77
 White beans, 192
 WIFI, 120
 Williams, 23
 Wine, 70
 Winter squash, 200
 Woodcock, 177
 Working Conditions, 102

Y

Yogurt, 192

Z

Zuni, 220

