

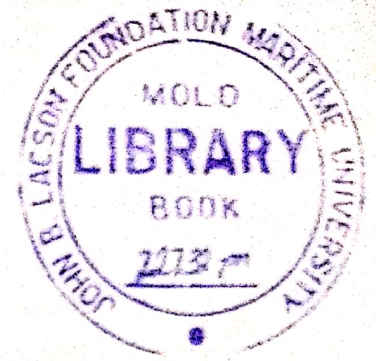
# Fundamentals of FOOD SERVICE MANAGEMENT

CELIA E. CARIÑO • REA S.J. DE VERA

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REVISED EDITION

Celia E. Cariño  
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# TABLE OF CONTENTS

<b>Chapter 1</b>	<b>THE FOOD SERVICE INDUSTRY</b>	<b>1</b>
	The Development of Foodservice Industry	7
	Early History of Food Service Organizations	7
	Evolution of the Present Day Food Service	9
	Restaurant	9
	Fast Food Restaurant	10
	Institutional Catering	10
	Hospitals	11
	Schools	12
	Food Service Establishment	12
	Commercial Establishment	12
	Institutional Catering	19
<b>Chapter 2</b>	<b>THE FOOD SERVICE MANAGEMENT</b>	<b>35</b>
	What is Management?	39
	Objectives	39
	Resources	40
<b>Chapter 3</b>	<b>FOOD HYGIENE, SAFETY AND SANITATION</b>	<b>45</b>
	Hygiene and Sanitation	49
	Personal Hygiene Habits	50
	Hazard Analysis Critical Control Points (HACCP)	53
	Food Safety	58
<b>Chapter 4</b>	<b>DESIGNING THE FOOD SERVICE FACILITY</b>	<b>65</b>
	Preliminary Preparation for Facility Planning	70
	Trends Affecting Foodservice Design	71
	Steps in Planning Procedure	73
<b>Chapter 5</b>	<b>THE MENU</b>	<b>81</b>
	Factors in the Menu Planning	85
	Menu Planning	85
	Types of Menus	87
	Steps in Planning Menu	92
	Menu Groupings	92
	The Menu	94
	Menu Design and Format	94

<b>Chapter 6</b>	<b>PREPARATION AND COOKING OF FOODS</b>	<b>99</b>
	Eggs	103
	Fruits	104
	Vegetables	106
	Fish and Shellfish	111
	Meat	112
<b>Chapter 7</b>	<b>PURCHASING, RECEIVING, STORING OF FOOD SUPPLIES</b>	<b>119</b>
	Purchasing	123
	Receiving	124
	Storage	127
<b>Chapter 8</b>	<b>TABLE SETTING AND TABLE SERVICE</b>	<b>131</b>
	Styles of Service	135
	Styles of Table Service	138
	<b>GLOSSARY</b>	<b>145</b>
	<b>BIBLIOGRAPHY</b>	<b>149</b>
	<b>WEBLIOGRAPHY</b>	<b>150</b>

# GLOSSARY

A La Carte Menu	a menu where each item is priced
Aesthetics	having an appreciation for beauty. In food service, applies to food presentation.
American Service	pre-plated service
Assembly/Served- System	also known as the <i>kitchen less</i> , kitchen, fully prepared food are purchased, stored, assembled, heated and served
Banquet	service of food and beverage at a specific time and Banquet place, to a given number of guests at an agreed menu price a facility that dispenses alcoholic beverages, refreshing drinks and cocktails
Buffet Service	self-help from buffet tables
Cafeteria	self-help service from in industrial canteen
Coffee Houses	16th century public eating places in the UK
Combination Menu	a menu that combines ala' carte and table d' hote system of pricing
Commercial Catering	a program committed to profit
Commissary System	a central production kitchen or food factory with centralized food purchasing and delivery to off-site facilities for final preparation
Control Cycle	a circle of control actions
Cook/Chill Method	food production method in which food is prepared and cooked by conventional or other methods, then chilled and refrigerated for use at a later time
Cook/Freeze Method	food production method in which food is prepared cooked by conventional or other methods, then frozen for use at a later time
Cost Control	the process of saving expenses
Cycle Menu	a menu that is rotated weekly
English Service	host service
Fast Food Restaurant	a place selling standardized ready-to-eat foods
Food Service Industry	all establishment where food is served outside of the home
French Service	personalized service
Grilled Room Service	service grilled food items

<b>Hazard</b>	a biological, chemical, or physical property that may cause an unacceptable consumer health risk
<b>Hazard Analysis</b>	the process of collecting and evaluating information on hazards associated with the food under consideration to decide which are significant and must be addressed in the HACCP plan Hazard Analysis and Critical Control Points a food safety and self inspection
<b>(HACCP)</b>	system that identifies, evaluates and controls food safety hazards
<b>Institutional Catering</b>	volume catering and service for institutions
<b>Layout</b>	the arrangement of equipment on a floor plan
<b>Management</b>	the effective utilization of resources to achieve objectives
<b>Menu</b>	the range of food on offer
<b>Menu Pattern</b>	an outline of food to be included in each meal, and the extent of choice at each meal
<b>Menu Planning</b>	the process of creating a menu
<b>Objectives</b>	long term goals or short term goals
<b>Pre-plated Service</b>	service where food is pre-portioned into platters in the kitchen
<b>Physical Hazard</b>	a threat to food safety by the presence of any particle not typically part of that food
<b>Prospectus</b>	a written plan for building /designing project that details all elements of the situation being planned; used as a guide and communication tool to aid clear understanding by all who are involved in the planning
<b>Purchasing</b>	the act of buying
<b>Ready-prepared System</b>	also known as <i>cook/chill</i> or <i>cook/freeze</i> systems foods are prepared on site, then chilled or frozen, and stored for reheating at a later time
<b>Receiving</b>	in food service, it is the point at which a food service operation inspects product and takes legal possession of the product ordered
<b>Restaurant</b>	a commercial enterprise committed to sale of food for profit
<b>Russian Service</b>	service with pomp and ceremony
<b>Salver</b>	tray
<b>Sanitation</b>	cleanliness

<b>Selective Menu</b>	a menu that includes two or more food choices in each menu category such as appetizers, entrees, vegetables, salads and desserts
<b>Semi-selective Menu</b> :	a menu that includes one or more food choices in at least one menu category
<b>Self-service</b>	service where eaters help themselves to food choices at a counter
<b>Single - use Menu</b>	a menu specifically planned and used only once, usually for a holiday or created event
<b>Sous Vide</b>	method of food production in which food is precooked and vacuum packed
<b>Table d' hote Menu</b> :	menu that offers a complete meal at a fixed price