

**5<sup>th</sup> SEMESTER**  
**DISCIPLINE SPECIFIC ELECTIVE (DSE)**

**OPTION I**

**HSC520D1: HOME SCIENCE (ELECTIVE): RESOURCE MANAGEMENT**  
**(CREDITS: THEORY-4, PRACTICAL-2)**

**THEORY (4 CREDITS)**

**Unit I Introduction to Resource Management**

Concept, universality and scope of management  
Approaches to management Ethics in management  
Motivation Theory

**Unit II Resources**

Understanding, meaning, Classification and characteristics of resources, Factors affecting utilization of resources  
Maximizing use of resources and resource conservation

**Unit III Management of Resources**

Availability and management of specific resources by an individual/family  
Money  
Time  
Energy  
Space  
Application of Management Process in Event Planning & Execution

**Unit IV Functions of Management: An overview**

Decision Making  
Planning  
Supervising Controlling  
Organizing  
Evaluation

**PRACTICAL (2 CREDITS)**

1. Resource conservation and optimization/green technologies (natural resources): Portfolio
2. Identification and development of self as a resource.
  - SWOT analysis-who am I and Micro lab
  - Building Decision Making abilities through management games
3. Preparation of time plans for self and family
4. Time and Motion Study
5. Event planning ,management and evaluation-with reference to
  - Managerial process
  - Resource optimization - time, money, products, space, human capital

**RECOMMENDED READINGS**

- *Koontz.H. and O'Donnel C., 2005, Management – A systems and contingency analysis of managerial functions. New York: McGraw-Hill Book Company*
- *Kreitner. 2009, Management Theory and Applications, Cengage Learning: India*
- *Rao V.S. and Narayana P.S., Principles and Practices of Management, 2007, Konark Publishers Pvt. Ltd.*

**5<sup>th</sup> SEMESTER**  
**DISCIPLINE SPECIFIC ELECTIVE (DSE)**

**OPTION II**

**HSC520D2: HOME SCIENCE (ELECTIVE): ENTREPRENEURSHIP FOR SMALL CATERING UNITS**

**(CREDITS: THEORY 4, PRACTICAL 2)**

**Unit I: Introduction to Food Service Units**

- Origin of Food Service units
- Kinds of food service unit
- Importance of menu,
- Types of menu
- Organization & Management
- Principles of management
- Functions of management/ manager

**Unit II: Food Production Process, Space and Equipment**

- Food purchase , receiving and Storage
- Quantity food production: Standardization of recipes, Recipe adjustments and portion control,
- Food hygiene and sanitation
- Types of kitchen areas, Flow of work and work area relationship
- Equipment a) Factors affecting selection of equipment b) Equipment needs for different situations

**Unit III: Personnel Management/ Financial Management**

- Functions of a personnel manager,
- Factors to consider while planning the kind and number of personnel: Menu, type of operations, Type of service, Job description and job specification
- Importance of Financial Management
- Budgets and Budgeting process
- Cost concepts

**Unit 1V: Planning of A Small Food Service**

- Preliminary Planning Survey of types of units, identifying clientele, menu, operations and delivery
- Planning the set up: a) Identifying resources b) Developing Project plan c) Determining investments
- Development of a business plan

**PRACTICALS**

1. Market survey for food items both raw and processed
2. Survey of food service units
3. Standardization of a recipe
4. Preparing Quick Foods for scaling up for quantity production
5. Planning menus for the following:
  - Packed meals for office employees
  - Nutritious Tiffins for school children
  - School/college canteens
6. Demonstration of a specialized cuisine
7. Develop a checklist for good hygiene practices