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Current Syllabus has been confirmed by the teaching methodologies department Assembly meeting protocol number 1 in 2024, 29.08 (№ 1).

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Head of Education-Methodology

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Head of the department Service

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Three handwritten signatures are present. The top signature is for I. Shodmonov, the middle one for N. Xudoyberdiyev, and the bottom one for S. Tashnazarov. The signature for I. Shukurov is not clearly visible.

I. Shodmonov

N. Xudoyberdiyev

I. Shukurov

S.Tashnazarov

**MINISTRY OF HIGHER EDUCATION, SCIENCE AND INNOVATIONS OF
THE REPUBLIC OF UZBEKISTAN**

SAMARKAND INSTITUTE OF ECONOMICS AND SERVICE



SYLLABUS

**ON THE SUBJECT OF ORGANIZATION OF FOOD FOR RESIDENTS AND
TOURISTS**

for main session

Field of knowledge: 1000 000 - Services

Field of education: 1010 000 - Service sector

Course of Study: 61010200 - Organization food service for residents and
tourists

SAMARKAND – 2024



**Module / course syllabus
Service fakulty**



**61010200 – Organization food for
residents and tourists**

Subject title:	Organization of food for residents and tourists
Subject type:	Mandatory
Subject code:	AH&TOTE12
Year:	4
Semestr:	7-8
Form of education:	Main shift
Form of classes and hours allocated to the semester:	360
Lecture	80
Practical training	100
Laboratory training	-
Seminar	-
Independent study	180
Credits:	12
Assessment form:	Exam
Language:	English

Subject purpose (SP)	
SP1	Based on advanced pedagogical technologies, it is to provide students with theoretical and practical knowledge about the technology of Uzbek national dishes and its organization, to apply them in future work activities, and to develop students' skills in this field.

Necessary basic knowledge for mastering science	
1.	OKLA1207 Fundamentals of design of catering establishments
2.	OMICHT 1508 Food production technology
3.	S&G 1204 Sanitation and hygiene

Educational results (ER)	
	<i>In terms of knowledge:</i>
ER1	general rules and methods of serving tables for meals, preparation of waiters, serving food and products;
ER2	settling accounts with consumers and monitoring them;
ER3	to ensure labor, technical and fire safety of the personnel of the catering enterprise

	<i>In terms of skills:</i>
ER4	researching consumer requirements, drawing up and formalizing food menus and price lists
ER5	requirements for tableware, tools, tablecloths of the enterprise
ER6	perform meal payment calculations; conducting quality control of products delivered to enterprises;
ER7	restaurant employees will be able to fulfill the requirements of labor relations, labor and technical safety.

Subject content		
Form of training: lecture (L)		hour
L1	Introduction. The role of science in the development of society. The subject, purpose and task of science	2
L2	Classification of catering establishments	2
L3	Organizational structure of catering establishments	2
L4	Material and technical support of catering establishments	2
L5	Organization of supply of raw materials and products and warehouse management in catering establishments	2
L6	Principles of creating product recipes in catering establishments	2
L7	Menu, its creating method and types	4
L8	General description of the production infrastructure of catering establishments.	2
L9	Organization of work of vegetable shop	2
L10	Organization of work of meat and fish shop	4
L11	Organization of work of baking shop	2
L12	Organization of work of confectionery shop	2
L13	Organization of work of department of Storage and distribution of ready meals	2
L14	Organization of washing dishes	2
L15	Organization of preparation of service hall in restaurants for service	2
L16	Requirements for the types of table towels and napkins used in catering establishments, as well as the components of dishes	2
L17	Service personnel and their requirements	2
L18	Description of customer service rooms	2
L19	Types and methods of restaurant lighting	2
L20	Types of table layout	2
L21	The sequence of welcoming guests, taking orders and providing service	2
L22	Basic rules of service etiquette	4
L23	Organization of food and drink offering services to residents and tourists	2
L24	Organization of service at banquets	4
L25	Self and waiter service	2

L26	Buffet services	2
L27	Progressive methods of serving tourists in restaurants	2
L28	Organizing meals of tourists visiting from different countries in restaurants	4
L29	Organization of meals for tourists in transport	4
L30	Organization of meals for tourists in hotel restaurants	2
L31	Organization of quality control of restaurant services and products	2
L32	Management of restaurants and organization of employees	2
L33	Safety measures in restaurants	4
Total:		80
Form of training: practical training (P)		
P1	Introduction. The role of science in the development of society. The subject, purpose and task of science	2
P2	Classification of catering establishments	2
P3	Organizational structure of catering establishments	2
P4	Material and technical support of catering establishments	2
P5	Organization of supply of raw materials and products and warehouse management in catering establishments	2
P6	Principles of creating product recipes in catering establishments	2
P7	Menu, its creating method and types	4
P8	General description of the production infrastructure of catering establishments	2
P9	Organization of work of vegetable shop	2
P10	Organization of work of meat and fish shop	4
P11	Organization of work of baking shop	2
P12	Organization of work of confectionery shop	2
P13	Organization of work of department of Storage and distribution of ready meals	2
P14	Organization of washing dishes	4
P15	Organization of preparation of service hall in restaurants for service	4
P16	Requirements for the types of table towels and napkins used in catering establishments, as well as the components of dishes	4
P17	Service personnel and their requirements	4
P18	Description of customer service rooms	2
P19	Types and methods of restaurant lighting	4
P20	Types of table layout	4
P21	The sequence of welcoming guests, taking orders and providing service	2
P22	Basic rules of service etiquette	4
P23	Organization of food and drink offering services to residents and tourists	2
P24	Organization of service at banquets	4

P25	Self and waiter service	2
P26	Buffet services	2
P27	Progressive methods of serving tourists in restaurants	2
P28	Organizing meals of tourists visiting from different countries in restaurants	6
P29	Organization of meals for tourists in transport	4
P30	Organization of meals for tourists in hotel restaurants	4
P31	Organization of quality control of restaurant services and products	2
P32	Management of restaurants and organization of employees	4
P33	Safety measures in restaurants	6
Total:		100

Independent study (IS)		
1	Situations of the organization of food service for residents and tourists at the present time.	10 soat
2	Features of local and foreign tourists' meals.	20 soat
3	Influence and development of catering establishments in the economy.	10 soat
4	Features of organization and management of catering establishments.	10 soat
5	Organization of food production stages and technological processes.	20 soat
6	Organization of storage and production of products in catering establishments.	10 soat
7	Material and technical support of dining halls and their maintenance.	20 soat
8	Organization of customer service in catering establishments.	10 soat
9.	Organization of nutrition in the world community.	10 soat
10.	Types of service in catering establishments.	10 soat
11.	Menu, its creating procedure and classification.	10 soat
12.	Recipes of catering establishments of the world and the procedure for its development.	10 soat
13.	Organization of quality control of catering services.	10 soat
14.	International chains of catering establishments and their organization.	20 soat
Total:		180

Basic literature	
1.	Z.Sh.Suvonov, I.A.Shukurov, S.A.Tashnazarov "Restoran ishini tashkil etish". O'quv qo'llanma. – T.: «Innovatsion rivojlanish nashriyot-matbaa uyi» - 2020. – 283 b.
2.	D.Asanova. Dunyo xalqlari ovqatlanishining xususiyatlari. Darslik. Toshkent.: «IQTISOD-MOLIYA», 2021.-415 b.
3.	B.B.Усов. «Организация производство и обслуживания в общественном

	питании». – М., 2002 г.
Additional literature	
1.	Qurbonov J.M. Ovqatlanish korxonalari jihozlarining ekspluatatsiyasi. Darslik. – T.: «IQTISODIYOT-MOLIYA», 2011. – 376 b.
2.	Н.И.Кабушкин, Г.А.Бодаренко «Менеджмент гостиниц и ресторанов». – Минск, ООО «Новое знание», 2001 г.
3.	Dr. John R Walke. The Restaurant: From Concept to Operation. Wiley.2013
4.	Katalog kontrolno-kassovyx mashin. – М.: SPb, 2002.
5.	Каталог контрольно-кассовых машин. – М.: СПб, 2002.
6.	Арустамов Э.А. Оборудование предприятий (торговли). – М.: Дашков и К ^о . 2000.
7.	Арустамов Э.А., Лефанов В.А., Митрафанова Т.П. Банковское таможенное и офисное оборудование. – М.: Маркетинг. 2000.
8.	Применения контрольно-кассовой техники. Серия «Налоги года». Издательский центр «МЫСЛЬ», Новосибирск, 2003.
9.	Оборудование предприятий торговли и общественного питания. Полный курс. / Под ред. В.А.Гуляева. – М.: ИНФРА-М. 2002. – 543 с.
10.	Гуляев В.А. и др. Оборудование предприятий торговли. Приборы и оборудование для измерения количество и качества товара. Оборудования для расчета с покупателями. Учебное пособие. – СПб. СПб.ТЭИ, 2006. – 68 с.
11.	Черевко А.И., Попов Л.Н. Торгово-технологическое оборудование. – Учебник. – М.: Экономика, 2007. – 271 с.
12.	В.В.Шишов, А.Н.Стрельцов. Холодильное оборудование предприятий торговли и общественного питания. – М.: НПРО. Издательский центр «Академии», 2003. – 272 с.
Websites:	
http://www.mail.tdiu.uz – TDIU elektron kutubxona http://www.el.tfi.uz – TMI elektron kutubxonas http://www.sies.uz – SamISI elektron kutubxonasi http://lex.uz – O‘zbekiston Respublikasi qonunchiligi www.ziynet.uz – ta’lim portali	

The following criteria are recommended for monitoring the student's mastery of the subject:

- a) To get 5 grades, the student's level of knowledge should meet the following requirements:**
- be able to fully cover the essence and content of science;
 - maintaining scientificity and logicity in the presentation of topics in the subject, avoiding scientific errors and confusion;
 - to have a clear idea about the theoretical or practical significance of the topic materials in the subject;

- to be able to demonstrate the ability to think independently and freely within the scope of science;
- to be able to answer questions clearly and succinctly;
- to be detailed prepared for the synopsis;
- complete and accurate completion of independent assignments;
- to have fully mastered the laws and other legal documents related to the science;
- to be able to interpret historical processes.

b) To get 4 grades, the student's level of knowledge should meet the following requirements:

- to understand the essence and content of subject, to avoid scientific and logical misunderstandings when describing topics in subject;
- to understand the practical importance of the content of subject;
- performing the tasks and assignments given in the subject within the curriculum;
- to be able to correctly answer questions about the subject;
- to have detailed formed a synopsis of the subject;
- to complete independent assignments in the subject;
- to have mastered the laws and other legal documents related to the subject.

c) To get 3 grades, the student's level of knowledge should meet the following requirements:

- to have a general understanding of the subject;
- to allow some confusion in explaining the topics of the subject in a narrow scope;
- if the statement is not fluent;
- obtaining vague and confusing answers to the subject questions;
- the text on the subject is not well formed.

d) in the following cases, the student's level of knowledge can be assessed with 2, unsatisfactory grades:

- if there is no preparation for training in the subject;
- having no idea about training in the subject;
- if it is noticeable that the texts on the subject had been copied from others;
- if there are serious errors and confusion in the subject text;
- if the questions about the subject are not answered;
- ignorance of the subject.

If a student grades in the Hemis system, grades will be as follows
2 grades if 0-59 points, 3 grades if 60-69 points, 4 grades if 70-89 points, 5 grades if 90-100 points

Information about the teacher of the subject

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