



Davao del Sur State College
Brgy. Matti, Digos City, Davao del Sur

School Food and Service Management

Version 2





Fundamentals of Food Technology

**A COURSEPACK FOR
BTLED STUDENTS**

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PREFACE

School Food and Service Management is a practical and essential area of Home Economics education that develops the knowledge, skills, attitudes, and professional values needed to manage food service operations effectively. This coursepack is designed to guide learners in understanding the principles and practices involved in providing safe, efficient, organized, and quality food service in school and other institutional settings.

The coursepack is organized into three modules. Module 1: Introduction and Safety Precaution in Food Service introduces learners to the food service journey, food hygiene, safety and sanitation, and the principles of designing a functional food service facility. Module 2: Table Set-up Scenarios focuses on menu planning, appropriate table setting and service, and understanding different types of guests and service situations. Module 3: Table Arrangement develops practical skills in napkin folding, table skirting, and creating attractive table centerpieces and floral arrangements.

Through a combination of concepts, demonstrations, activities, and practical applications, this coursepack aims to strengthen learners' competence, creativity, discipline, and attention to detail. It also emphasizes professionalism, customer satisfaction, teamwork, safety, and responsible food service practices. Ultimately, the coursepack seeks to prepare future Home Economics educators and practitioners to apply food service management skills confidently and effectively in school, community, and industry settings.

TABLE OF CONTENTS

	PAGE
TITLE PAGE	1
TABLE OF CONTENTS	2
 COURSEPACK	
MODULE 1: Introduction and Safety Precaution in Food Service	
LESSON 1: The Food Service Journey	4
LESSON 2: Food Hygiene, Safety, and Sanitation	13
LESSON 3: Designing the Food Service Facility	21
 MODULE 2: Table Set-up Scenarios	
LESSON 1: The Menu	30
LESSON 2: Table Setting and Table Service	38
LESSON 3: The Guest and His Situation	45
 MODULE 3: Table Arrangement	
LESSON 1: Napkin Folding	51
LESSON 2: Table Skirting	54
LESSON 3: Table Centerpieces and Floral Arrangement	60