

**2020**

# **B.Sc., Hotel Management & Catering Science**

## **Course Structure and Syllabus**

(For the candidates admitted from the academic year 2020-2021 onwards)

## **CHOICE BASED CREDIT SYSTEM (CBCS)**



**THANTHAI HANS ROEVER COLLEGE (AUTONOMOUS)**

(Nationally Re-Accredited by NAAC with B<sup>++</sup>)

(Affiliated to Bharathidasan University, Tiruchirappalli)

**ELAMBALUR, PERAMBALUR – 621 220**



## **Vision**

To blossom as an institution of excellence, enabling, empowering and enlightening the youth and shaping them as fully developed human beings with the capacity to unfold their full mental potentiality resulting in the attainment of the wisdom to live constructively and meaningfully.

## **Mission**

- To provide congenial and stress- free environment and opportunities for the enhancement of knowledge and acquisition skills through the best exposure and training possible.
- To offer multifaceted and need-based academic programmes and to promote extension activities.
- To adopt technology-enabled new methods, approaches and techniques so that the teaching-learning process becomes learner-centred and learner-friendly.
- To maximize the participation of all the stakeholders in the development of the institution and the region.
- To sensitize the youth towards inclusive growth for socio-economic change, sustainable development, gender equality, eco-friendliness, etc.
- To enable the youth to experience the effects of globalization and facilitate them to grow as responsible citizens and leaders.
- To inspire them, through value-based education, to embrace the entire humanity while firmly rooted in the Indian ethos.
- To provide regular placement training and placement opportunities.
- To kindle the spirit of creativity and enhance research activities and enable them to attain international standards.

### **PROGRAMME OUTCOMES (POs)**

1. Acquire knowledge, understand concepts and apply new ideas which enable them to be employable or self-employed.
2. Demonstrate motivation in advancing to higher learning programmes.
3. Engage in socially responsible behavior and have value added education.
4. Have exposure to technical proficiency, analytical capability, soft skills and life skills development.
5. Develop broad understanding in the basic concepts of Languages/Commerce/Management Studies/Physical Sciences/Computing Sciences/ Biological Sciences/ Life Sciences.

### **PROGRAMME SPECIFIC OBJECTIVES**

On successful completion of this programme, students will be able to:

1. To learn the skills in various departments in the hotel industry and other catering establishments.
2. Provide with entry level management operations focusing on the individual, social and professional preparation.
3. Evaluating and applying vocational concepts of operational and strategic management.
4. Providing with the necessary skills to become a future manager in the hospitality industry.
5. Help to identify the problems in the work field and strategies to work with people from various cultural backgrounds.

Thanthai Hans Roever College (Autonomous), Elambalur, Perambalur - 621 220  
 Bachelor Of Hotel Management & Catering Science - UG Course Structur under CBCS  
 (For the candidates admitted from the academic year 2020-2021 onwards)

Semester	Part	Course Code	Title of the Course	Ins. Hours/Weeks	Credits	Exam Hours	CIA (Max)	ESE (Max)	Total (Max)
1	I	20UHMF1	French-I	6	3	3	25	75	100
1	II	20UE1	English-I (Communicative English-I)	6	3	3	25	75	100
1	III	20UHM1CC1	Food Production-I	5	4	3	25	75	100
1	III	20UHM1AC1	Basic Food Service	5	4	3	25	75	100
1	III	20UHM1AP1	Basic Food Service Practical	4	3	3	40	60	100
1	III	20UHM1PE1	Professional English for Commerce and Management - I	2	2	3	25	75	100
1	IV	20UVE	Value Education	2	2	3	25	75	100
<b>Total</b>				<b>30</b>	<b>21</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>700</b>
2	I	20UHMF2	French-II	6	3	3	25	75	100
2	II	20UE2	English-II (Communicative English-II)	6	3	3	25	75	100
2	III	20UHM2CP1	Food Production-I Practical	4	4	5	40	60	100
2	III	20UHM2CC2	House Keeping Operations	4	4	3	25	75	100
2	III	20UHM2CP2	House Keeping Operations Practical	3	3	4	40	60	100
2	III	20UHM2AC2	Nutrition and Food Science	3	2	3	25	75	100
2	III	20UHM2PE2	Professional English for Commerce and Management - II	2	2	3	25	75	100
2	IV	20UES	Environmental Studies	2	2	3	25	75	100
<b>Total</b>				<b>30</b>	<b>23</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>800</b>
3	I	20UHMF3	French-III	6	3	3	25	75	100
3	II	20UE3	English-III (Language Through Literature and Communicative Skills – I)	6	3	3	25	75	100
3	III	20UHM3CC3	Front Office Management	5	5	3	25	75	100
3	III	20UHM3CP3	Front Office Management Practical	3	3	3	40	60	100
3	III	20UHM3AC3	Beverage Service	5	4	3	25	75	100
3	III	20UHM3AP2	Beverage Service Practical	3	3	3	40	60	100
3	IV	20UTA3NME1:3	NME1-Special Tamil-I	2	2	3	25	75	100
<b>Total</b>				<b>30</b>	<b>23</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>700</b>

4	I	20UHM4F4	French-IV	6	3	3	25	75	100
4	II	20UE4	English-IV (Language Through Literature and Communicative Skills – I)	6	3	3	25	75	100
4	III	20UHM4CC4	Bakery and Confectionary	5	4	3	25	75	100
4	III	20UHM4CP4	Bakery and Confectionary Practical	4	3	5	40	60	100
4	III	20UHM4AC4	Principles of Management	5	4	3	25	75	100
4	IV	20UTA4NME2:4	NME2-Special Tamil-II	2	2	3	25	75	100
4	IV	20UHM4SBE1	Hospitality Marketing	2	2	3	25	75	100
<b>Total</b>				<b>30</b>	<b>21</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>700</b>
5	III	20UHM5CC5	Food Production-II	5	5	3	25	75	100
5	III	20UHM5CP5	Food Production-II Practical	4	4	5	40	60	100
5	III	20UHM5CC6	Accounts for Hotel Management	6	5	3	25	75	100
5	III	20UHM5CC7	Hotel law	4	3	3	25	75	100
5	III	20UHM5MBE1	Food and Beverage Control	3	3	3	25	75	100
5	IV	20UHM5SBE2	Information Technology in Hotel Industry	3	2	3	25	75	100
5	IV	20UHM5SBE3	Information Technology in Hotel Industry Practical	3	2	3	40	60	100
5	IV	20USSD	Soft Skill Development	2	2	3	25	75	100
<b>Total</b>				<b>30</b>	<b>26</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>800</b>
6	III	20UHM6CC8	Food Production -III	6	5	3	25	75	100
6	III	20UHM6CC9	Room Division Management	6	5	3	25	75	100
6	III	20UHM6CP6	Food Production -III Practical	5	4	5	40	60	100
6	III	20UHM6MBE2	Travel And Tourism Management	6	5	3	25	75	100
6	III	20UHM6MBE3	Event Management	6	5	3	40	60	100
6	V		Extension Activities	-	1	-	-	-	-
6	V	20UGS	Gender Studies	1	1	3	25	75	100
<b>Total</b>				<b>30</b>	<b>26</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>600</b>
<b>Grand Total</b>				<b>180</b>	<b>140</b>				<b>4300</b>

French part -I	- 4
English part -II	- 4
Professional English	- 2
Core course	- 9
Core course practical	- 6
Allied course	- 4
Allied course practical	- 2
Non major elective	- 2
Skill based elective	- 3
Major based elective	- 3
Value education	- 1
Environment studies	- 1
Soft skill development	- 1
Gender studies	- 1
Extension activities	- 1

<b>CORE BASED ELECTIVE (CBE)</b>			
<b>First Allied Course</b>		<b>Second Allied Course</b>	
1		1	
2		2	
3		3	
<b>Non- Major Elective</b>		<b>Skill Based Elective</b>	
1		1	
2		2	
<b>Major Based Elective</b>		<b>Soft Skill</b>	
1			

**Note:**

**Internal Marks External Marks**

1. Theory 25 75
2. Practical 40 60
3. Separate passing minimum is prescribed for Internal and External marks.

**FOR THEORY**

- The passing minimum for CIA shall be 40% out of 25 marks. [i.e. 10 marks]
- The passing minimum for Semester Examinations shall be 40% out of 75 marks. [ i.e. 30 marks]

**FOR PRACTICAL**

- The passing minimum for CIA shall be 40% out of 40 marks. [i.e. 16 marks]
- The passing minimum for Semester Examinations shall be 40% out of 60 marks. [ i.e. 24 marks]

**SEMESTER – I**  
**LANGUAGE PART - I      FRENCH – I**

**Sub Code      : 20UHMF1**

**Hours / Week: 6**

**Credits        : 3**

**Max Marks     : 100**

**Internal Marks : 25**

**External Marks : 75**

**Course Outcome:**

**CO1:** They will learn in detail about French language.

**CO2:** Students will enhance the basic level in French.

**CO3:** They will learn grammar in the language.

**CO4:** Gaining knowledge on the names of ingredients in French.

**CO5:** They will be able to learn dialogues related to the hotel field

**UNIT – I                      A l'aéroport Kamaraj domestic de Chennai**

Saluer, demander et dire le nom, présenter quelqu'un, se présenter, souhaiter la bienvenue à quelqu'un, demander et dire l'identité de quelqu'un

Grammaire : Etre, s'appeler, pronoms sujets, interrogation

**UNIT - II                      A l'université**

Demander comment on se porte, présenter quelqu'un, prendre congé, exprimer l'appréciation

Grammaire : Articles définis et indéfinis, genre des noms, adjectifs, présent de l'indicatif : verbes réguliers en er, être, avoir, apprendre, prépositions a, en, au, aux

**UNIT - III                      Au café**

Dire ce qu'on aime, donner des informations, exprimer l'admiration, demander des informations sur quelqu'un

Grammaire : Adjectifs interrogatifs, présent de l'indicatif : avoir, verbes en er, savoir, qui est-ce ?, qu'est-ce que c'est ?, adjectifs possessifs, négation, adjectifs irréguliers

**UNIT - IV                      A la plage**

Proposer une sortie, accepter, refuser la proposition

Grammaire : phrases au singulier et au pluriel, pronom indéfini- on, il y a, adjectifs démonstratifs, négation, interrogation, présent de l'indicatif : Faire, voir, aller, sortir, connaître

**UNIT - V                      Un concert et Chez Nalli**

Inviter, accepter, exprimer son incapacité d'accepter, complimenter, parler au téléphone, demander le prix, protester contre le prix

Grammaire : présent de l'indicatif : verbes en er, venir, pouvoir, vouloir, articles contracte, avec, à, chez, le futur, interrogation-est-ce que, adverbes interrogatifs, adjectifs possessifs, accord de l'adjectif, adjectifs exclamatifs, très / trop, présent de l'indicatif : acheter- regarder, l'impératif

**Livre :**

Synchronie -1

Samhita Publication

ISBN : 9788191089424

Auteur : K. Madanagobalane

## Relationship Matrix for COs, POs and PSOs

Semester	Code	Title of the Course					Hours	Credits			
I	20UHMF1	French - 1					6	3			
Course Outcomes (COs)	Programme Outcomes(POs)					Programme Specific Outcomes(PSOs)					
	PO1	PO2	PO3	PO4	PO5	PSO1	PSO2	PSO3	PSO4	PSO5	
CO1	✓	✓		✓	✓	✓		✓	✓		
CO2	✓		✓	✓	✓	✓	✓		✓		
CO3	✓	✓		✓		✓	✓	✓		✓	
CO4	✓		✓		✓	✓		✓	✓		
CO5	✓		✓	✓		✓	✓		✓	✓	
Number of Matches(✓) = 35 Relationship: High											

Mapping	1-29%	30-59%	60-69%	70-89%	90-100%
Matches	1-14	15-29	30-34	35-44	45-50
Relationship	Very Poor	Poor	Moderate	High	Very High

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**SEMESTER – I**  
**CORE COURSE – I FOOD PRODUCTION – I**

**Sub Code : 20UHM1CC1**  
**Hours / Week: 6**  
**Credits : 3**

**Max Marks : 100**  
**Internal Marks : 25**  
**External Marks : 75**

**Course Outcome:**

- CO1:** They will define and use of cooking terminology accurately.
- CO2:** Students gain the knowledge about commodities usage.
- CO3:** They will have learnt different methods of cooking.
- CO4:** Students would have learnt importance of hygiene.
- CO5:** They will be able to plan different types of menus.

**UNIT – I Introduction to Catering Industry**

- 1.1 Overview of the Catering Industry
- 1.2 Kitchen Organization structure – personal Hygiene
- 1.3 Aims and Objectives of Cooking-Definition
- 1.4 Culinary terms
- 1.5 Classification of raw materials –Functions - Preparation of ingredients

**UNIT – II Commodities**

- 2.1 Cereals-Varieties - Processing – Storage and uses in Cooking
- 2.2 Pulses-Varieties –Storage-and Uses in Cooking
- 2.3 Food additives –uses and application
- 2.4 Milk and Milk Products.
- 2.5 Composition and Importance –Processing Products –Skimmed milk Concentrated Milk-Cream, Butter, cheese, Ghee

**UNIT - III Methods of Cooking Food**

- 3.1 Boiling,Poaching,Steaming,Stewing,Braising,Roasting,Baking,Frying,Grilling
- 3.2 Invalid Cookery
- 3.3 Reheating of food
- 3.4 Texture of food

**UNIT –IV Selection and Identification**

- 4.1 Selection of Fish, cuts of Meat, Beef, Pork
- 4.2 Selection of Vegetables available in local market
- 4.3 Poultry: Age, Quality, Market Types, Preparation, Dressing and cuts with its uses
- 4.4 Game: Furred game and feathered game, Preparation and cuts with its uses

**UNIT –V Menu**

- 5.1 Definition of Menu
- 5.2 Types of Menu
- 5.3 Balancing of Recipes ,Standardization of Recipes, Maintaining Recipe files, Standard setting
- 5.4 Portion Control-Standard Portion Sizes necessity for control

**Reference:**

1. *Modern Cookery for Teaching and Trade – Vol. I & II –Thangam E. Philip (Orient Longman Publications)*
2. *Practical Cookery – Kinton and Ceserani (ELBS Publications)*
3. *The Theory of Catering – Kinton and Ceserani (ELBS Publications)* 4. *Theory of Cookery – Krishna Arora (Frank Bros. & Co., New Delhi)* 5. *A Taste of India – Madhur Jeffrey.*

## Relationship Matrix for COs, POs and PSOs

Semester	Code	Title of the Course					Hours	Credits			
I	20UHM1CC1	Food Production - 1					6	3			
Course Outcomes (COs)	Programme Outcomes(POs)					Programme Specific Outcomes(PSOs)					
	PO1	PO2	PO3	PO4	PO5	PSO1	PSO2	PSO3	PSO4	PSO5	
CO1	✓	✓	✓		✓	✓	✓	✓		✓	
CO2	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	
CO3	✓	✓	✓	✓	✓	✓	✓	✓		✓	
CO4	✓	✓	✓	✓	✓		✓	✓	✓	✓	
CO5	✓		✓	✓	✓		✓	✓	✓	✓	
Number of Matches(✓) = 44 Relationship: High											

Mapping	1-29%	30-59%	60-69%	70-89%	90-100%
Matches	1-14	15-29	30-34	35-44	45-50
Relationship	Very Poor	Poor	Moderate	High	Very High

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**SEMESTER – I**  
**ALLIED COURSE –I BASIC FOOD SERVICE**

**Sub Code : 20UHM1AC1**  
**Hours / Week: 5**  
**Credits : 4**

**Max Marks : 100**  
**Internal Marks : 25**  
**External Marks : 75**

**Course Outcome:**

- CO1:** They will have acquired a basic knowledge on hotel services.
- CO2:** Students would have imbibed knowledge of F&B Services
- CO3:** They would be able to lay the table for different types of service, and operate basic food service equipment.
- CO4:** They will be able to plan different Menus.
- CO5:** Students will be able to prepare Bills

**UNIT – I Introduction to Food and Beverage Service**

- 1.1 Introduction of catering industry
- 1.2 Different Types of Catering Establishments (commercial & noncommercial)
- 1.3 Different Outlets of F&B Service (Restaurant, Bar, Bar-be-que, Room service, Banquet...)
- 1.4 Attributes of service personnel
- 1.5 Safety, hygiene, and attitudes (positive & negative)

**UNIT – II Restaurant Operations**

- 2.1 Service Equipment's (Cutlery, Crockery, Glass Ware etc.. (Dimensions and Uses)
- 2.2 Cover (Definition and Size)
- 2.3 Rules For Laying A Table
- 2.4 Mise-En-Place & Mise-En-Scene
- 2.5 Types of Service (English, Silver, Russian, American)
- 2.6 Food Service (Rules and way of Order taking, Operation of K.O.T.)

**UNIT – III Ancillary Departments**

- 3.1 Side Board
- 3.2 Still Room
- 3.3 Plate Room
- 3.4 Pantry
- 3.5 Hot Section
- 3.6 Significance of Kitchen Stewarding

**UNIT - IV Menu and Menu Planning**

- 4.1 Definition of Menu
- 4.2 Types of Menu
- 4.3 Menu Planning
- 4.4 Types of Meals

**UNIT – V French Classical Menu**

- 5.1 Hors-d oeuvre-Oeuf-Potage

- 5.2 Farinaceous-Poisson-Entrée-Sorbet  
 5.3 Releves-Roti-Legumes-Salades  
 5.4 Buffet Froid-Entremets-Savoureux-Fromage  
 5.5 Dessert- Boissons

**Reference:**

1. Sudhir Andrews – Food and Beverage service training manual – Unit I, II, III
2. Dennis R. Lillicrap and John A. Cousins – food and beverage service – Unit – IV, V
3. Food and Beverage Service – R. Singaravelan (Third Impression 2017)
4. John Fuller – modern restaurant service

Relationship Matrix for COs, POs and PSOs

Semester	Code	Title of the Course					Hours	Credits			
I	20UHM1AC1	Basic Food Service					5	4			
Course Outcomes (COs)	Programme Outcomes (POs)					Programme Specific Outcomes (PSOs)					
	PO1	PO2	PO3	PO4	PO5	PSO1	PSO2	PSO3	PSO4	PSO5	
CO1	✓		✓		✓	✓	✓	✓		✓	
CO2	✓	✓	✓		✓	✓	✓	✓	✓	✓	
CO3	✓	✓	✓	✓	✓	✓	✓	✓		✓	
CO4	✓	✓		✓	✓		✓	✓		✓	
CO5	✓		✓	✓	✓		✓	✓	✓	✓	
Number of Matches (✓) = 40 Relationship: High											

Mapping	1-29%	30-59%	60-69%	70-89%	90-100%
Matches	1-14	15-29	30-34	35-44	45-50
Relationship	Very Poor	Poor	Moderate	High	Very High

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**SEMESTER – I**  
**ALLIED PRACTICAL – I BASIC FOOD SERVICE PRACTICAL**

**Sub Code : 20UHM1AP1**

**Hours / Week: 4**

**Credits : 3**

**Max Marks :100**

**Internal Marks : 40**

**External Marks : 60**

**Course Outcome:**

**CO1:** Students will be able to handle cutlery, crockery and glassware with ease.

**CO2:** They will recognize service sequence and suitably arrange buffets.

**CO3:** Students will have developed self confidence in dealing with guests.

**CO4:** They will be able to make various napkin folding.

**CO5:** They will read and make out KOT'S

**UNIT - I**

- 1.1 Induction & Profile of the areas
- 1.2 Ancillary F&B Service areas –
- 1.3 Induction & Profile of the areas
- 1.4 Familiarization of F&B Service equipment

**UNIT – II**

- 2.1 Identification of Service equipment's and utensils
- 2.2 Glassware, Cutlery, Crockery, Glassware
- 2.3 Knowledge of linen used in F& B service
- 2.4 Furniture and their sizes and measurements

**UNIT – III**

- 3.1 Care & Maintenance of F&B Service equipment
- 3.2 Cleaning / polishing of EPNS items by:  
Plate Powder method ,Polivit method, Silver Dip method & Burnishing Machine

**UNIT – IV**

- 4.1 Holding Service Spoon & Fork
- 4.2 Carrying a Tray / Salver
- 4.3 Laying a Table Cloth & Changing a Table Cloth during service
- 4.4 Rules to be observed while laying table

**UNIT – V**

- 5.1 Stacking Sideboard
- 5.2 Service of Water
- 5.3 Napkin Folds
- 5.4 Changing dirty ashtray

## 5.5 Cleaning &amp; polishing glassware

**Reference:**

1. *Sudhir Andrews – food and beverage service training manual.*
2. *Food and Beverage Service – R. Singaravelan (Third Impression 2017)*

Relationship Matrix for COs, POs and PSOs

Semester	Code	Title of the Course					Hours	Credits			
I	20UHM1AP1	Basic Food Service Practical					4	3			
Course Outcomes (COs)	Programme Outcomes(POs)					Programme Specific Outcomes(PSOs)					
	PO1	PO2	PO3	PO4	PO5	PSO1	PSO2	PSO3	PSO4	PSO5	
CO1	✓	✓	✓		✓	✓	✓	✓		✓	
CO2	✓		✓		✓	✓	✓	✓	✓	✓	
CO3	✓	✓	✓	✓	✓	✓	✓	✓		✓	
CO4	✓	✓	✓	✓	✓		✓	✓	✓	✓	
CO5	✓		✓	✓	✓		✓	✓	✓	✓	
Number of Matches(✓) = 42      Relationship: High											

<b>Mapping</b>	1-29%	30-59%	60-69%	70-89%	90-100%
<b>Matches</b>	1-14	15-29	30-34	35-44	45-50
<b>Relationship</b>	Very Poor	Poor	Moderate	High	Very High

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**SEMESTER – II**  
**LANGUAGE PART-I FRENCH - II**

**Sub Code : 20UHMF2**  
**Hours / Week: 6**  
**Credits : 3**

**Max Marks : 100**  
**Internal Marks : 25**  
**External Marks : 75**

**Course Outcome:**

- CO1:** Learning the language form sentences.
- CO2:** The language gives an advantage for the student to study in France.
- CO3:** Students get the opportunity to speak in a foreign language.
- CO4:** The language will give the students with international relations.
- CO5:** It is a great Career asset for the students.

**UNIT - I                      Nouvelles de l'Inde**

- 1.1 Montrer son inquiétude, s'excuser, exprimer son appréciation, décrire quelqu'un, décrire quelque chose
- 1.2 Grammaire : présent : verbes en er, -ir, le futur, interrogation totale, féminin                      d'autres adjectifs

**UNIT – II                      A la gare Central Station**

- 2.1 Réserver des billets, demander des renseignements, donner des renseignements
- 2.2 Grammaire : pronoms compléments d'objet direct,
- 2.3 présent : payer, partir/sortir, l'impératif, expression du temps, construction avec infinitif

**UNIT - III                      Un lit dans la Cuisine**

- 3.1 Donner des ordres, localiser, dire qu'une proposition est stupide ou bizarre
- 3.2 Grammaire : verbes en er-ranger, mettre, impératif, il faut, devoir + infinitif, prépositions de lieu

**UNIT - IV                      Pierre apprend à conduire et Mangez-vous correctement ?**

- 4.1 Rassurer, exprimer l'interdiction, exprimer l'autorisation, avertir, demander des informations sur les habitudes de quelqu'un, offrir à manger ou à boire, accepter, Refuser, exprimer la certitude
- 4.2 Grammaire : impératif-être, avoir, savoir, pronoms compléments d'objet indirect, le passe composé avec avoir expression de la quantité – articles partitifs, adverbess, pronoms directs et indirects, pronom en, présent des verbes – manger, boire, offrir, prendre, la condition avec si

**UNIT - V                      Ils ont eu tort tous les deux ! et Comment as-tu passé le weekend**

- 5.1 Demander son chemin, indiquer le chemin à quelqu'un, reprocher/ conseiller, parler des activités du week-end, demander à quelqu'un de se taire
- 5.2 Grammaire : le passe composé, adverbess, mots interrogatifs, le passe composé avec être, faire du..., pouvoir, vouloir

**Livre:**

Synchronie -1  
Samhita Publication  
ISBN : 9788191089424

Auteur : K. Madanagobalane  
L'annee de publication : 2011

Relationship Matrix for COs, POs and PSOs

Semester	Code	Title of the Course					Hours	Credits			
II	20UHMF2	French - II					6	3			
Course Outcomes (COs)	Programme Outcomes(POs)					Programme Specific Outcomes(PSOs)					
	PO1	PO2	PO3	PO4	PO5	PSO1	PSO2	PSO3	PSO4	PSO5	
CO1	✓	✓	✓		✓	✓	✓	✓		✓	
CO2	✓		✓	✓	✓	✓	✓	✓	✓	✓	
CO3	✓	✓	✓	✓	✓	✓	✓	✓		✓	
CO4	✓	✓	✓	✓	✓		✓	✓	✓	✓	
CO5	✓		✓	✓	✓		✓	✓	✓	✓	
Number of Matches(✓) = 43 Relationship: High											

<b>Mapping</b>	1-29%	30-59%	60-69%	70-89%	90-100%
<b>Matches</b>	1-14	15-29	30-34	35-44	45-50
<b>Relationship</b>	Very Poor	Poor	Moderate	High	Very High

Prepared By

Checked By



**SEMESTER – II**  
**CORE PRACTICAL – I FOOD PRODUCTION PRACTICAL - I**

**Sub Code : 20UHM2CP1**

**Hours / Week: 4**

**Credits : 3**

**Max Marks : 100**

**Internal Marks : 40**

**External Marks : 60**

**Course Outcome:**

**CO1:** They will have learned of different Indian Spices.

**CO2:** Students will be able to handle different types of cooking equipments.

**CO3:** They will have learnt of basic gravies and their uses.

**CO4:** Students will be able to prepare various Indian dishes and control portion size.

**CO5:** They will have learnt of different Indian dishes.

S.No	Topic	Method of Instruction
1.	i)Equipments -Identification, Description, Uses & handling ii) Hygiene-Kitchen etiquettes, Practices & knife handling iii) Safety and security in kitchen	Demonstration
2.	Vegetables - Classification and cuts Julienne, Jardinière, Macedoines, Brunoise, Payssane, Mignonnete, Dices, Cubes, Shred, Mirepoix	
3.	Basic cooking methods ❖ Boiling,Frying-(deepfrying,shallow frying), sautéing,Braising	
4.	Identification of selection of ingredients	
5.	Stock- types (White and Brown)	
6.	Egg- preparation ( Boiled, fried, poaches, scrambled, omelet)	
7.	Potato-preparation (Baked, mashed, French fries, roasted, boiled)	
8.	Indian: Rice varieties,bread varieties,& Dhal varieties	Students will have hands on training on the menus compiled
9.	Pulao varieties & Briyani varieties	
10	Sweet (Indian or Bengali)	

**Reference:**

1. *Klinton & Cesarani : Practical Cookery Arnold Heinemann.*
2. *Larousse Gastronomique cookery encyclopedia by paul hamlyn.*
3. *Chef's Manual of Kitchen Management – John Fuller.*
4. *Le repertoire de la cuisine – l. Saulnier*

## Relationship Matrix for COs, POs and PSOs

Semester	Code	Title of the Course					Hours	Credits			
<b>II</b>	20UHM2CP1	Food Production Practical - 1					4	3			
Course Outcomes (COs)	Programme Outcomes(POs)					Programme Specific Outcomes(PSOs)					
	PO1	PO2	PO3	PO4	PO5	PSO1	PSO2	PSO3	PSO4	PSO5	
<b>CO1</b>	✓	✓	✓		✓	✓	✓	✓		✓	
<b>CO2</b>	✓		✓	✓	✓	✓	✓	✓	✓	✓	
<b>CO3</b>	✓	✓	✓	✓	✓	✓	✓	✓		✓	
<b>CO4</b>	✓	✓	✓	✓	✓		✓	✓	✓	✓	
<b>CO5</b>	✓		✓	✓	✓		✓	✓	✓	✓	
Number of Matches(✓) = 43 Relationship: High											

<b>Mapping</b>	1-29%	30-59%	60-69%	70-89%	90-100%
<b>Matches</b>	1-14	15-29	30-34	35-44	45-50
<b>Relationship</b>	Very Poor	Poor	Moderate	High	Very High

Prepared By

Checked By

**SEMESTER – II**  
**CORE COURSE – II HOUSEKEEPING OPERATIONS**

**Sub Code : 20UHM2CC2**  
**Hours / Week: 4**  
**Credits : 4**

**Max Marks : 100**  
**Internal Marks : 25**  
**External Marks : 75**

**Course Outcome:**

- CO1:** Describe the role of the housekeeping department in hotel operations.
- CO2:** Identify the typical cleaning responsibilities of the housekeeping department, and explain.
- CO3:** Classify the types of linen and apply the techniques of laundering.
- CO4:** Learn about the different types of stains and its removal, First aid and Safety measures.
- CO5:** Learn the Different Flower arrangements and Methods of controlling pests.

**UNIT – I Introduction to Housekeeping**

- 1.1 Housekeeping department – Importance – Functions – Sections - Layout
- 1.2 Organization structure – Duties and Responsibilities of Housekeeping staff
- 1.3 Coordination of Housekeeping with other departments
- 1.4 Housekeeping inventories – Manual and Mechanical – Selection, Storage, Distribution and Control of cleaning equipments

**UNIT – II Functional areas of Housekeeping**

- 2.1 Composition, Care and Cleaning of different surfaces
- 2.2 Hotel Guest rooms – Types – layouts – Guest room status – Guest floor rules
- 2.3 List of basic contents of a room
- 2.4 Cleaning guest rooms – Cleaning procedures and principles – Frequency of cleaning

**UNIT –III Linen and Laundry Operations**

- 3.1 Introduction – Linen & Uniform room – Layout – Storage and Exchange of linen – Par stock – Linen Control
- 3.2 Linen Quality and Life span - Soft furnishings
- 3.3 Laundry – Types – Planning and layout of OPL –
- 3.4 laundry equipments – laundering – Pressing – Folding – Spotting – Dry Cleaning –
- 3.5 Laundry agents – Soaps and detergents – Laundry Process

**UNIT –IV Stain removal and Health & Safety Practices**

- 4.1 Stain – Identification & Classification – Principles of stain removal
- 4.2 Uniforms – Selection & design – Storage – Issuing and Exchanging procedure
- 4.3 Health and Safety - Accidents & Personal injuries - Prevention of accidents - Safety measures
- 4.4 First aid –Definition- Importance - Contents of First aid box - First –aid remedies given at critical situations
- 4.5 Fire prevention - Classification-types of extinguishers-suggested procedures-fire fighting procedures - fire protection check-list

**UNIT –V Flower arrangements**

- 5.1 Flower arrangement – Introduction – Basics – Ingredients and equipments used –
- 5.2 Designing flower arrangements – General guidelines – Styles of flower arrangements
- 5.3 Pest control – Types of pest – Common pest and their control – Waste disposal

5.4 Decorations during various occasions

5.5 Horticulture – indoor plants

**Reference:**

1. Andrews Sudhir, *Hotel Housekeeping Manual*, Tata McGraw Hill.
2. Branson & Lennox, *Hotel Housekeeping*, Hodder & Stoughton.
3. A.C. David, *Hotel and Institutional Housekeeping*.
4. *Professional Management of Housekeeping Operations*, Martin Jones, Wiley.
5. *Accommodation and Cleaning Services, Vol.I & Vol.II*, David.Allen, Hutchinson.

Relationship Matrix for COs, POs and PSOs

Semester	Code	Title of the Course					Hours	Credits			
II	20UHM2CC2	House Keeping Operations					4	4			
Course Outcomes (COs)	Programme Outcomes(POs)					Programme Specific Outcomes(PSOs)					
	PO1	PO2	PO3	PO4	PO5	PSO1	PSO2	PSO3	PSO4	PSO5	
CO1	✓	✓	✓		✓	✓	✓	✓		✓	
CO2	✓		✓	✓		✓	✓		✓	✓	
CO3	✓	✓		✓	✓	✓	✓			✓	
CO4	✓	✓	✓	✓			✓	✓	✓	✓	
CO5	✓		✓	✓	✓		✓		✓	✓	
Number of Matches(✓) = 37 Relationship: High											

<b>Mapping</b>	1-29%	30-59%	60-69%	70-89%	90-100%
<b>Matches</b>	1-14	15-29	30-34	35-44	45-50
<b>Relationship</b>	Very Poor	Poor	Moderate	High	Very High

Prepared By

Checked By

**SEMESTER – II**  
**CORE COURSE – II HOUSEKEEPING OPERATIONS PRACTICAL**

**Sub Code : 20UHM2CP2**

**Hours / Week: 3**

**Credits : 3**

**Max Marks : 100**

**Internal Marks : 40**

**External Marks : 60**

**Course Outcome:**

**CO1:** Students learned the different cleaning equipments and agents.

**CO2:** They learned the guest room cleaning procedures.

**CO3:** They should be learned the bed making process

**CO4:** Students should gain the knowledge of flower arrangements.

**CO5:** Students will be able to handle equipment.

**Methods of Cleaning and using equipments**

- Identification of Cleaning Equipments ( Manual and Mechanical)
- Scrubbing –Polishing –Wiping –Washing –Rinsing –Swabbing –Sweeping – Mopping – Brushing –Buffing
- Use of Abrasives, Polishes / Chemical Agents
- Room Attendant Trolley / Maid’s Cart
- Bed Making
- Turndown Service
- Cleaning of Guestroom & Cleaning of Public Area
- Layout of Linen and Uniform Room/Laundry
- Laundry Machinery and Equipment
- Stain Removal
- Flower Arrangement
- Selection and Designing of Uniforms

**Reference :**

1. *Sudhir Andrews, Hotel Housekeeping Training manual, Tata Mac Graw Hill, 2007*
2. *Hotel Housekeeping, G.Raghubalan, Oxfrod University Press, 2010*

## Relationship Matrix for COs, POs and PSOs

Semester	Code	Title of the Course					Hours	Credits			
II	20UHM2CP2	House Keeping Operations Practical					3	3			
Course Outcomes (COs)	Programme Outcomes(POs)					Programme Specific Outcomes(PSOs)					
	PO1	PO2	PO3	PO4	PO5	PSO1	PSO2	PSO3	PSO4	PSO5	
CO1	✓	✓			✓	✓	✓	✓		✓	
CO2	✓	✓	✓	✓		✓	✓	✓	✓		
CO3	✓	✓	✓		✓	✓	✓	✓		✓	
CO4	✓	✓	✓	✓	✓		✓	✓	✓	✓	
CO5	✓		✓	✓	✓		✓	✓	✓	✓	
Number of Matches(✓) = 40      Relationship: High											

Mapping	1-29%	30-59%	60-69%	70-89%	90-100%
Matches	1-14	15-29	30-34	35-44	45-50
Relationship	Very Poor	Poor	Moderate	High	Very High

Prepared By

Checked By

**SEMESTER – II**  
**ALLIED COURSE – II NUTRITION AND FOOD SCIENCE**

**Sub Code : 20UHM2AC2**

**Hours / Week: 3**

**Credits : 2**

**Max Marks :100**

**Internal Marks : 25**

**External Marks : 75**

**Course Outcome:**

**CO1:** At the end of the course, the learners will know the knowledge of food and its Constituents

**CO2:** Able to understand the important of vitamins and minerals.

**CO3:** Identify the BMR and BMI.

**CO4:** To know the nutritional value of foods and various food processing techniques.

**CO5:** Know the importance of diets therapy for disease like dissects, BP, Obesity

**UNIT –I Introduction to Nutrition**

- 1.1 Nutrition – Relation of food and healthy – Functions of food – Factors affecting food intake and habits
- 1.2 Classification of nutrients – Recommended dietary allowances – Digestion of food – absorption and metabolism
- 1.3 Carbohydrates - Classification – Sources – Functions
- 1.4 Proteins – Classification – Sources – Functions
- 1.5 Lipids – Classification – Fatty acids – Saturated and Unsaturated - Functions of Fat

**UNIT –II Vitamins and Minerals**

- 2.1 Water – Functions – Daily intake – Nutritive value of beverages
- 2.2 Vitamins – Classification – Effects of cooking on vegetables
- 2.3 Minerals – Classification – Function
- 2.4 Energy metabolism – Forms of energy – units of measurement – Energy value of food – BMR – Factors affecting the BMR

**UNIT –III Balanced diet and Menu planning**

- 3.1 Balanced diet – Recommended Dietary allowances – Basic food groups – Food pyramid
- 3.2 Menu planning and Mass Production – Factors influencing meal planning – Planning balanced meals – Steps in planning balanced meals – Calculating nutritive value of a recipe
- 3.3 Common food processing techniques
- 3.4 New trends in Nutrition – Needs for serving nutritional food – Nutraceuticals – Prebiotics and Probiotics

**UNIT –IV Introduction to Food Science**

- 4.1 Food Microbiology – Important Microorganism in food – factors affecting the growth of Microbes
- 4.2 Food Fermentation – Contamination of Food – Food borne illness
- 4.3 Beneficial effects of microorganism
- 4.4 Microbial intoxications and infections - Sources of infection of foods by pathogenic organisms, symptoms and method of control

**UNIT – V Food Processing**

- 5.1 Food processing – Causes of food spoilage – Objectives of food processing
- 5.2 Effects of Food Processing – Food Additives – Types

## 5.3 Evolution of Food

## 5.4 News trends in food

## Reference:

1. Jay.J , 2005, *Modern Food Microbiology*, Springer US, 2005.7<sup>th</sup> Edition
2. Frazier and Westhoff ,2013, *Food Microbiology* , McGraw Hill Education; Fifth edition (1 August 2013)
3. Jacob M , 1989, *Safe food Handling* , Geneva : World Health Organization, 1989
4. Hobbs Betty, 2007, *Food Processing*, Jim McLauchlin, 2007. Seventh Edition.

## Relationship Matrix for COs, POs and PSOs

Semester	Code	Title of the Course					Hours	Credits			
II	20UHM2AC2	Nutrition and Food Science					3	2			
Course Outcomes (COs)	Programme Outcomes(POs)					Programme Specific Outcomes(PSOs)					
	PO1	PO2	PO3	PO4	PO5	PSO1	PSO2	PSO3	PSO4	PSO5	
CO1	✓	✓	✓		✓	✓	✓	✓		✓	
CO2	✓		✓		✓	✓	✓		✓	✓	
CO3	✓		✓	✓		✓	✓	✓		✓	
CO4	✓	✓		✓				✓	✓	✓	
CO5	✓		✓		✓		✓			✓	
Number of Matches(✓) = 34 Relationship: Moderate											

Mapping	1-29%	30-59%	60-69%	70-89%	90-100%
Matches	1-14	15-29	30-34	35-44	45-50
Relationship	Very Poor	Poor	Moderate	High	Very High

Prepared By

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**SEMESTER – III**  
**LANGUAGE PART - I FRENCH - III**

**Sub Code : 20UHMF3**

**Hours / Week: 6**

**Credits : 3**

**Max Marks :100**

**Internal Marks : 25**

**External Marks : 75**

**Course Outcome:**

**CO1:** Provides the student to learn dialogues in a restaurant.

**CO2:** The language helps the student to understand the culture of the country.

**CO3:** It is useful for the student for travel purposes.

**CO4:** French is useful for Higher Education.

**CO5:** It can be useful in the International job market.

**UNIT – I: Un entretien**

- 1.1 Demander des informations, personnelles a quelqu'un, donner des informations, répondre a une proposition
- 1.2 Grammaire : imparfait, passe compose, expression du temps, expression de la conséquence

**UNIT – II: Au restaurant**

- 2.1 Réserver une table, demander la carte, commander, apprécier les plats, demander l'addition
- 2.1 Grammaire : le futur, le passe récent, le présent progressif, le futur proche, restriction ne... que

**UNIT - III: Enfin les vacances**

- 3.1 Raconter son emploi du temps quotidien, parler des projets de vacances, exprimer l'étonnement
- 3.2 Grammaire : verbes pronominaux, pronom y, quelqu'un / ne....personne, quelque chose/ ne...rein, ne... jamais, déjà/ ne...pas encore, chacun, adjectifs indéfinis

**UNIT - IV: Un autre institut et Un Indien célèbre visite la France**

- 4.1 Rassurer/ Consoler, s'indigner, demander des informations sur quelqu'un, demander une opinion, donner son opinion
- 4.2 Grammaire : pronom relatifs, impératif, indicateur de temps, de ...a, a partir de ..., jusqu'a, depuis, pendant, pronoms relatifs composes, COD, COI, opposition, savoir/ connaitre, connecteurs chronologiques, nombres ordinaux

**UNIT - V: Qui dépense plus**

- 5.1 Dire a quelqu'un d'être prudent, faire des reproches a quelqu'un, se justifier
- 5.2 Grammaire : le comparatif, c'est + nom + qui, il reste, encore, il ya, souvent

**Livre :**

*Synchronie -2*

*Samhita Publication*

*ISBN : 9788191089424*

*Auteur : K. Madanagobalane*

*L'annee de publication : 2011*

## Relationship Matrix for COs, POs and PSOs

Semester	Code	Title of the Course					Hours	Credits			
III	20UHMF3	French - III					6	3			
Course Outcomes (COs)	Programme Outcomes(POs)					Programme Specific Outcomes(PSOs)					
	PO1	PO2	PO3	PO4	PO5	PSO1	PSO2	PSO3	PSO4	PSO5	
CO1	✓	✓	✓		✓	✓	✓	✓		✓	
CO2	✓		✓		✓	✓	✓		✓	✓	
CO3	✓		✓	✓			✓	✓		✓	
CO4	✓	✓		✓				✓	✓	✓	
CO5	✓		✓		✓		✓			✓	
Number of Matches(✓) = 33      Relationship: Moderate											

Mapping	1-29%	30-59%	60-69%	70-89%	90-100%
Matches	1-14	15-29	30-34	35-44	45-50
Relationship	Very Poor	Poor	Moderate	High	Very High

Prepared By

Checked By

**SEMESTER – III**  
**CORE COURSE – III FRONT OFFICE MANAGEMENT**

**Sub Code : 20UHM3CC3**  
**Hours / Week: 5**  
**Credits : 5**

**Max Marks : 100**  
**Internal Marks : 25**  
**External Marks : 75**

**Course Outcome:**

- CO1:** Students will have gained knowledge on various types of rooms.
- CO2:** They will be able to work with staff of other departments.
- CO3:** They will know the guest cycle process.
- CO4:** They will be able to handle customer.
- CO5:** They improve the qualities for front office staff

**UNIT –I Introduction to Front Office**

- 1.1 Front Office – Functions – Sections and layout of Front office
- 1.2 Duties and Responsibilities of Front office Personnel
- 1.3 Qualities of Front office Personnel
- 1.4 Front office Coordination with other departments
- 1.5 Room tariff – Types of rates – Meal Plans – Room tariff fixation

**UNIT –II Guest Cycle and Room Reservation**

- 2.1 Guest Cycle – Pre arrival – Arrival – Stay – Departure and post departure
- 2.2 Reservations – Types – Modes and Sources of Reservation
- 2.3 Systems of Reservation – Manual – Automatic
- 2.4 Processing Reservation request
- 2.5 Registration – Pre-registration formalities – Records and process of registration – Check-in Procedures – Manual / Semi automated / Fully automated

**UNIT –III Guest Services**

- 3.1 Various guest services – Handling guest mails and messages – Control of keys
- 3.2 Uniformed Services – Lobby organization -
- 3.3 Procedures of Paging, Safe deposit locker, Guest room change, Left luggage, scanty baggage and Wake up call
- 3.4 Guest arrival and departure procedures – Bell boy control procedures
- 3.5 Modes of settlement of bills – Potential check out problems

**UNIT –IV Front Office Accounting**

- 4.1 Guest accounting – Functions
- 4.2 Job description of a front office cashier
- 4.3 Guest Accounts-Folios-Vouchers-Ledgers
- 4.4 Creation & Maintenance of Accounts - Record keeping system
- 4.5 Credit monitoring - Floor limit, House limit, part settlement of in house guests
- 4.6 Account maintenance: Charge purchase, Account Correction, Accounts allowance, Account transfer, Cash advance, Encashment of Foreign Exchanges.

**UNIT –V Night Auditing**

- 5.1 Night Auditor – Introduction to Night auditing - Importance

5.2 Duties and Responsibilities of Night Auditor – Job Description

5.3 Daily & supplementary transcripts – Guest credit monitoring

5.4 The night audit process

Reference:

1. *R.Jatashankar, Hotel Front Office, Oxford University Press, 2013*
2. *Sudhir Andrews, Hotel Front Office, Tata McGraw Hill, 2011*
3. *Hotel Front Office Operation and Management, Jatashanker R.Tewari, Oxford University press, 2010.*

Relationship Matrix for COs, POs and PSOs

Semester	Code	Title of the Course					Hours	Credits			
III	20UHM3CC3	Front Office Management					5	5			
Course Outcomes (COs)	Programme Outcomes(POs)					Programme Specific Outcomes(PSOs)					
	PO1	PO2	PO3	PO4	PO5	PSO1	PSO2	PSO3	PSO4	PSO5	
CO1	✓	✓	✓		✓	✓	✓	✓		✓	
CO2	✓	✓	✓		✓	✓	✓		✓	✓	
CO3	✓	✓	✓	✓		✓	✓	✓		✓	
CO4	✓	✓		✓		✓	✓	✓	✓	✓	
CO5	✓	✓	✓		✓	✓	✓	✓		✓	
Number of Matches(✓) = 40 Relationship: High											

Mapping	1-29%	30-59%	60-69%	70-89%	90-100%
Matches	1-14	15-29	30-34	35-44	45-50
Relationship	Very Poor	Poor	Moderate	High	Very High

Prepared By

Checked By

**SEMESTER – II**  
**CORE COURSE – III FRONT OFFICE MANAGEMENT PRACTICAL**

**Sub Code : 20UHM3CP3**  
**Hours / Week: 3**  
**Credits : 3**

**Max Marks : 100**  
**Internal Marks : 40**  
**External Marks : 60**

**Course Outcome:**

- CO1:** Students learned different terminologies in front office.
- CO2:** To learned and prepared night auditor report
- CO3:** Students will be able to handle left luggage.
- CO4:** They will have learnt various reservation techniques and procedures.
- CO5:** Students will be able to prepare room occupancy report.

- Basic Manners and Attributes for Front Office Operations.
- Communication Skills –verbal and non verbal.
- Preparation and study of Countries –Capitals & Currency, Airlines & Flag, charts, Credit Cards, Travel Agencies etc.
- Telecommunication Skills.
- Forms & formats related to Front office.
- Procedure of taking reservations –in person and on telephones.
- Converting enquiry into valid reservations.
- Role play –Check-in / Check –out / Walk-in / FIT / GIT / etc; VIP / CIP / H.G etc..
- Suggestive selling.

Hands on practice of computer applications related to Front Office procedures such as

- Reservation
- Registration
- Guest History
- Telephones
- Housekeeping
- Daily transactions

Front office accounting procedures

- Manual accounting
- Machine accounting
- Payable, Accounts Receivable, Guest History, Yield Management

**Reference:**

1. *Jatashanker R.Tewari, Hotel Front Office Operation and Management, Oxford University press, 2010.*
2. *Sudhir Andrews, Hotel Front Office Training manual, Tata Mac Graw Hill,*
3. *Check in Check out – Jerome Vallen*
4. *Front Office Procedures – Peter Abbott & Sue Lewry*
5. *Basic Hotel Front Office Procedures – Peter Renne*

## Relationship Matrix for COs, POs and PSOs

Semester	Code	Title of the Course					Hours	Credits			
III	20UHM3CP3	Front Office Management Practical					3	3			
Course Outcomes (COs)	Programme Outcomes(POs)					Programme Specific Outcomes(PSOs)					
	PO1	PO2	PO3	PO4	PO5	PSO1	PSO2	PSO3	PSO4	PSO5	
CO1	✓	✓	✓		✓	✓	✓	✓		✓	
CO2	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	
CO3	✓	✓	✓	✓	✓	✓	✓	✓		✓	
CO4	✓	✓	✓	✓	✓		✓	✓	✓	✓	
CO5	✓		✓	✓	✓		✓	✓	✓	✓	
Number of Matches(✓) = 44      Relationship: High											

Mapping	1-29%	30-59%	60-69%	70-89%	90-100%
Matches	1-14	15-29	30-34	35-44	45-50
Relationship	Very Poor	Poor	Moderate	High	Very High

Prepared By

Checked By

**SEMESTER – III**  
**CORE COURSE – III BEVERAGE SERVICE**

**Sub Code : 20UHM3AC3**  
**Hours / Week: 5**  
**Credits : 4**

**Max Marks : 100**  
**Internal Marks : 25**  
**External Marks : 75**

**Course Outcome:**

- CO1:** Evaluate the relationships of food and beverage.
- CO2:** Discuss the procedures of making wine and spirits.
- CO3:** Students should be well versed with different wines, alcoholic beverages.
- CO4:** They should know the manufacturing process, classification storage and service
- CO5:** Students will be able to make different types of cocktails.

**UNIT – I Introduction to Beverages**

- 1.1 Definition & Classification of beverages
- 1.2 Definition & Classification of wine
- 1.3 Varieties of Grapes
- 1.4 Production of table wine
- 1.5 Service and storage of wines

**UNIT-II Spirits**

- 2.1 Definition and types of spirits
- 2.2 Distillation - Pot still & Patent still
- 2.3 Different spirits production, service and storage( Brandy, Whisky, Gin, Vodka, Rum )

**UNIT-III Beer**

- 3.1 Definition
- 3.2 Production of beer
- 3.3 Types of beer
- 3.4 Service and storage of beer

**UNIT-IV Cocktails**

- 4.1 Definition of cocktail
- 4.2 History of cocktail
- 4.3 Methods of mixing cocktails
- 4.4 World famous cocktails

**UNIT-V Beverage Control**

- 5.1 Lay out of Bar
- 5.2 Types of bar
- 5.3 Bar ledger
- 5.4 Indent, receipt, and issue of liquors
- 5.5 Different measures (ounces)

**Reference:**

1. *Professional guide to alcoholic beverages- Lipinski*
2. *Beer- Michael Jackson*
3. *Public house & Beverage management – Michael Flynn*
4. *The world encyclopedia of wine- Stuart Walton*
5. *Food & Beverage service – Lillicrap & John Cousins*
6. *Food & Beverage Service training manual- Sudhir Andrews*
7. *Food and Beverage Service – R. Singaravelan (Third Impression 2017)*

Relationship Matrix for COs, POs and PSOs

Semester	Code	Title of the Course					Hours	Credits			
III	20UHM3AC3	Beverage Service					5	4			
Course Outcomes (COs)	Programme Outcomes(POs)					Programme Specific Outcomes(PSOs)					
	PO1	PO2	PO3	PO4	PO5	PSO1	PSO2	PSO3	PSO4	PSO5	
CO1	✓	✓			✓	✓	✓	✓		✓	
CO2	✓		✓	✓	✓	✓	✓		✓	✓	
CO3	✓	✓	✓		✓	✓	✓			✓	
CO4	✓	✓		✓	✓		✓		✓		
CO5	✓		✓	✓			✓	✓	✓		
Number of Matches(✓) = 34 Relationship: Moderate											

<b>Mapping</b>	1-29%	30-59%	60-69%	70-89%	90-100%
<b>Matches</b>	1-14	15-29	30-34	35-44	45-50
<b>Relationship</b>	Very Poor	Poor	Moderate	High	Very High

Prepared By

Checked By



**SEMESTER – III**  
**CORE COURSE – III BEVERAGE SERVICE PRACTICAL**

**Sub Code : 20UHM3AP2**  
**Hours / Week: 3**  
**Credits : 3**

**Max Marks : 100**  
**Internal Marks : 40**  
**External Marks : 60**

**Course Outcome:**

**CO1:** Students will be able to identify and serve various kinds of alcoholic / non – alcoholic beverages.

**CO2:** They will deftly manage the equipment and arrange the bar for an elegant fashion.

**CO3:** They will relate various alcoholic beverages with appropriate glassware.

**CO4:** Students will be able to prepare cocktails and arrange par stock

**CO5:** Students will be able to arrange par stock

**Service Procedures**

- Taking the order of non alcoholic beverage.
- Service for the Alcoholic beverage. (Beer, Wine, spirits, Liqueurs, Aperitifs)
- Making cocktails and Mock tails
- Various types of wine. Food and Wine harmony
- Various Glassware and their uses.
- Arranging the bar, Bar equipments

**Reference:**

1. *Food & Beverage service – Lillicrap & John cousins*
2. *Food & Beverage Service training manual- Sudhir Andrews*
3. *Food & Beverage service – Vijay Dhawan*
4. *Food and Beverage Service – R. Singaravelan (Third Impression 2017)*

## Relationship Matrix for COs, POs and PSOs

Semester	Code	Title of the Course					Hours	Credits			
III	20UHM3AP2	Beverage Service Practical					3	3			
Course Outcomes (COs)	Programme Outcomes(POs)					Programme Specific Outcomes(PSOs)					
	PO1	PO2	PO3	PO4	PO5	PSO1	PSO2	PSO3	PSO4	PSO5	
CO1	✓	✓	✓		✓	✓	✓	✓		✓	
CO2	✓	✓	✓	✓		✓	✓		✓	✓	
CO3	✓	✓	✓		✓	✓	✓			✓	
CO4	✓		✓	✓	✓		✓	✓	✓		
CO5	✓		✓				✓	✓	✓	✓	
Number of Matches(✓) = 36 Relationship: High											

<b>Mapping</b>	1-29%	30-59%	60-69%	70-89%	90-100%
<b>Matches</b>	1-14	15-29	30-34	35-44	45-50
<b>Relationship</b>	Very Poor	Poor	Moderate	High	Very High

Prepared By

Checked By

**SEMESTER – IV**  
**LANGUAGE PART - I FRENCH -IV**

**Sub Code : 20UHMF4**

**Hours / Week: 6**

**Credits : 3**

**Max Marks :100**

**Internal Marks : 25**

**External Marks : 75**

**Course Outcome:**

**CO1:** It helps in communicating the language easily.

**CO2:** French is helpful in learning other foreign languages.

**CO3:** Students can learn the ingredients and other major French terms.

**CO4:** It helps the students make a career in the tourism industry.

**CO5:** Students are able to understand and frame dialogues.

**UNIT - I: Penser a son avenir**

- ❖ Parler de ses projets d'avenir, exprimer l'opposition
- ❖ Grammaire : style direct/ indirect, proposition introduit par que, mots d'enchaînement – donc, pourtant

**UNIT - II: L'astrologie**

- ❖ Exprimer des conditions, dire que quelque chose n'a pas d'importance, proposer quelque chose
- ❖ Grammaire : le conditionnel, la condition

**UNIT - III: Prières de Nouvel An**

- ❖ Exprimer l'inquiétude, le regret, le souhait, l'obligation, la sympathie
- ❖ Grammaire : le subjonctif, le verbe craindre

**UNIT - IV: Retrouvailles et C'est lui le meilleur**

- ❖ Marquer la surprise, dire qu'on aime quelqu'un, quel que chose, donner son opinion, insister
- ❖ Grammaire : le subjonctif, les pronoms possessifs, les superlatifs, les pronoms démonstratifs

**UNIT - V: Sauvons notre terre et Le jour des élections s'approche**

- ❖ Enchaînement de cause d'effet, demander a quelqu'un de tenir compte de quelque chose, demander des informations, dire qu'une action n'est pas utile, exprimer une opinion personnelle, justifier son opinion
- ❖ Grammaire : le plus que parfait, il y a , le participe présent, le gérondif, la voix passif

**Livre :**

Synchronie -2

Samhita Publication

ISBN : 9788191089424

Auteur : K. Madanagobalane

L'annee de publication : 2011

## Relationship Matrix for COs, POs and PSOs

Semester	Code	Title of the Course					Hours	Credits			
IV	20UHMF4	French - IV					6	3			
Course Outcomes (COs)	Programme Outcomes(POs)					Programme Specific Outcomes(PSOs)					
	PO1	PO2	PO3	PO4	PO5	PSO1	PSO2	PSO3	PSO4	PSO5	
CO1	✓	✓				✓	✓	✓		✓	
CO2	✓	✓		✓		✓	✓		✓	✓	
CO3	✓	✓		✓		✓	✓	✓			
CO4	✓	✓	✓		✓		✓		✓	✓	
CO5	✓		✓	✓	✓		✓	✓	✓		
Number of Matches(✓) = 33 Relationship: Moderate											

<b>Mapping</b>	1-29%	30-59%	60-69%	70-89%	90-100%
<b>Matches</b>	1-14	15-29	30-34	35-44	45-50
<b>Relationship</b>	Very Poor	Poor	Moderate	High	Very High

Prepared By

Checked By

**SEMESTER – IV**  
**CORE COURSE – IV BAKERY AND CONFECTIONARY**

**Sub Code : 20UHM4CC4**  
**Hours / Week: 5**  
**Credits : 4**

**Max Marks : 100**  
**Internal Marks : 25**  
**External Marks : 75**

**Course Outcome:**

- CO1:** Students will be able to produce the difference types of cake.
- CO2:** They will have learnt of oven temp for various bakery products.
- CO3:** Learners will be able to use baking equipments
- CO4:** Able to prepare bread and other bakery products.
- CO5:** Able to produce cakes following

**UNIT-I Introduction**

- 1.1 Introduction and Aims and objectives of bakery
- 1.2 Organizational structure of bakery – Small and large
- 1.3 Equipments used- Description and uses
- 1.4 Oven- Types and their advantages / disadvantages
- 1.5 Personal hygiene maintained in bakery

**UNIT-II Raw Materials Used In Bakery**

- 2.1 Wheat- Diagram, Milling process,
- 2.2 Flour- composition, types, character of flour, flour test. Function of flour and its storage
- 2.3 Sugar – functions and cooking its uses in bakery. Function of sugar and its storage
- 2.4 Salt – functions and its uses in bakery . Function of salt and its storage
- 2.5 Yeast- structure of yeast - Type and Composition - Function in fermentation and bakery products - Leaving agents and functions.

**UNIT- III Bread and cake products**

- 3.1 Principles involved in yeast products – Bread – Types and Functions
- 3.2 Bread – Methods - Faults and remedies.
- 3.3 Cake - Ingredients and function
- 3.4 Cake – Type – Principles - Balancing formula
- 3.5 Cake- methods, faults and remedies

**UNIT-IV Cookies and Biscuits**

- 4.1 Cookies- - Principle – Ingredients and Functions
- 4.2 cookies – Types - Method
- 4.3 Cookies - Faults and remedies
- 4.4 Biscuits – Principle – Ingredients - Function
- 4.5 Biscuits – Types – Method - Faults and Remedies

**UNIT-V Icings and Pastries**

- 5.1 Icing – introduction – Types - Method  
 5.2 Gum paste, Marzipan- Methods and Uses  
 5.3 Chocolate and ice cream – Types and Methods  
 5.4 Pastry – Introduction – Types and Method  
 5.5 Decoration of cake- Birthday and wedding-utilizes

**Reference:**

1. *Basic baking science & craft by S.C Dubey [ S.C.Dubey F-10/5, malaviya nagar, NewDelhi.]*
2. *Beautiful Baking- Consultant editor-carole clements Richard blady publishing[ Anness Publishers Ltd]*
3. *Perfect baking at home – kritika A. Mathew[ vasan book depot. Bangalore]*
4. *Practical baking- sultan*
5. *New complete book of breads- Bernard clayton[Fireside Rockefeller center, Newyork]*
6. *Baking made simple- M,K Gaur & Manish Gaur[ Bakers & machinery & consultancy company, Bangalore*
7. *Bakery and confectionary-yogambal ashokkumar-phi learning pvt. Ltd.*

Relationship Matrix for COs, POs and PSOs

Semester	Code	Title of the Course					Hours	Credits			
IV	20UHM4CC4	Bakery and Confectionary					5	4			
Course Outcomes (COs)	Programme Outcomes(POs)					Programme Specific Outcomes(PSOs)					
	PO1	PO2	PO3	PO4	PO5	PSO1	PSO2	PSO3	PSO4	PSO5	
CO1	✓	✓	✓		✓	✓	✓	✓		✓	
CO2	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	
CO3	✓	✓	✓	✓	✓	✓	✓	✓		✓	
CO4	✓	✓	✓	✓	✓		✓	✓	✓	✓	
CO5	✓		✓	✓	✓		✓	✓	✓	✓	
Number of Matches(✓) = 44 Relationship: High											

Mapping	1-29%	30-59%	60-69%	70-89%	90-100%
Matches	1-14	15-29	30-34	35-44	45-50
Relationship	Very Poor	Poor	Moderate	High	Very High

Prepared By

Checked By

**SEMESTER – IV**  
**CORE COURSE – IV BAKERY AND CONFECTIONARY PRACTICAL**

**Sub Code : 20UHM4CP4**  
**Hours / Week: 4**  
**Credits : 3**

**Max Marks : 100**  
**Internal Marks : 40**  
**External Marks : 60**

**Course Outcome:**

**CO1:** Learners will have been trained to applying in safe Baking Practices.

**CO2:** Preparation of different types of bread.

**CO3:** Preparation of different types of cakes and cookies.

**CO4:** Avoiding faults in breads and cakes.

**CO5:** Students will be able to modify oven temperature.

S.No	Topic	Method of Instruction
1.	i) Equipments - Identification, Description, Uses & handling ii) Hygiene- etiquettes, Practices iii) Safety and security in Bakery	<b>Demonstration</b>
2.	<b>Yeast products</b> Bread and rolls, Buns, Brioche, Pizza & Dough nuts	<b>Students will have hands on training on the menus compiled</b>
3.	<b>Cake products</b> Sponge, Muffins, Madeleine's, Egg less & Christmas and birthday	
4.	<b>Pastry</b> Puff, Danish and croissants, Choux, Flaky & Short crust	
5.	<b>Cookies and biscuits</b> Melting moment, Nankhatai, Piping cookies, Salt biscuit Sweet biscuit	
6.	<b>Icing and decoration</b> Butter, Royal, Gum paste, Fondant & birthday	
7.	<b>Desserts</b> Coffee mousse, Soufflé, Trifle, Pudding, Jelly	

**Reference:**

1. *Modern Cookery for Teaching and the Trade Vol. I & Vol. II – Thangam E. Philp.*
2. *Bakery and confectionary- yogambal ashokkumar.*
3. *Basics of baking- sandeep malik, aman publications*
4. *Professional baking- wayne gisslen, john wilwey and sons 5<sup>th</sup> edition, 2009.*

## Relationship Matrix for COs, POs and PSOs

Semester	Code	Title of the Course					Hours	Credits			
IV	20UHM4CP4	Bakery and Confectionary Practical					4	3			
Course Outcomes (COs)	Programme Outcomes(POs)					Programme Specific Outcomes(PSOs)					
	PO1	PO2	PO3	PO4	PO5	PSO1	PSO2	PSO3	PSO4	PSO5	
CO1	✓	✓	✓		✓	✓	✓	✓		✓	
CO2	✓	✓	✓		✓	✓	✓	✓	✓	✓	
CO3	✓	✓	✓	✓	✓	✓	✓	✓		✓	
CO4	✓	✓			✓		✓	✓	✓	✓	
CO5	✓		✓	✓	✓		✓	✓	✓	✓	
Number of Matches(✓) = 41 Relationship: High											

<b>Mapping</b>	1-29%	30-59%	60-69%	70-89%	90-100%
<b>Matches</b>	1-14	15-29	30-34	35-44	45-50
<b>Relationship</b>	Very Poor	Poor	Moderate	High	Very High

Prepared By

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**SEMESTER – IV**  
**ALLIED COURSE-IV PRINCIPLES OF MANAGEMENT**

**Sub Code : 20UHM4AC4**  
**Hours / Week : 5**  
**Credits : 4**

**Max Marks :100**  
**Internal Marks : 25**  
**External Marks : 75**

**Course Outcomes:**

- CO1:** Predict the different approaches to management in general and system approaches.  
**CO2:** Formulate the managerial planning constitute a rational approach to setting objectives and selecting plans periodically.  
**CO3:** Prioritize the organizational structures of various levels and its relationship to other managerial functions.  
**CO4:** Construct the function of staffing in the external and internal environment.  
**CO5:** Organize the nature of leadership and importance of creativity and innovation in managing.

**UNIT-I**

Definition - Management – Nature and Purpose - Meaning - Elements of Science - Patterns of management analysis - System approach to operational Management # Daily work of managers in hotels # - The system model of Management - Operations in a Pluralistic Society - Social responsibility of managers - Ethics in managing.

**UNIT-II**

Nature and purpose of planning - Planning process - Types and steps of plans - Objectives – Nature – Concepts – Process - Benefits and weakness of management objective - Strategies - Nature - Purpose and Types of strategies - # Psychological aspects and Recruitment # Policies – Two and portfolio matrix - Decision Making – Importance and limitations.

**UNIT-III**

Nature and purpose of organizing - Organization structure- Formal and informal groups and organization - Basic Departmentation - Customer - Process - Product - Matrix-Line and Staff authority – Concept - Functional - Benefits - Limitations - # Authority, responsibility, and accountability in hotels # Centralization and Decentralization - Delegation of authority - Effective organization- avoiding mistakes in organization by planning.

**UNIT-IV**

Staffing - Definition - System approach - Management - Situational Factors affecting staffing - System Approach to selection - Position Requirements and Job Design - Skills and Personal - Matching qualification - Selection process - Orienting and socializing - Purpose of performance appraisal - Problem - Choosing - Traditional - Appraising managers # Attributes of hotel managers #

**UNIT-V**

Human factors in managing- Behavioral Model- Toward an eclectic - Creativity and

innovation - Harmonizing objective - Motivation - Hierarchy - Hygiene approach - Expectancy theory - Reinforcement - Mc Clelland's needs theory of motivation - Special motivational

**Reference:**

1. Prasad L M, *Principles and Practices of Management*. Sultan Chand & Sons, New Delhi (2019)
2. Pravin Durai, *Principles of Management*, Pearson Education India, 2015
3. P C Tripathi & P N Reddy, *Principles of Management*, McGraw Hill Education, 2012.  
Harold Koontz, Heinz Weihrich, A Ramachandra Aryasri, *Principles of Management* - McGraw Hill Education, 2016.

Relationship Matrix for COs, POs and PSOs

Semester	Code	Title of the Course					Hours	Credits				
IV	20UHM4AC4	Personnel Management and Entrepreneurship					5	4				
Course Outcomes (COs)	Programme Outcomes(POs)					Programme Specific Outcomes(PSOs)						
	PO1	PO2	PO3	PO4	PO5	PSO1	PSO2	PSO3	PSO4	PSO5		
CO1	✓	✓		✓		✓	✓		✓	✓		
CO2	✓	✓		✓	✓	✓	✓	✓	✓			
CO3	✓		✓	✓	✓	✓	✓	✓		✓		
CO4	✓	✓		✓		✓	✓	✓	✓	✓		
CO5	✓	✓	✓		✓	✓	✓	✓	✓	✓		
Number of Matches(✓) = 40 Relationship: High												

Mapping	1-29%	30-59%	60-69%	70-89%	90-100%
Matches	1-14	15-29	30-34	35-44	45-50
Relationship	Very Poor	Poor	Moderate	High	Very High

**SEMESTER – IV**  
**SBE -I HOSPITALITY MARKETING**

<b>Sub Code</b>	<b>: 20UHM4SBE1</b>	<b>Max Marks</b>	<b>:100</b>
<b>Hours / Week</b>	<b>: 2</b>	<b>Internal Marks</b>	<b>: 25</b>
<b>Credits</b>	<b>: 2</b>	<b>External Marks</b>	<b>: 75</b>

**Course Outcome:**

- CO1:** To understand the basic elements of market, marketing and selling
- CO2:** To understand the marketing mix and product life cycle
- CO3:** To understand the promotional activities and aims of advertising
- CO4:** To know about sales promotion activities
- CO5:** To understand hotel marketing mix in five star hotel and its recent trends

**UNIT-I Introduction to Marketing**

- 1.1 Introduction: Concept, nature, scope and importance of Hospitality marketing
- 1.2 Hospitality Marketing concept and its evolution; Marketing mix; Overview of Strategic marketing planning
- 1.3 Market Analysis and Selection: Marketing environment – macro and micro components and their impact on marketing decisions.
- 1.4 Market segmentation and positioning; Buyer behavior; consumer versus organizational buyers; Consumer decision making process.

**UNIT -II Product & Pricing Decisions**

- 2.1 Product Decisions: Concept of a product
- 2.2 Classification of products; Major product decisions
- 2.3 Product line and product mix; Branding; Packaging and labeling
- 2.4 Product life cycle –strategic implications; new product development and consumer adoption process.
- 2.2 Pricing Decisions: Factors affecting price determination; Pricing policies and strategies; Discounts and rebates.

**UNIT -III Distribution Channels**

- 3.1 Distribution Channels and Physical Distribution Decisions: Nature, functions
- 3.2 Types of distribution channels
- 3.3 Distribution channel intermediaries; Channel management decisions; Retailing &wholesaling.
- 3.4 Promotion Decisions: Communication Process; Promotion mix – advertising, personal selling, sales promotion, publicity and public relations;
- 3.5 Determining advertising budget; Copy designing and testing; Media selection; Advertising effectiveness; Sales promotion – tools and techniques.

**UNIT -IV Marketing Research**

- 4.1 Hospitality Marketing Research: Meaning and scope of marketing research;
- 4.2 Marketing research process.
- 4.3 Marketing Organization and Control

## 4.4 Organizing and controlling marketing operations.

**UNIT -V****Marketing of services and International marketing**

5.1 Issues and Developments in Marketing: Social, ethical and legal aspects of marketing

5.2 Marketing of services

5.3 International marketing; Green marketing; Cyber marketing

5.4 Relationship marketing and other developments of marketing.

**Reference:**

1. *Hospitality Sales and Marketing, Sixth Edition, Author: James R. Abbey, Ph.D., CHA, University of Nevada.*
2. *Hospitality marketing, Author: Neil Wearne and Alison Morrison, published 2011 by Roulledge.*
3. *Tourism Development - A.K.Bhatia*
4. *Marketing Management – S.A. Sherleka*

Relationship Matrix for COs, POs and PSOs

Semester	Code	Title of the Course					Hours	Credits			
IV	20UHM4SBE1	Hospitality Marketing					2	2			
Course Outcomes (COs)	Programme Outcomes(POs)					Programme Specific Outcomes(PSOs)					
	PO1	PO2	PO3	PO4	PO5	PSO1	PSO2	PSO3	PSO4	PSO5	
CO1	✓	✓	✓		✓	✓	✓	✓		✓	
CO2	✓	✓		✓	✓	✓	✓	✓	✓	✓	
CO3	✓	✓	✓	✓	✓	✓	✓			✓	
CO4	✓	✓		✓	✓		✓		✓	✓	
CO5	✓			✓	✓		✓	✓		✓	
Number of Matches(✓) = 38 Relationship: High											

Mapping	1-29%	30-59%	60-69%	70-89%	90-100%
Matches	1-14	15-29	30-34	35-44	45-50
Relationship	Very Poor	Poor	Moderate	High	Very High

Prepared By

Checked By

**SEMESTER – V**  
**CORE COURSE –V FOOD PRODUCTION-II**

**Sub Code : 20UHM5CC5**  
**Hours / Week: 5**  
**Credits : 5**

**Max Marks : 100**  
**Internal Marks : 25**  
**External Marks : 75**

**Course Outcome:**

- CO1:** Learn the Production of Stocks, Soups and Sauces.
- CO2:** Gaining the knowledge o Butchery and learning the slaughtering techniques.
- CO3:** They will learn about the larder section in the kitchen and how to use garnishes.
- CO4:** Learning about the types of cheese and salads.
- CO5:** Developing the student to give food trials and learn about yield management.

**UNIT –I Introduction to Foundation Cooking**

- 1.1 Stock - Classification – Preparation and uses of stock
- 1.2 Soups - Classification – Preparation of soup
- 1.3 Sauces – Uses – Mother sauces and their preparations – Derivatives – Proprietary sauces

**UNIT –II Selection and cuts of Meat**

- 2.1 Meat – Slaughtering techniques – Cuts of meat
- 2.2 Poultry – Classification – Selection – Cuts of poultry
- 2.3 Fish - Classification - Selection - Cuts of fish

**UNIT –III Larder Section**

- 3.1 Larder – Layout – Section and function – Duties and Responsibilities – Equipments
- 3.2 Charcuterie – Sausages, Gallentines, Ballotines, Dodines,
- 3.3 Ham, Bacon, Pate, Terrines, Truffle Chaud froid and Aspic
- 3.4 Appetizers and garnishes – classification – Garnishing – Horsd'oeuvres – Popular traditional Appetizers

**UNIT –IV Cheese, Salads and Sandwiches**

- 4.1 Cheese – Introduction - Processing of Cheese - Types of Cheese – Classification of Cheese – Curing of Cheese - Uses of Cheese
- 4.2 Salads – Composition – Types – Salad dressings
- 4.3 Sandwiches – Parts – Types – Making and storing sandwiches
- 4.4 Uses of herbs in cooking – Popular herbs used

**UNIT – V Production Planning and Research**

- 5.1 Production planning and scheduling – Production quality and quantity control – Forecasting and Budgeting
- 5.2 Yield Management
- 5.3 Research and Product development – Developing new recipes – Food trials – Evaluating a recipe
- 5.4 Organoleptic and Sensory evaluation

**Reference:**

1. *Modern Cookery for Teaching and Trade – Vol. I & II –Thangam E. Philip (Orient Longman Publications)*
2. *Practical Cookery – Kinton and Ceserani (ELBS Publications)*
3. *Theory of Cookery – Krishna Arora (Frank Bros. & Co., New Delhi)*
4. *Food Production Operations, Parvinder S.Bali, Oxford University Press, 2009*
5. *International Cuisine and Food Production Management, Oxford University Press Parvinder S.Bali, 2013*
6. *Art of Garde Manger, Frederic Sonnenschmidt, John Wiley & Sons, 1993*

Relationship Matrix for COs, POs and PSOs

Semester	Code	Title of the Course					Hours	Credits			
V	20UHM5CC5	Food Production - II					5	5			
Course Outcomes (COs)	Programme Outcomes(POs)					Programme Specific Outcomes(PSOs)					
	PO1	PO2	PO3	PO4	PO5	PSO1	PSO2	PSO3	PSO4	PSO5	
CO1	✓	✓	✓		✓	✓	✓	✓		✓	
CO2	✓		✓	✓	✓	✓	✓		✓	✓	
CO3	✓	✓	✓		✓	✓	✓	✓		✓	
CO4	✓	✓	✓	✓	✓		✓	✓	✓		
CO5	✓		✓	✓	✓		✓	✓	✓	✓	
Number of Matches(✓) = 40 Relationship: High											

Mapping	1-29%	30-59%	60-69%	70-89%	90-100%
Matches	1-14	15-29	30-34	35-44	45-50
Relationship	Very Poor	Poor	Moderate	High	Very High

Prepared By

Checked By

**SEMESTER – V**  
**CORE PRACTICAL – III FOOD PRODUCTION PRACTICAL - II**

**Sub Code : 20UHM5CP5**  
**Hours / Week: 4**  
**Credits : 4**

**Max Marks : 100**  
**Internal Marks : 40**  
**External Marks : 60**

**Course Outcome:**

**CO1:** Identifying Meat, Fish and Poultry.

**CO2:** Students will learn the preparation of mother sauces

**CO3:** They will learn about the different salads made.

**CO4:** Students learn to prepare dishes using pasta and making various desserts.

**CO5:** They are trained to give a food trial on completion of the course.

S.No	Topic	Method
1.	Identification, Selection and processing of Meat, Fish and poultry. Slaughtering and dressing	Demonstration
2.	Meat - Identification of various cuts, demonstration Preparation of basic cuts of Lamb Identification & Classification Cuts and Folds of fish	
3.	Sauces- basic mother sauces and derivatives	
4.	Simple Salads & Compound salad	
5.	Egg ,Chicken, Mutton and Fish Preparations	Menu be prepared and practice by students
6.	Pasta varieties,Rice varieties	
7.	Vegetable preparation	
8.	Dessert varieties	

**Reference:**

1. *Klinton & Cesarani :Practical Cookery Arnold Heinemann.*
2. *Larousse Gastronomique cookery encyclopedia by paul Hamlyn.*
3. *Chef's Manual of kitchen management – John Fuller.*
4. *Le repertoire de la cuisine – Saulnier.*

## Relationship Matrix for COs, POs and PSOs

Semester	Code	Title of the Course					Hours	Credits			
V	20UHM5CP5	Food Production Practical - II					4	4			
Course Outcomes (COs)	Programme Outcomes(POs)					Programme Specific Outcomes(PSOs)					
	PO1	PO2	PO3	PO4	PO5	PSO1	PSO2	PSO3	PSO4	PSO5	
CO1	✓	✓	✓		✓	✓	✓	✓		✓	
CO2	✓	✓		✓	✓	✓	✓	✓	✓	✓	
CO3	✓	✓	✓	✓		✓	✓	✓		✓	
CO4	✓	✓	✓		✓		✓		✓	✓	
CO5	✓		✓	✓	✓		✓	✓	✓		
Number of Matches(✓) = 39 Relationship: High											

Mapping	1-29%	30-59%	60-69%	70-89%	90-100%
Matches	1-14	15-29	30-34	35-44	45-50
Relationship	Very Poor	Poor	Moderate	High	Very High

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**SEMESTER – V**  
**CORE COURSE –V ACCOUNTS FOR HOTEL MANAGEMENT**

**Sub Code : 20UHM5CC6**

**Max Marks : 100**

**Hours / Week: 6**

**Internal Marks : 25**

**Credits : 5**

**External Marks : 75**

**Course Outcome:**

**CO1:** Students will be able to maintain simple accounts and manage simple matters of procedure in accounting

**CO2:** They will be able to provide the senior management with inputs called for.

**CO3:** They will be able to manage tax matters with a little initiation.

**CO4:** Learn about the sales books and maintaining of petty cash.

**CO5:** Learning about profit & loss and trading accounts, software used in hotel industry.

**UNIT -I                      Accounting Basics**

- 1.1 Accounting – Definition- Book keeping – objectives
- 1.2 Accounting concepts and conventions
- 1.3 Advantages – Limitations – Double Entry system
- 1.4 kinds of accounts
- 1.5 Rules for debiting and crediting

**UNIT -II                      Journal and Ledger, Records Maintained in Hotels**

- 2.1 Journal – Ledger- Preparation – Balancing of Ledgers – Guest ledger –
- 2.2 Register of coupons issued
- 2.3 Register of Reservation-
- 2.4 Guest Registration card bill – Arrival, departure – daily food cost sheets

**UNIT -III                      Trail Balance**

- 3.1 Trial Balance – Definition- Objective
- 3.2 limitations of Trial balance.
- 3.3 Preparation of Trial balance.

**UNIT IV –                      Subsidiary Books**

Subsidiary Books – Purchase Book – Sales book- Purchase Return book – Sales Return Book  
– Cash book- Petty Cash book

**UNIT V –                      Final Accounts**

- 5.1 Final Accounts
- 5.2 Trading Account
- 5.3 Profit and Loss account
- 5.4 Balance Sheet (Simple Problems without adjustments) -
- 5.5 Accounting Softwares used in hotels

**Reference**

1. *Financial Accounting- T.S.Reddy & Dr.A.Murthy, Margham Publications, Chennai.*
2. *Advanced Accountancy, " R.L. Gupta " Sultan Chand Sons, New Delhi*
3. *Advanced Accounting, S.P. Jain and K.L. Narang, " Kalyani Publishers, New Delhi*

Relationship Matrix for COs, POs and PSOs

Semester	Code	Title of the Course					Hours	Credits			
V	20UHM5CC6	Accounts for Hotel Management					6	5			
Course Outcomes (COs)	Programme Outcomes(POs)					Programme Specific Outcomes(PSOs)					
	PO1	PO2	PO3	PO4	PO5	PSO1	PSO2	PSO3	PSO4	PSO5	
CO1	✓	✓	✓		✓	✓	✓	✓		✓	
CO2	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	
CO3	✓	✓	✓	✓	✓	✓	✓	✓		✓	
CO4	✓	✓	✓	✓	✓		✓	✓	✓	✓	
CO5	✓		✓	✓	✓		✓	✓	✓	✓	
Number of Matches(✓) = 44 Relationship: High											

<b>Mapping</b>	1-29%	30-59%	60-69%	70-89%	90-100%
<b>Matches</b>	1-14	15-29	30-34	35-44	45-50
<b>Relationship</b>	Very Poor	Poor	Moderate	High	Very High

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**SEMESTER – V**  
**SBE – II HOTEL LAW**

**Sub Code : 20UHM5CC7**  
**Hours / Week : 4**  
**Credits : 3**

**Max Marks : 100**  
**Internal Marks: 25**  
**External Marks: 75**

**Course Outcomes:**

- CO1:** The students will be educated on the Importance and knowledge of law.
- CO2:** The different kind of Acts used in law will be learnt.
- CO3:** They will learn about the elements in a contract and the contra act.
- CO4:** Students will acquire knowledge about provident fund and rules to start an establishment.
- CO5:** Knowledge on how to apply for FSSAI license.

**UNIT I**

- 1.1 Introduction - Law and society
- 1.2 Need for the knowledge of law
- 1.3 Sources of Indian law
- 1.4 Classifications of law
- 1.5 List of licenses and permits required for operating a Hotel/Restaurant and other

**UNIT II**

- 2.1 Evaluation of Mercantile law
- 2.2 The Partnership ACT 1932
- 2.3 The Indian companies Act, 1956
- 2.4 The Sale of goods Act 1930
- 2.5 The Insurance Act 1939

**UNIT –III**

- 3.1 The Indian contract Act, 1872
- 3.2 Meaning and definition of Contract
- 3.3 Essential elements of contract
- 3.4 Classification of contract
- 3.5 Contract between innkeeper and guest

**UNIT- IV**

- 4.1 Evaluation of Industrial law
- 4.2 The Factories Act, 1948
- 4.3 The Tamil Nadu Catering Establishments Act, 1958
- 4.4 The Employees State Insurance Act, 1953
- 4.5 The provident fund Act, 1952

**UNIT –V**

- 5.1 The Prevention of Food Adulteration Act, 1954
- 5.2 The Central committee for food standards
- 5.3 Central food laboratory
- 5.4 Procedure followed by the food inspector
- 5.5 Food Inspector and their Powers and duties
- 5.6 FSSAI

**Reference:**

1. Amitabh Devendra, *Hotel Law*, Oxford University Press, 2013
2. N.D.Kapoor, 2014, *Mercantile law*, Sultan Chand & Sons; *Thirty Fourth edition (2014)*
3. N.D.Kapoor, *Industrial law*, 2013, Sultan Chand & Sons, *14th Revised Edition Reprint 2013*

Relationship Matrix for COs, POs and PSOs

Semester	Code	Title of the Course					Hours	Credits			
V	20UHM5CC7	Hotel Law					4	3			
Course Outcomes (COs)	Programme Outcomes(POs)					Programme Specific Outcomes(PSOs)					
	PO1	PO2	PO3	PO4	PO5	PSO1	PSO2	PSO3	PSO4	PSO5	
CO1	✓	✓		✓		✓	✓		✓	✓	
CO2	✓	✓	✓			✓	✓		✓		
CO3	✓	✓		✓		✓	✓	✓		✓	
CO4	✓		✓		✓	✓		✓	✓	✓	
CO5	✓		✓			✓	✓	✓		✓	
Number of Matches(✓) = 33 Relationship: Moderate											

Mapping	1-29%	30-59%	60-69%	70-89%	90-100%
Matches	1-14	15-29	30-34	35-44	45-50
Relationship	Very Poor	Poor	Moderate	High	Very High

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**SEMESTER – V**

**MBE-I FOOD AND BEVERAGE CONTROLS**

**Sub Code : 20UHM5MBE1**  
**Hours / Week : 3**  
**Credits : 3**

**Max Marks : 100**  
**Internal Marks : 25**  
**External Marks : 75**

**Course Outcomes:**

- CO1:** Students will learn about the classification of costs and various sales concepts.
- CO2:** They will learn about the Inventory and pricing of commodities and production control.
- CO3:** Gain knowledge and learn about how to control the budget and use of POS.
- CO4:** Information about the profit and loss variance and costing.
- CO5:** They will learn about menu planning and menu engineering.

**UNIT – I Cost Dynamics and Sales Concept**

- 1.1 Elements of Cost
- 1.2 Classification of Cost
- 1.3 Various Sales Concepts
- 1.4 Uses of Sales Concept.

**UNIT – II Inventory and Beverage Control**

- 2.1 Importance, Objective – Method - Levels and Technique
- 2.2 Perpetual Inventory - Monthly Inventory - Pricing of Commodities
- 2.3 Comparison of Physical and Perpetual Inventory
- 2.4 Purchasing - Receiving - Storing - Issuing
- 2.5 Production Control- Standard Recipe- Standard Portion Size.

**UNIT – III Sales and Budgetary Control**

- 3.1 Procedure of Cash Control - Machine System – ECR – NCR
- 3.2 Preset Machines – POS
- 3.3 Reports – Thefts - Cash Handling
- 3.4 Define Budget - Define Budgetary Control – Objectives - Frame Work
- 3.5 Key Factors - Types of Budget - Budgetary Control

**UNIT – IV Variance and Breakeven Analysis**

- 4.1 Standard Cost - Standard Costing- Cost Variances
- 4.2 Material Variances - Labor Variances - Overhead Variance
- 4.3 Fixed Overhead Variance- Sales Variance - Profit Variance
- 4.4 Breakeven Chart - B. P V Ratio
- 4.5 Marginal Cost- Graphs

**UNIT – V Menu Merchandising and Engineering**

5.1 Menu Control - Menu Structure – Planning

5.2 Menu Planning and Menu Engineering – Importance – Differences – Terms used (Stars, Plow Horses, Docks and Puzzles)

5.2 Pricing of Menus - Types of Menus

5.3 Menu as Marketing Tool - Layout- Constraints of Menu Planning

5.4 Definition and Objectives-.Methods - Advantages

5.5 Reports - Calculation of actual cost- Daily Food Cost - Monthly Food Cost

**Reference:**

1. *Food and Beverage Management-Bernard Davis, Andrew Lockwood, Sally Stone- 3<sup>rd</sup> edition*
2. *Food and Beverage Management-Bernard Davis, Andrew Lockwood, - 5<sup>th</sup> editions ITDC, Training Manual.*

Relationship Matrix for COs, POs and PSOs

Semester	Code	Title of the Course					Hours	Credits			
V	20UHM5MBE1	Food & Beverage Controls					3	3			
Course Outcomes (COs)	Programme Outcomes(POs)					Programme Specific Outcomes(PSOs)					
	PO1	PO2	PO3	PO4	PO5	PSO1	PSO2	PSO3	PSO4	PSO5	
CO1	✓	✓		✓	✓	✓	✓		✓	✓	
CO2	✓	✓	✓	✓		✓	✓	✓		✓	
CO3	✓	✓			✓	✓	✓		✓	✓	
CO4	✓	✓	✓		✓	✓	✓	✓	✓		
CO5	✓	✓	✓	✓		✓	✓	✓		✓	
Number of Matches(✓) = 39 Relationship: High											

Mapping	1-29%	30-59%	60-69%	70-89%	90-100%
Matches	1-14	15-29	30-34	35-44	45-50
Relationship	Very Poor	Poor	Moderate	High	Very High

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**SEMESTER – V**

**SBE-II INFORMATION TECHNOLOGY IN HOTEL INDUSTRY**

**Sub Code : 20UHM5SBE2**

**Hours / Week : 3**

**Credits : 2**

**Max Marks : 100**

**Internal Marks : 25**

**External Marks : 75**

**Course Outcomes:**

**CO1:** Learning the basics in IT, Using Word and formatting documents.

**CO2:** To make the students manage their website and work with reservations, Credit Cards, Multiple Points of Sales (POS's) and on a single, unified platform

**CO3:** To acquire the knowledge of using basic office packages needed for drafting letters, making presentations etc.,

**CO4:** To fill the gap between the traditional hotel industry and the present globalization of the industries by knowing the technologies behind internet.

**CO5:** To design homepage using html document and filling and creating forms.

**UNIT- I MS –Word**

1.1 Word processing and desktop publishing

1.2 Entering and editing documents-Other Word processing features-

1.3 Formatting documents-Desktop publishing for print, screen.

**UNIT- II MS –Excel**

2.1 Introduction to Spread Sheet (MS –Excel)

2.2 Entering and editing text, numbers and formulae

2.3 Inserting rows and columns Building Worksheets

2.4 Creating and formatting charts .

**UNIT -III MS– Power Point**

3.1 Introduction to MS Power Point

3.2 Creating a simple presentation

3.3 Creating, inserting and deleting slides

3.4 Saving a Presentation.

**UNIT- IV Internet**

4.1 Introduction to INTERNET: What is Internet ? The Internet's underlying Architecture ,

4.2 Connecting to the Internet

4.3 Communicating on the Internet, How the World Wide Web works.

4.4 Common Internet tools .

4.5 Internet & World wide web- Intranets.

**UNIT- V HTML**

5.1 Introduction to HTML :

5.2 Designing a Home Page – HTML Document – Anchor Tag – Hyperlinks

5.3 Head and Body Sections – Header Section – Title – Prologue – Links – Colorful Pages – Comments – Body Section

5.4 Lists and their Types – Nested Lists – Table Handling. Frames : Frameset Definition – Frame Definition – Nested Framesets

5.4 Forms : Forms and their Elements.

**Reference:**

1. *Microsoft Office for Windows – E.D. Jones and Derek Sutton Publication*
2. *MS Office 2000 – Sanjay Saxena, Vikas Publishing House*
3. *Computer Applications in Business – S.V. Srinivasa Vallabhan, Sultan Chand and Sons,*
4. *How the Internet works – Techmedia – Preston Gralla Millennium Edition, fourth Edition*
5. *Using Information Technology – William, Sawyer, Hetisn, TMH – III Edition*
6. *Alexis Leon And Mathews Leon. “Fundamentals of Information Systems” co published by Vijay Nicole Imprints Pvt Ltd, 2004.*

Relationship Matrix for COs, POs and PSOs

Semester	Code	Title of the Course					Hours	Credits			
V	20UHM5SBE2	Information Technology in Hotel Industry					3	2			
Course Outcomes (COs)	Programme Outcomes(POs)					Programme Specific Outcomes(PSOs)					
	PO1	PO2	PO3	PO4	PO5	PSO1	PSO2	PSO3	PSO4	PSO5	
CO1	✓	✓	✓			✓	✓	✓		✓	
CO2	✓	✓			✓	✓	✓	✓	✓	✓	
CO3	✓	✓		✓	✓	✓	✓				
CO4	✓	✓	✓		✓		✓		✓	✓	
CO5	✓		✓		✓		✓	✓			
Number of Matches(✓) = 33 Relationship: Moderate											

Mapping	1-29%	30-59%	60-69%	70-89%	90-100%
Matches	1-14	15-29	30-34	35-44	45-50
Relationship	Very Poor	Poor	Moderate	High	Very High

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## SEMESTER – V

### SBE-III-INFORMATION TECHNOLOGY IN HOTEL INDUSTRY PRACTICAL

**Sub Code : 20UHM5MBE3**

**Hours / Week : 3**

**Credits : 2**

**Max Marks : 100**

**Internal Marks : 40**

**External Marks : 60**

#### Course Outcomes:

**CO1:** Learning the basics in IT, Using Word and formatting documents.

**CO2:** To make the students manage their website and work with reservations, Credit Cards, Multiple Points of Sales (POS's) and on a single, unified platform

**CO3:** To acquire the knowledge of using basic office packages needed for drafting letters, making presentations etc.,

**CO4:** To fill the gap between the traditional hotel industry and the present globalization of the industries by knowing the technologies behind internet.

**CO5:** To design homepage using html document and filling and creating forms.

#### MS-Word

1. Text manipulation – changing the font size, font type, font style, making the text bold, underlining the text, aligning the text (center, left, right, justified), cut, copy, paste.
2. Paragraph indenting & spacing, bullets & numbering, spelling & grammar check, inserting a picture from clip art, auto shapes, word art.
3. Table manipulation – creating tables, inserting & deleting rows & columns, changing width & height, changing table border.
4. Mail merge concept, printing formats.

#### MS-Excel

1. Entering the data, changing the fonts, changing row heights & column width, formatting the data, sorting the data.
2. Formula processing – creating simple formula, using functions (ABS, SQRT, LEN, SUM, ROUND, AVG, COUNT, CONCATENATE, FIND).
3. Inserting & formatting charts, inserting pictures, printing formats.

#### MS-Power Point

1. Creating simple presentation, saving, opening an existing presentation, creating a presentation using Auto content wizard & template.
2. Using various auto-layouts, charts, table, bullets & clip art.
3. Viewing an existing document in various views – outline view, slide view, slide show view, slide sorter view and note pages view.

#### Internet

1. Creating a E-mail ID, sending & receiving e-mail.
2. Accessing websites related to hotel industry.

**HTML**

1. Creating a html document, saving & opening an existing document. Formatting a text – changing the font size, font type, font style, colour, making the text small, big, bold, aligning the text.
2. Using various html tags – bgcolor, marquee, table, paragraph, horizontal, image tag etc.

Relationship Matrix for COs, POs and PSOs

Semester	Code	Title of the Course					Hours	Credits			
V	20UHM5SBE3	Information Technology in Hotel Industry Practical					3	2			
Course Outcomes (COs)	Programme Outcomes(POs)					Programme Specific Outcomes(PSOs)					
	PO1	PO2	PO3	PO4	PO5	PSO1	PSO2	PSO3	PSO4	PSO5	
CO1	✓	✓	✓		✓	✓	✓	✓		✓	
CO2	✓	✓		✓		✓	✓			✓	
CO3	✓	✓		✓		✓	✓	✓			
CO4	✓	✓			✓		✓		✓	✓	
CO5	✓		✓		✓		✓	✓	✓	✓	
Number of Matches(✓) = 33      Relationship: Moderate											

<b>Mapping</b>	1-29%	30-59%	60-69%	70-89%	90-100%
<b>Matches</b>	1-14	15-29	30-34	35-44	45-50
<b>Relationship</b>	Very Poor	Poor	Moderate	High	Very High

Prepared By

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**SEMESTER – VI**  
**CORE COURSE - VIII FOOD PRODUCTION-III**

**Sub Code :20UHM6CC8**  
**Hours / Week : 6**  
**Credits : 5**

**Max Marks : 100**  
**Internal Marks : 25**  
**External Marks : 75**

**Course Outcomes:**

- CO1:** Students will learn about the different European Cuisines and the Ingredients and equipments.
- CO2:** Students will learn about the different Western Cuisines and the Ingredients and equipments.
- CO3:** Students will learn about the different Oriental Cuisines and the Ingredients and equipments.
- CO4:** They will learn about plate presentation of food and principles of healthy cooking.
- CO5:** Learn about the kitchen organization and how to make a duty roster.

**UNIT – I European Cuisine**

- 1.1 French cuisine – Geographical regions – Popular ingredients – Specialty Cuisines – Equipments used
- 1.2 Cuisine of the UK - Geographical regions - Popular ingredients - Specialty Cuisines
- 1.3 Scandinavian Cuisines – Regions – Popular ingredients - Specialty Cuisines
- 1.4 German Cuisines - Geographical regions - Popular ingredients - Specialty Cuisines

**UNIT – II Western Cuisine**

- 2.1 Italian Cuisine - Popular ingredients – Special Equipments – Special Italian dishes
- 2.2 Mediterranean Cuisine – Seasonal availability
- 2.3 Lebanese, Greek, Spanish, Turkish, Moroccan, Provencal – Special ingredients – Special dishes
- 2.4 Mexican Cuisine - Popular ingredients – Special Equipments – Special dishes

**UNIT – III Oriental Cuisine**

- 3.1 Chinese Cuisine – Cooking style – Ingredients – Specialty dishes – Equipments
- 3.2 Japanese Cuisine– Ingredients – Cooking style - Specialty dishes – Special equipments
- 3.3 Thai Cuisine– Ingredients – Specialty dishes – Equipments

**UNIT – IV Western Plated Food and Diet Analysis**

- 4.1 Concept of plate presentation – Garnish – Cooking methods – Plate Selection – Arranging foods
- 4.2 Merging of Flavours, shapes and texture on the plate
- 4.3 Emerging Trends in Food Presentation
- 4.4 Balanced Diet and Nutritional Analysis

## 4.5 Principles of Healthy Cooking

**UNIT – V Production Management and Product Development**

5.1 Kitchen organization - Allocation of Work - Job Description, Duty Rosters

5.2 Production Planning - Production Scheduling

5.3 Production Quality &amp; Quantity Control - Forecasting &amp; Budgeting - Yield Management

5.4 Product &amp; Research Development - Testing new equipment

5.5 Developing new recipes - Food Trails - Organoleptic &amp; Sensory Evaluation

**Reference:**

1. *Klinton & Cesarani : Practical Cookery Arnold Heinemann.*
2. *Larousse Gastronomique cookery encyclopedia by paul hamlyn.*
3. *Le repertoire de la cuisine – l. Saulnier.*
4. *International Cuisines and Food production management, Parvinder S Bali, Oxford University Press, 2013*

Relationship Matrix for COs, POs and PSOs

Semester	Code	Title of the Course					Hours	Credits			
VI	20UHM6CC8	Food Production - III					6	5			
Course Outcomes (COs)	Programme Outcomes(POs)					Programme Specific Outcomes(PSOs)					
	PO1	PO2	PO3	PO4	PO5	PSO1	PSO2	PSO3	PSO4	PSO5	
CO1	✓	✓	✓		✓	✓	✓	✓		✓	
CO2	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	
CO3	✓	✓	✓	✓	✓	✓	✓	✓		✓	
CO4	✓	✓	✓	✓	✓		✓	✓	✓	✓	
CO5	✓		✓	✓	✓		✓		✓	✓	
Number of Matches(✓) = 43 Relationship: High											

Mapping	1-29%	30-59%	60-69%	70-89%	90-100%
Matches	1-14	15-29	30-34	35-44	45-50
Relationship	Very Poor	Poor	Moderate	High	Very High

Prepared By

Checked By

**SEMESTER – VI**  
**CORE PRACTICAL-VI - FOOD PRODUCTION PRACTICAL -III**

**Sub Code : 20UHM6CP6**

**Hours / Week: 5**

**Credits : 4**

**Max Marks :100**

**Internal Marks : 40**

**External Marks : 60**

**Course Outcome:**

**CO1:** Preparing International cuisines.

**CO2:** Students will learn all the major ingredients required for International cuisines.

**CO3:** The use of kitchen equipments will be demonstrated to the students.

**CO4:** They learn how to present food on the plate in an attractive way.

**CO5:** The students will be ready to give food trials in the industry on completion of the course.

**Three course menus to be formulated featuring International Cuisines**

- French
- Oriental
- Chinese
- Thai

**Suggested Menus**

<b>MENU 01</b> Consomme Carmen Poulet Saute Chasseur Pommes Loretta Haricots Verts Salade de Betterave Brioche Baba au Rhum	<b>MENU 02</b> Bisque D'ecrevisse Escalope De Veau viennoise Pommes Batailles Courge Provencale Epinards au Gratin
<b>MENU 03</b> Crème Du Barry Darne De Saumon Grile Sauce paloise Pommes Fondant Pettis Pois A La Flamande French Bread Tarte Tartin	<b>MENU 04</b> Veloute Dame Blanche Cote De Porc Charcuterie Pommes De Terre A La Crème Carottes Glace Au Gingembre Salade Verte Harlequin Bread Choclote Cream Puffs
<b>CHINESE</b> <b>MENU 01</b> Prawn Ball soup Fried Wantons Sweet & Sour Pork Hakka Noodles	<b>MENU 02</b> Hot & Sour soup Beans Sichwan Stir F0ried Chicken & Peppers Chinese Fried Rice
<b>MENU 03</b> Sweet Corm Soup Shao Mai Tung-Po Mutton Yangchow Fried Rice	<b>MENU 04</b> Wanton Soup Spring Rolls Stir Fried Beef & Celery Chow Mein

## Reference:

1. *Klinton & Cesarani : Practical Cookery Arnold Heinemann.*
2. *Larousse Gastronomique cookery encyclopedia by paul hamlyn.*
3. *Chef's Manual of Kitchen Management – John Fuller.*
4. *Le repertoire de la cuisine – l. Saulnier.*

## Relationship Matrix for COs, POs and PSOs

Semester	Code	Title of the Course					Hours	Credits				
VI	20UHM6CP6	Food Production Practical - III					5	5				
Course Outcomes (COs)	Programme Outcomes(POs)					Programme Specific Outcomes(PSOs)						
	PO1	PO2	PO3	PO4	PO5	PSO1	PSO2	PSO3	PSO4	PSO5		
CO1	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓		
CO2	✓	✓		✓		✓	✓		✓	✓		
CO3	✓	✓	✓		✓	✓	✓	✓		✓		
CO4	✓	✓	✓	✓	✓	✓	✓	✓	✓			
CO5	✓	✓	✓	✓		✓	✓	✓	✓	✓		
Number of Matches(✓) = 43 Relationship: High												

<b>Mapping</b>	1-29%	30-59%	60-69%	70-89%	90-100%
<b>Matches</b>	1-14	15-29	30-34	35-44	45-50
<b>Relationship</b>	Very Poor	Poor	Moderate	High	Very High

Prepared By

Checked By

**SEMESTER – VI**  
**CORE COURSE - IX ROOM DIVISION MANGEMENT**

**Sub Code :20UHM6CC9**  
**Hours / Week : 6**  
**Credits : 5**

**Max Marks : 100**  
**Internal Marks : 25**  
**External Marks : 75**

**Course Outcomes:**

- CO1:** Learn about the Rule of Thumb Approach, Hubburt fomula and revenue analysis.
- CO2:** Learn about the Yield Management and Managing of rooms and guest stays.
- CO3:** Learn about the Customer relations, role of front office in marketing and sales.
- CO4:** Learn to plan the manpower for the housekeeping department.
- CO5:** Learn about the method to control inventory and budget for the materials required.

**UNIT-I Planning and Evaluating Front Office Operations**

- 1.1 Establishing room rates - Rule of Thumb approach - Hubburt Formula
- 1.2 Forecasting room availability
- 1.3 budgeting for operations - Forecasting room revenue - Estimating expenses - Referring budget plans
- 1.4 Evaluating front office operations - Daily operation report - Occupancy rates
- 1.5 Room Revenue analysis - Hotel statement of income - Room division income statement - Room Division budget report - Operating ratios and ratio standards.

**UNIT-II Revenue Management**

- 2.1 Concept of Yield Management - Hospitality Industry applications
- 2.3 Measuring Yield - Potential average single rate & double rate - Multiple occupancy percentage - Rate spread - Potential average rate - Room rate achievement factor – Yield - Identical Yields - Equivalent occupancies - Required Non-room revenue per guest
- 2.4 Elements in yield management - Group room sales - Transient room sales - Food and beverage Activity - Local and area wide conventions
- 2.5 Using Yield Management - Potential High and low demand tactics
- 2.6 Implementing revenue strategies - Hurdle rate - Availability strategies - Minimum length of stay - Close to arrival - Sell through

**UNIT-III Aspects of Guest Management**

- 3.1 Customer relation management
- 3.2 Role of front office in marketing and sales
- 3.3 Decorations for special occasions
- 3.4 PMS application in room division management

## UNIT-IV Man Power Planning

4.1 Manpower planning for housekeeping department

4.2 Characteristics exhibited by housekeeping employees - Cultural diversity – Language - Little formal education Lower socio economic background

4.3 Administer the survey on a periodic basis twice a year in order to maintain current employee attitude and this information collected to assist strategic policy making decisions in the day-to-day operations of the department.

4.4 Recommendation of Situational Leadership.

## UNIT-V Planning and Budgeting

5.1 Material budgets: capital expenditure budgets, operating budgets, and pre-opening budgets.

5.2 Inventory control - Material classification, principles of accounting – current assets fixed assets, inventory, life expectancy etc.

5.3 Pre – opening operations: temporary storage, moving into property, disposition of spares

5.4 Guest room furniture and fixtures: mattresses, guest room safes, minibar lighting, furniture, and Audio-visual equipments.

### Reference:

1. *Basic Hotel Front Office Procedures – Peter Renner*
2. *Andrews Sudhir, Hotel Housekeeping Manual, Tata McGraw Hill.*
3. *Branson & Lennox, Hotel Housekeeping, Hodder & Stoughton.*
4. *A.C. David, Hotel and Institutional Housekeeping.*
5. *Professional Management of Housekeeping Operations, Martin Jones, Wiley.*
6. *Accommodation and Cleaning Services, Vol.I & Vol.II, David.Allen, Hutchinson.*
7. *Hotel Front Office Management, James A Bardi, Fifth edition*
8. *Hotel Housekeeping, G.Raghubalan, Oxfrod University Press, 2010*

Relationship Matrix for COs, POs and PSOs

Semester	Code	Title of the Course					Hours	Credits			
VI	20UHM6CC9	Room Division Management					6	5			
Course Outcomes (COs)	Programme Outcomes(POs)					Programme Specific Outcomes(PSOs)					
	PO1	PO2	PO3	PO4	PO5	PSO1	PSO2	PSO3	PSO4	PSO5	
CO1	✓	✓	✓		✓	✓	✓	✓		✓	
CO2	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	
CO3	✓	✓		✓	✓	✓	✓			✓	
CO4	✓	✓	✓		✓		✓	✓	✓	✓	
CO5	✓		✓	✓	✓		✓	✓	✓		
Number of Matches(✓) = 40 Relationship: High											

Mapping	1-29%	30-59%	60-69%	70-89%	90-100%
Matches	1-14	15-29	30-34	35-44	45-50
Relationship	Very Poor	Poor	Moderate	High	Very High

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**SEMESTER – VI**  
**MBE – II Travel and Tourism**

**Sub Code : 20UHM6MBE2**  
**Hours / Week: 6**  
**Credits : 5**

**Max Marks :100**  
**Internal Marks : 25**  
**External Marks : 75**

**Course Outcomes:**

- CO1:** Students will be able to understand the activities of tour organizers.
- CO2:** Manage ticketing formalities.
- CO3:** Draw up tour itineraries (Programmer)
- CO4:** Students will have gained knowledge on Passport/Visa, etc.
- CO5:** Learner will acquire a comprehension knowledge of tourism and airlines agencies in India

**UNIT – I Principles of Tourism**

- 1.1 Definition: Tourism, Tourist, Foreign Tourist, Domestic Tourist.
- 1.2 Components of Tourism: Attractions, Accessibility, and Amenities’.
- 1.3 Motivations for Tourism
- 1.4 Types of Tourism.

**UNIT – II Growth of Tourism**

- 2.1 Tourism Development : Sea, Road, Rail and Air
- 2.2 An Account of famous travelers.
- 2.3 Role of Industrial Revolution.
- 2.4 Concept of Holiday, Paid Holiday.
- 2.5 Role of Thomas cook in promoting tourism.

**UNIT – III Tourism and Indian Economy**

- 3.1 Contribution of Tourism in Indian Economy
- 3.2 Role of Govt. in Tourism Industry – Central and State Governments hierarchy with functions.
- 3.3 Incentives / Subsidies and tax from Central / State Governments for Tourism and Hotel projects
- 3.4 Role of private sectors in Tourism Industry

**UNIT – IV Tourism Information**

- 4.1 Tourism information – Distribution channels
- 4.2 Media – Print media, Visual media
- 4.3 Passport, visa, types of visa, visa obtaining procedures
- 4.4 Visa and Certificate of registration regulations for foreigners in India

**UNIT – V Tourism Agencies & Airlines**

- 5.1 Historical development of travel agencies – Cox & Kings, American Express
- 5.2 Tourism agencies in India – SITA, Mercury Travels, TCI, TAAI and it’s functions
- 5.3 Need for a National Airline ; International Airlines coming to India
- 5.4 Freedom of Air
- 5.5 Charters – Types of Charters

**Reference:**

1. Bhatia A.K. – *Tourism Development : Principles and Practices*, Sterling Publishers, New Delhi, India
2. Bhatia A.K. – *International Tourism*, Sterling Publishers, New Delhi, India
3. Kaul. R.N. – *Dynamics of Tourism*, Sterling Publishers Private Limited, New Delhi, India
4. Burkhart A. and Medlik S. – *Tourism Past, Present and Future*, ELBS Publishers, London.
5. Christopher Holloway .J – *The Business of Tourism* Bitman Publishers Pvt.Ltd., London

## Relationship Matrix for COs, POs and PSOs

Semester	Code	Title of the Course					Hours	Credits			
VI	20UHM6MBE2	Travel and Tourism					6	5			
Course Outcomes (COs)	Programme Outcomes(POs)					Programme Specific Outcomes(PSOs)					
	PO1	PO2	PO3	PO4	PO5	PSO1	PSO2	PSO3	PSO4	PSO5	
CO1	✓	✓	✓		✓	✓	✓	✓		✓	
CO2	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	
CO3	✓	✓		✓	✓	✓	✓	✓		✓	
CO4	✓	✓		✓	✓		✓		✓	✓	
CO5	✓		✓		✓		✓	✓			
Number of Matches(✓) = 38 Relationship: High											

Mapping	1-29%	30-59%	60-69%	70-89%	90-100%
Matches	1-14	15-29	30-34	35-44	45-50
Relationship	Very Poor	Poor	Moderate	High	Very High

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## SEMESTER – VI

### MBE-III EVENT MANAGEMENT

<b>Sub Code</b>	<b>: 20UHM6MBE3</b>	<b>Max Marks</b>	<b>:100</b>
<b>Hours / Week</b>	<b>: 6</b>	<b>Internal Marks</b>	<b>: 25</b>
<b>Credits</b>	<b>: 5</b>	<b>External Marks</b>	<b>: 75</b>

#### Course Outcome:

- CO1:** Students will be able to learn the types and categories of Events.
- CO2:** Students will learn the Needs and steps in event planning.
- CO3:** They will learn about the organizing of different events.
- CO4:** They will learn about the media coverage and celebrity management in different events.
- CO5:** They will learn the concepts of marketing for event management.

#### UNIT – I Introduction to Event Management

- 1.1 Events – Objectives – Types of events
- 1.2 Characteristics of events – Importance of events
- 1.3 Structure of events
- 1.4 Key elements of events – Event hierarchy
- 1.5 Categories of events – Event variations

#### UNIT II Event Planning

- 2.1 Event Planning – Planning a function
- 2.2 Needs for planning – Types of Planning
- 2.3 Principles of planning
- 2.4 Steps in planning

#### UNIT III Organisation Structure

- 3.1 Organisation – Design of event – Elements of design
- 3.2 Organizing of different events (theme parties, Food festivals, Concept exhibitions, Trade show, New year and Christmas parties)
- 3.3 Organisational structure – making the organizational work
- 3.4 Authority and power – Decentralization
- 3.5 Event staffing

#### UNIT IV Managing Event Process

- 4.1 Activities in Event management – Components of event – Property creation
- 4.2 Celebrity management and endorsements – Managing media coverage – Controlling events
- 4.3 Management of exhibition – Managing sports event
- 4.4 Event management strategies and tactics
- 4.5 Event leadership

**UNIT V      Event Marketing**

5.1 Concept of Market – Focus of event marketing – Brand building – Sales stimulation

5.2 Pricing – Key issue for marketing

5.3 Event promotion and advertising

5.4 Evaluation of events

**Reference:**

1. *Successful Event Management - Anton Shone & Bryn Parry, Publisher: Cengage Learning Business Press; 2 Edition (April 22, 2004) Isbn-10: 1844800768*
2. *Management Of Event Operations (Events Management) - Julia Tum, Philippa Norton, J. Nevan Wright, Publisher: Atlantic Publishing Company (Fl); Pap/Cdr Edition (January 8, 2007)*
3. *Event Management, Sita Ram Singh, 2009. APH Publications*

Relationship Matrix for COs, POs and PSOs

Semester	Code	Title of the Course					Hours	Credits			
VI	20UHM6MBE3	Event Management					6	5			
Course Outcomes (COs)	Programme Outcomes(POs)					Programme Specific Outcomes(PSOs)					
	PO1	PO2	PO3	PO4	PO5	PSO1	PSO2	PSO3	PSO4	PSO5	
CO1	✓	✓	✓		✓	✓	✓	✓		✓	
CO2	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	
CO3	✓	✓	✓	✓	✓	✓	✓	✓		✓	
CO4	✓	✓	✓	✓	✓		✓	✓	✓		
CO5	✓		✓		✓		✓	✓	✓	✓	
Number of Matches(✓) = 42      Relationship: High											

Mapping	1-29%	30-59%	60-69%	70-89%	90-100%
Matches	1-14	15-29	30-34	35-44	45-50
Relationship	Very Poor	Poor	Moderate	High	Very High

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