

# **THANTHAI HANS ROEVER COLLEGE**

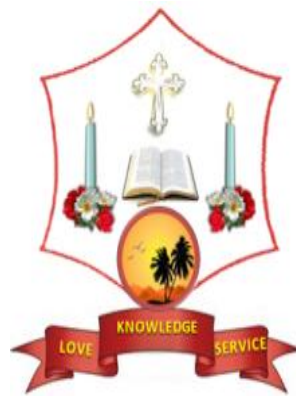
**(Autonomous)**

*Accredited by NAAC*

*UGC Recognized 2(f) and 12(B) Institution*

*Affiliated to Bharathidasan University, Tiruchirapalli*

**Perambalur-621 220, Tamil Nadu, India**



B.Sc and add- on Courses in HOTEL MANAGEMENT

CHOICE BASED CREDIT SYSTEM SYLLABUS

**SEMESTER PATTERN**

**DEPARTMENT OF HOTEL MANAGEMENT**

(2018-2019 ONWARDS)

**Thanthai Hans Roever College(Autonomous), Elambalur,Perambalur**

B.Sc Hotel Management and Catering Science-Course Structure under CBCS

(For the candidates admitted from the academic year 2018-2019 onwards)

SEM	COURSE CODE	PART	COURSE	COURSE TITLE	Ins. Hrs /Week	CREDIT	MARKS		TOTAL
							CI A	ES E	
<b>I</b>	18UHMF1	I	Language – I	French – I	6	3	25	75	100
	18UHME1	II	English - I	Communicative English - I	6	3	25	75	100
	18UHM1C C1	III	Core Course – I	Food Production – I	6	6	25	75	100
	18UHM1A C1		Allied Course –I	Food & Beverage Service - I	5	5	25	75	100
	18UHM1A P1		Allied Practical –I	Food & Beverage Service Practical – I	5	5	40	60	100
	18UVE	IV	Value Education	Value Education	2	2	25	75	100
	<b>TOTAL</b>					<b>30</b>	<b>24</b>		
<b>II</b>	18UHMF2	I	Language – II	French – II	6	3	25	75	100
	18UHME2	II	English – II	Communicative English – II	6	3	25	75	100
	18UHM2C P1	III	Core Practical – I	Food Production Practical – I	4	3	40	60	100
	18UHM2C C2		Core Course – II	Basic Front office & Accommodation Operations	5	4	25	75	100
	18UHM2C P2		Core Practical – II	Basic Front office & Accommodation Operations Practical	4	3	40	60	100
	18UHM2A C2		Allied Course – II	Nutrition and Food Science	3	2	25	75	100
	18UES	IV	Environmental Studies	Environmental Studies	2	2	25	75	100
<b>TOTAL</b>					<b>30</b>	<b>20</b>			<b>700</b>
<b>III</b>	18UHMF3	I	Language– III	French – III	6	3	25	75	100
	18UHME3	II	English – III	Communicative English – III	6	3	25	75	100
	18UHM3C C3	III	Core Course– III	Food Production – II	5	4	25	75	100
	18UHM3C P3		Core Practical – III	Food Production Practical – II	4	3	40	60	100
	18UHM3A C3		Allied Course – III	Advanced Food & Beverage Service	4	3	25	75	100
	18UHM3A P2		Allied Practical – II	Advanced Food & Beverage Service Practical	3	2	40	60	100
	18UHM3N ME1	IV	Non Major Elective I #	Special Tamil-I	2	2	25	75	100
<b>TOTAL</b>					<b>30</b>	<b>20</b>			<b>700</b>
<b>IV</b>	18UHMF4	I	Language–IV	French – IV	6	3	25	75	100
	18UHME4	II	English– IV	Communicative English – IV	6	3	25	75	100
	18UHM4C C4	III	Core Course – IV	Advanced Front Office & Accommodation operation	4	4	25	75	100

	18UHM4C P4		Core Practical - IV	Advanced Front office & Accommodation Operations Practical	3	2	40	60	100
	18UHM4A C4		Allied Course – IV	Bakery and Confectionery	3	3	25	75	100
	18UHM4A P3		Allied Practical – III	Computer Application Practical	4	2	40	60	100
	18UHMSB E1	IV	Skill Based Elective - I	Hospitality Marketing	2	2	25	75	100
	18UHM4N ME2		Non Major Elective II #	Special Tamil – II	2	2	25	75	100
			<b>TOTAL</b>		<b>30</b>	<b>21</b>			<b>800</b>
<b>V</b>	18UHM5C C5		Core Course - V	Principles of Accounting	5	5	25	75	100
	18UHM5C C6		Core Course - VI	Personnel management & Entrepreneurship	5	5	25	75	100
	18UHM6C C7	III	Core Course -VII	Food and Beverage Control	5	5	25	75	100
	18UHM5C P5		Core Practical - V	Bakery & Confectionery Practical	4	4	40	60	100
	18UHM5M BE1		Major Based Elective – I	Food Safety and Hygiene	4	4	25	75	100
	18UHMSB E2	IV	Skill Based Elective – II	Hotel Law	3	2	25	75	100
	18UHMSB E3		Skill Based Elective – III	Travel and Tourism Management	2	2	25	75	100
	18USSD			Soft Skill Development	2	2	25	75	100
			<b>TOTAL</b>		<b>30</b>	<b>29</b>			<b>800</b>
<b>VI</b>	18UHM6C C8		Core Course - VIII	Beverage Service & Management	6	5	25	75	100
	18UHM6C C9		Core Course - IX	Food Production – III	6	6	25	75	100
	18UHM6C P6	III	Core Practical – VI	Food Production Practical – III	6	5	40	60	100
	18UHM6M BE2		Major Based Elective – II	Room Divisions Management	6	4	25	75	100
	18UHM6M BE3		Major Based Elective –III **	Event management	5	4	25	75	100
		V	Gender Studies	Gender Studies	1	1	25	75	100
			Extension activities			1			
			<b>TOTAL</b>		<b>30</b>	<b>26</b>			<b>600</b>
			<b>GRAND TOTAL</b>		<b>180</b>	<b>140</b>	-	-	<b>4200</b>

**# Non Major Electives**

Semester	Subject Code	Subject Title
III	18UHM3NME 1	Non Major Elective I - Basic Food Production
		Non Major Elective I - Basic Front Desk Operation
IV	18UHM4NME 2	Non Major Elective II – Basic Baking
		Non Major Elective II – Basic Restaurant Operation

**@ Skill Based Electives**

Semester	Subject Code	Subject Title
IV	18UHMSBE1	Hospitality Marketing
V	18UHMSBE2	Hotel Law
	18UHMSBE3	Travel and Tourism Management

**\*\* Major Based Elective**

Semester	Subject Code	Subject Title
V	18UHM5MBE 1	Food Safety and Hygiene
VI	18UHM6MBE 2	Room Divisions Management
	18UHM6MBE 3	Event management

Language Part-I	- 4
English Part - II	- 4
Core Paper	- 9
Core Practical	- 6
Allied Paper	- 4
Allied Practical	- 3
Non-Major Elective	- 2
Skill Based Elective	- 3
Major Based Elective	- 3
Environmental Studies	- 1
Value Education	- 1
Soft Skill Development	- 1
Gender Studies	- 1
Extension Activities	- 1 ( Credit Only)

**NOTE:****Internal Marks      External Marks**

1. Theory		
	25	75
2. Practical	40	60

**3. FOR THEORY**

The passing minimum for CIA shall be 40% out of 25 marks [i.e. 10 marks]

The passing minimum for University 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 University Examinations shall be 40% out of 60 marks  
[ i.e. 24 marks]

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

**Sub Code : 18UHMIC1**  
**Hours / Week: 6**  
**Credits : 6**

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

**OBJECTIVE:**

- To know the essentials of Basic Culinary knowledge.
- To identify the various commodities used in food preparation.
- To illustrate the methods of processing foods.

**UNIT – I INTRODUCTION TO CATERING INDUSTRY**

- ❖ Overview of the Hospitality Industry
- ❖ Kitchen Organization structure in Medium & Large Hotels
- ❖ Personal Hygiene procedure
- ❖ Aims and Objectives of Cooking - Definition of cooking
- ❖ Basic Culinary terms
- ❖ Classification of raw materials – Functions in food preparation - Preparation of ingredients

**UNIT – II COMMODITIES**

- ❖ Cereals -Varieties - Processing – Storage and uses in Cooking
- ❖ Pulses -Varieties – Storage - Uses in Cooking
- ❖ Food additives – uses and application
- ❖ Milk and Milk Products
- ❖ Composition and Importance of milk products – Processing Products – skimmed milk - Concentrated Milk – Cream – Butter - cheese - Ghee

**UNIT - III METHODS OF COOKING FOOD**

- ❖ Boiling - Poaching - Steaming – Stewing – Braising - Roasting - Baking - Frying - Grilling
- ❖ Invalid Cookery
- ❖ Reheating of food
- ❖ Texture of food

**UNIT –IV SELECTION AND IDENTIFICATION**

- ❖ Cuts of Fish - cuts of red meat Beef, Pork – vegetable available in local market
- ❖ Introduction to Poultry - finding Age of poultry – Quality - Market Types – Preparation - Dressing and cuts with its uses.
- ❖ Introduction to Game - Furred game and feathered game -Preparation of cuts with its uses

**UNIT –V MENU**

- ❖ Definition of Menu
- ❖ Types of Menu in food service industry
- ❖ Examples of Menu - procedure of Menu compilation
- ❖ Balancing of Recipes - Standardization of Recipes - Maintaining Recipe files in chef office - Standard setting
- ❖ Portion Control in food service - 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.*
4. *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.*

Total Number of Topics Present in the course: 62

<b>S.No</b>	<b>Category (Local, Regional, National, Global )</b>	<b>No. of Topics covered</b>	<b>Percentage</b>
1	Local	1	1.613
2	Regional	13	20.97
3	National	18	29.03
4	Global	30	48.39

**Green**-Local, **Pink** - Regional, **Blue** - National, **Brown** - Global.

## SEMESTER – I

### ALLIED COURSE –I FOOD & BEVERAGE SERVICE - I

Sub Code : 18UHMIAC1  
Hours / Week: 5  
Credits : 5

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

#### OBJECTIVE:

- To understand the evolution of the catering industry
- To study about Restaurant operations, and service equipment.
- To enable the student to understand the importance of menu and menu planning.
- To acquire in-depth knowledge about non-alcoholic beverages and tobacco.

#### UNIT – I INTRODUCTION TO FOOD & BEVERAGE SERVICE

- ❖ Introduction of catering industry
- ❖ Different Types of Catering Establishments (commercial & noncommercial)
- ❖ Different Outlets of F&B Service (Restaurant, Bar, Bar-be-que, Room service, Banquet)
- ❖ Staff Hierarchy of F&B Outlets (Large & Small Hotels)
- ❖ Attributes of service personnel
- ❖ Safety in restaurant - hygiene - staff attitudes (positive & negative)
- ❖ Inter Departmental Relation Ship

#### UNIT – II - RESTAURANT OPERATIONS

- ❖ Classification of Service Equipment's (Cutlery, Crockery, Glass Ware) - Dimensions and Uses - Special Table Ware - Silver Ware
- ❖ Cover (Definition and Size) - Size of Table Clothes (Baize, Serviettes, And Their Uses)
- ❖ Rules For Laying A Table for 5 course menu
- ❖ Preparation of services - MiseEn Place & MiseEn Scene
- ❖ Types of Service (English, Silver, Russian, American)
- ❖ Food Service order tickets (Rules and way of Order taking, Operation of K.O.T)

#### UNIT – III ANCILLARY DEPARTMENTS

- ❖ Side Board
- ❖ Still Room
- ❖ Plate Room
- ❖ Pantry
- ❖ Hot section
- ❖ Significance of Kitchen Stewarding

#### UNIT - IV MENU AND MENU PLANNING

- ❖ Menu Definition
- ❖ Types of Menu
- ❖ Types of Meals
- ❖ French Classical Menu
- ❖ Menu Planning

#### UNIT – V NON-ALCOHOLIC BEVERAGES AND TOBACCO

- ❖ Culinary Terms in Food and Beverage Service
- ❖ Classification of Non Alcoholic Beverages (Stimulating, Refreshing & Nourishing)
- ❖ Introduction to Tobacco (Cigar, Cigarette, Pipe Tobacco & Chewing Tobacco)

## REFERENCE

1. Modern Restaurant Service – John Fuller.
2. Food & Beverage Service – Lillicrap & John Cousins
3. Food & Beverage Service Training Manual – Sudhir Andrews (Tata Mc.Graw Hill Publications)  
Food & Beverage Service – Vijay Dhawan

Total Number of Topics Present in the course: 34

<b>S.No</b>	<b>Category (Local, Regional, National, Global )</b>	<b>No. of Topics covered</b>	<b>Percentage</b>
1	Local	1	2.94
2	Regional	7	20.59
3	National	12	35.29
4	Global	14	41.18

**Green**-Local, **Pink** - Regional, **Blue** - National, **Brown** - Global.

**SEMESTER – I**  
**ALLIED PRACTICAL – I - FOOD & BEVERAGE SERVICE -1 PRACTICAL**

**Sub Code : 18UHM1AP1**  
**Hours / Week: 5**  
**Credits : 5**

**Max Marks :100**  
**Internal Marks : 40**  
**External Marks : 75**

**OBJECTIVES:**

- To understand how to identify the service equipment.
- To understand about maintenance of F&B Service equipment

**UNIT - I**

- ❖ Induction & Profile of the areas of F&B service outlets.
- ❖ Ancillary F&B Service areas – Induction & Profile of the areas
- ❖ Familiarization of F&B Service equipment

**UNIT – II**

- ❖ Identification of Service equipment's and utensils
- ❖ Glassware – Cutlery – Crockery - Hollowware
- ❖ Knowledge of linen used in F& B service
- ❖ Furniture and their sizes and measurements

**UNIT – III**

- ❖ Care & Maintenance of F&B Service equipment
- ❖ Cleaning & polishing of EPNS items - Plate Powder method - Polivitmethod- Silver Dip method - Burnishing Machine

**UNIT – IV**

- ❖ Holding Service Spoon & Fork
- ❖ Carrying a Tray & Salver
- ❖ Laying a Table Cloth
- ❖ Changing a Table Cloth during service
- ❖ Table Laying for Four Course Meal ( Continental, Indian , Chinese)
- ❖ Rules to be observed while laying table

**UNIT – V**

- ❖ Stacking Sideboard
- ❖ Service of Water
- ❖ Napkin Folds
- ❖ Changing dirty ashtray
- ❖ Cleaning & polishing glassware

Total Number of Topics Present in the course: 28

<b>S.No</b>	<b>Category (Local, Regional, National, Global )</b>	<b>No. of Topics covered</b>	<b>Percentage</b>
1	Local	1	3.57
2	Regional	3	10.71
3	National	11	39.29
4	Global	15	53.57

**Green**-Local, **Pink** - Regional, **Blue** - National, **Brown** - Global.

**SEMESTER – II****CORE PRACTICAL – I - FOOD PRODUCTION PRACTICAL - I****Sub Code : 18UHM2CP1****Max Marks : 100****Hours / Week: 4****Internal Marks : 40****Credits : 3****External Marks: 60****General Objective:**

- After completion of this course, students will be able To prepare different dishes in Indian cuisine

Topic	Method of Instruction
<ul style="list-style-type: none"> <li>➤ Equipments Identification - Description - Uses &amp; handling</li> <li>➤ personal Hygiene &amp; Kitchen etiquettes - Practices &amp; knife handling</li> <li>➤ Safety and first aid in kitchen</li> </ul>	Demonstration
<ul style="list-style-type: none"> <li>➤ Vegetables Classification and identification</li> <li>➤ Cuts of vegetable (Julienne, Jardinière, Macedoines, Brunoise, Payssane, Mignonnete, Dices, Cubes, Shred, Mirepoix)</li> </ul>	
<ul style="list-style-type: none"> <li>❖ Boiling vegetables (potatoes, Beans, Cauliflower, Carrot, etc)</li> <li>❖ Frying (deepfrying, shallow frying, sautéing)</li> <li>❖ Braising (Onions, Leeks, Cabbage)</li> <li>❖ Starch cooking (Rice, pasta)</li> </ul>	
Identification of selection of Raw materials	
Stock types (White and Brown)	
Preparation of egg ( Boiled, fried, poaches, scrambled, omelet)	Students will have hands on training on the menus compiled
Potato preparation (Baked, mashed, French fries, roasted, boiled)	
Indian Rice varieties	
Indian bread varieties	
Dhal varieties	
Pulao varieties	
Biryani varieties	
Chicken, Mutton & fish Varieties (gravy or curry)	
Vegetable Varieties (khorma, gravy or fry)	
Sweet (Indian or Bengali)	
South Indian Breakfast varieties	

**Reference :**

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

Total Number of Topics Present in the course: 25

<b>S.No</b>	<b>Category (Local, Regional, National, Global )</b>	<b>No. of Topics covered</b>	<b>Percentage</b>
1	Local	1	4
2	Regional	4	16
3	National	13	52
4	Global	8	32

**Green**-Local, **Pink** - Regional, **Blue** - National, **Brown** - Global.

## SEMESTER – II

### CORE COURSE – II – BASIC FRONT OFFICE AND ACCOMMODATION OPERATION

Sub Code : 18UHM2CC2

Max Marks : 100

Hours / Week: 4

Internal Marks : 25

Credits : 4

External Marks : 75

#### General Objective:

After completion of this course, students will be able to know and comprehend the basic operations of Front Office and Housekeeping Departments.

#### UNIT –I Introduction to Front Office

- 1.1 Front Office Functions – Sections & layout of Front office
- 1.2 Organization of Front office – 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

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

- 2.1 Pre arrival & Arrival – During of Stay – Departure & 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 – process of registration – Check in Procedures

#### 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 Safe deposit locker - Guest room change - Left luggage - scanty baggage - Wakeup call
- 3.4 Guest arrival and departure procedures – Bell boy control procedures
- 3.5 Modes of settlement of bills

#### UNIT –IV Introduction to Housekeeping

- 4.1 Housekeeping department & Importance – Sections & Layout
- 4.2 Organization structure – Duties and Responsibilities of Housekeeping staff
- 4.3 Coordination of Housekeeping with other departments
- 4.4 Housekeeping equipments - Selection - Storage
- 4.5 Housekeeping inventories (Manual and Mechanical)
- 4.6 Cleaning agents (Types, Selection, Storage and Issuing procedures)
- 4.7 Guest supplies and their placement

#### UNIT – V Functional areas of Housekeeping

- 5.1 Care and Cleaning of different surfaces
- 5.2 Hotel Guest rooms & Types - Guest room status
- 5.3 List of basic contents of a room
- 5.4 Cleaning the guest rooms – Frequency of cleaning
- 5.5 Cleaning Public areas
- 5.6 Operation of Housekeeping Control desk

**Reference:**

1. Peter Renner , 1993, Basic Hotel Front Office Procedures, Van Nostrand Reinhold; 3rd edition (July 1993)
2. Sudhir Andrews, 2009, Hotel Housekeeping Manual, Tata McGraw Hill.2009
3. Branson & Lennox,1988, Hotel, Hostel and Hospital Housekeeping, Hodder & Stoughton, 5th edition (November 1, 1988)
4. A.C. David, 1969, Hotel and Institutional Housekeeping, Barrie &Rockliff. 1969
5. Martin Jones, 2007.Professional Management of Housekeeping Operations, Wiley, 5th Edition, 2007.
6. David.Allen, Accommodation and Cleaning Services, Vol.I&Vol.II, Published December 1st 1983 by Hyperion Books.

Total Number of Topics Present in the course: 50

<b>S.No</b>	<b>Category (Local, Regional, National, Global )</b>	<b>No. of Topics covered</b>	<b>Percentage</b>
1	Local	5	10
2	Regional	21	42
3	National	16	32
4	Global	8	16

**Green**-Local, **Pink** - Regional, **Blue** - National, **Brown** - Global.

## SEMESTER – II

### CORE PRACTICAL – II BASIC FRONT OFFICE AND ACCOMMODATION OPERATIONS PRACTICAL

**Sub Code : 18UHM2CP2**

**Hours / Week: 4**

**Credits : 3**

**Max Marks : 100**

**Internal Marks : 40**

**External Marks : 60**

#### **Objective:**

After completion of this course, students will be able to understand and apply the basic fundamentals of Basic Front Office and Accommodation Operations.

- Basic Manners and Attributes for Front Office Operations.
- Communication Skills
- Preparation and study of Countries
- Telecommunication Skills.
- Forms & formats related to Front office.
- Identification of equipment
- work structure
- Procedure of taking reservations
- Converting enquiry into valid reservations.
- Role play of Check in & Check out
- Suggestive selling.
- Identification of Cleaning Equipments
- Scrubbing – Polishing –Wiping – Washing – Rinsing - Swabbing – Sweeping – Mopping – Brushing – Buffing
- Handling Different Types of Fabrics
- Use of Abrasives - Polishes - Chemical Agents
- Room Attendant Trolley / Maid's Cart
- Bed Making
- Turndown Service
- Cleaning of Guestroom
- Cleaning of Public Area
- Brass Polishing & Silver Polishing
- Cleaning of Guestroom
- Cleaning of Public Area

#### **Reference :**

JatashankerR.Tewari, Hotel Front Office Operation and Management, Oxford University press, 2010.

Sudhir Andrews, Hotel Front Office Training manual, Tata Mac Graw Hill, 2007.

Sudhir Andrews, Hotel Housekeeping Training manual, Tata Mac GrawHill, 2007

Total Number of Topics Present in the course: 33

<b>S.No</b>	<b>Category (Local, Regional, National, Global )</b>	<b>No. of Topics covered</b>	<b>Percentage</b>
1	Local	1	3.03
2	Regional	21	63.64
3	National	6	18.18
4	Global	6	18.18

**Green**-Local, **Pink** - Regional, **Blue** - National, **Brown** - Global.

## SEMESTER – II

### ALLIED COURSE – II - NUTRITION AND FOOD SCIENCE

**Sub Code : 18UHM2AC2**

**Hours / Week: 3**

**Credits : 2**

**Max Marks : 100**

**Internal Marks : 25**

**External Marks : 75**

#### **General Objective:**

After completion of this course, students will be able to understand and apply the basic fundamentals of culinary arts.

#### **UNIT –I Introduction to Nutrition**

- 1.1 Nutrition introduction – Functions of food – Factors affecting food intake and habits
- 1.2 Classification of nutrients – Digestion of food & absorption and metabolism
- 1.3 Carbohydrates Classification & Sources & Functions
- 1.4 Proteins Classification - Sources & Functions
- 1.5 Lipids Classification – Fatty acids & Functions of Fat
- 1.6 Five basic food groups
- 1.7 RDA Definition & Importance

#### **UNIT –II Vitamins and Minerals**

- 2.1 **Water** Functions & **Daily** intake – Nutritive value of beverages - Dehydration.
- 2.2 Vitamins Classification – Effects of cooking on vegetables – Vitamins General functions & Food sources
- 2.3 Minerals Classification – Functions & Minerals Food sources.
- 2.4 BMR & Factors affecting the BMR

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

- 3.1 Introduction to Balanced diet – Recommended Dietary allowances – Food pyramid
- 3.2 Menu planning and Mass Production – Factors influencing meal planning – Planning  
Balanced meals – Calculating nutritive value of a recipe – Meal pattern
- 3.3 Common food processing techniques
- 3.4 New trends in Nutrition – Nutraceuticals – Prebiotics and Probiotics
- 3.5 Food allergy – Types of reactions

#### **UNIT –IV Introduction to Food Science**

- 4.1 Food Microbiology – Important Microorganism in food – factors affecting the growth of  
Microbes – Bacteria & yeast.
- 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 & Objectives - Causes of food spoilage
- 5.2 Effects of Food Processing – Food Additives & Types
- 5.3 Food packaging & Shelf life of packed foods.
- 5.4 Evolution of Food
- 5.5 New trends in food

**Books for 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.

Total Number of Topics Present in the course: 53

<b>S.No</b>	<b>Category (Local, Regional, National, Global )</b>	<b>No. of Topics covered</b>	<b>Percentage</b>
1	Local	1	1.88
2	Regional	13	24.53
3	National	15	28.3
4	Global	25	47.17

**Green**-Local, **Pink** - Regional, **Blue** - National, **Brown** - Global.

## SEMESTER – III

### CORE COURSE –III FOOD PRODUCTION-II

**Sub Code : 18UHM3CC3**

**Hours / Week: 4**

**Credits : 4**

**Max Marks : 100**

**Internal Marks : 25**

**External Marks: 75**

#### **General Objective:**

After completion of this course, students will be able to know the advanced techniques followed in cookery

#### **UNIT –I Introduction to Foundation Cooking**

- 1.1 Stock & Classification (Brown & white stock) – Preparation and uses of stock
- 1.2 Soups & Classification (Thin, thick, puree, consommé, International) – Preparation of soup
- 1.3 Sauces & Uses in cookery – Mother Sauces & Derivatives – Proprietary sauces

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

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

#### **UNIT –III Larder Section**

- 3.1 Larder Section & Layout – function of larder section – Duties and Responsibilities of larder staff
- 3.2 Charcuterie – Sausages – Gallentines – Ballotines - Dodines
- 3.3 Ham – Bacon – Pate – Terrines - Truffle Chaudfroid - Aspic
- 3.4 Appetizers - garnishes classification – Hors d’oeuvre varies – single food Hors d’oeuvre – Popular traditional Appetizers
- 3.6 Ice carving Equipments – Making of Templates in Ice carving - Storage of carving
- 3.7 Margarine sculptures – Equipments used & Storage

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

- 4.1 Cheese Introduction - Processing of Cheese - Classification of Cheese
- 4.2 Types of Cheese– Curing of Cheese - Uses of Cheese in cookery - International cheese names
- 4.3Salads Introduction& Composition – Types (Simple & Compound) – Salad dressings – popular salad names
- 4.4Sandwiches introduction – Types of Sandwiches – preparation of sandwiches – storing of sandwiches
- 4.5Uses 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)

Total Number of Topics Present in the course: 65

<b>S.No</b>	<b>Category (Local, Regional, National, Global )</b>	<b>No. of Topics covered</b>	<b>Percentage</b>
1	Local	3	4.615
2	Regional	4	6.154
3	National	30	46.15
4	Global	29	44.62

**Green**-Local, **Pink** - Regional, **Blue** - National, **Brown** - Global.

**SEMESTER – III**

**CORE PRACTICAL – III - FOODPRODUCTION PRACTICAL - II**

**Sub Code : 18UHM3CP3**

**Max Marks : 100**

**Hours / Week: 4**

**Internal Marks : 40**

**Credits : 3**

**External Marks: 60**

**Objective:**

After completion of this course, students will be able, to subsequently understand and become themselves experts in preparing continental dishes

<b>Topic</b>	<b>Method</b>
<ul style="list-style-type: none"> <li>➤ Identification, Selection of Meat, Fish and poultry.</li> <li>➤ Slaughtering and dressing</li> </ul>	Demonstration
<ul style="list-style-type: none"> <li>➤ cuts of Lamb Chops , Tornado Fillet Steaks &amp; Escalope</li> <li>➤ Identification and Cuts of fish</li> </ul>	
Mother sauces	
Cole slaw Compound salad Vegetable based	Menu be prepared and practice by students
Chicken based Meat based Fruit based Pasta based	
Consommé varieties	
Pasta with White sauce & pasta with red sauce	
Rice varieties	
Egg varieties	
Vegetable preparation	
Puddings & soufflés – mousse – ice creams	

**Suggested Menus:**

<p><b>Menu – 1</b> Consommé Carmen Poulet Sauté Chasseur Pommes Loretta Haricots Verts</p>	<p><b>Menu – 6</b> Barquettes Assortis Stroganoff De Boeuf Pommes Persilles Riz Pilaf</p>
<p><b>Menu – 2</b> Bisque D’écrevisse Escalope De Veauviennoise Pommes Batailles Epinards au Gratin</p>	<p><b>Menu – 7</b> Duchesse Nantua Poulet Maryland Croquette Potatoes Banana fritters Corn gallets</p>
<p><b>Menu – 3</b> Crème Du Barry Darne De Saumon Grille Sauce paloise Pommes Fondant PetitsPois A La Flamande</p>	<p><b>Menu – 8</b> Kromeskies Filet De Sols Walweska Pommes Lyonnaise FunghiMarirati</p>

<b>Menu – 4</b> Veloute Dame Blanche Cote De Porc Charcuterie Pommes De Terre A La Crème Carottes Glace Au Gingembre	<b>Menu – 9</b> Vol-Au-Vent De Volaille Et Jambon Poulet a la kiev Creamy Mashed Potatoes Butter tossed green peas
<b>Menu – 5</b> Cabbage Chowder Poulet A La Rex Pommes Marguises Ratatouille	<b>Menu – 10</b> Quiche Lorraine Roast Lamb Mint sauce Pommes Parisienne

**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.

Total Number of Topics Present in the course: 30

S.No	Category (Local, Regional, National, Global )	No. of Topics covered	Percentage
1	Local	3	10
2	Regional	8	26.67
3	National	3	10
4	Global	16	53.33

**Green**-Local, **Pink** - Regional, **Blue** - National, **Brown** - Global.

## SEMESTER – III

### ALLIED COURSE –III - ADVANCED FOOD AND BEVERAGE SERVICE

**Sub Code : 18UHM3AC3**

**Hours / Week: 4**

**Credits : 3**

**Max Marks :100**

**Internal Marks : 25**

**External Marks : 75**

#### **General Objective:**

After completion of this course, students will be able to understand and apply the basic fundamentals of culinary arts.

#### **UNIT –I Gueridon Service**

- 1.1 GueridonService Introduction – Types of trolley – Equipments used in Gueridon Service
- 1.2 Maintenance and safety in Gueridon cooking – Selection of Gueridon dishes
- 1.3 Mis-en-place for Gueridon service
- 1.4 Advantages and Limitation of Gueridon service – list of Dishes prepared on the trolley

#### **UNIT –II Function Catering**

- 2.1 Banquets & Types of functions - Banquet menu planning - suggestion of menu – Bar counter set-up
- 2.2 Function menus – Service methods – Banquet equipments – Table plans & Table setups
- 2.3 Function booking and organization - Function Prospectus
- 2.4 Organizing the function – Service procedures

#### **UNIT –III Restaurant Planning**

- 3.1 Restaurant Introduction - Physical layout of various restaurants - Objectives of a good layout
- 3.2 Planning a Restaurant - Location & space allocation - Theme of the outlets – Selection of Theme.
- 3.3 Staffing Requirements – Furniture requirements – Linen requirements - cutlery and crockery requirements
- 3.4 Space required for seating - Space required Dining area - Type of seating & Table arrangements.
- 3.4 Restaurant operation costing - Performance measurement - sales per Cover – Restaurant menu planning.

#### **UNIT –IV Functions of Fast Food Units**

- 4.1 History and concept - Fast food preparation Centre - Conventional kitchen versus fast food Kitchen – Fast food kitchen types.
- 4.2 Size and layout of the preparation Centre - Basic flow plan for a fast food preparation Centre (Assembly line) - Space requirements.
- 4.3 Role of convenience food in Fast food units – Advantages & Limitations – International fast food chains.
- 4.4 Budgeting for the Food and Beverage service department
- 4.5 Budgeting control - Budgeting cycle - Preparation of budget - Limiting factors - Forecasting of Food & Beverage sales forecasting

#### **UNIT –V Handling Situations**

- 5.1 Basic skills for supervisors – Attendance – briefing – Managing discipline – Staff Scheduling – Evaluating staff – Staff retaining – Staff Ratio
- 5.2 Suggestive selling – Steps involved in sales
- 5.3 Handling situations – Dealing with different situations - Handling guest complaints - Guest with special needs – Guest Feedback forms
- 5.4 Guest with mobility problems

**Reference:**

- The Waiter –John Fuller &A.J.Currie –Hutchinson.
  - Food & Beverage Service –Dennis R.Lillicrap& John A. Cousins –ELBS.
  - Food & Beverage Service Training Manual -Sudhir Address –Tata Mc Graw –Hill.
  - Modern Restaurant Service –John Fuller, Hutchinson
- Food & Beverage Service Management-Brian Varghese

Total Number of Topics Present in the course: 70

<b>S.No</b>	<b>Category (Local, Regional, National, Global )</b>	<b>No. of Topics covered</b>	<b>Percentage</b>
1	Local	1	1.42
2	Regional	17	24.29
3	National	44	62.86
4	Global	7	10

**Green**-Local, **Pink** - Regional, **Blue** - National, **Brown** - Global.

## SEMESTER – III

### ALLIED PRACTICAL – II - ADVANCED FOOD AND BEVERAGE SERVICE PRACTICAL

Sub Code : 18UHM3AP2

Hours / Week: 3

Credits : 2

Max Marks : 100

Internal Marks : 40

External Marks: 60

#### Objective:

After completion of this course, the student will be able

To perform the advanced techniques applied in Restaurant Operations.

- Room Service Tray Setup
- Room Service Trolley Setup
- Organizing Mis-en-scene
- Organizing Mis-en-Place
- Opening, Operating & Closing duties
- Taking Guest Reservations
- Receiving & Seating of Guests
- Order taking & Recording
- Order processing (passing orders to the kitchen)
- Sequence of service
- Presentation & Enchasing the Bill
- Presenting & collecting Guest comment cards
- Seeing off the Guest
- Handling Guest Complaints
- Telephone manners
- Dining & Service etiquettes

#### Reference

1. The Waiter –John Fuller &A.J.Currie –Hutchinson.
2. Food & Beverage Service –Dennis R.Lillicrap& John A. Cousins –ELBS.
3. Food & Beverage Service Training Manual -Sudhir Address –Tata Mc Graw –Hill.
4. Modern Restaurant Service –John Fuller, Hutchinson
5. Food & Beverage Service Management-Brian Varghese

Total Number of Topics Present in the course: 16

S.No	Category (Local, Regional, National, Global )	No. of Topics covered	Percentage
1	Local	0	0
2	Regional	2	12.5
3	National	8	50.0
4	Global	6	37.5

Green-Local, Pink - Regional, Blue - National, Brown - Global.

## SEMESTER – IV

### CORE COURSE – IV - ADVANCED FRONT OFFICE AND ACCOMMODATION OPERATIONS

Sub Code : 18UHM4CC4

Hours / Week: 4

Credits : 4

Max Marks :100

Internal Marks : 25

External Marks: 75

#### Objective:

After completion of this course, the student will be able to handle the various operations of the front office and accommodation department.

#### UNIT –I Front Office Accounting

- 1.1 Guest accounting & Functions
- 1.2 Job description of a front office cashier.
- 1.3 Guest Accounts (Folios, Vouchers, Ledgers)
- 1.4 Creation & Maintenance of Accounts - Record keeping system
- 1.5 Credit monitoring - Floor limit & House limit - part settlement of in house guests
- 1.6 Charge purchase - Account Correction - Account transfer - Cash advance - Encashment of Foreign Exchanges.

#### UNIT –II Night Auditing

- 2.1 Introduction to Night auditing & Importance
- 2.2 Duties and Responsibilities of Night Auditor & Job Description
- 2.3 Daily & supplementary transcripts – Guest credit monitoring
- 2.4 The night audit process

#### UNIT –III Linen and Laundry Operations

- 3.1 Introduction to Linen & Uniform room – Layout – Storage and Exchange of linen – Linen Control & Procedure – Linen supervisor – Linen stock maintenance.
- 3.2 Linen Quality and Life span
- 3.3 Laundry Types & Planning and layout of (OPL).
- 3.4 laundry equipments – laundering – Pressing – Folding
- 3.5 Laundry agents – Soaps and detergents – Laundry Process
- 3.6 Dry cleaning & Advantages and Limitation – Process of Dry cleaning materials – pick-up & Handling guest laundry – Handling staff uniform laundry.

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

- 4.1 Stain Identification & Classification – Principles of stain removal – List of common stains & stain removal methods
- 4.2 Uniforms Selection and design – Storage & Issuing and Exchanging procedure
- 4.3 Health and Safety - 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 - Types of extinguishers - fire fighting procedures

#### UNIT –V Flower arrangements & Pest control

- 5.1 Flower arrangement Introduction – Ingredients and equipments used
- 5.2 Designing of flower arrangements – General guidelines for arrangements
- 5.3 Pest control – Types of pest – controlling of Common pest

#### 5.4 Decorations during various occasions

#### 5.5 Horticulture– indoor plants

#### Reference:

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

Total Number of Topics Present in the course: 61

S.No	Category (Local, Regional, National, Global )	No. of Topics covered	Percentage
1	Local	1	1.63
2	Regional	19	31.15
3	National	13	21.31
4	Global	28	45.9

**Green**-Local, **Pink** - Regional, **Blue** - National, **Brown** - Global.

## SEMESTER – IV

### CORE PRACTICAL – IV - ADVANCED FRONT OFFICE AND ACCOMMODATION OPERATIONS PRACTICAL

Sub Code : 18UHM4CP4

Hours / Week: 3

Credits : 2

Max Marks :100

Internal Marks : 40

External Marks : 60

#### Objective:

After completion of this course, the student will be able know and understand the operations front office and accommodation operation

- Reservation methods
- Registration methods
- Storing of Guest History
- Telephones handling
- Daily transactions
- Manual accounting
- Computer accounting
- Registermaintaining
- Accounts maintaining

#### Situation Handling

Planning Layout of Linen and Uniform Room/Laundry

Selection of Laundry Machinery and Equipment

Stain Removal methods

Selection of flower

Flower Arrangement methods

Selection of Uniforms

Designing of Uniforms

Role play as night auditor

#### Reference:

- Malik, S. Profile of Hotel and Catering Industry, Heinemann, 1972.
- Check in Check out – Jerome Vallen
- Front Office Procedures – Peter Abbott & Sue Lewry
- Basic Hotel Front Office Procedures – Peter Renner

Total Number of Topics Present in the course: 18

S.No	Category (Local, Regional, National, Global )	No. of Topics covered	Percentage
1	Local	2	11.11
2	Regional	5	27.78
3	National	6	33.33
4	Global	8	44.44

Green-Local, Pink - Regional, Blue - National, Brown - Global.

## SEMESTER – IV

### ALLIED COURSE – IV - BAKERY AND CONFECTIONERY

**Sub Code : 18UHM4AC4**

**Max Marks : 100**

**Hours / Week: 3**

**Internal Marks : 25**

**Credits : 3**

**External Marks : 75**

#### **Objective:**

- After completion of this course, aims at preparing the students to subsequently understand and making them experts in preparing various Bakery Products, confectionery, icing, pastry, raw materials and equipments.

#### **UNIT-I Introduction**

- 1.1 Introduction and Aims and objectives of bakery
- 1.2 Organizational structure of bakery
- 1.3 Selections of equipments – Description & uses.
- 1.4 Oven Types & advantages and disadvantages of oven
- 1.5 Personal hygiene - safety maintained in bakery.

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

- 2.1 Wheat Diagram - Milling process – uses in bakery
- 2.2 Flour composition – types of flour - character of good quality flour -WAP of flour - PH value of flour – Gluten free flour. - Flour test - Function of flour - storage of flour
- 2.3 Sugar functions and cooking - uses in bakery - Fats and oils
- 2.4 Salt functions and its uses in bakery – egg uses in bakery
- 2.5 Yeast structure & Type – yeast uses in bakery Products - Leaving agents and functions.
- 2.6 Quality control of raw materials & finished products.

#### **UNIT- III Bread and cake products**

- 3.1 Bread Types and Functions – International breads
- 3.2 Bread making Methods - Faults and remedies – Bread diseases.
- 3.3 Cake Ingredients and function
- 3.4 Cake Types – Balancing formula - External & internal characteristics.
- 3.5 Cakemaking methods – cake Faults and remedies.

#### **UNIT-IV Cookies and Biscuits**

- 4.1 Cookies - Principle Ingredients used
- 4.2 cookies Types – Methods of making
- 4.3 Cookies Faults and remedies
- 4.4 Biscuits – Principle Ingredients used
- 4.5 Biscuits Types – Method of making - Faults and Remedies
- 4.6 Factors affecting qualities of biscuits and cookies.

#### **UNIT-V Icings and Pastries**

- 5.1 Icing introduction – Types & Method of making
- 5.2 Gum paste – Marzipan – Uses in pastries
- 5.3 Chocolate - ice cream – Types and Methods
- 5.4 Pastry Introduction – Types and Method making
- 5.5 Decoration of cake – making of Birthday and wedding cakes
- 5.6 Storage of confectionery products.

**Reference:**

1. Basic baking science & craft by S.C Dubey [ S.C.Dubey F-10/5, malaviyanagar, NewDelhi.]
2. Beautiful Baking- Consultant editor-caroleclements Richard bladypublishing[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

Total Number of Topics Present in the course: 63

<b>S.No</b>	<b>Category (Local, Regional, National, Global )</b>	<b>No. of Topics covered</b>	<b>Percentage</b>
1	Local	3	4.76
2	Regional	4	6.34
3	National	2	3.17
4	Global	57	90.48

**Green**-Local, **Pink** - Regional, **Blue** - National, **Brown** - Global.

## SEMESTER – IV

### ALLIED PRACTICAL – III - COMPUTER APPLICATIONS PRACTICAL

Sub Code : 18UHM4AP3 Max Marks :100

Hours / Week: 3

Credits : 2

Internal Marks : 40

External Marks : 60

#### Objective:

After completion of this course, the student will be able

#### WINDOWS OPERATIONS

- Creating Folders
- Creating Shortcuts
- Copying Files
- Copying Folders
- Renaming Files/Folders
- Deleting Files
- Exploring Windows
- Quick Menus

#### MS-WORD

- Creating a document
- Formatting a document
- Special effects
- Cut, Copy, paste Operations
- Word tools
- Table and Graphics
- Print options

#### MS-EXCEL

- Creating and parts of Excel
- Making worksheet look pretty
- Moving, copying, deleting
- inserting options
- Additional features of worksheet
- Maintaining multiple worksheet
- Creating graphics and charts
- Data base facilities
- Sorting records in data base

#### MS-POWERPOINT

- Making a simple presentations
- Using auto content wizards and templates
- Setting up a Slide show
- Animation
- Inserting pictures

#### INTERNET

- Browsing
- Opening a new mail id

#### Reference:

Computer in Hotel, ParthoPratim Seal, Oxford University Press.

Total Number of Topics Present in the course: 31

<b>S.No</b>	<b>Category (Local, Regional, National, Global )</b>	<b>No. of Topics covered</b>	<b>Percentage</b>
1	Local	0	0.00
2	Regional	0	0.00
3	National	0	0.00
4	Global	31	100

**Green**-Local, **Pink** - Regional, **Blue** - National, **Brown** - Global.

## SEMESTER –IV

### SBE -I - HOSPITALITY MARKETING

Sub Code : 18UHMSBE1      Max Marks      : 100

Hours / Week: 2

Internal Marks      : 25

Credits      : 2

External Marks      : 75

#### Objective

After completion of this course, students will be able to understand the need and significance of marketing practices in development of hotel industry.

#### Unit-I Introduction to Marketing

- 1.1 Marketing Introduction – Concept – nature - scope - importance of Hospitality marketing
- 1.2 Hospitality marketing concepts - evolution - Marketing mix - Overview of Strategic - Marketing planning
- 1.3 Market Analysis and Selection - Marketing environment – macro and micro components - 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 - product mix – Branding - Packaging and labeling
- 2.4 Product life cycle – strategic implications - new product development
- 2.2 Pricing Decisions - Factors affecting price determination - Pricing policies - Discountspolicy

#### Unit-III Distribution Channels

- 3.1 Distribution Channels -Physical Distribution Decisions – Nature & functions
- 3.2 Types of distribution channels
- 3.3 Distribution channel intermediaries - Channel management decisions - Retailing
- 3.4 Promotion Decisions - Communication Process - Promotion mix – advertising - personal Selling - sales promotion - public relations
- 3.5 Determining advertising budget - designing and testing - Media selection - Advertising Effectiveness - Sales promotion

#### 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 - legal aspects of marketing
- 5.2 Marketing of services
- 5.3 International marketing - Green marketing - Cyber marketing
- 5.4 Relationship marketing - 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.

Total Number of Topics Present in the course: 65

<b>S.No</b>	<b>Category (Local, Regional, National, Global )</b>	<b>No. of Topics covered</b>	<b>Percentage</b>
1	Local	0	0
2	Regional	4	6.15
3	National	21	32.31
4	Global	40	61.54

**Green**-Local, **Pink** - Regional, **Blue** - National, **Brown** - Global.

**SEMESTER – V**  
**CORE COURSE-V – PRINCIPLES OF ACCOUNTING**

**Sub Code : 18UHM5CC5**  
**Hours / Week: 6**  
**Credits : 5**

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

**General Objective:**

After completion of this course, students will be able to understand the accounting principles and basic accounting procedures and formats

**UNIT – I**

Meaning of accounting – Meaning and objective of book keeping – Account concepts and conventions – Principles of double entry – various Accounts.

**UNIT – II**

Journal – ledger – meaning – preparation of ledger Accounts – Balancing of ledger – Format of journal – simple and compound entries – practical problems in journal

**UNIT – III**

Trial Balance definition - objective – Advantages and limitations - Preparation of trial balance – practical problems in Trial balance

**UNIT- IV**

Subsidiary books – purchase book – sales book – purchase & returns books – sales returns book.

**UNIT – V**

Final accounts introduction – Items to be posted in debit and credit side of the trading account – profit and loss account – balance sheet – Trading account format – contents of trading accounts.

**Reference**

- Introduction to Accounting – by T.S. Grewal - Publisher S.Chand&Co.Ltd, New Delhi.
- Hospitality Industry Financial Accounting – by Raymond S. Schmidgall& James W.Damitio - Edn. Inst. of the AHMA
- Cost Accounting – R.S.N.Pillai& V. Bagavathi - Publisher S.Chand& Co. Ltd., New Delhi

Total Number of Topics Present in the course: 29

S.No	Category (Local, Regional, National, Global )	No. of Topics covered	Percentage
1	Local	2	6.89
2	Regional	2	6.89
3	National	29	100
4	Global	2	6.89

**Green-Local, Pink - Regional, Blue - National, Brown - Global.**

## SEMESTER – V

### CORE COURSE-VI PERSONNEL MANAGEMENT & ENTREPRENEURSHIP

Sub Code : 18UHM5CC6

Hours / Week : 5

Credits : 5

Max Marks :100

Internal Marks : 25

External Marks : 75

#### Objective:

- To ensure the student to have Broad knowledge about the hotel administration and to become a successful entrepreneur.
- To exhibit the paths of success in Hotel Industry
- To gain the knowledge of Business Enterprise and Finance

#### UNIT – I

Importance of Personnel Management – Staff recruitment and selection – Interviewing – Appointment-Training & Development.

#### UNIT -II

Job analysis - job description-purpose and procedure-job description of various categories of hotel – staff duty roster – supervision-performance evaluation techniques and methods –job specification

#### UNIT- III

Motivation- Herzberg's two factor theory - Abraham H.Masloe's Need Hierarchy theory - job enrichment & job enlargement meaning - importance of discipline - disciplinary action like charge sheet and suspension

#### UNIT- IV

Entrepreneurship definition -characteristics and qualities of entrepreneur-entrepreneurial development training -support of institutions like NIESBUD - SIET-ITCOT -SIPCOT

#### UNIT- V

Project –Idea processing and selection – identification and classification - project life cycle - project formulation - Plant layout in view of hotel industry -steps for starting small hotel- problems in starting a hotel – ways to rectify them

#### Reference:

1. *Personnel Management in Hotel and Catering* –KumarH.L
2. *Personnel Management*-C.B.Mamoria
3. *Dynamics of entrepreneurial Development and management*- Vasanth Desai
4. *entrepreneurial development*-C.B.Gupta and N.P.Srinivasan
5. *Hotel Management Made Easy*- S.M.Rajaram

Total Number of Topics Present in the course: 35

S.No	Category (Local, Regional, National, Global )	No. of Topics covered	Percentage
1	Local	2	5.71
2	Regional	3	8.57
3	National	15	42.8
4	Global	17	48.6

Green-Local, Pink - Regional, Blue - National, Brown - Global.

## SEMESTER – V

### CORE COURSE –VII - FOOD AND BEVERAGE CONTROLS

**Sub Code : 18UHM5CC7**  
**Hours / Week: 5**  
**Credits : 5**

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

#### General Objectives of the course:

- After completion of this course, the student will be able to learn the food and beverage cost controls and management.

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

- 1.1 Introduction of cost – Basic costing - 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 of inventory – Methods & Levels and Technique
- 2.2 Perpetual Inventory - Monthly Inventory - Pricing of Commodities
- 2.3 Comparison of Physical and Perpetual Inventory
- 2.4 Purchasing – Receiving – Records maintenance of receiving - Storing - issuing
- 2.5 Production Control - Standard Recipe - Standard Portion Size – Importance of standard recipe

#### UNIT – III Sales and Budgetary Control

- 3.1 Procedure of Cash Control - Machine System – ECR & NCR
- 3.2 Preset Machines – POS & Micros concept
- 3.3 Reports – Thefts & Fraud & controlling measures - Cash Handling
- 3.4 Define Budget - Define Budgetary Control – Budget Frame Work
- 3.5 Key Factors relevant to budget - 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.
- 4.6 Aims & objectives of MIS – Importance of MIS.

#### UNIT – V Menu Merchandising and Engineering

- 5.1 Menu Control - Menu Structure – Menu Planning.
- 5.2 Menu Engineering & Importance – Four box analysis of Menu Engineering
- 5.2 Pricing of Menus - Types of Menus
- 5.3 Menu as Marketing Tool – Layout- Constraints of Menu Planning
- 5.4 Definition and Objectives of Menu Merchandising-.Methods of Menu Merchandising
- 5.5 Calculation of actual cost - Daily Food Cost - Monthly Food Cost.

#### Reference:

- 1.ITDC, Training Manual
- 2.Food and Beverage Management-Bernard Davis, Andrew Lockwood, sally stone- 3<sup>rd</sup> Edition
- 3.Food and Beverage Management-Bernard Davis, Andrew Lockwood, - 5<sup>th</sup> editions

Total Number of Topics Present in the course: 63

<b>S.No</b>	<b>Category (Local, Regional, National, Global )</b>	<b>No. of Topics covered</b>	<b>Percentage</b>
1	Local	5	7.93
2	Regional	3	4.76
3	National	8	12.7
4	Global	56	88.8

**Green**-Local, **Pink** - Regional, **Blue** - National, **Brown** - Global.

**SEMESTER – V**

**CORE PRACTICAL – V**

**BAKERY AND CONFECTIONERY - PRACTICAL**

**Sub Code : 18UHM5CP5**

**Max Mark : 100**

**Hours / Week: 5**

**Internal Marks : 40**

**Credits : 5**

**External Marks: 60**

**Objectives:**

After completion of this course, the students will be able to prepare various bakery and confectionary products.

<b>Topic</b>	<b>Method of Instruction</b>
<ul style="list-style-type: none"> <li>➤ Equipments Identification &amp; handling</li> <li>➤ Hygiene etiquettes &amp; Practices</li> <li>➤ Safety and security in Bakery</li> </ul>	<b>Demonstration</b>
<p><b>Yeast products</b></p> <ul style="list-style-type: none"> <li>➤ Bread and rolls</li> <li>➤ Buns</li> <li>➤ Brioche</li> <li>➤ Pizza</li> <li>➤ Dough nuts</li> </ul>	<b>Students will have hands on training on the menus compiled</b>
<p><b>Cake products</b></p> <ul style="list-style-type: none"> <li>➤ Sponge</li> <li>➤ Muffins</li> <li>➤ Madeleine's</li> <li>➤ Egg less</li> <li>➤ Christmas and birthday</li> </ul>	
<p><b>Pastry</b></p> <ul style="list-style-type: none"> <li>➤ Puff</li> <li>➤ Danish and croissants</li> <li>➤ Choux</li> <li>➤ Flaky</li> <li>➤ Short crust</li> </ul>	
<p><b>Cookies and biscuits</b></p> <ul style="list-style-type: none"> <li>➤ Melting moment</li> <li>➤ Nankhtai</li> <li>➤ Piping cookies</li> <li>➤ Salt biscuit</li> <li>➤ Sweet biscuit</li> </ul>	
<p><b>Icing and decoration</b></p> <ul style="list-style-type: none"> <li>➤ Butter</li> <li>➤ Royal</li> <li>➤ Gum paste</li> <li>➤ Fondant</li> <li>➤ Birthday</li> </ul>	
<p><b>Desserts</b></p> <ul style="list-style-type: none"> <li>➤ Coffee mousse</li> <li>➤ Soufflé</li> <li>➤ Trifle</li> <li>➤ Pudding</li> <li>➤ Jelly</li> </ul>	

**Suggested Menu:**

<p><b>Menu-1</b> Jam Tart Orange Muffins Checked Biscuits</p>	<p><b>Menu-4</b> Bread Rolls Palmiers Sand Castle</p>	<p><b>Menu-7</b> Burger Buns Black Forest Cake Cheese Straws</p>
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Caramel Custard	Christmas Pudding	Coffee Mousse
<b>Menu-2</b> Vegetable Puffs Madeline's Cakes Coconut Biscuits Bread And Butter Pudding	<b>Menu-5</b> Raisin Bread Chicken-Vol-Au-Vent Cream Cookies Hony Comb Mould	<b>Menu-8</b> Croissant Chocolate Cake Nan Khatai Lemon Sponge
<b>Menu-3</b> Milk Bread Praline Finger Apple Pie Albert Pudding	<b>Menu-6</b> Swiss Roll Garlic Bread Fig Pin Wheels Butter Scotch Sponge	<b>Menu-9</b> Coconut Puffs Yule Log Melting Moments Chocolate Mousse
<b>Menu-10</b> Danish Pastry Plum Cake Varki Lemon Soufflé		

**Reference:**

1. Basics of baking- sandeepmalik, aman publications
2. Professional baking- waynegisslen, john wilwey and sons 5<sup>th</sup> edition, 2009.

Total Number of Topics Present in the course: 43

S.No	Category (Local, Regional, National, Global )	No. of Topics covered	Percentage
1	Local	3	6.97
2	Regional	3	6.97
3	National	4	9.30
4	Global	43	100

**Green**-Local, **Pink** - Regional, **Blue** - National, **Brown** - Global.

**M B E -I - FOOD SAFETY & HYGIENE**

**Sub Code : 18UHM5MBE1**  
**Hours / Week: 4**  
**Credits : 4**

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

**OBJECTIVES:**

- To enhance the Students about the food safety and its importance in preparing Food.
- To enquiry the Students knowledge about the agents of Food Spoilage.
- To take Precautious Steps or to prevent the Food Spoil.
- To know about the Nutrition and its Classifications.
- To make the Students gain knowledge about Healthy Nutrition and its value.
- To Know about Health Beneficiaries and the measures to have a hygiene Food and its improvement.

**Unit I - MICRO ORGANISM**

- ❖ Moulds&Bacteria – Yeasts – Role of Microbes in food preparation - Beneficial effect – Economic importance - Harmful effects.
- ❖ Types of micro organism – growth patterns – Temperature conditions – moisture conditions – control procedure
- ❖ Food contamination & Food poisoning.
- ❖ Food infections & food infestation.

**Unit II - FOOD ADULTERATION AND FOOD PRESERVATION**

- ❖ Introduction to Food Adulteration - Types of common food adulterants test to detect food adulteration - Laws to prevent
- ❖ Food Additives Introduction &Types
- ❖ Introduction to Food Standards - Types of Food contaminants.
- ❖ Principles of food preservation use of low and high temperature - chemical preservatives – Irradiation - deep freezing - canning and sterilization - Use of preservatives and their standards.

**Unit III - NUTRITION**

- ❖ Definition of Nutrition
- ❖ Nutrition classification
- ❖ Macro and Micro nutrients
- ❖ Carbohydrates & proteins – fats – minerals &vitamins - water and fiber.
- ❖ Sources of food - Deficiency diseases - excessive intake - RDA.
- ❖ Digestion and absorption of food

**UNIT IV - NUTRITION AND FOOD**

- ❖ Nutrition and healthy eating - Five food groups - Balanced diet
- ❖ Factors affecting menu planning
- ❖ Food for patients
- ❖ Food counseling -Fat free and high fiber foods
- ❖ Factors affecting the nutritive value of food - product development – lipid &emulsions.

**Unit V - HEALTH AND HYGIENE**

- ❖ Control of Substances Hazardous to Health Legislation&1990/91 Amendments
- ❖ Safety regulation - preventing of Accidents in hotel premises - First Aid procedure
- ❖ Hygiene standards - HACCP - provision of safe food - Color coding of cutting boards - storage of food in Hygiene standards - personal hygiene & food hygiene - general health and fitness.

**REFERENCE:**

1. Tara Paster, The Haccp Food Safety Training Manual, John Wiley & Sons, 2006
2. Carol Wallace, William Sperber, Sara E. Mortimore, Food Safety for the 21st Century: Managing Haccp and Food Safety Throughout the Global Supply Chain, John Wiley & Sons, 2006
3. Curricula on food safety. Directorate general of health services. Ministry of health and family welfare. Government of India. NirmanBhavan, New Delhi.
4. Food Safety Fundamentals, Prentice Hall, April 2002

Total Number of Topics Present in the course: 58

<b>S.No</b>	<b>Category (Local, Regional, National, Global )</b>	<b>No. of Topics covered</b>	<b>Percentage</b>
1	Local	1	1.72
2	Regional	3	5.17
3	National	19	32.76
4	Global	36	62.07

**Green**-Local, **Pink** - Regional, **Blue** - National, **Brown** - Global.

## SEMESTER – V

### SBE – II - HOTEL LAW

**Sub Code : 18UHM5SBE2**

**Max Marks : 100**

**Hours / Week : 2**

**Internal Marks: 25**

**Credits : 2**

**External Marks: 75**

#### **Objective:**

On completion of study of this course, the student will be able to understand the need, importance and applications of laws in hotel industry.

#### **UNIT I**

1.1 Introduction to 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

1.6 Procedure for Procurement, Renewal, Suspension and Termination of licenses

1.7 Catering establishment under various local, state & union law

#### **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

2.6 The payment of wages Act

#### **UNIT –III**

3.1 The Indian contract Act, 1872

3.2 Meaning and definition of Contract

3.3 Essential elements of contract

#### **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 Ac, 1952

4.6 The Payment of Gratuity Act, 1972

4.7 The Bonus Act, 1965

#### **UNIT –V**

5.1 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

#### **Reference**

1. N.D.Kapoor, 2014, Mercantile law, Sultan Chand & Sons; Thirty Fourth edition (2014)

2. N.D.Kapoor, Industrial law, 2013, Sultan Chand & Sons, 14th Revised Edition Reprint 2013

+Total Number of Topics Present in the course: 27

<b>S.No</b>	<b>Category (Local, Regional, National, Global )</b>	<b>No. of Topics covered</b>	<b>Percentage</b>
1	Local	0	0
2	Regional	1	3.70
3	National	24	88.89
4	Global	2	7.40

**Green**-Local, **Pink** - Regional, **Blue** - National, **Brown** - Global.

## SEMESTER – V

### SBE – III -TRAVEL AND TOURISM MANAGEMENT

**Sub Code : 18UHM5SBE3**

**Hours / Week: 5**

**Credits : 4**

#### **Objective**

After completion of this course, the student will be able to comprehend the nature and existence of tourism in India and functions of government and tourism organizations

**Max Marks :100**

**Internal Marks : 25**

**External Marks : 75**

#### **UNIT - I Tourism and Indian Economy**

- 1.1 Contribution of Tourism in Indian Economy
- 1.2 Incentives or Subsidies and tax from Governments for Tourism and Hotel projects
- 1.3 Role of Private sectors in Tourism Industry - air line tourism
- 1.4 Growth of Tourism - Road & rail tourism – sea or water tourism
- 1.5 Element of tourism – tourism attractions – modern era tourism

#### **UNIT II Tourism Information**

- 2.1 Tourism information – Concept of holiday
- 2.2 Print media & Visual media – Domestic tourism
- 2.3 Passport & visa – planning for holiday – International tourism
- 2.4 Visa and Certificate of registration regulations for Foreigners in India.
- 2.5 Tourism promotion.

#### **UNIT –III Tourism Agencies**

- 3.1 Indian Ministry of tourism and culture
- 3.2 IATA - TAAI
- 3.3 Tamilnadu department of tourism – private organized tourism
- 3.4 ITDC – TTDC – Government organized tourism
- 3.5 Cruise line tourism – Tour operator

#### **UNIT-IV Airlines in Tourism**

- 4.1 International Airlines coming to India
- 4.2 Check-in formalities of domestic and International Airports
- 4.3 contributions of airlines in Tourism sector

#### **UNIT –V Tourism in South India**

- 5.1 Religious Tourism in Tamil Nadu & Pondicherry
- 5.2 Tourist Festivals in Tamil Nadu & Pondicherry
- 5.3 Hill resorts tourism - Beach resorts tourism
- 5.4 Theme resorts & Adventure tourism
- 5.5 Tourist important places in South India

#### **Reference:**

1. Tourism Principles and Practices. Pitman Burkart and Medlik,
2. Tourism: Past, Present and Future Heinemann, ELBS.
3. S. Babu , ,SMishra and B.B.Parida, Tourism Development Revisited: Concepts, Issues and Paradigms ,
4. Response Books Mill, R.C., Tourism: The International Business, Pretience Hall, New Jersey

Total Number of Topics Present in the course: 38

<b>S.No</b>	<b>Category (Local, Regional, National, Global )</b>	<b>No. of Topics covered</b>	<b>Percentage</b>
1	Local	3	7.89
2	Regional	5	13.16
3	National	26	68.42
4	Global	7	18.42

**Green**-Local, **Pink** - Regional, **Blue** - National, **Brown** - Global.

## SEMESTER – VI

### CORE – VIII BEVERAGE SERVICE & MANAGEMENT

**Sub Code : 18UHM6CC8**  
**Hours / Week: 6**  
**Credits: 4**

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

#### **Objective:**

After completion of this course, students will be able to acquire knowledge in Beverage Service, Production of Beverages and Sales of beverages.

#### **UNIT-I INTRODUCTION TO BEVERAGES**

- 1.1 Beverages Definition
- 1.2 Classification of Beverages
- 1.3 Introduction of Alcoholic beverages & Classification
- 1.4 Introduction of Non Alcoholic Beverages & Classification
- 1.5 Service of Beverages (Alcoholic & Non Alcoholic)

#### **UNIT-II SPIRITS**

- 2.1 Pot still & patent still method
- 2.2 Spirits Introduction - Production method of (Whiskey, rum, brandy)
- 2.3 Production method of (Gin, Vodka, Tequila)
- 2.4 Aperitif Introduction – Types (Vermouth & Bitters)
- 2.5 Liqueurs Introduction – Production method

#### **UNIT-III WINE & BEER**

- 3.1 wine Definition – Manufacturing methods of Table wines
- 3.2 Sparkling wine – Champagne production method.
- 3.3 Wine quality and labeling.
- 3.4 Wine producing countries and Regions
- 3.5 Beer Definition - Production of beer -Types of Beer – Top & Bottom fermentation

#### **UNIT-IV Cocktails and Mocktails**

- 4.1 Cocktails Introduction – Classification
- 4.2 Rules of making cocktails - Recipes of Cocktails.
- 4.3 Mocktails Introduction - Classification
- 4.4 Recipes of Mocktails.
- 4.5 Equipments used for making Cocktails and Mocktails.

#### **UNIT-V Non Alcoholic beverages**

- 5.1 Types of Tea - Production of tea leaves - Flavors in tea – Brand names.
- 5.2 Types of Coffee – Coffee Making Machines - Selection of coffee.
- 5.3 Health Drinks - Nutritional Drinks - Energy Drinks
- 5.4 Cold Beverages - Aerated Water - Flavored Drinks
- 5.5 Syrups and Squashes.

Total Number of Topics Present in the course: 45

<b>S.No</b>	<b>Category (Local, Regional, National, Global )</b>	<b>No. of Topics covered</b>	<b>Percentage</b>
1	Local	2	4.44
2	Regional	4	8.88
3	National	14	31.11
4	Global	27	60

**Green**-Local, **Pink** - Regional, **Blue** - National, **Brown** - Global.

## SEMESTER – VI

### CORE COURSE - IX - FOOD PRODUCTION-III

**Sub Code : 18UHM6CC9**

**Max Marks : 100**

**Hours / Week: 6**

**Internal Marks : 25**

**Credits : 6**

**External Marks : 75**

#### **Objectives:**

- After completion of this course, the student will be able to learn the international cuisines of the world.

#### **UNIT – I European Cuisine**

- 1.1 French cuisine – Popular ingredients – Specialty Cuisines
- 1.2 Cuisine of the UK - Popular ingredients - Specialty Cuisines
- 1.3 Scandinavian Cuisines – Popular ingredients - Specialty Cuisines
- 1.4 German Cuisines - Popular ingredients - Specialty Cuisines.
- 1.5 Nouvelle Cuisine Definition - Popularity of Nouvelle Cuisine

#### **UNIT – II Western Cuisine**

- 2.1 Italian Cuisine - Popular ingredients – Special Italian dishes
- 2.2 Mediterranean Cuisine – Special Mediterranean Cuisine dishes
- 2.3 Lebanese cuisine - Greek cuisine- Spanish cuisine
- 2.4 Mexican Cuisine - Popular ingredients – Special dishes.
- 2.5 Middle East & Arabic cuisine - Specialty Dishes

#### **UNIT – III Oriental Cuisine**

- 3.1 Chinese Cuisine – Cooking style – Ingredients used – Specialty dishes
- 3.2 Japanese Cuisine – Ingredients used - Specialty dishes
- 3.3 Thai Cuisine – Ingredients used – Specialty dishes

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

- 4.1 Concept of plate presentation – Garnish – Plate Selection – Arranging foods
- 4.2 Emerging Trends in Food Presentation
- 4.3 Balanced Diet and Nutritional Analysis
- 4.4 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&Quantity Control - Forecasting & Budgeting - Yield Management
- 5.4 Product & Research Development - Testing new equipment
- 5.5Developingnewrecipes - Food Trails methods.

#### **Reference:**

- 1 Klinton&Cesarani : Practical Cookery Arnold Heinemann.
- 2 Larousse Gastronomique cookery encyclopedia by paulhamlyn.

Total Number of Topics Present in the course: 57

<b>S.No</b>	<b>Category (Local, Regional, National, Global )</b>	<b>No. of Topics covered</b>	<b>Percentage</b>
1	Local	2	3.50
2	Regional	2	.350
3	National	2	3.50
4	Global	57	100

**Green**-Local, **Pink** - Regional, **Blue** - National, **Brown** - Global.

**SEMESTER – VI**

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

**Sub Code : 18UHM6CP6**

**Hours / Week: 6**

**Credits : 5**

**Max Marks :100**

**Internal Marks : 40**

**External Marks : 60**

**Objective:**

After completion of this course, students will be able to compile menus and prepare different dishes in various cuisine of the world

**Suggested Menus**

<p align="center"><b>MENU 01</b>                      Consomme Carmen                      PouletSaute Chasseur                      Pommes Loretta                      Haricots Verts                      Salade de Betterave                      Brioche                      Baba au Rhum</p>	<p align="center"><b>MENU 02</b>                      Bisque D'ecrevisse                      Escalope De Veauviennoise                      Pommes Batailles                      CourgeProvencale                      Epinards au Gratin</p>
<p align="center"><b>MENU 03</b>                      Crème Du Barry                      Darne De SaumonGrile                      Sauce paloise                      Pommes Fondant                      Pettis PoisA La Flamande                      French Bread                      TarteTartin</p>	<p align="center"><b>MENU 04</b>                      Veloute Dame Blanche                      Cote De Porc Charcuterie                      Pommes De Terre A La                      Crème Carottes Glace Au Gingembre                      SaladeVerte                      Harlequin Bread                      Choclate Cream Puffs</p>
<p align="center"><b>MENU 05</b>                      Cabbage Chowder                      Poulet A La Rex                      Pommes Marguises                      Ratatouille                      Slade De Carottes Et                      Celeris Clover Leaf Bread                      Savarin Des Fruits</p>	<p align="center"><b>MENU 06</b>                      BarquettesAssortis                      Stroganoff De Boeuf                      Pommes Persilles                      Salade De Chou-cru                      Garlic Rolls                      Crepe Suzette</p>
<p align="center"><b>MENU 07</b>                      Duchesse Nantua                      Poulet Maryland                      Croquette Potatoes                      Slade Nicoise                      Brown Bread</p>	<p align="center"><b>MENU 08</b>                      Pate Des Pommes                      Knomeskies                      Filet De Sols Walweska                      Pommes lyonnaise                      FunghiMarirati                      Bread Sticks                      Souffle ;Milanaise                      Vol-Au-Vent-De Volaille Et</p>
<p align="center"><b>MENU 09</b>                      Jambon                      HomardThermidor                      Salade Waldorf                      Vienna rolls                      Mousse Au Chocolate</p>	<p align="center"><b>MENU 10</b>                      CrabeEn Coquille                      Quiche En Coquille                      Quiche Lorraine                      Salade de Viande                      Pommes Parisienne                      Foccacia                      Crème Brulee</p>
<b>CHINESE</b>	<b>MENU 02</b>

<p style="text-align: center;"><b>MENU 01</b></p> <p style="text-align: center;">Prawn Ball soup Fried Wantons Sweet &amp; Sour Pork Hakka Noodles</p>	<p style="text-align: center;">Hot &amp; Sour soup Beans Sichwan Stir F0ried Chicken &amp; Peppers Chinese Fried Rice</p>
<p style="text-align: center;"><b>MENU 03</b></p> <p style="text-align: center;">Sweet Corm Soup Shao Mai Tung-Po Mutton Yangchow Fried Rice</p>	<p style="text-align: center;"><b>MENU 04</b></p> <p style="text-align: center;">Wanton Soup Spring Rolls Stir Fried Beef &amp; Celery Chow Mein</p>
<p style="text-align: center;"><b>MENU 05</b></p> <p style="text-align: center;">Prawns in Garlic Sauce Fish Szechwan Hot &amp; Sour Cabbage Steamed Noodles</p>	

### Reference

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

Total Number of Topics Present in the course: 15

S.No	Category (Local, Regional, National, Global )	No. of Topics covered	Percentage
1	Local	0	0
2	Regional	0	0
3	National	0	0
4	Global	15	100

**Green**-Local, **Pink** - Regional, **Blue** - National, **Brown** - Global.

## SEMESTER – VI

### MBE-II ROOM DIVISION MANGEMENT

**Sub Code : 18UHM6MBE2**

**Max Marks : 100**

**Hours / Week : 6**

**Internal Marks : 25**

**Credits : 5**

**External Marks : 75**

#### **Objective:**

Learn about the Rule of Thumb Approach, Hubburtfomula and revenue analysis.

Learn about the Yield Management and Managing of rooms and guest stays.

Learn about the Customer relations, role of front office in marketing and sales.

#### **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

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

#### **UNIT-II Revenue Management**

2.1 Concept of Yield Management

2.3 Potential average single rate & double rate - Multiple occupancy percentage -Potential average rate - Room rate achievement factor

2.4 Elements in yield management - Group room sales - Transient room sales - Food and beverage Activity

2.5 Using Yield Management

2.6 Implementing revenue strategies - Hurdle rate - Availability strategies - Minimum length of stay

#### **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

4.3 Recommendation of Situational Leadership.

#### **UNIT-V Planning and Budgeting**

5.1 Material budgets - capital expenditure budgets - operating budgets - Inventory control — current assets fixed assets

5.2 Pre opening operations

5.3 Guest room furniture - 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.*

Total Number of Topics Present in the course: 43

<b>S.No</b>	<b>Category (Local, Regional, National, Global )</b>	<b>No. of Topics covered</b>	<b>Percentage</b>
1	Local	0	0
2	Regional	0	0
3	National	0	0
4	Global	43	100.00

**Green**-Local, **Pink** - Regional, **Blue** - National, **Brown** - Global.

**SEMESTER – VI**  
**MBE-III      EVENT MANAGEMENT**

**Sub Code      : 18UHM6MBE3**  
**Hours / Week: 5**  
**Credits        : 4**

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

**Objective:**

After completion of this course, students will be able to know the role of event management activities in successful business of hotel.

**UNIT – I                      Introduction to Event Management**

- 1.1 Event Management & meetings introduction – Objectives of Event Management – categories of events
- 1.2 Characteristics of events
- 1.3 Structure of events
- 1.4 Key elements of events – Event hierarchy
- 1.5 Event variations

**UNIT II                      Event Planning**

- 2.1 Event Planning – Arranging chief guest
- 2.2 Needs for planning – Types of Planning
- 2.3 Principles of planning – Arranging sponsors
- 2.4 Steps in planning - Venue Management – back stage management
- 2.5 Event Costing & Budgeting - brand management
- 2.6 Backdrops & invitation card – Event decoration – press release

**UNIT III                      Organization Structure**

- 3.1 Organization & Designing of event – public relation
- 3.2 Organizing of different events – program scripting
- 3.3 Organizational structure – Time management of event
- 3.4 Event staffing

**UNIT IV                      Managing Event Process**

- 4.1 Activities in Event management – Components of event
- 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 – sports event – Tourism events & Leisure event
- 4.6 Event Risk Management

**UNIT V                      Event Marketing**

- 5.1 Concept of Market – Brand building – Sales stimulation
- 5.2 fixing of Pricing – Key issue for marketing
- 5.3 Event promotion
- 5.4 Evaluation of events
- 5.5 Event Advertising

**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)

Total Number of Topics Present in the course: 49

<b>S.No</b>	<b>Category (Local, Regional, National, Global )</b>	<b>No. of Topics covered</b>	<b>Percentage</b>
1	Local	2	4.08
2	Regional	2	4.08
3	National	20	40.8
4	Global	30	61.22

3. **Green**-Local, **Pink** - Regional, **Blue** - National, **Brown** - Global.