

2021(R)

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)

(Approved by NAAC, Affiliated to Bharathidasan University)

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/	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	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 I	2	2	3	25	75	100
1	IV	20UVE	Value Education	2	2	3	25	75	100
Total				3	21	-	-	-	700
2	I	20UHMF2	French-II	6	3	3	25	75	100
2	II	20UE2	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 II	2	2	3	25	75	100
2	IV	20UES	Environmental Studies	2	2	3	25	75	100
Total				3	23	-	-	-	800
3	I	20UHMF3	French-III	6	3	3	25	75	100
3	II	20UE3	English-III	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	IV	20UHM3AP2	Beverage Service Practical	3	3	3	40	60	100
3	IV	NME1	Special Tamil-I	2	2	3	25	75	100
Total				3	23	-	-	-	700

4	I	20UHMF4	French-IV	6	3	3	25	75	100
	II	20UE4	English-IV	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	3	40	60	100
4	III	20UHM4AC4	Principles of Management	5	4	3	25	75	100
4	IV	NME2	Special Tamil-II	2	2	3	25	75	100
4	IV	20UHM4SBE1	Hospitality Marketing	2	2	3	25	75	100
Total				3	21	-	-	-	700
5	III	20UHM5CC5	Food Production-II	5	5	3	25	75	100
5	III	20UHM5CP5	Food Production-II Practical	4	4	3	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
Total				3	26	-	-	-	800
6	III	20UHM6CC8	Food Production –III	6	5	3	25	75	100
6	III	20UHM6CP6	Food Production -III Practical	5	5	3	40	60	100
6	III	20UHM6CC9	Room Division Management	6	5	3	25	75	100
6	III	20UHM6MBE2	Travel and Tourism	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
Total				3	26	-	-	-	600
Grand Total				180	140				4300

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

Non Major Electives

Semester	Subject Code	Subject Title
III	20UHM3NME1	Basic Food Production
IV	20UHM4NME2	Basic Baking

**** Skill Based Elective**

Semester	Subject Code	Subject Title
IV	20UHM4SBE1	Hospitality Marketing
V	20UHM5SBE2	Information Technology inHotel Industry
V	20UHM5SBE3	Information Technology inHotel Industry Practical

@Major Based Elective

Semester	Subject Code	Subject Title
V	20UHM5MBE1	Food and Beverage Control
VI	20UHM6MBE2	Travel And Tourism
VI	20UHM6MBE3	Event Management

*for those who studied Tamil up to 10th +2 (Regular stream)

+Syllabus for other Languages should be on pair with Tamil at degree level

#those who studied Tamil up to 10th +2 but opt for other languages in degree level under part I should study special Tamil in Part IV

**Extension Activities shall be outside instruction hours

Non major elective I& II – for those who studied Tamil under Part I

a)Basic Tamil I & II for other languages students

b)special Tamil I &II for those who studied Tamil up to 10th or +2 but opt for other languages in degree Programme.

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 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 : 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**

- ❖ Overview of the food Industry
- ❖ Introduction to cookery & History
- ❖ Kitchen organization structure - Classical kitchen Brigade
- ❖ Personal Hygiene procedure – safety procedure to follow in kitchen department
- ❖ Aims and Objectives of Cooking - Definition of cooking
- ❖ Basic Culinary terms – French terms in culinary
- ❖ Classification of raw materials – Functions of raw materials in food preparation - Preparation of ingredients

UNIT – II COMMODITIES

- ❖ Characteristics of raw materials
- ❖ Introduction to Cereals -Varieties - Processing – Storage and uses in Cooking
- ❖ Introduction to Pulses -Varieties – Storage - Uses in Cooking
- ❖ Introduction to Food additives – uses and application
- ❖ Milk and Milk Products - Pasteurized milk
- ❖ Composition and uses of milk products – Processing milk Products – skimmed milk - Concentrated Milk – Cream – Butter - cheese - Ghee
- ❖ Perishable & Non perishable

UNIT - III METHODS OF COOKING FOOD

- ❖ Boiling - Poaching - Steaming – Stewing – Braising - Roasting - Baking - Frying -Grilling
- ❖ Invalid Cookery – Micro oven cooking - infrared cooking
- ❖ Réchauffeuf of food
- ❖ Consistency 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 checking - 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
- ❖ Various menu styles 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*

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	
C01	✓	✓	✓		✓	✓	✓	✓		✓	
C02	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	
C03	✓	✓	✓	✓	✓	✓	✓	✓		✓	
C04	✓	✓	✓	✓	✓		✓	✓	✓	✓	
C05	✓		✓	✓	✓		✓	✓	✓	✓	
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

Total Number of Topics Present in the course: 71

S.No	Category (Local, Regional, National, Global)	No. of Topics covered	Percentage
1	Local	1	1.40
2	Regional	13	18.31
3	National	21	29.58
4	Global	36	50.07

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

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 Serviceequipment.
- 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 Food service industry
- 1.2 Growth of the Food service Industry in India - Role of catering establishment in travel & tourism
- 1.3 Different Types of Food & service Establishments
- 1.4 Different Outlets of F&B Service
- 1.5 Attributes of service personnel
- 1.6 Personal Hygiene to follow in food service industry
- 1.7 safety procedures to follow in food service industry

UNIT – II - Restaurant Operations

- 2.1 Introduction to Food Service Equipment's
- 2.2 Types of Food Service Equipment's
- 2.3 Linen used in food service outlets.
- 2.4 Furniture's used in food service outlets - Dimensions and Uses of service equipments
- 2.5 Layout of Cover (Definition and Size)
- 2.6 Rules for Laying a Table
- 2.7 Mise-En-Place - Mise-En-Scene
- 2.8 Types of Service
- 2.9 Order taking Procedure - Operation of K.O.T – Operation of B.O.T.

UNIT – III - Ancillary Departments

- 3.1 Linen store
- 3.2 Still Room
- 3.3 silver Room or plate room
- 3.4 Pantry
- 3.5 Hot plate or food pick-up area
- 3.6 Dispense bar
- 3.7 Wash up or Galley stewarding
- 3.8 Importance of Kitchen Stewarding –Kitchen Stewarding department staff hierarchy

UNIT - IV Menu and Menu Planning

- 4.1 Definition of Menu - Menu Planning
- 4.2 Types of Menu -A la carte menu – Table d' hote menu– cyclic menu

4.3 Menu Planning – Importance – implementation – constraints of Menu Planning.

4.4 Types of Meals – Breakfast - Brunch & lunch – Afternoon tea – Dinner

4.5 Examples of menu

UNIT – V -French Classical Menu

5.117 courses of French Classical Menu – History of French Classical Menu

5.1 Accompaniments of dishes in French Classical Menu

5.2 Name of dishes in French – Garnishes & plate presentation techniques

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

Total Number of Topics Present in the course: 51

S.No	Category (Local, Regional, National, Global)	No. of Topics covered	Percentage
1	Local	0	0
2	Regional	9	17.65
3	National	7	13.73
4	Global	35	68.63

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

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 Familiarize about the F & B outlets - understanding about the profile of the areas.

1.2 Induction & Profile of the Ancillary F&B Service areas

1.3 Familiarization of F&B Service equipment

UNIT – II2.1 Identification of Service equipment's and utensils – Glassware – Cutlery – Crockery-
Glassware – Hollow ware – silverware

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 equipments - storing the equipments

3.2 Cleaning and polishing of equipment's

3.3 practicing on 3 sink washing method

UNIT – IV

4.1 Holding Service Spoon & Fork for food service

4.2 Carrying a Tray and Salver

4.3 Laying a Table Cloth with Baize -Changing a Table Cloth during service

4.4 Rules to be follow while laying table

4.5 Basic Technical Skills - Dining and serving etiquettes

4.6 Placing plates for food- Using service plate & crumbing down

4.7 Clearings soiled& used plates

UNIT – V

5.1 Setting up the Sideboard

5.2 Service of Water

5.3 Napkin Folding

5.4 Changing dirty ashtray

5.5 Cleaning & polishing glassware

5.6 Tea Preparation &Service – Coffee Preparation &Service

5.7 Malted beverages preparation &service

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											

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

Total Number of Topics Present in the course: 35

S.No	Category (Local, Regional, National, Global)	No. of Topics covered	Percentage
1	Local	0	0
2	Regional	6	17.14
3	National	8	22.86
4	Global	21	60

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

SEMESTER-I

COURSE-I PROFESSIONAL ENGLISH FOR COMMERCE-I

Course Code: 20UHM1PE1

Instruction Hours: 2

Credits: 2

Objective:

- To develop the language skills of students by offering adequate practice in professional contexts.
- To enhance the lexical, grammatical and socio-linguistic and communicative competence of first year commerce students.

Learning Outcomes:

On completion of the course, the student will be able to

- Recognise their own ability to improve their own competence in using the language.
- Use language for speaking with confidence in an intelligible and acceptable manner.
- Understand the importance of reading for life.
- Read independently unfamiliar texts with comprehension.
- Understand the importance of writing in academic life.
- Write simple sentences without committing error of spelling or grammar.

UNIT 1: COMMUNICATION

Listening: Listening to audio text and answering questions-Listening to Instructions.

Speaking: Pair work and small group work.

Reading: Comprehension passages –Differentiate between facts and opinion.

Writing: Developing a story with pictures.

Vocabulary: Register specific - Incorporated into the LSRW tasks.

UNIT 2: DESCRIPTION

Listening: Listening to process description-Drawing a flow chart.

Speaking: Role play (formal context).

Reading: Skimming/Scanning-Reading passages on products, equipment and gadgets.

Writing: Process Description –Compare and Contrast Paragraph-Sentence Definition and Extended definition-Free Writing.

Vocabulary: Register specific -Incorporated into the LSRW tasks.

UNIT 3: NEGOTIATION STRATEGIES

Listening: Listening to interviews of specialists / Inventors in fields (Subject specific)

Speaking: Brainstorming. (Mind mapping).Small group discussions (Subject- Specific)

Reading: Longer Reading text.

Writing: Essay writing (250 words).

Vocabulary:Register specific - Incorporated into the LSRW tasks

UNIT 4: PRESENTATION SKILLS

Listening: Listening to lectures.

Speaking: Short talks.

Reading: Reading Comprehension passages.

Writing: Writing Recommendations. Interpreting Visuals inputs.

Vocabulary: Register specific -Incorporated into the LSRW tasks.

UNIT 5: CRITICAL THINKING SKILLS

Listening: Listening comprehension- Listening for information.

Speaking: Making presentations (with PPT- practice).

Reading: Comprehension passages –Note making.Comprehension: Motivational article on Professional Competence, Professional Ethics and Life Skills).

Writing: Problem and Solution essay– Creative writing –Summary writing.

Vocabulary: Register specific - Incorporated into the LSRW tasks.

Text Book &

**Reference Book(s):TAMIL NADU STATE COUNCIL FOR HIGHER EDUCATION
(TANSCHE)**

Total Number of Topics Present in the course: 51

S.No	Category (Local, Regional, National, Global)	No. of Topics covered	Percentage
1	Local	15	29.41
2	Regional	8	15.69
3	National	19	37.25
4	Global	9	17.65

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

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.

Topic
<ul style="list-style-type: none"> ➤ Kitchen Equipments Identification - Description of Equipments & tools - Uses & handling ➤ personal Hygiene & Kitchen etiquettes - knife handling styles ➤ Safety and first aid in kitchen premises ➤ Security in kitchen
<ul style="list-style-type: none"> ➤ Vegetables Classification and identification ➤ Identification of fruits ➤ Vegetable washing methods ➤ Cuts of vegetable (Julienne, Jardinière, Macedoines, Brunoise, Payssane, Mignonnete, Dices, Cubes, Shred, Mirepoix) ➤ Arranging vegetables in walk in chiller
<ul style="list-style-type: none"> ❖ Vegetables Boiling methods ❖ Frying (deepfrying, shallow frying, sautéing) ❖ Braising (Onions, Leeks, Cabbage) ❖ Starch cooking (Rice, pasta) ❖ Poaching style ❖ Roasting method ❖ Tandoori pot cooking ❖ Grilling method ❖ Live cooking style ❖ Dry heat cooking method
Identification of selection of Raw materials
Raw materials Storing methods in Dry store
Preparation of Stock (White and Brown)
Preparation of egg (Boiled, fried, poaches, scrambled, omelet)
Potato preparation (Baked, mashed, French fries, roasted, boiled)
Indian Rice varieties Preparation
Indian bread varieties Preparation
Dhal varieties Preparation
Pulao varieties Preparation
Briyani varieties Preparation

Chicken , Mutton & fish Varieties (gravy or curry) Preparation
Vegetable Varieties (khorma, gravy or fry) Preparation
Sweet (Indian or Bengali) Preparation
South Indian Breakfast varieties Preparation
Flavoured rice preparation
Payasam varieties preparation

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			
II	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	
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

Total Number of Topics Present in the course:38

S.No	Category (Local, Regional, National, Global)	No. of Topics covered	Percentage
1	Local	0	0
2	Regional	6	15.79
3	National	15	39.47
4	Global	17	44.74

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

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 Introduction to Housekeeping department – Sections & Layout of Housekeeping department
- 1.2 Introduction Hierarchy of housekeeping department - Organization of housekeeping department
- 1.3 Duties and Responsibilities of Executive Housekeeper.
- 1.4 Duties and Responsibilities of Room maid
- 1.3 Coordination of Housekeeping with FO, Kitchen, F&B service
- 1.4 Housekeeping inventories with Manual and Mechanical records– Selection & Storage of equipments - Distribution and Control of cleaning equipments
- 1.5 Specification & analyze of HK staff

UNIT – II Functional areas of Housekeeping

- 2.1 Public area – guest room – Standard contents of guest room
- 2.2 Hotel Guest rooms Types – Guest room status – Guest floor rules
- 2.3 List of basic amenities in various rooms
- 2.4 Cleaning the guest rooms – Cleaning procedures and principles – Frequency of cleaning - Day service – Turn down service
- 2.5 Carpet cleaning procedures – Housekeeping sector career opportunity

UNIT –III Linen and Laundry Operations

- 3.1 Introduction of Linen & Uniform room – Storage and Exchange of linen – Linen Control- Importance of linen room
- 3.2 Linen Quality and Life span
- 3.3 Introduction of Laundry – Types of laundry – Planning and layout of on premises laundry (OPL)
- 3.4 laundry equipments – linen Pressing machine – Folding – Spotting – Dry Cleaning
- 3.5 Soaps and detergents introduction– selection & purchasing of Soaps and detergents– dilution & using procedures
- 3.6 Guest laundry procedures – Guest laundry pick up
- 3.7 Staff uniform washing procedures

UNIT –IV Stain removal and Health & Safety Practices

- 4.1 Definition of Stain – Identification & Classification – Principles of stain removal – Stain removal chemical agents
- 4.2 Introduction of Uniforms – Selection & design of hotel uniforms – Issuing and Exchanging procedure – Importance of uniforms in hotel premises
- 4.3 Definition of Health and Safety - Types Accidents & Personal injuries - Prevention of accidents - Safety measures

4.4 Definition of First aid – Importance of First aid - Contents of First aid box - CPR procedures

4.5 Emergency and Fire fighting procedures

UNIT –V Flower arrangements

5.1 Definition of Flower arrangement – Ingredients and equipments used

5.2 General guidelines for flower arrangements – Styles of flower arrangements - flower arrangements for various location

5.3 Introduction of Pest control – Types of pests – Common pest and their control – Waste disposal procedures

5.4 Decorations for various occasions

5.5 Introduction of 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

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

Total Number of Topics Present in the course: 73

S.No	Category (Local, Regional, National, Global)	No. of Topics covered	Percentage
1	Local	0	0
2	Regional	0	0
3	National	18	24.66
4	Global	55	75.34

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

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
- Scrubbing
- Polishing
- Wiping
- Washing
- Rinsing
- Swabbing
- Sweeping
- Mopping
- Brushing
- Buffing
- Use of Abrasives
- Polishes
- Identification of Chemical Agents
- Parts of Room Attendant Trolley or Maid's Cart
- Setting up Room maids trolley
- Bed sheets identification
- Traditional bed making method Made with Blanket & bed made by 3 bed sheets
- Modern bed making method made with Duvet
- Turndown or evening service
- Cleaning of Guestroom
- Cleaning of Public Area
- Preparing Layout of Linen room
- Layout of Uniform Room
- Identification of Laundry Machinery and Equipment
- Identification of Stain Removal chemical
- Stain Removal methods
- Identification of equipments used in flower Arrangement
- Flower Arrangement methods
- Selection and Designing of Uniforms

- Chemical dilution method
- Preparation of MSDS

Reference :

1. Sudhir Andrews, *Hotel Housekeeping Training manual*, Tata Mac Graw Hill, 2007
2. *Hotel Housekeeping*, G.Raghubalan, Oxford 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

Total Number of Topics Present in the course: 32

S.No	Category (Local, Regional, National, Global)	No. of Topics covered	Percentage
1	Local	0	0
2	Regional	0	0
3	National	15	46.88
4	Global	17	53.13

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

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 introduction – Functions of food in our body – Factors affecting food intake and habits
- 1.2 Classification of nutrients – Digestion of food & absorption and metabolism
- 1.3 Carbohydrates Classification - Sources & Functions of Carbohydrates in our body
- 1.4 Proteins Classification - Sources & Functions Proteins in human body
- 1.5 Lipids Classification – Fatty acids & Functions of Fat
- 1.6 Five basic food groups - visible & notable symptoms of good health
- 1.7 RDA Definition & Importance

UNIT –II Vitamins and Minerals

- 2.1 Water Functions & Daily intake procedure – Nutritive value of beverages – Dehydration process in our body - Water Balance in human body - maintenance of water and regulation of acid-base balance in the body
- 2.2 Vitamins Classification – Effects of cooking on vegetables – Vitamins General functions & Food sources - Fat soluble vitamins A, D, E, K - Water soluble vitamins B1,B2,B3,B6& B12
- 2.3 Minerals Classification – Functions & Minerals Food sources - macro and micro minerals
- 2.4 BMR & Factors affecting the BMR - elementary knowledge of structure of proteins
- 2.5 Methods of improving quality of protein in food
- 2.6 Definition of energy and units of its measurement

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 & menus – Calculating nutritive value of a recipe – Meal pattern
- 3.3 Common food processing techniques & methods – Importance of balanced diet
- 3.4 New trends in Nutrition – Nutraceuticals – Prebiotics and Probiotics
- 3.5 Reasons for Food allergy – Types of reactions – Factors affecting energy requirements

UNIT –IV Introduction to Food Science

- 4.1 Introduction to Food Microbiology –Various Microorganism in food – factors affecting the growth of Microbes – functions with benefits of Bacteria & yeast.
- 4.2 Food Fermentation process – Contamination of Food – various 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 for infections

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 News trends in food

Reference:

1. Jay.J , 2005, *Modern Food Microbiology*, Springer US, 2005.7th 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(✓) = 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

Total Number of Topics Present in the course: 66

S.No	Category (Local, Regional, National, Global)	No. of Topics covered	Percentage
1	Local	0	0
2	Regional	13	19.7
3	National	15	22.73
4	Global	38	57.58

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

SEMESTER-II**PROFESSIONAL ENGLISH-II**

Sub Code : 20UHM2PE2
Hours / Week: 2
Credits : 2

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

Objectives:

The Professional Communication Skills Course is intended to help Learners in Arts and Science colleges,

- Develop their competence in the use of English with particular reference to the workplace situation.
- Enhance the creativity of the students, which will enable them to think of innovative ways to solve issues in the workplace.
- Develop their competence and competitiveness and thereby improve their employability skills.
- Help students with a research bent of mind develop their skills in writing reports and research proposals.

Outcome of the Course:

At the end of the course, learners will be able to,

- Attend interviews with boldness and confidence.
- Adapt easily into the workplace context, having become communicatively competent.
- Apply to the Research & Development organizations/ sections in companies and offices with winning proposals

Unit 1- Communicative Competence (18 hours)

Listening – Listening to two talks/lectures by specialists on selected subject specific topics - (TED Talks) and answering comprehension exercises (inferential questions)

Speaking: Small group discussions (the discussions could be based on the listening and reading passages- open ended questions)

Reading: Two subject-based reading texts followed by comprehension activities/exercises

Writing: Summary writing based on the reading passages.

Unit 2 - Persuasive Communication (18 hours)

Listening: listening to a product launch- sensitizing learners to the nuances of persuasive communication

Speaking: debates – Just-A Minute Activities

Reading: reading texts on advertisements (on products relevant to the subject areas) and

Answering inferential questions writing: dialogue writing-writing an argumentative/persuasive essay.

Unit 3- Digital Competence (18 hours)

Listening to interviews (subject related)

Speaking: Interviews with subject specialists (using video conferencing skills)

Creating Vlogs (How to become a vlogger and use vlogging to nurture interests – subject related)

Reading: Selected sample of Web Page (subject area) Writing: Creating Web

Pages

Reading Comprehension: Essay on Digital Competence for Academic and Professional Life.

The essay will address all aspects of digital competence in relation to MS Office and how they can be utilized in relation to work in the subject area

Unit 4 - Creativity and Imagination (18 hours)

Listening to short (2 to 5 minutes) academic videos (prepared by EMRC/ other MOOC videos on Indian academic sites – E.g. <https://www.youtube.com/watch?v=tpvicScuDy0>)

Speaking: Making oral presentations through short films – subject based Reading : Essay on Creativity and Imagination (subject based)

Writing – Basic Script Writing for short films (subject based)

- Creating blogs, flyers and brochures (subject based)
- Poster making – writing slogans/captions (subject based)

Unit 5- Workplace Communication & Basics of Academic Writing (18 hours)

Speaking: Short academic presentation using PowerPoint

Reading & Writing: Product Profiles, Circulars, Minutes of Meeting. Writing an introduction, paraphrasing

Punctuation (period, question mark, exclamation point, comma, semicolon, colon, dash, hyphen, parentheses, brackets, braces, apostrophe, quotation marks, and ellipsis)

Capitalization (use of upper case)

Total Number of Topics Present in the course: 43

S.No	Category (Local, Regional, National, Global)	No. of Topics covered	Percentage
1	Local	27	62.79
2	Regional	4	9.30
3	National	3	6.97
4	Global	9	20.93

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

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 introduction – layout of Front & back office – outlets of Front office

1.2 Duties and Responsibilities of Front office manager

1.3 Qualities of Front office Personnel

1.4 Front office Coordination with HK, Kitchen, F&B s

1.5 Room tariff for 24 hrs & 12 hrs – Room tariff fixation

1.6 Introduction Meal Plans - Continental meal plan – American meal plan – European meal plan

1.7 Classification of hotels

UNIT –II Guest Cycle and Room Reservation

2.1 Pre arrival of guest – Arrival of groups and individual – During of Stay – Departure and post departure

2.2 Guest rooms Reservations - Modes and Sources of Reservation

2.3 Reservations systems- special category rooms

2.4 Processing Reservation request

2.5 Registration – Pre-registration formalities – Records and 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 – Lounge area

3.3 Procedures of Paging - Safe deposit locker- Guest room change – lost & found procedures - scanty baggage

3.4 Bell desk Introduction – Bell boy Duties and Responsibilities – Guest luggage handling procedures

3.5 Modes of settlement bills – cash handling – credit and debit card procedures – check book procedures – 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 – purchase in Charge - Account Correction- Accounts allowance-Account Transfer - Cash advance - Encashment of Foreign Exchanges.

UNIT –V Night Auditing

- 5.1 Introduction Night auditing – Importance of Night Auditor
 5.2 Duties and Responsibilities of Night Auditor – Job Description of Night Auditor
 5.3 Daily & supplementary transcripts – Guest credit monitoring
 5.4 The night auditing process
 5.5 Handling problems in night time

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

Total Number of Topics Present in the course: 73

S.No	Category (Local, Regional, National, Global)	No. of Topics covered	Percentage
1	Local	0	0
2	Regional	9	12.33
3	National	37	50.68
4	Global	27	36.99

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

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 of Front Office staff
- Communication Skills
- Preparation and study of Countries details
- Appraisal of front office equipment & furniture
- Telecommunication Skills with verbal & nonverbal
- Team work and team building
- Self management skills
- Role play of travel desk
- Role play of information desk
- Forms & formats related to Front office.
- Procedure of taking reservations in person and on telephones.
- Converting enquiry into valid reservations.
- Role play in Check-in and Checkout process
- Suggestive selling.
- Reservation procedure
- Registration procedure
- Guest History
- Developing Telephones manners & etiquettes
- Co ordination with Housekeeping
- Daily transactions sheet preparation
- Manual accounting
- Machine accounting
- Payable procedures
- Accounts Receivable procedures
- storing of 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

Total Number of Topics Present in the course: 26

S.No	Category (Local, Regional, National, Global)	No. of Topics covered	Percentage
1	Local	0	0
2	Regional	6	23.08
3	National	8	30.77
4	Global	12	46.15

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

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 & Wine

- 1.1 Definition & Classification of beverages
- 1.2 Definition & Classification of wine
- 1.3 Varieties of Grapes used in wine making
- 1.4 Fermentation process
- 1.5 Production of table wine – sparkling wine – Champagne - Fortified wine
- 1.6 Service and storage of wines – International brand names of wine

UNIT-II Spirits

- 2.1 Definition and types of spirits
- 2.2 Production methods of spirits
- 2.3 Introduction to Distillation - Pot still & Patent still method
- 2.4 Manufacturing of Brandy – Types & brand names of brandy
- 2.5 Production methods of Whisky -Types & brand names of Whiskey
- 2.6 Types & brand names of Gin
- 2.7 Rum classification & types - Manufacturing of Rum & brand names
- 2.8 Various types of Tequila & Brand names
- 2.9 Vodka classification & manufacturing method

UNIT-III Beer

- 3.1 Definition & history of beer
- 3.2 Manufacturing methods of beer - Top fermentation process – Bottom fermentation process
- 3.3 Types of beer (Ale & Lager)– Ingredients used in beer making process
- 3.4 Service and storage of beer

UNIT-IV Cocktails

- 4.1 Definition of cocktail
- 4.2 History of cocktail
- 4.3 Components of cocktails
- 4.4 Equipment & tools required for making cocktails
- 4.5 Methods of mixing cocktails
- 4.6 World famous cocktails
- 4.7 cocktails garnishes

UNIT-V Beverage Control

- 5.1 Layout of Bar
- 5.2 Types of bar - Duties & responsibility of cellar in charge

5.3 Cellar control room

5.4 Bar ledger – Bar registers

5.5 Indent, receipt, and issue of liquors – Bar Order Ticket procedure

5.6 Different types of measures

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*

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											

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

Total Number of Topics Present in the course: 46

S.No	Category (Local, Regional, National, Global)	No. of Topics covered	Percentage
1	Local	0	0
2	Regional	2	4.34
3	National	14	30.43
4	Global	30	65.22

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

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

- Taking the order of non alcoholic beverage using bar menu card
- BOT writing & posting procedure
- Indenting of various glassware
- Service methods and procedure of Alcoholic beverage
- Making cocktails
- Making Mocktails
- Wine service method
- Champagne service method
- Service of Bottled beers & canned beers
- Service of vermouth & bitters
- Arranging the bar
- Identification of 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											

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

Total Number of Topics Present in the course: 12

S.No	Category (Local, Regional, National, Global)	No. of Topics covered	Percentage
1	Local	0	0
2	Regional	1	8.33
3	National	4	33.33
4	Global	7	58.33

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

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 of baking - Aims and objectives of baking
- 1.2 Organizational structure of star hotel bakery
- 1.3 Selections of equipments – Description & uses.
- 1.4 Types of oven used in bakery - advantages of baking in 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 (strong & weak) - character of good quality flour -WAP of flour - PH value of flour – Gluten free flour. - Flour test - Function of flour - storage of flour & raw Materials
- 2.3 Sugar functions and cooking –sugarproducts uses in bakery –Introduction & uses of Fats and oils
- 2.4 Salt functions and its uses in bakery – egg uses in bakery
- 2.5 Yeast structure & Type – Action of yeast in bakery products - yeast uses in bakery Products - Leaving agents and functions finished products
- 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 – Bred diseases.
- 3.3 Cake Ingredients and function
- 3.4 Cake Types – Balancing formula while making cake - External & internal characteristics.
- 3.5 Cake making methods – cake Faults and remedies.
- 3.6 Wedding & birthday cake decoration methods

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.
- 4.7 Sugarless cookies making method

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 – short pastry – puff pastry – Danish pastry – choux pastry - 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, 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. *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

Total Number of Topics Present in the course: 72

S.No	Category (Local, Regional, National, Global)	No. of Topics covered	Percentage
1	Local	0	0
2	Regional	0	0
3	National	4	5.55
4	Global	68	94.44

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

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.

Topic	Method of Instruction
<ul style="list-style-type: none"> ➤ Equipments Identification & handling ➤ Hygiene etiquettes & Practices ➤ Safety and security in Bakery 	Demonstration
<p>Yeast products</p> <ul style="list-style-type: none"> ➤ Bread and breakfast rolls ➤ Buns ➤ Brioche ➤ Pizza dough making ➤ Dough nuts ➤ Gluten free bread 	Students will have hands on training on the menus compiled
<p>Cake products</p> <ul style="list-style-type: none"> ➤ Sponge ➤ Muffins ➤ Madeleine's ➤ Egg less ➤ Christmas cake 	
<p>Pastry</p> <ul style="list-style-type: none"> ➤ Puff ➤ Danish and croissants ➤ Making Cinnamon rolls ➤ Choux ➤ Flaky ➤ Short crust ➤ Making Tiramisu 	
<p>Cookies and biscuits</p> <ul style="list-style-type: none"> ➤ Melting moment ➤ Nankhtai ➤ Piping cookies ➤ Salt biscuit ➤ Sweet biscuit ➤ Sugar less biscuit 	
<p>Icing and decoration</p> <ul style="list-style-type: none"> ➤ Butter ➤ Royal ➤ Gum paste 	

<ul style="list-style-type: none"> ➤ Fondant ➤ Birthday cake 	
Desserts <ul style="list-style-type: none"> ➤ Coffee mousse ➤ Soufflé ➤ Trifle ➤ Pudding ➤ Jelly 	

Suggested Menu:

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

Reference:

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

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

Total Number of Topics Present in the course: 47

S.No	Category (Local, Regional, National, Global)	No. of Topics covered	Percentage
1	Local	0	0
2	Regional	0	0
3	National	4	8.51
4	Global	43	91.49

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

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 over view of Management

- 1.1 Definition of Management
- 1.2 Role of managers & leadership
- 1.3 Evolution of Management thought & ideas
- 1.4 Organization and the environmental factors
- 1.5 Trends and Challenges of Management in Global Scenario.
- 1.6 Women in management

UNIT– II Planning

- 2.1 Nature and purpose of planning
- 2.2 Planning process
- 2.3 Types of plans
- 2.4 Objectives of planning
- 2.5 Managing by objective (MBO) Strategies
- 2.6 Types of strategies
- 2.7 Decision Making
- 2.8 Types of decision

UNIT– III Organizing

- 3.1 Nature and purpose of organizing
- 3.2 Formal and informal group's organization
- 3.3 Span of control
- 3.4 Centralization and Decentralization
- 3.5 Delegation of authority
- 3.6 Staffing & Selection and Recruitment
- 3.7 Orientation & Career Development
- 3.8 Training & Performance Appraisal.
- 3.9 Global gender perspective in business

UNIT– IV Directing

- 4.1 Creativity and Innovation
- 4.2 Motivation and Satisfaction
- 4.3 Motivation Theories & Leadership Styles
- 4.4 Communication & Barriers to effective communication
- 4.5 Elements and types of culture

UNIT- V Controlling

- 5.1 Process of controlling
- 5.2 Types of control
- 5.3 Budgetary and non budgetary control techniques
- 5.4 Managing Productivity
- 5.5 Cost Control & Purchase Control
- 5.6 Maintaining Quality Control

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	Principles of Management					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

Total Number of Topics Present in the course: 396

S.No	Category (Local, Regional, National, Global)	No. of Topics covered	Percentage
1	Local	0	0
2	Regional	2	5.55
3	National	9	25
4	Global	23	63.89

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

SEMESTER – IV
SBE -I HOSPITALITY MARKETING

Sub Code : 20UHM4SBE1

Hours / Week : 2

Credits : 2

Max Marks :100

Internal Marks : 25

External Marks : 75

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 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 - Discounts policy

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.*
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

Total Number of Topics Present in the course: 65

S.No	Category (Local, Regional, National, Global)	No. of Topics covered	Percentage
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 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 Stocks & Classification (Brown & white stock) – Preparation and uses of stock
- 1.2 Soups & Classification (Thin, thick, puree, consommé, International) – Preparation& modification of soup
- 1.3 Sauces & Uses in cookery – Mother Sauces & Derivatives – Proprietary sauces
- 1.4 Bouquet garni – glazes – Importance of accompaniments – convenience soups

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 in market
- 2.3 Fish & Classification - Cuts of fish – selection of fish – court bouillon
- 2.4 Introduction of Game birds – Classification of game birds

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 - Meat mincer machine process
- 3.3 Ham – Bacon – Pate – Terrines - Truffle Chaud froid - Aspic
- 3.4 Appetizers and 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 & vegetable 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
- 4.2 Salads Introduction& Composition – Classification of salad (Simple & Compound)– various Salad dressings – popular salad names
- 4.3 Sandwiches introduction – Types of Sandwiches – preparation of sandwiches – storing of sandwiches
- 4.4 Uses of herbs in cooking – Popular herbs used in cooking – Dry herbs making methods

UNIT – V Production Planning and Research

- 5.1 Production planning and scheduling – Production quality and quantity control – Forecasting and Budgeting
- 5.2 Yield Management – setting of standard recipe
- 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

Total Number of Topics Present in the course: 74

S.No	Category (Local, Regional, National, Global)	No. of Topics covered	Percentage
1	Local	3	4.05
2	Regional	4	5.40
3	National	33	44.5
4	Global	34	45.9

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

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.

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

Suggested Menus:

Menu – 1 Consommé Carmen Poulet Sauté Chasseur Pommes Loretta Haricots Verts	Menu – 6 Barquettes Assortis Stroganoff De Boeuf Pommes Persilles Riz Pilaf
Menu – 2 Bisque D'écrevisse Escalope De Veau viennoise Pommes Batailles Epinards au Gratin	Menu – 7 Duchesse Nantua Poulet Maryland Croquette Potatoes Banana fritters

	Corn gallets
Menu – 3 Crème Du Barry Darne De Saumon Grille Sauce paloise Pommes Fondant Petits Pois A La Flamande	Menu – 8 Kromeskies Filet De Sols Walweska Pommes Lyonnaise Funghi Marirati
Menu – 4 Veloute Dame Blanche Cote De Porc Charcuterie Pommes De Terre A La Crème Carottes Glace Au Gingembre	Menu – 9 Vol-Au-Vent De Volaille Et Jambon Poulet a la kiev Creamy Mashed Potatoes Butter tossed green peas
Menu – 5 Cabbage Chowder Poulet A La Rex Pommes Marguises Ratatouille	Menu – 10 Quiche Lorraine Roast Lamb Mint sauce Pommes Parisienne

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

Total Number of Topics Present in the course: 35

S.No	Category (Local, Regional, National, Global)	No. of Topics covered	Percentage
1	Local	3	8.57
2	Regional	9	25.71
3	National	3	8.57
4	Global	20	57.14

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

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 -Business Transaction and Basic Terminology

1.2 Book keeping objectives - Purpose of Accounting Records

1.3 Accounting concepts and conventions

1.4 Advantages& importance of Accounting

1.5 Double Entry system

1.6 Kinds of accounts

1.7 Rules for debiting and crediting

1.8 Uniform system of accounts

UNIT -II Journal and Ledger, Records Maintained in Hotels

2.1 Journal & Ledger sheets

2.2 Preparation of Balancing of Ledgers

2.3 Guest ledger statement

2.4 Register of coupons issued

2.5 Register of Reservation

2.6 Guest Registration card bill

2.7 Daily food cost sheets

2.8 Components of income statements

UNIT -III Trial Balance

3.1 Trial Balance definition & Objective

3.2 limitations of Trial balance.

3.3 Preparation of Trial balance

3.4 Basic Financial Statements

UNIT IV – Subsidiary Books

4.1 Subsidiary Books - Bank Reconciliation statement.

4.2 Purchase Book

4.3 Methods of Presenting Final Accounts

4.4 Sales book

4.5 Purchase Return book

4.6 Sales Return Book

4.7 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 - Basic Adjustments to final Accounts

5.5 Accounting Software used in hotels

5.6 Preparation of Records and Financial Statements

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											

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

Total Number of Topics Present in the course: 37

S.No	Category (Local, Regional, National, Global)	No. of Topics covered	Percentage
1	Local	0	0
2	Regional	0	0
3	National	37	100
4	Global	0	0

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

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 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

2.7 Labour Code issues

UNIT –III

3.1 The Indian contract Act, 1872

3.2 Meaning and definition of Contract

3.3 Essential elements of contract

3.4 Food Legislation and Liquor Licensing

3.5 Public Health and Environmental Laws

3.6 Shops & Establishment Act, 1953

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

5.5 Tamilnadu liquor license & permits rules, 1981

5.6 The apprentices Act, 1961

5.7 The food safety & standards Act, 2006

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

Total Number of Topics Present in the course: 34

S.No	Category (Local, Regional, National, Global)	No. of Topics covered	Percentage
1	Local	0	0
2	Regional	2	5.88
3	National	30	88.24
4	Global	2	5.88

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

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 Introduction of cost – Basic costing - Elements of Cost

1.2 Classification of Cost – concept of costing

1.3 Various Sales Concepts – Advantages of costing

1.4 Uses of Sales Concept – Pricing methods

UNIT – II Inventory and Beverage Control

2.1 Importance of inventory – Methods & Levels of inventory control - Tools & Techniques of inventory control

2.2 Perpetual Inventory system - 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

2.6 ABC analysis & Techniques – Beverage control cycle

2.7 Liquor & bar license

UNIT – III Sales and Budgetary Control

3.1 Procedure of Cash Control - Machine System – ECR & NCR

3.2 Preset Machines – POS & Micros concept - Duties of restaurant cashier

3.3 Billing 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 preparing Breakeven Chart -. 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 - Menu design

5.3 Menu as Marketing Tool – Layout of sample menu - 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 report - Monthly Food Cost.

Reference:

1. *Food and Beverage Management-Bernard Davis, Andrew Lockwood, Sally Stone- 3rd edition*
2. *Food and Beverage Management-Bernard Davis, Andrew Lockwood, - 5th 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

Total Number of Topics Present in the course: 72

S.No	Category (Local, Regional, National, Global)	No. of Topics covered	Percentage
1	Local	0	0
2	Regional	1	1.38
3	National	11	15.28
4	Global	60	83.33

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

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.
- 1.4 Inserting the pictures - Inserting Graphic Objects.
- 1.5 Inserting the Tables - Controlling Page Appearance
- 1.6 Inserting the Clip art - Proofing a Document
- 1.7 Inserting the pictures chart

UNIT- II MS –Excel

- 2.1 Introduction to Spread Sheet (MS –Excel) - Inserting and Deleting Columns and Rows
- 2.2 Entering and editing text, numbers and formulae - Inserting & Deleting Cells
- 2.3 Inserting rows and columns Building Worksheets
- 2.4 Creating and formatting charts -Inserting Multiple Columns & Rows

UNIT -III MS– Power Point

- 3.1 Introduction to MS Power Point- Modify presentation themes.
- 3.2 Creating a simple presentation - Insert and modify tables and charts.
- 3.3 Creating, inserting and deleting slides - Add sound and video to a slide presentation.
- 3.4 Saving a Presentation. - Work with Graphics and Media
- 3.5 playing the slides
- 3.6 Animating the slides

UNIT- IV Internet

- 4.1 Introduction to internet - The Internet's underlying Architecture
- 4.2 Connecting to the Internet
- 4.3 Communicating on the Internet
- 4.4 Common Internet tools.
- 4.5 Internet & World wide web Intranets.
- 4.6 Network Application
- 4.7 Network Topology
- 4.8 Network software & wireless Technology

UNIT- V HTML

- 5.1 Introduction to HTML Terminology
- 5.2 Unicode Transformation Format (UTF)
- 5.3 Changing a Page's Background Color
- 5.4 Opening a Page in a New Window or Tab
- 5.5 Setting all Links on a Page to open in a New Window or Tab
- 5.6 Linking to an E-mail Address
- 5.7 Adding Images to Web pages
- 5.8 Alternative (ALT) Text
- 5.9 Setting Height and Width
- 5.10 Designing a Home Page
- 5.11 Design Considerations and Planning
- 5.12 Basic Tags and Document Structure

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

Total Number of Topics Present in the course: 50

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	50	100

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

SEMESTER – V**SBE-III-INFORMATION TECHNOLOGY IN HOTEL INDUSTRY PRACTICAL****Sub Code : 20UHM5MBE3****Max Marks : 100****Hours / Week : 3****Internal Marks : 40****Credits : 2****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**

- 1.1 Text manipulation – changing the font size -font type&font style - making the text Bold - underlining the text & aligning the text - cut, copy &paste.
- 1.2 Paragraph indenting & spacing - bullets & numbering - spelling & grammar check - inserting a picture from clip art - auto shapes & word art.
- 1.3 Table manipulation – creating tables - inserting & deleting rows & columns - changing width & height - changing table border.
- 1.4 Mail merge concept & printing formats.

MS-Excel

- 2.1. Entering the data - changing the fonts - changing row heights & column width - formatting the data&sorting the data.
- 2.2. Formula processing – creating simple formula & using functions
- 2.3. Inserting, formatting charts & inserting pictures - printing formats.

MS-Power Point

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

Internet

- 4.1. Creating a E-mail ID - sending & receiving e-mail.
- 4.2. Accessing websites related to hotel industry.
- 4.3 Basics of internet connectivity related troubleshooting
- 4.4 Web browsing software's
- 4.5 Understanding URL, Domain name, IP Address

HTML

- 5.1. 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.
- 5.2. Using various html tags – bgcolor&marques table – paragraph, horizontal & image tag.
- 5.3. Creating Titles for web pages
- 5.4. Themes-Publishing web sites.

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											

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

Total Number of Topics Present in the course: 50

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	50	100

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

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 – 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 – Fathers & founders of nouvelle cuisine – Effect of regional influences on Nouvelle Cuisine

UNIT – II Western Cuisine

2.1 Italian Cuisine - Popular ingredients – Special Italian dishes

2.2 Mediterranean Cuisine – Authentic dishes from Mediterranean

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 from Thailand

3.4 Korean popular dishes

UNIT – IV Western Plated Food and Diet Analysis

4.1 Concept of plate presentation – importance of Garnish – Plate Selection – Arranging foods on the plates

4.2 Emerging Trends in Food Presentation – Tools used for food presentation

4.3 Balanced Diet and Nutritional Analysis – Planning of healthy buffet

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 - Efficient menu planning

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

5.4 Product & Research Development - Testing new equipment – Wastage control

5.5 Characterized features of standardized recipes

5.6 Developing new recipes - Food Trails methods.

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

Total Number of Topics Present in the course: 65

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	65	100

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

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

Sub Code : 20UHM6CP6

Hours / Week: 5

Credits : 5

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.

1. Goulash preparation
2. Bourguignon preparation
3. Yorkshire pudding preparation
4. Spring roll preparation
5. Paella preparation
6. Gazpacho
7. Moussaka Ala Greque
8. Sushi & sashmi
9. Teppanyaki
10. Chicken Fajitas & Enchiladas

Suggested Menus

MENU 01	MENU 02
Consomme Carmen Poulet Saute Chasseur Pommes Loretta Haricots Verts Salade de Betterave Brioche Baba au Rhum	Bisque D'ecrevisse Escalope De Veau viennoise Pommes Batailles Courge Provencale Epinards au Gratin
MENU 03	MENU 04
Crème Du Barry Darne De Saumon Grile Sauce paloise Pommes Fondant Pettis Pois A La Flamande French Bread Tarte Tartin	Veloute Dame Blanche Cote De Porc Charcuterie Pommes De Terre A La Crème Carottes Glace Au Gingembre Salade Verte Harlequin Bread Choclote Cream Puffs
MENU 05	MENU 06
Cabbage Chowder Poulet A La Rex Pommes Marguises Ratatouille Slade De Carottes Et Celeris Clover Leaf Bread Savarin Des Fruits	Barquettes Assortis Stroganoff De Boeuf Pommes Persilles Salade De Chou-cru Garlic Rolls Crepe Suzette
MENU 07	MENU 08
Duchesse Nantua Poulet Maryland	Pate Des Pommes Knomeskies

Croquette Potatoes Slade Nicoise Brown Bread	Filet De Sols Walweska Pommes Lyonnaise Funghi Marirati Bread Sticks Souffle ;Milanaise Vol-Au-Vent-De Volaille Et
MENU 09 Jambon Homard Thermidor Salade Waldorf Vienna rolls Mousse Au Chocolate	MENU 10 Crabe En Coquille Quiche En Coquille Quiche Lorraine Salade de Viande Pommes Parisienne Foccacia Crème Brulee
CHINESE MENU 01 Prawn Ball soup Fried Wantons Sweet & Sour Pork Hakka Noodles	MENU 02 Hot & Sour soup Beans Sichwan Stir F0ried Chicken & Peppers Chinese Fried Rice
MENU 03 Sweet Corm Soup Shao Mai Tung-Po Mutton Yangchow Fried Rice	MENU 04 Wanton Soup Spring Rolls Stir Fried Beef & Celery Chow Mein
MENU 05 Prawns in Garlic Sauce Fish Szechwan Hot & Sour Cabbage Steamed Noodles	

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											

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

Total Number of Topics Present in the course: 25

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	25	100

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

SEMESTER – VI**CORE COURSE - IX ROOM DIVISION MANGEMENT****Sub Code : 20UHM6CC9****Max Marks : 100****Hours / Week : 6****Internal Marks : 25****Credits : 5****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

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.

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

Total Number of Topics Present in the course: 43

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	43	100

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

SEMESTER – VI
MBE – II TRAVEL AND TOURISM MANAGEMENT

Sub Code : 20UHM6MBE2

Max Marks :100

Hours / Week: 6

Internal Marks : 25

Credits : 5

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 comprehension knowledge of tourism and airlines agencies in India

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
- 1.6 Importance of Tourist Statistics
- 1.7 Tourism & Economic Value of Cultural Resources

UNITII 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 International Air Transport Association (IATA) – (Travel Agents Association Of India) TAAI
- 3.3 Tamilnadu department of tourism – private organized tourism
- 3.4 The India Tourism Development Corporation (ITDC) – Tamil Nadu Tourism Development Corporation (TTDC) – Government organized tourism
- 3.5 Cruise line tourism – Tour operators
- 3.6 Profile of Modern Travel Agency
- 3.7 Starting a Travel Agency

UNIT-IV Airlines in Tourism

- 4.1 International Airlines Landing in Indian Airports
- 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 Tourism Festivals in Tamil Nadu & Pondicherry
- 5.3 Hill resorts tourism - Beach resorts tourism
- 5.4 Theme resorts & Adventure tourism
- 5.5 Tourism related important places in South India

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

Total Number of Topics Present in the course: 42

S.No	Category (Local, Regional, National, Global)	No. of Topics covered	Percentage
1	Local	0	0
2	Regional	5	11.9
3	National	26	61.9
4	Global	11	26.19

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

SEMESTER – VI
MBE-III EVENT MANAGEMENT

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

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 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 in structure
- 1.6 Basics of Practical Event Management
- 1.7 Careers in Event Management

UNIT II Event Planning

- 2.1 Event Planning & organization – Arranging chief guest
- 2.2 Needs for planning – Types of Planning
- 2.3 Principles of planning – Arranging sponsors
- 2.4 Various steps involved in planning the event - 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 – process of public relation
- 3.2 Organizing of different events – Importance of program scripting
- 3.3 Organizational structure – Time management of event
- 3.4 Scheduling the Event staffing - Legal Aspects of Event Management
- 3.5 Event Production Process

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)*
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

Total Number of Topics Present in the course: 53

S.No	Category (Local, Regional, National, Global)	No. of Topics covered	Percentage
1	Local	0	0
2	Regional	0	0
3	National	21	39.62
4	Global	32	60.38

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