

**BACHELOR OF SCIENCE - CATERING SCIENCE AND
HOTEL MANAGEMENT
REGULATIONS**

ELIGIBILITY :

A candidate who has passed in Higher Secondary Examination with any Academic stream or Vocational stream as one of the subject under Higher Secondary Board of Examination and as per the norms set by the Government of Tamil Nadu or an Examination accepted as equivalent thereto by the Academic Council, subject to such conditions as may be prescribed thereto are permitted to appear and qualify for the **Bachelor of Science in Catering Science and Hotel Management Degree Examination** of this College after a course of study of three academic years.

OBJECTIVE OF THE COURSE

The Curriculum is designed to attain the following learning goals which students shall accomplish by the time of their Graduation:

- To inculcate the basic concepts and applications of Catering Science and Hotel Management in the student and to get expertise and Flourish in the field of Hospitality.
- To provide opportunities to get hands- on experience in the hotel and Hospitality industry.
- To enhance the skills of the students with some key aspects like patience, smart work, punctuality, hard work, communication, body language, willingness to work, etc. that are very much expected by the hospitality industry.

B.Sc-CS & HM (Students admitted from 2017-2018 onwards)

- To provide opportunities for students to secure knowledge in hospitality industry and service sectors.
- To develop the Entrepreneurship skills in the minds of the students.

SCHEME OF EXAMINATIONS

Subject Code	Subject	Hrs of Instruction	Exam Duration (Hrs)	Max Marks			Credit Points
				CA	CE	Total	
First Semester							
Part - I							
17UTL11T 17UHL11I 17UML11M 17UFL11G	Tamil -I Hindi -I Malayalam- I French- I	5	3	25	75	100	3
Part - II							
17UEG12E	English - I	5	3	25	75	100	3
Part - III							
17UCH13A	Core- I: Basics of Food Production	3	3	20	55	75	3
17UCH13B	Core- II: Basics of Food and Beverage Service	3	3	20	55	75	3
17UCH13C	Core- III: Housekeeping Operations	2	3	20	55	75	2
	Core Practical - I: Basic Food Production	3	4	-	-	-	-
	Core Practical - II: Basic Food and Beverage Service	3	3	-	-	-	-
17UCH1AA	Allied - I: Tourism Marketing Management	4	3	20	55	75	4
Part - IV							
17UFC1FA	Environmental Studies	2	2	-	50	50	2

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B.Sc-CS & HM (Students admitted from 2017-2018 onwards)

	Total	30				550	20
Second Semester							
Part - I							
17UTL21T 17UHL21I 17UML21M 17UFL21G	Tamil-II Hindi -II Malayalam- II French -II	5	3	25	75	100	3
Part - II							
17UEG22E	English-II	5	3	25	75	100	3
Part - III							
17UCH23A	Core- IV: Basic Commodities and Kitchen Operations	2	3	20	55	75	2
17UCH23B	Core- V: Restaurant Service and Operations	2	3	20	55	75	2
17UCH23C	Core-VI: Front Office Operations	2	3	20	55	75	2
17UBM2AA	Allied- II: Basics of Entrepreneurship	2	3	20	55	75	2
17UCH23P	Core Practical - I: Basic Food Production	3	4	40	60	100	3
17UCH23Q	Core Practical - II: Basic Food and Beverage Service	3	3	40	60	100	3
17UCH23R	Core Practical - III: Accommodation Operations	4	3	10	40	50	2
Part - IV							
17UFC2FA	Value Education: Human Rights	2	2	-	50	50	2
	Total	30				800	24
Third Semester							

B.Sc-CS & HM (Students admitted from 2017-2018 onwards)

Part - III							
17UCH33A	Core- VII: Indian Regional Cuisine	3	3	20	55	75	3
17UCH33B	Core- VIII: Food and Beverage Service	3	3	20	55	75	3
17UCH33R	Core Practical - IV: Front Office Operations	4	3	10	40	50	2
	Core Practical - V: Advanced Food Production	3	4	-	-	-	-
	Core Practical - VI: Advanced Food and Beverage Service	3	3	-	-	-	-
17UPA3AB	Allied- III: Hotel Accounting	4	3	20	55	75	4
17UCH3SA	Skill based Subject -I: Bakery and Confectionery-I	3	3	20	55	75	3
	Skill Based Practical-I: Bakery and Confectionery	3	3	-	-	-	-
Part -IV							
17UFC3FA 17UFC3FB 17UFC3FC/ 17UFC3FD/ 17UFC3FE	Tamil/ Advanced Tamil (OR) Yoga for Human Excellence / Women'sRights/ Constitution of India	2	2	-	50	50	2
	NMEC-I :	2	2	-	50	50	2
	Total	30				450	19
Fourth Semester							
Part - III							

B.Sc-CS & HM (Students admitted from 2017-2018 onwards)

17UCH43A	Core- IX: International Cuisine	3	3	20	55	75	3
17UCH43B	Core- X: Bar Operations	3	3	20	55	75	3
17UCH43P	Core Practical - V: Advanced Food Production	3	4	40	60	100	3
17UCH43Q	Core Practical - VI: Advanced Food and Beverage Service	3	3	40	60	100	3
17UCH43T	Core-XI: industry Orientation Practice	-	3	10	40	50	5
17UMB4AA	Allied - IV: Food Safety and Microbiology	4	3	20	55	75	4
17UIT4AP	Allied Practical - I: Computer Applications in Hotel Industry	4	3	10	40	50	2
17UCH4SA	Skill Based Subject -II: Bakery and Confectionery-II	3	3	20	55	75	3
17UCH4SP	Skill Based Practical-I : Bakery and Confectionery	3	3	20	55	75	3
Part - IV							
	TamilAdvanced/ Tamil (OR) General Awareness	2	2	-	50	50	2
	NMEC- II:	2	2	-	50	50	2
	Total	30				775	33
Fifth Semester							
Part - III							

B.Sc-CS & HM (Students admitted from 2017-2018 onwards)

17UCH53T	Core-XII: Industrial Exposure Training Report	-	3	20	80	100	10
17UCH53P	Core Practical - VII: Training Self-Assessment Practical	-	4	-	50	50	6
	Total	-				150	16
Sixth Semester							
Part -III							
17UCH63A	Core- XIII: Cold Kitchen and Store Management	4	3	20	55	75	4
17UCH63B	Core- XIV: Catering Operations Management	3	3	20	55	75	3
17UCH63P	Core Practical - VIII: Continental Cookery	4	4	40	60	100	2
17UCH63Q	Core Practical - IX: Food and Beverage Service operations	4	3	40	60	100	2
	Elective-I	4	3	40 25	60 75	100	4
	Elective-II	4	3	25	75	100	4
	Elective-III	4	3	25	75	100	4
17UCH63A	Skill based Subject III: Bar Management	3	3	20	55	75	3
Part - V							
17UEX55A	Extension Activity	-	-	50	-	50	2
	Total	30				775	28
Grand Total						3500	140

Note: * In Sixth semester the student can opt for either project or theory paper as Elective -I. If theory paper is opted the mark distribution is 25 CA: 75 CE, if Project is opted the mark distribution is 40 CA: 60 CE

ELECTIVE - I

(Student shall select any one of the following subject as Elective - I in fifth semester)

S.No	Subject Code	Name of the Subject
1.	17UCH6EV	Project Work
2.	17UCH6EB	Food & Beverage Management
3.	17UCH6EC	Hospitality Marketing Management

ELECTIVE - II

(Student shall select any one of the following subject as Elective - II in fifth semester)

S.No	Subject Code	Name of the Subject
1.	17UCH6ED	Room Division Management
2.	17UCH6EE	Fast Food Operations
3.	17UCH6EF	Human Resource Management

ELECTIVE - III

(Student shall select any one of the following subject as Elective - III in fifth semester)

S.No	Subject Code	Name of the Subject
1.	17UCH6EG	Tourism and Hospitality Business
2.	17UCH6EH	Food Service Facility Planning
3.	17UCH6EI	Hotel Law

NON MAJOR ELECTIVE COURSES

- The Department offers the following two papers as Non Major Elective Courses for other than the Catering Science and Hotel Management students.
- Student shall select any one of the following subject as Non Major Elective Courses during their III and IV semester

S. No	Semester	Subject Code	Course Title
1.	III	17UED34I	Basics of Cookery
2.	IV	17UED44I	Basic Cookery Practical

FOR COURSE COMPLETION

Students have to complete the following Subjects:

- Language papers in I and II semesters.
- Environmental Studies in I semester.
- Value Education in II and III semesters.
- General Awareness in II and III semesters
- Allied papers in I, II, III and IV semesters.
- Skill based subjects in the III, IV and VI Semesters.
- Extension activity in VI semester.
- Elective papers in the sixth semester.
- Students shall undergo training in Hotel Industry in the fifth semester.
- Students shall undergo ten outdoor catering services or ten days internship in a food service outlet or should participate in ten services organized in the college or a combination of all these for ten days within the end of their fourth semester.

Total Credit Distribution

Subjects	Credits	Total		Credits	Cumulative Total
Part I: Hindi	3	2X 100	200	6	12
Part II: English	3	2X 100	200	6	
Part III:					
Core	4	1X 75	75	04	114
	3	7X 75	525	21	
	2	4X 75	300	8	
Core-Practical	3	4 X	400	12	
	2	2 X	200	04	
	2	2X 50	100	04	
	6	1X 50	50	06	
Core-Training and Viva	10	1 X	100	10	
Core- Orientation and	5	1 X 50	50	05	
Elective	4	3 X	300	12	
Allied	4	3 X 75	225	12	
	2	1X 75	75	02	
Allied- Practical	2	1 X 50	50	02	
Skill Based	3	3X 75	225	09	
Skill Based- Practical	3	1 X 75	75	03	
Part IV:					
Value Education & others	2	4 X 50	200	08	12
NMEC	2	2 X 50	100	04	
Part V:					
Extension Activity	2	1 X 50	50	2	2
Total			3500	140	140

**Earning Extra credits is not mandatory for course completion
Extra credits**

Part	Subject	Credit	Total credits
1	BEC/ Self study courses	1	1
2	Hindi / French/ Other foreign Language approved by certified Institutions	1	1
3	Type Writing / Short Hand Course	1	1
4	Diploma/certificate/CPT/ACS Inter/ NPTEL Course	1	1
5	Representation - Academic/Sports /Social Activities/ Extra Curricular / Co-Curricular activities at University/ District/ State/ National/ International	1	1
		Total	5

Rules:

The students can earn extra credits only if they complete the above during the course period (I to V semester) and based on the following criteria. Proof of Completion must be submitted in the office of the Controller of Examinations before the commencement of the VI Semester. (Earning Extra credits are not mandatory for Course completion)

1. Student can opt BEC course/ Self study course to earn one credit. They have to Enroll and complete any one of the course during their course period before fifth semester (I sem to V sem).

Self study paper offered by the Department of Catering Science and Hotel Management.

S. No.	Semester	Course Code	Course Title
1.	Semester	17UCHSS1	Food Preservation
2.	I to V	17UCHSS2	Event Management

2. Student can opt Hindi/ French/ Other foreign Language approved by certified Institutions to earn one credit. The certificate(Hindi) must be obtained from **Dakshina Bharat Hindi Prachar Sabha** and He/ she has to enroll and complete during their course period (**first to fifth semester**)
3. Student can opt for Type writing /short hand course to earn one extra credit. He/she has to enroll and complete the course during their course period to obtain certificate through **Tamil Nadu Board of Technical Education**
4. Student can opt for Diploma/certificate/CPT/ACS Inter/ NPTEL Course to earn one extra credit. Student who opt for Diploma/ Certificate course have to enroll any diploma/certificate course offered by Bharathiar University through our Institution. Student who opt for CPT/ ACS/CMA have to enroll and complete the foundation level during the course period. Students who opt for NPTEL course should complete the course certificate through NPTEL.
5. Award Winners in Academic/ Representation in Sports /Social Activities/ Extra Curricular/ Co-Curricular Activities at University/ District/ State/ National/ International level can earn one extra credit.

PROGRAMME OUTCOMES

On the successful completion of the programme, the following are the expected outcomes.

PO Number	PO Statement
PO1	Will be able to understand about the basics which are very much necessary for working in all the departments of a hospitality industry. Will be able to gain knowledge about the aspects of cookery and to be skillful personnel to work in the different sections of the hotel kitchen.
PO2	Could be able to be a very good entrepreneur who can be successful in his career by the usage of his knowledge with a strong understanding about the basics.
PO3	Will be able to serve in the food service outlets like restaurants, banquets, bars, etc.
PO4	Will be able to work in the housekeeping department by the knowledge acquired during his period of study.
PO5	Will be able to handle guest and the problems in the front office department by the knowledge that is acquired during his course.

17UCH13A	CORE- I: BASICS OF FOOD PRODUCTION	SEMESTER -I
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PREAMBLE:

- To understand the basic concepts regarding cookery, the different ingredients used and the nutrient contents in the food.
- To understand the pre-preparation of ingredients, methods involved in pre- preparation of food, etc.

COURSE OUTCOMES:

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

CO Number	CO STATEMENT	Knowledge Level
CO1	Explain the evolution of culinary art, about few important cuisines, different equipments used for cooking, the organization of the kitchen, duties and responsibilities of kitchen staff, Understand the different aspects like the personal hygiene, uniforms used, etc.	K1, K2
CO2	Understand about the objectives of cooking, classification of cooking materials and their uses and foundation ingredients.	K2, K3
CO3	Classify different types of fruits, vegetables, rice, cereals, pulses, etc. Explain the methods of preparing ingredients and mixing food.	K2, K3
CO4	Classify the different types of stocks, soups and sauces.	K3
CO5	Explain the different cuts of varieties of meats, egg cookery Classify the different types of fishes which are used in cookery.	K1, K2

Mapping with Programme Outcomes

COS/POS	PO1	PO2	PO3	PO4	PO5
CO1	S	S	M	M	S
CO2	S	S	S	M	S
CO3	S	M	M	M	M
CO4	S	S	M	M	M
CO5	S	S	M	M	M

S- Strong M- Medium L-Low

17UCH13A	CORE- I: BASICS OF FOOD PRODUCTION	SEMESTER -I
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Total Credits: 3
Hours per Week: 3

UNIT- I

Introduction to Cookery

- (a) Cooking - Introduction, The origin of cooking, An introduction to Indian Cuisine and Popular International Cuisines (French and Chinese Cuisine).
- (b) Attitudes and behavior in the kitchen
- (c) Personal hygiene
- (d) Uniforms & protective clothing
- (e) Safety procedure in handling equipment
- (f) Levels of skills and experiences

Kitchen organization and Equipments used in the kitchen

Kitchen organization – Staff organization of a large Kitchen.

Duties and responsibilities of various chefs.

Different equipments used in food production.

UNIT-II

Cooking Food- Aims and Objectives.

Aims and objectives of cooking food.

Classification of cooking materials and their uses:

Foundation Ingredients – Meaning, action of heat on carbohydrates, fats, proteins, minerals and vitamins.

Fats and Oils – Meaning and examples of fats and oils. Hydrogenation of oils, uses of fats and oils, commonly used fats and oils, their sources.

Raising Agents – Functions of raising agents, chemical raising agents and yeast.

Salt – Uses.

Liquid – Water, stock, milk, fruit juices, etc., uses of a liquid.

Flavourings and seasonings – Uses and examples.

Sweetening agents – Uses and examples.

Thickening agents - Uses and examples.

UNIT- III

Vegetable and fruit cookery

Introduction – classification of vegetables, Pigments and colour changes, Effects of heat on vegetables, Classification of fruits with examples, Uses of fruit in cookery.

Rice, Cereals & Pulses

Introduction, Difference between cereals and pulses, Pulses- Introduction, examples, cooking of pulses, Varieties of rice and other cereals, Cooking of rice.

Preparation of Ingredients:

Washing, Peeling and scraping, pairing, cutting (terms used in vegetable cutting, julienne, Brunoise, Macedoine, Jardiniere, Paysanne), grating, grinding, mashing, sieving, milling, steeping, centrifuging, emulsification, evaporation, homogenization.

Methods of mixing food

Beating, Blending, Cutting, Creaming, Folding, Kneading, marinating, Sealing, Stirring, Whipping, and Whisking.

UNIT- IV

Basic Principles of Food Production

Stocks

Meaning of stock, Uses, Care and precautions while making stocks, Types of stock, Preparation of stock, Recipes.

Soups

Classification with examples, Basic recipes Consommés, Garnishes and accompaniments.

Sauces

Introduction, Importance of sauces in food preparation, Basic mother sauces - Recipes, few derivatives for each.

UNIT- V

The Butchers Section

Meat Cookery

Introduction to meat cookery, Cuts of beef/veal, Cuts of lamb/muttons, Cuts of pork, Cuts of chicken

Egg Cookery

Introduction, Uses of egg in cooking, Structure of an egg, Characteristics of fresh eggs, Selection of egg, Methods of cooking egg.

Fish Cookery

A. Introduction to fish cookery, Classification of fish with examples, Cuts of fish, Selection of fish and shell fish, cooking of fish (effects of heat).

TEXT BOOKS:

1. *Thangam E.Philip*. 2005. **Modern cookery for teaching and trade (volume I)**. (Edition V), Orient Longman Publishers.
2. *Krishna Arora*. 2009. **Theory of Cookery**. (Edition VI), Frank Brothers Publishers.
3. *Parvinder s. Bali*. 2014. **Food Production Operations**. (Edition II), Oxford University Press Publishers Ltd.

REFERENCE BOOKS:

1. *David Foskett, Ronald Kinton & Victor Cesrani*. 2004. **Practical Cookery**. (Edition X), Hodder Starghton Publishers.
2. *David Foskett, Ronald Kinton & Victor Cesrani*. 2001. **Theory of Catering**. (Edition IX), Hodder Starghton Publishers.

17UCH13B	CORE- II: BASICS OF FOOD AND BEVERAGE SERVICE	SEMESTER -I
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PREAMBLE:

- To understand the basic concept of food and beverage service, different types of catering organizations and its classifications.
- To know the different of types of restaurants, the roles and responsibilities of different staff and to compile and have a basic understanding about the menu.

COURSE OUTCOMES:

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

CO Number	CO STATEMENT	Knowledge Level
CO1	Explain the different types of catering establishments, the roles of service staff.	K2
CO2	Understand the different staffs, their roles and responsibilities, classify the different types of restaurants.	K1, K2
CO3	Understand the different types of operating equipments, the co-ordination of food and beverage department with other departments.	K3
CO4	Explain the different types of menu, classification of food with its usual accompaniments and service methods.	K2,K3
CO5	To understand the role of room service department in the hotel.	K2

Mapping with Programme Outcomes

COS/POS	PO1	PO2	PO3	PO4	PO5
CO1	S	S	S	S	S
CO2	S	S	S	S	S
CO3	S	S	S	M	S
CO4	S	S	S	S	M
CO5	S	S	S	M	S

S- Strong M- Medium L-Low

17UCH13B	CORE- II: BASICS OF FOOD AND BEVERAGE SERVICE	SEMESTER -I
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Total Credits: 3
Hours per Week: 3

UNIT - I

Introduction to catering - Different types of catering establishments, Classification of Commercial, Residential/Non-residential, Welfare Catering - Industrial/Institutional/Transport such as air, road, rail, sea, etc. scope for caterers in the industry, relationship of catering industry with other industries. Status of a waiter/waitress in the catering industry. Attributes of a waiter. Personal hygiene, punctuality, personality, attitude towards guests, appearance, salesmanship and sense of urgency.

UNIT - II

Staff organization - The principle staff of different types of restaurants, duties and responsibilities of restaurant staffs. Inter-departmental relationships (Within F&B and other department) Principal staff of various types of F&B operations.

Types of restaurants - overview and key characteristics of coffee shop, continental restaurants, specialty restaurants, pubs, night clubs, discotheques, snack and milk bar, Cafeteria Service, Fast Food Service, Room Service ,Banquet Service, Bar Service, Vending Machines

UNIT - III

Operating equipments - Classification of crockery, cutlery, glassware, hollowware, flatware, special equipments - Upkeep and maintenance of equipments.

Ancillary departments - Pantry, still room, silver room, wash-up and hot-plate. Restaurant service: Misen scene, Misen place. Points to be remembered while laying a table, do's and don'ts in a restaurant, dummy waiter and its uses during service.

UNIT - IV

Menu Planning

Origin of menu, functions of menu , types of menu, other types of menu, menu of instructional catering , cyclic menu , French classical menu appetizers soup, egg/pasta, fish, entrée, joint, sorbet, roast, vegetables, sweets, cheese/savoury, fruits, coffee, Planning of simple menus; food and their usual accompaniments.

UNIT - V

Room service

Introduction location and equipments required for room service, room service equipments, room service tray, trolley. Room service procedure, misen-place activities, ordet tacking for room service, execution of room service orders, collecting the order and carrying to the room.

Briefing, service of lunch and dinner, service of alcoholic beverages ,organizing private parties, placing fruit basket and cookies platter . In room facility, replishment of supplies, satisfaction of guest

TEXT BOOK:

1. *Dennis Lillicrap, John A. Cousins & Robert Smith.* 2002. **Food & Beverage Service.** (Edition VI), ELST Publishers Ltd.
2. *Sudhir Andrews.* 2007. **Food & Beverage Service Training Manual.** (Edition I), Tata Mc Graw – Hill Publishers.

REFERENCE BOOK:

1. *John Fuller & A.J. Currie.* 2002. **The Waiter.** (Edition I), Sterling Book House Publishers. Mumbai.
2. *Bernard Davis, Andrew Lockwood, Ioannis Pantelidis & Peter Akott.* 2008. **Food and Beverage Management.** (Edition IV), Elsevier India Publishers Pvt. Ltd.

17UCH13C	CORE-III HOUSEKEEPING OPERATIONS	SEMESTER -I
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PREAMBLE:

- To understand the importance and functions of housekeeping.
- To identify the different cleaning agents and equipments.
- To know about the linens and the laundry section in the hotel.

COURSE OUTCOMES:

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

CO Number	CO Statement	Knowledge Level
CO1	Understand the Organisation structure of Housekeeping department	K1, K2
CO2	Know about the Functions of Housekeeping Department.	K1, K2
CO3	Choose Housekeeping Cleaning Equipments, Cleaning Agents, and Classification of polishes	K2, k3
CO4	Understand the types of Cleaning and maintenance of guest rooms.	K2, k3
CO5	Understand about Interior Designing, Budgeting for Housekeeping Expenses.	K2

Mapping with Programme Outcomes

COS/POS	PO1	PO2	PO3	PO4	PO5
CO1	S	S	M	M	S
CO2	S	S	M	M	S
CO3	S	S	S	M	S
CO4	M	S	S	M	S
CO5	M	S	S	S	S

S- Strong M- Medium L-Low

17UCH13C	CORE-III HOUSEKEEPING OPERATIONS	SEMESTER -I
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Total Credits: 2
Hours per Week: 2

UNIT-I

INTRODUCTION

Meaning and definition. Importance of Housekeeping, Responsibility of the Housekeeping department. Organisation structure of Housekeeping department. Personal Attributes of Housekeeping staff. Layout of Housekeeping department. Coordination with other departments. Daily routines and shift timings.

UNIT-II

Housekeeping control Desk - Introduction, Forms, Formats, Records and Registers, registers, keys - types and control of keys; Inter departmental Co-ordination with more emphasis on Front office, the engineering and the Maintenance; security and other departments.

Hotel Guestrooms: Introduction, Importance of the Guestrooms to a guest. Types of Guest room. Layout of Guest rooms, Guest room supplies, Guest Amenities. Lost and found.

UNIT-III

Housekeeping Inventories:

Cleaning Equipments: Introduction, Types of Cleaning equipments, Storage, Distribution, and control of Cleaning Equipment, Selection of Cleaning Equipments.

Cleaning Agents:Water, Detergents, Abrasives, Glass Cleaner, Disinfectants, Laundry Agents. Selection of Cleaning Agents, Storage.

Classification of polishes, Cleaning of Different surfaces: Metal polishes, Silver polish, Copper, Brass polishes, Furniture polishes(wood), Floor polishes, Leather polishes, Water based polishes, Leather polishes, Carpet cleaners.

UNIT-IV

Introduction: Principles of Cleaning, Cleaning procedures, Frequency of cleaning, Deep cleaning and spring cleaning.

Cleaning and maintenance of guest rooms: Bed making procedure, Daily Cleaning of a Guest room, Cleaning of Occupied room, Cleaning of Bath room, Cleaning of Vacated room, Cleaning of Public area.
Turndown service.

Linen and Laundry Operations: Introduction, Activities in the Linen rooms, Types of Linens, storage, Linen exchange procedure , Par stock, Linen control.

Laundry- Laundry Equipments, Dry cleaning, Laundry process cycle, Guest laundry.

UNIT-V

Interior Designing: Introduction, Objectives of Interior Design, Element of Design, Light and light fitting, Floor- types, colour and colour scheme.

Supervision in Housekeeping: Role of a Supervisor, Guest room inspection, Check list, Inspection of VIP rooms, Handling guest complaints.

Contract services in Housekeeping, Contract specification, Advantages and Disadvantages.

Budgeting for Housekeeping Expenses: Types of Budget, Budget Planning.

TEXT BOOKS:

1. *Raghubalan, SmriteeRaghubalan. Hotel Housekeeping - Operations and Management* –Oxford University Press.(Unit I – V)
2. *S.K. Kausal, S.N.Gautam. Accommodation operations management* –, frank bros & co publishers ltd.(Unit II – III)

REFERENCE BOOKS:

1. *John C.Branson& Margaret Lennaux - Hotel, Hostel and Hospital Housekeeping* -- Edward Arnold. .(Unit I – V)
2. *Georgina Tucker. Madelin Schneider Professional Housekeeper* pub (Unit I to V)

17UCH1AA	ALLIED- I: TOURISM MARKETING MANAGEMENT	SEMESTER -I
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PREAMBLE:

- To understand the basic concept of tourism organization.
- To know about tourism products, travel agency and the Role of Marketing in tourism.

COURSE OUTCOMES:

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

CO Number	CO STATEMENT	Knowledge Level
CO1	Understand the Tourism Components, History, Elements, Types, types of Travel Agencies.	K1
CO2	Understand the Origin, Functions, Tourism Resources, Architectural Heritages, and Tourism Products and its Salient Features.	K1
CO3	Understand the Need for marketing in Tourism and Special features of Tourism Marketing process.	K1,K2
CO4	Explain the different types of Transportation, Special Packages, Reservation Procedures, Cargo Handling, Role of Tourism organisations, Marketing Strategies.	K1,K2,
CO5	Understand the role of communication in travel, Modern mass media techniques, understand the use of Computer technology in tourism.	K1,K2

Mapping with Programme Outcomes

COS/POS	PO1	PO2	PO3	PO4	PO5
CO1	S	S	S	S	S
CO2	M	S	S	S	S
CO3	S	M	S	S	S
CO4	S	S	S	S	M
CO5	S	S	S	S	S

S- Strong M- Medium L-Low

17UCH1AA	ALLIED- I: TOURISM MARKETING MANAGEMENT	SEMESTER -I
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Total Credits: 4
Hours per Week: 4

UNIT-I

Tourism/Traveler - Definition, Tourism Components, History Of Tourism, Elements Of Tourism, Types Of Tourism, Growth And Development Of Tourism, Travel Agency And Tour Operation, Concept, Types Of Travel Agencies; Future Prospects Of Travel Agency System. The Indian Travel Agents and Tour Operators - An Overview.

UNIT-II

Tourism Organization - Origin, Functions, Natural Tourism Resources In India, Cultural Tourism Resources In India, Architectural Heritages, and Tourism Product - Its Salient Features.

UNIT-III

Need for marketing in Tourism - Defining Tourism marketing. Special features of Tourism Marketing - Marketing process - Marketing research - Market segmentation. Market targeting - Tourism promotion - Advertising. Public relation technique.

UNIT-IV

Transportation -Airlines, Rail Transport, Roadways, Waterways - Special Packages, Reservation Procedures, Cargo Handling, Role of IATA, ICAO And Other Agencies, Marketing Strategies Of Air Transport, Passports: types, visa, Immigration laws.

UNIT-V

Role of communication in travel - Modern mass media techniques - Computer technology in tourism - Use of computers in travel agency, Use of computers by Airlines - Role of computers in reservations - Computers in railways - Assembling, processing and disseminating information on destinations- preparation of itineraries.

TEXT BOOKS :

1. *Pran Nath Seth*. 2006. **Successful Tourism Management** Volume I. (Edition V), Sterling Publishers Private Limited.
2. *Pran Nath Seth*. 2006. **Successful Tourism Management** Volume II. (Edition V), Sterling Publishers Private Limited.
3. *Sudhir Andrews*. 2007. **Introduction to Tourism & Hospitality Industry**. (Edition I), Tata McGraw-Hill Publishing Company Ltd.

REFERENCE BOOKS :

1. *A.K.Bhatia*. 2004. **International Tourism Management**. (Edition I), Sterling Publishers Private Limited.
2. *A.K.Bhatia*. 2007. **The Business of Tourism Concepts and Strategies**. (Edition I), Sterling Publishers Private Limited.

17UCH23A	CORE- IV: BASIC COMMODITIES AND KITCHEN OPERATIONS	SEMESTER -II
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PREAMBLE:

- To understand the basic ingredients used in cooking and the combination of the masalas.
- To understand the different methods of cooking involved in preparation of food and also about the kitchen organization and stewarding department.

COURSE OUTCOMES:

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

CO Number	CO STATEMENT	Knowledge Level
CO1	Identify the layout of kitchen of various organizations, receiving areas, the importance of kitchen stewarding department.	K2
CO2	Choose the parts of wheat, different raising agents, sugar.	K3
CO3	Explain about the basic commodities used in cookery.	K2, K3
CO4	Choose the methods of cooking food.	K3
CO5	Identify the condiments, spices, masalas, thickening agents	K3

Mapping with Programme Outcomes

COS/POS	PO1	PO2	PO3	PO4	PO5
CO1	M	S	M	M	S
CO2	S	S	M	M	S
CO3	S	M	M	M	S
CO4	S	S	M	M	M
CO5	S	S	M	S	S

S- Strong M- Medium L-Low

17UCH23A	CORE- IV: BASIC COMMODITIES AND KITCHEN OPERATIONS	SEMESTER -II
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Total Credits: 2
Hours per Week: 2

UNIT-I

Kitchen Organization and Layout

General layout of the kitchen in various organizations, Layout of receiving areas, Layout of service and wash up.

Kitchen stewarding: Importance of kitchen stewarding, Organization of the kitchen stewarding department, equipments found in kitchen stewarding department.

Co-operation with other departments.

UNIT-II

Commodities

Flour Structure of wheat, Types of Wheat, Types of Flour, Uses of Flour in Food Production, Cooking of Flour (Starch).

Role of Raising Agents -Actions and Reactions.

Sugar- Importance of Sugar, Types of Sugar, Cooking of Sugar - various, Uses of Sugar.

UNIT-III

Basic Commodities

Milk- Introduction, Processing of Milk, Pasteurization - Homogenization, Milk - Skimmed and Condensed, Nutritive Value.

Cream- Introduction, Types of Cream.

Cheese- Introduction, Types of Cheese, Classification of Cheese, Uses of Cheese

Butter- Introduction, Types of Butter

Herbs – Uses of herbs.

Salami and sausages – Meaning.

Glace – Meaning and uses.

Yoghurt – Types.

UNIT-IV

Methods of Cooking Food

Transference of heat to food by radiation, conduction and convection.

Magnetron waves-meaning, Boiling, poaching, stewing, braising, steaming, baking, Broiling, roasting, grilling, frying, paper bag, microwave, pot roasting – explanation with examples. Principles of each of the above. Care and precautions to be taken, Selection of food for each type of cooking.

UNIT-V

Basic Indian Cookery

Condiments & Spices - Introduction to Indian food. Spices used in Indian cookery, Role of spices in Indian cookery, Indian equivalent of spices (names).

Masalas Blending of spices and concept of masalas, Different masalas used in Indian cookery • Wet masalas • Dry masalas, Composition of different masalas, Varieties of masalas available - (Dry masalas - Aamchoori masala, garam masala, Chaat masala, chana masala, kebab masala, rasam masala, Kolhapuri masala. Wet masalas - sambar masala, Goan masala, Chettinad masala, Tandoori masala, Malabar masala.

Thickening Agents Role of thickening agents in Indian cuisine, Types of thickening agents

TEXT BOOKS:

1. *Parvinder s. Bali*. 2014. **Food Production Operations**. (Edition II), Oxford University Press Publishers Ltd.
2. *Krishna Arora*. 2009. **Theory of Cookery**. (Edition VI), Frank Brothers Publishers.

REFERENCE BOOKS:

1. *David Foskett, Ronald Kinton & Victor Cesrani*. 2004. **Practical Cookery**. (Edition X), Hodder Starghton Publishers.
2. *David Foskett, Ronald Kinton & Victor Cesrani*. 2001. **Theory of Catering**. (Edition IX), Hodder Starghton Publishers.

17UCH23B	CORE- V: RESTAURANT SERVICE AND OPERATIONS	SEMESTER -II
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PREAMBLE:

- To classify different types of breakfasts.
- To classify the different types of non alcoholic beverages and cheese.
- To understand the ways in which a guest can be billed.

COURSE OUTCOMES:

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

CO Number	CO STATEMENT	Knowledge Level
CO1	Explain the types of breakfast, the sequential service, order taking.	K3
CO2	Understand different styles of food and beverage service and to illustrate the pros and cons of different styles.	K2
CO3	Understand about the different types of non alcoholic beverages.	K3
CO4	To understand the different types of service procedure for lunch dinner	K2, K3
CO5	Understand the service procedure of different courses, Record keeping.	K2, K3

Mapping with Programme Outcomes

COS/POS	PO1	PO2	PO3	PO4	PO5
CO1	S	S	S	S	S
CO2	S	S	M	S	S
CO3	S	S	S	S	S
CO4	S	S	S	S	S
CO5	S	S	M	S	S

S- Strong M- Medium L-Low

17UCH23B	CORE- V: RESTAURANT SERVICE AND OPERATIONS	SEMESTER -II
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Total Credits: 2
Hours per Week: 2

UNIT-I

Breakfast: Types, menu for each type, terms used in the service of continental breakfast. Cover laying for continental and English breakfast. Order taking procedures: In-person, telephone and door hangers.

UNIT- II

Types of service: Different styles of service, factors influencing each type, table layout for different styles, advantages and disadvantages, styles of service often implemented these days.

UNIT-III

Classification of beverages: Types of beverages, preparation of common non-alcoholic beverages& its - Origin & Manufacture - Types & Brands Examples tea, coffee, milk based drinks, juice, squash and aerated water, other bar non-alcoholic drinks used in dispense and main bar.

UNIT-IV

Service procedure of lunch and dinner in licensed restaurant, table reservation, briefing, greeting and seating the guest, opening napkin, serving water, tacking order for and service aperitifs, serving bread and butter, presenting the menu, offering suggestions, tacking the order tacking order for the wine, recognition the order and writing the food order, correcting the cover .

UNIT -V

Service of soup, service of fish, service of main course, service of sweets , service of cheese, service of savoury, service of dessert and service of coffee after meal.

Simple control system - kot/bill control system, making bill, cash handling equipment, record keeping.

TEXT BOOKS:

1. *Dennis Lillicrap, John A. Cousins & Robert Smith.* 2002. **Food & Beverage Service.** (Edition VI), ELST Publishers Ltd.
2. *R.Singaravelavan.* 2011. **Food & Beverage Service.** (Edition I), Oxford University Press Publishers.

REFERENCE BOOKS:

1. *John Fuller & A.J. Currie.* 2002. **The Waiter.** (Edition I), Sterling Book House Publishers. Mumbai.
2. *Bernard Davis, Andrew Lockwood, Ioannis Pantelidis & Peter Akott.* 2008. **Food and Beverage Management.** (Edition IV), Elsevier India Publisher Pvt. Ltd.

17UCH23C	CORE- VI: FRONT OFFICE OPERATIONS	SEMESTER - II
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PREAMBLE:

- To learn about the origin of the hospitality industry.
- To understand the organization of the front office department and the different types of rooms.
- To know the different functional areas of a front office department.

COURSE OUTCOMES:

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

CO Number	CO STATEMENT	Knowledge Level
CO1	Understand the types of hotels and types of rooms	K2
CO2	Understand about the organization of front office and budget.	K2, K3
CO3	Know about the procedures in reservations and Registration.	K2, K3
CO4	Learn about front office guest security and safety and also procedures involved in guest check-out.	K3
CO5	Understand the Front office Night Audit process, cash and accounts procedure.	K2

Mapping with Programme Outcomes

COS/POS	PO1	PO2	PO3	PO4	PO5
CO1	S	S	M	M	S
CO2	S	S	S	M	S
CO3	S	M	M	M	M
CO4	S	S	M	M	M
CO5	S	S	M	M	M

S- Strong M- Medium L-Low

17UCH23C	CORE- VI: FRONT OFFICE OPERATIONS	SEMESTER - II
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Total Credits: 2
Hours per Week: 2

UNIT-I

Introduction to Hotel Industry

Hospitality and its Origin/History

Classification of Hotels based on Size, Star, Location / Clientele, Ownership basis, Length of stay, Level of service, Management and Affiliation

Types of Rooms and Room Rates

Single, Double, twin, suites, etc

Types of room tariff: Rack rate, discounted rates.

Types of Meal plan used in the hotel industry.

UNIT-II

Front Office Organization

Organizational / Hierarchy Chart.

Duties and Responsibilities of F.O Persons.

Front office functional area.

Information and Bell desk operation

Introduction of Bell desk

Functions of Bell desk [Scanty, Left Luggage procedure].

Front Office Cashier: Introduction, Duties of a Front Office Cashier

Budget - Types of budget, Budgetary control.

UNIT-III

Reservations

Importance & Functions of Reservation sections,

Modes of reservations.

Types of reservation [confirmed, Guaranteed, etc]

Computer Based reservation System

Global Distribution System, Inter-Sell agencies, CRS, Reservation through the internet.

Registration

Introduction to the Registration section.

Steps of registration [with or without reservation].

Pre- registration activities.

UNIT-IV

Front office Guest Security & Safety - Introduction to security systems, Control of room keys. Fire safety- Classification of fire, procedure in the event of fire, Accidents - Accidents in hotels, Accident report. Guest complaints - Types of guest complaints, Handling guest complaints

Guest Check out

Departure procedure, Departure procedure in fully automated system.

Potential check-out problems and solutions.

UNIT-V

Cash & Accounts - Introduction to cash, Functions of cash sections.

Various modes of payment by the guest.

Types of cash Settlement.

Types of credit settlements.

The Night Audit

Importance & functions of night audit, Night audit process.

TEXT BOOKS :

1. *Jatashankar R. Tewari.* 2009. **Hotel Front Office Operations and Management.** (Edition I), Oxford University Press.
2. *Sudhir Andrews.* 2005. **Hotel front office Training Manual.** (Edition I), Mc Graw Hill Education Publishers Private Limited.

REFERENCE BOOK:

1. *Sue Baker, Pam Bradley & Jeremy Huyton.* 2003. **Principles of Hotel Front Office Operations.** (Edition II), Thomson Asia Pvt. Ltd.

17UBM2AA	ALLIED- II: BASICS OF ENTREPRENEURSHIP	SEMESTER - II
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PREAMBLE:

- To energize the students to acquire the knowledge of Entrepreneurship, Entrepreneurial Development Programmes, Project management, Institutional support to entrepreneurial development.

COURSE OUTCOMES:

On the successful completion of the course, Students will be able to

Co Number	CO Statement	Knowledge level
COs/POs	Introduce the basic concept of entrepreneurship and the various role played by an entrepreneur in the emerging world.	K1
CO1	Foster the students in the areas of entrepreneurial growth and equip with different entrepreneurial development programme.	K2
CO2	Project management is a powerful discipline in the core areas of project life cycle and to know about the roles and responsibilities of a project manager.	K1
CO3	Understand the benefits of delivering the project identification and selecting the successful project with the various guidelines issued by the authorities.	K2
CO4	Classify the various sources of business finance and identify the different institutions that supporting entrepreneurs.	K3

Mapping with Programme Outcomes

COS/POS	PO1	PO2	PO3	PO4	PO5
CO1	S	S	M	S	S
CO2	S	S	S	S	S
CO3	S	S	S	M	S
CO4	S	S	S	S	M
CO5	S	S	M	S	S

S - Strong; M-Medium; L-Low

17UBM2AA	ALLIED- II: BASICS OF ENTREPRENEURSHIP	SEMESTER - II
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Total Credits: 2
Hours per Week: 2

UNIT-I

Meaning of Entrepreneurship - characteristics- functions - types of entrepreneur - Intrapreneur - Role of entrepreneurship in economic development.

UNIT-II

Entrepreneurship development programmes - need - objectives - course contents - phases- evaluation.

UNIT-III

Meaning of project - project identification - project selection - project formulation - project appraisal methods- contents of a project report.

UNIT-IV

Source of finance for a project -Institutional finance to Entrepreneurs- IDBI- IFCI-ICICI- SIDBI- TIIC

UNIT - V

Institutional support to Entrepreneurs - DIC- NSIC- SISI- SIDCO- KVIC

TEXT BOOKS:

1. *Khanka.S.S*, 2007. **Entrepreneurial Development**. S.Chand & Company Ltd. New Delhi.
2. *Gupta.C.B and Srinivasan.N.P*,2015. **Entrepreneurial Development**. Sultan Chand and Sons, New Delhi.

REFERNCE BOOKS:

1. *Choudhury.S*, 2017. **Project Management**. Tata McGraw Hill Publishing Co. Ltd., New Delhi.

17UCH23P	CORE PRACTICAL - I: BASIC FOOD PRODUCTION	SEMESTER -II
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**Total Credits: 3
Hours per Week: 3+3**

PREAMBLE:

- To get the basic knowledge about food production and practices in kitchen.
- To learn the basic preparations of Indian and Continental dishes.

CONTENTS

SCHEDULE: I-SEMESTER

1. Proper usage of a Kitchen Knife and Hand Tools.
2. Understanding the usage of small equipment.
3. Basic Hygiene practices to be observed in the Kitchen.
4. Safety practices to be observed in the kitchen: First Aid for cuts and burns.
5. Identification of Raw Materials.

I) VEGETABLES

- a) Varieties of Vegetables
- b) Classification
- c) Cuts of Vegetables: • Julienne • Jardinière • Mignonnette • Dices • Cubes • Macédoine • Paysanne • Shred • Concasse • Mirepoix
- d) Blanching of Tomatoes & Capsicum
- e) Methods of Cooking Vegetables • Boiling (Potatoes, Beans, Cauliflower) • Frying (Aubergine, Potatoes) • Steaming (cabbage)
 - Baking (potatoes, turnip) • Braising (onion, leaks, cabbage)

To Formulate ten sets of menu consisting of five dishes from the following courses:

1. Indian rice preparations
2. Indian dal preparations
3. Indian snacks preparations
4. Indian breads & gravies
5. Pulaos & Biryani
6. Indian vegetable preparations
7. Indian meat preparations
8. Indian sweets

INTRODUCTION TO COOKERY- II SEMESTER

Individual practical for students-10 sets of menu

Demonstration classes & simple application by students

Basic Western Cuisine

- STOCKS
- SAUCES
- SOUPS / SALADS
- EGG COOKERY
- PASTAS
- FISH COOKERY
- POULTRY
- MEAT
- VEGETABLES
- SAVOURIES
- HOT/COLD DESSERTS

TEXT BOOKS :

1. *Thangam E.Philip*. 2005. **Modern cookery for teaching and trade (volume I)**. (Edition V), Orient Longman Publishers.
2. *Thangam E.Philip*. 2014. **Modern cookery for teaching and trade (volume II)**. (Edition VI), Orient Longman Publishers.

REFERENCE BOOKS:

1. *David Foskett, Ronald Kinton & Victor Cesrani*. 2004. **Practical Cookery**. (Edition X), Hodder Starghton Publishers.

17UCH23Q	CORE PRACTICAL - II: BASIC FOOD AND BEVERAGE SERVICE	SEMESTER -II
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Total Credits: 3
Hours per Week: 3+3

PREAMBLE:

1. To learn the laying table cloth and cover.
2. To learn the basics of food service, menu compilation and presenting the bill, etc.

CONTENTS

1. Appraising and drawing of cutlery, crockery, glassware and miscellaneous equipments.
2. Serviette folds.
3. Laying and relaying of table cloths.
4. Cleaning and polishing / wiping of cutlery, crockery and glassware.
5. Carrying a light tray.
6. Carrying a heavy tray.
7. Carrying glasses.
8. Handling cutlery and crockery.
9. Manipulating service spoon and fork.
10. Service of water.
11. Arrangement of sideboard.
12. Table d'hôte cover laying.
13. A la carte cover laying.
14. Practice of simple menu compilation.
15. Receiving the guests, presenting the menu, taking orders.
16. Service of Hors d'oeuvre.
17. Service of soup, fish, and pastas.
18. Service of main course.

19. Service of salads.
20. Service of sweet.
21. Service of Cheese.
22. Service of non – alcoholic drinks, tea, and coffee.
23. Continental breakfast cover and tray set up.
24. English breakfast cover and tray set up.
25. Taking orders through telephone for room service.
26. Changing ashtray during service.
27. Presenting the bill.

TEXT BOOKS :

1. *Dennis Lillicrap, John A. Cousins & Robert Smith.* 2002. **Food & Beverage Service.** (Edition VI), ELST Publishers Ltd.
2. *Sudhir Andrews.* 2007. **Food & Beverage Service Training Manual.** (Edition I), Tata Mc Graw – Hill Publishers.

REFERENCE BOOK:

1. *R.Singaravelavan.* 2011. **Food & Beverage Service.** (Edition I), Oxford University Press Publishers.

17UCH23R	CORE PRACTICAL - III: ACCOMODATION OPERATIONS	SEMESTER -II
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**Total Credits: 2
Hours per Week: 4**

PREAMBLE:

- To learn the procedures in the housekeeping department.
- To get the basic knowledge about the different types of materials used in the housekeeping department.
- To know about the cleaning procedure for different areas and materials.

CONTENTS

HOUSE KEEPING OPERATIONS

1. Identification of cleaning equipment – selection, use, mechanism, care and maintenance.
2. Identification of cleaning agents – classification, use and care.
3. Thorough cleaning of various surfaces/finishes.
4. Polishing (metal, leather, wood, plastic etc.)
5. Bed making – Evening service.
6. Laundry – Basic principles of laundry, stain removal.
7. Room and Public area inspection.
8. Flower arrangement.
9. Duty rota preparation for housekeeping department

TEXT BOOKS :

1. *S.K. Kausal, S.N.Gautam, Accommodation operations management* –, frank bros & co Publishers ltd.
2. *Raghubalan, Smritee Raghubalan, Hotel Housekeeping – Operations and Management* –Oxford University Press.

17UCH33A	CORE- VII: INDIAN REGIONAL CUISINE	SEMESTER - III
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PREAMBLE:

- To learn the importance of Indian Regional cuisine.
- To know the various ingredients used in each state wise cuisine.
- To know about the different methods of cooking styles applied in regional cuisine.

COURSE OUTCOME:

On successful completion of the subject, a student will be able to

CO Number	CO Statement	Knowledge Level
CO1	Learn the highlights of dishes from different states, regions and staple diets, various method of cooking with dishes and recipes.	K2
CO2	Understand the Methods of cooking applied in Maharastra cuisine, Parsi, Gujarathi, Kerela Cuisine Hyderabadi and Chettinadu and its feature.	K1, K2
CO3	Learn the Regional cuisines of Karnataka, Madhyapradesh, Rajasthan, Uttarpradesh cuisine, various ingredients and equipments used in cooking	K2, K3
CO4	Classify Indian breads and Indian sweets from various states and understand about Tandoori cooking, masalas and dishes.	K2, k3
CO5	Understand the Various Indian Breakfast recipes classify the statewise Indian Festivals and dishes prepared.	K2

Mapping with programme outcomes

COS/POS	PO1	PO2	PO3	PO4	PO5
CO1	S	S	M	M	S
CO2	S	S	M	M	S
CO3	S	S	S	M	S
CO4	M	S	S	M	S
CO5	M	S	S	S	S

S- Strong M-Medium L-Low

17UCH33A	CORE - VII: INDIAN REGIONAL CUISINE	SEMESTER - III
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Total Credits: 3
Hours per Week: 3

UNIT-I

Introduction to Regional Indian Cuisine, Heritage of Indian Cuisine, Factors affecting eating habits in different parts of the country, Cuisine and its highlights of different states/regions/Staple diets, Regional cuisines of India, method of cooking, Equipment and utensils used in the kitchen. Basic Gravies, Indian Masalas.

Punjabi cuisine - Ingredients, masalas, Methods of cooking, Characteristics. Dishes with recipes - Chicken Tikka, Lassi, Kulcha Amritsari, Tarka Daal, Gajar Ka Halwa

Kashmiri Cuisine - Ingredients, masalas, Methods of cooking, Characteristics. Dishes with recipes - Rogan Josh, Dum Aloo, Wazwan, Modur Pulao, Kashmiri Shufta

Goan Cuisine - Ingredients, masalas, Methods of cooking, Characteristics. Dishes with recipes - Goan Fish Curry, Dangar, Mutton Vindaloo, Bebinca, Crab Xec Xec

UNIT-II

Mahastra Cuisine - Characteristics, ingredients, masalas, methods of cooking and dishes with recipes -Malvani Chicken, Kheema Pav, Kolambi Pulao, Amrakhand.

Gujarathi Cuisine - Characteristics, ingredients , masalas , methods of cooking and dishes with recipes – Bajri No Rotio, Puran Poli, Biranj, Dal Vada, Shrikhand.

Kerala Cuisine – Characteristics, ingredients , masalas , methods of cooking and dishes with recipes – Kaalan, Avail, Appam & Mutton Stew, Malabar Chicken Biryani, Ada Pradhaman.

Andra Cuisine - Characteristics, ingredients , masalas , methods of cooking and dishes with recipes – Sajja Rotti, Hyderabad Biryani, Pulihora, Boondi Laddu, Golichina Mamsam.

Tamilnadu Cuisine – Characteristics, ingredients , masalas , methods of cooking and dishes with recipes – Ennai Kathrikai , Chettinad Vellai Kurma, Nandu Varuval, Vathal Kulambu, Ambur Biryani.

UNIT-III

Karnataka Cuisine - Introduction, ingredients , masalas , methods of cooking and dishes with recipes – Bisi Bele Bath , Mutton Saaru, Mysore Pak, Jolada Rotti.

Madhya Pradesh Cuisine - Introduction, ingredients , masalas , methods of cooking and dishes with recipes – Mutton Seekh Kebab, Poha, Bhopali Gosht Korma, Malpua

Rajasthani Cuisine - Introduction, ingredients , masalas , methods of cooking and dishes with recipes – Gatte Ka Pulao, Panchmel Ki Sabzi, Mohan Maas, Balushahi.

Uttar Pradesh Cuisine - Introduction, ingredients , masalas , methods of cooking and dishes with recipes – Aloo Paratha, Lucknow Chicken Biryani, Veg Kofta Curry, Kaju Katli.

UNIT-IV

Indian Breads – Introduction, recipes – Naan , Pulkha, Paratha, Kulcha, Makki Ki Roti, Stuffed Paratha, Bhatara.

Famous Indian Sweets – Introduction, recipes - Gulab Jamun, Rasagulla, Rasamalai, Thirunelveli Halwa, Jangry, Ladoo. Recipes Of Indian Snacks – Samosa, Pav Bhajji, Bhel Puri, Pani Puri, Alu Bonda, Etc.

Tandoori cooking - seasoning of Tandoori Pot, Tandoori margination - Objectives and importance, Tandoori masalas, Tandoori preparations with recipes.

UNIT-V

Introduction to Indian Breakfast and recipes from regional states.

Indian Festival dishes with recipes and methods of Preparation.

TEXT BOOKS:

1. *J.IndersinghKalrajPrashad*, 2004. Cooking With Indian Master.(Edition I)
2. *ThangamE.Philip*, 2005. Modern cookery for teaching and trade. **(volume I)** (Edition V), Orient Longman Publishers.
3. *ThangamE.Philip*, 2014. Modern cookery for teaching and trade. **(volume II)** (Edition VI), Orient Longman Publishers.

REFERENCE BOOKS:

1. *Shehzd Husain & Rafi Fernandez*. 2002. Complete Book of Indian Cooking. (Edition I), Anness Publishers Limited.
2. *MridulaBaljekar*. 2002. Ultimate Indian Cook book.(Edition I), Om Book service Publishers

17UCH33B	CORE- VIII: FOOD AND BEVERAGE SERVICE	SEMESTER - III
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PREAMBLE:

- To understand the basic concept of the room service, lounge service, billing procedure and alcoholic beverages those are used in the hotel industry in worldwide



COURSE OUTCOMES:

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

CO Number	CO STATEMENT	Knowledge Level
CO1	Explain about the characteristics of room service and to execute orders in room service Lounge service, Afternoon tea service and Reception tea service	K1,K2,K3
CO2	To understand about checking controlling and billing procedures and to differentiate different types of cigars and cigarettes and to serve it to a guest.	K1,K2,K3
CO3	To understand about the different types of alcoholic beverages and its characters, beer manufacturing procedure and explain about the different spirit calculation methods.	K1,K2
CO4	To understand about the production of whisky, brandy, gin, rum tequila and its styles	K1,K2
CO5	To understand about the production of vermouth, cider , perry, aperitifs , digestives and liqueurs	K1,K2,K3

Mapping with Programme Outcomes

COS/POS	PO1	PO2	PO3	PO4	PO5
CO1	S	S	M	S	M
CO2	S	S	S	S	S
CO3	S	S	S	M	S
CO4	S	S	S	S	M
CO5	S	S	S	S	M

S- Strong M- Medium L-Low

17UCH33B	CORE- VIII: FOOD AND BEVERAGE SERVICE	SEMESTER - III
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Total Credits: 3
Hours per Week: 3

UNIT- I

Floor / Room service - Meaning, Full & Partial room service, Breakfast service in room, tray & trolley ser-up for room service.

Lounge service - Meaning, organization of lounge service.

Afternoon tea service - Means for high tea & afternoon tea, order of service.

Reception tea service - Meaning & procedure.

UNIT - II

Checking, control & Billing - Introduction & checking systems. Types of checking & checks copies, triplicate system, checking for wines & other drinks. The Bill - method of making a bill & setting the account.

Tobacco - Important tobacco producing countries of the world, quality of cigars & cigarettes serviced in hotel, strength & size of cigars, service method.

UNIT - III

Alcoholic beverage - Meaning, classification of alcoholic beverages.

Beer - Manufacturing process, types of beer, sizes of draught beer containers, beer mixed drinks. Spirit strength calculation methods (sikes, Gay Lussac and US). Spirit production methods - pot still and patent still.

UNIT - IV

Whisky - production of malt & grain whisky, styles of whisky.

Brandy - types, production and styles of cognac & Armagnac

Production & styles of Rum, Gin & Vodka.

Production & styles of tequila and other spirits.

UNIT - V

Vermouth - Meaning, types, production & styles.

Cider & Perry - Meaning, production & styles.

Aperitifs & Digestives - Meaning of Calvodos, Applejack, Poire Williams, Kirsch, Slivovitz, Framboise, Marc.

Liqueurs - Meaning, colour, flavour & country of origin of Absinthe, Advocaat, Abricotine, Anisette, Aurum, Benedictine, Chartreuse, Cointreau Crème de menthe, crème de mokka, all curacaos, Dram buie, Glavya, Gold wasser, grand marnier, Kahlua, Sambuca, Tia Maria, Vander hum.

TEXT BOOKS:

1. *Dennis Lillicrap, John A. Cousins & Robert Smith.* 2002. **Food & Beverage Service.** (Edition VI), ELST Publishers Ltd.
2. *R.Singaravelavan.* 2011. **Food & Beverage Service.** (Edition I), Oxford University Press Publishers.

REFERENCE BOOKS:

1. *John Fuller,* 2010. **Modern restaurant Service - A manual for students and Practitioners.** (Edition I), Hutchinson Publishers.
2. *John Cousins & Andrew Durkan.* 2000. **The Students Guide to Food and Drink.** (Edition I), Hodder & Stoughton Publishers.
3. *John Cousins & Andrew Durkan.* 1998. **The Beverage Book.** (Edition I), Hodder & Stoughton Publishers.

17UCH33R	CORE PRACTICAL - IV: FRONT OFFICE OPERATIONS	SEMESTER - III
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Total Credits: 2
Hours per Week: 4

PREAMBLE:

- Various procedures in front office department.
- Role of different personnel and their duties and responsibilities.

CONTENTS

FRONT OFFICE

1. Check-in and check-out procedures
2. Telephone handling skills, social skills,
3. Reservation procedure, identification of rooms through the use of conventional and destiny charts.
4. Role play of the following staffs Doorman, Bellboy, Receptionist, Information assistant, Cashier.
5. Dealing with guest mail and messages, hotel mail, staff mail.
6. Modes of bill settlement.
7. Handling guest complaints and solving problems.
8. Places of interest in and around Tamilnadu. General awareness about the places of interest in India.
9. General awareness of capitals, currencies and airlines of countries.
10. Calculation of Statistical information: house count, room position, percentage of room occupancy, percentage of single occupancy, percentage of foreign occupancy, percentage of local occupancy, percentage of walk-ins. Percentage of early departures, percentage of late departures, percentage of early arrivals, percentage of no-show, average room rate, average room rate per person.
11. Front office procedures- scanty baggage, wakeup call procedures, left luggage procedures.

TEXT BOOKS :

1. *Sudhir Andrews*, **Hotel front office Training Manual**. Mc Graw Hill Education Private Limited
2. *Sue Baker, Pam Bradley & Jeremy Huyton*. **Cassell.Principles of Hotel Front Office Operations**.

17UPA3AB	ALLIED- III: HOTEL ACCOUNTING	SEMESTER - III
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PREAMBLE :

- To introduce fundamental accounting issues and procedures required in hotels, restaurants and clubs.
- To learn accounting aspect of the information on cost, performance, expenses, revenues, results and their preparation.
- To provide relevant knowledge to future hotel managers.

COURSE OUTCOMES:

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

CO Number	CO STATEMENT	Knowledge Level
CO1	Know the concepts, conventions and rules of accounting to pass journal entries and prepare ledger accounts.	K1
CO2	Obtain knowledge to prepare final accounts of a company and to gain skills to detect and prevent errors in journal and ledger accounts.	K2
CO3	Understand about Banking and its Negotiable instrument of Banking.	K2
CO4	Obtain knowledge to know the level of material control and inventory methods. To gain knowledge about documentation procedures of purchase and stores control. Obtain skills to prepare EOQ, FIFO and LIFO.	K3
CO5	To know about methods of Hotel Accounting, Internal audit and Statutory audit.	K3

Mapping with Programme Outcomes

COS/ POS	PO1	PO2	PO3	PO4	PO5
CO1	S	S	M	S	M
CO2	S	S	S	S	S
CO3	S	S	S	M	S
CO4	S	S	S	S	M
CO5	S	S	S	S	M

S- Strong M- Medium L-Low

17UPA3AB	ALLIED - III: HOTEL ACCOUNTING	SEMESTER - III
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Total Credits: 4
Hours per Week: 4

UNIT-I

Fundamentals of Book Keeping –Objectives – Importance - Accounting Concepts and Conventions – Types of Accounting - Journal – Ledger – Subsidiary books – Purchase Book – Sales Book – Purchase Return Book - Sales Return Book – Cash Book

UNIT-II

Preparation of Trial balance-Preparation of Final accounts –Trading and Profit & Loss Account –Balance Sheet with Simple Adjustments.

UNIT-III

Banking- Introduction - Pass book. Cheque - Salient features of a Cheque – Kinds of Cheque. Crossing - Types of crossing – Material Alteration.

UNIT-IV

Cost accounting – Meaning - Definition – Preparation Cost Sheet – Stock Levels- LIFO – FIFO – EOQ - Methods of Pricing of Stock Issue. Accounting Machines & their importance in catering business.

UNIT-V

Classification of departments of hotels based on revenue. Hotel Accounting methods- ledger-Revenue generation from various departments’ internal audit and statutory audit: an introduction to internal audit and statutory audit, Distinguish between internal audit and statutory audit, implementation and review of internal audit.

Note: Distribution of Marks between problems and theory shall be 80% and 20%.

TEXT BOOKS :

1. *Vinayakam N., Mani P.L., and Nagarajan K.L., 2003, Principles of Accountancy*, Sultan Chand & Company Ltd., New Delhi.
2. *Jain S P and Narang K L, Cost accounting*, 2000, Kalyani publishers, New Delhi.

REFERENCE BOOKS :

1. *Varsha Ainapure And Mukund Ainapure, 2009, Auditing And Assurance*, PHL Learning Private Limited,
2. *Varshney, 2007, "Banking Theory, Law and Practice"* - Sultan & Chand Ltd, New Delhi.

17UCH3SA	SKILL BASED SUBJECT -I: BAKERY AND CONFECTIONERY-I	SEMESTER - III
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PREAMBLE :

- To understand the basic materials used in the bakery, yeast dough production and cookies production.
- To know the cake preparation methods and its faults.
- To understand the Role of icing in bakery product.

COURSE OUTCOMES:

On successful completion of the course, the students will be able to

CO Number	CO STATEMENT	Knowledge Level
CO1	To understand the role of raw materials used in Bakery and identify the equipments & types of oven used in bakery	K1
CO2	To understand about the Yeast dough, Types of dough, steps in Yeast dough production, types of dough making process, Bread faults and their causes	K1
CO3	Explaining the meaning of biscuits and preparation Cookies_ Production, Sandwich Cookies, Ice box Cookies, bar Cookies, macaroons	K1,K2
CO4	To understand the different types of Paste: Short crust, Sweet crust, Rough puff, puff paste, choux paste, Suet paste_ preparation	K1,K2,
CO5	To understand the Pies, production of pies. Rolling pie dough and lining pans, preparation of fillings for pies.	K1,K2

Mapping with Programme Outcomes

COS/POS	PO1	PO2	PO3	PO4	PO5
CO1	S	S	M	S	S
CO2	M	S	S	S	S
CO3	S	M	S	S	S
CO4	S	S	S	S	M
CO5	S	S	S	M	S

S- Strong M- Medium L-Low

17UCH3SA	SKILL BASED SUBJECT -I: BAKERY AND CONFECTIONERY-I	SEMESTER - III
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Total Credits: 3
Hours per Week: 3

UNIT-I

Raw materials used in Bakery and their role – flour, sugar, fat, raising agents, flavouring agents, nuts & fruits, equipments & types of oven used in bakery, Temperature for different products.

UNIT-II

Yeast dough, Types of dough, steps in Yeast dough production, types of dough making process, Controlling fermentation, Bread faults and their causes, recipes for doughnuts, hard rolls, white bread, croissant, etc

UNIT-III

Biscuits- meaning and preparation Cookies_ Production, Sandwich Cookies, Ice box Cookies, bar Cookies, macaroons, wafers and lace cookies, assorted cookies, baked meringues- procedure for making meringues.

UNIT-IV

Different types of Paste: Short crust, Sweet crust, Rough puff, puff paste, choux paste, Suet paste_ preparation, faults and products of the above pastes, Strudel& phylo- preparation.

UNIT-V

Pies- Introduction, production of pies. Rolling pie dough and lining pans, preparation of fillings for pies. Production of fruit pies and common problems with fruit pies, preparation of cream and chiffon. Common problems. Tarts and tartlets- procedure for making tarts shells, variations.

TEXT BOOKS :

1. *Yogambal Ashokkumar.* 2012. **Textbook of Bakery and Confectionary.** (Edition II), PHI Learning Pvt. Ltd.
2. John Kingslee. 2006. **A Professional Text to Bakery and Confectionary.** (Edition I), New Age International Pvt. Ltd.

REFERENCE BOOKS :

1. *John Campbell, David Foskett & Victor Ceserani.* 2008. **Practical cookery.** (Edition XI), ELST Publishers Pvt. Ltd.
2. *Wayne Gisslen.* 2000. **Professional Baking.** (Edition V), John Wiley and Sons Publishers.

17UED34I	NMEC-I: BASICS OF COOKERY	SEMESTER- III
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PREAMBLE:

- To understand the basic concepts regarding cookery, the different ingredients used and the nutrient contents in the food.
- To understand the pre-preparation of ingredients, methods involved in pre- preparation of food, etc.

COURSE OUTCOMES:

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

CO Number	CO STATEMENT	Knowledge Level
CO1	Understand about the objectives of cooking and methods of cooking food.	K1, K2
CO2	Understand the different types of cooking materials and their uses.	K2, K3
CO3	Know about the basic principles of food production and basic Indian cookery	K2, K3
CO4	Understand the basic commodities or ingredients used in cookery.	K3
CO5	Understand the preparation of ingredients and the methods of mixing food.	K1, K2

Mapping with Programme Outcomes

COS/POS	PO1	PO2	PO3	PO4	PO5
CO1	S	S	M	M	S
CO2	S	S	S	M	S
CO3	S	M	M	M	M
CO4	S	S	M	M	M
CO5	S	S	M	M	M

S- Strong M- Medium L-Low

17UED34I	NMEC-I: BASICS OF COOKERY	SEMESTER- III
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Total Credits: 2
Hours per week: 2

UNIT-I

Aims and Objectives of cooking food

Aims and Objectives of cooking food

Methods of Cooking Food

Transference of heat to food by radiation, conduction and convection.

Boiling, poaching, stewing, braising, steaming, baking, roasting, grilling, frying, microwave, pot roasting - explanation with examples.

UNIT-II

Classification of cooking materials and their uses:

- a) Foundation ingredients - Meaning, action of heat on carbohydrates, fats, proteins, minerals and vitamins.
- b) Thickening agents.
- c) Raising agents - Functions of raising agents, chemical raising agents and yeast.
- d) Salt - Uses.
- e) Liquid - Water, stock, milk, fruit juices, etc., uses of a liquid.
- f) Flavourings and seasonings - Uses and examples.
- g) Sweetening agents - Uses and examples.

UNIT-III

Basic Principles of Food Production

- i) **Vegetable And Fruit Cookery** Introduction - Classification of vegetables, Pigments and colour changes, Effects of heat on vegetables, Classification of fruits, Uses of fruit in cookery.

Basic Indian Cookery

i) Condiments & Spices Introduction to Indian food, Spices used in Indian cookery, Role of spices in Indian cookery, Indian equivalent of spices (names)

ii) Masalas Introduction, Blending of spices and concept of dry and wet masalas (Dry masalas - Aamchoori masala, garam masala, Chaat masala, chana masala, kebab masala, rasam masala, Kolhapuri masala. Wet masalas - sambar masala, Goan masala, Chettinad masala, Tandoori masala, Malabar masala, . Pastes used in cookery - Types , uses and storage.

UNIT- IV

Basic commodities

Cereals - Various types of cereals.

Fats - Various types of fats.

Oils - Various types of oils.

Milk - Various types of milk.

Cream - Various types of creams.

Types of flour used in cookery.

Types of wheat flours used in cooking.

UNIT- V

Preparation of Ingredients: Washing, Peeling and scraping, pairing, cutting (terms used in vegetable cutting, julienne, Brunoise, Macedoine, Jardiniere, Paysanne), grating, grinding, mashing, sieving, milling, steeping, centrifuging, emulsification, evaporation, homogenization.

Methods of mixing food.

Beating, Blending, Cutting, Creaming, Folding, Kneading, marinating, Sealing, Stirring, Whipping, and Whisking.

Cooking fuels - Uses and advantages of different cooking fuels.

TEXT BOOKS :

1. *Thangam E.Philip*. 2005. **Modern cookery for teaching and trade (volume I)**. (Edition V), Orient Longman Publishers.
2. *Krishna Arora*. 2009. **Theory of Cookery**. (Edition VI), Frank Brothers Publishers.

REFERENCE BOOKS :

1. *Parvinder S. Bali*. 2009. **Food Production Operations**. (Edition I), Oxford University Press.
2. *David Foskett, Ronald Kinton & Victor Cesrani*. 2004. **Practical Cookery**. (Edition X), Hodder Starghton Publishers.

17UCH43A	CORE- IX: INTERNATIONAL CUISINE	SEMESTER - IV
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PREAMBLE:

- To learn more about Asian cuisine, and methods of cooking.
- To provide the knowledge about the characteristics of international cuisines.
- To know about the ingredients used and its preparation methods.

COURSE OUTCOMES:

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

CO Number	CO STATEMENT	Knowledge Level
CO1	Know about the characteristics, ingredients used, equipments used in Chinese cuisine, Srilankan cuisine and Thai cuisine.	K2, K3
CO2	Learn about the characteristics, ingredients used, equipments used in Malaysian cuisine, Indonesian cuisine and Japanese cuisine.	K2, K3
CO3	Explain the characteristics, ingredients used, equipments used in Italian cuisine, Spanish cuisine and Russian cuisine	K2, K3
CO4	Know about the Characteristics, ingredients used, equipments used in Greek cuisine, Mexican cuisine and American cuisine.	K2, K3
CO5	Characteristics, ingredients used, equipments used in Portugese cuisine, Scandinavian cuisine and German cuisine .	K2, K3

Mapping with Programme Outcomes

COS	PO1	PO2	PO3	PO4	PO5
CO1	S	S	M	M	S
CO2	S	S	S	M	S
CO3	S	M	M	M	M
CO4	S	S	M	M	M
CO5	S	S	M	M	M

S- Strong M- Medium L-Low

17UCH43A	CORE- IX: INTERNATIONAL CUISINE	SEMESTER - IV
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Total Credits: 3
Hours per Week: 3

UNIT -I

Chinese cuisine - Characteristics, ingredients used, equipments used. Dishes with recipes - Chicken noodle soup, Wontons, Sweet and sour Pork, Chicken in garlic sauce, Chow mein, Chop suey, Hakka noodles, Chinese fried rice.

Srilankan cuisine - Characteristics, ingredients used, equipments used, Dishes with recipes - Idde Appung, Kirihoti, Ceylon chicken curry, Moju, Kalu dodol.

Thai cuisine - Characteristics, ingredients used, equipments used, Dishes with recipes - Thai prawn curry, Panang Mu, Squid Pad Ki Mao, 3-Mushroom stir fry - Thai style.

UNIT-II

Malaysian cuisine - Characteristics, ingredients used, equipments used, Dishes with Recipes - Rendang, Nasi Goreng, Lontong, Ketupat, Ikan Bakar.

Indonesian cuisine - Characteristics, ingredients used, equipments used, Dishes with recipes - Ajam Dalam Kelapa (Chicken in coconut), Adobo, Ajap Djahe, Tahitian Chicken Saute.

Japanese cuisine - Characteristics, ingredients used, equipments used, Dishes with recipes - Tamago Suimono (Egg soup), Tempura(Fried fish), Suki Yaki.

UNIT-III

Italian cuisine - Characteristics, ingredients used, equipments used, Dishes with recipes - Zuppa Pavese, Prawn Risotto, Spaghetti with meat balls, Amaretti, Potato Croquettes, Osso Bucco.

Spanish cuisine - Characteristics, ingredients used, equipments used, Dishes with recipes - Gazpacho, Tortillas, Sardinias Fritas (Fresh fried sardines), Pelota, Spanish rice, Churros (Fried batter).

Russian cuisine - Characteristics, ingredients used, equipments used, Dishes with recipes - Caviar with eggs, Studen, Caucasian Salad, Armenian soup, Beef Stroganoff.

UNIT-IV

Greek cuisine - Characteristics, ingredients used, equipments used, Dishes with recipes - Soupa Avgolemono, Psari Plaku (Baked fish), Lamb Kebab, Chicken pilaf, Cabbage Dolmos, Tzaziki.

Mexican cuisine - Characteristics, ingredients used, equipments used, Dishes with recipes - Avacado Tacos, Chicken Burritos, Mexican rice, Mexican bean salad.

American cuisine - Characteristics, ingredients used, equipments used, Dishes with recipes - Tomato Juice Cocktail, Chicken Gumbo Soup, Devilled crab, Tuna Puffs, Boston baked beans, Apppla crisp.

UNIT-V

Portugese cuisine - Characteristics, ingredients used, equipments used, Dishes with recipes - Ovos Duros a Portuguesa, Lobster a Portuguesa, Chicken a Portuguesa, Pudim de Noses, Fio de Ovos, Saurbraten.

Scandinavian cuisine - Characteristics, ingredients used, equipments used, Dishes with recipes - Grapefruit with shrimps, White Coleslaw, Kaldormor, Danish Parsley Chicken, Chocolate Chiffon Pudding.

German cuisine - Characteristics, ingredients used, equipments used, Dishes with recipes - Kartoffel suppe, Fish balls with spinach, Stuben Kuecken, Apfelstrudel.

TEXT BOOKS :

1. *Purobi Babbar*. 1995. **Flavours of China**. (Edition I), Vakils, Feffer and Simons Publishers Ltd.
2. *Josephine Bacon, Hermes*. 2006. **African and Middle Eastern cook Book**. (Edition I), Hermes House Publishers.
3. *Thangam E.Philip*, 2014. **Modern Cookery for Teaching and the Trade (Volume -II)**. (Edition VI), Orient Blackswan Private Ltd.

REFERENCE BOOKS :

1. *Lesley Chamberlain*. 2006. **Russian, German and Polish: Food and Cooking**. (Edition I), Hermes House Publishers.
2. *Emi Kazuko*. 2006. **Complete Book of Japanese Cooking**. (Edition I), Hermes House Publishers.
3. *Mary Frey Ray, Evelyn Jones Lewis*. 1988. **Exploring Professional Cooking**. (Edition I), Tata Mc Graw Hill Publishers.

17UCH43B	CORE- X: BAR OPERATIONS	SEMESTER - IV
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PREAMBLE:

- To understand the Classification of wines and that are used in different countries and know the preparation of cocktails & mock tails.
- To learn about the bar list and bar design.

COURSE OUTCOMES:

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

CO Number	CO STATEMENT	Knowledge Level
CO1	Explain about the characteristics of bar different types of bars supplies and dispense bar To understand the beverage list	K1,K2,K3
CO2	To understand about the different types of wine and its characteristics	K1,K2,K3
CO3	To understand about the different wines from France and Germany, its characteristics and its regions.	K1,K2
CO4	To understand about the different wines from Italy, about the food and wine pairing.	K1,K2
CO5	To understand about the method of making of cocktails and mock tails and spirit coffee	K1,K2,K3

Mapping with Programme Outcomes

COS/POS	PO1	PO2	PO3	PO4	PO5
CO1	M	S	M	S	M
CO2	S	S	S	S	S
CO3	S	S	S	S	S
CO4	S	S	S	S	M
CO5	S	S	S	S	M

S- Strong M- Medium L-Low

17UCH43B	CORE- X: BAR OPERATIONS	SEMESTER - IV
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Total Credits: 3
Hours per Week: 3

UNIT - I

Bar - Introduction

Bar Design: Space requirement of bar counter seating area and bar stools.

Lighting arrangements and interiors designing of bar.

Dispense bar: Meaning, glassware & equipment used in dispense bar, Garnishes & Kitchen supplies used in dispense bar.

Stocking of alcoholic beverages and bar control

Beverage list - meaning & important. Method & order of listing & pricing beverages.

UNIT - II

Wines: Meaning, classification of wines production (Red, white, rose sparkling wine Production, Aromatized & herbal wines: Meaning & production factors influencing the quality of the wine.

UNIT - III

Wines of France: Classification of French wines, important communes & their wines of Bordeaux, Burgundy, Alsace, Loire and Champagne.

Champagne: Importance, production method, styles of champagne and bottle sized - Terms.

Wines of Germany: Classification of German wines wine producing regions & wines of Germany.

UNIT - IV

Wines of Italy: classification of Italian wines, and wine producing regions. Famous wines of Italy.

Wines of South Africa, California, Australia, Spain, Portugal - Regions and famous wines. Production & styles of Sherry, Port, Madeira, Marsala.

Wine & food: Wines served with different sources of the meal, suggestions for food & wines combination. Examples of wines served with: Shell fish, soup, pasta, Fish, Red, and Pink & White meat, cheese, sweet and dessert.

UNIT - V

Cocktail - Meaning, types of cocktails, points observed while making cocktails, Recipes of Whisky, rum, Gin, Brandy, Vodka, Tequila, Champagne based cocktails. (Given in reference text only).

Mocktails - Meaning and recipes of famous mock) spirit

Coffee - Meaning, Method of preparation and examples of some spirit coffee (Irish, Scandinavian, Monk's, Royal, Dutch, Mexican, German, Italian, Caribbean, Calypso, etc)

TEXT BOOKS:

1. *Dennis Lillicrap, John A. Cousins & Robert Smith.* 2002. **Food & Beverage Service.** (Edition VI), ELST Publishers Ltd.
2. *R.Singaravelavan.* 2011. **Food & Beverage Service.** (Edition I), Oxford University Press Publishers.

REFERENCE BOOKS:

1. *John Fuller*, 2010. **Modern restaurant Service - A manual for students and Practitioners.** (Edition I), Hutchinson Publishers.
2. *John Cousins & Andrew Durkan*. 2000. **The Students Guide to Food and Drink.** (Edition I), Hodder & Stoughton Publishers.
3. *John Cousins & Andrew Durkan*. 1998. **The Beverage Book.** (Edition I), Hodder & Stoughton Publishers.

17UCH43P	CORE PRACTICAL - V: ADVANCED FOOD PRODUCTION	SEMESTER - IV
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Total Credits: 3
Hours per Week: 3+3

PREAMBLE:

➤ To learn the preparations of the different regional cuisines of India.

CONTENTS

Semester - III

Demonstration on

- Indian chaats
- pulaos & Biryanis
- Indian sweets

To Formulate 11 sets of menu consisting of 5 dishes from the following regions:

1. Andhra Pradesh.
2. Bengal
3. Chettinadu
4. Goa
5. Gujurat
6. Kashmir
7. Kerala
8. Maharashtra
9. Punjab
10. Rajasthan
11. Tamil Nadu.

SEMESTER-IV

A five course menu to be compiled consisting of [soup, fish preparation, Chinese rice/noodles, meat preparation, sweet/dumplings etc.

1. Chinese - 1 set menu
2. Sri lankan - 1 set menu
3. Italian - 1 set menu
4. Japanese - 1 set menu
5. Mexican - 1 set menu
6. American - 1 set menu
7. Greek - 1 set menu
8. Malaysian - 1 set menu
9. Thai - 1 set menu
10. Spain - 1 set menu

TEXT BOOKS :

1. *Krishna Gopal Dubey*. 2011. **The Indian cuisine**. (Edition I), PHI learning Publishers Private Ltd.
2. Chairmaine Solomon, Lansdowne. Complete Asian cook book
3. *David Foskett, Ronald Kinton & Victor Cesrani*. 2004. **Practical Cookery**. (Edition X), Hodder Starghton Publishers.
4. *Judy Bastyra & Becky Johnson*.2005. **Thai the Essence of Asian Cooking**. (Edition I), Hermes House Publishers.

REFERENCE BOOKS :

1. *Vimla Patil*. 2008. **Food Heritage of India**. (Edition II), Vakils Feffer and Simons Publishers.
2. *J. Inder singh Kalraj Prashad*. 2004. **Cooking With Indian Masters**. (Edition I), Publisher – Allied publications.
3. *Arvind saraswat*. 2001. **Professional chef: The Art of Fine Cooking**. (Edition V), UBS Publishers Private Ltd.

17UCH43Q	CORE PRACTICAL - VI: ADVANCED FOOD AND BEVERAGE SERVICE	SEMESTER - IV
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Total Credits: 3
Hours per Week: 3+3

PREAMBLE:

- To learn the beverage order taking procedure.
- The service of alcoholic and non alcoholic beverages.

CONTENTS

1. Recollecting I year portions.
2. Enumeration of glassware.
3. Beverage order taking procedure.
4. Service of red wine.
5. Service of white wine.
6. Service of rose wine.
7. Service of Sherry, Port, Madeira and Marsala.
8. Service of sparkling wine.
9. Service of bottled beer, canned beer and draught beer.
10. Service of brandy.
11. Service of whisky.
12. Service of gin.
13. Service of vodka.
14. Service of rum.
15. Service of tequila.
16. Service of aromatized wine.
17. Service of liqueur.
18. Service of liqueur coffee and spirit coffee.
19. Service of aperitifs.

20. Service of digestives.
21. Service of cocktails.
22. Compiling a wine list.
23. Compiling a menu with wine suggestions.
24. Service of cigar and cigarettes.
25. Service of High tea.
26. Service of Afternoon tea.

REFERENCE BOOKS :

1. *Dennis Lillicrap, John A. Cousins & Robert Smith.* 2002. **Food & Beverage Service.** (Edition VI), ELST Publishers Ltd.
2. *Sudhir Andrews.* 2007. **Food & Beverage Service Training Manual.** (Edition I), Tata Mc Graw – Hill Publishers.
3. *R.Singaravelavan.* 2011. **Food & Beverage Service.** (Edition I), Oxford University Press Publishers.

17UCH43T	CORE- XI: INDUSTRY ORIENTATION PRACTICE	SEMESTER - IV
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Total Credits: 5
Hours per Week: -

PREAMBLE:

- To acquire knowledge about the basic activities of a hotel's departments or other food related industries.
- To learn about the procedures followed during a food service or production in a food service outlet or outside.

CONTENTS

Description

Basic framework

The stages in Industry Orientation Report Work are given below:

- A guide will be allotted by the Department to each student.
- The student has to pursue a training program for 10 days in standard star category hotel, or in a food service outlet or in the food services organized by the department.
- Student has to maintain a diary containing the details of his training.
- The training should be pursued, which is allotted by the department only.
- Student should prepare a Report at the end of his/her fourth semester, the same has to be certified and approved by the guide.
- The training should be carried out individually and personally by the student.
- The Report should demonstrate the learning's of the student.
- The training work should be done personally by the student in conformity with the department.

Format of the Training Report

Introduction

List of trainings undergone.

Departments undergone

About the trainings & the learning's

Conclusion

CIA Marks Distribution:

One review has to be done, one at the end of his/ her fourth semester and should be asked to present the work done to the respective guide in the review. The guide will give the marks for CIA as per the norms stated below:

First Review	-	05 Marks
Work Diary	-	05 Marks

		<u>10 Marks</u>

End Semester Examination:

The evaluation for the end semester examination should be as per the norms given below:

Record Work and Presentation	-	30 Marks
Viva-Voce Examination	-	10 Marks
(Jointly given by the external and internal examiner)		_____
		40 Marks

17UMB4AA	ALLIED - IV: FOOD SAFETY AND MICROBIOLOGY	SEMESTER - IV
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PREAMBLE:

- To know about the micro-organisms which involve in our daily foods and its actions.
- To learn about the uses and hazards of the micro-organisms.

COURSE OUTCOMES:

On the successful completion of the course, students will be able to

CO Number	CO Statement	Knowledge level
CO1	To understand the basic introduction to food safety, food hazards and risks and to explain the basic principles and implementation of HACCP, ISO 22000 and food safety act.	K3
CO2	To understand the concept of Microbiology and to describe the classification of Micro-organisms and to familiarize the basic characteristics, beneficial and harmful effect of Bacteria, Yeast and Mold.	K2,K3
CO3	To recognise the concept of hygiene with an emphasis on food contamination and food preservation.	K3
CO4	To compare and understand food borne diseases, infection and intoxicification.	K3
CO5	To provide knowledge on the concept of food hygiene regulation.	K3

Mapping with Programme Outcomes

COS/ POS	PO1	PO2	PO3	PO4	PO5
CO1	S	S	M	M	M
CO2	S	M	S	S	S
CO3	S	M	S	M	M
CO4	S	S	M	M	S
CO5	S	S	M	S	M

S- Strong M- Medium L-Low

17UMB4AA	ALLIED - IV: FOOD SAFETY AND MICROBIOLOGY	SEMESTER - IV
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Total Credits: 4
Hours per Week: 4

UNIT-I

Basic introduction to food safety, food hazards & risks, HACCP: basic principles and implementation. ISO 22000, Food Safety Act.

UNIT-II

Introduction to microbiology: Relation of microbiology to hygiene – classification of micro – organisms. Factors affecting the growth of micro – organism.

Bacteria: Basic characteristics, beneficial and harmful effect of bacteria.

Yeast: Basic characteristics, beneficial and harmful effect of yeast.

Mold: Basic characteristics, beneficial and harmful effect of fungi

UNIT-III

Food hygiene, personal hygiene & General hygiene : Introduction – types of food contamination – food contamination in meat, poultry, game, raw vegetables & fruits, cereals, dairy products, fish – shellfishes.

Food preservation- principles, high temperature and low temperature preservatives.

UNIT-IV

Food borne diseases: types (infections and intoxications)

Infections – Salmonellosis, Escherichia coli

Intoxications – botulism, Staphylococcus

Common diseases caused by food borne pathogens, Preventive measures.

UNIT-V

Food hygiene regulation: Equipment - requirement for food premises.

Food sanitation, control & inspection: Inspection of drinking water, plant water, sewage water, equipment, cleaning, sanitizing.

TEXT BOOKS :

1. *Nicholas Johns*, 1991. **Managing Food Hygiene**. 1st edition. -- Macmillan Publication.
2. *W.C.Fraizer/D.C.Westhoff*, 2008. **Food microbiology**, 4th edition. - MacGraw Hill.

REFERENCE BOOK :

1. *Jay.J.* 2004.**Modern Food Microbiology**, 7th Edition -Springer

17UIT4AP	ALLIED PRACTICAL - I: COMPUTER APPLICATIONS IN HOTEL INDUSTRY	SEMESTER - IV
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Total Credits: 2
Hours per Week: 4

PREAMBLE:

- The principles of computer applications in hotel industry.
- Basic computer uses in hotels.

CONTENTS

MS-WORD

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

MS-EXCEL

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

MS-POWER POINT

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

TEXT BOOKS :

1. *Stephen L. Nelson.* 2003. **The Complete Reference Office 2000.** (Edition III), Tata Mc Graw Hill Company.
2. *R.K. Taxali.* **PC Software for Windows.** 2006. (Edition IX), Tata Mc Graw Hill Company.

REFERENCE BOOKS:

1. *Toyce Cox & Polley Urban.* 2005. **Quick Course MS Office.** (Edition IV), Galgotia Publishers Pvt. Ltd.
2. *Craig Mc Mustry.* 2006. **MS Windows Communication Foundation.** (Edition IV), Pearson Edition.

17UCH4SA	SKILL BASED SUBJECT -II: BAKERY AND CONFECTIONERY-II	SEMESTER - IV
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PREAMBLE :

- To understand the sponge and cake preparation
- To learn the sugar and chocolate confectionery and icing
- To know the preparation of hot and cold sweets.

COURSE OUTCOMES:

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

CO Number	CO STATEMENT	Knowledge Level
CO1	To understand the basic preparation methods of sponges - types of sponges- petit fours- preparation of syrups & glazes.	K1
CO2	Classification of Cake making methods- cake formula balance- common faults in cakes, Cake decoration- colour-design-templates- texture- equipment- wedding cake proportion	K1
CO3	To acquire the knowledge about the Icings, Fillings and Glazes_ Different types of Icings. Glazes and their uses.	K1,K2
CO4	To know the preparation of Chocolate and Sugar Confectionery, Liqueur Chocolate, toffees and boiled sweets, fudges, pulled sugar, blown sugar, pastilles.	K1,K2
CO5	Explain about Hot sweets, to classify the Cold sweets and Savoury goods.	K1,K2

Mapping with Programme Outcomes

COS/POS	PO1	PO2	PO3	PO4	PO5
CO1	S	S	M	S	S
CO2	S	S	S	S	S
CO3	S	M	S	S	S
CO4	S	S	S	S	M
CO5	S	S	S	S	S

S- Strong M- Medium L-Low

17UCH4SA	SKILL BASED SUBJECT -II: BAKERY AND CONFECTIONERY-II	SEMESTER - IV
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Total Credits: 3
Hours per Week: 3

UNIT-I

Sponges-Basic preparation methods- types of sponges- petit fours- preparation of syrups & glazes-steps involved in preparing large cakes- Wedding cakes, birthday cakes, gateaux basic preparation

UNIT-II

Cake making methods- cake formula balance- common faults in cakes, Cake decoration- colour-design-templates- texture- equipment- wedding cake proportion

UNIT- III

Icings, Fillings and Glazes_ Different types of Icings, - casting moulds- monogram- lettering- stencils- modern cake decoration with royal icing, Fillings and Glazes and their uses.

UNIT- IV

Chocolate and Sugar Confectionery, Liqueur Chocolate, toffees and boiled sweets, fudges, pulled sugar, blown sugar, pastilles .

UNIT-V

Hot sweets-Charlottes, fritters, pancakes, puddings, dumplings., Cold sweets-Bavarois, mousse, fruit dessert - method of preparation. Savoury goods- basic preparation- toppings- fillings- piping- examples of piping equipment & procedures.

TEXT BOOKS :

1. *Wayne Gisslen*. 2000. **Professional Baking**. (Edition V), John Wiley and Sons Publishers.
2. *John Campbell, David Foskett & Victor Ceserani*. 2008. **Practical cookery**. (Edition XI), ELST Publishers Pvt. Ltd.
3. *John Kingslee*. 2006. **A Professional Text to Bakery and Confectionary**. (Edition I), New Age International Pvt. Ltd.

REFERENCE BOOK :

1. *Yogambal Ashokkumar*. 2012. **Textbook of Bakery and Confectionary**. (Edition II), PHI Learning Pvt. Ltd.

17UCH4SP	SKILL BASED PRACTICAL-I : BAKERY AND CONFECTIONERY	SEMESTER - IV
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Total Credits: 3
Hours per Week: 3+3

PREAMBLE:

- The types of cookies, cakes, paste's, pies, tarts, and chocolate preparation.

CONTENTS

Yeast Goods

Crisp crusted Bread
Soft crusted Bread
Sour dough white bread
Baba and Savarin
Danish pastry
Brioche
Croissants
Bread rolls
Muffins
Dough nuts
Cookies
Biscuits
Puff paste, Sweet crust, cakes:

Puff Pastry

Fruit flan

Custard Flan
Fruit Pies
Tarts.
Sponge cakes
Plum cakes
Swiss rolls
Petit fours
Chocolates

TEXT BOOKS:

1. *Wayne Gisslen*. 2000. **Professional Baking**. (Edition V), John Wiley and Sons Publishers.
2. *John Campbell, David Foskett & Victor Ceserani*. 2008. **Practical cookery**. (Edition XI), ELST Publishers Pvt. Ltd.
3. John Kingslee. 2006. **A Professional Text to Bakery and Confectionary**. (Edition I), New Age International Pvt. Ltd.

REFERENCE BOOK:

1. *Yogambal Ashokkumar*. 2012. **Textbook of Bakery and Confectionary**. (Edition II), PHI Learning Pvt. Ltd.

17UED44I	NMEC -II: BASIC COOKERY PRACTICAL	SEMESTER-IV
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Total Credits: 2
Hours per week: 2

OBJECTIVE :

- To get the basic knowledge about food production and practices in kitchen.
- To learn the basic preparations of Indian and Continental dishes.

CONTENTS

To demonstrate dishes with simple application consisting of dishes from the following courses.

1. Indian snacks preparations
2. Indian sweets
3. Indian rice preparations
4. Indian dal preparations
5. Indian breads & gravies
6. Pulaos & Biryanis
7. Indian vegetable preparations
8. Indian meat preparations

TEXT BOOKS :

1. *Thangam E.Philip*. 2005. **Modern cookery for teaching and trade (volume I)**. (Edition V), Orient Longman Publishers.
2. *Thangam E.Philip*. 2014. **Modern cookery for teaching and trade (volume II)**. (Edition VI), Orient Longman Publishers.

REFERENCE BOOKS:

1. *David Foskett, Ronald Kinton & Victor Cesrani*. 2004. **Practical Cookery**. (Edition X), Hodder Starghton Publishers.

17UCH53T	CORE- XII: INDUSTRIAL EXPOSURE TRAINING REPORT	SEMESTER - V
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Total Credits: 10

PREAMBLE:

- To acquire knowledge about the activities of the different departments of the hotel.

Description

Basic framework

The stages in Industrial Training Report Work are given below:

- A guide will be allotted by the Department to each student.
- The student has to pursue the training program in standard star category hotels
- Student has to maintain the work diary.
- The training should be pursued in the hotel allotted by the department only.
- Student should prepare a Training Report at the end of his/her training, the same it has to be certified and approved by the guide. (the IET Report should be in the Standard Format).
- The training should be carried out individually and personally by the student.
- The IET Report, should demonstrate the learning's of the students.
- The training certificate copy must be enclosed in the Report.
- The training work should be done personally by the student in conformity with the approved hotel.

Format of the Training Report

Introduction to the place where the hotel is situated

Introduction to the hotel

Departments of the hotel

About the trainings & the learning's

Conclusion

CIA Marks Distribution:

A minimum of two reviews have to be done, one at the time finalizing the questionnaire/identifying the primary data and the second review at the time of commencement of report writing. They should be asked to present the work done to the respective guide in the two reviews. The guide will give the marks for CIA as per the norms stated below:

First Review	-	10 Marks
Second Review	-	10 Marks
Third Review	-	10 Marks
Work Diary	-	10 Marks

40 Marks

End Semester Examination:

The evaluation for the end semester examination should be as per the norms given below:

Record Work and Presentation	-	40 Marks
Viva-Voce Examination (Jointly given by the external and internal examiner)	-	20 Marks

60 Marks

17UCH53P	CORE PRACTICAL - VII: TRAINING SELF-ASSESSMENT PRACTICAL	SEMESTER - V
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Total Credits: 6

PREAMBLE:

- To expose the knowledge acquired during the training about the activities and work that is done in different departments of the hotel.

CONTENTS

DESCRIPTION:

- The students undergone the training program in a standard star category hotel and have got trained in the departments allotted by the hotel.
- The Student should prepare any five items from any departments in which he has got trained.
- The food products or others in the practical should be prepared individually by the student.
- The practical should demonstrate the learning's of the students.

Semester Examination:

The evaluation for the semester examination should be as per the norms given below:

Presentation	-	40 Marks
Viva-Voce Examination	-	10 Marks

(Products will be examined and evaluated
by the external and internal examiner)

50 Marks

17UCH63A	CORE- XIII: COLD KITCHEN AND STORE MANAGEMENT	SEMESTER - VI
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PREAMBLE:

- Understand about Larder department or the Garde manger and its activities.
- Understand about Charcuterie, whole processed meats and its garnishes.
- Learn about Purchasing, receiving and storing of various food products.

COURSE OUTCOME:

On the successful completion of the subject, a student will be able to

CO Number	CO Statement	Knowledge Level
CO1	Define Larder kitchen, its layout, functions, duties and responsibilities, equipments and understand about Charcuterie.	K2
CO2	Understand about Cold Preparations - Aspic and gelee, Chaud-Froids, Panada, Terrines and Pates , Galantine - Mousse, Mousseline and Processed whole meats - Ham and Bacon.	K1, K2
CO3	Learn about the products that are made in the cold kitchen - brines, marinades and salad preparations and also about garnishes.	K2, K3
CO4	Understand about Store Management, its functions and Types records in stores in a hotel.	K2, K3
CO5	Know about Storing control -facilities and equipments storage of foods, cleanliness, safety of storage areas, HACCP and the duties of a storekeeper.	K2

Mapping with programme outcomes

COS/ POS	PO1	PO2	PO3	PO4	PO5
CO1	S	S	M	M	S
CO2	S	S	M	M	S
CO3	S	S	S	M	S
CO4	M	S	S	M	S
CO5	M	S	S	S	S

S- Strong M-Medium L-Low

17UCH63A	CORE- XIII: COLD KITCHEN AND STORE MANAGEMENT	SEMESTER - VI
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Total Credits: 4
Hours per Week: 4

UNIT-I

Larder: Essential of larder control, Importance and functions of larder in main kitchen, Duties and responsibilities of Larder chef, Equipments and tools used in Larder, layout of larder.

Charcuterie

Charcuterie – Meaning, Charcuterie products.

Forcemeats – Meaning and Types (Campagne, Straight method, Gratin – style, Mousseline-style, Emulsion forcemeat).

Sausages – Meaning, Types and components of sausages.

Casings - Meaning, Types

UNIT-II

Cold Preparations

Aspic and gelee – Meaning and preparation

Chaud-Froids - Meaning and preparation of Chaud-Froid sauce.

Panada- Meaning and Types

Terrines and Pates - Meaning and preparation of Pates,

Galantine - Meaning

Mousse & Mousseline – Meaning

Processed whole meats

Ham - Basic preparation techniques (Curing, Drying, smoking)

Bacon – Meaning and types

UNIT-III

Cold Kitchen

Brines – Types, preparation, curing - methods

Marinades – Types and uses

Difference between Brines, cures & marinades.

Quenelles, Parfaits, Roulades – meaning & preparation

Salads – Meaning, points to be remembered, Composition of a salad, types (Simple, mixed and combinations), selection and presentation of a salad, salad dressings.

Garnishes: Importance of garnishes, examples of garnish for soup, fish, meat, salad, sweet and dessert.

UNIT-IV

Store Management:

Types, Principles, Standard recipe formulation, Inventory Management, Re order levels, Bin Management, Yield Management, Food costing, and Store control procedure, Stock taking procedure.

Types of records in stores.

Bin card, Stores Ledger, Departmental Requisition Book, Stock sheets, Delivery notes, Invoices, Credit notes and Statements.

UNIT-V

Storing control – Introduction - condition of facilities and equipments (temperature, storage containers, and shelving, Storage of perishable foods, cleanliness and safety of storage areas.

HACCP – meaning and uses in food industry.

Arrangement of foods, rotation of stock

Location of storage facilities, security, dating and pricing

The storekeeper – Introduction, Duties.

TEXT BOOKS:

1. *Parvinder S. Bali* 2012, **International Cuisine and Food Production Management.** (Edition I) Oxford University Press Publishers.
2. *David Foskett, Ronald Kinton & Victor Cesrani,* 2001. **Theory of Catering.** (Edition IX), Hodder Starghton Publishers.
3. *Bernard Davis & Sally Stone.* 2005, **Food & Beverage Management.** (Edition III), ELBS Publishers.

REFERENCE BOOK:

1. *Arvind saraswat.* 2001, **Professional chef: The Art of Fine Cooking.** (Edition V) UBS Publisher Private Ltd.
2. *Wayne Gisslen.* 2001. **Professional cooking.** (Edition VI), John Wiley and sons.
3. *Jerald w. Chesser.* 2003. **The Art and science of Culinary preparation.** (Edition I), The Educational Institute of the American Culinary Federation.

17UCH63B	CORE- XIV: CATERING OPERATIONS MANAGEMENT	SEMESTER - VI
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PREAMBLE:

- To understand the aspects of gueridon service.
- To learn the types of function catering, planning of buffets for outdoor catering
- To learn about the menu engineering and budgeting for F& B.

COURSE OUTCOMES:

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

CO Number	CO STATEMENT	Knowledge Level
CO1	Handle equipments , prepare and serve dishes from gueridon.	K1,K2,K3
CO2	Know the types of functions and service methods for each and plan for different types of buffets.	K1,K2,K3
CO3	To understand the procedure followed in outdoor catering and specialized forms of service.	K1,K2.K3
CO4	To understand the concept of menu engineering and merchandising	K1,K2,K3
CO5	To understand the preparation of budget, training needs of staff of food and beverage service department and to acquire customer relation and social skills.	K1,K2,K3

Mapping with Programme Outcomes

COS/POS	PO1	PO2	PO3	PO4	PO5
CO1	S	S	M	S	M
CO2	S	S	S	S	S
CO3	S	S	S	S	S
CO4	S	S	S	S	S
CO5	S	S	S	M	M

S- Strong M- Medium L-Low

17UCH63B	CORE- XIV: CATERING OPERATIONS MANAGEMENT	SEMESTER - VI
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Total Credits: 3
Hours per Week: 3

UNIT-I

Gueridon Service: Introduction, Mis-en-place for gueridon. Special equipments used, care & maintenance of equipment, taking the order, method of serving the dish at the table, carving and jointing at the table, carving trolley, dishes prepared on the gueridon, flambéing.

UNIT-II

Function catering: Introduction, types of function, function service staff and responsibilities, service methods in function catering, booking and organization of functions, function menus, wines tabling, seating arrangements, banquets lay-outs. Instructions to service staffs, order of service for a formal function, reception and ordering of wines. Wedding organization - procedure at a wedding buffet, reception, family line-up, procedure for toasts. Planning of buffets - sit down service and fork buffets, procedures required for exhibitions, seminars, fashion shows, trade fairs etc.

UNIT-III

Outdoor catering: Meaning, preliminary survey of the place and comfort of party, hiring of service personnel, making a list of service equipment required, setting" up counters and allotting stations. Specialized forms of service: Hospital tray service, Airline service, Railway service.

UNIT-IV

Menu Engineering: Meaning, Menu Engineering Terminology, Menu Engineering Worksheet, Remedial action, Problems and Limitations. Menu Merchandising: Methods of pricing menus, Shape & fold of menu, Size of menu, Type & colour of paper or card, Typefaces, Layout, Printing & reprinting.

UNIT-V

Budgeting for the F&B Department: Budgeting control, the budgeting cycle, limiting factors, sales forecasting. Staff organization and training: Staff organization, level of demand, duty rotas, staff training, terms used in training, planning of training. Customer relation: Introduction, minimizing customer relation problems, customer satisfaction. Social skills.

TEXT BOOKS:

1. *Dennis Lillicrap, John A. Cousins & Robert Smith.* 2002. **Food & Beverage Service.** (Edition VI), ELST Publishers Ltd.
2. *Sudhir Andrews.* 2007. **Food & Beverage Service Training Manual.** (Edition I), Tata Mc Graw – Hill Publishers.
3. *R.Singaravelavan.* 2011. **Food & Beverage Service.** (Edition I), Oxford University Press Publishers.

REFERENCE BOOKS:

1. *John Fuller,* 2010. **Modern restaurant Service – A manual for students and Practitioners.** (Edition I), Hutchinson Publishers.
2. *Bernard Davis & Sally stone.* 2005. **Food & Beverage Management.** (Edition III), ELBS Publishers.

17UCH63P	CORE PRACTICAL - VIII: CONTINENTAL COOKERY	SEMESTER - VI
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**Total Credits: 2
Hours per Week: 4**

PREAMBLE:

- To learn about continental cuisines.
- To get knowledge about international cuisines.
- To learn about Asian cuisine.

CONTENTS

DEMONSTRATION ON THE FOLLOWING:

- a. Ice carving
- b. Vegetable carving
- c. Butter carving
- d. Aspic Jelly preparation and presentation
- e. forcemeat
- f. Panada
- g. Galantine
- h. Ballotine
- i. Pate terrine

CONTINENTAL CUISINE (INDIVIDUAL)

To formulate 10 sets of menu consisting of 6 dishes from the following courses mentioned below:

- Hors-doeuvr - Simple or Compound
- Soup
- Egg
- Pasta/rice/ Fish
- Mutton/Veal/Beef/Pork Poultry/Furred game/

- Feathered game, Potatoes
- Vegetables/Salads
- Sweet
- Savoury
- Dessert

TEXT BOOKS :

1. *David Foskett, Ronald Kinton & Victor Cesrani. 2004. Practical Cookery.* (Edition X), Hodder Starghton Publishers.
2. *Thangam E.Philip. 2014. Modern cookery for teaching and trade (volume II).* (Edition VI), Orient Longman Publishers.

REFERENCE BOOKS :

1. *Arvind saraswat. 2001. Professional chef: The Art of Fine Cooking.* (Edition V), UBS Publishers Private Ltd.
2. *Lesley Chamberlain. 2006. Russian, German and Polish: Food and Cooking.* (Edition I), Hermes House Publishers.

17UCH63Q	CORE PRACTICAL - IX: FOOD AND BEVERAGE SERVICE OPERATIONS	SEMESTER - VI
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Total Credits: 2
Hours per Week: 4

PREAMBLE:

- The arrangement for banquets, buffets, gueridon service, etc.

CONTENTS

- 1. Recollecting I and II year portions.**
- 2. Preparing duty rotas.**
- 3. Banquets:**
 - a. Booking procedure
 - b. Preparing banquet menus
 - c. Space area requirements
 - d. Table plans/Arrangements
 - e. Service toasting
 - f. Informal banquets (Viz., Reception, Cocktail parties, Seminar, Exhibitions, Fashion shows, Trade fair, Wedding, Outdoor catering, etc)
- 4. Buffets:**
 - a. Area requirements
 - b. Planning & Organization
 - c. Sequence of food (Indian & Continental)
 - d. Types of buffet display
 - e. Equipment supplies
 - f. Checklist.

5. Gueridon Service:

- a. Types of trollies
- b. Gueridon equipment
- c. Gueridon ingredients
- d. Service of courses and dishes from gueridon.

REFERENCE BOOKS:

1. *Dennis Lillicrap, John A. Cousins & Robert Smith.* 2002. **Food & Beverage Service.** (Edition VI), ELST Publishers Ltd.
2. *Sudhir Andrews.* 2007. **Food & Beverage Service Training Manual.** (Edition I), Tata Mc Graw – Hill Publishers.
3. *R.Singaravelavan.* 2011. **Food & Beverage Service.** (Edition I), Oxford University Press Publishers.

17UCH6EB	ELECTIVE-I: FOOD & BEVERAGE MANAGEMENT	SEMESTER - VI
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PREAMBLE:

- To know the functions and constraints of managing food and beverage.
- To learn about the cost factors, storing, issuing, function catering, management, etc.
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COURSE OUTCOMES:

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

CO Number	CO STATEMENT	Knowledge Level
CO1	To understand the functions, responsibilities, constraints & objectives of F&B department and the meal and drink experience.	K1
CO2	To understand about the purchasing and receiving of food and beverages with standard purchase specifications.	K1
CO3	To understand about the Storing, issuing and controlling of food and beverages.	K1,K2
CO4	To know about the elements of cost and Variance analysis.	K1,K2
CO5	To know about Function catering, Banquets, Banquet protocols, Informal banquet and Buffets	K1,K2

Mapping with Programme Outcomes

COS/POS	PO1	PO2	PO3	PO4	PO5
CO1	S	S	S	M	S
CO2	S	S	S	S	S
CO3	S	S	S	S	S
CO4	S	S	S	S	M
CO5	M	S	S	S	S

S- Strong M- Medium L-Low

17UCH6EB	ELECTIVE-I: FOOD & BEVERAGE MANAGEMENT	SEMESTER - VI
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Total Credits: 4
Hours per Week: 4

UNIT-I

Food & Beverage Management: Introduction - Food & Beverage function - Responsibilities & objectives of F&B department - Constraints of food & beverage management - Cost & market orientation (Cost structure & profitability, demand for product, capital intensity, nature of the product). The meal /drink experience: Food & drink, variety in menu choice, level of service, value for money, interior design, atmosphere & mood, expectation & identification, location / accessibility and staff.

UNIT-II

Purchasing: The nature of purchasing - The main duties of purchase manager -Importance of purchase functions - The purchasing procedure - The selection of a supplier - supplier rating - Aids to purchasing - The purchasing of food & beverages -Standard purchase specification: Meaning & objective - The purchase specification for food & beverages.
Receiving: Objective - Receiving procedure - Receiving of expensive commodities -Returnable containers - Blind receiving - Dispatch to stores or user department -Clerical procedures & forms used.

UNIT-III

Storing & issuing: Storing & issuing of food & beverages. Stock taking of food & beverages - Stock turnover - Stock levels. Food control: Objectives of food cost control - The essentials of a control system - Calculation of

food cost - Methods of food control -Food. Control check list - Obstacles to food cost control.Beverage **Control:** Objectives of beverage control - Calculation of beverage cost - Methods of beverage control - Beverage control checklist.

UNIT-IV

Elements of cost: Cost defined, basic concepts of profit, control aspect, pricing aspects. Cost dynamics: Fixed & variable costs - Break even charts - Turn over & unit costs.

Variance analysis: Standard cost - Standard costing - Cost Variances - Material Variances - Overhead variances - Labour variances - Fixed overhead variances - Sales variance.

UNIT-V

Function catering, Banquets - History, Types, Organization of Banquet department, Duties & responsibilities Sales, Booking procedure, Banquet menus.

Banquet protocol

Space Area requirement, Table plans/arrangement, Misc-en-place, Service, Toasting.

Informal banquet

Reception, Cocktail parties, Convention, Seminar, Exhibition, Fashion shows, Trade Fair, Wedding, Outdoor catering.

Buffets

Introduction, Factors to plan buffets, Area requirement,. Planning and organization Sequence of food, Menu planning, Types of Buffet, Display, Sit down, Fork, Finger, Cold Buffet, Breakfast Buffets, Equipment, Supplies, Check list.

TEXT BOOKS :

1. *Bernard Davis & Sally stone. 2005. Food & Beverage Management.* (Edition III), ELBS Publishers.
2. *R.Singaravelavan. 2011. Food & Beverage Service.* (Edition I), Oxford University Press Publishers.

REFERENCE BOOKS :

1. *S.K.Bhatnagar. 2009. Managing Food and Beverage Operations.* (Edition I), Frank Brothers and Company Publishers.
2. *Mohinder Chand, 2009. Managing Hospitality Operations* (Edition I). Anmol Publications Pvt. Ltd.

17UCH6EC	ELECTIVE-I: HOSPITALITY MARKETING MANAGEMENT	SEMESTER - VI
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PREAMBLE:

- To enable the students to acquire knowledge about the Hospitality customers.
- To get the concept about Hospitality products, services and sales.
- To know the Hospitality products promotion and pricing strategies.

COURSE OUTCOME:

On the successful completion of the subject, the student will be able to

CO Number	CO Statement	Knowledge Level
CO1	Understand the Customer behavior Decision-Making in Hospitality.	K2
CO2	Know about the Hospitality products and services and get knowledge in Branding, Product-service dynamics.	K1, K2
CO3	Understand about Hospitality Sales and Selling Principles.	K2, k3
CO4	Understand about Hospitality Promotion through Marketing and Marketing Communication System.	K2, k3
CO5	Know about Pricing Strategies, Pricing Techniques and procedures	K2

Mapping with Programme Outcomes

COS/POS	PO1	PO2	PO3	PO4	PO5
CO1	S	S	M	M	S
CO2	S	S	M	M	S
CO3	S	S	S	M	S
CO4	M	S	S	M	S
CO5	M	S	S	S	S

S- Strong M- Medium L-Low

17UCH6EC	ELECTIVE-I: HOSPITALITY MARKETING MANAGEMENT	SEMESTER - VI
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Total Credits: 4
Hours per Week: 4

UNIT-i

Behaviour of Hospitality customers:

Introduction, factors influencing customer behavior, Decision- Making model, Problem-solving Process, Organizational buyer behavior.

UNIT-II

Hospitality products and services:

Introduction, Dimensions of a Hospitality product, marketing strategies for products, Product positioning, product differentiation, branding, customer benefit strategy, Hospitality service dynamics, product-service dynamics.

UNIT-III

Hospitality Sales:

Introduction, Sales objectives, sales Force Strategy, Sales Force Structure, Selling Principles, Steps for effective selling, Managing the sales force, in house selling.

UNIT-IV

Hospitality Promotion:

Introduction, Hospitality communication channels, Hospitality Marketing Communication System, Promotional objectives, buying influences in Hospitality Services, Promoting products and services, web marketing.

UNIT-V

Pricing Strategies:

Introduction, Factors affecting pricing decisions, Broad pricing strategies, Pricing techniques and procedures, segmented pricing, Revenue Management.

TEXT BOOKS:

1. Sudhir Andrews, 2009. Sales and Marketing (Edition I), Tata Mc.Graw Hill Publishers. New Delhi.

REFERENCE BOOK:

1. Robert D. Reid & David C.Bojanic 2012. Hospitality Marketing Management, (Edition V)Wiley India Edition publishers Ltd.

17UCH6ED	ELECTIVE-II: ROOM DIVISION MANAGEMENT	SEMESTER - VI
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PREAMBLE:

- To acquire knowledge on salesmanship, guest relations.
- To learn about the planning and evaluation of management.
- To know the managerial and organizing skill for managing room divisions.

COURSE OUTCOME:

On the successful completion of the subject, the student will be able to

CO Number	CO Statement	Knowledge Level
CO1	Define Organization setup in Room Division.	K1
CO2	Understand about Salesmanship and Role of Reservation Department.	K1, K2
CO3	Analyse of Guest Relations Complaints and Resolving them.	K2, k3
CO4	Understand about Planning and Evaluating Operations.	K2
CO5	Understand Managerial skills for room Division Management.	K2

Mapping with Programme Outcomes

COS/POS	PO1	PO2	PO3	PO4	PO5
CO1	S	S	M	M	S
CO2	S	S	M	M	S
CO3	S	S	S	M	S
CO4	M	S	S	M	S
CO5	M	S	S	S	S

S- Strong M- Medium L-Low

17UCH6ED	ELECTIVE-II: ROOM DIVISION MANAGEMENT	SEMESTER - VI
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Total Credits: 4
Hours per Week: 4

UNIT-1

Organization, Setup and Importance:

Layout and working organization, coordination process.

Brief introduction to its nature of Room Division

Vitality of proper front staff. Theory and applicability.

UNIT-II

Salesmanship:

Communication skills, Developing Salesmanship, Upselling and Techniques. Role of Reservation Department in sales.

Selling for a full house in lean business seasons.

UNIT-III

Analysis of Guest Relations Complaints:

Effect of complaints on brand image and revenue.

Analysis of complaints, Methods of resolving them, Follow up systems.

UNIT-IV

Planning and Evaluating Operations:

Planning, organizing, controlling, staffing, leading, coordinating, budgeting. Establishing rooms rates, methods.

Evaluating operations- Daily operations report, Occupancy report, Room Revenue Analysis, Income statement, Room's income statement.

UNIT-V

Managerial skills for room division management

Room division management function- Planning, Organizing, Coordinating, Staffing, Controlling and Evaluating, Importance of Leadership.

Organization:

Staff Motivation, Cross Training, recognition, communication, incentive programs, Performance appraisals. Skills training- prepares to train present the training, practice skills.

TEXT BOOKS:

1. Jatashankar R.Tewari.2009 **Hotel Front Office Operations and Management**, (Edition I), Oxford University Press.
2. Sue Baker, Pam Bradley & JEREMY Huyton, 2003. **Principles of Hotel Front Office Operations**. (Edition II), Thomson Asia Pvt Ltd.

REFERENCE BOOKS:

1. *Sudhir Andrews, 2008.Front Office Management & Operations-I Edition TATA McGraw- Hill*

17UCH6EE	ELECTIVE-II: FAST FOOD OPERATIONS	SEMESTER - VI
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PREAMBLE:

- To enable the students to acquire knowledge about fast food outlets.
- To Know about Operation and its Management, selling techniques.
- To get the idea about business opportunities in Fast Food outlets.

COURSE OUTCOME:

On successful completion of the subject, the student will be able to

CO Number	CO Statement	Knowledge Level
CO1	Define Fast Food Operations and its functions.	K2
CO2	Understand about Fast Food Market and changing Pattern in Fast Food Restaurants.	K1, K2
CO3	Apply the Various Methods of Service, Billing Methods.	K2
CO4	Understand about Service Standards and Handling service problems.	K2, k3
CO5	Know the List of Fast Food chains in the world	K2

Mapping with Programme Outcomes

COS/POS	PO1	PO2	PO3	PO4	PO5
CO1	S	S	M	M	S
CO2	S	S	M	M	S
CO3	S	S	S	M	S
CO4	M	S	S	M	S
CO5	M	S	S	S	S

S- Strong M- Medium L-Low

17UCH6EE	ELECTIVE-II: FAST FOOD OPERATIONS	SEMESTER - VI
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Total Credits: 4
Hours per Week: 4

UNIT-I

Introduction to Fastfood Operations & Management:

The Fast Food Business:

A Brief History, Types of Operation, Consumer Pattern.

Managing Fast food operation:

Management - Concept, A practical Approach, Marketing and control.

UNIT-II

Social concern & Management:

A Few Definitions, Responsibilities in Today Fast Food Market, Off-Hour Sale Service to different Age Group, Changing Patterns, Helth Concern.

Food Groups Fast Nation, Junk Food, Super Size Me, Western Pattern Diet, Chew on This, List of Fast Food Restaurants, Slow Food.

UNIT-III

Operation:

Types Of Equipment, A Guest oriented approach, Method of Service , Billing Methods, Planning of Menu. Product Control, Cash Control, Role of International popular cuisine in Fast Food. Filling stations, Street vendors and concessions cuisine, variants.

UNIT-IV

Selling Techniques:

A Service orientation, Establishing Service Standards, basic Selling Procedure, Handling Service Problems, Techniques & strategies.

UNIT-V

International Fast Food Chains:

History, Menu, Operating Procedures, Customer service of McDonald's ,Domino's Pizza, Pizza Corner, Pizza Hut.

TEXT BOOK:

1. Bay Book, Fast Food, Publisher – Bay Books
2. Metti. M.C.Anmol, Hotel management Sales and Marketing Service.
3. Lea R. Dopson, John, Food And Beverage Cost Control, Publisher-Wiley & Son

REFERENCE BOOKS:

1. Andres F. Smith – Encyclopedia of Junk Food And Fast Food- Green Wood Publishing.
2. PremavathySeetharaman, Interior Design And Decoration, Publisher- Cbs.
3. Katie Brown, Outdoor Entertaining: Taking TheParty Outside, Publisher-Little Broun & Co.

17UCH6EF	ELECTIVE-II: HUMAN RESOURCE MANAGEMENT	SEMESTER - VI
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PREAMBLE:

- The functions of human resource management
- Planning manpower for an establishment and the actions carried out.
- To identify the performance appraisal of the labour.

COURSE OUTCOMES:

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

CO Number	CO STATEMENT	Knowledge Level
CO1	Understand the meaning, nature and Functions of Human Resource Department, The role of HR Manager, Organization of HR Department - HR policies & procedures.	K1
CO2	Outline the concept of manpower planning, Recruitment & Selection , Tests & Interviews – Placement & Induction.	K1
CO3	Learn about Performance appraisal, Job evaluation, Promotion and to identify the approaches of good human relations - Job satisfaction , Labour turnover - Punishment.	K1,K2
CO4	Explain about the wages and salary administration and to compare the Labour welfare and social security - Safety, health & security - retirement benefits to employees.	K1,K2
CO5	Understand about the Industrial relations, Trade unionism, Grievance handling and Managing conflicts.	K1,K2

Mapping with Programme Outcomes

COS/POS	PO1	PO2	PO3	PO4	PO5
CO1	S	S	S	S	M
CO2	S	S	M	S	S
CO3	S	S	S	S	S
CO4	S	M	S	S	S
CO5	S	S	S	S	S

S- Strong M- Medium L-Low

17UCH6EF	ELECTIVE-II: HUMAN RESOURCE MANAGEMENT	SEMESTER - VI
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Total Credits: 4
Hours per Week: 4

UNIT-I

Human Resource Management - Meaning, nature, scope, and objective -
Functions of Human Resource Department - The role of HR Manager -
Organization of HR Department - HR policies & procedures.

UNIT-II

Manpower planning - Concept, organization & practice, Manpower
planning techniques - Short term and long term planning. Recruitment &
Selection - Job analysis - Description - Job specification - Selection Process
- Tests & Interviews – Placement & Induction.

UNIT-III

Performance appraisal - Job evaluation & merit rating - Promotion -
Transfer and demotion - Human relations - Approaches to good human
relations - Job satisfaction - morale and discipline -. Labour turnover -
Punishment.

UNIT-IV

Wages and salary administration - Development Sound Compensation
structure. Direct & Indirect costs, Fringe benefits, CTC (Cost to Company)
Concepts & its implications - Regulatory provisions - Incentive system -
Labour welfare and social security - Safety, health & security - retirement
benefits to employees.

UNIT-V

Industrial relations - Trade unionism - Grievance handling - Developing Grievance Handling System - Managing conflicts - Collective bargaining and workers participation.

TEXT BOOK :

1. *C.B.Mamoria, 1984. - Personnel Management, I edition* - Himalaya Publishing House.

17UCH6EG	ELECTIVE-III: TOURISM AND HOSPITALITY BUSINESS	SEMESTER - VI
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PREAMBLE :

- To know about the business tourism
- Role of a tourism planning and marketing processes
- To view the future trends in travel and tourism.
- How the hotel Technology aids for the Current tourism trend.

COURSE OUTCOMES:

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

CO Number	CO STATEMENT	Knowledge Level
CO1	Explain about Tourism business: Defining categories of business travel, business tourism market and to know about incentive travel.	K1
CO2	Outline the Planning for tourism, its need and its types, market analysis.	K1
CO3	To acquire the knowledge about Future trends in tourism and to know about the types of hotel rooms, globalization Professionalism.	K1,K2
CO4	To understand the Future trends in travel and to know the difference between services and physical products and customer relationship management.	K1,K2,
CO5	To explain the hotel technologies and global distribution systems, outline Web marketing, its elements.	K1,K2

Mapping with Programme Outcomes

COS/POS	PO1	PO2	PO3	PO4	PO5
CO1	S	M	S	S	S
CO2	S	S	S	S	S
CO3	M	S	S	S	S
CO4	S	S	S	S	S
CO5	S	S	S	M	S

S- Strong M- Medium L-Low

17UCH6EG	ELECTIVE-III: TOURISM AND HOSPITALITY BUSINESS	SEMESTER - VI
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Total Credits: 4
Hours per Week: 4

UNIT-I

Tourism business : Defining business travel, categories of business travel, business tourism market, the structure of the market, incentive travel, defining incentive, travel as an incentive, marketing objectives, destination choice, decision makers, computer appointment scheduling, types of events, events and tourism, environment, economics

UNIT-II

planning and environment: Planning for tourism, need for planning, integrated planning, assessment of tourist demand and supply, establishing objectives, preparation of a master plan, territorial planning, basic infrastructure, financial planning, human resource planning, monitoring progress, marketing and promotion, planning processes, market analysis, environmental planning

UNIT-III

Future tourism trends: introduction, neo tourism, new initiatives in tourism. Future trends in hospitality – transformation of hospitality industry, markets of the future, reservations of the future, hotel rooms of the future, surge of hotel technology, innovations of the future, future dining trends- globalization. Professionalism.

UNIT-IV

Future travel trends – introduction, space travel, sea travel, air travel. The future guest – introduction, profile of gen-Y. Guest service – introduction,

difference between services and physical products, understanding customer's needs and wants. customer relationship management.

UNIT-V

Hotel technology and global distribution systems - travel technology, global distribution systems. Web marketing - the internet, marketing, web marketing, and advantages of web marketing, addressability, interactivity, flexibility, accessibility, service improvements, cost savings. Elements of website marketing - website marketing planning and strategies, website design, website design, website promotion, importance of websites today.

TEXT BOOKS :

1. *A.K.Bhatia*. 2007. **The Business of Tourism Concepts and Strategies**. (Edition I), Sterling Publishers Private Limited.
2. *Sudhir Andrews*, 2007. **Introduction to Tourism & Hospitality Industry**. First edition. Tata McGraw-hill Publishing company ltd.

REFERENCE BOOKS :

1. *A.K.Bhatia*. 2004. **International Tourism Management**. (Edition I), Sterling Publishers Private Limited.
2. *Pran Nath Seth*. 2006. **Successful Tourism Management** Volume I & II . (Edition V), Sterling Publishers Private Limited.

17UCH6EH	ELECTIVE-III: FOOD SERVICE FACILITY PLANNING	SEMESTER - VI
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PREAMBLE:

- To understand about the concepts of planning a food service area.
- To know about different concepts of planning process and to learn about the various requirements of the food service outlets.

COURSE OUTCOMES:

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

CO Number	CO STATEMENT	Knowledge Level
CO1	Explain about the characteristics of food service facility planning	K1,K2,K3
CO2	Understand the process of planning and the procedure of preparing prospectus.	K2,K3
CO3	Explain the procedure of planning a function, work flow in kitchen and planning of atmosphere.	K2.K3
CO4	Understand about the concept of work place design and different equipment requirement and its customization.	K2,K3
CO5	Know about the space requirement in service area and planning of lay out.	K1,K2,K3

Mapping with Programme Outcomes

COS/POS	PO1	PO2	PO3	PO4	PO5
CO1	S	S	S	S	S
CO2	S	S	S	S	S
CO3	S	S	S	S	S
CO4	S	S	S	S	S
CO5	S	S	S	S	M

S- Strong M- Medium L-Low

17UCH6EH	ELECTIVE-III: FOOD SERVICE FACILITY PLANNING	SEMESTER - VI
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Total Credits: 4
Hours per Week: 4

UNIT-I

Food service facilities planning:

Introduction, Design & layout.

Planning:

Characteristics, scope, objectives, facilitating production, materials handling, space utilization, maintenance and cleaning, cost control, investment in equipment; labour utilization, supervision, flexibility.

UNIT-II

The planning process:

Preliminary planning information, prospectus, commissioning planners, developing the concept, equipment requirements, space requirements, developing preliminary plans, preparation of final plans, preparing specifications, bidding & awarding contracts, constructions.

Preparing the prospectus:

Importance, customer & user characteristics, development of the menu, service, atmosphere, and operational characteristics. The feasibility study: Importance, the market survey, site analysis, cost estimates, operating capital, projected income.

UNIT-III

Functional planning:

Functions, concepts of flow, functional requirements, receiving, storage, preparation, cooking, baking, serving, dishwashing, pot & pan washing, waste disposal, other requirements.

Planning the atmosphere:

Atmosphere & mood, color, lighting, acoustics, noise and music, climate control, furnishings, exterior design, advertising & public relations.

UNIT-IV

Work place design:

Developing work places, work place environment, concepts of motion economy, materials handling, designing safe work places.

Equipment requirements:

Methods, equipments check list, broilers, griddles, ovens, ranges, steam-jacketed kettles, steamers, ware washing equipments. Waste disposals, equipment selection.

UNIT-V

Space requirements:

Introduction, space estimates, total facility size, dining areas, production areas, space calculations, receiving area, storage areas, serving areas dining areas.

Layout facilities:

Space arrangement, flow, other criteria for layout, layout configurations, relationship charts for layout, layout guides, layout of storage areas, layout of main cooking areas, layout of preparation areas, layout of serving areas, layout of dishwashing areas.

TEXT BOOKS:

1. *S.K.Bhatnagar*. 2009. **Managing Food and Beverage Operations**. (Edition I), Frank Brothers and Company Publishers.
2. *Bernard Davis, Andrew Lockwood, Ioannis Pantelidis & Peter Akott*. 2008. **Food and Beverage Management**. (Edition IV), Elsevier India Publisher Pvt. Ltd.

REFERENCE BOOKS:

1. *Mohini Sethi & Surject Malhan*. 2006. **Catering Management - An Integrated Approach**. (Edition II), New Age International Publishers.
2. *David Foskett, Ronald Kinton & Victor Cesrani*. 2001. **Theory of Catering**. (Edition IX), Hodder Starghton Publishers.

17UCH6EI	ELECTIVE-III: HOTEL LAW	SEMESTER - VI
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PREAMBLE:

- To know about the concepts of Food laws and legislation
- To learn about the legislation of liquors and food industries

COURSE OUTCOMES:

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

CO Number	CO STATEMENT	Knowledge Level
CO1	Know about the Indian Contract Act	K2
CO2	Understand about the Food Legislation	K2, K3
CO3	Understand about the Liquor Legislation	K2, K3
CO4	Know about the Industrial Legislation	K3
CO5	Learn about the Laws Relating To Hospitality, Environment Protection Act and Shops and Establishment Act	K2

Mapping with Programme Outcomes

B.Sc-CS & HM (Students admitted from 2017-2018 onwards)

COS/POS	PO1	PO2	PO3	PO4	PO5
CO1	S	S	M	M	S
CO2	S	S	S	M	S
CO3	S	M	M	M	M
CO4	S	S	M	M	M
CO5	S	S	M	M	M

S- Strong M- Medium L-Low

17UCH6EI	ELECTIVE-III: HOTEL LAW	SEMESTER - VI
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Total Credits: 4

Hours per Week: 4

UNIT-I

The Indian Contract Act

Definition of Contract-essential elements of a valid contract-classification of contracts-voidable contract-void contract illegal agreement-express contract-implied contract-executed contract-executory contract. Offer-definition-essentials of a valid offer when does an offer come to an end. Acceptance-essentials of valid acceptance-communication of offer acceptance revocation-when complete.

UNIT-II

Food Legislation

Principles of food laws-acts regarding prevention of food adulteration, definition, authorities under the act, procedure of taking a sample purchase right, warranties, guest control order or food services order in force from time to time. Essential commodities ct, ISU, AGMARK.

UNIT-III

Liquor Legislation

Types of licenses, drinking in the licensed premises and different types of permits. Liquor control act, distinction between guest and bar, guest relationship, by laws as affecting catering establishments, (to be discussed in details).

UNIT-IV

Industrial Legislation

Factories Act, Payment of Wages Act, Industrial Disputes Act, Apprentices Act, Provident Fund Act, Trade Unions Act (each Act to be discussed in brief with particular reference to hotel industry).

UNIT V

Laws Relating To Hospitality- Hygiene, Sanitation and Adulteration

Food adulteration - laws for prevention of it in India - ISI standard, prevention of food adulteration act, AGMARK.

Environment Protection Act

Powers of the central Govt. prevention and control of environment pollution

Shops and Establishment Act

Introduction-definition-adult-family-commercial establishment-employer-employee-exemption-registration-daily and Weekly working hours-overtime-annual leave with wages. Consumer protection councils, procedure for redressal of grievances.

TEXT BOOK :

1. *E.Dharmaraj*. 2008. **Food and Hotel Legislation and Policies**. (Edition I), New Age International publishers.

REFERENCE BOOK :

1. *Amitabh Devendra*. 2013. **Hotel Law**. (Edition I), Oxford University Press Publishers.

17UCH6SA	SKILL BASED SUBJECT- III: BAR MANAGEMENT	SEMESTER - VI
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PREAMBLE:

- To enable the students to acquire knowledge about the basics of bar operations.
- To get the concept of making cocktails and standardized recipes and
- To understand the procedure of Mixology and selling techniques.

COURSE OUTCOMES:

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

CO Number	CO STATEMENT	Knowledge Level
CO1	Learn the bar layout and different types of bar and its set-up	K1,K2
CO2	Understand the process of business planning in bar.	K1,K2
CO3	Know the procedure for maintaining different types of ledgers maintained in bar.	K1,K2,K3
CO4	Understand the procedure of purchasing, storing, issuing, and inventory control.	K1,K2,K3
CO5	Understand the method of preparation of cocktails and mocktails	K1,K2,K3

Mapping with Programme Outcomes

B.Sc-CS & HM (Students admitted from 2017-2018 onwards)

COS/POS	PO1	PO2	PO3	PO4	PO5
CO1	S	S	S	S	S
CO2	S	S	S	S	S
CO3	S	S	S	S	S
CO4	S	S	S	S	S
CO5	S	S	S	S	M

S- Strong M- Medium L-Low

17UCH6SA	SKILL BASED SUBJECT- III: BAR MANAGEMENT	SEMESTER - VI
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Total Credits: 3
Hours per Week: 3

UNIT-I

Introduction to bar operations, bar layout, Design Space, bar equipments & supplies, various types of bars.

UNIT-II

Business Planning & marketing: Interior Decorations, the Bartender & art of Mixology, Service procedure & selling techniques, Bar sales. Steps to increase bar sales. Bar customer requirements, Up selling and promotional offers

UNIT-III

Records of ledgers maintained in the bar, bar costing, and its procedures. Beverage control, cash control.

UNIT-IV

Bar operations- Purchasing, storing, issuing, and Inventory control, safety measures and security features and control.

UNIT-V

Cocktails – Preparation methods, recipes, types.

TEXT BOOKS:

1. *Chakravarti.B.K.* 2009. **Bar Management and Control.** (Edition I), Aph Publishing Corporation.
2. *Bernard Davis, Andrew Lockwood, Ioannis Pantelidis & Peter Akott.* 2008. **Food and Beverage Management.** (Edition IV), Elsevier India Publisher Pvt. Ltd.
3. *John Fuller & A.J. Currie.* 2002. **The Waiter.** (Edition I), Sterling Book House Publishers. Mumbai.

REFERENCE BOOK:

1. *Sue Pressley & Paul Turner.* 2004. **1001 Cocktails.** (Edition I), Parragon Publishing Company.

17UCHSS1	SELF STUDY PAPER-I: FOOD PRESERVATION	SEMESTER - I to V
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OBJECTIVES :

- To know about the concepts of food preservation.
- To know about the different food preservation techniques.

UNIT-I

Basic considerations: Aims and objectives of preservation & processing of foods, Degree of perishability of unmodified foods, Causes of quality deterioration and spoilage of perishable foods, intermediate moisture foods, wastage of foods.

UNIT-II

Preservation of foods by low temperatures:

(A) Chilling temperatures: Consideration relating to storage of foods at chilling temperatures, Applications and procedures, Controlled and Modified atmosphere storage of foods, Post storage of foods.

(B) Freezing temperatures: Freezing process, Slow and fast freezing of foods and its consequence, other occurrences associated with freezing of foods. Technological aspects of pre freezing, Actual freezing, Frozen storage and thawing of foods.

UNIT-III

Preservation of foods by high temperatures: Basic concepts in thermal destruction of microorganisms. Heat resistance and thermophilic microorganisms. Cooking, Blanching, Pasteurization and Sterilization of foods.

UNIT-IV

Preservation by water removal: (a) Principles, Technological aspects and application of evaporative concentration process; Freeze concentration and membrane process for food concentrations. (b) Principles, Technological aspects and application of drying and dehydration of foods, Cabinet, tunnel, belt, bin, drum, spray, vacuum, foam mat, fluidized-bed and freeze drying of foods.

UNIT-V

Principles, Technological aspects and application of sugar and salt, Antimicrobial agents, Biological agent

TEXT BOOKS :

1. *Subbulakshmi.G, Food Processing and Preservation* - New Age International Publishers.
2. *Singh.N.P, Fruit and Vegetable Preservation* - Oxford University Press Publishers

REFERENCE BOOKS :

1. *Sathe.A.Y, First Course in Food Analysis* - Newage International Publishers.
2. *NIIR Board, Complete technology book on processing dehydration, canning, Preservation of fruits* - NIIR

17UCHSS2	SELF STUDY PAPER-II: EVENT MANAGEMENT	SEMESTER - I to V
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OBJECTIVES :

1. To know about the concepts of events and its nature.
2. To know about the different activities in event management.

UNIT- I

Concepts of resorts management - planning - marketing - maintaining and development of resorts, Types of resorts - major players in resort industry in India - Sterling group, Mahindra group, etc., Introduction to Conventions, Exhibitions and Meetings (MICE), components of the conference market. Introduction to convention venues - Characteristics of conferences and conventions.

UNIT-II

The nature of conference markets - the demand for conference facilities. The economic and social significance of conventions. The impacts of conventions on local and national communities demographic trends - geographical distribution. An international market perspective. An introduction to planning professional meets. Management of conference at site. Role of Travel agency in the management conference.

UNIT- III

Contract negotiations: The law of professional Meeting and convention check list. Development of convention - hotel sales and marketing plan - hotel convention service management.

