

(Abstract)

B Sc Hotel Management and Catering Science Programme -under Choice Based Credit and Semester System- Scheme and Syllabus modified w e f 2022 admission -approved -orders issued.

ACADEMIC C SECTION

Acad/C2/16587/NGC/2021

Dated: 04.04.2025

- Read:-1. U O No Acad/C2/16587/NGC/2021 dated 26.10.2021, 18.08.2023, 30.09.2023 and 20.02.2024.
2. E mail dated 24.01.2025 from the Principal, Kerala Institute of Hospitality Management.
3. Minutes of the meeting of the Standing Committee of Academic Council held on 05.03.2025.
4. Orders of Vice Chancellor in file of even No dated 3.4.2025

ORDER

1. Scheme and Syllabus of the B.Sc. Hotel Management and Catering Science Programme was implemented at Kerala Institute of Hospitality Management College, Thalassery w e f 2021 admission and certain modifications were effected thereafter vide the papers read (1) above.
2. As per the Regulations, applicable to the Programme, there is a Generic Elective course of total 2 credits and the Syllabi of all the UG programmes coming under the Regulation, except the Hotel Management programme, offered Generic Elective Course with 25 mark (external 20 mark and Internal 5 marks). However, as per the Syllabus of Hotel Management and catering science Programme, 50 marks is assigned for Generic Elective course with external 40 marks and internal 10 marks.
3. Subsequently, The Principal, Kerala Institute of Hospitality Management vide the paper read (2) above, submitted the syllabus of B Sc Hotel Management and Catering science Programme after rectifying the error occurred in the mark distribution of Generic Elective course, for approval.
4. Considering the matter, the Vice Chancellor has ordered to place the same, before the Standing Committee of Academic Council for consideration.
5. The Standing Committee of Academic Council held on 05.03.2025, vide paper read 3, considered the modified syllabus of B.Sc Hotel Management and Catering science programme and recommended to approve the same.
6. The Vice Chancellor after considering the recommendation of the Standing Committee of the Academic council and in exercise of the powers of the Academic Council conferred under Section 11(1) Chapter III of Kannur University Act, 1996 and all other enabling provisions read together with, **approved the Modified Scheme and Syllabus of the B Sc Hotel Management and Catering Science Programme and accorded sanction to implement the same w e f 2022 admission**, subject to report to the Academic Council.
7. Modified Scheme and Syllabus of B Sc Hotel Management and Catering Science Programme w e f 2022 admission, is attached with this U O and uploaded in the University website.
- Orders are issued accordingly.

Sd/-

Bindu K P G

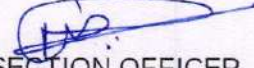
DEPUTY REGISTRAR (ACADEMIC)

For REGISTRAR

To: 1. The Controller of Examination (Through PA)
2. The Principal, Kerala Institute of Hospital Management

Copy To: 1. The Examination Branch (through PA to CE to circulate among the section concerned))
2. JR II Exam
3. Computer Programmer
4. PS to VC/PA to R
5. ES I & II Section
6. DR/AR Academic
7. Web Manger (For uploading in the website)
8. SF/DF/FC

Forwarded / By Order


SECTION OFFICER







BSc HOTEL MANAGEMENT AND CATERING SCIENCE

(UNDER THE FACULTY OF SCIENCE, KANNUR UNIVERSITY)

**AS PER THE REGULATIONS FOR
CHOICE BASED CREDIT AND SEMESTER SYSTEM FOR UNDER GRADUATE
PROGRAMME 2019**

(OUTCOME BASED EDUCATION SYSTEM)

UNDER LANGUAGE REDUCED PATTERN

**SYLLABUS FOR
BSc HOTEL MANAGEMENT AND CATERING SCIENCE
CORE, COMPLEMENTARY ELECTIVE, AND GENERIC ELECTIVE
COURSES OF**

**BSC HOTEL MANAGEMENT AND CATERING SCIENCE
*Programme***

CHOICE BASED CREDIT AND SEMESTER SYSTEM

(2022 ADMISSION ONWARDS)

Prepared by

R. Singaravelavan, Principal, SIHM, Kozhikode / Principal (i/c), KIHM, Thalassery, Kerala

Examined by

Dr. Kannan, Director and Professor, Centre for Tourism and Hotel Management, Madurai Kamaraj University, Tamil Nadu

Mr. K. Rajasekhar, Principal, Institute of Hotel Management and Catering Technology, Trivandrum, Kerala

KANNUR UNIVERSITY
VISION AND MISSION STATEMENTS

Vision: To establish a teaching, residential and affiliating University and to provide equitable and just access to quality higher education involving the generation, dissemination and a critical application of knowledge with special focus on the development of higher education in Kasargode and Kannur Revenue Districts and the Manandavady Taluk of Wayanad Revenue District.

Mission:

- > To produce and disseminate new knowledge and to find novel avenues for application of such knowledge.
 - > To adopt critical pedagogic practices which uphold scientific temper, the uncompromised spirit of enquiry and the right to dissent.
 - > To uphold democratic, multicultural, secular, environmental and gender sensitive values as the foundational principles of higher education and to cater to the modern notions of equity, social justice and merit in all educational endeavours.
 - > To affiliate colleges and other institutions of higher learning and to monitor academic, ethical, administrative and infrastructural standards in such institutions.
 - > To build stronger community networks based on the values and principles of higher education and to ensure the region's intellectual integration with national vision and international standards.
 - > To associate with the local self-governing bodies and other statutory as well as non-governmental organizations for continuing education and also for building public awareness on important social, cultural and other policy issues.
-

KANNUR UNIVERSITY
PROGRAMME OUTCOMES (PO)

PO 1. Critical Thinking:

Acquire the ability to apply the basic tenets of logic and science to thoughts, actions and interventions.

Develop the ability to chart out a progressive direction for actions and interventions by learning to recognize the presence of hegemonic ideology within certain dominant notions.

1.3 Develop self-critical abilities and also the ability to view positions, problems and social issues from plural perspectives.

PO 2. Effective Citizenship:

Learn to participate in nation building by adhering to the principles of sovereignty of the nation, socialism, secularism, democracy and the values that guide a republic.

Develop and practice gender sensitive attitudes, environmental awareness, empathetic social awareness about various kinds of marginalisation and the ability to understand and resist various kinds of discriminations.

Internalise certain highlights of the nation's and region's history. Especially of the freedom movement, the renaissance within native societies and the project of modernisation of the post-colonial society.

PO 3. Effective Communication:

Acquire the ability to speak, write, read and listen clearly in person and through electronic media in both English and in one Modern Indian Language

Learn to articulate, analyse, synthesise, and evaluate ideas and situations in a well-informed manner.

Generate hypotheses and articulate assent or dissent by employing both reason and creative thinking.

PO 4. Interdisciplinarity:

Perceive knowledge as an organic, comprehensive, interrelated and integrated faculty of the human mind.

Understand the issues of environmental contexts and sustainable development as a basic interdisciplinary concern of all disciplines.

Develop aesthetic, social, humanistic and artistic sensibilities for problem solving and evolving a comprehensive perspective.

INDEX

S.NO	PARTICULARS	PAGE NO
1	Introduction	6
2	PSO Statements	6
3	Eligibility for Admission	7
4	Structure of the Program	7
5	Credit and Marks Distribution for various categories of Courses	8
6	Scheme of the Examination	11
7	Generic Elective Courses	14
8	Industrial Training	15
9	Project	16
10	Credits	17
11	Attendance	17
12	Evaluation	17
13	Grading	23
14	Award of Degree	26
15	Syllabus	27
16	Scheme of Examination and syllabus of First Semester	28
17	Scheme of Examination and syllabus of Second Semester	53
18	Scheme of Examination and syllabus of Third Semester	75
19	Scheme of Examination and syllabus of Fourth Semester	103
20	Scheme of Examination and syllabus of Fifth Semester	108
21	Scheme of Examination and syllabus of Sixth Semester	141

BSc. HOTEL MANAGEMENT AND CATERING SCIENCE

Regulation, Scheme & Syllabus

Introduction

The hospitality industry is one of the fast-growing industries today across the world. There is a huge demand for a highly trained man power in operational, supervisory, and managerial levels of various sectors of the Hospitality Industry. The 3-year degree programme in Hotel Management and Catering Science is designed to impart adequate knowledge and training to the students to meet the requirements of the different segments of the Hospitality Industry and to face the challenges of the dynamic industry.

In this program. Industrial Exposure training is introduced in the fourth semester as a part of the curriculum to provide an opportunity to the students to understand the real work environment of four core functional departments of the Hotel Industry and to interact with the guests and the co-workers confidently.

French is recommended as Second additional Language since most of the culinary terms are in French.

The program also motivates the students to become entrepreneurs.

This program will ensure the aspiring students to have a promising career in the Hospitality industry.

PSO STATEMENTS

- PSO1. To provide adequate knowledge and skills necessary for all levels of positions in the various sectors of the hospitality industry across the world
- PSO2. To provide required operational and managerial skills in Production, Food and Beverage Service, Housekeeping and Front Office Operations
- PSO3. To develop the required skills in Accounts, Management, Entrepreneurship, Research Methodology
- PSO4. To impart necessary skills to do the research
- PSO5. To enhance the communication skills for a better career in the Hospitality Industry.
- PSO6. To provide basic working skills in French.
- PSO7. To provide the basic knowledge in food safety, food science and nutrition
- PSO8. To create an awareness on the importance of protecting the environment
- PSO9. To provide an opportunity to start own business

1. TITLE OF THE PROGRAMME

This DEGREE shall be called BACHELOR OF SCIENCE IN HOTEL MANAGEMENT AND CATERING SCIENCE (Language Reduced Pattern –LRP) under the Faculty of Science.

2. ELIGIBILITY FOR ADMISSION

A Pass in Higher Secondary Examination of the state or an Examination accepted by the University as equivalent thereto with a minimum 45% marks in aggregate.

The maximum age limit for admission shall be 23 years as on 1st June of the academic year. For SC/ST candidates, the age limit is 25 years as on 1st June of the academic year.

Reservation of Seats to SC/ST and other reservation categories

The rules for reservation of seats for SC/ST candidates and other reservation categories as laid down by the State Government from time to time will be followed.

3. DURATION OF THE PROGRAMME

The programme shall be of six semesters, distributed over a period of 3 Academic years. The odd semesters (1, 3, 5) shall be from June to October and the even semesters (2, 4, 6) shall be from October/November to March. Each semester shall have 90 working days of 5 hours each inclusive of all examinations.

4. MEDIUM OF INSTRUCTION

The medium of instruction and examination shall be in English.

STRUCTURE OF THE PROGRAM

Total number of courses for the entire BSc HM&CS Programme is 41 which are spread through 120 credits. The courses of the program are grouped into 4 categories as follows.

1. Common courses
2. Core courses
3. Complementary Elective Courses and
4. Generic Elective Course

Common Courses

There shall be 10 Common courses (Total 38 Credits) for completing the programme. These Common Courses from 1-4 shall be taught by the English teachers, 5 and 6 by the teachers of Additional Language and the general awareness courses by the teachers of departments offering core courses concerned. The additional languages are French, German and Spanish. The Institute/College concerned can offer any one of these additional languages. Code assigned to all the common courses is “A”

Core Courses

Core courses are the main courses of the programme. These are offered by the parent department. The number of core courses are 26 including Industrial Training and Project work. Core courses are taught in all the semesters. Code assigned to all the Core courses is “B”

Complementary Elective Courses

These courses are related to the core course which supplements the core course. Code assigned to Complementary Elective Courses is “C”

Generic Elective Course Courses

This Course of 2 credits is open to all the students of other disciplines except the students of the parent department. This course will be taught in 5th Sem. Code assigned to Generic Elective Course is “D”

All the Core, Complementary Elective Courses and Generic Elective courses for the programme shall be taught by the Hotel Management faculties.

Credit and Marks Distribution for Various Categories of Courses

CATEGORIES OF COURSE		NO. OF PAPERS	CREDITS	MARKS
Common Courses (CODE A)	Common Course English	4	14	200
	Additional Common Course	2	8	200
	General Awareness Course	4	16	400
Core Courses (CODE B)		26	64	2600
Complementary Elective Course (CODE C)		4	16	400
Generic Elective Course (CODE D)		1	2	25
TOTAL		41	120	3825

Number of Papers in Each Category and Semester Assigned

Category of Course and Code	Theory	Practical	Project & IET Report	Total Papers	Total Marks	Credit	Semester Assigned
Common English Course Code A	4	---	----	4	200	14	I,II
Addl. Common Course Code A	2	----	----	2	200	08	I,II
General awareness Course Code A	4	---	----	4	400	16	III,V,VI
Core Course Code B	15	9	2	26	2600	64	I,II,III,IV, V,VI
Complementary Elective Course. Code C	4	---	----	4	400	16	III,V,VI
Generic Elective Course Code D	1			1	25	02	V
TOTAL	30	9	2	41	3825	120	

Semester	Course	credit	Hours/ week	Total Credits	Total Hours
1	Common Course English I	4	5	18	25
	Common Course English II	3	4		
	Additional Common Course I	4	4		
	Core course 1	3	3		
	Core Course 2	2	2		
	Core Course 3	2	2		
	Core Course	--	3		
	Core course	--	2		
2	Common Course English III	4	5	23	25
	Common Course English IV	3	4		
	Additional Common Course II	4	4		
	Core Course-4	3	3		
	Core Course-5	3	3		
	Core Course-6	3	3		
	Core Course-7	3	3		

3	General Awareness Course 1	4	3	25	25
	Core Course-8	2	2		
	Core Course-9	2	3		
	Core Course-10	2	3		
	Core Course-11	2	2		
	Core Course-12	3	3		
	Core Course-13	2	2		
	Core Course-14	2	2		
	Core Course-15	2	2		
	Complementary Elective Course 1	4	3		
4	Core Course-16	5	*	5	*
5	General Awareness Course 2	4	3	22	25
	General Awareness Course 3	4	4		
	Core Course-17	2	3		
	Core Course-18	2	3		
	Core Course-19	2	3		
	Core Course-20	2	3		
	Core Course	--	1		
	Complementary Elective Course-2	4	3		
	Generic Elective Course	2	2		
Semester	Course	credit	Hours/ week	Total Credits	Total Hours
6	General Awareness Course-4	4	3	27	25
	Core Course-21	2	3		
	Core Course-22	3	3		
	Core Course-23	3	3		
	Core Course-24	3	3		
	Core Course-25	2	2		
	Core Course-26	2	2		
	Complementary Elective course-3	4	3		
	Complementary Elective Course-4	4	3		
	TOTAL			120	150

*Students will be undergoing 17 weeks (17 x 6 = 102 days) training in a star Hotels during the fourth Semester

6. SCHEME OF EXAMINATION

SEMESTER I

No.	Course Code	Title	Marks			Duration of Exam	Contact Hrs / Wk	Credit
			Internal	External	Total			
1	1A01ENG	Common Course English I	10	40	50	3 hrs	5	4
2	1A02ENG	Common Course English II	10	40	50	3 hrs	4	3
3	1A01FRE/ 1A01GER/ 1A01SPN	French I/German I/ Spanish I	20	80	100	3 hrs	4	4
4	1B01HMC	Food Production I	20	80	100	3 hrs	3	3
5	1B02HMC	Food and Beverage Service I	20	80	100	3 hrs	2	2
6	1B03HMC	Introduction to Hospitality Industry	20	80	100	3 hrs	2	2
		Food Production Practical I				---	3	
		Food and Beverage Service Practical I				---	2	
TOTAL			100	400	500		25	18

SEMESTER II

No.	Course Code	Title	Marks			Duration of Exam	Contact Hrs / Wk	Credit
			Internal	External	Total			
1	2A03ENG	Common Course English III	10	40	50	3 hrs	5	4
2	2A04ENG	Common Course English IV	10	40	50	3 hrs	4	3
3	2A02FRE/ 2A02GER/ 2A02SPN	French II/German II/ Spanish II	20	80	100	3 hrs	4	4
4	2B04HMC	Food Production II	20	80	100	3 hrs	3	3
5	2B05HMC	Food and Beverage Service II	20	80	100	3 hrs	3	3
6	2B06HMC	Food Production Practical I	20	80	100	4 hrs	3	3
7	2B07HMC	Food and Beverage Service I	20	80	100	3 hrs	3	3
TOTAL			120	480	600		25	23

SEMESTER III

No.	Course Code	Title	Marks			Duration of Exam	Contact Hrs / Wk	Credit
			Internal	External	Total			
1	3A01HMC	Food Safety	20	80	100	3	3	4
2	3B08HMC	Bakery and Confectionery	20	80	100	3	2	2
3	3B09HMC	Introduction to Alcoholic Beverages	20	80	100	3	3	2
4	3B10HMC	Front Office	20	80	100	3	2	2
5	3B11HMC	Housekeeping	20	80	100	3	3	2
6	3B12HMC	Bakery and Confectionery Practical	20	80	100	4	3	3
7	3B13HMC	Food and Beverage Service Practical II	20	80	100	3	2	2
8	3B14HMC	Front Office Practical	20	80	100	3	2	2
9	3B15HMC	Housekeeping Practical	20	80	100	3	2	2
10	3C01HMC	Food Science and Nutrition	20	80	100	3	3	4
TOTAL			200	800	1000		25	25

SEMESTER IV

No.	Course Code	Title	Marks			Duration of Exam	Contact Hrs / Wk	Credit
			Internal	External	Total			
1	4B16HMC	Industrial Training Practical	20	80	100	3 hrs	---	5
TOTAL			20	80	100		---	5

SEMESTER V

No.	Course Code	Title	Marks			Duration of Exam	Contact Hrs / Wk	Credit
			Internal	External	Total			
1	5A02HMC	Environmental Studies	20	80	100	3	3	4
2	5A03HMC	Accounts	20	80	100	3	4	4
3	5B17HMC	Food Production III	20	80	100	3	3	2
4	5B18HMC	Food and Beverage Service III	20	80	100	3	3	2
5	5B19HMC	Food Production Practical II	20	80	100	4	3	2
6	5B20HMC	Food and Beverage Service Practical III	20	80	100	3	3	2
		Project	--	---	---	--	1	--
7	5C02HMC	Functions of Management	20	80	100	3	3	4
8		Generic Elective Course	5	20	25	2	2	2
TOTAL			145	580	725		25	22

SEMESTER VI

No.	Course Code	Title	Marks			Duration of Exam	Contact Hrs / Wk	Credit
			Internal	External	Total			
1	6A04HMC	Entrepreneurial Development	20	80	100	3	3	4
2	6B21HMC	Larder and Kitchen Administration	20	80	100	3	3	2
3	6B22HMC	Food and Beverage Management	20	80	100	3	3	3
4	6B23HMC	Research Methodology	20	80	100	3	3	3
5	6B24HMC	Financial Management	20	80	100	3	3	3
6	6B25HMC	Project	20	80	100	3	2	2
7	6B26HMC	MS Office Practical	20	80	100	3	2	2
8	6C03HMC	Facility Planning	20	80	100	3	3	4
9	6C04HMC	Hotel Engineering	20	80	100	3	3	4
TOTAL			180	720	900		25	27

GENERIC ELECTIVE COURSES

(Offered to the students of other disciplines)

No.	Course Code	Title	Marks			Duration of Exam	Contact Hrs / Wk	Credit
			Internal	External	Total			
1	5D01HMC	Food Cost Control	5	20	25	2hrs	2	2
2	5D02HMC	Food Safety	5	20	25	2hrs	2	2
3	5D03HMC	Introduction to Hospitality Industry	5	20	25	2hrs	2	2

7. INDUSTRIAL TRAINING

Industrial Exposure training for a duration of 17 weeks in a not less than 3-star Hotels is introduced in the fourth semester as a part of the curriculum requirement.

The primary objective of this training is to provide an opportunity to the students to understand the actual work environment in the four core departments of the Hotel. Students will be able to observe the latest technology applied and the latest trends followed in the Hotels. The students will be able to interact with the guests and understand their needs. At the end of the training, the students' communication skills, confidence level and overall personality will improve.

Training arrangement will be made by the Training Coordinator of the Institute. Once the student has been selected / deputed for Industrial Training by the institute, he/she shall not be permitted to undergo IT elsewhere. In case students make direct arrangements with the hotel for Industrial Training, these will necessarily have to be approved by the institute. Students selected through campus interviews will not seek Industrial Training on their own.

The students should undergo training from the date announced by the Institute. No student is allowed to deviate from the training schedule unless approved by the Principal of the Institute for a valid reason.

The duration of training will be 17 weeks. This would be divided into four/five weeks training in each of the four key areas of the Hotel- Food Production, Food & Beverage Service, Accommodation Operations & Front Office Operations.

Industrial Training will require an input of 102 working days i.e. (17 weeks x 06 days = 102 days). A student can avail leave to a maximum of 15% (15 days) only with prior permission of the hotel authorities. Minimum 75 % of attendance is required to appear for the end term examination. The Vice-Chancellor of the University can condone the shortage of attendance maximum of fourteen days on Medical grounds, if eligible, as per the University regulations.

Any student having less than the required percentage of attendance i.e 75% will have to compensate the attendance shortage during the summer vacation of the second year and to appear for the examination in the next academic year at the end of fourth semester. Only one chance will be given to compensate the attendance shortage. It is mandatory that every student complete the Industrial Training before he appears for 6th Semester examination.

Students on training will be contacted frequently by the Training coordinator of the Institute.

During the training, each student should maintain a log book. They should enter the daily activities, skills acquired and the observations in the log book and get it signed by the immediate supervisor.

At the end of the training, each student should prepare a training report. The content of the training report will include the Certificate page of the Institute, Certificate page of the Examiners, Copy of the Certificate issued by the Hotel, Introduction, Profile of the Hotel, Organization structure of the Hotel, Functions of the departments, Duties Performed, skills acquired in each department, Observations on technology / latest trend and any other relevant information pertaining to learning outcome.

8. PROJECT

Every student will have to undertake a research project on any topic from Hotel Management & Catering Science and related courses in the curriculum. The research project is intended to serve the student develop the ability to apply multidisciplinary concepts, tools and techniques to deal with any subject related to hospitality industry. The topics shall either be allotted by the supervising teacher or selected by the students in consultation with the supervising teacher. The topics chosen should provide solution/suggestions for the existing problems faced by the hospitality industry.

The Project work will be done under the supervision and guidance of the teachers of the Department.

Repeated projects and downloaded materials shall not be considered for external evaluation.

The project work shall have the following stages:

Project proposal presentation and literature review - 5th semester

Field work and data analysis - 6th Semester

Report writing and draft report presentation - 6th Semester

Final report submission - 6th Semester

The project report shall be printed in A4 size paper and spiral bound

The layout is:

Font : Times New Roman

Size 12

Line Spacing : 1.5

Margin: Left - 1.25; Right-1; Top-1; Bottom-1

The project report should be submitted to the Department in the last week of February of the sixth semester without fail.

Belated and incomplete Project will not be entertained. The candidate shall prepare three copies of the report: two copies for submission to the Department and one copy for the student to bring at the time of viva-voce

Structure of the Report

Title Pages

Certificate of the supervising Teacher with signature

Contents

List of Tables, Figures, Charts etc

Chapter 1- Introduction, Objectives of the study, Review of literature, Statement of the problem, Need and Significance of the study, Research Methodology, scheme etc

Chapter II - Theoretical Back ground

Chapter III- Data Analysis and Interpretation

Chapter) IV Summary, Findings and Recommendations

Appendix Questionnaire, Specimen copies of forms, other exhibits

Bibliography (Books, journal articles, website etc. used for the project work)

9.0 CREDITS

The student is required to achieve a minimum of 120 credits of which 38 credits (14 for common English courses + 8 for additional Language+ 16 credits for general awareness courses) shall be from common courses, 64 credits from core courses, 16 credits from complimentary elective courses and 2 from Generic elective course.

10.0 ATTENDANCE

A student shall be permitted to appear for the semester examination, only if she/he secures not less than 75% attendance in all courses of a semester put together. Only those students who are registered for the university examination with eligible attendance (including those under condonable limit) alone are eligible to be promoted to next semester.

Students are eligible for the condonation of shortage of attendance for a maximum of 14 days in a semester subject to a maximum two times during the whole period of BSc HMCS. Condonation of shortage of attendance may be granted by the Vice Chancellor on production of the medical certificate from a registered medical practitioner for the days absent. Students who attend, with prior permission from the Head of the department/ institution are eligible to get their lost days treated as 'Present' on submission of an application to the Principal through the head the Department with a certificate of participation / attendance certificate in such activities, provided the student concerned attend the required course of instruction in lieu of the days/ hours lost as may be decided by the Head of The Department/ Principal.

A student who is not eligible for condonation of shortage of attendance shall repeat the semester along with the subsequent batch by availing re admission.

11. EVALUATION

The evaluation scheme for each course comprises of

- a. Continuous Evaluation (CE)
- b. End Semester Evaluation (ESE)

20 % weightage is given to the Continuous Evaluation and 80% weightage for the End Semester Evaluation.

Continuous evaluation will be done by the staff handling the course and the End Semester Evaluation by the University.

Continuous Evaluation

Continuous Evaluation should be carried out in a very transparent manner. The marks awarded to the students in each component of the courses shall be notified on the notice one week before the commencement of End semester Examination.

a) Theory Course

Continuous Evaluation for 100 marks and 50 Marks theory courses will be 20 marks and 10 marks respectively.

The components for continuous evaluation for theory course are as give below

Components	20% of 25 Marks 5 Marks	20% of 50 Marks 10 Marks	20% of 100 Marks 20
Assignments	2.5 Marks	2.5 Marks	05 Marks
Viva-Voce		2.5 Marks	05 Marks
Tests	2.5 Marks	05 Marks	10 Marks
Total	05 Marks	10 Marks	20 Marks

i. Assignment

Teachers handling the courses should identify the topic/s for the assignments relevant to the course. The assignments given to the students should provide additional information. Teachers should also guide the students in doing the assignment work qualitatively. The assignments should be evaluated and returned to the students.

ii. Viva-Voce

Viva voce will be conducted on the topics covered and also on the assignments done by the students.

iii. Tests

Two class tests will be conducted during the semester- one covering the portions of first 2 ½ units and the second covering the rest of the units. Each Test may be conducted for 50 marks for a duration of one and half hour. The corrected answer scripts must be distributed to students for marks verification and feedback within five working days from the date of examination. The answer scripts should be collected with the signatures of the students and retained in the department.

The marks scored will be converted to “out of ten” for 20 Marks CE, “out of five” for 10 Marks CE and "out of two and half" for 5 Marks CE.

The average marks of the two tests will be taken for Continuous evaluation

b) Practical Course

BSc HMCS program emphasis more on the practical. All the practical courses have 100 Marks. Hence the marks for Continuous evaluation will be 20. The components for the Continuous evaluation for practical courses are as follows

Components	Marks
Personal Hygiene and Grooming	02
Assignments - relevant to course	05
Product Knowledge / Viva	03
Performance	07
Record	03
Total	20

c) Industrial Training

20 Marks is given for continuous Evaluation for Industrial Training.

Continuous evaluation marks will be awarded by the Training Manager or Personnel Manager or any competent authority of the Hotel at the end of the training who is closely monitoring the performance of the trainees. The parameters for continuous evaluation are given below.

Components	Marks
Attendance	03
Punctuality	02
Grooming	02
Attitude	03
Performance at work	10
TOTAL	20

The authority awarding the internal marks will sign the Internal Mark statement with name, date and the seal of the Hotel. The marks awarded to the students should be notified by the authority who awarded the marks.

Upon receiving the mark statement from the Hotel, the training coordinator will enter the marks and send it to the University.

d) Project

Following are the components for the Continuous Evaluation for Project

Punctuality	3 Marks
Involvement	3 Marks
Data Collection	4 Marks
Organization of Report	5 Marks
Viva-Voce	5 Marks
Total	20 Marks

Submission of the Project Report and presence of the student for viva are compulsory for internal evaluation.

End Semester Evaluation

End Semester Evaluation is conducted by the University for 80% of the Total marks.

a) Theory Courses

The end semester evaluation for theory courses is conducted with question papers set by the external experts. The evaluation of answer scripts shall be done by the examiners appointed by the University

based on a well-defined scheme of valuation and answer keys provided by the University. After the Ende semester Evaluation external evaluation, only marks are to be entered in the answer scripts. All other calculations including grading are done by the University.

Question Paper Pattern

Questions for End Semester Evaluation are grouped into parts A, B, and C. Questions should be asked from all the units of the syllabus.

Part A Questions.

Part A will have Multiple Choice Questions. Each MCQ will have four options. Two MCQ will be asked from each unit, thus having total of 10 MCQs in Part A.

Part B Questions

Part B will have EITHER OR type of short answer questions. Two questions will be asked from each unit with internal choice. The students have to answer any one question of the two. Thus, Part B will have 10 Questions, 2 from each unit and the students will be answering 5 Questions, one from each unit.

Part C Questions

Part C will have EITHER OR type of essay type/long answer questions. Two questions will be asked from each unit with internal choice. The students have to answer any one question of the two. Thus, Part C will have 10 Questions, 2 from each unit and the students will be answering 5 Questions, one from each unit.

Pattern for 80 Marks

Time : 3 Hrs

Mark 80

PART	TYPE OF QUESTIONS	NO.OF QNS	MARKS	TOTAL
A	Multiple Choice Questions. <i>(Each Question should have four options)</i>	10 Questions <i>(2 Questions to be asked from Each Unit)</i>	01 Mark Each	10
B	EITHER OR TYPE <i>(Short answer)</i>	5 Questions <i>(2 Questions from each Unit to be asked with internal Choice.)</i>	05 Marks for Each	25
C	EITHER OR TYPE <i>(Long answer)</i>	5 Questions <i>(2 Questions from each Unit to be asked with internal Choice)</i>	09 Marks for Each	45
TOTAL MARKS				80

Pattern for 20 Marks**Time : 2 Hrs****Mark 20**

PART	TYPE OF QUESTIONS	NO.OF QNS	MARKS	TOTAL
A	Multiple Choice Questions. (Each Question should have four options)	10 Questions (2 Questions to be asked from Each Unit)	½ Mark Each	05
B	EITHER OR TYPE (Short answer)	5 Questions (2 Questions from each Unit to be asked with internal Choice)	01 Marks for Each	05
C	(Long answer)	5 Questions (Answer Any 2 Questions out of 5 Questions)	05 Marks for Each	10
TOTAL MARKS				20

Example 1. PART A All questions carry equal Marks**10 x1 =10**Select the best option given under each question.

1. Which one of the following is an accompaniment with Tomato Juice?

Worcestershire sauce b.) Tabasco Sauce c) Chilli sauce d) Soya sauce

Part A will have Question No from 1 to 10.

Example: 2 PART B All questions carry equal Marks**5 x5 =25**

Compile a four-course continental menu

OR

Write the accompaniments for Caviar and CheesePart

B will have Question No from 11 to 15

Example:3 PART C All questions carry equal Marks**5 x 9 = 45**

What are the thirteen courses of French Classical Menu?

Give two examples for each.

OR

b). Explain the points to be considered while compiling a menu.

Part C will have Question No from 16 to 20

a) Practical Course

End Semester Evaluation for Practical courses will be conducted by a Board of two examiners (One Internal and One External) appointed by the University.

Evaluation of practical should involve submission of record certified by the course teacher and the Principal.

A viva voce based on the practical shall be conducted individually by the Board of Examiners. The common components for the external evaluation of practical courses are given below.

Record:	10 Marks
Viva-Voce	15 Marks
Practical	55 Marks

Practical Marks 55 will be distributed according to the nature of practical courses. The details of components are given at the end of the Practical course syllabus.

c. Industrial Training

Out of 80 External marks, 10 marks is assigned for log book, 20 for the training report and 50 marks for the seminar/presentation before the panel of examiners. The students should do power point presentation

Panel of examiners will consist of one Internal examiner and one external examiner appointed by the University. The presentation would be limited to only one key area of the student's interest.

During the external examination, every student must produce the following compulsorily.

1. Training certificate -original along with attested photo copy
2. Log Book
3. Training report- 2 copies

After the examination, original training certificate, one copy of the training report and the log book will be returned to the students.

Not more than 15 students will be evaluated per day.

d. Project

A Board of two examiners, internal and external, appointed by the University shall evaluate the project

The components for External Evaluation of 80 Marks for project are:

- Statement of Problems/Objectives 5 Marks
- Review of Literature 5 Marks
- Methodology 5 Marks
- Statistical tools 5 Marks

- Analysis and Interpretations 10 Marks
- Presentation 10 Marks
- Viva-Voce 40 Marks

No marks shall be awarded to a candidate if she/he fails to submit the Project Report for external evaluation.

The student should get a minimum of 40 % marks of the aggregate and 40 % separately for ESE and 10% marks CE for pass in the project. In an instance of inability of obtaining a minimum of 40% marks, the projectwork will be redone and the report may be re- submitted as per university regulations

There shall be no improvement chance for the Marks obtained in the Project report

The Board of examiners shall evaluate not more than 15 projects per day.

GRADING

Indirect grading system shall be adopted for the assessment of a student's performance in a course (both CE and ESE) Each course is evaluated by assigning marks with a letter grade (A⁺, A, B, C, D, E and F) to that course by the method of indirect grading.

Mark system is followed instead of direct grading for each question. For each course in the semester, letter grade, grade point and percentage of marks are introduced in the indirect grading system with scale as per guidelines given below:

% of Marks(CE+ESE)	Grade	Interpretation
90 and above	A+	Outstanding
80 to below 90	A	Excellent
70 to below 80	B	Very Good
60 to below 70	C	Good
50 to below 60	D	Satisfactory
40 to below 50	E	Pass
Below 40	F	Failure

Evaluation (both CE and ESE) is carried out using Mark system. The grading on the basis of a total CE and ESE marks will be indicated for each course. Each letter grade is assigned a 'Grade point' (GP) which is obtained using the formula:

$$\text{Grade Point} = (\text{Total marks awarded} / \text{Total Maximum marks}) \times 10.$$

‘**Credit point**’ (CP) of a course is the value obtained by multiplying the grade point (GP) by the credit (C) of the course

$$\text{CP} = \text{GP} \times \text{C}$$

A candidate securing not less than 40% of aggregate marks of a course with not less than 40% in End Semester Evaluation (ESE) and not less than 10% in Continuous Evaluation (CE) separately shall be declared to have passed in that course. A minimum of grade point 4 with letter grade E is needed for the successful completion of a course.

Appearance for Continuous Evaluation (CE) and End Semester Evaluation (ESE) are compulsory and no grade shall be awarded to a candidate if she/he is absent for CE/ESE or both.

After the successful completion of a semester, Semester Grade Point Average (SGPA) of a student in that semester is calculated using the formula given below.

$$\text{SGPA} = \frac{\text{Sum of the Credit Points of all courses in a semester}}{\text{Total Credits in that semester}}$$

Semester Grade Point Average’ (SGPA) is the value obtained by dividing the sum of credit points obtained by a student in the various courses taken in a semester by the total number of credits in that semester. SGPA determines the overall performance of a student at the end of a semester.

For the successful completion of a semester, a student should pass all courses in that semester. However, a student is permitted to move to the next semester irrespective of SGPA obtained.

SGPA shall be rounded off to three decimal places.

The **Cumulative Grade Point Average** (CGPA) of the student is calculated at the end of each semester. The CGPA of a student determines the overall academic level of the student in each stage of the programme. CGPA can be calculated by the following formula:

$$\text{CGPA} = \frac{\text{Sum of Credit Points of all completed semesters}}{\text{Total Credits acquired}}$$

CGPA shall be rounded off to three decimal places.

At the end of the programme, the overall performance of a candidate is indicated by the Overall Grade Point Average. Overall **Grade Point Average (OGPA)** of the student is calculated at the end of the programme. The OGPA of a student determines the overall academic level the student in a programme and is the criterion for classification and ranking the students. OGPA can be calculated by the following formula

OGPA = Sum of Credit Points obtained in all semesters of the programme / Total Credits (120)

OGPA shall be rounded off to three decimal places.

An overall letter grade for **OGPA** for the entire programme shall be awarded to a student after completing the entire programme successfully. Over all letter grade based on OGPA and conversion of Grades into classification shall be in the following way.

Grade rangeOGPA	Overall Letter Grade	Classification
9 - 10	A+	First class with Distinction
8 - 8.999	A	
7 - 7.999	B	First class
6 - 6.999	C	
5 - 5.999	D	Second class
4 - 4.999	E	Pass
Below 4	F	Fail

The Percentage of marks based on OGPA is calculated by multiplying them by 10.

Percentage in two decimal places = [OGPA in three decimal places] x 10%

Those candidates who pass all the courses prescribed for a programme shall be declared to have successfully completed the programme and eligible for the degree. Minimum OGPA required for the successful completion of the degree programme is

A student who fails to secure a minimum mark for a pass in a course is permitted to write the examination along with the subsequent batch.

Revaluation: In the new system revaluation is permissible. The prevailing rules and regulations of revaluation are applicable to KUCBCSSUG2019.

AWARD OF DEGREE

For the successful completion of all the courses (common, core, complementary elective and generic elective courses) a candidate has to secure minimum E grade. Satisfying the minimum credit 120 and securing minimum OGPA 4 shall be the minimum requirement for the award of degree.

In all other matters regarding the BSc HM&CS programme under Choice Based Credit Semester which is not specified in this regulation, the common regulation KUCBCSSUG 2019 will be applicable

BSc HOTEL MANAGEMENT AND CATERING SCIENCE

SYLLABUS

SCHEME OF EXAMINATION AND SYLLABUS

SEMESTER I

No.	Course Code	Title	Marks			Duration of Exam	Contact Hrs / Wk	Credit
			Internal	External	Total			
1	1A01ENG	Common Course English I	10	40	50	3 hrs	5	4
2	1A02ENG	Common Course English II	10	40	50	3 hrs	4	3
3	1A01FRE/ 1A01GER/ 1A01SPN	French I/German I/ Spanish I	20	80	100	3 hrs	4	4
4	1B01HMC	Food Production I	20	80	100	3 hrs	3	3
5	1B02HMC	Food and Beverage Service I	20	80	100	3 hrs	2	2
6	IB03HMC	Introduction to Hospitality Industry	20	80	100	3 hrs	2	2
		Food Production Practical I				---	3	
		Food and Beverage Service Practical I				---	2	
TOTAL			100	400	500		25	18

FRENCH I

Course Category	Common Course Additional Language
Code	1A01FRE
Credit	4
Hours/week	4
Total Hours	72
Max Marks	100 Marks (Internal 20 Marks + External 80 Marks)
Exam Hours	3 Hours

Objectives

To learn the basics of French- days of the week, months, genders, time, weather, colours, numbers, articles, plural formation, definite and indefinite article conjugation of three groups of verbs, simple sentence writing

UNIT I

10 Hrs

Introduction of the Language to first time beginner: Basic introduction of French; the alphabets and their pronunciation; nature and rules of the language; the accents; the Orthographic Signs; the punctuation signs; the numbers in French 0-9; cardinal and ordinal form of number; Greetings. Basic Vocabularies (Hotels Based Vocabularies)

UNIT II

16 Hrs

The days of the week; months; item narration; gender specification for the things; the country; city name; time; weather; fruits and vegetable fish, meat, and poultry names; the family name; body parts; colors, numbers 10-100 gradual learning; French phonetics; professions; all the necessary word meaning used in general and specifically by hotel industry professionals.

UNIT III

16 Hrs

Basic and Introductory Grammar: The Articles; plural forms of nouns; gender (masculine and feminine forms); definite articles; indefinite articles; subject; pronouns; verbs and their types; principal and auxiliary verbs in French (être and avoir); verb's groups: first, second and third group; rule of making ordinal numbers; verbs conjugation in present participle. Verbs for different types of cooking

UNIT IV

16 Hrs

Sentence and Dialogue framing: The affirmative form of the sentences using first, second and third group verbs (only present tense); dialogue and phrases from the text book (Situation 1 -7); chapter 1 from text book; verbs aller; the negative and interrogative form using all types of verbs.

UNIT V

14 Hrs

French culture and self-presentation: Introduction of France and it's culture; basic geo-political-economical introduction of France; French history, French (Tourist) habits and introduction of individual in French; translations of sentences French to English and English to French. Verbal French practice session.

Text Book

Gupta, Malini ; Gupta, Vasanthi&UshaRamachandran. *Bon Voyage: 1 Method de français l'hôtelier et du tourisme pour les débutants*, New Delhi: W. R. Goyal Publication House

Scheme of Evaluation

Continuous Evaluation (CE): Max 20 Marks

Components	Marks
Test (Two tests to be conducted- one test covering first 2 ½ units and the other, rest of the units. Average of two test marks will be taken)	10 Marks
Assignments and Viva	10 Marks

End Semester Evaluation (ESE): Max 80 Marks

Question Paper Pattern

PART	TYPE OF QUESTIONS	NO.OF QNS	MARKS	TOTAL
A	Multiple Choice Questions. <i>Each Question should have four options</i>	10 Questions <i>2 Questions to be asked from Each Unit</i>	01 Mark Each	10
B	EITHER OR <i>(Short answer)</i>	5 Questions <i>2 Questions from each Unit to be set with internal Choice.</i>	05 Marks for Each	25
C	EITHER OR <i>(Long answer)</i>	5 Questions <i>2 Questions from each Unit with internal Choice</i>	09 Marks for Each	45

GERMAN I

Course Category	Common Course Additional Language
Code	1A01GER
Credit	4
Hours/week	4
Total Hours	72
Max Marks	100 Marks (Internal 20 Marks + External 80 Marks)
Exam Hours	3 Hours

Objectives:

1. *to familiarize the students with German for basic communication in everyday situations*
2. *To understand the basic grammar*
3. *to familiarize students with the basics of writing simple direct sentences and short compositions*

UNIT I		10 Hrs
	Current trends in German orthography, German grammar and lexical units, discourse models, oral and written Day of the week, Month, Numbers Greetings and self-introduction	
UNIT II		16 Hrs
	Communication patterns, prose passages, etc. Reading a clock Weather Family Members	
UNIT III		16 Hrs
	Communication skills in everyday situations Simple conversation in a Restaurant, Hotel, Railway Station, Airport, Travel agency	
UNIT IV		16 Hrs
	Training in creative writing in German Simple essay writing.	
UNIT V		14 Hrs
	Letter Writing Simple conversation. Life and culture of German	

Text Book: Lernziel Deutsch (Lessons 1 – 6)

Reference Materials

Lernziel Deutsch
Themen
Tangram
Sprachkurs Deutsch
Schulz-Griesbach

Scheme of Evaluation

Continuous Evaluation (CE): Max 20 Marks

Components	Marks
Test (Two tests to be conducted- one test covering first 2 ½ units and the other, rest of the units. Average of two test marks will be taken)	10 Marks
Assignments and Viva	10 Marks

End Semester Evaluation (ESE): Max 80 Marks

Question Paper Pattern

PART	TYPE OF QUESTIONS	NO.OF QNS	MARKS	TOTAL
A	Multiple Choice Questions. <i>Each Question should have four options</i>	10 Questions <i>2 Questions to be asked from Each Unit</i>	01 Mark Each	10
B	EITHER OR <i>(Short answer)</i>	5 Questions <i>2 Questions from each Unit to be set with internal Choice.</i>	05 Marks for Each	25
C	EITHER OR <i>(Long answer)</i>	5 Questions <i>2 Questions from each Unit with internal Choice</i>	09 Marks for Each	45

SPANISH I

Course Category	Common Course Additional Language
Code	1A01SPN
Credit	4
Hours/week	4
Total Hours	72
Max Marks	100 Marks (Internal 20 Marks + External 80 Marks)
Exam Hours	3 Hours

Objectives

1. *To develop the Listening, speaking, reading & writing skills in Spanish*
2. *to familiarize the students with everyday situations in Spanish*
3. *to familiarize students with the basics of writing simple direct sentences and short compositions*

UNIT I

Sounds and alphabet (special mention on variations in Latin America)
Syllables, Accent, Intonation Patterns
Day of the week, Month, Numbers
Greetings and self-introduction

UNIT II

Nouns and Articles : gender and number
Pronouns - personal, interrogative, reflexive. Indirect and Direct object pronouns. Use of "se"
Reading a clock
Weather
Family Members

UNIT III

Verbs
i) Regular, radical changing, irregular and reflexive verbs.
ii) Infinitive form.
iii) Introduction to Imperative mood.

UNIT IV

Adjectives and Adverbs.
Prepositions; Use of 'por' and 'para'
Idiomatic expressions and their uses.
Simple conversation in a Restaurant, Hotel, Railway Station, Airport, Travelagency

UNIT V

Paraphrasing, summarizing simple texts (written and oral).
Simple essay writing.
Simple conversation.

Life and culture of Spanish speaking people: Linguistic and geographical diversity of Spanish speaking countries, their demographic/racial profile, current issues of general interest.

Textbook

Lourdes Miquel & Neus Sans, *Intercambio 1* (Libro del alumno, cuaderno de ejercicios, casetes), Difusion, Madrid, 1989

Or

Francisca Castro and Soledad Rosa, *Ven 1* (Libro del alumno, cuaderno de ejercicios) Edelsa, 1997.

Additional Reading

Lourdes Miquel & Neus Sans, *El hombre que veia demasado*, edi-6, Madrid

Scheme of Evaluation

Continuous Evaluation (CE): Max 20 Marks

Components	Marks
Test (Two tests to be conducted- one test covering first 2 ½ units and the other, rest of the units. Average of two test marks will be taken)	10 Marks
Assignments and Viva	10 Marks

End Semester Evaluation (ESE): Max 80 Marks

Question Paper Pattern

PART	TYPE OF QUESTIONS	NO.OF QNS	MARKS	TOTAL
A	Multiple Choice Questions. <i>Each Question should have four options</i>	10 Questions <i>2 Questions to be asked from Each Unit</i>	01 Mark Each	10
B	EITHER OR <i>(Short answer)</i>	5 Questions <i>2 Questions from each Unit to be set with internal Choice.</i>	05 Marks for Each	25
C	EITHER OR <i>(Long answer)</i>	5 Questions <i>2 Questions from each Unit with internal Choice</i>	09 Marks for Each	45

FOOD PRODUCTION – I

Course Category	Core
Code	1B01HMC
Credit	3
Hours/week	3
Total Hours	54
Max Marks	100 Marks (Internal 20 Marks + External 80 Marks)
Exam Hours	3 Hours

Objective:

- 1. To understand the aims and objectives of cooking food, Kitchen equipment and tools used, safety procedures, the importance of kitchen uniform, personal hygiene and, Staffing structure*
- 2. To know the classification, methods of preparation and mixing of ingredients, and the types of fuels with advantages and disadvantage*
- 3. To understand the various methods of cooking food with their advantages and the examples of dishes cooked in each method*
- 4. To learn the recipe for various types of stocks, glazes, Foundation and Proprietary sauces,*
- 5. To learn the recipes of derivative sauces, miscellaneous sauces, and their uses*
- 6. To gain knowledge on appetizer, types with examples, soup classification with examples and soup garnishes.*

UNIT I

9 Hrs

Introduction to cookery_ Aims and Objectives of Cooking Food.
Factors influencing the eating habits
Equipment and Tools used in the kitchen and their uses.
Safety in the Kitchen, Kitchen Uniform and Personal hygiene
Kitchen Organization_ Main and satellite Kitchen_ Duties and Responsibilities of each.

UNIT II

10 Hrs

Classification of raw materials and their uses
Methods of preparing ingredients
Methods of mixing ingredients
Texture
Fuels-Types, Advantages and Disadvantages

UNIT III**12 Hrs**

Methods of cooking Food- Meaning, procedures, Advantages, terms associated with Boiling, Poaching, Stewing, Frying, baking, Braising, Roasting, Steaming, and paper bag cooking, Examples for each

UNIT IV**12 Hrs**

Stocks _ Meaning, uses and types, Recipes for Brown, white, vegetable and Fish Stock, Points observed while making stock, Reasons for cloudy stock

Glazes_ meaning and uses, Preparation

Thickening Agents used in Continental Cookery

Sauces_ Meaning, quality for a good sauce, Types_ Foundation and Proprietary sauces

Meaning of Proprietary sauces with examples, Meaning of Foundation Sauces with examples

Recipes for 1 lit Foundation sauces: Béchamel, Velouté, Espagnole, Tomato, Mayonnaise, and Hollandaise

UNIT V**11 Hrs**

Derivatives of Foundation sauces- with main ingredients and their uses.

Miscellaneous sauces: Mint sauce, Horseradish sauce, Cumberland sauce, Bread sauce, Roast gravy, Cranberry sauce, Melba sauce, Peach sauce, Apple sauce, Custard sauce
Appetizers, types and examples

Soups_ Importance of soups, Classification of soups, explanation of each type with examples.

Garnishes for Soups

Reference:

1. Practical Cookery_ Kinton and Cessarani_ Hodder and Stoughton
2. Professional practical cookery_ Cracknell_
3. Modern cookery for teaching and Trade_ Volume 1 Thangam E Philip, Orient Longman
4. Theory of Cookery - Arora – Frank Brothers

Scheme of Evaluation

Continuous Evaluation (CE): Max 20 Marks

Components	Marks
Test (Two tests to be conducted- one test covering first 2 ½ units and the other, rest of the units. Average of two test marks will be taken)	10 Marks
Assignments and Viva	10 Marks

End Semester Evaluation (ESE): Max 80 Marks

Question Paper Pattern

PART	TYPE OF QUESTIONS	NO.OF QNS	MARKS	TOTAL
A	Multiple Choice Questions. <i>Each Question should have four options</i>	10 Questions <i>2 Questions to be asked from Each Unit</i>	01 Mark Each	10
B	EITHER OR <i>(Short answer)</i>	5 Questions <i>2 Questions from each Unit to be set with internal Choice.</i>	05 Marks for Each	25
C	EITHER OR <i>(Long answer)</i>	5 Questions <i>2 Questions from each Unit with internal Choice</i>	09 Marks for Each	45

FOOD AND BEVERAGE SERVICE I

Course Category	Core
Code	1B02HMC
Credit	2
Hours/week	2
Total Hours	36
Max Marks	100 Marks (Internal 20 Marks + External 80 Marks)
Exam Hours	3 Hours

Objective:

1. *To know various types of Restaurants and their characteristics*
2. *To understand Qualities required for food service staff, the organization structure of a Restaurant and the duties and responsibilities of each staff*
3. *To learn various types of food service equipment, their uses, purchase consideration and the storage*
4. *To understand the meaning and the functions of ancillary sections*
5. *To know the various types of non-alcoholic beverages, preparation methods and service procedure*
6. *To learn various types of breakfast and their menu, cover and service procedure*
7. *To gain knowledge on Full afternoon tea and High Tea menu, cover and the service procedure*

UNIT: I

6 Hrs

Introduction to Food and beverage service

Types of Restaurants and their characteristics -Coffee shop, Specialty Restaurant, Fine dining restaurant, Popular restaurant, Dhaba, Fast Food restaurant, Rotisserie, Carvery, Food Court, Kiosk, Drive in, Bar, Pub.

Qualities required for F& B Service personnel - personal hygiene, Knowledge on Food and beverage, Punctuality, Local knowledge, Personality, Attitude towards guests, memory, Honesty, Loyalty, Conduct, Sales ability, sense of urgency, Memory, Team spirit, communication skills tactfulness, presence of mind, cooperation

Organization structure of large and Medium Restaurant -French, American and English system, Duties and responsibilities of each staff.

Intra and Inter department Relationships

UNIT II:**7 Hrs**

Food Service equipment: -Introduction

Furniture-Tables, chairs -dimension, Side boards-Lay out of dummy waiter and its uses.
Linen- meaning, sizes of table cloths, slip cloths, buffet cloths, trolley cloths, waiter cloths, serviettes, traycloths. Calculation on table cloth and Napkin requirements
Crockery-Meaning, types, examples, sizes and capacities, their uses. selection of crockery
Cutlery- meaning, examples, uses, selection criteria for cutlery
Glassware- different types of glasses, capacities and their uses.
Miscellaneous equipment: uses of each miscellaneous equipment.
Disposables- meaning, advantages and disadvantages of disposables.

Purchase considerations for food service equipment

Storage of service equipment

UNIT III:**7 Hrs**

Ancillary Sections – Importance of ancillary sections

Still room- functions, equipment, provisions, control and staff.

Silver room/Plate room-equipment, staff, silver cleaning methods- burnishing, polishing, plate powder, silver dip

Wash up- procedure, Dish washing methods- manual and machine method

Hotplate: Meaning, Aboyeur and his work.

Pantry-Location and its function

Linen store Room: purpose

Dispense bar

UNIT IV:**8 Hrs**

Non-Alcoholic beverages_ Classification of Non-Alcoholic Beverages
-Stimulating, Nourishing and Refreshing

Coffee- characteristics of good coffee

Making of coffee_ Points observed while making coffee

Reasons for weak, flat and bitter coffee

Different Coffee making methods - Instant, Saucepan or jug method, La cafetiere, percolator, Cona, Filter, Pour through, Espresso, still-set, Turkish or Egyptian

Service of Coffee.

Tea-Types of Tea and the difference in processing - Black, Green, Yellow, White and Oolong Tea

Tea blends- Meaning, Characteristics of Assam, Darjeeling, Earl Grey, Lapsang Souchong, Sri Lanka

Method of Making and serving Tea

Tisanes- Meaning with examples

Aerated waters_ Meaning and examples.

Mineral waters-Meaning and Examples
Squashes_ meaning, examples, and service procedure
Juices_ types and service procedure
Syrups_ Meaning, examples with their flavors and service procedure

UNIT V:

8 Hrs

Meaning of Mise-en -place, Mise-en-scene.

Cover_ Meaning, Rules observed while laying the cover.

Breakfast: Meaning, types -Continental, English, American, and Indian.
Menu and Cover for Continental, English, American, and Indian breakfast menu
Order taking and service procedures for breakfast in the Restaurant

Full Afternoon and High tea_ menu, cover and service procedure

Reference:

1. Food and Beverage Service, R.Singaravelavan, Oxford University Press
2. Food and beverage Service: Dennis R. lillicrap , John A Cousins
3. Modern Restaurant Service, A manual for students & Practitioners – John Fuller – Hutchinson.
4. Food & Beverage Service Training Manual – Sudhir Andrews – Tata McGraw-Hill.
5. The waiter...John Fuller Hutchinson

Scheme of Evaluation

Continuous Evaluation (CE): Max 20 Marks

Components	Marks
Test (Two tests to be conducted- one test covering first 2 ½ units and the other, rest of the units. Average of two test marks will be taken)	10 Marks
Assignments and Viva	10 Marks

End Semester Evaluation (ESE): Max 80 Marks

Question Paper Pattern

PART	TYPE OF QUESTIONS	NO.OF QNS	MARKS	TOTAL
A	Multiple Choice Questions. <i>Each Question should have four options</i> 10 Questions. No Choice	10 Questions <i>2 Questions to be asked from Each Unit</i>	01 Mark Each	10
B	EITHER OR <i>(Short answer)</i> 10 Questions, 2 from each Unit to be set with internal choice. One question from each Unit to be answered	5 Questions <i>2 Questions from each Unit to be set with internal Choice.</i>	05 Marks for Each	25
C	EITHER OR <i>(Long answer)</i> 10 Questions, 2 from each Unit to be set. One question from each Unit to be answered	5 Questions <i>2 Questions from each Unit with internal Choice</i>	09 Marks for Each	45

INTRODUCTION TO HOSPIATLITY INDUSTRY

Course Category	Core
Code	1B03HMC
Credit	2
Hours/week	2
Total Hours	36
Max Marks	100 Marks (Internal 20 Marks + External 80 Marks)
Exam Hours	2 Hours

Objective:

- 1. To learn the various sectors of hospitality industry and their importance, classification of residential establishments*
- 2. To understand the organization structure of a hotel, functions and importance of various departments of the hotel, classification of departments based on therevenue generation*
- 3. To comprehend the features of Institutional, Industrial and Transport Catering*
- 4. To understand the importance of Tourism, role of UNWTO, Functions of Travel agencies and tour operators, sustainable tourism, MICE tourism and the factorsinfluencing the tourism*

UNIT 1

7 Hrs

Introduction – Origin and growth, Sectors of Hospitality Industry -Accommodation, food and beverage, Tourism, MICE, and recreation- Meaning and their importance.

Nature of Product and services of Hospitality Industry

Purpose of travel

Evolution of Hotel industry in the world and in India

Types or classification of Residential establishment – based on location, size, ownership, type of clientele, length of stay and facilities offered.

Other residential establishments- Govt. guest houses, youth hostels, Sarai/ Dharmashalas, yatri niwas, paying guest, service apartments/aparthotel

Meaning of Chain of Hotels- International and Indian Chain of Hotels

UNIT 2

8 Hrs

Function of a hotel, Hotel Organization structure, Departments in a hotel, Function of Front office, Food and Beverage-Production and Service, Housekeeping, Accounts, Human Resources, Sales and Marketing, Engineering and Maintenance, Purchase, and Security.

Inter departmental relationship of all the departments
Qualities required for hospitality staff
Classification of Departments based on revenue generation- Functioning and revenue producing, functioning and non-revenue producing, revenue producing not functioning.
Major and Minor Revenue producing department

UNIT 3 **7 Hrs**

Sectors of Food and Beverage service Industry, their features and functions
Primary sectors, secondary sectors with examples, Commercial sector, Welfare sector,
Transport Catering
Employment Opportunities and Scope for entrepreneurship

UNIT 4 **7 Hrs**

Institutional Catering – Importance, Characteristics, Menus and service procedures in
Hospital, schools, colleges
Industrial catering – Importance, Characteristics, Menu and service
Transport Catering – Importance and features of Railway, ship and Air catering

UNIT 5 **7 Hrs**

Tourism – Importance of Tourism in economic development and employment
Meaning of International Tourism, Domestic Tourism, In bound Tourists and out bound
tourists
Documents required for domestic and International travel
Role of UNWTO, Significance of World tourism day
Function of Travel agencies and tour operators
UNESCO world heritage sites in India
Cultural festivals of India
MICE tourism and its importance
Factors influencing the Tourism Industry
Effect of Covid 19 Pandemic on Hospitality and Tourism Industry

Reference Book :

1. Introduction to tourism & hospitality industry - Sudhir Andrews – Tata McGraw- Hill
2. Hotel Front Office – A Training Manual – Sudhir Andrews – Tata McGraw- Hill
3. Hotel Front Office Operations and Management- Jatashankar R Tewari – Oxford University Press
4. Food and Beverage Service- R.Singaravelavan – Oxford University Press
5. Hospitality and Tourism- Rajat Gupta , Vikas Publishing House Pvt Ltd

Scheme of Evaluation

Continuous Evaluation (CE): Max 10 Marks

Components	Marks
Test	10 Marks
Assignments and Viva	10 Marks
TOTAL MARKS	20

End Semester Evaluation (ESE): Max 80 Marks

Question Paper Pattern

PART	TYPE OF QUESTIONS	NO.OF QNS	MARKS	TOTAL
A	Multiple Choice Questions. <i>Each Question should have four options</i>	10 Questions <i>2 Questions to be asked from Each Unit</i>	01 Mark Each	10
B	EITHER OR <i>(Short answer)</i>	5 Questions <i>2 Questions from each Unit with internal Choice</i>	05 Marks for Each	25
C	EITHER OR <i>(Long answer)</i>	5 Questions <i>2 Questions from each Unit with internal Choice</i>	09 Marks for Each	45
TOTAL MARKS				80

FOOD PRODUCTION PRACTICAL I

Course Category	Core
Credit	3
Hours/week	3
Total practical and Total Hours	36 practical, 108 hours
Max Marks	100 Marks (Internal 20 Marks + External 80 Marks)
Exam Hours	3 Hours

Learning Outcome:

This course is designed to impart skills in the preparation of continental dishes. At the end of the Practical, the trainees would be able to

- 1. Identify the kitchen equipment and tools and understand their uses*
- 2. Perform the duties safely*
- 3. Identify the ingredients*
- 4. Practice kitchen and personal hygiene*
- 5. Acquire knife skills*
- 6. Prepare the stocks, basic sauces and their derivatives*
- 7. Prepare continental dishes.*
- 8. Appreciate the importance of indenting and portion control*
- 9. Proper storage of raw and cooked food*

Practical to be conducted in the First and Second Semester. Examination will be held at the end of second semester

Practical 1.

Introduction to Kitchen

- i) Kitchen Equipment and tools- Identification, description and uses.
- ii) Safety: proper method of handling gas, electric equipment, knives and other tools
- iii) Kitchen and Personal hygiene- Importance, food storage, Cross contamination, cleaning of work area
- iv) Disposal of food waste
- v) Identification of ingredients, English and Hindi equivalent
- vi) Kitchen Uniform
- vii) Meaning of Recipe and Indenting
- viii) Briefing on Journal writing and internal assessment

Practical 2

- i) Vegetables- Various cuts of Vegetables
- ii) Stock- White, Brown, and Fish stock- Preparation and uses

Practical 3

Mother Sauces- their derivatives and uses

- a. Béchamel,
- b. Espagnole
- c. Velouté

Practical 4

Continuation- Mother sauces- their derivatives and uses

- d. Tomato
- e, Mayonnaise
- f, Hollandaise

Practical: 5

Sandwich Preparation- Open, Toasted, Double decker s/w

Salads and Sala dressings- Russian, waldrof, Green, Coleslaw, ceaser

Practical 6

Breakfast Egg preparations- soft, medium and hardboiled egg, poached egg, fried egg, scrambled egg, Omelet

Coffee and Tea preparation

Practical 7 to 35

Continental Cookery Practical

For each practical, a three-course continental menu will be compiled including the following dishes as per the guidelines given

S.N	Category of dishes	No.
1	appetiser: Fish, fruits, eggs, vegetables, salads	10 dishes
2	Soups- Consommé, cream, puree, velouté, broth, bisque	20 dishes
3	Eggs- suitable for lunch	3 dishes
4	Pastas	5 dishes
5	Fish- Poached, fried, grilled	7 dishes
6	Entrée- Steaks, escalope, stews, and other entrée preparations with mutton, lamb, beef, chicken	15 dishes
7	Potato preparations	15 dishes
8	Vegetable preparations	15 dishes
9	Savoury	5 dishes
10	Sweet- Hot and cold	25 dishes

Guidelines for compiling a three-course menu.

Three Course Menu

First course: Appetizer/ Soup

Second Course: Eggs/Pasta/ Fish/ Entrée/ Roti -compulsorily accompanied with one Potato
or Vegetable preparation

Third Course: Savoury/Sweet

Reference:

1. Practical Cookery_ Kinton and Cessarani_ Hodder and Stoughton
2. Professional practical cookery_ H.L.Cracknell and R.J.kaufmann MacMillan
3. Modern cookery for teaching and Trade_ Volume 1 Thangam E Philip, Orient Longman

FOOD AND BEVERAGE SERVICE PRACTICAL I

Course Category	Core
Credit	3
Hours/week	2 Hrs in first Sem and 3 Hrs Sem in second Sem
Total Hours	90 Hrs
Max Marks	100 Marks (Internal 20 Marks + External 80 Marks)
Exam Hours	3 Hours, at the end of second semester

Objective:

1. To identify various service equipment
2. To acquire skills in napkin folding, laying and relaying table cloth, manipulating service spoons and forks, handling trays, cutlery, crockery, glassware and in other mise-en-place activities
3. To learn the method of setting up the sideboard
4. To acquire skills for the service of tea, coffee, juices, mineral water, squashes, various types of breakfasts, high tea and full afternoon tea.
6. To learn menu planning, cover, and service procedure of various types of breakfast, full afternoon tea and high tea in the restaurant
7. full afternoon tea and high tea in the restaurant
8. To learn setting up of various breakfast trays
9. To practice the service procedure of A la carte and Table d' hôte Menu
10. To learn the service procedure of various courses
11. To apply French, American, English, Russian, and Buffet service
12. To learn situation handling

**Practical to be conducted in the First and Second Semester
Examination is held at the end of second semester**

Practical

Introduction to Training Restaurant

Journal writing and submission

Briefing on Personal grooming, journal submission, internal assessment

1. Enumeration of Food service equipment -cutlery and crockery, glassware, miscellaneous equipment
2. Napkin folding- Bishop's Mitre, Cock's comb, Cinderella shoe, Cone, Candle, fan, Pocket
3. Carrying light and heavy tray
4. Cleaning of glassware, cutlery and crockery
5. Preparing Cruet set, candle stand, and bud vase
6. Setting up the side board
7. Preparing pickle bowl, chutneybowl, sauce boat, toothpick stand, straw holder, butter dish
8. Laying the table cloth

9. Relaying the table cloth
10. Carrying glassware_ clean and soiled
11. Carrying Bowls and cups and saucers on a tray_ clean and soiled
12. Carrying fresh plates
13. Placing of plates on table, Clearance of Soiled plates
14. Manipulating of service spoon and fork for various foods
15. Service of water
16. Placing and Clearance of bowls, cups and saucers
17. Service of Coffee and Tea
18. Service of mineral water, juices, squashes, syrups,
19. Continental breakfast Menu planning
20. Continental breakfast cover laying
21. Order taking and Continental breakfast service
22. English breakfast Menu planning
23. English breakfast cover laying
24. Order taking and English breakfast service
25. American breakfast menu planning
26. Cover for American breakfast
27. Order taking and American breakfast service
28. Indian breakfast menu planning
29. Cover for Indian breakfast
30. Order taking and Indian breakfast service
31. Breakfast Trayset up – Continental, English. American and Indian Breakfast
32. High and afternoon tea menu planning
33. High and afternoon tea service procedure
34. A la carte menu planning- Continental and Indian
35. Table d'hôte Menu Planning- Continental and Indian
36. A la carte Cover and Table d'hôte cover Laying for the menus compiled

A la carte service procedure

- Table reservations
- Briefing
- Greeting and seating guests
- Opening Napkins
- Service of water
- Taking order for aperitifs

- Service of Bread and butter
- Presenting the menu
- Offering suggestion
- Taking the food order
- Taking orders for wine
- Recognition and writing the food order
- Correcting the covers
- Service of soup
- Clearance of soup
- Service of fish
- Service of main course
- Clearing the full plates and the side plates
- Preparing and placing finger bowl
- Crumbing the table
- Laying / adjusting the cover for sweet
- Service of sweet
- Service of cheese
- Service of savory
- Service of dessert
- Service of coffee after the meals
- Service of Cigar and cigarettes
- Changing of ash trays during the service
- Presentation and settling of bills

37. Service procedure of table d hôte menu

38. Service procedure of Indian menu- A la carte and Table d' hôte

39. French service

40. American service

41. English Service

42. Russian Service

43. Buffet Service

44. Handling various situations

Reference:

1. Food and Beverage Service, R. Singaravelavan, Oxford University Press
2. Food and beverage Service: Dennis R. Lillicrap, John A Cousins
3. Modern Restaurant Service, A manual for students & Practitioners – John Fuller – Hutchinson.
4. Food & Beverage Service Training Manual – Sudhir Andrews – Tata McGraw-Hill.
5. The Waiter, John Fuller Hutchinson

SCHEME OF EXAMINATION AND SYLLABUS

SEMESTER II

No.	Course Code	Title	Marks			Duration of Exam	Contact Hrs / Wk	Credit
			Internal	External	Total			
1	2A03ENG	Common Course English III	10	40	50	3 hrs	5	4
2	2A04ENG	Common Course English IV	10	40	50	3 hrs	4	3
3	2A02FRE/ 2A02GER/ 2A02SPN	French II/German II/ Spanish II	20	80	100	3 hrs	4	4
4	2B04HMC	Food Production II	20	80	100	3 hrs	3	3
5	2B05HMC	Food and Beverage Service II	20	80	100	3 hrs	3	3
6	2B06HMC	Food Production Practical I	20	80	100	4 hrs	3	3
7	2B07HMC	Food and Beverage Service I	20	80	100	3 hrs	3	3
TOTAL			120	480	600		25	23

FRENCH II

Course Category	Common Course-Additional Language
Code	2A02FRE
Credit	4
Hours/week	4
Total Hours	72
Max Marks	100 Marks (Internal 20 Marks + External 80 Marks)
Exam Hours	3 Hours

Objective

- To learn various expressions used during travel, at the hotel, restaurant, French culinary terms, adjectives, adverbs, prepositions, negative sentences, reflexive verbs, and simple dialogue writing, and translation. The students will be able to understand French menu terms, write and understand simple sentences in French*

UNIT I

14 Hrs

Basic introduction; liaison from basic level; the expressions of politeness (expressions de politesse); the Orders (les commandes); the expressions (les expressions); simple conversation (conversations simple); vocabulary in French for continental cuisine & drinks - the names of Drinks (les vins de France); the Kitchen and its utensils (le materiel de cuisine); describing of dishes (description des plats de Français); sweets and drinks (desserts et café)

UNIT II

14 Hrs

On Arrival (À l'arrivée); air travel (Voyage en avion); cruise travel (Voyage de croisière); rail travel (Voyage par le Train) ; car Travel (Voyage en Voiture). Situation- at the hotel (À l'hôtel); at the Cash Counter (A la Caisse); the breakfast (Le petit déjeuner) ; lunch in a restaurant (Le Déjeuner dans un restaurant); at the sightseeing (A la vue de voir) ; the telephonic conversation (La conversation téléphonique).

UNIT III

14 Hrs

The adjectives and its use; Plural form of adjectives (pluriel des adjectifs); reflexive Verbs; reciprocal verbs; adverb; prepositions; negative sentences (sentences négatifs), conjugations; contracted articles; partitive articles (du, de la, de l', des). Peculiarities of some of the first group verbs. Verbs Conjugation for – er, -ir, - re and –oir ending verbs in interrogative and negative format

UNIT IV

15 Hrs

Simple dialogue writing situation; visiting the place- At the railway station, bus station, during travelling; at hotel; at restaurant; at Café house; at travel agency, using telephone; at Station.

Present oneself (Présentez-vous) in French; introduction of male / female (neighbour)(Votre Voisin et Voisine).

Passage reading and writing from text book (unit 2 & Unit 3)

French to English translation, English to French translation.

UNIT V

15Hrs

Writing small letters – formal and informal, to the friends (ami/amié), to mama/papa.

Writing Passage/ basic content in French- small email writing in French. Writing resume in French.

Introductory history of republic of France (Histoire d'introduction de la République de France) culture & history.

Verbal French practice session.

Reference

Gupta, Malini ; Gupta, Vasanthi & Usha Ramachandran. *Bon Voyage: 1 Method de français l'hôtelier et du tourisme pour les débutants*, New Delhi: W. R. Goyal Publication House

Scheme of Evaluation

Continuous Evaluation (CE): Max 20 Marks

Components	Marks
Test (Two tests to be conducted- one test covering first 2 ½ units and the other, rest of the units. Average of two test marks will be taken)	10 Marks
Assignments and Viva	10 Marks

End Semester Evaluation (ESE): Max 80 Marks

Question Paper Pattern

PART	TYPE OF QUESTIONS	NO.OF QNS	MARKS	TOTAL
A	Multiple Choice Questions. <i>Each Question should have four options</i>	10 Questions <i>2 Questions to be asked from Each Unit</i>	01 Mark Each	10
B	EITHER OR <i>(Short answer)</i>	5 Questions <i>2 Questions from each Unit to be set with internal Choice.</i>	05 Marks for Each	25
C	EITHER OR <i>(Long answer)</i>	5 Questions <i>2 Questions from each Unit with internal Choice</i>	09 Marks for Each	45

GERMAN II

Course Category	Common Course-Additional Language
Code	2A02GER
Credit	4
Hours/week	4
Total Hours	72
Max Marks	100 Marks (Internal 20 Marks + External 80 Marks)
Exam Hours	3 Hours

Objectives:

To make the students write and speak and understand the simple conversation in German

UNIT I

12 Hrs

In the course of the syllabus the students come across situations in German social life such as shopping, buying birthday gifts, New Year celebrations, asking directions, family life, etc. By means of role play and writing brief reports on the situations mentioned above, the students acquire the targeted skills.

UNIT II

14 Hrs

Further development of already acquired communication patterns through the introduction of simple German texts based on daily life in German-speaking countries such as Germany, Austria and Switzerland.

UNIT III

16 Hrs

The introduction of practical training in translation from and into German.

UNIT IV

16 Hrs

Simple Conversation at a Bar, Grocery Stores, Café, friends

UNIT IV

14 Hrs

Further training in creative writing in German as well as a brief introduction to commercial German expressions.

Text Book prescribed: Lernziel Deutsch (Lessons 7-12)

Reference Materials : Lernziel Deutsch

Themen

Tangram

Wirtschaftsdeutsch

Schulz-Griesbach

Scheme of Evaluation

Continuous Evaluation (CE): Max 20 Marks

Components	Marks
Test (Two tests to be conducted- one test covering first 2 ½ units and the other, rest of the units. Average of two test marks will be taken)	10 Marks
Assignments and Viva	10 Marks

End Semester Evaluation (ESE): Max 80 Marks

Question Paper Pattern

PART	TYPE OF QUESTIONS	NO.OF QNS	MARKS	TOTAL
A	Multiple Choice Questions. <i>Each Question should have four options</i>	10 Questions <i>2 Questions to be asked from Each Unit</i>	01 Mark Each	10
B	EITHER OR <i>(Short answer)</i>	5 Questions <i>2 Questions from each Unit to be set with internal Choice.</i>	05 Marks for Each	25
C	EITHER OR <i>(Long answer)</i>	5 Questions <i>2 Questions from each Unit with internal Choice</i>	09 Marks for Each	45

SPANISH II

Course Category	Common Course-Additional Language
Code	2A02SPN
Credit	4
Hours/week	4
Total Hours	72
Max Marks	100 Marks (Internal 20 Marks + External 80 Marks)
Exam Hours	3 Hours

Objectives

The objective of the course should be to develop further the acquired skills through introduction of new lexical items and more complex syntactical structures so as to enable the learner to use Spanish effectively in written and oral communication.

UNIT I. **10 Hrs**
Present tense of regular verbs, main irregular verbs + radical changing verbs.

UNIT II **16Hrs**
Participles (present & past) of regular & irregular verbs.

UNIT III **16Hrs**
Reflexive verbs & reflexive pronouns.
Direct & Indirect object pronouns — use of two object pronouns
Prepositional pronouns.

UNIT IV **16 Hrs**
Use of tenses : past, present & future (regular & irregular verbs)
Future and conditional.
Subjective mood with various clauses in present & past tenses.
Comparative & superlative degrees of adjectives and adverbs.

UNIT V **14Hrs**
Complex sentences with the use of relative pronouns.
Suffix, prefix, diminutive, augmentative & pejorative.
Essay writing on general topics. Letter writing.

Textbook

Lourdes Miquel & Neus Sans, *Intercambio II* (Libro del alumno, cuaderno de ejercicios, casetes), Difusion, Madrid, 1989.

Or

Francisca Castro and Soledad Rosa, *Ven II* (Libro del alumno, cuaderno de ejercicios), Edelsa, 1997.

Scheme of Evaluation

Continuous Evaluation (CE): Max 20 Marks

Components	Marks
Test (Two tests to be conducted- one test covering first 2 ½ units and the other, rest of the units. Average of two test marks will be taken)	10 Marks
Assignments and Viva	10 Marks

End Semester Evaluation (ESE): Max 80 Marks

Question Paper Pattern

PART	TYPE OF QUESTIONS	NO.OF QNS	MARKS	TOTAL
A	Multiple Choice Questions. <i>Each Question should have four options</i>	10 Questions <i>2 Questions to be asked from Each Unit</i>	01 Mark Each	10
B	EITHER OR <i>(Short answer)</i>	5 Questions <i>2 Questions from each Unit to be set with internal Choice.</i>	05 Marks for Each	25
C	EITHER OR <i>(Long answer)</i>	5 Questions <i>2 Questions from each Unit with internal Choice</i>	09 Marks for Each	45

FOOD PRODUCTION- II

Course Category	Core
Code	2B04HMC
Credit	3
Hours/week	3
Total Hours	54
Max Marks	100 Marks (Internal 20 Marks + External 80 Marks)
Exam Hours	3 Hours

Objective:

1. *To learn the function of eggs in cookery, egg preparations, types and cooking of Pastas and Pasta sauces.*
2. *To understand the classification, cleaning and various methods of cooking fish and shell fish*
3. *To gain knowledge on various cuts of meat and cooking methods, and uses of offal*
4. *To learn methods of cleaning, cooking of Poultry, uses of offal, types of salads and salad dressings*
5. *To understand various types of potato preparation, classification and cooking of vegetables, various types of savouries and sweets.*

UNIT I:

10 Hrs.

Eggs_ Function of eggs in cookery, characteristics of fresh eggs. Basic Egg preparation
 Pastas_ Meaning, Types of Pastas, Recipe for basic pasta dough, Cooking of pastas, Pasta sauces and their recipes, Gnocchi_ types and description- Gnocchi romaine, Gnocchi piemontaise, Gnocchi Parisienne
 Spätzle- meaning.

UNIT II

11 Hrs.

Fish_ Classification of fish with examples– selection of fish, Cleaning and preparation of Fish, Cuts of Fish and description of each cut, cooking of Fish- Poaching, steaming, frying, baking, Grilling
 Court Bouillon -Vinegar court bouillon and white wine court bouillon- recipe and uses.
 Shell fish- Classification of shell fish with examples, Quality points, Cleaning and preparation of Shell fish, cooking of shell Fish

UNIT III

12 Hrs

Meat Cookery_ hanging and conditioning of Meat, meat. Cuts of lamb, mutton, beef, pork, and veal.
 Cooking methods of meat
 Steaks_ names of steaks obtained from Fillet and sirloin and their cooking methods

Terms used in cooking of Steaks

Escalope_ Meaning and cooking of escalope
Offal-Meaning with examples and quality points

UNIT IV

10 Hrs

Poultry_ Meaning and Examples.

Plucking, Drawing, Singeing and cleaning, preparation and Cuts for Cooking, Cooking Methods

Stuffing- uses of stuffing- Recipe for Sage and onion stuffing, chestnut stuffing, duxelles stuffing

Offal and their uses

Salads_ meaning, types, parts of salads, salad dressings-Main ingredients used in Salad dressing - method of making Salad dressings and dressing salads

Recipes for French dressing, English dressing, vinaigrette dressing, American dressing, lemon dressing, Mayonnaise dressing, Acidulated cream dressing

UNIT V

11 Hrs

Potatoes_ Styles of presenting Potatoes- Allumettes, Anna, Au Four, Duchesse, Chateau, Fondantes, Parley, Berny, Lyonnaise, Macaire, Paille, Vapeur

Vegetables_ Types of vegetables, Preparation, Cooking methods

Sandwiches_ Meaning, Toasted sandwich, Club sandwich, book maker sandwich, double-decker or treble decker sandwich, pinwheel sandwich, open sandwich/smorgasbord.

Savouries: Meaning and examples of savouries made from Croûtes, canapés, barquettes, Bouchée, tartelettes, Flan, Pies

Sweet- Custard, bavarois, Fool, Soufflé, Types of Ice creams.

Reference:

1. Practical Cookery_ Kinton and Cessarani_ Hodder and Stoughton
2. Professional practical cookery_ H.L.Cracknell and R.J.kaufmann MacMillan
3. Modern cookery fro teaching and Trade_ Volume 1 Thangam E Philip, Orient Longman

Scheme of Evaluation

Continuous Evaluation (CE): Max 20 Marks

Components	Marks
Test	10 Marks
Assignments and Viva	10 Marks
TOTAL MARKS	20

End Semester Evaluation (ESE): Max 80 Marks

HRS 3

Question Paper Pattern

PART	TYPE OF QUESTIONS	NO.OF QNS	MARKS	TOTAL
A	Multiple Choice Questions. <i>Each Question should have four options</i>	10 Questions <i>2 Questions to be asked from Each Unit</i>	01 Mark Each	10
B	EITHER OR <i>(Short answer)</i>	5 Questions <i>2 Questions from each Unit with internal Choice</i>	05 Marks for Each	25
C	EITHER OR <i>(Long answer)</i>	5 Questions <i>2 Questions from each Unit with internal Choice</i>	09 Marks for Each	45
TOTAL MARKS				80

FOOD AND BEVERAGE SERVICE II

Course Category	Core
Code	2B05HMC
Credit	3
Hours/week	3
Total Hours	54
Max Marks	100 Marks (Internal 20 Marks + External 80 Marks)
Exam Hours	3 Hours

Objective:

- 1. To learn French classical courses with examples, cover and accompaniments for selected dishes*
- 2. To understand types on Menu, their characteristics and the points to be considered while compiling the menu.*
- 3. To learn various methods of food service with their advantages and limitations.*
- 4. To learn à la carte and table d' hôte menu service procedure, methods of order taking and billing.*
- 5. To understand room service procedure, service of cigars, cigarettes and pipe*

UNIT I:

11 hrs

French Classical courses- Hors d'oeuvre, Potage, Oeufs/farineux, Poisson, entrée, relève, sorbet, roti, legumes, entremets, savoureux/fromage, desserts, café_ Explanation for each course with at least ten examples.

Cover and accompaniment for Hors d'oeuvre varies, Grapefruit cocktail, Tomato Juice, Oysters, Pate de foie gras, Smoked trout, Smoked Salmon, Caviar, Melon, Asparagus, Globe Artichoke, Petite Marmite, Minestrone, Soupe à l' Oignon, Cream of Tomato, Fish Orly, Fish Colbert, Fish Meunière, Grilled Herring, Grilled Mackerel, Roast Beef, Roast Pork, Roast lamb, Roast mutton, Irish stew, Roast Chicken, Roast Duck, Roast Turkey, Cheese, Fruits and nuts.

UNIT II:

10 Hrs

Menu – Function of the Menu, Types of menu_ table d'hôte, A la carte, plat du jour, carte du jour.

Characteristics of A la carte and Table d'hôte menu.

A la carte menu sequence in western and Indian menu.

Menu planning_ Points observed while compiling menu

Compiling of Table d'hôte and A la carte menu

UNIT III:**12 Hrs**

Methods of Food service

Waiter Service- English, American, French, Russian, Guéridon, and Tray service-

Explanation, advantages and limitations of each service

Self-service- cafeteria service, Counter service, vending machine

Explanation, advantages and limitations of each service

Assisted Service- Buffet and Carvery

Explanation, advantages and limitations of each service

UNIT IV:**11 Hrs**

Service procedure:

Points observed while waiting at the table

A la carte lunch/dinner menu service procedure

Table d'hôte menu service procedure

Order taking and Billing methods:

Order taking methods _ Check and bill system, service with order, Duplicate and triplicate system-

circumstantial KOTs.

Alcoholic beverages order

Billing methods_ Bill as check, Separate bill, Bill with order, Prepaid, voucher, No charge, deferred Account

UNIT V:**10 Hrs**

Room service- Importance, Room service equipment, Mise en place activities for room service, Order taking procedure for room service -Telephone, breakfast cards and in person, service procedure

Continental breakfast tray, English breakfast, American and Indian breakfast tray set up

In room Food and Beverage supplies, factors satisfying the guests in room service

Tobacco- Tobacco producing countries, parts of Cigars, Terms used to denote the colour of the wrapper of the cigar and the size, Storage of cigar, judging the quality cigar, service and lighting of Cigar, names of Havana Cigars

Cigarettes and Pipe -Names of International Cigarettes, service of Cigarettes and Pipe

Reference

- Food and Beverage service, R. Singaravelavan, Oxford University Press
- Food and beverage Service, Dennis R. Lillcrap, John A Cousins
- Modern Restaurant Service- A manual for students & Practitioners, John Fuller, Hutchinson.
- Food & Beverage Service Training Manual – Sudhir Andrews – Tata McGraw-Hill.
- The waiter, John Fuller Hutchinson

Scheme of Evaluation

Continuous Evaluation (CE): Max 20 Marks

Components	Marks
Test	10 Marks
Assignments and Viva	10 Marks
TOTAL MARKS	20

End Semester Evaluation (ESE): Max 80 Marks

HRS 3

Question Paper Pattern

PART	TYPE OF QUESTIONS	NO.OF QNS	MARKS	TOTAL
A	Multiple Choice Questions. <i>Each Question should have four options</i>	10 Questions <i>2 Questions to be asked from Each Unit</i>	01 Mark Each	10
B	EITHER OR <i>(Short answer)</i>	5 Questions <i>2 Questions from each Unit with internal Choice</i>	05 Marks for Each	25
C	EITHER OR <i>(Long answer)</i>	5 Questions <i>2 Questions from each Unit with internal Choice</i>	09 Marks for Each	45
TOTAL MARKS				80

FOOD PRODUCTION PRACTICAL I

Course Category	Core
Code	2B06HMC
Credit	3
Hours/week	3
Total practical and Total Hours	36 practical, 108 hours
Max Marks	100 Marks (Internal 20 Marks + External 80 Marks)
Exam Hours	3 Hours

Learning Outcome:

This course is designed to impart skills in the preparation of continental dishes. At the end of the Practical, the trainees would be able to

- 1. Identify the kitchen equipment and tools and understand their uses*
- 2. Perform the duties safely*
- 3. Identify the ingredients*
- 4. Practice kitchen and personal hygiene*
- 5. Acquire knife skills*
- 6. Prepare the stocks, basic sauces and their derivatives*
- 7. Prepare continental dishes.*
- 8. Appreciate the importance of indenting and portion control*
- 9. Proper storage of raw and cooked food*

Practical to be conducted in the First and Second Semester

Examination will be held at the end of second semester

Practical 1.

Introduction to Kitchen

- i) Kitchen Equipment and tools- Identification, description and uses.
- ii) Safety: proper method of handling gas, electric equipment, knives and other tools
- iii) Kitchen and Personal hygiene- Importance, food storage, Cross contamination, cleaning of work area
- iv) Disposal of food waste
- v) Identification of ingredients, English and Hindi equivalent
- vi) Kitchen Uniform
- vii) Meaning of Recipe and Indenting
- viii) Briefing on Journal writing and internal assessment

Practical 2

- i) Vegetables- Various cuts of Vegetables
- ii) Stock- White, Brown, and Fish stock- Preparation and uses

Practical 3

Mother Sauces- their derivatives and uses

- a. Béchamel,
- b. Espagnole
- c. Velouté

Practical 4

Continuation- Mother sauces- their derivatives and uses

- d. Tomato
- e, Mayonnaise
- f, Hollandaise

Practical: 5

Sandwich Preparation- Open, Toasted, Double decker s/w

Salads and Salad dressings- Russian, waldrof, Green, Coleslaw, ceaser

Practical 6

Breakfast Egg preparations- soft, medium and hardboiled egg, poached egg, fried Egg, Scrambled egg, Omelet Coffee and Tea preparation

Practical 7 to 35**Continental Cookery Practical**

For each practical, a three-course continental menu will be compiled including the following dishes as per the guidelines given

S.N	Category of dishes	No.
1	appetizer: Fish, fruits, eggs, vegetables, salads	10 dishes
2	Soups- Consommé, cream, puree, velouté, broth, bisque	20 dishes
3	Eggs- suitable for lunch	3 dishes
4	Pastas	5 dishes
5	Fish- Poached, fried, grilled	7 dishes
6	Entrée- Steaks, escalope, stews, and other entrée preparations with mutton, lamb, beef, chicken	15 dishes
7	Potato preparations	15 dishes
8	Vegetable preparations	15 dishes
9	Savoury	5 dishes
10	Sweet- Hot and cold	25 dishes

Guidelines for compiling a three-course menu.

Three Course Menu

First course: Appetizer/ Soup

Second Course: Eggs/Pasta/ Fish/ Entrée/ Roti -compulsorily accompanied with one Potato
or Vegetable preparation

Third Course: Savoury/Sweet

Reference:

1. Practical Cookery_ Kinton and Cessarani_ Hodder and Stoughton
2. Professional practical cookery_ H.L.Cracknell and R.J.kaufmann MacMillan
3. Modern cookery fro teaching and Trade_ Volume 1 Thangam E Philip, Orient Longman

Scheme of Evaluation

Continuous Evaluation

Components	Marks
Personal Hygiene and Grooming	02
Assignments - assignments relevant to course	05
Product Knowledge / Viva	03
Performance	07
Record	03
Total	20

End Semester Evaluation

Each student should prepare the following

1. Appetizer or Soup
2. Main Course
3. Vegetable or Potato
4. Sweet

Components	Marks
Uniform and Grooming	03
Indenting and Plan of Work	05
Appetizer or Soup	08
Main Course	12
Vegetable or Potato	05
Sweet	10
Presentation	10
Scullery	02
Viva	15
Record	10
TOTAL	80

The parameters for evaluating the dishes : Temperature 20%, Texture 20%, Aroma/flavour 20%, Taste 20%, Eye Appeal 20%

FOOD AND BEVERAGE SERVICE PRACTICAL I

Course Category	Core
Code	2B07HMC
Credit	3
Hours/week	2 Hrs in first Sem and 3 Hrs Sem in second Sem
Total Hours	90 Hrs
Max Marks	100 Marks (Internal 20 Marks + External 80 Marks)
Exam Hours	3 Hours, at the end of second semester

Objective:

1. To identify various service equipment
2. To acquire skills in napkin folding, laying and relaying table cloth, manipulating service spoons and forks, handling trays, cutlery, crockery, glassware and in other mise-en-place activities
3. To learn the method of setting up the sideboard
4. To acquire skills for the service of tea, coffee, juices, mineral water, squashes, various types of breakfasts, high tea and full afternoon tea.
6. To learn menu planning, cover, and service procedure of various types of breakfast, full afternoon tea and high tea in the restaurant
8. To learn setting up of various breakfast trays
9. To practice the service procedure of A la carte and Table d' hôte Menu
10. To learn the service procedure of various courses
11. To apply French, American, English, Russian, and Buffet service
12. To learn situation handling

**Practical to be conducted in the First and Second Semester
Examination is held at the end of second semester**

Practical

Introduction to Training Restaurant

Journal writing and submission

Briefing on Personal grooming, journal submission, internal assessment

1. Enumeration of Food service equipment -cutlery and crockery, glassware, miscellaneous equipment
2. Napkin folding- Bishop's Mitre, Cock's comb, Cinderella shoe, Cone, Candle, fan, Pocket
3. Carrying light and heavy tray
4. Cleaning of glassware, cutlery and crockery
5. Preparing Cruet set, candle stand, and bud vase
6. Setting up the side board

7. Preparing pickle bowl, chutneybowl, sauce boat, toothpick stand, straw holder, butter dish
8. Laying the table cloth
9. Relaying the table cloth
10. Carrying glassware_ clean and soiled
11. Carrying Bowls and cups and saucers on a tray_ clean and soiled
12. Carrying fresh plates
13. Placing of plates on table, Clearance of Soiled plates
14. Manipulating of service spoon and fork for various foods
15. Service of water
16. Placing and Clearance of bowls, cups and saucers
17. Service of Coffee and Tea
18. Service of mineral water, juices, squashes, syrups,
19. Continental breakfast Menu planning
20. Continental breakfast cover laying
21. Order taking and Continental breakfast service
22. English breakfast Menu planning
23. English breakfast cover laying
24. Order taking and English breakfast service
25. American breakfast menu planning
26. Cover for American breakfast
27. Order taking and American breakfast service
28. Indian breakfast menu planning
29. Cover for Indian breakfast
30. Order taking and Indian breakfast service
31. Breakfast Trayset up – Continental, English. American and Indian Breakfast
32. High and afternoon tea menu planning
33. High and afternoon tea service procedure
34. A la carte menu planning- Continental and Indian
35. Table d'hôte Menu Planning- Continental and Indian
36. A la carte Cover and Table d'hôte cover Laying for the menus compiled

A la carte service procedure

- Table reservations
- Briefing
- Greeting and seating guests

- Opening Napkins
- Service of water
- Taking order for aperitifs
- Service of Bread and butter
- Presenting the menu
- Offering suggestion
- Taking the food order
- Taking orders for wine
- Recognition and writing the food order
- Correcting the covers
- Service of soup
- Clearance of soup
- Service of fish
- Service of main course
- Clearing the full plates and the side plates
- Preparing and placing finger bowl
- Crumbing the table
- Laying / adjusting the cover for sweet
- Service of sweet
- Service of cheese
- Service of savory
- Service of dessert
- Service of coffee after the meals
- Service of Cigar and cigarettes
- Changing of ash trays during the service
- Presentation and settling of bills

37. Service procedure of table d hôte menu
38. Service procedure of Indian menu- A la carte and Table d' hôte
39. French service
40. American service
41. English Service
42. Russian Service
43. Buffet Service
44. Handling various situations

Reference:

1. Food and Beverage Service, R. Singaravelavan, Oxford University Press
2. Food and beverage Service: Dennis R. Lillicrap, John A Cousins
3. Modern Restaurant Service, A manual for students & Practitioners – John Fuller – Hutchinson.
4. Food & Beverage Service Training Manual – Sudhir Andrews – Tata McGraw-Hill.
5. The Waiter, John Fuller Hutchinson

Scheme of Evaluation

Continuous Evaluation (CE)

Components	Marks
Personal Hygiene and Grooming	02
Assignments - assignments relevant to course	05
Product Knowledge / Viva	03
Performance	07
Record	03
Total	20

End Semester Evaluation

Components	Marks
Personal Hygiene and Grooming	03
Waiters Kit	02
Identification of Equipment	05
Napkin Folding (any two)	05
Breakfast /High Tea/Table d hôte Menu Planning	10
Breakfast /High Tea Cover	15
Service of any one course/dish and one beverage	15
Viva	15
Record	10
TOTAL	80

SCHEME OF EXAMINATION AND SYLLABUS

SEMESTER III

No.	Course Code	Title	Marks			Duration of Exam	Contact Hrs / Wk	Credit
			Internal	External	Total			
1	3A01HMC	Food Safety	20	80	100	3	3	4
2	3B08HMC	Bakery and Confectionery	20	80	100	3	2	2
3	3B09HMC	Introduction to Alcoholic Beverages	20	80	100	3	3	2
4	3B10HMC	Front Office	20	80	100	3	2	2
5	3B11HMC	Housekeeping	20	80	100	3	3	2
6	3B12HMC	Bakery and Confectionery Practical	20	80	100	4	3	3
7	3B13HMC	Food and Beverage Service Practical II	20	80	100	3	2	2
8	3B14HMC	Front Office Practical	20	80	100	3	2	2
9	3B15HMC	Housekeeping Practical	20	80	100	3	2	2
9	3C01HMC	Food Science and Nutrition	20	80	100	3	3	4
TOTAL			200	800	1000		25	25

FOOD SAFETY

Course Category	General Awareness
Code	3A01HMC
Credit	4
Hours/week	3
Total Hours	54
Max Marks	100 Marks (Internal 20 Marks + External 80 Marks)
Exam Hours	3 Hours

Objective

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

- 1. Understand various food borne micro-organisms and factors affecting their growth*
- 2. Explain the storage temperatures for various types of food, types of food spoilage and their causes*
- 3. Detail the food preservation methods, role of food additives, common food adulterants used and the ways to detect them*
- 4. Understand various types of food poisoning, reasons, symptoms and their prevention and learn about food allergies.*
- 5. Appreciate the packaging and labelling regulations of Food safety and Standards Authority of India.*

UNIT I

10 Hrs

Micro-organisms- General characteristics of Micro-organisms based on their occurrence and structure

Common food borne micro-organisms

Bacteria, Fungi- Yeasts and Moulds, Virus, and Parasites

Factors affecting their growth in food

Introduction to microbiology: Relation of microbiology to hygiene- Classification of micro-organisms. Factors affecting the growth of micro-organism.

Bacteria: Morphology - size, shape, structure, reproduction, beneficial & harmful effects of bacteria.

Yeast: Morphology - size, shape, structure, reproduction, beneficial & harmful effects of yeast

Mold: Classification – Rhizopus, mucor, aspergillus, penicillium, reproduction.

UNIT II

11 Hrs

Food storage- Purpose- storage temperature of Vegetables, fruits, Dairy products, Fish, Meat, Poultry, Bakeryproducts and frozen foods

Storage procedure

Food Spoilage-Types- Chemical and Microbial

Microbial Spoilage- Molds, Yeasts, Bacteria

Chemical Spoilage

Causes for spoilage

UNIT III

10 Hrs

Preservation- Meaning and importance

Methods of Food preservation- Preservation by drying or dehydration, chilling and freezing, heating (canning and bottling, pasteurization, sterilization) salting, smoking, sugar, acids, chemicals, radiation, Modified atmosphere packaging

Food additives-Meaning, Categories of additives-Preservatives, coloring agents, flavoring agents, sweetening, emulsifying agents, antioxidants, flour improvers, thickeners, Humectants, Polyphosphates, Nutrients,

Adulterants-Meaning of adulterated food, Common adulterants in food and Method of their detection

UNIT IV

13 Hrs

Food Poisoning- Meaning and Types of food poisoning- Bacteria, Chemical and Metal Bacteria Food Poisoning, cross-contamination, conditions for bacterial growth, danger zone, Types of food poisoning bacteria- Salmonella group, Staphylococcus aureus, Clostridium perfringens, Bacillus cereus, and Escherichia Coli (E.coli) their incubation period, symptoms and prevention. Sources and Prevention of bacterial food poisoning.

Foods requiring special attention to avoid food poisoning.

Chemical and Metallic food poisoning and prevention

Food Allergies- Meaning, symptoms, foods that commonly contain allergens, control of food allergies

UNIT V

10 Hrs

FSSAI – Food safety and Standards Authority of India- Introduction

Food safety and Standards (Packaging and labelling) Regulations 2011-All Regulations pertaining to General, packaging and labelling from 1.1 to 2.6

Reference

1. The theory of Catering, 11th Edition, David Foskett and Victor Cesarani, Hodder Education
2. Food Science and Nutrition, Third Edition, Sunetra Roday, Oxford university Press
3. fssai.gov.in

Scheme of Evaluation

Continuous Evaluation (CE): Max 20 Marks

Components	Marks
Test	10 Marks
Assignments and Viva	10 Marks
TOTAL MARKS	20

End Semester Evaluation (ESE): Max 80 Marks

HRS 3

Question Paper Pattern

PART	TYPE OF QUESTIONS	NO.OF QNS	MARKS	TOTAL
A	Multiple Choice Questions. <i>Each Question should have four options</i>	10 Questions <i>2 Questions to be asked from Each Unit</i>	01 Mark Each	10
B	EITHER OR <i>(Short answer)</i>	5 Questions <i>2 Questions from each Unit with internal Choice</i>	05 Marks for Each	25
C	EITHER OR <i>(Long answer)</i>	5 Questions <i>2 Questions from each Unit with internal Choice</i>	09 Marks for Each	45
TOTAL MARKS				80

BAKERY AND CONFECTIONERY

Course Category	Core
Code	3B08HMC
Credit	2
Hours/week	2
Total Hours	36
Max Marks	100 Marks (Internal 20 Marks + External 80 Marks)
Exam Hours	3 Hours

Objective

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

1. *Understand the function of bakery and confectionery department, equipment used, and its organization structure*
2. *Comprehend the function of raw materials used in Bakery*
3. *Explain the preparation of various types of yeast goods, characteristics of a good bread and possible reasons for faults in yeast goods.*
4. *Know the method of preparing various types of pastes, their products and the possible reasons for the faults.*
5. *Detail the various methods of making cake and biscuit mixture and their products*
6. *Understand different methods of making sponge mixture, possible reasons for faults, recipes for sponge cakes and various methods of decorating and finishing the bakery products*
7. *Know the recipes for different types of Icings.*

UNIT – I

7 Hrs

Cookery versus Bakery -Introduction

Function of Bakery and confectionery department

Equipment and tools used in Bakery and Confectionery department

Organization structure of bakery and confectionery department in a five-star hotel

Raw materials used in Bakery and their functions- Flour, shortening agents, Eggs, Raising agents, Milk, Sugar, salt, Flavoring agents, Fruits and Nuts

Oven Temperatures

UNIT II

8 Hrs

Yeast Goods- Importance of Fermentation and handling of raw materials for yeast goods

Yeast dough- Types of dough, steps in Yeast dough production, Terms used in yeast dough preparation,

Methods of making bread

Characteristics of a good bread

Faults and possible reasons in yeast goods

Recipes for bread, bread rolls, doughnuts, buns, brioche, croissant, danish pastry, savarin, baba au rhum

Storage of baked yeast good

UNIT III

6 Hrs

Different types of Paste

Short crust, sugar pastry, Rough puff, puff paste, choux paste, Suet paste_ Recipes and the products made from these pastes.

Possible reasons for faults in these pastes

UNIT IV

7 Hrs

Cakes and Biscuits- Introduction

Cake Mixture- Rubbing in and Creaming method -Recipes for Rock cakes and Rich fruit cake

Possible reasons for faults in cakes

Biscuit Mixture- rubbing in, sugar batter method, flour batter method, foaming methods making biscuit mixture- Recipe for short bread, cats' tongues, cookies, sponge fingers

UNIT V

8 Hrs

Sponge Mixture-Introduction

Methods of making sponges- Melting method, boiling method, blending method, creaming method

Possible reasons for faults in sponges and Genoese sponge

Recipe for Victoria sandwich, Genoese sponge, chocolate gateau, swiss roll

Decoration and finishing the products- Importance

Filling, Coating, piping, dusting/dredging/sprinkling

Icing- Function of icing- Types of icings

Recipe for water icing, butter cream, butter icing, royal icing and fondant icing

Marzipan

Reference

1. Practical cookery, John Campbell, David Foskett, Victor Cesarani, Book Power-Hodder Education
2. Modern Cookery for Teaching and Trade- Vol II, Thangam E Philip, Orient Black swan
3. Theory of Bakery and Confectionery- Ashokkumar Yogambal, Printice Hall India learning Ltd.

Scheme of Evaluation

Continuous Evaluation (CE): Max 20 Marks

Components	Marks
Test	10 Marks
Assignments and Viva	10 Marks
TOTAL MARKS	20

End Semester Evaluation (ESE): Max 80 Marks

HRS 3

Question Paper Pattern

PART	TYPE OF QUESTIONS	NO.OF QNS	MARKS	TOTAL
A	Multiple Choice Questions. <i>Each Question should have four options</i>	10 Questions <i>2 Questions to be asked from Each Unit</i>	01 Mark Each	10
B	EITHER OR <i>(Short answer)</i>	5 Questions <i>2 Questions from each Unit with internal Choice</i>	05 Marks for Each	25
C	EITHER OR <i>(Long answer)</i>	5 Questions <i>2 Questions from each Unit with internal Choice</i>	09 Marks for Each	45
TOTAL MARKS				80

INTRODUCTION TO ALCOHOLIC BEVERAGES

Course Category	Core
Code	3B09HMC
Credit	2
Hours/week	3
Total Hours	54
Max Marks	100 Marks (Internal 20 Marks + External 80 Marks)
Exam Hours	3 Hours

Objective

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

- 1. Understand the meaning of alcoholic beverages, methods of preparing alcohol, scales used for measuring the alcohol strength and the classification of alcoholic beverages*
- 2. Explain the beer manufacturing process, types of beer, storage and service procedure*
- 3. Explain various types of wines, grapes used in wine production, the production method, service of wines*
- 4. Understand wine laws and classification of wines of various wine producing countries*
- 5. Detail the production of various types of spirits, their characteristics and service procedure*

UNIT I

10 Hrs

Meaning of alcoholic beverage
Methods of preparing alcohol- Fermentation, Distillation
Types of Distillation process- Patent still and pot still
Classification of alcoholic beverages with examples
Meaning of proof and the scales used to measure the alcohol strength
Beer- Ingredients used and the production process
Terms used in Beer manufacturing
Types of Beer and their characteristics
Terms used in cask capacities
Faults in Beer
Storage of beer
Beer Brands
Service of Beer
Cider and Perry- Meaning and examples

UNIT II

10 Hrs

Wine: Meaning, Classification of wine according to colour, taste and content
The Grape: Constituents of grapes, Well known red & white grapes used in wine production
Factors influencing the character of wine
Faults in wine

Naming of Wines

EU Wine regulations and labelling laws

Production of red, white & rose wine

Sparkling wines – Meaning, Different methods of making sparkling wine

Champagne:

- Méthode Champenoise, Grapes used , Types of champagne, Terms used to denote Sweetness in champagne, Bottle size, Brand names

UNIT III

10Hrs

Fortified wines: Meaning

Production, Types and brand names of the following:

- Sherry
- Port
- Madeira
- Marsala
- Malaga

Aromatized wines: Meaning

Vermouth: Introduction and Production method

- Styles of vermouth
- Brand names

Other aromatized wines: Dubonnet, St.Raphael, Lillet, Byrrh, Cap Corse

Bitters: Meaning

- Campari, Angostura, Amer Picon, Fernet Branca, Underberg, Cynar, Suze, Orange bitters, Peach bitters

Service of red and white wine and champagne

UNIT IV

12 Hrs

Wines of France:

- Wine laws and Classification
- Wine producing regions of France

Wines of Italy

- Wine laws and classification
- Wine producing regions of Italy

Wines of Germany

- Wine law and Classification
- Wine producing regions of Germany

Wines of Spain

- Wine laws and classification
- Wine producing regions of Spain

Wines of Portugal

- Wine classification
- Wine producing regions

Wines of US

- Wine laws and wine producing regions

Australian Wines

- Wine laws and wine producing regions

UNIT V

12 Hrs

Whisky- Introduction

Meaning of Scotch whisky

Production of Malt whisky, Grain whisky and blended whisky

Types of Scotch whisky

Scotch brands

Characteristics of Irish whiskey, Bourbon Whiskey, Tennessee whiskey, rye whiskey and Canadian whisky

Brandy- Introduction

Cognac-Production and types, label language, and brands

Armagnac-Production, brands, label language

Gin-Introduction, Production and styles of Gin and Brands

Rum-Production and brands

Vodka- Introduction, Types and Brands

Tequila- Introduction, Production, types and brands

Other Spirits- Absinthe, Pastis, Akvavit, and sake

Service of Brandy, Whisky, Gin, Rum, Tequila, Absinthe, Pastis, Akvavit, and sake

Reference

1. Food and Beverage Service, R, Singaravelavan, Oxford University Press
2. The Students Guide to Food & Drink – John Cousins & Andrew Durkan – Hodder & Stoughton.
3. The Beverage Book – Andrew Durkan & John A. Cousins - Hodder & Stoughton.
4. Table & Bar – Jeffery Clarke
5. The International Guide to Drinks – United Kingdom Bartenders Guild.

Scheme of Evaluation

Continuous Evaluation (CE): Max 20 Marks

Components	Marks
Test	10 Marks
Assignments and Viva	10 Marks
TOTAL MARKS	20

End Semester Evaluation (ESE): Max 80 Marks

HRS 3

Question Paper Pattern

PART	TYPE OF QUESTIONS	NO.OF QNS	MARKS	TOTAL
A	Multiple Choice Questions. <i>Each Question should have four options</i>	10 Questions <i>2 Questions to be asked from Each Unit</i>	01 Mark Each	10
B	EITHER OR <i>(Short answer)</i>	5 Questions <i>2 Questions from each Unit with internal Choice</i>	05 Marks for Each	25
C	EITHER OR <i>(Long answer)</i>	5 Questions <i>2 Questions from each Unit with internal Choice</i>	09 Marks for Each	45
TOTAL MARKS				80

FRONT OFFICE

Course Category	Core
Code	3B10HMC
Credit	2
Hours/week	2
Total Hours	36
Max Marks	100 Marks (Internal 20 Marks + External 80 Marks)
Exam Hours	3 Hours

Objective

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

1. *Understand the importance of front office department, organizational structure, duties and responsibilities of front office staff, types of tariff and room rate fixation methods*
2. *Explain the guest cycle, Types, Modes and processing of reservation and on reservation reports.*
3. *Detail the registration, check in process and guest services during the stay*
4. *Understand the check-out procedures and potential problems in check out*
5. *Appreciate the importance of Night auditing, PMS in hotels, performance evaluation and the importance of forecasting.*

UNIT – I

7 Hrs

Introduction to front office- role and importance of front office department in the hotel. Layout of front office department, organizational structure of the front office department, duties and responsibilities of front office personnel, Attributes required for front office staffs, departments that front office co-ordinates with.
Room Tariff- Meaning, Factors influencing the room tariff/rates, Types of room tariff/rates. Basic Plans- European plan, Continental Plan, American Plan, Modified American Plan
Room Rate Fixation Methods– Cost plus, Rule of thumb approach and Hubbart Formula

UNIT- II

7 Hrs

Guest cycle- pre-arrival, arrival, Stay, departure and Post-departure stages. Reservation— Need for reservation, Types of Reservations- Tentative, confirmed, and waitlisted
Modes of Reservation, Sources of Reservation, Systems of Reservation – Manual and automatic advanced
Processing reservation requests, Reservation Reports

UNIT –III

8 Hrs

Registration process, Documents verified and procedure in handling C Form, Passport, Visa, and Aadhaar Card, Format of Hotel Register,

Manual or semi-automated system Check in Procedures - reserved guests, walk-in guests, VIP, Groups/crews, Scanty baggage guests, Foreign Nationals

Fully automated check in procedures

Guest Services during the stay-Handling guest mail, messages, wake up call, safe deposit locker, custody and control of guest keys, guest room change, guest paging, left luggage handling, internet services

UNIT-IV

7 Hrs

Check out Procedure- Procedure in Manual and semi-automated system-Check out request, luggage handling, accounting all transactions, updating guest folio, determination of mode of payment, receiving payment, communicating departure to all the departments, updating front office records

Check out procedure in fully automated systems

Mode of settlement of Bills- Foreign currency, traveler's cheque, Demand draft, debit card and credit card

Potential check -out problems and solutions

UNIT-V

7 Hrs

Night Auditing-Meaning and importance, Duties and Responsibilities of a Night Auditor, Night Audit Process

Property Management System in Front Office- Importance

PMS interface with stand-alone systems

Different PMS – Micros, Amadeus PMS, IDS Fortune, ShawMan

Evaluating Hotel Performance- Occupancy Ratios, Average Daily Rate, Average Room rate per guest, Revenue per available Room, Evaluation of Hotels by guests.

Forecasting-Meaning and benefits,

Reference books:

1. Hotel Front Office Operations and Management – Jatashankar R.Tewari
2. Managing front office operations- Michael.L. Kesavana & Richard.M. Brooks
3. Front office training manual- Sudhir Andrews.

Scheme of Evaluation

Continuous Evaluation (CE): Max 20 Marks

Components	Marks
Test	10 Marks
Assignments and Viva	10 Marks
TOTAL MARKS	20

End Semester Evaluation (ESE): Max 80 Marks

HRS 3

Question Paper Pattern

PART	TYPE OF QUESTIONS	NO.OF QNS	MARKS	TOTAL
A	Multiple Choice Questions. <i>Each Question should have four options</i>	10 Questions <i>2 Questions to be asked from Each Unit</i>	01 Mark Each	10
B	EITHER OR <i>(Short answer)</i>	5 Questions <i>2 Questions from each Unit with internal Choice</i>	05 Marks for Each	25
C	EITHER OR <i>(Long answer)</i>	5 Questions <i>2 Questions from each Unit with internal Choice</i>	09 Marks for Each	45
TOTAL MARKS				80

HOUSEKEEPING

Course Category	Core
Code	3B11HMC
Credit	2
Hours/week	3
Total Hours	54
Max Marks	100 Marks (Internal 20 Marks + External 80 Marks)
Exam Hours	3 Hours

Objective

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

- 1. Understand the importance, organization structure, duties of housekeeping staff, layout of the housekeeping function, and coordination with other departments.*
- 2. Know about various cleaning equipment, agents, cleaning of various surfaces and cleaning procedures during the pandemic*
- 3. Explain the various types of guest rooms, contents of a guest room, room cleaning and bed making procedures, and public areas cleaning procedures*
- 4. Understand the function of a control desk, key control, dealing with guest and employee theft, and laundry process*
- 5. Understand the types of and procedure for flower arrangement, contract and outsourced housekeeping, and the pest control procedures.*

UNIT I

10 Hrs

Importance and Responsibilities of Housekeeping Department
Organization of Housekeeping Department
Duties and responsibilities of each staff
Qualities required for Housekeeping staff
Layout of the Housekeeping Department
Coordination with other departments

UNIT II

11 Hrs

Cleaning equipment- Mechanical and Manual equipment-their uses
Cleaning agents and their uses - water, detergents, abrasives, reagents, organic solvents, disinfectants and bleaches, Polishes
Cleaning procedure of Different surfaces- Metal, Glass, Plastic, Wood, Stone, Leather, and Rubber
Special cleaning procedures during pandemic

UNIT III

12 Hrs

Guest Rooms-Types and Status

Guest floor Rules

Contents of a guest room- Furniture, Fixtures and fittings, Mattress, and Bed linen. Types of mattress and their Sizes. Bed linen and their sizes.

Cleaning procedure of guest rooms- Vacant, occupied and check out rooms

Bed making procedure

Guest supplies- In guest rooms and in the bath room

Public areas Cleaning Procedures

Unit IV

11 Hrs

Function of a control desk- Forms, Formats, Records and Registers

Types of Keys and their control

Guest and Employee theft control and procedure

Lost and found articles- procedure and disposal.

Laundry – Importance, layout of laundry, laundry process, stain removal procedures

Dry Clearing- Advantages and limitations, process of dry cleaning, dry cleaning materials

Handling staff uniform laundry

Unit V

10 Hrs

Flower arrangement- Importance, Equipment and materials used for flower arrangement and their role

Guideline for flower arrangement, Flower arrangement for lobby, front desk, dining areas, VIP guest room, Conference room, buffets, public rest room

Japan/Oriental flower arrangement

Contract and Outsourced Housekeeping services- Meaning, advantages and limitations.

Pest Control- Common pests and their control

Reference

1. Hotel Housekeeping Operations and Management, G.Raghubalan, Smritee Raghubalan, Oxford University Press
2. Hotel Housekeeping Training Manual, Sudhir Andrews, Tata Mc Graw-Hill

Scheme of Evaluation

Continuous Evaluation (CE): Max 20 Marks

Components	Marks
Test	10 Marks
Assignments and Viva	10 Marks
TOTAL MARKS	20

End Semester Evaluation (ESE): Max 80 Marks

HRS 3

Question Paper Pattern

PART	TYPE OF QUESTIONS	NO.OF QNS	MARKS	TOTAL
A	Multiple Choice Questions. <i>Each Question should have four options</i>	10 Questions <i>2 Questions to be asked from Each Unit</i>	01 Mark Each	10
B	EITHER OR <i>(Short answer)</i>	5 Questions <i>2 Questions from each Unit with internal Choice</i>	05 Marks for Each	25
C	EITHER OR <i>(Long answer)</i>	5 Questions <i>2 Questions from each Unit with internal Choice</i>	09 Marks for Each	45
TOTAL MARKS				80

BAKERY AND CONFECTIONERY PRACTICAL

Course Category	Core
Code	3B12HMC
Credit	3
Hours/week	3
Total Hours	54 Hrs
Max Marks	100 Marks (Internal 20 Marks + External 80 Marks)
Exam Hours	3 Hours

Objectives

At the end of the course, the students will be able to prepare various types of

1. *Yeast goods*
2. *Short crust paste, sugar pastry, puff pastry, choux pastry and their products*
3. *Cakes, biscuits, sponges and Icings*

Practical

- Introduction to Bakery Equipment and Tools
- Yeast Goods- Bread, Bread Rolls, Buns, Croissant, Brioche, Danish Pastry, Dough Nuts, Savarin, Baba au Rhum
- Short Crust Paste and products- Jam tarts, fruit pies, Date and nut turn over, Almond tarts, Fruit Pies
- Sugar pastry and products- Apple flan, Banana Flan
- Puff Pastry and products- Cream horns, Apple turnovers, Palmers
- Choux Pastry and its products- Chocolate eclairs, Cream buns
- Cake mixture and its products- Scones, Vanilla Buns, Cupcakes, Muffins, Rock cakes, Rich Fruit Cake
- Biscuit Mixture and its products- Shortbread biscuit, cats' tongues, Almond biscuits, sponge fingers, Madeleines
- Sponges and its products- Victoria sponge
- Genoese sponge and its products- Chocolate gateau, swiss role

Reference

1. Practical cookery, John Campbell, David Foskett, Victor Cesarani, Book Power-Hodder education
2. Modern Cookery for Teaching and the Trade- Vol II, Thangam E Philip, Orient Black swan
3. Theory of Bakery and Confectionery- Ashokkumar Yogambal, Printice Hall India learning Ltd.

Scheme of Evaluation

Continuous Evaluation (CE): Max 20 Marks

Components	Marks
Personal Hygiene and Grooming	02
Assignment	05
Product Knowledge/Viva	03
Performance	07
Record	03
TOTAL	20

End Semester Evaluation

Each Student should make the following three products

1. Anyone Yeast product
2. Biscuit or sweet crust or short crust paste product
3. Cake

Components	Marks
Uniform and Grooming	03
Indenting and Plan of Work	05
Yeast Product	15
Biscuit/sweet crust/short crust product	10
Cake	10
Presentation	10
Viva	15
Scullery	02
Record	10
TOTAL	80

The Parameters for evaluating each product are:

Texture 60%, Colour 20%, Shape 10%, Taste 10%

FOOD AND BEVERAGE SERVICE PRACTICAL II

Course Category	Core
Code	3B13HMC
Credit	2
Hours/week	2
Total Hours	36 hours
Max Marks	100 Marks (Internal 20 Marks + External 80 Marks)
Exam Hours	3 Hours

Objective

At the end of the course, the students will be able to do the following

1. *Menu planning, cover laying and the service of various courses of menu*
2. *The service of different types of alcoholic beverages*

Practical

1. Menu Planning- Indian and Continental
2. Table set up for menu compiled
3. Table set up for a la carte menu
4. Food service procedure
5. Application of English, French, American, Russian, and buffet service
6. Service of alcoholic beverages.
 - a. Beverage order taking procedure.
 - b. Service of red wine.
 - c. Service of white wine.
 - d. Service of rose wine.
 - e. Service of Sherry, Port, Madeira and Marsala.
 - f. Service of Vermouth
 - g. Service of Bitters.
 - h. Service of Champagne and other sparkling wine.
 - i. Service of Brandy.
 - j. Service of Whisky.
 - k. Service of Gin.
 - l. Service of Vodka.
 - m. Service of Rum.
 - n. Service of Tequila.
 - o. Service of bottled Beer, canned Beer and draught Beer.

Reference

1. Food and Beverage Service, R. Singaravelavan, Oxford University Press
2. Food and beverage Service: Dennis R. Lillicrap, John A Cousins

Scheme of Evaluation

Continuous Evaluation (CE): Max 10 Marks

Components	Marks
Personal Hygiene and Grooming	02
Assignment	05
Product Knowledge/Viva	03
Performance	07
Record	03
TOTAL	20

End Semester Evaluation

Components	Marks
Personal Hygiene and Grooming	03
Waiters Kit	02
Table d hôte Menu Planning	10
Cover laying	10
Service of any one course/dish	10
Service of any Two alcoholic drinks	20
Viva	15
Record	10
TOTAL	80

FRONT OFFICE PRACTICAL

Course Category	Core
Code	3B14HMC
Credit	2
Hours/week	2
Total Hours	36
Max Marks	100 Marks (Internal 20 Marks + External 80 Marks)
Exam Hours	3 Hours

Objective

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

1. *Acquire skills in telephone handling*
2. *Perform the tasks of reservation, registration, check in, guest services, check out, preparation and settlement of bills*
3. *handle various situations, calculate occupancy ratios and use PMS software*

Practical

- Telephone Handling Skills
- Role Play on the following. The necessary formats of the documents should be used for the same.
 - Reservation
 - Registration
 - Check in Procedures
 - Assigning Rooms
 - Luggage handling
 - Paging the guests
 - Message handling
 - Wakeup Call
 - Check Out procedures
 - Preparation of Guest Bills
 - Settlement of bills
- Handling Special Situations
 - Crew Check-in, Group Check-in, walk in, Scanty Baggage customer, No Show, Request for overstay, Cancellation of reservations, Request for Change of room, Request for safety locker, Currency exchange
- Calculation of Occupancy ratios, and RevPAR
- PMS – Computer application related to front office procedures

Reference

1. Hotel Front Office Operations and Management – Jatashankar R. Tewari
2. Front office training manual- Sudhir Andrews.

Scheme of Evaluation

Continuous Evaluation (CE): Max 10 Marks

Components	Marks
Personal Hygiene and Grooming	02
Assignment	05
Product Knowledge/Viva	03
Performance	07
Record	03
TOTAL	20

End Semester Evaluation

Components	Marks
Personal Hygiene and Grooming	03
Telephone Handling	07
Situation Handling	05
Any four Tasks in PMS	40
Viva	15
Record	10
TOTAL	80

HOUSEKEEPING PRACTICAL

Course Category	Core
Code	3B15HMC
Credit	2
Hours/week	2
Total Hours	36
Max Marks	50 Marks (Internal 20 Marks + External 30 Marks)
Exam Hours	3 Hours

Objective

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

1. *Identify various cleaning equipment, cleaning agents, and linen*
2. *Perform various cleaning methods*
3. *Clean various surfaces, public areas, upholstery, and carpets*
4. *Clean the guest room and do bed making*
5. *Remove various types of stain and make flower arrangements*

Practical

- Identification of cleaning agents, equipment & linen
- Cleaning Methods- Dusting, brooming, scrubbing, sweeping, polishing and vacuum cleaning
- Cleaning -various surfaces -Metal, Glass, Leather, Plastics, Ceramics, Wood, Tiles
- Cleaning -Public Areas- Windows, Wall, Ceilings, door
- Cleaning -Upholstery, Curtains and carpets
- Maid's Trolley set up
- Cleaning- guest rooms- Departure, Occupied, Vacant and VIP Room
- Guest supplies- In Room and Bath room
- Bed Making Procedures
- Room Inspection
- Stain Removal
- Flower Arrangement

Reference Books

1. Hotel Housekeeping Training Manual, Sudhir Andrews
2. Hotel House Keeping, A Training Manual, Second edition, Sudheer Andrews, Tata Mcgraw – Hill Companies
3. Hotel House Keeping Operations and Management, Mr. G Raghubalan & Smirtee Raghubalan

Scheme of Evaluation

Continuous Evaluation (CE): Max 10 Marks

Components	Marks
Personal Hygiene and Grooming	02
Assignment	05
Product Knowledge/Viva	03
Performance	07
Record	03
TOTAL	20

End Semester Evaluation

Components	Marks
Personal Hygiene and Grooming	03
Cleaning Activity (Two different surfaces)	30
Bed Making	12
Flower Arrangement	10
Viva	15
Record	10
TOTAL	80

FOOD SCIENCE AND NUTRITION

Course Category	Complementary Elective course
Code	3C01HMC
Credit	4
Hours/week	3
Total Hours	54
Max Marks	100 Marks (Internal 20 Marks + External 80 Marks)
Exam Hours	3 Hours

Objective

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

- 1. Understand the types and action of heat on Carbohydrates and Protein*
- 2. Explain the effect of cooking on Vegetable and Fruits, fats and oils, rancidity, reversion, polymerization and hydrogenation of oils.*
- 3. Detail the classification of flavours, the role of flavour enhancer, about browning reactions and emulsions*
- 4. Appreciate the importance of nutrition, classification of nutrients, digestion, absorption, metabolism, function, sources, and daily requirements of Carbohydrates, proteins and fats.
Classify the vitamins and Minerals, name the sources, and explain the function and their deficiencies*
- 5. Understand the Basal Metabolic Rate, energy needs of a man and a woman, the calculation of Kilo calorie value, and Balance diet*

UNIT I

11 Hrs

Introduction to and Importance of Food science

Carbohydrates – Introduction, Action of Moist heat and dry heat on starch and sugar

Uses of Carbohydrates in food production

Protein- Classification of Protein-Complete, Partially complete, and incomplete protein

Effect of heat on Milk protein, Egg protein

Meat- rigor mortis, factors affecting rigor mortis, changes in meat during cooking, tenderness of meat.

Effect of cooking on pulses

Texturized Vegetable Protein (TVP)- Meaning and its advantages

UNIT II

12 hrs

Fruits and Vegetables- Effect of cooking on vegetables and fruits, Colouring pigments- chlorophylls, carotenoids, flavonoids

Lipids - Sources of fats and oils-Animal, Marine and Vegetables with example

Saturated, unsaturated and polyunsaturated fats- meaning

Properties of fats and oils

Rancidity-Meaning and Types

Reversion- meaning – Difference between rancidity and reversion
Factors responsible for rancidity and reversion, Prevention of rancidity
Effect of heat and fats and oils, Polymerization
Hydrogenation of Oils

UNIT III

9 Hrs

Flavours- Meaning, Classification with examples, Flavour enhancer – Meaning with examples
Browning reactions- Introduction, types of browning reactions, prevention of enzymatic browning, Non-Enzymatic Browning-Maillard reaction
Role of browning food production, Detrimental effects of Browning
Emulsion-meaning and some common food emulsions

UNIT IV

11 Hrs

Introduction to and Importance of Nutrition
Definition of Malnutrition, Under nutrition, Over nutrition, diet, Kilo-calorie
Classification of Nutrients- Macro Nutrients and Micro Nutrients- Meaning and Examples
Digestions, absorption and metabolism of food
Carbohydrate- Classification, digestion, absorption and metabolism, function of carbohydrates, sources, Role of dietary fibre, Recommended Daily allowances
Protein-- Classification, digestion, absorption and metabolism, function of Protein, Sources, deficiency. Effect of excess protein, Recommended Daily allowances
Lipids- digestion, absorption and metabolism, function of fats, Sources, deficiency, Recommended Daily allowances
Water-Function, Daily requirement, Deficiency of water

UNIT V

11 Hrs

Vitamins- Classification- Fat Soluble and Water soluble- Examples
Function, deficiency and sources of fat and water soluble vitamins
Effect of cooking on Vitamins
Minerals- Meaning, classification with examples, General function of Minerals
Function, sources and deficiency of Calcium, Phosphorous, Magnesium, Potassium, Sodium, Chlorine, Sulphur, Iron, manganese, iodine, fluorine, and zinc
Energy Metabolism- Meaning of Kilo Calorie, Energy value of Carbohydrates, Protein and Fat, Meaning of Basal Metabolic Rate (MBR) for men and women, Factors affecting the BMR, Energy needs of a normal/reference man and woman
Calculation of energy/Kilo calorie value of a meal or dish
Balance diet _meaning and its importance, Steps in planning a balanced meal

Reference

1. Food Science and Nutrition, Sunetra Roday, Oxford University Press
2. Food science, B. Srilakshmi, New Age International

Scheme of Evaluation

Continuous Evaluation (CE): Max 20 Marks

Components	Marks
Test	10 Marks
Assignments and Viva	10 Marks
TOTAL MARKS	20

End Semester Evaluation (ESE): Max 80 Marks

HRS 3

Question Paper Pattern

PART	TYPE OF QUESTIONS	NO.OF QNS	MARKS	TOTAL
A	Multiple Choice Questions. <i>Each Question should have four options</i>	10 Questions <i>2 Questions to be asked from Each Unit</i>	01 Mark Each	10
B	EITHER OR <i>(Short answer)</i>	5 Questions <i>2 Questions from each Unit with internal Choice</i>	05 Marks for Each	25
C	EITHER OR <i>(Long answer)</i>	5 Questions <i>2 Questions from each Unit with internal Choice</i>	09 Marks for Each	45
TOTAL MARKS				80

SCHEME OF EXAMINATION AND SYLLABUS

SEMESTER IV

No.	Course Code	Title	Marks			Duration of Exam	Contact Hrs / Wk	Credit
			Internal	External	Total			
1	4B16HMC	Industrial Training	20	80	100	3 hrs	---	5
TOTAL			20	80	100		---	5

INDUSTRIAL TRAINING

Course Category	Core
Code	4B16HMC
Credit	5
Weeks / Days of Training	17 weeks/ 102 Days
Max Marks	100 Marks (Internal 20 Marks + External 80 Marks)
Exam Hours	3 Hours

Objective

1. *To understand the real work environment of the industry*
2. *To observe and learn the new technology and latest trends used in various departments*
3. *To impart confidence in handling the guests*
4. *To improve their communication skills and over all personality development.*

Industrial Exposure training for a duration of 17 weeks in a not less than 3-star Hotels is introduced in the fourth semester as a part of the curriculum requirement.

The primary objective of this training is to provide an opportunity to the students to understand the actual work environment in the four core departments of the Hotel. Students will be able to observe the latest technology applied and the latest trends followed in the Hotels. The students will be able to interact with the guests and understand their needs. At the end of the training, the students' communication skills, confidence level and overall personality will improve.

Training arrangement will be made by the Training Coordinator of the Institute. Once the student has been selected / deputed for Industrial Training by the institute, he/she shall not be permitted to undergo IT elsewhere. In case students make direct arrangements with the hotel for Industrial Training, these will necessarily have to be approved by the institute. Students selected through campus interviews will not seek Industrial Training on their own.

The students should undergo training from the date announced by the Institute. No student is allowed to deviate from the training schedule unless approved by the Principal of the Institute for a valid reason.

The duration of training will be 17 weeks. This would be divided into four/five weeks training in each of the four key areas of the Hotel- Food Production, Food & Beverage Service, Accommodation Operations & Front Office Operations.

Industrial Training will require an input of 102 working days i.e. (17 weeks x 06 days = 102 days). A student can avail leave to a maximum of 15% (15 days) only with prior permission of the hotel authorities. Minimum 75 % of attendance is required to appear for the end term examination. The Vice-Chancellor of the University can condone the shortage of attendance maximum of fourteen days on Medical grounds, if eligible, as per the University regulations.

Any student having less than the required percentage of attendance i.e 75% will have to compensate the attendance shortage during the summer vacation of the second year and to appear for the examination in the next academic year at the end of fourth semester. Only one chance will be given to compensate the attendance shortage. It is mandatory that every student complete the Industrial Training before he appears for 6th Semester examination.

All the students will be contacted frequently by the Training coordinator of the Institute.

During the training, each student should maintain a log book. Students should enter the daily activities, skills acquired and the observations in the log book and get it signed by the immediate supervisor.

At the end of the training, each student should prepare a training report. The content of the training report will include the Certificate page for the Institute, Certificate page to be signed by the Examiners, Copy of the Certificate issued by the Hotel, Introduction, Profile of the Hotel, Organization structure of the Hotel, Functions of the departments, Duties Performed, skills acquired in each department, Observations on technology / latest trend and any other relevant information pertaining to learning outcome.

Out total 100 marks, 20 marks will be for internal and 80 marks for external. The internal marks will be awarded at the end of the training by the Training Manager or Personnel Manager or any competent authority of the Hotel who is closely monitoring the trainees based on the parameters given below

Attendance	3 Marks
Punctuality	2 Marks
Grooming	2 Marks
Attitude	3 Marks
Performance	10 Marks

The Internal Mark statement (format enclosed) will be signed by the authority awarded the marks with name and the seal of the Hotel

End Semester Evaluation

Out of 80 marks for end semester evaluation, 10 marks is assigned for log book, 20 for the training report and 50 marks for the seminar/presentation before the panel of examiners. Panel of examiners will consist of one Internal examiner and one external examiner appointed by the University. The presentation would be limited to only one key area of the student's interest.

During the external examination, every student must produce the following compulsorily.

1. Training certificate -original along with attested photo copy
2. Log Book
3. Training report- 2 copies

After the examination, Original training certificate, one copy of the training report and the log book will be returned to the students.

Out of 80 External marks, 10 marks is assigned for log book, 20 for the training report and 50 marks for the seminar/presentation before the panel of examiners. The students should do power point presentation

Panel of examiners will consist of one Internal examiner and one external examiner appointed by the University. The presentation would be limited to only one key area of the student's interest.

During the external examination, every student must produce the following compulsorily.

4. Training certificate -original along with attested photo copy
5. Log Book
6. Training report- 2 copies

After the examination, original training certificate, one copy of the training report and the log book will be returned to the students.

SCHEME OF EXAMINATION AND SYLLABUS

SEMESTER V

No.	Course Code	Title	Marks			Duration of Exam	Contact Hrs / Wk	Credit
			Internal	External	Total			
1	5A02HMC	Environmental Studies	20	80	100	3	3	4
2	5A03HMC	Accounts	20	80	100	3	4	4
3	5B17HMC	Food Production III	20	80	100	3	3	2
4	5B18HMC	Food and Beverage Service III	20	80	100	3	3	2
5	5B19HMC	Food Production Practical II	20	80	100	4	3	2
6	5B20HMC	Food and Beverage Service Practical III	20	80	100	3	3	2
		Project	--	---	---	--	1	--
7	5C02HMC	Functions of Management	20	80	100	3	3	4
8		Generic Elective Course	5	20	25	2	2	2
TOTAL			145	580	725		25	22

ENVIRONMENTAL STUDIES

Course Category	General Awareness
Code	5A02HMC
Credit	4
Hours/week	3
Total Hours	54
Max Marks	100 Marks (Internal 20 Marks + External 80 Marks)
Exam Hours	3 Hours

Objectives

- *To understand the multi-disciplinary nature of environmental studies, need for Public awareness renewable and non-renewable resources, problems associated with Natural resources*
- *To study about ecosystem and bio diversity*
- *To learn environmental pollution, disaster management, social issues, environment Protection Act, Human Population and the Environment*

UNIT I

10 Hrs

Multidisciplinary nature of environmental studies

Definition, scope and importance, Need for public awareness.

Natural Resources

Renewable and non-renewable resources

Natural resources and associated problems.

Forest resources: Use and over-exploitation, deforestation, Timber extraction, mining, dams and their effects on forest and tribal people.

Water resources: Use and over-utilization of surface and ground water, floods, drought, conflicts over water, dams-benefits and problems.

Mineral resources: Use and exploitation, environmental effects of extracting and using mineral resources.

Food resources: World food problems, changes caused by agriculture and overgrazing, effects of modern agriculture, fertilizer-pesticide problems, waterlogging, salinity.

Energy resources: Growing energy needs, renewable and non-renewable energy sources, use of alternate energy sources.

Land resources: Land as a resource, land degradation, man induced landslides, soil erosion and desertification.

Role of an individual in conservation of natural resources.

Equitable use of resources for sustainable lifestyles.

UNIT II

12 Hrs

Ecosystems

Concept of an ecosystem, Structure and function of an ecosystem.

Producers, consumers and decomposers.

Energy flow in the ecosystem.

Ecological succession.

Food chains, food webs and ecological pyramids.

Introduction, types, characteristic features, structure and function of Forest ecosystem,

Grassland ecosystem, Desert ecosystem, Aquatic ecosystems (ponds, streams, lakes, rivers, oceans, estuaries)

Biodiversity and its conservation-Introduction – Definition: genetic, species and ecosystem diversity.

Biogeographical classification of India

Value of biodiversity: consumptive use, productive use, social, ethical, aesthetic and option values

Biodiversity at global, National and local levels.

India as a mega-diversity nation

Hot-spots of biodiversity.

Threats to biodiversity: habitat loss, poaching of wildlife, man-wildlife conflicts.

Endangered and endemic species of India

Conservation of biodiversity: In-situ and Ex-situ conservation of biodiversity.

UNIT III

10 Hrs

Environmental Pollution-Definition, Cause, effects and control measures of Air pollution,

Water pollution, Soil pollution, Marine pollution, Noise pollution, Thermal pollution,

Nuclear hazards

Solid waste Management: Causes, effects and control measures of urban and industrial wastes.

Role of an individual in prevention of pollution.

Disaster management: floods, earthquake, cyclone and landslides.

UNIT IV

10 Hrs

Social Issues and the Environment

From Unsustainable to Sustainable development

Urban problems related to energy

Water conservation, rain water harvesting, watershed management

Resettlement and rehabilitation of people; its problems and concerns

Environmental ethics: Issues and possible solutions.

Climate change, global warming, acid rain, ozone layer depletion, nuclear accidents and holocaust.

Wasteland reclamation

Consumerism and waste products

UNIT V

12 Hrs

Environment Protection Act.
Air (Prevention and Control of Pollution) Act.
Water (Prevention and control of Pollution) Act
Wildlife Protection Act
Forest Conservation Act
Issues involved in enforcement of environmental legislation.
Public awareness.
Human Population and the Environment
Population growth, variation among nations.
Population explosion – Family Welfare Program
Environment and human health.
Human Rights.
Value Education.
HIV/AIDS.
Women and Child Welfare.
Role of Information Technology in Environment and human health.

Reference

1. Environmental Studies, Erach Bharucha, University Grants Commission

Scheme of Evaluation

Continuous Evaluation (CE): Max 20 Marks

Components	Marks
Test	10 Marks
Assignments and Viva	10 Marks
TOTAL MARKS	20

End Semester Evaluation (ESE): Max 80 Marks

HRS 3

Question Paper Pattern

PART	TYPE OF QUESTIONS	NO.OF QNS	MARKS	TOTAL
A	Multiple Choice Questions. <i>Each Question should have four options</i>	10 Questions <i>2 Questions to be asked from Each Unit</i>	01 Mark Each	10
B	EITHER OR <i>(Short answer)</i>	5 Questions <i>2 Questions from each Unit with internal Choice</i>	05 Marks for Each	25
C	EITHER OR <i>(Long answer)</i>	5 Questions <i>2 Questions from each Unit with internal Choice</i>	09 Marks for Each	45
TOTAL MARKS				80

ACCOUNTS

Course Category	General Awareness
Code	5A03HMC
Credit	4
Hours/week	4
Total Hours	72
Max Marks	100 Marks (Internal 20 Marks + External 80 Marks)
Exam Hours	3 Hours

Objective

- *To understand the importance of accounting, accounting equation, journalizing rules, journal formats and journal entries*
- *to learn the ledger posting and subsidiary books*
- *To know the preparation of bank reconciliation statement*
- *To learn the preparation of trial balance and final accounts*
- *To understand revenue and capital expenditure, the need for depreciation and the calculation of depreciation*

UNIT I

15 Hrs

Introduction to accounting, meaning of accounting, Importance of accounting, Accounting concepts, accounting equation. Terms- Capital, Liabilities, Assets, Debtors, Creditors
Journal- Meaning and Definition of Journal, Journal Format
Rules for journalizing
Opening entry, Simple and Compound entries – Journal entry Exercise

UNIT II

15 Hrs

Ledger-Meaning of ledger
Ledger Format, Ledger Posting
Balancing of an account

Subsidiary books- Meaning and uses
Entries in Purchase Book, Sales Book, Purchase Returns, Sales Returns, Bills receivable, Bills payable, Cash book, Journal Proper - Exercise

UNIT III

12Hrs

Cash book- Meaning, Advantages
Simple, Double and Three Column Cash Book
Petty Cash Book

Bank reconciliation statement-Meaning
Reasons for difference in Pass Book and Cash Book Balances
Preparation of Bank Reconciliation Statement- Exercise

UNIT IV

20 Hrs

Trial balance
Objects of Trial Balance, Method of Preparing Trial Balance, Advantages of Trial Balance
Errors disclosed and not disclosed by Trial Balance
Preparation of Trial Balance - Exercise

Final accounts

Procedure for preparation of Final Accounts
Difference between Trading Accounts, Profit & Loss Accounts and Balance Sheet
Adjustments (Only four) -Closing Stock, Pre-paid Expenses, Outstanding Expenses,
Depreciation. Exercise

UNIT V

10 Hrs

Capital and revenue expenditure
Meaning
Definition of Capital and Revenue Expenditure
Deferred revenue expenditure
Difference between capital expenditure and revenue expenditure

Depreciation

Meaning of depreciation, need for depreciation, Straight line Method and diminishing
Balance method of depreciation. Advantages and disadvantages- Exercise

Reference

1. Maheshwari, S.N. and Maheshwari, S. K (2013). *An introduction to Accountancy*.
New Delhi: Vikas Publishing House.
2. Double Entry Book Keeping, T.S.Grewal, Sultan Chand Publishers

Scheme of Evaluation

Continuous Evaluation (CE): Max 20 Marks

Components	Marks
Test	10 Marks
Assignments and Viva	10 Marks
TOTAL MARKS	20

End Semester Evaluation (ESE): Max 80 Marks

HRS 3

Question Paper Pattern

PART	TYPE OF QUESTIONS	NO.OF QNS	MARKS	TOTAL
A	Multiple Choice Questions. <i>Each Question should have four options</i>	10 Questions <i>2 Questions to be asked from Each Unit</i>	01 Mark Each	10
B	EITHER OR <i>(Short answer)</i>	5 Questions <i>2 Questions from each Unit with internal Choice</i>	05 Marks for Each	25
C	EITHER OR <i>(Long answer)</i>	5 Questions <i>2 Questions from each Unit with internal Choice</i>	09 Marks for Each	45
TOTAL MARKS				80

FOOD PRODUCTION – III

Course Category	Core
Code	5B17HMC
Credit	2
Hours/week	3
Total Hours	54
Max Marks	100 Marks (Internal 20 Marks + External 80 Marks)
Exam Hours	3 Hours

Objective

1. To learn the history of and the various spices and masalas used in Indian Cuisine
2. To gain knowledge on basic gravies and thickening agents used in Indian cuisine
3. To understand the characteristics of regional and ethnic cuisines of India
4. To learn Indian breakfast, street foods, and sweet preparations

UNIT I

08 Hrs

Introduction to Indian Cookery- History, Influence of religious faith and foreign invasion on Indian Cuisine.

Spices and condiments used in Indian cookery, masalas-Meaning and its role, different masalas used in Indian cookery, composition of different masalas- Garam Masala, Sambhar Masala, Rasam Masala, Chat Masala, Pulao Masala, Chai Masala, and masalas available in regional areas

UNIT II

10 Hrs

Basic Indian gravies -Brown onion gravy, Makhani gravy, White gravy, Hariyali gravy- Recipes with any three dishes prepared from these gravies, difference between masalas and gravies. Thickening agents used in Indian cookery

Tandoori Marination- recipe, use of marination

Indian culinary terms

UNIT III

12 Hrs

Characteristics of Parsi, Awadhi, Jain, Mughlai, Bhojpuri cuisines and Sattvic Diet – Examples of dishes

Regional Indian cuisine- Characteristics, special equipment, staple diets of Maharashtra, Rajasthan, Gujrat, Punjab, Kashmir- Examples of popular dishes of each State

UNIT IV

12 Hrs

Regional Indian cuisine- Characteristics, special equipment, staple diets of Uttar Pradesh, Madhya Pradesh, West Bengal, Andhra, Goa, Karnataka, Tamil Nadu, Kerala- Examples of popular dishes of each State

UNIT V

12 Hrs

Indian Breakfast Preparations

Street Foods of India- Meaning, popular street foods- Preparation methods and descriptions of Wada Pav, Pav Bhaji, Samosa, Kachori, Bhel Puri, Pani Puri, Momos, Pakoras, Mirchi Bajji, Masala Wada

Indian Sweets- Famous Indian sweets- Preparation methods and descriptions of Shrikhand, Pedas, Rasagulla, Rabri, Rasmalai, Gulab Jamun, Kaju Kathli, Wheat Halwa, Falooda, Malpua

Indian cuisine around the world- factors contributing to growth of Indian cuisine around the world

Reference

1. Modern Cookery. Volume – I, Thangam E. Philip, Orient Longman
2. Rotis & Naans of India, 5th edition, Purobi Babbar Laurier Books Ltd.
3. Mithai: Collection of Indian Traditional sweets, Pramila Parmar, Ubs Publishers
4. Food Heritage of India, Vimla Patil, Vakils Feffer & Simons Ltd

Scheme of Evaluation

Continuous Evaluation (CE): Max 20 Marks

Components	Marks
Test	10 Marks
Assignments and Viva	10 Marks
TOTAL MARKS	20

End Semester Evaluation (ESE): Max 80 Marks

HRS 3

Question Paper Pattern

PART	TYPE OF QUESTIONS	NO.OF QNS	MARKS	TOTAL
A	Multiple Choice Questions. <i>Each Question should have four options</i>	10 Questions <i>2 Questions to be asked from Each Unit</i>	01 Mark Each	10
B	EITHER OR <i>(Short answer)</i>	5 Questions <i>2 Questions from each Unit with internal Choice</i>	05 Marks for Each	25
C	EITHER OR <i>(Long answer)</i>	5 Questions <i>2 Questions from each Unit with internal Choice</i>	09 Marks for Each	45
TOTAL MARKS				80

FOOD AND BEVERAGE SERVICE III

Course Category	Core
Code	5B18HMC
Credit	2
Hours/week	3
Total Hours	54
Max Marks	100 Marks (Internal 20 Marks + External 80 Marks)
Exam Hours	3 Hours

Objective

1. *To learn about liqueurs, eaux-de-vie, specialty coffee, wine tasting procedure, and pairing wines with food*
2. *To understand various methods of preparing cocktails, mocktails, and mixed drinks and equipment required to make these drinks*
3. *To gain knowledge on Guéridon service*
4. *To understand organizing of a function catering, various types of table plans, service procedure for formal and informal functions, and procedure for toast.*
5. *To learn about organizing an out catering, supervisory function and the impact of covid 19 on restaurant and function catering business*

UNIT I

11 Hrs

Liqueurs: Meaning,

Production of liqueurs- Base spirit, Flavoring agents, sweetening agents and Production methods

Flavour, colour, base spirit and country of origin of Liqueurs

Method of making Liqueur coffee/Specialty coffee

Eaux-de-vie- Meaning and examples

Wine Tasting- Purpose and the steps in wine tasting

Pairing wine and food-guidelines, wine and food suggestions, problem dishes

Wines with Asian food

UNIT II

11 Hrs

Meaning of cocktails, mocktails and mixed drinks

Components of cocktails

Methods of making cocktails- building, stirring, shaking, blending and layering

Equipment and tools required for making cocktails and their uses

Points to note while making cocktails

Whisky, Rum, Gin, Brandy, Vodka, Tequila based cocktails- Five examples for each with recipes

Method of Making Mulled wines, Egg Nogs, Punches, Mint Julep, Daisy, Pousse-café, Sours, Frappes, Sangarees

Examples and recipes for any five Mocktails

UNIT III

09 Hrs

Guéridon Service- Meaning

Types of trolleys, Equipment used on a trolley

Food preparation techniques- Tossing/Mixing, cooking, carving, flambéing

Dishes prepared on the trolley- Steak Tartare, Steak Diane, Strawberry Romanoff, Crepes Suzette

Advantages and limitations of Guéridon service

UNIT IV

12 Hrs

Function catering

Function of a Banqueting Department

Meaning of function catering, Types of Function

Organizing a function catering

Booking a Function, Function prospectus or Function contract sheet

Communication to other departments

Function Menus-Factors to be considered while planning Menus for functions

Different types of Table plans and space requirement

Staff requirement calculation

Seating plan in a formal function

Service procedure for a formal function and informal function

Procedure for Toast

UNIT V

11 Hrs

Outdoor catering

Meaning and its importance

Organizing outdoor catering service

Importance of Preliminary survey of the site

Menu analysis for Function Catering

Staff requirement for outdoor catering

Checklist for outdoor catering

Buffet set up and service

Disposables and its Importance in outdoor catering

Post catering functions

Effect of Covid 19 pandemic on Restaurant and banquet business

Supervisory functions- Briefing, checking the table set ups, table allocations, handling tips, stock taking, requisitioning, handling complaints, and staff training

Customer Relations Management

Reference

1. Food and Beverage Service, R, Singaravelavan, Oxford University Press
2. The Students Guide to Food & Drink – John Cousins & Andrew Durkan – Hodder & Stoughton.
3. The International Guide to Drinks – United Kingdom Bartenders Guild.
4. Food and beverage Service: Dennis R. Illicrap, John A Cousins

Scheme of Evaluation

Continuous Evaluation (CE): Max 20 Marks

Components	Marks
Test	10 Marks
Assignments and Viva	10 Marks
TOTAL MARKS	20

End Semester Evaluation (ESE): Max 80 Marks

HRS 3

Question Paper Pattern

PART	TYPE OF QUESTIONS	NO.OF QNS	MARKS	TOTAL
A	Multiple Choice Questions. <i>Each Question should have four options</i>	10 Questions <i>2 Questions to be asked from Each Unit</i>	01 Mark Each	10
B	EITHER OR <i>(Short answer)</i>	5 Questions <i>2 Questions from each Unit with internal Choice</i>	05 Marks for Each	25
C	EITHER OR <i>(Long answer)</i>	5 Questions <i>2 Questions from each Unit with internal Choice</i>	09 Marks for Each	45
TOTAL MARKS				80

FOOD PRODUCTION PRACTICAL II

Course Category	Core
Code	5B19HMC
Credit	2
Hours/week	3
Total Hours	54
Max Marks	100 Marks (Internal 20 Marks + External 80 Marks)
Exam Hours	3 Hours

Objective

To impart skills in the preparation of various regional, tandoor, breakfast, street food and festival dishes of India.

Practical

18 practical will be conducted to train the students in the preparation of Indian regional dishes.

Institute will compile 10 menus of 5 dishes each, including the varieties given from the S.No 1 to 12 as per the guidelines given below. As far as possible, the menu should represent regional cuisine.

Guidelines for the Menu

1. Rice OR Indian Bread
2. Vegetables OR Panir AND /OR Dal
3. Egg OR Fish OR Chicken OR Mutton
4. Chutney/Raitha
5. Indian Sweet

Other 8 Practical comprise of 2 practical on Street food, 1 practical on Tandoor demonstration, 2 practical on South Indian breakfast and one 3 practical on Regional Festival Menus.

S.N	Dishes	Varieties	No. of Practical
1	Rice	6	
2	Indian Bread	4	
3	Dal preparation	4	
4	Panir Preparation	3	
5	Vegetable Preparation	5	

6	Egg Preparation	2	10 No
7	Fish Preparation	2	
8	Chicken Preparation	4	
9	Mutton Preparation	2	
10	Chutney	3	
11	Raitha	5	
12	Indian Sweets	10	
13	Street Foods	6	2 No
14	Demonstration on Tandoori Preparation Nan/Roti. Chicken Tikka, Seek Kebab, Vegetable and Panir Tikka		1 No
15	South Indian Break Fast Menus	6	2 No
16	Regional Festival Menus		3 No

Reference

1. Modern Cookery. Volume – I, Thangam E. Philip, Orient Longman
2. Rotis & Naans of India , 5th edition, Purobi Babbar Laurier Books Ltd.;
3. Mithai: Collection of Indian Traditional sweets, Pramila Parmar, Ubs Publishers
4. Food Heritage of India, Vimla Patil, Vakils Feffer & Simons Ltd

Scheme of Evaluation

Continuous Evaluation

Components	Marks
Personal Hygiene and Grooming	02
Assignments - assignments relevant to course	05
Product Knowledge / Viva	03
Performance	07
Record	03
Total	20

End Semester Evaluation

Each student should prepare the following

1. Rice
2. Indian Bread
3. Fish/Chicken/Mutton preparation
4. Vegetables/dal/Panir Preparation
5. Sweet

Components	Marks
Uniform and Grooming	3
Indenting and Plan of Work	5
Rice	10
Indian Bread	07
Fish/Chicken/Mutton	10
Vegetables /Dal/Panir	05
Sweet	08
Presentation	5
Scullery	2
Viva	15
Record	10
TOTAL	80

The parameters for evaluating the dishes : Temperature 20%, Texture /Consistency 20%, Aroma/flavour 20%, Taste 20%, Eye Appeal 20%

FOOD AND BEVERAGE SERVICE PRACTICAL III

Course Category	Core
Code	5B20HMC
Credit	2
Hours/week	3
Total Hours	54
Max Marks	100 Marks (Internal 20 Marks + External 80 Marks)
Exam Hours	3 Hours

Objective

To impart training to the students in

1. *Menu planning, table set up and service*
2. *Wine evaluation, wine suggestion with the dishes and wine service with the food*
3. *The preparation of cocktails, mixed drinks and mocktails*
4. *Trolley service*
5. *Function booking, organizing, and in setting up various table plans*
6. *The food service for the formal and informal function*
7. *Toasting procedure*
8. *Organizing outdoor catering service*

Practical

1. Menu planning, table set ups and service procedure
2. Service of liqueurs and specialty coffee
3. Wine evaluation
4. Menu planning with wine suggestion
5. Indian Menu planning with wine suggestion
6. Cover set up with wine glasses and service of wine with food
7. Chinese dishes and wine suggestion
8. Serving wine with food
9. Identification of equipment used for cocktail making
10. Preparation and service of whiskey, rum, brandy, gin, vodka, and tequila-based cocktails
11. Preparation and service of Mocktails
12. Preparation of mixed drinks
13. Gueridon service- Steak and flambe preparations
14. Function booking
15. Table plans for theatre style, class room style, top table with sprigs
16. Function Menu planning
17. Service Procedure in formal function
18. Service procedure in informal function
19. Toasting procedure

20. Calculation of staff requirement for formal and informal function
21. Buffet arrangement
22. Preliminary survey for outdoor catering format
23. Checklist for outdoor catering
24. Menu analysis for identifying outdoor catering food production and service equipment requirement

Reference

1. Food and Beverage Service, R, Singaravelavan, Oxford University Press
2. The Students Guide to Food & Drink – John Cousins & Andrew Durkan – Hodder & Stoughton.
3. The International Guide to Drinks – United Kingdom Bartenders Guild.
4. Food and beverage Service: Dennis R. Lillicrap, John A Cousins

Scheme of Evaluation

Continuous Evaluation

Components	Marks
Personal Hygiene and Grooming	02
Assignments - assignments relevant to course	05
Product Knowledge / Viva	03
Performance	07
Record	03
Total	20

End Semester Evaluation

Components	Marks
Uniform and Grooming	3
Waiters kit	2
Menu Planning with Wine suggestion	10
Cover set up for the Menu compiled	10
Gueridon trolley set up	10
Gueridon trolley service	10
Cocktail preparation and service	10
Viva	15
Record	10
TOTAL	80

PROJECT

The students are introduced to Research work in Sem V to train the students in the research area. Research topic will be from any sectors of the hospitality Industry. The result and the findings of the research should be useful to all the stake holders. Each student should do the research individually.

The objective of research is to seek answers to problems through application of scientific methodology which guarantees that information collected is reliable and unbiased. This information is utilized to make conclusions and recommend solutions.

The elements that are to be kept in mind while undertaking research is deciding a relevant topic, feasibility, coverage, accuracy, objectivity and ethics. In the SEM V, students will work closely with their supervisor/guide and develop mutually working relationship to initiate the research which would involve preparing an outline and preliminary collection of data. The supervisor will guide the student in framing and planning the research project and the methodology to be adopted in collection of data, through interviews, telephones, mailers etc. while the student on their part will expose themselves to research of the topic through meetings, interviews, internet search, library etc.

The student should generally produce all material in word processed or typed format so that the presentation is neat and legible. The research should be planned to minimise time wastage and a clear time scale should be put in place. The research should really spell out the objective, its findings, the methodology adopted, its conclusions and recommendations. The student and supervisor will work together to prepare synopsis of the research.

One hour per week has been allocated for the purpose and students along with the supervisor must regularly interact during this period. At the end of the fifth semester, the students should have finalized the topic, developed the research design, review of literature, collected secondary data and reference material, and developed the questionnaires. The status of the research should be presented at the end of the semester to the guide.

FUNCTIONS OF MANAGEMENT

Course Category	Complementary Elective course
Code	5C02HMC
Credit	4
Hours/week	3
Total Hours	54
Max Marks	100 Marks (Internal 20 Marks + External 80 Marks)
Exam Hours	3 Hours

Objectives:

1. *To learn the Nature of Management, different schools of thoughts and the functions of Management*
2. *To understand importance of planning and the decision-making process*
3. *To understand types of organization, span of control, delegation of authority, and various styles of leadership*
4. *To gain knowledge on staffing, induction, and training, importance of job analysis, job description and Performance appraisal*
5. *To learn the importance of directing, motivation and controlling*

UNIT I

10 Hrs

Nature and Scope of Management – Management Science or Arts
 Frederick Taylor’s Principles of Management
 Henri Fayol’s 14 Principles of Management
 Different Schools of Thoughts.
 The Hawthorne Studies
 Functions of Management

UNIT II

10 Hrs

Planning: The Meaning and Importance of Planning, Steps in Planning, Types of planning
 Objectives and Policies – Meaning of Objectives, Importance.
 Nature of Policies – Methods of Policies and Procedures.
 Decision Making – Process of Decision Making, Problems involved in decision Making.

UNIT III

12 Hrs

Organization - meaning
 Types of organization – Formal, Informal, Organization Structures, Span of Control
 Delegation of authority- Meaning – Importance – Centralization and Decentralization, their advantages and disadvantages
 Line and Staff relationship.
 Leadership -Meaning and Definition – Traits of a Leader
 Leadership styles- various styles of Leadership, their advantages and disadvantages

UNIT IV**11 Hrs**

Staffing -Sources of Recruitment – Selection Process – Induction – Training.

Job Analysis -Job Specification – Job Description – Job enrichment

Performance Analysis: Purpose

UNIT V**11 Hrs**

Directing : Meaning & Definition – Nature and Importance of Directing.

Motivation: Meaning – Importance of Motivation – Theories of Motivation, Abraham Maslow's, Frederick Herzberg, Douglas McGregor's X-Y theory

Controlling : Meaning and Definition – Importance of Control – Control Process.

Reference

1. Management – L.M. Prasad, Sultan Chand & Sons
2. Essentials of Management – Harold Koontz, Heinz Weihrich – Tata McGraw – Hill
3. Business Management – Dinkar Pagare, Sultan Chand & Sons
4. Organization & Management – C.B Gupta, Sultan Chand & Sons

Scheme of Evaluation

Continuous Evaluation (CE): Max 20 Marks

Components	Marks
Test	10 Marks
Assignments and Viva	10 Marks
TOTAL MARKS	20

End Semester Evaluation (ESE): Max 80 Marks

HRS 3

Question Paper Pattern

PART	TYPE OF QUESTIONS	NO.OF QNS	MARKS	TOTAL
A	Multiple Choice Questions. <i>Each Question should have four options</i>	10 Questions <i>2 Questions to be asked from Each Unit</i>	01 Mark Each	10
B	EITHER OR <i>(Short answer)</i>	5 Questions <i>2 Questions from each Unit with internal Choice</i>	05 Marks for Each	25
C	EITHER OR <i>(Long answer)</i>	5 Questions <i>2 Questions from each Unit with internal Choice</i>	09 Marks for Each	45
TOTAL MARKS				80

FOOD COST CONTROL

Course Category	Generic Elective Course
Code	5D01HMC
Credit	2
Hours/week	2
Total Hours	36
Max Marks	25 Marks (Internal 5 Marks + External 20 Marks)
Exam Hours	2 Hours

Objective

- 1. To understand the responsibilities and constraints of F&B department, factors contributing to meal and drink experience and the customers preference for a Restaurant*
- 2. To learn the types of Menu, considerations in Menu planning, Menu pricing models, Pricing of Beverages, types of beverage list and designing of wine list*
- 3. To know the Purchasing procedure, different methods of purchasing. the importance of purchase specification, receiving and issuing procedures of food and Beverages*
- 4. To comprehend the objective and Problems in food and beverage cost control, importance of standard recipes, standard yield and standard portions in food cost control and the calculation of food cost and beverage cost*
- 5. To learn the Classification of cost, elements of cost and sales, various profits, Breakeven point and calculation Breakeven sales*
- 6. To gain knowledge on the yardstick to measure the performance of Food and Beverage department*

UNIT- 1

7 Hrs

Introduction to Costing- Types of Cost- according to Nature and Behaviour, controllability, and Time.

Elements of Cost and Sales- Industry average of elements of cost

Food Cost and Beverage cost- calculation

UNIT II

7Hrs

Recipe costing, food cost per portion

Methods of fixing Selling price

Profits- Gross profit, After wage Profit and Net Profit

UNIT- III**7 Hrs**

Standard purchase specification: meaning & objective
Receiving procedure – Receiving of expensive commodities
Storing & issuing procedure
Stock taking – Objective of stock taking, Stock turnover – Stock levels.

UNIT IV**8 Hrs**

Food cost Control: Objective of food cost control, Problems in Food cost control,
Importance of Volume forecasting, standard recipes, standard yield and standard portions in
food cost control
Calculation of food cost

UNIT V**7 Hrs**

Food cost control check list
Daily and weekly food cost report
Sales control- Manual and Computerised System-Manual sales control procedure and
problems, Computerised system and advantages.

Reference

1. Food and Beverage Management - Bernard Davis, Andrew Lockwood, Peter Alcott, Ioannis S. Pantelidis, Elsevier
2. Food and Beverage Service- R.Singaravelavan, Oxford University Press

Scheme of Evaluation

Continuous Evaluation (CE): Max 05 Marks

Components	Marks
Test	2.5 Marks
Assignments and Viva	2.5 Marks
TOTAL MARKS	5

End Semester Evaluation (ESE): Max 20 Marks

HRS 2

Question Paper Pattern

PART	TYPE OF QUESTIONS	NO.OF QNS	MARKS	TOTAL
A	Multiple Choice Questions. <i>Each Question should have four options</i>	10 Questions <i>2 Questions to be asked from Each Unit</i>	½ Mark Each	05
B	EITHER OR <i>(Short answer)</i>	5 Questions <i>2 Questions from each Unit with internal Choice</i>	01 Marks for Each	05
C	<i>(Long answer)</i>	5 Questions <i>Answer any 2 Questions out of 5 Questions.</i>	05 Marks for Each	10
TOTAL MARKS				20

FOOD SAFETY

Course Category	Generic Elective Course
Code	5D02HMC
Credit	2
Hours/week	2
Total Hours	36
Max Marks	25 Marks (Internal 05 Marks + External 20 Marks)
Exam Hours	2 Hours

Objective

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

- 1. Understand various food borne micro-organisms, factors affecting their growth and causes for food spoilage*
- 2. Know the storage temperatures for various types of food, and storage procedure*
- 3. Detail the food preservation methods*
- 4. Understand food allergies, adulterants, importance of food hygiene and causes for food poisoning role of food additives, common food adulterants used and the ways to detect them*
- 5. Understand types of food poisoning bacteria and prevention*

UNIT I

6 Hrs

Micro-organisms- General characteristics and
Common food borne micro-organisms-Bacteria, Fungi- Yeasts and Moulds, Virus, and
Parasites
Factors affecting their growth in food
Food Spoilage-Types- Chemical and Microbial
Microbial Spoilage- Moulds, Yeasts, Bacteria
Chemical Spoilage Causes for spoilage

UNIT II

6 Hrs

Food storage- Purpose- storage temperature of Vegetables,
fruits, Dairy products, Fish, Meat, Poultry, Bakery products and frozen foods
Storage procedure

UNIT III**8 Hrs**

Preservation- Meaning and importance

Methods of Food preservation- Preservation by drying or dehydration, chilling and freezing, heating (canning and bottling, pasteurization, sterilization) salting, smoking, sugar, acids, chemicals, radiation, Modified atmosphere packaging

UNIT IV**8 Hrs**

Food Allergies- Meaning, symptoms, foods that commonly contain allergens, control of food allergies

Adulterants-Meaning of adulterated food, Common adulterants in food and Method of their detection

Importance of Personal, Kitchen and Food Hygiene

Food Poisoning- Meaning and Types of food poisoning- Bacteria, Chemical and Metal
Chemical and Metallic food poisoning and prevention

UNIT V**8 Hrs**

Bacteria Food Poisoning, cross-contamination, conditions for bacterial growth, danger zone, Types of food poisoning bacteria- Salmonella group, Staphylococcus aureus, Clostridium perfringens, Bacillus cereus, and Escherichia Coli (E. coli) their incubation period, symptoms and prevention. Sources and Prevention of bacterial food poisoning.

Foods requiring special attention to avoid food poisoning.

Reference

1. The theory of Catering, 11th Edition, David Foskett and Victor Cesarani, Hodder Education
2. Food Science and Nutrition, Third Edition, Sunetra Roday, Oxford university Press

Scheme of Evaluation

Continuous Evaluation (CE): Max 05 Marks

Components	Marks
Test	2.5 Marks
Assignments and Viva	2.5 Marks
TOTAL MARKS	05

End Semester Evaluation (ESE): Max 20 Marks

HRS 2

Question Paper Pattern

PART	TYPE OF QUESTIONS	NO.OF QNS	MARKS	TOTAL
A	Multiple Choice Questions. <i>Each Question should have four options</i>	10 Questions <i>2 Questions to be asked from Each Unit</i>	$\frac{1}{2}$ Mark Each	05
B	EITHER OR <i>(Short answer)</i>	5 Questions <i>2 Questions from each Unit with internal Choice</i>	01 Marks for Each	05
C	<i>(Long answer)</i>	5 Questions <i>Answer any 2 Questions out of 5 Questions</i>	05 Marks for Each	10
TOTAL MARKS				20

INTRODUCTION TO HOSPITALITY INDUSTRY

Course Category	Generic Elective Course
Code	5D03HMC
Credit	2
Hours/week	2
Total Hours	36
Max Marks	25 Marks (Internal 05 Marks + External 20 Marks)
Exam Hours	2 Hours

Objectives

- 1. To understand various sectors of the hospitality industry and the career opportunity in Hospitality industry*
- 2. To know types of hotels, rooms, tariffs and the sources of reservations*
- 3. To learn the organization structure of hotels and the functions of the department*
- 4. To know about various types of restaurants and their characteristics*
- 5. To understand the Institutional and Transport Catering*

UNIT I

7 Hrs

Meaning of Hospitality, Sectors of Hospitality Industry, Meaning with examples, Career opportunities in Hospitality industry, Growth of Hospitality industry in India, Demand for hospitality services, National and International chains of Hotel in India

UNIT II

7 Hrs

Type of Hotels, Meaning and characteristics, Criteria for star rating, types of rooms and plans, tariff-meaning and different types of tariff, sources of reservation, services offered to the guests
In the Hotel. Calculations of occupancy ratios

UNIT III

7 Hrs

Hotels, Organization structure of a five star hotels, Departments in a Hotel, Functional and organization structure of each department, coordination between departments

Unit IV

7 Hrs

Types of restaurants and their features, types of Menu, Menu planning, styles of food service, advantages and disadvantages of each.

UNIT V

8 Hrs

Institutional and Transport Catering, An overview of Hospital, industrial, school, Railway, Air and Ship catering- Menus offered, type of Market, Type of service and operational aspects of these sectors

Reference

1. Food and Beverage Service, R. Singaravelavan, Oxford University Press
2. Front Office Management, S.K.Bhatnagar, Frank Brothers
3. Food Service Operations- Peter Jones, Cassell

Scheme of Evaluation

Continuous Evaluation (CE): Max 05 Marks

Components	Marks
Test	2.5 Marks
Assignments and Viva	2.5 Marks
TOTAL MARKS	05

End Semester Evaluation (ESE): Max 20 Marks

HRS 2

Question Paper Pattern

PART	TYPE OF QUESTIONS	NO.OF QNS	MARKS	TOTAL
A	Multiple Choice Questions. <i>Each Question should have four options</i>	10 Questions <i>2 Questions to be asked from Each Unit</i>	$\frac{1}{2}$ Mark Each	05
B	EITHER OR <i>(Short answer)</i>	5 Questions <i>2 Questions from each Unit with internal Choice</i>	01 Marks for Each	05
C	<i>(Long answer)</i>	5 Questions <i>Answer any 2 Questions out of 5 Questions</i>	05 Marks for Each	10
TOTAL MARKS				20

SCHEME OF EXAMINATION AND SYLLABUS**SEMESTER VI**

No.	Course Code	Title	Marks			Duration of Exam	Contact Hrs / Wk	Credit
			Internal	External	Total			
1	6A04HMC	Entrepreneurial Development	20	80	100	3	3	4
2	6B21HMC	Larder and Kitchen Administration	20	80	100	3	3	2
3	6B22HMC	Food and Beverage Management	20	80	100	3	3	3
4	6B23HMC	Research Methodology	20	80	100	3	3	3
5	6B24HMC	Financial Management	20	80	100	3	3	3
6	6B25HMC	Project	20	80	100	3	2	2
7	6B26HMC	MS Office Practical	20	80	100	3	2	2
8	6C03HMC	Facility Planning	20	80	100	3	3	4
9	6C04HMC	Hotel Engineering	20	80	100	3	3	4
TOTAL			180	720	900		25	27

ENTREPRENEURIAL DEVELOPMENT

Course Category	General Awareness
Code	6A04HMC
Credit	4
Hours/week	3
Total Hours	54
Max Marks	100 Marks (Internal 20 Marks + External 80 Marks)
Exam Hours	3 Hours

Objectives

1. To learn the characteristics of entrepreneurship, types of entrepreneurs and steps to establish entrepreneurial systems
2. To understand project network and SWOT analysis
3. To understand financial issues, types of banking, and financial statements
4. To learn quality control and sales management
5. To know the management and characteristics of small scale industries

UNIT I

9 Hrs

Introduction to Entrepreneurship Development
Need, scope and characteristics of entrepreneurship, types of entrepreneurs,
Qualities of successful Entrepreneurs
steps in Establishing Entrepreneurial systems

UNIT II

11 Hrs

Project Design
Steps in project formulation, plant and process layout, network techniques, SWOT
analysis

UNIT III

12 Hrs

Financial Issues of an Enterprise
Financial institutions, banking and types of banking, financial incentives and subsidies,
financial ratios and their significance, book keeping, financial statements.

UNIT IV

12 Hrs

Quality Control and Sales Management
Meaning and importance of quality control, quality standards, market survey techniques, pricing,
packaging, advertising, and sales promotion.

UNIT V

10 Hrs

Management of Small-Scale Industries

Characteristics of small-scale industries, social responsibilities

and business ethics, sickness and remedial measures in small scale industries

Reference:

1. Hand book of entrepreneurship, Rathore B.S. and Sinin .F.S. , AApga Publications
2. Text book of entrepreneurship Development, Gopal. J.Kalantri, Vision Publications,
3. Entrepreneurship Development, Gupta C. B. Srinivasan, Sultan Chand and Sons
4. Entrepreneurship Development, Kavil Ramachandran, Mc Graw Hill

Scheme of Evaluation

Continuous Evaluation (CE): Max 20 Marks

Components	Marks
Test	10 Marks
Assignments and Viva	10 Marks
TOTAL MARKS	20

End Semester Evaluation (ESE): Max 80 Marks

HRS 3

Question Paper Pattern

PART	TYPE OF QUESTIONS	NO.OF QNS	MARKS	TOTAL
A	Multiple Choice Questions. <i>Each Question should have four options</i>	10 Questions <i>2 Questions to be asked from Each Unit</i>	01 Mark Each	10
B	EITHER OR <i>(Short answer)</i>	5 Questions <i>2 Questions from each Unit with internal Choice</i>	05 Marks for Each	25
C	EITHER OR <i>(Long answer)</i>	5 Questions <i>2 Questions from each Unit with internal Choice</i>	09 Marks for Each	45
TOTAL MARKS				80

LARDER AND KITCHEN ADMINISTRATION

Course Category	Core
Code	6B21HMC
Credit	2
Hours/week	3
Total Hours	54
Max Marks	100 Marks (Internal 20 Marks + External 80 Marks)
Exam Hours	3 Hours

Objective:

1. *To impart knowledge the functions of cold kitchen, liaison with other sections of the kitchen, duties and responsibilities of larder staff*
2. *To know the equipment used in the larder and the layout*
3. *To learn various types of cold preparations, cold buffet dishes, garnishes, and non-edible displays*
4. *To understand considerations for procuring kitchen equipment, the advantages of centralized food production, advantages and limitations of convenience foods*
5. *To Understand the importance of production planning, stock taking and costing of staff meals*
6. *To appreciate the significance of the Product development and Kitchen Supervision, induction and training.*

UNIT I:

10 Hrs

Larder Kitchen_ Importance and Functions of larder room
 Liaison with other sections of the kitchen, duties and responsibilities of larder chef and his staff
 Larder equipment and tools_ Equipment and tools used in larder room
 Layout Of larder section
 Panada – meaning, uses, types and recipes
 Compound butters - meaning, uses, types, recipes and examples
 Marinades – different types and uses
 Brine – types & uses

UNIT II

12 Hrs

Force meat – meaning, uses, types and recipes
 Cold preparation – galantine, ballotine, terrine, pâté, quenelles, moussé, mousselines, soufflés – recipes of above.
 Sausages_ Types of sausages, Types of casings, Fillings
 Ham and bacon_ processing of ham and Bacon, Green bacon, types of Ham
 Aspic Jelly – uses and preparation
 Chaud froid – uses and preparation

UNIT III**11 Hrs**

Garnishes for cold Buffet work

Garnishes - Garnishes used for Fish, Meat and Poultry and their composition

Non Edible displays: _ Ice carvings, tallow sculpture, Fruits and vegetable displays, Salt dough, pastillage, Jelly Logo, Thermocol work.

Mirror Platters_ arranging dishes on Mirror platters.

UNIT IV**11 Hrs**

Considerations for Kitchen equipment Purchases

Centralized Food production_ advantages

Convenience Foods- Advantages and limitations

Production planning, Indenting, Receiving and storing goods in the kitchen

Stock taking , recording material transfer in and out, Stock turn over.

Staff meals _ preparation and costing

UNIT V:**10 Hrs**

Product Development_ Importance, new ideas, considerations

Kitchen supervision_ Supervisory function, Technical function, Administrative Function, Social function.

Elements of Supervision, Supervisor and ethical issues

Induction and Training

Reference

1. William Heinemann – Escoffier – The complete guide to the art of modern cookery.
2. Practical Professional Cookery- H.L Cracknell, R.J Kaufmann, Mac Millan
3. Victor Cesarni, Ronald Kinton – Practical cookery - Hodder & Stoughton
4. Theory of catering, Victor Cesarni, Ronald kinton - Hodder & Stoughton
5. M. J. Leto & W.K.H. Bode Heinemann – The larder chef.

Scheme of Evaluation

Continuous Evaluation (CE): Max 20 Marks

Components	Marks
Test	10 Marks
Assignments and Viva	10 Marks
TOTAL MARKS	20

End Semester Evaluation (ESE): Max 80 Marks

HRS 3

Question Paper Pattern

PART	TYPE OF QUESTIONS	NO.OF QNS	MARKS	TOTAL
A	Multiple Choice Questions. <i>Each Question should have four options</i>	10 Questions <i>2 Questions to be asked from Each Unit</i>	01 Mark Each	10
B	EITHER OR <i>(Short answer)</i>	5 Questions <i>2 Questions from each Unit with internal Choice</i>	05 Marks for Each	25
C	EITHER OR <i>(Long answer)</i>	5 Questions <i>2 Questions from each Unit with internal Choice</i>	09 Marks for Each	45
TOTAL MARKS				80

FOOD AND BEVERAGE MANAGEMENT

Course Category	Core
Code	6B22HMC
Credit	3
Hours/week	3
Total Hours	54
Max Marks	100 Marks (Internal 20 Marks + External 80 Marks)
Exam Hours	3 Hours

Objective

1. *To understand the responsibilities and constraints of F&B department, factors contributing to meal and drink experience and the customers preference for a Restaurant*
2. *To learn the types of Menu, considerations in Menu planning, Menu pricing models, Pricing of Beverages, types of beverage list and designing of wine list*
3. *To know the Purchasing procedure, different methods of purchasing, the importance of purchase specification, receiving and issuing procedures of food and Beverages*
4. *To comprehend the objective and Problems in food and beverage cost control, importance of standard recipes, standard yield and standard portions in food cost control and the calculation of food cost and beverage cost*
5. *To learn the Classification of cost, elements of cost and sales, various profits, Breakeven point and calculation Breakeven sales*
6. *To gain knowledge on the yardstick to measure the performance of Food and Beverage department*

UNIT- 1

11 Hrs

Introduction to Food and Beverage Management, Responsibilities of F&B department – Constraints of food & beverage management

The Meal and drink experience - Food & drink, Variety in menu choice, level of service, value for money, interior design, atmosphere & mood, expectation & identification, location / accessibility and staff.

Customers' preference for a Restaurant

Menu- Introduction and its importance in F&B Management, Types of Menu, Considerations in Menu planning, Lay out of the Menu, size and form, Table d'hôtel vs A la carte- Advantages and limitations

Types of Beverage lists- Wine list, Bar list, Banquet wine list, Room service wine list

Designing a wine list

UNIT- 2

11 Hrs

Menu pricing models- Cost plus pricing, Competition pricing, rate of return pricing, Elasticity pricing, Backward pricing, Prime cost, Departmental profit margins, and Differential profit margins.

Special pricing considerations- Tax, Service charge, Cover charge and Minimum charge
Pricing of Beverages
Pricing in Subsidized operations

UNIT 3

10 Hrs

Purchasing and Storage -Function ofPurchase department
Purchasing procedure – selection ofa supplier –Price and quality performance
Purchasing by contract or tender, Purchasing by Cash and Carry, Purchasing by Paid Reserve,
Total supply
Standard purchase specification: meaning & objective
Receiving of food and Beverages- receiving procedure – Receiving of expensive commodities –
Returnable containers – Blind receiving
Storing & issuing procedure of food & beverages- Procedures
Stock taking of food & beverages – Objective of stock taking, Stock turnover – Stock levels.

UNIT- 4

11 Hrs

Food cost Control : Objective of food cost control, Problems in Food cost control, The essentials of
a control system – Importance of standard recipes, standard yield and standard portions in food
cost control, Calculation of food cost - method of food control – Food control check list
Daily and weekly food cost report
Beverage Control: Objectives of beverage control – Par stock / bottle control system, Potential
sales value, Calculation of beverage cost – method of beverage control – Beverage control
checklist. Possible bar frauds

UNIT- 5

11 Hrs

Cost- meaning, Classification of cost based on Nature, behaviour, controllability and Time with
examples

Elements of Cost and Sales, Meaning of Gross profit, after wage profit, EBDIT, EBIT, EBT, EAT

Meaning of Breakeven point, Breakeven point Calculations and Break-even chart preparation,
Margin of safety, sales to achieve desired profits

Food and Beverage Sales control- Manual and Computerised System- Manual sales control
procedure and problems, Computerised system and advantages

Operating yard stick of Food and Beverage Management. - Total food & beverage sales to total
sales – Department profit, Average spending power – Sales mix – Pay roll cost – Index of
productivity – Stock turn over – sales per seat available – rate of seat turn over – Sales
per waiter, Sales per sq. meter

Reference

1. Food and Beverage Management - Bernard Davis, Andrew Lockwood, Peter Alcott, Ioannis S. Pantelidis, Elsevier
2. Food and Beverage Service- R.Singaravelavan, Oxford University Press

Scheme of Evaluation

Continuous Evaluation (CE): Max 20 Marks

Components	Marks
Test	10 Marks
Assignments and Viva	10 Marks
TOTAL MARKS	20

End Semester Evaluation (ESE): Max 80 Marks

HRS 3

Question Paper Pattern

PART	TYPE OF QUESTIONS	NO.OF QNS	MARKS	TOTAL
A	Multiple Choice Questions. <i>Each Question should have four options</i>	10 Questions <i>2 Questions to be asked from Each Unit</i>	01 Mark Each	10
B	EITHER OR <i>(Short answer)</i>	5 Questions <i>2 Questions from each Unit with internal Choice</i>	05 Marks for Each	25
C	EITHER OR <i>(Long answer)</i>	5 Questions <i>2 Questions from each Unit with internal Choice</i>	09 Marks for Each	45
TOTAL MARKS				80

RESEARCH METHODOLOGY

Course Category	Core
Code	6B23HMC
Credit	3
Hours/week	3
Total Hours	54
Max Marks	100 Marks (Internal 20 Marks + External 80 Marks)
Exam Hours	3 Hours

UNIT I **9 Hrs**

Introduction to Research Methodology

Meaning, and purpose of doing research, Types of Research. Criteria of a good research, Problems in conducting research

UNIT II **10 Hrs**

Research Design- Need, Characteristics of a good research design

Research procedure – Research problem, statement of research problems, Hypothesis, Sampling, Sampling methods

UNIT III **11 Hrs**

Collection of Primary data

Observation, Experiment, Survey, Questionnaire, Interview Schedule, Mechanical Devices

Collection of Secondary data

Review of Literature- Purpose of related literature, Sources of information, Bibliography, Foot notes.

UNIT IV **12 Hrs**

Analysis and Interpretation of Data

Organization of Data - Editing, Coding, Tabulation, Statistical Analysis, Interpretation, Formulation of Conclusion and Generalization.

UNIT V **12 Hrs**

Research Report

Report format, Introduction, Literature Review, Methodology, Result and Discussion, Summary and Conclusion, Bibliography, Appendix.

Reference

1. Research Methodology- Methods and Techniques, C.R.Kothari, New Age International Publishers

Scheme of Evaluation

Continuous Evaluation (CE): Max 20 Marks

Components	Marks
Test	10 Marks
Assignments and Viva	10 Marks
TOTAL MARKS	20

End Semester Evaluation (ESE): Max 80 Marks

HRS 3

Question Paper Pattern

PART	TYPE OF QUESTIONS	NO.OF QNS	MARKS	TOTAL
A	Multiple Choice Questions. <i>Each Question should have four options</i>	10 Questions <i>2 Questions to be asked from Each Unit</i>	01 Mark Each	10
B	EITHER OR <i>(Short answer)</i>	5 Questions <i>2 Questions from each Unit with internal Choice</i>	05 Marks for Each	25
C	EITHER OR <i>(Long answer)</i>	5 Questions <i>2 Questions from each Unit with internal Choice</i>	09 Marks for Each	45
TOTAL MARKS				80

Financial Management

Course Category	Core
Code	6B24HMC
Credit	3
Hours/week	3
Total Hours	54
Max Marks	100 Marks (Internal 20 Marks + External 80 Marks)
Exam Hours	3 Hours

Objective:

1. *To learn functions, classifications, and accounting concepts*
2. *To understand ratio analysis and their advantages and limitations*
3. *To learn working capital management, cash and fund flow statement*
4. *To know the importance of budget and budgetary control*
5. *To understand capital budgeting and project evaluation techniques*

UNIT I 10 Hrs

Functions of accounting, Classification of accounting, Meaning and Functions of Financial accounting, Meaning and Functions of Management accounting, Management Vs Financial accounting, accounting concepts

UNIT II 11 hrs

Financial statements-meaning and types of financial statements. Ratio analysis-meaning of ratios, classification of ratios, advantages and limitations of ratio analysis.

UNIT III 12 Hrs

Working Capital management- concepts, importance and determinants of working capital. Fund flow analysis-Meaning of 'fund' and 'flow of fund'; Uses and limitations of fund flow statement. Meaning of Cash flow statement, difference between Fund flow and cash flow statement; preparation of fund flow and cash flow statement (simple problems only)

UNIT IV 10 Hrs

Budget and Budgetary control- meaning of budget and budgetary control; uses and limitations of budgetary control; classification of budgets, Preparation of flexible and cash budget.

UNIT V 11 hrs

Capital Budgeting: Principles and techniques - Nature of capital budgeting- Identifying relevant cash flows - Evaluation Techniques: Payback, Accounting rate of return, Net Present Value, Internal Rate of Return, Profitability Index - Comparison of DCF techniques - Project selection under capital rationing

Reference:

Principles of management accounting- Dr. S.N.Maheshwari, Sultan Chand and Sons, 13th edition
 Financial Management- R.K.Sharma and Shashi Gupta , Kalyani Publishers , 3rd edition
 Management accounting – M.Y.Khan and P.K.Jain- Tata Mc Graw Hill, 3rd edition

Scheme of Evaluation

Continuous Evaluation (CE): Max 20 Marks

Components	Marks
Test	10 Marks
Assignments and Viva	10 Marks
TOTAL MARKS	20

End Semester Evaluation (ESE): Max 80 Marks

HRS 3

Question Paper Pattern

PART	TYPE OF QUESTIONS	NO.OF QNS	MARKS	TOTAL
A	Multiple Choice Questions. <i>Each Question should have four options</i>	10 Questions <i>2 Questions to be asked from Each Unit</i>	01 Mark Each	10
B	EITHER OR <i>(Short answer)</i>	5 Questions <i>2 Questions from each Unit with internal Choice</i>	05 Marks for Each	25
C	EITHER OR <i>(Long answer)</i>	5 Questions <i>2 Questions from each Unit with internal Choice</i>	09 Marks for Each	45
TOTAL MARKS				80

PROJECT

Course Category	Core
Code	6B25HMC
Credit	2
Hours/week	2
Total Hours	54
Max Marks	100 Marks (Internal 20 Marks + External 80 Marks)
Exam Hours	3 Hours

Students should complete the Project work on time.

The project report shall be printed in A4 size paper and spiral bound

The layout is:

Font : Times New Roman

Size 12

Line Spacing: 1.5

Margin: Left - 1.25; Right-1; Top-1; Bottom-1

The project report should be submitted to the Department in the last week of February of the sixth semester without fail.

Belated and incomplete Project will not be entertained. The candidate shall prepare three copies of the report: two copies for submission to the Department and one copy for the student to bring at the time of viva-voce

Structure of the Report

Title Pages

Certificate of the supervising Teacher with signature

Certificate Page of the Examiners

Contents

List of Tables, Figures, Chart etc

Chapter 1- Introduction, Objectives of the study, Review of literature, Statement of the problem, Need and Significance of the study, Research Methodology, scheme etc

Chapter II - Theoretical Back ground

Chapter III- Data Analysis and Interpretation

Chapter IV Summary, Findings and Recommendations

Appendix Questionnaire, Specimen copies of forms, other exhibits

Bibliography (Books, journal articles, website etc. used for the project work)

Components for the Continuous Evaluation

Following are the components for the Continuous Evaluation for Project

Punctuality	3 Marks
Involvement	3 Marks
Data Collection	4 Marks
Organization of Report	5 Marks
Viva-Voce	5 Marks
Total	20 Marks

Submission of the Project Report and presence of the student for viva are compulsory for internal evaluation.

End Semester Evaluation

A Board of two examiners, internal and external, appointed by the University shall evaluate the project

The components for End semester Evaluation of 80 Marks for project are:

- Statement of Problems/Objectives 5 Marks
- Review of Literature 5 Marks
- Methodology 5 Marks
- Statistical tools 5 Marks
- Analysis and Interpretations 10 Marks
- Presentation 10 Marks
- Viva-Voce 40 Marks

No marks shall be awarded to a candidate if she/he fails to submit the Project Report for external evaluation.

The student should get a minimum of 40 % marks of the aggregate and 40 % separately for ESE and 10% marks CE for pass in the project

MS OFFICE PRACTICAL

Course Category	Core
Code	6B26HMC
Credit	2
Hours/week	2
Total Hours	54
Max Marks	100 Marks (Internal 20 Marks + External 80 Marks)
Exam Hours	3 Hours

Objective

To train the students in various functions of MS office

WINDOWS OPERATIONS

1 Practical

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

MS-OFFICE WORD

7 Practical

Creating a document

- Entering Text
- Saving the Document
- Editing a Document already saved to Disk
- Getting around the Document
- Find and Replace Operations
- Printing the Document

Formatting a document

- Justifying Paragraphs
- Changing Paragraph Indents
- Setting Tabs and Margins
- Formatting Pages and Documents
- Using Bullets and Numbering
- Headers/Footers
- Pagination

Special effects

- Print Special Effects e.g. Bold, Underline, Superscripts, Subscript
- Changing Fonts
- Changing Case

Cut, Copy and Paste Operation

- Marking Blocks
- Copying and Pasting a Block
- Cutting and Pasting a Block
- Deleting a Block
- Formatting a Block
- Using Find and Replace in a Block

Using Ms-Word Tools

- Spelling and Grammar
- Mail Merge
- Printing Envelops and Labels

Tables

- Create
- Delete
- Format GRAPHICS
- Inserting Clip arts
- Symbols (Border/Shading)
- Word Art

Print Options

- Previewing the Document
- Printing a whole Document
- Printing a Specific Page
- Printing a selected set
- Printing Several Documents
- Printing More than one Copies

MS OFFICE -EXCEL

- How to use Excel
- Starting Excel
- Parts of the Excel Screen
- Parts of the Worksheet
- Navigating in a Worksheet
- Getting to know mouse pointer shapes

7 Practical

Creating Spreadsheet

- Starting a new worksheet
- Entering the three different types of data in a worksheet
- Creating simple formulas
- Formatting data for decimal points
- Editing data in a worksheet
- Using AutoFill
- Blocking data
- Saving a worksheet
- Exiting excel

Making the Worksheet Look Pretty

- Selecting cells to format
- Trimming tables with Auto Format
- Formatting cells for:
 - Currency
 - Comma
 - Percent
 - Decimal
 - Date
- Changing columns width and row height
- Aligning text
 - Top to bottom
 - Text wrap
 - Re ordering Orientation
- Using Borders

Going Through Changes

- Opening workbook files for editing
- Undoing the mistakes
- Moving and copying with drag and drop
- Copying formulas
- Moving and Copying with Cut, Copy and Paste
- Deleting cell entries
- Deleting columns and rows from worksheet
- Inserting columns and rows in a worksheet
- Spell checking the worksheet

Printing The Worksheet

- Previewing pages before printing
- Printing from the Standard toolbar
- Printing a part of a worksheet
- Changing the orientation of the printing
- Printing the whole worksheet in a single page
- Adding a header and footer to a report
- Inserting page breaks in a report
- Printing the formulas in the worksheet

Additional Features of a Worksheet

- Splitting worksheet window into two or four panes
- Freezing columns and rows on-screen for worksheet title
- Attaching comments to cells
- Finding and replacing data in the worksheet
- Protecting a worksheet
- Function commands

Maintaining Multiple Worksheets

- Moving from sheet in a worksheet
- Adding more sheets to a workbook
- Deleting sheets from a workbook
- Naming sheet tabs other than sheet 1, sheet 2 and so on
- Copying or moving sheets from one worksheet to another

Creating Graphics/Charts

- Using Chart wizard
- Changing the Chart with the Chart Toolbar
- Formatting the chart's axes
- Adding a text box to a chart
- Changing the orientation of a 3-D chart
- Using drawing tools to add graphics to chart and worksheet
- Printing a chart with printing the rest of the worksheet data

Excel's Database Facilities

- Setting up a database
- Sorting records in the database

MS OFFICE -POWER POINT

2 Practical

- Making a simple presentation
- Using Auto content Wizards and Templates
- Power Points five views

- Slides
 - Creating Slides, re-arranging, modifying
 - Inserting pictures, objects
 - Setting up a Slide Show
- Creating an Organizational Chart

INTERNET & E-MAIL

1 Practical

Scheme of Evaluation

Continuous Evaluation (CE): Max 10 Marks

Components	Marks
Personal Hygiene and Grooming	02
Assignment	05
Product Knowledge/Viva	03
Performance	07
Record	03
TOTAL	20

End Semester Evaluation

Components	Marks
Word Exercise – 2 Tasks	15
Excel Exercise – 2 Tasks	15
Power Point Exercise – 2 Tasks	15
Typing and Printing	10
Viva	15
Record	10
TOTAL	80

FACILITY PLANNING

Course Category	Complementary Elective Course
Code	6C03HMC
Credit	4
Hours/week	3
Total Hours	54
Max Marks	100 Marks (Internal 20 Marks + External 80 Marks)
Exam Hours	3 Hours

Objective

1. *To understand design considerations, space allocations for various areas, key terms in building constructions*
2. *To understand planning of guest room and restaurant facilities*
3. *To learn kitchen, store room, kitchen steward planning and space calculation for parking*
4. *To learn the concepts of CPM and PERT, Network drawing, the calculation of Project Cost and the design for physically challenged*

UNIT I

10 Hrs

Introduction

Design Consideration-Location, landscape, appearance, suitable material, energy conservation, direction, efficient plan, and sound finance

Architectural Features, facilities, and services in Star Hotels

Systematic layout planning

Thumb rules for allocation of space in a Hotel

Key definitions in Building construction- Plinth Area, Floor Area, Floor Area Ratio, Floor space index, Carpet area, Circulation Area

UNIT II

12 Hrs

Guest Room- Guest room design- Considerations to be given to Guest room design, Facilities in the Guest room, safety, Furnitures, lighting, and ventilation. Space allocation for living room to bath room in different types of hotels.

Restaurant Design- Introduction, Equipment and space requirement, Space allowance for covers, Ambience and décor, Lighting considerations, Bar design

UNIT III

11 Hrs

Kitchen Design- Area required, Flow of work, Layout of Kitchen- Square, Rectangular, island, U shaped, and L shaped- See through kitchen design, Essential considerations for kitchens- Water supply and Drainage, Electricity and gas pipelines, Floors, walls, Ceilings, Lighting, Ventilation

UNIT IV**09 Hrs**

Storage layout – Function, Types of store- Perishable, dry, Frozen, cellar,
Storage equipment, work flow study, space allocation, Design consideration
Kitchen stewarding layout-Function, work flow, layout, Equipment used
Car Parking- Space calculation for car parking

UNIT V**12 Hrs**

Project Management- Introduction- Importance, Meaning of CPM and PERT, Advantages and limitations of PERT and CPM, Network analysis, Network drawing procedure, Project Cost Analysis- Normal cost and Crashing cost.

Facilities for Physically challenged guests-Types of Physical challenged guests, designs for physically challenged guests- Public entrance, public area and room, bathroom, Water closet, Govt. rules for the physically challenged guests.

Reference

1. Hotel Facility Planning, Tarun Bansal, Oxford University Press
2. Hospitality Facilities Management and Design BY David M.Stipanuk, Harold Roffmann
Published: Educational Institute, AHMA

Scheme of Evaluation

Continuous Evaluation (CE): Max 20 Marks

Components	Marks
Test	10 Marks
Assignments and Viva	10 Marks
TOTAL MARKS	20

End Semester Evaluation (ESE): Max 80 Marks

HRS 3

Question Paper Pattern

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TOTAL MARKS				80

HOTEL ENGINEERING

Course Category	Complementary Elective Course
Code	6C04HMC
Credit	4
Hours/week	3
Total Hours	54
Max Marks	100 Marks (Internal 20 Marks + External 80 Marks)
Exam Hours	3 Hours

Objective

- 1. To understand the importance of Engineering department in a hotel, meaning of preventive and breakdown maintenance, gas installation*
- 2. To learn the basics of electricity terminology, wiring and about types of lighting*
- 3. To know about different types of fuels and sources of water and water treatment*
- 4. To learn about refrigeration and air conditioners*
- 5. To understand fire prevention and fire fighting systems and ways to conserve energy and water*

UNIT I

11 Hrs

Introduction- Function and Importance of a Maintenance department in hotel industry, Relation with other departments of the Hotel, Organization chart of Engineering Department in a Hotel

Preventive & Breakdown Maintenance- Meaning

Gas

Heat terms and units, method of transfer

LPG and its properties

Principle of Bunsen burner

Precautions to be taken while handling gas

Low- and high-pressure burners, Corresponding heat output

Gas bank and accessories used in Gas pipeline installation

UNIT II

12 Hrs

Electricity

Fundamentals of electricity, insulators, conductors, current, potential difference

resistance, power, energy - concepts definitions, their units and relationships, AC and

DC, single phase and 3 phase and its importance on equipment specifications

Electric circuits, open circuits and closed circuits, symbols of circuit elements, series and parallel connection, short circuit, fuses, MCB, earthing, reason for placing switches on live wire side.

Electric wires and types of wiring.

Calculation of electric energy consumption of equipment, safety precautions to be observed while using electric appliances.

Types of lighting, different lighting devices, incandescent lamps, florescent lamps, other gas discharge lamps! illumination, units of illumination.

UNIT III

9 HRS

Fuels used in catering industry

Types of fuels used in catering industry calorific value, comparative study of different fuels.

Calculation of amount of fuel required and cost.

Water, Sources of Water

Types of Hardness

Water Treatment

Hot Water supply system

Drainage of Water-Traps, Grease Trap, Inspection chamber

UNIT IV

11 Hrs

Refrigeration and Air Conditioning

Basic principles, latent heat, boiling point and its dependence on pressure, vapour Compression system of refrigeration and refrigerants.

Vapour absorption system, care and maintenance of refrigerators; defrosting; types of refrigerant units, their care and maintenance.

Conditions for comfort, relative humidity Humidification, dehumidifying, dew point control, unit of air conditioning.

Window type air conditioner, central air conditioning. preventive maintenance.

UNIT V

11 Hrs

Fire Prevention and Fire Fighting Systems

Classes of fire methods of extinguishing fires

Fire extinguishers, portable and stationery

Fire detectors and alarm

Automatic fire detectors-cum-extinguishing devices

Structural Protection

Energy Conservation

General tips for energy conservation and water conservation methods in hotel

Reference

Hotel Engineering, Sujit Ghosal, Oxford University Press