

Department of Catering Science and Hotel Management
SNR Sons College (Autonomous)

B.Sc., Catering Science and Hotel Management
Scheme of Teaching and Examinations for the candidates admitted in the year 2014 – 15
and onwards

Sem	Code	Course	Hrs/Wk	Credit	Ex Hr	CIA	CE	Total
I	14T01/ 14H01/ 14M01/ 14F01	Part I: Tamil - I / Hindi – I / Malayalam – I / French - I	5	3	3	25	75	100
	14E01	Part II: English for Communication I	5	3	3	25	75	100
	14HM101	Part III: Foundation Cookery I	4	4	3	25	75	100
	14HM102	Food & Beverage Service I	4	4	3	25	75	100
	14HM103	Allied: Accommodation Operations	4	4	3	25	75	100
		Practical I: Food & Beverage Service I	3					
		Part IV: Skill Based Course 1 Practical 2: Cookery	3					
	14ES01	Environmental Studies	2	2	3	50	-	50
II	14T02/ 14H02/ 14M02/ 14F02	Part I: Tamil - II / Hindi – II / Malayalam – II / French – II	5	3	3	25	75	100
	14E02	Part II: English for Communication II	5	3	3	25	75	100
	14HM201	Part III: Foundation Cookery II	4	4	3	25	75	100
	14HM202	Food & Beverage Service II	4	4	3	25	75	100
	14HM203	Allied 2: Hygiene, HACCP and Food Science	4	4	3	25	75	100
	14HM204	Practical I: Food & Beverage Service I	3	4	3	40	60	100
	14HM205	Part IV: Skill Based Course 1 Practical 2: Cookery	3	4	4	40	60	100
	14VE01	Value Education	2	2	3	50	-	50

Sem	Code	Course	Hrs/Wk	Credit	Ex Hr	CIA	CE	Total
III	14HM301	Part III: Cookery and Bakery I	4	4	3	25	75	100
	14HM302	Food & Beverage Service III	4	4	3	25	75	100
	14HM303	Allied 3: Hotel Accountancy	4	4	3	25	75	100
		Elective I	5	4	3	25	75	100
		CBCS I	3	4	3	25	75	100
		Practical 3: Food & Beverage Service II	2					
		Practical 4: Cookery and Bakery	6					
	14BCT01	Basic Tamil I	2	2	-	75	-	75
	14AT01 14NM01	Advanced Tamil / Non Major I (Personality Development)			3	-	75	
IV	14HM401	Part III: Cookery and Bakery II	4	4	3	25	75	100
	14HM402	Food & Beverage Service IV	3	4	3	25	75	100
	14HM403	Front Office Operations	3	4	3	25	75	100
	14HM404	Business Mathematics and Statistics	4	4	3	25	75	100
		CBCS II	4	4	3	25	75	100
	14HM405	Practical 3: Food & Beverage Service II	2	3	3	40	60	100
	14HM406	Practical 4: Cookery and Bakery	6	4	4	40	60	100
	14HM407	Part IV: Skill Based Course 2: Practical 5: Computer Applications	2	2	3	40	60	100
	14BCT02	Basic Tamil II	2	2	-	75	-	75
	14AT02 / 14NM02	Advanced Tamil / Non Major II (General Awareness)			3	-	75	
V	14HM501	Part III: Larder and Kitchen Administration	4	4	3	25	75	100
	14HM502	Food & Beverage Service - V	4	4	3	25	75	100
	14HM503	Food & Beverage Management	5	4	3	25	75	100
	14HM504	Allied 4: Business Management and Economics	5	4	3	25	75	100
		Elective II	5	4	3	25	75	100
		CBCS III	4	4	3	25	75	100
	14HM506	Part IV: Skill Based Course 3: Practical 6: Food & Beverage Service III	3	4	3	40	60	100
VI	14HM601	Part IV: Skill Based Course 4: Industrial Training		10		80	20	100
	14EA01	Part V: Extension Activities		1				50
		Total		140				3600

Internal and External Marks Ratio: For Theory 25:75
For Practical 40:60

It is compulsory for the students to undergo training for a minimum period of one month in classified hotels in the end of each year during the summer vacation. The certificate from the establishment where the student underwent training must be produced to the department at the beginning of the academic year. Each student should have undergone training for a minimum period of two months at the beginning of the 5th semester.

During the 6th semester, each student is required to undergo training in any sector of the Hospitality industry with the approval of the Department. A detailed report on Training must be presented for viva voce examinations at the end of 6th semester.

Elective

Sem	Course	Code
III	A) Food Service Facilities Planning	14HM304
	B) Resort Management	14HM304A
	C) Casino Operations	14HM304B
V	A) Human Resource Management	14HM505
	B) Financial Management	14HM505A
	C) Hotel Marketing	14HM505B

Choice Based Credit System

Sem	Course
III	a) Elementary Nutrition
	b) Interior Decoration
	c) Introduction to Hospitality Industry
IV	a) Travel Administration
	b) Food Preservation
	c) Costing for Catering Operation
V	a) Fast Food and Institutional Catering
	b) Transport Catering
	c) Hotel and Tourism Law

Dr.S.Deena
Chairman

Board of Studies – CS&HM, SNR Sons College

Objectives: To learn the objectives of cooking, Kitchen equipment and tools used, Staffing structure, types of fuels, classification of raw materials, methods of cooking food, stocks, glazes, basic and proprietary sauces and salads

Unit I

Introduction to cookery_ Aims and Objectives of Cooking Food.

Equipment and Tools used in the kitchen and their uses.

Knife handling procedures

Importance of a kitchen in food service operations

Types of Kitchen- Main and Satellite kitchens- their functions

Kitchen Organization_ Main and satellite Kitchen_ Duties and Responsibilities of each.

Fuels -Types, Advantages and Disadvantages of each

8 Hrs

Unit II

Classification of raw materials

-Foundation Ingredient _meaning with examples

-Fats and Oils-Meaning of fats and oils with examples, Meaning of hydrogenation of oils

-Raising agents- Function of raising agents, Types of raising agents, Chemical raising agents and Yeast, Types of yeast

-Eggs-Characteristics of fresh eggs, Uses of eggs

-Salt- Uses

-Liquid-Uses

-Flavorings and Seasonings-Meaning and examples

-Sweetening agents-Type of sweetening agents

Thickening agents-Meaning and examples

Methods of preparing ingredients

Methods of mixing ingredients

Texture

9 Hrs

Unit III

Methods of cooking Food

-Boiling-Definition, Methods of boiling, Effects of boiling, Advantages of boiling, general rules for boiling, examples of boiled foods

-Poaching-Definition, Methods of poaching, Effects of poaching, examples of poached foods

-Stewing- Definition, Methods of stewing, Effects of stewing, Advantages, General rules for stewing, examples of stewed foods

-Braising- Definition, Methods of braising, Effects of braising, Advantages, General rules for braising, examples of braised foods

-Steaming- Definition, Methods of steaming, Effects of steaming, Advantages of steaming, examples of steamed foods

Baking- Definition, Methods of baking, Effects of baking, Advantages of baking, General rules for baking, examples of baked foods

Roasting- Definition, Methods of roasting, Effects of roasting, Advantages of roasting, Techniques associated with roasting, Approximate cooking times and degree of cooking of beef, lamb, mutton, veal, and pork, examples of roasted foods

-Grilling- Definition, Methods of grilling, Effects of grilling, Advantages, General rules for grilling, examples of grilled foods

-Shallow frying- Definition, Methods of shallow frying, Effects of shallow frying, Advantages, General rules for shallow frying, examples of shallow fried foods

-Deep frying - Definition, Methods of deep frying, Effects of deep frying, Advantages, General rules for deep frying, examples of deep fried foods

-Microwave cooking-Definition, Advantages and disadvantages of microwave cooking, factors affecting efficient cooking in microwave oven examples of foods cooked in microwave

_Pot roasting-Definition, method of pot roasting, general rules for pot roasting, examples of pot roasted foods

9Hrs

Unit IV

Stocks _ Meaning, uses and types

Recipes for Brown, white, vegetable and Fish Stock

Points observed while making 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

Difference between Proprietary and Foundation sauces

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

Mayonnaise, and Hollandaise

9 Hrs

Unit V

Derivatives of Mother 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

Salads _ meaning, types, parts of salads, various types of salad dressings _ method of making Salad dressings and dressing salads, Important Salads and their dressings

9 Hrs

Reference:

1. Practical Cookery _ Victor Ceserani and Ronald Kinton _ Hodder and Stoughton, seventh edition

2. Practical Professional cookery _ H.L. Cracknell and R.J. kaufmann MacMillan, Third Edition

3. Modern cookery for teaching and Trade _ Volume 1 Thangam E Philip, Orient Longman, Fifth edition

Food and Beverage Service I

14HM102

Objective: to impart knowledge on various types of restaurants, restaurant organization, food service equipment, importance of ancillary sections of food service area, styles of food service, and non-alcoholic beverages

Unit I

Introduction to the food service industry

Sectors of food service industry with examples

Types of Restaurants and their characteristics

-Bistro, Brasserie, coffee shop, Specialty restaurant, fine dining restaurant, popular restaurant, Fast food, Rôtisserie, food court, cafeteria, and kiosk

Restaurant Organization

- duties and responsibilities of restaurant staff

-Designations in French, British, and American System

Qualities required for a wait staff

8Hrs

Unit II

Food Service Equipment

-Introduction

-Furniture: Tables, chairs, booster chairs, sideboards, reception desk

-Linen: description and uses of Table cloth, Napkins, slip cloth, waiter's cloth, tray cloth,

and

buffet Cloth

-Crockery: Meaning, uses and dimensions of crockery used, selection criteria

-Glassware: Various types of glasses used and their dimensions, selection criteria

-Table ware: Cutlery and flatware, examples for cutleries, and their uses

-Special equipment used in the restaurant and their uses

-Disposables

-Purchase considerations for food service equipment

-Storage of service equipment

9Hrs

Unit III

Ancillary Sections

-Introduction

-Still room: still room functions, still room equipment, and still room control

-Silver room/plate room: Function, silver cleaning method

-Wash-up: sections of wash-up area and their functions, manual wash, dish washing

machine

-Hot plate

-Pantry

-Linen store

-Dispense bar

9Hrs

Unit IV

Styles of food service

-Introduction

- Waiter Service: English, American, French, Russian, Guéridon, tray service-explanation of each

With advantages and limitations

-Self-service: cafeteria service, Counter service, and vending-explanation with advantages and limitations

-Assisted service: Buffet, carvery- explanation with advantages and limitations **9 Hrs**

Unit V

Non-Alcoholic beverages

-Introduction

-Categories of non-alcoholic beverages

Coffee: Various methods of making coffee- Instant, Sauce pan, la cafetière, percolator, cona, filter, Espresso, and Turkish method

-Faults in coffee and the reasons for the faults

-Service of coffee

Tea: Method of making tea, service of tea, tisanes-meaning

Milk based drinks: Hot chocolate, Malted drinks, Milkshakes preparation and service

Aerated drinks, squashes, juices, Mineral water, and syrups-meaning and the service **9Hrs**

Text

Food and Beverage Service: R.Singaravelavan- Oxford University Press

Reference

Food and beverage Service: Dennis R. lillicrap , 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

Objectives:

To impart knowledge on Functions of House Keeping department in a hotel ,organization structure, duties and responsibilities of housekeeping staff, various cleaning equipment, agents, types of cleaning, cleaning procedures, making of guest rooms , bed making procedures, linen handling, pest control and flower arrangements

Unit-I:

Introduction to Housekeeping – Importance and functions of housekeeping department.
Layout of Housekeeping department

Organizational structure of housekeeping department (small, medium, & large hotel).
Duties & responsibilities of various HK personnel (Executive Housekeeper, Assistant house keeper, Floor supervisor, Public area Supervisor, Desk control supervisor, Room attendant, House men, valets).

Qualities required for housekeeping staff

Co-ordination of HK department with other departments (front office, F&B, maintenance, security, stores, purchase, accounts, HRD).

Security and safety-Reasons for falls, cuts and abrasions, Burns and scalds, electric shock, prevention of accidents and fire

Dealing with lost property and valuables

9 hrs

Unit-II:

Managing housekeeping personnel

-Determining the staff requirement

-Recruiting, selecting, hiring, Orienting, and training

-Scheduling-Points to consider, legal aspects of scheduling, work schedules, planning duty rosters

Cleaning equipment -Classification and types of equipment-manual & mechanical equipment, latest equipment used in hotels, use, care of equipment.

Cleaning agents- selection, classification, use, care and storage, latest agents used in hotels.

8 hrs

Unit III

Cleaning routines- daily routines- spring cleaning, Orders of work

Public area cleaning- entrances, lobbies, elevators, staircases, corridors, public restrooms, banquet halls, dining rooms

Cleaning procedures of metals, glass, ceramics, wood, stone .leather, and rubber

Contract cleaning -Meaning, advantages & disadvantages of contract cleaning. 9 hrs

Unit-IV:

Desk control, records, registers & files maintained.

Keys- types and control of keys-Grandmaster, Master, Sub-master, and Individual room key, computerized key cards- its advantages

Making up of guest rooms- occupied room, vacant room, departure room.

Bed and Bedding- Standard sizes of single and double beds

Construction of beds _Mattresses, cots and bed boards, Extra beds- Zed-beds, Sofa beds. Care and cleaning of beds

Bedding-Meaning- Pillows, types; Bolsters; Bed linen-Sheets, Pillow slips

Blankets-Use, size, types: Quilts, Continental quilts (Duvet)- Meaning and use

Bed Spreads

9 hrs

Bed making procedure, turning down.

Unit V

Linen Room- Function of linen room, Linen used in Hotels, Exchange of linen, Dispatch, Inspection, Storage, Repairs, linen control

Layout of a linen room

Laundry- Dry Cleaning, Stain Removal process, handling guest laundry

Pest Control and waste disposal- Types of pests, pest control goals, Common pests and their control, methods of Pest Control, Commonly used pesticides, Pest Control Contract

Waste disposal

Flower arrangement- Flower arrangement basics, designing flower arrangements, Japanese/Styles of flower arrangement, Common flowers and foliage

9 hrs

Text books:

Hotel, hostel, & hospital housekeeping – Joan .C. Branson & Margaret Lennox, Book power, Fifth edition.

Hotel Housekeeping Operations and Managemnt- G.Raghubalan and Smritee Raghubalan- Oxford University Press, second edition,

PART IV
SEMESTER I
ENVIRONMENTAL STUDIES

Course Code: **14**ES01

- UNIT I** The multidisciplinary nature of environmental studies
- UNIT II** Ecosystems
- UNIT III** Biodiversity and its conservation
- UNIT IV** Environmental pollution
- UNIT V** Social issues and the environment

Text Book:

Environmental studies for undergraduate courses – Bharathiar university

Reference Book:

Environmental Education – V.K.Nanth

A Textbook of Environmental studies – Thangamani A. and T.Shymama.

Foundation cookery II

14HM201

Objective: To impart knowledge on the types of soups, and the preparations of eggs, pasta, fish, Meat, poultry, Potatoes, vegetables, Sandwiches, savory, sweets and ices.

Unit I:

Soups_ Importance of soups, Classification of soups, explanation and examples for the following types of soups

Consommé, Bouillon, Broth, Puree, Cream, Velouté, Bisque,
Cold Soups Examples

International soups with their Country of Origin

Garnishes for Soups

8 Hrs

Unit II

Eggs_ Basic Egg preparation-Scrambled, in cocotte, à la Coque, boiled, fried, Omelet, Sur le plat, Poached

Pastas_ Meaning, Types, Recipe for basic pasta dough, Cooking of pastas, Pasta sauces, Gnocchi_ types, Spatzle_ meaning.

Fish_ Cleaning and preparation of Fish, Cuts of Fish, cooking of Fish

Cleaning and preparation of Shell fish, cooking of shell Fish

9 Hrs

Unit III

Meat Cookery_

Quality points of Lamb, Mutton, Beef, Veal, Pork, Bacon, Ham, and Offal

Importance of hanging of meat, period of hanging beef, lamb and mutton, veal, Pork

Cuts of lamb, mutton, pork, veal, and beef

Cooking methods

Steaks_ names of steaks obtained from fillet and sirloin of beef and their cooking

methods

Terms used in cooking of Steaks

Escalopes_ Meaning and cooking of escalops

9 Hrs

Unit IV

Meaning of Poultry.

Quality points for poultry

Preparation of Poultry for cooking. Plucking, Drawing, Singeing and cleaning, Trussing,

Cooking Methods

Game-Meaning and types with examples

Hanging times for various types of game

Cooking methods

9Hrs

Unit V

Potatoes_ Styles of presenting Potatoes

Vegetables_ Types of vegetables, Preparation, Cooking methods

Sandwiches_ Meaning, Types, Fillings, storage

Savouries: Meaning of Croutes, canapés, barquettes, Bouchee, tartlettes, Flan, Pies

Sweet_ Custard, bavarois, Fool, Soufflé, Types of Ice creams.

Ices-Classification of Ices-Freeze churned, Unchurned ices.

9 Hrs

Reference:

1. Practical Cookery _ Victor Ceserani and Ronald Kinton _ Hodder and Stoughton, seventh edition
2. Practical Professional cookery_ H.L.Cracknell and R.J.kaufmann MacMillan, Third Edition
3. Modern cookery fro teaching and Trade__ Volume i Thangam E Philip, Orient Longman, Fifth edition

Food and Beverage Service II

14HM202

Objectives: To familiarize the learners with the French classical courses, types of menu and menu planning process, various types of breakfast, importance of mise-en-place, and order taking and billing methods.

Unit I

French Classical Courses – Hors d'oeuvres, Potage, Oeufs/ Farineux, Poisson, Entrée, relevé, sorbet, rôti, légumes, entremets, savoureux/fromage, dessert, café – explanation for each course with examples.

Accompaniments and cover for selected dish (given in reference text)

9 Hrs

Unit II

Menu- Meaning, types of Menu- Table d'hôte, A la carte, plat du jour, carte du jour, Cyclic menu

Characteristics of à la carte and table d'hôte menu

Menu planning- points observed while compiling the menu

À la carte and table d'hôte menu planning

9 Hrs

Unit III

Breakfast

Menu and cover for continental breakfast, English breakfast, American breakfast, Indian breakfast, and house breakfast

Service of breakfast in restaurants

Breakfast buffet

9 Hrs

Unit IV

Preparing Restaurant for service

Mise-en-place

Mise-en-scène

Points observed while laying the cover

Service procedure

-rules observed while waiting at the table

-General Service procedure during lunch and dinner

Do's and Don'ts during the service

Handling Situations

-Dealing with different situations and guests in the dining areas

8 Hrs

Unit V

Order taking and Billing Methods

-Method of taking food order: Check and Bill system, Service with order, Duplicate system, Triplicate checking system

-Circumstantial KOTs
Alcoholic Beverages Order
Billing

- Bill as a separate check, Separate Bill, Bill with order, Prepaid, Voucher, Deferred account

9 Hrs

Text

Food and Beverage Service: R.Singaravelavan- Oxford University Press

Reference

Food and beverage Service: Dennis R. lillicrap , John A Cousins

Modern Restaurant Service, A manual for students & Practitioners – John Fuller – Hutchinson.

Food & Beverage Service Training Manual – Sudhir Andrews – Tata McGraw-Hill.

Objectives

To impart knowledge on: the importance of personal and kitchen hygiene, the reason for food poisoning, the concept of HACCP, the action of heat on Carbohydrates, lipids, proteins, vitamins and mineral, food additives and food preservation methods

Unit I

Hygiene-meaning

Personal Hygiene – personal cleanliness, General health and fitness, kitchen clothing, kitchen hygiene, kitchen premises, kitchen equipment. Food hygiene – provision of safe food, food poisoning, chemical, bacterial poisoning – causes, prevention
Control of Waste and recyclable materials

9 Hrs

Unit II

Hygiene In Food Production Systems- Hygiene Committees, Haccp, Examples Of Critical Control Points, Food hygiene audits, work flow model, cook- chill process, storage and quality of cook-chill foods, cook-freeze process and quality control, points to observe to ensure a satisfactory cook-freeze products, Advantages of cook-freeze over cook-chill and cook chill over cook-freeze

9 Hrs

Vacuum cooking- meaning, advantages and disadvantages.

Unit III

Introduction to food science, pH and water, Proteins- shapes, fibrous proteins, globular proteins, denaturing proteins, effect of heat on globular, fibrous proteins, types of protein found in food, effects of acids on proteins, effect of mechanical action on proteins, Effects of cooking on carbohydrates, lipids- function of lipids, factors affecting the development of rancidity in fats, spoilage of fats and oils, emulsions.
Effects of cooking on minerals, and vitamins.

9 Hrs

Unit IV

Sensory Evaluation of food
The cooking processes and the effects on foods
Food additives- meaning and their categories
Food Spoilage- Moulds, yeasts, bacteria and other causes for spoilage
The acidity and alkalinity of foods
Food allergies-problems and foods to avoid
Food Adulteration – Definition, Adulterants – meaning, types, intentional, unintentional, incidental and new adulterant.
Browning- Types (enzymatic and non-enzymatic), Role in food preparation, Prevention of undesirable browning

9 Hrs

Unit V

Methods of Food preservation – principles, methods of preservation- drying, freeze drying, advantages of drying, foods preserved by drying

Chilling and freezing, quick freezing for raw and cooked foods

Canning and bottling- shelf life of tinned foods

Preservation by salting and smoking

Preservation by sugar and acids

Preservation by chemicals, and gas storage

Preservation by radiation

8 Hrs

Reference Book:

Theory of catering

-- David Foster, Victor ceserani, and Ronald Kinton , Book Power
(10th edition)

Food facts & principles

-- Shakuntala Manay & M. Shadukshara Swamy

Food science

-- B. Srilakshmi

Practical 1: Food and Beverage Service I

Objectives: To develop the skills on cover laying for various meals, the service of selected dishes of French classical courses and breakfast, and handling various situations.

14HM204

1. Enumeration of food service equipment (cutlery, crockery, miscellaneous equipment)
2. Napkin folding
3. Carrying light and heavy tray
4. Cleaning of glassware, cutlery and crockery
5. Setting up the side board
6. Laying the table cloth and relaying the table cloth
7. Carrying glassware
8. Carrying Bowls and cups and saucers
9. Carrying fresh plates
10. Placing of plates on table
11. Clearance of Soiled plates
12. Manipulating of service spoon and fork for various foods
13. Service of water
14. Service of Coffee and Tea
15. Continental and English breakfast Menu planning
16. Laying the continental breakfast cover
17. Laying the English breakfast Cover
18. Order taking for Breakfast in the restaurant
19. Service procedure for Continental and English breakfast in the Restaurant
20. Continental Breakfast tray set up
21. English breakfast Tray set up
22. Luncheon and Dinner table d'hôte menu planning
23. A la carte menu planning
24. A la carte Cover Laying
25. Table d'hôte Cover Laying
26. Presenting the A la carte menu and taking order
27. Service of appetizers
28. Service of soups
29. Service of Fish
30. Service of main course
31. Service of Sweets
32. Service of savory and cheese
33. Service of Dessert
34. Preparing finger bowl and presenting
35. Service of Coffee after the meal
36. Making of bill and presenting
37. Handling of various situations. (Role play)

Text

Food and Beverage Service. R.Singaravelavan- Oxford University Press

Semester 1

Indian Cookery:

Rice	5 varieties
Indian breads	4 varieties
Dal preparations	3 varieties
Vegetable preparations	5 varieties
Egg preparations	3 varieties
Fish preparations	5 varieties
Chicken preparations	3 varieties
Mutton preparations	3 varieties
Sweet preparations	9 varieties
Salads and Salad dressings	

Semester 2

Continental Cookery:

Appetiser	3 varieties
Soups	6 varieties
Egg preparations	4 varieties
Pasta preparations	3 varieties
Fish preparations	4 varieties
Entrée preparations	7 varieties
Potato preparations	8 varieties
Vegetable preparations	5 varieties
Sweet preparations	9 varieties

Reference Books

Modern Cooker for teaching and the trade- Thangam E Philip Orient Longman, fifth edition
Practical Cookery _ Victor Ceserani and Ronald Kinton _ Hodder and Stoughton, seventh edition

PART-IV

SEMESTER-II

VALUE EDUCATION

Course Code: **14**VE01

UNIT-I

Value Education-Meaning and nature of values-Basic Characteristics of values - Essential components of values - Classification of values- Sources of values- Value education-Concept & Meaning-Need for Value Education -Objectives of Value education.

UNIT-II

Inculcation of values- Methods-Dialogue-Writing-Through great Personalities-Religious-Emotional Development-Different stages of Emotions in Human Life and Emotional maturity.

UNIT-III

Value Education for Social order-School ,state and Community -the School and Religious Freedom-Equality and Quality in education - Education and Social Reconstruction.

UNIT-IV

Value Education and national goal- Communication, work, service and citizenship-national integration towards united and secular India.

UNIT-V YOGA

Yoga-Meaning-Importance-Yoga and Health - Yoga and Holistic Health- Joint Exercises - Yogasanas -Pranamaya -(any ten basic Yogasanas)

Reference Books

1. Value Oriented Education - D.Dayakara Reddy - DPH ., NEW DELHI-02
2. Value Education- Dr . N. Venkataiah - APH ., NEWDELHI-02
3. Free Yourself from tension with Yoga - K.R. Ganesh Babu - AUM Yoga Therapy Research Institute, Coimbatore.

SEMESTER III

Cookery and Bakery I

14HM301

Objective: To impart knowledge on volume cooking, purchasing, storing, and requisitioning, regional cuisines of India, ingredients used in bakery and their role, and yeast products.

Unit – I

Volume cooking – Introduction, selection criteria for equipment, equipment required for volume production, care and maintenance of equipment.

Types of volume catering establishments – educational institutions, industrial catering, army mess, hospital catering, off premises catering, airline catering, railway catering, and marine catering.

Unit – II

Purchasing and indenting for volume cooking – introductions, principles of indenting of volume feeding, purchasing, and receiving procedures, purchase specification

Storage – bulk storage, storages of fruits and vegetables, dairy products, meat and fish, dryfoods, beverages and general items

Inventory control, control procedures to check pilferages and spoilages

Portion control of food

Challenges of volume catering

Unit – III

Regional cuisines of India – characteristics, special equipment, specialty dishes of Andhra Pradesh, Bengal, Goa, Kashmir, Parsi, Punjab, Maharashtra, Rajasthan

Dum cooking – Introduction, features of dum cooking, classic dishes

Tandoor cooking – Introduction, types of tandoor, fabrication of tandoor, installation of tandoor, tandoor marination, tenderizing agents

Tandoori dishes – Indian breads, kebabs, tikka, tandoori chicken, fish

Unit – IV

Introduction to bakery, oven temperature- slow, medium, and hot

Raw materials used in bakery

Flour – types of flour, characteristics of good flour, flour test, functions of flour, storage

Sugar – types of sugar, function of sugar

Fats and Oils – types of fat, functions, meaning of shortening

Leaving agents; meaning types, function of leaving agent

Liquid – functions of liquid

Salt – function of salt

Other miscellaneous ingredients and their function

Unit – V

Yeast products – essential ingredients for fermented products, points observed while preparing the yeast products

Step in yeast dough production – scaling ingredients, mixing(straight dough method, modified straight dough method), fermentation, punching, scaling, rounding, benching, makeup and panning, proofing, baking, cooling, storing

Bread faults and their causes

Text :

Quantity Food Production Operations and Indian Cuisine – Parvinder S. Bali, Oxford University press

Professional Baking – Wayne Gisslen-John Wiley and Sons, Second Edition.

Food and Beverage Service III

14 HM302

Objective: To impart knowledge on classification of alcoholic beverages, methods of alcohol preparations, wine making, classification of wines and wines from various countries

Unit I

Alcoholic beverages

- Introduction
- Classification of alcoholic drinks with examples
- Methods preparing Alcohol : Fermentation, distillation
- Type of distillation process: pot still and patent still
- Proof
- Scales to measure alcoholic strength
- Strength of various alcoholic drinks

Unit II

Wine

- Introduction
- Definition of wine
- Classification of wine
- Constituents and main grape varieties used in wine making
- Production of still wine
- Factor influencing the character
- Faults in wine

Unit III

Sparkling wine production

Method champenoise, curve close, transfer, direct impregnation

Types of champagne, terms on the champagne bottle denoting the sweetness and size of the bottle

Fortified wines

Production, types, and brand names of

Sherry, port, madeira, marsala, and Malaga

Vermouth and Bitters

Production, types, and brand names of vermouth

Production, types, and brand names of bitters

Unit IV

Wines of France

Classification of French wines

Wine production region of France-

Bordeaux, Burgundy, Alsace, Champagne, Rhone valley, Loire valley

Wines of Germany

Classification of Germany wines

Wine regions of Germany

Wines of Italy

Italian wine classification

Wine producing regions of Italy

Unit V

Wines of Spain

Spanish wine classification

Spanish wine areas

Wines of Portugal

Portuguese wine classification

Wine region of Portugal

Wines of USA and Australia

Wine and Food suggestion

Traditional rules of wine and food pairing

Wines suggest with fish and shell fish, meat, poultry, game, cheese, sweets and desserts

Wine list: Meaning, Designing of Wine list

Text

Food and Beverage Service: R.Singaravelavan-Oxford University Press

Reference

Food and Beverage Service: Dennis R. Lillicrap, John.A. Cousins

Modern Restaurant Service, A manual for students & practitioners – John Fuller – Hutchinson

Food and Beverage Service Training Manual – Sudhir Andrews – Tata McGraw-Hill

The Beverage Book, John Cousins and Andrew Durkar

Allied 3: Hotel Accountancy

14HM303

Objective: To impart knowledge and familiarize the learners with the various books maintained and accounting procedures followed in the hotels

Unit I

Introduction meaning of accountancy, its importance, accounting equation, principles of double entry, balancing on account, division of the ledger

Recording of cash _ two column cash book, cash discounts, bank column cash book, petty cash book, visitors paid_ outs, cash received book, cheques, bank reconciliation statement.

Unit II

Recording of expenditure – revenue expenditure, trade discount, controls account, recording capital expenditure

Recording salaries and wages – income tax, gross pay, recording salaries and wages in the accounts payroll control

Unit III

Recording income – restaurant sales, banqueting sales, hotel visitors sales, total sales on visitors ledger, other income, service charges

Trial balance, undisclosed errors, rectification errors

Unit IV

Preparation of final accounts: trading account, stock adjustments, staff meal adjustment, profit and loss account: treatment of profit, losses and drawings, Balance sheet vertical presentation of final accounts

Unit V

Deprecation, replacement and disposal of fixed assets, Deprecation of fixed assets, replacement of fixed assets, depreciation of additions to fixed assets disposal of fixed assets.

Text:

Accounting in Hotel and Catering industry

Peter J Harris, Peter A Pazzard Hutchiason

Elective I: A) Food Service Facility Planning**14HM304****Unit I**

Food service facilities planning: Introduction, design & layout,

Planning: Characteristics, scope, objective, facilitating production, materials handling, space utilization, maintenance & cleaning, cost control, investment in equipment, labour utilization, supervision, flexibility.

Unit II

The planning process: preliminary planning information, prospectus, commissioning planners, developing the concept, equipment requirements, space requirements, developing preliminary plans preparations of final plan, preparing specifications, binding & awarding contracts, constructions.

The feasibility study importance of market survey, site analysis, cost estimates, operating capital, project income.

Unit III

Functional planning: functions, concepts of flow, functional requirements, receiving storage preparation cooking, baking, serving, dish washing, pot & pan washing, waste disposal, other requirements.

Planning the atmosphere & mood, color, lighting, acoustic, noise & music, climate control furnishing, exterior design advertising & public relation

Unit IV

Work place design: developing work place, work place environment, concepts of motion economy, materials handling, designing safe work place,

Equipment requirements: methods, equipments check list, broilers, griddles, ovens, ranges, steam jacketed kettles, steamer, ware washing equipment, waste disposal equipment selection.

Unit V

Space requirements: introductions space estimate, total facility size, dining area, production area, space calculation, receiving area, storage areas, serving area.

Layout facilities: space arrangements flow, other criteria for lay out, layout configurations, relationship charts for layout, layout guides, layout of storage areas, layout of main cooking areas, lay out of dish washing areas.

Reference:

Foods Service Facilities Planning (2nd edition – Edward A Kazarian, Van Nostrand Reinhold company

Elective I B) Resort Management

14HM304A

Objective: To make the students understand types of Resorts and their features, development process and the operations of resorts.

Unit I

Introductions, history of resorts, types of resorts, industry trends. The importance of recreational amenities – The development process, developing an amenity strategy, community

Management structures, management and operations.

Unit II

The uniqueness of timeshares resorts operations-introductions, timeshare guests/owners marketing, operations, reservations and the front desk, housekeeping, maintenance and engineering

The importance of guest activities – guest needs, defining goals and objectives, program areas program planning, programme evaluation

Unit III

The importance of retail – tourist shopping, resort retail, layout and design, merchandising, customer segments.

Spas, pools, and indoor, water parks- development of spas, layout and design, room setup - wet rooms, dry rooms combinations, swimming pools water parks.

Unit IV

Mountain based resorts- the impact of developments on operations-the development process, desirable sites, general design guidelines, mountain resorts maturation cycle, summer in mountains, operating characteristics.

Golf/tennis based resorts- the general guidelines, planning and development golf course types design principles

Unit V

Beach resorts – the impact of development on operations, beach resorts, the development process, marinas, general design principals, managing the operation profile of the beach resort guest destination resort marinas, boaters specialty resorts nature based, ecotourism, adventure tourism.

Reference:

Resorts : Management and Operations, 2nd edition - Robert Christie Mill – Wiley.

Elective I C) Casino Operations

14HM304B

Objective: To impart knowledge on Casino Operations.

Unit I

The history of modern gaming- Nevada – the birth place of modern gaming, the grande a club in southern Nevada, big – time gambling, the birth of the las vegas strip, modern – day las vegas gaming control – history of gaming control in Nevada, Atlantic city gaming, Indian gaming

Unit II

Casino management. The management pyramid, casino organizational structure, casino hotel system, staffing. Introduction to table games- Dice, Roulette, Blackjack, Baccarat, Keno, Caribbean, stud. The game operations - table game operations. Revenue and profit per square foot Betting Limits.

Unit III

Elements of an effective player rating system. Importance of player rating system. Actual versus theoretical win. Estimation of average bet and time played. The player rating system. Establishing guidelines. Player rating system.

Unit IV

Casino marketing. The cost of match plays and Nonnegotiables. Match play: Problems and solution. Gambler's spree. General slot marketing. Consumer choice factors. Rebates on loss. Player action criteria. Table game Rule Modification as a marketing tool. Defining the premium –Play segment. Costs of competing for premium play. Race operation betting at the Track. Types of races. Types of bets. Racing terms.

Unit V

Casino statistics. Population, sample. Parameters and statistic. Average or mean. Median mode. Measures of dispersion. Range. Variance. Standard deviation. Weighted average. Probability.

Distribution. Expected value calculating the standard deviation with uneven betting. Sample game probabilities variances and standard deviations.

Reference

Casino operations management – Jim Kilby, Jim Fox, Anthony F.Lucas – wiley

The gaming industry – introduction and perspectives – international gaming institute,Nevada, Las Vegas, wiley.

Choice Based I a

Elementary Nutrition

Unit I

Introduction of nutrition

Definitions of foods, nutrients, nutrition, malnutrition, under nutrition, over nutrition, diet, kilocalorie, health

Functions of food- physiological functions, psychological functions, social functions

Classification of nutrients – Macronutrients and micronutrients

Recommended dietary allowances(RDA)

Digestion of food in mouth, esophagus, stomach, small intestines, large intestine.

Factors affecting the digestion Absorption, and Metabolism of food.

Unit II

- | | |
|----------------|--|
| Carbohydrate - | classification, digestion, absorption and metabolism. Sources functions deficiency effects of excess carbohydrates, role of dietary fiber, recommended dietary intake for adult requirements, functions, deficiency, |
| Protein - | definition, essential and non essential amino acids, classification of proteins – by structure and by quality, functions, digestion, absorption, and metabolism, factors influencing protein requirements, dietary sources requirements, effect of deficiency and excess |

Unit III

- | | |
|------------|--|
| Lipids - | Introduction, classification of lipids, fatty acids – unsaturated fatty acids, functions and saturated fatty acids, functions of fat, digestion, absorption, and metabolism, sources, deficiency of fats, recommended dietary allowances |
| Vitamins - | Introduction, classification of vitamins- functions, deficiency, sources, requirement of Fat soluble vitamins A, E, and K, and water soluble vitamins B – complex, and C |

Unit IV

Minerals -	Introduction, classification, general functions of minerals Sources, functions, and deficiency of calcium, phosphorus, iron, iodine, sodium, potassium, magnesium sources, requirements, functions, deficiency of the following minerals – calcium, phosphorous, sodium, potassium, iron, iodine.
Water -	Introduction, functions of water, daily losses of body water, deficiency of water, daily requirement

-

Unit V

Energy metabolism - Introduction, units of measurement, basal metabolic rate (BMR), factors affecting BMR, calculating energy requirements

Balanced diet - Introduction, recommended dietary allowances, basic food groups, guidelines for using the basic group
Planning balanced meals – steps in planning balanced meals, calculating the nutritive value of recipe
Special nutritional requirements – pregnancy, lactation, infancy, childhood, adolescence, old age

Effect of cooking and processing on nutrients

Text:

Food Science and Nutrition: Sunetra Roady, Oxford University Press.

Choice based: I b Interior Decoration

Max 100

Objective:

To enable student learn skills in using the principles and methods of creating beautiful interiors.

Unit I

Introduction to interior decoration

- History and development of interior design
- Definition of design
- Purpose of design
- Process of designing
- Classification of design – structural & decorative design

Unit II

Principles of design

- Harmony
- Proportion
- Balance
- Rhythm
- Emphasis

Meaning and types of the above

Unit III

Elements of design

- Their definition & classification

Line and direction

- Vertical, horizontal, diagonal
- Curved, zigzag, broken
- Contrasting, repetitive, transitional
- Actual, implied, psychic angular
- Form & shape
- Rectilinear, curvilinear, angular

Unit IV

Color & color harmony

- Definition of color – color terminology & dimensions of color, classification.
- Designing with color – application of principles of design
- Color schemes for specific areas
- Color for special illusion
- Color psychology & after image
- Types of color harmonies
- Factors influencing choice of color harmonies

Unit V

Importance of lighting, types of lighting, lighting accessories

Accessories

- Definition & classification of accessories
- Their use in various areas

- Pictures & other accessories
- Application of design concept in interior & exterior

Text book:

Designed criteria for decision : M Alexander (1976), Macmillan

Reference book:

Man the designer : Grans H.M., Macmilan(1976)

Choice based : I c) Introduction to Hospitality Industry

Max 100

Unit I

Meaning of hospitality, sectors of hospitality Industry, meaning with examples, career potential in hospitality industry, growth of hospitality industry in India, demand for hospitality servies. National and International chains of hotel in India.

Unit II

Types of hotels, meaning and characteristics, criteria for a rating, types of rooms and plans, tariff-meaning and different types of tariff, sources of reservation, amenities offred to the guest in hotels, organization structure of a five star hotel.

Unit III

Departments in a hotel, functions and organization structure of each department, coordination between the departments

Unit IV

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

Unit V

Institutional and transport catering- An overview of hospital, industrial, school, railway, air and ship catering – menus offered, types of market, type of service and operational aspects of these sectors

Reference:

1. Food and Beverage Service – Lillicrap
2. Front Office Management – S K Bhatnagar, Frank Bros.
3. Food Service Operations – Peter Jones – cassell

Personality Development (Non-Major)

14NM01

Unit I

Personality – definition – social and self concepts of personality – can personality be developed? – traits and patterns of personality – social classifications of personality, factors affecting personality – environmental factors – physical factors – intellectual factors= emotional factors- values – group skills. Dynamics of personality formation – prenatal stage – nursery stage – adolescent stage – adult stage – old stage.

Unit II

Successful personality – meaning – acquisition and qualities of a successful personality – barriers to successful personality – removing barriers to personality development. Scope, techniques and principles of personality development – personality development strategy.

Unit III

Self development – approach – aims and objectives – self appraisal – analysis of social environment – selection, Formulation and execution of a plan for self development

Communication – Importance – objectives – methods – principles and application of communication for personality development.

Unit IV

Intricacies of dressing up – purpose and factors to consider while dressing up – forms and codes of dress – approach to dressing up for personality projection

Social Etiquettes – participation in social events – interpersonal etiquettes – meal service and eating manners – social graces and customs

Unit V

Interviews – classification – self projection in a selection board of interviews, group discussion, group task, telecommunication, video conferences, and public addresses.

Text Book:

The dynamic of personality development and projection by J.R. Bhatti, Pearson education,2009.

Reference:

1. Personality development and career management – A Pragmatic prospective R.M. omaker, sultan chand,2008.
2. Developing soft skills by Robert.M.sherfield, Rhonda.J.Montgomery and particia G.Moody, Pearson Education 2009
3. How to succeed in group discussion and personal interviews by Dr.S.K. Mandal – Jaico publishing house 2005.
4. Personality development by Dr. T. Bharathi – Neelkamal publication Pvt Ltd, 2008.

SEMESTER IV

Cookery and Bakery II

14HM401

Objective:

To impart knowledge on the international cuisines and their features, cookies, different types of paste and cake decorations techniques

Unit I

Chinese – Ingredients, equipment and tools used in Chinese cuisine.

Method of cooking Chinese food

Characteristics of Schezwan, Shangai, Cantonee, Peking and Hunan cuisines

Sri Lanka – Ingredients, equipment used in Sri Lankan cuisine, popular dishes of Sri Lanka.

Japan – characteristics of Japanese cuisine.

Unit II

Spanish – characteristics of Spanish cuisine, Ingredients, Spanish dishes

Italian cuisine - characteristics of Italian cuisine, Ingredients, Italian dishes

Mexican cuisine - characteristics of Mexican cuisine, Ingredients, Mexican dishes

Characteristic of Scandinavian and Turkish cookery

Unit III

Cookies – characteristics and their causes

Mixing methods – one stage method, creaming method, sponge method,
Types and makeup methods – bagged, dropped, rolled, moulded, icebox, bar, and sheet
panning, baking, and cooling.

Different types of paste: short crust, sweet crust, rough puff, puff paste, choux paste, suet paste, -
preparation, fault and products of the al pastes.

Unit IV

Cakes – ingredients used in cakes and their role, points observed while making cakes

Methods of mixing

High – fat cakes – creaming method, tow – stage method, flour – batter method

Low – fat cakes – sponge method, angel food method, chiffon method

Syrups – sugar cooking care to be taken while cooking sugar, stages of sugar cooking, types of syrups – simple and dessert syrup, method of making simple and dessert syrups

Cream – whipped cream, procedure for making whipped cream, meringue – common swiss, and Italian meringue, guidelines for making meringues pastry cream.

Icings – functions of icing, fondant, butter cream, meringue type icing, fudge icing, royal icing and glazes

Dessert sauces – custard, chocolate, lemon, fruit melba, caramel, raspberry, butterscotch, zabaglione

Unit V

Cake decoration

Introduction

Assembling and icing simple cakes- selection of icing, procedure for assembling layer cakes, procedure for assembling sheets cakes.

Methods for icing cupcakes

Basic decorating techniques

- Tool, using paper cones, procedures for decorating with paper cones, using pastry bag, procedures for decorating with pastry bag

Other decorating techniques – Masking the slides, stenciling, marbling, bowi knife patterns piping jelly

Decorating sequence

General procedure for assembling European – style layer cakes

Special icing technique – fondant, marzipan

Text

Larousse gastronomique – prosper montagne – Hamlyn

Professional baking – Wayne Gisslen – John Wiley and sons

Practical baking – William J Sultan – van nostrand Reinhold

Practical cookery- kinton and ceserani – hodder and Stoughton

Food and Beverage Service IV

14HM402

Objective:

To impart knowledge on the preparation types and services of beers, various types of sprits, liqueurs and fruit brandies and the types of bar, and tobacco

Unit I

Beer

Meaning, ingredients required for making beer

- Beer production process
- Beer manufacturing terms
- Strength of beer
- Types of beer

Cider and Perry

- Production types, and brand of cider and perry

Unit II

Whisky

- Production of whisky , characteristics of Scotch, Irish, US, and Canadian whisky

Brandy

- Production of cognac and Armagnac and their brands

Unit III

Rum

- Production of Rum, features of popular Rum
- Brands of rum

Gin

- Production of gin
- Types of gin
- Brands of gin

Vodka

- Types of vodka and brand names

Unit IV

Tequila

- Production of tequila
- Types of tequila and brand names

Other spirits

- Absinthe, pastis, alavit, grappa, pisco

Liquerues and eaux-de-vie

Unit V

Service of alcoholic beverages

- Service of red, white, and sparkling wines
- Service of beer
- Service of spirits
- Service of liqueurs and fruit brandies

Bar

- Types of bar
- Bar design parts and shapes of bar
- Bar frauds
- Bar routine

Tobacco

- Cigar and cigarettes
- Terms used to denote the colour of the wrapper Brands of Havana cigar, storage of cigars
- Service of cigars
- Service of cigarettes

Text :

Food and Beverage Service :R. Singaravelavan, oxford university press.

Reference:

Food and Beverage service: Dennis R, lillicrape, John A cousins

Modern restaurant service A.manual for students & parttitioners-John Fuller-Hutchinson.

Food & Beverage training manual – Sudhir Andrews- Tata McGraw-Hill

The beverage book, John cousins and Andrew durkan .

Front Office Operations**14HM403****Unit I**

Introduction to front office, rule and importance of front office department in the hotel. Lay out of front office department organizational structure of the front office department, duties and responsibilities of front office personnel, department that front office co ordinates with.

Unit II

Front office operation. Guest cycle, pre arrival, arrival, departure stage. Front office systems- non automated (manual) semi-automated(Electro mechanical), fully automated(computer based). Front office, quipment – room rack,mail,message & key rack, cash reservation on rack information rack , foilo trays account posting machine voucher rack , cash register , telephone equipment , supportive devices.

Unit III

Attributes required for front office staffs job description & job specification of F.O assistants, telephone handling skills, communication skills. Guest service & guest office , relations complementary identifying completing follow- up procedure. Role of guest relative guest officer, FO sales man ship, guidelines to selling by telephone, face to face, selling to business person, conference or group business.

Unit IV

Reservation need for reservation advance of reservation office reservation enquire – sources of reservation, modes for reservation system types of reservation latest development in reservation system guaranteed reservation, reservation record. Reservation Whitney slips standard reservation forms, group reservation, process of reservation data

Unit V

Registration - check in – main duties of the receptionist, registration manual, & computerised, pre-registration rooming the guest (which register, walk - in) self registration, guest with guaranteed reservations, non- guaranteed reservation, walk – in. registration record - . registration cards, arrival register, key card, guest history, VIP list discrepancy reports, room rack slips, log book.

Reference Book:

Managing Front Office Operations- Michael L. Kesavana & Richard M. Brooks

Front Office Training Manual - Sundhir Andrews

Business Mathematics and Statistics

14HM404

Objectives: (a) To impart knowledge on percentage, simple and compound interest calculation
(b) To understand the measures the central tendency & dispersion.

Unit I

Percentage – introduction – fractional equivalence of important precents -ratio and propotion – profit and loss – total cost functions – permutation and combination- simple problems

Unit II

Mathematics of finance: SI & CI- annuities – present value- sinking fund

Unit III

Statistic : meaning and definition – scope and limitations. Collections of data- primary & secondary, presentation of data by diagram- pie-diagram, bar diagram and graphical method- formulation of frequency distribution.

Unit IV

Measures of central tendency: arithmetic mean, median, mode, geometric mean, harmonic mean.

Unit V

Measures of dispersion : range – quartile deviation – mean deviation – standard deviation & coefficient of variation

Text book

Business mathematics and statistic – Navanitham P.A

Choice based II

A. Travel Administration

Max 100

Objectives: To learn the concept of Travel Administration

To know the role of travel agencies in travel organization

To impart knowledge on management concepts in travel industry

Unit I

Travel and tourism industry – introduction, types of tourism, components of tourism, Destination, transportation, and accommodation. Socio – economic importance of tourism. Travel agency – meaning, origin, growth and functions of travel agency. Travel agency operations, Motivation for travel – factors responsible for travel.

Unit II

Tour operation – introduction, policy and planning. Producing and selling inclusive tours. Preparation of itineraries. Problems in tour operation – Pricing, Costing and Routing. Role of tour operators in promotion of tourism.

Unit III

Travel Administration – meaning and role. Concept of management in travel industry – Role of managers in the industry. Government travel formalities and regulations – travel documents – passport, visa, health report, customs, currencies and airport taxes.

Unit IV

Travel organization, staffing and job design in tourism – nature and purpose of staffing – manpower planning – recruitment – selection and training of personnel in various areas of travel and tourism industry.

Unit V

Ancillary services of tourism – tourism marketing, advertising and publicity, tourism promotion through advertisements. Public relations – meaning , objectives. Role of PRO in marketing – importance of PRO in tourism administration.

Text book :

Successful tourism management - Prannath Seth.

Reference:

1. Travel & tourism management - Douglas Foste
2. Tourism development principles and practices - A.K Bhatia.

Choice Based II

B. Food Preservation

Max Marks 100

Objectives:

To impart knowledge on

- A. Preservation
- B. Methods of Preservation
- C. Preservation of various foods
- D. Fermentation and its role in cookery

Unit I

Introduction of food preservation – Basic principle of food preservation, importance of food preservation, preservatives – class-I and class-II preservatives permitted preservatives.

Unit II

Preservation by the use of high temperature; meaning of sterilization and pasteurization. Canning and bottling, grouping of canned foods on the basis of acidity. Common defects observed in canned food. Types of biological spoilage of canned food.

Unit III

Preservation by use of low temperature – refrigeration advantages, common spoilage. Very low temperature- freezing, difference between refrigeration and freezing.

Unit IV

Preservation by removal of moisture- drying and dehydration – sun drying mechanical dehydration, merits and demerits, preservation of foods for drying. Freezing- drying and dehydro freezing- advantages.

Unit V

Fermentation types common fermented foods small scale and large scale fermentation micro-organisms involved in food.

Reference:

The technology of food preservation by Descrosier and Nand Descrosier, AVT publishing Co, West Port, Connecticut, 1977.

Preservation of fruits and vegetables by vijayakadhar, Kalyani publishers Ludhiana New Delhi 2004.

C. Costing for Catering Operations**CBCS II:****Unit I**

Introduction: Meaning of costing and its importance. Elements of sales and costs. Meaning and examples for each elements of cost. Meaning of Gross profit, after wage profit and Net profit. Problems

Unit II

Food cost control and its importance, Obstacles in Food cost control. Steps involved in food cost control.

Purchases-purchase specification, purchase procedures, purchase order.

Stores- storing of perishable and non-perishable ingredients.

Unit –III

Issues – Indenting, valuation of issues – LIFO and FIFO methods.

Standards recipes – meaning and its advantages.

Yield testing.

Portion control.

Unit – IV

Dish costing – cost sheet and calculation of selling price.

Beverage costing.

Labour cost.

Overheads

Problems.

Unit – V

Standard costing and its importance.

Marginal costing, Breaking even point – advantages and limitations.

Reference Books:

Hotel and Catering Costing and Budgets – R.D.Boardman – Hienemann, London.
Food and Beverage Management – Bernard Davis and Sally Stone – Heinemann.

PRACTICAL 3: FOOD AND BEVERAGE SERVICE –II**14HM405**

1. Recollecting 1 year portions.
2. Beverage order taking procedure.
3. Service of red wine.
4. Service of white wine.
5. Service of rose wine.
6. Service of champagne.
7. Service of Sherry, Port, Madeira and Marsala.
8. Service of Vermouth.
9. Service of Bitters.
10. Compiling a wine list.
11. Compiling a menu with wine suggestions.
12. Service of Brandy.
13. Service of Whisky.
14. Service of Gin.
15. Service of Vodka.
16. Service of Rum.
17. Service of Tequila.
18. Service of Liqueur.
19. Service of bottled beer, canned beer and draught beer.
20. Service of Cigars and cigarettes.

Text Book:

Food and Beverage Service: R.Singaravelavan – Oxford University Press.

Reference Book:

Food and Beverage Service: Dennis R.Lillicrap, John A Cousins.
Modern Restaurant Service, A manual for students & Practitioners _ John Fuller – Hutchinson.
The Beverage Book – John Cousins and Andrew Durkan.

PRACTICAL 4: Cookery and Bakery

14HM406

Objective: To develop the skills in the preparations of Indian snacks, tandoor dishes, International dishes, and yeast goods, cookies and desserts.

Selected dishes from the following regions of India:

Andhra Pradesh, Bengal, Goa, Kashmir, Punjab, Maharashtra, Rajasthan, Dum preparation, Selected Indian snacks.

Demonstrations:

Tandoor preparations- Kebabs, Tikkas, Tandoori chicken, fish, paneer, Indian breads

Traditional Indian Sweets

Chaat preparation

Selected dishes of the following Countries

Italy

Mexico

Spain

China

Sri Lanka

Turkey

Yeast goods

Various types of pastes and their products

Cookies and Biscuits

Cakes

Hot and Cold desserts

Demonstrations

Icings, Cake decorations

Chocolate preparations

Reference

- Modern Cookery for Teaching and Track, T.E.Philip, Orient Longman
- Quantity Food production Operations and Indian cuisine- Parvinder S.Bali, Oxford University Press
- Professional baking, Wayne Gissien__ John Wiley and Sons, second edition

Skill based course 2: Practical 5- Computer Applications

14HM407

MS WORD

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

F. Header / Footers

G. Pagination

SPECIAL EFFECTS

A. Print Special Effects e.g Bold, Underline, Superscripts, Subscript

B. Changing Fonts

C. Changing Case

CUT, COPY AND PASTE OPERATION

A. Marking Blocks

B. Copying and pasting a block

C. Cutting and pasting a block

D. Deleting a block

E. Formatting a block

F. Using find and replace in a block

USING MS-WORD TOOLS

A. Spelling and grammar

B. Mail merge

C. Printing envelopes and labels

TABLES

A. Create

B. Delete

C. Format

GRAPHICS

- A. Inserting clip arts
- B. Symbols (Border / Shading)
- C. Word art

PRINT OPTIONS

- A. Previewing the document
- B. Printing a whole document
- C. Printing a specific page
- D. Printing a selected set
- E. Printing several documents
- F. Printing more than one copies

MS-EXCEL

- A. How to use excel
- B. Starting excel
- C. Parts of the excel screen
- D. Parts of the worksheet
- E. Navigating in a worksheet
- F. Getting to know mouse pointer shapes

CREATING A SPREADSHEET

- A. Starting a new worksheet
- B. Entering the three different types of data in a worksheet

- C. Creating simple formulas
- D. Formatting data for decimal points
- E. Editing data in a worksheet
- F. Using Auto Fill
- G. Blocking data
- H. Saving a worksheet
- I. Exiting Excel

MAKING THE WORKSHEET LOOK PRETTY

- A. Selecting cells to format
- B. Trimming tables with Auto Format
- C. Formatting cells for:
 - Currency
 - Comma
 - Percent
 - Decimal
 - Date
- D. Changing columns width and row height
- E. Aligning text
 - Top to bottom
 - Text wrap
 - Reorder orientation

- Using borders

GOING THROUGH CHANGES

- A. Opening workbook files for editing
- B. Undoing the mistakes
- C. Moving and copying with drag and drop
- D. Copying formulas
- E. Moving and Copying with Cut, Copy and Paste
- F. Deleting cell entries
- G. Deleting columns and rows from worksheet
- H. Inserting columns and rows in a worksheet
- I. Spell checking the worksheet

PRINTING THE WORKSHEET

- A. Previewing pages before printing
- B. Printing from the Standard toolbar
- C. Printing a part of a worksheet
- D. Changing the orientation of the printing
- E. Printing the whole worksheet in a single pages
- F. Adding a header and footer to a report
- G. Inserting page breaks in a report
- H. Printing the formulas in the worksheet

ADDITIONAL FEATURES OF A WORKSHEET

- A. Splitting worksheet window into two four panes
- B. Freezing columns and rows on-screen for worksheet title
- C. Attaching comments to cells
- D. Finding and replacing data in the worksheet
- E. Protecting a worksheet
- F. Function commands

MAINTAINING MULTIPLE WORKSHEET

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

CREATING GRAPHICS / CHARTS

- A. Using Chart wizard
- B. Changing the Chart with the Chart Toolbar
- C. Formatting the chart's axes
- D. Adding a text box to a chart
- E. Changing the orientation of a 3-D chart

POWERPOINT PRESENTATION

General Awareness 14 NM02

(Effect from 2008- 09 and onwards – Non major II)

Course code: 13NM02

Comprehensive Examination: 75 Marks

(To be taught during the second year study of every undergraduate course 2 hours every week)

Course Content:

Important events / dates in the history of the world in general and in Indian in particular importance is also to be given to the local history (History of Tamil Nadu).

World personalities:

Great authors and their important works: Inventions and discoveries; Honors' and Awards.

Sports, Education, general Science, Geography, Important technologies, Indian constitution, National movements.

Skills in the following areas:

- Logical Reasoning
- Mental Ability
- Numerical Ability and General Intelligence

Text Book:

Foundation Course – A : General Awareness – Bharathiar University.

Reference Book:

Objective Arithmetic - Ravi Chopra

Objective General Knowledge – Bright & Phull

Binny's General Mental Ability Reasoning & Logic - Kaushal Goyal

Manorama Year Book

Competition Success Review & General Knowledge – Monthlies.

LARDER AND KITCHEN ADMINISTRATION 14HM501

Objective: To impart knowledge on the importance of cold kitchen, various types of cold preparations, cold buffet dishes, kitchen planning and design, production planning, product development and kitchen supervision.

UNIT – I 9Hrs

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 9Hrs

Force meat - meaning, uses, types and recipes. Cold preparation – galantine, ballotine, terrine, pâté, quenelles, mousse, mousselines, soufflés – recipes of the above. Sausages – Types of sausages, Types of casings, Fillings, Additives of preservatives. Ham and Bacon – processing of ham and bacon, Green bacon. Aspic jelly – uses and preparation. Chaud froid – uses and preparation.

UNIT – III 9Hrs

Appetizers - meaning, types and examples

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 vegetables displays, salt dough, pastillage, jelly logo, thermocol work.

Mirror platters – arranging dishes on mirror platters.

UNIT – IV 9Hrs

Kitchen Design: Influencing factors in design, Island, wall sitting, L or U shaped layouts

The kitchen environment – Space, humidity, temperature, noise, light, ventilation, airflow rates.

Considerations for kitchen equipment purchases. Centralized food production – advantages.

Production planning, indenting, receiving and storing goods in the kitchen. Stock taking, recording material transfer in and out. Stock turnover. Staff meals – preparation and costing.

UNIT – V 8Hrs

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. Victor Cesarani, Ronald Kinton – Practical Cookery – Hodder & Stoughton
3. Theory of Catering, Victor Cesarani, Ronald Kinton - Hodder & Stoughton
4. M.J. Leto & W.K.H Bode Heinemann – The Larder Chef

Objective: To impart knowledge on brunch, room service, guéridon service, cocktails and function catering

UNIT – I**9 Hrs**

Brunch and Afternoon tea –Introduction, Brunch: Meaning, menu, service. Afternoon Tea -Full afternoon Tea: Menu, cover, service sequence for full afternoon tea, High Tea: Menu, cover, service sequence for high tea, India High tea menu, Buffet Tea: Buffet set- up, food and beverage arrangement, staffing. Room service – Introduction, Location and equipment required for room service, Room service procedure, Mise-en-place for room service, Order taking methods for room service - Door knob card, Telephone, In-person. Execution of room service order: decentralized and centralized system. In-room facilities.

UNIT – II**9Hrs**

Guéridon service – Introduction, Types of trolley, Equipment used on a trolley, Maintenance of the trolley equipment, General points while selecting and handling the food, Mise-en-place for Guéridon service, Food preparation techniques, Advantages and limitations of Guéridon service, Dishes prepared on the Guéridon: Ingredients, equipment and cover for the dishes given below. Prawn cocktail, Escalope de veau a la crème, Steak tartare, Entrecôte au poivre, Steak Diane, Bœuf stroganoff, Peach flambe, Crêpez suzette, Strawberry Romanoff, Sabayon au Marsala.

UNIT – III**9Hrs**

Cocktails and Mocktails – Introduction, Components of cocktail, Method of making cocktails, Equipments and tools required for making cocktails, Points to note while making cocktails, Classic styles of mixed drinks, Cocktails and their base. Mocktails.

UNIT – IV**9Hrs**

Function catering – Introduction, Banquets, Types of function, Function staff, Staff requirement calculations, Function menus and wine list, Service methods, Function equipment, Table plans and set-up, Function booking and organization, Organizing the function, Service procedure for formal and informal function.

UNIT – V**8Hrs**

Outdoor catering - Preliminary survey, Analysis of menu, Requirements of tables, kitchen, and service equipment, Staff calculations, Supervisory functions in food service operations

Text: Food & Beverage Service – R.Singaravelavan – Oxford University Press.

Reference:

Food & Beverage Service: Dennis R.Lillicrap, John A.Cousins

Modern Restaurant Service, A manual for students & Practitioners – John Fuller – Hutchinson.

Food & Beverage Service Training Manual – Sudhir Andrews – Tata McGraw-Hill

Objective: To impart knowledge on various aspects of food and beverage management

UNIT – I**10Hrs**

Introduction to Food & Beverage Management, Areas under the control of Food & Beverage Department, Organization of F&B Department, Functions Food & Beverage Manager, Constraints of Food & Beverage Management – External and Internal.

Meal experience – Variety in menu choice, level of service, price and value for money, ambience, location and accessibility, F&B Service employees.

UNIT – II**11Hrs**

Marketing of Food & Beverages – Introduction, Marketing of services, characteristics of Food & Beverage Services, Market segmentation, Marketing mix, the product life cycle. Market research – Meaning, purpose of market feasibility study. Advertising – meaning, purposes and objectives of advertising, advertising techniques. Merchandising – Meaning, major types of merchandising. Personal selling

UNIT – III**11Hrs**

Budgets – Meaning, objectives of budgetary control, types of budgets, stages in preparations of budgets. Costs, profits and sales – Elements of cost – food cost, labor cost, overheads, fixed cost, variable costs, semi-variable costs. Profits – meaning, gross profit, AWP, net profit. Breakeven analysis – meaning, formula, cases. Pricing – pricing based on cost, market and competition, special pricing considerations – sales mix, service charge, cover charge, minimum charge. Menu engineering – procedures.

UNIT – IV**12Hrs**

Food & Beverage Control – Introduction, objectives of Food & Beverage control, obstacles of Food & Beverage control. Purchasing – Product testing, purchase specifications, method of purchases, procedures and documentation. Receiving, storing and issuing procedures – pricing of issues – LIFO and FIFO. Preparation – Volume forecasting, standard recipes, Standard yields, portion control, Food control check list.

UNIT – V**11Hrs**

Beverage Controlling – Introduction, Calculation of beverage cost, steps involved in bar operations, Bar records, Potential sales value, weighted average value, par stock control, inter-bar transfer, procedures in bottle sales, spillage allowance, breakage and spoilage, function bar control, beverage control procedures, Bar frauds. Supervisory function in food service operations. Customer relationship management.

Text:

Food & Beverage Management, Bernard Davis, Andrew Lockwood, Sally Stone – Butterworth Heinemann, Third edition

Food & Beverage Service – R.Singaravelavan – Oxford University Press, New Delhi, First edition.

Objective: To make the learners understand the functions of management and its importance, concepts of economics, law of demand and supply and various types of markets.

UNIT – I**11Hrs**

Definition of Management, Brief history of management thought, Contribution of F.W.Taylor to scientific management. Henry Foyal's classical management theory, Levels of management, External & internal factors that affect management, Functions of Management, Role of Manager. Planning – Definition, Importance of planning, advantages and disadvantages, types of plans – objectives, strategies, policies, procedures, methods, rules, programs & budgets, steps in planning.

UNIT – II**11Hrs**

Decision-making – Types of decisions, decision making process. Organizing – Definition, Principles of organizations – Formal & Informal, Centralized / Decentralized, Line & Staff, Delegation and Departmentalization, Authority and Responsibility, Span of control. Leadership – Definition, Different styles of leadership, Characteristics of a good leader.

UNIT – III**11Hrs**

Motivation – Definition. Theories of motivation – Maslow's theory of need hierarchy, Herzberg's two factor theory, McGregor's theory 'X' and theory 'Y'. Communication – Definition, nature, process of communication, Types of communication – upward / downward, Verbal / Non verbal, Formal / Informal, Barriers to communication.

Controlling – Definition, process of controlling, need for control.

UNIT – IV**11Hrs**

Preliminary economics vocabulary – utility, value, wealth, goods, supply, demand, consumption, exchange and margin. Micro Economics & Macro Economics. Fundamental problem of an economy. Economic systems – Capitalist and its features, Socialism and its features, Mixed economy and its features, limitations.

UNIT – V**11Hrs**

Demand: The nature of demand, determinants of demand, law of demand, types of demand; Elasticity of demand: Concept, determinants. Supply: Concept, Law of supply, Elasticity of supply. Market – Meaning, Classification. Perfect competition: Meaning, characteristics, price determination. Monopoly: Meaning, price determination. Monopolistic competition: Meaning, characteristics. Oligopoly: Meaning & characteristics.

Reference Books:

1. Management – Stoner & freeman
2. Essentials of Management – Koontz & O'donnel
3. Management Tasks – Peter Drucker
4. Management Process – Davar.R
5. Business Economics – S.Sankaran
6. Principles of Economics, Dwivedi D.N., Vani Educational Books, New Delhi.

ELECTIVE 2: (A) HUMAN RESOURCE MANAGEMENT 14HM505

Objective:

To familiarize the students with the latest concepts of human resource management

UNIT – I

11Hrs

Nature, Scope, Objective, Functions, Importance of HRM, History of P/HRM, Traditional Vs Strategic HR, HRM in the new millennium, Policies, Procedures and Programmes, Role of Personnel Manager, Job analysis – Meaning, Uses, Process, Methods of collecting job analysis data, Job description – Meaning, Problems, Writing clear and specific job description, Mode of writing, Job specification and Role analysis – Meaning.

UNIT – II

11Hrs

HR Planning – Meaning, Objective, Importance, Process of HRP, Responsibility of HRP, Effective HRP, Recruitment – Meaning, Constraints & Challenges, Sources, Methods, Selection – Meaning, Purpose, The process, Placement, Induction / orientation – Meaning, Organizing an induction program, Transfer – Meaning, purpose, types, Promotion & demotion – Meaning, Causes.

UNIT – III

11Hrs

Training – Meaning, Need, Training Vs Development, Philosophy of training, Types, Methods. Career – Meaning, Features, Importance, Stages, Career development, Job evaluation method – Concept, Features, Process, Essentials, Methods, Performance appraisal – Meaning, Features, Objectives, Process, Methods.

UNIT – IV

11Hrs

Compensation – Meaning, Nature, Objective, Wages, Dearness Allowance, Remuneration – Meaning, Methods, Fringe benefits – Meaning, Need, Objective, Types, Welfare – Importance, Types.

UNIT– V

11Hrs

Employee grievances & Discipline – Features, Forms, Causes, Need, Advantages, Discovery, Essential pre-requisite procedure, Disciplinary action, Punishment, Suspension, Dismissal and Discharge, Collective Bargaining – Meaning, Concept, Features, Objectives, Types, Process, Job stress, Management of stress, Burnout, Employee counseling, Mentoring, TQM, HR Role in Re-engineering processes, Economic challenges, Workforce diversity.

Text Book:

1. Human Resource Management (Text and Cases) – VSP Rao – II Edition Excel Books, New Delhi.

ELECTIVE 2: (B) FINANCIAL MANAGEMENT

14HM505A

Objective:

To impart necessary knowledge to compare various financial statements and skills to work out working capital requirement, fund flow statement, cash flow statement and budget preparation and to understand the concept of CVP analysis.

UNIT- I

11Hrs

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

11Hrs

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

UNIT – III

11Hrs

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

11Hrs

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

11Hrs

Meaning of Marginal costing, CVP analysis, calculation of BEP and preparation of break even chart. Assumption of CVP analysis, advantages of BE chart; Utility of CVP analysis.

Reference:

1. Principles of Management Accounting – Dr.S.N.Maheswari, Sultan Chand and Sons, 13th Edition.
2. Financial Management – R.K.Sharma and Shashi Gupta, Kalyani Publishers, 3rd Edition.
3. Management Accounting – M.Y.Khan and P.K.Jain – Tata McGraw Hill, 3rd Edition.

ELECTIVE 2: (C) HOTEL MARKETING

14HM505B

Objective: To impart knowledge on the trends in marketing management and its applications in the hotel industry.

UNIT – I

11Hrs

Marketing – Introduction, Definitions of marketing and marketers – Marketing concepts and tools – Characteristics of services marketing – Trends in hotel marketing Globalization and impacts of marketing – Marketing environment.

UNIT – II

11Hrs

The special case of Hospitality marketing: Intangibility, Perishables, Heterogeneity, Simultaneous Production and Consumption – Non-traditional marketing in Hospitality industry: Internal marketing and Relationship marketing.

UNIT – III

11Hrs

Defining the market – Product differentiation – The process of market segmentation – Target marketing – Market positioning: Objective positioning, Subjective positioning, Repositioning, Competitive positioning and multiple brand positioning – Market opportunities and threats – Marketing research.

UNIT – IV

11Hrs

The Hospitality marketing mix: Product/Service mix, The 4 P's of marketing – designing the hospitality product – The Product Life Cycle: Nature, Hotel Product Life Cycle – Stages of Product Life Cycle – Developing new products and services.

UNIT – V

11Hrs

Advertising – Role of advertising – What advertising should accomplish – The uses of advertising – Public relations and Publicity – Personal selling – Merchandising – Definition and Concepts – Sales management.

Text:

1. Marketing Leadership in Hospitality – Foundations and practices – Robert C.Lewis and Richard E.Chambers, Van Nostrand Reibhold, Newyork.

Reference:

1. Marketing Management (8th Edition) – Philip Kotler, Prentice Hall of India, New Delhi.

CBCS III: (A) FAST FOOD AND INSTITUTIONAL CATERING

Objective:

To impart knowledge on operational features of Fast Food and Institutional catering

UNIT – I

8Hrs

Introduction to fast food, meaning, reason for growth, consumer perception of fast food, external and internal environment, product development, menu design.

UNIT – II

9Hrs

Kitchen and service equipment requirement for fast food outlets, purchase considerations, layout of fast food outlets, spacing and lighting, color scheme for fast foods.

UNIT – III

9Hrs

Operational features – Food production and service, staffing, controlling and checking methods, fast food trends.

UNIT – IV

9Hrs

Introduction to institutional catering: Objectives, Contract Vs Management operated catering, Industrial catering – subsidized meals. Cyclic menu – meaning, advantages and disadvantages, Menu consideration and food service in Hospitals, Schools and Colleges.

UNIT – V

9Hrs

Food Production systems – cook chill, cook freeze and vacuum cooking.

Reference:

1. Theory of Catering – David Foskett, Ronald Kinton and Victor Cessarani – Hodder & Stoughton, 3rd Edition.
2. Food & Beverage Service – John A.Cousins and Dennis R.Lillicrap – ELBS – 3rd Edition.
3. Food Service Operations – Peter Jones – Cassell, 2nd Edition.

CBCS III: (B) TRANSPORT CATERING

Objective:

To impart knowledge on operational features of various sectors of transport catering.

UNIT – I

8Hrs

Introduction to transport catering, reasons for its growth, nature of market and operations, railway catering, operational features of railway catering, scenario of railway catering in India, type of menu and service.

UNIT – II

9Hrs

Airline catering, type of food and drinks on offer, flight catering operations – menu planning process, food production and traying process, storage on board, loading aircraft, in flight food service, staffing pattern.

UNIT – III

9Hrs

Ship catering – Menu, type of ingredients used in cuisine, recent trends in ship catering, staffing pattern, quality of equipment, waste disposal system.

UNIT – IV

9Hrs

Food production systems – cook chill, cook freeze and vacuum cooking.

UNIT – V

9Hrs

Importance of food safety, HACCP practices in transport catering, reasons and consequences of food poisoning in transport catering.

Reference:

1. Theory of Catering – David Foskett, Ronald Kinton and Victor Cessarani – Hodder & Stoughton, 3rd Edition.
2. Food & Beverage Service – John A.Cousins and Dennis R.Lillicrap – ELBS – 3rd Edition.
3. Food Service Operations – Peter Jones – Cassell, 2nd Edition.

CBCS III: (C) HOTEL AND TOURISM LAWS

Objective:

To learn about the various laws pertaining to the hotel and tourism industry, other laws relating to hotel operations and the laws related to food and beverage sales.

UNIT – I

8Hrs

Introduction to hotel and tourism laws – Regulations for travel and tourism business, legal requirements in hotel business law governing hotel industry. Laws relating to premises – Electricity, fire precautions, sanitary conveniences, water, collection of refuse, advertisement, laws relating to planning and designing, laws governing hotel associations and union.

UNIT – II

9Hrs

Laws relating to hotel operations – The guest and the hotel – Hotel owners, managers and the law, legal distinction between hotel, motel, boarding houses, occupant and guest. A case of damages, provision of accommodation, refusal of accommodation, provision of food and beverage, provision for safety of guest. Laws of contract – Types, booking contract, laws relating to registration of guest, reservations – terms and conditions, hotel register – guest in residence, death at hotel, guest causing disturbance, property lost and found.

UNIT – III

9Hrs

Laws relating to hotel and food and beverage business – The Sarai Act (XXII of 1867) By laws of local authorities, Rent control Act, labour laws and labour regulations, Health and safety, harmonious working relation, payments. Laws related to registrations and approval and bar license – Registration and approval of hotels and restaurants, types of license, application for license, grant of license. Bar and liquor license – liquor licensing laws, licensed premises, general permitted hours, quantity and measures, music and dancing license, billiards and similar games performing rights, late night refreshment house.

UNIT – IV

9Hrs

Food and beverage laws – Prevention of food and beverages – definition, consumer and standards, hygiene and sanitation regulations, food poisoning, protection from contamination, wasting of food and equipment, food and beverage handling and personal hygiene, general requirement and guidelines for food and beverage establishments.

UNIT – V

9Hrs

Laws relating to employment and welfare:- Obligations of the hotel, duties of employee, written statement, termination of employment, health and safety insurance, tipping and service charge, social security and other fringe benefits. Disciplinary procedures – Termination of contract, redundancy, dismissal other than redundancy, unfair dismissal, breach of contract, industrial tribunal. Industrial relations – Industrial dispute act, 1947, laws on strike and lock out, prohibition on strike and lock out, authorities for resolving disputes, Employees organization and welfare – Trade Union Act, 1926, Workmen Compensation Act 1923, Factories Act 1948, Payment of Wages Act, 1936, Payment of Bonus Act, 1965, Equal Remuneration Act, 1976.

Text:

Hotel and Tourism Laws by Dr.Jagmohan Negi, Frank Bros & Co. (Printed in 2005)

SKILL BASED COURSE 3
PRACTICAL 6: FOOD AND BEVERAGE SERVICE III

14HM506

Objective: To train the students in Guéridon service and function organization

1. Compiling brunch menu
2. Compiling High Tea menu, laying the cover and serving
3. Room service order taking
4. Execution of room service order
5. Setting up of a trolley for different types of food
6. Guéridon service: Preparation of the dishes on the Guéridon (dishes given in the text book)
7. Preparation of cocktails and mocktails (drinks given in the text book)
8. Service of cocktails
9. Preparing function prospectus
10. Attending enquiry for catering function (Role play)
11. Function booking (Role play)
12. Menu planning for functions
13. Various styles of table set-up for various occasions
14. Top table and sprigs set up
15. Space calculation for accommodating table plan
16. Calculating staff requirement
17. Briefing and allocating of stations / tables to waiters
18. Service procedure of meals during the formal function
19. Buffet set up (Different styles)
20. Preparing check list for out door catering

Text:

Food & Beverage Service – R.Singaravelavan – Oxford University Press.

Reference:

Food & Beverage Service: Dennis R.Lillicrap, John A.Cousins

Modern Restaurant Service, A manual for students & Practitioners – John Fuller – Hutchinson.

Food & Beverage Service Training Manual – Sudhir Andrews – Tata McGraw-Hill

SKILL BASED COURSE 4
INDUSTRIAL TRAINING

14HM601

During the 6th semester, each student is required to undergo training in any sector of the hospitality industry with the approval of the department from December to March. A detailed report on training must be presented for viva-voce examination at the end of 6th semester.