

	Course	Category	Code	Credit	Teaching Scheme		
					L	T	P
Semester I	Food Production I	CC	1221111	4	4	0	0
	Food Production Practical I	CC	1221211	2	0	0	4
	Food & Beverage Service I	CC	1221112	4	4	0	0
	Food & Beverage Service Practical I	CC	1221212	2	0	0	4
	Accommodation Operation I	CC	1221113	3	3	0	0
	Accommodation Operation Practical I	CC	1221213	1	0	0	2
	Nutrition And Hygiene	DSE	1222114	2	2	0	0
	General Elective	GE		4	4	0	0
	Mentored Seminar - I	SEC	1225311	1	1	0	0
	Hospitality Business Communication	AECC	1224115	2	2	0	0
	Hospitality French- I	USC	1226116	2	2	0	0
		TOTAL			27	22	0
	Total contact hours per week				32		

1221111: FOOD PRODUCTION I

CREDIT: 4

Unit I- 2 lectures

Introduction to art of cookery: Culinary History; Origin of Modern Cookery; International, Continental, & Pan Asian cuisine meaning and characteristics; Aims and objective of cooking; Attributes of culinary professional.

Unit II- 5 lectures

Cooking Techniques: Effects of heat on Food; Mise-en-place- preparation of Ingredients; Method of Mixing; Method of cooking (Moist, Dry, and Fat Medium), Principles and classification and examples; Texture and consistencies- Desirable and non- desirable; Accompaniment and garnish.

Unit III- 4 lectures

Kitchen organization structure and equipment's: Classical kitchen Brigade-for 5 Star and 3 Star hotels; Modern staffing and duties of various chefs; Different Types of kitchen equipment (Heavy & Light equipment); Criteria for selection, care and maintenance; Layout of a professional five star hotel kitchen; Liaison of kitchen with other department.

Unit IV- 4 lectures

Food Commodities: Cereals and pulses- Types, varieties, catering use; Fat and oil- Types, varieties, catering use (Hydrogenation and rendering of fat); Spices, Herbs, Condiments and Seasoning- Used in western and Indian cooking- Examples; Dairy Products- Milk, Cream, Cheese types and use; Vegetable and fruit classification and colour pigments.

Unit V- 6 lectures

Basic Cookery Principles: Menu planning; Principles of Storage; Standard recipes, work plain and costing; Culinary term (Commonly used in Theory and practical).

Unit VI- 4 lectures

Foundation of Cookery: Stock, Types, rules of stock making, use of stock, reduction and glaze; Soup, classification of soup with example, and consommé with 10 garnishes; Sauce, important

of sauce, classification of mother sauce and their derivatives; Proprietary and other classical sauce; Thickening agents (Roux)

Unit VII-4 lectures

Basic Indian Cookery: Introduction to Indian Cuisine and diversity of Indian Food; Diversity of Indian foods in north, south, east, and west; Spices used in India, spices name in English with Indian name; Introduction to Indian gravies and classification.

1221211: FOOD PRODUCTION LAB I

CREDIT: 2

Unit I-4 lectures

Introduction to various kitchen equipments , tools and their usage. Safety precaution to be taken while handling equipment. Hygiene & Safety practices to be observed in kitchen, introduction to various commodities.

Unit II-4 lectures

Preparation Methods –Washing, Peeling, Paring (fruits), Cutting (cuts of vegetables), Grating (Vegetables), Grinding, Mashing, (vegetables & pulses), sieving (flours), Steeping (cereals, pulses, tamarind, lemon-rind), Evaporation (milk & gravies), Marinating (meat, fish, chicken), Sprouting (pulses & legumes), Blanching, Filleting of fish, Deboning & jointing poultry.

Methods of Mixing – Beating, Blending, Cutting in, Rubbing in, Creaming, Folding, Kneading, Rolling in, Pressing, Stirring

Unit III-4 lectures

Basic Indian masalas & gravies (Dry & wet)

Unit IV-4 lectures

Indian Breakfast/Snack item

Unit V-16 lectures

Continental menu- practical consisting of appetizer/soup, main course with starch and vegetables and dessert

Unit VI-16 lectures

Basic Indian menu consisting of a Meat, Vegetable, Rice, Dal/Raita, Bread and Sweet Preparation

1221112: FOOD AND BEVERAGE SERVICE I

CREDIT: 4

Unit I: 05 lectures

THE HOTEL & CATERING INDUSTRY:Role of Catering establishment in the travel/tourism industry; Types of Catering operations; Structure of the catering industry - a brief description of each.

Unit II: 08 lectures

FOOD SERVICE AREAS (F & B OUTLETS):Specialty Restaurants; Coffee Shop; Cafeteria; Fast Food

(Quick Service Restaurants); Grill Room; Banquets; Bar; Vending Machines; Discotheque
ANCILLIARY DEPARTMENTS: Pantry, Food pick-up area, Store, Linen room, Kitchen stewarding

Unit III: 04 lectures

DEPARTMENTAL ORGANISATION & STAFFING: Organisation of F&B department of hotel; French terms related to F&B staff; Duties & responsibilities of F&B staff; Attributes of a waiter; Inter-departmental relationships (Within F&B and other department)

Unit IV: 05 lectures

F & B SERVICE EQUIPMENT: Familiarization & Selection factors of: Cutlery, Crockery, Glassware, Flatware, Hollowware, Linen, All other equipment used in F&B Service (*French terms related to them*)

Unit V: 10 lectures

MEALS & MENU PLANNING: Origin of Menu; Objectives of Menu Planning; Types of Menu; Courses of French Classical Menu; Sequence; Examples from each course accompaniments; French Names of dishes; Types of Meals- Early Morning Tea, Breakfast (English, American, Continental, Indian), Brunch, Lunch, Afternoon/High Tea, Dinner & Supper

Unit VI: 06 lectures

PREPARATION FOR SERVICE: A. Organising Mise-en-scene B. Organising Mise en place
TYPES OF FOOD SERVICE: A. Silver service B. Pre-plated service C. Cafeteria service D. Room service E. Buffet service F. Gueridon service G. Lounge service

Unit VII: 04 lectures

SALE CONTROL SYSTEM: KOT/Bill Control System (Manual) - Triplicate Checking System, Duplicate Checking System; Single Order Sheet, Quick Service Menu & Customer Bill; Making bill; Cash handling equipment; Record keeping (Restaurant Cashier)

Unit VIII: 03 lectures

TOBACCO: History, Processing for cigarettes, pipe tobacco & cigars, Cigarettes – Types and Brand names, Pipe Tobacco – Types and Brand names, Cigars – shapes, sizes, colours and Brand names, Care and Storage of cigarettes & cigars

1221212: FOOD AND BEVERAGE SERVICE LAB I

CREDIT: 2

Unit I: 04 lectures

Food Service areas – Induction & Profile of the areas

Unit II: 04 lectures

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

Unit III: 06 lectures

Familiarization of F&B Service equipment

Unit IV: 04 lectures

Care & Maintenance of F&B Service equipment

Unit V:04 lectures

Cleaning / polishing of EPNS items

Unit VI: 05 lectures

Preparation For Service (Organizing Mise-en-scene and Mise-en-Place, Opening, Operating & Closing duties)

Unit VII: 15 lectures

Basic Technical Skills :Holding Service Spoon & Fork, Carrying a Tray / Salver, Laying a Table Cloth, Changing a Table Cloth during service, Placing meal plates & Clearing soiled plates, Stocking Sideboard, Service of Water, Using Service Plate & Crumbing Down, Napkin Folds Changing dirty ashtray, Cleaning & polishing glassware

Unit VIII: 10 lectures

Table Lay-Out & Service:A La Carte Cover , Table d' Hote Cover, English Breakfast Cover, American Breakfast Cover, Continental Breakfast Cover, Indian Breakfast Cover, Afternoon Tea Cover, High Tea Cover

1221113: ACCOMMODATION OPERATION I

CREDIT: 3

Unit I:4 lectures

Hospitality Industry: Hospitality and its origin; diff brands and their origin; History and development of Hotel Industry ; Defining the term hotel; Classification of hotels ; Types of rooms; Brief introduction to hotel core areas and coordination with special reference to Front Office

Unit II:4 lectures

Front office Organisation: Function areas;Layout; Front office hierarchy; Duties and responsibilities; Personality traits

Unit III:5 lectures

Front Office Operations: The guest cycle; Front office systems ; Front office forms ; The front desk; Front office equipment; Property management systems.

Unit IV:4 lectures

The Accommodation Product: Need for hotel product brochures; tariff cards; Types of room rates; basis for charging room rates; Meal plans : Types; needs and use of such plans; Types of guests : FIT; Business travellers; GIT; Special Interest Tours; domestic; foreign.

Unit V:3 lectures

ROOM SELLING TECHNIQUES: Up selling; Discounts

Unit VI:5 lectures

Registration: Preregistration activities; Registration activity; The registration record; Room and rate assignment: FITs, Groups, Crew, Indian & Foreign; Modes of payment; Issuing the room key; Fulfilling special requests; Creative options; Change of room; Overbooking cases.

Unit VII:4 lectures

During the Stay Activities: Information services; Message and Mail Handling; Key Handling; Hospitality desk; Complaints handling ; Guest handling; Guest history

Unit VIII:4 lectures

Check Out Procedure; Guest accounts settlement; Cash and credit; Indian currency and foreign currency; Transfer of guest accounts; Express check out

Unit IX:4 lectures

Front Office Responsibilities: Front office communication; Interdepartmental communication; Guest services; Guest relations; Dealing with emergencies: medical, death, theft, robbery, fire, bomb threats etc.

Unit X:4 lectures

Front Office Security Functions: Role of Front Office in Hotel Security; Check in : use of metal detectors, scanty baggage handling; Keys control : Electronic Key Cards, Handling Grand Master key, lost & found & damaged keys;
Guest & staff movement & access control ; Protection of funds, safe deposit boxes

Unit XI:4 lectures

Front Office Computer Operation: Application of property management system; Reservations; Registration; Cashiering.

1221213: ACCOMMODATION OPERATION LAB

CREDIT: 1

Unit I:2 lectures

Identification of equipment, work structure and stationery

Unit II:2 lectures

Study of countries, capitals, currencies, airlines and flags chart

Unit III:3 lectures

Telecommunication skills : How to pick up a call at reception

Unit IV:4 lectures

Forms and formats

Unit V:6 lectures

Basic manners and grooming standards required for Front Office operation

Unit VI:4 lectures

How to handle inquiries, suggestive selling, and convert inquiries to valid reservations

Unit VII:2 lectures

Preparing and filling up reservation forms

Unit VIII:6 lectures

Role play of accepting reservations and complaint handling for bumped reservations

Unit IX:6 lectures

Reservation handling by computers with the PMS

Unit X:3 lectures

Preparing and filling up registration card

Unit XI:6 lectures

Role plays for different check ins as : Walk in, FIT, FFFIT, Corporate, VIP, CIP and Groups

Unit XII:6 lectures

Role plays on guest complaint handling, critical and dangerous situation handling

Unit XIII:4 lectures

Preparation of guest folio, Calculating of occupancy percentages

1222114: NUTRITION AND HYGIENE

CREDIT: 2

BASIC CONCEPTS OF NUTRITION

Relation between food and health, Functions of food, Energy - Definition, Measurement of energy, Total energy requirement, Calculation of energy gained from meals, Classification of nutrients, Carbohydrates - Types, Source, Functions, Effect of deficiency or excess intake, Protein - Source, function, effect of deficiency or excess intake, Lipids - Types, Source, Functions, Effect of deficiency or excess intake, Vitamins - Types, Source, Functions, Effect of deficiency or excess intake, Minerals - Types, Source, Functions, Effect of deficiency or excess intake

BALANCED DIET: Definition, importance of balanced diet, RDA of various nutrients

FOOD CONTAMINATION AND SPOILAGE: Classification of food according to the ease with which it spoils, sources of contamination, Signs of spoilage in fresh, dry and preserved foods

PERSONAL HYGIENE: Importance, personal appearance, sanitary practices, habits, protective clothing, importance of rest, exercise and recreation.

FOOD STORAGE: General guidelines, dry food store, refrigerated food store, freeze store, high temperature storage

SANITARY PROCEDURES WHILE PREPARING, COOKING, HOLDING AND SERVING FOOD

Importance of sanitary process for preparing food, cooking food, holding food and serving food

Storage and disposal of waste: classification, storage and method of disposal

1224115: HOSPITALITY BUSINESS COMMUNICATION

CREDIT: 2

Unit 1 - Functional grammar

Tenses: basic forms and use; sentence formation; common errors; parts of speech, direct and reported speech structures and voices

Unit 2 - Letter Writing

Job application; business letter; editorial letter; email

Unit 3 - Essay Writing

Overall argument; consistent logic; main points; paragraphs; introduction & conclusion

Unit 4 - Report Writing

Manuscript; memo

Unit 5 - Precis Writing

Understanding main points; inculcating precision; reducing to basics

Unit 6 - Note Making**Unit 7 - Other Kinds of Texts**

Notice; Circular; Agenda; Minutes

Unit 8 - Presentation Skills

Soft skills; relevance of content; knowledge and confidence

Unit 9 - Group Discussion

The basic structure of GD's; workshops to develop participation and team-work skills

Unit 10 - Role play

What is 'role play'?; identifying and understanding one's role; workshops

Unit 11 - Developing Interview Skills

The "Do's & Don'ts" of Interviews; verbal proficiency; personality development; mock-interviews

1226116: BASIC FRENCH-I**CREDIT: 2****Unit I- About the Language -4 lectures**

Alphabet ; Accents ; Orthographic sign ; Linking ; Final consonants ; Syllable ; Pronunciation ; Use of Capital Letters ;

Unit II- Grammar -16lectures

Article ; Gender depending on the meaning of the word ; Common French words ;Phrases ; Feminine of nouns and objectives ; Nouns of two genders ; Formation of plural of nouns and adjectives ; French words ; Translations ; Common French terms related to the hotel industry.

Unit III- 6 lectures

Names of days, months, & seasons ; Cardinal ; Ordinal ; Colour ; Hour ; Auxiliary Verb ; Vegetable ; Fish ; Shell Fish ; Meat ; Fruit ; Poultry & game ; Restaurant ; Equipment ; Miscellaneous ;

GENERAL ELECTIVE**CREDIT: 4**

1225311: MENTORED SEMINAR

CREDIT: 1

	Course	Category	Code	Credit	Teaching Scheme			
					L	T	P	
Semester II	Food Production II	CC	1221121	4	4	0	0	
	Food Production Practical II	CC	1221221	2	0	0	4	
	Food & Beverage Service II	CC	1221122	4	4	0	0	
	Food & Beverage Service Practical II	CC	1221222	2	0	0	4	
	Accommodation Operation II	CC	1221123	3	3	0	0	
	Accommodation Operation Practical II	CC	1221223	1	0	0	2	
	Tourism Principals and Products	DSE	1222124	2	2	0	0	
	General Elective II	GE		4	4	0	0	
	Mentored Seminar - II	SEC	1225321	1	1	0	0	
	Environmental Studies for Hospitality	AECC	1224125	2	2	0	0	
	Hospitality French- II	USC	1226126	2	2	0	0	
		TOTAL			27	22	0	10
		Total contact hours per week				32		

1221121: Food Production II

Credit: 4

Unit I- 8 lectures

FOOD COMMODITIES: Classification using basic food chart with examples and uses in cookery Seafood, freshwater fish, meat cookery introduction

Unit II- 4 lectures

VEGETABLES AND FRUITS: Classification of Vegetables; Pigments and Color Changes; Effect of Heat On Vegetables And Fruits; Cuts Of Vegetable

Unit III- 3 lectures

EGG COOKERY: Structure Of An Egg; Usage Of Eggs In Cookery; Few Classical Egg Dishes

Unit III- 4 lectures

STORES: Principles of storage; Types of stores; Layout of Dry and cold room; Staff Hierarchy; Guidelines for efficient storage; control procedures; Inventory Procedures; EOQ; Re-order levels; Bin Cards; Form and formats; Function of a store's manager.

Unit V- 12 lectures

INTRODUCTION TO INDIAN CUISINE: History, characteristics, different ingredients used, regional differences, equipment's used, cooking methods, religious influences.

1221221: Food Production II Lab

Credit: 2

Unit I-30 lectures

Basic sauce preparations and few (2-4) commonly us-ed derivatives; Preparation of traditional / classical Indian, English and continental breakfast dishes; Preparation of three course simple Indian menus and Indian snacks / high tea items; Preparation of basic continental cookery-stews, sauces, soups, and basic fish preparations.

Unit II- 6 lectures

Egg cookery including classical preparations

Unit III- 4 lectures

Safety practices to be observed in the kitchen; Demonstration of fire fighting for kitchen fires

1221122: Food and Beverage Service II

Credit: 4

Unit I- 4 lectures

GUERIDON SERVICE: History Of Gueridon; Definition; General consideration of operations; Advantages & Dis-advantages; Types of trolleys; Factor to create impulse, Buying – Trolley, open kitchen; Gueridon equipment; Gueridon ingredients.

Unit II- 4 lectures

KITCHEN STEWARDING: Importance; Opportunities in kitchen stewarding; Record maintaining; Machine used for cleaning and polishing; Inventory

Unit III- 6 lectures

MANAGING FOOD & BEVERAGE OUTLET: Supervisory skills; developing efficiency; Standard Operating Procedure

Unit IV- 4 lectures

NON ALCOHOLIC BEVERAGE: Classification of beverage; Hot Beverages- Types, services; Cold Beverages- Types, services; Latest trends in beverages.

Unit V- 2 lectures

ALCOHOLIC BEVERAGES: Introduction; Definitions and classification

Unit VI- 20 lectures

Wines Classification: Viticulture; Viticulture Methods; Vinification-Still; Sparkling; Aromatized & Fortified Wines Vine Diseases Wines-France; Italy; Spain; Portugal; South Africa; Australia; India & California Food & Wine Harmony Wine Glasses And Equipment Storage And Service Of Wine

1221122:Food and Beverage Service II Lab

Credit: 2

Unit I- 5 lectures

Social Skills: Handling Guest Complaints, Telephone manners, Dining & Service etiquettes

Unit II- 12 lectures

Special Food Service: Cover, Accompaniments & Service- Hors d oeuvre, Cheese and Dessert

Unit III- 9 lectures

Planning & Operating Food & Beverage Outlets: Class room Exercise: Developing Hypothetical Business; Model of Food & Beverage Outlets; Case study of Food & Beverage outlets - Hotels & Restaurants.

Unit IV- 10 lectures

Service of Alcoholic beverages: Service Of Beer, Sake and Other Fermented & Brewed Beverages; Service Of Sparkling, Aromatized, Fortified, Still Wines.

Unit V- 5 lectures

Function Catering – Buffets: Planning & organizing various types of Buffet

Unit VI- 8 lectures

Gueridon Service: Organizing Mise-en-place for Gueridon Service; Dishes involving work on the Gueridon

Unit VII- 3 lectures

Kitchen Stewarding: Using & operating Machines; Exercise – physical inventory

Unit VIII- 10 lectures

Supervisory Skills : Conducting Briefing & Debriefing - Restaurant, Bar, Banquets & Special events; Drafting Standard Operating Systems (SOPs) for various F & B Outlets; Supervising Food & Beverage operations · Preparing Restaurant Log.

1221123: Accommodation Operation II

Credits: 3

Unit I- 3 lectures

INTRODUCTION: Meaning and definition- Importance of Housekeeping; A career in the Housekeeping department; Responsibility of the Housekeeping department

Unit II-3 lectures

HOUSEKEEPING DEPARTMENT: Organizational framework of the Department(large/Medium/Small Hotel); Job Description and Job Specification of staff in the department; Attributes and Qualities of the Housekeeping staff; Inter departmental Co-ordination with more emphasis on Front office and the Maintenance department; Housekeeping Department and relevant sub sections

Unit III- 3 lectures

HOUSEKEEPING PROCEDURES: Briefing, Debriefing, Gate pass; House keeping control desk, Importance, Role; Co-ordination, role of control desk during emergency; Handling Lost and Found; Handling of Guest queries, problem, request

Unit IV- 3 lectures

THE HOTEL GUEST ROOM: Layout of guest room (Types); Types of guest room; Fixtures/Fittings/Soft Furnishings; Accessories/Guest Supplies/Amenities in a guest room

Unit V- 2 lectures

CLEANING SCIENCE: Characteristics of a good cleaning agent; Types of cleaning agent; Cleaning products (Domestic and Industrial)

Unit VI- 2 lectures

CLEANING EQUIPMENT: Types of Equipment; Storage, Upkeep, Maintenance of equipment

Unit VII- 2 lectures

CLEANING OF PUBLIC AREAS: Cleaning and upkeep of Public areas (Lobby, Cloak rooms/Restaurant/bar/banquet Halls/Administration offices/Lifts and Elevators/Staircase/back areas/Front areas/Corridor)

Unit VIII- 2 lectures

SAFETY AWARENESS AND FIRST AID: Safety: Accidents, Fires (Cause, Procedure, Accident report form); Security: Security of Guest/Staff/Public areas/Rooms/Back office areas; First Aid: Concept and Emergency Procedures (Heart Attack, Fits, Burns, Fainting, Fractures, Scalds, Artificial respiration)

Unit IX- 2 lectures

PEST CONTROL: Types of pests; Control procedures

Unit X- 4 lectures

HOUSEKEEPING SUPERVISION: Importance of inspection; Typical areas usually neglected where special attention is required.

Unit XI- 3 lectures

LINEN/ UNIFORM ROOM: Layout; Types of Linen and sizes ; Selection of linen; Storage Facilities and conditions; Par stock: Factors affecting par stock, calculation of par stock; Discard Management Linen Inventory system

Unit XII- 3 lectures

CLEANING OF GUEST ROOMS: Daily cleaning of (Occupied/Departure/Vacant); Weekly/Special cleaning; Spring cleaning; Replenishment of Guest supplies and amenities

Unit XIII- 3 lectures

FLOWER ARRANGEMENT and INDOOR PLANTS: Principles of Flower arrangement; Materials required for flower arrangement; Flowers and foliage commonly used; Treatment of flowers; Ikebana and moribana

1221223 Accommodation Operation II Lab

Credit: 1

Unit I- 4 lectures

Identification of cleaning equipment - Manual & mechanical

Unit II- 8 lectures

Cleaning of different surfaces

Unit III- 8lectures

Scrubbing, polishing, wiping, washing, rinsing, swabbing, mopping, sweeping, brushing, buffing

Unit IV- 4 lectures

Room Attendant Trolley Setting

Unit V- 8 lectures

Bed Making / Turn down service

Unit VI- 6 lectures

Cleaning of guest rooms, Cleaning of public areas

Unit VII- 4 lectures

Laundry equipment handling

Unit VIII- 4 lectures

Laundry operations and Stain removal

Unit IX- 4 lectures

Filling of Forms and formats

Unit X- 4 lectures

Flower arrangements

1222124: Tourism Principals and Products

Credit: 4

TOURISM PRODUCTS

Unit I: 04 lectures

Introduction to Tourism Product : Definition, Concept & Classifications, Nature & Characteristic of India's Tourism Products: Seasonality & Diversities. Heritage : Indigenous, Colonial, Handicrafts of India. Craft Meals. Fairs and Festivals of Social & Religious importance.

Unit II: 06 lectures

Performing Arts of India: Forms & Types, Classical Dances. Folk Dances of different Regions & Folk Culture. Indian Music: Different Schools, Status of Indian Vocal & Instrumental Music, Indian Music abroad. Indian Museums. Art Galleries. Libraries & their Location, assets & characteristic. Indian cuisine: Regional variations.

Unit III: 07 lectures

National Parks & Wildlife Sanctuaries: Locations, Accessibility, Facilities, Amenities, Unique Selling Propositions (USP), Corbett National Park, Ranthambore National Park, Hazaribag National Park, Similipal National Park, Bhitarkanika National Park, Bnadhvagarh&Kanha National Park, Bandhavagarh National Park, Mudumalli National Park, Periyar National Park, Nilgiri Biosphere Reserve.

Unit IV: 07 lectures

Hill Stations: Locations, Accessibility, Facilities, Amenities, Unique Selling Propositions (USP), Major Hill Stations: Gulmarg, Kullu&Manali, Shimla, Mussorie, Nainital, Panchmarahi, Mahabaleswar, Chikmangulaur, Coorg, Waynad, Munnar, Ooty, Kodiakanal, Arakku, Horsley Hills, Darjeeling, Gangtok, Shillong. Tourist potential of Himalayas.

Unit V: 08 lectures

Beach Resorts of India : Locations, Accessibility, Facilities, Amenities, Unique Selling Propositions (USP), Important Beaches in Gujarat, Maharashtra, Goa, Karnataka, Kerala, Tamil Nadu, Puducherry, Andhra Pradesh, Odisha, West Bengal, Lakshadweep, Andaman & Nicobar Islands.

Unit VI: 06 lectures

Major religions of India – Hinduism, Christianity, Islam, Zoroastrianism, Buddhism, Jainism, Sikhism.

Unit VII: 06 lectures

Indian Heritage – Historical monuments of India, Indian rituals, dresses, cuisine with regional variations. Importance of cultural heritage in tourism

PRINCIPLES & PRACTICES

Unit I: 08 lectures

Introduction to Tourism Industry: Introduction; Growth of Tourism industry; Concepts, definitions and historical development of Tourism. Types of tourists: tourist, traveler, excursionists; Forms of tourism: inbound, outbound, domestic and international.

Unit II: 08 lectures

Introduction Tourism System: Nature, Characteristics and components of tourism industry. Push:pull factors in Tourism. Nature and forms of Travel & Tourism.

Unit III: 08 lectures

Motivation for travel: Basic travel motivators, early travel motivators. Tourism Demand, Motivation of Tourism Demand. Measuring Tourism Demand. Pattern and characteristic of tourism supply; Factors influencing tourism demand and supply.

Unit IV: 10 lectures

Introduction with the tourism organizations : need & factors, National Tourist Organizations, Role and functions of Important Tourism Organizations: WTO, IATA, PATA, TAAI, WTTC, and FHRAI. Role of ITDC, State Tourism Development Corporations, ASI, Ministry of Railways & Civil Aviation in tourism development.

Unit V: 08 lectures

Impacts of tourism at the destination: Socio cultural, environmental and economic. Factors affecting the future of tourism business. Seasonality & tourism, Sociology of tourism.

1224125: Environmental Studies

Credit: 2

Unit I- 2 lectures

Multi-disciplinary nature of environmental studies: Definition; Scope and Importance; Need for public awareness; Importance of environment with respect to Hospitality Industry

Unit II- 6 lectures

Natural Resources: Renewable & Non-renewable resources: Natural Resources and associated; Forest Resources: Use and over exploitation; deforestation and case studies; problems; 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; Minerals resources: use and exploitation; environmental effects of extracting and using mineral resources; case studies; Food resources: World food problems; changes caused by agriculture; overgrazing effects of modern agriculture; fertilizer-pesticide problems; water logging; salinity case studies. Energy resources: growing energy needs; renewable & non-renewable energy; sources; use of alternate energy sources; case studies; land resources: land as a resources; land degradation; man induced landslides; soil erosion and desertification; Disaster management: floods; earthquake; cyclone and landslides.

Unit III- 2 lectures

Biodiversity & 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; Hotspots of Biodiversity; Threats to bio-diversity: Habitat loss; Poaching of wildlife; man wildlife conflicts; Endangered and endemic species of India; Conservation of biodiversity: In situ & Ex-situ conservation of biodiversity

Unit IV- 23 lectures

Environmental Pollution:

a) Air Pollution: Concepts – Global warming; Greenhouse gases; Carbon foot print; Acid rain; Sustainability; Food-mile; LEED; TERI; ISO (14004;14010; 14011;14012); IGBC 1.4. Disaster Natural and Manmade; Indoors air quality ; Potential sources of air pollution ; Improving indoor air quality ;External air emissions; its sources and Effects

b) Water and the environment: Sources of Water for hotels (Supply by govt. bodies; Rainwater harvesting; Bore-well; Grey water; Sewage Treatment Plant); Sources of water pollution by hotels (Sources: Laundry; Kitchen; Cleaning agents; Polishing machines; Sewage); Water quality (Filtration ; Boiling; Chlorination; Reverse Osmosis; Ultra-violet; Ozonation);Control of water consumption (Kitchen; Housekeeping; Guest room; Rest room); Benefits of water conservation; Improving water quality;

c) Soil Pollution; Marine Pollution; Noise Pollution Solid Waste Management and Hazardous Waste: The need for materials and waste management; Waste management hierarchy; Types of wastes (dry/wet; organic / inorganic; biodegradable / non bio-degradable); Sources of solid waste found in hotels (e- waste & paper waste; organic-waste; glass; plastic; metals); 3R's principle (Reduce; Reuse; Recycle); Product purchasing & Purchasing Principles

Unit V- 6 lectures

Social issues on environment and Sustainable Development: a) Ecotel – Definition; Scope and Importance; Environmental practices as part of Corporate Social Responsibility in the Hospitality Industry Case studies India; abroad; Building of the future ; Building materials – cement; bricks; wall panels; Paints; Smart buildings; Current technology; Wasteland reclamation; 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

Unit VI- 3 lectures

Human population and environment: Environmental impact assessment; Environment Commitment Population growth; variation among nations.

Unit VII- 3 lectures

Guidelines and best eco-practices implemented by following departments of hotels : Housekeeping (Linen; Laundry; Guest rooms; Horticulture); Restaurants and Banquets; Maintenance; Swimming Pool and Health Club ; Front Office; Kitchen

1226126: HOSPITALITY FRENCH-II

CREDIT: 2

1225321: MENTORED SEMINAR-II

CREDIT: 1

GENERAL ELECTIVE:

CREDIT: 4

	Course	Category	Code	Credit	Teaching Scheme			
					L	T	P	
Semester III	Food Production III	CC	1221131	4	4	0	0	
	Food Production Practical III	CC	1221231	2	0	0	4	
	Food & Beverage Service III	CC	1221132	4	4	0	0	
	Food & Beverage Service Practical III	CC	1221232	2	0	0	4	
	Accommodation & Facility Management	CC	1221133	4	4	0	0	
	Hospitality Marketing & Management	DSE	1222134	4	4	0	0	
	Tourism Geography and International Tourism	DSE	1222135	2	2	0	0	
	General Elective III	GE		4	4	0	0	
	Mentored Seminar - III	SEC	1225321	1	1	0	0	
		TOTAL			27	22	0	10
		Total contact hours per week				32		

1221131: Food Production III

Credit: 4

Unit I- 10 Lectures

Quantity Food Production- Introduction To Large Scale Commercial Cooking; Contract Catering; Industrial Catering; Institutional Catering; Layout Of A Large Quantity Kitchen; Staff Hierarchy; Production Workflow.

Banquet Menus- Planning; Indenting; Costing; Forecasting; Recipes; Pre-Preparation And Cooking Techniques.

Unit II- 5lectures

Cuts Of Meat &Meat Cookery: Cuts Of Beef; Pork; Lamb; Chicken; SPS; Menus Examples; Methods Of Cooking Each Cut; Cold Cuts; Ham; Bacon; Common Types Of Ham; Preparation; Menu Examples; Selection; Storage Points

Unit III- 10 Lectures

Regional Cuisine:A Detailed Study On North And South Indian Regional Cuisine : Goa, Kashmir, Kerala, Andhra Pradesh, Karnataka, Tamil Nadu, Assam, Bengal, Ingredients Used. Traditional Preparation Methods, Utensils And Accompaniments.

Unit IV- 5 Lectures

Sandwiches, Rolls, Burgers, Pizzas, Hot Dogs, Foot Longs: Types; Preparations; Selection Of Spreads; Fillings; Classical Sandwiches;Smorgasbord;Canapés; Presentation Styles And Appropriate Garnishes And Accompaniments.

Unit V- 5 Lectures

Cold Cuts:Farcis; Terrines; Pates; Galantines; Ballotines; Mousses; Quenelles; -Types; Preparation; Menu Examples. Cold Sauces; Dips; Chaudfroid; Aspics; Methods Of Preparations; Examples; Charcutiere; Sausages; Types; Preparation; Popular Sausages; SPS ; Cooking Methods; Casings; Storage; Problems.

1221231: Food Production Practical III**Credit: 2****Unit I-20 Lectures**

Practical Preparation Of Gravies And Commonly Used Indian Masalas* Regional Cookery Of India Karnataka, Tamilnadu, Kerala, Andhra Pradesh, Gujrathi, Lucknow, Mughlai, Punjabi, Bengali, Hyderabad And Kashmiri Cuisines With Proper Accompaniments Like Chutney, Indian Breads Rice Preparations Etc,* Tandoor Cooking* Planning Elaborate Indian Menus Upto 40 Portions*.

Unit II- 10 Lectures

Practical Sessions On Different Cuts Of Meat And Fish.

1221132 : F &B Service III**Credit: 4****Unit I- 3 Lectures**

Room Service:Introduction; General Principles; Pitfalls To Be Avoided; Cycle Of Service; Scheduling And Staffing; Room Service Menu Planning; Forms &Formats; Order Taking; Thumb Rules; Suggestive Selling; Breakfast Cards; Layout &Setup Of Common Meals; Use Of Technology For Better Room Service ; Time Management - Lead Time From Order Taking To Clearance

Unit II- 10 Lectures

Beers: Introduction; Ingredients Used Production Types And Brands, Indian And International Service, Bottled, Canned And Draught Beers ;

Unit III- 15 lectures

Spirits: Introduction To Spirits (Whisky; Brandy; Rum; Vodka; Gin &Tequila); Types; Production; Brands- Indian And International &Service ; Other Alcoholic Beverages- Absinthe; Ouza; Aquavit; Slivovitz; Arrack; Feni; Grappa; Calvados Etc; Liqueurs; Types; Production; Brands &Service - Indian And International ;

Bar: Introduction; Bar Stocks Maintenance ; Types; Layout; Equipment's Used; Control Methods & Licenses; Staffing; Job Description; Job Specification ; Bar Planning And Designing &Bar Menus; Costing; Corkage.

Cocktails: Introduction; History; Types &Preparation; Classic Cocktails- Recipes; Costing; Innovative Cocktails & Mock Tails ; Cocktail Bar Equipment; Garnishes; Decorative Accessories ; Terms Related To Alcoholic Beverages ; Interaction With Guests; Suggestive Selling

Unit IV- 2 Lectures

Other Fermented & Brewed Beverages: Sake ; Cider ; Perry ; Alcohol Free Wines ;

Food & Beverage Terminology Related To The Inputs Of The Semester

F & B Service Operation Lab III

Unit I- 10 Lectures

Room Service: Tray & Trolley Lay-Up And Service; Room Service Amenities Set-Up In Rooms; Functional & Floor Layouts For Room Service; Taking An Order For Beverages.

Unit II- 10 Lectures

Service Of Alcoholic Beverages: Service Of Beer, Sake And Other Fermented & Brewed Beverages; Service Of Sparkling, Aromatized, Fortified, Still Wines.

Unit III- 10 Lectures

Setting Up A Table With Prepared Menu And Wines.

122233: Accommodation and Facility Management

Credit: 4

Unit I

FLOOR & WALL COVERING 3 Lectures

Types And Characteristics, Carpets: Selection, Types, Care And Maintenance

Unit II

WINDOWS, CURTAINS AND BLINDS 3 Lectures

Unit III

PLANNING TRENDS IN HOUSEKEEPING 4 Lectures

Planning Guest Rooms, Bathrooms, Suites, Lounges, Landscaping Boutique Hotel Concept

Unit IV

HOUSEKEEPING IN INSTITUTIONS & FACILITIES OTHER THAN HOTELS CONTRACT SERVICES

Types Of Contract Services, Guidelines For Hiring Contract Services Advantages & Disadvantages Of Contract Services

Unit V 05 Lectures

Budgeting In Front Office

Forecasting Room Availability/Room Revenue, Expenses Staffing - Personnel Management Aspects

Unit VI 05 Lectures

Guest Complaint Handling / Problem Solving

Process, Thumb Rules Common Complaints / Problems / Situations Handling Role Of Emotions In Situation Handling

Unit VII 05 Lectures

Hotel Sales

Selling Concept, Selling Models, Plan, Sales Call, Closing The Call Internal / In-House Sales Promotion,

Merchandising, Direct Sales -Travel Agents, Tour Operators, Hotel Booking Agencies, Internet, Tourist Information Center, Direct Mail, Personal Calls, And Telephone Selling Letters

Unit VIII 05 Lectures

Credit Control

Meaning, Objective, Hotel Credit Policy Regarding Guaranteed Bookings/ Corporate Account Holders/ Credit Card Users Control Measures At The Time Of: Reservation, Check-In, During Stay, Check-Out, After Departure, Prevention Of Skippers : On Arrival/During Stay/On Departure Day

FACILITY PLANNING

Unit I- 4 lectures

HOTEL DESIGN: Design Consideration-Attractive Appearance, Efficient Plan, Good location, Suitable material, Good workmanship, Sound financing, Competent Management.

Unit II- 8 lectures

FACILITIES PLANNING: The systematic layout planning pattern (SLP); Planning consideration- Flow process & Flow diagram, Procedure for determining space considering the guiding factors for guest rooms, public facilities, support facilities & services, hotel administration, internal roads /budget hotel/5 star hotel

Architectural consideration- The difference between carpet area, plinth area and super built area. Their relationships, reading of the blue print (plumbing, electrical, AC, ventilation. FSI, FAR, Public areas)

Approximate cost of construction estimation; Approximate operating areas in budget type/5 star type hotel approximate other operating areas per guest rooms ; Approximate requirement and Estimation of water/electrical load, gas ventilation

Unit III- 2 lectures

STAR CLASSIFICATION OF HOTEL: Criteria for star classification of hotel (Five, Four, Three, two, One)

Unit IV- 3 lectures

KITCHEN LAY OUT & DESIGN: Principles of kitchen layout and design; Areas of the various kitchens with recommended dimension; Factors that affect kitchen design; Placement of equipment; Flow of work; Space allocation; Kitchen equipment, manufacturers and selection; Layout of commercial kitchen (types, drawing a layout of a Commercial kitchen); Budgeting for kitchen equipment.

Unit V- 3 lectures

KITCHEN STEWARDING LAYOUT AND DESIGN: Importance of kitchen stewarding; Kitchen stewarding department layout and design; Equipment found in kitchen stewarding department.

Unit VI- 3 lectures

STORES – LAYOUT AND DESIGN: Stores layout and planning (dry, cold and bar); Various equipment of the stores; Work flow in stores

Unit VII- 2 lectures

PLANNING FOR PHYSICALLY CHALLENGED

122134: Hospitality Marketing and Management

Credit: 2

Concept of sales and marketing
Needs, wants and demands
Marketing concepts
Marketing process
Marketing environment
Service marketing
Market segmentation
Consumer behavior
Marketing mix
PLC
Pricing
Advertising, sales promotion, PR and publicity
Marketing in hospitality

122135: Tourism Geography and International Tourism Management

Credit 2

Unit I- 3 lectures

Introduction of Geography in International Tourism: Importance of Geography in Tourism; Earth's movement, Continental drift, Latitude, Longitude; International Date Line, Calculation of Time; Time Differences, GMT variations.

Unit II- 2 lectures

Major Landforms as Tourist Resources - Elements of weather and climate; Climatic regions of the world in brief; Impact of weather and climate on tourist destinations;

Unit III- 2 lectures

Physical Geographic Features of India - Mountainous features of India; Plain Area; Coastal area; Deccan; major rivers; lakes; plateaus; deserts

Unit IV- 2 lectures

Factors affecting global and regional tourist movements - Demand and origin factors; destinations and resource factors; Contemporary trends in international tourists movements; Case study of major outbound tourism countries;

Unit V- 3 lectures

Location of major tourist destination in India - Characteristics of Indian outbound tourism; Characteristics of India's major international markets; Case studies of selected Indian states like West Bengal, Rajasthan, Kerala, Goa and Uttaranchal;

Unit VI- 4 lectures

Case studies of selected countries: Malaysia, Singapore, Thailand, Dubai, Switzerland, France, UK, Spain and Japan.

Tourism Organization & Management

Unit I- 03 lectures

Introduction to Tourism Business: Definition; Concept; Origin and Development. Growth of Travel Agency & Tour Operation Business; Emergence of Thomas Cook & American Express; Emergence of Travel Intermediaries; Indian Travel Agents & Tour Operators.

Unit II- 02 lectures

Functions and Income of Tourism Organization: Functions of Travel Agency and Tour Operators with differentiations and inter-relationship of TA/TO; Sources of income of TA/TO; Tourism Intermediaries (direct & indirect).

Unit III- 03 lectures

Business of Tour Operators: Different types of Tour operators; Different partners of tour operators; Brief study of ASTA, TAAI, and IATO; Govt. and IATA rules to set-up Travel Agency/Tour Operation Business.

Unit IV- 02 lectures

Tour Brochures: Meaning and importance of brochure; Handling a client - WATA guidelines; Relation with service suppliers; Travel agency appointments; International regulations.

Unit V- 03 lectures

Itinerary Preparation: Meaning; Importance and Types of Itinerary; Resources and Steps for Itinerary Planning; Do's and Do Not's of Itinerary Preparation Tour Costing, Tariffs, FITS & GITS. Confidential Tariff; Packaging: Types and Forms of Package Tour.

Unit VI-03 lectures

Travel Documentation: Familiarization with TIM (Travel Information Manual); Passport & VISA- Meaning, Types, Procedures, Validity; Necessary Information to fill the Passport and VISA Form for Issuance; Health Certificates; Currency; Travel Insurance; Credit & Debit Card; customs; currency; baggage and airport information.

Unit VII- 03 lectures

Online Portals for Tourism Business & Guides: Short study of Make my Trip, Yatra.com; Guide – function, approval; Problems of touts.

GENERAL ELECTIVE

CREDIT: 4

122331:MENTORED SEMINAR-III

CREDIT: 1

SEMESTER IV	Course	Category	Code	Credit	Teaching Scheme		
				Credit	Le	Tu	Pr
	INTERNSHIP TRAINING	CC	1221441	14	0	0	28
Mentored Seminar IV	SEC	1224241	1	1	0	0	
	TOTAL			15	1	0	29
	Total contact hours per week				28		

1221441: 20 WEEKS INDUSTRIAL EXPOSURE TRAINING

Credit: 14

Students to complete compulsory 20 weeks of Industrial Training at any hotel assigned by the institution; Extensive training has to be completed in the four major departments of a hotel.

TRAINING LOG BOOK

Training log book to be filled in by students during training and duly signed by respective HOD's of the various departments they have worked in; Training log book to cover points like special jobs done, accolades collected etc.

TRAINING PROJECT REPORT

Students to submit a detailed report on the 22 weeks training completed by them mentioning all details about the training process, the hotel, the various processes followed etc.

1224241: MENTORED SEMINAR

Credit: 1

Students to present a power point presentation in front of a panel of experts on their learning's and observations during the training process.

Compulsory components:

1. Background of the hotel group
2. Back ground of the hotel property, star classification, number of rooms, various outlets, special facilities provided and specialties, if any.
3. Hierarchy , specialty and structure of the core department- 1,2,3,4
4. General observations
5. Special observations
6. Samples of forms, formats and promotional materials used in the hotel
7. Accolades received, if any.
8. References

Semester V	Course	Category	Code	Credit	Teaching Scheme		
				Credit	Le	Tu	Pr
	Food Production V	CC	1221151	4	4	0	0
Food Production Practical V	CC	1221251	2	0	0	4	
Food & Beverage Control & Management	CC	1221152	4	4	0	0	
Hospitality Accounts	CC	1222153	2	2	0	0	
Hospitality HR & Law	DSE	1222154	2	2	0	0	
Hosp. & Tourism Entrepreneurship	DSE	1222155	2	2	0	0	
General Elective	GE-4		4	4	0	0	
TOTAL			20	18	0	4	
Total contact hours per week				22			

1221151: FOOD PRODUCTION V

CREDIT: 4

Unit I- 10 lectures

Popular International Cuisine: Features; Regional Classification; Ingredients; Methods Of Cooking; Courses Of The Menu; Mexican; Chinese; Thai; Italian; Spanish; Lebanese (Mediterranean); Menu Examples (Japanese Cuisine-Only Theory).

Unit II- 5 lectures

Garde Manger: Definition; Functions; Importance Of Garde Manger And Butchery; Lay-Out; Staff Organization; Storage Points; SPS Of Meat Products; Yields Test Calculations And Portioning.

Unit III- 5 lectures

Buffet Preparations: Principles of Buffet; Presentation; Types; Themes; Buffet Setups; Typical Dishes; Smorgasbord

Unit IV- 10 lectures

Basic bakery and confectionery: Principles Of Baking; Uses Of Different Types Of Oven; Role Of Ingredients Used And Menu Examples; Ingredient Proportions; Various Mixes; Methods And Temperature Variations.

Unit V- 5 lectures

Convenience food and Fast foods: Characteristics; Types- Indian And Western; Menu Examples; Equipment Used; Differences; Role Of Convenience Foods In Fast Food Operations; Advantages And Disadvantages Of Convenience Food; Labour & Cost Saving Aspect.

Unit VI- 2 lectures

Re-chauffe Cookery

1221251: FOOD PRODUCTION PRACTICAL V

CREDIT: 4

UNIT I- 20 lectures

Practical- Regional Indian cookery;

UNIT II- 20 lectures

Preparation of Salads; centerpiece; cold cuts and sandwiches;

UNIT III- 20 lectures

Preparation of Basic Bakery and Confectionery; Biscuit dough; Bread dough; Cake batters; Puff pastry dough; Croissants; Danish pastry; Doughnuts; Different Bread preparation; Pancakes.

UNIT IV- 20 lectures

Preparation of cold and hot desserts.

1221152: FOOD & BEVERAGE CONTROL & MANAGEMENT

CREDIT: 4

Unit I- 10 lectures

Food and Beverage Management – An Overview: The Food and Beverage Service Industry; Organisation of Food and Beverage Operations; Planning for Success in the Restaurant Industry; Trends and Developments in the Food and Beverage Sector. Cost and Sales Concept; Introduction; Cost Concepts; Sales Concepts; Cost to Sales Ratio: Cost Percent; Control Process; Introduction; Control; The Control Process; Control Systems; Cost Benefit Ratio; Control Cycle; Purchasing; Receiving; Storing; Issuing

Unit II- 5 lectures

Menu Management - Planning the Menu; Designing the Menu; Nutritional Considerations; Food Safety; Standardized Recipes: Quality Control and Costing Procedures; The Menu as a Marketing Tool. Menu Engineering & Analysis; Introduction; Menu Engineering; Menu Analysis

Unit III- 5 lectures

Food and Beverage Production: Production Forecasting; Purchasing; Inventory Management; Cost Control; Managing Food and Beverage Costs; Managing Labour Costs; Managing Other Costs. Managing Revenue and Profit; Revenue Analysis; Menu Analysis; Revenue Control; The Budget Process; The Corrective Action Process.

Unit IV- 5 lectures

Human Resource Management in Food and Beverage Operations : Securing Professional Staff; Leading Professional Staff; Staff Scheduling. Managing Quality in Food and Beverage Operations;

Unit V- 5 lectures

Food Quality and Sustainability: The Importance of Quality Service; A Systematic Approach to Quality Management; Developing Approaches to Quality Management

MICE & BANQUET MANAGEMENT

Unit I- 15 lectures

FUNCTION CATERING: BANQUETS : History ;Types; Organisation of Banquet department; Duties & responsibilities; Sales; Booking procedure; Banquet menus **BANQUET PROTOCOL** : Space Area

requirement; Table plans/arrangement; Misc.-en-place; INFORMAL BANQUET- Reception; Cocktail parties; Convention; Seminar; Exhibition; Fashion shows; Trade Fair; Wedding; Outdoor catering; **BUFFETS** : Introduction; Factors to plan buffets; Area requirement; Planning and organisation; Sequence of food; Menu planning; Types of Buffet; Display; Sit down; Fork, Finger, Cold Buffet; Breakfast Buffets; Equipment; Supplies; Check list.

Unit II- 15 Lectures

MEETINGS, INCENTIVES, CONFERENCES AND EVENTS: Concept of MICE: Introduction of meetings, incentives, conference/ conventions, and exhibitions; Components and structure of the MICE Industry; Role of events for promotion of tourism ;Types of events ; Pre & Post Event Activities ; Impacts of Event;

Demand factors; Supply Chain for Events; Implications of Events Visit and case studies of some events like SATTE, TTM & OTF.

1222154: HOSPITALITY HR and LAW

CREDIT: 2

HOSPITALITY HR

Unit I- 2 lectures

HRM overview

Unit II- 4 lectures

Scope and coverage of HRM in hospitality industry

Unit III- 3 lectures

Human resource planning and MPP

Unit IV- 3 lectures

Employment administration

Unit V- 2 lectures

Industrial relations

Unit VI- 4

Training and placement

Unit VII- 3 lectures

MDP

Unit VIII- 2 lectures

Discipline

HOSPITALITY LAW

UNIT I -2 lecture

Concept of law

Unit II – 2 lecture

Objectives of law

Unit III- 2 lectures

Sources of law

Unit IV- 2 lectures

Different laws applicable to tourism and hospitality industry

Unit V- 2 lectures

Law of contract

Unit VI- 2 lectures

Sale of goods act

Unit VII-3 lectures

Prevention of food adulteration act

Unit VIII- 2 lectures

Consumers' protection act

Unit IX- 2 lectures

Different licenses and permits required in hospitality industry

1222153: HOSPITALITY ACCOUNTS

CREDIT 2

Accounting Theory - Business Transaction and Basic Terminology, Need To Study Accounting, Accounting functions, Purpose of Accounting Records, Accounting Principles - Concepts and Conventions.

Account Records - Principles of Double Entry System, Journal Entries, Ledger, Subsidiary Books - Cash, Sales & Purchase books, Bank Reconciliation statement.

Financial Statements - Basic Financial Statements, Trial Balance, Preparation of Final Accounts, Basic Adjustments to final Accounts, Methods of Presenting Final Accounts Practical Problem

Depreciation Reserves and Provisions - Meaning, basic Methods

1222155:HOSPITALITY & TOURISM ENTREPRENEURSHIP

CREDIT 2

UNIT I 06 LECTURES

Introduction to Entrepreneurship Development: Definition of entrepreneurship-emergence of entrepreneurial classes-theories of entrepreneurship-role of socio-economic environment-characteristics of entrepreneur-leadership, risk taking, decision-making & business planning. Scopes in tourism and hospitality. Introduction to entrepreneur and entrepreneurship.

UNIT II- 06 LECTURES

Opportunity analysis: External environmental analysis (economic, social & technological)-competitive factors-legal requirements for establishment of a new unit related to hospitality/tourism & raising of funds-venture capital sources & documentation required.

UNIT III- 06 LECTURES

Entrepreneurial Behavior: Innovation and entrepreneur, entrepreneurial behavior & psychological theories.

UNIT IV- 06 LECTURES

Entrepreneurial Development Program (EDP): EDPs & their role, relevance and achievements-role of Government in organizing EDPs-evolution of EDPs. Social responsibility in business.

UNIT V- 06 LECTURES

Role of Entrepreneur:Role of an entrepreneur in economic growth as an innovator, generation of employment opportunities, complementing economic growth, bringing about social stability & balanced regional development of industries with emphasis on tourism , foreign earnings etc.

GENERAL ELECTIVE

CREDIT: 4

Semester VI	Course	Category	Code	Credit	Teaching Scheme		
				Credit	Le	Tu	Pr
	Specialization (FP/ F&B/ AO)	CC	1221161	6	4	0	4
Internship for specialization	CC	1223162	6	0	0	12	
Business Excellence	DSE	1222163	2	2	0	0	
Financial Management	DSE	1222164	2	2	0	0	
Hospitality Soft Skills	DSE	1222165	2	2	0	0	
	TOTAL		18	10	0	16	
	Total contact hours per week			28			

1221161: SPECIALIZATION*

CREDIT: 6

(A: FOOD PRODUCTION/ B: FOOD & BEVERAGE SERVICE/ C: ACCOMMODATION OPERATION)

***Students to choose any subject**

A: FOOD PRODUCTION

(Integrated Practical)

Unit I- 10 lectures

Revision of basics of cookery:Revision of syllabus from 1st/2nd /3rd and 5th semester.

Unit II- 20 lectures

Specialization: Store/ lay and use of materials at work in safe manner; Selection of proper tools, equipment and material for a particular task; Checking of quality of raw materials as per standards ;

North Indian Cuisine: Prepare different types of Indian Breads (Roti, Parantha, Kulcha); Preparation of different North Indian dishes (Chhole, Punjabi Aloo, Paneer dishes etc); Preparation of different types of Dal; Preparation of different types of rice dishes; Preparation of different snacks like Potato Tikkee and Pakoras etc; Preparation of different types of north indian desserts (Halwa and Kheers); etc

South Indian Cuisine: Preparation of different South Indian break fast items (Idly, Dosaetc); Preparation of different chutneys and accompaniments; Preparation of special Biryani's and Tahari's; Preparation of different fish and chicken items from Kerela, Karnataka etc.

East Indian Cuisine: Special dishes from THE SEVEN SISTERS states; preparation of 5 course menu from Bengali Cuisine; Special Equipment's used; Special terms used in the cuisine.

Specialization in Continental Cuisine: Revision on making of basic mother sauces & accompaniments; Preparation of 5 course continental menu. Special Equipment's used; Special terms used in the cuisine.

Specialization in Bakery and Confectionary: Revision of making basic sponges breads; Preparation of sugar art, gateaux's, breakfast rolls, confectionaries, pies and tarts.

B: FOOD AND BEVERAGE SERVICE

(Integrated Practical)

Unit I- 10 lectures

International Cuisine: Classical dishes / menus / service: Mediterranean, Oriental, Polynesian, Far East, American, French, Kosher, Italian, Mexican, Scandinavian, German, Spanish.

Unit II- 05 lectures

Restaurant Planning : Introduction; Planning & Operating various F & B Outlets and support / ancillary areas; Factors-Concept, Menu, Space& Lighting ,Colors and Market; Restaurant Design team; Restaurant Problems and Guest / Situation Handling - thumb rules. Analyzing strengths and weaknesses of catering outlets vis-a-vis competition - parameters, decision making on basis of the analysis (Project based)

Unit III- 10 lectures

Beverage Control: Revision of Alcoholic Beverages; Purchasing-Receiving -Storing – Issuing Control; Beverage Production Control; Inventory turnover; Beverage Sales Control; Guest Checks and Control; Labour Control; Labour Cost Considerations; Establishing Performance Standards; SOP; Standard Staffing Requirements; Preparing job descriptions; Training Staff; Monitoring Performance; Taking Corrective action to address discrepancies between standards and performance

Unit IV- 05 lectures

Gueridon Service

Unit V- 05 lectures

Revision of lessons from 1st/2nd / 3rd and 5th semester.

C: ACCOMMODATION OPERATION

(Integrated Practical)

Unit I- 10 lectures

LAUNDRY MANAGEMENT: Layout; Laundry Flow process; Laundry Equipment's; Laundry chemicals

Unit II 10

INTERIOR DECORATION: Importance, Definition & Types; Classification; Principles of Design; Elements of Design

Unit III - 5 lectures

COLOUR: Color Wheel / Prank's Color System: Color Schemes; Classification of colors

Unit IV- 05 lectures

LIGHTING: Classification; Types

Unit V- 05 lectures

Revision of lessons from 1st/2nd / 3rd semester

Unit VI- 05 lectures

Accommodation Management Aspects

Tariff decisions

Cost and pricing - Hubbart formula Marginal or contribution pricing Market pricing

Inclusive / non inclusive rates

Control -verification, night audit, computerized control systems, occupancy and revenue reports, Daily Front Office reports and statistics and its analysis, special provisions for handicapped guests

Unit VII- 05 lectures

Yield Management

Introduction and concept, Differential rates, Booking horizons, Forecasting bookings

Reacting variations in demand in order to maximize yield, Statistical representations - threshold curves, Displacement, Concept and usage of revenue management

122362: 12 SPECIALIZATION TRAINING

Credit:06

Students to undergo 12 weeks specialization training in a hotel as per specialization opted. Students to submit a detailed report on the training completed by them mentioning all details about the training process, the hotel, the various processes followed etc.

122163: BUSINESS EXCELLENCE

CREDIT: 02

Unit I- 05 lectures

Introduction to HACCP- Prerequisite Programs; Sanitation Standard Operating; Preliminary Task to HACCP Procedures; Food Safety Hazards

Unit II- 05 lectures

Principles of HACCP: Conduct a Hazard Analysis; Determine Critical Control Points; Set Critical Limits; Determine Monitoring Procedures; Determine Corrective Actions; Verification and Validation; Record Keeping

Unit III- 02 lectures

Enforcement of HACCP as per FSSAI.

Unit IV- 09 lectures

Six Sigma: Introduction; Brief History; Where can it be used; Application and result; DPMO and Quality;

Steps for a Six Sigma Project: Define; Measure; Analyze; Implement; Control

Six Sigma Tools: The 5 S of Kaizen; JIT; 5 Whys; Affinity Diagram; Brainstorming; Cause & Effect (ishikawa diagram); FMEA; Pareto; Poka Yoke; Process Mapping; SIPOC/COPIS; Value Stream Mapping; Design of Experiments (DOE);

Unit V- 03 lectures

Statistical Analysis: Normality; Graphical Analysis Charts; Analysis of Variance (ANOVA); Regression; Control Charts; Hypothesis Testing; Capability Indices/Process Capability; Value Stream Mapping; Design of Experiments (DOE); Measurement Systems Analysis (MSA)/Gage R&R; TQM

122164: FINANCIAL MANAGEMENT**CREDIT: 02**

- Unit 1. Concept of financial management
- Unit 2. Financial goals and objectives
- Unit 3. Financial functions
- Unit 4. Financial planning
- Unit 5. Concepts of costs and cost sheet
- Unit 6. Break even analysis
- Unit 7. Capital budgeting
- Unit 8. Management of working capital
- Unit 9. Budgeting

122165: HOSPITALITY SOFT SKILLS**CREDIT: 02****Unit I- 4 lectures**

Introduction to bio-data, features of a bio-data, types of bio data, importance of bio data, specifications, preparation of biodata.

Unit II- 4 lectures

Group discussion: importance, participation, rules to be followed, listening skills, do's and don'ts
Personal interview: Self introduction, expressing yourself, understanding the interviewers' need, do's and don'ts

Unit III- 4 lectures

Grooming and hygiene: basic grooming ideas, self check of grooming, healthy practices.

Unit IV- 6 lectures

Speech on a given topic (extempore speech), presentation Skills, public speaking.
Time Management; Organizational Skills; Stress management; Team Building Skills; Change management.

Unit V- 4 lectures

Table manners, telephone etiquettes, body language