

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**

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