

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