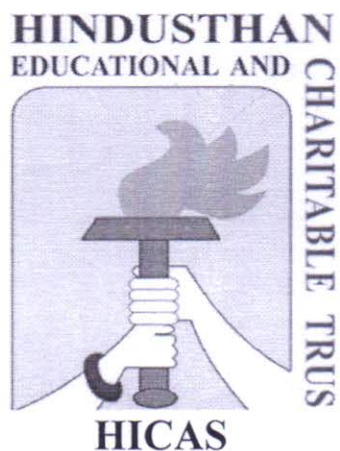


# **CURRICULUM FRAMEWORK AND SYLLABUS**

**IN**

**Bachelor of Science in Catering Science & Hotel Management Degree  
Program**

**FOR THE STUDENTS ADMITTED FROM THE  
ACADEMIC YEAR 2018 And ONWARDS**



**HINDUSTHAN COLLEGE OF ARTS AND SCIENCE (AUTONOMOUS)  
(Affiliated to Bharathiar University and Accredited by NAAC)**

**COIMBATORE-641028**

**TAMILNADU, INDIA.**

Phone: 0422-4440555

Website: [www.hindusthan.net/hicas/](http://www.hindusthan.net/hicas/)

**HINDUSTHAN COLLEGE OF ARTS AND SCIENCE  
DEPARTMENT OF CATERING SCIENCE & HOTEL MANAGEMENT**

**VISION**

To provide world class education to the students to face global challenges and to inculcate the latest trends in technological advancement. To cater the needs of the environmental and ethical values in the mind of students to become good citizens and entrepreneurs.

**MISSION**

The Mission of the college is to pursue a philosophy of perpetual acquisition of knowledge. The important policy is to provide value based education and to bring out the hidden potentials in students that equip them to approach life with optimism.

**HINDUSTHAN COLLEGE OF ARTS & SCIENCE (AUTONOMOUS)**

**COIMBATORE- 641 028**

**B.Sc CATERING SCIENCE & HOTEL MANAGEMENT**

**SCHEME OF EXAMINATIONS-CBCS PATTERN**

*(For the students admitted from the Academic year 2018 onwards)*

CODE NO	SUBJECTS	LECTURE HRS / WEEK	EXAM DURATION (HRS)	MAX MARKS			CREDIT POINTS
				IE	EE	TOTAL	
<b>SEMESTER – I</b>							
<b>Part – I</b>							
16LAF01	French – I	6	3	25	75	100	3
<b>Part – II</b>							
16ENG01	English – I	6	3	25	75	100	3
<b>Part-III</b>							
16CHU01	Food Production & Patisserie – I	3	3	25	75	100	4
16CHU02	Food & Beverage Service – I	3	3	25	75	100	4
16CHU03	Housekeeping Management	3	3	25	75	100	3
*****	Practical- I Food Production & Patisserie	3	--	--	--	--	--
*****	Practical-I Food & Beverage Service	3	--	--	--	--	--
16CHU04	Practical - Housekeeping Management	3	3	40	60	100	3
<b>SEMESTER- II</b>							
<b>Part – I</b>							
16LAF02	French – II	6	3	25	75	100	3
<b>Part – II</b>							
16ENG02	English – II	6	3	25	75	100	3
<b>Part-III</b>							
18CHU05	Food Production & Patisserie – II	4	3	25	75	100	4
16CHU06	Food & Beverage Service – II	4	3	25	75	100	4
18CHU07	<b>Allied-</b> Fast Food Operation (CAT)	2	3	25	75	100	2
16CHU08	Practical-I Food Production & Patisserie	3	4	40	60	100	4
16CHU09	Practical-I Food & Beverage Service	3	3	40	60	100	4

Part-IV							
16GSU01	Value Education – Human Rights	2	-	100	-	100	2
<b>SEMESTER – III</b>							
Part-III							
16CHU10	Food Production & Patisserie – III	4	3	25	75	100	4
16CHU11	Food & Beverage Service – III	3	3	25	75	100	4
16CHU12	Allied- Hotel Accountancy (COM)	3	3	25	75	100	3
16CHU13	Bakery & Confectionery-I	4	3	25	75	100	4
16CHU14	Facility Management	3	3	25	75	100	3
*****	Practical-II Food Production & Patisserie	3	--	--	--	--	--
*****	Practical-II Food & Beverage Service	3	--	--	--	--	--
*****	Practical - Bakery & Confectionery	3	--	--	--	--	--
16CHU15	Allied Practical - Computer Application Practical (CSE)	2	3	40	60	100	2
Part-IV							
16GSU02	Environmental Studies	2	-	100	-	100	2
<b>SEMESTER – IV</b>							
Part-III							
18CHU16	Food Production & Patisserie –IV	4	3	25	75	100	4
16CHU17	Food & Beverage Service – IV	4	3	25	75	100	4
18CHU18	Bakery & Confectionery-II	3	3	25	75	100	3
16CHU19	Allied -Tourism Management (CAT)	2	3	25	75	100	2
16CHU20	Front Office Operations	3	3	25	75	100	3
16CHU21	Practical-II Food Production & Patisserie	3	4	40	60	100	3
16CHU22	Practical-II Food & Beverage Service	3	3	40	60	100	3
16CHU23	Practical - Bakery & Confectionery	3	3	40	60	100	3
16CHU24	Practical - Front Office Operations	3	3	40	60	100	3
Part-IV							
16GSU03	Skilled Based Subject Internet Security	2	-	100	-	100	2
Part-V							
16GSU04	Extension Activity	--	-	100	-	100	2
<b>SEMESTER – V</b>							
Part-III							
16CHU25	Food Production & Patisserie – V	4	3	25	75	100	4
16CHU26	Food & Beverage Service – V	4	3	25	75	100	4
16CHU27	Food & Beverage Management	4	3	25	75	100	4
16CHU28	Allied- Human Resource Management (COM)	4	3	25	75	100	4

16CHU29	<b>Major Elective – I</b> A. Banquet kitchen (Or) B. Bar management	4	3	25	75	100	4
16CHU30	Practical-III Food Production & Patisserie	3	4	40	60	100	3
16CHU31	Practical-III Food & Beverage Service	3	3	40	60	100	3
16CHU32	Practical - Banquet Kitchen	4	4	40	60	100	4
<b>Part-IV</b>							
16GSU05	<b>Non -major Elective</b> General Awareness	--	-	100	-	100	2
<b>Part-V</b>							
16GSU06	Law Of Ethics	--		100	-	100	2
<b>SEMESTER – VI</b>							
<b>Part-III</b>							
16CHU33	<b>Major Project Work</b> Industrial Exposure Training Viva- Voce	-	-	40	60	100	06
							<b>140</b>

## REGULATIONS

### Components for Evaluation:

#### 1. Internal Examination Marks (For Part III theory papers)

Components	Marks
Test -I & II (Best of Two)	10
Model Exam	10
Assignment	5
<b>Total</b>	<b>25</b>

#### QUESTION PAPER PATTERN FOR I.E TEST I and II

(2 HOURS TEST)

MAXIMUM: 50 Marks

##### SECTION - A (20 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks

Short answers 10

(10 x 2 = 20 marks)

##### SECTION - B (10 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks

Either or Type

(2 x 5 = 10 marks)

##### SECTION - C (20 Marks)

Answer any TWO Questions out of THREE questions

ALL Questions Carry EQUAL Marks

(2 x 10 = 20 marks)

#### QUESTION PAPER PATTERN FOR IE Model Examination

(3 HOURS TEST)

MAXIMUM: 75 Marks

##### SECTION - A (20 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks

TWO questions from each unit

(10 x 2 = 20 marks)

##### SECTION - B (25 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks

Either or Type.

ONE question from each unit with internal choice

(5 x 5 = 25 marks)

**SECTION - C (30 Marks)**Answer any **THREE** Questions out of **FIVE** questions**ALL** Questions Carry **EQUAL** Marks

(3 x 10 = 30 marks)

ONE question from each unit

**2 a) Components for Practical I.E.**

Components	Marks
Test –I	20
Test – II	20
<b>Total</b>	<b>40</b>

**2 b) Components for Practical E.E.**

Components	Marks
Completion of Experiments	50
Record	5
Viva	5
<b>Total</b>	<b>60</b>

**3. Institutional/ Industrial Training, Mini Project and Major Project Work**

<u>Institutional /Industrial Training</u>		<u>Mini Project</u>	<u>MajorProject Work</u>	
Components	Marks	Marks	Components	Marks
<b>I.E</b>			<b>I. E</b>	
Work Diary	25	-	a) Attendance 10 Marks	40
Report	50	50	b) Review /	
Viva –voce	25	50	Work Diary* <sup>1</sup> 30 Marks	
Examination				
<b>Total</b>	<b>100</b>	<b>100</b>		
			<b>E.E*<sup>2</sup></b>	
			a) Final Report 40 Marks	60
			b) Viva-voce 20 Marks	
			<b>Total</b>	<b>100</b>

\*<sup>1</sup> Review is for Individual Project and Work Diary is for Group Projects (group consisting of minimum 3 and maximum 5)

\*<sup>2</sup> Evaluation of report and conduct of viva voce will be done jointly by Internal and External Examiners.

#### 4. Components for Value Education (Part IV):

S.No.	Components	Marks
a)	Attendance 96% and above - 30 marks 91% to 95% - 25 marks 86% to 90% - 20 marks 76% to 85% - 10 marks	30 marks
b)	Participation in group activity	30 marks
c)	Assignment (2 x 10)	20 marks
d)	Tes(1 hr for 20 marks) 2 out of three questions, 10 marks each	20 marks
<b>Total</b>		<b>100 marks</b>

On completion of the above components students will be remarked as follows:

Range of marks	Equivalent remarks
80 and above	Exemplary
70 – 79	Very good
60 – 69	Good Fair
50 – 59	Satisfactory
40 – 49	Not Satisfactory = Not completed
Below 39	

The passing minimum for this paper is 40%

In case, the candidate fails to secure 40% passing minimum, he / she may have to reappear for the same in the subsequent semesters.

#### 5. Guidelines for Environmental Studies (Part IV)

The paper Environmental Studies is to be treated as 100% IE course which is offered in III Semester for II year UG students.

The classes will be handled for two hours per week till the end of the Semester. At least one field trip should be arranged.

Total Marks for the subject = 100

Components	Marks
Two Tests (2 x 30)	60
Field visit and report (10 + 10)	20
Two assignments (2 x 10)	20
<b>Total</b>	<b>100</b>



The question paper pattern is as follows:

**Test I** – 2 hours [3 out of 5 essay type questions]      3 x 10 = 30 Marks

**Test II** – 2 hours [3 out of 5 essay type questions]      3 x 10 = 30 Marks

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**Total    60 Marks**  
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The passing minimum for this paper is 40%

In case, the candidate fails to secure 40% passing minimum, he / she may have to reappear for the same in the subsequent semesters.

**6. Guidelines for Skill based subject - Internet Security (Part IV)**

Components	Marks
Two Tests (2 x 40)	80
Two assignments (2 x 10)	20
<b>Total</b>	<b>100</b>

The question paper pattern is as follows:

a) **Test I** – 2 hours [4 out of 7 essay type questions]      4 x 10 = 40Marks

b) **Test II** – 2 hours [4 out of 7 essay type questions]      4 x 10 = 40 Marks

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**Total    80 Marks**  
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The passing minimum for this paper is 40%

In case, the candidate fails to secure 40% passing minimum, he / she may have to reappear for the same in the subsequent semesters

**7. Guidelines for General Awareness (Part IV)**

Components	Marks
Two Tests (2 x 50)	100

The question paper pattern is as follows:

**Test I** – 2 hours [50 multiple choice questions]      50 x 1 = 50Marks

**Test II** – 2 hours [50 multiple choice questions]      50 x 1 = 50 Marks

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**Total    100 Marks**  
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The passing minimum for this paper is 40%

In case, the candidate fails to secure 40% passing minimum, he / she may have to reappear for the same in the subsequent semesters.

**8. Guidelines for Law of Ethics (Part V)**

Components	Marks
Two Tests (2 x 50)	100

The question paper pattern is as follows:

- c) Test I – 2 hours [5 out of 8 essay type questions] 5 x 10 = 50Marks
- d) Test II – 2 hours [5 out of 8 essay type questions] 5 x 10 = 50 Marks

-----  
**Total 100 Marks**

The passing minimum for this paper is 40%

In case, the candidate fails to secure 40% passing minimum, he / she may have to reappear for the same in the subsequent semesters

**9. Guidelines for Extension Activity (Part V)**

Atleast two activities should be conducted within this semester (IV) consisting of two days each. The activities may be Educating Rural Children, Unemployed Graduates, Self Help Group etc.

The marks may be awarded as follows

No of Activities	Marks
2 x 50 ( Each Activity for two days)	100

**10. QUESTION PAPER PATTERN FOR EE (Part III Theory Papers)**

**(3 HOURS TEST)**

**MAXIMUM: 75 Marks**

**SECTION - A (20 Marks)**

Answer **ALL** Questions

**ALL** Questions Carry **EQUAL** Marks

(10 x 2 = 20 marks)

**TWO** questions from each unit

**SECTION - B (25 Marks)**

Answer **ALL** Questions

**ALL** Questions Carry **EQUAL** Marks

(5 x 5 = 25 marks)

Either or Type.

**ONE** question from each unit with internal choice

**SECTION - C (30 Marks)**

Answer any **THREE** Questions out of **FIVE** questions

**ALL** Questions Carry **EQUAL** Marks

(3 x 10 = 30 marks)

**ONE** question from each unit

**HINDUSTHAN COLLEGE OF ARTS & SCIENCE (AUTONOMOUS)**

**BSc CATERING SCIENCE & HOTEL MANAGEMENT  
FRENCH SYLLABUS - I SEMESTER - I YEAR**

**Code: 16LAF01**

**PRESCRIBED TEXT: BON VOYAGE**

**MÉTHODE DE FRANCAIS DE LHOTELIERIE ET DU TOURISME**

**AUTHORS : VASANTHI GUPTA, MALINI GUPTHA,  
USHA RAMA CHANDRAN & JEAN JACQUES MAGRANER.**

**COURSE : UNIT I  
SYLLABUS : EMBARQUEMENT.**

**: UNIT II**

**DECOLLAGE**

**GRAMMAIRE**

**ADJECTIFS POSSESSIFS VERBS-REGULAR+IRREGULAR.**

**PREPOSITIONS, LES JOURS DE LA SEMAINE. QUANTIFIERS.**

**ADJECTIFS. INTERROGATION, NEGATION, SAISONS, MOIS.**

**LES VETEMENTS. HOTEL, FUTUR SIMPLE & FUTUR PROCHE**

**IMPERATIF, CONDITIONNEL, ARTICLES DEFINI ET INDEFINIS**

  
**Dept. Of Catering & Hotel Management  
Hindusthan College of Arts & Science,  
Coimbatore - 641 028.**

Code No.	Subject	Semester No.
16ENG01	ENGLISH I	I
Objectives	To improve the language skills for the graduates aspiring for their career	
Unit No.	Topics	Hours
Unit I – Detailed	<b>Prose and Biography</b> 1. How to be a Doctor - Stephen Leacock 2. Fifteen Years - R.K.Narayan 3. Kiran Bedi - Parmesh Dangwal	14
Unit II – Detailed	<b>Poetry</b> 4. The Lotus - Toru Dutt 5. Solitude - Alexander Pope 6. Mending Wall - Robert Frost	15
Unit III – Non - Detailed	<b>Short Story</b> 7. The Model Millionaire - Oscar Wilde 8. Mrs. Packletide's Tiger - Saki 9. The Dying Detective - Sir Arthur Conan Doyle	15
Unit IV – Non - Detailed	<b>One Act Plays</b> 10. The Bear - Anthon Chekhov 11. Monkey's Paw - W.W.Jacobs 12. The Best Laid Plans - Farrell Mitchell	14
Unit V	<b>Appendix- Language Study and Communication</b> I. One Word Substitutes II. Foreign Words and Phrases III. Jumbled Sentences IV. Reading Comprehension	14

**Text Book:**

*Limelight-1 ( An Anthology of prose, Biography, Poetry, Short story and One Act Plays), SSK Publishers & Distributors, 2015*

Code No.	Subject	Semester No.
16CHU01	<b>FOOD PRODUCTION &amp; PATISSERIE - I</b>	<b>I</b>
<b>Objective</b>	To impart basic knowledge on various technical skills required in the Food and Beverage Production Department.	
Unit	Topics	Hours
<b>Unit – I</b>	<b>Introduction to cookery</b> Culinary history - Origin of modern cookery. Hygiene in Kitchen, HACCP, food storage and Personal Hygiene, Levels of skills and experiences. Attitudes and behavior In the kitchen. Aims and objectives of cooking food Basic Principles of Food Production	7
<b>Unit – II</b>	<b>Methods of cooking</b> Basic methods of cooking food. Various textures & Consistencies. Kitchen layout of various outlets. Kitchen Hierarchy – roles and duties. Transference of heat to food	7
<b>Unit – III</b>	<b>Preparation of ingredients</b> Techniques used in preparation of ingredients. Method of mixing food. Different equipments used in food production Energy conservation and safety procedure in handling equipment	7
<b>Unit – IV</b>	<b>Cooking fuels</b> Perishables and non-perishables. Storage temperature of Various things. Types of Cooking fuels and its uses. Advantages and disadvantages of different cooking fuels. Effect of heat transfer	7
<b>Unit – V</b>	<b>Foundation materials</b> Used for cooking. Uses of shortenings (fats & oils), raising agents, thickening agents, sugar, salt, liquid, flavorings and seasonings, sweetening agents. Role of condiments and spices used in Indian cookery, Indian masalas-Dry, Wet	8

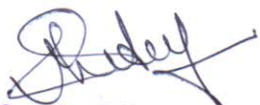
**Reference books:**

1. David Foskett, Victor Ceserani & Ronald Kinton, Hodder Starghton - *The Theory of Catering*
2. Ronald Kinton & Victor Ceserani, Hodder Starghton - *Practical cookery*
3. Krishna Arora, Frank brothers & company – *Theory of cookery - Sixth Edition*

Code No	Subject	Semester No
16CHU02	FOOD & BEVERAGE SERVICE- I	I
Objective	To develop knowledge of the students about hotel/ restaurants organization and an understanding of the auxiliary departments, different menus and services offered in different outlets of the F&B Industry.	
Unit	Topics	Hours
Unit - I	<b>Catering Industry</b> Introduction, development and carrier in catering industry, types of catering establishments. Hierarchical structure of service staff with job profile. French terms related to F&B staff. Attributes of a waiter. Duties and responsibilities of food and beverage staff.	7
Unit - II	<b>Types of Restaurants.</b> Different types of cutlery, crockery, hollowware used in catering establishment, Different types of linens used in food and beverage industry. Interdepartmental relationship (within F&B and other department),	7
Unit - III	<b>Breakfast-</b> Meaning, types accompaniments, cover setup, service procedure followed while serving breakfast in rooms and restaurants. <b>Beverages-</b> Introduction, Alcoholic Beverages: Introduction and definition, Production methods, Classification with examples. Non-alcoholic beverages-Meaning and Classification, Preparation of tea, coffee.	8
Unit - IV	<b>Types of food and beverage service:</b> <b>Table service:</b> English/silver, American, French, Russian, buffet and cafeteria. <b>Specialized service:</b> Gueridon, tray, trolley, lounge, room service, buffet service at banquets. <b>Single point service:</b> Take away, Vending kiosk, Food courts, Automates.	7
Unit - V	<b>Menu-</b> origin, objective, function, types, comparison & features; other menus- plat du jour, carte de jour. <b>French classical courses-</b> English meaning, example for each course. Order category- continental, Indian.	7

**Reference books:**

1. Singaravelan.R - Food & Beverage service-Oxford University Press
2. John Fuller & A.J.Currie – The Waiter – Hutchinson Publication
3. Dennis R.Lillcrap & John A. Cousins Food & Beverage Service – ELBS Publications
4. Sudhir Andrews – Food & Beverage Service Training Manual- Tata Mc Graw – Hill.
5. Brian Varghese - Food & Beverage Service Management
6. John Fuller - Modern Restaurant Service, A manual for students & Practitioners – Hutchinson.



**Dept. Of Catering & Hotel Management  
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Code No.	Subject	Semester No.
16CHU03	HOUSEKEEPING MANAGEMENT	I
<b>Objective</b>	To learn about the role of Housekeeping department To understand the functions of laundry, linen room etc. <b>COURSE OUTCOME</b> <ul style="list-style-type: none"> <li>• Student will understand the basic structure, layout, staffing and hierarchy in HK Dept</li> <li>• To know the various types of Manual and mechanical cleaning equipments/Cleaning agents used in HK and their application</li> <li>• Will learn the different types of hotel guest rooms, Beds - their terms used and the methods of pest control, Linen and Uniform rooms.</li> <li>• To understand the various types of Interior decoration in guestroom</li> <li>• Will learn the laundry process, types, collecting and delivering guest articles.</li> </ul>	
Unit	Topics	Hours
Unit - I	<b>Introduction to housekeeping department</b> Housekeeping in hotels- importance, functions, organizational structure, attributes of HK staffs, co-ordination with other departments and layout of housekeeping department, duties & responsibilities of housekeeping staffs.	7
Unit - II	<b>Cleaning and Maintenance of guest rooms</b> Departments in housekeeping –desk control – records, registers, keys & controls, cleaning agents and equipments – classification, principles, selection and types of cleaning. Contract services- procedures & types.	7
Unit - III	<b>Bedding &amp; Managing linen / uniforms</b> Bed making- procedures & types, beds & bedding- types of bed and sizes. Room amenities, pest control – types of pests and its prevention, linen room- activities, equipments, layout and types of linen. <b>Uniforms</b> - designing a uniform, number of sets, issuing & storage of uniforms, advantages of providing staff uniforms.	8
Unit - IV	<b>Interior Decoration:</b> Colour & Colour scheme, <b>Floor</b> – types and floor finishes, <b>Wallpapers</b> – selection, types, uses, care, advantages and Dis-advantages. <b>Carpets</b> – types, uses, care, advantages and Dis- advantages <b>Flower arrangement</b> – principles & types	7
Unit - V	<b>Laundry:</b> Types, equipments used - advantages & Dis-advantages of laundries, duties and responsibilities of laundry staffs, Importance and Principle flow process of industrial laundering, stages in wash cycle.) Services offered - collection and delivering, care in laundering guest articles.	7

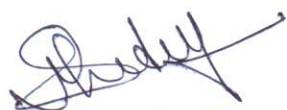
**Reference books:**

1. Sudhir Andrews - Hotel Housekeeping Training Manual -Tata Mcgraw-Hill Publishing Company Ltd New Delhi
2. Smirithi Raghubalan - Hotel Housekeeping Management - Oxford University Press
3. John C.Branson & Margaret Lennaux – Edward Arnold- Hotel, Hostel and Hospital Housekeeping
4. Jane Fellows –. Housekeeping Supervision- Macdonald & Evans Limited

Code No.	Subject	Semester No
****	<b>PRACTICAL - I FOOD PRODUCTION &amp; PATISSERIE</b>	<b>I</b>
<b>Objective</b>	To impart practical knowledge on various basic aspects of Food Production	
<ol style="list-style-type: none"> <li>1. Proper usage of a Kitchen Knife and Hand Tools.</li> <li>2. Understanding the usage of small equipment.</li> <li>3. Basic Hygiene practices to be observed in the Kitchen.</li> <li>4. Identification of Raw Materials.</li> <li>5. Basic cuts of vegetables, chicken, &amp; fish</li> <li>6. Preparation of ingredients</li> <li>7. Basic Indian Cuisine-Individual practical for students-10 sets of menu. i) Rice, cereals &amp; pulses-(Minimum of 10 varieties)</li> <li>8. ii) Various simple Dal preparations (Minimum of 10 varieties )</li> <li>9. iii) Wheat products like, chapattis, Paratha, phulkas, pooris</li> <li>10. Indian masalas- Composition of basic Indian masalas</li> <li>11. Green • White • Masala • Kadai (Minimum of 10 varieties)</li> <li>12. Indian sweets (Minimum of 10 varieties )</li> </ol>		



Code No.	Subject	Semester No
****	<b>PRACTICAL - I FOOD &amp; BEVERAGE SERVICE</b>	<b>I</b>
<b>Objective</b>	<p>To Equip Students With Knowledge And Skills through Practical.            To Provide exceptional Training in food and beverage service areas.</p>	
<ol style="list-style-type: none"> <li>1. Enumeration of cutlery, crockery, glassware and miscellaneous equipments.</li> <li>2. Serviette folds.</li> <li>3. Laying of table cloth.</li> <li>4. Relaying of table cloth.</li> <li>5. Enumeration of glassware's and Carrying glasses</li> <li>6. Cleaning and polishing / wiping of cutlery, crockery and glassware.</li> <li>7. Carrying light, heavy tray and salver.</li> <li>8. Service of water.</li> <li>9. Tables d'hote cover laying.</li> <li>10. A la carte cover laying.</li> </ol>		



Code No.	Subject	Semester No.
16CHU04	PRACTICAL - HOUSEKEEPING MANAGEMENT	I
<b>Objective</b>	<p>To learn about the procedures of cleaning in Housekeeping department            To understand the procedures of making bed and flower arrangements.</p> <p><b>COURSE OUTCOME</b></p> <ul style="list-style-type: none"> <li>• Will learn to identify cleaning agents &amp; equipments both manual and mechanical equipments used and cleaning process in hotel industry</li> <li>• To practice bed making and to know the basic principles involved in room inspection</li> <li>• Will understand the various types of flower arrangements and will get practice to make their own flower arrangements and inventories of linen.</li> <li>• To understand and able to design the guest room layout &amp; preparation of duty Rota of staffs.</li> <li>• Will know to clean &amp; polish various surfaces such as metal glass wood leather etc and to know the basic principles of laundry operations and stain removal.</li> </ul>	
<ol style="list-style-type: none"> <li>1. Identification of cleaning equipments and cleaning agents</li> <li>2. Daily cleaning procedure of the guestroom</li> <li>3. Bed making procedures</li> <li>4. Room Inspection</li> <li>5. Linen inventory</li> <li>6. Flower arrangement</li> <li>7. Guest room layout drawing.</li> <li>8. Duty rota preparation for housekeeping department.</li> <li>9. Polishing (glass, metal, leather, wood, plastic etc.)</li> <li>10. Principles of laundry and stain removal</li> </ol>		



Year: I	Subject	
	PERSONALITY TRAITS	
Objective	The objective of the programme is to build self-confidence, enhance self-esteem, corporate etiquette and improve overall <b>personality</b> of the students.	
Unit	Topics	Hours
Unit – I	<b>Communication Skills</b> <ul style="list-style-type: none"> <li>• Public Speaking</li> <li>• Body Language- Non-verbal</li> <li>• Organizing Thoughts / Story Telling</li> <li>• Presentation Skills</li> </ul>	6
Unit – II	<b>Leadership/Skills</b> <ul style="list-style-type: none"> <li>• Developing Leadership Traits</li> <li>• Assertiveness</li> <li>• SWOT Analysis</li> <li>• Team Work</li> <li>• Decision Making</li> </ul>	6
Unit – III	<b>Life Skills</b> <ul style="list-style-type: none"> <li>• Anger Management</li> <li>• Positive Thinking</li> <li>• Inter-personal Skills</li> <li>• Improving concentration</li> <li>• Social Etiquettes and Pleasing mannerisms</li> </ul>	6
Unit – IV	<b>Stress Management &amp; Conflict Management</b> <ul style="list-style-type: none"> <li>• Meaning</li> <li>• Causes, Impacts &amp; Managing stress</li> <li>• Introduction to Conflict Management</li> <li>• Levels of Conflict</li> <li>• Managing Conflicts.</li> </ul>	6
Unit – V	<b>Time Management</b> <ul style="list-style-type: none"> <li>• Meaning</li> <li>• Concept</li> <li>• Importance &amp; Need</li> <li>• Steps towards better Time Management</li> </ul>	6



Dept. Of Catering & Hotel Management  
Hindusthan College of Arts & Science,  
Coimbatore - 641 028.

**HINDUSTHAN COLLEGE OF ARTS & SCIENCE ( AUTONOMOUS)**

**BSc CATERING SCIENCE & HOTEL MANAGEMENT  
FRENCH SYLLABUS - II SEMESTER - I YEAR**

**Code : 16LAF02**

**SCRIBED TEXT BOOK : BON VOYAGE  
M'ETHODE DE FRENCAIS DE L'HOTELLERIE ET DU TOURISME**

**THOR : JEAN JACQUES MAARANER.  
VASANTHI GUPTA, MALINI GUPTA ,USHA RAMACHANDRAN.**

**COURSE : Unit - III  
ENVOL**

**: Unit - IV  
L'APRIVE'E  
GRAMMAIRE  
PERSONNEL PRONOMS, ARTICIE PARTITIF,ADVERBES DE QUANTIZE'  
RECETCECAIRE,IMARFAIT,PASSE' COMPOSE'SERVICES DE  
L'HOTEL.COMPARATIF,SUPER LATIF,PRONOMSRECATIF,VERBES PRONOMINAUX.  
QUESTIONNAIRE.**

*Handwritten:*  
11/1/2018.

Code No.	Subject	Semester No.
16ENG02	ENGLISH II	II
Objectives	To make interest in the learners and motivate them to achieve for their future	
Unit No.	Topics	Hours
Unit I - Detailed	<b>Prose and Biography</b> 1 .My Vision for India - A.P.J .Abdul Kalam 2. The Best Investment Ever Made - A J Cronin 3. Marie Curie - Colin Swat ridge	14
Unit II – Detailed	<b>Poetry</b> 4 .Where the Mind is Without Fear - Rabindranath Tagore 5. The Pulley - George Herbert 6. Wait till the Majesty of Death - Emily Dickinson	15
Unit III – Non – Detailed	<b>Story Short</b> 7. The Necklace - Guy de Maupassant 8. Little Girls Wiser than Men - Leo Tolstoy 9. An Astrologer’s Day - R.K.Narayan	15
Unit IV – Non - Detailed	<b>One Act Play</b> 10. The Bishop’s Candlesticks - Norman MckInnel 11. A Meeting in a Forest - G. B Shaw 12. The Trial of Billy - MazieHall	14
Unit V	<b>Appendix - Language Study and Communication</b> I .Speech Writing II. Advertisement Writing III. Responding to Advertisements IV. Report Writing	14

**Text Book:**

*Limelight-II (An Anthology of Prose, Biography, Poetry, Short Story and One Act Plays), SSK Publishers & Publications Distributors, 2015*

CODE. NO	SUBJECT	SEMESTER
18CHU05	FOOD PRODUCTION & PATISSERIE – II	II
<b>Objective</b>	To impart Basic knowledge on various technical skills required in the Food Production. It also gives a Comprehensive insight into vegetable and fruit, egg, meat and fish cookery.	
<b>Course Outcome</b>	<ul style="list-style-type: none"> <li>• Impart knowledge of Vegetables and fruits in cookery.</li> <li>• Gain Knowledge in handling of meats.</li> <li>• Skilled in preparation of French liquids.</li> <li>• Identify cereals and pulses and its uses.</li> <li>• Knowledge on dairy products and its control.</li> </ul>	
Unit	Topics	Hours
Unit - I	<b>VEGETABLE COOKERY:</b> Introduction, Classification of vegetables and fruits, Cuts of Vegetables, Principles of Vegetable Cookery, Uses of Fruits in Cookery, Effects of Heat on Nutrients.	9
Unit – II	<b>MEAT COOKERY:</b> Classification of Meat, Joints of Chicken, Cuts of Lamb, Pork, Beef and its uses, Classification of Fish with examples, Cuts of fish.	10
Unit – III	<b>EGG COOKERY &amp; FRENCH LIQUIDS:</b> Structure and selection of an egg, Uses of egg in cookery. French Liquids: Soups – Classification with examples, Stocks- Types, Sauces and Roux– Definitions, Classification, Recipes & Derivatives.	10
Unit – IV	<b>CEREALS AND PULSES:</b> Identification, Classification, Uses of cereals and Pulses in cookery, Cooking methods and Techniques. List of continental dishes using cereals and pulses.	9
Unit – V	<b>MILK &amp; DAIRY PRODUCTS:</b> Introduction, Types of Milk, Processing, Pasteurization, Homogenization. Milk products – Cream and Butter- Processing methods and its Types. Cheese – Origin and Processing, Classification, Curing and Uses of Cheese.	10

**Text Books:**

1. Krishna Arora, Sixth Edition, Frank brothers & company - Theory of Catering
2. David Foskett, Neil Rippington, Patricia Paskins, Steve Thorpe-Practical Cookery- Hodder Publication.
3. Parvinder S.Bali - Food Production Operations - Oxford publication.

**Reference books:**

1. Ronald Kinton & Victor Ceserani, Hodder Starghton - Practical cookery
2. David Foskett, Victor Ceserani & Ronald Kinton, Hodder Starghton - The Theory of Catering

Code No.	Subject	Semester No
16CHU06	FOOD & BEVERAGE SERVICE - II	II
Objective	To provide students with cooperative teaching which will help students to learn about the Ancillary sections and sales system in Food & Beverage area.	
Unit	Topics	Hours
Unit- I	<b>Preparing the restaurant</b> Organizing-Mise-en-scene and Mise-en-place, Cover: Meaning and Types, cover laying procedure, <b>service procedure</b> - Greeting and seating, opening napkin, presenting menu, offering suggestion, taking orders	9
Unit- II	<b>Ancillary sections:</b> still room- function of still room and equipments used , pantry, silver room, plate room, Food pick up area wash-up, linen store, dispense bar, hot-plate.	10
Unit -III	<b>Room service:</b> RSOT, duties of Room service Staffs, function of room service, Types: centralized and de-centralized room service. Order taking procedure- Door hangers, Telephone, In-person. Steps followed in collecting food and beverage. Tray and Trolley Service in Guest Rooms.	10
Unit -IV	<b>Lounge service-</b> meaning Different types of lounge. Organizing lounge service. Duties and Responsibilities of Lounge staffs. <b>Lawn Service:</b> Meaning, Organizing the lawn service in hotel. <b>Afternoon tea-</b> Full afternoon tea, high tea. Brunch, supper service sequence for high tea, reception tea or buffet tea. Buffet set-up and buffet staffing.	10
Unit -V	<b>Sale Control System:</b> <b>Checking system-</b> meaning, system in checking, format sample, types of checking system <b>KOT</b> —Duplicate, Triplicate, Single order sheet. Format of KOT. Making bill, Handling Cash, Cash Handling equipment, Record keeping.	9

**Reference books:**

1. Singaravelan.R - Food & Beverage service-Oxford University Press
2. John Fuller & A.J.Currie – The Waiter – Hutchinson Publication
3. Dennis R.Lillicrap & John A. Cousins Food & Beverage Service – ELBS Publications
4. Sudhir Address – Food & Beverage Service Training Manual- Tata Mc Graw – Hill.
5. Brian Varghese - Food & Beverage Service Management
6. John Fuller - Modern Restaurant Service, A manual for students & Practitioners – Hutchinson.

CODE NO.	SUBJECT	SEMESTER
18CHU07	ALLIED: FAST FOOD OPERATION	II
Objective	To improve students ability of creation and invention toward fast food operation. To provide students with cooperative education this will help students to develop the skills.	
Course Outcome	<ul style="list-style-type: none"> <li>• Impart knowledge in fast food and its management.</li> <li>• Responsible in Fast food industry for social concern.</li> <li>• Skilled in handling of operational procedures.</li> <li>• Resolving Guest glitches in fast food organizations.</li> <li>• Developing accompaniments, garnish for newly innovating dishes.</li> </ul>	
Unit	Topics	Hours
Unit-I	<b>FAST FOOD OPERATION &amp; MANAGEMENT:</b> Introduction, Types of Operation – Indian & Western, Consumer Pattern. Managing Fast Food Operation, A Practical approaches of Marketing & Control.	4
Unit-II	<b>SOCIAL CONCERN &amp; MANAGEMENT:</b> Introduction: Responsibilities of today's Fast food Market, Changing patterns, Health Concern, Food groups of Fast Food, Junk food, Western pattern diet, Slow Food, List of fast food restaurants.	5
Unit-III	<b>ORIENTATION &amp; OPERATION PROCEDURES:</b> Types of Equipment, Guest oriented approach, Method of service, Billing methods, Planning of Menu. Product Control, Cash Control, Labor & Cost Saving aspects. Role of International popular cuisine in Fast food.	5
Unit-IV	<b>SELLING TECHNIQUES:</b> A Service orientation, Establishing Service standards, basic Selling Procedure, Handling service problems, Techniques & strategies used in selling. Equipment used in sales, Convenience Food - Role, Advantages and Disadvantages of Convenience Food.	5
Unit-V	<b>FAST FOOD AND ITS ACCOMPANIMENTS:</b> List of fast foods – Pizza, Burger, Sandwiches, Fries, and Hotdogs. Preparations methods, Types of bases, Spreads, Fillings and Garnishes. Varieties of Accompaniments.	5

**Text Books:**

1. Sangeeta Bhatnagar & R.K. Saxena, Harper Collins Prashad -Dastarkhwan -e- Awadh,
2. Inder Singh Kalra. J - Cooking with Masters

**Reference books:**

1. Madhur Jaffrey, Pavillion- A Taste of India
2. Andrew F. Smith - Greenood - 1 edition - - Encyclopedia of Junk Food & Fast Food.



Code No.	Subject	Semester No
16CHU08	PRACTICAL - I FOOD PRODUCTION & PATISSERIE	I & II
Objective	To impart practical knowledge on various aspects of Food production	
<ol style="list-style-type: none"> <li>1. Individual practical for students-10 sets of menu</li> <li>2. Demonstration classes &amp; simple application by students Basic Western Cuisine</li> <li>3. Varieties of Vegetables</li> <li>4. Cuttings and mis-en-place</li> <li>5. Blanching of Tomatoes &amp; Capsicum</li> <li>6. Stocks Demonstration and preparation of:</li> <li>7. White stock Brown stock Fish stock</li> <li>8. Sauces Demonstration &amp; preparation of basic mother sauces and 2-3 derivatives of each</li> <li>9. Soups Classification of soups Preparation of basic soups</li> <li>10. Consommé</li> <li>11. Cream</li> <li>12. Puree</li> <li>13. Veloute</li> <li>14. National soup</li> <li>15. Bisque</li> <li>16. Egg Cookery Preparation of varieties of egg dishes</li> <li>17. Boiled</li> <li>18. Fried</li> <li>19. Poaches <ol style="list-style-type: none"> <li>a) Scrambled</li> <li>b) Omlette</li> <li>c) En cocotte</li> </ol> </li> <li>20. Vegetable accompaniments</li> <li>21. Starch</li> <li>22. Hot/Cold Desserts</li> <li>23. Methods of Cooking Vegetables <ol style="list-style-type: none"> <li>a) Boiling</li> <li>b) Frying</li> <li>c) Steaming</li> <li>d) Baking</li> <li>e) Braising</li> </ol> </li> </ol>		

Code No.	Subject	Semester No
16CHU09	PRACTICAL - I FOOD & BEVERAGE SERVICE	I & II
<b>Objective</b>	To provide students with cooperative training this will help students to become professionals in the Food & Beverage industry.	
<ol style="list-style-type: none"> <li>1. Receiving the guests, presenting the menu, taking orders.</li> <li>2. Placing and cleaning meal plates(course by course)</li> <li>3. Compiling a 5 course continental luncheon/dinner menu.</li> <li>4. Cover laying for the compiled menu.</li> <li>5. Crumbing down procedures.</li> <li>6. Continental breakfast cover and tray set up.</li> <li>7. English breakfast cover and tray set up.</li> <li>8. Beverage order taking procedures.</li> <li>9. Service of tea and coffee</li> <li>10. Presenting and encashing the bill.</li> </ol>		

Code No.	Subject	Semester No.
16CHU10	<b>FOOD PRODUCTION &amp; PATISSERIE - III</b>	<b>III</b>
<b>Objective</b>	To impart basic knowledge on various technical skills required for the students in the Indian cuisine.	
Unit	Topics	Hours
<b>Unit – I</b>	<b>Regional Indian cuisine</b> Introduction to Regional Indian cuisine. Heritage of Indian cuisine. Culinary terms and Ingredients used in Indian cuisine- raising , bundling agents. Factors that affect eating habits in different parts of the country .Basic Indian gravies Basic dry ingredients, recipe and preparation used in Indian gravies. Dishes prepared from the above gravies, Sugar boiling methods	10
<b>Unit – II</b>	<b>Salads and Sandwiches</b> Salads – classification, types of lettuce used in salad, Salad dressing, Types, names and recipe for popular salads Sandwiches: Types of bread used, filling and seasoning used, Types of sandwiches – cold, grilled, toasted (open, closed, double Decker, etc.) Salient features of preparing good salads and sandwiches	10
<b>Unit – III</b>	<b>Indian Breads</b> Indian rice preparation, Variety rice preparations, Breads preparation with its recipe. Introduction to Tandoori cooking: Seasoning of pot ,Tandoori marinating, recipe for Tandoori dishes for fish, chicken, mutton, prawns and cottage cheese Equipments used in tandoori cooking and its cleaning procedures	10
<b>Unit – IV</b>	<b>Regional cuisines of India</b> North and South Indian cuisine- Geographic location, Historical background, Seasonal availability, Special equipment, Staple diets. South regional cuisine – Kerala, Andhra Pradesh, Tamilnadu, Karnataka – ingredients used, masalas, dishes with recipe. Mughlai, Bengali, Punjabi, Kashmiri & Goan cuisines and its recipes Religious food preparation – Hindu, Muslim, Christian	10
<b>Unit – V</b>	<b>Indian Breakfast preparation</b> Recipe for North and south Indian breakfast preparation Indian snacks and chat preparation – recipes and method of preparation. Indian sweet recipes and festival dishes preparation	8

**Reference books:**

1. Indersingh Karla.J - Prashad cooking with Indian masters
2. Vimala Patil - Food Heritage of India
3. Thangam E. Philip - Modern Cookery Vol – I
4. Krishna Gopal Dube - The Indian Cuisine- Prentice-Hall of India

Code No.	Subject	Semester No.
16CHU11	FOOD & BEVERAGE SERVICE- III	III
Objective	To develop knowledge in students about Wine and Beer, their history, manufacturing, classification, storage and service. To give the knowledge of Tobacco also.	
Unit	Topics	Hours
Unit - I	<b>Wine:</b> Introduction, meaning of wine, classification of wine, grape and grape variety used wine production, factors influencing the character of wine, faults in wine, wine tasting and steps in wine tasting.	7
Unit - II	<b>Wine making:</b> Introduction, still wine, steps in making still wine, method of making sparkling wine- primary and secondary fermentation. Steps involved in making red wine, white wine, rose wine and Sparkling wine.	8
Unit - III	<b>Beer:</b> Introduction, ingredients used, production process, types of beer. Storage. Cider and Perry- meaning, types, brand names. Liqueurs- history, production, popular liquors: name, colour country of origin.	7
Unit - IV	<b>Dispense Bar:</b> Introduction to Dispense Bar, Layout of a Dispense bar, Indenting and Storage procedures, Equipments used, Beverages that are served in dispense bar.	7
Unit - V	<b>Tobacco:</b> Introduction, cigar- history, structure, shape and size, brand of cigar, care and storage of cigars, preparing and lighting cigar. Cigarette- history, brand names, service procedure of cigarettes. Pipe tobacco- pipes and brand names.	7

**Reference books:**

1. Singaravelan.R - Food & Beverage service-Oxford University Press
2. John Fuller & A.J.Currie – The Waiter – Hutchinson Publication
3. Dennis R.Lillicrap & John A. Cousins Food & Beverage Service – ELBS Publications
4. Sudhir Address – Food & Beverage Service Training Manual- Tata Mc Graw – Hill.
5. Brian Varghese - Food & Beverage Service Management
6. John Fuller – Modern Restaurant Service, A manual for students & Practitioners – Hutchinson.

Allied for B.Sc (Catering and Hotel Management)

Code No.	Subject	Semester No.
16CHU12	HOTEL ACCOUNTANCY	III
<b>Objective:</b> To make the students practically knowledgeable regarding basic accounting.		
Unit No.	Topics	Hours
I	<b>Introduction</b> Introduction – Meaning and Definition of Accounting –Objectives-Advantages and Limitations of Accounting-Book keeping Vs Accounting-Concepts and Conventions – Accounting rules- Journal-Ledger-Subsidiary Books-Trial Balance.	6
II	<b>Final Accounts</b> Preparation of Final Accounts –Trading, Profit and Loss Account and Balance Sheet with simple adjustments.	6
III	<b>Hotel Accounting Methods</b> Classification of Departments of Hotel based on revenue. Hotel Accounting Methods – Ledger – Revenue generation of various departments.	6
IV	<b>Auditing of Hotel Accounts</b> Internal Audit and Statutory Audit of Hotels: An Introduction to Internal and Statutory audit, Distinction between internal audit and statutory audit, Implementation and review of internal audit.	6
V	<b>Cost Accounting</b> Cost Accounting – Meaning – Definition – Nature – Importance – Limitations of cost Accounting - Classifications of cost Accounting - Cost accounting with Financial accounting - Preparation of Cost Sheet.	6

*Note: Distribution of marks: Problems 80% and Theory 20%*

**Text Book:**

Vinayakam N, Mani P.L., Nagarajan K.L. "Principles of Accountancy" S.Chand & Company Ltd., New Delhi.

**Reference Books:**

1. Gupta R.L, Gupta V.K, Shukla M.C. "Financial Accounting" Sultan Chand & Sons, New Delhi.
2. Grewal T.S, Gupta S.C, Jain S.P, "Advanced Accountancy" Sultan Chand & Sons, New Delhi.
3. Dr. Maheswari S.N, "Management Accounting", Sultan Chand & Sons, New Delhi.
4. Sharma and Gupta S.K, "Management Accounting", Kalyani Publishers, New Delhi.

  
**Dept. Of Catering & Hotel Management  
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Code No.	Subject	Semester No.
16CHU13	BAKERY & CONFECTIONERY - I	III
Objective	To impart basic knowledge on various technical skills required in the Bakery and Confectionery Department.	
Unit	Topic	Hours
Unit – I	<b>Equipments used in bakery</b> Role of raw materials used in bakery. Types of flour and Their uses in bakery. Uses of fat, sugar, flavouring agents, Sweetening agents, and other raising agents. Texture various types of texture in baking	10
Unit – II	<b>Principles of Bread making</b> Types of breads, Bread faults and their remedies. Recipe for Simple bread, white, brown bread and French bread Types of bread roll (various shapes). Recipe for muffins, croissants, brioche and fruit rolls	10
Unit – III	<b>Types of cakes</b> and cake making methods. Cake faults and their remedies. Preparation of simple and enriched cakes, recipes. Meaning of sponge, genoise, fatless cakes, Swiss roll, fruit cake, and recipe for all	9
Unit – IV	<b>Icing:</b> meaning and its uses, basic ingredient used. Types of icing and recipes for fondant, royal, parfait icing and Marzipan with example.	9
Unit – V	<b>Hot and cold desserts</b> with examples. Recipe for caramel Custard, Bread and butter pudding. Recipe for queen of pudding, soufflé, mousse, Bavaroise, diplomat pudding, Steamed pudding and Albert pudding.	10

**Reference books:**

1. Wayne Gisslen -Professional Baking-Sixth Edition- John Wiley & Sons.
2. Yoga bal Ashok kumar-Theory of Bakery and Confectionery- Second Edition- Prentice-Hall Of India Pvt. Limited.
3. Rosy Levy Beranbaum - The Baking Bible -John Wiley & Sons



Code No.	Subject	Semester No.
16CHU14	FACILITY MANAGEMENT	III
Objective	To learn about design & layout and its characteristics To understand the importance of layout of facilities and equipments used in facilities	
Unit	Topics	Hours
Unit - I	<b>Design &amp; Layout:</b> definition, functions. Planning-objectives, characteristics- preliminary planning. Equipment requirement - space requirement. Bidding & awarding contract.	7
Unit - II	<b>Feasibility study-</b> importance, market survey, functional planning – concepts of flow – functional requirements, receiving – storing – preparation – cooking – serving – dishwashing – pot & pan washing – waste disposal.	7
Unit - III	<b>Accidents -</b> Accidents from structural inadequacies – accidents from improper placement of equipments – designing safe work places – floors – walls.	7
Unit - IV	<b>Equipment requirements:</b> methods, equipment checklist, selection and design – equipment & facility maintenance- space requirements.	6
Unit - V	<b>Layout of facilities:</b> space arrangements – layout for storage – cooking – preparation – serving – dishwashing areas. Water management- haccp: definition – importance - role of haccp in facilities management.	8


**Reference books:**

1. Edward a. kazarian - Food service facilities planning - library of congress cataloging.in publication.
2. Frank booty - Facilities management handbook -publishers note transferred to taylor & francis.
3. Jane m. wiggins - Facilities manager's desk reference - wiley - blackwell publishers.

Code No.	Subject	Semester No
****	<b>PRACTICAL - II FOOD PRODUCTION &amp; PATISSERIE</b>	<b>III</b>
<b>Objective</b>	To impart practical knowledge on various aspects of Food Production in Indian cuisine	
<ol style="list-style-type: none"> <li>1. Indian gravies</li> <li>2. Indian chaats</li> <li>3. Indian breakfast preparations</li> <li>4. Indian snacks preparations</li> <li>5. Indian breads-naan, rotis, parathas, phulkas with variations</li> <li>6. Indian pulaos</li> <li>7. Indian Biryanis</li> <li>8. Indian dal varieties</li> <li>9. Tandoori marinations</li> <li>10. Indian sweets</li> </ol> <p style="text-align: center;"><b>To Formulate 11 sets of menu consisting of 5 dishes from the following regions</b></p> <ol style="list-style-type: none"> <li>1. Andhra Pradesh.</li> <li>2. Bengal</li> <li>3. Chettinadu</li> <li>4. Goa</li> <li>5. Gujrat</li> <li>6. Kashmir</li> <li>7. Kerala</li> <li>8. Maharashtra</li> <li>9. Punjab</li> <li>10. Rajasthan</li> <li>11. Tamil Nadu</li> </ol>		



Code No	Subject	Semester No
****	<b>PRACTICAL – II FOOD &amp; BEVERAGE SERVICE</b>	<b>III</b>
<b>Objective</b>	<p>To Equip Students With Knowledge And Skills through Practical.</p> <p>To provide wide range of knowledge on different varieties of wine and related services offered by the F&amp;B outlets.</p>	
<ol style="list-style-type: none"> <li>1. Matching food &amp; wine</li> <li>2. Wine Service: Taking Order, Presenting the bottle, opening the bottle.</li> <li>3. Service of red wine.</li> <li>4. Service of white wine.</li> <li>5. Service of rose wine.</li> <li>6. Service of Sherry, Port,.</li> <li>7. Service of Madeira and Marsala.</li> <li>8. Service of sparkling wine</li> <li>9. Compiling a 6 course menu with wine suggestions.</li> <li>10. Service of Tobacco (Cigars and Cigarettes).</li> </ol>		



Code No	Subject	Semester No
****	PRACTICAL - BAKERY & CONFECTIONERY	III
<b>Objective</b>	To impart practical knowledge on various preparation of various Bakery and Confectionery Product	
<p><b>Yeast Goods</b></p> <ol style="list-style-type: none"> <li>1. Crisp crusted</li> <li>2. Bread Soft crusted Bread</li> <li>3. Sour dough white bread</li> <li>4. Baba and Savarin</li> <li>5. Brioche</li> <li>6. Danish pastry Brioche</li> <li>7. Croissants</li> <li>8. Bread rolls</li> <li>9. Bread loaf</li> <li>10. Muffins</li> <li>11. Dough nuts</li> </ol> <p><b>Types of pastes used in bakery</b></p> <ol style="list-style-type: none"> <li>1. Short crust, sweet crust, choux, puff pastry</li> <li>2. Recipes for the above pastes</li> <li>3. Custard Flan</li> <li>4. Tarts and tartlets</li> <li>5. Jam tart cream tart</li> <li>6. Fruit Pies</li> <li>7. Quiche</li> <li>8. Mushroom tart and tartlets</li> <li>9. Barquettes</li> <li>10. Banana flan</li> <li>11. Custard pie</li> <li>12. Lemon and curd pie</li> <li>13. Éclairs</li> <li>14. Cream bun</li> <li>15. Choux paste fritters</li> <li>16. Profit rolls</li> <li>17. Puff cases</li> <li>18. Palmiers</li> </ol>		

Code No.	Subject	Semester No.
16CHU15	ALLIED: PRACTICAL 1 : COMPUTER APPLICATIONS	III
Objective:	This subject provides a practical knowledge for student to implement in hotel industry	
Ex. No.	Program List	
1	Create a Word Document and Edit the Document Using Bold, Italic, Underline, Bullets	
2	Design Hotel Menu Card in Word.	
3	Design the Organization Profile Microsoft Excel.	
4	Add, Subtract Two Values in Excel.	
5	Design Student Mark sheet in Excel, Find Total Marks and Percentage.	
6	Provide the Chart for Your Favorite Dish in Microsoft PowerPoint.	
7	Design a Presentation about Your Hotel.	
8	Animation and Slide Show a Package	
9	Create a Table in Ms Access for Price List of Items	
10	Create a Table in Ms Access for Price List of Items	
11	Create a mail id.	
12	Using mails communicate with the tourist and send itinerary as an attachment.	

YEAR II	SUBJECT	
	<b>SAFETY &amp; SANITATION PRACTICES IN KITCHEN</b>	
<b>OBJECTIVE</b>	This course aims at developing basic awareness and Knowledge in Safety and Sanitation Practices required in professional kitchens and Hotels Industries.	
UNIT	TOPICS	HOURS
UNIT- I	<b>Attitude&amp; Behavior In Kitchen And Personal Hygiene</b> Attitude and Behavior In the kitchen, Personal hygiene and Food Safety, Contamination of food, Importance of Personal Hygiene.	6
UNIT-II	<b>Safety Procedure of Handling Equipment -ERGONOMICS</b> Safety Procedures of Handling equipments in kitchen, Incidents report formats, Hazard spotting formats, hazardous chemical and other substances used in kitchen, Right and Wrong Positions of working in kitchen.	5
UNIT- III	<b>HAZARD ANALYSIS CRITICAL CONTROL POINT(HACCP)</b> Introduction, Meaning, Principle food control options available- Approach & Components, Seven discrete activities of HACCP in Food & Quality control.	6
UNIT- IV	<b>SELECTION &amp; STORAGE OF INGREDIENTS &amp; PROCESSED FOOD</b> Selection & storage of Vegetables, Meat, Sea food, Egg, Cereals, nuts, Pulses and Processed Food items in Kitchen.	8
UNIT- V	<b>FIRE PREVENTION, USAGE OF EXTINGUISHER &amp; FIRST AID PRACTICE</b> Fire prevention, Classification of fire, Types of Extinguisher, Distribution of Extinguishers, Fire protection Check list, Suggested procedures and Basic First Aid Practices in Kitchen.	5

**Text Book:-**

1. Food Microbiology- William C Frazier& Dennis C Westoff – Published by MC Graw Hills
2. Food Production Operations – Parvinder S Bali , Published by Oxford University Press(I Edition)

**Reference books:**

1. Sujit Ghosal – Hotel Engineering – Oxford Higher Education.
2. Shirke - Hotel Engineering Management – Shroff Publishers.

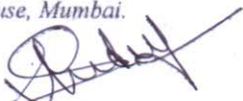
  
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Code No	Subject	Semester No
16GSU002	ENVIRONMENTAL STUDIES	III
Objective:	To impart knowledge on various aspects of the environment	
Unit No	Topics	Hours
Unit I	<b>Multidisciplinary nature of environmental studies</b> Definition, scope and importance, Need for public awareness- Natural Resources -Renewable and non-renewable resources - Forest resources- Water resources- Mineral resources- Food resources- Energy resources- Land resources- Role of an individual in conservation of natural resources- Equitable use of resources for sustainable lifestyles.	4
Unit II	<b>Ecosystems</b> Concept of an ecosystem-Structure and function of an ecosystem- Producers, consumers and decomposers-Energy flow in the ecosystem- Ecological succession-Food chains, food webs and ecological pyramids- Introduction, types, characteristic features, structure and function of the following ecosystem - Forest ecosystem-Grassland ecosystem-Desert ecosystem-Aquatic ecosystems (ponds, streams, lakes, rivers, oceans, estuaries)	4
Unit III	<b>Biodiversity and its conservation</b> Introduction – Definition - genetic, species and ecosystem diversity- Biodiversity at global, National and local levels- India as a mega-diversity nation-Hot-spots of biodiversity- Threats to biodiversity : habitat loss, poaching of wildlife, man-wildlife conflicts-Endangered and endemic species of India-Conservation of biodiversity.	4
Unit IV	<b>Environmental Pollution and Social Issues</b> Definition-Cause, effects and control measures of Air- Water- Soil - Marine – Noise- Thermal pollution-Nuclear hazards -Solid waste Management -Role of an individual in prevention of pollution. Environmental ethics: Issues and possible solutions-Climate change, global warming, acid rain, ozone layer depletion. Environment Protection Act- Issues involved in enforcement of environmental legislation.	4
Unit V	<b>Human Population and the Environment</b> Population growth, variation among nations-Population explosion – Family Welfare Programme- Environment and human health- Role of Information Technology in Environment and human health.	4

Text Book: Agarwal, K.C. "Environmental Biology", Nidi Publ. Ltd. Bikaner.

Reference Books

1. Bharucha Erach, "The Biodiversity of India", Mapin Publishing Pvt. Ltd., Ahmedabad, India
2. Brunner R.C., "Hazardous Waste Incineration", McGraw Hill Inc.
3. Clark R.S., "Marine Pollution", Clarendon Press Oxford (TB)
4. Cunningham, W.P. Cooper, T.H. Gorhani, E & Hepworth, M.T. "Environmental Encyclopedia", Jaico Publ. House, Mumbai.



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CODE NO.	SUBJECT	SEMESTER
18CHU16	FOOD PRODUCTION & PATISSERIE – IV	IV
<b>Objective</b>	This course aims at developing basic awareness in oriental and continental Cuisine required in the food production department.	
<b>Course Outcome</b>	<ul style="list-style-type: none"> <li>• Impart knowledge on Chinese and Sri Lankan cuisine.</li> <li>• Traditional practices in Japanese and Thai cuisine.</li> <li>• Equipped and trained in French cuisine and its Ethics.</li> <li>• Specialized in Italian Pastas and Russian Cuisine.</li> <li>• Practiced in both Spanish and American cuisine in salient aspects.</li> </ul>	
<b>Unit</b>	<b>Topics</b>	<b>Hours</b>
<b>Unit – I</b>	<b>CHINESE &amp; SRILANKAN CUISINE:</b> History of Chinese & Srilankan Cuisine, Chinese Regional Cuisines, Ingredients and Equipments used, Popular Dishes With recipes, Traditional Cooking Practices.	10
<b>Unit – II</b>	<b>JAPANESE &amp; THAI CUISINE:</b> Introduction to Japanese & Thai Cuisine, Ingredients and Equipments used, List of Popular Dishes, Traditional Practices followed in Cooking, Various Presentations of Japanese Cuisine, Different Carving Techniques used in Thai Cuisine.	9
<b>Unit –III</b>	<b>FRENCH CUISINE:</b> History of French Cuisine, List of Cheese & Wine used in Cooking, Ingredients and Equipments used, Specialty Dishes With recipes, Cooking methods of followed in French Cuisine.	9
<b>Unit – IV</b>	<b>ITALIAN &amp; RUSSIAN CUISINE:</b> <b>Italian:</b> Introduction, Ingredients and Equipments used, Pasta-Shapes & Preparations, <b>Russian:</b> Introduction, Common Ingredients Used, and List of Popular Dishes of Russian Cuisine.	10
<b>Unit – V</b>	<b>SPANISH AND AMERICAN CUISINE :</b> Salient aspects of Spanish & American Cuisine, Special Ingredients used, Dips & Snacks of Spanish Cuisine, List of Popular Dishes with Recipes, Cooking methods practiced in both Cuisines.	10

**Text Books:**

1. Parvinder S. Bali – Food Production operations- Oxford publication.
2. Parinder S. Bali- International cuisine & food production management – Oxford publication.
3. Ronald Kinton, Victor cesrani and David fosket - The Theory of Catering.

**Reference books:**

1. Patricia A. Heyman- International Cooking: A Culinary Journey (3rd Edition)- Pearson; 3 edition
2. Charmie Solomon: La rouse gastronomique - Asian cook book.

Code No	Subject	Semester No
16CHU17	FOOD & BEVERAGE SERVICE- IV	IV
Objective	To equip the student with a thorough understanding of the services provided by function catering and other types of catering services in F&B outlets.	
Unit	Topics	Hours
Unit - I	<b>Banquets-</b> introduction, types of functions, Booking procedures, function staffs, function menus and wine list, <b>Banquet Protocol:</b> Space area requirement, function equipments, table plans, table set-up. <b>Banquet Process:</b> Booking a function, organizing a function. <b>Toasting-</b> meaning, Toast and procedure for toast.	10
Unit - II	<b>Gueridon service-</b> introduction, definition, types of trolley, equipments used on trolley, maintenance of the trolley, mise-en-place for Gueridon, food preparation on Gueridon, advantage and limitations.	9
Unit - III	<b>Outdoor catering-</b> introduction, preliminary survey of function place, analysis of menu, service equipments required, hiring of service personal. Format of equipments requirements list.	9
Unit - IV	<b>Function Catering</b> <b>Buffets:</b> Introduction, area requirement, planning and organization, sequence of food. <b>Types of Buffet:</b> Display, Sit-down, Fork, finger, cold buffet. <b>Breakfast Buffet:</b> Meaning, Display Checklist.	10
Unit - V	<b>Fast food operations-</b> introduction, concept, basic rules for operating fast food, improving the quality and efficiency, types of foods that prepared. <b>Specialized forms of service:</b> Airlines service, Railway catering- pantry car, Hospital tray service- diet tray and hygienic food. Cruise Line Service	10

**Reference Books:**

1. Singaravelan.R - Food & Beverage service-Oxford University Press
2. John Fuller & A.J.Currie – The Waiter – Hutchinson Publication
3. Dennis R.Lillicrap & John A. Cousins Food & Beverage Service – ELBS Publications
4. Sudhir Address – Food & Beverage Service Training Manual- Tata Mc Graw – Hill.
5. Brian Varghese - Food & Beverage Service Management
6. John Fuller – Modern Restaurant Service, A manual for students & Practitioners – Hutchinson.



Code No.	Subject	Semester No.
18CHU18	<b>BAKERY &amp; CONFECTIONERY - II</b>	<b>IV</b>
<b>Objective</b>	To develop basic awareness on various technical skills required in the Bakery & Confectionery, also to provide comprehensive insight of the commodities required Their characteristics, Uses and Handling Procedures.	
<b>Course Outcome</b>	<ul style="list-style-type: none"> <li>• Impart knowledge in handling pastries.</li> <li>• Innovate new recipes of Pies and Tarts.</li> <li>• Gain knowledge in preparation of cookies and biscuits.</li> <li>• Tempering and preparations of different chocolates</li> <li>• Handling on Bread Sculptures and chocolates art.</li> </ul>	
Unit	Topic Description	Hours
<b>Unit – I</b>	<b>PASTRY:</b> Meaning, Types, Recipe for Basic pastry, Recipes of Sweet Pastry, Suet Pastry, Short Crust Pastry, Puff pastry and Choux Pastry and its by Products.	7
<b>Unit – II</b>	<b>PIES &amp; TARTS</b> <b>Pies-</b> Meaning, production of Pies, Rolling of Pie Dough, Recipe for Fruit Pie, Fruit Cream, Chiffon and Apple pie. <b>Tart:</b> Tarts and Tartlets- Meaning, Types, Procedure for making tarts. Recipes for Chocolate Tart, Meringue, Flan, Chiffon and Savory Tarts.	7
<b>Unit – III</b>	<b>BISCUITS AND COOKIES:</b> Meaning and its types- Rolled piped, Creamed and Sponge. Factors affecting the quality of biscuits and cookies, Difference between cookies and Biscuits, Recipes of Rolled, piped, creamed and sponge cookies.	8
<b>Unit – IV</b>	<b>CHOCOLATES:</b> Introduction, Meaning, Process, Tempering procedure, Recipe for Molded chocolates, White, Milk and Dark Chocolates. Recipe for Toffees, Boiled fudges, Pulled Sugar and other Sugar Products.	7
<b>Unit – V</b>	<b>BREAD &amp; CHOCOLATE ART:</b> Basic equipment used in Bread Display and Chocolate Showpieces, Ingredients used Techniques and tools used. Storage of basic ingredients used in Pastries and Chocolates.	7

**Text Books:**

1. Wayne Gisslen, *Professional Baking, Sixth Edition, John Wiley & Sons.*
2. Yogambal Ashok kumar, *Theory of Bakery and Confectionery, Second Edition, Prentice-Hall Of India Pvt. Limited.*

**Reference books:**

1. Rosy Levy Beranbaum, *the Baking Bible, John Wiley & Son*
2. Anneka Manning - Murdoch (April 1, 2012) - *Mastering the Art of Baking.*





Code No.	Subject	Semester No
16CHU19	ALLIED-TOURISM MANAGEMENT	IV
<b>Objective</b>	<p>To acquire knowledge about tourism-types &amp; growth of tourism industry            To understand the components- barriers &amp; motivations of tourism industry</p> <p><b>COURSE OUTCOME</b></p> <ul style="list-style-type: none"> <li>• To interpret the fundamental principles, types, essential components and tourism functions, Explain the diverse nature of tourism</li> <li>• To be able to understand the impacts and feature of tourism, barriers and motivations for travelling.</li> <li>• To develop a range of marketing skills, advertising and public relation techniques.</li> <li>• To understand the passport, visa functions and types, knowledge to prepare itinerary.</li> <li>• To recognize the organizations of tourism and their role, role of computers in reservation.</li> </ul>	
Unit	Topics	Hours
<b>Unit - I</b>	<b>Tourism:</b> definition, types, concepts, components of tourism, principles & practices. Historical development of tourism, Tourism product. Distinction between tourist- traveler-visitor-excursionist. Types & forms of tourism. 3 A's of tourism.	5
<b>Unit - II</b>	<b>Barriers to travel-</b> Time, health, money. Motivations to travel. Domestic and international tourism: features, pattern of growth and profile. Tourism impacts: positive & negative impacts. Role of travel agency in tourism – need for travel agency in tourism.	5
<b>Unit - III</b>	<b>Tourism marketing &amp; promotion:</b> meaning, special features & scope of marketing. Promotional mix in tourism. <b>Advertising:</b> meaning and objectives - process, role of advertising in tourism, Public relations: concepts of public relation, significance, methods and techniques of public relations.	4
<b>Unit - IV</b>	<b>Contemporary issues in tourism-</b> e-tourism, eco-tourism. Passports and its types, formalities in obtaining passport. Visas and its types. Immigration procedures. itinerary preparation: meaning, need of itinerary, types, characteristics of itinerary, process of itinerary preparation	5
<b>Unit - V</b>	<b>International tourism-</b> institution and organizations: their role in promoting tourism – UNWTO, WTTC, TAAI, IATO, IATA, ITC. Modern mass media techniques in promoting tourism. Role of computers in reservations, railways and airlines.	5

**Reference books:**

1. *Tourism development principles & practice*
2. *Bhatia A.K- Sterling Publishers pvt. Ltd*
3. *Bhatia A.K- International tourism management- paperback reprint*
4. *Bhatia A.K - Travel & tourism (an industry facilitator) (paperback)-*



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Code No.	Subject	Semester No
16CHU20	FRONT OFFICE OPERATIONS	IV
<b>Objective</b>	<p>To acquire knowledge about front office and its functions.            To understand the role of front office in hotel industry</p> <p><b>COURSE OUTCOME</b></p> <ul style="list-style-type: none"> <li>• Student will have an understanding of the history of the hotel, the difference in ownership and management and types and the functional areas and duties of the staffs</li> <li>• Able to articulate the different types of rooms and types of tariff, guest relations.</li> <li>• Have an understanding of the bell desk, its importance and functions</li> <li>• To have a basic understanding about Reservations and its types, modes and sources.</li> <li>• Follow basic Registration and its procedures, types of folios.</li> </ul>	
Unit	Topics	Hours
<b>Unit - I</b>	<b>Introduction to Hotel Industry</b> - Hospitality and its Origin/ Defining Hotel. Attributes of Front Office Staffs. <b>Classification of Hotels</b> Size, Star, Location / Clientele, Ownership basis, Length of stay, Level of service Management and Affiliation. Organizational Chart. F.O co-ordination with other Departments, Front office functional area. Duties and Responsibilities of F.O Persons. F.O layout and Equipment	6
<b>Unit - II</b>	<b>Types of Rooms and Room Rates</b> - Single, Double, twin, suites, etc, Basis of changing room tariff. Tariff fixation / calculating room tariff. <b>Types of room tariff:</b> Rack rate, discounted rates, Etc Types of Meal plan used in the hotel industry. Types of guests. Front office Salesmanship- Upgrading; <b>Guest relation and social skills:</b> The role of Guest relations officer; types of guest problems; Skills necessary for dealing with problems; solving problems; handling complaints; course of action to take when handling problems; follow up action; telephone handling skills.	8
<b>Unit - III</b>	<b>Information and Bell desk operation</b> Introduction of Bell desk, Equipments used in Bell desk, Functions of Bell desk [Scanty, Left Luggage procedure. Luggage handling, Paging, Mail and Message handling, Change of room etc] Forms and Formats used in bell desk <b>Safety &amp; Security</b> - Introduction to security systems, Types of security Key control, Safe deposit, lost & found, Handling emergency situations	7
<b>Unit - IV</b>	<b>Reservations</b> – Types [Guaranteed, non Guaranteed etc], Importance & Functions, Modes & Sources of reservation .Processing Reservation requests- Reservation Inquiries, Accepting or Denying reservation, Cancellations and Amendments. Processing Individual & Group reservations <b>Computer Based reservation System</b> a) Global Distribution System b) Inter-Sell agencies c) CRS d) Reservation through the internet	8

<b>Unit - V</b>	<b>Registration</b> Introduction to the Registration section, Basic check-in and check – out activities, Steps of registration [with or without reservation] Types of check-out. Pre- registration activities. Registration [non automatic, semi, automatic] Processing VIP, Foreigners & group registration. Types of folios used, Allowance, Paid outs, over booking, no – show etc.	7
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**Reference books:**

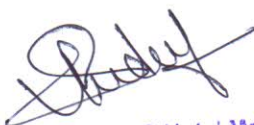
1. Sudhir Andrews - *Front Office Training Manual*
2. Jatashankar. Tewari - *Hotel Front Office Operations & Management*



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Code No	Subject	Semester No
16CHU21	PRACTICAL - II FOOD PRODUCTION & PATISSERIE	III & IV
Objective	To impart practical knowledge on various aspects of Food production	
<p><b>Chinese Practical Demonstration</b></p> <ol style="list-style-type: none"> <li>1. Chinese rice preparations</li> <li>2. Chinese noodles</li> <li>3. Chinese meat &amp; fish preparations</li> </ol> <p><b>Chinese cooking styles: Dishes prepared in the following styles</b></p> <ol style="list-style-type: none"> <li>1. Shanghai</li> <li>2. Cantonese</li> <li>3. Peking</li> <li>4. Szechwan</li> </ol> <p><b>Sri Lankan</b></p> <ol style="list-style-type: none"> <li>1. Basic Sri Lankan gravies</li> <li>2. Sri Lankan rice preparations</li> <li>3. Sri Lankan curries</li> <li>4. Sri Lankan Biryani</li> </ol> <p><b>A set of menu consisting of cold preparations given below must be compiled To Formulate 10 sets of menu consisting of 5 dishes from the following regions consisting of [soup, egg/pasta preparations, fish preparations, main course, vegetable and sweet]</b></p> <ol style="list-style-type: none"> <li>1. Italian-3 sets of menu</li> <li>2. Japanese- 1 set menu</li> <li>3. Russian- 1 set menu</li> <li>4. Mexican- 1 set menu</li> <li>5. American- 1 set menu</li> <li>6. Greek- 1 set menu</li> <li>7. Malaysian- 1 set menu</li> <li>8. Thai- 1 set menu</li> <li>9. Spain- 1 set of menu</li> </ol>		

Code No	Subject	Semester No
16CHU22	PRACTICAL - II FOOD & BEVERAGE SERVICE	III & IV
<b>Objective</b>	The objective of the Practical is to provide exceptional food and beverage service in Gueridon service, spirit and liqueur services offered by f&b outlets. To Equip Students With Knowledge And Skills through Practical.	
<ol style="list-style-type: none"> <li>1. Gueridon Service-Trolley set up and Mise en place.</li> <li>2. Organizing Mice-en-place and working on Gueridon</li> <li>3. Service of courses and dishes from Gueridon.</li> <li>4. Service of bottled beer, canned beer and draught beer.</li> <li>5. Service of Spirits</li> <li>6. Service of aperitifs.</li> <li>7. Service of digestives.</li> <li>8. Service of liqueur.</li> <li>9. Service of liqueur coffee and spirit coffee.</li> <li>10. Service of tequila.</li> </ol>		

  
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Code No	Subject	Semester No
16CHU23	PRACTICAL - BAKERY & CONFECTIONERY	III & IV
Objective	To impart practical knowledge on various aspects of Bakery and Confectionery products	
<p><b>Cookies Biscuits</b></p> <ol style="list-style-type: none"> <li>1. Melting moments</li> <li>2. Salt cookies sugar cookies</li> <li>3. Lemon cookies</li> <li>4. Short bread biscuits</li> <li>5. Custard cookies</li> <li>6. Butter cookies</li> <li>7. Chocolate chip cookies</li> <li>8. Checker board cookies</li> <li>9. Pinwheel cookies</li> </ol> <p><b>Cakes:</b></p> <ol style="list-style-type: none"> <li>1. Sponge cakes Plum cakes</li> <li>2. Swiss rolls</li> <li>3. Genoese sponge</li> <li>4. Victoria sponge</li> <li>5. Chiffon cakes, Petit fours, Chocolates</li> <li>6. Brownies, chocolate lava cake, plum cake</li> <li>7. Christmas cakes, muffins assorted, vanilla sponge cakes, basic cup cakes,</li> <li>8. Black forest and white forest gateaux,</li> <li>9. Types of cakes and types of icings</li> </ol>		

Code No.	Subject	Semester No
16CHU24	<b>PRACTICAL - FRONT OFFICE OPERATIONS</b>	<b>IV</b>
<b>Objective</b>	<p>To learn about the procedures of front office department To understand the functions and operations of front office.</p> <p><b>COURSE OUTCOME</b></p> <ul style="list-style-type: none"> <li>• Able to impart knowledge on personality skills and basic telephone and social skills.</li> <li>• Knowledge of managing reservation, check-in &amp; check-out procedures. Create a manual reservation and front office system and be able to Room a guest;</li> <li>• To be able to handle guests by receiving, registering and dealing their mails and messages.</li> <li>• Use Front Office accounting procedures to settle different types of bills, have an awareness on different countries and its currencies.</li> <li>• Helps in acquiring knowledge on Bell desk procedures.</li> </ul>	
<ol style="list-style-type: none"> <li>1. Basic Etiquettes, Body language, Communication</li> <li>2. Telephone handling and social skills</li> <li>3. Reservation Procedures- Use of Density and Conventional Chart</li> <li>4. Check – in and check – out procedures</li> <li>5. Receiving and registering guests</li> <li>6. Dealing with guest mail and messages, hotel mail, staff mail.</li> <li>7. Modes of bill settlement.</li> <li>8. General awareness of capitals, currencies and airlines of countries</li> <li>9. Front office procedures- scanty baggage, wakeup call procedures, left luggage procedures</li> <li>10. Places of interest in and around Tamilnadu. General awareness about the places of interest in India.</li> </ol>		



CODE NO	SUBJECT	SEMESTER NO
16GSU003	INTERNET SECURITY	IV
Objective:	To impart knowledge of INTERNET SECURITY	
Unit I	INTRODUCTION: Introduction to Internet - Internet Tools. Network – Network types – LAN, MAN, WAN .What is Security? – Security trends – OSI Security architecture – Security attacks – Security Services – Security mechanisms.	5
Unit II	CRYPTOGRAPHY: Concepts and Techniques – Plain Text – Cipher Text k – Encryption/Decryption principles – public key – private key - Steganography - Data Encryption Standard – Advanced Encryption System ,	5
Unit III	SYSTEM SECURITY: Malicious Programs - Worms – Viruses - Intrusion Detection System– Firewalls: Definitions, Construction and Working Principles.	5

**Reference Books:**

1. Kraynak Joe ,Habraken Joe , "Internet 6 in 1, Prentice Hall of India".(UNIT I)
2. William Stallings, "Cryptography and Network Security, Principles and Practices", Pearson Education, 4th Edition.(UNIT I)
3. Atul Kahate, "Cryptography and Network Security" , Tata McGraw Hill Education Private Limited, Second Edition.(UNIT II)
4. Behrouz A.Forouzan , Debdeep Mukhopadhyay , "Cryptography and Network Security", Tata McGraw Hill Education Private Limited, Second Edition.(UNIT III)
5. Michael E.Whitman, Herbert.J. Mattord, "Principles of Information Security".
6. Pawan Arora, "Internet Essentials", New Light Publishers.

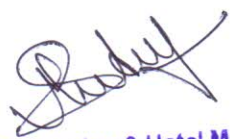
  
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Code No.	Subject	Semester No.
6CHU25	FOOD PRODUCTION & PATISSERIE – V	V
Objective	To impart knowledge on Food storage, Larder and Menu Merchandising.	
Unit	Topic	Hours
Unit – I	<b>Essentials of larder control</b> Importance and functions of larder .Relationship with other sections in kitchen. Duties and responsibilities of larder chef, equipments and tools used in larder. Floor plan layout of larder	10
Unit – II	<b>Sausage</b> – types & varieties. Forcemeat meaning, uses, types and recipes. Brine and marinades – uses, types, recipe and preparation ,Garnishes – name of the garnish used with soup, fish, beef, veal, poultry and game Galantine, Ballotine, Terrine, Mousse, and Mousse lines, Soufflé, Quenelles with recipe	10
Unit – III	<b>Horsdoeuvres:</b> Meaning, types, single and horsdoeuvres varieties and examples Pasta: Different types of pasta, cooking of pasta Styles of presenting pasta and sauces which accompanies	9
Unit – IV	<b>Panada</b> meaning, uses, types and recipes Mouse & Mousseline – types and preparation Chaud froid – meaning, types and preparation with Precautions. Ice carving – equipments, preparation, template making, melting effects and storage	10
Unit – V	<b>Kitchen stewarding</b> Importance , organization of kitchen stewarding department Equipments found in kitchen stewarding department, Work flow in kitchen stewarding. Butchery control sheet and its uses, Garbage disposal and types.	9

**Reference books:**

1. Ronald Kinton & Victor Ceserani, Hodder Starghton - Practical cookery
2. David Foskett, Victor Ceserani & Ronald Kinton, Hodder Starghton - The Theory of Catering
3. Krishna Arora - Theory of Catering-Frank brothers & company - Sixth Edition
4. Thangam E Philip -. Modern Cookery for trading and teaching Vol -I & II- Orient Longman



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Code No.	Subject	Semester No
16CHU26	FOOD & BEVERAGE SERVICE- V	V
<b>Objective</b>	To develop knowledge in students about supervisory function and customer relation. To gain knowledge on rules and importance of menu planning.	
Unit	Topics	Hours
<b>Unit - I</b>	<b>Menu knowledge:</b> Introduction, Function of menu. Hence merchandising- Introduction, Size, Shape, Fold, Colour of the paper, Layout, Typefaces printing and re-printing. Hence engineering- Meaning, terminologies, worksheet, remedial actions.	9
<b>Unit - II</b>	<b>Budget:</b> Meaning, Budget control and cycle, Sales forecasting, limiting factors, Staff organization and training: Staff organization, Duty rota, Training procedure customer relation- Introduction, Customer satisfaction, Customer relation.	10
<b>Unit - III</b>	<b>Food safety:-</b> Introduction, Importance of food and hygiene in food and beverage industry, Food poisoning. HACCP- Meaning, Objectives methods of controlling hazards, Action taken during inspection.	9
<b>Unit - IV</b>	<b>Supervisory functions:</b> Introduction. Functions: Briefing, Checking mise-en-place and mise-en-scene, Handling tips, Requisition, Allocation of tables, Stock taking, Sales analysis, Breakeven point calculation, Training the staffs.	10
<b>Unit - V</b>	<b>Customer relation:</b> Meaning, importance, guest satisfaction, points that influence the customer relation. Handling various complaints and solving problems. Receiving suggestions from guest.	10

**Reference books:**

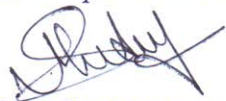
1. Singaravelan.R - Food & Beverage service-Oxford University Press
2. John Fuller & A.J.Currie – The Waiter – Hutchinson Publication
3. Dennis R.Lillicrap & John A. Cousins Food & Beverage Service – ELBS Publications
4. Sudhir Address – Food & Beverage Service Training Manual- Tata Mc Graw – Hill.
5. Brian Varghese - Food & Beverage Service Management
6. John Fuller - Modern Restaurant Service, A manual for students & Practitioners – Hutchinson.



Code No.	Subject	Semester No
16CHU27	FOOD & BEVERAGE MANAGEMENT	V
<b>Objective</b>	<p>To maximize the student's knowledge on marketing, purchasing and controlling the different types cost of food and beverage products.</p> <p><b>COURSE OUTCOME</b></p> <ul style="list-style-type: none"> <li>• Able to understand and Makes the production and cost control, constraints and responsibilities of FBM. Knows managerial roles and can describe different functions of FBM</li> <li>• Can explain advertising, sales promotion, personal selling and marketing operations</li> <li>• Impart knowledge on Marketing concepts, segmentation and marketing mix.</li> <li>• Can be able to define the Purchasing and its procedures and issuing of food. Op.timize selection, procurement, receiving, storage, and inventory management processes</li> <li>• Analyze the objectives and essentials of food , beverage and cost control</li> </ul>	
Unit	Topics	Hours
Unit - I	<b>Introduction</b> to food and beverage management- responsibilities and constraints of food and beverage management outlets, cost and market orientation, area of management activities, description of management categories business system.	10
Unit - II	<b>Advertising-</b> Introduction, forms of advertising public relation- Introduction, tools used. Sales promotion- Introduction, types of sales promotion. Personal selling- Meaning, methods of personal selling.	9
Unit - III	<b>Marketing of food and beverage-</b> Introduction, marketing concept, marketing service, marketing environment, market segmentation. Marketing mix- product life cycle, marketing research, swat analysis	10
Unit - IV	<b>Purchasing-</b> Introduction, purchasing procedure duties of purchasing manager selection of a supplier, receiving, storing, and issuing of food, stock taking, stock taking of beverages.	9
Unit - V	<b>Food controlling-</b> objectives, essentials of control system, calculating food cost, methods of food control. Food control check list: food control procedures. <b>Costs:</b> Food Cost, Beverages cost, par stock, beverages control procedures.	10

**Reference books:**

1. Singaravelan.R - Food & Beverage service- Oxford University Press
2. John Fuller & A.J.Currie - The Waiter – Hutchinson.
3. John Fuller – Modern Restaurant Service. A manual for students & Practitioners - Hutchinson.
4. Dennis R.Lillicrap & John A. Cousins - Food & Beverage Service – ELBS.



Allied for B.Sc (Catering and Hotel Management)

Code No.	Subject	Semester No.
16CHU28	HUMAN RESOURCE MANAGEMENT	V
<b>Objective:</b> To get aware of Human Resource and get practical exposure.		
Unit No.	Topics	Hours
I	<b>Human Resource Management :</b> Introduction - Concept of Human Resource Management - Scope of Human Resource Management - History of Human Resource Management - Function of Human Resource Management - Role of HR Executives -Functions of Human Resource Department – Challenges.	9
II	<b>Human Resources Planning:</b> Manpower - Planning – Concept - Organization and Practice - Manpower planning techniques - Short term and long term planning - Recruitment and Selection - Job analysis - Description - Job specification - Selection Process - Tests and Interviews - Placement and Induction.	9
III	<b>Performance Appraisal:</b> Performance appraisal - Concept - Job evaluation and Merit rating -Promotion -Transfer and demotion - Need for Performance – Reviews - Overview of Performance Appraisal - Types of Appraisal Methods - 360 degree appraisal – Benefits - Human Relations - Approaches to good human relations - Job satisfaction - Morale and Discipline.	9
IV	<b>Human Behavior Process:</b> Wages and Salary Administration - Development Sound Compensation structure - Direct and Indirect costs - Fringe benefits - Cost to Company Concepts and its implications - Regulatory provisions -Incentive system - Labour welfare and social security – Safety, health and security - Retirement benefits to employees.	9
V	<b>Discipline and Grievances:</b> Industrial relations -Trade unionism - Concept of Grievance - Causes of Grievances - Forms and Effects of Grievance - Grievance Handling Procedure - Need for Grievance Redressed Procedure.	9

**Text Book:**

Aswathappa K, "Human Resources Management Text and Cases", Tata McGraw Hill Education Private Limited, New Delhi

**Reference Books:**

1. Mamoria C.B, "Personnel Management", Himalaya Publishing House, Mumbai
2. Pramod Verma,, "Personnel Management in Indian Organizations", Oxford and IBH Publishing Company Pvt Ltd, New Delhi.
3. Edwin B. Flippo, "Personnel Management", Tata McGraw Hill, New Delhi
4. Tripathi, "Personnel Management & Industrial Relations", Sultan Chand & Sons, New Delhi.
5. Aswathappa.K, "Human Resource and Personal Management, Tata McGraw Hill, New Delhi

  
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Code No.	Subject	Semester No
16CHU29	<b>MAJOR ELECTIVE-I</b> <b>A) BANQUET KITCHEN</b>	V
<b>Objective</b>	To improve students ability of creation and invention toward food production. To provide students with cooperative education which will help students to became professional in the industry.	
Unit	Topics	Hours
<b>Unit-I</b>	<b>Out –door catering-</b> concept, principles, limitations, menus, Planning ,check list and precautions 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. Banqueting preparations- types-themes-menu preparation low calorie. food-advantages & disadvantages, menu examples.	10
<b>Unit-II</b>	<b>Miscellaneous-</b> power breakfasts, brunches and lunches, high teas, cocktail snacks, theme menus, food festivals, other. Buffet preparations- principles of buffet, presentation, types, themes, buffet setups, typical dishes, smorgasbord re-chauffer cookery. Stores principles of storage, types of stores, layout of dry stores and cold room, staff hierarchy, guidelines for efficient storage, control procedures, inventory procedures, re-order levels, bin cards, form and formats, function of a store's manager.	10
<b>Unit-III</b>	<b>Menu merchandising</b> Menu control, menu structure, planning and pricing Elements of supervision – forecasting, planning, organizing, commanding, coordinating, controlling, Responsibilities of the supervisor – delegating, motivating, welfare, understanding, communicating. Classical garnishes: Indian, Asian and western foods. Accompaniments for classical international dishes.	9
<b>Unit-IV</b>	<b>Menu planning-</b> introduction, history of menu, types of menus, french classical menus, International menus, menu terms Factors that affect menu planning- fast food industry- Indian and western. New or non-conventional catering concepts, Airline and Cruise liner Meal planning. Food cost – yield, actual food cost, position and cost control Standardization of recipes – importance, advantages and disadvantages. Rechauffe cookery: Principles of reheating, precautions to be taken, Rechauffe of leftover foods, identification of foods for recycling –important	10
<b>Unit-V</b>	<b>Quantity purchase and storage</b> Introduction to purchasing, purchasing system. Purchase specifications and purchasing technologies. Storage of purchased goods, Indenting Principles of indenting for volume feeding – Institutional and Industrial catering, Off premises catering and mobile catering	9

**Reference books:**

1. M.J.Leto & W.H.K.Bode - *The Larder Chef*,
2. Lyn Rutherford - *Garnishes*,
3. Thangam E Philip. - *Modern Cookery (Vol-I) For Teaching & Trade*
4. Parvinder S.Bali - *Food Production Operations* - Oxford publication

Code No.	Subject	Semester No
16CHU29	MAJOR ELECTIVE-I B) BAR MANAGEMENT	V
Objective	To educate students on the complete Bar operation Procedures and beverage control systems followed in bar.	
Unit	Topics	Hours
Unit- I	<b>Bar:</b> Meaning and history of bar, Bar layout, Parts of bar, Bar operation procedures, Steps involved in bar operation. Duties and Responsibilities of Bar Staffs, Bar Legislation and Legal Provisions. Preparing bar-From opening to closing.	9
Unit- II	<b>Bar terminologies:</b> Different bar terms. <b>Glassware's:</b> Different glassware's used in bar. Equipments and supplies used, Interior decoration, selling and up selling the bar products. Sales promotion in Bar.	9
Unit- III	<b>Records and control:</b> PSV, par stock, requisition, inter bar transfer, spillage allowance, breakage, spoilage, bar mise-en-place, storage for alcohol products, inventory. Bar Checklist.	10
Unit- IV	<b>Cellar:</b> Introduction, location, temperatures, storage procedures, equipment required for beer storage, cellar inward book, bincard, ullage and breakage record, returns book, transfer book, stock book.	10
Unit- V	<b>Cocktails:</b> Meaning, Components of cocktail, methods of preparing cocktails, recipes and preparation methods. Equipments and tools required for making cocktails. List of some famous cocktails. Mocktail: Meaning, List of classic mocktails.	10

**Reference books:**

1. Singaravelan.R - Food & Beverage service-Oxford University Press
2. Christopher Eggeston Thomas - How to operate a successful Bar Publisher – John Wiley & Sons.
3. Bernard Davis & Hundberg & Sally Stone - Food & Beverage Management Publisher – Heinemann publications.



Code No.	Subject	Semester No
16CHU30	PRACTICAL-III FOOD PRODUCTION & PATISSERIE	V
Objective	To impart practical knowledge on various preparation in Garde Manger & Continental Cuisine	
<p><b>DEMONSTRATION ON THE FOLLOWING:</b></p> <ol style="list-style-type: none"> <li>1. Ice carving</li> <li>2. Vegetable carving</li> <li>3. Butter carving</li> <li>4. Aspic Jelly preparation and presentation</li> <li>5. forcemeat</li> <li>6. Pandas</li> <li>7. Galantine</li> <li>8. Ballontine</li> <li>9. Pate terrine</li> </ol> <p><b>10 sets of menu consisting of 5 dishes from the following courses mentioned below:</b></p> <ol style="list-style-type: none"> <li>1. Hors-doeuvre – simple or compound</li> <li>2. Soup</li> <li>3. Egg</li> <li>4. Pasta/rice Fish</li> <li>5. Mutton/Veal/Beef/Poultry/Pork/furred game</li> <li>6. Vegetables/ salads</li> <li>7. Sweet</li> <li>8. Savoury</li> </ol>		

Code No.	Subject	Semester No
16CHU31	PRACTICAL - III FOOD & BEVERAGE SERVICE	V
<b>Objective</b>	To develop the knowledge of students about hotel/ restaurants organization and make them to understand by preparing forms and formats used in banquets.	
<ol style="list-style-type: none"> <li>1. Booking/Order taking procedure for banquets</li> <li>2. Preparation of banquet menus</li> <li>3. Organizing different Banquet functions.</li> <li>4. Table plans/Arrangements for various functions</li> <li>5. Service Sequence of food (Indian &amp; Continental)</li> <li>6. Service for Informal banquets</li> <li>7. Types of buffet display</li> <li>8. Steps followed while Toasting</li> <li>9. Preparation of Checklist for banquet department.</li> <li>10. Preparing duty rota.</li> </ol>		





Code No.	Subject	Semester No
16CHU32	PRACTICAL - BANQUET KITCHEN	V
Objective	To impart practical knowledge on various aspects of Mass Cooking Unit	

A set of menu consisting of cold preparations given below must be compiled formulate 10 sets of menu consisting of 5 dishes from the following :

1. Soup
2. Pasta/Rice preparations
3. Roti
4. Fish preparations
5. Main course
6. Vegetable and
7. Sweet
8. Carving Station
9. Additional breakfast items
10. Plated lunch
11. Wedding Menu
12. Birthday Party Menu
13. Conference
14. Convention
15. Theme Dinner



YEAR III	Subject	
	HOTEL ENGINEERING	
Objective	<ul style="list-style-type: none"> <li>To provide the student an introduction to the Maintenance Department of a Hotel.</li> <li>To learn how the Maintenance department upkeepes the Hotel Property.</li> </ul>	
Unit	Topics	Hours
Unit – I	<b>Maintenance:</b> Objectives of maintenance department, Roll & Importance of maintenance department in the hotel industry - Relation with other departments - Organization chart & Duties and Responsibilities of maintenance department.	06
Unit – II	<b>Fuel &amp; Fire:</b> Types of fuel used in catering industry, Gas - LPG and its properties, Precautions to be taken while handling gas - <b>Fire and Prevention System:</b> Classes of fire, Methods of extinguishing fires, Fire extinguishers.	06
Unit – III	<b>Electricity:</b> Fundamentals of electricity, AC and DC, Different Phases, Electric circuits, Fuses, Types of Electric wiring. <b>Lightings:</b> Types of lighting, different lighting devices, Types of lamps, Safety in handling electrical equipment.	06
Unit – IV	<b>Water, Waste &amp; Plumbing Systems:</b> Water distribution system in a hotel, Hardness of water, Water softening, Hot water supply system, Solid and liquid waste, Sewage treatment, <b>Plumbing:</b> Flushing & Drainage system	06
Unit – V	<b>Air-Conditioning Systems:</b> Types of A/C systems -Centralized A/C system, Chiller Plants- <b>Audio Visual Equipments:</b> Various equipments used in hotel, Care and cleaning, <b>Painting:</b> Importance, Types - Interior & Exterior.	06

**Reference books:**

1. Sujit Ghosal – Hotel Engineering – Oxford Higher Education.
2. Shirke - Hotel Engineering Management – Shroff Publishers.

  
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Code No	Subject	Semester No
16GSU005	PART - V - GENERAL AWARENESS	V
Objective	To gain knowledge on General awareness	
Unit No	Topics	
I	General Science	
II	Geography	
III	History	
IV	Civics	
V	Current Affairs	

  
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Part - V

Code No	Subject	Semester No
16GSU006	LAW OF ETHICS	V
Objective: To establish the student's knowledge on the basis of legal ethics of life		
Unit	Topics	
I	<b>Anti-Ragging Act of Government of Tamilnadu,1997</b> Meaning -definition-History – Present status-Anti-ragging movement-Law related to ragging in India-Legislation- Prohibition of ragging.	
II	<b>Penalty of ragging</b> Dismissal of student-Suspension of student-deemed abetment-University grants commission (UGC) regulations on curbing the menace of ragging in higher educational institutions 2009-Ragging Punishment.	
III	<b>Health and Protection of Women</b> Health status of women in India-Mortality –meaning- factors influencing Health and Nutrition. Law Relating to Crimes against Women-Legal rights of women - Dowry Prohibition Act, 1961 - Protection of Women from Domestic Violence Act, 2005.	
IV	<b>Consumerism</b> Meaning – Definition- Consumer Awareness- Statutory rights of Consumers-Duties of consumers. Consumer Protection Measures: Consumer Protection Act 1986-Essential Commodities Act- Standards of Weights and Measures Act- MRTP Act- Food Adulteration Act. Consumer Protection Forums: Types of Consumer courts- Complaint Procedures.	
V	<b>Cyber Crime</b> Meaning- Features- Significance- Advantages. Cyber Crimes- Types- Criminal Activities: Unauthorized access and Hacking- Trojan Attack-Virus and Worm Attack- E-mail related crimes-Factors influencing Cyber Crimes- Strategies to prevent cybercrimes- Civil and Criminal Offences under IT act 2000-Cyber Law provisions- Computer related crimes covered under Indian Penal Code and Special Laws.	

Reference:

1. Anuradha Jaya, "Women's Equality a Struggle for Survival" , Gyan Publishing House, New Delhi
2. Narayan Deepa, "Employment and Poverty reduction: A Source Book".
3. Dr. Sarla Gupta and Beniprasad Agrawal , "Cyber Laws", Premier Publishing Co, Allahabad.
4. Justice Yatindra Sigh, "Cyber Law"
5. Steven Miles, "Consumerism as a way of life", SAGE Publications, New Delhi.
6. [https://en.wikipedia.org/wiki/Ragging\\_in\\_India](https://en.wikipedia.org/wiki/Ragging_in_India)
7. <https://www.gov.uk/topic/health-protection>



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## SEMESTER-VI

Code No.	Subject	Semester No
		VI
16CHU33	Industrial Exposure Training Viva- Voce	120 Days
<ol style="list-style-type: none"><li>1. The students should undergo compulsory Industrial Exposure Training for 120 days in reputed star Hotels.</li><li>2. The departments will be allotted by the HR /Training Manager in the hotels</li><li>3. Log book to be updated by the students and signed by the higher authority by daily/weekly basis.</li><li>4. During the viva-voce examination the log book will be reviewed by the external examiner.</li><li>5. Evaluation of report and conduct of viva voce will be done jointly by Internal and External Examiners.</li></ol>		

