

**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 2016-2017 onwards)*

CODE NO	SUBJECTS	LECTURE HRS / WEEK	EXAM DURATION (HRS)	MAX MARKS			CREDIT POINTS
				I E	E E	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>						
16CHU05	Food Production & Patisserie – II	4	3	25	75	100	4
16CHU06	Food & Beverage Service – II	4	3	25	75	100	4
16CHU07	<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

<b>Part-IV</b>							
16GSU01	<b>Value Education – Human Rights</b>	2	-	100	-	100	2
<b>SEMESTER – III</b>							
<b>Part-III</b>							
16CHU10	Food Production & Patisserie – III	4	3	25	75	100	4
16CHU11	Food & Beverage Service – III	3	3	25	75	100	4
16CHU12	<b>Allied- Hotel Accountancy (COM )</b>	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	<b>Allied Practical - Computer Application Practical (CSE)</b>	2	3	40	60	100	2
<b>Part-IV</b>							
16GSU02	Environmental Studies	2	-	100	-	100	2
<b>SEMESTER – IV</b>							
<b>Part-III</b>							
16CHU16	Food Production & Patisserie –IV	4	3	25	75	100	4
16CHU17	Food & Beverage Service – IV	4	3	25	75	100	4
16CHU18	Bakery & Confectionery-II	3	3	25	75	100	3
16CHU19	<b>Allied -Tourism Management (CAT)</b>	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
<b>Part-IV</b>							
16GSU03	<b>Skilled Based Subject</b> Internet Security	2	-	100	-	100	2
<b>Part-V</b>							
16GSU04	Extension Activity	--	-	100	-	100	2
<b>SEMESTER – V</b>							
<b>Part-III</b>							
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	<b>Allied- Human Resource Management (COM )</b>	4	3	25	75	100	4

16CHU29	<b>Major Elective – I</b> A. Banquet kitchen 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.

(5 x 5 = 25 marks)

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

ONE question from each unit

(3 x 10 = 30 marks)

**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>Major Project 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
50 – 59	Fair
40 – 49	Satisfactory
Below 39	Not Satisfactory = Not completed

- 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%

se, the candidate fails to secure 40% passing minimum, he / she may have to reappear for the 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

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**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

**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



Code No.	Subject	Semester No.
16CHU01	FOOD PRODUCTION & PATISSERIE - I	I
<b>Objective</b>	To impart basic knowledge on various technical skills required in the Food and Beverage Production Department.	
<b>Unit</b>	<b>Topics</b>	<b>Hours</b>
<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	<b>FOOD &amp; BEVERAGE SERVICE- I</b>	<b>I</b>
<b>Objective</b>	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.	
<b>Unit</b>	<b>Topics</b>	<b>Hours</b>
<b>Unit - I</b>	<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
<b>Unit - II</b>	<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
<b>Unit - III</b>	<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
<b>Unit - IV</b>	<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
<b>Unit - V</b>	<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.Lillicrap & 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.

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>Unit</b>	<b>Topics</b>	<b>Hours</b>
<b>Unit - I</b>	<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
<b>Unit - II</b>	<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
<b>Unit - III</b>	<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
<b>Unit - IV</b>	<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
<b>Unit - V</b>	<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.

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

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
****	PRACTICAL - I FOOD & BEVERAGE SERVICE	I
<b>Objective</b>	To Equip Students With Knowledge And Skills through Practical. To Provide exceptional Training in food and beverage service areas.	
<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 cloths.</li> <li>4. Relaying of table cloths.</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>	To learn about the procedures of cleaning in Housekeeping department To understand the procedures of making bed and flower arrangements.	

1. Identification of cleaning equipments and cleaning agents
2. Daily cleaning procedure of the guestroom
3. Bed making procedures
4. Room Inspection
5. Linen inventory
6. Flower arrangement
7. Guest room layout drawing.
8. Duty rota preparation for housekeeping department.
9. Polishing (glass, metal, leather, wood, plastic etc.)
10. Principles of laundry and stain removal

**HINDUSTHAN COLLEGE OF ARTS & SCIENCE**  
**DEPARTMENT OF CATERING SCIENCE & HOTEL MANAGEMENT**  
**VALUE ADDED COURSE**

**COURSE: PERSONALITY TRAITS**

**OBJECTIVE OF THE COURSE**

- To build self-confidence, enhance self-esteem, corporate etiquette and improve overall **personality** of the students.
- To groom the students through sensitizing them about proper behavior, socially and professionally, in formal and informal circumstances.
- To develop certain positive trends in personality.

Year	Subject	SEMESTER
I	PERSONALITY TRAITS	I
<b>Objective</b>	To build self-confidence, enhance self-esteem, corporate etiquette and improve overall <b>personality</b> of the students.	
<b>Unit</b>	<b>Topics</b>	<b>Hours</b>
<b>Unit – I</b>	<b>Introduction to Personality Development:</b> Definition, need of personality, uniqueness in personality, impacts, determining personality qualities, Career choice.	5
<b>Unit – II</b>	<b>Basic Personality Traits:</b> Values, Beliefs, Interactions, Experiences, Environmental influences, The big five dimensions, personality types	5
<b>Unit – III</b>	<b>Personality Growth:</b> Ways Improvements, Helpful tools and exercises, Benefits of keeping a journal, Setting goals, focusing on positives	4
<b>Unit – IV</b>	<b>Development of Personality</b> How do personalities develop, Multiple theories in psychology, Three main influences cited: Heredity, Environment, Situations, Stages of Development.	4
<b>Unit – V</b>	<b>Changing the Personality:</b> Can personalities change?, Being yourself, being adaptable, Positive attitude, Individuality, Controlling emotions, Working on Personality Changes	4

**Text Book:**

1. Hema Srinivasan, Alamelu Ramakrishna, Valli Arunachalam, Edited by Shaikh moula – “Communication skills a Practical Approach”.

**Reference Book:**

1. C.B. Mamoria, V.S.P. Rao, Himalaya Publishing House – “Personnel Management” (Text and Cases).



Code No.	Subject	Semester No.
16CHU05	<b>FOOD PRODUCTION &amp; PATISSERIE – II</b>	<b>II</b>
<b>Objective</b>	To impart basic knowledge on various technical skills required in the Food Production. It also gives an comprehensive insight into vegetable and fruit, egg, meat and fish cookery	
<b>Unit</b>	<b>Topics</b>	<b>Hours</b>
<b>Unit - I</b>	<b>Classification of vegetables and fruits.</b> Effects of heat on Nutrients, Cuts of vegetables. Principles of vegetable Cookery. Uses of fruit in cookery	9
<b>Unit – II</b>	<b>Introduction to Meat cookery.</b> Classification of meat, Poultry, games and birds. Cuts of chicken, lamb/mutton, Pork, beef/veal and its selection. Introduction to Fish cookery .Classification of fish with examples Cuts of fish with menu examples. Selection of flesh and Shell fish. Cooking of fish (effects of heat)	10
<b>Unit – III</b>	<b>Structure and selection of an egg.</b> Uses of egg in cookery Soups, stocks, sauces and roux– definitions, classification, Recipes & derivatives. Uses of herbs	10
<b>Unit – IV</b>	<b>Cereals and Pulses</b> – classification and identification. Structure of wheat and rice. Types of wheat and flour, Processing of wheat flour and its uses in food production, Varieties of rice , Cooking of rice and flour	9
<b>Unit – V</b>	<b>Milk</b> – processing, pasteurization, homogenization and types of milk. Milk products – cream and butter processing and its types, Cheese – Origin and processing, Classification, curing and uses of cheese	10

**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, Sixth Edition, Frank brothers & company - Theory of Catering
4. Thangam E Philip, Vol –I & II- Modern Cookery for trading and teaching - Orient Longman.
5. Parvinder S.Bali - Food Production Operations - Oxford publication.

Code No.	Subject	Semester No
16CHU06	FOOD & BEVERAGE SERVICE - II	II
<b>Objective</b>	To provide students with cooperative teaching which will help students to learn about the Ancillary sections and sales system in Food & Beverage area.	
<b>Unit</b>	<b>Topics</b>	<b>Hours</b>
<b>Unit- I</b>	<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
<b>Unit- II</b>	<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
<b>Unit -III</b>	<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
<b>Unit -IV</b>	<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
<b>Unit -V</b>	<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 No
16CHU07	ALLIED: FAST FOOD OPERATION	II
<b>Objective</b>	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.	
Unit	Topics	Hours
<b>Unit-I</b>	<b>Introduction Fast food Operation &amp; management:</b> The Fast Food Business: A Brief History, Types of Operation, Consumer Pattern. Managing Fast food Operation: What is Management, A practical approach Marketing & the control.	4
<b>Unit-II</b>	<b>Social Concern &amp; management:</b> A Few Definitions, Responsibilities in today Fast food Market, off-Hour sale Service to different age group, Changing patterns, Health concern. Food groups Fast Food Nation, Junk food, Super Size Me, Western pattern diet, Chew on This, List of fast food restaurants, Slow Food.	5
<b>Unit-III</b>	<b>Operation:</b> Type's of-Equipments, A Guest oriented approach, Method of service, Billing methods, Planning of Menu. Product Control, Cash Control, Role of international popular cuisine in Fast food. Filling stations, Street vendors and concessions Cuisine, Variants.	5
<b>Unit-IV</b>	<b>Selling Techniques:</b> A Service orientation, Establishing Service standards, basic Selling Procedure , Handling service problems, Techniques & strategies Convenience food and Fast foods Characteristics, types- Indian and western, Menu examples, equipment used, differences, Role of in fast food operations, advantages and disadvantages of convenience food, labour & cost saving aspect.	5
<b>Unit-V</b>	<b>Case studies on the following Reputed fast foods:</b> History, Products & operating Procedures of McDonald's, Domino's Pizza, Pizza Corner, Pizza Hut Sandwiches, rolls, burgers, pizzas, hot dogs, foot longs Types, preparations, selection of spreads, fillings, classical sandwiches, canapés, presentation styles and appropriate garnishes and accompaniments.	5

**Reference books:**

1. Madhur Jaffrey, Pavillion- A Taste of India
2. Sangeeta Bhatnagar & R.K.Saxena, Harper Collins Prashad -Dastarkhwan -e- Awadh,
3. Inder Singh Kalra.J - Cooking with Masters
4. Sonya Atal Sapru, Harper Collins - Zaika
5. Premjit - Gill Punjabi Cuisine

Code No.	Subject	Semester No
16CHU08	PRACTICAL - I FOOD PRODUCTION & PATISSERIE	I & II
<b>Objective</b>	To impart practical knowledge on various aspects of Food production	

1. Individual practical for students-10 sets of menu
2. Demonstration classes & simple application by students Basic Western Cuisine
3. Varieties of Vegetables
4. Cuttings and mis-en-place
5. Blanching of Tomatoes & Capsicum
6. Stocks Demonstration and preparation of:
7. White stock Brown stock Fish stock
8. Sauces Demonstration & preparation of basic mother sauces and 2-3 derivatives of each
9. Soups Classification of soups Preparation of basic soups
10. Consommé
11. Cream
12. Puree
13. Veloute
14. National soup
15. Bisque
16. Egg Cookery Preparation of varieties of egg dishes
17. Boiled
18. Fried
19. Poaches
  - a) Scrambled
  - b) Omlette
  - c) En cocotte
20. Vegetable accompaniments
21. Starch
22. Hot/Cold Desserts
23. Methods of Cooking Vegetables
  - a) Boiling
  - b) Frying
  - c) Steaming
  - d) Baking
  - e) Braising

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 procedure</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 procedure</li> <li>9. Service of tea and coffee</li> <li>10. Presenting and enchasing the bill.</li> </ol>		

Year	Subject	SEMESTER
I	PERSONALITY TRAITS	II
<b>Objective</b>	To build self-confidence, enhance self-esteem, corporate etiquette and improve overall <b>personality</b> of the students.	
<b>Unit</b>	<b>Topics</b>	<b>Hours</b>
<b>Unit – I</b>	<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>	5
<b>Unit – II</b>	<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>	5
<b>Unit – III</b>	<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>	4
<b>Unit – IV</b>	<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>	4
<b>Unit – V</b>	<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>	4

**Text Book:**

1. Hema Srinivasan, Alamelu Ramakrishna, Valli Arunachalam, Edited by Shaikh moula – “Communication skills a Practical Approach”.

**Reference Book:**

1. C.B. Matoria, V.S.P. Rao, Himalaya Publishing House – “Personnel Management” (Text and Cases).

Code No	Subject	Semester No
16GSP001	CYBER SECURITY	II
<b>Objective</b>	To make students to gain knowledge in network security concepts and to create the awareness of threats that may arise on Cyber Space	
Unit No	Topics	Hours
Unit I	<b>Introduction</b> Cyber security overview – Introduction – Hackers Types –Cyber Laws - Hacking methodology – Process of malicious hacking – Foot printing – Scanning – Types of Attacks and Malware – Types of Malware	7
Unit II	<b>Attacks</b> Denial of service attack – DDOS attack – Sniffers – Spoofing attack – Session Hijacking – SQL injection - Buffer overflow attack.	7
Unit III	<b>Security</b> Firewalls – Cryptography : public key cryptography – Digital Signatures – RSA – RSA Attacks – MD5 – PGP – SDH – Encryption Cracking techniques – Intrusion detection- Prevention system – Conclusion	8

**Text Book**

1. J. David Irwin, Chwan Hwa ( John )Wn, " Introduction to Computer networks and Cyber security " , CRC Press

**Reference Book**

1. Nina Godbole and Sunit Belapure , "Cyber Security", Wiley publications.
2. Surya Prakash Tripathi , Ritendra Goel , Praveen Kumar Shukla , "Introduction to Information Security and Cyber Laws", Dreamtech Press; 1st edition 2014.
3. Nina Godbole " Information Systems Security: Security Management, Metrics, Frameworks and Best Practices" ,wiley Publications , 2008.

  
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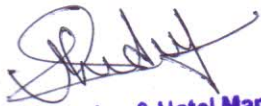
Code No	Subject	Semester No
16GSU001	VALUE EDUCATION-HUMAN RIGHTS	II
<b>Objective:</b>	On successful completion of this subject the students should have Knowledge on Human Values.	
Unit No	Topics	Hours
Unit I	<p><b>Concept of Human Values, Value Education Towards Personal Development:</b> Aim of education and value education; Evolution of value oriented education; Concept of Human values; types of values; Components of value education. <b>Personal Development: Self</b> analysis and introspection; sensitization towards gender equality, physically challenged, intellectually challenged. Respect to - age, experience, maturity, family members, neighbors, co-workers.</p> <p><b>Character Formation Towards Positive Personality:</b> Truthfulness, Constructively, Sacrifice, Sincerity, Self Control, Altruism, Tolerance, Scientific Vision.</p>	4
Unit II	<p><b>Value Education Towards National and Global Development National and International Values:</b> Constitutional or national values - Democracy, socialism, secularism, equality, justice, liberty, freedom and fraternity. Social Values - Pity and probity, self control, universal brotherhood. Professional Values - Knowledge thirst, sincerity in profession, regularity, punctuality and faith. Religious Values - Tolerance, wisdom, character. Aesthetic values - Love and appreciation of literature and fine arts and respect for the same. National Integration and international understanding.</p>	4
Unit III	<p><b>Impact of Global Development on Ethics and Values</b> Conflict of cross-cultural influences, mass media, cross-border education, materialistic values, professional challenges and compromise. Modern Challenges of Adolescent Emotions and behavior; Sex and spirituality: Comparison and competition; positive and negative thoughts. Adolescent Emotions, arrogance, anger, sexual instability, selfishness, defiance.</p>	4
Unit IV	<p><b>Therapeutic Measures</b> Control of the mind through Simplified physical exercise-Meditation – Objectives, types, effect on body, mind and soul</p>	4



	Yoga – Objectives, Types, Asana Activities: Moralization of Desires- Neutralization of Anger Eradication of Worries-Benefits of Blessings	
Unit V	<b>Human Rights</b> 1. Concept of Human Rights – Indian and International Perspectives- Evolution of Human Rights- Definitions under Indian and International documents- Broad classification of Human Rights and Relevant Constitutional Provisions. Right to Life, Liberty and Dignity- Right to Equality- Right against Exploitation- Cultural and Educational Rights Economic Rights- Political Rights- Social Rights- Human Rights of Women and Children	4

**Reference:**

- 1 Dey A. K – “Environmental Chemistry” New Delhi – Vile Dasaus Ltd.
- 2 Gawande . EN – “Value Oriented Education” – Vision for better living. New Delhi (2002) Saruptsons
- 3 Brain Trust Aliyar – “Value Education for health, happiness and harmony” Erode (2008) Vethathiri publications.
- 4 Ignacimuthu S. J. S – “Values for life” Bombay (1999) Better Yourself – Books
- 5 Seetharam. R. (Ed) – “Becoming a better Teacher” Madras (1998) – Academic Staff College
- 6 Grose. D. N – “A text book of Value Education’ New Delhi (2005) Dominant Publishers and Distributors
- 7 Shrimali K. L – “A Search for Values in Education” Delhi (1974) – Vikas Publishers
- 8 Yogesh Kumar Singh and Ruchika Nath – “Value Education” New Delhi (2005) A. P. H Publishing Corporation
- 9 Venkataram & Sandhiya . N – “Research in Value Education” New Delhi (2001) APH Publishing corporation
- 10 Ruhela S. P – “Human Value and Education” New Delhi – Sterling publishers

  
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Code No.	Subject	Semester No.
16CHU10	<b>FOOD PRODUCTION &amp; PATISSERIE - III</b>	<b>III</b>
Objective	To impart basic knowledge on various technical skills required for the students in the Indian cuisine.	
Unit	Topics	Hours
Unit – I	<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
Unit – II	<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
Unit – III	<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
Unit – IV	<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
Unit – V	<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:**

Indersingh Karla.J - Prashad cooking with Indian masters

Vimala Patil - Food Heritage of India

Thangam E. Philip - Modern Cookery Vol – I

Code No.	Subject	Semester No.
16CHU11	FOOD & BEVERAGE SERVICE- III	III
<b>Objective</b>	To develop knowledge in students about Wine and Beer, their history, manufacturing, classification, storage and service. To give the knowledge of Tobacco also.	
<b>Unit</b>	<b>Topics</b>	<b>Hours</b>
<b>Unit - I</b>	<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
<b>Unit - II</b>	<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
<b>Unit - III</b>	<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
<b>Unit - IV</b>	<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
<b>Unit - V</b>	<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.

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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.

  
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Code No.	Subject	Semester No.
16CHU13	BAKERY & CONFECTIONERY - I	III
<b>Objective</b>	To impart basic knowledge on various technical skills required in the Bakery and Confectionery Department.	
<b>Unit</b>	<b>Topic</b>	<b>Hours</b>
<b>Unit – I</b>	<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
<b>Unit – II</b>	<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
<b>Unit – III</b>	<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
<b>Unit – IV</b>	<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
<b>Unit – V</b>	<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:**

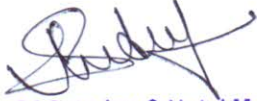
1. Wayne Gisslen -Professional Baking-Sixth Edition- John Wiley & Sons.
2. Yoga bal Ashok kumar-Theory of Bakery and Confectionery- Second Edition- Prentice-Hall Of India Pvt. Limited.
3. Rosy Levy Beranbaum - The Baking Bible -John Wiley & Sons.

Code No.	Subject	Semester No.
16CHU14	FACILITY MANAGEMENT	III
<b>Objective</b>	To learn about design & layout and its characteristics To understand the importance of layout of facilities and equipments used in facilities	
<b>Unit</b>	<b>Topics</b>	<b>Hours</b>
<b>Unit - I</b>	<b>Design &amp; Layout:</b> definition, functions. Planning-objectives, characteristics- preliminary planning. Equipment requirement - space requirement. Bidding & awarding contract.	7
<b>Unit - II</b>	<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
<b>Unit - III</b>	<b>Accidents -</b> Accidents from structural inadequacies – accidents from improper placement of equipments – designing safe work places – floors – walls.	7
<b>Unit - IV</b>	<b>Equipment requirements:</b> methods, equipment checklist, selection and design – equipment & facility maintenance- space requirements.	6
<b>Unit - V</b>	<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.
16CHU15	ALLIED: PRACTICAL I : COMPUTER APPLICATIONS	III
<b>Objective:</b>	This subject provides a practical knowledge for student to implement in hotel industry	
<b>Ex. No.</b>	<b>Program List</b>	
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.	

  
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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. Gujurat</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>	To Equip Students With Knowledge And Skills through Practical. To provide wide range of knowledge on different varieties of wine and related services offered by the F&B outlets.	

1. Matching food & wine
2. Wine Service: Taking Order, Presenting the bottle, opening the bottle.
3. Service of red wine.
4. Service of white wine.
5. Service of rose wine.
6. Service of Sherry, Port,.
7. Service of Madeira and Marsala.
8. Service of sparkling wine
9. Compiling a 6 course menu with wine suggestions.
10. Service of Tobacco (Cigars and Cigarettes).

<b>Code No</b> ****	<b>Subject</b> <b>PRACTICAL - BAKERY &amp; CONFECTIONERY</b>	<b>Semester No</b> <b>III</b>
<b>Objective</b>	To impart practical knowledge on various preparation of various Bakery and Confectionery Product	

**Yeast Goods**

1. Crisp crusted
2. Bread Soft crusted Bread
3. Sour dough white bread
4. Baba and Savarin
5. Brioche
6. Danish pastry Brioche
7. Croissants
8. Bread rolls
9. Bread loaf
10. Muffins
11. Dough nuts

**Types of pastes used in bakery**

1. Short crust, sweet crust, choux, puff pastry
2. Recipes for the above pastes
3. Custard Flan
4. Tarts and tartlets
5. Jam tart cream tart
6. Fruit Pies
7. Quiche
8. Mushroom tart and tartlets
9. Barquettes
10. Banana flan
11. Custard pie
12. Lemon and curd pie
13. Éclairs
14. Cream bun
15. Choux paste fritters
16. Profit rolls
17. Puff cases
18. Palmiers

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	<p><b>Multidisciplinary nature of environmental studies</b></p> <p>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.</p>	4
Unit II	<p><b>Ecosystems</b></p> <p>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)</p>	4
Unit III	<p><b>Biodiversity and its conservation</b></p> <p>Introduction – Definition - genetic, species and ecosystem diversity- Biodiversity at global, National and local levels- Inida 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.</p>	4
Unit IV	<p><b>Environmental Pollution and Social Issues</b></p> <p>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.</p>	4
Unit V	<p><b>Human Population and the Environment</b></p> <p>Population growth, variation among nations-Population explosion – Family Welfare Programme- Environment and human health- Role of Information Technology in Environment and human health.</p>	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", Clanderson Press Oxford (TB)
4. Cunningham, W.P. Cooper, T.H. Gorhani, E & Hepworth, M.T. "Environmental Encyclopedia", Jaico Publ. Noise, Mumbai.

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Code No.	Subject	Semester No.
16CHU16	<b>FOOD PRODUCTION &amp; PATISSERIE – IV</b>	<b>IV</b>
Objective	This course aims at developing basic awareness in oriental and continental cuisine required in the food production department.	
Unit	Topics	Hours
Unit – I	<b>International and oriental cuisines</b> Chinese, Srilankan, Thai cuisines and its Recipes. Ingredients and Equipments used in above cuisine, Common recipes and preparation method used. Menu for the above cuisine	10
Unit – II	<b>Japanese, Malaysian, Indonesian cuisine</b> Characteristics, ingredients and equipments used. Dishes with recipes and Menu for the above cuisine	9
Unit –III	<b>Italian, Russian, Mexican and Scandinavian cuisine</b> Characteristics, ingredients and equipments used. Dishes with recipes and Menu for the above cuisine	9
Unit – IV	<b>Spanish, Mediterranean, Greek and American cuisine</b> Characteristics, ingredients and equipments used. Dishes with recipes and Menu for the above cuisine	10
Unit – V	<b>Nouvelle cuisine</b> – Introduction and its founder Salient features – health foods/natural flavors/free from Starch. Eclectic and Fusion cuisine. Characteristics, Ingredients and equipments used. Dishes with recipes and Menu for the above cuisine	10

**Reference 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
- 4. Charmie Solomon: La rouse gastronomique - Asian cook book

Code No	Subject	Semester No
16CHU17	FOOD & BEVERAGE SERVICE- IV	IV
<b>Objective</b>	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
<b>Unit - I</b>	<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. Toasting- meaning, Toast and procedure for toast.	10
<b>Unit - II</b>	<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
<b>Unit - III</b>	<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
<b>Unit - IV</b>	<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
<b>Unit - V</b>	<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.
16CHU18	BAKERY & CONFECTIONERY - II	IV
Objective	To develop basic awareness on various technical skills required in the Bakery and Confectionery Department. To give comprehensive insight of the commodities required, their characteristics, uses and handling procedures	
Unit	Topic Description	Hours
Unit – I	<b>Pastry:</b> Meaning, types, recipe for Basic pastry dough Recipes for Short crust pastry, Sugar pastry, Suet Paste, Puff pastry and Choux pastry	7
Unit – II	<b>Pies:</b> Meaning, production of pies, rolling of pie dough. Recipe for fruit pie, fruit cream, chiffon <b>Tarts and tartlets:</b> Meaning, types, faults and procedure for making tarts. Recipe for Simple cakes tart, apple pie, chocolate tart, meringue, flan and savoury tarts	7
Unit – III	<b>Biscuits and cookies:</b> Meaning and its types Factors affecting the quality of biscuits/cookies Recipes for Piping, salted, atta, nut and chocolate biscuits. Meaning for Nankhatai, pineapple cookies, tricolor cookies, Swiss roll and its recipe .Recipe for chocolate cookies, plain round cookies, stuffed buns.	8
Unit – IV	<b>Chocolates:</b> Meaning, types, making, melting and cooking Recipe for stuff chocolates, white, milk and dark Chocolates. Recipe for toffees, boiled fudge, pulled sugar and brown sugar	7
Unit – V	<b>Storage</b> - confectionery product. Quality control of finished Products. Bread carving, jelly carving and sugar carving Ingredient and tools used in the bakery carving	7

**Reference 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.*
3. Rosy Levy Beranbaum, *The Baking Bible, John Wiley & Sons.*

Code No.	Subject	Semester No
16CHU19	ALLIED-TOURISM MANAGEMENT	IV
<b>Objective</b>	To acquire knowledge about tourism-types & growth of tourism industry To understand the components- barriers & motivations of tourism industry	
<b>Unit</b>	<b>Topics</b>	<b>Hours</b>
<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)-*

Code No.	Subject	Semester No
16CHU20	FRONT OFFICE OPERATIONS	IV
<b>Objective</b>	To acquire knowledge about front office and its functions. To understand the role of front office in hotel industry	
<b>Unit</b>	<b>Topics</b>	<b>Hours</b>
<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

**Reference books:**

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



Code No	Subject	Semester No
16CHU21	PRACTICAL - II FOOD PRODUCTION & PATISSERIE	III & IV
<b>Objective</b>	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>		

Code No	Subject	Semester No
16CHU23	PRACTICAL - BAKERY & CONFECTIONERY	III & IV
<b>Objective</b>	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	PRACTICAL - FRONT OFFICE OPERATIONS	IV
<b>Objective</b>	To learn about the procedures of front office department To understand the functions and operations of front office.	
<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. Force meat 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>Horsd'oeuvres:</b> Meaning, types, single and horsd'oeuvres 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 Mousse & 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:**

Ronald Kinton & Victor Ceserani, Hodder Starghton - Practical cookery

David Foskett, Victor Ceserani & Ronald Kinton, Hodder Starghton - The Theory of Catering

Krishna Arora - Theory of Catering-Frank brothers & company - Sixth Edition

Thangam E Philip -. Modern Cookery for trading and teaching Vol –I & II- Orient Longman

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>	To maximize the student's knowledge on marketing, purchasing and controlling the different types cost of food and beverage products.	
Unit	Topics	Hours
<b>Unit - I</b>	<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
<b>Unit - II</b>	<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
<b>Unit - III</b>	<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
<b>Unit - IV</b>	<b>Purchasing-</b> Introduction, purchasing procedure duties of purchasing manager selection of a supplier, receiving, storing, and issuing of food, stock taking, stock staking of beverages.	9
<b>Unit - V</b>	<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.



Code No.	Subject	Semester No
16CHU29	MAJOR ELECTIVE-I A) BANQUET KITCHEN	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 become professional in the industry.	
<b>Unit</b>	<b>Topics</b>	<b>Hours</b>
<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.*

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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. Flipppo, "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	MAJOR ELECTIVE-I B) BAR MANAGEMENT	V
<b>Objective</b>	To educate students on the complete Bar operation Procedures and beverage control systems followed in bar.	
Unit	Topics	Hours
<b>Unit- I</b>	<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
<b>Unit- II</b>	<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
<b>Unit- III</b>	<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
<b>Unit- IV</b>	<b>Cellar:</b> Introduction, location, temperatures, storage procedures, equipment required for beer storage, cellar inward book, bin card, ullage and breakage record, returns book, transfer book, stock book.	10
<b>Unit- V</b>	<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 Egeston Thomas - How to operate a successful Bar Publisher – John Wiley & Sons.
3. Bernard Davis & Hundberg & Sally Stone - Food & Beverage Management Publisher – Heinemann publications.



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Code No.	Subject	Semester No
16CHU30	PRACTICAL-III FOOD PRODUCTION & PATISSERIE	V
<b>Objective</b>	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. Force meat</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-doeuvres – 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>		

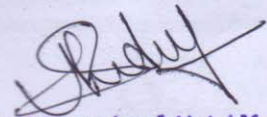


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Code No.	Subject	Semester No
16CHU32	PRACTICAL - BANQUET KITCHEN	V
Objective	To impart practical knowledge on various aspects of Mass Cooking Unit	
<p><b>A set of menu consisting of cold preparations given below must be compiled formulate 10 sets of menu consisting of 5 dishes from the following :</b></p> <ol style="list-style-type: none"><li>1. Soup</li><li>2. Pasta/Rice preparations</li><li>3. Roti</li><li>4. Fish preparations</li><li>5. Main course</li><li>6. Vegetable and</li><li>7. Sweet</li><li>8. Carving Station</li><li>9. Additional breakfast items</li><li>10. Plated lunch</li><li>11. Wedding Menu</li><li>12. Birthday Party Menu</li><li>13. Conference</li><li>14. Convention</li><li>15. Theme Dinner</li></ol>		



<b>Code No</b>	<b>Subject</b>	<b>Semester No</b>
16GSU005	PART - V - GENERAL AWARENESS	V
<b>Objective</b>	To gain knowledge on General awareness	
<b>Unit No</b>	<b>Topics</b>	
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
<b>Objective:</b> 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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