VIT®

Vellore Institute of Technology

(Deemed to be University under section 3 of UGC Act, 1956)

SCHOOL OF HOTEL AND TOURISM MANAGEMENT

B.Sc. Catering and Hotel Management

(B.Sc - BHM)

Curriculum

(*2018-2019 admitted students*)

VISION STATEMENT OF VELLORE INSTITUTE OF TECHNOLOGY

Transforming life through excellence in education and research.

MISSION STATEMENT OF VELLORE INSTITUTE OF TECHNOLOGY

World class Education: Excellence in education, grounded in ethics and critical thinking, for improvement of life.

Cutting edge Research: An innovation ecosystem to extend knowledge and solve critical problems.

Impactful People: Happy, accountable, caring and effective workforce and students.

Rewarding Co-creations: Active collaboration with national & international industries & universities for productivity and economic development.

Service to Society: Service to the region and world through knowledge and compassion.

VISION STATEMENT OF THE SCHOOL OF HOTEL AND TOURISM MANAGEMENT

We at the School of Hotel and Tourism Management strive hard to build the hospitality skills with sophistication among the students to lead in the hospitality industry, in turn making them employable, thus for marching towards glorious economy of our Nation.

MISSION STATEMENT OF THE SCHOOL OF HOTEL AND TOURISM MANAGEMENT

Our mission is to apply science and developing the art of hospitality among the students to fit globally in hospitality industry with confidence by providing quality education.

B. Sc. Catering and Hotel Management

PROGRAMME EDUCATIONAL OBJECTIVES (PEOs)

1. Excel in professional career and/or higher education by acquiring solid foundation in hospitality and tourism.

2. Apply knowledge of hospitality and tourism as well as core specialization to solve complex hotel management challenges.

3. Understand the fundamentals of the Hotel Industry, Commercial Kitchen operations, Front Office, Accommodation operation, Food & Beverage Service and the wines.

4. Exhibit professional and ethical standards, effective communication skills, teamwork spirit, multidisciplinary and trans-disciplinary approach for successful careers and to be able to compete globally, function as leaders, as entrepreneurs, and manage information efficiently and to engage in lifelong learning

B. Sc. Catering and Hotel Management

PROGRAMME OUTCOMES (POs)

PO_02: Having a clear understanding of the subject related concepts and of contemporary issues.

PO_06: Having problem solving ability- solving social issues and engineering problems.

PO_07: Having adaptive thinking and adaptability.

PO_08: Having a clear understanding of professional and ethical responsibility

PO_09: Having cross cultural competency exhibited by working in teams.

PO_10: Having a good working knowledge of communicating in English.

PO_12: Having interest in lifelong learning.

B. Sc. Catering and Hotel Management

ADDITIONAL PROGRAMME OUTCOMES (APOs)

APO_01: Having an ability to be socially intelligent with good SIQ (Social Intelligence Quotient) and EQ (Emotional Quotient).

APO_05: Having Virtual Collaborating ability.

APO_06: Having an ability to use the social media effectively for productive use.

APO_07: Having critical thinking and innovative skills.

APO_08: Having a good digital footprint.

B. Sc. Catering and Hotel Management

PROGRAMME SPECIFIC OUTCOMES (PSOs)

On completion of B. Sc. (Catering and Hotel Management) programme, graduates will be able to

- PSO1: Apply knowledge to find innovative solutions for hospitality problems.
- PSO2: Developing innovative processes, products, and technologies to meet the challenges in hospitality practices.
- PSO3: Exhibit leadership qualities and adapt to changing industrial settings.

B. Sc. Catering and Hotel Management

CREDIT STRUCTURE

Category-wise Credit distribution

Category	Credits
University Core (UC)	**33**
Programme Core (PC)	**48**
Programme Elective (PE)	**45**
University Elective (UE)	**06**
Bridge course (BC)	**-**
Total Credits	**132**

B. Sc. Catering and Hotel Management

DETAILED CURRICULUM

University Core

S. No.	Course Code	Course Title	L	T	P	J	C
1.	ENG1001	Basic English	0	0	4	0	2
2.	ENG1012	Communicative English	0	0	4	0	2
3.	STS	Soft Skills	0	0	0	0	5
4.	HUM1032	Ethics and Values	2	0	0	0	2
5.	BHM3098	Comprehensive Viva	0	0	0	0	2
6.	EXC	Extra Co - Curricular Basket	0	0	0	0	2
7.	CHY1003	Environmental Studies	3	0	0	0	3
8.	BHM2015	Hotel Accounts	2	0	2	0	3
9.	BHM3099	Industrial Exposure Training	0	0	0	0	12

B. Sc. Catering and Hotel Management

Programme Core

S. No.	Course Code	Course Title	L	T	P	J	C
1.	BHM1702	Foundation Course in Food Production	2	0	8	0	6
2.	BHM1005	Foundation Course in Food and Beverage Service	2	0	2	0	3
3.	BHM2001	Food Production	3	0	8	0	7
4.	BHM2002	Food and Beverage Service	2	0	2	0	3
5.	BHM2010	Quantity Food Production	2	0	4	4	5
6.	BHM2011	Beverage Services	2	0	4	4	5
7.	BHM3027	Advanced Food Production	2	0	4	4	5
8.	BHM2018	Food and Beverage Services Operations	2	0	4	4	5
9.	BHM3028	Advanced Food Production Operations	2	0	4	4	5
10.	BHM2013	Advanced Food and Beverage Services Operations	2	0	4	0	4

B. Sc. Catering and Hotel Management

Programme Elective

S. No.	Course Code	Course Title	L	T	P	J	C
1.	BHM1003	Foundation Course in Accommodation Operation	2	0	2	0	3
2.	BHM1004	Foundation course in Front Office	1	0	2	0	2
3.	BHM2003	Accommodation Operation	2	0	2	0	3
4.	BHM2004	Front Office	2	0	2	0	3
5.	BHM3022	Accommodation and Linen Operation	2	0	2	4	4
6.	BHM3023	Front Office Operations	2	0	2	4	4
7.	BHM2019	Accommodation Management	2	0	2	4	4
8.	BHM3024	Front Office Management	2	0	2	0	3
9.	BHM3029	Advanced Accommodation Management	2	0	2	0	3
10.	BHM3030	Advanced Front office Management	2	0	2	0	3
11.	BHM3018	Event Management	2	0	0	0	2
12.	BHM3025	Nutrition	2	0	0	4	3
13.	BHM3020	Food Safety and Hygiene	2	0	0	0	2
14.	BHM1007	Personality Development	2	0	0	0	2
15.	BHM3014	Human Resource Management	2	0	0	4	3
16.	BHM2016	Travel and Tourism	2	0	0	0	2
17.	BHM1008	Facility Planning	2	0	0	0	2
18.	BHM1001	Computer Applications	2	0	2	4	4
19.	BHM3015	Entrepreneurship Development	2	0	0	4	3
20.	BHM3026	Room Division Management	2	0	2	4	4

University Elective Baskets

S. No.	Course Code	Course Title	L	T	P	J	C
1.		Any course offered to B.Sc (Subject to CGPA Conditions) / B.Sc Programs	0	0	0	0	6

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CURRICULUM

CURICULLAM 2018-19

Credit Summary

S. No	Category	Credits
1.	**University Core**	**33**
2.	**University Elective**	**6**
3.	**Program Core**	**48**
4.	**Program Elective**	**45**
Total Credits		**132**

University Core

S. No	Course Code	Course Title	L	T	P	J	C	Pre Requisite	SLO

1.	ENG1001	Basic English	0	0	4	0	2	NIL	12,15,16
2.	ENG1012	Communicative English	0	0	4	0	2	Basic English	16,18
3.	STS	Soft Skills	0	0	0	0	5	NIL	
4.	HUM1032	Ethics and Values	2	0	0	0	2	NIL	2,10,11,12
5.	BHM3098	Comprehensive Viva	0	0	0	0	2	NIL	
6.	EXC	Extra Co - Curricular Basket	0	0	0	0	2	NIL	
7.	CHY1003	Environmental Studies	3	0	0	0	3	NIL	2,10,11
8.	BHM2015	Hotel Accounts	2	0	2	0	3	NIL	3,5
9.	BHM3099	Industrial Exposure Training	0	0	0	0	12	NIL	
						Total Credits	**33**		

University Elective

S. No	Course Code	Course Title	L	T	P	J	C	Pre Requisite	SLO
1.		Any course offered to B.Sc (Subject to CGPA Conditions) / B.Sc Programs	0	0	0	0	6	-	-
						Total Credits	**6**		

Programme Core

S. No	Course Code	Course Title	L	T	P	J	C	Pre Requisite	SLO

1.	BHM1702	Foundation Course in Food Production	2	0	8	0	6	NIL	2,10
2.	BHM1005	Foundation Course in Food and Beverage Service	2	0	2	0	3	NIL	2,3
3.	BHM2001	Food Production	3	0	8	0	7	NIL	2,10
4.	BHM2002	Food and Beverage Service	2	0	2	0	3	NIL	2,11
5.	BHM2010	Quantity Food Production	2	0	4	4	5	NIL	2,3
6.	BHM2011	Beverage Services	2	0	4	4	5	NIL	2,10
7.	BHM3027	Advanced Food Production	2	0	4	4	5	NIL	2,12
8.	BHM2018	Food and Beverage Services Operations	2	0	4	4	5	NIL	3,18
9.	BHM3028	Advanced Food Production Operations	2	0	4	4	5	NIL	10,11
10.	BHM2013	Advanced Food and Beverage Services Operations	2	0	4	0	4	NIL	11,13
							Total Credits	**48**	

Programme Elective

S. No	Course Code	Course Title	L	T	P	J	C	Pre Requisite	SLO

1.	BHM1003	Foundation Course in Accommodation Operation	2	0	2	0	3	NIL	2,10
2.	BHM1004	Foundation course in Front Office	1	0	2	0	2	NIL	2,3
3.	BHM2003	Accommodation Operation	2	0	2	0	3	NIL	2,11
4.	BHM2004	Front Office	2	0	2	0	3	NIL	2,11
5.	BHM3022	Accommodation and Linen Operation	2	0	2	4	4	NIL	11,18
6.	BHM3023	Front Office Operations	2	0	2	4	4	NIL	11,16
7.	BHM2019	Accommodation Management	2	0	2	4	4	NIL	12,13
8.	BHM3024	Front Office Management	2	0	2	0	3	NIL	10,16
9.	BHM3029	Advanced Accommodation Management	2	0	2	0	3	NIL	2,11
10.	BHM3030	Advanced Front office Management	2	0	2	0	3	NIL	11,16
11.	BHM3018	Event Management	2	0	0	0	2	NIL	2,3
12.	BHM3025	Nutrition	2	0	0	4	3	NIL	2,3
13.	BHM3020	Food Safety and Hygiene	2	0	0	0	2	NIL	2,3,10
14.	BHM1007	Personality Development	2	0	0	0	2	NIL	2,3,10
15.	BHM3014	Human Resource Management	2	0	0	4	3	NIL	3,10
16.	BHM2016	Travel and Tourism	2	0	0	0	2	NIL	3,10
17.	BHM1008	Facility Planning	2	0	0	0	2	NIL	2,11,12
18.	BHM1001	Computer Applications	2	0	2	4	4	NIL	2,3
19.	BHM3015	Entrepreneurship Development	2	0	0	4	3	NIL	2,3
20.	BHM3026	Room Division Management	2	0	2	4	4	NIL	2,11,13
Total Credits to be earned – 45									

University Elective

S. No	Course Code	Course Title	L	T	P	J	C	Pre Requisite	SLO

1.		Any course offered to B.Sc (Subject to CGPA Conditions) / B.Sc Programs	0	0	0	0	6	-	-
						Total Credits	**6**		

Programme Core

BHM1702	FOUNDATION COURSE IN FOOD PRODUCTION	L	T	P	J	C
		2	0	8	0	6
Pre-requisite	**NIL**	**Syllabus version**				
		2.0				

Course Objectives:

1. To acquaint organizational structure of Food production department.
2. To learn cooking techniques, classification of Vegetable, Pigments, Fruits, Fats and oils.
3. To familiarize with flour and bread making.

Expected Course Outcomes :

1. Familiarized with kitchen hierarchy, equipment's and handling procedures. M1,2
2. Identify raw materials, fruits and vegetables. M7
3. Know about different methods of cooking. M3,4
4. Can prepare stocks and sauces. M5
5. Bake bread and cookies. M6
6. Capable to re-use leftover food. M4

Student Learning Outcome (SLO):	**2,10**

Module:1	**Culinary history and introduction to cookery**	**5 hours**

Development of the culinary art from the middle ages to modern cookery, Levels of skills and experiences, Attitudes and behaviour in the kitchen, Personal Hygiene, Uniforms & protective clothing. Small &large and mechanical equipments used in kitchen and Safety procedure in handling equipment. Origin of modern cookery.

Module:2	**Hierarchy area of department and kitchen**	**5 hours**

Classical Brigade, Modern staffing in various category hotels, Roles of Executive Chef, Duties and responsibilities of various chefs and Co-operation with other departments.

Module:3	**Aim & Objective of Cooking Food**	**4 hours**

Aims and objectives of cooking food, Various textures, Various consistencies, Techniques used in pre-preparation, Techniques used in preparation and Principles of a balanced and a healthy diet. Classification of
Raising Agents, Role of Raising Agents, Actions and Reactions.

Module:4	**Methods of cooking food, Fats and Oils**	**4 hours**

Different methods of cooking, Rechauffe, Care and precautions to be taken and Selection of food for each type of cooking, Shortenings (Fats & Oils) – Role of Shortenings, Hydrogenation, Varieties of Shortenings, Advantages and Disadvantages of using various Shortenings. Modern methods of cooking – Sous-vide.

Module:5	**Stocks and Sauces**	**4 hours**

Definition of stock, Types of stock, Preparation of stock, Recipes, Storage of stocks and Uses of stocks, Classification of sauces, Recipes for mother sauces and its derivatives, Storage &precautions, Types of Thickening agents and Role of Thickening agents.

Module:6	**Bakery**	**3 hours**

Bakery: Organization, Equipments, Structure of wheat, Types of Wheat, Milling Process of Wheat, Types of Flour, Composition of Flour, Uses of Flour in Food Production, Characteristics of Good quality

flour, Bread Making Process. Importance of each ingredients in bread making. Different methods of bread making,		
Module:7	**Vegetable, fruits and egg cookery, Salads and dressings.**	**3 hours**
Introduction & **C**lassification of vegetables, pigment and colour changes, cuts of vegetables, Effects of heat on vegetables, Classification of fruits, and its uses. **Egg cookery :** Structure of an egg, Selection of egg, Uses of egg in cookery **Salads**: Classification and dressings.		
Module:8	**lecture by Industry expert**	**2 hours**
	Total Lecture Hours	**30 hours**

Text Book(s)	
1.	Krishna Arora, Theory of cookery, Frank Bros &Co, Reprinted 2011
2.	Gissle & Wayne, Professional Baking, Wiley Publishers, 2012
Reference Books	
1.	David Foskett, Practical Cookery, Hodder Education,13th edition , 2015
2.	Thangam E. Philip, Modern Cookery Vol-I &Vol-II , Orient Black Swan, 6th Edition, Reprinted 2013

List of Challenging Experiments		
At the end of the experiments, students will be able to cut vegetables, preparing stocks, sauces, soups, baking breads and cookies confidently.		
1.	Identification of equipments and its uses.	4 hours
2.	Identification of raw materials – (Indian / Continental) Kitchen etiquettes and hygiene.	4 hours
3.	Knife – Parts, Types and handling procedures	4 hours
4.	Cuts of vegetables	4 hours
5.	Various methods of cooking	6 hours
6.	Types of stock	4 hours
7.	Preparation of white and brown stock	8 hours
8.	Preparation of mother sauces and its derivatives	6 hours
9.	Egg cookery preparation and variety (boiled - soft and hard, fried(sunny side up, single fried, double fried egg) poached, scrambled, omelette, (plain, stuffed, Spanish).Encocote (Oeuf Benedictine.)	8 hours
10.	Simple salads (cole slaw, potato, beetroot, green and fruit salad.	4 hours
11.	Simple cookies(demonstration and preparation of Nankhatai, Melting moments, Chocó chip cookies, Vanilla cookies and short breads	4 hours
12.	Bread making: demonstration and preparation of White bread, Brown bread, Bread rolls, French bread and Brioche	4 hours
	Total	**60 hours**

Mode of evaluation: Assignments, Mini projects and conducting practical exam.			
Recommended by Board of Studies	16-08-2017		
Approved by Academic Council	No.46	Date	24-08-2017

BHM1005	FOUNDATION COURSE IN FOOD AND BEVERAGE SERVICE	L	T	P	J	C
		2	0	2	0	3
Pre-requisite	**NIL**	**Syllabus version**				
		1.0				

Course Objectives:

1. To familiarize organization structure
2. To gain information in F & B areas and service equipments
3. To acquire the service procedure and non-alcoholic beverages.

Expected Course Outcomes :

1. Gain information on hotel industry and its growth M1
2. Recognize the origins and development of food service in hotels.
3. To know service equipments handled by service person M5
4. Identify staffing methods in service department. M2
5. Realize different service and ancillary areas that are existing in hotels. M3, M4
6. To differentiate non-alcoholic beverages. M6,M7

Student Learning Outcome (SLO):	**2, 3**

Module:1	**The Hotel and Catering Industry**	**4 hours**

Introduction to the Hotel Industry and Growth of the hotel Industry in India, Types of F&B operations, Classification of Commercial, Residential/Non-residential, Philanthropic / Welfare Catering – Industrial/Institutional/Transport.

Module:2	**Department Organization and Staffing**	**4 hours**

Organization of F&B department of a hotel(Star categories), Principal staff of various types of F&B operations, French terms related to F&B staff, Duties& responsibilities of F&B staff, Attributes of a waiter, Butler service Concept, Inter-departmental relationships.

Module:3	**Food Service Areas (F&B Outlets)**	**4 hours**

Specialty Restaurants, Coffee Shop, IRD – In room dinning, Cafeteria, Fast Food (Quick Service Restaurants) Banquets, Bar, Lobby Lounge, Pastry shop, Discotheque.

Module:4	**Ancillary Areas**	**4 hours**

Still Room, Pantry, Silver / Plate Room, Store, Cellar, Linen room, Kitchen stewarding (Scullery).

Module:5	**F & B Service Equipments**	**4 hours**

Cutlery, Crockery, Glassware, Flatware, Hollowware, Special Equipments used in F&B Service, French Term Related with Equipments.

Module:6	**Non-Alcoholic Beverages**	**4 hours**

Classification of Non-alcoholic beverages (Nourishing, Stimulating and Refreshing beverages)
Tea (Origin, Manufacture, Types, Brands, Varieties- Ice tea, Lemon tea, Oolong tea, Masala tea etc).

Module:7	**Coffee**	**4 hours**

Coffee (Origin, Manufacture, Types, Brands, Varieties- Espresso, Cappuccino, Cold coffee etc.)
Juices and Soft Drinks, Cocoa & Malted Beverages (Origin &Manufacture).

Module:8	**Lecture by Industry expert**	**2 hours**

	Total Lecture Hours	**30 hours**
Text Book(s)		
1.	R.Singaravelavan, Basic F & B Service, Oxford University press, 2012	
Reference Books		
1.	D.R. Lillicrap, John A. Cousins, and Suzanne Weekes, Food and Beverage Service for Levels 1 and 2. Hodder Publisher, 2014	
2.	R. Singaravelavan , Food and Beverage Services, Oxford University Press 2012	
List of Challenging Experiments (Indicative)		
At the end of the experiment, Students can execute food and non-alcoholic beverage service efficiently.		
1.	Food Service areas– Induction Profile of the areas	6 hours
2.	Ancillary F&B Service areas– Induction & Profile of the areas	6 Hours
3.	Familiarization of F&B Service equipment	6 Hours
4.	Care & Maintenance of F&B Service equipment	6 Hours
5.	Cleaning / polishing of , PNS items by: - Plate Powder method Polivit method, Silver Dip method Burnishing Machine	6 Hours
6.	Holding Service Spoon& Fork Task-Carrying a Tray / Salver Laying a Table Cloth, Changing a Table Cloth during service, Placing meal plates &Clearing soiled plates. Stocking Sideboard Service of Water, Using Service Plate & Crumbing Down Task-Napkin Folds Changing dirty ashtray Cleaning &polishing glassware	8 Hours
7.	Tea–Preparation & Service	6 Hours
8.	Coffee- Preparation &Service	4 Hours
9.	Juices &Soft Drinks-Preparation &Service Mocktails, Juices, Soft drinks, Mineral water, Tonic water	6 Hours
10.	Cocoa &Malted Beverages–Preparation &Service	6 Hours
	Total laboratory hours	**60 hours**
Mode of evaluation: Assignments, Mini projects and conducting practical exam.		

Recommended by Board of Studies	16-08-2017		
Approved by Academic Council	No.46	Date	24-08-2017

BHM2001	FOOD PRODUCTION	L	T	P	J	C
		3	0	8	0	7
Pre-requisite	**NIL**	**Syllabus version**				
		1.1				

Course Objectives:

1. Recognize different sections in food production department and its functions.
2. Students will learn the basic knowledge on stocks, sauces, soups, dairy products and meat preparations.
3. Identify and utilization of various raw materials used in the kitchen.

Expected Course Outcomes :

1. Analyze the kitchen layout M1
2. Familiarize to prepare Sauces and Soups.M2
3. To know how to select a fish and cuts of meat.M3
4. Acquire information cereals, pulses and dairy products. M4
5. Acquire information on Indian cuisine and basic culinary terms.M5,M6
6. Familiarize basic pastries.M7

Student Learning Outcome (SLO):	**2,10**

Module 1	**Kitchen layout and storage**	**2 hours**

Layout of receiving areas. Layout of service and wash up, Butchery, Commissary, Hot kitchen, Garde Manger, Pantry, Halwai, Bakery and Confectionery. The classical and new kitchen brigade, duties and responsibilities. Job description of the kitchen personnel. Refrigeration, storage temperature, storage racks, hand tools, uses, maintenance.

Module 2	**Soups and Sauces**	**3 hours**

Classification of soups with examples, (Recipes of Broths, Bouillon. Puree, Cream, Veloute, Chowder, Bisque, Consommé) its garnishes, Cold soups, International soups with origin, Garnishes and accompaniments, Convenience soups, Derivatives of mother sauces. Contemporary & Proprietary sauces.

Module 3	**Meat and Fish Cookery**	**5 hours**

Introduction to meat cookery. Cuts of beef/veal, lamb/mutton and pork. Variety meats (offal's), Poultry, Fish – Introduction, Classification with examples, Cuts of fish, Selection of fish and shellfish Cooking of fish.

Module: 4	**Rice, Cereals, Pulses and Dairy products**	**5 hours**

Introduction, Classification and identification of rice, Varieties of rice and other cereals, Cooking of rice, cereals and pulses, small grains, Sugar cookery, Basic commodities: Milk, types of milk, composition of milk, cream, (Single cream, Double cream, Sour cream, whipped cream, non-diary cream and clotted cream, classification of cheese, types of cheese with origin, types of butter.

Module 5	**Basic Indian Cookery**	**5 hours**

History of Indian Cookery- Characteristics and Regional differences. Religious influences. -Introduction to Indian Spices .Role of spices in Indian cookery, Hindi equivalent names of spices, Masalas-Blending of spices, Different Masalas used in Indian cookery.

Module 6	**Culinary Terms**	**4 hours**

List of culinary (common and basic) terms, Explanation with examples and Western and Indian Culinary

Terms		
Module 7	**Pastry**	**4 hours**
Types of pastry: Short crust pastry, Choux pastry, Puff pastry, Danish pastry, Phyllo pastry. Care to be taken while preparing pastry. Recipes and methods of preparations. Uses of each pastry with baking temperature		
Module:8	**lecture by Industry expert**	**2 hours**
	Total Lecture Hours	**30 hours**
Text Book(s)		
1.	Krishna Arora, Theory of cookery, Frank Bros & Co, Reprinted 2011	
2.	Gisslen & Wayne, Professional Baking, Wiley Publishers, 2012	
Reference Books		
1.	David Foskett, Practical Cookery, Hodder Education, 13th edition , 2015	
2.	Thangam E. Philip, Modern Cookery Vol-I &Vol-II , Orient Black Swan, 6th Edition, Reprinted 2013	
List of Challenging Experiments (Indicative)		
At the end of the experiments, students will be familiarized with Continental cuisine.		
1.	Menu 1 Cream of tomato soup, Chicken in supreme sauce, Parsley potatoes, Sauté vegetables, Honeycomb mould.	4 hours
2.	Menu 2: Potage St, Germaine, Fish Meniere, French fries, Vichy carrot, Caramel custard.	4 hours
3.	Menu 3: Cream of Veg soup, Fish Colbert, Turned vegetables, bread and butter pudding.	4 hours
4.	Menu 4: Consommé julienne, Pepper steak, Baked potatoes, Haricot verte, Coffee bavarois.	4 hours
5.	Menu 5: Consomméroyale, Roast chicken, Roast potatoes, Albert pudding.	4 hours
6.	Menu6: Roast pumpkin soup, Cauliflower au gratin, Chocolate parfait.	4 hours
7.	Menu 7: Gazpacho, Shepherd's pie, Crème bruelle.	4 hours
8.	Menu 8: Nicoise salad, Irish stew, Riz pilaf, Diplomat pudding.	4 hours
9.	Menu 9: Russian salad, fish alaorly, Potato Lyonnais, Strawberry mousse.	4 hours
10.	Menu10: Waldrofsalad, Fish and chips, Christmas pudding.	4 hours
11.	Menu11: Oeuf farci, fish Veronique, Pommes duchess, Banana custard.	4 hours
12.	Menu12; Steamed rice, dal tadka, Potato masala, Semiyapayasam.	4 hours
13.	Menu13: Jeerapulao, Chapatti/Phulka, Aloo mutter , Soojikahalwa.	4 hours
14.	Menu14: Demonstration :Various types of pastry, short crust pastry, Puff pastry, Danish pastry, Choux pastry and Phyllo pastry	4 hours
15.	Menu15: Jam tarts, Palmiers, Creamhorns, Eclairs, Profiteroles. Puffs, Doughnuts, Croissants.	4 hours
	Total Hours	**60 hours**

Mode of evaluation: Assignments, Mini projects and conducting practical exam.			
Recommended by Board of Studies	16-08-2017		
Approved by Academic Council	No.46	Date	24-08-2017

BHM2002	FOOD AND BEVERAGE SERVICE	L	T	P	J	C
		2	0	2	0	3
Pre-requisite	**NIL**	**Syllabus version**				
		1.0				

Course Objectives:

1. To gain information on types of menu, planning of menu and types of food services
2. To familiarize control systems
3. To acquire information of tobacco

Expected Course Outcomes :

1. Define accompaniments for special food items M2
2. Familiarizing French terminologies related to food M1,M3
3. Practice Menu Planning techniques and cover laying.M2
4. Acquire the skill of different types of services.M4
5. Learn billing procedure in hotels and basic sales control system.M5,M6
6. Acquire tobacco manufacturing process, storage and service M7

Student Learning Outcome (SLO):	**2,11**

Module:1	**Menu**	**4 hours**
Origin of Menu, French names of dishes (Vegetable, Egg, Chicken, Fish, Beef, Pork, Duck and Turkey) Courses of French Classical menu, Examples from each course.		
Module:2	**Menu Planning**	**4 hours**
Objectives of Menu planning, Principles and constraints of menu planning, Types of Menu, Types of Meals - Early Morning Tea, Breakfast (English, American Continental, Indian) Brunch, Lunch, High Tea, Dinner and Supper, Sequence of menu, Cover for each course, Accompaniments.		
Module:3	**Preparation for service**	**4 hours**
Mise-en-Scene, Mise- en- Place and Specifications of table, chair and linen.		
Module:4	**Types of food service**	**4 hours**
Silver service, Pre-plated service, Cafeteria service, Room service, Buffet service, Gueridon service, Trolley Service and Lounge service.		
Module:5	**Sale control system**	**4 hours**
KOT/Bill Control System (Manual), Triplicate Checking System, Duplicate Checking System, Single Order Sheet, QR code, Note Pad Tab.		
Module:6	**Billing**	**4 hours**
Quick Service billing, Customer Bill, Making bill, Cash handling equipment, Record keeping (Restaurant Cashier), Petty Cash, and POS (Point of Sale).		
Module:7	**Tobacco**	**4 hours**
Tobacco (Cigars & Cigarettes), Parts of Cigar, Types, Processing of Cigars, care and Storage, Services sequence, Domestic and International Brands.		
Module:8	**lecture by Industry expert**	**2 hours**
	Total Lecture Hours	**30 hours**

Text Book(s)			
1.	D.R. Lillicrap and John A. Cousins , Food and Beverage Service, 9th Edition, Hodder publishers, 2011		
Reference Books			
1.	D.R. Lillicrap, John A. Cousins, Suzanne Weekes, Food and Beverage Service for Levels 1 & 2 Hodder Publishers, 2011		
2.	R. Singaravelavan , Food and Beverage Services, 9th Edition , Oxford university press, 2012		
List of Challenging Experiments (Indicative)			
At the end of experiments, students will learn the types of menu, Service procedure, handling complaints, Setting of trays and French terminologies.			
1.	**Table exhibits/ layouts & service** A La Carte Cover, Table d' Hote Cover, Cover set up - English Breakfast, American Breakfast , Continental Breakfast, Indian Breakfast, Afternoon Tea Cover/High Tea Cover.		10 hours
2.	**Tray/trolley set-up & service** Room Service Tray Setup (Breakfast, Tea, Coffee, other Beverages, Lunch and Dinner) Room Service Trolley Setup.		6 hours
3.	**Procedure for service** Taking Guest Reservations, Receiving & Seating of Guests, Order taking & Recording, Order processing (passing orders to the kitchen), Sequence of service, Presentation of Bill, Bill settlement, Presenting& collecting Guest comment cards , Bidding Farewell to Guests.		15 hours
4.	**Social Skills** Handling Guest Complaints, Telephone manners, Dining & Service etiquettes		6 hours
5.	**Classical Hors d' oeuvre (Cover, Accompaniments & Service)** Oysters, Caviar, Smoked Salmon, Pate de Foie Gras, Snails, Melon, Grapefruit, asparagus, cheese, dessert (Fresh Fruit & Nuts).		15 hours
6.	**Restaurant French Terminology** Restaurant Vocabulary (English & French), Greeting& Seating Guests, French related to taking order & description of French menu in English.		6 hours
7.	**Lecture by Industry expert**		2 hours
		Total Laboratory Hours	**60 hours**
Mode of evaluation: Assignments, Mini projects and conducting practical exam.			
Recommended by Board of Studies	16-08-2017		
Approved by Academic Council	No.46	Date	24-08-2017

BHM2010	QUANTITY FOOD PRODUCTION	L	T	P	J	C
		2	0	4	4	5
Pre-requisite	**NIL**	**Syllabus version**				
		2.0				

Course Objectives:

1. Analyse the usage of various kitchen utensils and equipments.
2. Demonstrate the preparation methods of regional cuisine.
3. Developing the ability on Purchasing, Planning and indenting skills.

Expected Course Outcomes :

1. Assist as budding chef in volume kitchen. M 2
2. Acquire Information on bulk kitchen equipments M 1
3. Familiarisation in Indian cuisine M 4,5,6,7
4. To know the volume catering establishments. M 2
5. Ability to make purchase indent for quantity menus. M 3
6. Aware of the history of regional Indian cuisine. M 4,5,6,7

Student Learning Outcome (SLO):	**2,3**

Module:1	**Quantity Kitchen Equipments**	**5 hours**

Introduction to equipment. Uses in volume cookery .Selection of kitchen equipment. Types of metals used in kitchen equipments. Equipments required for volume production. Care and maintenance of equipments. Modern development in equipment manufacturing.

Module:2	**Types of Volume Catering Establishments**	**5 hours**

Institutional and industrial catering: Comparison between commercial establishment and institutional establishment. Types of industrial and institutional establishment .hospital catering, HACCP, Off premises catering, Airline catering, Railway catering, and marine catering. Planning menus for industrial workers, Airline, Railways, cruise liners, theme dinners, and hostels.

Module:3	**Purchasing, Planning, and indenting for volume catering.**	**4 hours**

Principles of indenting for volume feeding .Purchase systems and specification. Storage for bulk, .Types of storerooms, Inventory control in stores, Control procedures to check pilferages and spoilage, Portion sizes for volume feeding, modifying recipes for volume catering, challenges of volume catering.
Basic principles of quantity kitchen lay out, Optimum utilization of space for volume catering, common kitchen setups, Selection of equipments, Staffing and resourcing. Process of recruitment.
Menu planning: principles of menu planning, food cost, factors affecting food cost, portion control and devices, standard recipe.

Module:4	**Rajasthani and Parsi Cuisine**	**4 hours**

Geographical location, Historical background, Local availability Ingredients used, Special equipments used, Staple diets, Specialty cuisine for festivals and occasions, Specialty dishes of the above.
Maharashtra and Punjabi Cuisine:
Geographical location, Historical background, Local availability Ingredients used, Special equipments used, Staple diets, Specialty cuisine for festivals and occasions, Specialty dishes of the above. Factors affecting eating habits in different parts of the country.

Module:5	**Uttar Pradesh and Awadhi Cuisine**	**4 hours**

Geographical location, Historical background, Local availability Ingredients used, Special equipments used, Staple diets, Specialty cuisine for festivals and occasions, Specialty dishes of the above.

Module:6	**Bengali, Kashmiri and Goan cuisine**	**3 hours**
Geographical location, Historical background, Local availability Ingredients used, Special equipments used, Staple diets, Specialty cuisine for festivals and occasions, Specialty dishes of the above.		
Module:7	**South Indian Cuisine (Tamil Nadu, Kerala, Andhra Pradesh, and Karnataka.)**	**3 hours**
Geographical location, Historical background, Local availability Ingredients used, Special equipments used, Staple diets, Specialty cuisine for festivals and occasions, Specialty dishes of the above. **INDIAN DESSERTS:** Origin and history of Indian sweets, ingredients used in Indian sweets, sweeteners used in Indian sweets. Any ten variety of South and North Indian sweets recipes.		
Module:8	**lecture by Industry expert**	**2 hours**
	Total Lecture Hours	**30 hours**

Text Book(s)	
1.	Theory Of Cookery By Krishna Arora, First Published On 1992.Reprinted On 2015. Modern Cookery By Thangam E Philip, Printed At Yash Printo Graphics Noida.
Reference Books	
1.	Quantity Food Production Operation and Indian Cuisine ByParvinder S. Bali, Published By Oxford Indian Press. First Published On 2011, Seventh Impression On 2015.

List of Challenging Experiments (Indicative)		
At the end of the experiments, students will be familiarized with Continental cuisine.		
1.	Menu 1: **Tamil Nadu** Steamed Rice, Sambar, Rasam, Kootu, Porial, Appalam, Payasam	4 Hours
2.	Menu 2 : Variety Rice, Potato Chops, Onion Pakoda, Kesari	4 Hours
3.	Menu: 3: Steamed Rice, Chicken Chettinad,Vendakkai Pulimandi, KavuniArisi.	4 Hours
4.	Menu 4: **Kerala** Red Rice, Ollan, Kallan, Erruserry,Veg Porial ,Paal Adai Pradhaman	4 Hours
5.	Menu 5: Nei Choru, Malabar Chicken, Meen Moily,Veg Ishtew, Nendram Hulwa.	4 Hours
6.	Menu 6: **Karnataka** Akki Roty, Mangalore Buns,Potato Saagu, Bhajille Ghassi, Bissibelle Bhaath, Dharwad Peda.	4 Hours
7.	Menu 7: Basic Indian Gravies Demo.	4 Hours
8.	Menu 8:**Goan** Goan Coconut Pulao,Veg Xacouti, Mutton Vindaloo, Alle Delle.	4 Hours
9.	Menu 9:**Indian Breakfast** Rawa Uppuma, Poori, Potato Masala, Potato Bhajji, Moong Dal Hulwa	4 Hours
10.	Menu 10:**Maharashtra** Masala Bhaath, Mutton/Veg Kolhapuri, Kosambri, MasalaPoori, Sweet Boli.	4 Hours
11.	Menu 11: **Andhra** Hyderabdi Chicken/Veg Biriyani, Onion Raitha, Bagara Bainjan, Khubani Ka Meeta.	4 Hours
12.	Menu 12 Sofyani Biriyani, Methi Murgh, Tomato Kut, Double Ka Meetha.	4 Hours

13.	Menu 13:**Kashmiri** Kashmiri Pulao, Mutton Rogan Josh, Dum Aloo, Kongeh Phirni.	4 Hours
14.	Menu14:**Awadhi** YakhniPulao, Mughlai Paratha, Badin Jaan, Kulfi With Falooda.	4 Hours
15.	Menu15: Punjabi Bhaturas, Chole Masala, Jeera Pulao, Rajma Dhal, Phirni	4 Hours
	Total Hours	**60 hours**

Recommended by Board of Studies	16-08-2017		
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BHM2011	BEVERAGE SERVICE	L	T	P	J	C
		2	0	4	4	5
Pre-requisite	**NIL**	**Syllabus version**				
		1.0				

Course Objectives:

1. To gain a foundation of different alcoholic beverages with their production process and service
2. To make students to understand the classification of wine, its production process, to recognize new and old world wines, wine terminologies and brand names
3. To explore how distillation process is happening in various spirits

Expected Course Outcomes :

1. Recognize the classification and production of various alcoholic beveragesM1
2. Identify the bar equipments and different types of bar M2
3. Categorize the classification of wines and its production processM3
4. To know the production process of beer M4
5. Analyze the various distillation process and ascertain the various spiritsM5
6. Acquire the information on aperitifs, bitters and liqueurs. M6,7

Student Learning Outcome (SLO):	**2,10**

Module:1	**Alcoholic Beverage**	**5 hours**

Introduction and definition
Production of Alcohol, fermentation & distillation process, Classification

Module:2	**Bar & Dispense Bar**	**5 hours**

Bar, Introduction and definition, Types of bar, Bar layout , Bar stock - alcohol & non-alcoholic beverages, bar equipment, bar glassware's, Functions of Bar & Dispense bar

Module:3	**Wines**	**3 hours**

Definition & History, classification of wines and its production process, wine production countries world, wines (new/old) wine laws grape varieties,productionandbrandnames,storageofwines,wineterminology (English & French).

Module:4	**Beer**	**5 hours**

Introduction & definition, types of Beer, Production of Beer, Storage. Indian / International Brand names.

Module:5	**Spirits**	**3 hours**

Introduction & definition, Production of spirit - Pot-still method, Patent still method, Production of : - Whisky, Rum, Brandy, vodka, Tequila, Different proof of spirits, Indian & International brand names

Module:6	**Aperitifs**	**3 hours**

Introduction and Definition, Types of Aperitifs, Vermouth (Definition, Types & Brand names) Bitters (Definition, Types & Brands names)

Module:7	**Liqueurs**	**4 hours**

Definition Production of liqueurs, Broad categories of Liqueur (Herbs , citrus , fruits , eggs)
Name, Flavor, Spirit base & Country of popular liqueurs.

Module:8	**Lecture by Industry expert**	**2 hours**
	Total Lecture Hours	**30 hours**

List of Experiments

1.	**DISPENSE BAR – ORGANIZING MISE-EN-PLACE** Task-01 Wine service equipment Task-02 Beer service equipment Task-03 Cocktail bar equipment Task-04 Liqueur / Wine Trolley Task-05 Bar stock- alcoholic & non-alcoholic beverages Task-06 Bar accompaniments & garnishes Task-07 Bar accessories & disposables	10 Hours
2.	**SERVICE OF WINES** Task-01 Serve of Red Wine Task-02 Service of White/Rose Wine Task-03 Service of Sparkling Wines Task-04 Service of Fortified Wines Task-05 Service of Aromatized Wines Task-06 Service of Cider, Perry & Sake	10 Hours
3.	**SERVICE OF APERITIFS** Task-01 Service of Bitters Task-02 Service of Vermouth	8 Hours
4.	**SERVICE OF BEER** Task-01 Service of Bottled & Canned Beers Task-02 Service of Draught Beers	8 Hours
5.	**SERVICE OF SPIRITS** Whiskey / Vodka / Rum / Gin / Brandy / Tequila Service styles – neat/on-the-rocks/with appropriate mixtures	8 Hours
6.	**SERVICE OF LIQUEURS** Service styles – neat/on-the-rocks/with cream/en frappe Service from the Bar Service from the Liqueur Trolley	8 Hours
7.	**WINE & DRINKS LIST** Task-01 Wine Bar Task-02 Beer Bar Task-03 Cocktail Bar	6 Hours
8.	**DEMONSTRATION BY EXPERTS**	2 Hours
	Total Lecture hours	**60 hours**

Mode: Use of technology in teaching, lecture by experts.

Evaluation: Written examinations, assignments & J Component :

Reference Books:

Food and Beverage Service by R.Singaravelavan: 2nd edition 2016

Food and Beverage Service by John cousins , Dennis Lillicrap , Suzanneekesr ; 9th edition -2014

Food and Beverage Service by Sudhir Andrews ; 3rd edition -2013 Food and Beverage Service by Bobby George ;2005

Food and Beverage Management by Bernard Davis , Andrew lock hood , sally stone ; 3rd edition, reprinted in 2005

Recommended by Board of Studies	16-08-2017		
Approved by Academic Council	No.46	Date	24-08-2017

BHM3027	ADVANCE FOOD PRODUCTION	L	T	P	J	C
		2	0	4	4	5
Pre-requisite	**NIL**	**Syllabus version**				
		1.0				

Course Objectives:

1. Acquire basic stint on larder kitchen
2. Familiarize with the meaning and types of chaudfroid
3. Storage of meat in larder kitchen.

Expected Course Outcomes :

1. Familiarise in larder kitchen M1
2. Analyse the storage of meat and larder control M2
3. Prepare cold cuts and forcemeats M3,5
4. To Enhance on brines, marinades and charcuterie.M4
5. To prepare sandwiches with its stuffing.M6
6. To make Garnishes.M7

Student Learning Outcome (SLO):	**2,12**

Module:1	**Larder**	**5 hours**

Introduction to Larder Work, Definition, and layout of larder with equipment and various sections.

Module:2	**Storage of Meat and Larder Control**	**5 hours**

Common terms used in larder and larder control, Essential of larder control, Importance of larder control, devising larder control systems, Liaison with other department, duties and responsibilities of larder chef, Function of larder, Hierarchy of larder chef, section of larder. Preparing food for storage, principles of Storage of raw meat, poultry, fish, dairy products, eggs, fruits, vegetables. Storing cooked food.

Module:3	**Charcuterie**	**4 hours**

Sausage, Introduction to charcuterie, sausage and varieties, casings type and varieties, filling types and varieties, Additives and preservatives, forcemeat, types of forcemeats, preparation of forcemeats, uses of forcemeats. Chaud froid: meaning, making of chaud froid, uses of chaud froid.

Module:4	**Brines, Cures And Marinates**	**4 hours**

Types of brine, Preparation of brine, Methods of curing, types of marinade, uses of marinade, differences between brines, cure, and marinates. Cuts of ham, bacon, and gammon, differences between ham, bacon, and gammon, processing of ham and bacon, green bacon. Galantines: making of galantine, types of galantine, ballotines, types of pate, pate de foiegras, commercial pate and pate mason, truffle source, cultivation, and uses and types of truffle.
Aspic jelly: definition of aspic jelly, differences between the two, making of aspic, uses of aspic and jelly.

Module:5	**Mousse And Mousseline**	**4 hours**

Types of mousse, preparation of mousse, preparation of mousseline, differences between mousse and mousseline, Quenelles, parfaits, and roulade, and its preparations.

Module:6	**Sandwiches**	**3 hours**

Parts of sandwiches, types of filling, spreads and garnishes, types of sandwiches, making of sandwiches, storing of sandwiches.

Module:7	**Appetizers And Garnishes**	**3 hours**
Classification of appetizers, examples of appetizers, historic importance of garnishes, explanation of different garnishes.		
Module:8	**Lecture by Industry expert**	**2 hours**
	Total Lecture Hours	**30 hours**

Text Book(s)	
1.	Theory Of Cookery By Krishna Arora Published On 1992.Reprinted On 2015.
Reference Books	
1.	De Certeau, Michel. The Practice of Everyday Life: Living and cooking. 2011Volume 2. Vol. 2. U of Minnesota Press
2.	Kinton, Ronald, Victor Ceserani, and David Foskett. The theory of catering. E. Arnold, 2011, Oxford Press.
3.	Fuller, John. Chef's manual of kitchen management, 2013. Batsford Press

List of Challenging Experiments		
At the end of the experiments, students will be familiarized with Continental cuisine.		
1.	Menu:1 Consommé Carmen, Poulet sauté Chasseur, pommes Lorette, Crepe Suzette.	4 hours
2.	Menu :2 Crème de Dubarry, Darne de salmon grille, sauce Palouse, pommes fondant, strawberry soufflé.	4 hours
3.	Menu:3 Bisque de crevettes, Escalope de Veau, Pommes Batailles, Epinard Au gratin, Chocolate Mousse.	4 hours
4.	Menu:4 Veloute dame blanche, Cote de Pork, Pommes de Terre, Carrot glaze, Crème Brulee.	4 hours
5.	Menu;5 Cabbage Chowder, Pouletalarex, pommes margauises, Ratatouille, Banana flambé.	4 hours
6.	Menu;6 Barquettesassorties, Boeuf Stroganoff, pommes persilles, Riz Pilaf, floating island.	4 hours
7.	Menu;7 Duchesse Nantua, Poulet sauté Maryland, Potatoes croquettes, Banana fritters, Corn Gallots, Baked Alaska.	4 hours
8.	Menu:8 White bread, brioche, babaaurum, softrolls,	4 hours
9.	Demo on ballontine, gallontine .	4 hours
10.	Harlequin bread, foccasia, ciabetta.	4 hours
11.	Black forest gateaux, chocolate brownie.	4 hours
12.	French bread, garlic rolls	4 hours
13.	Demo on pate, roulade	4 hours
14.	Demo on terrine, quenelles	4 hours
15.	Demo on ballotines, aspic jelly	4 hours
	Total Hours	**60 hours**

Recommended by Board of Studies	16-08-2017		
Approved by Academic Council	No.46	Date	24-08-2017

BHM2018	FOOD AND BEVERAGE SERVICE OPERATIONS	L	T	P	J	C
		2	0	4	4	5
Pre-requisite	**NIL**	**Syllabus version**				
		2.0				

Course Objectives:

1. Prepare students to meet the challenges of functional catering, specialized service.
2. Acquires information about the suppliers and manufacturers,
3. Familiarize planning and operating in F & B outlets.

Expected Course Outcomes :

1. Make a layout of food and beverage outlet.M1
2. Undertake formal and informal banquets.M2
3. To run buffet Catering and analyse menu engineering.M3,6
4. To operate Gueridon service.M4
5. Analyse the importance of kitchen stewarding function. M5
6. Information about current suppliers and manufactures in market.M7

Student Learning Outcome (SLO):	**3,18**

Module:1	**Planning and Operating Various F & b Outlets**	**4 hours**

A. Physical layout of functional and ancillary areas
B. Objective of a good layout
C. Steps in planning
D. Factors to be considered while planning
E. Calculating space requirement
F. Various set ups for seating
G. Planning staff requirement
H. Suppliers & manufacturers
I. Approximate cost
J. Planning Décor, furnishing fixture etc.

Module:2	**Function Catering**	**4 hours**

A. History, Types, Organization of Banquet department, Duties & responsibilities, Sales, Booking procedure, Banquet menus
BANQUET PROTOCOL
• Space Area requirement • Table plans/arrangement • Misc-en-place • Service • Toast & Toast procedures
INFORMAL BANQUET
• Réception • Cocktail parties • Convention • Seminar • Exhibition • Fashion shows

Module:3	**Buffet Catering**	**4 hours**

Introduction, Factors to plan buffets, Area requirement, Planning and organization, Sequence of food, Menu planning , Types of Buffet, Display, Sit down, Fork, Finger, Cold Buffet, Breakfast Buffets, Equipment, Supplies, Check list.

Module:4	**Gueridon Service**	**4 hours**

History of Gueridon, Definition, General consideration of operations, Advantages & Dis-advantage, Types of trolleys Factor to create impulse, Buying – Trolley, open kitchen, Gueridon equipment, Gueridon ingredients.

Module:5	**Kitchen Stewarding**	**4 hours**
Importance, Opportunities in kitchen stewarding, Record maintaining, Machine used for cleaning and polishing, Inventory. . Selecting and planning of heavy duty and light equipment, Requirement of quantities of equipment required like crockery, Glassware, Cutlery - steel or silver etc.		
Module:6	**Menu Engineering**	**4 hours**
Definition and objectives, Methods and advantages.		
Module:7	**Suppliers Manufacturers**	**4 hours**
Suppliers, manufacturers, Approximate cost Planning Décor, furnishing fixture etc.		
Module:8	**Lecture by Industry expert**	**2 hours**
	Total Lecture Hours	**30 hours**

Text Book(s)	
1.	D.R. Lillicrap and John A. Cousins, Food and Beverage Service, 2012 , 9th Edition, Hodder Education press
Reference Books	
1.	R.Singaravelavan , Food and beverage service, 2016, Oxford University Press Publication year ; 2nd edition 2016
2.	John cousins , Dennis Lillicrap , Suzanneekes , Food and beverage service, 9th Edition,2014, Hodder Education press

List of Challenging Experiments (Indicative)		
At the end of the experiments, students will be familiarized with Continental cuisine.		
1.	Planning & Operating Food & Beverage Outlets Class room Exercise • Developing Hypothetical Business Model of Food & Beverage Outlets • Case study of Food & Beverage outlets - Hotels & Restaurants	10 Hours
2.	**Function Catering** – Banquets • Planning & organizing Formal & Informal Banquets • Planning & organizing Outdoor caterings	8 Hours
3.	**Function Catering** – Buffets Planning & organizing various types of Buffet	15 Hours
4.	**Gueridon Service** Organizing Mise-en-place for Gueridon Service • Dishes involving work on the Gueridon Crepe suzette, Banana au Rum, Peach Flambé, Rum Omelet, Steak Dian, Pepper Steak	7 Hours
5.	**Theme setup** 1. Birthday 2. Seminar 3. Workshops 4. Marriage	20 Hours
	Total Laboratory Hours	**60 hours**

Mode of evaluation: Assignments, Mini projects and conducting practical exam.			
Recommended by Board of Studies	16-08-2017		
Approved by Academic Council	No.46	Date	24-08-2017

BHM3028	ADVANCED FOOD PRODUCTION OPERATIONS	L	T	P	J	C
		2	0	4	4	5
Pre-requisite	**NIL**	**Syllabus version**				
		1.0				

Course Objectives:

1. Master in International cuisine.
2. To improve skills in icings, toppings and on frozen food
3. Input on molecular gastronomy

Expected Course Outcomes :

1. Familiarisation on oriental and international cuisine.M1
2. Acquire information on meringue. M2
3. Can prepare frozen dessert.M3
4. Hand skills on chocolates, and bread with its types.M4,5
5. Analyse modern trends in molecular gastronomy.M6
6. Gains Information on French terminologyM7

Student Learning Outcome (SLO):	**10,11**

Module:1	**International Cuisine**	**5 hours**

Geographical back Ground, Historical Back Ground, Staple Food With Regional Influence Specialities, Recipes, Equipments In Relation To, Great Britain, France, Italy, Spain, Portugal, Germany, Middle East, Oriental, Mexican, Arabic. Chinese Cuisine: Introduction To Chinese Cuisine, Historic Background, Regional Cooking Style, Methods Of Cooking, Equipments And Utensils, Seven Course Chinese Menu With Recipe And Method,.

Module:2	**Bakery and confectionery**	**5 hours**

Making of meringues, factors affecting stability, cooking of meringues, uses of meringues.

Module:3	**Icings and Toppings**	**4 hours**

Variety of icings, using of icings, recipes.
Frozen dessert: Ice cream definition, types and classification of frozen dessert, Additives and preservative used in ice cream manufacturing.

Module:4	**Bread**	**4 hours**

Role of ingredients, bread faults and remedies, bread improvers.

Module:5	**Chocolates**	**4 hours**

Chocolates:
History ,sources ,manufacture and processing of chocolate, types of chocolate, cocoa butter ,white chocolate ,and its application.

Module:6	**Product and Research development:**	**3 hours**

Tasting, new equipments , developing new recipes, food trials ,molecular gastronomy, sousvide, cooking, spa cuisine. Yield management.

Module:7	**French Terminology**	**3 hours**

Classical recipes, larder terminology, French terms for ingredients .

Module:8	**Lecture by Industry expert**	**2 hours**
	Total Lecture Hours	**30 hours**

Text Book(s)

1.	Theory of cookery by Krishna Arora first published on 1992.reprinted on 2015.

Reference Books

1.	De Certeau, Michel. The Practice of Everyday Life: Living and cooking. Volume 2. Vol. 2. U of Minnesota Press, 1998.
2.	Kinton, Ronald, Victor Ceserani, and David Foskett. The theory of catering. E. Arnold, 1984. (Fuller, John. Chef's manual of kitchen management. Batsford, 1966)

List of Challenging Experiments (Indicative)

1.	MENU 1:CHINESE Sweet corn veg soup, veg spring roll, Chinese noodles, szchuan chilli chicken, banana toffee.	4 hours
2.	MENU2: CHINESE Hot and sour chicken soup, veg gold coins, veg fried rice, veg ball Manchurian, fried ice cream.	4 hours
3.	MENU 3: Manchow soup, fried wantons, sweet and sour chicken, szchuan veg fried rice, banana fritters with ice cream.	4 hours
4.	MENU 4:THAAI MENU Thaai coconut soup with noodles, chicken satay with peanut sauce, fried fish in mussaman curry, tri coloured fried rice, mango sticky rice	4 hours
5.	MENU 5: Tom yom soup, crispy fried veg, thaai coconut rice, chicken in yellow curry paste, corn quoi.	4 hours
6.	MENU 7 Italy:Minestrone,RavioliArabeatta,fettocinecarbonara,Polloallacacciatore,Medanzane	4 hours
7.	MENU :8 UK: Scotch broth, Roast beef, Yorkshire pudding, glazed carrots, roast potatoes.	4 hours
8.	MENU :9 Greece: Soup eavogo lemeno, moussakkaalagreque, dolmas, tzaziki.	4 hours
9.	Demonstration of galantines, pate, terrines, mousselines.	4 hours
10.	Bakery: grissini, tiramisu, pizza base, cinnamon and raisin rolls	4 hours
11.	Pumpernickel bread, apple strudel	4 hours
12.	Baklavas, plum pudding,	4 hours
13.	Lavash, cold cheese cake.	4 hours
14.	Demo on meringues, Baked Alaska.	4 hours
15.	Wedding and ornamental cakes.	4 hours
	Total Laboratory Hours	**60 hours**

Recommended by Board of Studies	16-08-2017		
Approved by Academic Council	No.46	Date	24-08-2017

BHM2013	ADVANCED FOOD AND BEVERAGE SERVICE OPERATIONS	L	T	P	J	C
		2	0	4	0	4
Pre-requisite	**NIL**	**Syllabus version**				
		1.0				

Course Objectives:

1. Categorize food and beverage outlets
2. Demonstrate Bar operations
3. Identify the types of cocktail and mocktail.

Expected Course Outcomes :

1. Acquire information on Job description and Job specification of the Bar man.
2. Recognizes bar operations.
3. Obtain skills of a bar man.
4. Preparation of cocktails and Mocktails.
5. Familiarize with the presentation of Cocktails and Mocktails.
6. Develop supervisory skills.

Student Learning Outcome (SLO):	**11,13**

Module:1	**Food and Beverage Staff Organization**	**4 hours**
Categories of staff, Hierarchy, Job description and specification, Duty roaster		
Module:2	**Managing Food and Beverage Outlet**	**4 hours**
Supervisory skills, Developing efficiency, Standard Operating Procedure		
Module:3	**Bar Operations**	**4 hours**
Types of Bar, Cocktail, Dispense, Area of Bar, Front Bar, Back Bar, Under Bar (Speed Rack, Garnish, Container, Ice well etc.) Bar Stock, Bar Control, Bar Staffing, Opening and closing duties.		
Module:4	**Cocktails and Mixed Drinks**	**4 hours**
Definition and History, Classification, Recipe, Preparation and Service of Popular Cocktails – Martini – Dry & Sweet, Manhattan – Dry & Sweet - Dubonnet, Roy-Roy, Bronx, White Lady, Pink Lady, Side Car, Bacardi, Alexandra, Champagne Cocktail		
Module:5	**Mocktails and Mixed Drinks**	**4 hours**
Varieties of mocktails, Garnishes for Mocktails, Table presenting		
Module:6	**Bar Presentation**	**4 hours**
Presenting verities of cocktails and mocktails in bar Bar décor		
Module:7	**Mocktail Presentation**	**4 hours**
Varieties of mock tail's with presentation		
Module:8	**Lecture by industrial Expert**	**2 hours**
	Total Lecture Hours	**30 hours**

Text Book(s)		
1.	D.R. Lillicrap and John A. Cousins , Food and Beverage Service,2012, 9th Edition, Hodder Education press	
Reference Books		
1.	D.R. Lillicrap, John A. Cousins, and Suzanne Weekes Food and Beverage Service for Levels 1 and 2, 2014, Hodder Education press	
2.	R. Singaravelavan , Food and Beverage Services, 2012, Oxford University Press	
List of Challenging Experiments (Indicative)		
1.	**F&B Staff Organization** Class room Exercise (Case Study method) Developing Organization Structure of various Food & Beverage Outlets, Determination of Staff requirements in all categories Making Duty Roster, Preparing Job Description & Specification.	8 hours
2.	**Supervisory Skills, Conducting Briefing & Debriefing** Restaurant, Bar, Banquets & Special events, Drafting Standard Operating Systems (SOPs) for various F & B Outlets, Supervising Food & Beverage operations, Preparing Restaurant Log	20 hours
3.	**Bar Operations** Designing & Setting the bar, Preparation & Service of Cocktail & Mixed Drinks	15 hours
4.	**Matching wines with food** Menu planning with accompanying wines, continental cuisine, Indian regional cuisine. Continental Cuisine and Indian regional cuisine.	15 hours
5.	**Demonstration by Industry expert**	2 hours
	Total Laboratory Hours	**60 hours**
Mode of evaluation: Assignments, Mini projects and conducting practical exam.		
Recommended by Board of Studies	16-08-2017	
Approved by Academic Council	No.46	Date 24-08-2017

Programme Elective

BHM1003	FOUNDATION COURSE IN ACCOMMODATION OPERATION	L	T	P	J	C
		2	0	2	0	3
Pre-requisite	**NIL**	**Syllabus version**				
		1.0				

Course Objectives:

1. To give the nuances of housekeeping
2. To familiarize the manual cleaning equipment's used in housekeeping
3. To give the standing instructions on operating mechanical equipment's used in housekeeping

Expected Course Outcomes :

1. Acquire the knowledge of housekeeping and its role.
2. Job responsibilities traits needed for housekeeping staff.
3. Obtain the knowledge on housekeeping amenities.
4. Absorb the knowledge on Cleaning agents, Equipment's.
5. Practical understanding on cleaning surfaces.
6. Enumeration of guest room amenities.

Student Learning Outcome (SLO):	**2,10**

Module:1	**Housekeeping And Its Role**	**3 hours**
Module content Importance, Definition of housekeeping, activities, Role of housekeeping in other sectors		
Module:2	**Organisation Chart Of The Housekeeping Department**	**4 hours**
Module content Organizational hierarchy, Large. Medium, small sized hotels, Job responsibilities of the housekeeping personnel's, Personal traits needed for housekeeping staffs		
Module:3	**Layout Of The Housekeeping Department**	**3 hours**
Module content Lay out of Executive housekeeper chamber, lay out of house keeping control desk, Lay out of the single, Double, Suite rooms, Knowledge on guest room amenities		
Module:4	**Interdepartmental Relationships**	**4 hours**
Inter departmental relationship with Housekeeping, maintenance, Food and beverage service, General stores, Accounts department, and securities		
Module:5	**Cleaning Agents**	**5 hours**
General criteria for selection, Classification, Use, care and storage, Uses of Eco-friendly products in housekeeping, Brand names of the cleaning agents		
Module:6	**Learning Equipments And Their Care And Maintenance**	**4 hours**
Manual cleaning equipment ,Mechanical cleaning equipment Care and maintenance of cleaning equipment's and brands of mechanical equipment's		
Module:7	**CLEANING OF DIFFERENT SURFACES**	**2 hours**
Metals, Glass, Leather, Plastics, Ceramics, Wood, other floor and wall finishes		
Module:8	**Lecture by industrial Expert**	**5 hours**
	Total Lecture Hours	**30 hours**

Text Book(s)			
1.	Hotel Housekeeping by S.Ragubalan, Oxford publications 3rd edition 2015		
2.	Managing Hotel Front Office Operations (Rajeev R.mishra) CBS Publishers 2016		
3.	Hotel Housekeeping Training manual by Tata McGraw Hills		
Reference Books			
1.	Commercial Housekeeping and Maintenance by Iris Jones & Cynthia Phillip, Stanley Thrones (Publisher)		
2.	Hotel, Hostel & Hospital Housekeeping by Joan C.Bronshon & Malini Singh & Jaya B. George, ELST Publisher 4th edition2016		
List of Challenging Experiments (Indicative)			
1.	**Sample Layout of Guest Rooms** Single room, Double room, Twin room, Suite		6 hours
2.	**Guest Room Supplies and Position** Standard room, Suite, VIP room special amenities		6 hours
3.	**Cleaning Equipment-(manual and mechanical)** Familiarization, Different parts, Function, Care and maintenance		6 hours
4.	**Cleaning Agents** classification, Function, appropriate cleaning agents used for different surfaces		6 hours
5.	**Maid's trolley** Content and Trolley setup		6 hours
		Total Hours	**30 hours**
Mode of evaluation: Assignments, Mini projects and conducting practical exam.			
Recommended by Board of Studies	16-08-2017		
Approved by Academic Council	No.46	Date	24-08-2017

BHM1004	FOUNDATION COURSE IN FRONT OFFICE	L	T	P	J	C
		1	0	2	0	2
Pre-requisite	**NIL**	**Syllabus version**				
		2.0				

Course Objectives:

1. To train the students in the basic front office procedures
2. To enable the students to use the front office equipment's
3. To give enough knowledge on the duties of front office personnel

Expected Course Outcomes :

1. Received the knowledge on types of hospitality institutions and its organization
2. Learnt the types of guests and their special interest
3. Understand the concepts of bell desk and concierge.
4. Make the students understanding the concept of the rules of the guest and employees.
5. The acts of making reservation in the counter.
6. Techniques involved in the luggage handling procedures.

Student Learning Outcome (SLO):	**2,3**

Module:1	**Introduction to Hospitality Industry**	**5 hours**

The term 'Hotel', evolution & development of hospitality industry and tourism, famous hotel worldwide. Classification of hotels (based on various categories like size, location, clientele, Length of stay, facilities, ownership). Organizational chart of hotels (Large, Medium and Small)

Module:2	**Front office Department**	**5 hours**

Sections and layout of Front office department. Co-ordination of front office with other Departments of the hotel. Equipment's in the Front desk (Manual and Automated)

Module:3	**Front office Organization**	**5 hours**

Organizational chart of front office department in various categories hotels Duties and responsibilities of various staff- Receptionist Reservation assistant, Bell-captain, Bell-boys, GRE, Front office Manager, Lobby Manager, Essential attributes of front office personnel.

Module:4	**Guest Types**	**3 hours**

VIP,CIP, Business Travelers, FIT, GIT, Special Interest Tours, Domestic, International, Privileged card holders.

Module:5	**Room Types**	**3 hours**

Types of rooms, concept of Executive/ Club floors, Food / Meal plans, Non-smoking rooms,

Module:6	**Bell Desk and Concierge**	**3 hours**

Bell Desk and Concierge- Role and functions performed, Valet service, Hospitality desk and its functions (For group check in and VIP arrivals, Errand card.

Module:7	**Role of Front Office and Terminology**	**4 hours**

Interdepartmental relationship with other departments, Over booking ,undercooking, over stay over, skipper, scanty baggage, walk- in, check-in, checkout, black list

Module:8	**Lecture by industrial Expert**	**2 hours**
	Total Lecture Hours	**30 hours**
Mode of Evaluation: Digital Assignments, Continuous Assessment Tests and Final assessment test		
Text Book(s)		
1.	Sudhir Andrews, 2013, Front Office Training Manual, McGraw Hill Education Private Limited.	
Reference Books		
1.	S K Bhatnagar, 2010, Front Office Management, 2nd edition, Frank Bros & Co, UK	
List of Challenging Experiments (Indicative)		
1.	Familiarization of Front Office Equipment's and Furniture	3 hours
2.	Following up of Various proforma	3 hours
3.	Welcoming The Guest	3 hours
4.	Role play: Reservation	3 hours
5.	Arrival	3 hours
6.	Luggage Handling	5 hours
7.	Message and Mail Handling	5 hours
8.	Escorting the guest, Room orientation.	5 hours
	Total Laboratory Hours	**30 hours**
Mode of Evaluation: Continuous assessment and Final Assessment test		
Recommended by Board of Studies	16-08-2017	
Approved by Academic Council	No.46	Date 24-08-2017

BHM2003	ACCOMMODATION OPERATION	L	T	P	J	C
		2	0	2	0	3
Pre-requisite	**NIL**	**Syllabus version**				
		1.0				

Course Objectives:

1. To familiarize on cleaning different surface
2. To give information on pest and its control measures
3. To impart the skills on maintaining various Files registers

Expected Course Outcomes :

1. Obtain the knowledge of cleaning procedures of the room.
2. Acquire the working knowledge on housekeeping control desk.
3. Usage of various form and registers used in housekeeping.
4. Competencies and traits required for Supervisory level.
5. Correct handling of keys and their control.
6. Implementation of effective of pest control in hotel.

Student Learning Outcome (SLO):	**2,11**

Module:1	**Cleaning of Guest Rooms**	**4 hours**

Daily cleaning of room. Weekly cleaning/spring cleaning, Polishing methods (brass, copper, silver, wood) -Turn down service, Evening service, Systems and procedure involved, Guest room cleaning - Replenishment of guest supplies and amenities.

Module:2	**Housekeeping Control Desk**	**4 hours**

Importance, Responsibilities, Briefing, Debriefing, Handling telephone, Handling software

Module:3	**Routine Systems And Records of Housekeeping Department**	**4 hours**

Room occupancy report, Guest room inspection form, Check list
Floor register, Work order, Log book,

Room boys report/ Maids report, Guest special requisite register. Baby sitting and its records

Module:4	**Housekeeping Supervision**	**4 hours**

Importance of Inspection, Checklist of Inspection, and Typical Areas neglected where special attention is required. Dirty dozen. Latest software applications used in supervision

Module:5	**Key, Key Control And Lost & Found**	**4 hours**

Lost and Found, Lost and Found Procedure, Lost Found Register Types of Keys, Electronic Key Card, Master key Emergency key, Section key ,Grand master key Control Procedure.

Module:6	**Pest Control**	**4 hours**

Importance of Pest Control in an Organization, Common Pests
found in Hotels, and its infestation, Preventive & Control Measures,

Module:7	**Energy Conservation**	**4 hours**

Energy monitoring, conservation of electricity and water. Waste management. Environment friendly housekeeping

Module:8	**Lecture by Industrial Expert.**	**2 hours**
	Total Lecture Hours	**30 hours**
Text Book(s)		
1.	Hotel Housekeeping operations and Management Third edition 2015 G.Raghubalan,Smriteeraghubalan	
Reference Books		
1.	Sudhir Andrews, Hotel Housekeeping Training manual, Tata McGraw Hills 2015	
2.	Sudhir Andrews, Hotel Housekeeping Operations & Management, Tata McGraw Hill Companies 2015	
3.	Madelia Schneider, The Professional House Keeper, Van Nostrand Reinhold Georgia Tucker, Professional Housekeeping, Hutchinson, London)2016	
List of Challenging Experiments (Indicative)		
1.	Prepare the Room inspection check list. Of the model room.	10 hours
2.	Procedures of bed making(Turn down service, second service)	10 hours
3.	Cleaning of the occupied. Vacated room Polishing of different articles, Brass, copper, silver, wood.	10 hours
	Total Hours	**30 hours**

Recommended by Board of Studies	16-08-2017		
Approved by Academic Council	No.46	Date	24-08-2017

BHM2004	FRONT OFFICE	L	T	P	J	C
		2	0	2	0	3
Pre-requisite	**NIL**	**Syllabus version**				
		2.0				

Course Objectives:

1. To give information on various tariff structures
2. To give in-depth knowledge on Reservation procedures in hotels
3. To impart the leadership skills on leading a bell team in the bell desk

Expected Course Outcomes :

1. Imparting skills on handling foreign exchange
2. Knowledge on making tariff brochures.
3. Understanding the concepts and modes of reservations.
4. Interpreting check-in and checkout procedures.
5. Acquired the knowledge on telephone Etiquettes.
6. Knowledge on updating the guest profiles.

Student Learning Outcome (SLO):	**2,11**

Module:1	**Basic Information (Travel& Tourism)**	**4 hours**

Role of a Travel Agent, Passport (concept and types), Visa (concept and types), and Currencies of various countries Rules regarding customs, foreign currency exchange,

Module:2	**Tariffs**	**4 hours**

Need for Brochures & Tariff Cards, Rack rate, Discounted rates for corporates, Airlines, Groups and travel agents, Basis of charging tariffs (24 hrs., 12 hrs., day rate**).**

Module:3	**Basics of Property Management Systems**	**4 hours**

Types, Application, Advantages, Electronic front office ,system interfaces, Different property management systems

Module:4	**The Guest Cycle**	**4 hours**

Importance of guest cycle, stages of guest cycle .Pre-arrival, arrival, During their stay, Departure, Post departure

Module:5	**Reservation**	**4 hours**

Modes and sources of reservation. Procedure for taking reservations (Reservation form, conventional chart, density chart, booking diary with their detailed working and formats)
Computerized system (CRS, Instant reservations),Types of reservation (guaranteed, confirmed, groups, FIT),Procedure for amendments, cancellation and overbooking

Module:6	**Lobby and its functions**	**4 hours**

Check in Procedures ,registration Procedures for the left Luggage, Scanty baggage and safe Deposit facility Guest Mail Handling, Paging.

Module:7	**Telephone and communication**	**4 hours**

Inter departmental communication, Intradepartmental communication. Qualities of a good telephone Operator Various register in use, Different telephone call procedure, call module.

Module:8	**Lecture by Industrial Expert**	**2 hours**
	Total Lecture Hours	**30 hours**

Text Book(s)

1.	Check in Check out (Jerome Vallen) Willey eastern Publications 2015
2.	Hotel Front Office Training Manual. (Sudhir Andrews) Tata Macrgrill 2016
3.	Managing Hotel Front Office Operations (Rajeev R.Mishra) CBS Publishers 2016.

Reference Books

1.	Front Office Procedures and Management (Peter Abbott) ELBS Puplications2015.
2.	Hotel Front Office-Operations & Management (Jatashankar .R.Tewari) Oxford University press 2016

List of Challenging Experiments (Indicative)

1.	Communication Skills-Verbal & Non-Verbal, Basic manners & grooming standards required for Front Office Operation	2 hours
2.	Telephone Etiquettes and telephone handling	2 hours
3.	Identification of equipment & stationery	2 hours
4.	Handling guest enquiries at Reception & Guest Relations	2 hours
5.	How to convert inquiries into valid reservations	2 hours
6.	Filling up of reservation forms, making amendments & cancellations	2 hours
7.	Updating reservations on the computer-actual computer lab work on PMS	2 hours
8.	Situations on basis of charging	2 hours
9.	Bell desk activities	2 hours
10.	Study of Countries, Capitals, Currencies, Airlines (with codes) & Flags	2 hours
11.	Create and update guest profiles	2 hours
12.	Make FIT reservations	2 hours
13.	Send confirmation letter	2 hours
14.	Printing registration cards	2 hours
15.	Amend a reservation	2 hours
	Total Hours	**30 hours**

Recommended by Board of Studies	16-08-2017		
Approved by Academic Council	No.46	Date	24-08-2017

BHM3022	ACCOMODATION AND LINEN OPERATION	L	T	P	J	C
		2	0	2	4	4
Pre-requisite	**NIL**	**Syllabus version**				
		2.0				

Course Objectives:

1. To familiarize activities in linen room.
2. To give the information on In-house laundry and its operation.
3. To impart information on interior design and its uses in hotels.

Expected Course Outcomes :

1. Obtain the information on linen and uniforms M1, M2
2. Analyse the skills required to operate the industrial laundry and stain removal methodsM3
3. Familiarize on interior designs M4
4. Acquire skills on identifying various types of textile fibresM5
5. To know the flower arrangement techniques M6
6. Gain information on new trends and techniques practiced in housekeeping M7

Student Learning Outcome (SLO):	**11,18**

Module:1	**Linen Room**	**4 hours**

Activities of the linen room, Layout and equipment in the linen room, Selection criteria for various linen & fabrics suitable for this purpose, Purchase of linen Calculation of linen requirements Linen control – procedures and records, Stock taking – procedures and records, Recycling of discarded linen .

Module:2	**Uniforms & Sewing Room**	**4 hours**

Advantages of providing uniforms to staff, issuing and exchange of uniforms; types of uniforms, selection and designing uniforms, sewing room, and its activities

Module:3	**Laundry**	**4 hours**

Types of laundry, Flow process of industrial laundry –Stages in the wash cycle, Laundry equipment's and machines, Layout of laundry, Laundry agents, Dry cleaning, Guest laundry/ valet service, Stains, types. Identification, removal procedures, Spotting, appropriate stain removing agents

Module:4	**Interior Design**	**4 hours**

Introduction, objectives of interior design basic types of design, structural design, decorative design, elements of design, Principles of design, units of design, designing for the physically challenged

Module:5	**Textiles**	**4 hours**

Characteristics of textile fibres, Natural fibres, Manmade fibres use of textiles in hotels, identification of fibres, textile and visual examination.

Module:6	**Indoor Plants and Flower Arrangements**	**4 hours**

Basic Gardening Tips, Common Indoor plants, Tools and equipment's needed, Styles of flower arrangements, Tools needed. Ideal arrangements to suit the location in the hotel.

Module:7	**Changing New Trends in Housekeeping**	**4 hours**

Out sourcing, women's only floors, design trends eco
Friendly products, toiletries, textiles, work studies ergonomics

Module:8	**Lecture by Industrial Expert**	**2 hours**
	Total Lecture Hours	**30 hours**
Text Book(s)		
1.	Hotel Housekeeping operations and Management Third edition 2015 G.Raghubalan, Smritee Raghubalan	
Reference Books		
1.	Sudhir Andrews, Hotel Housekeeping Training manual, Tata Mac Graw Hills	
2.	Sudhir Andrews, Hotel Housekeeping Operations & Management, Tata McGraw Hill Companies	
3.	Madelim Schneider, The Professional House Keeper, Van Nostrand Reinhold Georgia Tucker, Professional Housekeeping, Hutchinson, London)	
J COMPONENT PROJECT		
List of Challenging Experiments (Indicative)		
1.	Lay out of linen and uniform room/laundry	4 hours
2.	Laundry machinery and equipment	4 hours
3.	Laundry flow Procedures	4 hours
4.	Identification of different stains	4 hours
5.	Stain removal methods in fabric-oil-Ball point ink-lipstick turmeric powder	4 hours
6.	Washing and pressing of uniforms, pants, chef coats, Napkins, shirt	3 hours
7.	Flower arrangement methods	4 hours
8.	Conditioning of flowers Different styles of flower arrangements	3 hours
	Total Hours	**30 hours**

Recommended by Board of Studies	16-08-2017		
Approved by Academic Council	No.46	Date	24-08-2017

BHM3023	FRONT OFFICE OPERATIONS	L	T	P	J	C
		2	0	2	4	4
Pre-requisite	**NIL**	**Syllabus version**				
		2.0				

Course Objectives:

1. To familiarize the students on Preparation various Accounts
2. To give in-depth knowledge on Reservation procedures in hotels
3. To impart the knowledge on computer applications used in front office

Expected Course Outcomes :

1. Acquire the information on various accounting procedures M1
2. Familiarize with the night auditing procedures in the hotel M2
3. Analyse methodologies used in cashless transactions M3
4. Distinguish the various front office terminologies. M4,M7
5. Acquire the knowledge on maintaining the guest folio in computers M5
6. Realize the importance of safety and security in the hotel M6

Student Learning Outcome (SLO):	**11,16**

Module:1	**Accounting Procedure**	**4 hours**

Types of accounts, Vouchers, folios, ledgers, creation of accounts, maintenance of accounts, settlements of accounts, control of cash and credit.

Module:2	**Night Auditing**	**4 hours**

Night auditor, duties and responsibilities, Credit card machine batch closing ,completing the formalities outstanding posting, transactions verifying, Reconciling transactions, verifying no-shows, Cancellation night auditing transcription, updating the systems, Verifying advance receipts.

Module:3	**Check out settlement**	**4 hours**

Departure procedure, mode of settling bills (BTC - Bill to Company) foreign exchange, cash settlement, cashless transactions methods Credit settlement, Improper posting of charges in guest folio. Hotel software (HMS, Fidelio)

Module:4	**Evaluating Hotel Performance**	**4 hours**

Measuring hotel performance, occupancy ratio, ADR - Average daily rate, ARR - Average room rate per guest. REVPAR - Revenue per available room, market share index.

Module:5	**Computer Application in Front Office**	**4 hours**

Modes and sources of reservation. Procedure for taking reservations (Reservation form, conventional chart, density chart, booking diary with their detailed working and formats)
Computerized system (CRS, Instant reservations), Types of reservation (guaranteed, confirmed, groups, FIT), Procedure for amendments, cancellation and overbooking.

Module:6	**Safety and Security**	**4 hours**

Hotel security and staff system, role of front office in security, Dealing the emergency & situation hand accidents terrorist & bomb threat.

Module:7	**French Terms**	**4 hours**

Expressions de politesses et les commander et Expressions de encouragement, Basic conversation related to Front office activities such as Reservations (personal and telephonic), Reception (Doorman, Bell Boys, Receptionist etc.) Cleaning of Room & change of room etc.		
Module:8	**Lecture by Industrial Expert**	**2 hours**
	Total Lecture Hours	**30 hours**
Text Book(s)		
1.	Check in Check out (Jerome Vallen) Willey eastern Publications 2015	
2.	Hotel Front Office Training Manual. (Sudhir Andrews) Tata Macrgrill 2016	
3.	Managing Hotel Front Office Operations (Rajeev R.mishra) CBS Publishers 2016.	
Reference Books		
1.	Front Office Procedures and Management (Peter Abbott) ELBS Puplications2015.	
2.	Hotel Front Office-Operations & Management (Jatashankar .R.Tewari) oxford university press 2016.	
J COMPONENT PROJECT		
List of Challenging Experiments (Indicative)		
1.	Create and update Guest profiles	3 hours
2.	Print registration cards	3 hours
3.	Make FIT reservation & Group reservation	3 hours
4.	Make an ADD on reservation	3 hours
5.	Amend reservation	3 hours
6.	Log on to cashier code	3 hours
7.	Make and check update guest folios	3 hours
8.	Process of charges for in house guest & Non-resident guest	3 hours
9.	Handle allowance and Discounts and packages	3 hours
10.	Processing of foreign currency exchange	3 hours
	Total Hours	**30 hours**

Recommended by Board of Studies	16-08-2017		
Approved by Academic Council	No.46	Date	24-08-2017

BHM2019	ACCOMMODATION MANAGEMENT	L	T	P	J	C
		2	0	2	4	4
Pre-requisite	**NIL**	**Syllabus version**				
		1.0				

Course Objectives:

1. To Effectively implement the planning of Housekeeping
2. To know the information on Housekeeping in other industries
3. To familiarise refurbishing and decoration

Expected Course Outcomes :

1. Evaluate the planning in housekeeping M1
2. Acquire information on organization and budgeting of housekeeping M2,M3
3. Familiarise on working procedures of housekeeping other than hotelsM4
4. To know the information on outsourcing and contract services M5
5. Analyse the refurbishing and redecoration activities in housekeepingM6
6. To follow the First-aid procedures in hotelsM7

Student Learning Outcome (SLO):	**12,13**

Module:1	**Planning**	**4 hours**

Area inventory list, Frequency schedules ,Performance and productivity standards, Time and motion study in housekeeping operations, Standard operating manuals-job procedures Job allocation and work schedules calculating staff strengths and planning duty roasters, team work, leadership in housekeeping.

Module:2	**Organising**	**4 hours**

Training in Housekeeping department, devising training programs for housekeeping staff, inventory level for, no recycled items, Budgetary controls budget process. Planning capital budget, Planning operation budget—operating budget-Controlling expenses-income statement, Purchasing systems-methods of buying stock records ,issuing and control

Module:3	**Budgeting**	**4 hours**

Planning capital budget, budget process. Budgetary control, Planning operation budget—operating budget-Controlling expenses-income statement, Purchasing systems-methods of buying, stock records, issuing and control.

Module:4	**Housekeeping in Institution Other than Hotels**	**4 hours**

Hospital, Apartments, Multiplex theatres, cruise liners, Airlines, railways, Guest houses, Multinational companies.

Module:5	**Contract services**	**4 hours**

Introduction, Types, Guidelines, Defining outsourcing and contracts, Hiring contract Providers, contract specification, Advantages and disadvantages of outsourcing.

Module:6	**Hotel Refurbishing and Redecoration**	**4 hours**

Reasons for renovation. Types of renovations **S**ubsidiary process in renovation, Refurbishing and Redecoration.

Module:7	**First Aid**	**4 hours**

Principles of First-aid, The First-aid box, First-aid Procedures, First-aid for common situations (burnt injury ,fainting ,cuts)		
Module:8	**Lecture by Industrial Expert**	**2 hours**
	Total Lecture Hours	**30 hours**
Text Book(s)		
1.	Hotel Housekeeping operations and Management Third edition 2015 G.Raghubalan,Smriteeraghubalan	
Reference Books		
1.	Sudhir Andrews, Hotel Housekeeping Training manual, Tata McGraw Hills	
2.	Sudhir Andrews, Hotel Housekeeping Operations & Management, Tata McGraw Hill Companies	
3.	Madelim Schneider, The Professional House Keeper, Van Nostrand Reinhold Georgia Tucker, Professional Housekeeping, Hutichiensen, London)	
J COMPONENT PROJECT		
List of Challenging Experiments (Indicative)		
1.	Team cleaning. Planning Organizing Executing Evaluating Time and Motion studies, Steps in bed making, Steps in servicing the room	6 hours
	Devising/designing training module.	
2.	Refresher training(5 days)	6 hours
3.	Induction training(2 days)	6 hours
4.	Remedial training(5 days)	6 hours
5.	Preparing a Duty roaster	6 hours
	Total Hours	**30 hours**

Recommended by Board of Studies	16-08-2017		
Approved by Academic Council	No.46	Date	24-08-2017

BHM3024	FRONT OFFICE MANAGEMENT	L	T	P	J	C
		2	0	2	0	3
Pre-requisite	**NIL**	**Syllabus version**				
		1.0				

Course Objectives:

1. To familiarize on the preparation various front office accounts
2. To provide Information on reservation procedures in hotels
3. To impart the techniques on computer applications used in front office

Expected Course Outcomes :

1. To obtain information on various pricing strategies and front office terminologies M1, M7
2. Analysing various forecasting techniques M2
3. Can prepare front office budget M3
4. Acquire the knowledge on star classification of hotels M4
5. Familiarisation of property management systemM5
6. Acquire standard operating procedures followed in hotels M6

Student Learning Outcome (SLO):	**10,16**

Module:1	**Planning and evaluating front office operations**	**4 hours**

Setting room rate,(Details calculation thereof)Hubbard formula, market condition approach ,thumb rule, Types of discounted rates(Corporate, Rack rate**)**

Module:2	**Forecasting techniques**	**4 hours**

Forecasting room availability Useful forecasting data, Percentage of walk -in ,Percentage of over staying Percentage of under stay.

Module:3	**Budgeting**	**4 hours**

Types of budget and budget cycle, making front office budget Factors affecting budget planning, Capital budget ,Operating budget, Refining budget, Forecasting room revenue, advantage's and disadvantages of budgeting

Module:4	**Guidelines for approval of Hotel Project & Classification**	**4 hours**

Formats and applications required for the hotel project & Classification, Various approval bodies for approving hotel Project, Licenses and permits involved in approving, Hotel classification committee.

Module:5	**Property management systems**	**4 hours**

Various P.M.S. Software's used in hotel industry. International way of booking reservation, Fidelio, Shaman, Amadeus.

Module:6	**Standards operating procedures**	**4 hours**

Operating manual. Front office etiquettes, Various steps followed in money handling procedures Safety and security principles followed in front counter.

Module:7	**Front Office Terminologies**	**4 hours**

Retention charges ,P.O.S. ,Rev Par, Occupancy percentage, ADR , ARG, Over booking, Under stay, Ups Hurdle rate, Marketing mix, Double Lock, Sleep out, Visitors Paid out, Left luggage.

Module:8	**Lecture by Industrial Expert**	**2 hours**
	Total Lecture Hours	**30 hours**
Text Book(s)		
1.	Check in Check out (Jerome Vallen) Willey eastern Publications 2015	
2.	Hotel Front Office Training Manual. (Sudhir Andrews) Tata Macrgrill 2016	
3.	Managing Hotel Front Office Operations (Rajeev R.mishra) CBS Publishers 2016	
Reference Books		
1.	Sudhir Andrews, Hotel Housekeeping Training manual, Tata McGraw Hills	
2.	Sudhir Andrews, Hotel Housekeeping Operations & Management, Tata McGraw Hill Companies	
3.	Madelim Schneider, The Professional House Keeper, Van Nostrand Reinhold Georgia Tucker, Professional Housekeeping, Hutichiensen, London)	
J COMPONENT PROJECT		
List of Challenging Experiments (Indicative)		
1.	Hands on practice on computer application on Night audit, Income audit, Accounts Situation handling-handling guests internal situations	6 hours
2.	HMS Training-Hot function keys	2 hours
3.	How to put message?	2 hours
4.	How to check in a first time guest?	2 hours
5.	How to check in a regular guest?	2 hours
6.	How to check in day use?	2 hours
7.	How to verify key?	2 hours
8.	How to print a prepare registration card for arrivals?	2 hours
9.	How to reprogram key?	2 hours
10.	How to update Fidelio?	2 hours
11.	How to amend reservation?	2 hours
12.	How to check cashier mode?	2 hours
13.	How to log on cashier code?	2 hours
	Total Hours	**30 hours**

Recommended by Board of Studies	16-08-2017		
Approved by Academic Council	No.46	Date	24-08-2017

BHM3029	ADVANCED ACCOMMODATION MANAGEMENT	L	T	P	J	C
		2	0	2	0	3
Pre-requisite	**NIL**	**Syllabus version**				
		1.0				

Course Objectives:

1. To familiarize different rooms segment.
2. To give information on floor finishes and types
3. To impart the details on wall finishes and coverings

Expected Course Outcomes :

1. Acquire information on various segments of rooms divisionM1
2. To know working principles involved in determining floor finishesM3
3. Familiarize various furniture's and soft furnishingsM4
4. To classify wall coverings and wall finishes M2,M5
5. Analyse the procedures of safeguarding assets in the hotel M6
6. To evaluate occupational hazard in a hotel.M7

Student Learning Outcome (SLO):	**2,11**

Module:1	**Room Division Segment**	**4 hours**

Hospitality in today's economics scenario. Upcoming Hospitality units. Impact of Socio-Economics and Technology on Hospitality .Future of Hospitality sector

Module:2	**Interior Decorations**	**4 hours**

.Elements of design Colour and its role in décor Type of colour schemes Lighting and lighting fixtures, Lighting plans.

Module:3	**Floor Finishes**	**4 hours**

Selection of floor coverings, Hard flooring finishes, semi-hard flooring finishes, soft floor coverings, Nonslip/Slip-resistant floor coverings, Anti-static/Anti-conductive floorings, cleaning
Of Hard and Semi-hard floorings and finishes.

Module:4	**Furniture and Furnishings in Rooms Divisions**	**4 hours**

Introduction Types of furniture's Types of joints, Principles of furniture arrangements Introduction to furnishings, soft furnishings, care of furniture and fittings.

Module:5	**Wall Coverings, Windows and Floor Finishes**	**4 hours**

Introduction to Wall coverings. Types – Paints, fabric, wood, plastic, tiles wall paper .Selection of wall coverings, maintenance of wall coverings.

Module:6	**Safe guarding Assets**	**4 hours**

Concerns for safety and security In Housekeeping operations. Concept of Safeguarding assets. Theft: Employee, guest, external persons Security in Hotel guest rooms Fire, Types, Fire safety, fire fighting equipment's.

Module:7	**Case Studies**	**4 hours**

Theft, fire, death .Bomb threat, Terrorism, Potential hazards in housekeeping, Occupational hazards.

Module:8	**Lecture by Industrial Expert**	**2 hours**
	Total Lecture Hours	**30 hours**
Text Book(s)		
1.	Hotel Housekeeping operations and Management Third edition 2015 G.Raghubalan, Smriteeraghubalan	
Reference Books		
1.	Sudhir Andrews, Hotel Housekeeping Training manual, Tata McGraw Hills	
2.	Sudhir Andrews, Hotel Housekeeping Operations & Management, Tata McGraw Hill Companies	
3.	Madelim Schneider, The Professional House Keeper, Van Nostrand Reinhold Georgia Tucker, Professional Housekeeping, Hutichiensen, London)	
List of Challenging Experiments (Indicative)		
1.	Lighting at various places-types incandescent, fluorescent, Bar, public area, kitchen, Restaurant, discotheque	8 hours
2.	Wall papers designs, types, care and maintenance	6 hours
3.	Firefighting project report on firefighting equipment's	8 hours
4.	Planning and designing flooring and furniture's Hardware accessories	8 hours
	Total Hours	**30 hours**

Recommended by Board of Studies	16-08-2017		
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BHM3030	ADVANCED FRONT OFFICE MANAGEMENT	L	T	P	J	C
		2	0	2	0	3
Pre-requisite	**NIL**	**Syllabus version**				
		1.0				

Course Objectives:

1. To familiarize hotel sales effectively
2. To give information on achieving yield
3. To impart insight of computer applications in front office

Expected Course Outcomes :

1. To know yield management techniques M1
2. Acquire the knowledge on Hubbard's formula approach M4
3. Analyse different market segments and time share and vacation ownership M2,M6
4. Familiarization of sales techniques M3
5. To know the information on budget presentation for the hotel M5
6. To update emerging trends in hotels M7

Student Learning Outcome (SLO):	**11,16**

Module:1	**Yield Management**	**4 hours**

Introduction and concept Yield management in the hotel industry, Elements of yield management, Benefits of yield management, Forecasting – Benefits, data required, records

Module:2	**Marketing**	**4 hours**

Introduction, Basic concepts, Marketing Mix, Market segmentation

Module:3	**Sales**	**4 hours**

Sales techniques, Suggestive selling, Cross selling, Upselling, Over booking, Upgrading, Relationship selling,

Module:4	**Front office management aspects**	**4 hours**

Introduction to TQM, Tariff decisions, Cost and pricing Hubbart's formula Marginal or contribution pricing, Market pricing • Inclusive / non inclusive rates Control – verification,

Module:5	**Budget**	**4 hours**

Forecasting room availability/room revenue, expenses, Staffing – Personnel Management aspects. Equipment's – Management and maintenance.

Module:6	**Time Share and Vacation Ownership**	**4 hours**

Definition and types of time share options Difficulties faced in marketing time share business Advantage and disadvantages of time share business Resort, condominium How to improve the time share condomi concept in India- government's role/industry role

Module:7	**New Aspects in Front Office**	**4 hours**

Logistics in Accommodation for guest , New Reservation system, Concierge, Rooming of guest, Handling physically challenged guest, Emerging trends in hotel industry (capsule hotel, Ice hotel, boutique hotel)

Module:8	**Lecture by Industrial Expert**	**2 hours**
	Total Lecture Hours	**30 hours**
Text Book(s)		
1.	Check in Check out (Jerome Vallen) Willey eastern Publications 2015	
2.	Hotel Front Office Training Manual. (Sudhir Andrews) Tata Macrgrill 2016	
3.	Managing Hotel Front Office Operations (Rajeev R.mishra) CBS Publishers 2016	
Reference Books		
1.	Front Office Procedures and Management (Peter Abbott) ELBS Puplications2015	
2.	Hotel Front Office-Operations & Management (Jatashankar.R.Tewari) Oxford University press 2016	
List of Challenging Experiments (Indicative)		
1.	Calculation of occupancy percentage	4 hours
2.	Making a Plan grid and discount grid, Computer lab session	6 hours
3.	Computer application of cashiering and night auditing front office accounting	6 hours
4.	IDS, PMS, System, yield management calculations Preparing data	6 hours
5.	Internet practices IRS,GDS Skill for students	8 hours
	Total Hours	**30 hours**

Recommended by Board of Studies	16-08-2017		
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BHM3018	EVENT MANAGEMENT	L	T	P	J	C
		2	0	0	0	2
Pre-requisite	**NIL**	**Syllabus version**				
		2.0				

Course Objectives:

1. To familiarize on event management
2. To provide information on arranging larger functions
3. To impart the leadership skills required for conducting event

Expected Course Outcomes :

1. Familiarisation on event management and its functions M1
2. Analysing the planning of event M2
3. To know the concepts and designing of event M3, M5
4. Acquire the information on public speakingM4
5. To setup the events in hotels M6
6. To know the budget calculations of event management M7

Student Learning Outcome (SLO):	**2,3**

Module:1	**Introduction to event management**	**2 hours**

Introduction To Meetings and Event Management, Categories and Definitions, Need of Event Management, Objectives, Creativity and implications of Events.

Module:2	**Event planning**	**3 hours**

Arranging Chief Guest/Celebrities, Arranging Sponsors, Back Stage Management, Brand Management, Budget Management, Types Of Leadership For Events & Organizations.

Module:3	**Designing an Event**	**3 hours**

Designing (a) Backdrop b) Invitation Card c) Publicity Material d) Mementos, Event Decoration – Guest and Celebrities Management, Making Press Release, Marketing communication, Media Research & Management, Photography and Video coverage management.

Module:4	**Program Arrangement**	**5 hours**

Program Scripting, Public Relation, electing a Location, Social and Business Etiquette, Speaking Skills and Stage decoration.

Module:5	**Concept of Exhibition**	**5 hours**

Exhibition, Space Planning, ITPO, Sporting Events, Tourism Events, Leisure Events. Team Spirit and Time management.

Module:6	**Arranging a event in Hotels**	**5 hours**

Decorating the hotel for special locations-National day-Festivals-Arranging a theme Parties Décor-costumes- lighting- colour selection

Module:7	**Event Budget**	**5 hours**

Making a good budget, Cost effective methods uses of social websites for the event, Fund management, arranging funds for the events.

Module:8	**Lecture by Industrial Expert**	**2 hours**
	Total Lecture Hours	**30 hours**
Text Book(s)		
1.	Shannon Kilkenny , The Complete Guide To Successful Event Planning, 2015 -, Publisher: Wiley & Sons, India Julia Rutherford Professional Event Coordination (The Wiley Event Management Series) -	
2.	Silvers And Joe Gold blatt, Publisher: Wiley, John & Sons (Feb2016)	
Reference Books		
1.	Julia Tum, Philippe Norton, J. Nevan Wright , Management Of Event Operations (Events Management) -, Publisher: Atlantic Publishing Company(June2015)	

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BHM3025	NUTRITION	L	T	P	J	C
		2	0	0	4	3
Pre-requisite	NIL	Syllabus version				
		1.0				

Course Objectives:

1. Familiarize the classification of Micro and Macronutrients.
2. To know the functions, deficiency and sources of Macro and Micro nutrients
3. To compile a menu for adults and sports personnel

Expected Course Outcomes :

1. Realize the Importance of nutrition M1
2. Know about energy balance and health hazards associated with underweight and overweight will be known. M2
3. Gains information on macro and micro nutrients M3, M4
4. Recommended dietary allowance will be known to students.M5
5. Menu planning for different patients and sports personnel will be compiled.M6
6. Nutritive value of each dishes will be prepared.M7

Student Learning Outcome (SLO):	2,3

Module:1	Basic Aspects of Nutrition	5 hours

Definition of the terms Health, Nutrition and Nutrients, Classification of nutrients, Importance of Food–(Physiological, Psychological and Social function of food) in maintaining good health.

Module:2	Energy	5 hours

Definition of Energy and Units of its measurement(Kcal), Energy contribution from Macronutrients (Carbohydrates, Proteins and Fat),Factors affecting energy requirements, Concept of BMR, SDA, Concept of energy balance and the health hazards associated with Underweight and Overweight.

Module:3	Macronutrients	4 hours

Carbohydrates

Definition, Classification(mono, di and polysaccharides),Dietary Sources, Functions Significance of dietary fibre(Prevention/treatment of diseases),

Lipids

Definition, Classification: Saturated and unsaturated fats, Dietary Sources, Functions, Significance of Fatty acids(PUFAs, MUFAs, SFAs, EFA) in maintaining health, Cholesterol – Dietary sources and the Concept of dietary and blood cholesterol, Deficiency diseases.

Proteins

Definition, Classification based upon amino acid composition, Dietary sources Functions, Methods of improving quality of protein in food (special emphasis on Soya proteins and whey proteins), Deficiency diseases.

Module:4	Micronutrients	4 hours

A. Vitamins

Definition and Classification (water and fat soluble vitamins), Food Sources, function and significance of:

1. Fat soluble vitamins (Vitamin A,D,E, K)
2. Water soluble vitamins (Vitamin C, Thiamine, Riboflavin, Niacin, Pyro toxin, Cyanocobalamin, Folic acid.

B.**MINERALS**

Definition and Classification(major and minor) Food Sources, functions and significance of :Calcium, Iron, Sodium, Iodine &Fluorine Deficiency diseases of Micro Nutrients.		
Module:5	**Water**	**4 hours**
Definition, Dietary Sources(visible, invisible) Functions of water, Role of water in maintaining health (water balance)		
Module:6	**Balanced Diet**	**3 hours**
Definition, Importance of balanced diet, RDA for various nutrients–Age, Gender, Physiological state,		
Module:7	**Menu Planning**	**3 hours**
Planning of nutritionally balanced meals based upon the three food group system Factors affecting meal planning, Critical evaluation of few meals served at the Institutes/Hotels based on the principle of meal planning. Calculation of nutritive value of dishes/meals, Balanced diet – Diabetic, Hypertension, Adult, and Sports personnel.		
Module:8	**Guest lecture by Industrial Expert**	**2 hours**
	Total Lecture Hours	**30 hours**

J- COMPONENT

Text Book(s)

1.	Sunetra Roday, Food Science and Nutrition, 2015, 2nd edition, Oxford University press
2.	Swaninathan**,** Hand book of food and nutrition**.** Bappco – Jan 2010

Reference Books

1.	David A. Bender , A Dictionary of Food and Nutrition,2010, Cookbook Publications

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BHM3020	FOOD SAFETY AND HYGIENE	L	T	P	J	C
		2	0	0	0	2
Pre-requisite	**NIL**	**Syllabus version**				
		1.0				

Course Objectives:

1. To provide information on food safety and hygiene
2. To familiarize the characteristics of micro organism
3. To obtain the information of food laws and regulations

Expected Course Outcomes :

1. To impart information on food safety and hygiene M1
2. To know different preservative methods M2
3. Analyse sanitation procedures M7
4. Familiarize food borne diseases and its preventionM5
5. To know the importance of food laws in the industry M6
6. Acquire information on microorganism M3,M4

Student Learning Outcome (SLO):	**2,3,10**

Module:1	**Introduction**	**5 hours**

Basic introduction to food safety, food hazard, risks contamination and food hygiene.

Module:2	**Food spoilage and food preservation**	**5 hours**

Types and causes of spoilage, sources of contamination, spoilage of different products, (milk and milk Products cereal and cereal products, meat, fruits, vegetables and canned product.
Basic principles of food preservation, method of preservation (high temperature, low temperature, drying, preservatives, and irradiation.

Module:3	**Microorganisms in food**	**4 hours**

General characteristic of microorganisms based on their structure and occurrence.
Factors affecting their growth in food. Common food borne disease bacteria, fungi, virus, parasites.

Module:4	**Beneficial role of microorganism**	**4 hours**

Beneficial role of microorganism: fermentation and role of lactic acid and bacteria, fermentation in food (dairy foods, vegetable, Indian food, bakery products, and alcoholic beverages, miscellaneous (vinegar, and antibiotics.)

Module:5	**Food borne disease**	**4 hours**

Types,(infection and intoxicants)
Common diseases caused by food borne pathogens, preventive measures.
Food contamination and adulterants:
Introduction to food standards, types of food contaminants (pesticide, residues,
Bacterial toxins, mycotoxins, seafood toxins, metallic contaminants, residues from packing
Material, common adulterants in food method of their method of their detection.(Basic Principle, and implementation. FSSAI.

Module:6	**Food laws and regulation**	**3 hours**

National- PFA essential commodities act (epo,mpo,etc.)
International- codex, alumentarius, aso)
Regulatory agencies –wto.

Consumer protection act. HACCP (basic principle and implementation)		
Module:7	**Hygiene and sanitation in food sector**	**3 hours**
General principles of food hygiene GHP for commodities, equipment, work area, and personnel Cleaning and dis infection (method and agents commonly used in hospitality industry. Safety aspects of processing water, Waste water and waste disposal. Recent trends: Emerging pathogens, genetically modified food labelling New trends in food packaging and technology. BSE(Bovine serum encephalopathy		
Module:8	**Lecture by Industrial Expert**	**2 hours**
	Total Lecture Hours	**30 hours**

Text Book(s)	
1.	Food facts and principles by sakunthalamanay 2012 willey eastern.
Reference Books	
1.	Human nutrition by sri lakshmi new age international 2013

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BHM1007	PERSONALITY DEVELOPMENT	L	T	P	J	C
		2	0	0	0	2
Pre-requisite	**NIL**	**Syllabus version**				
		1.0				

Course Objectives:

1. To develop inter personal skills and be an effective goal oriented team player.
2. To advance professionals with idealistic, practical, moral values and understand its influence on personality development.
3. To identify strengths, interests and match these to a chosen career path and explore possible life and career options.

Expected Course Outcomes :

1. Articulate their personal responses to a personality development work they have selected independently,M1
2. Acquire ethics and values and describe their role. M2
3. Can Develop a personal code of ethics to guide decision-making rooted in a sense of responsibility as a member of societyM3
4. Contributes to the positive welfare of the campus, local, and broader community.M4
5. Demonstrates concern and respect for the rights of others. Create, build, and sustain community by applying knowledge to help others.M5, M6
6. Defines the characteristics and limitations of change management, Tolerance of change and uncertainty.M7

Student Learning Outcome (SLO):	**2,3,10**

Module:1	**Lessons of excellence**	**4 hours**

Ethics and integrity, Importance of ethics in life, Virtue ethics vs. situation ethics, Integrity – listen to conscience, Stand up for what is right, Change management, Who moved my cheese? Tolerance of change and uncertainty, Joining the bandwagon, Adapting change for growth –overcoming Inhibition.

Module:2	**Adaptability**	**4 hours**

Motion picture, drama, different kinds of expressions.

Module:3	**Creative Expressions**	**4 hours**

Writing, Graphics arts, Music, Arts and dance.

Module:4	**Group Discussion**	**4 hours**

Current affairs, popular topics, sports, education.

Module:5	**Personal Interview**	**4 hours**

Self-introduction, Creamy notes on core topics.

Module:6	**Role Play**	**4 hours**

Manager, team leader, employee, guest.

Module:7	**Leadership Qualities**	**4 hours**

Qualitative and quantitative.

Module:8	**Lecture by Industrial Expert**	**2 hours**
	Total Lecture Hours	**30 hours**
Text Book(s)		
1.	Stephen R. Covey, 2010, The 7 Habits of Highly Effective People: Powerful Lessons in Personal Change, Free Press	
Reference Books		
1.	Spencer Johnson, Kenneth H. Blanchard, 2012, Who Moved My Cheese? 7th edition ,Vermilion Publishers	
2.	Dale Carnegie, 2014, How to Stop Worrying and Start Living, 5th edition , Gallery Books Publishers	

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BHM3014	HUMAN RESOURCE MANAGEMENT	L	T	P	J	C
		2	0	0	4	3
Pre-requisite	NIL	Syllabus version				
		3.0				

Course Objectives:

1. Develop the knowledge, skills and concepts needed to resolve actual human resource management problems or issues.
2. Identify the human resources needs of an organization or department.

Expected Course Outcomes :

1. Students will acquire knowledge in HRD applications at basic and advanced level.
2. Can be able to analyse and appraise the performance.
3. Gain knowledge in recruitment process.
4. Training methodology and motivational practices will be acquired.
5. To gain knowledge in promotional procedures.
6. Able to understand labour laws and implement welfare schemes.

Student Learning Outcome (SLO):	3,10

Module:1	Human Resource Planning	6 hours
Micro and Macro HRD applications in Hotel Industry		
Module:2	**Personal Office**	**7 hours**
Functions, Operations, Hotel Environment and Culture, System.		
Module:3	**Job Evaluation**	**6 hours**
Concepts, Scope, Limitations, Job Analysis and Job Description, Job Evaluation Methods, Task Analysis, Demand and Supply Forecasting.		
Module:4	**Human Resource Information System**	**6 hours**
Human Resource Audit, Human Resource Accounting Practices, Recruitment and Selection.		
Module:5	**HRM Strategies**	**6 hours**
Attracting and Retaining Talents Strategic Interventions, Induction and Placement Staff Training and Development Training Methods and Evaluation Motivation and Productivity Motivation and Job Enrichment.		
Module:6	**Career Planning and Employee Counselling**	**6 hours**
Performance Monitoring and Appraisal Transfer, Promotion and Reward Policy, Disciplinary Issues.		
Module:7	**Employee's Grievance Handling**	**6 hours**
Compensation and Salary Administration, Employee Benefits and Welfare Schemes, Labour Laws and Regulations Related to Hotel Industry, Gender Sensitivities, Emerging Trends and Perspectives, Impacts of Mergers and Acquisitions on Human Resource Practices.		
Module:8	**Lecture by Industrial Expert**	**2 hours**
	Total Lecture Hours	**45 hours**

Text Book(s)	
1.	Gary Dessler, Human Resource Management, 2011, 11th Edition, 2011, Prentice Hall, New Delhi.
Reference Books	
1.	Nelson Sammy,, Human Resource Management, 2016, University of Minnesota Libraries Publishing
2.	David A. DeCenzo, Fundamentals of Human Resource Management, 2015, Wiley
3.	Nelson Sammy, Human Resource Management, 2016, University of Minnesota Libraries Publishing

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BHM2016	TRAVEL AND TOURISM	L	T	P	J	C
		2	0	0	0	2
Pre-requisite	NIL	Syllabus version				
		1.0				

Course Objectives:

1. To promote responsible and community based tourism so that locals can enjoy increased socio-economic benefits and improved environment.
2. To develop tourism with dignity, respect and nurture local culture.
3. To enrich the travel and tourism experience and build pride and confidence among local communities.

Expected Course Outcomes :

1. Relate lodging and food service operations to the travel and tourism industry. M1
2. To know the role of travel and tourism industry. M3
3. Avails cite opportunities for education, training and career development.M6
4. Acquire information on history of tourism industryM2
5. Identifies different sector in tourism M5
6. To know the role of planning and its impact on tourism M4,M7

Student Learning Outcome (SLO):	3,10

Module:1	Principles of Tourism	4 hours

Definitions: Tourism, Tourist, Foreign Tourist, And Domestic, Components of Tourism: Attractions, Accessibility and Amenities. Motivations for Tourism, types of Tourism.

Module:2	Growth of Tourism	4 hours

Tourism Development: Sea, Road, Rail and Air. An Account of famous Travellers, Role of Industrial Revolution Concept of Holidays paid Holiday Modern Era of Tourism after World War II.

Module:3	Role of travel agency	4 hours

Departments and Functions. Tour Operations – Itinerary Preparation and Organizing, World famous travel agencies, Thomas Cook. SITA, Cox& Kings, SOTC, etc.

Module:4	Planning in Tourism	4 hours

Need for Planning in Tourism Process of Planning Master Plan Micro Level or State Level Planning. Macro Level or National Level Planning.

Module:5	Role of government sectors and International agencies on tourism.	4 hours

Ministry of Tourism Government of India. Tourism ministry at State government level. Indian Tourism Development Corporation(I.T.D.C) Tamil Nadu Tourism Development corporation(T.T.D.C) International air transport Association(IATA)United nations world Tourism Organization. (UNWTA).

Module:6	Tourism places of Interest	4 hours

Historical places in southern India, Famous religious, Hill beach
Beach resorts in south India, IRCTC and its role in tourism
Palace on wheels.

Module:7	Impacts of Tourism	4 hours

Social and cultural aspects of tourism, advantages, disadvantages, and adverse effects of tourism.

Module:8	**Lecture by Industrial Expert**	**2 hours**
	Total Lecture Hours	**30 hours**

Text Book(s)	
1.	Kaul R.N – Dynamics of Tourism Past , Sterling Publishers, New Delhi India 2012
2.	Christopher Hooloway J – The Business of Tourism BitmanPublsihers Pvt. Ltd London 2013
Reference Books	
1.	Barrows, Powers , Introduction to Management in the Hospitality Industry, 9th Edition John Wiley and Sons 2011
2.	LATTIN, G. W, The Lodging and Foodservice Industry, 6th ed., 2012, The Educational Institute of the American Hotel and Motel Association

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BHM1008	FACILITY PLANNING	L	T	P	J	C
		2	0	0	0	2
Pre-requisite	NIL	Syllabus version				
		1.0				

Course Objectives:

1. To familiarize in designing hotel and its facilities
2. To plan kitchen layout and analyze the required equipments
3. To prepare kitchen stewarding department and design the store layout

Expected Course Outcomes :

1. Capable of designing hotels and hotel projects .M1,M7
2. To plan the hotel facility .M2
3. To design the layout of kitchen.M3
4. To analyse effective utilization of kitchen equipment'sM4.
5. Organize kitchen stewarding departmentM5
6. Practice good store room maintenance M6

Student Learning Outcome (SLO):	2,11,12

Module:1	Hotel Design	4 hours

Design Consideration, Attractive appearance, Efficient plan, Good location, Suitable material, Good workmanship, Sound financing, Competent Management.

Module:2	Facilities Planning	4 hours

Flow process & Flow diagram Procedure for determining space considering the guiding factors for guest room / public facilities, support facilities & services, hotel administration, internal roads / budget / 5 star hotel

Module:3	Kitchen Layout & Design	4 hours

Principles of kitchen layout and design. Areas of the various kitchens size Factors that affect Kitchen design. Placement of equipment. Flow of work. Space allocation

Module:4	Kitchen Equipments	4 hours

Kitchen equipment, manufacturers and selection Layout of commercial kitchen (types, drawing a layout of a commercial kitchen). Budgeting for kitchen equipment

Module:5	Kitchen Stewarding Layout and Design	4 hours

Importance of kitchen stewarding Kitchen stewarding department layout and design Equipment Used in kitchen stewarding,

Module:6	Stores – Layout And Design	4 hours

Stores layout and planning (dry, cold and bar) Various equipment of the stores work flow in store Effective utilization of stores space,

Module:7	Project Management	4 hours

Introduction to Network analysis, Basic rules and procedure for network analysis. CPM and PERT Comparison of CPM and PERT. Classroom exercises,
Network crashing determining crash cost, normal cost

Module:8	Lecture by Industrial Expert	2 hours

		Total Lecture Hours	**30 hours**
Text Book(s)			
1.	Catering Management - An Integrated approach – MohiniSethi&Surjeet.Malhan – Macmillan Publisher New Delhi 2016		
2.	Professional Hotel Management – JagmohanNegi – Kanishka Publisher, New Delhi 2015		
3.	Management Theory for the Hotel Professional – KrupaShanker M – United Publisher, Mangalore, 2016		
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BHM1001	COMPUTER APPLICATIONS	L	T	P	J	C
		2	0	2	4	4
Pre-requisite	**NIL**	**Syllabus version**				
		2.0				

Course Objectives:

1. To equip the students with the basics and applications of computer.
2. To understand the various applications available in the computer.
3. To realize the importance of the computer with their field.

Expected Course Outcomes :

1. Learn the basics of computer hardware and software system.
2. Understand the importance of the internet with respect to their field of interest.
3. Learn the basics of computer network system.
4. Understand the importance word processing and worksheet applications in their field.
5. Learn how to make a power point presentation.
6. Utilize the computer in the database management system.

Student Learning Outcome (SLO):	**2,3**

Module:1	**Introduction to Computers**	**4 hours**
History of Computers, Basic Components of Computer Systems , CPU, Memory, I/O Devices , Operating system, DOS and Unix system.		
Module:2	**Web technologies**	**4hours**
Introduction to Internet, WWW, Browsing, HTML, Internet Protocols, Internet Tools, Email and Internet Applications in Business.		
Module:3	**Introduction to networks**	**4 hours**
Basics of Network, Uses of network, types of networks, Network topologies.		
Module:4	**Word Processing**	**3 hours**
MS Word basics, Editing and formatting a document, layout and inserting elements, working with tables		
Module:5	**Spreadsheets**	**4 hours**
MS Excel basics, Editing worksheets, Form cells – formatting worksheets, formulas and function, data filtering and sorting, chart and graphs.		
Module:6	**Presentation**	**4 hours**
MS PowerPoint basics, Creation of Presentation, Editing presentation, formatting presentation, working with multimedia.		
Module:7	**Database Management**	**5 hours**
MS Access basics, advantages of Database, Create database, updating and manipulating data, DDL and DML commands, database querying.		
Module:8	**Lecture by Industrial Expert**	**2 hours**
	Total Lecture Hours	**30 hours**

J COMPONENT				
Text Book(s)				
1.	Peter Norton, 2017, Introduction to Computers, 7th Edition, Tata McGraw Hill Publications			
Reference Books				
1.	Joan Lambert, and Curtis Frye, 2017 Microsoft Office 2016 Step by Step, Microsoft Press			
2.	Rajaraman V, and Adabala N, 2014, Fundamentals of Computers, PHI Publication			
List of Experiments				
1.	Creating and Formatting Word document			2 hours
2.	Adding Bullets and Numbering in a document			2 hours
3.	Creating and Manipulating Tables in a document			2 hours
4.	Inserting any Graphics in a document			2 hours
5.	Create a Personal Resume			2 hours
6.	Using the Excel Formula and Functions			2 hours
7.	Representing Data in a Chart			2 hours
8.	Excel Using Pivot Table			2 hours
9.	Excel Using Functions			2 hours
10.	Working with Design Templates and Auto Content wizards by using PowerPoint			2 hours
11.	Formatting and editing slides			2 hours
12.	PowerPoint Slide design			2 hours
13.	Slide transition effects			2 hours
14.	Creating and querying a recipe database using Ms Access			2 hours
15.	Updating and manipulating database			2 hours
			Total Hours	**30 hours**
Recommended by Board of Studies	16-08-2017			
Approved by Academic Council	No.46	Date	24-08-2017	

BHM3015	ENTREPRENEURSHIP DEVELOPMENT	L	T	P	J	C
		2	0	0	4	3
Pre-requisite	**NIL**	**Syllabus version**				
		1.0				

Course Objectives:

1. To familiarize the students to start up their own business,
2. To know the strategies of stabilization and growth
3. To impart the leadership skills required for setting up small scale and large scale business

Expected Course Outcomes :

1. Can set up a small scale business M1, M2
2. Finds out the different opportunities for small scale businessM3
3. Manage Performance appraisal of the employeesM5
4. Analyse the issues of small scale enterprise M4
5. Understands the rules and regulations of entrepreneurs M7
6. Acquire different growth strategies M6

Student Learning Outcome (SLO):	**2,3**

Module:1	**Entrepreneurship Development**	**2 hours**
Small scale enterprises, Entrepreneurial competencies, institutional interface.		
Module:2	**Establishing small scale enterprises**	**2 hours**
Opportunities scanning, choice of enterprise, market assessment for SSE, choice of technology, and selection of site.		
Module:3	**Small scale Enterprises**	**3 hours**
Financing the new /small enterprise, preparation of the business plan, ownership structure and organization frame work.		
Module:4	**Operating the small scale enterprise**	**5 hours**
Financial management issues in cooperation, management issues in SSE, marketing management issues in SSE, organizational relation in SSE.		
Module:5	**Performance Appraisal**	**5 hours**
Management performance assessment and control.		
Module:6	**Growth Strategies**	**5 hours**
Strategies for stabilization and growth, managing family enterprises.		
Module:7	**Rules and Legislation**	**5 hours**
Applicability of legislation, industries developmentact1951, factories act1948, industrial employment act1946.		
Module:8	**Lecture by industrial expert**	**3 hours**
	Total Lecture Hours	**30 hours**

J- COMPONENT			
Text Book(s)			
1.	Tendon, 2011, Environment and Entrepreneur, Cliugh publications, Allahabad		
Reference Books			
1.	S. B. Srivastava , 2013, A practical guide to industrial entrepreneurs, sultan chand and sons		
Recommended by Board of Studies	16-08-2017		
Approved by Academic Council	No.46	Date	24-08-2017

BHM3026	ROOM DIVISION MANAGEMENT	L	T	P	J	C
		2	0	2	4	4
Pre-requisite	**NIL**	**Syllabus version**				
		1.0				

Course Objectives:

1. To familiarize on rooms division management
2. To know about hospitality law pertaining to front office
3. To impart the leadership skills on leading a team

Expected Course Outcomes :

1. Acquire the importance of communication in Rooms division.M1
2. Practices safety and security in rooms division.M2
3. Familiarize the concepts of EcotelsM3
4. Obtain information on sales promotion.M4
5. Gain information on starting a new properties.M5
6. Familiarization of Hospitality laws and logistics in accommodation management M6,M7

Student Learning Outcome (SLO):	**2,11,13**

Module:1	**Communication in Rooms Division**	**4 hours**

Role and importance of communication Types of communication Barriers in communication Effective communications E-communication in Rooms Division, effective use of social websites and other web tools for making effective communication.

Module:2	**Safety & Security in Rooms Division**	**4 hours**

Work environment safety Job Safety Analysis Safety Awareness & Accident Prevention Case Studies, Security in guest corridors, Latest safety equipment's on guest floors, women only floors

Module:3	**Ecotel**	**4 hours**

Ecotel certification Choosing Eco-friendly site Hotel Design and construction for ecotel, Environment friendly House Keeping practices Case study.

Module:4	**Sales promotion in Rooms division**	**4 hours**

Meaning, Definition, Importance Objectives, of Sales Promotion, Factors Contributing the growth of Sales promotion, Sales marketing, Merchandising.

Module:5	**Opening up a new Properties**	**4 hours**

Pre-Opening of Hotels New property operations Starting up Rooms Division Countdown to start Hotel. Case study.

Module:6	**Logistics in Accommodation for guest**	**4 hours**

New Reservation system Concierge Rooming of guest Handling specially abled guest

Module:7	**Hospitality Law**	**4 hours**

Laws relating to business ownership Right to refuse entry Innkeepers Acts Anti-Discrimination legisla Hospitality practices.

Module:8	**Lecture by industrial expert**	**2 hours**

	Total Lecture Hours	**30 hours**
Text Book(s)		
1.	Check in Check out (Jerome Vallen) Willey eastern Puplications 2015	
2.	Hotel Front Office Training Manual. (Sudhir Andrews) Tata Macrgrill 2016	
3.	Managing Hotel Front Office Operations (Rajeev R.mishra) CBS Publishers 2016	
Reference Books		
1.	Front Office Procedures and Management (Peter Abbott) ELBS Puplications2015	
2.	Hotel Front Office-Operations & Management (Jatashankar .R.Tewari) Oxford University press 2016	
J COMPONENT PROJECT		
List of Experiments		
1.	Preparation of various records of financial transaction at cashier sections	5 hours
2.	Fixation of room rates	4 hours
3.	Designing of room tariff	5 hours
4.	Understanding potential hazards in Guest and employee area Dealing with emergencies	4 hours
5.	Firefighting-project report on firefighting equipment's and procedures for training staff for fire fighting	4 hours
6.	Designing loss prevention manual for safety & security of establishment	4 hours
7.	Developing SOPs for New Properties	4 hours
	Total Hours	**30 Hours**

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