

JIWAJI UNIVERSITY GWALIOR



Syllabus & Evaluation Scheme

Bachelor of Hotel & Restaurant Management

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FIRST SEMESTER

S. No	Subject Code	Subject Name	L-T-P	Th./Lab Marks (ESE)	Sessional		Total
					Test	Assignment/Att.	
1	BVHR-101	FOOD PRODUCTION-I	3--1--0	70	20	10	100
2	BVHR -102	FOOD AND BEVERAGE SERVICE -I	3--1--0	70	20	10	100
3	BVHR-103	FRONT OFFICE -I	3--1--0	70	20	10	100
4	BVHR-104	INTRODUCTION TO HOSPITALITY INDUSTRY	2--0--0	70	20	10	100
		PRACTICAL					
5	BVHR-105	FOOD PRODUCTION-I	0--0--4	100	50	50	200
6	BVHR-106	FOOD AND BEVERAGE SERVICE -I	0--0--2	100	50	50	200
7	BVHR-107	FRONT OFFICE -I & HOUSE KEEPING	0--0--4	100	50	50	200
	TOTAL						1000

ESE- End Semester Examination
L/ T/ P – Lecture/ Tutorial/ Practical

SECOND SEMESTER

S. No	Subject Code	Subject Name	L-T-P	Th./Lab Marks (ESE)	Sessional		Total
					Test	Assign/Att.	
1	BVHR-101	FOOD PRODUCTION-II	3--1--0	70	20	10	100
2	BVHR-102	FOOD AND BEVERAGE SERVICE -II	3--1--0	70	20	10	100
3	BVHR-103	FRONT OFFICE -II & HOUSE KEEPING -II	3--1--0	70	20	10	100
4	BVHR-104	NUTRITION	2--0--0	70	20	10	100
5	BVHR-105	FOOD PRODUCTION-II	0--0--4	100	50	50	200
6	BVHR-106	FOOD AND BEVERAGE SERVICE -II	0--0--2	100	50	50	200
7	BVHR-107	FRONT OFFICE -II & HOUSE KEEPING -II	0--0--2	100	50	50	200
		TOTAL					1000

ESE- End Semester Examination
L/ T/ P – Lecture/ Tutorial/ Practical

FOOD PRODUCTION - I (BVHR -101)

OBJECTIVE:- At the end of the course the students should:
 Know the history of cooking, its modern developments and develop brief idea of Professional Cookery;
 Understand the professional requirements of kitchen personnel and the importance and maintenance of hygiene;
 Have insight of kitchen organization, duties and responsibilities of kitchen staff, workflow, and Kitchen equipments; Have through knowledge of methods of cooking and understanding raw materials. Know in detail about Indian cuisine.

UNIT - 1	Professional Kitchen & Cooking: -Culinary history and origin of modern cookery Introduction, Definition, and its importance; Personal & Kitchen Hygiene, Uniform, Protective clothing, Kitchen Layouts(Basic, Bulk and Show kitchens), Hierarchy of Kitchen Department, Classical Kitchen Brigade , , Modern Staffing in various hotels, Duties & Responsibilities of various chefs in kitchen, their attributes; coordination of kitchen with other departments
UNIT - 2	KITCHEN EQUIPMENTS : Kitchen Equipments, Classification, Description, Usage, Upkeep and Storage, Kitchen Tools, Knives, Their Usage, Care & Maintenance, Workstations, Safety Procedures
UNIT - 3	BASIC METHODS OF COOKERY: Modes of Heat Transfer ,Various methods of Cooking: Definition, Rules, Associated Terms, Moist Methods: Boiling, Poaching, Steaming, Stewing, Braising. Dry Methods: Frying, Grilling, Roasting, Broiling, Baking. Modern Methods
UNIT - 4	UNDERSTANDING RAW MATERIALS: Understanding of common ingredients classification and available forms, Uses and storage Salt, Liquids, sweetening, Fats, and Oils, Raising or Leavening agents. Thickening and binding agents, Flavorings and seasoning. STOCKS & SAUCES : Stocks: Introduction, Classification, Usage, Preparation Sauces: Introduction, Classification, Usage, Thickening Agents, Preparation of Mother Sauces, Understanding their derivatives, propriety sauces, making of good sauce .

FOOD PRODUCTION -I (BVHR -105) PRACTICALS

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| <ul style="list-style-type: none"> ➤ Understanding Personal Hygiene & Kitchen Hygiene ➤ Grooming for Professional Kitchen – Do’s & Don’t’s ➤ Understanding kitchen Layouts. ➤ Familiarization with kitchen equipments and tools ➤ Fuels –Their usage and precautions ➤ Kitchen First Aid ➤ Handling Fire ➤ Familiarization, identification of commonly used ingredients in kitchen ➤ Preparation of Stocks, Mother Sauces and at least two derivatives each. | <p>Cuts of vegetables</p> <ul style="list-style-type: none"> • Julienne • Jardinière • Dices • Cubes • Macedoine • Paysanne • Shredding • Mire- poix |
|---|--|

References:-

Theory Of Cookery – Krishna Arora
Modern Cookery – Thangam E. Phillip
Jane Grigson : The Book of Ingredients
J. Inder S. Kalra : Prasad Cooking
Lerol A. Polsom : The Professional Chef

FOOD & BEVERAGE SERVICE - I
(BVHR -102)

OBJECTIVE:- By the end of the semester the students should be able to:
Develop an -insight -into the growth of restautant Industry. In the world from medieval period till recent times. Understand the different components of the restautant industry) the functions of various departments of a hotel, and their relationship with Food & Beverage service department, in order to acquire professional competence at basic levels in the principles of Food service and its related activities. Understand the role of F & B department its functions and staffing. Understand different non-alcoholic beverages with their preparation and services.

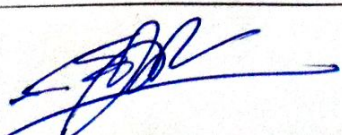
UNIT - 1	Food and Beverage Services: - Introduction, Concept, and Classification of Catering Establishments, their importance; Personal Hygiene, Uniform & Grooming Standards, F&B Service Outlets & Familiarization with their Layouts(Tea Lounge, Coffee Shop, Restaurant, Banquets, Staff Cafeteria), Hierarchy of F&B Service Department, F&B Service Brigade, Modern Staffing in various hotels, Duties & Responsibilities of various employees in F&B Service, their attributes; coordination of F&B Service with other departments.
UNIT - 2	Food Service Equipments : Food Service Equipments, Classification, Description, Usage, Upkeep and Storage, Food Service Tools, Their Usage, Care & Maintenance, Side Stations. Safety Procedures Table Crockery, Cutlery, Glassware (Bar Glassware not included) care and maintenance of equipments, disposables Condiments, Sweeteners.
UNIT - 3	MENU – Concept, Types, Salient Features, Menu Designs, Presenting of Menu, Layout of Table, Napkin Folding (At least Ten Types), Receiving and Greeting the Guests. Ancillary department –Pantry, still room, plate room, hot plate, wash kitchen stewarding
UNIT - 4	Food Service- : Introduction, Classification of Services, Usage and Service Methods, Preparation for Services, Mise-en-place and Mise-en-scene, arrangement and setting up of station, Par stocks maintained at each side station, Functions performed while holding a station, Method and procedure of taking a guest order, emerging trends in Food Services and salient features

FOOD & BEVERAGE SERVICE -I
(BVHR -106)
PRACTICALS

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| <ul style="list-style-type: none"> v Understanding Personal Hygiene & Food Service Hygiene v Grooming for Professional Food Service – Do’s & Don’ts v Familiarization with Food Service equipments and tools v Familiarization, identification of crockery, cutlery, hollowware, flatware and tableware in F&B Outlets | <ul style="list-style-type: none"> v Understanding Service Methods, Setting up of Side Station, Table Layouts, Napkin Folding and Presenting Menus. v Understanding Food Service Outlets |
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References:-

Sudhir Andrews: F & B Service Trg. Manual
Denni R. Lillicrap: F & B Service
John Walleg: Professional Restaurant Service
Brian Varghese: Professional F& B Service Management
Deepanshu, Gupta Nitin & Gaurav : Lexicon of hospitality
Brown, Heppner & Deegan: Introduction to F&B Service



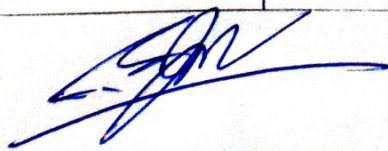
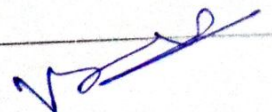

**FRONT OFFICE -I
(BVHR -103)**

OBJECTIVE:- The Student will be aware and get knowledge about:
Classification and categorization of Hotels and its Evolution. - With Diagrams Duties & responsibilities of the staff in the different sections. Identify Market segment. Types of rooms. food plan, Tariff and room rent. Importance, Modes, Tools of reservation.

<p align="center">UNIT - 1</p>	<p>INTRODUCTION TO FRONT OFFICE Introduction to front office as an department. Importance and role of front office . Functions of front office ,Types of hotel rooms ,Attributes of front office staff members .Duties and Responsibilities of front office staff</p>
<p align="center">UNIT - 2</p>	<p>FRONT OFFICE ORGANIZATION AND OPERATIONS: Organization structure of Front Office of small /medium and large hotels . Front desk operations & functions, Equipments handling at front office – Room Rack, Mail Message, and Key Rack, Reservation Racks, Information Rack, Folio Trays, Account Posting Machine, Voucher Rack, Cash Register Support Devices, Telecommunications Equipments, rooms and plans, Basis of Room charging, Tariff fixation, Introduction to the guest cycle.</p>
<p align="center">UNIT - 3</p>	<p>Hotel Housekeeping: Introduction, Meaning and definition Importance of Housekeeping, Sections of Housekeeping, Responsibilities of the Housekeeping department, a career in the Housekeeping department. Housekeeping Department: Organizational framework of the Department (Large/Medium/Small Hotel), Role of Key Personnel in Housekeeping, Job Description and Job Specification of staff in the department, Attributes and Qualities of the Housekeeping staff – skills of a good Housekeeper, Inter departmental Coordination with more emphasis on Front office and the Maintenance department, Hygiene and Grooming Standards of Housekeeping Personnel</p>
<p align="center">UNIT - 4</p>	<p>ROUTINE SERVICES: Cleaning of Check out room ,Cleaning of Occupied Room, Cleaning of Vacant Room., Evening service</p>

**HOUSEKEEPING -I (BVHR -107)
PRACTICALS**

<p>1) Introduction, identification, uses and care of hand tools, cleaning Equipments and cleaning agents (Paste chart / drawing as applicable) 2) Basic cleaning procedure in Guest room: Check-out room, Occupied room Vacant room, Evening service.</p>	<p>3) Procedure for Bed making: Day Bed Night Bed</p>
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INTRODUCTION TO HOSPITALITY INDUSTRY
(BVHR -104)

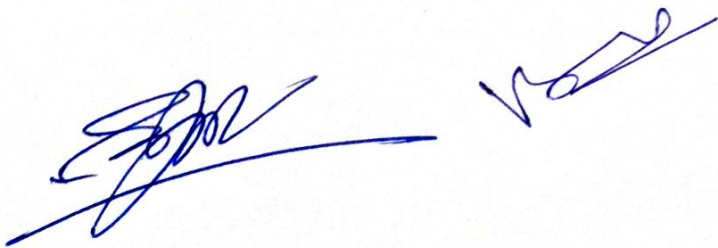
OBJECTIVE:- The objective of this course is:

- To impart a systematic and fundamental knowledge about growth and functions of hospitality industry.
- To explain the hospitality distribution channels.
- To establish significance, processes involved in the Industry

UNIT - 1	HOSPITALITY INDUSTRY- A PROFILE: Meaning & Definition, Historical Evolution & Development of Hospitality Industry, Hotel Guest, Type of hotel guest, types of hotel rooms, hotel banquets and ball rooms ,major contributors to hospitality industry ,Hotel organization :- 1) Hotel revenue center 2) Hotel cost center 3) Organizational structures –Small , Medium ,Large ,Very Large Hotels
UNIT – 2	THE LODGING INDUSTRY Concept, and its importance: definition of the hotel Types & Classification of Hotels on different basis; Star Categorization, Heritage Hotels and others in India, Organization Structure of Hotels; Origin, growth and development of Hotel Sector in India.(ITC, The Taj Group, The Oberoi Group), Foreign Hotel Chains in India – Hilton, Marriott, Hyatt
UNIT – 3	HOSPITALITY DISTRIBUTION CHANNELS: Meaning & Definition, Functions & Levels of Distribution channels, Major Hospitality Distribution Channels – Travel agents, Tour operators, Consortia & Reservation System, Global Distribution System (GDS), and Internet.
UNIT - 4	INTRODUCTION TO TRAVEL AND TOURISM INDUSTRY Over view of Travel & Tourism Industry, Interrelationships within Travel, Tourism & Hospitality Industry, Components of Travel & travel trends. Role of Tour operators & Travel agents. Major Players of Travel & Tour Operations.

References:-

- Wherich & Koontz : Principles of Management
- L. M. Prasad : introduction to management concept Tripathi & Reddy :
- A K Bhatia : International Management
- R N Kaul : Dynamics of Tourism
- Robert lewis & Richard Chambers : Marketing Leadership in Hospitality



FOOD PRODUCTION - II
(BVHR -201)

OBJECTIVE:- During the course the students should:

Learn about the various commodities required for food production. their market forms. selection, storage and use. Understand the fundamentals of menu planning & standard recipes. Enhance the basic culinary skills.

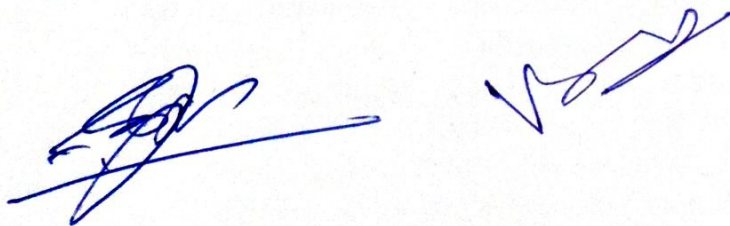
UNIT - 1	MENU PLANNING & RECIPE FORMULATION: Menu Planning: Factors affecting menu planning . Standard Recipes: Definition, Format, writing and costing.
UNIT - 2	BREAKFAST COOKERY English, American, Indian -regional Breakfast . Eggs, cereals, rolls and other breakfast varieties
UNIT - 3	COMMODITIES MILK AND MILK PRODUCTS: Composition of milk. storage, types of milk. cream. Butter, curd CHEESE Production of cheese, types of cheese, Cheese varieties from different countries. VEGETABLES: Classification, selection , FRUITS: Classification, selection
UNIT - 4	SOUPS AND SALADS :- Soups: Introduction, Classification, Preparation, Salient Features, Care and precautions, trends in soup presentation. Salads: Introduction, compositions, types, dressings,

FOOD PRODUCTION -II (BVHR -205)
PRACTICALS

- 1) Various Breakfasts preparations
- 2) Kitchen First Aid
- 3) Handling Fire
- 4) Preparation of Soups (Minestrone, Consommés, Cream Soups, Puree Soups, Clear Soups, Bisques, Cold Soups, Chowders and others)

References:-

Theory Of Cookery – Krishna Arora
Modern Cookery – Thangam E. Phillip
Jane Grigson : The Book of Ingredients
J. Inder S. Kalra : Prasad Cooking
Lerol A. Polsom : The Professional Chef



FOOD & BEVERAGE SERVICE -II
(BVHR -202)

OBJECTIVE:- By the end of the semester the students should be able to:
Understand various restaurant services. Understand type of meal and menu. Develop knowledge of the restaurant control system. Understand the processing manufacturing and service of cigar and cigarettes.
Acquire the requisite technical skills for competent service of Food & Beverage.

UNIT - 1	Food and Beverage Services in Restaurants: - Introduction, Concept of Restaurant, Types of Restaurants, their salient features; Set up of Restaurants and their Layouts, Restaurant Teams Organizational Structure, Modern Staffing in various hotels, Method and procedure of receiving guests, taking guest orders, Service equipment used and its maintenance, Coordination with housekeeping for soil linen exchange, Physical inventory monthly of crockery, cutlery, linen etc., Equipment, furniture and fixtures used in the restaurant and their use and maintenance, Theme and Speciality Restaurants, Celebrity
UNIT - 2	Coffee Shop & Breakfast Service: Introduction, Coffee Shop, Layout, Structure, Breakfast- Concept, Types & classification, Breakfast services in Hotels, Preparation for Breakfast Services, Mise-en-place and Mise-en-scene, arrangement and setting up of tables/ trays, Functions performed while on Breakfast service, Method and procedure of taking a guest order, emerging trends in Breakfast Services and salient features
UNIT - 3	Room Service/ In Room Dining: Introduction, Concept of Room Service/ In Room Dining, Their Salient Features, Understanding Guest expectations in Room Service, Room Service Equipments, Set up of Trays & Trolleys, Upkeep and Storage, Service Tools Clearance, Presentation of Bills, Room Service Dos & Don'ts, Mini Bar Management in Guest Rooms, Guest Interaction – Have and Have not's.
UNIT - 4	Non Alcoholic Beverages & Mocktails: Introduction, Types (Tea, Coffee, Juices, Aerated Beverages, Shakes) Descriptions with detailed inputs, their origin, varieties, popular brands, presentation and service tools and techniques. Mocktails – Introduction, Types, Brief Descriptions, Preparation and Service Techniques

FOOD & BEVERAGE SERVICE -I
(BVHR -206)
PRACTICALS

<ol style="list-style-type: none"> Understanding Non Alcoholic Beverages, Types & Service Techniques Guest Interactions while on Food Service – Do's & Don'ts Understanding Mocktails, Their Presentation and Services (At least ten types of Mocktails) Breakfast Services: Types, Breakfast Layouts, Menu Knowledge, Table Services, Clearance & Acknowledging guests. Familiarization with Food Service in Restaurants (Receiving Guests, Table Layouts, Complimenting them, Presentation of Bills, Dealing with in house/ residential guests) 	<ol style="list-style-type: none"> Restaurant Services – Their salient features, Table Layouts, Presenting Menus, precautions while dealing with guests, Commitments with guests, Food Pickup Procedures, Clearance and Dishwashing Procedures Room Service Practical, Taking of Orders, Delivery of Food Services, Identifying Room Service Equipment, Importance of Menu Knowledge for Order-taking (RSOT functions/procedures), Food Pickup Procedure, Room service Layout Knowledge, Laying of trays for various orders, Pantry Elevator Operations, Clearance Procedure in Dishwashing area, Room service Inventories and store requisitions
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References:-

Sudhir Andrews: F & B Service Trg. Manual
Denni R. Lillicrap: F & B Service

John Walleg: Professional Restaurant Service
 Deepanshu, Gupta Nitin & Gaurav : Lexicon of hospitality
 Brian Varghese: Professional F& B Service Management
 Brown, Heppner & Deegan: Introduction to F&B Service

**FRONT OFFICE - II
(BVHR -203)**

OBJECTIVE:- The objective is to make students aware of:

- a. Registration, its types, importance and aspect.
- b. The components of registration process for individual guest, foreigners and VIP's.
- c. A proper systematic way of sorting a shift and hand over a night audit.

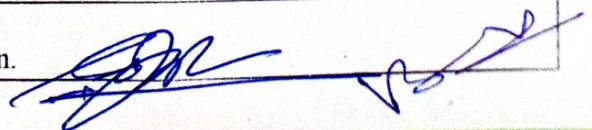
UNIT - 1	GUEST REGISTRATION AND CHECK IN PROCEDURE Meaning of registration. Importance of registration ,The check in procedure for individuals ,Pre arrival activities ,On arrival and post arrival . Guest registration documents. Luggage handling at the time of arrival. Room selling techniques
UNIT - 2	THE CHECKOUT PROCEDURES The Guest Departure and Post Departure Services at Front Desk: The guest accounting, the guest ledgers, city ledger, tips and advances, front office cash sheet, paid out, bank net receipts, over and shorts, settlement of bills, credit card handling, handling vouchers of – room rate, food sales, laundry, other guest services, miscellaneous charges, credit security measures , cash and credit control, express check out, early and late check outs, group departures, post departure courtesy services
UNIT - 3	Cleaning of Public Areas: Cleaning of Public Areas: Cleaning Process, Cleaning and upkeep of Public areas, (Lobby,Cloak rooms/ Restaurant/ bar/ banquet Halls/ Administration offices/ Lifts and Elevators/ Staircase/ back areas/ Front areas/ Corridor), FLOOR FINISHES: Classification and characteristics: Hard and soft floor finishes methods of cleaning. WALL FINISHES: Different wall finishes in rooms, public and back areas, Wall papers: Uses, merits and demerits
UNIT - 4	GUEST ROOM INSPECTION – CHECK-LIST COMPOSITION, CARE AND CLEANING OF: Metals, glass, leather, plastic, ceramic and wood.

**FRONT OFFICE -II (BVHR -207)
PRACTICALS**

1. Greeting and receiving the guest.
 2. Registration procedure of guests: walk-in, reserved.
 3. Allotment of rooms and handing over keys.
 4. Post arrival activities at the reception.
 5. Check-in procedures for foreigners.
 6. Check-in procedures for VIP.
 7. Group check-in.
 8. Statistical methods.
 9. Shift hand over procedures.
- Planning for following days arrival and departures.

References:-

Dennis L. Foster: Back Office Operation & Admn.



Joan C. Branson: Hotel, Hostel & Hospital Housekeeping
 Georgia Tucker: The Professional Housekeeper
 Rose Mary & Heinemann: Housekeeping Management for Hotels
 Devid Allen, Hutchinson: Accommodation & Cleaning Services

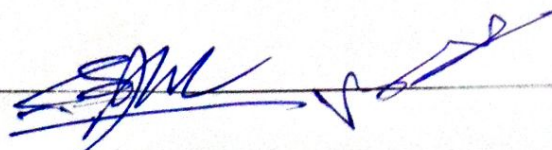
NUTRITION
(BVHR -204)

OBJECTIVE:- This course is designed to acquaint the students with the basic concept of nutrition which will finally provide support to their knowledge about Food & its preparations. By the end of the semester the students should be able to: Know the importance of food and nutrition. Understand the role of various nutrients in our body. Conceptualize the fundamental of balance diet. Know the effect of storage, pre-preparation and cooking on nutrients. Use the knowledge of nutrition for retention of nutrients while preparation of food and during menu planning.

UNIT - 1	INTRODUCTION TO NUTRITION: Definition of Nutrition; Importance and scope; the various nutrients. FOOD AND OUR BODY: Role of food in our life; recommended dietary intakes (RDI), Calorific value of food; The five food groups;
UNIT - 2	ROLE OF NUTRIENTS IN OUR BODY-I: a. Carbohydrates: Classification, functions, Deficiency and excess of carbohydrates, sources. b. Fats: Classification of Fats, Functions, deficiency & excess of Fat; sources. Proteins: essential amino acids, classification of protein, functions of proteins, systems of protein Deficiency, Protein energy malnutrition (P.E.M.), Sources of protein.
UNIT - 3	ROLE OF NUTRIENTS IN OUR BODY - II: Vitamins: Classification of vitamins function deficiency & excess and sources of all vitamins ROLE OF NUTRIENTS IN OUR BODY - III: a. Minerals: Classification, Sources and functions & deficiency of various minerals – Iron, Calcium, Iodine, Sulphur, Potassium, Phosphorous, Sodium, Zinc etc. (elementary study only). Water: Functions, sources & diseases.
UNIT - 4	BALANCED DIET: Concept of balanced diet Menu planning-Definition, aim & importance Menu planning for specific requirements viz. infants, children, adolescent, adult man & women; nutritional requirements during specific conditions viz, pregnancy, lactation & old age. EFFECT ON NUTRIENTS WHILE: a. Storage. b. Pre-preparation. c. Cooking. Measures to be taken to prevent nutrient loss during cooking

References:-

Fundamentals of Food & Nutrition: Mudaambi & Raajgopal
 Normal & Therapeutic Nutrition: H. Robinsson
 Clinical Dietics & Nutrition: F.P Aanita



2nd Year III-SEMESTER

S. No.	Subject Code	Subject Name	L-T-P	ESE Marks	Sessional		Total
					CT	TA	
1.	BVHR301	Environment & Ecology	3-0-0	70	20	10	100
2.	BVHR302	Food Production-III	3-1-0	70	20	10	100
3.	BVHR303	Food And Beverage Service-III	3-1-0	70	20	10	100
4.	BVHR304	Front Office-III & House Keeping-III	2-1-0	70	20	10	100
5.	BVHR305	Food Production-III Lab	0-0-4	100	50	50	200
6.	BVHR306	Food And Beverage Service-III Lab	0-0-2	100	50	50	200
7.	BVHR307	Front Office-III Lab & House Keeping-III Lab	0-0-2	100	50	50	200
	TOTAL						1000

CT: Class Test

TA: Teacher Assessment

L/T/P: Lecture/ Tutorial/ Practical

2nd Year IV-SEMESTER

S. No.	Subject Code	Subject Name	L-T-P	ESE Marks	Sessional		Total	Credit
					CT	TA		
1.	BVHR451	Practical Industrial Training		600		400	1000	20
Total							1000	20

CT: Class Test

TA: Teacher Assessment

L/T/P: Lecture/ Tutorial/ Practical



BVHR302: FOOD PRODUCTION-III

OBJECTIVE: To provide an in depth knowledge of various food preparations, apart from this to make various culinary preparations out of

1. Meat,
2. Poultry,
3. Games, Fish etc.

UNIT-I

Meat Cookery: Meat: Characteristics, selection and grading, Classification (Bovines, Ovines and Swines) Categories

Lamb & Beef: Types of meats used in cookery, Cuts of meats i.e.(beef, lamb), purchasing and quality grading, factors that gives meat a good quality, handling, knowledge of offal's & other edible parts, food value, storage, Butchering Procedure, Rigor Mortis, application & cooking methods, Smoking Procedure

PORK: Cuts, food value, purchasing, butchering procedure, **Processed Meat**-Ham, Bacon, Sausages, Salami

UNIT-II

Poultry And Egg Cookery:

Poultry And Game: Introduction, Classification, Selection Criteria, Cuts of Poultry, Yield and simple Indian preparations.

Eggs: Introduction, Usage in Kitchen, Structure of Egg, Classification, Grading of Eggs, Types, Selection, Storage and preparation of breakfast dishes with eggs

UNIT-III

Fish Cooking: Introduction, Types, Purchasing, Storing Considerations, Fish & Shellfish, Their Classification, Cuts of Fish, Popular Species of Fish, Classical Preparations of Fish, Common cooking methods used for fish.

UNIT-IV

Food Commodity:

Cereals: Sources, variety of cereals, uses, storage.

Fats & Oils: Sources, types (animal and vegetable fats), uses, storage. Hydrogenization and rancidity

Herbs And Spices, Condiments: used in cookery.

References:

1. Krishna Arora: Theory of Cookery
2. Thangam E. Phillip: Modern Cookery
3. Jane Grigson: The Book of Ingredients
4. J. Inder S. Kalra: Prasad Cooking
5. Lerol A. Polsom: The Professional Chef
6. Cinton Cesarane: Theory of catering

BVHR303: FOOD & BEVERAGE SERVICE-III

OBJECTIVE:

Understand the alcoholic beverages and its broad categories:

- a) Brewing process
- b) Viticulture and Vinification.
- c) Understand different types of Wines, Their classification storage & services.

Know about the different wine producing countries, their specialty wine and the wine quality laws governing the major wine producing countries

UNIT-I

Alcoholic Beverages: Introduction, Definition of alcoholic beverages and classification

Fermentation: Definition, Process & Uses.

UNIT-II

Beer: History, Definition and types, Ingredients used in beer making.

Brewing Process: Bottom fermentation; Top fermentation. Beer faults, Care and Storage of beer. Beer terminology.

UNIT-III

Wine: History, definition and classification of wine, Viticulture seasons, Quality of soil and of area of production. Types & Composition of grapes and its effect on the nature of wine, wine makers' Calendar, and wine diseases Wine making Methods-Table (Red, White, Rose). Fortified- Sherry & Port, Sparkling Wine, Characteristic of wine, still, sweet, dry, vintage & non-vintage, Care and Storage of wine, Wine Terminology.

UNIT-IV

Wines of France: Different regions, their geographical composition and climate, grape varieties and characteristic of wines from each region. Special reference of Champagne, its origin, grape varieties and production.

Wines of Other Countries: Italy, Germany, America, Australia, Newzeland, California, Chilli & India. Wine of Spain with special reference to sherry (in detail). Wine of Portugal with special reference to port & Madeira, Marsala.

Wine Quality Laws: France, Germany, Italy, Portugal and Spain

Foods and Wine Harmony: In relation to all courses of French classical menu.

References:

1. Sudhir Andrews: F & B Service Trg. Manual
2. Denni R. Lillicrap: F & B Service
3. Deepanshu, Gupta Nitin & Gaurav: Lexicon of hospitality
4. Coltsman: Introduction to F&B Service

BVHR304: FRONT OFFICE-III & House Keeping-III &

OBJECTIVE:

Students should learn about:

- a) Handling guest mails, messages and guest enquires.
- b) Describe room change procedure and Out Door Area management.
- c) Outline the tasks performed at bell desk.

UNIT-I

Guest Information Management:

Guest Information Handling, Handling guest mails and message procedure, Business centre facilities and functions.

UNIT II

Front Desk Functions:

Room key management, Self check-in, Web check-in, Wake up calls and do not disturb requests, Guest visitors handling, Paging system.

UNIT III

Room Change Procedure and Bell Desk Functions: Meaning and procedures for room change, Live move and dead move, Room change formats.

Bell Desk Management: Activities and procedures at the time of: Check in, Check out, and Left luggage procedure, Travel desk services, Concierge services, Other activities & Formats used at Bell Desk.

UNIT-IV

Hotel Porch Operations Management: Car parking-self and valet parking, Public addresses System, Duties of doorman/ parking attendant. Hire a car procedure. Airport representative, guest pickup and drop services.

1. .



UNIT-I

Fibers And Fabrics: Definition, Origin, Classification, Characteristics of different fibers—Cotton, Linen, Silk, Polyester, Nylon, Acrylic. **Yarns:** Types.

Finishes: Designing, sizing, deguming, weighting, scouring, calendaring, decatizing, Tentering, shearing, Flocking, sanforisation mercerization, napping, Bleaching, Dyeing, Printing, Singeing.

UNIT-II

Hotel Linen And Linen Room: Classification: Room linen, F&B linen, miscellaneous linen. Selection criteria & stock requirements, Par Stock.

Linen Room: Location, Equipment and Standard Operating Procedures, Storage & section: Care of linen and Stocktaking, Marking & Monogramming, Functioning.

UNIT-III

Laundry: The Concept, Importance, Organisation Structure, Key Roles & People, Functions of a Laundry, Professional Laundry Set Up, Linen Room, Uniform Room, Tailor Room, Setups & Functions, Equipments Used in laundry, Their Salient Features, Laundry Chemicals, Laundry Do's and Dont's, On Premises Laundry, Off Premises Laundry, Commencing the Day's Work - Briefing, De Briefing, Day Schedules.

Managing Guest Laundry: Valet Services: Collecting Guest laundry and returns, Do's and Dont's, Handling guests Linens,

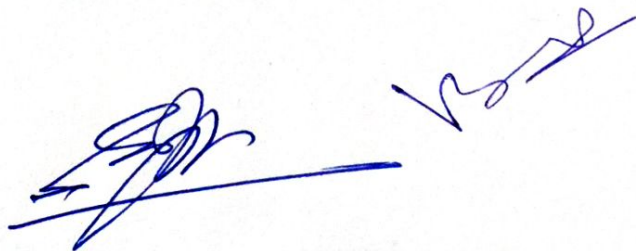
Stain Removal: Different types of stains, Cleaning methods, Specific Cleaning Agents, Chemicals and detergents.

Care for color and delicate fabrics..

UNIT-IV

Sewing Room: Activities and area provided. Equipments and Standard Operating Procedures

Uniform Room: Purpose of uniforms. No. of sets issuing procedure & exchange of uniform. Designing a uniform. Layout and planning of the uniform room.



BVHR 305: FOOD PRODUCTION-III Lab

1. Dishes with accompaniments & sauces.
2. Meat, poultry, Egg & fish dishes (Continental).
3. Butchering process of meat, poultry.
4. Familiarization with commodities and their uses in kitchen with the help of simple dishes preparation indicating their uses

BVHRM352: FOOD & BEVERAGE SERVICE-III LAB

- Beverage order taking and preparation of BOT.
- Familiarization with the glassware, equipments and tools required in relation to Beer & wine services.

Service of Wine

- a) Order taking procedure
- b) Service sequence, serving temperature
 - Services of red wine, white wine, champagne with all the courses. Decanting
 - Designing of beer/ wine list

Service Of Beer

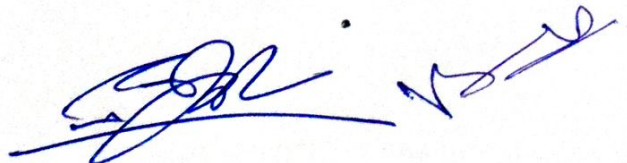
- a) Service of Beer: Draught Beer, Bottled beer
- b) Order Taking Procedure
 - Service Sequence, Equipments used.

Assignments:

1. Preparing Charts
 - Different regions of France and their characteristics of wine.
 - Regions and characteristics wine of two other countries.
2. Collection of Labels
 - At least five wines & Beers (Indian & International).

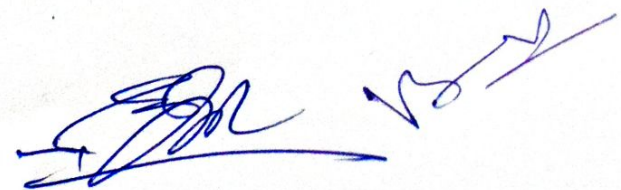
BVHR306: FRONT OFFICE-& HOUSEKEEPING-III LAB

1. Handling various types of enquires and providing information at the front desk information section.
2. Message and mail handling procedures.
3. Bell desk activities at the time of:
 - Check-in.
 - Check-out.
 - Room change.
4. Electronic Key Handling System
5. Layout of Linen and Uniform Room/Laundry
6. Laundry Machinery and Equipment
7. Stain Removal
8. Selection and Designing of Uniforms
9. Visit to a professional Laundry



4th Semester:

S.N o	Subject Code	Subject Name	Periods per week			Evaluation Scheme			ESE	Subject Total
			L	T	P	CT	TA	Total		
1.	BVHR- 401	Theory Food Production & Patisserie IV	3	1	-	20	10	30	70	100
2.	BVHR- 402	Food & Beverage Service IV	3	1	-	20	10	30	70	100
3.	BVHR- 403	Front Office Operations IV	3	-	-	20	10	30	70	100
4.	BVHR- 404	Housekeeping IV	3	1	-	20	10	30	70	100
		Practicals								
5.	BVHR- 405	Food Production & Patisserie IV	-	-	4	-	50	50	100	200
6.	BVHR- 406	Food & Beverage Service IV	-	-	2	-	50	50	100	200
7.	BVHR- 407	Front Office Operations IV	-	-	2	-	50	50	100	200
		Total	12	3	10					1000



5th Semester:

S.N o.	Subject Code	Subject Name	Periods per week			Evaluation Scheme				ESE	Subject Total
			L	T	P	Sessional					
						CT	TA	Total			
1.	BVH R-501	Theory Computer application	3	1	--	20	10	30	70	100	
2.	BVH R-502	Food Science	3	1	--	20	10	30	70	100	
3.	BVH R-503	Hotel Accountancy	3	1	--	20	10	30	70	100	
4.	BVH R-504	Facility Planning	3	1	--	20	10	30	70	100	
5.	BVH R-505	Computer Lav	3	1	--	50	50	100	100	200	
6.	BVH R-506	Food Science Lab	3	1	--	50	50	100	100	200	
7.	BVHR -- 507	Accountancy	-	-	-	-	-	-	200	200	
		TOTAL	18	2	--	-	-	-	-	1000	

TA: Teacher's Assessment
CT – Class Test

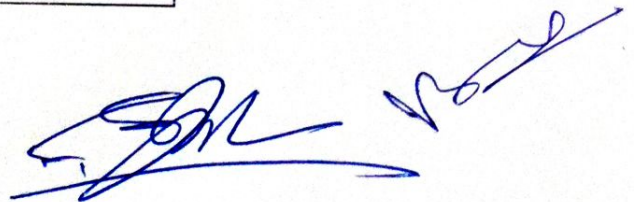
ESE- End Semester Examination
L/T/P – Lecture/Tutorial/Practical

Duration of ESE shall be 3(three) hours.

BVHR 401 FOOD PRODUCTION & PATISSERIE –I-V

FOOD PRODUCTION & PATISSERIE –I-V	
Unit	Topic
I	<u>Fundamentals of a Bakery</u> a) Bakery Kitchen Layout, b) Equipments used in bakery c) A brief introduction of commercial flour milling process. d) Flour Constituent in relation to baking.
II	<u>BRIEF INSIGHT OF:</u> a) Emulsifier, Surfactants and enzymes used in bakery products. b) Bakery fats. c) Flavors used in bakery & Confectionary.
III	<u>Desserts</u> a) Basic custards, cream and puddings b) Different deserts sauces. c) Soufflés and Mousses , Bavaois d) Frozen Desserts – ice creams , Bombes, Sorbets and still frozen desserts e) Chocolate tampering and Various chocolate desserts f) Meringue

IV	<p>STUDY OF BREADS</p> <ul style="list-style-type: none"> a) Overview of Production b) Common Problems c) Preparation of White bread, Split-top, French & Italian breads. d) Rolls – hard & soft varieties. e) Indian Breads
V	<p>VARIOUS TYPES OF BASIC PASTE</p> <ul style="list-style-type: none"> a) Choux Paste b) Short Crust Paste c) Puff Paste d) Flaky Paste e) Hot Water Paste f) Danish Paste <p>CAKES</p> <ul style="list-style-type: none"> a) Batter type b) Foam Type c) Pound d) Icings





Reference Books:

- Joseph Amendol – Understanding Baking
- SC Dubey – Basic Baking
- Vimla Patel – Festival Cook Book
- Culinaria Series on various country's cuisine

Web References:

- www.hospitalityinfocentre.co.uk/Bakery/Pastry.htm
- www.angrau.ac.in/media/10844/1dst216bakeryconfectioneryproducts.pdf
- www.textbooksonline.tn.nic.in/Books/12/Std12-Voc-FMCC-EM.pdf
- www.bonappetit.com/recipes/.../salty-chocolate-chunk-cook
- sallysbakingaddiction.com/category/sweet-salty-recipes/
- en.wikipedia.org/wiki/Category:Cooking_techniques
- wikieducator.org/Different_methods_of_cooking_
- https://en.wikipedia.org/wiki/Convenience_food
- www.thefreedictionary.com/convenience+food

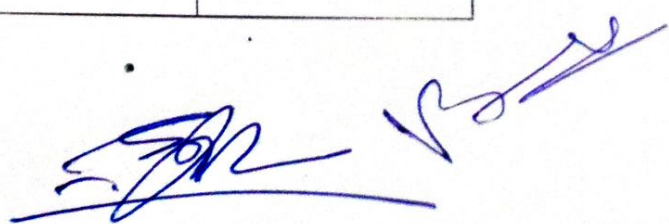


RHM 551 – Food Production & Patisserie IV Practicals

Unit	Proposed Lecture
I. <u>BRIEF INSIGHT of:</u> a) Emulsifier, Surfactants and enzymes used in bakery products. b) Bakery fats. c) Flavors used in bakery & Confectionary.	4
II. <u>Desserts</u> a) Basic custards, cream and puddings b) Different deserts sauces. c) Souffles and Mousses , Bavarois d) Frozen Desserts – ice creams , Bombes, Sorbets and still frozen desserts e) Chocolate tampering and Various chocolate desserts f) Meringue	10
III. <u>BREADS</u> a) Preparation of White bread, Split-top, French & Italian breads. b) Rolls – hard & soft varieties. c) Indian Breads	8
IV. <u>VARIOUS TYPES OF BASIC PASTE</u> a) Choux Paste b) Short Crust Paste c) Puff Paste d) Flaky Paste e) Hot Water Paste f) Danish Paste <u>CAKES</u> a) Batter type b) Foam Type c) Pound d) Icings	12

BYHR 405 FOOD & BEVERAGE SERVICE-IV

FOOD & BEVERAGE SERVICE-IV	
Unit	Topic
I	SPRIT- - Definition of spirits - Distillation process - Source, production process, varieties, brand name and service of rum, brandy, gin, whiskey, vodka. Other spirits – Tequila, Absinthe, Tiquira, ouzo, slivovitz
II	COCKTAILS - Common cocktails, recipe, methods of preparations and presentation. Perquisites in preparing cocktails
III	LIQUEUR History, definition, manufacture, hot methods. Distillation, cold method, infusion, perforation aging, base spirits, sweetening.
IV	APERITIF a) Classification b) Knowledge of production c) Varieties and service of aperitifs.



Reference Books


- Dennis Lillicrap – F & B Services
- Kostagris, Porter & Thomas – The Bar & Beverage Book

Web References

1. <https://en.wikipedia.org/wiki/Spirit>
2. www.thefreedExceptionary.com/spirit
3. en.wikipedia.org/wiki/Aperitif_and_digestif
4. www.thefreedExceptionary.com/aperitif
5. en.wikipedia.org/wiki/Liqueur
6. en.wikipedia.org/wiki/List_of_liqueurs

BYHR 402 FOOD & BEVERAGE SERVICE-IV – Practicals

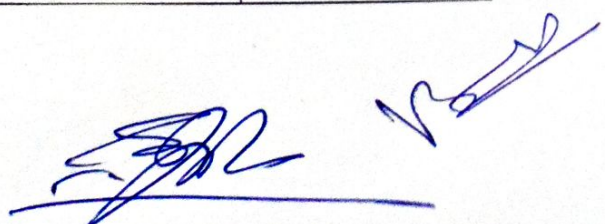
S.no.	Activity
I.	Revision of previous semester practical-table layout and services for various types of meals.
II.	Beverage order taking and preparation of BOT.
III.	Service of spirits
IV.	Demonstration / Preparation and presentation of one varieties of each stirred and shaken cocktails.



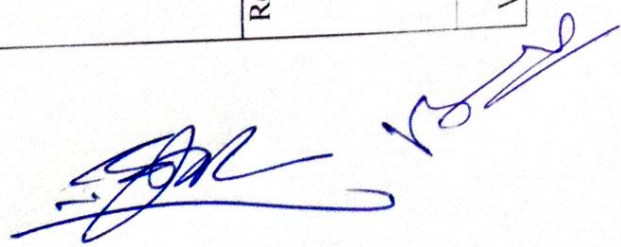
BVHR 403 FRONT OFFICE OPERATIONS AND HOUSE KEEPING IV

COURSE CONTENTS:

Unit	Topic
I	HEADLINING MODERN COMMUNICATION FACILITIES a) E.P.B.A.X. b) Fax c) Telex d) Internet (e-mail) e) Pagers 1. HANDLING SAFETY LOCKERS
	HEADLINING SITUATIONS a) Demeaning with guest of different personalities:- Fussy guest, Irate guest, timid guest, Socializing guest etc. b) Overbooking. Any other situations pertaining to front office



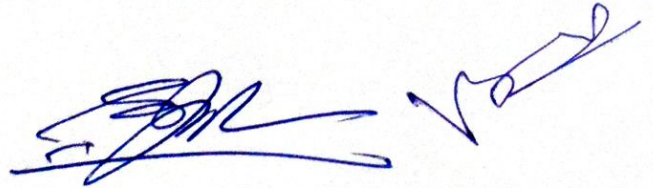
<p style="text-align: center;">II</p> <p style="text-align: center;">CUSTOMER CARE</p> <ul style="list-style-type: none"> a) Guest satisfaction and delight. b) Headlining complaints. c) Follow up procedures d) Guest history card. 	<p style="text-align: center;">III</p> <p style="text-align: center;">ACCESSING THE RESULT CUSTOMER CARE POLICY</p> <ul style="list-style-type: none"> a) Questionnaire b) Suggestion box c) Face to face interview d) Feed back 	<p style="text-align: center;">IV</p> <p style="text-align: center;">TRAVELING DOCUMENTS</p> <ul style="list-style-type: none"> a) Passport b) Visa c) Credit card d) Travellers check 	<p>Reference Books</p> <ul style="list-style-type: none"> • Dennis L. Foster: Back Office Operations & Administration • Sudhir Andrews: Hotel Front Office • Colin Dix & Chris Baird: Front Operations <p>Web References</p>
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- www.iRHMctan.edu/PDF/notes/FO/SY/CO%20&%20Settlement.doc
- www.ehow.com > Careers & Work
- books.google.co.in/books?isbn=0060655607
- www.iRHMctan.edu/PDF/notes/FO/SY/CO%20&%20Settlement.doc
- www.iRHMctan.edu/PDF/notes/FO/SY/CO%20&%20Settlement.doc
- www.nab.com.au > Personal > Planning tools > Travel
- books.google.co.in/books?isbn=0060655607
- sbinfoanada.about.com > ... > Marketing > Customer Service
- customercare.hotels.com/
- www.rameehotels.com/customer-care.html

BVHR 403 FRONT OFFICE OPERATIONS-IV - Practicals

S.no.	Activity
I.	Handling various types of inquires.
II.	Message and mail handling and books filling up.
III.	Room key rack management.



IV.	Wake up calls.
V.	Paging systems.
VI.	Bell desk activities during check in and check out.
VII.	Handling area management.
VIII.	Handling modern communication activities.

COURSE CONTENT

HOUSEKEEPING-IV

Unit	Topic
III	<p>PERSONAL QUALITIES OF HOUSEKEEPER WITH EMPHASIS ON</p> <ul style="list-style-type: none"> a) Emergency and demeaning with theme. b) Safety awareness and accident prevention. c) First aid box. <p>Dealing with sick guest and sanitization</p>
	<p>INTERIOR DECORATION</p> <ul style="list-style-type: none"> a) Colour b) Light and lightening system c) Floor and wall covering d) Role of accessories e) Window & Window Treatment f) Furniture
IV	<p>HORTICULTURE</p> <ul style="list-style-type: none"> a) Living with flower b) Types and colors


	<ul style="list-style-type: none"> c) Simple ways of gardening d) Equipment, care pesticides e) Techniques of cutting flowers f) In-house herb garden
IV	<p>FLOWER ARRANGEMENT</p> <ul style="list-style-type: none"> a) Equipment and material required, knowledge of varieties of flowers and other decorative material used in flower arrangement. b) Purpose of flower arrangement, placement and level of placement with relevant examples. c) Styles and principals of flower arrangement.

REFERENCE BOOKS

- Sudhir Andrews: Hotel Housekeeping
- Joan C Branson: Hotel, Hostel & Hospital Housekeeping
- Georgi Tucker: The Professional Housekeeper
- Rose Mary & Heinemann: Housekeeping Management for Hotels
- David Allen, Hutchinson: Accommodation & Cleaning Services
- John Ambulan/Andrews: First Aid Manual

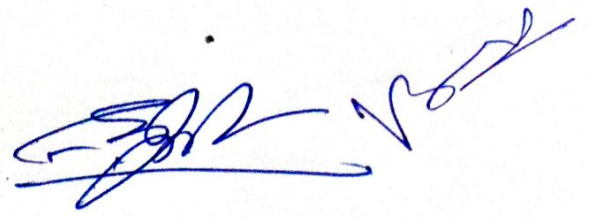
Web References

- en.wikipedia.org/wiki/Hotel_design
- www.hoteldesigns.net
- www.wego.co.in > ... > [Asia](#) > [India](#) > [Hotels in Kemmanagundi](#)
- www.bangaloremirror.com/article/.../5star-hotels'-green-way-of-life.html
- www.laterooms.com/en/k17199508_royal-horticultural-halls-hotels.aspx
- www.hotelierindia.com > [PRODUCTS & SERVICES](#) > [Hospitality Trends](#)



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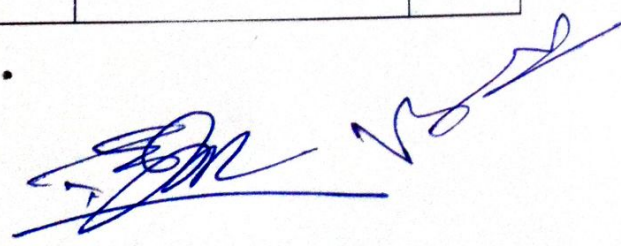
S.no.	Activity
1	DEALING WITH EMERGENCY (a) Event of fire. (b) Event of fumes. (c) Event of gas leakage.
2	First Aid a) Treatment for Minor and Scalds Unconsciousness, Drunkenness, Sun burn Minor wounds, Choking, Fainting shock, Nose bleeding Marine stings. b) Dressings for minor wounds and cuts.
3	



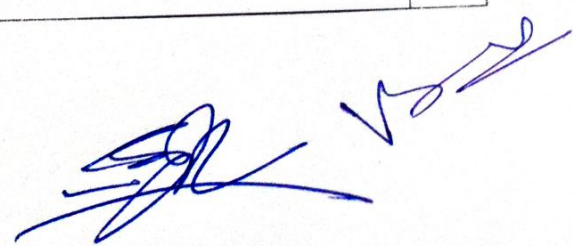
INTERIOR DECORATION
<ul style="list-style-type: none"> a) Making and display of different miniature of wall covering and floor covering, light arrangements using flip charts. b) Sitting of interiors and placements of accessories.
HORTICULTURE
4

BYHR-501 COMPUTER APPLICATIONS
COURSE CONTENT:

COMPUTER APPLICATIONS	
Unit	Topic
I	INTRODUCTION TO COMPUTERS <ul style="list-style-type: none"> a. Historical evaluation of computers. b. Generation, classification, characteristics & limitation of computers. c. Overview of computer architecture and organization.
II	AN OVERVIEW OF MS-DOS <ul style="list-style-type: none"> a. Introduction to operating system. b. Booting components, internal & external commands and Directory Commands. c. File Management Commands. d. Disc Management Commands. e. Batch Files & Configuring
III	OVERVIEW OF WINDOWS 2007 <ul style="list-style-type: none"> a. The user interface.



	<ul style="list-style-type: none"> b. The Control Panel. c. Various Windows Features. d. E-mail, Net Meeting, Web Browsing. <p>Communication & Internet Explorer</p> <p>MS WORD 2007</p> <ul style="list-style-type: none"> a. Basics of Word Processing. b. Viewing, Editing, Finding & Replacing Text. c. Proofing Documents: Correcting Spell Check, Grammar Command, Auto Commands. d. Mail Merge. e. Working with Tables & Charts. f. Creating Basic HTML Documents.
<p style="text-align: center;">IV</p>	<p style="text-align: center;">NETWORKING</p> <ul style="list-style-type: none"> a. Netwrok – BUS, STAR & RING b. Networking concepts; LAN, WAN, MAN. c. Network Configuration Hardware – Server & Nodes d. Channels – Fibre Optic, Twisted & Co-axial e. Hubs f. Network Interface Card – Arcnet & Ethernet g. Network Software – Novel & Windows NT <p style="text-align: center;">INTERNET</p> <ul style="list-style-type: none"> a. Introduction to Internet b. Developing website c. Messaging d. Mailing
<p style="text-align: center;">V</p>	
<p style="text-align: center;">REFERENCE BOOK</p> <ul style="list-style-type: none"> • Fundamentals of Computers: V. Rajaraman 	



- Mastering Microsoft Office: Lonnie E Moseley & David M Boobey

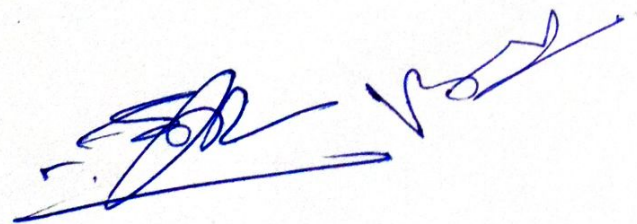
Assignments & Self-practice:

1. MS-DOS
2. Windows 2007
3. MS-WORD
4. Internet
5. E-mail

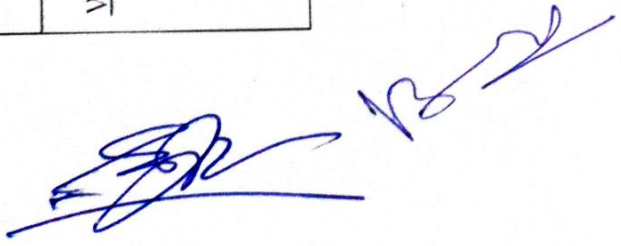


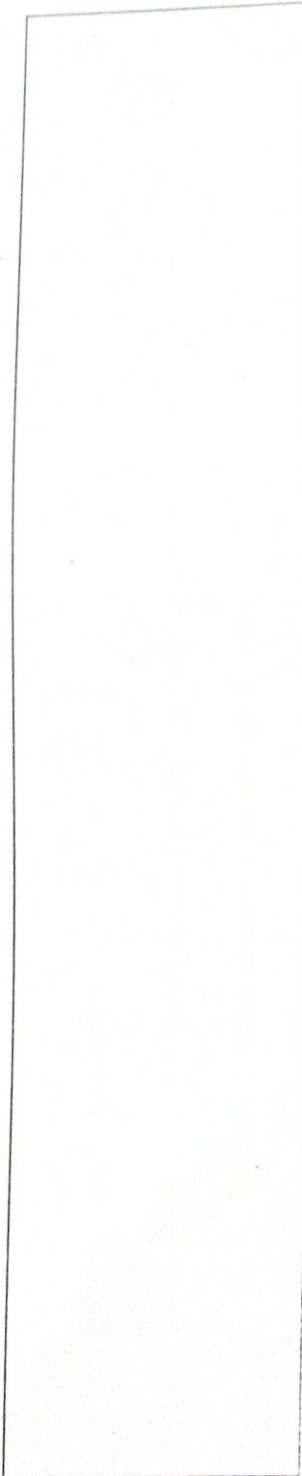
BVRH 502 FOOD SCIENCE

FOOD SCIENCE	
Unit	Topic
I	EFFECT OF HEAT ON FOOD AND NUTRIENTS Proteins, Carbohydrates, Fats, Minerals and Vitamins
II	FOOD PRESERVATION a) Principles of Food Preservation, Asepsis, Removal, Anaerobic Conditions. b) Preservation methods and Processes (Drying, Freezing, Heat & Radiation) c) Changes in food during preservation. d) Changes during storage. Preservation by Food Additives, Chemicals, Salt, Sugars, Alcohol, Wood Smoke, Spices & other condiments
III	MICRO-ORGANISMS a) Micro-organisms used in food production b) Structure, types, functions and characteristics of mold, yeast and bacteria.



IV	<p>FOOD ADDITIVES AND LEAVENING AGENTS Functions of food additives, preservation, antioxidants, surface agents, stabilisers and thickening agents, bleaching and maturing agents, buffers, acids and alkalis, food colours, special and non-nutritive dietary sweeteners, nutrient supplements and fortifying agents, flavouring agents, anti-caking agents.</p>
V	<p>ADULTERATION Common food adulterants in different food groups, toxic effects of chemical adulterants, detection of adulterants(physical and chemical). FSSAI and it's functioning</p>
<p>REFERENCE BOOKS</p> <ul style="list-style-type: none"> • Food Science – B Srilakshmi • Food & Nutrition(Vol I & II) – Dr. M Swaminathan • Nutrition & Dietics – Shubhangim A Joshi 	
<p><u>Web References</u></p> <ul style="list-style-type: none"> • www.fssai.gov.in • www.fao.org • www.niftem.ac.in 	





BVHR 503 – HOTEL ACCOUNTANCY

COURSE CONTENT

HOTEL ACCOUNTANCY	
Unit	Topic
I	UNIFORM SYSTEM OF ACCOUNTS FOR HOTELS A. Introduction to Uniform system of accounts B. Contents of the Income Statement C. Practical Problems D. Contents of the Balance Sheet (under uniform system) E. Practical problems F. Departmental Income Statements and Expense statements (Schedules 1 to 16) G. Practical problems

II	<p style="text-align: center;">INTERNAL CONTROL</p> <p>A. Definition and objectives of Internal Control B. Characteristics of Internal Control C. Implementation and Review of Internal Control</p>
III	<p style="text-align: center;">INTERNAL AUDIT AND STATUTORY AUDIT</p> <p>A. An introduction to Internal and Statutory Audit B. Distinction between Internal Audit and Statutory Audit C. Implementation and Review of internal audit</p>
IV	<p style="text-align: center;">DEPARTMENTAL ACCOUNTING</p> <p>A. An introduction to departmental accounting B. Allocation and apportionment of expenses C. Advantages of allocation D. Draw-backs of allocation E. Basis of allocation F. Practical problems</p>
<p>Reference Books</p> <ul style="list-style-type: none"> • Elements of Hotel Accounting – Neeraj K Gupta • Hotel Accounting – Anil Kathuria • Hospitality Management Accounting – Martin G Jagels • Accounting Essentials for Hospitality Managers – Chris Guilding 	



BYHR 504 FACILITY PLANNING

COURSE CONTENT

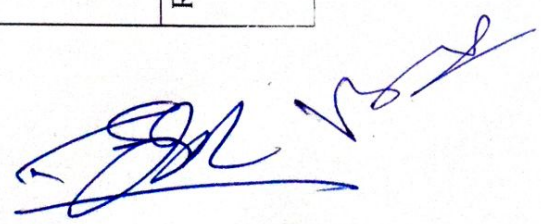
Unit	Topic
I	HOTEL DESIGN Design Consideration: A. <ul style="list-style-type: none">• Attractive Appearance• Efficient Plan• Good Location• Suitable Material



	<ul style="list-style-type: none"> • Suitable Workmanship • Sound Financing • Competent Management <p>B. Evaluation of accommodation needs thumb rules.</p> <p>C. Ensuring that the hotel must combine the integrated function of housing feeding, entertainment, rentals, services, maintenance and light manufacturers</p>
<p>II</p>	<p>FACILITIES PLANNING</p> <p>A. The systematic layout planning pattern (SLP); planning consideration.</p> <p>B. Flow process and flow diagram.</p> <p>C. Procedure for determining space, ways of determining space requirements space relationship.</p> <p>D. Architectural consideration.</p> <p>E. Difference between carpet area and plinth area.</p> <p>F. Approximate cost of construction estimation.</p> <p>G. Approximate operating areas in budget type/5 star type hotel. Approximate other operating areas per guest room.</p> <p>Approximate water/electrical load requirement-estimation</p>
<p>III</p>	<p>STAR CLASSIFICATION OF HOTEL</p> <p>Architectural feature, facilities and service in star category Hotel, Heritage and Apartment</p> <p>Hotel</p> <p>a. Criteria for star classification of Hotel.</p> <p>b. Criteria for classification of Heritage Hotel.</p> <p>c. Criteria for classification of apartment Hotel.</p>



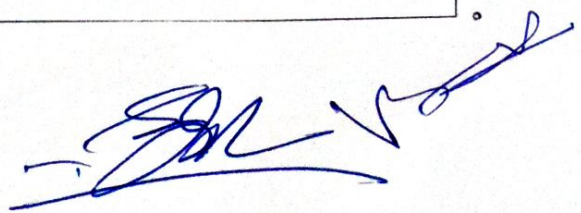
	d. Hotel evaluation sheet for awarding category.
IV	<p>PLANNING FOR FOOD AND BEVERAGE OUTLETS</p> <p>A. Equipment requirement for commercial kitchen and restaurant. B. Specification of different equipments. C. Layout of commercial kitchen and F&B outlets. Planning of various supporting services</p> <p>PROJECT MANAGEMENT</p> <p>A. Network analysis. B. Basic rules and procedure for network analysis. C. C.P.M. D. P.E.R.T. E. Comparison of CPM and PERT F. Network crashing, determining crash cost, normal cost. G. Classroom experiences.</p>
V	
<p>Reference Books</p> <ul style="list-style-type: none"> • Tarun Bansal – Hotel Facility Planning • Stipanuk & Roffmann – Facilities Management 	



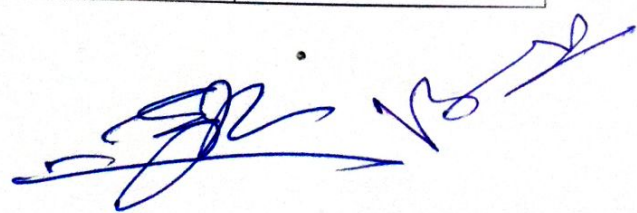
BVHR 601 TOURISM AND HOTEL ECONOMICS

Course Content

Unit	Topic
I	<p><u>DEMAND ANALYSIS</u> Meaning of Demand and demand distinctions, autonomous and derived demand short run and long run demand. Demand for perishable goods and durable goods. Law of demand-demand schedule and demand curves, assumptions and reason behind law, exception to the law Elasticity of demand-Types of elasticity Factor's determining price, elasticity of demand</p> <p><u>SUPPLY</u> Meaning of supply, law of supply, determinants of supply, exceptions, elasticity of</p>



	supply
II	<p><u>COST OUTPUT ANALYSIS</u> Cost concepts-fixed and variable cost, average and Marginal cost, opportunity cost, past and future costs Economics in large scale production.</p> <p><u>REVENUE CONCEPTS</u> Total Revenue, Average Revenue, Marginal revenue and their relationships</p> <p><u>PRICE ANALYSIS</u> Basic concepts-Equilibrium of firm, marginal revenue and Marginal cost analysis, Normal Profits, excess profit loss, Accounting profit and economic profit, Theories of Profit Kinds of Markets Perfect & Pure competition, Simple monopoly and Monopolistic Competition, Oligopoly</p> <p><u>PRICING</u> Pricing under perfect competition, Equilibrium price, Pricing under monopoly and perfect competition Short run and Long run</p>
III	<p><u>TOURISM AND BALANCE OF PAYMENT</u> <u>INDIAN ECONOMY AND HOTEL INDUSTRY</u> Characteristics of Indian Economy, Major issues of development, growth & development of hotel Industry in India, Relevance of hotel industry in national economy, income generation, employment generation, foreign exchange earning, Factors Influencing growth of Hotel Industry, Tourism & Economic</p>



	development, New Industrial Policy-Features & Importance's.
	<p><u>IMPACT OF TOURISM ON HOTEL INDUSTRY</u> Economic impact, travel and Hotel effect on tourism on hotel, threats & obstacles to tourism</p> <p><u>TOURISM PLANNING AND HOTEL INDUSTRY</u> Tourism infrastructure development, Local Bodies, tourism department and ministry, different tourism policies</p>
IV	<p><u>TYPES OF TOURISM ECONOMICS</u> Abstraction, Economic Theory & Tourism, Demand & Supply Analysis, Cost/Benefit Analysis, Economic Impact Analysis</p> <p><u>NATIONAL INCOME CONCEPTS AND IMPORTANCE</u> Definition & Concepts, Gross National Product (GNP)& Net National Product (NNP), Measurement of National Income.</p>
V	<p><u>Reference Books</u></p> <ul style="list-style-type: none"> • H L Ahuja Principle of Economics • Kote Syanis Micro Economics • D M Mithai Managerial Economics • R Dutt & Sundaram Indian Economy <p><u>Web References</u></p> <ul style="list-style-type: none"> • http://www.studymode.com/essays/Fundamental-Of-Economic-Concept-573731.html • http://www.ciilogistics.com/knowledge/project_materials_management/Unit-3.pdf



- http://www.ciilogistics.com/knowledge/project_materials_management/Unit-3.pdf
- www.managementparadise.com
- www.economicsconcepts.com
- https://www.comcor.com.br/en/tipos_de_mercado.php
- www.investopedia.com/terms/b/bop.asp
- www.humber.ca/.../tourism-and-hospitality-management-event-planning
- <http://www.cretourism.com.au>

BYHR 602 HUMAN RESOURCE MANAGEMENT

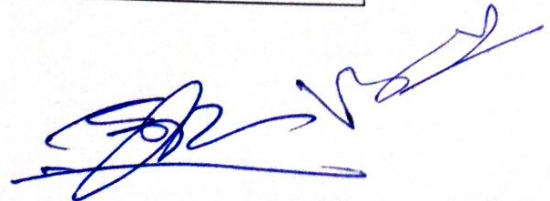
COURSE CONTENT

HUMAN RESOURCE MANAGEMENT	
Unit	Topic
I	<p><u>INTRODUCTION</u> <u>Nature and scope human resource management:-</u> a. Concept and Nature, Human Resource Management as a profession, Objectives and importance, Functions and scope of Human Resource management. b. Organization of personnel Department, Qualities of Personnel Manager, role of Personnel manger, Status of Personnel manager. c. Characteristics of Hospitality Industry for a Human Resource manager, HRD as responsibility of all mangers.</p>
II	

	<p><u>PROCLURMENT OF HILMAN RESOURCES</u></p> <p>a. Human Resource Planning-Concept and objectives, importance, Process of Human Resource Planning, Problems and Guidelines for Human Resource Planning</p> <p>b. Job Analysis and Job Design-Concept of job analysis, Process of job analysis, Job Description and Job Specification, Concept of Job Design, approaches and methods of Job Design.</p> <p>c. Recruitment and Selection- Meaning and process of Recruitment, Recruitment Policy and Organization, Sources and techniques of Recruitment, Meaning and process of selection</p>
<p>III</p>	<p><u>TRAINING AND DEVELOPMENT</u></p> <p>Concept and need of training, Importance and objectives of training, Identifying training needs, Designing a training programmes, Methods of training, Evaluating training effectiveness, Retraining.</p> <p>Concept and objectives of Executive development, Importance and process, methods and techniques, principles of Executive Development.</p>
<p>IV</p>	<p><u>JOB EVALUATION</u></p> <p>Concept, process and objectives of Job Evaluation, Advantages and Limitations, Essentials of successful Job Evaluation, Methods of Job Evaluation. Wage and Salary Administration. Objectives and principles, Essentials of Sound wage structure, Factors affecting wages, methods of wage payment, and Wage policy in India, Executive</p>



	compensation
V	<p><u>PERFORMANCE APPRAISAL</u> Concept and objectives, Uses and process, Problems in performance appraisal, Essentials of effective appraisal system, Methods and techniques of appraisal, Appraisal of managers, Appraisal, Interview, Appraisal of potential.</p> <p><u>JOB CHANGES</u> a. Transfers, Promotions and Separations. b. Purpose of job changes, Concept and objectives of transfers. Types of transfer, Transfer policy, concept and basis of promotion, Promotion policy, Demotion, Types of Separations</p>
	<p>Reference Books</p> <ul style="list-style-type: none"> • David A Decenzo - Personnel/Human Resource Management • H L Kumar - Personnel Management in Hotel and Catering Industry • Chapman&Hall - Behavioural Studies in Hospitality Management • Dr. C.B.Gupta - Human Resource Management • Mirza S Saiyadain - Human Resource Management • William B Wether - Human Resource and Personnel management <p>Web References</p>
	<ul style="list-style-type: none"> • H L Kumar - Personnel Management in Hotel and Catering Industry • Chapman&Hall - Behavioural Studies in Hospitality Management • Dr. C.B.Gupta - Human Resource Management • Mirza S Saiyadain - Human Resource Management • William B Wether - Human Resource and Personnel management • David A Decenzo - Personnel/Human Resource Management



Dr. A P J ABDUL KALAM TECHNICAL UNIVERSITY, LUCKNOW



Evaluation Scheme & Syllabus

For

Bachelor of Hotel Management & Catering Technology (BHMCT)
(4th Year)

ON

CHOICE BASED CREDIT SYSTEM (CBCS)

(Effectuated from the Session 2019-20)

Bachelors in Hotel Management & Catering Technology(BHMCT)

7th Semester

(Effected from session 2019-20)

S.No	Subject Code	Subject Name	Periods per week			Evaluation Scheme			ESE	Subject Total	Credits
			L	T	P	Sessional					
		Theory				CT	TA	Total			
1.	RHM701	Food Production V	3	1	-	20	10	30	70	100	4
2.	RHM702	Food & Beverage Service V	3	-	-	20	10	30	70	100	3
3.	RHM703	Front Office Operations V	3	-	-	20	10	30	70	100	3
4.	RHM704	Housekeeping V	3	-	-	20	10	30	70	100	3
5.	RHM705	Research Methodology	3	1	-	20	10	30	70	100	4
Any one	RHM071	Sales & Marketing	3	1	-	20	10	30	70	100	4
	RHM072	Hotel Law									
	RHM073	Event Management									
	RHM074	Retail Management									
		Practicals									
7.	RHM751	Food Production V Lab	-	-	4	-	30	30	70	100	2
8.	RHM752	Food & Beverage Service V Lab	-	-	2	-	30	30	70	100	1
9.	RHM753	Front Office Operations V Lab	-	-	2	-	30	30	70	100	1
10.	RHM754	Housekeeping V Lab	-	-	2	-	30	30	70	100	1
		Total	18	3	10					1000	26

TA: Teacher's Assessment

ESE- End Semester Examination

CT – Class Test

L/T/P – Lecture/Tutorial/Practical

Duration of ESE shall be 3(three) hours.

GENERIC ELECTIVE (RHM071-074)

(Students have to choose any one of the Subjects from RHM071-74)

For a elective subject to be offered by an institution, the minimum number of students opting for a elective subject should be 15.

FOOD PRODUCTION V

RHM701

OBJECTIVE:- At the end of the semester the student should: -

- a) Be able to conceptualize the management and functioning of Quantity Kitchen.
 - b) Insight of fast food.
 - c) Acquire the requisite technical skills in Banquet menus and cooking.
- Knowledge about Airline and cruise liner meal planning.

Learning Outcome

- Students at the end of the session would gain knowledge about quantity and bulk cooking.
- Menu planning and equipments required in bulk/quantity cooking.
- Students would also know about layout of the large Kitchen.
- Student would also be able to understand the various types of curries being used in Indian cuisine, their preparation and use.
- Students would also be acquainted with working Larder Garde Manger.
- Also, students would be-aware of the fast food, along with the garnishes and accompaniments used.

UNIT - 1

KNOWLEDGE OF INDIAN CUISINE:

Ingredients, Spices & Gravies (Red ,Brown ,White ,Green)

STUDY OF VARIOUS REGIONALS CUISINES

Punjabi ,Gujrati ,Kashmiri ,South Indian ,Goan ,Bengali ,Maharastrian ,
Moghalai ,Rajsthani , Study Of Indian Starters ,Sweets, Accompaniments
& Indian Breads

UNIT - 2

QUANTITY FOOD PRODUCTION

Introduction to large scale commercial cooking, Objective, technique & Equipments
contract catering , Industrial catering , Institutional catering , Layout of Large quantity kitchen
staff hierarchy, Commercial Equipments Specification, Case Study on Mega Kitchens – viz Akshay Patra, Golden
Temple, Shirdi, Puri, Mid-day Meal Schemes.

UNIT - 3

LARDER

Definition, function, importance, layout and planning of larder department
Staff organization , Cold food presentation , ASPIC & chaudroid ,Sandwiches and canapés ,
Cold starters , Charcuterie ,Sausages, salami, ham, terrines, galantines, pate, mousses
Control of expensive commodities meat tag

UNIT - 4

CONVENIENCE FOOD AND FAST FOOD

Characteristics , Types -Indian and western ,Menu examples ,Role of convenience food in fast food operations ,Advantages and disadvantages of convenience food ,Labor and cost saving aspect.

FOOD PRODUCTION V LAB

RHM751

PRACTICALS

Menus of western / Indian /oriental ethnic courses in context to Quantity cooking. Preparation of Sandwiches,rolls, burgers, pizzas, hotdogs and foot longs.
Gallantines, Terrine, Pate.

References:-

Thangam Philip - Theory of cookery-II
Jane Gregsan's - European cookery
Charmine Slolomon - The complete Asian cookery
Christes Schamalas - Garnishing
Paul bocuse - The We professional chef
Victor Ceserani- Kitchen Larder work
Anand Mittal - Simply Cooking, Theory & Principles.

FOOD & BEVERAGE SERVICE V

RHM702

OBJECTIVE:- Understanding the process of specialized Service, their need etc. the students will come to know about the importance of buffet & Banquet management, ODC & event Management.Acquire the requisite technical skills for complete competent service of food and beverage

LEARNING OUTCOME:-

- Students will be well versed with gueridon service
- Also, students get an in-depth knowledge on planning related to buffet management.
- Students will get an understanding about various forms of catering In detail off shore catering and Outdoor catering are taught.

UNIT - 1

GUERIDON SERVICE:

History of gueridon ,Definition and term gueridon ,General points to be considered while doing gueridon ,Advantages and disadvantages of gueridon services ,Gueridon equipments and ingredients. Flambe and Carving

Method of service of common gueridon preparations

UNIT - 2

BUFFET MANAGERMENTS

Introduction , Types of Buffet , Table layout and configuration , Clothing and dressing the buffet table Display and decoration , Types and limitations of food to be served , Mis-en-place Checklist and its proper supervision , Food & Beverage control-its application and buffet management

UNIT - 3

BANQUET MANAGEMENT AND FUNCTION CATERING

History of banquets: types of banquets (formal and informal) , Organization of Banquet Department Function selling-menus , Facilities available , Sitting plans-theatre, class room etc. Formal Contract/Memorandum , daily and weekly function forecasts , Formal Gatherings ,Name Cards ,Mis-en-place . Service , Toasting and sequencing of events ,Banqueting exercises Case studies in banqueting ,Informal gathering ,Reception ,Cocktail parties ,Seminars Exhibitions , Fashion shows ,Trade Fairs , Wedding ,Organizing Theme functions

UNIT - 4

OUTDOOR CATERING/OFF PREMISES CATERING

Introduction; who could be an out door caterer; infrastructure; licenses; on site facilities; employees Equipments-preparation, transportation and service equipments .Establishment suppliers Food purchase storage and handling .Peripherals and special effects , airlines and cruise liners meal planning ,trays trollies, galley.services etc.Business Event management

FOOD & BEVERAGE SERVICE V LAB PRACTICALS

RHM752

1. Table layout and services for different types of meals
2. Gueridon Service
3. Preparation and service of Banana Flambe and Crepe Suzette
4. Layout and drawing of the functions prospectus and identifying its appropriate usage
5. Planning of different types of buffet counters and setting the counters
6. Preparation of function checklist of buffet
7. Assignment on buffet menu planning .Planning the table layouts of different types of banquet function
8. Seating plans of different Banquets. Preparation of charts, Name cards etc.
9. Food and beverage-how to serve in banquets
10. Assignments: a) Checklist for conference and other parties b) Menu planning for State Banquets
11. To visit Hotels for Buffet Banquet and business events

References:-

Jaffrey T Clarke Table and Bar
Dennis R Lilicrap Food and Beverage Service
Matt A Casdo Food and Beverage Service
Michael M Coltman Beverage Management

FRONT OFFICE OPERATIONS V

RHM703

OBJECTIVE

Explain the basic Front Office accounting functions and methods of account settlements and check out procedure. Illustrate Foreign Exchange Encashment procedure. Summarize starting and ending of shiftprocedures for cashiers. Making the students aware of Safety Lockers Management. Present Assertive Communications Approaches and customer care

LEARNING OUTCOME:

- a) Students will have a better understanding about front office accounting and auditing systems
- b) Along with that student will be aware of foreign exchange handling, cashier's duties etc.
- c) Students would also get Knowledge about various forms and ledgers used during the guest cycle
- d) Students would get the knowledge about Credit cards & debit cards
- e) Students will have a clear understanding about the Check out procedures

UNIT - 1

CHECK-OUT PROCEDURE

Check out procedure, Information to concerned Departments, organization of late charges, transfer of guest accounts to the front office, chek-out reports, guest histories, PMS.

MAINTANING MASTER FOLIO AND MANAGING PROBLEMS THERIN

- a. Vertical tabular ledge r
- b. City Ledger
- c. Departmental Bills
- d. Paid-out vouchers
- e. Miscellaneous charges voucher

- f. Allowances
- g. Advance
- h. Discounts
- i. Computerized Systems
- j. Problems handling

UNIT - 2
PREPERATION OF BILL FOR CHECKING OUT GUESTS
RECEIVING PAYMENTS (SETTLING BILLS)

- a. Cash
- b. Credit Card
- c. Bill to Company
- d. Travel Agent Voucher
- e. Travelers Cheques
- f. On-line Travel Agencies.

UNIT - 3
FOREIGN EXCHANGE ENCASHMENT PROCEDURE

- a. Authorized agencies
- b. Licenses and documents used
- c. Different currencies and their-FOREX RATES
- d. Category of guests entitled

UNIT - 4
NIGHT AUDITING: Night Auditing: Introduction, Objective and job description of Night Auditor .Night Audit process. Preparing night audit reports.
PLANNING & EVALUATING FRONT OFFICE (YIELD MANAGEMENT)
OPERATIONS: Forecasting techniques, Forecasting Room availability, Useful forecasting data, Forecast formula, Sample forecast ,forms;
YIELD MANAGEMENT - Concept and importance, Applicability to rooms division, Capacity management, Discount allocation, Duration control, Measurement yield, Potential high and low demand tactics, Yield management software, Yield management team

FRONT OFFICE OPERATIONS V LAB **RHM753**
PRACTICALS

Different Formats generated during Night Auditing, FOREX -Procedure, License & documents required.
 Telephone Etiquette , Bill payments through various cards, Check out Procedure.

References:-

- Dennis L. Foster: Back Office Operation & Admn.
- Dennis L. Foster: Front Office Operation & Admn
- Sudhir Andrews: Hotel Front Office
- Colm Dix & Chirs Baird: Front Opertions
- Kasavana & Brooks: Managing Front office Operations

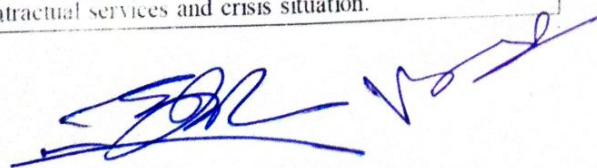
HOUSEKEEPING V

RHM704

OBJECTIVE:- The students will get knowledge about
 Planning and organizing housekeeping department Store and stock control, Renovation of Rooms, contract
 Cleaning & crisis Management.

LEARNING OUTCOME:

- a) Students will get an insight about purchase and stock control
- b) Along with that students also learn about managing contractual services and crisis situation.



- c) Students also learn about renovation
- d) Contract Cleaning concepts & Managerial Handling were also taught in detail

UNIT - 1
PLANNING AND ORGANISING HOUSEKEEPING DEPARTMENT

- a. Physical Survey
 - b. Specification
 - c. Work Study
 - d. Work Schedule
 - e. Duty Rotas
- The philosophy of work analysis and improvement
What is work analysis

PURCHASING PROCEDURES

- a. Purchasing arrangements
- b. Purchasing Cycle

UNIT - 2
STORE AND STOCK CONTROL

- a. Store room control
- b. Inventory and requisitions
- c. Par Stock
- d. Stock taking
- e. Inventory control

RENOVATION OF ROOMS

Floors, Refurbishing, furniture and interior decoration.

UNIT - 3
CONTRACT CLEANING

- a. Different jobs that can be given on contract.
 - b. Methods of pricing
 - c. Advantages and disadvantages
- Variables of opening a housekeeping department in a new hotel requirement/management of non-commercial accommodation service;
- d. Case Studies

UNIT - 4
CRISIS MANAGEMENT

- a. During facility breakdown
- b. Security aspects
- c. Loss prevention

MANAGERIAL HANDLING OF THE VIPS, CIPS AND TRAVEL AGENT GROUPS CLASSIFICATION PROCEDURE OF HOTELS

Procedures and norms. gradation.

HOUSEKEEPING V LAB
PRACTICALS

RHM754

1. Preparing guest rooms and checking through check lists
 2. Cleaning and upkeep of Public Areas
 3. Preparing rooms for special occasions/guests/VIP/CIP/Travel Agent guests
- To co-ordinate with hotel for learning purchase, storing and inventory control system

References:-

- Sudhir Andrews: Hotel Housekeeping
- Joan C. Branson: Hotel, Hostel & Hospital Housekeeping
- Georgia Tucker: The Professional Housekeeper
- Rose Mary & Heimemann: Housekeeping Management for Hotels
- Devid Allen. Hutchinson: Accommodation & Cleaning Services

- G Raghubalan: Hotel Housekeeping Operations & Management.

RESEARCH METHODOLOGY

RHM705

OBJECTIVE:- To give an in depth knowledge about the Research project to the students and also to tell them how Research is important for the hospitality sector. Here the knowledge of how to do a market research is being imparted by telling the research methodology and its implications.

LEARNING OUTCOME

- The aim of the course is to provide students with in-depth knowledge of quantitative and qualitative research methods
- With an overview of different analytical procedures and with skills in statistical processing that will enable them to analyse current research issues in sports science.
- A further aim of the course is to provide insight into the processes that lead to the publishing of research.
- Students would be clear with the concepts of marketing P's , product mix in hospitality industry

UNIT - 1

RESEARCH –MEANING, IMPORTANCE & RESEARCH DESIGN

- Introduction
- Meaning and Importance -
- The basis of classification of various types of research design.

UNIT – 2

DATA COLLECTION

- Types of Data
- Secondary data, Sources
- Primary data, Sources
- Sampling Importance, Basic concepts
- Questionnaire, Format and Administration. Steps involve in developing a Questionnaire
- Interviews

UNIT – 3

DATA PROCESSING

- Quality research, Introduction, Difference between Quality and Quantity research
- Editing of Data, Coding of Data, Data Classification, Graphical Presentation of Data
- Report writing-steps involved, layout of report, mechanics of report writing, precautions of writing research writing
- Oral Presentation

UNIT - 4

DATA ANALYZING & DRAFTING OF CONCLUSIONS AND RECOMMENDATIONS.

- Meaning and scope of data analysis
 - Methods of Data analysis.
 - Generating Findings.
 - Drafting of conclusions and recommendations.
 - Synopsis
- METHODOLOGY OF PRESENTATION OF RESEARCH PROJECT
- Meaning of presentation
 - Presentation as tool

c. Techniques of presentation of research project
How to deal with queries / questionnaire during presentation

References:-

C.R. Kothari – Research Methodology

Robert C Lewis Marketing Research

John Roberts Marketing for the Hospitality Industry

Dennis I. Foster Hospitality Marketing and Sales for Resorts, Motels And Hotels

GENERIC ELECTIVE

(Students have to choose any one of the following Subjects)

For a elective subject to be offered by an institution, the minimum number of students opting for a elective subject should be 15.

➤ SALES AND MARKETING	RHM071
➤ HOTEL LAW	RHM072
➤ EVENT MANAGEMENT	RHM073
➤ RETAIL MANAGEMENT	RHM074

SALES & MARKETING

RHM071

OBJECTIVE:-

The objective of this course is to facilitate understanding of the conceptual framework of marketing and its applications in decision making under various environmental constraints.

LEARNING OUTCOME

- Students will get an insight about the marketing concepts, mix and strategies along with knowledge about distribution channels and Sales Forecasting.
- Knowledge of social, legal, ethical and technological forces on marketing decision-making.
- Ability to develop marketing strategies based on product, price, place and promotion objectives.
- Ability to construct written sales plans

UNIT - 1

INTRODUCTION: Concept, nature, scope and importance of marketing. Marketing concept and its evolution; Marketing mix; Strategic marketing planning an overview. Marketing of services. Market segmentation and positioning; Buyer behavior; consumer versus. Consumer decision making process.

UNIT - 2

PRODUCT DECISIONS: Concept of a product; Classification of products. Major product decisions;

PRODUCT LINE AND PRODUCT MIX: Branding; Packaging and labeling. Product life cycle strategic implications; New product development and consumer adoption process.

Pricing Decisions: Factors affecting price determination; Pricing policies and strategies; Discounts and rebates.

UNIT - 3

DISTRIBUTION CHANNELS AND PHYSICAL DISTRIBUTION DECISIONS: Nature,

functions, and types of distribution channels; Distribution channel intermediaries; Channel management decisions; Retailing and wholesaling. Promotion Decisions: Communication Process; Promotion mix advertising, personal selling, sales promotion, publicity and public relations; Determining advertising budget;

UNIT - 4

INTRODUCTION TO SALES AND MANAGEMENT: Scope and Importance; Personal selling, sales organizational structure;

SALES FORECASTING.

References:-

1. Kotlar, Philip, Marketing Management, Prentice Hall, New Delhi.
2. Stanton, Etzel, Walker, Fundamentals of Marketing, Tata-McGraw Hill, New Delhi.
3. Saxena, Rajan, Marketing Management, Tata-McGraw Hill, New Delhi.
4. Panda - sales and Distribute Management, Oxford university Press

HOTEL LAW

RHM072

OBJECTIVE:- To acquaint the students with the basic concept of Mercantile Law, Industrial Law, Hotel & Lodging Rates, Food Legislations & Licenses.

LEARNING OUTCOMES:

- a. Student will have a brief insight about hotel & industrial law and various legislations of food and catering establishments.
- b. Students will be aware of the Hotel & Lodging rate control laws , purchase rights
- c. Students will be aware of the various licences required in opening a hotel or catering establishment.
- d. All the legal and industrial laws are taught in detail.

UNIT - 1

INTRODUCTION TO MERCHANTILE LAW

Brief description of each laws: Indian contract act; definition, essential of contract, valid & void and voidable agreements, time and place of performance, contract of bailment and pledge ; sales of good acts :partnership act ; define company, Types and formation of company, article of association, memorandum of association ; insurance act, FSSAI.

UNIT - 2

INTRODUCTION TO INDUSTRIAL LAW

- a) Shops and establishment act with reference to hotel industry
- b) Definition and brief description of others industrial laws: what is industrial dispute, Award, adjudication and conciliation; Define contract labour, welfare and health. ; Rules regarding minimum wages, provident fund, ESI, Bonus payment of wages etc.
- c) Employment of women and children; leave, health, safety and hygiene provision

UNIT - 3

HOTEL AND LODGING RATES CONTROL

- a) Definition: fair rate, hotel or lodging house; manager of hotel owner of hotel; paying guest; premises; tenant, and tenement .
- b) Appointments of controller and fixation of fair rates :revision of fair rates
- c) No eviction to be made if fair rate paid
- d) When owner or manager of hotel may recover possession
- e) Penalties for defaulters
- f) Innkeepers' lien

UNIT - 4

FOOD LEGISLATION & STATUTORY LICENSES

The central committee for food standards : central food laboratory; food inspector and their power and duties ;procedure to be followed by food inspector; food analysis by purchaser; report of the public analyst; notification of the food poisonings and penalties

Statutory Licenses And Laws

- a) List of licenses and permit required to operate hotel, restaurant and other catering establishments
- b) Procedure of procurement, renewal, suspension and termination of licenses

References:-

H.L. KUMAR : Personal Mgt. In Hotel And Catering Industry
Krishnal Sethi :M.P. Shop & Establishment Act
K.P.Srivastava : Law Relating To Prevention Of Food Adulteration in India
Rogers Peters : Essentials Law For Caterers
N.D. Kapoor : Handbook For Industrial Law
Hotel Law : Jagmohan Negi

EVENT MANAGEMENT

RHM073

OBJECTIVE: - To impart within student basic knowledge of organizing, Marketing & Promotions & Managing of Events.

LEARNING OUTCOMES:

- a. Explain all the components and various roles involved in planning, organising, running and evaluating an event;
- b. Apply the theory and skills necessary to professionally plan, organise and run a business event; and
- c. Understand the importance of strategic planning for an event or festival, including monitoring and evaluating the impacts on the wider community.

UNIT - 1

Events- The Concept, Nature, Definition and scope, C's of Events, advantage and disadvantage of Events, Categories and Typologies. Skills required to be a good Event Planners.

UNIT - 2

Organising & Designing of Events, key elements of Events, Event Infrastructure, core concept, core people, core talent, core structure. Setting Objectives for the Event. Negotiating Contracts with event Organizers. Venue, Media.

UNIT - 3

Marketing & Promotion of Events: Nature of Event Marketing, Process of Event Marketing, The Marketing Mix, Sponsorship, Promotion: Image/ Branding, Advertising, Publicity and Public Relation.

UNIT - 4

Managing Events: Financial Management of Events, Staffing, Leadership, Safety and Security, Occupational Safety and Health, Incident Reporting, Crowd Management and Evacuation

References -

- A.K. Bhatia, „Event Management“, Sterling Publishers Pvt. Ltd. Delhi. •

- Anton Shone & Bryn Parry. „Successful Event ;2Management
- Coleman, Lee & Frankle. Powerhouse Conferences. Educational Institute of AHMA
- Hoyle, Dorf & Jones. Meaning conventions & Group business. Educational institute of AH & MA.
- Joe Jeff Goldblatt, “Special Events: Best Practices in Modern Event Management (Hospitality, Travel & Tourism)”, John Willy and Sons. New York
- Leonard H. Hoyle, Jr. „Event Marketing”. John Willy and Sons. New York
- Lynn Van Der Wagen, Carlos. Event Management. Pearson. New Delhi.
- Sanjay Singh Gaur, Sanjay V Saggere, Event Marketing Management. Vikas Publication. New Delhi
- John Beech, Sebastian Kaiser. Robert Kaspar - The Business of Events Management :Pearson Publications

RETAIL MANAGEMENT

RHM074

OBJECTIVE:- To acquaint the students with the basic concept of Retail Management

LEARNING OUTCOME:

- a. Demonstrate an integrative understanding of the context and environment in which retailing takes place.
- b. Apply a strategic approach to retailing issues and decisions.
- c. Exhibit an in-depth awareness of national and international benchmarking and best practices in retailing.
- d. Work autonomously and collaboratively to analyse complex retail environments, reflect on and synthesise the analysis as part of an ongoing experiential-learning process. This process involves generating a holistic understanding of specific retail contexts that leads to the development of practical retail recommendations that apply relevant retail theory.
- e. Utilise written and verbal skills to effectively communicate the application of retail-management knowledge to specific retail contexts.

Unit- I The Business of Retail: Retailing- Definition, Concept Importance, Functions of a retailer, Relationship between retail and Marketing, Retail as a career, Retail in India- Evolution, changes in the retail sector, The Wheel of Retailing, The Accordion, The Retail Life Cycle, Emerging Trends in Retailing, Retail Scenario in India, Retail Competition, Retail Formats.

Unit-2 Retail Models and Theories of Retail Development- Theories of retail development, concept of life cycle in retails, Business models in retails, Airport Retailing, Services retailing, Information Gathering in Retailing, Retail Strategic Planning and Operation Management, Retail Financial Strategy, Target Market Selection and Retail Location, Store Design and Layout, Visual Merchandising and Displays.

Unit-3 Merchandise Planning, Buying and Handling, Merchandise Pricing, Retail Communication Mix, Promotional Strategy, Retail Human Resources Management, Customer Service, The GAPs Model, Customer Relationship Management.

Unit-4 Retail Operating Skills: Pre-Check, Opening the Sale, Probing, Demonstration, Trial, Close Handling Objections, Closing Confirmations & Invitations, Retail Management Information Systems, Retail Audits, Online Retailing, Global Retailing, Legal and Ethical Issues in Retailing.

Note: A visit to retail mart may be organised to supplement learning of students.

References :

- Levy IM. And Weitz B.A (2004). Retailing Management. 5th ed., Tata McGraw Hill.
- Berman B. Evans J. R. (2004), Retail Management, 9th Edition, Pearson Education.
- Bajaj C; Tuli R., Srivanstava N.V. (2005), Retail Management, Oxford University Press, Delhi.
- Dunne P.M. Lusch R.F. and David A. (2002), Retailing, 4th ed., South-Western, Thomson Learning Inc.
- Pradhan, Swapna: Retailing Management; Tata McGraw Hill, New Delhi



Bachelors in Hotel Management & Catering Technology(BHMCT)

8th Semester

(Effected from session 2019-20)

S.No	Subject Code	Subject Name	Periods per week			Evaluation Scheme			ESE	Subject Total	Credits
						Sessional					
		Theory	L	T	P	CT	TA	Total			
1.	RHM801	Advance Food Production	3	1	-	20	10	30	70	100	4
2.	RHM802	Food & Beverage Services Management	3	1	-	20	10	30	70	100	4
3.	RHM803	Front Office Management	3	-	-	20	10	30	70	100	3
4.	RHM804	Accommodations Management	3	-	-	20	10	30	70	100	3
5.	RHM805	Financial Management	3	1	-	20	10	30	70	100	4
		Practicals									
6.	RHM851	Advance Food Production Lab	-	-	4	-	30	30	70	100	2
7.	RHM852	Food & Beverage Services Management Lab	-	-	2	-	30	30	70	100	1
8.	RHM853	Front Office Management Lab	-	-	2	-	30	30	70	100	1
9.	RHM854	Accommodations Management Lab	-	-	2	-	30	30	70	100	1
10.	RHM855	Project						30	70	100	2

		Total	15	3	10					1000	25
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TA: Teacher's Assessment

ESE- End Semester Examination

CT - Class Test

L/T/P - Lecture/Tutorial/Practical

Duration of ESE shall be 3(three) hours.

ADVANCE FOOD PRODUCTION

RHM801

OBJECTIVE: -

To impart within student knowledge of nouvelle cuisine, International Cuisines, Exotic Dishes etc. This will enable them to develop a broad spectrum of techniques, methods & presentation of preparations. To provide an in-depth knowledge of kitchen management, and also important knowledge of hot and cold desserts

LEARNING OUTCOME

- To enable students about the managerial aspects
- To teach students about quality and Portion control.
- To master the students in particular area of culinary skill
- Cold Kitchen
- To train the students in terms of menu planning

UNIT - 1

KITCHEN MANAGEMENT

Objectives, Food preparation areas, kitchen planning and layout, kitchen organization, hiring of kitchen staff, food service system, selection of supplier, purchasing, market study, receiving food, inventory management, store management, indenting, distribution of food and holding food.

UNIT - 2

QUALITY CONTROL PROCEDURE

Cost control, quality control, portion control, waste control and budgetary control. HACCP.

KITCHEN RECORDS AND FORMATS

Different records, registers, vouchers, formats, tags and color-coding.

UNIT - 3

PRINCIPLES OF MENU PLANNING

Menu planning, recipe development and conversion

FOOD HANDLING PROCESS

UNIT - 4

INTERNATIONAL CUISINES-Staple , herbs and spices used , cooking methods and Specialties of Chinese Cuisine, Italian Cuisine, Mediterranean Cuisine Japanese Cuisine, Mexican Cuisine, Middle Eastern Cuisine, Thai Cuisine, Spanish and American cuisine.

ADVANCE FOOD PRODUCTION LAB

RHM851

1. Quality Control process
2. Kitchen management
3. International cuisine

References:-

Cinton Caesarani – Theory of Cookery
Krishna Arora – Theory of Cookery
Thangam Philip – Theory of Cookery II
Jane Gregsan's – European Cookery
Paul Bocuse – The We Professional Chef

FOOD & BEVERAGE SERVICES MANAGEMENT

RHM802

OBJECTIVE: - To develop optimum level of knowledge and skills in the students so as they are capable to independently manage various F&B service outlets in Hospitality Industry also to make them aware of cost controls, sales analysis.

LEARNING OUTCOME

Students learn about

1. International food and beverage service sector
2. Food & Beverage Costing & Control
3. Records & Formats
4. Inventory Management

UNIT - 1

FOOD AND BEVERAGE COST CONTROL SYSTEMS

Determining the cost, food cost percentage, evaluating food cost result, food cost control, and beverage cost control.

FOOD AND BEVERAGE PURCHASING

Food and beverage purchasing, Purchasing Methods, Food and beverage receiving and storage, Types of Receiving.

UNIT - 2

FOOD AND BEVERAGE CONTROL IN SERVICE

K.O.T control system, F&B control cycle, making bills, cash handling, theft control system, F&B control records and formats.

UNIT – 3

INVENTORY MANAGEMENT –

Food and beverage inventory, Types of Inventory – Physical & Perpetual Inventory, Various formats used in Inventory, food & beverage inventory control.

UNIT – 4 RESTAURANT PLANNING & DESIGN

Concept, layout, Décor and furnishing, fixtures and fittings, equipments, menu planning, menu engineering, advertising identifying the media, promoting festivals, promoting room service, up selling, telephone selling, suggestive selling

FOOD & BEVERAGE SERVICES MANAGEMENT LAB

RHM852

- Table layout and services for different types of meals
- Layout and drawing of the functions prospectus and identifying its appropriate usage .
- Planning of different types of buffet counters and setting the counters
- Preparation of function checklist of buffet.
- Assignment on buffet menu planning

References:-

Levinson: Food and Beverage Operations

Lillycrap: Food and Beverage Service

Chand-Tara: Hotel and Restaurant Management

Cullen: Food and Beverage Manager

Cassel: Management of Food Service Operation

Longman: Food and Beverage Management

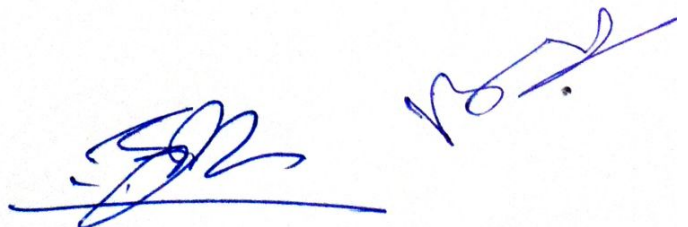
Tarun Bansal: F & B Operations to Management – IK International

FRONT OFFICE MANAGEMENT

RHM803

OBJECTIVES

Students in previous semesters have gone through the basic operations of Front Office. Now the Macro aspects of Front Office like Revenue management and other Managerial Concepts etc.,



will be covered in this semester. Further aspects like Check In & Check Out, Handling Emergencies etc will also be dealt with, in detail.

Learning Outcomes:

1. Define terminology and concepts in major areas of business.
2. Design, develop and implement information technology based solutions for business problems.
3. Identify business problems, frame work for their solution and use appropriate problem solving techniques for business problems.

UNIT – 1 FRONT OFFICE MANAGEMENT

Management of Hotel Front Office and Role in Hotel Revenue Generations, Preparing for Guest Services, Relationship & Coordination with Housekeeping and other Divisions, The Hotel Organization and the front office manager, Effective interdepartmental communications, Front Office Structures, layouts Trends & Practices.

UNIT – 2 MANAGING GUEST CHECKIN AND CHECKOUT

Managing Guests from Check in to Check Out – Role of Front Office, System wide reservations, Guest registration, Managing the financials, Guest checkout, Procedures Forms & Formats, Hotel Apps, Latest Trends in procedure: Self Check-in & Check-out.

UNIT – 3 REVENUE MANAGEMENT

Revenue Management : An Introduction, Customers' Knowledge and Consumer Behavior. Internal Assessment and Competitive Analysis, Economic Principles and Demand Forecasting, Reservations and Channels of Distribution, Dynamic Value-Based Pricing, Channel and Inventory Management, The Revenue Management Team, REVPAR – Definition, formula and usage. Strategic Management and Following the RevMAP, Tools, Tactics, and Resources

UNIT – 4 MANAGERIAL CONCEPTS

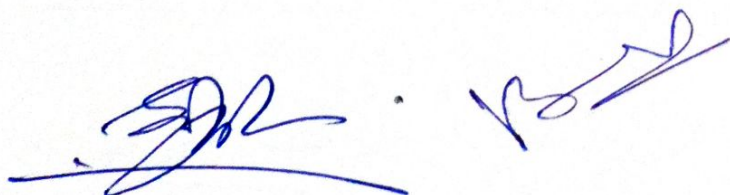
Staffing Challenges, Recruitments & Training, Managing Hospitality. Promoting in house sales. It is going to happen- Handling Emergencies, Managing Guest Safety & security Gearing for Interviews, The role of Supervisor and Managers Responsibilities. Case Studies.

FRONT OFFICE MANAGEMENT LAB

RHM853

- Role plays for Check In & Check out
- Express Check In / Express Check Out
- Roster Formulation
- Software Approach

References:-



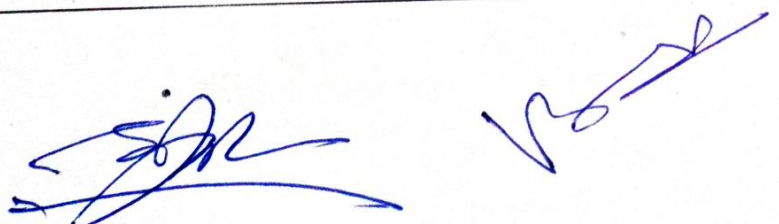
- Front Office Planning – The FOM's Role
- Professional Front Office Layout & Organisations
- Front Office Operations : Activities, Records & Regulations to supplement theory syllabus
- Safety & Security Practices & Role of Hotel Front Office
- Revenue Management in Front Office Operations
- Hotel Front Office Management – James A Bardi Wiley Publications

ACCOMMODATIONS MANAGEMENT RHM804

OBJECTIVES

The aim of the syllabus is to make the students aware of:

- The future of accommodation industry: Growing interdependence between travel and hotel industry and franchising.



- Planning accommodation facilities in general and for specific needs.
- Developing Management skills in relation to budget, budgetary control, traffic change and occupancy forecasting.
- Motivational skills-as a leader, charge agent and supervisory role and involvement in working with employees.

LEARNING OUTCOME

1. Personal skills in accommodation operations and services
2. Planning and organizing the housekeeping service
3. Principles of design, management and furnishing
4. Financial control in accommodation operations and services.

UNIT – 1 THE PROFESSIONAL HOUSEKEEPER
The Housekeeping Department in Hotel Operations. The Executive Housekeeper as Department Manager. Structural Planning of the Housekeeping Department. Current Trends & Practices

UNIT – 2 MANAGING HOUSEKEEPING OPERATIONS
Management of Inventory and Equipment. Characteristics of Housekeeping Equipment and Supplies. The Cleaning Function, Personnel Administration, Controlling Housekeeping Operations, Supervision and Management Practices in Housekeeping

UNIT – 3 HAZARD MANAGEMENT & SAFETY
Safety, Security and Infectious Diseases in Property Operations. Energy Conservation in Lodging Properties, Environmental and Sustainability Issues. OSHA Standards

UNIT – 4 NEW FACILITY OPERATIONS MANAGEMENT
Opening New Hotels & Role of Housekeeping, Linen Management, Guest Laundry Services, Valet Services, Managing Pests Control, Out Source Management Practices in Housekeeping, Housekeeping Beyond hotels i.e Libraries, Hospitals, Airports and others, Entrepreneurship Opportunities in Housekeeping, Revenue from Housekeeping, Mini Bar Management.

ACCOMMODATIONS MANAGEMENT LAB

RHM 854

1. Designing rooms for different categories of guest
Handicapped
Children
V.I.P etc
2. Coordinate with hotel purchase system for ordering
3. Purchase, storing and inventory controls
4. To prepare checklist for public and non public areas
5. Practical training at Training hotel in housekeeping
6. Revision and recapulation of previous semesters

References:-

- Accommodation & Cleaning Services, Vol. I & II, David, Allen, Hutchinson
 - Hotel House Keeping – Sudhir Andrews Publisher: Tata Mc Graw Hill
 - House Keeping Management for Hotels, Rosemary Hurst, Heinemann
 - Housekeeping Management – Margaret M. Leappa & Aleta Nitschke
 - Housekeeping & Maintenance – Stanley Thornes
 - Hotel Housekeeping Operations & Management – Reghubalan, Oxford University Press.
 - Management of Hotel & Motel Security (Occupational Safety and Health) By H. Burtein, Publishers: CRC
 - Managing Housekeeping Custodial Operation – Edwin B. Feldman
 - Managing Housekeeping Operations – Margaret Kappa & Aleta Nitschke
 - The Professional Housekeeper – Madelin Schneider, Georgina Tucker & Mary Scoviak, John Wiley & Sons
 - Housekeeping Management by Matt A Casado, Wiley Publications

FINANCIAL MANAGEMENT

RHM805

OBJECTIVES

To impart the basic knowledge to the students about finance and its importance in the hotel industry.

LEARNING OUTCOME

Students will be aware of about the concepts of Wealth maximization & Profit maximization. Apart from these Proper estimation of total financial requirements & Proper utilization of finance were also taught to the students

UNIT 1 INTRODUCTION

Nature and scope of financial management, finance function, profit/wealth maximization, role and responsibilities, and functions of financial managers.

UNIT 2 CAPITAL BUDGETING

Concept of Time Value of Money; Compound and Discounting Techniques. Meaning, objectives of investment decisions, net present value method, internal rate of return method, pay back period.

UNIT 3 COST OF CAPITAL

Introduction, significance, concept, determining component of cost of capital, weighted average cost of capital.

UNIT 4 CAPITAL STRUCTURE

Over capitalization, under capitalization and optimization operating and financial leverage, EBIT-EPS Analysis.

UNIT 5 SOURCES OF FINANCE

Working capital management, management of cash inventories and receivable.

Reference Books

I.M.Pandey: Financial management

Khan & Jain: Financial management

R.M.Srivastava: Financial management

Prasad: Financial Management

PROJECT

Presentation & Viva-voce

RHM 855

OBJECTIVE

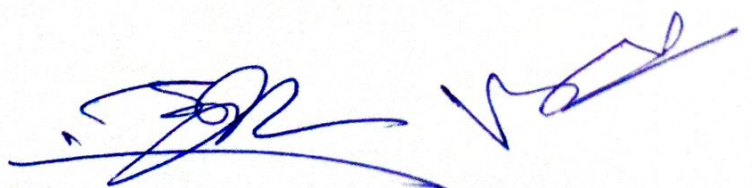
To encourage and guide students to collect statistical data for RESEARCH as methodology for tackling and solving problems related to hospitality industry.

LEARNING OUTCOME

- a. To provide skills to manage in a computerized environment and a rapidly changing IT Environment and its effect in the hospitality environment. Also to provide work ethics and adequate work habits essential for working in a team.
- b. To develop in the students skills and personal qualities of general importance and applicability in all aspects of working life.
- c. To acquire skill for future management roles of various types of hospitality units and being aware & conscious of social responsibilities that an organization owes to its employees & clients.

FLOW:

1. Selection of Topic by student
2. Relative assignments & Synopsis submission to Project Guide for approval
3. Research Work Progress fortnightly reporting
4. Project report writing
5. Evaluation at end of semester – Presentation & Viva-voce.



THE PROJECT REPORT SHOULD INCLUDE:

- a. The first page should include Name of the Institute, Project undertaken, Roll Number & Name.
- b. Certificate by Candidate of genuine work.
- c. Acknowledgement.
- d. Certificate of Approval from Project Guide, Project Co-ordinator & Director/Principal of institution.
- e. Introduction to Topic.
- f. Problem Definition –
 - i. Need of study.
 - ii. Problem Definition.
 - iii. Research Objective.
 - iv. List of Information.
- g. Research Methodology
 - i. Research Design
 - ii. Source of data
 - iii. Instrumentation of data collection.
 - iv. Sampling Design
- h. Analysis, Findings & Interpretation.
- i. Suggestions & Recommendations.
- j. Conclusions.
- k. Limitation.
- l. Bibliography.
- m. Annexure.

