



# CHENNAIS AMIRTA

INTERNATIONAL INSTITUTE OF HOTEL MANAGEMENT

&



## PROFESSIONAL DIPLOMA IN HOTEL MANAGEMENT AND CATERING SCIENCE

**3<sup>rd</sup> SEMESTER  
SYLLABUS**



### SCHEME OF EXAMINATION

Semester	Sub Code	Name of the Subject	Credits	Hours	Int.,Max	Ext.,	Total
						Max	
III	PDFP 301	FOOD PRODUCTION - III	3	2	25	75	100
	PDFBS 302	FOOD AND BEVERAGE SERVICE - III	3	2	25	75	100
	PDARM 303	ADVANCE ROOM DIVISION MANAGEMENT	3	2	25	75	100
	PDBK 304	BAKERY AND CONFECTIONARY	3	2	25	75	100
	PDHF 305	HOTEL FRENCH	2	2	***	50	50
	PDFCP 306	FACILITY PLANNING	2	2	***	50	50
	PDFP 19P	FOOD PRODUCTION - III PRACTICAL	4	4	***	100	100
	PDFBS 20P	FOOD AND BEVERAGE SERVICE - III PRACTICAL	4	3	***	100	100
	PDCA 21P	COMPUTER APPLICATION - III PRACTICAL	4	2	***	100	100



## **FOOD PRODUCTION- III**

### **(PDFP 301)**

#### **UNIT -I- EGG COOKERY**

- Introduction to Eggs and Its Structure
- Selection of Eggs
- Storage of Eggs
- Uses of Eggs
- Breakfast Egg Recipes
- Western Breakfast

#### **UNIT- II – CHEESE, SANDWICHES AND SALADS**

- Cheese making Process
- Types of Cheese
- Types of Sandwich
- Salads and Dressings
- Types of Salad
- Types of Dressings

#### **UNIT- III – FRENCH CUISINE**

- Overview
- Stocks, Roux, Sauces
- Ingredients
  - Vegetables and Fruits
  - Seafood, Poultry and Red Meat
  - Herbs

#### **UNIT -IV – FRENCH CLASSICAL FOOD**

- Classification of soups
  - Thin soup
  - Thick Soup
- Classic French Menus - Two Sample 5 course Menus



## **UNIT -V – MUSHROOMS AND WINE**

- Mushrooms and Truffles
- Types of Mushrooms, Uses
- Types of Truffles, Uses
- Cooking Food with Wine



**FOOD AND BEVERAGE SERVICE – III**  
**(PDFBS 302)**

**UNIT – I - ALCOHOLIC BEVERAGES**

- Introduction to Fermented Drinks
- Cider
- Perry
- Beer (Types and Brand names)
- Wine (Types and Brand names)

**UNIT – II - DISTILLED BEVERAGES**

- Pot still Method
- Patent still Method
- Whiskey (Types and Brand names)
- Brandy (Types and Brand names)
- Gin , Rum, Vodka, Tequila (Types and Brand names)

**UNIT – III - LIQUEURS**

- Introduction
- Base, Flavours & Origin
- Fenny, Arrack, Sake

**UNIT – IV - EVENTS**

- Introduction to Outdoor Catering
- Hiring procedure for service personnel
- Outdoor Catering Check list
- List of equipments needed for ODC

**UNIT – V – SUPERVISORY ASPECTS OF FOOD & BEVERAGE SERVICE**

- Themes
- Equipments required
- Lighting and décor of Modern Restaurants



## **ADVANCE ROOM DIVISION MANAGEMENT (PDARM 303)**

### **UNIT I - ORGANISATION, SETUP AND IMPORTANCE OF FO & HK**

- Layout and working Organization, Co-ordination Process
- Brief Introduction to its Nature of Room Division
- Vitality of proper Front Staff.

### **UNIT-II - ANALYSIS OF GUEST RELATIONS COMPLAINTS**

- Analysis of Complaints
- Methods of Resolving them
- Procedure of Guest Relation Complaint

### **UNIT-III - PLANNING AND EVALUATING OPERATIONS:**

- Planning, Organizing, Controlling, Staffing, Leading, Co-ordinating
- Establishing Room's rates, Methods.

### **UNIT-IV - MANAGERIAL SKILLS FOR ROOM DIVISION MANAGEMENT**

- Staff motivation, Cross training, Recognition, Communication, Incentive Programs, Performance Appraisals.
- Skills Training- prepares to Train, Present the training, Practice

### **UNIT- V - BUDGETING FOR HOUSEKEEPING EXPENSES**

- Types of Budget
- Housekeeping Expenses
- Budget Planning-Process
- Controlling Budget



## **BAKERY AND CONFECTIONERY**

### **(PDBK 304)**

#### **UNIT-I - INTRODUCTION**

- Raw material used in Bakery and their Role
- Yeast
- Improvers
- Introduction to Wheat and Its types.
- Structure of Wheat

#### **UNIT-II - CAKES AND PASTRIES**

- Introduction to Cake & Pastries
- Different types of Bases and Sponges
- Different types of Cake mixing Process
- Classical Cakes and Pastries

#### **UNIT-III -**

- Bread Making Methods
- Faults in Bread Making
- Bread Diseases
- Internal and External Characteristics of Bread

#### **UNIT-IV - DESSERTS**

- Introduction to Desserts
- Hot Desserts
- Cold Desserts

#### **UNIT-V - COOKIES & BISCUITS**

- Introduction to Cookies & Biscuits
- Preparation of Simple Cakes
- Types of Cookies
- Faults in Cookies Making



## **HOTEL FRENCH**

### **(PDHF 305)**

#### **UNIT- I – BASIC FRENCH**

- Greeting words in French.
- Self Introduction.
- Alphabets and the Pronunciation.
- Different accents names in French.

#### **UNIT – II – IMPORTANT NOUNS**

- Days of the Week.
- Months of the Year.
- Seasons.
- Numbers 1to 20.

#### **UNIT – III – BASIC GRAMMAR**

- Definite articles.
- Indefinite Articles.
- (er) verbs Conjugation.
- Negative sentence making.

#### **UNIT – IV - FRENCH FOODS**

- Fruits names in French.
- Vegetables names in French.
- Important foods and Meals (repas) in French.
- Kitchen Utensils in French.

#### **UNIT- V – HOTEL VOCABULARY**

- Room booking and food ordering in French,
- Hotel Vocabulary,
- Monuments of France





## **FACILITY PLANNING**

### **(PDFCP 306)**

#### **UNIT-I – HOTEL CLASSIFICATION**

- Introduction
- Hotel Classifications
- Design Considerations
- Facility Guidelines for Physically Challenge
- Blue Print,
- Parking, walks and drives

#### **UNIT-II – KITCHEN AND RESTAURANT DESIGN**

- Types and their themes of Restaurant
- Designing and planning a Restaurant & Bar
- Layout of Kitchen & Area required
- Commercial kitchen Shapes & Environmental Conditions
- Features of Good Kitchen
- Care and maintenance of Kitchen Equipment
- Kitchen Stewarding

#### **UNIT-III - STORAGE FACILITIES, LAYOUT AND DESIGN**

- Food store Definition, Types Layout,
- Role of Store Keeper
- Beverage Storage Facilities (cellar)

#### **UNIT-IV – ENERGY CONSERVATION PROGRAMME IN HOTEL INDUSTRY**

- Introduction
- Major Resources of Energy
- Energy Conservation

#### **UNIT-V – PROJECT MANAGEMENT**

- Introduction
- Duties and Responsibilities of Project Manager
- Network Models (CPM/PERT),
- Network Design, Cost Analysis