



THIRD YEAR –FIFTH SEMESTER (THEORY)

BSCMH-501 FOOD PRODUCTION OPERATIONS-II

UNIT-I

- Asian cuisine
- Introduction to influences of cultures on regions,
- Special features with respect to ingredients, methods,
- Presentation styles in the following countries Chinese, Japan, Thai, Indo, Philippine,
- Special ingredients, equipment, tools, preparation and technology involved.
- Mexican, Lebanese, Middle Eastern, Spanish.

UNIT-II

- European cuisine
- Introduction to influences of cultures on regions, special features with respect to ingredients, methods, presentation styles in the following countries
French, Italy and Germany.
- Special ingredients, equipment, tools, preparation and technology involved,
- Pasta & rice, types and sauces

UNIT -III

- Product Research & Development
- Testing of New Recipes & Equipment,
- Developing new recipe, Food Trials,
- Organoleptic & sensory evaluation

UNIT-IV

- Chocolate Making
- Manufacturing & Processing of Chocolate
- Types, Preparation & Care
- Filling & Toppings
- Presentation and storage

UNIT-V

- Production management - Introduction
- Buying Knowledge, Production planning & scheduling,
- Production quality & quantity control
- Basic stages in preparation of budget, pricing consideration

REFERENCE BOOKS

- Professional Chef, The Culinary Institute of America Published By John Wiley & Sons Inc
- Professional Baking 4th Edition by Wayne Gisslen: John Wiley & Sons Inc
- The Professional Chef (4th Edition) By Le Rol A.Polsom
- Practical Cookery by Kinton & Cessarani
- Theory of Catering By Kinton & Cessarani
- Practical Professional Cookery by Kauffman & Cracknell
- Larder Chef by M J Leto & W K H Bode Publisher: Butterworth- Heinemann
- Larouse Gstronomique by Hamlyn, Publisher Octopus Publishing Group London



BSCHM 502 FOOD & BEVERAGE SERVICE OPERATION -II

UNIT- I

- Introducing Food & Beverage Management
- The Food & Beverage Management,
- Strategic Food & Beverage Management,
- Menu Engineering
- Responsibilities of Food & Beverage Management,
- Constraints on food & Beverage Management,
- Managing Quality in Food & Beverage Operations,
- Approaches to quality Management,

UNIT - II

- Food & Beverage Production Control
- Introduction, Food Production Control: Production controls- Aims, Forecasting- initial/final, fixing standards, standard yield definition, objectives, yield cooking loss, butcher yield test, how to make a standardized recipe, uses, standardization cost, calculation of food cost, Calculating G.O.P, method of food control.
- Beverage Production Control: Beverage Control - Aims, Beverage Cost Control Procedure, Preparing daily/ monthly calculation of beverage Costs, methods of beverage control

UNIT -III

- Storage and inventory control - Food Storage methods, security, stock control, types of store received, records maintained, issuing requisitions, transfer note, stock taking, par-stock, re-order level.

UNIT - IV

- Revenue Control
- Control systems- Operating Ratios
- Introduction, manual system: sales check, machine system: pre checking system, ECRs, POS Control system, micro computers, Operating yardsticks used in controlling:
- Total F& B Sales, departmental profit, average spending power, sales mix, pay roll cost, productivity index, stock turnover

UNIT – V

- Food & Beverage management in hotels and quality restaurants Basic policies- financial, marketing and catering
- Control and performance measurement
- Food & Beverage management in function catering,
- Industrial catering and hospital catering

REFERENCE BOOKS

1. Food & Beverage Management- Bernard Davis, Andrew Lockwood, Sally Stone, Publisher:Elsevier
2. Food & Beverage Management By Richard Kotas & Chandana Jayawardena, Publisher Hodder& Stoughton
3. Food & Beverage Management & Cost Control – D. Antony Ashok Kumar
4. The Menu Food & Profit By Fuller J & Walker K
5. Food and Beverage Operation, Cost Control & System Management By Charles Levinson, Publisher: Prentice Hall
6. The Management of Food Service Operations By Petre Jones, Publisher: Cassell



BSCHM-503 ACCOMMODATION MANAGEMENT –I

UNIT – I

- Design and types of design
- Elements of design (line, shape, form, colour, size, texture, direction, value),
- Principles of design (scale, composition, harmony, rhythm proportion, balance, focal point) colour and colour scheme – uses, factor affecting the colour scheme of a guest room

UNIT – II

- Light and light fitting
- Types of lighting and sources windows and window treatments, blinds, curtains; pelmet, valence, swag and tail beds and bedding types of bed and sizes, types of mattress and pillow with sizes.

UNIT III

- Furniture and fittings
- Types of furniture (built-in, free standing, fitted), uses, care and maintenance
- Wall coverings – wall papers, wood paneling, glass wall covering, metal wall covering, leather (hide) wall covering, selection, care and uses.

UNIT IV

- Floor and floor covering
- Composition, types, uses, care and maintenance
- Carpet – types of carpet (woven – Wilton, axminster, Brussels and cords, oriental; non-woven – tufted, pile, needle punched and electro-statically locked), uses, care and maintenance.

UNIT V

- Soft furnishing
- Curtains, upholstery, loose covers, cushions, and bedspreads – Care and use.
- Special provisions for handicapped elderly, children, overseas visitors.
- Guest room – added feature and modification
- Public area – washrooms, restaurants, main entrance.

REFERENCE BOOKS

1. Hotel Hostel and Hospital Housekeeping – Joan C Branson & Margaret Lennox (ELBS).
2. Managing Housekeeping Operations – Margaret Kappa & Aleta Nitschke
3. Hotel House Keeping – Sudhir Andrews Publisher: Tata McGraw Hill.
4. The Professional Housekeeper – Tucker Schneider, Publisher: VNR.
5. Professional Management of Housekeeping Operations- Martin Jones, Publisher: Wiley & sons



BSCHM-504 FOOD & BEVERAGE MANAGEMENT

UNIT - I

- Managing f & b outlets
- Indenting and maintaining par-stocks of supplies,
- Advertisement/selling techniques.
- Garbage disposal,
- Situations handling,
- Fire and emergency procedure, Employee requirement,
- Setting up operational procedures,
- Training programmes,
- Employee evaluating / performance appraisal.

UNIT-II

- Restaurant planning and operation
- Types of Restaurant, Location or site,
- Sources of finance,
- Design consideration,
- Furniture, lighting and décor, equipment required, records maintained, Licenses required

UNIT - III

BAR OPERATIONS

- Types of Bar- Cocktails, Dispense, Floating/ Cash bar,
- Area of bar - Front, Under, Back. Bar equipment,
- Bar stocks of-alcoholic, mixers, Non-alcoholic, Perishable & dry stores.
- Staffing and their job description, inventory & controls systems.
- Liquor Licenses

UNIT - IV

EVENT MANAGEMENT & FUNCTION CATERING-MICE

- Theory of Event Management, Event Administration, Event Coordination, Event Marketing, Concept & Planning for MICE segments, Role of sales and marketing.

UNIT- V

- Outdoor catering – Introduction, Staff briefing process, need and importance,
- Use of checklist, advantages,
- Equipment needed, handling procedures, theme dinner, food festival,
- Trade fair, convention, conference and seminar,
- Wedding, fashion shows

REFERENCE BOOKS

- a. Food & Beverage Management By John Cousines, David Foskett, Publisher: Pearson Education
- b. Profitable Food & Beverage Management-By Richard Kotas & Chandra Jaywardana, Publisher:Hodder & Stoughton
- c. Food & Beverage Management- Bernard Davis, Andrew Lockwood, Sally Stone, Publisher:Elsevier
- d. Food & Beverage Service - Dennis R.Lillicrap. & John .A. Cousins. Publisher: ELBS
- e. Food Service Operations , Peter Jones, Cassel
- f. Food & Beverage Service By Ronald F Cichy, Paul E Wise, Publisher: Educational Institution AHMA



BSCHM-505- VISUAL FOODS

COURSE OBJECTIVES:

1. To understand the importance of food attraction and its role
2. To know how to plan and present the visual foods
3. To know in detail about the history of garnish and its modern styles of garnishing.
4. To know the hierarchy of the senses in relation to the food.
5. To know the factors effecting visual impact.

Unit-I:

Understanding food attraction, importance of food attraction, role of balance of color, shape and texture in food presentation, limitations and benefits of attractive foods, role of external accessories in plate and buffet food presentations, future trends in visual cooking.

Unit-II:

Planning and presentation of visual foods- calculating the senses, accessing the practical difficulties, budget and commercial considerations, consistency of presentation, role of presentation of food ,skilled / trained manpower and their role in food presentation.

Unit-III:

Garnish, history of garnish and modern styles of garnishing, tips and rules for food presentation, aesthetics of plate styles and shapes, core garnishing techniques and understanding, importance of special tools required for presentation, using sauces, gravies, oils, salsas, foliage, flowers, fruit, flour base garnishes etc.

Unit-IV:

Hierarchy of the Senses / relation of food, understanding the Food with tongue and eyes (Science of taste, Art of Food), visual appetite and its representation impressing by innovative food product design and development through visual sensory inputs.

Unit-V:

Sensory evaluation of food, factors effecting visual impact, under done and over done foods, rectification and enhancement, visual analysis, and acceptance of food, eye appeal to the point.

COURSE OUTCOMES :

1. Should able to know the importance of food attraction and its role
2. Should able to know how to plan and present the visual foods
3. Should know in detail about the history of garnish and its modern styles of garnishing.
4. Should know the hierarchy of the senses in relation to the food.
5. Should know the factors effecting visual impact.

Text Book:

1. Food Presentation Secrets- by Hobday, Cara, published by Five Fly Books Ltd., 2009

Reference Books:

1. Working The Plate The Art of food Presentation by Christopher Styler, published by- Wiley, September, 2006
2. Making Sense of Taste- Food and Philosophy by Carolyn krosmeier, published by Cornell University Press, October, 2002.
3. Sensory and Consumer Research in food product and development by Howard R. Moskowitz published by Black well publishing Ltd., 1st Edition, July, 2006.
4. Comfort Food by Kase Jacobs- published by Putnam Adult, 1st Edition, May, 2008.



BSCHM-506 TRAVEL AND TOURISM MANAGEMENT

UNIT-1

TOURISM PHENOMENA

Understanding tourism – Concept and definition, meaning, concept of traveler and tourists, classification of tourism according to purpose of travel, 4 components of tourism, related definitions, impact of tourism

Origin growth and development of tourism.

UNIT-II

HERITAGE OF INDIA

A glimpse of Indian architectural history – Hindu & Buddhist architecture,

Southern style – Hoysala, Northern Style – Mughal

India's historical monuments: TajMahal&Charminar

Religions of India

Fair's and festival's of India

Performance arts- dance, music, theatre – Uttar Pradesh, Karnataka, Kerala **UNIT-**

11I

TRAVEL MANAGEMENT

Transport Systems – Air, Rail, Road, Waterways

Travel Agencies – Definition, history, Role and functions, Types

Tourism Organization and Associations – Introduction, functions and organization of IATA, WTO, ASTA, PATA, TAAI

Tour operator – Definition, Types, Importance and role of Tourist guide and related definitions

UNIT-IV

TOURISM INDUSTRY

Accommodation

Supplementary accommodation

Tourist Destinations of India: Golden Triangle – North and South

UNIT-V

TRAVEL FORMALITIES AND REGULATIONS

Passport - definition, types in India, procedure for obtaining passport in India

Visa – definition, types, procedure for obtaining visa in India, related definitions

Foreign Exchange – Definition of currency, Countries and currencies (SAARC Countries), RBI regulation on foreign exchange, related definitions

Brief information on Immigration, Travel insurance, health certificates, PIO cards and baggage rules (basic)

REFERENCE BOOKS

1. Hotel for tourism development- DR JAGMOHAN NEGI
2. Profiles of Indian tourism – SHALINI SINGH
3. Tourism today – RATNADEEP SINGH
4. Dynamics of tourism – PUSHPINDER S GILL
5. Introduction of tourism – SETH
6. Tourism past, present and future- BOOKHARD
7. Tourism principles and policies – AK BHARIA
8. Travel agents and tourism – MERRISON JAMEW
9. Tourism and cultural heritage of India – ACHARYA RAM
10. Culture and art of India – MUKARJEE A
11. Travel and Tourism Management – Dr. B GHOSH



BSCHM- 507- FOOD PRODUCTION OPERATIONS II (PRACTICAL)

UNIT - I

- Microwave Menu (6 Course)
- 2 Snack menus & 2 fast Food menus

UNIT - II

- Pizzas- 2 varieties
- Breakfast Cookery- 2 menus

UNIT - III

- Demo on Non- Edible display (Salt Dough)
- Bread-enriched dough

UNIT - IV

- Chocolate- Filled Chocolates & chocolate decorations
- Fondant – As icing, and as filling

UNIT - V

- Mousse/ Soufflés – 5 varieties
- Sugar boiled candy
- Pizzas- 2 varieties

REFERENCE BOOKS

- 1) Theory of cookery - Krishna Arora
- 2) Professional Charcutiere - John Kinsella, David Harvey; John Wiley & Sons NY
- 3) Food preparation & Cooking - Stanley Thornes; Ellenborough House Wellington street
- 4) Professional Cooking - Wayne Gisselen / John Wiley & Sons.
- 5) Professional Grade Manager- David Paul / John Wiley & Sons
- 6) Larousse Gastronomique

- 7) Basic Cookery - David R. Stevenson ; Staneley Thornes Ltd.
- 8) Prashad – Cooking with Indian Master - Inder Singh Kalra
- 9) Understanding Cooking - Lundburge & Kotschevar
- 10) professional Baking - Wayne Gisselen / John Willey & Sons
- 11) Theory of Catering - Kinton Cesarani / Hodder & Stoughton
- 12) Basic Cookery - The Process Approach - Daniel R. Steven son / Stanley Thornes



BSCHM-508 FOOD & BEVERAGE SERVICE OPERATIONS-II (PRACTICAL)

UNIT - I

- Crepe Suzette
- Banana au Rum

UNIT - II

- Peach Flambé
- Rum Omlette

UNIT - III

- Steak Diane
- Pepper Steak

UNIT - IV

- Designing and setting the bar

UNIT- V

- Preparations of different cocktails.

REFERENCE BOOKS

- Food and Beverage Service – Lillicrap
- Food and Beverage Control, Keister C. Douglas; Printice Hall, Inglewood Cliffs, New Jersey.
- Modern Restaurant Service, John Fuller; Hutchinson London
- Food and Beverage Management and Service, The Educational Institute of the American Hotel and Hotel Association
- The restaurant- Concept to Operation ; Walker J.R
- Restaurant Management, Sudan A.S
- Design and Equipment for Restaurants and Food Service
- Food Service Facilities Planning – Edward A.; kazarian VI Publishing Co., Westport, Connecticut.



BSCHM-509 ACCOMMODATION MANAGEMENT – I (PRACTICAL)

UNIT - I

- Furniture arrangement in different rooms.
- Flower arrangements in different areas and occasions-
- Banquets,
- buffets parties,
- lounges, bedrooms etc

UNIT - II

- Different types of fabrics,
- Furniture designing and accessories,
- Wall & floor covering
- Carpet Shampooing

UNIT – III

- Model guestroom designing
- Creating three dimensional model of a guest rooms/ Public areas with interior decoration/ themes

UNIT - IV

- Making of schedule and routine checking, Resort Hotel (Beach/ Hill), commercial Hotel (400 rooms)
- Medium sized hotel (100-150 rooms)

UNIT - V

- Special decorations- planning, estimating and area for
 - Christmas
 - New Year
 - Anniversary of Hotel

REFERENCE BOOKS

1. Professional management of Housekeeping operations, Robert J. Martin,; John Wiley & Sons, New York.
2. Hotel Hostel & Hospital Housekeeping, John C. Branson/Margaret Lennox,. Edward Arnold Ltd. London (ELBS)
3. Hotel Housekeeping Training manual, Sudhir Andrews; Tata Mc Graw Hill – Delhi
4. Professional Housekeeping, Tucker Schneider, VNR
5. Housekeeping Management for Hotels & Residential Management, Rosemary Hurst; Heinemann
6. Accommodation and Cleaning Service Vol. I & II, David / Allen,; Hutchinson.
7. Managing H.K. Operations, Margaret Kappa.
8. Housekeeping for Hotels, Motels, Hospitals, Clubs & Schools, Grace Brigham; Arnold Hienman, Indiana.



BSCHM-5010 PROJECT REPORT

BSCHM	: 510	Hours per week	: 4
Continuous Internal Evaluation	: 25	Duration of Exam	: 3 hours
Semester end Exam	: 75	Nature of Examination:	Viva- Voce
No. of Credits	: 2		

Broad Guidelines

Project for Final year should be based on the knowledge they have gained during their three-year study. It can be any of the following:

1. Case Study of Food waste in Hotels
2. Setting up of a new unit- restaurant, hotel or any other catering establishment.
3. Turnaround strategy
4. Financial Analysis of an Hotel
5. Feasibility Study for a Hotel Restaurant
6. Any other topics related to hotel industry.

INSTRUCTIONS

- 1) Project should be selected by the student and a synopsis prepared and approved by the institutional head.
- 2) Project should be individual based and the topics related should be as per the broad guidelines given above.
- 3) The topic has to be selected at the starting of the semesters within the stipulated time announced by the college and subsequently submission at the time prescribed by the college.

FORMAT

Title page, Certificate of the Student, Certificate of the Guide
,Acknowledgements

Index

- 1) Initial pages of the project
- 2) Headings. Tables, Graphs, Figures
- 3) Synopsis

Chapter-I

Introduction – Overview of the topic

Chapter -II

- a. Review of the literature
- b. Objectives

Chapter-III

- a) Methodology
- b) Profiles

Chapter-IV

Results and discussions

- a) Primary Data
- b) Secondary Data
- c) Data analysis & interpretations.

Chapter-V

Conclusions & Scope

- 4) Bibliography
- 5) Appendixes

Evaluation Process:

Project progress: (Total 25 Marks)

Internal -1 first month – Primary evaluation

Internal -2 Second month – Mid term evaluation

Internal-3 Third month – Main evaluation

Internal-4 Fourth month – Final evaluation

Final Examination

Note: If a Candidate fails to score 40 % aggregate of 75 i.e. 30, He / She has to submit the revised project for evaluation and reappear for the exam as and when conducted by University.



SEMESTER VI

VI		BSCHM 601	IET – 22 Weeks (December– May)	600
			Total	600

Note: Criteria for awarding marks for the IET.

- 1. Training Report – 150 Marks**
- 2. Training Log Book – 150 Marks**
- 3. Presentation and Viva – 300 Marks**

- 1) Students will be sent for the Hotel Training for the duration of 22 weeks.
- 2) Students should get exposed to all the core departments of the Hotel during his/her Training.
- 3) Once the training is completed, student has to report back to the institute for his Examinations based on his training.
- 4) Student has to submit the Training log book which will be issued by the Institute. The student should complete his/her training log book in all aspects while presenting it for the final submission duly signed by the HOD'S of the concerned department of the Hotel where he/ she has undergone his/her training.
- 5) Student has to prepare a detailed training report based upon his training exposure and the same should be submitted to the head of the institute.
- 6) Student has to present his training experience through presentation which will be observed by the Internal Examiners and viva will be conducted based on his presentation. The marks for the same will be awarded as per his/her performance.