



**CHENNAIS AMIRTA**  
INTERNATIONAL INSTITUTE OF HOTEL MANAGEMENT

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INSTITUTE OF HOTEL MANAGEMENT  
CHENNAI**



**PROFESSIONAL DIPLOMA IN HOTEL MANAGEMENT  
AND CATERING SCIENCE – 3 YEARS**

**SYLLABUS**

## PROFESSIONAL DIPLOMA IN HOTEL MANAGEMENT AND CATERING SCIENCE – 3 YEARS

Sub Code	Name of the Subject	Credits	Hours	Int., Max	Ext.	Total
					Ma x	
PDFP 101	FOOD PRODUCTION	3	2	25	75	100
PDFBS 102	FOOD AND BEVERAGE SERVICE	3	2	25	75	100
PDAO 103	ACCOMMODATION OPERATION	3	2	25	75	100
PDFOM 104	FRONT OFFICE MANAGEMENT	3	2	25	75	100
PDCE 105	COMMUNICATIVE ENGLISH	2	2	***	50	50
PDNFS 106	NUTRITION AND FOOD SCIENCE	2	2	***	50	50
PDHEM 107	HOTEL ENGINEERING AND MAINTENANCE	2	2	***	50	50
PDFP 11P	FOOD PRODUCTION - PRACTICAL	4	4	***	100	100
PDFBS 12P	FOOD AND BEVERAGE SERVICE - PRACTICAL	4	3	***	100	100
PDACO 13P	ACCOMMODATION OPERATION - PRACTICAL	4	2	***	100	100
PDFO 14P	FRONT OFFICE MANAGEMENT - PRACTICAL	4	2	***	100	100

### 5<sup>th</sup> SEMESTER

Sub Code	Name of the Subject	Credits	Hours	Int. Max	Ext.	Total
					Ma x	
PDFP 501	FOOD PRODUCTION - V	3	3	25	75	100
PDPED 502	PERSONALITY DEVELOPMENT	2	3	***	50	50
PDEM 503	EVENT MANAGEMENT	2	3	***	50	50
PDRM 504	RESEARCH METHODOLOGY	2	3	***	50	50
PDHE 505	HOTEL ECONOMICS	2	3	***	50	50
PDFP 25P	FOOD PRODUCTION - V PRACTICAL	4	4	***	100	100
PDFBS 26P	FOOD AND BEVERAGE SERVICE - V PRACTICAL	4	3	***	100	100
PDBK 27P	BAKERY AND CONFECTIONARY - PRACTICAL	4	3	***	100	100

## **FOOD PRODUCTION – V** **(PDFP 501)**

### **UNIT -I- INTRODUCTION TO INTERNATIONAL CUISINE**

- French Cuisine
- Italian Cuisine
- Mexican Cuisine
- Spanish Cuisine
- Caribbean Cuisine
- Sri Lankan Cuisine
- Mediterranean Cuisine

### **UNIT -II – CHARCUTERIE OR COLD CUTS**

- Introduction to Salt Curing and Brines
- Force meat
  - Making of Force Meat
  - Types of Force Meat
  - Products created with Force meat
    - Sausage
    - Roulade
    - Galantine and Ballotine
    - Pate and Terrine
    - Foie Gras
- Ham and Bacon
- Aspic Jelly and Chaud-Froid
- Hot and Cold Appetizers
- Classical Horsd' oeuvres

### **UNIT- III – COST CONTROL**

- Production Planning
- Production Scheduling
- Production Budgeting
- Food Cost
- Production Forecasting

### **UNIT - IV – MANAGEMENT**

- Waste Management
- Yield Management
- Menu Engineering

### **UNIT V – ADVANCED BAKERY AND CONFECTIONARY**

- Cakes and Sponges, Ingredients and Method, Types
- Cake and Sponge Faults
- Chocolate Confectionary
- Cooking Terminology

**PERSONALITY DEVELOPMENT**  
**(PDPED 502)**

**UNIT – I - PERSONALITY**

- Personality Development
- Training of Personality
- Freud Classification of Personality

**UNIT – II – PRINCIPLES OF PERSONALITY**

- Determinism
- Mistakes
- Individuality

**UNIT – III – PERSONALITY PROBLEMS**

- Personality Problem
- Sympathy
- Empathy
- Identifying Others

**UNIT – IV – LIFE MANAGEMENT SKILLS / LEADERSHIP**

- Management Skills in Life
- Success of an Individuals
- Leadership – Flow Diagram of Leadership Problems

**UNIT – V – COURAGE / BELIEF / CAREER ASSISTANCE / INTELLIGENCE**

- Kinds of Courage
- Belief / Faith in self and in God
- Career Assistance
- Seven Secrets of Success

**EVENT MANAGEMENT**  
**(PDEM 503)**

**UNIT – I – INTRODUCTION TO EVENT MANAGEMENT**

- Function Organization
- Basic Requirements

**UNIT – II – PLANNING AND ORGANIZING**

- Event Planning
- Ordering Guidelines
- Wine & Beer
- Distilled Alcoholic Beverages
- Soft Drinks
- Special Considerations

**UNIT – III – ROLES OF EVENT MANAGERS**

- Event Manager
- Basic Skills
- Corporate catering Checklist
- Venue caterer

**UNIT – IV - EVENT MANAGEMENT PRESENTATION**

- Invitation
- Brand logo
- Host Responsibility
- Industry Benefits

**UNIT – V - EVALUATION**

- Evaluation and Consideration

**RESEARCH METHODOLOGY**  
**(PDRM 504)**

**UNIT- I- INTRODUCTION TO RESEARCH**

- Meaning
- Objectives of Research
- Types and Its approaches
- Its significance and criteria of Good Research

**UNIT- II - RESEARCH PROBLEM**

- What is a Research Problem
- Selection of Problem
- Techniques involved in Defining the Problems

**UNIT- III - RESEARCH DESIGN**

- Meaning
- Need of Research Design
- Features of Good Design

**UNIT -IV – DATA COLLECTION**

- Methods of Data Collection
- Observation
- Questionnaire and Schedule
- Collection of Secondary Data
- Processing and Analysis of Data
- Statistics in Research

**UNIT- V - HYPOTHESIS**

- Basic Concept
- Interpretation and Report Writing
- Lay Out of Research Report and Its types

**HOTEL ECONOMICS**  
**(PDHE 505)**

**UNIT – I - INTRODUCTION**

- Introduction to Managerial Economics
- Managerial Decision Making

**UNIT – II - DEMAND**

- Concepts of Demand
- Economics of Size and Capacity Utilization

**UNIT – III – MARKET STRUCTURE**

- Market Structure and Price
- Pricing Methods and Approaches

**UNIT – IV – CAPITAL MANAGEMENT**

- Introduction
- The Economics of Advertising

**UNIT – V – NATIONAL INCOME**

- National Income Concepts and Measurement
- Monopoly