

# **MangalayatanUniversity**

**Beswan,Aligarh-202145**



## **Curriculum**

## **HotelManagement**

## **InstituteofVocationalStudies**

*2025*

## **TotalProgramCreditsforB.Voc**

<b>S.No</b>	<b>Semester</b>	<b>Credits</b>
<b>1</b>	<b>I</b>	<b>26</b>
<b>2</b>	<b>II</b>	<b>30</b>
<b>3</b>	<b>III</b>	<b>24</b>
<b>4</b>	<b>IV</b>	<b>24</b>
<b>5</b>	<b>V</b>	<b>24</b>
<b>6</b>	<b>VI</b>	<b>24</b>
<b>Total</b>		<b>152</b>

### **Induction Program**

Conduction of induction program as per UGC/Regulatory Body's guideline.

### **Course Structure**

<b>I-Year</b>			
<b>Semester-I</b>			
<b>S.No</b>	<b>Course Code</b>	<b>Course Title</b>	<b>Credits</b>
1	BVOCHM-101	Foundation in Food Production-I	3
2	BVOCHM-102	Foundation in Food Production-I (Laboratory)	2
3	BVOCHM-103	Foundation in Food and Beverage Service-I	3
4	BVOCHM-104	Foundation in Food and Beverage Service-I (Laboratory)	2
5	BVOCHM-105	Foundation in Front Office Operations-I	3
6	BVOCHM-106	Foundation in Front Office Operations-I (Laboratory)	2
7	BVOCHM-107	Foundation in House Keeping Operations-I	3
8	BVOCHM-108	Foundation in House Keeping Operations-I Laboratory	2
9	BVOCHM-109	Computer Fundamentals	2
10	BVOCHM-110	Computer Fundamentals Laboratory	2
11	BVOCHM-111	Communication Skills	2
<b>TotalCredits</b>			<b>26</b>

<b>Semester-II</b>			
<b>S.No</b>	<b>Course Code</b>	<b>Course Title</b>	<b>Credits</b>
1	BVOCHM-201	Fundamentals of Accounting	4
2	BVOCHM-202	Food Production-II	3
3	BVOCHM-203	Food Production-II Laboratory	2
4	BVOCHM-204	Food and Beverage Services-II	3
5	BVOCHM-205	Food and Beverage Services-II (Laboratory)	2
6	BVOCHM-206	Front Office Operations-II	3
7	BVOCHM-207	Front Office Operations-II (Laboratory)	2
8	BVOCHM-208	HousekeepingOperations-II	3
9	BVOCHM-209	Housekeeping Operations-II (Laboratory)	2
10	BVOCHM-210	Travel and Tourism Management	3
11	BVOCHM-211	Basics of Event Management	3

<b>Total Credits</b>			<b>30</b>
<b>2-Year</b>			
<b>Semester-III</b>			
<b>S.No</b>	<b>Course Code</b>	<b>Course Title</b>	<b>Credits</b>
1	BVOCHM-305	Event Management in Tourism and Hospitality	3
2	BVOCHM-307	Public Relations and Communication Laboratory	2
3	BVOCHM-308	Food and Beverage Management Laboratory (Food Production)	2
4	BVOCHM-309	Hotel and Resort Management Laboratory (Food and Beverage service)	2
5	F010202T-A	Human Resource Management	3
6	F020304T-B	Consumer Behavior	3
7	F020306T-B	Resort Management	3
8	F030301T-B	Food and Beverage Management	3
9	F030303T-B	Tour Operations and Travel Agency Management	3
<b>Total Credits</b>			<b>24</b>

<b>Semester-IV</b>			
<b>S.No</b>	<b>Course Code</b>	<b>Course Title</b>	<b>Credits</b>
1	BVOCHM-406	International Hospitality Management	3
2	BVOCHM-407	Sustainable Tourism Laboratory	2
3	BVOCHM-408	Tourism Product Development Laboratory	2
4	BVOCHM-409	Airport and Airline Operations Laboratory (Airline Catering Production)	2
5	F030401T-A	Tourism Product Development	3
6	F030401T-B	Tourism and Hospitality Law	3
7	F030402T-A	Financial Management for Tourism and Hospitality	3
8	F030402T-B	Tourism Marketing	3
9	F030403T-A	Airport and Airline Operations	3
<b>Total Credits</b>			<b>24</b>

<b>3-Year</b>			
<b>Semester-V</b>			
<b>S.No</b>	<b>Course Code</b>	<b>Course Title</b>	<b>Credits</b>
1	BVOCHM-502	Hospitality Financial System	3
2	BVOCHM-507	Hotel and Resort Operations Laboratory (Bulk Catering)	2
3	BVOCHM-508	Crisis Management in Hospitality and Tourism Laboratory (F&B SERVICE- Risk Management)	2
4	BVOCHM-509	Hospitality and Tourism Technology Laboratory	2
5	F030501T-A	Hotel and Resort Operations	3
6	F030502T-A	Hospitality and Tourism Technology(PMS/CRS)	3
7	F030502T-B	Destination Management and Marketing	3
8	F030503T-A	Crisis Management in Hospitality and Tourism	3
9	F030503T-B	Ethics and Corporate Social Responsibility in Hospitality	3
<b>Total Credits</b>			<b>24</b>

<b>Semester-VI</b>			
<b>S.No</b>	<b>Course Code</b>	<b>Course Title</b>	<b>Credits</b>
1	BVOCHM-601	Strategic Management in Tourism and Hospitality	3
2	BVOCHM-602	Internship/ Industry Training	4
3	BVOCHM-603	Project/Dissertation	4
4	F030601T-A	Customer Relationship Management(CRM)	4
5	F030601T-B	Tourism Economics and Policy	3
6	F030602T-A	Tourism Development and Sustainable Practices	3
7	F030602T-B	Entrepreneurship in Tourism and Hospitality	3
<b>Total Credits</b>			<b>24</b>

## **BVOCHM-102 FOUNDATION IN FOOD PRODUCTION -1 (LABORATORY)**

### **MENU 1**

CHICKEN BROTH  
SAUTEED CHICKEN WITH FRESH HERBS  
CHOU FLEUR MORNAY  
FRUIT CUSTARD

### **MENU 2**

TOMATO PUREE SOUP  
GRILLED CHICKEN WITH MUSHROOM SAUCE  
CORN CHEESE BALLS  
CARMEL CUSTARD

### **MENU 3**

CREAM OF POTATO SOUP  
SPAGHETTI BOLOGNESE  
POTATO FRITTERS  
BREAD AND BUTTER PUDDING

### **MENU 4**

RUSSIAN SALAD  
CHICKEN VELOUTE SOUP  
CHICKEN PAILLEA  
LEMON SOUFFLE

### **MENU 5**

COLE SLAW  
FISH FINGER WITH TARTAR SAUCE  
VEGETABLE SANDWICH  
FRUIT SALAD

### **MENU 6**

CHAPATI  
CABBAGE PORIYAL  
CHICKEN CHETTINAD  
SEMIYA PAYASAM

### **MENU 7**

KASHMIRI PULAO  
MUTTON ROGAN JOSH  
KASHMIRI MOOLI RAITA  
SEVAIYAN

### **MENU 8**

TRICONE PARATHA  
NAVARATANA KHORMA  
CHICKEN MUGHLAI  
KASI HALWA

### **MENU 9**

ZAFRANI PULAO  
BURANI RAITA  
SHIKAMPURI KEBAB  
KHUBANI KA MEETHA

**MENU 10**  
NEI CHOR  
MEEN POLICHATHU  
PEPPER CHICKEN  
ADA PRADAMAN

**BVOCHM-104 FOUNDATION IN FOOD AND BEVERAGE SERVICE-1**  
**(LABORATORY)**

**(OBJECTIVE)**

- 1 Gain practical knowledge to co-relate with the theoretical studies
- 2 Exhibit skill and understanding of the basic concepts of F&B Service
- 3 To impart the basic knowledge of F&B service
- 4 To develop the skill of students in terms of food service

**(OUTCOME)**

1. Understand and improvise their knowledge and skill in food service in restaurant.
2. Analyse and compare various jobs performed by various staffs
3. Perform basic jobs in various F&B service outlets like carrying a tray, Laying the table cloth, Napkin folds, Water service, stocking sideboard etc. Demonstrate breakfast set up during operation hours in restaurant

**ACTIVITIES**

1. Carrying a tray/ salver
2. Laying a table cloth
3. Changing a table cloth during service
4. Cover layout
5. Water service
6. Napkin folds
7. Placing meal plates and clearing soiled plates
8. Crumbing down
9. Stocking sideboard, Service of water
10. Identification of operating equipment's
11. Breakfast set up (English, American, Continental)
12. Basic table setup for a A la Cart menu.

**BVOCHM-106 FOUNDATION IN FRONT OFFICE OPERATIONS-1**  
**(LABORATORY)**

UNITS	TOPIC
01	<b>MAKING STUDENTS AWARE ABOUT HYGIENE AND GROOMING STANDARDS</b> <ul style="list-style-type: none"> <li>Qualities &amp; Attributes of front office staff</li> </ul>
02	IDENTIFY OF EQUIPMENT'S & TOOLS USED IN FRONT OFFICE
03	<b>ROLE PLAY</b> <ul style="list-style-type: none"> <li>Welcoming Of Guest</li> </ul>
04	<b>ROLE PLAY</b> <ul style="list-style-type: none"> <li>Telephone Handling</li> </ul>
05	<b>ROLE PLAY</b> <ul style="list-style-type: none"> <li>Reservation</li> <li>Arrivals</li> </ul>

**BVOCHM-108 FOUNDATION IN HOUSKEEPING OPERATIONS-1  
(LABORATORY)**

UNITS	TOPIC
01	<b>CLEANING EQUIPMENTS - (MANUAL AND MECHANICAL) &amp; MAID'S TROLLEY</b> <b>Task -1</b> <ul style="list-style-type: none"> <li>Familiarization</li> <li>Function</li> </ul> <b>Task -2</b> <ul style="list-style-type: none"> <li><b>Care And Maintenance</b></li> </ul>
02	<b>CLEANING AGENTS</b> <b>Task -1</b> <ul style="list-style-type: none"> <li>Familiarization According to Classification</li> <li><b>Function</b></li> </ul> <b>Task -2</b> <ul style="list-style-type: none"> <li><b>Care And Maintenance</b></li> </ul>
03	<b>CLEANING DIFFERENT SURFACES</b> <b>Task -1</b> <b>Floor</b> - Different Types of Cleaning and Polishing <ul style="list-style-type: none"> <li>Wooden</li> <li>Marble</li> </ul>

	<ul style="list-style-type: none"> <li>• Terrazzo</li> </ul> <p><b>Glass</b></p> <ul style="list-style-type: none"> <li>• Glass Cleanser</li> <li>• Economical Method (Newspaper)</li> </ul> <p><b>Task -2</b></p> <p><b>Metals</b> Cleaning and Polishing</p> <ul style="list-style-type: none"> <li>• Brass</li> <li>• Stainless steel</li> </ul>
04	<p><b>GUEST ROOM SUPPLIES AND POSITION</b></p> <p><b>Task -1</b></p> <ul style="list-style-type: none"> <li>• Types</li> </ul> <p><b>Task -2</b></p> <ul style="list-style-type: none"> <li>• Placement</li> </ul>
05	<p><b>RECORDS</b></p> <p><b>Task -1</b></p> <ul style="list-style-type: none"> <li>• Room Occupancy Report (Discrepancy)</li> <li>• Checklist</li> <li>• Floor Register</li> <li>• Work/ Maintenance Order</li> <li>• Lost and Found</li> <li>• Maid's Report</li> </ul> <p><b>Task -2</b></p> <ul style="list-style-type: none"> <li>• Housekeeper's Report</li> <li>• Log Book</li> <li>• Guest Special Request Register</li> <li>• Record of Special Cleaning</li> <li>• Call Register</li> <li>• VIPs List</li> <li>• Floor Linen Book/ Register</li> </ul>

## **BVOCHM-203 FOUNDATION IN FOOD PRODUCTION -II (LABORATORY)**

### **MENU I**

GOAN RICE PILAF  
VEGETABLE XACUTI  
CHICKEN CAFREAL  
BEBINCA

### **MENU 2**

HYDERABADI CHICKEN BRIYANI  
HYDERABADI LUKHAMI  
MIRCH KA SALAAN  
DOUBLE KA MEETHA

### **MENU 3**

TOMATO BATH  
KORI AJADINA  
MINT RAITHA  
KESARI BATH

**MENU 4**

ALOO PARATHA  
RAITA ALOO/DALCHA  
AMRITSARI MASALA FRIED FISH  
BADAM KHEER

**MENU 5**

METHI KA THEPLA  
GUJARATHI KADHI  
CHICKEN DHANSHAK  
BASUNDI

**MENU 6**

WHITE & WHOLE WHEAT BREAD  
BREAD STICKS  
BREAD ROLLS

**MENU 7**

COOKIES  
CHOCO CHIP COOKIES  
BUTTER COOKIES  
NANKATAI COOKIES

**MENU 8**

PUFF PASTRY  
VEG PUFFS  
VOL-AU-VENT  
DANISH PASTRY

**MENU 9**

SHORT CRUST PASTRY  
QUICHE LORRAINE  
JAM TART  
FRUIT TART

**MENU 10**

CHOUX PASTRY  
PROFITEROLES  
CREAM PUFFS  
ÉCLAIRS

**BVOCHM-205 FOUNDATION IN FOOD AND BEVERAGE SERVICE-II  
(LABORATORY)****(OBJECTIVE)**

1. Gain practical knowledge to co-relate with the theoretical studies
2. To impart the basic knowledge of Table service
3. To develop the skill of students to prepare menu
4. To impart practical knowledge about billing of restaurant
5. Gain practical knowledge to co-relate with the theoretical studies

6. To impart the knowledge of menu making

### **(OUTCOMES)**

1. Prepare different types menu for the restaurant and banquet function
2. Understand the service cycle and importance of table service at restaurant
3. Improve the service skills of beverages
4. Understand and familiarise the service procedure of alcoholic and Non- alcoholic beverages.
5. Analyse the procedure for room service in a hotel.

### **ACTIVITIES**

1. Handling of service gears
2. Restaurant service cycle
3. Table setup of three course menu
4. KOT and BOT
5. Preparing of banquet menu and three course menu
6. Service of tea & coffee
7. Room service procedures
8. Preparation and service of high tea

## **BVOCHM-207 FOUNDATION IN FRONT OFFICE OPERATIONS-II (LABORATORY)**

<b>UNITS</b>	<b>TOPIC</b>
01	<b>FRONT OFFICE DOCUMENTATION</b> <ul style="list-style-type: none"><li>• Filling out registration cards and other relevant forms</li><li>• Maintaining guest history records, Preparing daily reports and logs</li><li>• Understanding and interpreting front office documents</li></ul>
02	GLOBAL DISTRIBUTION SYSTEM

	<b>PROPERTY MANAGEMENT SYSTEM (PMS) TRAINING</b>
03	<b>Handling Guest Complaints Effectively: A Case Study</b>
04	<b>ROLE PLAY</b> <ul style="list-style-type: none"> <li>• Luggage handling</li> <li>• Paging</li> </ul>
05	<b>SAFETY AND SECURITY IN FRONT OFFICE</b> <ul style="list-style-type: none"> <li>• Safe Deposit</li> <li>• Emergency Situations</li> </ul>

**BVOCHM-209 FOUNDATION IN HOUSE KEEPING OPERATIONS-II  
(LABORATORY)**

<b>UNITS</b>	<b>TOPIC</b>
01	<b>SERVICING GUEST ROOM</b> <b>Task -1</b> <ul style="list-style-type: none"> <li>• Checkout</li> <li>• Occupied</li> <li>• Vacant</li> </ul> <b>Task -2</b> <ul style="list-style-type: none"> <li>• Turndown service</li> <li>• Second service</li> <li>• OOO/OS/DND/SL/SR</li> <li>• Special Request</li> </ul>
02	<b>BED MAKING PROCEDURE</b> <b>Task -1</b> <ul style="list-style-type: none"> <li>• Day Bed</li> </ul> <b>Task -2</b> <ul style="list-style-type: none"> <li>• Turndown Service</li> </ul>
03	<b>MINIBAR MANAGEMENT</b> <b>Task -1</b> <ul style="list-style-type: none"> <li>• Issue</li> <li>• Stock Taking</li> </ul> <b>Task -2</b> <ul style="list-style-type: none"> <li>• Checking Expiry Date</li> </ul>

04	<b>Guest Laundry/Valet Service</b>
05	<b>FLOWER ARRANGEMENT</b> <b>Task -1</b> <ul style="list-style-type: none"> <li>• Flower Arrangement in Hotels</li> <li>• Equipment and Material Required for Flower Arrangement</li> </ul> <b>Task -2</b> <ul style="list-style-type: none"> <li>• Styles of Flower Arrangements.</li> </ul>

## BVOC-HM 308 FOOD AND BEVERAGE MANAGEMENT ( LABORATORY) (FOOD PRODUCTION)

### **MENU I - Punjabi Menu**

**Soup:** *Tamatar Dhaniya Shorba*

**Main Dish (Gravy):** *Paneer Butter Masala – Makhani Gravy (stovetop)*

**Bread:** *Phulka*

**Rice:** *Jeera Pulao*

**Dessert:** *Gulab Jamun*

### **MENU 2 - South Indian Menu**

**Soup:** *Mulligatawny Soup (Lentil, Pepper & Curry Leaf Flavour)*

**Main Dish (Gravy):** *Chettinad Chicken Curry – Brown Onion Gravy*

**Bread:** *Parotta (Tava-cooked)*

**Rice:** *Lemon Rice*

**Dessert:** *Semiya Payasam*

### **MENU 3 - Mughlai Menu**

**Soup:** *Badami Shorba (Almond Soup with Garam Masala)*

**Main Dish (Gravy):** *Navratan Korma – White Gravy*

**Bread:** *Rumali-style Chapati (soft, large thin phulka)*

**Rice:** *Vegetable Pulao*

**Dessert:** *Phirni*

### **MENU 4 - Rajasthani Menu**

**Soup:** *Tamatar Jeera Shorba*

**Main Dish (Gravy):** *Gatta Curry – Yogurt-based Yellow Gravy*

**Bread:** *Missi Roti (tava-cooked)*

**Rice:** *Bajra Khichdi*

**Dessert:** *Moong Dal Halwa*

### **MENU 5 - Bengali Menu**

**Soup:** *Moong Dal Shorba (Tempered with Mustard and Curry Leaves)*

**Main Dish (Gravy):** *Chingri Malai Curry (Prawn in Coconut Cream Sauce)*

**Bread:** *Luchi (deep-fried)*

**Rice:** *Steamed Rice*

**Dessert:** *Rasgulla*

### **MENU 6 - Gujarati Menu**

**Soup:** *Dhokli Shorba (Mini Dhokli in Spiced Dal Broth)*

**Main Dish (Gravy):** *Undhiyu* – Green Gravy

**Bread:** *Thepla*

**Rice:** *Masala Khichdi*

**Dessert:** *Shrikhand*

**MENU 7 - Hyderabad Menu**

**Soup:** *Yakhni Shorba* (Light Mutton Broth with Herbs)

**Main Dish (Gravy):** *Mirchi Ka Salan* – Peanut & Sesame Gravy

**Bread:** *Chapati*

**Rice:** *Veg Biryani (Stovetop Dum Style)*

**Dessert:** *Double Ka Meetha*

**MENU 8 - Goan Coastal Menu**

**Soup:** *Coconut Coriander Shorba*

**Main Dish (Gravy):** *Goan Fish Curry* – Red Coconut Gravy

**Bread:** *Pav* (baked, not tandoor)

**Rice:** *Steamed Rice*

**Dessert:** *Bebinca*

**MENU 9 - North Indian Vegetarian Menu**

**Soup:** *Palak Shorba* (Spinach Soup)

**Main Dish (Gravy):** *Dum Aloo Banarasi* – Tomato-Onion Gravy

**Bread:** *Phulka*

**Rice:** *Vegetable Pulao*

**Dessert:** *Gajar Ka Halwa*

**MENU 10 - Awadhi Menu**

**Soup:** *Dal Shorba* (Cumin & Garlic Flavoured Lentil Soup)

**Main Dish (Gravy):** *Chicken Rezala* – White Cashew-Yogurt Gravy

**Bread:** *Sheermal (Pan Version)*

**Rice:** *Peas Pulao*

**Dessert:** *Shahi Tukda*

**BVOCHM-309 HOTEL AND RESORT MANAGEMENT (LABORATORY)  
(FOOD AND BEVERAGE SERVICE)**

**OBJECTIVE**

1. To develop the skill of preparing non-alcoholic beverages
2. To impart knowledge about wines
3. To impart knowledge about room service
4. Gain practical knowledge to co-relate with the theoretical studies
5. To impart the knowledge about bar equipment's
6. To develop the skill of preparing syrups and squashes
7. To impart knowledge about bar operations
8. To impart knowledge about situation handling

## **OUTCOMES**

1. Familiarize with the usage of bar equipment's
2. Understand the factors affect the quality of cocktails
3. Improve the food-wine pairing skills
4. Prepare the homemade syrups and squashes
5. Prepare a wine list consisting of all types of wines and pair the wines with a three course and a five-course menu as per instructions (Indian / Continental and French).

## **ACTIVITIES**

1. Service of alcoholic beverages
2. Preparing wine list
3. Preparing three and five course menus with wines (Indian / Continental and French)
4. Identification of bar equipment's
5. Bar operations
6. Service of liquor
7. Situation handling
8. Preparation of seven course menu with wines.

## **BVOCHM-409 AIRPORT AND AIRLINE OPERATIONS**

### **(LABORATORY)**

### **(AIRLINE CATERING PRODUCTION)**

#### **MENU I**

##### **CHINESE MENU**

VEGETABLE SPRING ROLL WITH SWEET CHILI DIP  
CHICKEN MANCHURIAN WITH EGG FRIED RICE  
STIR-FRIED VEGETABLES WITH SESAME  
LYCHEE ALMOND PUDDING

#### **MENU 2**

##### **FRENCH MENU**

MINI QUICHE LORRAINE  
CHICKEN FRICASSÉE WITH CREAMY MUSHROOM SAUCE AND BUTTERED RICE  
GLAZED BABY CARROTS  
CRÈME CARAMEL CUP

#### **MENU 3**

### **ITALIAN MENU**

TOMATO AND BASIL BRUSCHETTA (SERVED CHILLED)  
PENNE ALFREDO WITH GRILLED CHICKEN STRIPS  
GARLIC BUTTERED VEGETABLES  
MINI TIRAMISU CUP

### **MENU 4**

#### **MEXICAN MENU**

NACHO BITES WITH SALSA DIP  
CHICKEN ENCHILADAS WITH MEXICAN RICE  
CORN AND PEPPER SALAD  
CINNAMON CHURRO BITES WITH CHOCOLATE SAUCE

### **MENU 5**

#### **SPANISH MENU**

MINI TORTILLA ESPAÑOLA (POTATO OMELETTE)  
SEAFOOD PAELLA WITH PEAS AND PEPPERS  
OLIVE AND TOMATO SALAD  
CREMA CATALANA (CUSTARD CUP)

### **MENU 6**

#### **MEDITERRANEAN MENU**

GREEK SALAD WITH FETA AND OLIVE DRESSING  
HERB-GRILLED FISH WITH LEMON COUSCOUS  
ROASTED VEGETABLES WITH OLIVE OIL  
HONEY YOGURT WITH ALMONDS

### **MENU 7**

#### **KOREAN MENU**

VEGETABLE MANDU (STEAMED DUMPLINGS)  
BULGOGI CHICKEN WITH STICKY RICE  
STIR-FRIED KIMCHI AND CARROTS  
HONEY PANCAKE (HOTTEOK)

### **MENU 8**

#### **LEBANESE MENU**

HUMMUS WITH PITA TRIANGLES  
CHICKEN SHAWARMA WITH HERBED RICE  
TABBOULEH SALAD  
MAHALABIA (ROSE-FLAVOURED MILK PUDDING)

### **MENU 9**

#### **ARABIAN MENU**

FALAFEL WITH TAHINI DIP  
LAMB KABSBA WITH AROMATIC RICE  
CUCUMBER MINT RAITA  
BASBOUSA (SEMOLINA CAKE SQUARE)

### **MENU 10**

#### **PERSIAN MENU**

EGGPLANT DIP (KASHK-E BADEMJAN) WITH LAVASH CRACKERS  
SAFFRON CHICKEN WITH ZERESHK POLO (RICE WITH BARBERRIES)

GREEN BEANS WITH ALMONDS  
SAFFRON ICE CREAM (PRE-SET FROZEN DESSERT CUP)

## **BYOCHM-507 HOTEL AND RESORT OPERATIONS (LABORATORY)**

### **(BULK CATERING)**

#### **MENU 1**

##### **Modern European Menu**

**Soup:** Roasted Cauliflower Velouté with Truffle Oil Foam  
**Starter:** Smoked Chicken Terrine with Microgreens and Balsamic Gel  
**Main Course:** Pan-Seared Salmon with Lemon Beurre Blanc, Asparagus & Herb Mash  
**Dessert:** Deconstructed Lemon Tart with Meringue Shards

#### **MENU 2**

##### **Contemporary Italian Menu**

**Soup:** Roasted Tomato & Basil Cappuccino (served with Parmesan Crisp)  
**Starter:** Caprese Stack – Tomato, Buffalo Mozzarella, Basil Pesto Drizzle  
**Main Course:** Chicken Roulade Stuffed with Spinach & Ricotta, served with Creamy Polenta  
**Dessert:** Espresso Panna Cotta with Coffee Crumble

#### **MENU 3**

##### **Nouvelle French Menu**

**Soup:** Velouté of Leek and Potato with Chive Cream  
**Starter:** Mini Duck Confit Tartlet with Orange Reduction  
**Main Course:** Grilled Tenderloin Medallions, Pommes Anna & Red Wine Jus  
**Dessert:** Chocolate Fondant with Berry Coulis

#### **MENU 4**

##### **Asian Fusion Menu**

**Soup:** Thai Lemongrass & Coconut Broth with Tofu Cubes  
**Starter:** Tempura Prawns with Wasabi Mayo  
**Main Course:** Teriyaki Chicken with Jasmine Rice and Pickled Vegetables  
**Dessert:** Green Tea Cheesecake with Sesame Crisp

#### **MENU 5**

##### **Mediterranean Menu**

**Soup:** Roasted Red Pepper Soup with Basil Oil  
**Starter:** Grilled Halloumi on Couscous Salad with Olive Dust  
**Main Course:** Herbed Sea Bass with Lemon Couscous and Roasted Cherry Tomatoes  
**Dessert:** Greek Yogurt Mousse with Honey Gel and Pistachio Crumble

#### **MENU 6**

##### **Indian Contemporary Menu**

**Soup:** Spiced Pumpkin & Coconut Soup with Curry Leaf Oil  
**Starter:** Tandoori Prawn on Beetroot Carpaccio  
**Main Course:** Lamb Shank Rogan Josh on Saffron Mash, Mint Raita Foam  
**Dessert:** Saffron Panna Cotta with Cardamom Tuile

#### **MENU 7**

##### **Latin American Menu**

**Soup:** Chilled Avocado Soup with Lime and Cilantro

**Starter:** Mini Chicken Empanadas with Smoky Aioli

**Main Course:** Grilled Beef with Chimichurri, Plantain Purée & Roasted Corn

**Dessert:** Chocolate Tres Leches with Dulce de Leche Sauce

#### **MENU 8**

##### **Middle Eastern Modern Menu**

**Soup:** Lentil & Cumin Soup with Olive Oil Emulsion

**Starter:** Falafel Sliders with Tahini Yogurt and Pickled Onions

**Main Course:** Chicken Kofta with Saffron Couscous and Pomegranate Jus

**Dessert:** Rosewater Pudding with Pistachio Dust and Dates

#### **MENU 9**

##### **Pan-Asian Menu**

**Soup:** Clear Broth with Shitake, Bok Choy, and Glass Noodles

**Starter:** Chicken Satay with Peanut Foam

**Main Course:** Honey Soy Glazed Fish with Udon Noodles and Tempura Vegetables

**Dessert:** Coconut Sago with Mango Coulis

#### **MENU 10**

##### **Modern Global Vegetarian Menu**

**Soup:** Carrot and Orange Soup with Cumin Cream

**Starter:** Grilled Vegetable Terrine with Basil Aioli

**Main Course:** Mushroom Risotto with Parmesan Tuile and Truffle Oil

**Dessert:** Dark Chocolate Dome with Raspberry Coulis

## **BYOCHM-508 CRISIS MANAGEMENT IN TOURISM AND HOSPITALITY (LABORATORY)**

### **(F&B SERVICE -RISK MANAGEMENT)**

#### **OBJECTIVE:**

1. To understand the process and control of food & beverage operations with following
2. To gain the knowledge relating menu engineering.
3. To understand the Presentation based on the part time works (Swot analysis)
4. Preparing the seven-course state banquet menu with respect to special occasion.

#### **OUTCOMES:**

1. Understand the concept of SWOT analysis
2. Plan and Prepare staff Duty Roster, SPS
3. Planning and execution of full-fledged service of restaurant and banquet operations in coordination with kitchen.

#### **ACTIVITIES**

1. Standard Purchase specifications: Creating the format and also creating sample. -SPS for 2 vegetables, 2 Fruits, 1 Chicken, 1 fish, 1 alcoholic beverages, 1 non- alcoholic beverage.

2. Standard Recipe: Creating the format and also creating sample standard recipes format of the following cuisines (Indian, continental and Oriental)
3. Standard Yield: Creating the format
4. Standard Portion Size: Create sample portion size for dishes of the choice of menu dishes as instructed
5. Standard Portion Cost: Create sample portion cost for dishes of the choice of menu dishes as instructed.
6. Selling Price: Pricing the dishes in using different pricing methods.
7. Prepare seven course state banquet menus with respect to special occasion.
8. Types and service of cheese
9. Preparation of staff roster.
10. To perform full-fledged restaurant operations in coordination with kitchen department (Specialized menu)