

MANONMANIAM SUNDARANAR UNIVERSITY, TIRUNELVELI

UG COURSES AFFILIATED COLLEGES

B.Sc. Hotel Management and Catering Science

(Choice Based Credit System)

(With effect from the academic year 2020-2021 onwards)

Se m. (1)	Pt · I/I II I/ IV /V (2)	Su b No · (3)	Subject Status (4)	Subject Title (5)	Co nt ac t Hr s/ w k	L Hr s/ w k (6)	T Hr s/ w k (7)	P Hr s/ w k (8)	C Hrs/ wk (9)
III	III	16	Core	Food Production and Patisserie-III	4	4	0	0	4
	III	17	Core	Front Office Operation	5	4	1	0	4
	III	18	Core	Hotel Engineering	4	4	0	0	4
	III	19	Major Practical - III	Food Production and Patisserie-III	4	0	0	4	2
	III	20	Allied - III	Food & Beverage service-I	3	3	0	0	3
	III	21	Allied Practical - III	Food & Beverage service-I	4	0	0	4	2
	III	22	Skilled Based Core -Theory	Principles of Tourism management	4	4	0	0	4

	IV	23	Non-Major Elective	1.Hospitality management-I Or 2.Bakery and Confectionery-I	2	2	0	0	2
	IV	24	Common-Yoga		2	2	0	0	2
Subtotal					30	21	1	8	25
IV	III	25	Core	Food Production & Patisserie-IV	4	4	0	0	4
	III	26	Core	Front Office Management	4	4	0	0	4
	III	27	Core	Accommodation Operation	5	4	1	0	4

	III	28	Major Practical - IV	Food Production & Patisserie-IV	4	0	0	4	2
	III	29	Allied - IV	Food & Beverage service- II	3	3	0	0	3
	III	30	Allied Practical - IV	Food & Beverage Service -II	4	0	0	4	2
	IV	31	Skill Based core	Hygiene & Sanitation	4	2	0	0	2
	IV	32	Non-Major Elective	Hospitality management-II Or Bakery and Confectionery – II	2	0	0	0	1
	IV	33	Common	Computer for digital era	2	2	0	*	2
	V	34	Extension Activity	NCC,NSS, YRC,YWF	0	0	0	0	1
Subtotal 30					30	21	1	8	26
V	III	35	Core	Culinary Management & Technique	4	4	0	0	4
	III	36	Core	Human Resource Management in Hospitality Industry	4	4	0	0	4

III	37	Core	Hotel Accounting	4	4	0	0	4	
III	38	Major Practical - V	Culinary Management & Technique	4	0	0	3	2	
III	39	Major Practical – VI	Accommodation operations practical	4	0	0	3	2	
III	40	Major Elective - II	Bar Management Or Principles of Interior Decoration	4	4	0	0	4	
III	41	Project	Mini Project	4	0	0	3	3	
IV	42	Common	Personality Development /Effective Communication / Youth Leadership	2	2	0	0	2	
Subtotal				30	21	0	9	25	
VI	III	43	Core	Food and Beverage Management	5	4	1	0	4
	III	44	Project	Internship training and viva voice Project (Four Month)	25	16	0	13	18
Subtotal					20	1	13	22	
Total									140* *

Total Credits =21+21+22+23+24+29 = 140

❖ *10 Hours of Practical

❖ **L** - Lecture **T** - Tutorial **P** – Practical

**MSU/2020-21/UG colleges/Part III (B.Sc. Hotel Management & Catering
Science) Semester III/ Core**

Food Production and Patisserie-III

LT P C

4 0 0 4

Objectives:

1. To understand quantity equipments, Menu planning, and regional cuisines.
2. To predict the choice of menu items by customers .
3. To predict the total number of meals to be sold in each selling outlet of an establishment at each meal period.

UNIT I

Quantity Food production

- a) Equipment: Quality of equipment used, Specification of equipment, list of manufacturers, care and maintenance of equipment, heat and cold generating equipment, modern developments in equipment manufacturing.
- b) Menu Planning : Basic menu planning, Special emphasis on quantity food production, planning for various categories, such us School/ College Students, Industrial Workers, Hospital, Canteens, Outdoor parties them dinners, transport/ mobile caterings, parameters for quantity food menu planning.
- c) Concept and scope: Concept of quantity kitchen, kitchen and cloud kitchen in future and new era of cooking industry knowledge about quantity kitchen in different areas and different forms and regional places .

(12L)

UNIT II

Pan Indian Cuisine (Regional Cooking Style)

- a. Introduction to regional cooking, factors affecting eating habits, heritage of Indian cuisine, Differentiation of regional cuisine.
- b. Cooking from different states under geographical location, historical background , availability of raw material(seasonal), equipment and fuel(special), staple diet, Specialty cuisine, food prepared for festivals and occasion.
- c. Types of Cuisine : Coastal states, interior states, traditional Styles, hillside style, northeast style, south west style, Spicy Cuisine(Andhar & Telungana), Mixed Spices and herbs (Tamilnadu), Cuisine in India based on weather, Especially in hill stations, Cuisine in dry fields(Rajasthan), Punjabi Cuisine

(12L)

Unit III

International cuisine-I (Indo-Chinese, Chinese, Japanese, Thai, Vietnamese)

- a) Indo- Chinese cuisine Origin & history, characteristics, preparation & cooking techniques, utensils and ingredients used regional styles of Chinese cooking, examples of Chinese dishes.
- b) Chinese cuisine Origin & history, characteristics, preparation & cooking techniques, utensils and ingredients used regional styles of Chinese cooking, examples of Chinese dishes.
- c) Japanese cuisine Origin & history, characteristics, preparation & cooking techniques, utensils and ingredients used regional styles of Japanese cooking, examples of Japanese dishes.
- d) Thai cuisine Origin & history, characteristics, preparation & cooking techniques, utensils and ingredients used regional styles of Thai cooking, examples of Thai dishes.
- e) Vietnamese cuisine Origin & history, characteristics, preparation & cooking techniques, utensils and ingredients used regional styles of Vietnamese cooking, examples of Vietnamese dishes.

(12L)

Unit IV

International cuisine-II (Europe)

- a. Italian cuisine- characteristics, main ingredients
- b. Spanish cuisine- characteristics, main ingredients
- c. Iceland cuisine- characteristics, main ingredients
- d. English cuisine- characteristics, main ingredients
- e. German cuisine- characteristics, main ingredients
- f. Pasta types and preparation
- g. Noodles types polenta, gnocchi variation, spaetzle presentation and style.
- h. Examples of Italian dishes.

(12L)

Unit V

International cuisine-III (American middle East Countries)

- a) American cuisine- characteristics, main ingredients, Popular dishes with recipes
- b) Mexican cuisine- characteristics, main ingredients, Popular dishes with recipes
- c) Cuba cuisine- characteristics, main ingredients, Popular dishes with recipes
- d) Arabic cuisine- characteristics, main ingredients, Popular dishes with recipes

Reference

1. The Indian menu planer (luster)- Welcome Group Chefs.
2. The professional chef (IV edition) - Le Roy A. Polsom.
3. The book of ingredients- Jaingrigson
4. Professional cooking -Wayne Gisslen

**MSU/2020-21/UG-Colleges/Part-III (B.Sc. Hotel Management & Catering
Science) Semester-III/Core**

FRONT OFFICE OPERATION

L T P C
4 1 0 4

Objectives:

- Explain that the primary function of front office staff is to coordinate guest services.
- To understand the history of hotels, star categories, accommodation operations and staff details.

Unit I

Introduction to the hotel industry

- a. Classification of hotels as per location, size, client, length of stay, heritage hotels, all suite hotels, time share, condominiums, casino hotels, convention hotels, conference hotels, star hotels.
- b. Accommodation product Types of guest room as per number and size of beds.
- c. Rates Room rate, rack rate, corporate rate, commercial rate, airline rate, group rate, and children rate package plan rate, government rate, weekend rate, half day charges.
- d. Meal plan EP, CP, AP, and MAP.

- e. Types of hotel guests Pleasure travelers, DFIT, FFIT, GIT, Special interest tours, incentive tours business travelers, convention and conference guests.

(15L)

Unit II

- a. The front office department Function, Organizational chart of front office department (Large, medium, small).
- b. Attributes of front office staff.
- c. Duties of front office staff Reservationist, Receptionist, Information assistant, Cashier, bell boy, Concierge, Telephone operator, Guest relation officer, front office manager, lobby manager and night auditor.

(15L)

Unit III

- a) Equipment used in front office Manual Equipment like types of rack stationary equipment, Mechanical equipment, Uses of equipments in front office like bell boy trally, key tag, baggage tag,
- b) Knowledge of different types of layouts in hotel front office, difference between hotel front office equipment and resort side front office equipment

(15L)

Unit IV

- a. Reservation Function.
- b. Types guaranteed, non-guaranteed, advanced, conformed, credit card reservation.

- c. Reservation process The reservation request, accepting reservation reservation form, guest history card, reservation confirmation.
- d. Charting the reservation data reservation chart, density chart, Whitney reservation Sources of reservation group travelers, pleasure travelers, travel agents, airline, central reservation system, group reserve

(15L)

Unit v

- a. Registration Registration form use, pre arrival registration.
- b. Preparation of guest arrival (room status availability, arrival and departure list, special request).
- c. Preparation of pre arrival activities for group guest and business guest vip guest
- d. Knowledge about guest cycle in hotels and resorts
- e. Room assignment (special requests, early check in, walk in, scanty baggage).
- f. Checking methods of payments(direct, bill to company, processing a credit
- g. card, travel agents vouchers, transfers credit/debit, advance deposits)
- h. Completing the forms arrival and departure register, C form, alphabetical guest register, guest folio.

(15L)

(Total :75L)

Reference

1. Basic Hotel Front Office Procedures Peter Renner Van Nostrand Reinhold.
2. Managing Front Office Operations Michael L.Kasavana Education Institute AHMA.
3. Hotel & Motel Front Desk Personnel Grace Paige and Jane Paige Van Nostrand Reinhold.
4. Front Office Procedures, Social skills and Management Petrabbol & Sue Lowry Butterworth.
5. Principles of Hotel Front Office Operations Sue Baker, Pam Bradley & Jeremy Huyton- Cassell.

**MSU/2020-21/UG colleges/Part III (B.Sc. Hotel Management & Catering
Science) Semester III/ Core**

HOTEL ENGINEERING

**L T P C
4 0 0 4**

UNIT-I :- Hotel Maintenance Management

- a) Introduction & Scope in Hotels
- b) Classification and Types
- c) Maintenance Programmes.
- d) Engineering Department
- e) Organization & Setup of the Department
- f) The Staff Duties and Responsibilities
- g) Requirement of Engineering Workshops.

(12L)

UNIT-2 :- Fuels

- a. Types of Fuels available
- b. Gases
- c. Precautions while using them - Heat Parts, BTU, Thermal & Calorific values
- d. Calculation of heat requirements, Fuel Requirement
- e. Principle of Bunsen burner
- f. Construction of an Industrial Gas Range: Parts & Functions, striking back, causes and remedies of problems.

(12L)

UNIT 3 :- Electricity:

- a) Meaning and use,
- b) Advantage as a type of energy, conductors and non conductors,
- c) Meaning of ampere, volt, ohm and their relationship, ohms law,

- d) AC & DC- their differences, advantages and disadvantages, signs and signals, closed and open circuits, causes and dangers, importance of earthing.
- e) General layout of circuits including service entrance, distribution panel boards, calculation of power requirements, meter reading and bin calculations.
- f) Water Management System
- g) Sources of water and its quality
- h) Methods of removal of hardness, description of cold water
- i) Supply from mains and wells, calculations of water requirements and capacity of storage, systems.

(12L)

UNIT-4 Refrigeration

- a. Principle uses of refrigeration in hotel and catering industries
- b. Basic scientific principles
- c. Different types of refrigeration systems and refrigerants
- d. Walk in coolers and freezers, care and maintenance of these systems. e. Air-conditioning
- f. Classification, Types of systems, Layout of AC Plant.
- g. Condition for comfort Air movement, humidity control, ventilation.
- h. How to select a suitable air-conditioning system.

(12L)

UNIT-5 :- Transport Systems

- a) Passenger elevators, freight elevators
- b) Dumb waiters
- c) Escalators and side walks - their operation and maintenance.
- d) Fire Prevention & Protection.
- e) Different types of fires
- f) Fire alarms
- g) Different types of extinguishers. Fire hazards.

(12L)

**MSU/2020-21/UG colleges/Part III (B.Sc. Hotel Management & Catering
Science) Semester III/Major practical**

Food Production and Patisserie-III

L T P C
0 0 4
2

Objectives:

- To understand quantity equipments, Menu planning, and regional cuisines.
- Cooking kills the germs present in the raw food items.
- Moderate heat does not cause much loss of mineral salts and vitamins, except vitamin c.

To formulate 15 set of menu consisting of 4 dishes from the following countries mentioned below:

1. Japanese
2. Malaysian
3. Mexican, Portugal
4. Scandinavian
5. Spain
6. Thai
7. Turkey

Reference

1. Cooking with Indian Masters J. IndersinghKaira&Pradeej Das Gupta.
2. A taste of india - Madhurjaffery.
3. Flavors of India - Madhurjaffery.
4. cooking delights of the Maharajas Digvijay Singh
5. rotis&Naans Of India PurobiBabber

**MSU/2020-21/UG-Colleges/Part-III (B.Sc. Hotel Management & Catering
Science) Semester-III/Allied-III**

FOOD & BEVERAGE SERVICE-I

**L T P C
3 0 0 3**

Objectives:

1. To understand Food and Beverage department, duties and responsibilities.
2. To know Food and Beverage outlets, types of service, Service equipments, staff details, Menu planning.

Unit I

Introduction to Food & Beverage Services

- a. Introduction and Evolution of Hotel Industry.
- b. Different Types of Catering Establishments - Commercial , Non-Commercial
- c. Different Outlets of F & B service-Coffee shop, restaurant, bar, room service, discotheque, barbeque, night clubs, banquets, outdoors catering.
- d. Staff Hierarchy of F & B Outlets-Duties and responsibilities of each level of Staff, Attributes of service personnel, Safety, hygiene and attributes (positive & negative).
- e. Inter Departmental Relationship -Co-operation and Co-ordination.

(9L)

Unit II

Types of food and beverage service department outlets

- a. Types of f&b Service department outlets and knowledge of outlets
- b. Layout of f&b outlet
- c. Service Equipment's - Cutlery, crockery and glassware(dimensions and uses),Specials tableware Silver Ware, Silver Cleaning methods Burnishing, Polivit, Silver dip, Plate powder.

(9L)

Unit III

Restaurant Operations:

- a. Service Equipments- Cutlery, crockery and glassware(dimensions and uses),Specials tableware (asparagus tongs, corn on the cob holder, snail tongs, snail dish, lobster pick , caviar knife ,nut cracker, grape scissors),Silver Ware, Silver Cleaning methods Burnishing, Polivit, Silver dip, Plate powder.
- b. Cover- Definition and Size, Size of table clothes, baize, serviettes and their uses, Rules for laying a table.
- c. Mise-En-Place & Mise-En-Scene
- d. Types of Service- English, Silver, Russian, American & Others.
- e. Food Service- Rules for waiting at a table (receiving, order taking, service & settlement), Operation of K.O.T, Significance of kitchen Stewarding.

Ancillary Departments:

- a. Still Room.
- b. Plate Room.
- c. Pantry.
- d. Hot Section.
- e. Significance of Kitchen Stewarding.

Unit IV

Menu and Menu Planning:

- a. Definition
- b. Types of Menus Ala Carte, Table dhote, Banquet menu.
- c. Types of meals Breakfast, Brunch, Lunch, hi-tea, dinner, Supper.
- d. French Classical Menu Courses and its accompaniments, cover, service.
- e. Menu Planning Points to be considered while planning a menu, menu engineering.

Unit V

Non-Alcoholic Beverages:

- a. Stimulating
- b. Refreshing
- c. Nourishing

Reference

1. Modern Restaurants Service - John Fuller.
2. Food & Beverage Service- Lillicrap & John Cousins
3. Food & Beverage Service Training Manual- Sudhir Andrews(Tata Mc.Graw Hill Publications)
4. Food & Beverage Service- Vijay Dhawan.

**MSU/2020-21/UG-Colleges/Part-III (B.Sc. Hotel Management & Catering
Science) Semester-III/Allied-III Practical**

FOOD & BEVERAGE SERVICE-I

**L T P C
0 0 4 2**

Objectives:

- To provide operations from the perspective of food and beverage service.
 - To know about types of service, tray setting, Service equipments, staff details and co-ordination Menu planning.
-
1. Apprising and drawing of cutlery, crockery, glassware, and miscellaneous equipments.
 2. Serviette folds.
 3. Laying and relaying of table cloths.
 4. Cleaning and Polishing/ wiping of Cutlery, crockery glassware.
 5. Carrying a light tray
 6. Carrying a heavy tray.
 7. Carrying glasses
 8. Handling cutlery and Crockery
 9. Manipulating service spoon and fork.
 10. Service of water
 11. Arrangements of side board
 12. Table d hote cover laying
 13. A la carte cover laying.

MSU/2020-21/UG colleges/Part III (B.Sc. Hotel Management & Catering Science) Semester III/ Skilled Based Core -Theory

PRINCIPLES OF TOURISM MANAGEMENT

L T P C
4 0 0 4

Objectives

- To identify, manage and design strategies and management plans for tourist areas and destinations based on sustainability principles.
- To understand the principles of tourism, its spatial, social, cultural, legal, political, employment and economic dimensions.

Unit I

Definition of tourism – origin and growth of tourism-types of tourism-forms of tourism-basic component of tourism.

(12L)

Unit II

Introduction to Hospitality Industry -classification of hospitality industry, growth of hotels in India , Accommodation and its types, Scope of Hospitality industry .

(12L)

Unit III

Importance of Tourism in modern times Causes for the rapid growth of tourism concept of Domestic & International tourism

(12L)

Unit IV

Travel agency & its function -Travel agent in India , role of Tamil Nadu Tourism Development Corporation , Role of Indian Tourism Development Corporation, Role of World Tourism Organizations..

(12L)

Unit V

- a) Transportation: Airline transportation, significant of air transport in tourism , Origin and growth air transport industry in India.
- b) Road transportation -significant of road transport in tourism , growth and development of road transport in India.
- c) Rail transportation - significant of rail transport in tourism, growth and development of rail transport in India.
- d) Water transportation- significant of water transport in tourism , growth and development of water transport in India .

(12L)

(Total :60)

Reference

Successful tourism management - PranNath Seth- Sterling Publishers Pvt.ltd.Tourism management- A.K.Bhatia - Sterling Publishers Pvt.ltd.

**MSU/2020-21/UG colleges/Part III (B.Sc. Hotel Management & Catering
Science) Semester III/ Non-Major Elective**

HOSPITALITY MANAGEMENT I

**L T P C
2 0 0 2**

Objectives:

- The hospitality industry consists of a range of service providers that includes bars, restaurants and lodging establishments.
- Hotel visitors rely on hospitality staff for many of their travel needs.

Unit I

Hospitality and Over view- Meaning, scope, significance, classification, growth of hotel industry, growth of hotels in India, departments of large hotels.

(6L)

Unit II

Front Office Operations- functions, sections and organization of front office.

(6L)

Unit III

Housekeeping operations- functions, personal qualities of housekeeping staff, cleaning procedure, interior decoration and flower arrangement.

(6L)

Unit IV

Catering operations- types of plan, types of guest rooms, classification of catering establishment.

(6L)

Unit V

Hotel management- management issues, training of hotel staff, forms of ownership.

(6L)

(Total : 30)

Reference

1. Hospitality management Dr.Reegan, CN publication, kottaram.
2. Front office management S K Bhanager, Frank brothers & co publishers
3. Accommodation operation management S K Kaushal, Frank brothers & co publishers.

OR

**MSU/2020-21/UG colleges/Part IV (B.Sc. Hotel Management & Catering
Science) Semester III/ Non-Major Elective**

Bakery and Confectionary-I

**L T P C
2 0 0 2**

Objectives:

- Bakeries sell perishable comfort food.
- To understand basics of baking, ingredients, bakery products and their preparation methods.
- The ways on how to a baked products should be presented and decorated.

Unit I

Role of raw material in baking

- a) Types of raw materials storing of raw materials.
- b) Importance of all essential ingredients and usage of essential ingredients in baking.
- c) Importance of all optional ingredients and usage of optional ingredients in baking .
- d) Role played by yeast, egg, salt, Sugar, flour and its types .

Unit II

- a. Baking process- basic concepts batch or continue dough mixing, dividing, molding, proofing, baking, formation and expansion of gases, rapping of gases in air cells. Coagulation of protein, gelatinization of starches, evaporation of water, melting of shortening, browning of the sugar.

- b. Stiling protecting a product from air, adding moisture retainer to the formula,freezing.

(6L)

Unit III

Yeast made products

- a) Types of bread making methods used in baking industry.
- b) Types of baking technique and temperature.
- c) Role played by bread in bakery industry .
- d) Types of buns, brooches and methods of preparation .

(6L)

Unit IV

- a. Preparation of cake-different methods
- b. Preparation of biscuits, cookies and its types

(6L)

Unit -V

Machinery and equipment - bulk handling, mixers, molding, cuttings, ovens, packaging.

Reference

Kent N.L. Technology of cereals with special references of wheat, New York

Food Production and Patisserie-IV

L T P C
4 0 0 4

Objectives:

- Everyone on the food delivery chain must employ measures to keep food safe.
- Cut vegetables and fruits when almost ready to cook or serve.

Unit I

- a) Basic principles of baking.
- b) Formulas & Measurement- Measurement, procedure for using a bakers balance scale, bakers percentages.
- c) Gluten- Meaning, Baker control of gluten.
- d) The baking process- Formation & expansion of gases, trapping of gases in air cells, coagulation of proteins, gelatinization of starches, evaporation of water, melting of shortenings, browning of the sugar & crust formation.

(12L)

Unit II

- a. Dough formulas & techniques hard rolls & breads, Soft rolls, french breads, white pan bread, rye bread & rolls, brioche, sweet roll dough products.
- b. Make up techniques Hard roll & breads, soft roll dough, sweet dough products, rolled in dough products.

Unit III

- a) Sponges: types, preparation methods.
- b) Icing: Types (Fondant, butter creams, foam, flat, fudge, royal icings, marzipan, tragacanth, meringues) glazes, fillings.
- c) Assembling a icing cakes: selection of icing, procedure for assembling layer cakes, small cakes and sweet cakes.

Unit IV

- a. Cake decoration: colour, design, templates, texture, equipment, casting moulds, lettering, monogram, stencils.
- b. Cookies: characteristics & causes, mixing methods, types & make up, panning, baking and cooling, formulas for bar cookies, macaroons, lace cookies & sandwich cookies.
- c. Pies: Types, mixing pie dough, pie crusts, procedure for making small fruit tarts, assembling baking & filling, common problems in fruit pies.

Unit V

- a) Tarts & tartlets: preparation & types
 - b) Puff pastry: preparation & types.
 - c) Sweet meats: truffles, Fondants, Glazed petit fours.
 - d) Chocolate: manufacture & processing of chocolate, types & uses of chocolate, cocoa butter, white chocolate, liquor chocolates, fondant chocolates & toffies.
1. Professional Baking - Wayne Gisslen John Wiley & Sons.
 2. The New International Confectioner - Edited by Wilfred J. Franc
 3. Practical baking - William J. Sultan.

**MSU/2020-21/UG colleges/Part III (B.Sc. Hotel Management & Catering
Science) Semester IV/Core**

FRONT OFFICE MANAGEMENT

**L T P C
4 0 0 4**

Objectives:

- Describe how a front office department in a small, large, and mega hotel may be organized.
- Consider basic human resources tactics applicable to recruiting, selecting, orienting, training, motivating, leading, staffing, and scheduling entry-level front office employees.

Unit I

- a. Front Office Salesmanship- Upgrading of front office, reception as a sales department.
- b. Guidelines to selling- by telephone, face to face, selling to the business person, conference and group business, how to compete the market.
- c. Guest relation and social skills- The role of guest relations officer, types of guest problems, skills necessary for dealing with problems, solving problems, handling complaints, course of action to take when handling problems, telephone handling skills.

(12L)

Unit II

- a) Interdepartmental relationship front office with other department.

- b) function of information department
- c) Importance of daily briefing and guiding of front office team .
- d) Information/bell desk/concierge, handling guest mail and messages, registered and insured mail, guest tickets and special request, information binder.

(12L)

Unit III

- a. Lobby hierarchy - duties of the bell desk, luggage handling, vending stamps, scanty luggage and control on bell desk.
- b. Types of folios (guest, master, non-guest), allowance and paid outs.
- c. Check out procedures- role of bell desk, cashier, late check outs
- d. Front office security functions - role of front office in key control(electronic key card system, grand master key, lost keys, damaged keys,
- e. Safe deposit locker , registration card.
- f. lost and found section and its record.

(12L)

Unit IV

- a. Function of front office accounting system- methods of accounts settlement - cash settlement(local currency, travellers cheque, personal cheque),
- b. Credit settlement- bank credit card, settlement of corporate account, travel agent vouchers.
- c. Procedure for accepting such settlement- Guest accounting cycle, checkout procedures, procedure for late check out, preventing walkouts .

(12L)

Unit V

- a. Yield management- concept of yield management, hospitality application, measuring yield formulas.
- b. Night Auditing: important and basic steps of night auditing, role of night auditor to generate and control of money .
- c. Differential rates- potential average single rate, multiple rate, potential average double rate, multiple occupancy percentage, rate spread, potential average rate, room rate achievement factor.
- d. Forecasting- importance of forecast, how to forecast, useful forecast data, format of reservation forecast.
- e. Tariffs- Establishing room rate, rule of thumb approach, Hubbart formula, differential room rate, seasonal rates.
- f. Knowledge of REVPAR and other important term In hotel front office

(12L)

(Total:60)

REFERENCE

1. Basic Hotel Front Office Procedures - Neter Van nostrand Reinhold.
2. Managing Front Office Operations - Michael L Kasavana -Education Institution AHMA.
3. Principles of Hotel Front Office Operations- Sue Baker, Pam Bradley & Jeremy Huyton.

**MSU/2020-21/UG colleges/Part III (B.Sc. Hotel Management & Catering
Science) Semester IV/Core**

ACCOMMODATION OPERATION

**L T P C
4 0 0 4**

OBJECTIVES

- ★ 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.

UNIT 1

MANAGING HOUSEKEEPING PERSONNEL

- a) Documents for personal management
- b) Determining staff strength
- c) Motivating employees, performance appraisal

(12L)

UNIT 2

SCHEDULING

- a) Time & motion studies & job analysis
- b) Teamwork & leadership
- c) Employee welfare & discipline

(12L)

UNIT 3

PLANNING & ORGANISING IN HOUSEKEEPING

- a) Area inventory list
- b) Frequency schedules
- c) Performance standards
- d) Productivity standards
- e) Inventory levels
- f) Standard operating procedures & manuals
- g) Job allocation
- h) Manpower planning
- i) Planning duty roster

(12L)

UNIT 4

HOUSEKEEPING BUDGET

- a. Concept & importance
- b. The budget process
- c. Operational & capital budget
- d. Housekeeping expenses
- e. budgetary control

(12L)

UNIT 5

ENERGY CONSERVATION METHODS & ECO FRIENDLY CONCEPT IN HOUSEKEEPING

- a) · Ecotels certification, choosing an eco friendly site hotel design & construction
- b) · Energy conservation
- c) · Water conservation
- d) · Eco friendly products, amenities & processes
- e) · Environment friendly housekeeping

(12L)

(Total:60)

Reference Books

- G Raghubalan Hotel Housekeeping(Operations & Management)
- Gray & Liguon Hotel & Motel Management & Operations
- Hawade Shobo Shinasha Hotel Design

**MSU/2020-21/UG colleges/Part III (B.Sc. Hotel Management & Catering
Science) Semester IV/Core Practical**

FOOD PRODUCTION & PATISSERIE IV

**L T P C
0 0 4 2**

Objectives:

1. To understand basics ingredients used in regional cuisines, Regional food products and their preparation methods.
2. To understand quantity equipments, Menu planning, and regional cuisines.
3. Cooking kills the germs present in the raw food items.

INTERNATIONAL CUISINE (INDIVIDUAL)

To formulate 15 set of menu consisting of 4 dishes from the following countries mentioned below:

1. American
2. Chinese
3. Greece
4. Holland
5. Indonesia
6. Italian

Reference

1. Cooking with Indian Masters J. IndersinghKaira&Pradeej Das Gupta.
2. A taste of india - Madhurjaffery.
3. Flavors of India - Madhurjaffery.
4. cooking delights of the Maharajas- Digvijay Singh
5. rotis&Naans Of India- PurobiBabber
6. The Indian menu Planner (Luster) - Welcomgroup chefs.
7. Food Heritage of India- VimalaPatil.
8. The Professional Chef (IV Edition)- Le Roi A Polsom.
9. Larousse Gastronomique Cookery Encyclopedia - paulHamyln.
10. Professional Cooking- Wayne Gisslen
11. The Complete Guide to Art of Modern Cookery- Escoffier.
12. Modern Cookery (Vol I & II) For Teaching & Trade - ThangamE .Philip.
13. The Cookery Year - Readers Digest Association Ltd.

**MSU/2020-21/UG-Colleges/Part-III (B.Sc. Hotel Management & Catering
Science) Semester IV/ Allied-IV**

FOOD & BEVERAGE SERVICE II

**L T P C
3 0 0 3**

Objectives:

To get knowledge about bar equipments, alcoholic beverage, wine history, cocktail, beverage control.

Unit I

Introduction of Beverages:

Definition Classification - Significance of
beverages

Wines:

Definition, Classification - Grape varieties, Production of table Wine, Service and storage ,Wine of France, Wines of Italy, Wines of Germany, Wines of U.S.A, Wines of Australia.

Sparkling Wines:

Methods of producing sparkling wines- Champagne Production and its significance ,Service and storage.

Fortified Wines:

Sherry, Port ,Madeira & Marsala.

(9L)

Unit II

Spirits:

Definition, Distillation (Pot still & Patent Still) ,Types of Spirits and its production (Brandy, Whisky, Gin, Vodka, Rum) Service and Storage of spirits .
Aperitifs and Liqueurs (Definitions, Production, Service and Storage)

(9L)

Unit III

Beer:

Definition , Types ,Production,service and storage of beer.

(9L)

Unit IV

Cocktails, Food and Wine Harmony:

Cocktails - Definition , Methods of mixing cocktails, World famous cocktails.

Food and Wine Harmony- Food and Matching Drink.

(9L)

Unit V

Beverage control:

Bar (Layout - Types of bar - Proof System) Beverage control Measures
(Allocation - Bar ledger Indent, Receipt and issue of Liquors) , Cellar maintenance
Different measures (Ounces) Legal points.

(9L)

(Total:45)

Reference

1. Food and Beverage Service Lillicrap & John cousins
2. Food and Beverage service training manual - SUDHIR ANDREWS.
3. Food and Beverage Service Vijay Dhawan
4. Professional guide to alcoholic beverages Lipinski
5. Beer Michael Jackson
6. Public house & Beverage management Michael Flynn
7. Key issues & Principle Carolineritchie, Andrew Roberts
8. The world encyclopedia of wine Stuart Walton
9. Beer Basics Peter cafrance

**MSU/2020-21/UG-Colleges/Part-III (B.Sc. Hotel Management & Catering
Science) Semester IV/ Allied Practical**

FOOD & BEVERAGE SERVICE II

**L T P C
0 0 4 2**

Objectives:

- To get knowledge about bar equipment, service of alcoholic beverage and food.
- Experience of preparing all the food and beverage as per standard industrial norms.
 1. Practice of simple menu compilation
 2. Receiving the guest ,presenting the menu, taking order
 3. Service hors d oeuvre
 4. Service of soup
 5. Service of main course
 6. Service of salads
 7. Service of cheese
 8. Service of non alcoholic drinks
 9. Continental breakfast cover and tray setup
 10. English breakfast cover and tray setup
 11. Taking orders through telephone for room service
 12. Changing ashtray during room service
 13. Presenting the bill.

**MSU/2020-21/UG colleges/Part III (B.Sc. . Hotel Management & Catering
Science) Semester IV/ Skill based Core**

HYGIENE AND SANITATION

**L T P C
2 0 0 2**

OBJECTIVES :- To understand the scope of Hygiene, in the Hotel and Catering industry and emphasize the maintenance of clean & healthy condition to reduce contamination of food.

UNIT 1 :- Importance of Hygiene :-

- The place of hygiene in the catering industry
- Personal hygiene for staff members in the food production areas and those coming in contact with the guest.

(6L)

UNIT 2 :- Proper care and hygiene :-

- Meaning of food poisoning in food & water
- Borne disease
- Moulds
- Yeast

(6L)

UNIT 3 :- Hygienic food handling

- High Risk Foods
- Preventing Contamination
- Temperatures Control
- Storage of food
- Food hygiene regulations.

(6L)

UNIT 4 :- Cleaning methods :-

- Design of premises and equipment in the kitchen
- Cleaning and Disinfection
- Cleaning Agents
- Water Detergents
- Abrasives
- Disinfectants etc.
- Cleaning schedules
- PEST Control
- Waste Disposal

UNIT 5 :- SANITARY SYSTEMS

- Sinks, basins
- Water closet, bidets and their fittings
- Use of water traps and water seals, water pipes and soil pipes
- Inspection chambers- blockages and leakages and their remedies.

(9L)

Total (30 L)

REFERENCES

Food Hygiene for Food Handlers -Trickett Jill.

The Science of Catering -J A Stretch & H A Southgate

Success in Principals of Catering- Michael Colleer & Colin Sussams

**MSU/2020-21/UG colleges/Part IV (B.Sc. Hotel Management & Catering
Science) Semester IV/ Non-Major Elective**

HOSPITALITY MANAGEMENT II

**L T P C
2 0 0 2**

Objectives:

- Ability to supervise proper hygiene and cleanliness.
- Soft spoken with customer appreciation for humble service.
- Soft spoken, patient, modest with welcoming attitude towards the customers.

Unit I

Hospitality industry- introduction & growth. Organization of hotels based on location, size and length of stay of guest, other types of accommodations, bungalow, youth hostel, types of ownership sole proprietorship and partnership organizational structure of various kind of hotels.

(3L)

Unit II

Introduction - housekeeping, layout, organization structure, hotel linen classification, items classified as bed and bath linen and other sizes.
Selection criteria for linen items linen functions and its uses.

(3L)

Unit III

Introduction to front office-Front office organization, duties and responsibilities.

Attitudes and attributes of front office staff.

Types of rooms single, double, twin suites, penthouses, cabana Types of plan EP, CP, AP and MAP.

(3L)

Unit IV

Minor operating Department

Laundry, Sub-rentals and concessions, facilities, banquet functions and catering operations, outdoor catering and mobile catering, exhibition and other income sources , Purchase and stores. Security forces.

(3L)

Unit V

Rules of guest floor.

Bed making, Key handling procedure- types of key, standard supply provide on guest rooms, Special service.

Cleaning procedure and frequency methods.

(3L)

(Total:30)

Reference

1. Hospitality management - Dr. O. Reegan, CN publication, Kottaram
2. Front Office management- S.K.Bhatnagar, Frank Brothers& Co Publishers.
3. Accommodation operation management - S.K.Kaushal, frank brothers & co publishers.

MSU/2020-21/UG colleges/Part IV (B.Sc. Hotel Management & Catering Science) Semester IV/ Non-Major Elective

BAKERY AND CONFECTIONERY - II

L T P C
2 0 0 2

Objectives:

To understand baking, ingredients, yeast based products and their preparation methods.

Unit I

Commercial bread making methods

Recent advances, chemical dough development, mechanical development.
Methods of preparing bread and bread rolls. Evaluation of bread and quality control

Methods of preparation of pizza.

(3L)

Unit II

Microbial aspect of different bakery products.

Prevention of bacterial rope and mold infection.

. (3L)

Unit III

Pastries-types, recipes for shortcut cut pastry, Puff pastry, sweet pastry, Tarts and tartlets- preparation and types.

Chocolate- manufacture and processing of chocolate,

Types and uses of chocolate, cocoa, white chocolate.

(3L)

Unit IV

Cake decoration: colour, design, templates, texture, equipment, casting moulds, lettering, monogram, stencils.

Cookies: characteristics & causes, mixing methods, types & make up, panning, baking and cooling, formulas for bar cookies, macaroons, lace cookies & sandwich cookies.

Pies: Types, mixing pie dough, pie crusts, procedure for making small fruit tarts, assembling baking & filling, common problems in fruit pies.

(3L)

Unit V

Bakery

Bakery machinery and equipment - bulk handling, mixers, moulding, cuttings, oven .

(3L)

(Total:30)

Reference

1. Professional Baking - Wayne Gisslen John Wiley & Sons.
2. The New International Confectioner- Edited by Wilfred J. Franc
3. Practical baking - William J. Sultan.

L T P C

**MSU/2020-21/UG colleges/Part III (B.Sc. . Hotel Management & Catering Science)
Semester V/ Core**

CULINARY MANAGEMENT & TECHNIQUE

L T P C

Objectives:

To understand detail about larder, force meat , food cost , food quality.

Unit I

Larder - Essential of larder control, importance and function of larder control in main kitchen, relationship with other section of main kitchen, duties and responsibilities of larder chef, equipment and tools used in larder, floor plan or layout of larder.

Unit II

Force meat- Meaning, uses, types and recipes.

Panada -Meaning, uses, types, recipes with examples.

Compound butter - Meaning, types, recipes with examples.

Marinade- Different types and uses.

Brine- Types and uses.

Aspic jelly-Uses and preparation

Chaud Froid- Uses and preparation

(12L)

Unit III

Garnishes:-Importance of garnishes in fish, beef, veal, poultry and game.

Cold preparation- Galatine, Ballotine, terrine, Pate terrine, Mousse, Soufflé, mousselines, quenelles etc., Recipes for the above.

Ice Carving- Equipment, ice preparation, making a template, melting effects, storage.

(12L)

Unit IV

Kitchen Organization-Allocation of work, Job description/ Duty rosters, production planning, production scheduling, production quality & quantity control, forecasting, budgeting.

Kitchen stewardin- importance of kitchen stewarding, organization of kitchen stewarding, equipments found in kitchen stewarding, work flow in kitchen stewarding, garbage disposal.

(12L)

Unit V

Kitchen management- Objectives, Meal production, indenting, purchasing, storing control, yield, portion control.

Standard Recipe - Importance of standard recipe ,Advantage and disadvantages left over utilization.

REFERENCE

1. Practical Cookery -Ronald Kinton& Victor Ceserani -HodderStarghton.
2. Theory of catering - Ronald Kinton& Victor Ceserani -HodderStarghton.
3. Food and Beverage Management- Bernard Davis & Sally Stone- ELBS
4. The professional Chef (IV Edition)- Le Roi A. Polsom
5. Larousse Gastronomique Cookery Encylopedia- Paul Hamyln.
6. The Book of Ingredients Jain Grigson
7. Professional cooking Wayne Gisslen.
8. The New Catering reporter (Vol.I) H.L.Cracknell and G.Noble
9. The cooking year - Readers Digest Association Ltd.
- 10.The complete Guide to Art of Modern Cookery - Escoffier.

**MSU/2020-21/UG colleges/ (B.Sc. Hotel Management & Catering Science)
Semester V/ Core**

HUMAN RESOURCE MANAGEMENT IN HOSPITALITY INDUSTRY

L T P C

4 0 0 4

Objectives:

To understand basics about Human Resource, job design, selection process of staffs, employee compensation.

UNIT I

Introduction to Human Resource management- Definition ,Objectives and functions- Roles and structure of Human Resource management.

(12L)

UNIT II

Human Resource Planning- Personnel policy, Characteristics -Need for planning Job Analysis , Job Design, Job Description , Job Specification.

(12L)

UNIT III

The Selection Process - Placement and Induction , Training and development Promotion ,Demotions, Transfer Separation.

(12L)

UNIT IV

Employee Compensation - Wage and salary administration, Bonus ,Incentives , Fringe benefits , Job evaluation systems ,Human resource information system.

(22L)

UNIT V

Employee Maintenance and integration- Welfare and Safety, Accident presentation, Employee grievances and their redressal ,Administration of discipline.

Industrial relations ,Trade Unions, Disputes and settlement ,Indian experience on collective bargaining, Workers participation in management.

(12L)
(Total :
60L)

REFERENCES :

1. Personnel Management and Human Resources- Ventraman C.S. Arid B.K. Srivastrava,-Tata McGraw Hill, 1991.
2. Industrial Relation- Arun Monappa,- Tata McGraw Hill, 1987.
3. Personnel Management & Industrial Relation- Dale Yodder & Paul D. Standohar- Sterling publishers, 1990.
4. , Personnel / Human Resource Management-P David A. Decenzo & Stephen P. Robbins-rentice Hall, 1955.

**MSU/2020-21/UG colleges/Part III ((B.Sc. Hotel Management & Catering
Science) Semester V/ Core**

HOTEL ACCOUNTING

**L T P C
4 0 0 4**

Objectives:

- To gather about book keeping, balancing, banking, ledger, auditing, cost sheet .
- The accounting department is responsible for managing and updating all payroll information for existing employees in a given business.

Unit I

Fundamentals of book Keeping - accounting concepts & conventions, journal ,ledger, subsidiary books.

(12L)

Unit II

Preparation of trail balance- preparation of final accounts- trading and profit & loss accounts- balance sheet with simple adjustments.

(12L)

Unit III

- a. Banking- introduction of pass books , Cheque, types of crossing.
- b. Bank reconciliation statement- meaning, preparations, causes of difference, presentation.

(12L)

Unit IV

- a. Classification of departments of hotel based on revenue.
- b. Hotel accounting methods , ledger, revenue generation of various departments.
- c. Internal audit and statutory audit- an introduction to internal and statutory audit, distinction between internal audit and statutory audit, implementation and revenue of internal audit.

(12L)

Unit V

- a. Cost accounting- meaning , definition , preparation of cost sheet, method of pricing of stock issue.
- b. Accounting Machine & their importance in catering business.

Note: the theory and problems must be given equal preference in the question paper.

REFERENCE:

1. Double entry book keeping -T.S.Grewall
2. Cost accounting principles and practice -S.P.jayan
3. Bookkeeping hotel and catering industry - Richard kotas.

**MSU/2020-21UG colleges/Part III (B.Sc. Hotel Management & Catering
Science) Semester V/ Core Practical**

CULINARY MANAGEMENT & TECHNIQUE

**L T P C
0 0 4 2**

Objectives:

- The bakery business model of selling optimally fresh offerings creates so much potential for waste, bakeries should closely monitor profit margins.
- To understand basics of baking, ingredients, bakery products and their preparation methods.

BAKERY (Demonstration)

To formulate 10 sets of bakery dishes consisting of 4 item from the below for each practical:

1. Pizza
2. French bread
3. White bread
4. Italian bread
5. Vienna bread
6. Muffins
7. Sourrye
8. Baba / Savarin dough
9. Brioche
10. Croissant
11. Danish pastry
12. Double Knot Roll
13. Braided roll
14. Eight roll
15. Kaiser roll
16. Butter flake roll

17. Danish spiral
18. Coffee cake (Wreath/ Filled/ Danish pockets/ Braided loaf)
19. Biscuits (any two variations)
20. Scones
21. Doughnuts
22. Fruit tart
23. Frangipane tart
24. Lemon tart
25. Pinwheels
26. Cream horns
27. Profitroles
28. Apple pie
29. Yellow butter cake
30. Swiss roll
31. Genoise sponge
32. Petit four
33. Checkerboard cookies
34. Almond macaroons
35. Jam buns
36. Madeleines
37. Pineapple upside down cake
38. Black forest cake
39. Christmas cake
40. Cheese straws
41. Chicken Vol au vent
42. Melting moments
43. Almond Bonbons
44. Brandy Snaps
45. Marshmallows
46. Date udge
47. Chelsea bun
48. Banana bread
49. Cinnamon rolls
50. Cherry cake

Reference

1. Cooking with Indian Masters - J. IndersinghKaira&Pradeej Das Gupta.
2. A taste of india - Madhurjaffery.
3. Flavors of India - Madhurjaffery.
4. cooking delights of the Maharajas - Digvijay Singh
5. rotis&Naans Of India- PurobiBabber
6. The Indian menu Planner (Luster) -Welcomgroup chefs.
7. Food Heritage of India - VimalaPatil.
8. The Professional Chef (IV Edition) - Le Roi A Polsom.
9. Larousse Gastronomique Cookery Encylopedia- paulHamyln.
10. Professional Cooking- Wayne Gisslen
11. The Complete Guide to Art of Modern Cookery - Escoffier.
12. Modern Cookery (Vol I & II) For Teaching & Trade- ThangamE .Phlip.
13. The Cookery Year - Readers Digest Association Ltd.
14. Italian Cooking For Pleasure- maryrenolds
15. Cook Book (Food for Family & Friends) - MadhurJaffery
16. Practical Proffesional Cookery -Cracknell&Kaulmann
17. Contemporary Cookery - Caserani&Kinton and Foskett.
18. The cooking of India -Time Life Service

**MSU/2020-21/UG colleges/Part III (B.Sc. Hotel Management & Catering
Science) Semester V/ Core Practical**

ACCOMMODATION OPERATIONS PRACTICALS

L T P C
0 0 4 2

1. Designing rooms for different categories of guests
 - a. Handicapped
 - b. Children
 - c. 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. Revision and recompilation of previous semesters

**MSU/2020-21/UG colleges/Part III ((B.Sc. Hotel Management & Catering
Science) Semester V/ Major Elective**

BAR MANAGEMENT

**L T P C
4 0 0 4**

Objectives:

To get knowledge about bar equipments, alcoholic beverage, wine history.

Unit I

- a) Food and Beverage outlets- Responsibilities of food and beverage management. Service industry introduction.
- b) Objectives of food and beverage control, fundamentals of control, beverage controlling, calculation of beverage cost, methods of beverage control, control checklist, beverage service methods.

(12L)

Unit II

Bar Equipment, Bar preparation, Bar service, taking orders - Alcoholic and nonalcoholic liquors - Introduction to liquors, manufacture and service procedure, herd and fruit liquors.

Unit III

Wine-History of Wine, Classification of Wine , Manufacturing of Wine Servicing of wine, Wine labeling, Wine storage. Beer- History of Beer, Manufacturing of beer, Servicing of beer, Beer Storage.

Unit IV

Spirits - Definition of Alcohol, alcoholic beverage, Non –alcoholic beverages, Manufacturing, still methods.

Unit V

- a. Types of bars in the food and beverage service industries.
- b. Bar License and its importance.
- c. Types of bar license and safety measures should be followed during applying for bar license.
- d. Generating income in bar.
- e. Controlling of liquor wastage and expenses in bars .

(12L)

(Total:60)

Reference

1. Management training- Neal J.Scott
2. Principles of food beverages and labour cost controls, 5th edition- Paul R.Dittmer
3. How to manage a successful bar- Christober Egerton- Thomas
4. Bar (Management & Control) - Dr. B.K.Chakravarthi
5. Profitable Food and beverage Management- Richard Kotas & Chandana Jayewardene

OR

**MSU/2020-21/UG colleges/Part III ((B.Sc. Hotel Management & Catering
Science) Semester V/ Major Elective II**

PRINCIPLES OF INTERIOR DECORATION

**L T P C
4 0 0 4**

Objective:

1. To learn the basic principles of art.
2. To develop the skill of applying the principles of art in decorating the house.

Unit I

Family Housing:

- Need and importance of Housing.
- Factors influencing selection of site.
- Factors to be considered for good housing ventilation.

(12L)

Unit II

Elements Of Design:

Design- Definition, Kinds of design. Elements of design- line ,Direction , Shape, Size, Texture and colour.

UNIT-III

Principles of Design:

Harmony, Balance, Rhythm, Proportion, Emphasis.

(12L)

Unit IV

Use of Colour In Interior:

Classification of colours , primary, binary, intermediate, tertiary and quaternary. Qualities of colour, Hue value, intensity, colour and emotion, use of colour in interior decoration.

(12L)

Unit V

Furniture Selection:

Care and Selection of furniture in dining room, office, bedroom, living room.

(12L)

Total
(60L)

References:

1. Management in family living- Nickel, P. and Dorsey, J.M. John Wiley and sons, Inc, New York (1986).
2. , Home Management-Wiley Eastern Ltd., New Delhi (1994).
3. Home Furnishings- Butt, H.H., Varghese and Oglae John Wiley and sons, New York, 1971.

**MSU/2020-21/UG colleges/Part III ((B.Sc. Hotel Management & Catering
Science) Semester V/ Mini Project /**

L T P C
0 0 4 3

Objective:

To know about basic information about the star category hotel.Industrial
Visit to a Star category Hotel and Submit the report.

**MSU/2020-21/UG colleges/Part III (B.Sc. Hotel Management & Catering
Science) Semester VI/ Core
FOOD AND BEVERAGE MANAGEMENT**

**L T P C
4 1 0 4**

Objective:

To gather Cost and market, orientation ,menu choice, Purchasing, Receiving ,Stock taking Pricing, Selling, Sales control

Unit I

Food and Beverage Management: Introduction, objectives, function, responsibilities of F&B department.

Cost and market orientation (cost structure & profitability, demand for product, capital intensity, nature of the product).

The meal / drink experience: Food & drink, variety in menu choice, level of service, value for money, interior design, atmosphere & mood. Expectation & identification, location/accessibility and responsibility of staff.

(15L)

Unit II

Purchasing - Nature of purchasing ,duties of purchase manager , purchasing function , purchasing procedure ,purchasing specification

Receiving -Objective, receiving procedure , receiving of expensive commodities.

(14L)

Unit III

Storing & issuing storing and issuing of food & beverages.

Stock taking of food & beverages

Food control -objectives of food cost control, methods of food control

Beverage control - Objectives of beverage cost control , methods of beverage control

(16L)

Unit IV

Elements of cos, basic concepts of profit , control aspect , pricing aspects.

Cost dynamics - fixed & variable costs , break even charts , turn over 7 unit costs.

Variance analysis, Standard cost , standard costing , cost variances , material variances , overhead variances , labour variances fixed overhead variances.

(15L)

Unit V

Pricing - the pricing problem pricing objectives , pricing problems .

Selling- fixed selling price , control of cash & credit sales, control by selling price , aids to pricing.

Sales control - Manual system and machine system , total food & beverage sales , sales mix .

(15L)

(Total : 75L)

REFERENCE TEXT

1. Food & beverage management - Bernard Davis & Sally Stone - ELBS
2. Profitable food & Beverage Management -Richard kolas &Chandana Jayewardene Hodder& Stoughton
3. Food cost Control -Richard Kotas& Bernard Davis - International Text Book Company
4. Food Costing & Budgeting - Boardman Heinneman
5. Food & Beverage Operation- David Fearn Newnes- Butterworth.
6. Cost Accounting, Principles & practice - S.P jain& K.L Narang- Kalyani Publishers.
7. Food & Beverage Operations, Cost control & system Management -Charles Levinson- Prentice Hall.
8. Principles of Food and Beverage and Labour Cost control- Paul R. Dittmer- John Wiley & sons.

MSU/2020-21/UG colleges/Part III ((B.Sc. Hotel Management & Catering Science) Semester VI/ Project

Objective:

To gain technical knowledge about the departments in star category hotel.

The students should undergo training any one of the reputed hotels for 20 weeks. For the conveniences of the students. At the end of 20 weeks, an external training & project viva voice will be conducted.

Career Opportunities for hotel management students:

After Completing this course students may grad following opportunities :

1. Hotels and Tourism associations
2. Club and Restaurant operations
3. Cruise line and commercial ship hotel operations
4. Airline and flight catering operations
5. Cabin Crew catering operations
6. Industrial catering operations
7. Institutional Catering Operations
8. Arm force catering operations
9. Navy and air force catering operations
- 10.ISRO and Other research institutions catering operations
- 11.Non-Profit institutional catering operations
- 12.Hospitality catering operations
- 13.Teaching field and research in catering department
- 14.Railway catering