

MANONMANIAM SUNDARANAR UNIVERSITY

TIRUNELVELI – 627012

B.Sc. Hotel Management and Catering Science

(CHOICE BASED CREDIT SYSTEM)

Learning Outcome Based Curriculum

Major & Allied Hotel Management & Catering Science

(Effective from the academic year 2024-2025 onwards)

Credit Distribution for UG Programmes

Sem I	Credit	H	Sem II	Credit	H	Sem III	Credit	H	Sem IV	Credit	H	Sem V	Credit	H	Sem VI	Credit	H
Part 1. Language – Tamil	3	6	Part..1. Language – Tamil	3	6	Part..1. Language – Tamil	3	6	Part..1. Language – Tamil	3	6	5.1 Core Course – \CC IX	4	5	6.1 Core Course – CC XIII	4	6
Part.2 English	3	6	Part..2 English	3	6	Part..2 English	3	6	Part..2 English	3	6	5.2 Core Course – CC X	4	5	6.2 Core Course – CC XIV	4	6
1.3 Core Course – CC I	5	5	2.3 Core Course – CC III	5	5	3.3 Core Course – CC V	5	5	4.3 Core Course – CC VII Core Industry Module	5	5	5.3 Core Course – CC -XI	4	5	6.3 Core Course – CC XV	4	6
1.4 Core Course – CC II	5	5	2.4 Core Course – CC IV	5	5	3.4 Core Course – CC VI	5	5	4.4 Core Course – CC VIII	5	5	5.4 Core Course –/ Project with viva-voce CC - XII	4	5	6.4 Elective -VII Generic/ Discipline Specific	3	5
1.5 Elective I Generic / Discipline Specific	3	4	2.5 Elective II Generic / Discipline Specific	3	4	3.5 Elective III Generic/ Discipline Specific	3	4	4.5 Elective IV Generic / Discipline Specific	3	3	5.5 Elective V Generic/ Discipline Specific	3	4	6.5 Elective VIII Generic/ Discipline Specific	3	5
1.6 Skill Enhancement Course SEC-1	2	2	2.6 Skill Enhancement Course SEC-2	2	2	3.6 Skill Enhancement Course SEC-4, (Entrepreneurial Skill)	1	1	4.6 Skill Enhancement Course SEC-6	2	2	5.6 Elective VI Generic/ Discipline Specific	3	4	6.6 Extension Activity	1	-
1.7 Skill Enhancement - (Foundation Course)	2	2	2.7 Skill Enhancement Course –SEC-3	2	2	3.7 Skill Enhancement Course SEC-5	2	2	4.7 Skill Enhancement Course SEC-7	2	2	5.7 Value Education	2	2	6.7 Professional Competency Skill	2	2
						3.8	-	1	4.8	2	1	5.8	2				

						E.V.S.			E.V.S			Sum mer Intern ship /Indus trial Traini ng					
	23	3 0		23	3 0		22	3 0		25	3 0		26	3 0		21	3 0
Total – 140 Credits																	

MSU

Choice Based Credit System (CBCS), Learning Outcomes Based Curriculum Framework (LOCF) Guideline Based Credit and Hours Distribution System

for all UG courses including Lab Hours

First Year – Semester-I

Part	List of Courses	Credit	No. of Hours
Part-1	Language – Tamil	3	6
Part-2	English	3	6
Part-3	Core Courses & Elective Courses [in Total]	13	14
Part-4	Skill Enhancement Course SEC-1	2	2
	Foundation Course	2	2
		23	30

Semester-II

Part	List of Courses	Credit	No. of Hours
Part-1	Language – Tamil	3	6
Part-2	English	3	6
Part-3	Core Courses & Elective Courses including laboratory [in Total]	13	14
Part-4	Skill Enhancement Course -SEC-2	1	2
	Skill Enhancement Course -SEC-3 (Discipline / Subject Specific)	1	2
	Naan Mudhalvan	2	2
		23	30

Second Year – Semester-III

Part	List of Courses	Credit	No. of Hours
Part-1	Language – Tamil	3	6
Part-2	English	3	6
Part-3	Core Courses & Elective Courses including laboratory [in Total]	13	14
Part-4	Skill Enhancement Course -SEC-4 (Entrepreneurial Based)	1	1
	E.V.S	2	2
	Naan Mudhalvan	2	1
		24	30

Semester-IV

Part	List of Courses	Credit	No. of Hours
Part-1	Language – Tamil	3	6
Part-2	English	3	6
Part-3	Core Courses & Elective Courses including laboratory [in Total]	13	13
Part-4	Skill Enhancement Course -SEC-5 (Discipline / Subject Specific)	1	2

	Value Education	2	2
	Naan Mudhalvan	2	1
		24	30

Third Year

Semester-V

Part	List of Courses	Credit	No. of Hours
Part-3	Core Courses including Project / Elective Based	21	28
Part-4	Naan Mudhalvan	2	2
	Internship / Industrial Visit / Field Visit	2	-
		25	30

Semester-VI

Part	List of Courses	Credit	No. of Hours
Part-3	Core Courses including Project / Elective Based & LAB	18	28
Part-4	Naan Mudhalvan	2	2
	Extension Activity	1	-
		21	30

Consolidated Semester wise and Component wise Credit distribution

Parts	Sem I	Sem II	Sem III	Sem IV	Sem V	Sem VI	Total Credits
Part I	3	3	3	3	-	-	12
Part II	3	3	3	3	-	-	12
Part III	13	13	13	13	22	18	92
Part IV	4	4	3	6	4	1	22
Part V	-	-	-	-	-	2	2
Total	23	23	22	25	26	21	140

*Part I, II, and Part III components will be separately taken into account for CGPA calculation and classification for the under graduate programme and the other components. IV, V have to be completed during the duration of the programme as per the norms, to be eligible for obtaining the UG degree.

1. Vision of the University

To provide quality education to reach the un-reached

2. Mission of the University

- To conduct research, teaching and outreach programmes to improve conditions of human living
- To create an academic environment that honours women and men of all races, caste, creed, cultures and an atmosphere that values intellectual curiosity, pursuit of knowledge, academic freedom and integrity
- To offer a wide variety of off-campus educational and training programs, including the use of information technology, to individuals and groups.
- To develop partnership with industries and government so as to improve the quality of the workplace and to serve as catalyst for economic and cultural development
- To provide quality/inclusive education, especially for the rural and un-reached segments of economically downtrodden students including women, socially oppressed and differently able.

3. Vision of the Department

Excellent education in Hotel Management and Catering Science to bring forth intellectual, professional and social wellbeing.

4. Mission of the Department

- Provide healthy learning environment to imbibe comprehensive knowledge, skills and values to bridge academia, industries and society.
- Promote research and open scientific platforms that transform students proficient and globally competent.
- Nurture moral values among students and help them grow as socially sensible and responsible persons.

5. Preamble

Biochemistry deals with the study of chemical and physical processes of living systems. Biochemistry holds promises in areas of Medical Science, Health Science and Agriculture. The B.Sc. Degree programme aims at providing in-depth knowledge and understanding of the core principles of Biochemistry and their practical aspects in order to pursue higher studies and employment. The Learning Outcome Based Curriculum Framework (LOCF) for B.Sc. Biochemistry programme has been framed as per the guidelines prescribed by University Grants Commission (UGC) under Choice Based Credit System (CBCS).

6. Programme Educational Objectives (PEOs)

The B.Sc. Hotel Management and Catering Science programme is proposed to

PEO1: Provide the fundamental knowledge on different branches of Hotel Management and Catering Science.

PEO2: Impart the theoretical and practical skills in basic and modern techniques in Hotel Management and Catering Science and related subjects.

PEO3: Motivate the students for critical thinking and self-reflection to draw conclusions

PEO4: Inculcate moral values and help them to grow as good citizens.

PEO5: Enable the students with profound understanding in various fields of applications and make them competent.

7. Programme Outcomes (POs)

On completion of B.Sc. Hotel Management and Catering Science programme, the student shall be able to

PO1: Discover proficiency in Catering Science in terms of National and International perspective and stay competent in the area of Hospitality Industries.

PO2: Apply critical thinking and scientific knowledge to design, carryout, record and analyze Catering Science investigations effectively.

PO3: Develop various communication skills such as reading, writing, listening, speaking etc. to expose novel ideas in Culinary.

PO4: Infer the problems related to Catering Science disciplines and think systematically and independently to draw a logical conclusion.

PO5: Interpret effectively as part of a team to solve problems, debate different points of view and interact productively with a diverse group of team members in academic world, work place and research.

PO6: Formulate a lifelong learner with moral and ethical values in all aspects of work and day to day life.

8. Programme Specific Outcomes (PSO)

On completion of B.Sc. Hotel Management and Catering Science programme, the student shall be able to

PSO1: Summarize comprehensive knowledge and skills in Culinary Art, Culinary Science, Beverages, Cleanliness, Analytical, Physical, and Hotel Industry.

PSO2: Develop effective communication of the fundamental concepts of Culinary Preparation, Servicing, Cleanliness, and Guest Relationship through enhanced reading of textbooks, library usage, presenting seminars, writing assignments etc.

PSO3: Solve problem solving ability by utilizing the conceptual knowledge and bioanalytical techniques, to solve problems.

PSO4: Discover critical thinking skill and laboratory skills in Catering Science for designing, carrying out and interpreting experiments applied in culinary preparation, Beverage service, Cleanliness, Guest Relationship.

PSO5: Decide to share and impart in-depth knowledge about Catering Science and facilitate to pursue post-graduation in related fields in life sciences and inculcate the research aptitude.

PSO6: Build effectively in the development of ethical practices and societal contributions leading to responsible and competent professionals.

9. Eligibility for admission to the course and examination

Candidates shall be admitted to the course provided he/she has passed plus two examinations of the State or Central Board with physics /Biology as one of the subjects or any other Science subject that may be considered as equivalent by the M.S. University.

10. Duration of the Course

The students shall undergo the prescribed course of study for a period of not less than three academic years (Six semesters). Each semester contains 90 working days.

11. Medium of instruction and examination

The medium of instruction as well as examination will be in English.

12. Theory examination

The external evaluation will be based on the examination to be conducted by the university at the end of each semester.

13. Practical examination

Practical examinations will be conducted at the end of each semester.

14. Evaluation

A. Each paper carries an internal component

B. There is a pass minimum of 40% for external and overall components

Theory External: Internal Assessment = 75:25

Practical External: Internal Assessment = 50:50

C. Internal Assessment

Internal marks for Theory shall be allocated in the following manner.

The average of the best two tests from three compulsory tests	20 Marks
Assignment	05 Marks
Total	25 Marks

Note: Each test will be of one hour duration.

D. Practical

Internal marks for Practical shall be allotted in the following manner.

Experimental work	20 Marks
Record	10 Marks
Model Test	20 Marks
Total	50 Marks

E. Project Work

Components	Marks
Project Report	75 Marks
Viva –Voce	25 Marks
Total	100 Marks

Note:

- i) Students should carry out group project in major subject.
- ii) Project report will be evaluated by Central valuation and Viva-Voce will be conducted by both the External examiner and the Guide at the end of the 6th semester.

MANONMANIAM SUNDARANAR UNIVERSITY, TIRUNELVELI

B.Sc. Hotel Management and Catering Science

(Choice Based Credit System)

(Effective from the academic year 2024-2025 onwards)

Semester - I			
Course Components	Subjects	Credits	Hours
Part I	Language	3	6
Part II	English	3	6
Part III Core Course CC-I	Food Production and Patisserie-I	5	5
Part III Core Course CC-II practical	Food Production and Patisserie-I	3	3
Part III Discipline Specific Elective DSE-I	Housekeeping Operation-I	3	4
Part III Discipline Specific Elective-Practical	Housekeeping Operation-I	2	2
Part IV Skill Enhancement Course (SEC)-1	Principles of Interior Decoration	2	2
Part IV Skill Enhancement Foundation Course (SEFC)	Computer Applications in Hotel Industry	2	2
Total		23	30
Semester -II			
Course Components	Subjects	Credits	Hours
Part I	Language	3	6
Part II	English	3	6
Part III Core Course CC-III	Food Production and Patisserie-II	5	5
Part III Core Course CC-IV Practical	Food Production and Patisserie-II	3	3
Part III Discipline Specific Elective-(DSE)-II	Housekeeping Operation –II	3	4
Part III Discipline Specific	Housekeeping Operation –II	2	2

Elective-Practical			
Part IV Skill Enhancement Course (SEC)-2	Hotel law	2	2
Part IV Skill Enhancement Course (SEC)-3	Event management	2	2
Naan Mudhalvan		2	2
	Total	23	30
Semester -III			
Course Components	Subjects	Credits	Hours
Part I	Language	3	6
Part II	English	3	6
Part III Core Course CC-V	Food Production and Patisserie-III	5	5
Part III Core Course CC-VI Practical	Food Production and Patisserie-III	3	3
Part III Discipline Specific Elective-(DSE)-III	Food & Beverage service-I	3	2
Part III Discipline Specific Elective-Practical	Food & Beverage service-I	2	2
Part IV Skill Enhancement Course (SEC)-4	Food Processing and Preservation	1	2
E.V.S		2	2
Naan Mudhalvan		2	2
	Total	24	30
Semester -IV			
Course Components	Subjects	Credits	Hours
Part I	Tamil	3	6
Part II	English	3	6
Part III Core Course CC-VII	Front Office Management	5	5
Part III Core Course CC-VIII Practical	Front Office Management	4	3
Part III Discipline Specific Elective-(DSE)-II	Food & Beverage Service- II	2	2
Part III Discipline Specific Elective-Practical	Food & Beverage Service-II	2	2
Part IV	Hygiene & Sanitation	1	2

Skill Enhancement Course (SEC)-5			
Naan Mudhalvan		2	2
E.V.S		2	2
	Total	24	30
Semester V			
Course Components	Subjects	Credits	Hours
Part III Core Course CC-IX	Bakery And Confectionery	4	5
Part III Core Course CC-X Practical	Bakery And Confectionery	4	5
Part III Core Course CC- XI	Human Resource Management Hospitality Industry	4	5
Part III Core course CC- XII	Food and Beverage Management	3	5
Part III Elective –V (GDS)	Hotel Accounting	3	4
Part III Elective –VI (GDS)	Bar Management	3	4
Naan Mudhalvan		2	2
Project	Mini project	2	-
	Total	25	30
Semester VI			
Course Components	Subjects	Credits	Hours
Part III Core-III Project	Internship training and viva voice Project (Four Month)	18	28
Extension Activities	Hotel Activities	1	-
Naan Mudhalvan		2	2
	Total	21	30
	Grant total	140	

**MSU/2024-25/UG-Colleges/Part-III (B.Sc. Hotel Management & Catering Science)
Semester-I/Core**

FOOD PRODUCTION & PATISSERIE I

L T P C
5 0 0 5

Objectives:

1. To understand basic about cooking.
2. To understand objectives of cooking food.
3. To understand basic Cooking materials.
4. To train knowledge about various types ingredients.
5. To understand Menu planning.

Unit I

Introduction to Cookery:

- a) **Culinary History**- Development of the Culinary Art from the middle ages to modern cookery
- b) Aims and Objective of Cooking Food
- c) **Texture** – Meaning, types
- d) **Consistency** - Meaning, types
- e) **Equipments used in the kitchen:**
 - Classification of kitchen equipments** – manual, mechanical and their uses, different types of knives used, Safety procedure in handling equipment.
 - Cooking fuels** - Uses and advantages of different cooking fuels.

(12L)

Unit II

Aims and Objectives of Cooking Food:

- a) **Kitchen Organization** - Hierarchy Area of Department and Kitchen. Roles of executive chef, Duties and responsibilities of various chefs. Co-ordination of food production department with other departments.
- b) **Kitchen Layout** - General layout of the kitchen in various organizations, Layout of receiving areas, service area and wash up.
- c) **Qualities of Chef** -
 - a. Importance of Personal hygiene
 - b. Personal Safety - Uniforms & protective clothing
- d) **Raw materials**
 - Raw Materials and foundation ingredients – Types of raw materials and foundation ingredients, usage and storage methods of raw materials

Fruits, Cereals, Herbs, Spices Nuts – Kinds, Usage and effect on cookery on cookery, Storage,

(12L)

Unit III

Classification of cooking materials and their uses-

Raw materials and foundation ingredients, usage and storage methods of raw materials

Vegetables:

- a) Classification, Effect of heat on Vegetables,
- b) Cuts of vegetables, some Indian cut.

Eggs, Meat and Fish:

- a) Egg – Types, Selection, Storage, Uses.
- b) Meat – Selection, Classification, uses and storage.
- c) Fish – Classification, Selection and storage, Cuts of Fish.
- d) Butchery – Cuts and size of Lamb, mutton, pork, beef, bacon, ham.

(12L)

Unit IV

Preparation of Ingredients:

- a) Washing, peeling, scraping, cutting (items used in vegetable cutting- Julienne, Burnoose, Macedonia, Jardinière), grating, grinding, mashing, sieving, milling, steeping.
- b) Methods of mixing food.
- c) Basic Indian Masalas.
- d) Methods and techniques of cooking food – Microwave cooking, Roasting, Grilling, Frying, Broiling, Baking, Stewing, Steaming, Poaching, Braising, Boiling and Blanching.

(12L)

Unit V

PRINCIPLES OF MENU PLANNING

- Menu**- Definition, origin of menu, Types and classification of menu
- Points consider while planning menu
- How to compile menu for – banquets, multi-cuisine, Specialty restaurants, old age home, army canteens, institutional catering.
- Traditional Eleven course classical menu – classification and examples for eleven course classical menu.

(12L)

TOTAL: 60

Reference

- Practical Cookery – Ronald kin torn& Victor Caserne- 1962
- Theory of Catering – Ronald kintorn& Victor Casern- 1964 3. Modern cookery Volt I & II for teaching and trade- 1921
- Theory of Cookery – Krishna Aroma&Makes’ Sharma – 1992

Course Outcomes

On completion of the course, the students will be able to

CO. No.	Core :Food Production and Patisserie - I	Cognitive Level
CO1	To understand and remember the history of food	K1
CO2	To create organization structure and layout	K2
CO3	To apply the concept in cooking materials	K2,K3
CO4	To apply the concept in preparation of ingredients	K2,K3
CO5	To understand about the access basic concepts Manu planning	K2,K3

Remember (K1); Understand (K2); Apply (K3); Analyze (K4); Evaluate (K5); Create (K6)

Mapping

Core -Food Production and Patisserie-I												
CO/PO/PSO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
1	3	3	3	3	3	1	3	3	3	3	3	2
2	2	3	3	3	3	1	3	3	2	2	2	2
3	3	2	3	3	3	2	3	3	3	3	3	1
4	3	2	3	2	3	2	3	2	3	3	3	2
5	3	2	3	3	3	2	3	2	3	3	2	2

Strongly Correlated (3); Moderately Correlated (2); Weakly Correlated (1); No Correlation (0)

MSU/2024-25/UG-Colleges/Part-III (B.Sc. Hotel Management & Catering Science)

Semester-I/ practical I

FOOD PRODUCTION &PATISSERIE 1

Objectives:

1. To understand basic about ingredients and there cutting.
2. To understand kitchen equipments..
3. To understand basic Cooking materials.
4. To train knowledge about methods of cooking.
5. To understand preparation of food.
 1. Identification of cooking materials.
 2. Identification different ingredients
 3. Identification Kitchen equipment.
 4. Various vegetable cutting.
 5. Various Method of cooking.
 6. Identification of various vegetable cutting.
 7. Identification of pest and their control measures.
 8. Preparation of various stocks and sauces.

INDIAN

To formulate 15 sets of menu consisting of 5 dishes from the following regions:

1. Tamil Nadu
2. Kerala

Course Outcomes

On completion of the course, the students will be able to

CO. No.	Practical I/ FOOD PRODUCTION & PATISSERIE 1	Cognitive Level
CO1	Demonstrate basic about ingredients and there cutting.	K3
CO2	Demonstrate various kitchen equipments.	K3
CO3	Demonstrate basic Cooking materials.	K3
CO4	Demonstrate methods of cooking.	K3
CO5	Demonstrate basic preparation of food.	K2,K3,K6

Remember (K1); Understand (K2); Apply (K3); Analyze (K4); Evaluate (K5); Create (K6)

Mapping

Practical I FOOD PRODUCTION & PATISSERIE 1												
CO/PO/PSO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
1	3	3	3	3	3	3	3	3	3	3	3	2
2	3	3	3	3	3	2	3	2	3	3	3	2
3	3	2	3	3	3	2	3	3	3	3	3	3
4	3	2	2	3	3	2	3	2	3	3	3	2
5	3	2	3	3	2	2	3	2	3	3	3	2

Strongly Correlated (3); Moderately Correlated (2); Weakly Correlated (1); No Correlation (0)

**MSU/2024-25/UG-Colleges/Part-III (B.Sc. Hotel Management & Catering Science)
Semester-I/Allied -1**

HOUSEKEEPING OPERATION I

LT P C

3 0 0 3

Objectives:

1. To gather basic knowledge about cleaning,
2. To understand information cleaning equipments and Room structure.
3. To provide maintaining and use of linen and uniforms.
4. To interpret facts on linen.
5. To interpret fact on uniforms.

Unit I

Introduction to Housekeeping:

- a) Objectives, Types of catering establishment, Organizational structure,
- b) Duties and Responsibilities of housekeeping personnel.
- c) Function of Housekeeping department desk control, records and registers keys.
- d) Inter- departmental co- ordination.

(10L)

Unit II

Cleaning and maintenance of Guest room / areas:

- a) Cleaning agent classification, selection, use and care.
- b) Cleaning equipment- classification, selection and use of cleaning equipment.
- c) Types guest rooms. Room cleaning procedure check in & check out, spring cleaning procedure, Public area cleaning, Procedure for vacant room cleaning. Turn down or evening service.
- d) Cleaning of various surfaces (metal, glass, leather, plastic, ceramic, wood, floor finishes, wall finishes).

(10L)

Unit III

Management of Linen and Uniforms: Classification of Linen, sizes and selection of linens. Layout of linen rooms. Purchase of linens. Storage of linen. Stock taking procedure. Procedure for record keeping.

(10L)

Unit IV

Laundry:

- a) Organization, Process of Laundry services, Duties and responsibilities of laundry staff, Stages in wash cycle, Equipment layout.
- b) Laundry agent. Classification and role. Dry cleaning guest laundry. In house and Out house laundry. Valet services.

(10L)

Unit V

Fabrics:

- a) Definition, Characteristic and use of each item in hotels.
- b) Stain Removal, classification of stain remove.

(10L)

(Total 50)

Reference

1. Hotel Hostel and Hospital Housekeeping John C. Branson & Margaret Lennox- 1976
2. Housekeeping Supervision Jane Fellows-Medians and Evans limited- 1967
3. Professional Housekeeper

Course Outcomes

On completion of the course, the students will be able to

CO. No.	Allied -1 HOUSEKEEPING OPERATION I	Cognitive Level
CO1	Discuss basic knowledge about cleaning,	K2
CO2	Explain cleaning equipments and Room structure.	K2
CO3	What are the basic use of linen and uniforms?	K2,K3
CO4	Differentiate various types' linen.	K2
CO5	Discuss about uniforms.	K2

Remember (K1); Understand (K2); Apply (K3); Analyze (K4); Evaluate (K5); Create (K6)

Mapping

Allied -1 HOUSEKEEPING OPERATION I												
CO/PO/PSO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
1	3	2	3	3	3	2	3	3	3	3	3	2
2	3	3	3	3	3	2	3	2	3	2	3	2
3	3	2	2	3	3	2	3	2	2	3	3	2
4	3	2	3	3	3	2	3	2	3	3	3	2
5	3	2	3	2	3	2	3	2	3	2	3	2

Strongly Correlated (3); Moderately Correlated (2); Weakly Correlated (1); No Correlation (0)

HOUSEKEEPING OPEARTION I

L T P C
0 0 2 2

Objectives:

1. To gather basic knowledge about cleaning,
2. To understand various cleaning equipments.
3. To understand various cleaning agent.
4. To understand basic Room structure.
5. To understand information about Linen

1. Cleaning of various surfaces.
2. Identification of cleaning agent and cleaning equipment
3. Linen inventory
4. Room inspection

Course Outcomes

On completion of the course, the students will be able to

CO. No.	Allied practical I HOUSEKEEPING OPEARTION I	Cognitive Level
CO1	Demonstrate basic cleaning.	K3
CO2	Demonstrate various cleaning equipments.	K3
CO3	Demonstrate various cleaning agent.	K3
CO4	Demonstrate basic Room structure.	K3
CO5	Demonstrate basic use of Linen	K3

Remember (K1); Understand (K2); Apply (K3); Analyze (K4); Evaluate (K5); Create (K6)

Mapping

Allied practical I HOUSEKEEPING OPEARTION I												
CO/PO/PSO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
1	3	3	3	3	3	1	3	3	3	3	3	2
2	3	3	3	3	3	2	3	2	3	3	3	2
3	3	2	3	3	3	2	3	3	3	3	3	3
4	3	2	2	3	3	2	3	2	3	3	3	2
5	3	2	3	3	2	2	3	2	3	1	3	2

Strongly Correlated (3); Moderately Correlated (2); Weakly Correlated (1); No Correlation (0)

Semester I/

PRINCIPLES OF INTERIOR DECORATION

L T P C

2 0 0 2

Objective:

1. To understand information about family housing
2. To understand information about Element of design
3. To understand information about Principals of design
4. To translate knowledge in Usage of colors in interior
5. To compare and contrast on Furniture selection

Unit I

Family Housing:

Need and importance of Housing.

Factors influencing selection of site.

Factors to be considered for good housing ventilation. (6L)

Unit II

Elements Of Design:

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

(6L)

Unit II

Principles of Design:

Harmony, Balance, Rhythm, Proportion, Emphasis.

(6L)

Unit IV

Use of Color In Interior:

Classification of colors primary, binary, intermediate, tertiary and quite marry. Qualities of color, Hue value, intensity, prang color system, color and emotion, use of color in interior decoration.

(6L)

Unit V

Furniture Selection:

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

(6L)

(Total : 30L)

References:

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

On completion of the course, the students will be able to

CO. No.	Major Elective II PRINCIPLES OF INTERIOR DECORATION-I	Cognitive Level
CO1	Describe how to decorate family housing	K2,
CO2	Differentiate basic Element of design	K2
CO3	Discuss basic Principals of design	K2
CO4	Differentiate some of the different colors in interior	K2
CO5	Explain various types of Furniture selection	K2

Remember (K1); Understand (K2); Apply (K3); Analyze (K4); Evaluate (K5); Create (K6)

Mapping

Major Elective II PRINCIPLES OF INTERIOR DECORATION-I												
CO/PO/PSO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
1	3	2	2	3	3	2	3	3	3	3	3	2
2	3	2	2	2	3	2	3	2	2	2	2	3
3	2	2	2	3	1	2	3	1	3	2	3	2
4	3	2	3	2	3	2	3	2	3	3	2	2
5	2	2	3	3	2	2	3	2	2	3	3	2

Strongly Correlated (3); Moderately Correlated (2); Weakly Correlated (1); No Correlation (0)

**MSU/2024-25/UG colleges/Part III (B.Sc. Hotel Management & Catering Science)
Semester I**

COMPUTER APPLICATIONS IN HOTEL INDUSTRY

L T P C

2 0 0 2

The main objectives of this course are to:

1. To impart knowledge about basics of computer application
2. To work on word,
3. To work on excel
4. To work on power point
5. To understand access basic applications.

Unit:1

INTRODUCTION TO COMPUTER

Computer appreciation and dos, introduction, characteristics, history, generations, classifications, application of computer, hardware and software, operating systems, computer languages. DOS file, directory, changing the directory, creating a new directory, copying files, deleting files, changing filename, date and time, type, print.

Windows 2007, windows basics, introduction, starting windows, using mouse, moving & designing windows, maximizing, minimizing and restoring windows using menus in windows.

(6L)

Unit:2

MS WORD

Word, introduction to word, editing a document, move and copy text and help system, formatting text & paragraph, finding & replacing text and spell checking, using tabs, enhancing documents, columns, tables & other features, using graphics, templates & wizards using mail

merge, miscellaneous features of word.

(6L)

Unit:3

MS EXCEL

Introduction of worksheet & excel, getting started with excel, editing cells and using commands and functions, moving and copying, inserting and deleting rows & columns, getting help and formatting a worksheet, printing the worksheet, creating charts, using date and time and addressing modes, naming ranges and using statistical, math and financial functions. Database in a worksheet, additional formatting commands and drawing tool bar, miscellaneous commands

and functions, multiple worksheets and macros

(6L)

Unit:4

MS POWERPOINT

Power point basics editing text adding subordinate points, deleting slides, working in outline view, using design templates, adding graphs, adding organization Charts, running an Electronic slide show, adding special effects

(6L)

Unit: 5

ACCESS BASIC

Access basics, creating a table, entering and adding records, changing a structure, working with records, creating forms, establishing relationship using queries to extract information, using reports to print information.

Expert Lectures, online seminars – webinars

(6L)

(Total : 30L)

Text Books (s)

- 1 Computer Fundamentals – P.K. Sinha
- 2 A First Course In Computers – Sanjay Saxena

Reference Books

- 1 Mastering MS-OFFICE – Lonnie E. Moseley & David M. Boodey (BPB Publication)

Course Outcomes

On completion of the course, the students will be able to

CO. No.	COMPUTER APPLICATIONS IN HOTEL INDUSTRY	Cognitive Level
CO1	To understand and remember the dos commands	K2
CO2	To create word document	K2
CO3	To apply the concept in Worksheet and excel	K3
CO4	To apply the concept in power point	K3
CO5	To understand about the access basic concepts	K2,K3

Remember (K1); Understand (K2); Apply (K3); Analyze (K4); Evaluate (K5); Create (K6)

Mapping

COMPUTER APPLICATIONS IN HOTEL INDUSTRY												
CO/PO/PSO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
1	3	3	3	3	3	1	3	3	3	2	3	2
2	3	2	3	3	3	2	3	2	3	2	3	2
3	3	2	3	2	3	2	3	3	2	3	3	2
4	2	2	3	3	3	2	3	2	3	3	3	2
5	3	2	3	3	3	2	3	2	3	3	3	2

Strongly Correlated (3); Moderately Correlated (2); Weakly Correlated (1); No Correlation (0)

FOOD PRODUCTION AND PÂTISSERIE II

L T P C
5 0 0 5

Objectives:

1. To understand information about stock and sauces.
2. To understand information about soups, salads, sandwiches.
3. To understand information on basic Indian food.
4. To train knowledge about garnishes.
5. To understand information about garnishes, cold preparation carving.

Unit I

Stocks and Sauces:

- a) Stocks – Meaning and their uses, Classification, Procedure for the preparation (White, Brown, fish and Vegetables stocks).
- b) Sauces – Meaning and their uses, Components of sauce, Procedure for the preparation of Mother sauce (Béchamel, Volute, Spangle, Tomato sauce, Hollandaise, Mayonnaise).

(14L)

Unit II

Soup, Salad and Sandwiches:

- a) Soups – Classification, preparation, Modern trends of presenting soup.
- b) Salads – Composition, Types, various types of lettuce used in salad, salad dressings, Emerging trends in salad making, Salient features of preparing good salads.
- c) Sandwiches – Types, Types of bread used in making sandwiches, Points to Be observed while making sandwiches.

(12L)

Unit III

Fundamentals of Indian Food

- a. Different spices and condiments used in Indian cookery -Blending of spices & condiments used in Indian cookery -Different gravies used in Indian cookery - Staple food of India.
- b. Rice – Variety rice / pula /braying

- c. Indian bread 5 examples (Pori / Parrots / Paula/ Nan/ Rota)
- d. Culinary terms- Ala – Appetizer – Au gratin – Bain-marie – Barbecue – Barding – Baste – Batter–Bind–Blend–Bouillon–Boos–Caramelize–Clarify – Coagulation – Concassia – Croutons - Cuisine – Drippings – Emulsion– Farinaceous – Fritters – Galantine – Garnish – Mirepox – Puree – Searing – Skewer.

1. (12L)

Unit IV

Gradmanger

Functions and importance of gradmanger. -Equipments and tools connected to grad manger department. - Cold food preparations and presentation – horsd’oeuvres, aspic, chaudfroid,

salads and salad dressing.- Cold cuts – pates, terrines, mousse, galantine, ballantine, salami, sausages and forcemeat. -Buffet presentation - menu and types of food.

(12L)

Unit V

Garnishes, Cold Preparation, Carving

Garnishes: Importance, names of garnishes used with soup, fish beef, veal, poultry and game.

Cold preparation: Galantine, Balloting, terrine, Pate terrine, Mousse, Soufflé, mousse lines, quenelles etc., Recipes for the above.

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

Veg Carving: Equipment, selection of vegetables, making a template, molding and finis hing, storage.

Fruits Carving: Equipment, selection of fruits, making a template, molding and finishing, storage.

(10L)

(Total : 60L)

Reference

1. Practical Cookery Ronald Kantor& Victor Chennai-1962
2. Theory of Catering Ronald Kantor& Victor Chennai- 1964

3. Food Production Operations Provender S Bali-2009

Course Outcomes

On completion of the course, the students will be able to

CO. No.	Core :Food Production and Patisserie - II	Cognitive Level
CO1	Discus what are uses and preparation of stock and sauces.	K2,K3
CO2	Discuss what are the use types and uses of soups, salads, sandwiches	K2,K3
CO3	Describe the basic materials used in Indian food	K2,K3
CO4	Explain gardmange.	K2
CO5	Differentiate basic cooking techniques garnishes, cold Preparation, carving	K2,K3

Remember (K1); Understand (K2); Apply (K3); Analyze (K4); Evaluate (K5); Create (K6)

Mapping

Core -Food Production and Patisserie-II												
CO/PO/PSO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
1	3	3	3	2	3	3	3	3	3	3	3	2
2	3	2	3	3	3	2	3	2	3	2	3	2
3	3	2	3	3	3	2	3	3	3	3	3	1
4	3	2	3	2	3	2	3	1	3	3	3	2
5	3	2	3	3	3	2	3	2	3	3	2	2

Strongly Correlated (3); Moderately Correlated (2); Weakly Correlated (1); No Correlation (0)

**MSU/2024-25/UG-Colleges/Part-III (B.Sc. Hotel Management & Catering Science)
Semester-II/Major practical II**

FOOD PRODUCTION & PATISSERIE II

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

Objectives:

1. To understand basic about ingredients and there cutting.
2. To understand West Indian food.

3. To understand basic Cooking material of north Indian food.
4. To train knowledge about south Indian food.
5. To understand preparation East Indian food.

INDIAN

To formulate 15 sets of menu consisting of 5 dishes from the following regions:

1. Andhra Pradesh
2. Bengal
3. Chettinad
4. Goa
5. Gujarat
6. Kashmir
7. Karnataka
8. Maharashtra
9. Punjab
10. Rajasthan

Note: the menu should consists of rice, Indian breads, chicken/mutton/fish/salads/vegetable and a sweets

More weight age given to Chennai & Kerala.

Reference

1. Cooking with Indian Masters J. AnderSinghKarla&Praveen Das Gupta.
2. A taste of India –Mathura Jaffrey.
3. Flavors of India –Mathura Jaffrey.
4. cooking delights of the Maharajas Dig Vijay Singh
5. Rotes&Nanas Of India Probe Baber

Course Outcomes

On completion of the course, the students will be able to

CO. No.	Major practical II/ FOOD PRODUCTION & PATISSERIE 1I	Cognitive Level
CO1	Demonstrate basic about ingredients and there cutting.	K3,K3
CO2	Demonstrate various West Indian food	K3,K4,K6
CO3	Demonstrate basic north Indian food	K3,K4,K6
CO4	Demonstrate methods of East Indian food.	K3,K4,K6
CO5	Demonstrate basic south Indian food.	K2,K3,K6

Remember (K1); Understand (K2); Apply (K3); Analyze (K4); Evaluate (K5); Create (K6)

Mapping

Major practical II FOOD PRODUCTION & PATISSERIE 1I												
CO/PO/PSO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
1	3	3	3	3	3	3	3	3	3	3	3	3
2	3	3	3	3	3	2	3	2	3	3	3	3
3	3	2	3	2	3	2	3	3	3	3	3	3
4	3	2	2	3	3	2	3	2	3	2	3	2
5	3	2	2	3	2	2	2	2	3	3	3	3

Strongly Correlated (3); Moderately Correlated (2); Weakly Correlated (1); No Correlation (0)

MSU/2024-25/UG-Colleges/Part-III (B.Sc. Hotel Management & Catering Science)
Semester-II/Allied –II

HOUSEKEEPING OPERATION -II

L T P C
3 0 0 3

Objectives:

1. To gather basic knowledge about Housekeeping department.
2. To understand information organization of Housekeeping department.
3. To understand information about Safety, Security and Pest Control.
4. To translate knowledge information about Interior designing.
5. To interpret faction on Flower arrangement.

Unit I

Planning Of Housekeeping Department:

- a) Number of staff required

- b) Plan of work and frequency method of work
- c) Time calculated, Work schedules, Allocation of duty
- d) Inspection Standard of work expected.

(10L)

Unit II

Organizing the Housekeeping Department:

- a) Attributes of Housekeeping executives and other staff
- b) Contract cleaning- types of contract cleaning.
- c) Pricing-Methods
- d) Housekeeping purchasing procedure, Stock taking,
- e) Budgets and budgetary control.

(10L)

Unit III

Safety, Security and Pest Control:

- a) Safety and Security- Emergencies and dealing with, Fire prevention, Firefighting, Accident prevention, First aid box and its procedure.
- b) Pest control- Different types of pests found in hotels, Responsibility of Housekeeping in pest control.

(10L)

Unit IV

Interior Design:

- a) Basic elements of Art and Design, Factors affecting Interior Design.
- b) Color- Types, Color Schemes.
- c) Types of carpet and its selection.
- d) Floor and floor covering in different areas of hotels

- e) Wall and wall covering in different areas of hotels. Layout guest rooms. (10L)

Unit V

Flower Arrangement:

- a) Principles of flower arrangement (western, Japanese, modern).
- b) School / Styles of flower arrangement, Different shapes of flower arrangement,
- c) Equipment needed for flower arrangement,
- d) Importance of flower arrangement in hotels. Various shape of flower arrangement in different occasions

(10L)

Total: 50L

Reference

1. Hotel Hostel And Housekeeping John C Branson & Margaret Lennox- 1988
2. Housekeeping Supervision Jane Fellows Mackinaws& Evans limited - 1957
3. Professional Housekeeper -1975

Course Outcomes

On completion of the course, the students will be able to

CO. No.	Allied -II HOUSEKEEPING OPERATION II	Cognitive Level
CO1	Outline of Housekeeping department	K2
CO2	Illustrate organization of Housekeeping department in star hotels.	K2
CO3	Describe basic Safety, Security and Pest Control	K2,K3
CO4	Explain about Interior designing	K2
CO5	Apply which are following steps used in Flower arrangement	K2,K3

Remember (K1); Understand (K2); Apply (K3); Analyze (K4); Evaluate (K5); Create (K6)

Mapping

Allied -II HOUSEKEEPING OPERATION II												
CO/PO/PSO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
1	3	2	3	2	3	2	3	3	2	3	3	2
2	3	3	3	3	3	2	3	2	3	2	3	2
3	2	2	2	3	2	2	3	3	2	3	2	3
4	3	2	3	3	3	2	3	2	3	3	3	2
5	3	2	3	2	3	2	3	2	3	2	3	2

Strongly Correlated (3); Moderately Correlated (2); Weakly Correlated (1); No Correlation (0)

MSU/2024-25/UG-Colleges/Part-III (B.Sc. Hotel Management & Catering Science)
Semester II/ Allied practical II

HOUSEKEEPING OPERATION II

L T P C
0 0 2 2

Objectives:

1. To understand various cleaning,
2. To understand information about various stain removal.
3. To understand information about various pests and their control measures.
4. To understand information about Color chart, guest room layout drawing.
5. To understand information about types flower arrangement.

Practical to done:

1. Different methods of stain removal
2. Identification of pest and their control measures.
3. Color chart, guest room layout drawing.
4. Different types of flower arrangement

Course Outcomes

On completion of the course, the students will be able to

CO. No.	Allied practical II HOUSEKEEPING OPEARTION II	Cognitive Level
CO1	Demonstrate basic cleaning.	K3

CO2	Demonstrate various stain removal.	K3
CO3	Demonstrate various pests and their control measures.	K3
CO4	Demonstrate basic Color chart, guest room layout drawing.	K3
CO5	Demonstrate types flower arrangement	K3

Remember (K1); Understand (K2); Apply (K3); Analyze (K4); Evaluate (K5); Create (K6)

Mapping

Allied practical II HOUSEKEEPING OPEARTION II												
CO/PO/PSO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
1	3	3	3	3	3	1	3	3	3	3	3	2
2	3	3	3	3	2	2	3	2	3	3	3	3
3	2	2	3	3	3	2	3	3	3	3	3	3
4	3	2	2	3	3	2	3	2	3	3	3	2
5	3	2	3	3	2	2	3	2	3	2	3	2

Strongly Correlated (3); Moderately Correlated (2); Weakly Correlated (1); No Correlation (0)

MSU/2024-25/UG colleges/Part IV (B.Sc. Hotel Management & Catering Science) Semester II HOTEL LAW

Objective:

L T P C
2 0 0 2

1. To get information about indian contract act 1872
2. Discuss about the sale of goods act 1930
3. To sturdy information about hotels/ restaurant license registration
4. To Differentiate various law pertaining to food service Standards types
5. To Discuss about the shops and commercial establishment act (state) tamilnadu catering establishments act 1958

UNIT I

:INDIAN CONTRACT ACT 1872: Definition of a contract, kind of contracts.

Legal rules as to offer, acceptance, consideration, and capacity to contract and free consent.

Void agreements. Discharge of contract, remedies for breach of contract.

(6L)

UNIT II

SALE OF GOODS ACT 1930:

Formation of a contract of sales, conditions and warranties. Implied conditions and warranties.

(6L)

UNIT III

HOTELS/ RESTAURANT LICENSE REGISTRATION:

License under the provision of the relevant state excise (sale of Indian and foreign liquors) act and rule. Permission for fixation of and sanction of room rent and charges for services under the provisions of the relevant state government rent control.

(6L)

UNIT IV

:LAW PERTAINING TO FOOD SERVICE Standards weight and measures act 1956(overview).

Prevention of food adulteration act 1954(definition use of quality foods, food inspectors and their appointment)

(6L)

UNIT V:

THE SHOPS AND COMMERCIAL ESTABLISHMENT ACT (STATE) TAMILNADU
CATERING ESTABLISHMENTS ACT 1958

(6L)

(Total:30)

TEXT BOOKS:

Elements of mercantile law - N.D.kapoor Industrial law - KR.bulchandani

REFERENCE BOOKS:

Mercantile law - M.C.kucchal

Industrial Law - V.K. Desai

Course Outcomes

On completion of the course, the students will be able to

CO. No.	HOTEL LAW	Cognitive Level
CO1	Discuss what are the basic indian contract act 1872	K2
CO2	Describe the sale of goods act 1930	K2,K3
CO3	Describes about hotels/ restaurant license registration	K2,K3
CO4	Differentiate various law pertaining to food service Standards types	K2,K3
CO5	Discuss about the shops and commercial establishment act (state) tamilnadu catering establishments act 1958	K2,K3

Remember (K1); Understand (K2); Apply (K3); Analyze (K4); Evaluate (K5); Create (K6)

Mapping

HOTEL LAW												
CO/PO/PSO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
1	3	3	3	3	3	1	3	3	3	3	3	2
2	3	3	3	2	3	2	3	2	2	2	3	2
3	3	2	3	3	3	2	3	3	2	3	3	3
4	3	2	3	3	3	2	3	2	2	3	3	2
5	3	2	3	3	3	2	3	2	2	3	3	2

Strongly Correlated (3); Moderately Correlated (2); Weakly Correlated (1); No Correlation (0)

MSU/2024-25/UG colleges/Part IV (B.Sc. Hotel Management & Catering Science)
Semester II

EVENT MANAGEMENT

L T P C
2 0 0 2

Objectives:

- To make the students to gain the basic knowledge about different hotel events
- To get basic information about the situation to handle.
- To gather more information about budget management

- To get knowledge about stage decoration
- To obtained about event plan.

Unit - I

Introduction to Event Management -Categories and Definitions-Needs and Objectives of Event Management-Creativity and implications of Events- Organization Structure of Event Management -Functions of a Multifaceted Event Management.

(6L)

Unit - II

Event Management Planning-Event Planning-Arranging Chief Guest/Celebrities-Arranging Sponsors-Blue Print of the Function area-Factors affected in Event Management.

(6L)

Unit - III

Different Management in Event-Back Stage Management and its Importance-Brand Management and its Characteristics-Budget management and its controlling Methods-Leadership management and its authority-Feed Back Management and its measuring tools.

(6L)

Unit - IV

Basic Qualities of Event Management Person- Social and Business Etiquette-Speaking Skills and Team Spirit - Stage Decoration -Time Management – Selecting a Location.

(6L)

Unit - V

Various Event Activities- Concept Exhibition-Space Planning-ITPO-Sports Planning- Tourism events and Leisure Events.

(6L)

(Total:30)

TEXT BOOKS:

1. Anton Shone, Successful Event Management, Cengage Learning Business Press, Edition 2, 2004.
2. Julia Tum, Management of Event Operations, Atlantic Publishing Company, Second Edition -2007
3. Julia Ruherford Silvers and Joe Goldblatt, Professional Event Coordination, Wiley, John & Sons, Edition -2006.

Course Outcomes

On completion of the course, the students will be able to

CO. No.	EVENT MANAGEMENT	Cognitive Level
CO1	Discus what are the basic about Event Management	K2,K3
CO2	Describe the objectives of information about the situation to handle.	K2,K3
CO3	What are the basic budget management	K2,K3
CO4	Differentiate various types stage decoration	K2,K3
CO5	Discuss about event plan	K2,K3

Remember (K1); Understand (K2); Apply (K3); Analyze (K4); Evaluate (K5); Create (K6)

Mapping

EVENT MANAGEMENT												
CO/PO/PSO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
1	2	3	3	3	3	1	3	3	3	3	3	3
2	3	2	3	3	3	2	3	2	3	2	3	2
3	2	2	3	3	2	2	3	3	3	3	2	3
4	3	2	3	3	3	2	3	2	3	3	3	2
5	2	2	3	2	2	2	3	2	3	3	2	2

Strongly Correlated (3); Moderately Correlated (2); Weakly Correlated (1); No Correlation (0)

Objectives:

1. To understand quantity equipment's, Menu planning, and regional cuisines.
2. To predict Indian cuisines and their types of cuisines.
3. To translate knowledge into new context Chinese cuisines.
4. To translate knowledge into new context Europe cuisines.
5. To translate knowledge into new context American Middle East cuisines.

UNIT I

Quantity Food production

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.

Menu Planning : Basic menu planning, Special emphasis on quantity food production, planning for various categories, such as School/ College Students, Industrial Workers, Hospital, Canteens, Outdoor parties, theme dinners, transport/ mobile caterings, parameters for quantity food menu planning. Standard Recipe Importance of standard recipe. Advantage and disadvantages left over utilization.

Concept and scope: Concept of quantity kitchen, handling staffing and layout storing hygiene in quantity kitchen, Scope in quantity 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) and (Indo-Chinese, Chinese, Thai, Japanese, Mexican, Vietnamese)

Introduction to regional cooking, factors affecting eating habits, heritage of Indian cuisine, Differentiation of regional cuisine.

Indian cuisine - characteristics, ingredients used, Regional varieties Dishes – recipes

& preparation method for (Gravy, sour dish, Meats, Rice, Biryanies, Sweets, etc)

Chinese cuisine - characteristics, ingredients used, Regional varieties Dishes – recipes

& preparation method for (sweet sour dish, Wonton Chinese dumpling, Chow meen, Peeking Roasted duck, Spring roll, Rice & Noodles etc)

Mexican cuisine - characteristics, ingredients used, equipments used, Dishes with recipes preparation method for Burritos, Chicken quesadillas, Guacamole, Chilli con carne, Tomato salsa, Enchiladas, Guilt free chili).

Japanese cuisine - characteristics, ingredients used, Dishes with recipes &

preparations method for (sushi, sashimi, tempura, yakitori, Miso soup, udod, soba).

Thai cuisine - characteristics, ingredients used, equipments used, Dishes with recipes

& preparation method for (Tom Yum Goong, Som tum, Tom Kha kai, Gaeng Daeng, Pad thai, Khao Pad, Pad krapoe Moo saap, Gaeng Keow wan Ka).

(12L)

Unit –III

International cuisine-II (Europe) and (American middle East Countries)

Italian cuisine - characteristics, ingredients used, Dishes with recipes & preparations method for (Various Pizzas, Ribollita, polenta, ossobuco, Risotto fiorentina steak).

American cuisine - characteristics, ingredients used, equipments used, Dishes with recipes & preparation method for (Ham burger, clam chowder, sausages gravy, texas barbecue)

Russian cuisine - characteristics, ingredients used, Dishes with recipes & preparation

method for (Borscht, Beef stroganoff, Pancakes, okroshka, pelmeni, jellied meat

Olivier salad).

Spanish cuisine - characteristics, ingredients used, equipments used, Dishes with recipes & preparation method.

(13L)

Unit IV

International cuisine-III

Srilankan cuisine - characteristics, ingredients used, equipments used, Dishes with recipes & preparation method for (Kari bath, Hoppers, Curries, Kottu, Fish Ambutl, Polos etc).

Mediterranean cuisine - characteristics, ingredients used, equipments used, Dishes with

recipes & preparation method for cilantro lime chicken, Falafel, Baked sole fillet, Fattoush salad, Dill Greek yogurt sauce, Hummus)

Malaysian cuisine - characteristics, ingredients used, equipments used, Dishes with

Recipes & preparation method.

Spanish cuisine - characteristics, ingredients used, equipments used, Dishes with recipes & preparation method.

Greek Cuisine - characteristics, ingredients used, equipments used, Dishes with recipes & preparation method.

(12L)

Unit V

POPULAR INTERNATIONAL CUISINES

Scandinavian cuisines - Characteristics, ingredients used, equipments used, Dishes with recipes & preparation method.

Fusion cuisine - Meaning, scope, present scenario, scope of Indian cuisine in fusion cookery. Eclectic Cuisine and its importance.

World Marché - Characteristics, ingredients used, equipments used, Dishes with recipes & preparation method.

(11L)

Total: 60L

Reference

1. Practical Cookery Ronald Kin ton& Victor Caserne Holder Straighten.
2. Theory of catering - Ronald Kin ton& Victor Caserne Holder Straighten.
3. Food and Beverage Management Bernard Davis & Sally Stone ELBS
4. The professional Chef (IV Edition) Le Roe A. Polson
5. Larousse Gastro Monique Cookery Encyclopedia Paul Hamlyn.
6. The Book of Ingredients Jain Grison
7. Professional cooking Wayne Goshen.
8. The New Catering reporter (Violin) H.L .Cracknel and Ignoble
9. The cooking year Readers Digest Association Ltd.
10. The complete Guide to Art of Modern Cookery Escoffier.
11. The Indian menu planer (luster) Welcome Group Chefs.
12. The professional chef (IV edition) Le Roy A. pulsar pol.
13. The book of ingredients Jainprison
14. Professional cooking Wayne Giessen
15. Italian cooking for pleasure Mary Reynolds.

Course Outcomes

On completion of the course, the students will be able to

CO. No.	Core – 1:Food Production and Patisserie - III	Cognitive Level
CO1	Describe quantity equipment's, Menu planning, and regional cuisines.	K2
CO2	Outline of Indian cuisines and their types of cuisines.	K2
CO3	Explain about Chinese cuisines.	K2
CO4	Explain about Europe cuisines.	K2
CO5	Explain about American Middle East cuisines	K2

Remember (K1); Understand (K2); Apply (K3); Analyze (K4); Evaluate (K5); Create (K6)

Mapping

Core -Food Production and Patisserie-III												
CO/PO/PSO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
1	3	3	3	3	3	1	3	3	3	3	3	1
2	3	2	3	3	3	2	3	2	3	3	3	2
3	3	2	3	3	3	1	3	2	3	3	3	1
4	3	2	3	3	3	2	3	2	3	3	3	2
5	3	2	3	3	3	2	3	2	3	3	3	2

Strongly Correlated (3); Moderately Correlated (2); Weakly Correlated (1); No Correlation (0)

**MSU/2024-25/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:

1. To understand quantity equipment's, Menu planning, and regional cuisines.
2. To predict Chinese cuisines and their ingredients.
3. To demonstrate correct usage of Chinese sauces.
4. To demonstrate correct usage of Chinese raw food items.
5. To demonstrate correct usage of variants in Chinese cuisines.

To formulate 15 set of menu consisting of 5 dishes from the following countries mentioned below:

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

7. Turkey
8. American
9. Mexican
10. Greece
11. Holland
12. Indonesia
13. Italian

Reference

1. Cooking with Indian Masters J. AnderSinghKarla&Praveen Das Gupta.
2. A taste of India –MathuraJeffery.
3. Flavors of India –MathuraJeffery.
4. Cooking delights of the Maharajas DigVijay Singh
5. Rotes&Nanas of India ProbeBibber

Course Outcomes

On completion of the course, the students will be able to

CO. No.	Major practical-Food Production and Patisserie-III	Cognitive Level
CO1	Apply quantity equipment's, Menu planning, and regional cuisines.	K2, K3
CO2	Make use of international cuisines and their ingredients.	K2, K3
CO3	Make use of sauces.	K3
CO4	Make use of international food items.	K3
CO5	Experiment with model variants in Chinese cuisines.	K3,K6

Remember (K1); Understand (K2); Apply (K3); Analyze (K4); Evaluate (K5); Create (K6)

Mapping

Major Practical – 1:Analysis of Biomolecules												
CO/PO/PSO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
1	3	3	3	3	3	2	3	3	3	3	3	2
2	3	2	3	3	3	2	3	2	3	3	3	2
3	3	2	3	3	3	3	3	2	3	3	3	3
4	3	2	3	3	3	2	3	2	3	3	3	2
5	3	2	3	3	3	2	3	2	3	3	3	2

Strongly Correlated (3); Moderately Correlated (2); Weakly Correlated (1); No Correlation (0)

MSU/2024-25/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.
2. To understand types of food and beverage department.
3. To understand restaurant operation.
4. To compare and contrast menu and menu planning.
5. To translate knowledge into new context on non-alcoholic beverages.

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
- e) Staff, Attributes of service personnel, Safety, hygiene and attributes (positive & negative).
- f) Inter Departmental Relationship Co-operation and Co-ordination.

i. (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 each and every f&b outlet and staffing of that
- c) Service Equipment's Cutlery, crockery and glassware(dimensions and uses),Specials tableware Silver Ware, Silver Cleaning methods Burnishing, Olivet, 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, Olivet, Silver dip, Plate powder.
- b) Cover- Definition and Size, Size of table clothes, baize, serviettes, napperons 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.

(9L)

Unit IV

Menu and Menu Planning:

- a) Definition
- b) Types of Menus Ala Carte, Table denote, 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.

(9L)

Unit V

Non-Alcoholic Beverages:

- a) Stimulating
- b) Refreshing
- c) Nourishing

(9L)

(Total 45L)

Reference

- a. Modern Restaurants Service John Fuller.
- b. Food & Beverage Service Lilli crop& John Cousins
- c. Food & Beverage Service Training Manual Sudsier Andrews(Tata Mc. draw Hill Publications)

d. Food & Beverage Service VijayDrawn.

Course Outcomes

On completion of the course, the students will be able to

CO. No.	Allied-III-FOOD & BEVERAGE SERVICE-I	Cognitive Level
CO1	Illustrate in details about food and beverage department.	K2
CO2	Classify various types of food and beverage department	K2, K3
CO3	Justify restaurant operation in side the hotel industry.	K2, K3
CO4	Distinguish between menu and menu planning.	K2,K3,K5
CO5	Classification of non-alcoholic beverages.	K2,K3, K5

Remember (K1); Understand (K2); Apply (K3); Analyze (K4); Evaluate (K5); Create (K6)

Mapping

Allied-III-FOOD & BEVERAGE SERVICE-I												
CO/PO/PSO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
1	3	3	3	3	3	2	3	3	3	3	3	3
2	3	2	3	3	3	2	3	2	3	3	3	2
3	3	2	3	3	3	1	3	2	3	3	3	1
4	3	2	3	3	3	2	3	2	3	3	3	2
5	3	2	3	3	3	2	3	2	3	3	3	2

Strongly Correlated (3); Moderately Correlated (2); Weakly Correlated (1); No Correlation (0)

MSU/2024-25/UG colleges/Part III (B.Sc. Hotel Management & Catering Science)
Semester III/Allied Practical - II
FOOD & BEVERAGE SERVICE-I

L T P C
0 0 4 2

Objectives:

1. To understand various service equipment used.
2. To demonstrate correct usage of table cloths.
3. To demonstrate cleaning and wiping of service equipment.

4. To demonstrate correct usage of service trays.
5. To demonstrate correct usage of servicing food and beverage items.

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.

Course Outcomes

On completion of the course, the students will be able to

CO. No.	Allied Practical - II FOOD & BEVERAGE SERVICE-I	Cognitive Level
CO1	Identify what are the various service equipment used in food and beverage service.	K3
CO2	Demonstrate correct usage of table cloths.	K3
CO3	Demonstrate cleaning and wiping of service equipment.	K3
CO4	Demonstrate correct usage of service trays.	K3
CO5	Demonstrate correct usage of servicing food and beverage items.	K3

Remember (K1); Understand (K2); Apply (K3); Analyze (K4); Evaluate (K5); Create (K6)

Mapping

Allied Practical – II FOOD & BEVERAGE SERVICE-I												
CO/PO/PSO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
1	3	3	3	3	3	3	3	3	3	3	3	3
2	3	2	3	3	3	2	3	2	3	3	3	2
3	3	2	3	3	3	3	3	2	3	3	3	3
4	3	2	3	3	3	2	3	2	3	3	3	2
5	3	2	3	3	3	2	3	2	3	3	3	2

Strongly Correlated (3); Moderately Correlated (2); Weakly Correlated (1); No Correlation (0)

**MSU/2024-25/UG colleges/Part III (B.Sc. Hotel Management & Catering Science)
Semester III/ Skilled Based Core –Theory**

FOOD PROCESSING AND PRESERVATION

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

Objectives:

1. To understand various preserving.
2. To understand preserving vegetable and fruit juice.
3. To understand Canning.
4. To understand Packaging system.
5. To understand Packaging Techniques

UNIT- I

Introduction of Canning and Preservation – Definition – Basic Principles of Fruit and Vegetables Preservation – Factors Responsible for Spoilage of Fruits and Vegetables

(06L)

UNIT – II

Action of Enzymes – Growth of Microorganisms. Types and Methods of Preserving Dehydration, Heat Processing, Preservation with Salt, Preservation with Sugar, Vinegar, Deep Freezing and Chemical Preservation

(06L)

UNIT - III

Production and Preservation of fruits and vegetable juices – Preparation of Jam, Jelly, Marmalade, Pickles, Vinegar and Tomato Products – Freezing, Canning and Drying.

(06L)

UNIT - IV

Canning - Definition – Methods and Types - The Basics of Canning – General Canning –

(06L)

UNIT - V

Canning low acid foods - Objectives and Techniques of food preservation and Canning classification

(06L)

Total (30L)

TEXT BOOKS:

Potter, **Food Science.**

Desrosier, **Technology of Food Preservation.**

REFERENCES:

Girdharilal, Sidhapa&Tandon, **Preservation of Fruits andVegetables.**

Cruss, **Fruits and Vegetables Processing.**

Joseph H.Hotchkiss, (ACS Symposium), **Food and PackagingInteractions. IRRI, Preservation of Fruits & Vegetables.**

Course Outcomes

On completion of the course, the students will be able to

CO. No.	Allied Practical - II FOOD PROCESSING AND PRESERVATION	Cognitive Level
CO1	To get information various preserving.	K3
CO2	Various Packaging Techniques	K3
CO3	Understand the basic info about Canning.	K3
CO4	Understand the basic Packaging system.	K3
CO5	Distinguish preserving vegetable and fruit juice	K3

Remember (K1); Understand (K2); Apply (K3); Analyze (K4); Evaluate (K5); Create (K6)

Mapping

Allied Practical – II FOOD PROCESSING AND PRESERVATION												
CO/PO/PSO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
1	3	3	3	3	3	3	3	3	3	3	3	3
2	3	2	3	3	3	2	3	2	3	3	3	2

3	3	3	3	2	3	3	3	2	3	3	2	2
4	3	2	3	3	3	2	3	2	3	2	3	3
5	3	2	2	3	3	2	3	3	2	3	3	2

Strongly Correlated (3); Moderately Correlated (2); Weakly Correlated (1); No Correlation (0)

**MSU/2024-25/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:

1. To understand information about front office marketing and hotel industries.
2. To translate knowledge into new context about tools of front office marketing and about front office organization structure.
3. To understand about guest relationship, equipment used in front office.
4. To understand about guest money handling, front office forms.
5. To translate knowledge into new context about front office card, yield management.

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.

(12L)

Unit II

Front Office Department Function

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

(12L)

Unit III

Interdepartmental Relationship

- a) Importance and cycle of Interdepartmental relationship between front office and other department in hotels
- b) Co-ordination between other department in hotels during busy schedule to front office
- c) Importance of daily briefing and guiding of front office team
- d) Information/bell desk/concierge function of the information department, handling guest mail and messages, registered and insured mail, guest tickets and special request, information binder.
- e) Front Office Salesmanship Upgrading, front office reception as a sales department.
- f) Guidelines to selling by telephone, face to face, selling to the business person, conference and group business, how to compete the market.
- g) 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 IV

Front Office Functions

- 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 safe deposit registration card.
- f. How to deal with lost and found
- g. Emergency procedures medical, theft, fire and death.
- h. Function of front office accounting system methods of accounts settlement - cash settlement(local currency, travelers cheques, personal cheques),
 - a. Credit settlement (bank credit card, settlement of corporate account, travel agent vouchers.
 - b. Procedure for accepting such settlement. Guest accounting cycle,the checkout procedures, procedure for late check out, preventing walkouts

(12L)

Unit V

Front Office Forecasting

- 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, and format of reservation forecast.
- e. Tariffs Establishing room rate, the 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 :60L)

REFERENCE

1. Basic Hotel Front Office Procedures later Van no strand 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

Course Outcomes

On completion of the course, the students will be able to

CO. No.	Core - FRONT OFFICE MANAGEMENT	Cognitive Level
---------	--------------------------------	-----------------

CO1	Explain the importance about front office marketing.	K2
CO2	Demonstrate the using tools of front office marketing.	K2
CO3	Make use of guest relationship.	K2, K3
CO4	Demonstrate of guest money handling.	K2
CO5	Distinguish about yield management.	K2

Remember (K1); Understand (K2); Apply (K3); Analyze (K4); Evaluate (K5); Create (K6)

Mapping

Core - FRONT OFFICE MANAGEMENT												
CO/PO/PSO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
1	3	3	3	3	3	1	3	3	3	3	3	1
2	3	2	3	3	3	2	3	2	3	3	3	2
3	3	2	3	3	3	1	3	2	3	3	3	1
4	3	2	3	3	3	2	3	2	3	3	3	2
5	3	2	3	3	3	2	3	2	3	3	3	2

Strongly Correlated (3); Moderately Correlated (2); Weakly Correlated (1); No Correlation (0)

MSU/2024-25/UG-Colleges/Part-III (B.Sc. Hotel Management & Catering Science)

Semester IV/ Major Practical-4

FRONT OFFICE MANAGEMENT

Objective:

- To demonstrate knowledge about reception.
- To demonstrate knowledge about reservation.
- To demonstrate understand information about advanced Front Office Operation.
- To demonstrate about bell desk.
- To demonstrate about types of reservation, computerized revenue yield management.

1. Reception

- Wishing/greeting the guest.

- Registration & room allotment
- Situation handling
- Register maintained

II. Reservation

- Reservation form – confirmation
- Reconfirmation
- Reservation enquires
- Diaries & Charts used in reservation
- Whitney rack handling
- Knowledge of reservation terminology.

III. Information

- Mail handing
- Receiving / Passing message to guest
- Local information
- Tour arrangement details
- Travel

IV. Telephone Operator

- Handling of telephone
- Receiving / connecting calls to guest/staff
- Wake-up calls

V. Bell Desk

- Luggage handling procedure
- Errand card
- Scanty baggage

VI. Responsibilities of Front Office Staff:

Front Office Lab:

- Floor to change in to marble (or) Tiles

- Wall to be painted with ivory paint (or) colour chosen.
- Front office counters (Reception) to be constructed inside the hall.
- Partition wall to be created between Restaurant and front office room.

Verandah

- Floor to be changed up to the entrance (steps)
- Either grill window (or) glass window to be created on three sides of Verandah.
- An enquiry counter to be created at the corner.
- Wall to be painted with color chosen.

Model Guest Room

Guest room floor to be changed into Marble (or) Tiles.

- Wall to be painted
- Western closet has to be constructed with wash basin and mirror Unit, bath tub (or) cabinet to be created.
- Front office manager
- Front office Assistant
- Receptionist
- Lobby Manager / GRE
- Handling credit card procedures
- Handling Guest messages
- Guest accounts – practice on preparation
- Folios
- Larger in creating & maintenance (manual & automatic)
- Role play on Receiving the guest Registering the FIT, GIT, Crews, VIP

Course Outcomes

On completion of the course, the students will be able to

CO. No.	FRONT OFFICE MANAGEMENT	Cognitive Level
---------	-------------------------	-----------------

CO1	Describe knowledge about reception.	K3
CO2	Outline of reservation.	K3
CO3	Explain about advanced Front Office Operation.	K3
CO4	Explain about bell desk.	K3
CO5	Explain about reservation, computerized revenue yield management	K3

Remember (K1); Understand (K2); Apply (K3); Analyze (K4); Evaluate (K5); Create (K6)

Mapping

FRONT OFFICE MANAGEMENT												
CO/PO/PSO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
1	3	3	3	3	3	2	3	3	3	3	3	3
2	3	2	3	3	3	3	3	2	3	3	3	2
3	2	2	3	3	3	3	3	2	3	2	3	3
4	3	2	2	3	3	2	3	2	3	3	3	2
5	3	2	3	2	3	2	3	2	3	3	3	3

Strongly Correlated (3); Moderately Correlated (2); Weakly Correlated (1); No Correlation (0)

MSU/2024-25/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:

1. To understand information about Wine.
2. To understand information about Spirits.

3. To understand information about Beer.
4. To understand information about cocktails.
5. To interpret facts of beverage control.

Unit I

Introduction of Beverages:

Definition Classification– Significance

Wines:

Definition Classification - Grape varieties Production of table Wine Service and storage
 Production of table wine Service and Storage Wine of France Wines of Italy Wines of
 Germany Wines of U.S.A Wines of Australia Other wine Producing Countries.

Sparkling Wines:

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

Fortified Wines:

Sherry Port Madeira Masada.

(9L)

Unit II

Spirits:

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

(9L)

Unit III

Beer:

Definition Production Types of beer service and storage.

(9L)

Unit IV

Cocktails, Food and Wine Harmony:

Cocktails - Definition History Methods of mixing cocktails World famous cocktails.
 Food and Wine Harmony Food and Matching During

(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 Cousin
2. Food and Beverage service training manual - SUDHIR ANDREWS.
3. Food and Beverage Service Vijay Dawn
4. Professional guide to alcoholic beverages Lipinski
5. Beer Michael Jackson
6. Public house & Beverage management Michael Flynn
7. Key issues & Principle Carol Northief, Andrew Robert
8. The world encyclopedia of wine Stuart Walton
9. Beer Basics Peterman France

Course Outcomes

On completion of the course, the students will be able to

CO. No.	Allied-IV FOOD & BEVERAGE SERVICE-II	Cognitive Level
CO1	Explain information about Wine.	K2, K3
CO2	Describe information about Spirits.	K2, K3
CO3	Explain information about Beer.	K2, K3
CO4	Explain information about cocktails.	K2
CO5	Interpret facts of beverage control.	K2, K3, K5

Remember (K1); Understand (K2); Apply (K3); Analyze (K4); Evaluate (K5); Create (K6)

Mapping

Allied-IV FOOD & BEVERAGE SERVICE-II												
CO/PO/PSO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
1	3	3	3	3	3	1	3	3	3	3	3	1
2	3	2	3	3	3	2	3	2	3	3	3	2
3	3	2	3	3	3	1	3	2	3	3	3	1

4	3	2	3	3	3	2	3	2	3	3	3	2
5	3	2	3	3	3	2	3	2	3	3	3	2

Strongly Correlated (3); Moderately Correlated (2); Weakly Correlated (1); No Correlation (0)

MSU/2024-25/UG-Colleges/Part-III (B.Sc. Hotel Management & Catering Science)
Semester IV/ Allied Practical
FOOD & BEVERAGE SERVICE

L T P C
0 0 4 2

Objectives:

1. To demonstrate correct usage of Menu compiling
2. To demonstrate correct usage of menu presentation and order taking.
3. To demonstrate correct usage of servicing of food.
4. To demonstrate correct usage of servicing of Non Alcoholic drinks.
5. To demonstrate correct usage of servicing of alcoholic beverages.

Practical

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.

Course Outcomes

On completion of the course, the students will be able to

CO. No.	Allied Practical FOOD & BEVERAGE SERVICE	Cognitive Level
CO1	Demonstrate correct usage of Menu compiling	K3
CO2	Demonstrate correct usage of menu presentation and order taking.	K3
CO3	Demonstrate correct usage of servicing of food.	K3
CO4	Demonstrate correct usage of servicing of Non Alcoholic drinks.	K3
CO5	Demonstrate correct usage of servicing of alcoholic beverages.	K3, K5

Remember (K1); Understand (K2); Apply (K3); Analyze (K4); Evaluate (K5); Create (K6)

Mapping

Allied Practical FOOD & BEVERAGE SERVICE												
CO/PO/PSO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
1	3	3	3	3	3	1	3	3	3	3	3	1
2	3	2	3	3	3	2	3	2	3	3	3	2
3	3	2	3	3	3	1	3	2	3	3	3	1
4	3	2	3	3	3	2	3	2	3	3	3	2
5	3	2	3	3	3	2	3	2	3	3	3	2

Strongly Correlated (3); Moderately Correlated (2); Weakly Correlated (1); No Correlation (0)

MSU/2024-25/UG colleges/Part III (B.Sc. Hotel Management & Catering Science)

Semester IV/ Skill based Core

HYGIENE AND SANITATION

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

Objectives:

1. To understand information about importance of hygiene.
2. To understand information about proper care and Hygiene.
3. To understand information about hygienic food handling.
4. To understand information about cleaning methods.
5. To understand information about sanitary system.

UNIT I

Importance of Hygiene:-

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

(06L)

UNIT II

Proper care and Hygiene:-

- a. Meaning of food poisoning in food & water
- b. Borne disease
- c. Moulds
- d. Yeast

(06L)

UNIT III

Hygienic food handling

- a. High Risk Foods
- b. Preventing Contamination
- c. Temperatures Control
- d. Storage of food
- e. Food hygiene regulations.

(06L)

UNIT IV

Cleaning methods:-

- a. Design of premises and equipment in the kitchen
- b. Cleaning and Disinfection
- c. Cleaning Agents
- d. Water Detergents
- e. Abrasives
- f. Disinfectants etc.
- g. Cleaning schedules
- h. PEST Control
- i. Waste Disposal

(06L)

UNIT V

SANITARY SYSTEMS

- a. Sinks, basins

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

(06L)
Total (30L)

REFERENCES

Food Hygiene for Food Handlers Ticket Jill.
The Science of Catering J A Stretch & H A Southgate
Success in Principals of Catering Michael Collector& Colin Sasses

Course Outcomes

On completion of the course, the students will be able to

CO. No.	Skill based Core HYGIENE AND SANITATION	Cognitive Level
CO1	Discuss what the importance of hygiene are.	K2
CO2	Explain in detail proper care and Hygiene.	K2
CO3	Describe about hygienic food how we handling.	K2, K3
CO4	Classify which are cleaning methods used in food production.	K2
CO5	Describe about sanitary system.	K2

Remember (K1); Understand (K2); Apply (K3); Analyze (K4); Evaluate (K5); Create (K6)

Mapping

Skill based Core HYGIENE AND SANITATION												
CO/PO/PSO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
1	3	3	3	3	3	3	3	3	3	3	3	3
2	3	2	3	3	3	2	3	2	3	3	3	2
3	3	2	3	3	3	3	3	2	3	3	3	2
4	3	3	3	3	3	2	3	3	3	3	3	2
5	3	2	3	3	3	2	3	2	3	3	3	2

Strongly Correlated (3); Moderately Correlated (2); Weakly Correlated (1); No Correlation (0)

MSU/2024-25/UG colleges/Part III (B.Sc. . Hotel Management & Catering Science)

Semester V/ core -IX

Bakery and Confectionery

L T P C
5 0 0 4

Objectives:

1. To understand information about basic principle of baking.
2. To translate knowledge into new context about bread.
3. To translate knowledge into new context about sponge and cake decorations.
4. To translate knowledge into new context about cookies.
5. To translate knowledge into new context about chocolates.

Unit I

Basic Principles of Baking

Formulas & Measurement Measurement, procedure for using a bakers balance scale, bakers percentages.

Gluten Meaning, Baker control of gluten

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.

(15L)

Unit II

Yeast Dough

Dough formulas & techniques hard rolls & breads, Soft rolls, French breads, white pan bread, rye bread & rolls, brioche, sweet roll dough products.

Make up techniques hard roll & breads, soft roll dough, sweet dough products, rolled in dough products.

(15L)

Unit III

Sponges: Preparation Methods, Types

Icing: Types (Fondant, butter creams, foam, flat, fudge, royal icings, marzipan, tragacanth, meringues) glazes, fillings.

Assembling a icing cakes: selection of icing, procedure for assembling layer cakes, small cakes and sweet cakes.

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

(15L)

Unit IV

Cookie, Pies, Tarts & tartlets

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.

Tarts & tartlets: preparation & types

(15L)

Unit V

Puff pastry: preparation & types.

Sweet meats: truffles, Fondants, Glazed petit fours.

Chocolate: manufacture & processing of chocolate, types & uses of chocolate, cocoa butter, white chocolate, liquor chocolates, fondant chocolates & toffees.

(15L)

(Total:75)

Reference

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

Course Outcomes

On completion of the course, the students will be able to

CO. No.	Core- IX Bakery and Confectionery	Cognitive Level
CO1	What is the basic principle of baking.	K2, K3
CO2	Outline about bread.	K2, K3
CO3	Outline about sponge and cake decorations	K2, K3,
CO4	Outline about cookies.	K2,K3
CO5	Outline about chocolates.	K2, K3

Remember (K1); Understand (K2); Apply (K3); Analyze (K4); Evaluate (K5); Create (K6)

Mapping

Core- IX Bakery and Confectionery												
CO/PO/PSO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
1	3	3	3	3	3	1	3	3	3	3	3	1
2	3	2	3	3	3	2	3	2	3	3	3	2
3	3	2	3	3	3	1	3	2	3	3	3	1
4	3	2	3	3	3	2	3	2	3	3	3	2
5	3	2	3	3	3	2	3	2	3	3	3	2

Strongly Correlated (3); Moderately Correlated (2); Weakly Correlated (1); No Correlation (0)

MSU/2024-25/UG colleges/Part III (B.Sc. Hotel Management & Catering Science)

Semester V/ Core Practical

Bakery and Confectionery

L T P C

Objectives:

1. To understand quantity equipment's, Menu planning.
2. To predict cookies, biscuits.
3. To demonstrate correct usage of cakes, icing.
4. To demonstrate correct usage of bread making.
5. To demonstrate correct usage of jelly

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
6. Baba / Safari dough Brioche
7. Croissant
8. Danish pastry
9. Double Knot Roll
10. Braided roll
11. Eight roll
12. Kaiser roll
13. Butter flake roll
14. Danish spiral
15. Coffee cake (Wreath/ Filled/ Danish pockets/ Braided loaf)
16. Biscuits (any two variations)
17. Scones
18. Doughnuts
19. Fruit tart
20. Frangipane tart
21. Lemon tart
22. Pinwheels
23. Cream horns

24. Profiteroles
25. Apple pie
26. Yellow butter cake
27. Swiss roll
28. Genoese sponge
29. Petit four
30. Checkerboard cookies
31. Almond macaroons
32. Jam buns
33. Madeleine
34. Pineapple upside down cake
35. Black forest cake
36. Christmas cake
37. Cheese straws
38. Chicken Volant vent
39. Melting moments
40. Almond Bonbons
41. Brandy Snaps
42. Marshmallows
43. Date judge
44. Chelsea bun
45. Banana bread
46. Cinnamon rolls
47. Cherry cake

Reference

1. Cooking with Indian Masters J. Ander Singh Karla & Praveen Das Gupta.
2. A taste of India – Mathura Jaffrey.
3. Flavors of India – Mathura Jeffrey.
4. Cooking delights of the Maharajas Dig Vijay Singh
5. Rotes & Nanas Of India Probe Baber
6. The Indian menu Planner (Luster) Welcome group chefs.
7. Food Heritage of India Visalia Patel.
8. The Professional Chef (IV Edition) Leroy A Polson.
9. Larousse Gastronomy manqué Cookery Encino podia Paul Hamlyn.
10. Professional Cooking Wayne Giessen
11. The Complete Guide to Art of Modern Cookery Escoffier.
12. Modern Cookery (Volume I & II) For Teaching & Trade Thana E .Philip.
13. The Cookery Year - Readers Digest Association Ltd.
14. Italian Cooking For Pleasure marry remodels

15. Cook Book (Food for Family & Friends) Maher Jaffrey

16. Practical Promotional Cookery Cracknel & Alumna

17. Contemporary Cookery Casern & Kenton and Bosket.

18. The cooking of India Time Life S

Course Outcomes

On completion of the course, the students will be able to

CO. No.	Core Practical BAKING AND FOOD PRESERVATION	Cognitive Level
CO1	Demonstrate quantity equipment's, Menu planning.	K2
CO2	Demonstrate cookies, biscuits	K2, K3
CO3	Demonstrate correct usage of cakes, icing	K2, K3
CO4	Demonstrate correct usage of bread making.	K2, K3
CO5	Demonstrate correct usage of jelly.	K2, K3

Remember (K1); Understand (K2); Apply (K3); Analyze (K4); Evaluate (K5); Create (K6)

Mapping

Core Practical BAKING AND FOOD PRESERVATION												
CO/PO/PSO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
1	3	3	3	3	3	3	3	3	3	3	3	3
2	3	2	3	3	3	2	3	2	3	3	3	2
3	3	2	3	3	3	3	3	2	3	3	3	1
4	3	2	3	3	3	2	3	2	3	3	3	2
5	3	2	3	3	3	2	3	2	3	3	3	2

Strongly Correlated (3); Moderately Correlated (2); Weakly Correlated (1); No Correlation (0)

MSU/2024- 25/UG colleges/ (B.Sc. Hotel Management & Catering Science)

Semester V/ core- XI

HUMAN RESOURCE MANAGEMENT IN HOSPITALITY INDUSTRY

L T P C

4 0 0 4

Objectives:

1. To understand basics about Human Resource.
2. To understand information about HR planning, HP policy.
3. To understand knowledge about job design, selection process of staffs,
4. To understand knowledge about employee compensation, wages and salary.
5. To understand information about staff welfare.

UNIT 1

Introduction to Human Resource management-
Definition Objectives and functions- Roles and structure of Human & Resource function in
Organizations.

(12)

UNIT 2

Human Resource Planning Personnel policy Characteristics

Need for planning Job Analysis Job Design Job Description Job Specification.

(12L)

UNIT 3

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

(12L)

UNIT 4

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

(12L)

UNIT 5

Employee Maintenance and integration Welfare and Safety Accident presentation Employee
grievances and their regressed Administration of discipline.

Industrial relations Trade Unions Multiplicity of trade unions industrial Disputes and settlement
Indian experience on collective bargaining Workers participation in management.

(12L)

(Total : 60L)

REFERENCES :

1. Ventra man C.S. Arid B.K. Siva strata, Personnel Management and Human Resources, Tata McGraw Hill, 1991.
2. Arum Moapa, Industrial Relation, Tata McGraw Hill, 1987.
3. Dale Odder & Paul D. Stan Doha, Personnel Management & Industrial Relation, Sterling publishers, 1990.
4. David A. Defense & Stephen P. Robbins, Personnel / Human Resource Management, Prentice Hall, 1955.

Course Outcomes

On completion of the course, the students will be able to

CO. No.	Core-6 HUMAN RESOURCE MANAGEMENT IN HOSPITAL INDUSTRY	Cognitive Level
CO1	Outline about Human Resource.	K2
CO2	Discuss in detail about HR planning, HP policy.	K2
CO3	Differentiate basic about job design, selection process of staffs.	K2
CO4	Explain about staff welfare and other basic needs for staff.	K2
CO5	Discuss about employee compensation, wages and salary.	K2

Remember (K1); Understand (K2); Apply (K3); Analyze (K4); Evaluate (K5); Create (K6)

Mapping

Core-6 HUMAN RESOURCE MANAGEMENT IN HOSPITALITY INDUSTRY

CO/PO/PSO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
1	3	3	2	3	3	1	3	3	3	3	3	1
2	3	2	3	2	3	2	3	2	1	3	3	3
3	1	2	3	3	3	1	3	2	3	3	3	2
4	3	2	3	3	3	2	3	2	3	3	1	2
5	2	2	3	3	2	2	3	2	3	3	3	2

Strongly Correlated (3); Moderately Correlated (2); Weakly Correlated (1); No Correlation (0)

MSU/2024-25/UG colleges/Part III (B.Sc. Hotel Management & Catering Science)

Semester V core -XII

FOOD AND BEVERAGE MANAGEMENT

Objectives:

1. To gain knowledge about function carting in hotel industry.
2. To understand knowledge about Event Management.
3. To understand information about Monitoring, control and evaluation of events in banquet hall.
4. To understand information about Yield testing and recipe balancing in banquets.
5. To make the students gain knowledge about Operations Management Planning

L T P C

4 0 0 4

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.

(12L)

Unit II

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

Receiving Objective, receiving procedure , receiving of expensive commodities.

(10L)

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

(14L)

Unit IV

Elements of cost 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 , labor variances fixed overhead variances.

(12L)

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 .

(12L)

(Total : 60L)

REFERENCE TEXT

1. Food & beverage management Bernard Davis & Sally Stone - ELBS
2. Profitable food & Beverage Management Richard Kolas & Candara Jayewardene Holder & Stoughton
3. Food cost Control Richard Kostas & Bernard Davis International Text Book Company
4. Food Costing & Budgeting Boardman Heinemann
5. Food & Beverage Operation David Fear Newness, Butterworth.
6. Cost Accounting, Principles & practice Spain & K.L Nirvana Kalgan Publishers.
7. Food & Beverage Operations, Cost control & system Management Charles Levinson, Prentice Hall.
8. Principles of Food and Beverage and Labor Cost control Paul R. Dittmer John Wiley & sons.

Course Outcomes

On completion of the course, the students will be able to

CO. No.	core -XII FOOD AND BEVERAGE MANAGEMENT	Cognitive Level
CO1	Illustrate function carting in hotel industry	K2
CO2	Outline of Event Management which are happen in hotel.	K2
CO3	Explain about Monitoring, control and evaluation of events in banquet hall.	K2
CO4	Explain about Yield testing and recipe balancing in banquet.	K2
CO5	Explain about Operations Management Planning used in banquet.	K2

Remember (K1); Understand (K2); Apply (K3); Analyze (K4); Evaluate (K5); Create (K6)

Mapping

core -XII -FOOD AND BEVERAGE MANAGEMENT		
CO/PO/PSO	PO	PSO

	1	2	3	4	5	6	1	2	3	4	5	6
1	3	3	3	3	3	2	3	3	3	3	2	2
2	3	2	3	3	3	2	3	2	2	3	3	2
3	2	3	3	3	3	3	3	2	3	3	3	3
4	3	2	3	3	3	2	3	2	3	3	3	2
5	2	2	3	3	3	2	3	2	3	2	3	2

Strongly Correlated (3); Moderately Correlated (2); Weakly Correlated (1); No Correlation (0)

MSU/2024- 25/UG colleges/ (B.Sc. Hotel Management & Catering Science)

Semester V/ Elective- V

HOTEL ACCOUNTING

L T P C

4 0 0 4

Objectives:

1. To understand information about book keeping.
2. To interpret facts on balancing,
3. To understand information about banking, ledger
4. To understand information on auditing, cost sheet.
5. To translate knowledge into 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

Banking introduction pass books Toque types of crossing- Bank reconciliation statement: meaning, preparations, causes of difference, presentation.

(12L)

Unit IV

Classification of departments of hotel based on revenue.-Hotel accounting methods ledger revenue generation of various departments.-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

Cost accounting meaning definition preparation of cost sheet method of pricing of stock issue. Accounting Machine & their importance in catering business.-Note: the theory and problems must be given equal preference in the question paper.

(12L)

(Total : 60L)

REFERENCE:

1. Double entry book keeping T.S. Grew all
2. Cost accounting principles and practice S.P. jeans
3. Bookkeeping hotel and catering industry Richard kolas.

Course Outcomes

On completion of the course, the students will be able to

CO. No.	Elective- V HOTEL ACCOUNTING	Cognitive Level
CO1	Explain about book keeping	K2, K3
CO2	Demonstrate what are the correct using of balancing,	K2, K3
CO3	Demonstrate what are the correct using of about banking, ledger	K2, K3
CO4	Demonstrate what is the correct using of about auditing, cost sheet.	K2,K3

CO5	Demonstrate what is the correct using of updating all payroll information for existing employees in a given business.	K2, K3
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Remember (K1); Understand (K2); Apply (K3); Analyze (K4); Evaluate (K5); Create (K6)

Mapping

Elective- V HUMAN RESOURCE MANAGEMENT IN HOSPITAL INDUSTRY												
CO/PO/PSO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
1	3	3	2	3	3	3	3	3	3	3	3	2
2	3	2	2	2	3	2	3	2	1	3	3	3
3	1	2	3	3	3	3	3	2	3	3	3	2
4	3	2	3	3	3	2	3	2	3	3	2	2
5	2	2	3	3	2	2	3	2	3	3	3	2

Strongly Correlated (3); Moderately Correlated (2); Weakly Correlated (1); No Correlation (0)

MSU/2024-25/UG colleges/Part III ((B.Sc. Hotel Management & Catering Science)

Semester V/ Elective- VI

BAR MANAGEMENT

L T P C

4 0 0 4

Objectives:

1. To get knowledge about Food and beverage out let
2. To interpret facts on bar equipments,
3. To understand information about alcoholic beverage,
4. To understand information about wine history.
5. To understand information about Types of bars in the food and beverage service industries

Unit I

Food and Beverage outlets- Responsibilities of food and beverage management.Service industry introduction.

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 non-alcoholic liquors - Introduction to liquors, manufacture and service procedure, herd and fruit liquors.

(12L)

Unit III

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

(12L)

Unit IV

Sprits Definition of Alcohol What is an alcoholic beverage Proofing Manufacturing still methods.

(12L)

Unit V

Types of bars in the food and beverage service industries

Bar License and its importance

Types of bar license and safety measures should be followed during applying for bar license

Generating income in bar Controlling of liquor wastage and expanses in bars

(12L)

(Total:60)

Reference

1. Management training Neal J. Scoot
2. Principles of food beverages and labor cost controls, 5th edition- Paul R. Dittmer
3. How to manage a successful bar- Christ over Edgerton- Thomas
4. Bar (Management & Control) Dr. B.K.Chakravarthi
5. Profitable Food and beverage Management Richard Quotas & Candara Jayewardene
6. Management training Neal J. Scooter
7. Principles of food beverages and labor cost controls, 5th edition- Paul R. Dittmer
8. How to manage a successful bar- Christopher Edgerton- Thomas
9. Bar (Management & Control) Dr. B.K.Chakravarthi
10. Profitable Food and beverage Management Richard Quotas & Candara Jayewardene

On completion of the course, the students will be able to

CO. No.	Elective- VI -BAR MANAGEMENT	Cognitive Level
CO1	Describe various Food and beverage out let	K2, K3
CO2	Explain various bar equipments	K2, K3
CO3	Describe information about wine history	K2, K3
CO4	Discuss information about alcoholic beverage	K2,K3
CO5	Explain what are the Types of bars in the food and beverage service industries	K2, K3

Remember (K1); Understand (K2); Apply (K3); Analyze (K4); Evaluate (K5); Create (K6)

Mapping

Elective- VI - BAR MANAGEMENT												
CO/PO/PSO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
1	3	3	2	3	3	2	3	3	3	3	3	2
2	3	2	3	2	3	2	3	2	2	3	2	3
3	2	2	3	3	3	2	3	2	3	3	3	2

4	3	2	3	3	3	2	3	2	3	3	2	2
5	2	2	3	3	2	2	3	2	3	3	3	2

Strongly Correlated (3); Moderately Correlated (2); Weakly Correlated (1); No Correlation (0)

MSU/2024-25/UG colleges/Part III ((B.Sc. Hotel Management & Catering Science)

Semester V/Project

MINI PROJECT

L T P C

0 0 4 3

Objectives:

- a. To understand information about hotels
- b. To understand information about various department in hotels.
- c. To understand information about various staff inside the hotels.
- d. To understand information about various rooms inside the hotel.
- e. To understand information about various food, beverage, cooked inside the hotel

Objective:

To know about basic information about the star category hotel.

Industrial Visit to a Star category Hotel and Submit the report.

On completion of the course, the students will be able to

CO. No.	MINI PROJECT	Cognitive Level
CO1	Define hotel industries	K2
CO2	Explain in details about various departments in hotels.	K2, K3
CO3	Explain in details about various staff inside the hotel.	K2, K3
CO4	Explain in details about various rooms inside hotels.	K2, K3
CO5	Explain in details about various food, beverage, cooked inside the hotel	K2, K3

Remember (K1); Understand (K2); Apply (K3); Analyze (K4); Evaluate (K5); Create (K6)

Mapping

MINI PROJECT												
CO/PO/PSO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
1	3	3	3	3	3	3	3	3	3	3	3	3
2	3	2	3	3	3	2	3	3	3	3	3	2
3	3	2	3	3	3	3	3	2	3	3	3	3
4	3	2	3	3	3	2	3	2	3	3	3	2
5	3	2	3	3	3	2	3	2	3	3	3	2

Strongly Correlated (3); Moderately Correlated (2); Weakly Correlated (1); No Correlation (0)

Semester VI/ Project

L T P C

0 0 18 28

Objective:

1. To understand information about hotels
2. To make use of various department in hotels.
3. To make use of various preparation of Food.
4. To make use of cleaning of various rooms in the hotel.
5. To make use of servicing various Alcoholic and nonalcoholic beverage inside the hotel

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 voce will be conducted. **MAIN PROJECT
(INTERNSHIP TRAINING)**

Course Outcomes

On completion of the course, the students will be able to

CO. No.	Core MAIN PROJECT	Cognitive Level
CO1	Define hotel industries	K2
CO2	Demonstrate various department inside hotels	K2, K3,K5
CO3	Demonstrate correct preparation of various Food	K2, K3,K5
CO4	Demonstrate correct usage cleaning rooms inside the hotel.	K2, K3,K5

CO5	Demonstrate correct usage of servicing various Alcoholic and nonalcoholic beverage inside the hotel.	K2, K3K5
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Remember (K1); Understand (K2); Apply (K3); Analyze (K4); Evaluate (K5); Create (K6)

Mapping

MAIN PROJECT												
CO/PO/PSO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
1	3	3	2	3	3	3	3	3	3	3	3	3
2	2	2	3	3	3	2	3	2	3	3	3	2
3	3	2	3	3	3	3	3	2	3	3	3	3
4	3	2	3	3	3	2	2	2	3	2	3	2
5	3	2	3	2	3	2	3	2	3	3	3	2

Strongly Correlated (3); Moderately Correlated (2); Weakly Correlated (1); No Correlation (0)

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 Railway catering

MMSU