

MANONMANIAM SUNDARANAR UNIVERSITY, TIRUNELVELI

UG COURSES – AFFILIATED COLLEGES

B.Sc. Hotel Management and Catering Science

(Choice Based Credit System)

(with effect from the academic year 2017-2018 onwards)

Se m.	Pt. I /II	Sub No.	Subject Status	Subject Title	Contact Hrs / Week	Credits
I	I	1	Language	Tamil / Other Language	6	4
	II	2	Language	English	6	4
	III	3	Core	Food Production and Patisserie-I	4	4
	III	4	Major Practical - I	Food Production and Patisserie-I	4	2
	III	5	Allied - I	Housekeeping Management - I	4	3
	III	6	Allied Practical - I	Housekeeping Management – I	4	2
	IV	7	Common	Environmental Studies	2	2
	Subtotal					30

II	I	8	Language	Tamil/Other Language	6	4
	II	9	Language	English	6	4
	III	10	Core	Food Production and Patisserie-II	4	4
	III	11	Major Practical - II	Food Production and Patisserie-II	4	2
	III	12	Allied - II	Housekeeping Management-II	4	3
	III	13	Allied Practical - II	Housekeeping Management-II	4	2
	IV	14	Common	Value Based Education / Social Harmony	2	2
	Subtotal					30

MSU/2017-18/UG-Colleges/Part-III (B.Sc. Hotel Management & Catering Science) / Semester - I / Core - 1

FOOD PRODUCTION & PATISSERIE – I

Unit I

Introduction to Cookery:

- a) Origin, Kitchen Organization (large, medium and small), Duties and Responsibilities of each personnel.
- b) Layout – General kitchen, grade manger, butchery, bakery and confectionery.
- c) Attitude of the kitchen staff.

Unit II

Aims and Objectives of Cooking Food-I:

Fruits – kinds

Cereals – use in cookery

Nuts – use in cookery

Pulses – use in cookery

Herbs – uses of herbs

Spices and Condiments – uses of different spices in cookery

Unit III

Classification of cooking materials and their uses-II

- a. Foundation ingredients and their uses
- b. Fats and Oils
- c. Raising agents
- d. Eggs
- e. Salt
- f. Liquid
- g. Flavourings
- h. Sweetening agents

Thickening agents.

Unit IV

Equipments and Fuels used in Kitchen:

- a) Equipment – classification and its uses.
- b) Fuels – classification of fuels.

Unit V

Preparation of Ingredients:

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

Reference

1. Practical Cookery – Ronald kintorn& Victor Ceserani- 1962
2. Theory of Catering – Ronald kintorn& Victor Ceserani- 1964
3. Modern cookery Vol I & II for teaching and trade- 1921

**MSU/2017-18/UG-Colleges/Part-III (B.Sc. Hotel Management &
Catering Science/ Semester - I / Major Practical - I**

FOOD PRODUCTION & PATISSERIE – I

1. Identification of cooking materials.
2. Identification different
3. 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.
9. Preparing Puff Pastry

MSU/2017-18/UG-Colleges/Part-III (B.Sc. Hotel Management & Catering Science) Semester-I/Allied -1

HOUSEKEEPING MANAGEMENT – I

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.

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).

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.

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.

Unit V

Fabrics:

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

Reference

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

MSU/2017-18/UG-Colleges/Part-III (B.Sc. Hotel Management & Catering Science) Semester - I / Allied Practical - I

HOUSEKEEPING MANAGEMENT – I

1. Cleaning of various surfaces.
2. Identification of cleaning agent and cleaning equipment
3. Linen inventory
4. Room inspection
5. Different methods of stain removal
6. Identification of pest and their control measures.
7. Colour chart, guest room layout drawing.
8. Different types of flower arrangement

MSU/2017-18/UG-Colleges/Part-III (B.Sc. Hotel Management & Catering Science)/ Semester – II / Core - 2

FOOD PRODUCTION AND PATISSERIE - II

Unit I

Vegetables:

- a) Classification, Effect of heat on Vegetables,
- b) Controlling the changes in flavour, texture, controlling
- c) Nutrient loss cuts of vegetables, some Indian cuts.

Unit II

Eggs, Meat and Fish:

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

Unit III

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 (Bechamel, Veloute, Espagnole, Tomato sauce, Hollandise, Mayonnaise).

Unit IV

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.

Unit V

Pastry:

- a) Types of flour used for making pastry, Pastry techniques and principles.
- b) Puff pastry – Methods, Uses, Ingredients.

Reference

1. Practical Cookery – Ronald Kintorn& Victor Ceserani- 1962
2. Theory of Catering – Ronald Kintorn& Victor Ceserani- 1964
3. Food Production Operations – Parvinder S Bali-2009

MSU/2017-18/UG-Colleges/Part-III (B.Sc. Hotel Management & Catering Science) Semester-II / Major Practical - II

FOOD PRODUCTION & PATISSERIE – II

1. Identification of various vegetable cutting.
2. Identification of pest and their control measures.
3. Preparation of various stocks and sauces.
4. Preparing Puff Pastry

MSU/2017-18/UG-Colleges/Part-III (B.Sc. Hotel Management & Catering Science) / Semester - II / Allied - II

HOUSEKEEPING MANAGEMENT – II

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.

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.

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.

Unit IV

Interior Design:

- a) Basic elements of Art and Design, Factors affecting Interior Design.
- b) Colour- Types, Colour 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.

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

Reference

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

MSU/2017-18/UG-Colleges/Part-III (B.Sc. Hotel Management & Catering Science) Semester -II/ Allied practical - II

HOUSEKEEPING MANAGEMENT – II

1. Different methods of stain removal
2. Identification of pest and their control measures.
3. Colour chart, guest room layout drawing.

Different types of flower arrangement