

UG COURSES – AFFILIATED COLLEGES  
B.Sc. Hotel Management and Catering Science  
(Choice Based Credit System)  
(with effect from the academic year 2020-2021 onwards)

Se m.	Pt. I /II	Sub No.	Subject Status	Subject Title	Conta ct 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	Add on Major (Mandatory)	Professional English for life sciences -I	4	4
	III	6	Allied - I	Housekeeping Management - I	3	3
	III	7	Allied Practical - I	Housekeeping Management – I	4	2
	IV	8	Common	Environmental Studies	2	2
				Subtotal	33	25
II	I	9	Language	Tamil/Other Language	6	4
	II	10	Language	English	6	4
	III	11	Core	Food Production and Patisserie-II	4	4
	III	12	Major Practical - II	Food Production and Patisserie-II	4	2
	III	13	Add on Major (Mandatory)	Professional English for life science-II	4	4
	III	14	Allied - II	Housekeeping Management-II	3	3
	III	15	Allied Practical - II	Housekeeping Management-II	4	2
	IV	16	Common	Value Based Education / சமூகஒழுக்கங்களும் பண்பாட்டு விழுமியங்களும் / Social Harmony	2	2
				Subtotal	33	27

L - Lecture    T - Tutorial    P – Practical

**MSU/2020-21/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, Jaroinniere), 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

**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

## PROFESSIONAL ENGLISH FOR LIFE SCIENCES -I

### OBJECTIVES:

- To develop the language skills of students by offering adequate practice in professional contexts.
- To enhance the lexical, grammatical and socio-linguistic and communicative competence of first year physical sciences students
- To focus on developing students' knowledge of domain specific registers and the required language skills.
- To develop strategic competence that will help in efficient communication
- To sharpen students' critical thinking skills and make students culturally aware of the target situation.

### LEARNING OUTCOMES:

- Recognise their own ability to improve their own competence in using the language
- Use language for speaking with confidence in an intelligible and acceptable manner
- Understand the importance of reading for life
- Read independently unfamiliar texts with comprehension
- Understand the importance of writing in academic life
- Write simple sentences without committing error of spelling or grammar  
(Outcomes based on guidelines in UGC LOCF – Generic Elective)

**NB: All four skills are taught based on texts/passages.**

### UNIT 1: COMMUNICATION

**Listening:** Listening to audio text and answering questions

-Listening to Instructions **Speaking:**

Pair work and small group work.

**Reading:** Comprehension passages –Differentiate between facts and opinion **Writing:**

Developing a story with pictures.

**Vocabulary:** Register specific - Incorporated into the LSRW tasks

### UNIT 2: DESCRIPTION

**Listening:** Listening to process description.-Drawing a flow chart.

**Speaking:** Role play (formal context)

**Reading:** Skimming/Scanning-

Reading passages on products, equipment and gadgets.

**Writing:** Process Description –Compare and Contrast

Paragraph-Sentence Definition and Extended definition-

Free Writing.

**Vocabulary:** Register specific -Incorporated into the LSRW tasks.

### UNIT 3: NEGOTIATION STRATEGIES

**Listening:** Listening to interviews of specialists / Inventors in fields

(Subject specific)

**Speaking:** Brainstorming. (Mind mapping).  
Small group discussions (Subject- Specific)

**Reading:** Longer Reading text.

**Writing:** Essay Writing (250 words)

**Vocabulary:** Register specific - Incorporated into the LSRW tasks

#### **UNIT 4: PRESENTATION SKILLS**

**Listening:** Listening to lectures.

**Speaking:** Short talks.

**Reading:** Reading Comprehension passages

**Writing:** Writing Recommendations  
Interpreting Visuals inputs

**Vocabulary:** Register specific - Incorporated into the LSRW tasks

#### **UNIT 5: CRITICAL THINKING SKILLS**

**Listening:** Listening comprehension- Listening for information.

**Speaking:** Making presentations (with PPT- practice).

**Reading :** Comprehension passages –Note making.

Comprehension: Motivational article on Professional Competence,  
Professional Ethics and Life Skills)

**Writing:** Problem and Solution essay– Creative writing –Summary writing

**Vocabulary:** Register specific - Incorporated into the LSRW tasks

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

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

**FOOD PRODUCTION & PÂTISSERIE – 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

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

**Allied Practical - II**

**HOUSEKEEPING MANAGEMENT – II**

**Objectives:**

To gather basic knowledge about department, safety, security and pest control,  
interior design, flower arrangement

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