

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 2021-2022 onwards)

Se m. (1)	Pt . I/ II I/ IV /V (2)	Su b No . (3)	Subject Status (4)	Subject Title (5)	Co nt ac t Hr s/ w k	L Hr s/ w k (6)	T Hr s/ w k (7)	P Hr s/ w k (8)	C Hrs/ wk (9)
I	I	1	Language	Tamil / Other Language	6	6	0	0	4
	II	2	Language	English	6	6	0	0	4
	III	3	Core	Food Production and Patisserie-I	4	4	0	0	4
	III	4	Major Practical - I	Food Production and Patisserie-I	2	0	0	2	0
	III	5	Allied - I	Housekeeping Operation-I	4	4	0	0	3
	III	6	Allied Practical - I	Housekeeping Operation-I	2	0	0	2	0
	III	7	Common	Professional English for life sciences -I	4	4	0	0	4

	IV	8	Common	Environmental Studies	2	2	0	0	2
Subtotal					30			30	22

	I	9	Language	Tamil/Other Language	6	6	0	0	4
II	II	10	Language	English	6	6	0	0	4
	III	11	Core	Food Production and Patisserie-II	4	4	0	0	4
	III	12	Major Practical - II	Food Production and Patisserie-II	2	0	0	2	0
	III	13	Allied - II	Housekeeping Operation -II	4	4	0	0	3
	III	14	Allied Practical - II	Housekeeping Operation -II	2	0	0	2	0
	III		Common	Professional English for life sciences -II	4	4	0	0	4
	IV	15	Common	Value Based Education / SocialHarmony	2	2	0	0	2
	Subtotal					30			30

❖ *10 Hours of Practical

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

**MSU/2021-22/UG Colleges/Part-III (B.Sc. Hotel Management & Catering
Science) Semester-I/Core**

FOOD PRODUCTION & PATISSERIE I

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

Objectives:

1. To understand basic cutting, objectives of cooking food, Cooking materials.
2. To train knowledge about various types ingredients

Unit I

Introduction to Cookery:

- a) Origin, Kitchen Organization (large, medium and small), Duties and Responsibilities of each personnel.
- b) Attributes of kitchen personnel
- c) Layout – General kitchen, grade manger, butchery, Bakery and Confectionary.

Unit II

Aims and Objectives of Cooking Food:

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

Eggs, Meat and Fish:

- a) Egg –Classification, Selection, Uses and storage .

- b) Meat –, Classification , Selection, Uses and storage.
- c) Fish – Classification, Selection, Uses and storage.
- d) Butchery-Cuts and size of Lamb, Mutton , Pork, Beef, Bacon, Ham, Cuts of fish

Unit III

Cooking Raw materials and Equipments:

Raw materials:

- a) Raw Materials and foundation ingredients – Types of raw materials and foundation ingredients, usage and storage methods .
- b) Methods of mixing food

Equipments and fuels:

- a) Equipments- Classification and its uses
- b) Fuels-Classification

Unit IV

Preparation of Ingredients:

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

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 V

PRINCIPLES OF MENU PLANNING

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

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
3. Theory of Cookery – Krishna Arora & Mukesh Sharma - 1992

(10L)
(Total : 60L)

MSU/2021-22/UG-Colleges/Part-III (B.Sc. Hotel Management & Catering Science) Semester-I/Allied -1

HOUSEKEEPING OPERATION I

L T P C
4 0 0 3

Objectives:

1. To gather basic knowledge about cleaning, cleaning equipments and Room structure.
2. To provide and maintain the floral decorations and landscaped areas of the hotel.
3. To establish a good working relationship with other departments.

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 agents- 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:

- a. Classification of Linen, sizes and selection of linens.
- b. Layout of linen rooms. Purchase of linens. Storage of linen. Stock taking procedure.
- c. 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) Stains- classification of stain Removal

(10L)

Reference

(Total :60)

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/2021-22/UG-Colleges/Part-III (B.Sc. Hotel Management & Catering
Science) Semester-I/Major practical I
FOOD PRODUCTION & PATISSERIE 1**

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

Objectives:

- To ensure availability of all necessary ingredients.
- A well tried recipe ensures a consistently good finished product.

1. Identification of cooking materials.
2. Identification of different ingredients
3. Identification of kitchen equipment.
4. Cutting methods followed for vegetables
5. Identification of vegetable cutting .
6. Identification of pest and their control measures.
7. 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

**MSU/2021-22/UG-Colleges/Part-III (B.Sc. Hotel Management & Catering
Science) Semester I/ Allied practical I**

HOUSEKEEPING OPEARTION I

L T P C
0 0 2 0

Objectives: Acquire basic knowledge about cleaning techniques, cleaning equipments and room layout.

1. Cleaning of various surfaces.
2. Identification of cleaning agent
3. Identification of cleaning equipment
4. Linen inventory
5. Room inspection
6. Bed making

**MSU/2021-22/UG-Colleges/Part-III (B.Sc. Hotel Management & Catering
Science) Semester-II/Core**

FOOD PRODUCTION AND PATISSERIE II

L T P C
4 0 0
4

Objectives:

1. To know methods of cooking, stocks , soups , salads.
2. Cooking gives a variety to the menu, as one item could be cooked in various ways.

Unit I

Vegetables:

- a) Classification, Effect of heat on Vegetables,
- b) Controlling the changes in flavor, texture, controlling
- c) Nutrient loss, cuts of vegetables,
- d) Cooking methods

(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
- b. Blending of spices & condiments used in Indian cookery
- c. Different gravies used in Indian cookery
- d. Staple food of India
- e. Rice – Variety rice / pulao /briyani
- f. Indian bread 5 examples (Poori / Paratha / Phulka/ Naan/ Roti)
- g. Culinary terms
- h. Ala – Appetiser – Au gratin – Bain-marie – Barbecue – Barding – Baste
– Batter–Bind–Blend–Bouillon–Bouquetgarni–Caramelize–Clarify
- i. – Coagulation – Concassee – Croutons - Cuisine – Drippings – Emulsion
- j. – Farinaceous – Fritters – Galantine – Garnish – Mirepoix – Puree – Searing –
Skewer.

(12L)

Unit IV

- a) Functions and importance of garde manger.
- b) Equipments and tools connected to garde manger department.
- c) Cold food preparations and presentation – horsd’oeuvres, aspic, chaud
froid, salads and salad dressing.
- d) Cold cuts – pates, terrines, mousse, galantine, ballantine, salami, sausages
and forcemeat.
- e) Buffet presentation - menu and types of food.

(12L)

Unit V

COOKING EQUIPMENTS

- a. Classification Knives and kitchen tools, Pre- preparation equipment's, Refrigeration equipment's Food holding equipment's salamander
- b. Safety precautionary methods while handling equipment's. Personal hygiene required for kitchen staff.
- c. Examples of menu and menu compilation for Industrial, Institutional Mobile catering units
- d. Balancing of recipes ,standardization of recipes, maintaining recipe for Quality standards, Various check list for food preparation
- e. Portion Control-Standard Portion Size necessity or control

(10L)

(Total : 60L)

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/2021-22/UG-Colleges/Part-III (B.Sc. Hotel Management & Catering
Science) Semester-II/Allied –II**

HOUSEKEEPING OPERATION II

**L T P C
4 0 03**

Objectives:

- Interior Design, Flower Arrangement.
- To ensure that safety and security regulations are made known to all the staff of the department.

Unit I

(10L)

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.

(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) 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.

(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)

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/2021-22/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 2 0**

Objectives:

The responsibility of preparing, cooking and serving food in quantity challenges the food managers and food handlers.

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 weightage given to chettinad & Kerala.

Reference

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

**MSU/2021-22/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 0

Objectives:

To gather basic knowledge about department, Safety, Security and Pest Control, Interior Design, Flower Arrangement.

1. Colour chart
2. guest room layout
3. Different types of flower arrangement
4. Safety and Security procedures in housekeeping
5. Pest control in housekeeping
6. Laundry process

MANONMANIAM SUNDARANAR UNIVERSITY, TIRUNELVELI
B.Sc. Hotel Management and Catering Science
 (Choice Based Credit System)
 (Effective from the academic year 2021-2022 onwards)

Semester – III

Part I/II/III I/IV/V	Sub. No	Subject Status	Subject Title	Contact hrs/ week	L hrs/ week	T hrs/ week	P hrs/ week	C Credits
I	17	Language	Tamil/Other Languages	6	6	0	0	4
II	18	Language	English	6	6	0	0	4
III	19	Core-3	Food production and patisseries-III	4	4	0	0	4
III	20	Major Practical – 3	Food production and patisseries-III	3	0	0	3	2
III	21	Allied II - 1	Food and Beverage services -I	3	3	0	0	3
III	22	Allied II - Practical 1	Food and Beverage services -I	2	0	0	2	2
III	23	Skill Based Core	Principals of Tourism Management	4	4	0	0	4
IV	24	Non-Major Elective	1.Hospiltality management-I Or 2.Bakery and confectionery-I	2	2	0	0	2
IV	25	Common	Yoga*	2*	2	0	0	2*
			Subtotal	30	27	0	5	27

*Excluding the hours & credit for Yoga

MSU/2021-22/UG colleges/Part III (B.Sc. Hotel Management & Catering Science)
Semester III/ Core
Food Production and Patisserie-III

LT P C
4 0 0 4

Objectives:

1. To understand quantity 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

Larder Essential of larder control, importance and function of larder control in main kitchen, relationship with other section of main kitchen, duties and responsibilities of larder chef, equipment and tools used in larder, floor plan or layout of larder. Kitchen management: Objectives, Meal production, indenting, purchasing, storing control, yield, portion control.

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 then 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, Japanese, Thai, Vietnamese)

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

Cooking from different states under geographical location, historical background , availability of raw material(seasonal), equipment and fuel(special), staple diet, Specialty cuisine, food prepared for festivals and occasion.

Types of Cuisine: Coastal states, interior states, traditional Styles, hillside style, northeast style, south west style, Spicy Cuisine (Andhra& Telangana), Mixed Spices and herbs (Tamilnadu), Cuisine in India based on weather, Especially in hill stations, Cuisine in dry fields (Rajasthan), Punjabi Cuisine

Indo- Chinese cuisine Origin& history, characteristics, preparation & cooking techniques, utensils and ingredients used regional styles of Chinese cooking, examples of Chinese dishes.

Chinese cuisine Origin& history, characteristics, preparation & cooking techniques, utensils and ingredients used regional styles of Chinese cooking, examples of Chinese dishes.

Japanese cuisine Origin& history, characteristics, preparation & cooking techniques, utensils and ingredients used regional styles of Japanese cooking, examples of Japanese dishes.

Thai cuisine Origin& history, characteristics, preparation & cooking techniques, utensils and ingredients used regional styles of Thai cooking, examples of Thai dishes.

Vietnamese cuisine Origin& history, characteristics, preparation & cooking techniques, utensils and ingredients used regional styles of Vietnamese cooking, examples of Vietnamese dishes.

(12L)

Unit –III

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

Italian cuisine- characteristics, main ingredients

Spanish cuisine- characteristics, main ingredients

Iceland cuisine- characteristics, main ingredients

English cuisine- characteristics, main ingredients
 German cuisine- characteristics, main ingredients
 Pasta types and preparation
 Noodles types polenta, gnocchi variation, spatula presentation and style.
 Examples of Italian dishes.
 American cuisine- characteristics, main ingredients, Popular dishes with recipes
 Mexican cuisine- characteristics, main ingredients, Popular dishes with recipes
 Cuba cuisine- characteristics, main ingredients, Popular dishes with recipes
 Arabic cuisine- characteristics, main ingredients, Popular dishes with recipes

Unit IV

Force meat Meaning, uses, types and recipes.
 Panda Meaning, uses, types, recipes with examples.
 Compound butter Meaning, types, recipes with examples.
 Marinade Different types and uses.
 Brine Types and uses.
 Aspic jelly: Uses and preparation
 Chard Frond: Uses and preparation
 Sauces: Types and preparation

(12L)

Unit V

Garnishes: Importance, names of garnishes used with soap, fish beef, veal, poultry and game.
 Cold preparation: Galantine, Balloting, terrine, Pate terrine, Mousse, Soufflé, mousselines, 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 finishing, storage.
 Fruits Carving: Equipment, selection of fruits , making a template, molding and finishing, storage.

(12L)

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.

(12L)

(Total : 60L)

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/2021-22/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 4 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/2021-22/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:

- To understand food and beverage department.
- To understand types of food and beverage department.
- To understand restaurant operation.
- To compare and contrast menu and menu planning.
- 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 Staff, Attributes of service personnel, Safety, hygiene and attributes (positive & negative).
- e. Inter Departmental Relationship Co-operation and Co-ordination.

(9L)

Unit II

Types of food and beverage service department outlets

- a. Types of f&b Service department outlets and knowledge of outlets
- b. Layout of 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

1. Modern Restaurants Service John Fuller.
2. Food & Beverage Service Lilli crop & John Cousins
3. Food & Beverage Service Training Manual Sudsier Andrews(Tata Mc. draw Hill Publications)
4. 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)

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/2021-22/UG colleges/Part III (B.Sc. Hotel Management & Catering Science)
Semester III/ Skilled Based Core -Theory
PRINCIPLES OF TOURISM MANAGEMENT**

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

Objectives:

1. To understand information about tourism.
2. To understand classification of hospital industries.
3. To interpret facts of tourism in modern times.
4. To compare and contrast role of travel agencies.
5. To interpret facts of transportation.

Unit I

Definition of tourism - origin & Growth of Tourism Types of Tourism Forms of Tourism Basic Components of Tourism (12L)

Unit II

Introduction to Hospitality Industry classification of hospitality industry, growth of hotels in India Accommodation and its types Scope of Hospitality industry (12L)

Unit III

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

(12L)

Unit IV

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

(12L)

Unit V

Transportation: Airline transportation, significant of air transport in tourism Origin and growth air transport industry in India
Road transportation significant of road transport in tourism growth and development of road transport in India
Rail transportation significant of rail transport in tourism growth and development of rail transport in India
Water transportation significant of water transport in tourism growth and development of water transport in India

(12L)

(Total :60)

Reference

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

Course Outcomes

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

CO. No.	Skilled Based Core -Theory PRINCIPLES OF TOURISM MANAGEMENT	Cognitive Level
CO1	Demonstrate what the information about tourism are.	K2
CO2	Classification of hospital industries.	K2, K3
CO3	Outline of tourism in modern times.	K2
CO4	Distinguish role of travel agencies.	K2
CO5	Utilize of transportation in tourism	K2, K3

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

Mapping

Skilled Based Core -Theory PRINCIPLES OF TOURISM 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	2	3	2	3	3	3	2
3	3	2	3	3	3	3	3	2	3	3	3	2
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 III/ Non-Major Elective

HOSPITALITY MANAGEMENT -I

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

Objectives:

1. To understand information hospitality industry.
2. To understand front office operation inhospitality.
3. Tounderstand housekeeping operation in hospitality.
4. To understand in Classification of catering operation.
5. To predict consequences in management issues

Unit I

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

(6L)

Unit II

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

(6L)

Unit III

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

(6L)

Unit IV

Catering operations styles of catering, types of plan, classification of catering establishment.

(6L)

Unit V

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

(6L)

(Total : 30)

Reference

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

Course Outcomes

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

CO. No.	Non-Major Elective HOSPITALITY MANAGEMENT -I	Cognitive Level
CO1	Explain in detail about hospitality industry.	K2
CO2	Illustrate front office operation in hospitality	K2, K3

CO3	Discuss about housekeeping operation in hospitality.	K2,K3
CO4	Inspect what are the Classification of catering operation.	K2, K3
CO5	Make use of consequences in management issues	K2, K4,K5

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

Mapping

Non-Major Elective HOSPITALITY MANAGEMENT -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	2
2	3	2	3	3	3	2	3	2	3	3	3	2
3	3	2	3	3	3	2	3	2	3	3	3	2
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/2021-22/UG colleges/Part IV (B.Sc. Hotel Management & Catering Science)
Semester III/ Non-Major Elective
Bakery and Confectionary-I**

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

Objectives:

1. To understand information about raw materials used in bakery.
2. To understand information about baking process.
3. To interpret facts on baking techniques.
4. To understand information on preparation of cakes.
5. To compare and contrast of machinery and equipment use in bakery.

Unit I

Role of raw material in baking

Types of raw materials storing of raw materials

Importance of all essential ingredients and usage of essential ingredients in baking

Importance of all optional ingredients and usage of optional ingredients in baking

Role played by yeast, egg, salt, Sugar, flour and its types

(6L)

Unit II

Baking process basic concepts batch or continue dough mixing, dividing, molding, proofing, baking, formation and expansion of gases, rapping of gases in air cells. Coagulation of protein, gelatinization of starches, evaporation of water, melting of shortening, browning of the sugar.
 Stiling protecting a product from air, adding moisture retainer to the formula,freezing

Unit III

Yeast made products

Types of bread making methods used in baking industry
 Types of baking technique and temperature
 Role played by bread in bakery industry
 Types of bread prepared by bakery
 Types of buns, brooches, and methods of preparation

(6L)

Unit IV

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

(6L)

Unit -V

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

(6L)

(Total:30)

Reference

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

Course Outcomes

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

CO. No.	Non-Major Elective Bakery and Confectionary-I	Cognitive Level
CO1	Explain What are raw materials used in bakery.	K2
CO2	Describe various baking process.	K2, K3
CO3	Determine with model baking techniques.	K2
CO4	Describe what the preparation of cakes are.	K2, K3
CO5	Classification of machinery and equipment use in bakery.	K2

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

Mapping

Non-Major Elective Bakery and Confectionary-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	2	3	2	3	3	3	2
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)