

**MAHATMA GANDHI UNIVERSITY,**

**KOTTAYAM**

**SYLLABUS**

**OF**

**BACHELOR OF SCIENCE IN CULINARY ARTS**

**&**

**CATERING TECHNOLOGY**

- **Rationale and Nature of the Programme**

The worldwide Catering industry is ever growing and always in need of highly qualified individuals to progress to supervisory and management roles. Career opportunities exist in a varied range of sectors and this course is designed to meet the growing requirement of qualified and trained manpower in the hospitality industry, especially in the area of culinary arts.

The CULINARY ARTS & CATERING TECHNOLOGY programme provides a broad education for a global career in hospitality and culinary arts. The range and depth of the varied courses prepares students with the theoretical, practical and operational skills necessary to perform in the area of culinary arts specifically and hotel operations in general upon graduation. The programme includes the general education requirements of the university and industry specific classes in culinary arts and Catering Technology. Students also study Hygiene & Sanitation, Food & Beverage operations, Hotel accounting, Training and Development etc.

A graduate of this program will be ready to consider several career opportunities in hotels and food-service facilities and healthcare institutions. Employers will find this graduate well-rounded, who understands day-to-day operations, able to adapt to a multitude of roles, with the ability to do strategic planning in the Catering Industry

- **Title of the programme –**

This Degree shall be called “Bachelor of Science in Culinary Arts & Catering Technology”.

- **Eligibility Criteria**

A pass in Plus – two / or equivalent degree accepted by M G University, in any stream

- **Medium of Instruction**

The medium of instruction and examinations shall be English

- **Duration of the Programme**

The duration of the programme is Six Semesters / Three years

## • **Objectives of the Programme**

The objective of the programme is to create professionals with management knowledge and operational skills necessary to perform effectively in the catering industry upon graduation.

For this the programme includes the following: -

1. Develop skills to become knowledgeable catering experts.
2. Study the various roles and responsibilities in the hospitality industry with specific reference to culinary arts.
3. Understand the management and operations of Food & Beverages in Hotels.
4. Gain leadership skills to have influence and impact in the hospitality organisation.
5. Enhance the ability to manage the catering administration effectively.
6. Develop skills necessary to manage people and teams within the organisation
7. Develop creative and critical analysis competencies through research.
8. Understand Hotel Accountancy and be able to increase profitability of an organisation.

## • **Method of pedagogy**

1. Lectures
2. Assignments
3. Role plays
4. Live Presentations
5. Discussions
6. Internship
7. Outdoor Catering opportunities
8. Skill based practical inputs
9. Special training to improve sensitivity, inter personal relationship and decision making skills
10. Industrial Exposure Training

# **BACHELOR OF SCIENCE IN CULINARY ARTS & CATERING TECHNOLOGY**

- **Course structure:**

The U.G. programme in BSc in Culinary Arts & Catering Science includes

- (a) Common Courses I (b) Core Course (s), (c) Complementary/Vocational Courses, and
- (d) Open Courses (e) Choice based Elective course (f) Industrial Training (g) Project

The structure of the course is as follows:

<b>Type of course</b>	<b>Number of courses</b>	<b>Credits</b>
<b>Common courses</b>	<b>2</b>	<b>8</b>
<b>Core</b>	<b>19</b>	<b>70</b>
<b>Complementary</b>	<b>4</b>	<b>19</b>
<b>Open Course</b>	<b>1</b>	<b>03</b>
<b>Choice based Elective course</b>	<b>1</b>	<b>02</b>
<b>Industrial training</b>	<b>1</b>	<b>15</b>
<b>Project</b>	<b>1</b>	<b>3</b>
<b>Total</b>	<b>29</b>	<b>120</b>

# BACHELOR OF SCIENCE IN CULINARY ARTS & CATERING TECHNOLOGY

## SCHEME & SYLLABI

### Course Credits

#### FIRST SEMESTER

SL.NO	COURSE CODE	SUBJECT	CREDITS	COURSE	Hours/Week	Marks	
						Intl	Extl
		<b>THEORY</b>					
1		Common Course – I English – 1	4	Common	5	20	80
2	CU1CRT01	Foundation in Food Production Methodology – I [TH]	4	Core	5	20	80
3	CU1CRT02	Foundation in Food & Beverage Service Methodology– I [TH]	4	Core	5	20	80
4	CU1CRT03	Front Office Operations [TH]	4	Core	5	20	80
5	CU1CMT04	Food Hygiene and Sanitation [TH]	4	Complementary	5	20	80
		<b>TOTAL</b>	<b>20</b>		<b>25</b>		

#### SECOND SEMESTER

SL.NO	COURSE CODE	SUBJECT	CREDITS	Course	Hours/Week	Marks	
						Intl	Extl
		<b>THEORY</b>					
1		Common Course – I English – 2	4	Common	5	20	80
2	CU2CRT05	Foundation in Food Production Methodology – II [TH]	4	Core	5	20	80
3	CU2CRT06	Foundation in Food & Beverage Service Methodology– II [TH]	3	Core	4	20	80
		<b>PRACTICAL</b>					
4	CU2CRP07	Front Office Practical	2	Core	3	20	80
5	CU2CRP08	Foundation in Food Production Methodology Practical	4	Core	4	20	80
6	CU2CRP09	Foundation in Food & Beverage Service Methodology Practical	3	Core	4	20	80
		<b>TOTAL</b>	<b>20</b>		<b>25</b>		

### THIRD SEMESTER

SL.NO	COURSE CODE	SUBJECT	CREDITS	COURSE	HOURS/WE EK	Marks	
						Intl	Extl
<b>THEORY</b>							
1	CU3CRT10	House Keeping Operations [TH]	4	Core	5	20	80
2	CU3CMT11	Hotel Accountancy [TH]	4	Complementary	5	20	80
3	CU3CRT12	Bakery & Confectionary-I [TH]	5	Core	5	20	80
4	CU3CMT13	Nutrition and Food Science [TH]	4	Complementary	5	20	80
5	CU3CRT14	Bar and Beverage Operations [TH]	4	Core	5	20	80
<b>TOTAL</b>			21		25		

### FOURTH SEMESTER

SL.NO	COURSE CODE	SUBJECT	CREDITS	COURSE	HOURS/WE EK	Marks	
						Intl	Extl
<b>THEORY</b>							
1	CU4CRT15	Quantity Food Production [TH]	4	Core	5	20	80
2	CU4CMT16	Training, Learning and Development [TH]	3	Complementary	5	20	80
3	CU4CRT17	Bakery & Confectionary-II [TH]	4	Core	4	20	80
4							
<b>PRACTICALS</b>							
5	CU4CRP18	Quantity Food Production Practical	3	Core	4	20	80
6	CU4CRP19	House Keeping Operation Practical	3	Core	3	20	80
	CU4CRP20	Bakery & Confectionary Practical	4	Core	4	20	80
<b>TOTAL</b>			21		25		

## FIFTH SEMESTER

SL.NO	COURSE CODE	SUBJECT	CREDITS	COURSE	HOURS/WE EK	Marks	
						Intl	Extl
<b>THEORY</b>							
1	CU5CRT21	Advance culinary Management [TH]	3	Core	4	20	80
2	CU5CRT22	Food & Beverage Operations & Management [TH]	2	Core	3	20	80
3	Course code Mentioned Below	Open Course *[Elective] any one [TH]	3	Open	4	20	80
4	Course code Mentioned Below	Choice based Course*[Elective] any one [TH]	2	Core	3	20	80
5	CU5CMT28	Environmental studies & human rights [TH]	4	Core	4	20	80
<b>PRACTICAL</b>							
6	CU5CRP29	Advance Culinary Practical	3	Core	4	20	80
7	CU5CRP30	Food & Beverage Operations & Management Practical	3	Core	3	20	80
<b>TOTAL</b>			<b>20</b>		<b>25</b>		

**\*Open Course [Elective] ANY ONE**

- I. CU5OPT23 – Culinary Operations
- II. CU5OPT24 – Hotel & Catering Industry Operations.

**\* Choice [Elective] based course [ANY ONE]**

- I. CU5CBT25 - Advanced Garde Manger & Culinary Arts
- II. CU5CBT26 - Industrial, Hospital, and Outdoor Catering Management
- III. CU5CBT27- -Rooms Division Management

## SIXTH SEMESTER

SL.NO	COURSE CODE	SUBJECT	CREDITS	HOURS	Intl	Extl
1	CU6OJP31	Industrial Exposure Training	15	450	100	
2	CU6PRP32	Project	3		20	80

**FIRST SEMESTER**

**COMMON COURSE- I - ENGLISH I**

**Common – I**

**90 hours**

# **FOUNDATION IN FOOD PRODUCTION METHODOLOGY – I**

**Core -THEORY**

**90 -hours**

**Credit - 4**

## **Module 1 : Introduction to Cookery: (18 hours)**

- Introduction to Kitchen equipment.-1
- Levels of Basic Knife skills.-2
- Safety procedure & precautions in handling different kitchen equipment.-3
- Attitudes and Behavior in the kitchen-4
- Personal hygiene & its importance in kitchen-5
- Uniforms & protective clothing.-6

### **REFERENCE :**

- 1) Theory of cookery by Krishna arora (281)
- 2) The art and science of culinary preparation by Jerald W Chesser (24)
- 3) Theory of cookery by David Foskett,victor ceserani and Ronald kinton(480)
- 4) Theory of cookery by Krishna arora(2)
- 5) Theory of cookery by David Foskett,victor ceserani and Ronald kinton(510)
- 6) Theory of cookery by David Foskett,victor ceserani and Ronald kinton(515)

## **Module 2 CULINARY HISTORY AND CULINARY TERMS: (18 hours)**

- Origin of modern cookery.-1
- Classes of professional cookery.-2
- List of culinary(Indian and western) terms.-3
- Explanation with examples.-4
- List of basic commodities (herbs,spices,vegetables, nuts, cereals).-5

### **REFERENCE :**

- 1) Theory of cookery by Krishna arora(4)
- 2) Theory of cookery by Krishna arora(1)
- 3) Modern cookery by Thangam E Philip (VOL1) (156)
- 4) Modern cookery by Thangam E Philip(VOL1) (197)

## **Module 3 HIERARCHY AREA OF DEPARTMENT AND KITCHEN: (15 hours)**

- Classical Kitchen Brigade for Large, Medium & Small Hotel-1
- General layout of kitchen.-2
- Roles of Executive chef in regard to Kitchen Operations-3
- Duties and responsibilities of various chefs-4
- Co-operation of kitchen Department with other departments.-5

### **REFERENCE :**

- 1) Theory of cookery by Krishna arora(272)
- 2) Theory of cookery by Krishna arora(278)
- 3) Theory of cookery by Krishna arora(274)
- 4) Theory of cookery by KRISHNA arora(274)
- 5) Food and beverage service by Vijay Dhawan(79)

**Module 4 aims and objectives of cooking: (20 hours)**

- Aims and objectives of cooking food.-1
- Techniques used in pre-preparation.-2
- Effects of cooking.-3
- Effects of Heat on Fats, Protein, Carbohydrates, vitamins, minerals.4
- Methods of cooking. –principles, care &precautions, selection of food for each type of cooking. -5

**REFERENCE :**

- 1) Theory of cookery by Krishna arora(20)
- 2) Theory of cookery by Krishna arora(48)
- 3) Theory of cookery by Krishna arora(20)
- 4) Theory of cookery by Krishna arora(20)
- 5) Theory of cookery by Krishna arora(55)

**Module 5 basic food production: (19 hours)**

- **STOCKS**-Definition of stock, Types of stock, Preparation of stock Recipes
  - Storage & Uses of stocks, Care, precautions and rectifications.-1
- **SAUCES**-Classification of sauces-2
  - Recipes for mother sauces& derivatives , Storage & precautions-3
- **SOUPS**-Classification with examples-4

Classification of soups – Passed, Unpassed, Cold & International soups-5

**REFERENCE :**

- 1) Theory of cookery by Krishna arora(75)
- 2) Theory of cookery by Krishna arora(79)
  - Theory of cookery by Krishna arora(113)& Modern Cookery for Teaching & Trade Vol I by Ms,Thangam Philip(25)

# **FOUNDATION IN FOOD & BEVERAGE SERVICE METHODOLOGY – I**

## **Core - THEORY**

**90- hours**

### **Credit- 4**

#### **Module 1 : Introduction of Food Service& Catering Industry- (14 hours)**

- Introduction to Hotel & Food service Industry -1
- Growth of the hotel Industry in India & Role of hotel industry in Tourism-2
- Sectors of Food Service Industry, Commercial sector-3  
Non-commercial sector (or) Welfare sector-4
- Sanitation & safety-5
- Transport catering brief description of each type and career opportunity there in.-6
- Career Prospectus in the Catering Industry

#### **REFERENCE :**

1-food and beverage service by vijaydhawan-chapter one(3-20) &Food and beverage service training manual by sudhirAndrews-(Contents –XIII)

2-Planning and control for food and beverage operations by Jack D Ninemeier(3-7)

3,4,5,6,7-food and beverage service by vijaydhawan -chapter two(21-31)& Food & Beverage by Vara Prasad

#### **Module 2 :Food & Beverage Organisation (18 hours)**

- Organizational Hierarchy in the F&B service department-1
- Food & Beverage Service personnel (In French & English)-2
- Duties & responsibilities of F&B staff-3
- Attributes of a Waiter
- Co-ordination of Food & Beverage with other departments in Hotel-5

#### **Types of F & B Outlets :**

- Restaurant, specialty restaurant ,coffee shop, banquets, room service, discotheque, night club, bar -6
- Ancillary departments of a hotel – Pantry, food pickup area, store, linen room, kitchen stewarding-7

#### **REFERENCE :**

1,2,3-food and beverage service by vijaydhawan-chapter 4 (44-55)

4,5-food and beverage service by vijaydhawan-chapter 5 (76-80)

6--food and beverage service training service by sudhirandrews-(7-8)

#### **Module 3: Food & BeverageEquipments (18 hours)**

- Classification and familiarization of equipment-1
- Points to be considered while purchasing Equipment's
- Furniture,tableware,chinaware/crockery,glassware,linen,Dispsibles

- Miscellaneous Equipments used in Restaurants

**REFERENCE :**

- 1- food and beverage service by dennislillicrap and john cousins- (31-66)
- 2,3-food and beverage service training manual 2<sup>nd</sup> edition(39-50)
- 4-food and beverage service training manual by sudhirAndrews-(49-54)
- 5.Food & Beverage by Vara Prasad

**Module 4 : Menu & Menu Planning (20 hours)**

- Origin of Menu-1
- Types of Menu-2
- Objectives of menu planning-3
- New Menu Trends-4
- Types of meals-8,breakfast, Brunch, high tea, dinner& supper
- Types of services : Advantages and Disadvantages-9

**REFERENCE :**

- 1,2,3,4,5-food and beverage service by dennislillicrap and john cousins(70-79)
- 6,7-food and beverage service by dennislillicrap and john cousins (85-104)
- 9-Food and beverage service by Vijay Dhawan-(149-151)&-food and beverage service training manual 2nd edition by sudhirAndrews(69-70)
- 10-food and beverage service training manual 2<sup>nd</sup> edition by sudhirAndrews(55-61)

**Module 5: Preparation For service (20 hours)**

- Mise-en-Place-1
- Mise-en-Scene-2
- Rules for Laying a table-3
- Cover set up-4
- Rules for waiting at the table-5

**REFERENCE**

- 1,2,3,4,5-Food & Beverage by Vara Prasad(164-175)

# FRONT OFFICE OPERATIONS

**Core - THEORY**

**90- hours**

**Credit- 4**

## **Module 1 : Front Office Department and Its Functions (20 hours)**

- Sections and layout of Front Office 1
- Duties and responsibilities of various staff.2
- Attributes of front office personnel 2
- Co-ordination of front office with other departments of the hotel 3
- Equipment used 4
- Key control 5
- 
- Bell Desk and concierge 6

### **REFERENCE :**

FRONT-OFFICE OPERATIONS & MANAGEMENT

AUTHOR: RAKESH PURI

1. P:NO:114

2. P:NO:96-100,103-104

3.P.NO:248-251

4.P.NO:117,119

5.P.NO:233-234

6.P.NO:128-130

## **Module 2 : Reservations, Registration and Guest Checkouts (25 hours)**

- Modes and sources of reservation 1
- Procedure for taking reservations 2
- Computerized system (CRS, Instant reservations) 3
- Types of reservation (guaranteed, confirmed, groups, FIT) 4
- Procedure for amendments, cancellation and overbooking.5.
- Pre arrival activities (Preparing an arrival list, notification etc)6
- Procedure for VIP arrival.7
- Procedure for group arrival(special arrangements, meal coupons, etc)8
- Types of registration. (Register, Loose Leaf, Registration Cards)9
- Receiving guests.10
- Arrival procedure for various categories of guests (Foreigners along with C-forms, FITs- walk in , with Confirmed reservation)11
- Departure notification 12
- Activities at bell desk, cashier /reception.13 P,NO:128 103,126
- Express check out –procedures 14
- Late check outs and charges 15

### **REFERENCE :**

: FRONT-OFFICE OPERATIONS & MANAGEMENT

AUTHOR: RAKESH PURI

1.P.NO:161 2.P.NO:193 3.P.NO:171 4.P.NO:173 5,P.NO:180,181,179,176

6.P.NO:156 7.P,NO:224 8.P.NO:111 9.P.NO:203-212 10,P,NO: 201 11.P.NO:219-220,174-177

12.P.NO:223 13.P.NO:128,103,126 14.P.NO:337 15.P.NO:338-339

### **Module 3 : Daily Reports and Situation Handling (15 hours)**

- ARR, ARPG 1
- Room occupancy percentage,2
- Double Occupancy percentage, 3
- Foreign Occupancy percentage, 4
- Local Occupancy percentage, House count, Daily Report, Revenue Report, Discrepancy Report etc. 5
- Complaint handling procedure 6
- Standard Operating Procedures for crisis handling (Death, theft, fire, Terrorist, Bomb threat etc.) 7
- Safety procedures & fraud handling 8

#### **REFERENCE :**

- FRONT-OFFICE OPERATIONS & MANAGEMENT
- AUTHOR: RAKESH PURI
- 1.P.NO:408 2.P.NO:403 3.P.NO:404 4.P.NO:410 5.405,406 6.P.NO:235,236  
7.P.NO:376-377,378 8.P.NO:368-370

### **Module 4 :**

#### **Sales Techniques and Accommodation Statistics and Yield Management (18 hours)**

- Various Sales Tools 1
- Role of Front Office Personnel in maximizing occupancy 2
- Overbooking, Repeat guests, Return Reservations.3
- Offering Alternatives and Suggestive Selling 4
- Business related Marketing Techniques 5
- Formulae for calculating occupancy percentage 6 P
- Rule of Thumb Approach 7
- Tariff structure and fixation 8

#### **REFERENCE :**

: FRONT-OFFICE OPERATIONS & MANAGEMENT  
AUTHOR:RAKESH PURI  
1.P.NO:196 2.P.NO:196-197 3.P.NO:176 4.P.NO:197 5.P.NO:396 6.P.NO:404,405  
7.P.NO:147 8.P.NO:138-146

### **Module 5: Forecasting Room Availability (12 hours)**

- Useful forecasting Data 1
- Room Availability Forecast 2
- Forecast forms [sample] 3

#### **REFERENCE :**

FRONT-OFFICE OPERATIONS & MANAGEMENT  
AUTHOR: RAKESH PURI  
1.P.NO:397 2.P.NO:397 3.P,NO:419-421

## **FOOD HYGEINE AND SANITATION**

**Complementary - THEORY**

**90- hours**

**Credit- 4**

### **Module 1 - Importance of Hygiene in the Catering Industry (18 hours)**

- Introduction Definitions - hygiene & sanitation-1
- Significance of hygiene & sanitation in the food industry-2
- Personal hygiene, Do's and Don'ts in the kitchen hygiene-3
- Food contamination Introduction- types of food contamination – food contamination in meat poultry, game, raw vegetables & fruits, cereals, dairy products, fish- shellfishes-4
- Destroying micro- organisms in food-5.

#### **Reference books:**

Food science by Sumati.R.Mudambi,Shalini.M.Rao,M.V.Rajagopal (Page:195)-1

Food science by Sumati.R.Mudambi,Shalini.M.Rao,M.V.Rajagopal (Page:195)-2

Food safety & HACCP manual for Hotels & Reataurants in India (Page:164-171)-3

Food science by Sumati.R.Mudambi,Shalini.M.Rao,M.V.Rajagopal (Page:217,218,219),

Food science by Sumati.R.Mudambi,Shalini.M.Rao,M.V.Rajagopal (Page:279-357)-4

Food science by Sumati.R.Mudambi,Shalini.M.Rao,M.V.Rajagopal (Page:138-277)-5

### **Module 2 - Introduction to Food Safety. (18 hours)**

- Define food, PHF, Danger zone, Thermometer, Calibration-Boiling point method, Ice point method-1
- Selecting and Receiving food-2
- Hygienic Storage of food- Types of storage, FIFO, storage container, storage area-3
- Recommended storage of food-4
- Hazard to health-physical, chemical, biological hazard-5
- Best practices of HACCP-6

#### **Reference Books:**

Foods facts and principles by N.Shakuntala Manay,M.Shadaksharaswamy (Page:1,2),Food safety & HACCP manual for Hotels & Restaurants in India (Page:102), Food safety & HACCP manual for Hotels & Restaurants in India (Page:106),Food safety & HACCP manual for hotels & Restaurants in India-(Page-102)-1

Food safety & HACCP manual for Hotels & Restaurants in India (Page:75-92)-2

Food science by Sumati.R.Mudambi,Shalini.M.Rao,M.V.Rajagopal (Page:175 to185)-3

Food safety & HACCP manual for Hotels & Restaurants in India (Page:78-79)-4

Food science by Sumati.R.Mudambi,Shalini.M.Rao,M.V.Rajagopal (Page:204-211)-5

### **Module-3 Food Microbiology (20 hours)**

- Types of microorganisms, Morphology of micro-organisms-1
- Control of micro-organisms in relation to food preservation-2
- Harmful and useful micro-organisms in the food industry-3
- Role of micro-organisms in the production of fermented foods, dairy products, bakery products, alcoholic beverages & vinegar-4
- Food poisoning & food infection, common intestinal parasites-5
- Common food borne diseases- causative organism, source, food involved, onset time, types of illness, symptoms and control measures-6

#### **Reference Books:**

Food microbiology by M.R.Adams,M.O Moss(Page:5 to 17)-1

Food microbiology by M.R.Adams,M.O Moss(Page:55 to 100)-2

Food Science by Norman.N.Potter,Joseoh.H.Hotchkiss (Page:264-267)-3

Food microbiology by M.R.Adams,M.O Moss(Page:5 to 17)-4

Food microbiology by M.R.Adams,M.O Moss(Page:136-152)-5

Food microbiology by M.R.Adams,M.O Moss(Page:156-219)-6

### **Module -4 Food laws and hygiene regulation: (16 hours)**

- Equipment- requirement for food premises-1
- Food safety act –offence.-2
- Food sanitation, control & inspection: Inspection of drinking water, plant water, sewage water, equipment, cleaning, sanitizing-3
- HACCP: Health analysisCritical control points, food protection system-4

#### **Reference Books:**

Food safety & HACCP manual for Hotels & Restaurants in India (Page:151-152)-1

Food science by Sumati.R.Mudambi,Shalini.M.Rao,M.V.Rajagopal (Page:195-203)-2

Food Microbiology by M.R.Adams,M.O.Moss (Page:337 to 354)-3

Food microbiology by M.R.Adams,M.O Moss(Page:337 to354)-4

### **Module 5 - Food Additives (18 hours)**

- Introduction-1
- Types (Preservatives, anti-oxidants, sweeteners, food colours and flavours, stabilizers and emulsifiers)-2

#### **Food Contaminants & Adulterants:**

- Introduction to Food Standards-3
- Types of Food contaminants (Pesticide residues, bacterial toxins, mycotoxins, seafood toxins, metallic contaminants, residues from packaging material)-4
- Common adulterants in food-5
- Method of their detection (basic principle)-6

**Reference Books:**

Food facts and principles by N.Shakuntala Manay,M.Shadaksharaswamy (Page:452)-1

Food facts and principles by N.Shakuntala Manay,M.Shadaksharaswamy (Page:452 to471)-2

Food Science by Sumati R Mudambi,Shalini Rao,M.v.Rajagopal (Page:212 to215)-3

Food Science by Sumati R Mudambi,Shalini Rao,M.v.Rajagopal (Page:217 to 218)-4

Food Science by Sumati R Mudambi,Shalini Rao,M.v.Rajagopal (Page:215 to 217)-5

Food Science by Sumati R Mudambi,Shalini Rao,M.v.Rajagopal (Page:219)-6

**SECOND SEMESTER**

**COMMON COURSE- I - ENGLISH - 2**

**Common – I**

**90 hours**

## **FOUNDATION IN FOOD PRODUCTION METHODOLOGY – II**

**Core- THEORY**

**90- hours**

**Credit- 4**

**Module 1: Vegetables and Fruit cookery (16 hours)**

- **Classification of fruits.-1**
- **Action of heat on vegetables.-2**
- **Cuts o vegetables, pigments present in various vegetables.-3**
- **Classification of fruits.-4**
- **Uses of fruits in cookery.-5**
- **Salad and salad dressings. Common nuts used in cooking-6**

**REFERENCE :**

- 1) Theory of cookery by David Foskett,victor ceserani and Ronald kinton(107&114)
- 2) Theory of cookery by Krishna arora(185)
- 3) Theory of cookery by Krishna arora(192&185)
- 4) Theory of cookery by David Foskett,victor ceserani and Ronald kinton(107&114)
- 5) Theory of cookery by David Foskett,victor ceserani and Ronald kinton(107&114)
- 6) Theory of cookery by Krishna arora(101)&  
Theory of cookery by David Foskett,victor ceserani and Ronald kinton-(118)

**Module 2: Basic Commodities: (16 hours)**

- **Milk-introduction, uses, processing, types, storing, nutritive value.-1**
- **Cream-introduction, uses, processing, types.-2**
- **Butter - introduction, uses, processing, types.-3**
- **Cheese –introduction,processing,types by country,classification,uses.-4**
- **Youghurt**

**REFERENCE :**

- 1) Theory of cookery by David Foskett,victor ceserani and Ronald kinton(123&126)
- 2) Theory of cookery by David Foskett,victor ceserani and Ronald kinton(123&126)
- 3) Theory of cookery by David Foskett,victor ceserani and Ronald kinton(123&126)
- 4) Theory of cookery by David Foskett,victor ceserani and Ronald kinton(123&126)
- 5) Theory of cookery by David Foskett,victor ceserani and Ronald kinton(123&126)

**Module 3: RICE, CEREALS & PULSES: (18 hours)**

- **Introduction of each.-1**
- **Classification and types.-2**
- **Flour- types and uses.-3**

## REFERENCE :

- 1) Theory of cookery by David Foskett,victor ceserani and Ronald kinton(132-135)
- 2) Theory of cookery by David Foskett,victor ceserani and Ronald kinton(132-135)
- 3) Theory of cookery by David Foskett,victor ceserani and Ronald kinton(132-135)

## Module 4: meat cookery: (22 hours)

- **Introduction to meat cookery.-1**
- **Cuts of poultry.-2**
- **Cuts of beef/veal.-3**
- **Cuts of lamb/mutton.-4**
- **Cuts of pork-bacon ham,sausages and its types.5**
- **Offals,gamebirds,-6**
- **Selection of all meats-7**
- **Egg cookery – Value ,uses , cooking effect and preparations**

## REFERENCE :

- 1) Theory of Catering by David Foskett,victor ceserani and Ronald kinton(63)
- 2) Theory of Catering by David Foskett,victor ceserani and Ronald kinton(78)
- 3) Theory of Catering by David Foskett,victor ceserani and Ronald kinton(65)
- 4) Theory of Catering by David Foskett,victor ceserani and Ronald kinton(75)
- 5) Theory of Catering by David Foskett,victor ceserani and Ronald kinton(73-75)
- 6) Theory of Catering by David Foskett,victor ceserani and Ronald kinton(75-77)
- 7) **Modern cookery by Thangam.E.philip(34-35)**
- 8) Theory of cookery by Krishna arora(137-142)

## Module5: fish cookery: (18 hours)

- **Introduction.-1**
- **Classification with examples.-2**
- **Cuts of fish.-3**
- **Selection of fish and shellfish.-4**

## REFERENCE :

- 1) Theory of cookery by David Foskett,victor ceserani and Ronald kinton(84)& Theory of cookery by Krishna arora(121)
- 2) Theory of cookery by David Foskett,victor ceserani and Ronald kinton(84)& Theory of cookery by Krishna arora(121)
- 3) Theory of cookery by David Foskett,victor ceserani and Ronald kinton(84)& Theory of cookery by Krishna arora(121)
- 4) Theory of cookery by David Foskett,victor ceserani and Ronald kinton(84)& Theory of cookery by Krishna arora(121)

## **FOUNDATION IN FOOD & BEVERAGE SERVICE METHODOLOGY – II**

**Core - THEORY**

**72- hours**

**Credit- 3**

### **Module 1 : French Classical Menu (14 hours)**

- Introduction-1
- Classical Menu Sequence-2
- Foods & its Accompaniments-3

#### **REFERENCE**

1,2,3, Food & beverage Service & management by Bobby George

### **Module 2 : Non Alcoholic Beverages (14 hours)**

- Introduction & Classification Of Non-alcoholic beverages-1
- Stimulating beverages-Tea,Coffee,Cocoa-2
- Nourishing beverages-3
- Refreshing beverages-4
- Water & Mocktail-5

#### **REFERENCE**

1,2,3,4,5-Food & beverage Service & Management by Bobby George

### **Module 3 : Revenue Control Systems (15 hours)**

- Introduction to F&B Control System-1
  - Functions of Control System.-2
- Methods of recording Order or sale-3
- Kitchen order token/Ticket-4
- Billing & Methods of Payment-5
- Electronic Cash register-6

#### **REFERENCE :**

1,2,3,4,5,6-Food & beverage by Vara Prasad (179-189)

### **Module 4:Room Service (15 hours)**

- Introduction-1
- Room Service Organization-2
- Equipments used in Room service-3
- Room service tray layout-4
- Procedure for service-5
- Room service Errand card-6
- Doorknob Menu-7

#### **REFERENCE**

1,2,3,4,5,6,7-Food & Beverage by VaraPrasad(141-152)  
**Module 5:Tobacco (14 hours)**

- Introduction-1
- Cultivation of Tobacco-2
- Cigar-3
- Cigarette-4
- Other tobacco products-5

**REFERENCE**

1,2,3,4,5 Food & Beverage Service by Vara Prasad (191-199)

## **FOUNDATION IN FOOD PRODUCTION METHODOLOGY –I**

**Core - PRACTICAL**

**72- hours**

**Credit- 4**

**Topics to be covered:**

- Making the students familiar to the kitchen tools with their Appropriate usage.
- Making the students familiar to various commodities as per Physical characteristics, weight and volume conversion.
- Making the students Familiar with Different Pre-Preparation methods.
- Calculating the Food cost, Indenting, Plan of work & Presentation procedures.
- Minimum 12 Individual Practical Menus
- 2 Indian Breakfast Menu
- 5 Indian Menus 4 course Menu (consisting of Indian Breads, Fish)
- Dal Preparations, Meat & Various Indian sweet Preparations.
- 5 Continental Menus- 4 course
- (Consisting of Basic Mother Sauces, Stocks, Basic Potato Preparations, Soup Preparations, Salad Preparations and Meat Preparations)

### **REFERENCE BOOKS**

- The book of Ingredients- Jane Grigson
- Theory of Catering- Mrs. K. Arora, Franck Brothers
- .The Professional Chef (4th Edition)- Le Rol A. Polsom
- International Cuisine & Food Production Management – Parvinder S Bali
- Practical Cookery -Victor Ceserani & Ronald Kinton, ELBS
- Theory of Catering- Victor Ceserani & Ronald Kinton, ELBS
- Modern Cookery for Teaching & Trade Vol I & II - MsThangam Philip, Orient Longman.
- Success in Principles of catering - Michael Colleer & Colin Saussams

## **FOUNDATION IN FOOD & BEVERAGE SERVICE METHODOLOGY - I**

**Core - PRACTICAL**

**72- hours**

**Credit- 3**

### **Topics Covered:**

- Appraising and drawing of cutlery, crockery, glassware, and Miscellaneous equipments
- Dummy waiter and its arrangement
- Serviette folds
- Laying and relaying of table clothes
- Cleaning and polishing/wiping of cutlery, crockery, and glassware
- Carrying salver ,light tray
- Carrying heavy wait tray.
- Carrying glass ware.
- Handling cutlery and crockery
- Manipulating service spoon and fork
- Mise- en –scene and Mise –en place
- Rules for laying up of table
- French classical menu cover laying
- Breakfast cover laying
- Rules for waiting at a table
- Accompaniment & garnishes
- Serving of water.
- Service of non alcoholic Beverage.
- Taking order for room service.
- Room service tray setup
- Presenting bill
- Restaurant reservation system
- Practice of simple menu compilation and cover laying

### **REFERENCE BOOKS**

- Food and beverage service –Lillicrap & Cousins.
- Modern Restaurant service – John Fuller
- Food & Beverage service Training Manual- Sudhir Andrews.
- Food & Beverage service- Vijay Dhawan

## **FRONT OFFICE OPERATIONS**

**Core -PRACTICAL**

**54- hours**

**Credit- 2**

**Topics Covered:**

- Taking reservations for Indian and Foreign guest.
- Formats for amendment and cancellation procedures.
- Registering a guest.
- Receiving and registering VIP and VVIP guest.
- Handling check-outs.
- Posting charges in guest folio
- Practical applications of Credit Monitoring
- Late Check-outs
- Late Charges
- Reservation handling
- Bill settlement procedures.
- Role of Travel Desk & Cashier.
- Situation handling
- Telephone handling

Reference:

Frontoffice operations by Sudhir andrews

# **SEMESTER 3**

## **HOUSEKEEPING OPERATIONS**

**Core - THEORY**

**90- hours**

**Credit- 4**

**Module 1 : Introduction To Housekeeping (20 Hours)**

**Reference Books:**

- **Hotel Housekeeping Operations and Management – G. Raghubalan- Oxford Publishers- II Edition**
- Importance of Housekeeping, Responsibilities and & Functions of Housekeeping<sup>1</sup>
- Co-ordination of house keeping with Front Office, Engineering, F & B, Kitchen, Security, Purchase, HRD, Accounts. (All formats related to the topic must be taught)<sup>2</sup>
- Layout of House Keeping Department -Sections of the housekeeping department, their functions and activities<sup>3</sup>.
- Organization of Housekeeping Department<sup>4</sup>
- Hierarchy in large, medium & small hotels<sup>5</sup>
- Knowledge of rooms, Rules on guest Floor, How to enter a guestroom.<sup>6</sup>
- Room cleaning procedures and guests amenities, VIP amenities. Making a bed, Evening or turndown service, Second service.<sup>7</sup>

**References: All page numbers are from the same book**

1. (Pg 17 & 18)
2. ( Pg 39 – 48)
3. ( Pg 36 – 39)
4. (Pg 19 – 32)
5. (Pg 19 – 32)
6. .(Pg 228, 233)
7. (Pg 267, 285-288, 294-298)

**Module 2 : Cleaning Equipments , Cleaning Agents and Control Desk (15 hours)**

**Reference Books:**

- **Hotel Housekeeping Operations and Management – G. Raghubalan- Oxford Publishers- II Edition**
- Classification, use, care & maintenance of cleaning equipments<sup>1</sup>.
- Selection & purchase criteria<sup>2</sup>
- Classification, use, care and storage of cleaning agents<sup>3</sup>
- Selection Criteria. Distribution & Control<sup>4</sup>
- Stores indent form and its format<sup>5</sup>
- General principles of cleaning. Different methods of cleaning<sup>6</sup>.
- Daily, Weekly, Monthly / Periodic cleaning – Special cleaning tasks to be carried out. Spring Cleaning procedures<sup>7</sup>.

- Importance of Control Desk<sup>8</sup>
- Records maintained<sup>9</sup>
- **References: All page numbers are from the same book**

1. (Pg 143 -167)
2. (Pg 167-168)
3. (Pg 168 )
4. (Pg 190- 191)
5. (Pg 191)
6. ((Pg 282- 285)
7. Pg 277)
8. (Pg 324- 328)
9. (Pg 324- 328)

### **Module 3 : Laundry & Linen Room (22 hours)**

#### **Reference Books:**

- **Hotel Housekeeping Operations and Management – G. Raghubalan- Oxford Publishers- II Edition**
- **Accommodation operation Management- S.K. Kaushal – Frank Bros Publication**
- **The Professional Housekeeper – Madelin Schneider – III Edition VNR Publication**
- Commercial and On-site Laundry<sup>1</sup>
- Flow process of Industrial Laundering-OPL<sup>2</sup>
- Stages in the Wash Cycle<sup>3</sup>
- Laundry Equipment and Machines<sup>4</sup>
- Layout of the Laundry<sup>5</sup>
- Laundry Agents<sup>6</sup>
- Stain, classification, removal<sup>7</sup>
- Guest Laundry/Valet service<sup>8</sup>

#### **LINEN ROOM**

- Activities of the Linen Room<sup>9</sup>
- Layout and equipment in the Linen Room<sup>10</sup>
- Selection criteria for various Linen Items & fabrics suitable for this purpose<sup>11</sup>
- Purchase of Linen<sup>12</sup>
- Calculation of Linen requirements<sup>13</sup>
- Linen control-procedures and records<sup>14</sup>
- Recycling of discarded linen<sup>15</sup>
- 

#### **References: All pages are from same book as for No:1**

1. **Hotel Housekeeping Operations and Management – G. Raghubalan- Oxford Publishers- II Edition (Pg 423 -425)**
2. (Pg 438)
3. (Pg 440 – 441)
4. (Pg 426 – 431)
5. (Pg 425-426)

- 6. (Pg 431 – 437)
- 7. (Pg 442 – 449)
- 8. (Pg 451 – 453)
- 9. (Pg 405)
- 10. (Pg 408)
- 11. (Pg 415 -418)
- 12. **Accommodation operation Management- S.K. Kaushal – Frank Bros Publication** (Pg 151-152 )
- 13. **Hotel Housekeeping Operations and Management – G. Raghubalan- Oxford Publishers- II Edition** (Pg 410)
- 14. **Hotel Housekeeping Operations and Management – G. Raghubalan- Oxford Publishers- II Edition** (Pg 411 - 415)
- 15. **The Professional Housekeeper – Madelin Schneider – III Edition VNR Publication** (Pg 162)

#### **Module 4 : Planning And Organizing The Housekeeping Department (18 hours)**

##### **Reference Books:**

- Hotel Housekeeping Operations and Management – G. Raghubalan- Oxford Publishers- II Edition
- Area inventory list<sup>1</sup>
- Frequency schedules<sup>2</sup>
- Performance and Productivity standards<sup>3</sup>
- Time and Motion study in Housekeeping operations<sup>4</sup>
- Standard Operating manuals – Job procedures<sup>5</sup>
- Job allocation and work schedules<sup>6</sup>
- Calculating staff strengths & Planning duty rosters, team work and leadership in House Keeping<sup>7</sup>
- Inventory level for non recycled items
- Budget and budgetary controls<sup>8</sup>
- The budget process<sup>9</sup>
- Planning capital budget<sup>10</sup>
- Planning operation budget<sup>11</sup>
- Operating budget – controlling expenses – income statement<sup>12</sup>
- **References: All pages are from the same book:**
  - 1. (Pg 118)
  - 2. (Pg 119)
  - 3. (Pg 120-122)
  - 4. (Pg 96-97)
  - 5. (Pg 66-67)
  - 6. (Pg 124)
  - 7. (Pg 67- 69)
  - 8. (Pg 337)
  - 9. (Pg 339 – 340)
  - 10. (Pg 339 – 340)
  - 11. (Pg 339 – 340)
  - 12. (Pg 344 -346)

## **Module 5 : Contract Services And Purchasing System (15 Hours)**

### **Reference Books:**

- Hotel Housekeeping Operations and Management – G. Raghubalan- Oxford Publishers- II Edition
- Types of contract services<sup>1</sup>
- Guidelines for hiring contract services<sup>2</sup>
- Advantages & disadvantages of contract services<sup>3</sup>
- Identification & selection of supplier<sup>4</sup>
- Methods of purchase<sup>5</sup>
- Purchase procedure – Purchase order, receiving, storage & issuing<sup>6</sup>
- Records maintained for purchasing<sup>7</sup>.

### **References: All pages are from the same book:**

- 1. (Pg 110 – 111)
- 2. (Pg 111-112)
- 3. (Pg 113 – 115)
- 4. (Pg 349- 350)
- 5. (Pg 352 – 354)
- 6. (Pg 354 – 356)
- 7. (Pg 354 – 356)

### **OTHER REFERENCE BOOKS**

- Accommodations Operations Mangement- S.K.Kaushal
- Fibers & Fabrics – Brenda Piper
- Housekeeping Operations – Robert Martin
- Housekeeping Training Manual - Sudhir Andrews
- Hotel, Hostel & Hospital Housekeeping – Branson & Lanox

# HOTEL ACCOUNTANCY

## Complementary - THEORY

90- hours

### Credit- 4

#### Module1: Introduction (18 Hours)

- Need for accounting, (pp. 1.1 -1.2)
- Definition and functions of accounting, (pp. 1.2 – 1.4)
- Objects & advantages of accounting, (pp. 1.12 – 1.13)
- Limitations and branches of accounting, (pp. 1.10 – 1.11)
- Systems of accounting and basic terms. (pp. 1.44, pp. 1.48 – 1.54)

#### REFERENCE:

S N Maheshwari, S K Maheshwari., *An Introduction to Accountancy*, Tenth Edition, Vikas Publishing House Pvt Ltd, New Delhi, 2009

#### Module2: Accounting Principles (16 Hours)

- Meaning, concepts and conventions, (pp. 15 – 25)
- Accounting equations, (p.54)
- Classification of accounts. (pp. 51 - 54)

#### REFERENCE:

V Rajasekaran, R. Lalitha., *Financial Accounting*, Dorling Kindersley (India) Pvt. Ltd, New Delhi, 2011

#### Module3: Journal (20 Hours)

- Meaning & definition (p. 55)
- Rules of debit and credit, (p. 54)
- Compound journal entry (p. 68)
- Opening entry. (p. 69)
- Ledger (p. 97)
- Meaning , definition and posting of transactions (pp. 98-99)
- Difference between journal and ledger (p. 100)
- Subsidiary books. (pp. 116 - 155)
- Trial balance and its preparation (pp. 166 – 167)
- Trial balance Vs Balance sheet (p. 218)

#### REFERENCE:

V Rajasekaran, R. Lalitha., *Financial Accounting*, Dorling Kindersley (India) Pvt. Ltd, New Delhi, 2011

#### Module4 : Final Accounts (18 Hours)

- Trading account- (pp. 145-149)
- Profit and loss account- (pp. 149- 153)
- Balance Sheet with simple adjustments. (pp. 153- 158, pp. 164-182)

#### REFERENCE:

**Module 5: Bank Reconciliation Statement ( 18 Hours)**

- Meaning, Causes of difference (pp. 1.170 – 1.173 )
- Preparation of BRS (pp. 1.173 – 1.178)
- Classifications of expenditure (pp. 1.194-1.197)
- Depreciation-meaning, objects and causes. (pp. 1.304 – 1.310)

**REFERENCE:**

S N Maheshwari, S K Maheshwari., *An Introduction to Accountancy*, Tenth Edition, Vikas Publishing House Pvt Ltd, New Delhi, 2009

**REFERENCE BOOKS**

- Advanced Accountancy - S.N Maheswary& S.K Maheswary
- Hotel Accountancy & Finance - S.P Jain & K.L Narang
- Accounting in Hotel & Catering Industry- Richard Kotas
- Elements of Hotel Accountancy - G.S Rawat& M S Negi
- Book Keeping & Accountancy – S.A. Siddiqi
- Accounting Standards - Ashok. K. Nadhani

## **BAKERY & CONFECTIONERY-I**

**Core - THEORY**

**90- hours**

**Credit- 5**

### **Module 1 : Simple Breads (18 Hours)**

- Principles of bread making 1
- Simple yeast breads 2
- Role of each ingredient in bread making 3
- Baking temperature and its importance 4

#### **REFERENCE :**

1. Food production operation-parvinder s.bali-p.no;374
2. Professional chef level 2-hunter,tinton,carey,Walpole-p.no:446
3. Professional chef level 2-hunter,tinton,carey,Walpole-p.no:437
4. Professional chef level 2-hunter,tinton,carey,Walpole-p.no: 1

### **Module 2 : flour and types: (18 Hours)**

- Flour 1
- Structure of wheat 2
- Types of Wheat, Types of Flour, Processing of Wheat – Flour 3
- Uses of Flour in Food Production 4
- Cooking of Flour (Starch) 5

#### **REFERENCE:**

1. Bread and bread machine-christine ingram.p.no:288
2. Food production operation-parvinder s.bali-p.no;326
3. Food production operation-parvinder s.bali-p.no;328
4. Professional chef level 2-hunter,tinton,carey,Walpole-p.no:438
5. Bread and bread machine-christine ingram.p.no:114

### **Module 3 : RAISING AGENTS: (16 Hours)**

- Introduction Raising Agents 1
- Classification of Raising Agents 2
- Role of Raising Agents & Actions and Reactions 3

#### **REFERENCE:**

1. Food production operation-parvinder s.bali-p.no;330
2. Food production operation-parvinder s.bali-p.no;331
3. . Professional chef level 2-hunter,tinton,carey,Walpole-p.no:440

### **Module 4 : SUGAR: (18 Hours)**

- Sugar 1
- Importance of Sugar 2
- Types of Sugar 3
- Cooking of Sugar 4

#### **REFERENCE:**

1. Professional chef level 2-hunter,tinton,carey,Walpole-p.no:474
- 2,3,4. Bread and bread machine-christine ingram.p.no:297

### **Module 5 :PASTRY : (20 Hours)**

- Short crust, Laminated, Choux, Hot water/Rough puff 1
- Recipes and methods of preparation & Differences 2
- Uses of each pastry 3
- Care to be taken while preparing pastry 4
- Role of each ingredient 5
- Temperature of baking pastry 6

### **REFERENCE :**

- 1.Theory of cookery-Krishna arora-p.no:232
2. Theory of cookery-Krishna arora-p.no:233-236
3. Theory of cookery-Krishna arora-p.no:235
4. Theory of cookery-Krishna arora-p.no:235
5. Theory of cookery-Krishna arora-p.no:234-237
- 6.Pastry cook catherine Atkinson p.no:8-9

# NUTRITION & FOOD SCIENCE

**Complementary - THEORY**

**90- hours**

**Credit- 4**

## Module -1 Basic Aspects & Balanced Diet (12 Hours)

- Definition of the terms Health, Nutrition & Nutrition-1
- Importance of Food-(Physiological, Psychological & Social function of food) in maintaining good health-2
- Classification of Nutrients-3
- Definition of Balanced Diet-4
- Importance of balanced diet-5
- RDA for various nutrients- age, gender, physiological state-6

### Reference Books:

- Food science by Sumati.r.Mudambi,Shalini.M.Rao,M.V.Rajagopal (Page:1,2)-1
- Food science by B.Sree Lakshmi (Page:1,2)-2
- Text book of Food & Nutrition by Annie Fredrick (Page:1 to 9)-3
- Food and Nutrition by Dr.M.Swaminathan (Page:16)-4
- A text book of foods, nutrition and dietetics by M.Raheena Begum (Page:183 to 187)-5
- Food & Nutrition by Dr.M.Swaminathan (Page:508 to 522)-6

## Module -2 Energy & Different Nutrients(20 Hours)

- Definition of Energy & units of its measurement-1
- Factors affecting energy requirement-2
- Concept of BMR, SDA, Thermodynamic action of food-3
- Dietary sources of energy-4
- Concept of energy balance & the health hazards associated with underweight , overweight  
Micro Nutrients-5
- Carbohydrates-6
- Lipids-7
- Proteins-8  
Macro Nutrient-9
- Vitamins-10
- Minerals-11

### Reference Books:

- Food Science by Norman.N.Potter,Joseoh.H.Hotchkiss (Page:46 to 49)-1
- Nutrition for culinary arts by Nancy Berkoff (Page:208 to 219)-2
- Advanced text book on Food & Nutrition by Dr.M.Swaminathan,Vol-I (Page:106 to 119)-3
- Text book of Food & Nutrition by Annie Fredrick (Page 196,204)-4
- Nutrition for the culinary arts by Nancy Berkoff (Page209,210,219 to228,23,24 )-5
- A text book of foods, nutrition and dietetics by M.Raheena Begum (Page:7 to 17)-6
- A text book of foods, nutrition and dietetics by M.Raheena Begum (Page:29 to 38)-7
- A text book of foods, nutrition and dietetics by M.Raheena Begum (Page:18 to 28)-8
- Text book of Food & Nutrition by Annie Fredrick (Page:40)-8
- A text book of foods, nutrition and dietetics by M.Raheena Begum (Page:46 to 71)-9
- A text book of foods, nutrition and dietetics by M.Raheena Begum (Page:72 to 88)-10

## **Module -3 Menu Planning & Therapeutic Nutrition (18 Hours)**

### Menu Planning

- Planning of nutritionally balanced meals based upon the three food group system-1
- Factors affecting meal planning-2
- Critical evaluation of meals served at Institutes/ Hotels based on the principle of meal planning-3
- Calculation of nutritive value of dishes/ meals-4

### Requirement of balanced nutrition in

- Obesity-5
- Diabetes-6
- High Blood Pressure-6
- Osteoporosis-7

### **Reference Books:**

A text book of foods, nutrition & Dietetics by M.Raheena Begum (Page:173 to 176)-1

Applied Nutrition 3<sup>rd</sup> edition by R.Rajalakshmi-(Page 121)-2

Handbook of food and nutrition by Dr.M.Swaminathan(Page:162 to 169)Handbook of food and Nutrition by Dr.M.Swaminathan (Page: 237)-3

Handbook of food and Nutrition by Dr.M.Swaminathan (Page: 203)-4

Handbook of food and nutrition by Dr.Swaminathan (Page: 253,254)-5

Handbook of Food and Nutrition by Dr.Swaminathan (Page: 262,264,265,268)-6

Handbook of food and Nutrition by Dr.Swaminathan (Page: 88,89,90)-7

## **Module -4 Principles of Food Science (20 Hours)**

### Definition and scope of food science-1

- Carbohydrates-2
- Different Fats & Oils-3
- Proteins-4

### Inter-relationship with food chemistry, food microbiology and food processing

- Process of food processing-5
- Evaluation of Food-6
- Emulsions-7
- Colloids-8
- Flavors-9
- Browning-10

### Reference Books:

Food science by Sumathi.R.Mudambi,Shalini.M.Rao,M.V.Rajagopal (Page: 1 to 4)-1

Food science by Sumathi.R.Mudambi,Shalini.M.Rao,M.V.Rajagopal (Page:19 to 21)-2

Food science by Sumathi.R.Mudambi,Shalini.M.Rao,M.V.Rajagopal (Page:129 to140)-3

Food science by Sumathi.R.Mudambi,Shalini.M.Rao,M.V.Rajagopal (Page:21 to25)-4

Food science by Sumathi.R.Mudambi,Shalini.M.Rao,M.V.Rajagopal (Page:51 to61)-5

Food microbiology by William.c.Frazier,Dennis.c.Westhoff (Page: 69 to 80)-6

Food facts and principles,second edition by N.Shakuntala manay,M.shadaksharaswamy (Page:147 to 149)-7

Food facts and principles,second edition by N.Shakuntala manay,M.shadaksharaswamy (Page:145 to 146)-8

Food facts and principles,second edition by N.Shakuntala manay,M.shadaksharaswamy (Page:103 to115)-9

**Unit 5 : Menu Planning (20 Hours)**

- Planning of nutritionally balanced meals based upon the three food group system-1
- Factors affecting meal planning-2
- Critical evaluation of few meals served at the Institutes/Hotels-3
- Based on the principle of meal planning-4
- Calculation of nutritive value of dishes/meals-5
- Balanced Diet-6
- Definition, Importance of balanced diet-7
- RDA for various nutrients – age, gender, physiological state-8

Reference books:

Handbook of food and nutrition by Dr.M.Swaminathan(Page:162 to 169)-1

Handbook of food and nutrition by Dr.M.Swaminathan(Page:170 to 192)-2

Handbook of food and nutrition by Dr.M.Swaminathan(Page:162 to 169)-3

Applied Nutrition,Third edition by R.Rajalakshmi(Page122,123)-4

Handbook of food and nutrition by Dr.Swaminathan(Page:237)-5

Handbook of food and nutrition by Dr.Swaminathan(Page:162-169))-6

Food Science and Nutrition,Students edition Dr.M.Swaminathan

Handbook of food and nutrition by Dr.Swaminathan(Page:155)-8

# **BAR & BEVERAGE OPERATIONS**

**Core -THEORY**

**90- hours**

**Credit- 4**

## **UNIT-1 Introduction to Beverages (10 Hours)**

- Classifications -1
- Tea/ Coffee-2
- Still/ aerated drinks-3

### **REFERENCE :**

1,2,3-Food and beverage service training manual by Sudhir Andrews(122-123)

## **UNIT -2 Alcoholic Beverages (24 Hours)**

- Alcoholic beverages - meaning, classification-1
- Beer- manufacturing processes, types, size of beer containers-2
- Spirit production method-3
- Whisky: production of malt and grain whisky, styles of whisky-4
- Brandy- types, production & styles of cognac, Armagnac-5
- Rum, gin, vodka - production & styles-6

### **REFERENCE :**

- 1- Food and beverage service training manual by Sudhir Andrews(87)
- 2- Food and beverage service by Vijay Dhawan(246-250)
- 3- Food and beverage service by Vijay Dhawan(251-255)
- 4- Food and beverage service by Vijay Dhawan(251-255 &257)
- 5- Food and beverage service by Vijay Dhawan(260)
- 6- Food and beverage service by Vijay Dhawan(261-263)

## **UNIT- 3 Wines (20 Hours)**

- Wines - classification based on colour, content and taste-1
- Name of grape varieties used in wine production-2
- Wine production: table wine production (red, white, rose)-3.
- Sparkling wine production.-4
- Aromatized & herbal wines - meaning, production-5
- Factors influencing the quality of wine-6

### **REFERENCE :**

- 1,3,4,5,6-Food and beverage service training manual by Sudhir Andrews(88-100)
- 2-Food and beverage service by Vijay Dhawan(211-215)

## **UNIT - 4 Wine Regions and Food Harmony (18 Hours)**

- Wines – France, Italy, Spain, Portugal, Indian & Australian. Categories, Regions, there Important Wines and qualities.-1
- Food &Wine Harmony-2
- Wine glasses and equipment-3

- Storage and service of wine.-4

**REFERENCE :**

- 1-Food and beverage service by Vijay Dhawan (211-221)
- 2-Food and beverage service by Vijay Dhawan(242)
- 3,4-Food and beverage service by Vijay Dhawan(234-241)

**UNIT - 5 Other Alcoholic Beverages (18 Hours)**

- Liqueurs: Meaning, colour, flavour& country of origin-1
- Tequila&other spirits: production & styles.-2
- Vermouth: meaning, types, production & styles-3.
- Cider & Sherry: Production & styles.-4
- Aperitifs & digestives-meaning of calvados, apple jack.-5

**REFERENCE :**

- 1-Food and beverage service by Vijay Dhawan(265-268)
- 2-Food and beverage service training Manuel by Sudhir Andrews(115)
- 3-Food and beverage service by dennis lillicrap and cousins(145)
- 4- Food and beverage service by dennis lillicrap and cousins(169-170)
- 5- Food and beverage service by dennis lillicrap and cousins(159-165)
- 6- Food and beverage service by dennis lillicrap and cousins(249-251)

# SEMESTER 4

## QUANTITY FOOD PRODUCTION

**Core -THEORY**

**90 -hours**

**Credit- 4**

### **Module 1 :Production Planning (18 Hours)**

- Principles of planning for quantity food production with regard to 1
- Space allocation ,Equipment selection ,Staffing 2
- **INDENTING 3**
  - Principles of Indenting for volume feeding 4
  - Portion sizes of various items for different types of volume feeding 5
  - Modifying recipes for indenting for large scale catering 6
- Practical difficulties while indenting for volume feeding 7

#### **REFERENCE BOOKS**

- 1.Theory of catering – ceserani –p.no: 204
2. Theory of catering – ceserani –p.no: 206-214
3. Theory of catering – ceserani –p.no: 355-360
4. Theory of catering – ceserani –p.no: 357
5. Theory of catering – ceserani –p.no: 349-351
6. Theory of catering – ceserani –p.no: 356
7. Theory of catering – ceserani –p.no: 360

### **Module 2 : Menu Planning ( 18 Hours)**

- Basic principles of Menu planning 1
- Points to consider in menu planning for various volume feeding outlets such as Industrial, Institutional, Mobile Catering Units 2
- Planning menus for 3
- School/college students-Industrial workers-Hospitals 3
- Outdoor parties-Theme dinners 4
- Transport facilities, Cruise lines, Airlines, Railway 5

#### **REFERENCE BOOKS**

- 1.Theory of cookery – Krishna arora-p.no:242
2. Theory of cookery – Krishna arora-p.no:245-251
3. Theory of catering – ceserani –p.no: 319
4. Theory of catering – ceserani –p.no: 332-334
5. Theory of catering – ceserani –p.no: 25-32

### **Module 3 : Quantity Food Production Equipment (18 Hours)**

- Equipment required for mass/volume feeding 1
- Heat and cold generating equipment 2
- Care and maintenance of this equipment 3
- Modern developments in equipment manufacture 4

### **REFERENCE BOOKS**

- 1.Theory of catering – ceserani –p.no: 228-241
2. Theory of catering – ceserani –p.no: 237
3. Theory of cookery – Krishna arora-p.no:285-292
4. Theory of catering – ceserani –p.no: 250

### **Module 4 : Quantity Purchase & Storage (14 Hours)**

- Introduction-Purchasing & Purchasing system (Purchase Cycle) 1
- Standard Purchase specifications 2
- Purchasing Techniques, selection of Suppliers & Storage 3

### **REFERENCE BOOKS**

- 1,Theory of catering – ceserani –p.no: 344-346
2. Theory of catering – ceserani –p.no: 353
3. Theory of catering – ceserani –p.no: 347-348

### **Module 5 : Regional Indian Cuisine (22 Hours)**

- Introduction - Regional Indian Cuisine ,Heritage of Indian Cuisine 1
- Factors that affect eating habits in different parts of the country 2
- Cuisine
- Geographic location & Historical background 3
- Seasonal availability & Staple diets 4
- Specialty cuisine for festivals and special occasions 5
  
- **STATES 6**
  - Andhra Pradesh, Bengal, Goa, Gujarat, Karnataka, Kashmir, Kerala, Madhya Pradesh, Maharashtra, North Eastern States, Punjab, Rajasthan, Tamil Nadu and Uttar Pradesh/Uttaranchal 6
  
- **COMMUNITIES 7**
  - Parsee, Chettinad, Hyderabad, Lucknow, Avadhi, Malbari/Syrian Christian and Bohri 7
  - Indian Breads, Indian Sweets, Indian Snacks 8

### **REFERENCE BOOKS**

- 1.Food production operation-parvinder s.bali-p.no:439-441
2. Food production operation-parvinder s.bali-p.no:443
3. Food production operation-parvinder s.bali-p.no:443-445
- 4.Modern cookery –thangam e.phillip –p.no:130-131
5. . Theory of catering – ceserani –p.no: 54-55
6. Theory of cookery – Krishna arora-p.no:13-18
7. Theory of cookery – Krishna arora-p.no:14-17
- 8.Indian cook book –manisha kanani-p.no: 29

**Complementary - THEORY**

**72 hours**

**Credit- 3**

**Module 1: Training (15 Hours)**

**References:**

- Concept and rationale <sup>1</sup>
- Training process of stake holders in training programme <sup>2</sup>
- Organization and management of training function <sup>3</sup>
- Training needs assessment <sup>4</sup>
- Organization analysis <sup>5</sup>
- Operational analysis <sup>6</sup>
- Person analysis <sup>7</sup>
- Competency mapping <sup>8</sup>

**References:**

1. R. K Sahu, *Training for Development*, Excel Books, New Delhi, 2005, pp. 1-13
2. *Ibid.*, pp. 29-41
3. [www.ddegjust.ac.in/mba/obh-412](http://www.ddegjust.ac.in/mba/obh-412)
4. Blanchard P Nick, James W Thacker, *Effective Training: Systems, Strategies & Practices*, Third Edition, Dorling Kindersley Publishing Inc, Noida, 2007, pp. 101-143
5. *Ibid.*, pp. 108-112
6. *Ibid.*, pp. 113-120
7. *Ibid.*, pp. 125-130
8. *Ibid.*, pp. 121-124

**Module 2 : Designing The Training Programme (15 Hours)**

- Process of learning in training programme <sup>1</sup>
- Attributed and factors influencing learning process: Learning Styles <sup>2</sup>
- Training climate and pedagogy <sup>3</sup>
- Developing training modules <sup>4</sup>
- Training aids <sup>5</sup>

**References:**

1. R. K Sahu, *op.cit.*, pp. 50-61
2. Raphael R Kavanaugh, Jack D. Ninemeier, *Supervision in the Hospitality Industry*, Third Edition, Educational Institute of the American Hotel & Lodging Association, Michigan, 2001, pp. 110-112
3. [www.ddegjust.ac.in/mba/obh-412](http://www.ddegjust.ac.in/mba/obh-412)
4. Debra F Cannon, Catherine M Gustafson, *Training and Development for the Hospitality Industry*, Educational Institute of the American Hotel & Lodging Association, Michigan, 2002, pp. 146-150
5. *Ibid.*, pp. 181-188

**Module 3 : Training Methods and Techniques (14 Hours)**

- Role playing <sup>1</sup>
- Business games <sup>2</sup>
- In basket exercise <sup>3</sup>
- Laboratory training <sup>4</sup>
- Seminars <sup>5</sup>
- Programmed instruction <sup>6</sup>
- Brain storming <sup>7</sup>
- Mind mapping <sup>8</sup>

- Creative problem solving <sup>11</sup>

**References:**

1. P. Subbo Rao, *Essentials of Human Resource Management and Industrial relations*, Fifth Revised Edition, Himalaya Publishing House, Mumbai, 2012, pp. 255
2. *Ibid.*, p. 256
3. *Ibid.*
4. *Ibid.*, p. 257
5. P.Subbo Rao, *op.cit.*, pp. 254-255
6. *Ibid.*, p.257
7. R.K Sahu, *op.cit.*, pp. 248-255
8. V S P Rao, *Human Resource Management*, Second edition, Excel Books, New Delhi, 2008, p. 227
9. R.K Sahu, *op.cit.*, pp. 258-261
10. Debra F Cannon, *op.cit.*, pp. 348-349
11. P.Subbo Rao, *op.cit.*, p. 254

**Module 4 : Evaluation of Training (14 Hours)**

- Need for evaluation <sup>1</sup>
- Principles of evaluation <sup>2</sup>
- Criteria and approaches <sup>3</sup>
- ROI in training <sup>4</sup>
- Process of calculating ROI in training <sup>5</sup>

**References:**

1. K. Aswathappa, *Human Resource and Personnel Management*, Third Edition, Tata McGraw-Hill Publishing Company Ltd, New Delhi, 2004, p.192
2. *Ibid.*,
3. *Ibid.*,
4. Debra F Cannon, *op.cit.*, pp. 249-
5. *Ibid.*, p.74

**Module 5 : Emerging Trends in Training and Development (14 Hours)**

- New perspectives on training <sup>1</sup>
- Cross culture training <sup>2</sup>
- E – learning <sup>3</sup>
- Knowledge Management <sup>4</sup>

**References:**

1. K Aswathappa, Sadhna Dash, *International Human Resource Management*, Tata McGraw-Hill Publishing Company Ltd, New Delhi, 2008, pp. 184-186
2. P Subbo Rao, *op.cit.*, pp.616-618
3. Debra F Cannon, *op.cit.*, p. 424
4. P.Subbo Rao, *op.cit.*, pp. 642-645

## **BAKERY & CONFECTIONERY-2**

**Core -THEORY**

**90- hours**

**Credit- 4**

### **Module 1 PASTRY CREAMS(18 Hours)**

- Basic pastry creams, Uses in confectionery 1
- Preparation and care in production 2

#### **REFERENCE :**

- 1.Food production operation-parvinder s.bali-p.no;403
2. Food production operation-parvinder s.bali-p.no;412

### **Module 2 CHOCOLATES: (18 Hours)**

- History & Sources , Manufacture & Processing of Chocolate 1
- Types of chocolate ,Tempering of chocolate 2
- Cocoa butter, white chocolate and its applications 3

#### **REFERENCE :**

- 1.The ultimate encyclopedia chocolate-chritine mcfadden-p.no:8-34
2. The ultimate encyclopedia chocolate-chritine mcfadden-p.no:37-40
3. The ultimate encyclopedia chocolate-chritine mcfadden-p.no:39

### **Module 3 TOPPINGS:(18 Hours)**

- Varieties of icings ,Using of Icings 1
- Difference between icings & Toppings & Recipes 2

#### **REFERENCE :**

- 1.Professional chef level 2-hunter,tinton,carey,Walpole-p.no:562-566
- 2.The arts and science of culinary preparation –jerald w. Chesser –p.no:535

### **Module 4 FROZEN DESSERTS: (18 Hours)**

- Frozen Desserts 1
  - Types and classification of Frozen desserts 2
  - Ice-creams – Definitions , Methods of preparation 3
  - Additives and preservatives used in Ice-cream manufacture 4

#### **REFERENCE :**

1. The arts and science of culinary preparation –jerald w. Chesser –p.no:553
2. The arts and science of culinary preparation –jerald w. Chesser –p.no:553-555
- 3.Ice cream book –joanna farrow –p.no:20-23
4. Ice cream book –joanna farrow –p.no:216

### **Unit 5 : MERINGUES(18 Hours)**

- Meringues 1
  - Making of Meringues , Factors Affecting the stability 2
  - Cooking of Meringues, Types of Meringues, Uses of Meringues 3

#### **REFERENCE :**

1. Professional chef level 2-hunter,tinton,carey,Walpole-p.no:542
2. Professional chef level 2-hunter,tinton,carey,Walpole-p.no:542-43
3. Professional chef level 2-hunter,tinton,carey,Walpole-p.no:549-560

## **QUANTITY FOOD PRODUCTION**

**Core - Practical**

**72- hours**

**Credit- 3**

### **Topics Covered:**

- 12 Regional Menus from the Following states
- Andhra Pradesh, Bengal, Goa, Gujarat, Karnataka, Kashmir, Kerala,
- Madhya Pradesh, Maharashtra, North Eastern States, Punjab, Rajasthan,
- Tamil Nadu and Uttar Pradesh/Uttaranchal
- Preparation of Basic Masalas (Dry Masalas & wet Masalas)
- Making the students familiar with Different thickening agents used in
- Different Regional cuisines.

### **REFERENCE BOOKS**

- Practical Cookery -Victor Ceserani & Ronald Kinton, ELBS
- Theory of Catering- Victor Ceserani & Ronald Kinton, ELBS
- Theory of Cooking- Mrs. K. Arora, Franck Brothers
- Modern Cookery for Teaching & Trade Vol I & II - MsThangam Philip, Orient Longman.
- The Professional Chef ( 4th Edition)- Le Rol A. Polsom
- The book of Ingredients- Jane Grigson
- Success in Principles of catering - Michael Colleer & Colin Saussams

## **HOUSEKEEPING OPERATIONS**

**Core - Practical**

**54 hours**

**Credit- 3**

### **Topics Covered:**

- Room Cleaning
- Bedmaking
- Metal polishing
- Glass Cleaning
- Identification of stains and Stain Removal
- Public area cleaning
- Identification of laundry equipments
- Laundry visit

### **REFERENCE BOOKS**

- Professionals Housekeeper – Georgina Tucker Schneider, Mary Scoviak
- Professional Management of H.K. Operations – Matt. A. Casado (Wiley)
- Fibers & Fabrics – Brenda Piper
- Housekeeping Operations – Robert Martin
- Housekeeping Training Manual - Sudhir Andrews
- Hotel, Hostel & Hospital Housekeeping – Branson & Lanox
- Housekeeping operations- Raghubalan

## **BAKERY & CONFECTIONERY – I**

**Core - Practical**

**72 hours**

**Credit- 4**

### **Topics to be Covered:**

- Bakery & Patisserie- Bread making, Preparation of Simple Enriched Bread Recipes(Bread Loaf, Bread Rolls, French Bread), Preparation of Simple Cake Recipes & Sponge(Genoise, fatless, Swiss Roll, Fruit cake, Rich cake & Madeira
- Pastry-Preparation of Dishes using variety of Pastry , Short Crust Jam, Tart, Turn over, Laminated- Palimers, Khara Biscuits, Danish, Cream Horns, Choux Paste, Éclairs & Profitrols.
- Simple cookies-Preparation Of Simple cookies like Golden Goodies, Swiss Tart, Chocolate chick cookies Chocolate Fingers.

### **REFERENCE BOOKS**

- Professional Baking – Wayne Gisslen
- Basic Baking – S C Dubey
- A Professional Text to Bakery & Confectionary – John Kingslee
- Sandy’s Book & Bakery – Vermont & Rochster

# SEMESTER 5

## ADVANCED CULINARY MANAGEMENT

**Core -THEORY**

**72 hours**

**Credit- 3**

**Module 1 Culinary Math and recipes (15 Hours)**

- Basic calculations, Ratios, decimals & percents 1
- Calculating food cost 2
- Calculating food cost percentage. 3
- A.P.Q (as purchased quantity) 4
- E.P.C (edible portion cost) 5
- R.C.F (recipe conversion factor) 6
- Recipe cost, standardized recipe 7
- Yield percentage 8

**REFERENCE :**

:

1. Hotel Account, Financial and F&B Management, Rakesh Puri, p.no-439-454
2. Hotel Account, Financial and F&B Management, Rakesh Puri, p.no-449-454
3. Theory of Catering, Victor Cessarani, p.no:355-358
4. Hotel Account, Financial and F&B Management, Rakesh Puri, p.no-485-486
5. . Hotel Account, Financial and F&B Management, Rakesh Puri, p.no-512
6. . Hotel Account, Financial and F&B Management, Rakesh Puri, p.no-511-512
7. Theory of Catering, Victor Cessarani, p.no:355
8. Hotel Account, Financial and F&B Management, Rakesh Puri, p.no-469-470

**Module 2 Garde- manger & Charcutiere (16 Hours)**

- Definition & terms 1
- Cold sauces, salads.2
- Gelatin , aspic jelly & glace 3
- Forced meat and mousse 4
- Pate, terrines, galantine 5
- Sandwiches, hors d'oeuvres 6
- Production, classification & processing of: Sausages, forcemeats.7
- Marinades, cures, brines.8
- Knowledge of cold meat platter 9
- Types & uses of chateaufroid 10
- Ham, Bacon & Gammon: Differences, processing and use. 11

**REFERENCE :**

1. Theory of Cookery, Krishna Arora, p.no:270
2. The Art & Science of Culinary Preparation, Jerald.W.Chesser, p.no:327-337
3. The Art & Science of Culinary Preparation, Jerald.W.Chesser, p.no:363-384
4. .The Art & Science of Culinary Preparation, Jerald.W.Chesser, p.no:385-398
5. .The Art & Science of Culinary Preparation, Jerald.W.Chesser, p.no:399-410
6. .The Art & Science of Culinary Preparation, Jerald.W.Chesser, p.no:411-420
7. .The Art & Science of Culinary Preparation, Jerald.W.Chesser, p.no:433-445
8. The Larder Chef, M.J.Leto, W.K.H.Bode, p.no:210-219
9. The Larder Chef, M.J.Leto, W.K.H.Bode, p.no:240-246
10. The Larder Chef, M.J.Leto, W.K.H.Bode, p.no:220-224
- 11 The Larder Chef, M.J.Leto, W.K.H.Bode, p.no:167-173

### **Module 3 Designing Kitchen (12 Hours)**

- Concepts & Theme development 1
- Kitchen planning as per the theme 2
- Menu planning as per the theme with the equipments required. 3
- Manpower, work flow and materials flow 4

#### **REFERENCE :**

1. .Theory of Catering,Victor Cessarani,p.no:205-206
2. .Theory of Catering,Victor Cessarani,p.no:207-211
3. .Theory of Catering,Victor Cessarani,p.no:214-215
4. .Theory of Catering,Victor Cessarani,p.no:212

### **Module 4 Material & Storing(14 Hours)**

- Concepts of storing materials. 1
- Required temperatures for storing 2
- Equipment for checks & maintenance of temperatures 3
- Records maintained for storage temperatures 4
- Why thawing & freezing is done? 5

#### **REFERENCE :**

1. .Theory of Catering,Victor Cessarani,p.no:363-364
2. .Theory of Catering,Victor Cessarani,p.no:363-367
3. .Theory of Catering,Victor Cessarani,p.no:368-372
4. .Theory of Catering,Victor Cessarani,p.no:373-377
5. .The Art &Science of Culinary Preparation,Jerald.W.Chesser,p.no:34

### **Module 5 Kitchen Stewarding & Scullery(15 Hours)**

- Kitchen hygiene & sanitation 1
- Different types of detergents & chemicals used 2
- Upkeep of kitchen equipments& the operations back area 3
- Daily, periodic & annual maintenance 4

#### **REFERENCE :**

1. Theory of Catering,Victor Cessarani,p.no:516-535
2. Theory of Catering,Victor Cessarani,p.no:520-538
3. Theory of Catering,Victor Cessarani,p.no:528-550
4. Theory of Catering,Victor Cessarani,p.no:540-550

# **FOOD & BEVERAGE OPERATIONS & MANAGEMENT**

## **Core - THEORY**

**54- hours**

### **Credit- 2**

#### **Module1 : Planning & Operating Various Outlets (9 Hours)**

- Physical Layout of functional and ancillary area.-1
- Objective of a good Layout-2
- Steps in planning-3
- Factors to be considered while planning.-4
- Calculating space requirement-5
- Menu Planning-6
- Constraints of menu planning-7
- Selecting and planning-8
- Selecting and planning of heavy duty and light equipment.-9
- Requirement of quantities of of equipment required crockery, glassware, cutlery & steel & silver.-10
- Planning decor, furnishing fixture etc.-11

#### **REFERENCE :**

1,2,3,4,5,6,7,8,9,10,11-Food and beverage management by bernad davis,Andrew lockwood and sally stone(102-119)

#### **Module 2 : Function Catering (18 Hours)**

- Banquets-1
- History-2
- Types of function – Formal and Informal Banquets ( Various types of events)-3
- Function service staff and responsibility-4
- Booking procedure-5
- Banquet Menu & wines.-6
- Space area requirement-7
- Table plane /arrangement-8
- Mise-en-place-9
- Type of service-10
- Types of buffets-11
- Sequence of food-12
- Wedding Reception& Wedding Breakfast-13
- Toast & Toast procedure.-14

#### **REFERENCE :**

1,2,3,4,5,6,7,8,9,10,11,12,13,14-food and beverage service by Vijay Dhawan(307-338)

#### **Module 3 :Gueridon Service (5 Hours)**

- History of gueridon-1
- Definition-2
- General consideration of operation.-3
- Advantage & Disadvantage-4

- Types of trolley-5
- Gueridon equipment-6
- Gueridon ingredients-7

**REFERENCE :**

1,2,3,4,5,6,7-food and beverage service by dennis lillicrap and cousins(297-310)

**Module – 4 F&B Management (12 Hours)**

- Introduction-1
- Objectives of F&B Management-2
- Constraints to F&B Management.-3
  - **Menu Management**
- Types of Menu,-4
- Menu Planning Considerations & Constraints-5
- Menu Costing and Pricing-6
- Menu Merchandising-7
- Menu Engineering,-8
- Menu Fatigue-9
- Menu as a In-House Marketing Tool.-10

**REFERENCE :**

- 1- Food and beverage management by bernad davis,Andrew lockwood and sally stone(10)
- 2- Food and beverage management by bernad davis,Andrew lockwood and sally stone(13)
- 3- Food and beverage management by bernad davis,Andrew lockwood and sally stone(21)
- 4- Food and beverage management by bernad davis,Andrew lockwood and sally stone(80)
- 5- Food and beverage management by bernad davis,Andrew lockwood and sally stone(78)
- 6- Food and beverage management by bernad davis,Andrew lockwood and sally stone(29)
- 7- Food and beverage management by bernad davis,Andrew lockwood and sally stone(89)
- 8- Hotel Account,financial and f&b management by rakesh puri-(612-614)
- 9- Food and beverage management by bernad davis,Andrew lockwood and sally stone(78-83)
- 10- Hotel Account,financial and f&b management by rakesh puri(608)

**Module -5– Beverage Management (10 Hours)**

- Beverage Management-Bar, Dispense bar, cellars etc.-1
- Introduction-2
- Planning of bar.-3
- Types of bar-4
- Target Clientele-5
- Beverage control procedure.-6
- Records maintained-7
- Licenses required.-8

**F&B Control -**

- Food&BeverageControlling-8
- Costing,checklist,forms&formats,Revenuecontrol-9
- Manual&machinesystems -10

**REFERENCE :**

1,2-food and beverage service by Vijay dhawan-(201-203)

3,4,5,6,7,8- food and beverage management by bernad davis, andrew lockwood and sally stone(208-215)

9,10 - Food and beverage management by bernad davis,Andrew lockwood and sally stone – 217 - 22

## CULINARY OPERATIONS

Open - THEORY

72- hours

Credits- 3

### **Module- 1 ( 14 Hours)**

- Introduce the historical progressing leading to modern cookery.
  - History of cooking.-1
  - Aims and objectives.-2
  - Cooking-art or science.-3

#### **REFERENCE :**

- 1) Theory of cookery- Krishna arora (page no:1,4-19)
- 2) Modern cookery vol 1- Thangam. E. Philip. (page no: 3)
- 3) The Book of Health Edited by Sir Malcolm Alexander Morris(page no: 150)

### **Module- 2 ( 14 Hours)**

- To impart knowledge about different kitchen equipments.
  - Heavy and light equipments.-1
  - Utensils and knives.-2
  - Care and maintenance.-3
  - Uses and safety precautions.-4

#### **REFERENCE :**

- 1) Theory of catering- David Foskett (page no: 228-250)
- 2) Theory of cookery- Krishna Arora( page no:296-300)
- 3) Theory of cookery- Krishna Arora( page no: 282-290)
- 4) Theory of cookery- Krishna Arora( page no: 290-292)

### **Module- 3 (14 Hours)**

- Knowledge of various culinary terms.
  - Level of skills, attitude, behavior and personal hygiene.-1
  - Western and culinary terms.-2
  - Personal grooming, hygiene and uniform.-3
  - Do's and don'ts while working in the kitchen.-4

#### **REFERENCE :**

- 1) Theory of cookery by Krishna arora(2)
- 2) Theory of cookery by Krishna arora(302-316) & modern cookery vol-1- Thangam E Philip(page no: 156-170)
- 3) Theory of cookery - David Foskett( page no: 510-516)
- 4) Theory of cookery-Krishna arora(page no: 292)

## **Module -4 ( 15 Hours)**

- Functions of food and beverage production department.
  - Organization structure.-1
  - Layout .-2
  - Duties and responsibilities of each staff.-3
  - Inter-departmental relationship.-4
  
- **REFERENCE :**
  - 1) Theory of cookery- Krishna arora(page no: 272&273)
  - 2) Theory of catering- David Foskett(page no: 208)
  - 3) Theory of cookery- Krishna Arora(page no: 274-277)
  - 4) Food and beverage service by Vijay Dhawan(79)

## **Module-5 (15 Hours)**

- **Role of ingredients in food production.**
  - Foundation ingredients and their role in food production.-1
  - Composition of different ingredients.-2
  - The action of heat on fat, carbohydrates, protein, vitamins and minerals.-3
  - Classification of cooking factors.-4

## **REFERENCE :**

- 1) Modern cookery vol-1 – Thangam E Philip (page no: 4)
- 2) Modern cookery vol-1 – Thangam E Philip (page no: 4)
- 3) Modern cookery vol-1 – Thangam E Philip (page no: 4-6)
- 4) Theory of cookery- Krishna Arora(page no: 55-74)

**HOTEL & CATERING INDUSTRY OPERATIONS**  
**Open - THEORY**

**72- hours**

**Credits- 3**

**Module- 1 (14 Hours)**

**INTRODUCTION TO TOURISM, HOSPITALITY & HOTEL INDUSTRY**

- Importance of Tourism Industry 1
- Origin of Hotel Industry 2
- Growth of Hotel Industry in India 3
- Brief introduction to hotel core areas 4

**REFERENCE**

- 1.RAKESH PURI F.O.MGT P.NO:25
- 2.SUDHIR ANDREWS P.NO;/3
3. F&B SIMPLIFIED.VARA PRASAD & GOPI KRISHNA P..NO:3
- 4.RAKESH PURI F.O MGT P.NO:247

**Module- 2 (15 Hours)**

**CLASSIFICATION OF HOTELS**

- Depending on Star Category 5
- Location & clientele 6
- Supplementary accommodation 7
- Time shares Properties 8
- Franchise 9
- Contract hotel 10
- Chains 11
- Independent hotels 12

**REFERENCE**

- REF;/5,6, RAKESH PURI F.O MGT P.NO:35,56-59,63-64,63-64,  
7.RAKESH PURI F.O.MGT P.NO:70-73,  
8,9,10,11,12.RAKESH PURI F.O MGT P.NO:67-70

**Module -3 (14 Hours)**

**TYPES OF ROOMS**

- Single ,Double, Twin, Suits 13
- Lanai , Cabana, Pent house , Duplex 14,  
Adjacent room, Inter connected room 15  
Hollywood Room. 16

**REFERENCE**

- 13..RAKESH PURI F.O.MGT P//.NO:77-78,79
- 14.RAKESH PURI F.O.MGT P.NO:78,79,80,
- 15.RAKESH PURI F.O.MGT P.NO:78,79,
- 16.RAKESH PURI F.O.MGT P.NO:78

## **Module- 4 (14 Hours)**

### **INTRODUCTION TO CATERING INDUSTRY**

- Role of Catering establishment in the travel/tourism industry 17
- Classification of Commercial, Residential/Non-residential 18
- Welfare Catering - Industrial/Institutional/Transport such as air, road, rail, sea, etc. 19
- Structure of the catering industry - a brief description of each 20

#### **REFERENCE**

17.sasmitasrinibas.blogspot.com

18. F&B SIMPLIFIED VARA PRASAD & GOPI KRISHNA P.NO:6-11,15-22

19. F&B SERVICE 7<sup>TH</sup> EDITION .DENNIS LILLICRAP P.NO:6,7,8

20.www..slideshare.net

## **Module- 5 (15 Hours)**

### **FOOD SERVICE AREA & STAFF ORGANISATION**

- Specialty Restaurants , Coffee Shop, Cafeteria, Fast Food , Grill Room  
Banquets & Bar 21
- Vending Machines 22
- Discotheque 23
- Organization of F&B department of hotel 24
  - . Inter-departmental relationships
- (Within F&B and other department) 25

#### **REFERENCE**

21. F&B SIMPLIFIED VARA PRASAD & GOPI KRISHNA P.NO:16-20

22. F&B SIMPLIFIED VARA PRASAD & GOPI KRISHNA P.NO:75-77

23. F&B SIMPLIFIED VARA PRASAD & GOPI KRISHNA P.NO:17-18

24. F&B SIMPLIFIED VARA PRASAD & GOPI KRISHNA P.NO:29-30

25. F&B SIMPLIFIED VARA PRASAD & GOPI KRISHNA P.NO:23-27

## **CHOICE BASED COURSE ( ANY ONE )**

- I. Advanced Garde Manger & Culinary Arts
- II. Industrial, Hospital, and Outdoor Catering Management
- III. Rooms Division Management

### **ADVANCED GARDE MANGER & CULINARY ARTS**

**Core -THEORY**

**54 -hours**

**Credit- 2**

#### **Module 1 : Larder , Layout & Equipment (10 Hours)**

- Introduction of Larder Work & Equipments used in larder Kitchen 1
- Layout of a typical larder with equipment and various sections 2
- LARDER CONTROL 3
- Co-ordination with other Departments & Yield Testing 4
- DUTIES AND RESPONSIBILITIES OF THE LARDER CHEF 5
- Functions of the Larder ,Hierarchy of Larder Staff 6
- Sections of the Larder & Duties & Responsibilities of Larder Chef 7

References:

1. The Larder Chef, M.J.Leto, W.K.H.Bode, p.no: 1-2
2. The Larder Chef, M.J.Leto, W.K.H.Bode, p.no: 4
3. The Larder Chef, M.J.Leto, W.K.H.Bode, p.no: 2
4. The Larder Chef, M.J.Leto, W.K.H.Bode, p.no: 3
5. Theory of cookery, Krishna Arora, p.no: 270-272
6. Theory of cookery, Krishna Arora, p.no: 270-271
7. The Larder Chef, M.J.Leto, W.K.H.Bode, p.no: 2-5

#### **Module 2 : Charcuterie Sausage (18 Hours)**

- Introduction to Charcuterie 1
- Sausage – Types & Varieties, Casings –Types & Varieties 2
- Fillings – Types & Varieties & Additives & Preservatives 3
- **HAM, BACON & GAMMON 4**
- Cuts of Ham, Bacon & Gammon. 5
- Differences between Ham, Bacon & Gammon 6
- Processing of Ham & Bacon & Green Bacon 7
- **MOUSE & MOUSSELINE 8**
- Types of mousse , Preparation of Mousse ,Preparation of Mousse 9

- Difference between Mousse and Mousseline 10

References:

1. The Art & Science of Culinary Preparation, Jerald.W.Chesser, p.no:433-434
2. The Art & Science of Culinary Preparation, Jerald.W.Chesser, p.no:435-440
3. The Art & Science of Culinary Preparation, Jerald.W.Chesser, p.no:438-440
4. The Art & Science of Culinary Preparation, Jerald.W.Chesser, p.no:441-445
5. The Art & Science of Culinary Preparation, Jerald.W.Chesser, p.no:441-445
6. The Art & Science of Culinary Preparation, Jerald.W.Chesser, p.no:442
7. The Art & Science of Culinary Preparation, Jerald.W.Chesser, p.no:444
8. The Art & Science of Culinary Preparation, Jerald.W.Chesser, p.no:409
9. The Art & Science of Culinary Preparation, Jerald.W.Chesser, p.no:409
10. The Art & Science of Culinary Preparation, Jerald.W.Chesser, p.no:409-410

**Module 3 : Use of Wine and Herbs in Cooking (5 Hours)**

- Ideal uses of wine in cooking 1
- Classification of Herbs & Ideal uses of Herbs in cooking 2

**References:**

1. The Art & Science of Culinary Preparation, Jerald.W.Chesser, p.no:55-57
2. Theory of Catering- Victor Ceserani & Ronald Kinton, p.no:143-145

**Module 4 : Brines, Cures and Marinades (10 Hours)**

- Types of Brines , Preparation of Brines ,Methods of Curing 1
- Types of Marinades ,Uses of Marinades 2
- Difference between Brines, Cures & Marinades 3

**.GALATINES 4**

- Making Of Galatines, Types of Galatines, Ballotines

**• PATES 5**

- Types Of Pates, Pate De Foie Gras, Making Of Pate
- Commercial Pate and Pate Maison
- Truffle-sources, cultivation & Types of Truffles

- Types and uses of chaufroid, forcemeats- classification, Processing, Production 6

References:

1. The Larder Chef, M.J.Leto, W.K.H.Bode, p.no:210-215
  2. The Larder Chef, M.J.Leto, W.K.H.Bode, p.no:215-220
  3. The Larder Chef, M.J.Leto, W.K.H.Bode, p.no:210-220
  4. The Art & Science of Culinary Preparation, Jerald.W.Chesser, p.no:405-408
  5. The Art & Science of Culinary Preparation, Jerald.W.Chesser, p.no:399-405
  6. The Art & Science of Culinary Preparation, Jerald.W.Chesser, p.no:385-389
- The Larder Chef, M.J.Leto, W.K.H.Bode, p.no:220, 174-179

**Module 5 : Material and Storing (11 hours)**

- Concepts of storing Materials, Essential storing Temperatures 1
- Equipment for checking and Maintenance of Temperatures 2
- Thawing-Meaning and need for it 3
- KITCHEN STEWARDING & SCULLERY 4

- Kitchen Hygiene and sanitation, Different types of detergents & chemicals used 5
- Daily, periodic and Annual maintenance of Kitchen equipments and kitchen area6

References:

1. The Larder Chef, M.J. Leto, W.K.H. Bode, p.no:290
2. The Art & Science of Culinary Preparation, Jerald.W. Chesser, p.no:27-36
3. The Art & Science of Culinary Preparation, Jerald.W. Chesser, p.no:34
4. Theory of Catering- Victor Ceserani & Ronald Kinton, p.no:545-547
5. Theory of Catering- Victor Ceserani & Ronald Kinton, p.no:516-538
6. Theory of Catering- Victor Ceserani & Ronald Kinton, p.no:228-250

# **INDUSTRIAL, HOSPITAL & OUTDOOR CATERING MANAGEMENT**

**Core -THEORY**

**54- hours**

**Credit- 2**

**Module -1Introduction to Outdoor, Industrial & Hospital Catering Management (5 Hours)**

**REFERENCE :**

Theory of Catering David Foskett, victor ceserani and Ronald kinton (11,-28)

**Module -2Principles & functions of catering Management (5 Hours)**

**REFERENCE :**

<http://www.newagepublishers.com/samplechapter/000120.pdf>

**Module -3 Tools of Catering Management for the following organizational (18 Hours)**

- Top Management-1
- Middle Management-2
- Line Management-3
- Operational Staff (workers)-4

**REFERENCE :**

1,2,3-food and beverage management by bernad davis, andrew lockwood and sally stone(284) and food and beverage service by dennis lillicrap and cousins(358)

4- food and beverage service by dennis lillicrap and cousins(358)

**Module-4 Management of Resources available to the Catering Manager (18 Hours)**

**Menu**

- Planning-1
- Designing-2
- Analysis-3
- Merchandising-4

**Kitchen Planning**

- Area selection-5
- Space requirement-6
- Policy formulation-7
- Setting of equipments-8
- Maintenance-9

**REFERENCE :**

1- food and beverage management by bernad davis, andrew lockwood and sally stone(311)

2,3-food and beverage service by dennis lillicrap and cousins(364)

4-food and beverage management by bernad davis, andrew lockwood and sally stone(89)

5,6,7,8,9- food and beverage service by dennis lillicrap and cousins(365-386)

**Module- 5 Food & Beverage service area: (8 hours)**

- Planning, Layout & Designing-1

- Establishing staffing levels:-2
- H.R.D. in Catering Industry-3

**REFERENCE :**

- 1- food and beverage service by dennis lillicrap and cousins(364)
- 2- food and beverage service by dennis lillicrap and cousins(359)
- 3- food and beverage service by Vijay dhawan(401)

**ROOMS DIVISION MANAGEMENT**

**Credit- 2**

**Module-1 Night Audit (10 Hours)**

- Individual reports of night audit 1
- Deployment of Night Audit department 2
- The hotel performance report 3
- Responsibilities of Manager on Duty 4

**REFERENCE: FRONT-OFFICE OPERATIONS & MANAGEMENT  
AUTHOR:RAKESH PURI**

1.P.NO:364,365 2,P.NO:361-363 3.P.NO:360 4.P.NO:126

**Module-2 Financial aspects (13 Hours)**

- Yield & revenue 1 P.484,492
- Budgeting of room divisions 2 P.NO:425-432
- T-arget fixing of revenue 3 P.NO:146
- Sales strategy 4 P,NO:142-146

Room rate structure

- The Hubbart formulae 5 P.NO:148
- Room rate designation 6
- Room rate measurement 7 P.NO:487
- Percentage comparison with other Hotels 8 P.NO:

**REFERENCE BOOK**

**FRONT-OFFICE OPERATIONS & MANAGEMENT**

**AUTHOR: RAKESH PURI**

1.P.NO:484,492 2.P.NO:425-432 3.P,NO:146 4.142-146 5.P.NO:148

6. REF:www.chacha.com 7.P,NO:487 8.ref:www.travelclick.com

**Module-3 Room Division Management (10 Hours)**

- Assignment of rooms to the House Keeping Department 1
- House Keeping standards 2
- Management of supplies & inventories 3
- Integration of Property Management System within other hotel systems 4
  
- Implementation of Property Management hierarchy 5

**REFERENCE :**

**:F,O POERATIONS & MGT AUTHOR: RAKESH PURI**

**P.NO:456**

**1. P.NO: 41 H.K.OPREATIONS &MGT**

**2. REF;H.K.OPERATIONS & MGT P.NO:18,19**

3. REF:www.netsuite.com
4. REF:F.O OPERATIONS MGT P,NO:452
- 5.REF: F.O OPERATIONS MGT P.NO:456-460

#### **Module-4 Foreign Exchange Encashment Procedure (11 Hours)**

- Authorized agencies 1
- Licenses and documents used 2
- Different currencies and their-FOREX RATES 3
- Category of guests entitled 4

REF:1.www.aubsp.com 2.www.scribd.com 3.www.x-rates.com 4.www.cookeryindia.com

#### **Module-5 Safety in hotel Industry. (10 Hours)**

- During facility breakdown 1  
P.NO:265 MANAGING F,O OPERATIONS-MICHAEL
- Security aspects 2  
P:260 MANAGING F.O.OPERATIONS- MICHAEL KESAVANA RICHARD M.BROOKS
- Loss prevention 3  
P,NO:263
- Customer safety 4  
P,NO:262 MANAGING F,O OPERATIONS- MICHAEL L/KESAVANA RICHARD M.BROOKS

# Environmental studies & human rights

**Core - THEORY**

**72- hours**

**Credit- 4**

## **Module I**

### **Unit 1 : Multidisciplinary nature of environmental studies**

Definition, scope and importance

**(2 hours)**

Need for public awareness.

### **Unit 2 : Natural Resources :**

Renewable and non-renewable resources : Natural resources and associated problems.

a) **Forest resources** : Use and over-exploitation, deforestation, case studies.

Timber extraction, mining, dams and their effects on forest and tribal people.

b) **Water resources** : Use and over-utilization of surface and ground water,

floods, drought, conflicts over water, dams-benefits and problems.

c) **Mineral resources** : Use and exploitation, environmental effects of extracting and using mineral resources, case studies.

d) **Food resources** : World food problems, changes caused by agriculture and overgrazing, effects of modern agriculture, fertilizer-pesticide problems, water logging, salinity, case studies.

e) **Energy resources**: Growing energy needs, renewable and non renewable energy sources, use of alternate energy sources, Case studies.

f) **Land resources**: Land as a resource, land degradation, man induced landslides, soil erosion and desertification

- Role of individual in conservation of natural resources.
- Equitable use of resources for sustainable life styles.

**( 10 hours)**

### **Unit 3: Ecosystems**

- Concept of an ecosystem
- Structure and function of an ecosystem
- Producers, consumers and decomposers
- Energy flow in the ecosystem
- Ecological succession

- Food chains, food webs and ecological pyramids.
- Introduction, types, characteristic features, structure and function of the given ecosystem:- Forest ecosystem

( 6 hours)

## Module II

### Unit 1: Biodiversity and its conservation

- Introduction
- Biogeographical classification of India
- Value of biodiversity: consumptive use, productive use, social, ethical, aesthetic and option values.
- India as a mega-diversity nation
- Hot-spots of biodiversity
- Threats to biodiversity: habitat loss, poaching of wildlife, man-wildlife conflicts
- Endangered and endemic species of India

( 8 hours)

### Unit 2: Environmental Pollution

Definition

Causes, effects and control measures of: -

- Air pollution
  - Water pollution
  - Soil pollution
  - Marine pollution
  - Noise pollution
  - Thermal pollution
  - Nuclear hazards
- Solid waste Management: Causes, effects and control measures of urban and industrial wastes.
  - Role of an individual in prevention of pollution
  - Pollution case studies
  - Disaster management: floods, earthquake, cyclone and landslides.

(8 hours)

### Unit 3: Social Issues and the Environment

- Urban problems related to energy
- Water conservation, rain water harvesting, watershed management
- Resettlement and rehabilitation of people: its problems and concerns, Case studies
- Environmental ethics: Issues and possible solutions
- Climate change, global warming, acid rain, ozone layer depletion , nuclear accidents and holocaust, Case studies
- Consumerism and waste products
- Environment Protection Act
- Air ( Prevention and Control of Pollution) Act
- Water (Prevention and control of Pollution) Act
- Wildlife Protection Act

- Forest Conservation Act
- Issues involved in enforcement of environmental legislation
- Public awareness

**(10 hours)**

## **MODULE III**

### **UNIT I**

#### **WASTE MANAGEMENT:**

1. Types of waste and waste handling and transportation
2. Preventive methods of waste disposal
3. Methods of waste disposal
4. Recycling of waste, Energy recovery
5. Sewage treatment plant and its process
6. Uses of recycled water.

### **UNIT II**

#### **CAUSES AND EFFECTS:**

1. Impact of improper waste disposal on the environment.
2. Effect of non- recyclable materials and their effect on environment.
3. Legislations for proper waste disposals from industries.
4. Merits and demerits of various types of waste disposal methods

### **UNIT III**

#### **ENERGY CONSERVATION:**

1. Various types of energy and their sources.
2. Energy conservation methods.
3. Necessity for energy conservation programs
4. Energy wastage
5. Energy Management.

**(7 Hours)**

## **MODULE IV**

### **UNIT I**

#### **DISASTER MANAGEMENT**

1. Meaning and introduction to disaster
2. Types of disasters – Natural and Manmade
3. Causes for Natural disasters

4. Disaster Management and measures.

## UNIT II

### EMERGENCY MEASURES

1. Emergency team in organizations and their responsibilities- review meetings
2. Precautionary methods and emergency kit
3. Emergency drills and demonstrations
4. Liason with Local government and voluntary rescue organizations

## UNIT III

### ENVIRONMENTAL AWARENESS

1. Public Environmental Awareness
2. Methods to propagate Environmental Awareness
3. Role of NGO in Environmental Awareness (8 Hours)

#### **Reference Books:**

1. *Housekeeping operations – Raghubalan and Smritee Raghubalan.*
2. *Natural Disaster and Indian History – Tirthankar Roy*
3. *Waste water treatment – G L Karia*
4. *Hand book of solid waste management - George Tchobamoglous*

#### **Module – V**

**(8 Hours)**

**Unit 1- Human Rights**– An Introduction to Human Rights, Meaning, concept and development, Three Generations of Human Rights (Civil and Political Rights; Economic, Social and Cultural Rights).

**Unit-2 Human Rights and United Nations** – contributions, main human rights related organs - UNESCO, UNICEF, WHO, ILO, Declarations for women and children, Universal Declaration of Human Rights.

**Human Rights in India** – Fundamental rights and Indian Constitution, Rights for children and women, Scheduled Castes, Scheduled Tribes, Other Backward Castes and Minorities

**Unit-3 Environment and Human Rights** - Right to Clean Environment and Public Safety: Issues of Industrial Pollution, Prevention, Rehabilitation and Safety Aspect of New Technologies such as Chemical and Nuclear Technologies, Issues of Waste Disposal, Protection of Environment

**Conservation of natural resources and human rights:** Reports, Case studies and policy formulation. Conservation issues of western ghats- mention Gadgil committee report, Kasthuriengan report. Over exploitation of ground water resources, marine fisheries, sand mining etc.

**Internal:                      Field study**

- Visit to a local area to document environmental grassland/ hill /mountain
- Visit a local polluted site – Urban/Rural/Industrial/Agricultural Study of common plants, insects, birds etc
- Study of simple ecosystem-pond, river, hill slopes, etc

(Field work Equal to 5 lecture hours)

**REFERENCES**

1. Bharucha Erach, Text Book of Environmental Studies for undergraduate Courses. University Press, IInd Edition 2013 (TB)
2. Clark.R.S., Marine Pollution, Clarendon Press Oxford (Ref)
3. Cunningham, W.P.Cooper, T.H.Gorhani, E & Hepworth, M.T.2001 Environmental Encyclopedia, Jaico Publ. House. Mumbai. 1196p .(Ref)
4. De A.K.Environmental Chemistry, Wiley Eastern Ltd.(Ref)
5. Down to Earth, Centre for Science and Environment (Ref)
6. Heywood, V.H & Watson, R.T. 1995. Global Biodiversity Assessment, Cambridge University Press 1140pb (Ref)
7. Jadhav.H & Bhosale.V.M. 1995. Environmental Protection and Laws. Himalaya Pub. House, Delhi 284p (Ref)
8. Mekinney, M.L & Schock.R.M. 1996 Environmental Science Systems & Solutions. Web enhanced edition 639p (Ref)
9. Miller T.G. Jr., Environmental Science, Wadsworth Publishing Co. (TB)
10. Odum.E.P 1971. Fundamentals of Ecology. W.B. Saunders Co. USA 574p (Ref)
11. Rao.M.N & Datta.A.K. 1987 Waste Water treatment Oxford & IBII Publication Co.Pvt.Ltd.345p (Ref)
12. Rajagopalan. R, Environmental Studies from crisis and cure, Oxford University Press, Published: 2016 (TB)
13. Sharma B.K., 2001. Environmental Chemistry. Geol Publ. House, Meerut (Ref)
14. Townsend C., Harper J, and Michael Begon, Essentials of Ecology, Blackwell

## Science (Ref)

15. Trivedi R.K., Handbook of Environmental Laws, Rules Guidelines, Compliances and Stadards, Vol I and II, Enviro Media (Ref)
16. Trivedi R. K. and P.K. Goel, Introduction to air pollution, Techno-Science Publication (Ref)
17. Wanger K.D., 1998 Environmental Management. W.B. Saunders Co. Philadelphia, USA 499p (Ref)
18. (M) Magazine (R) Reference (TB) Textbook

## Human Rights

1. Amartya Sen, The Idea Justice, New Delhi: Penguin Books, 2009.
2. Chatrath, K. J.S., (ed.), Education for Human Rights and Democracy (Shimla: Indian Institute of Advanced Studies, 1998)
3. Law Relating to Human Rights, Asia Law House,2001.
4. Shireesh Pal Singh, Human Rights Education in 21<sup>st</sup> Century, Discovery Publishing House Pvt.Ltd, New Delhi,
5. S.K.Khanna, Children And The Human Rights, Common Wealth Publishers,1998. 2011.
6. Sudhir Kapoor, Human Rights in 21<sup>st</sup> Century,Mangal Deep Publications, Jaipur,2001.
7. United Nations Development Programme, Human Development Report 2004: Cultural Liberty in Today's Diverse World, New Delhi: Oxford University Press, 2004.

## **ADVANCED CULINARY ARTS**

**Core - Practical**

**72- hours**

**Credit- 3**

### **Topics Covered:**

- Minimum 12 practical consisting of Menus ( French, Chinese, Mexican & Italian).
- Menu should consist of Classical Appetizers, salads, Soups, Main course with appropriate accompaniments, Breads & Dessert.
- Frozen desserts (Ice-Cream) - Method of preparation should be conducted.
- Practical Menu should comprise of 7 Seven course Menu
- Appetizer, salad, soup with Bread Rolls, Vegetable, Fish,
- Main course (Beef/Poultry/Mutton/Pork/Veal/Lamb) with
- Appropriate accompaniment & Dessert (Any Hot/cold Pudding)
- **GALATINES**
  1. Making Of Galatines, Types of Galatines, Ballotines
- **PATES**
  1. Types Of Pates, Pate De Foie Gras, Making Of Pate
  2. Commercial Pate and Pate Maison
  3. Truffle-sources, cultivation & Types of Truffles
- Chaud froid & forcemeats- Production
- Vegetable, Fruit & Ice Carving.
- Advanced Bakery & Confectionary Preparations.

### **REFERENCE BOOKS**

- Practical Cookery -Victor Ceserani & Ronald Kinton, ELBS
- Theory of Catering- Victor Ceserani & Ronald Kinton, ELBS
- Theory of Catering- Mrs. K. Arora, Franck Brothers
- Modern Cookery for Teaching & Trade Vol I & II - MsThangam Philip, Orient Longman.
- The Professional Chef ( 4th Edition)- Le Rol A. Polsom
- The book of Ingredients- Jane Grigson
- Success in Principles of catering - Michael Colleer & Colin Saussams
- Larder Chef – M.J.Leto & W.K.H. Bode

# **FOOD & BEVERAGE OPERATIONS AND MANAGEMENT**

**Core - Practical**

**54 -hours**

**Credit- 3**

- Beverage order taking procedures.
- Service of cigars and cigarettes.
- Service of liquors
- Making & Service of cocktails & mocktails
- Compiling a menu with wine 2
- Filling of Banquet function prospectus, Menus
- Formal banquets (Seating arrangements and service procedures)
- Banquet seating styles, formal banquet service
- Setting up of bar with glasses & equipment
- Mise-en-place for serving a dish from Gueridon Trolley & Service of dishes (flambe & salads)
- Setting up of buffets and service procedures.

**Reference Books:**

1. Food & Beverage Service- Lillicrap & Cousins
2. Modern Restaurant Service- John Fuller
3. Beverage Book- Andrew, Dunkin & Cousins
4. Bar & Beverage Book- Mary Porter & Kostagris
5. Alcoholic Beverages- Lipinski & Lipinski
6. Food & Beverage Mgmt – Bernard Davis, Andrew Lockwood, Sally Stone

## **SEMESTER 6**

### **INDUSTRIAL EXPOSURE TRAINING**

#### **Credits – 15**

- The training programme is a unique opportunity for students to gain invaluable knowledge and experience in the real world. The objective of the Industrial Training for students is to have hands on exposure in hotels that are rated 4 star and above, where the theoretical knowledge gained at college is validated by relevant experiences in real life situations. Each student has to undergo Industrial Exposure Training of their entire sixth semester, mainly in the core areas of the hotel, but can train in the ancillary areas too, if permitted by the hotel
- During the course of the IET students are supposed to maintain a Log Book to enter the day to day observations by the student. Also he could enter his suggestions, if any. The student should get his Log Book signed by his Supervisor / Manager on a daily basis or department basis
- The student should get his Appraisal Form filled up by the respective department head and the HR Manager / Training Manager immediately after he completes training in the concerned department and before he moves over to the next department.
- The students are also required to prepare a Training Report in triplicate, by completion of the training period.
- A training report presentation is to be done by the students. A PowerPoint presentation on that department (based on the report) should be made. This will be presented in front of a select panel from the institute and the industry. It should be made for a duration of 10 minutes. It should be based on the same department that the report is being made in.
- The presentation should include details about the department. For e.g.: Incase of Kitchen Department, (Introduction of the Department, Hierarchy, Job responsibilities of the staff in the hierarchy, a brief description of the different outlet kitchens in the hotel, etc.)
- Marks will be awarded on this. The presentation should express the student's experiences in the department and what has he learned / observed.
- The evaluation will be carried out for Training Report, Log Book, Report Presentation, Training Attendance, Feedback from Training Hotel (to be recorded in a Training Appraisal form given from the college) and VIVA.
- Attendance is must during Training period.

## **PROJECT**

### **Credits - 3**

All the Students are subjected to undertake a Project. This project should be done individually ,The project Topics are to be identified during the 5th semester of the program under the guidance of the supervising teacher .The report of the project will be made in Triplicate and are to be submitted before the examiners appointed by the university.