

B.Sc. HS - PROGRAM STRUCTURE

Semester I								
Sl. No	Subject Code	Title of the Course	Category of Courses	Teaching Hours per Week (L + T + P)	SEE	CIE	Total Marks	Credits
1	Language	Language – I	AECC	3+1+0	60	40	100	3
2	Language	Language – II	AECC	3+1+0	60	40	100	3
3	BHSHSCN101	F&B Production Theory I	DSC	3+0+0	60	40	100	3
4	BHSHSPN101	F&B Production Practical I	DSC	0+0+4	25	25	50	2
5	BHSHSCN102	F & B Service Theory I	DSC	3+0+0	60	40	100	3
6	BHSHSPN102	F & B Service Practical I	DSC	0+0+4	25	25	50	2
7	BHSHSCN103	Front office operations Theory I	DSC	3+0+0	60	40	100	3
8	BHSHSEN101/102Open Electives	<ul style="list-style-type: none"> • Introduction to Hospitality • Food Safety Management 	OE	3+0+0	60	40	100	3
9	COMDFSN101	DIGITAL FLUENCY	SEC	2+0+0	30	20	50	2
10	COMYGSN101	Yoga Practical	VB	0+0+2	-	25	25	1
11	COMHWSN101	Health & Wellness	VB	0+0+2	-	25	25	1
Total Credits								26

BHSHSCN101 : **F&B PRODUCTION THEORY I**
Teaching Hours : 3 hours per week
Examination : 2 hours
Pedagogy : Lectures, Assignments, Discussions, Presentations & Audiovisual aids.

UNIT I: INTRODUCTION TO COOKERY **10 Hours**

- Aims & objectives of cooking food
- Taste sensations seasoning, flavoring, condiments, colouring, marinades Spices, herbs.
- Indian – Wet and Dry Masala
- Indian Gravies – Types & Preparation

UNIT II: COMMODITIES & PREPARATION OF INGREDIENTS **14 Hours**

- Basic ingredients (perishable, non-perishable)
- Categorizing fresh and dry provisions
- Weights and volumes
- Mixing methods
- Mis-en-place in kitchen
- Classification of Vegetables and Fruits
- Classical cuts of vegetables
- Effects of heat on vegetables

UNIT III: KITCHEN EQUIPMENT **12 Hours**

- Different metals (Aluminum, Copper, Steel etc.)
- Classification of kitchen equipment
- Selection factors
- Quantity cooking equipment's (Ovens, Deep fryers, Steam Cooker etc.)
- Modern kitchen equipment's (Microwave Oven, Air fryer, induction hobs etc.)
- Usage, maintenance and upkeep

UNIT IV: KITCHEN ORGANIZATION & KITCHEN / BAKERY LAYOUT **12 Hours**

- 1. Kitchen Organization**
 - Introduction
 - Comparison of Classical and modern kitchen brigade
 - Organization structure in various category hotels
 - Duties and responsibilities of chefs
- 2. Kitchen / Bakery Layout**
 - Introduction
 - Types of layouts
 - Principles of layout planning
 - Structural considerations
 - Layout of a large/medium kitchen and bakery

REGERENCE BOOKS

- 1.** Professional Cooking-Wayne Gisslen
- 2.** Theory of Cookery -Parvinder S Bali
- 3.** Modern Cookery -Thangam E Philip
- 4.** Food Production Operation -Parvinder S Bali
- 5.** Prashad Cooking with Indian Masters-J Inder Singh Kalri

BHSHSPN101 : **F&B PRODUCTION PRACTICAL I**
Teaching Hours : 4 hours per week
Examination : 3 hours
Pedagogy : Demonstration, Physical Preparation & Presentation

Practical 1 Identification of Equipment's & Ingredients	Practical 2 Cuts of Vegetables
Menu 1 Tomato Shorba Machchi Amrithsari Navaratna Korma / Chapati Gulab Jamun	Menu 2 Kori Porichathu Avial / Boiled Rice Meen Moilee Ada Pradhman
Menu 3 Dahi Bara Kori Ajadina Bisibele Huliyanna Sheera / Puri	Menu 4 Veg Bonda Kori Kundapur Neerdosa Obbattu
Menu 5 Aloo Tikki with Sounth Chicken Korma Peas Pulav Double Ka Metta	Menu 6 Chilli Pakoda Jeera Rice Chole / Batura Phirini
Menu 7 Rasam Chicken Chettinad Lemon Rice Payasam	Menu 8 Galinha Cafreal Prawn Balchao White Rice Espumas

SCHEME OF VALUATION

Internal assessment : 25 marks
University exams : 25 marks

Personal Grooming	05 marks
Journal/ Record Book	05 marks
Presentation of any one rice (Peas Pulao, Jeera rice, Lemon rice, White rice)	05 marks
Preparation of any one Indian Bread (Chapatti, Batura, Puri)	05 marks
Viva-Voce (Any 5 questions from the first semester food production theory or practical Syllabus)	05 marks
Total	25marks

No. Students per session : 15
No. of session per day : 2
Time : 3 hours

BHSHSCN102	: F & B SERVICE THEORY I
Teaching Hours	: 3 hours per week
Examination	: 2 hours
Pedagogy	: lectures, assignments, discussions, case studies.

UNIT I: STRUCTURE OF THE F & B SERVICE DEPARTMENT & OPERATIONAL EQUIPMENT 12 hours

- Organization chart
- Principal staff for various types of f & b operations & Job descriptions of key staff
- French terms related to f & b staff & French terms for the equipment
- Attributes of f & b service staff
- Inter-departmental relationships
- Classification of equipment's (glassware, flatware, cutlery, cookery, hollow ware)
- Special equipment and trolleys
- Maintenance and upkeep of equipment

UNIT II: MEALS AND MENU PLANNING 12 hours

- Types of meals-early morning tea, breakfast (Continental, American, English, Indian) brunch, lunch, afternoon tea, high tea, dinner, supper timings, dishes served and covers
Origin of menu and types of menus
- French classical menu – Courses, Two examples for each course
- Objectives and principles of menu planning & Factors affecting menu planning process
- Knowledge of accompaniments (from food & beverage service by DENNIS R. LILLICRAP and JOHN A. COUSINS)

UNIT III: TYPES OF SERVICE & ANCILLARY DEPARTMENTS 12 hours

- Waiter service – counter or bar, table (American, French, Russian, English), banquet, room service, drive-in
- Self-service – traditional cafeteria, free flow, cafeteria, carousel, vending, Carvery, buffet and take-away
- Special service arrangements – tray service (essential features of room service, hospital trolley/tray service, airline service)
- Mise-en-scene and mise-en-place
- Laying of cover, restaurant service cycle.
- Pantry, still room, Linen room & Hot plate
- Kitchen stewarding – role and functions and hierarch

UNIT IV: BEVERAGES 12 hours

- Classification of beverages
- Non-alcoholic beverages
- Refreshing – spring water mineral water aerated water, squashes and syrups, service standards.
- Nourishing beverages – fruit juices & milk drinks, service standards
- Stimulating beverages – tea (introduction, manufacturing, storage, types, brands, service standards) coffee (introduction, manufacturing, storage, types, brands, service standards)

REFERENCE BOOKS:

1. Modern Restaurant Service - A Manual for Students & Practitioners, John Fuller, Hutchinson, 1983
2. Food & Beverage Management, Bernard Davis & Sally Stone, Heinemann Professional Publishing
3. Food & Beverage Service, Dennis R. Lillicrap & John A Cousins – Elbs, Elst, 2002
4. Food & Beverage Service, Ronald F Cichy & Paul E Wise – Eiah & La, Educational Institute, 1999

BHSHSPN102 : **F & B SERVICE PRACTICAL I**
Teaching Hours : 4 hours per week
Examination : 3 hours
Objectives : To give the student practical exposure to basic service skills in a restaurant.

1. Industry Grooming Standards
2. Identifying operating equipment – care and maintenance including cleaning / polishing,
3. Setting up the side board
4. Laying and relaying the table cloth.
5. Napkin folding (at least 10 different ways)
6. Setting the table (cover) for breakfast, lunch and dinner
7. Handling restaurant reservation, receiving and seating the guest & taking the order
8. Procedure of service and clearance at the table & presenting and en-cashing the bill
9. Basic etiquette and standard phrases

SCHEME OF VALUATION

Internal assessment : 25 marks
 University exams : 25 marks

Grooming	3 marks
Journal	3 marks
Identification of equipment, cutlery, crockery, glassware	4 marks
Planning a 3-course menu (Courses to be specified by the external examiner)	5 marks
Napkin folding	5 marks
Viva-voce (Any five questions topic from II Semester F & B Service Theory and Practical syllabus)	5 marks
Total	25 marks

No. Students per session : 15
 No. of session per day : 2
 Time : 3 hours

BHSHSCN103 : **FRONT OFFICE OPERATIONS THEORY I**
Teaching Hours : 3 hours per week
Examination : 2 hours
Pedagogy : lectures assignments, discussions, case studies.

UNIT I: INTRODUCTION **12 hours**

- Classifications of hotels (star categorization types etc.)
- Operating arrangements (Chains, independent hotels, franchise, management contract)
- Types of rooms (Single, Double, Twin, Parlour, cabana, Suites etc)

UNIT II: RATES AND MEAL PLANS **12 hours**

- Different types of plans (EP, CP, AP, MAP etc)
- Tariff structure of hotels (Rack Rate, CVGR, Crib rate, etc)
- Types of hotel guests (FIT, FFIT, DFIT, Group etc)

UNIT III: FRONT OFFICE DEPARTMENT & DUTIES AND RESPONSIBILITIES OF ITS STAFF **12 hours**

- Functions of front office
- Guest cycle (Pre-arrival, Arrival, during stay, departure)
- Organization of front office department
- Job description a job specifications of front office management, duty manager, front office assistant, bell captain, bell boy and other staff

UNIT IV: RESERVATION & PRE-REGISTRATION PROCESS **12 hours**

- Function of reservation department
- Equipment used (Telephone, Fax, Computer etc)
- Types of reservation (Tentative, Confirmed, Waitlisted)
- Sources of reservation (Direct, CRS, GDS, Intersell Agencies, Corporate, etc)
- Modes of reservation (Written, Verbal)
- Reservation process
- Over booking and full house management (Plus Position, minus position)
- Forms, formats and reports (Reservation, GRC, C – form etc)
- Pre-registration process

REFERENCE BOOKS:

1. Front Office Management, S.K Bhatnagar, Frank Bros And Co.
2. Managing Front Office Operations, Michael. L. Kasavana & Richard. M., Brooks Publisher: Ahma, 1998
3. Hotel Front Office Training Manuel, Sudheer Andrews, Tata Mcgraw Hill, 2009
4. Principles Of Front Office Operations, Sue Baker Et-Al, Cassell, 1994
5. Front Office Operations, Colin Dix, Pearson Education, 2006
6. Hotel Front Office Management, James. A. Bardi, John Wiley & Sons, 1996

Sub code : **INTRODUCTION TO HOSPITALITY (Open Elective)**
Teaching Hours : 3 hours per week
Examination : 2 hours
Pedagogy : lectures assignments, discussions, case studies.

UNIT – 1 HOSPITALITY INDUSTRY- A PROFILE **12 hours**

- Meaning & Definition, Historical Evolution & Development of Hospitality Industry,
- Hotel Guest, Type of hotel guest, types of hotel rooms, hotel banquets and ball rooms
- Major contributors to hospitality industry, Hotel organization: -
- Hotel revenue center
- Hotel cost center
- Organizational structures –Small, Medium, Large, Very Large Hotels

UNIT – 2 THE LODGING INDUSTRY **12 hours**

- Introduction, Concept, and its importance; definition of the hotel Types & Classification of Hotels on different basis; Star Categorization, Heritage Hotels and others in India, Organization
- Structure of Hotels; Origin, growth and development of Hotel Sector in India. (ITC, The Taj Group, The Oberoi Group), Foreign Hotel Chains in India – Hilton, Marriott, Hyatt

UNIT – 3 HOSPITALITY DISTRIBUTION CHANNELS **12 hours**

- Meaning & Definition, Functions & Levels of Distribution channels, Major Hospitality
- Distribution Channels – Travel agents, Tour operators, Consortia & Reservation System,
- Global Distribution System (GDS), and Internet.

UNIT – 4 INTRODUCTIONS TO TRAVEL AND TOURISM INDUSTRY **12 hours**

- Over view of Travel & Tourism Industry, Interrelationships within Travel, Tourism & Hospitality Industry, Components of Travel & travel trends. Role of Tour operators & Travel agents. Major Players of Travel & Tour Operations.

REFERENCE BOOKS:

1. Wherich & Koontz : Principles of Management
2. L. M. Prasad : introduction to management concept Tripathi & Reddy :
3. A K Bhatia : International Management
4. R N Kaul : Dynamics of Tourism
5. Robert lewis & Richard Chambers : Marketing Leadership in Hospitality

Sub code : **FOOD SAFETY MANAGEMENT (Open Elective)**
Teaching Hours : 3 hours per week
Examination : 2 hours
Pedagogy : lectures assignments, discussions, case studies.

Unit -1 HAZARDS TO FOOD SAFETY **8 hours**

- Changing trends in food consumption & choices
- Hazards to food safety, food borne hazards (Physical, Chemical& Biological)
- Food borne illness, and classification of food had borne illness.
- Microorganisms, What Microorganisms need for growth.
- Potentially hazardous foods, ready to eat foods. Food borne illness caused by bacteria viruses & parasites
- Food borne illness caused by chemicals.
- Factors that contribute to food borne illness.

Unit 2: FOOD HANDLING TEMPERATURES **8 hours**

- Time and temperature abuse.
- How and when to measure food temperatures.
- Holding foods-Hot holding, cold holding, reheating, and cooling.
- The importance of hand washing & good personal hygiene, personal habits.
- Avoiding cross contamination.

Unit-3 FOLLOWING FOOD PRODUCT FLOW **16 hours**

- Strategies in determining the food quality.
- Measuring temperature at receiving & storage.
- Following the flow of food.
- Receiving, packaged foods, red meat products, game animals, poultry, eggs, fluid milk & Milk products, fish, Vegetables & fruits.
- Proper storage of foods-refrigerator storage, freezer storage & dry storage. Storage condition. Thawing frozen foods.
- Waste management
- Pest control

Unit -4 MANAGING FOOD SAFETY WITH HACCP **16 hours**

- The HACCP system
- Need for implementing HACCP.
- Seven Principles of HACCP system.
- Food safety & standards act
- Food safety & standards rules

REFERENCE BOOKS:

- S.RODAY, Food hygiene & Sanitation, Tata McGraw Hill, 1999, ISBN 0-07-463178-0.
- JOAN LOKEN, The HACCP Food safety Manual, John Wiley, 1994.
- McSwane, Nancy Rue, Richard Linton, Essentials of Food safety and Sanitation. David. 5th edition.
- William C Frazier, Dennis C Westhoff, Food Microbiology, 2008, Tata McGraw Hill. www.Fightbac.org
- <http://www.fssai.gov.in>
- <http://www.medicinenet.com>.
- <http://www.foodsafetysite.com>.
- <http://www.mypyramid.gov>.
- <http://www.foodsafety.gov>.
- <http://www.foodpyramidindia.org>.

Semester II								
Sl. No	Subject Code	Title of the Course	Category of Courses	Teaching Hours per Week (L + T + P)	SEE	CIE	Total Marks	credits
1	Language	Language - I	AECC	3+1+0	60	40	100	3
2	Language	Language – II	AECC	3+1+0	60	40	100	3
3	BHSHSCN201	Food Production theory II	DSC	3+0+0	60	40	100	3
4	BHSHSPN201	Food Production Practical II	DSC	0+0+4	25	25	50	2
5	BHSHSCN202	Accommodation Operation I	DSC	3+0+0	60	40	100	3
6	BHSHSPN202	Accommodation Operation Practical I	DSC	0+0+4	25	25	50	2
7	BHSHSCN203	F & B Service Theory II	DSC	3+0+0	60	40	100	3
8	BHSHSEN201/2 02 Open Electives	<ul style="list-style-type: none"> • Personality Development • Nutrition & Food Science 	OE	3+0+0	60	40	100	3
9	COMEVS201	Environmental Studies	SEC	2+0+0	30	20	50	2
10	COMSR201	Sports	VB	0+0+2	-	25	25	1
11	COMCUS201	NCC/NSS/R & R (s & g)/ Cultural	VB	0+0+2	-	25	25	1
Total Credits								26

BHSHSCN201 : FOOD PRODUCTION THEORY II
Teaching Hours : 3 hours per week
Examination : 2 hours
Pedagogy : Lectures, Assignments, Discussions, Presentations & Audiovisual aids.

UNIT I: METHODS OF COOKING **12 hours**

- Heat transfer (Conduction, Convection, Radiation etc)
- Classification of cooking methods
- Réchauffé Cooking
- Solar Cooking
- Microwave cooking
- Convenience Cooking
- Modern Techniques of Cooking

UNIT II: CEREALS & EGGS **14 hours**

1. Cereals

- Types
- Processing of wheat
- By products
- Action of heat on cereal products
- Uses &Storage

2. Egg

- Types
- Composition of egg
- Selection
- Egg cookery
- Uses &Storage

UNIT III: FISH & SEA FOOD **10 hours**

- Classification
- Selection
- Cuts
- Cooking techniques for fish
- Storage

UNIT IV: PASTA **12 hours**

- Introduction
- History
- Manufacturing Process
- Type & Shapes of Pasta
- Cooking Techniques
- Uses &Storage

REGERENCE BOOKS

1. The Art & Science of Culinary Preparations-Jerald W Chesser
2. Professional cooking-Wayne Gisslen
3. Food Production Operation -Parvinder S Bali
4. Prashad Cooking with Indian Masters-J Inder Singh Kalri
5. The Cooks Book of Ingredients-Dorling Kindersley Ltd.

BHSHSPN201 : FOOD PRODUCTION PRACTICAL II
Teaching Hours : 4 hours per week
Examination : 3 hours
Pedagogy : Demonstration, Physical Preparation & Presentation

<p>Menu 1 Aloo Chaat Murgh Makhani Kashmiri Pulao with Raita Lapsi</p>	<p>Menu 2 Shami Kebab Shahi Paneer Aloo paratha Carrot Halwa</p>
<p>Menu 3 Tandoori Chicken Dum Biryani Raitha Kashi Halwa</p>	<p>Menu 4 Samosas Dhansak with Ghee Rice Patrani Machi Falooda</p>
<p>Menu 5 Harabara Kabab Achar Murgh Thepla Coconut Burfi</p>	<p>Menu 6 Fish Patties Mulligatawny Soup Ceylon Chicken Curry Kaludodol</p>
<p>Menu 7 Hot & Sour Soup Garlic Chicken Chinese Choupsey Date Pancakes</p>	<p>Menu 8 Manchao Soup Tempura Hunan Chicken with Noodles Toffee Apple</p>
<p>Menu 9 Spring roll Veg Fried rice Chicken Schezwan Agar Agar Jelly</p>	<p>Menu 10 Egg Flour Soup Mandarin Fish Steamed Rice Sweet Wantons</p>

SCHEME OF VALUATION

Internal assessment : 25 marks
 University exams : 25 marks

Personal Grooming	04 marks
Journal/ Record Book	04 marks
Three Course Menu: (Dishes from the I & II semester practical syllabus)	
Appetizer / soup	04 marks
Main course	04 marks
Dessert	04 marks
Viva-Voce (Any 5 questions from the II semester food production theory or practical Syllabus)	05 marks
Total	25marks

Note:

1. Examiner to prescribe any dishes from the I & II semester practical syllabus and inform the college about the menus one week in advance to produce required stores.
2. Students to be informed about the prescribed menu for examination 1 day in advance.

No. Students per session : 15
 No. of session per day : 1
 Time : 3 hours

BHSHSCN202 : **ACCOMMODATION OPERATION THEORY I**
Teaching Hours : 3 hours per week
Examination : 2 hours
Pedagogy : lectures, assignments, discussions, case studies.

UNIT I: INTRODUCTION & FUNCTIONS OF THE HOUSEKEEPING DEPARTMENT **12 hours**

- Importance & Objectives
- Organization structure (small, medium, large)
- Duties and responsibilities of Housekeeping Personnel
- Qualities and attributes required for housekeeping personnel
- Desk control- Records & Registers maintained.
- Keys- Types, Control of keys
- Daily routines and systems of housekeeping department
- Dealing with guests-sickness, death, fire, lost and found, theft, missing & damaged (procedures)

UNIT II: CLEANING AND MAINTENANCE OF GUESTROOMS AND PUBLIC AREAS **12 hours**

- Cleaning agents and cleaning equipment – classification, selection, use, care & maintenance
- Frequency schedules – daily/routine cleaning, special cleaning, periodic/spring cleaning
- Standard contents of a guestroom
- Cleaning of occupied, departure and vacant room
- Floor pantry, rooms under repair
- Entrance- Public restroom
- Lobbies-swimming pool areas
- Front desk- Dining & Banquet areas
- Corridors –administrative officer
- Employee rooms – exercise rooms

UNIT III: LAYOUT & INTERDEPARTMENTAL RELATION OF HOUSEKEEPING DEPARTMENT, CONTRACT SERVICES

12 hours

- | | |
|--|---|
| <ul style="list-style-type: none"> • Introduction • Layout of Housekeeping & facilities • Layout of Linen Room • Interdepartmental co-ordination | <ul style="list-style-type: none"> • Importance of inspection • Checklist for inspection • Neglected Areas • Contract Services – Meaning & types. |
|--|---|

UNIT IV: MANAGEMENT OF LINEN AND UNIFORM **12 hours**

- Classification of linen and sizes
- Selection criteria for linen & uniform
- Quantity of linen & uniform (Establishing PAR level)
- Location, equipment and layout of linen and uniform rooms
- Activities of linen and uniform room – marking, issuing, storage & inspection
- Stock taking
- Condemned linen

REFERENCE BOOKS:

- | | |
|---|--|
| <ol style="list-style-type: none"> 1. Complete Guide To Flower Arranging, <u>Judith Blacklock</u>, Flower Press, 2012 2. a – A Practical & Philosophical Guide To Japanese Flower Arrangement, Stella Coe, Gallery Books, 1989 3. sional Management Of Housekeeping Operation, Robert J. Martin, John Wiley & Sons, 2007 4. eeping Supervisor, Jane Fellows | <p>The
Ikeban
Profes
House</p> |
|---|--|

BHSHSPN202 : **ACCOMMODATION OPERATION PRACTICAL I**
Workload : 4 hours per week
Examination : 3 hours
Pedagogy : Demonstration, Physical Preparation & Presentation

1-GUEST ROOM SUPPLIES AND POSITION

- Standard room
- Suite
- VIP room special amenities

2-CLEANING EQUIPMENT-(MANUAL AND MECHANICAL)

- Familiarization
- Function
- Different parts
- Care and maintenance

3-CLEANING AGENT

- Familiarization according to classification
- Function

4-PUBLIC AREA CLEANING (CLEANING DIFFERENT SURFACE)

A. WOOD

- polished
- painted
- Laminated

B. SILVER/EPNS

- Plate powder method
- Polivit method
- Proprietary solution (Silvo)

C. BRASS

- Traditional/ domestic 1Method
- Proprietary solution 1(brasso)

D. GLASS

- Glass cleanser
- Economical method (newspaper)

E. FLOOR - Cleaning and polishing of different types

- Wooden
- Marble
- Terrazzo/ mosaic etc.

F. WALL - care and maintenance of different types and parts

- Skirting
- Dado
- Different types of paints

5-MAID'S TROLLEY

- Contents
- Trolley setup

6-BED MAKING PROCEDURE (USING DUVET /MODERN METHOD)

- Turndown Service

SCHEME OF VALUATION

Internal assessment : 25 marks
 University exams : 25 marks

Grooming	05 marks
Journal	05 marks
Bed Making	05 marks
Practical work (Cleaning of any one surface of the following: Wood, Silver/EPNS, Brass, Glass, floor, Wall)	05 marks
Viva-voce (Any five questions from the accommodation operation i or practical syllabus)	05 marks
Total	25 marks

No. Students per session : 15
 No. of session per day : 2
 Time : 3 hours

BHSHSCN203	: F & B SERVICE THEORY II
Work load	: 3 hours per week
Examination	: 2 hours
Pedagogy	: lectures, assignments, discussions, case studies.

UNIT I: WINE

12 hours

- Definition, history and classification
- Grape varieties
- Viticulture
- Effects of soil, climate and location on wine making
- Production of wine (vinification – mololactic fermentation, maceration carbonique)
- Factors affecting quality of wine
- Characteristics of wine – appearance, colour, bouquet, taste, aging, body, sweetness etc

UNIT II: WINES OF THE WORLD WITH ITS LAWS

12 hours

- France – general climatic conditions, regions (Alsace, Bordeaux, Burgundy, Loire, Rhone, Jura and Midi) & its Law and label reading.
- Italy – general climatic conditions and regions (Piedmont, Tuscany, Veneto, Umbria, Lazio, Sicily, Sardinia, Emilia – Romagna) & its Law and label reading
- Germany – general climatic conditions and regions (Ahr. Mittelrhein, Mosel-Saar-Ruwer, Rheingau, The Nahe, The Pfalz, Heinhessan, Franken, Hessische Bergstrasse, Wurttemberg and Baden) & its Law and label reading
- Spain – general climatic conditions and regions (Rioja, Catalonia, Andalusia, La Mancha, Navara, Alicante) & its Law and label reading
- Portugal – general climatic conditions and regions (Vinho verde, Douro, Dao, Alto) & its Law and label reading
- Wines of other countries – America, South Africa, Australia, India, New Zealand)

UNIT III: SPARKLING WINES, FORTIFIED WINES AND AROMATIZED WINES

12 hours

- Method of making sparkling wines – Method Champenoise, Charmat process, Transfer method, Method Gazafie.
- Champagne – Introduction, grapes used production, bottle names and sizes, types and styles of champagne, label reading.
- Sparkling wines from other regions of France, Germany, Italy, Spain, Portugal, California, India etc.
- Other sparkling wine terms.
- Sherry – introduction, production, styles and shippers
- Port – introduction, production, styles and shippers
- Maderia– introduction, production, styles and shippers
- Malaga and Marsala
- Vermouth– introduction, production, styles and brand names
- Other aromatized wines.

UNIT IV: STORAGE AND SERVICE OF WINES

12 hours

- Storage of wine
- Service of still and sparkling wine – presenting, opening and pouring technique.
- Service of fortified and aromatized wines
- Wine decanting and service temperature
- Wine tasting – common terms used to describe color, taste and smell.
- Food and wine harmony, wine lists.
- Faults in wine and dealing with them.

REFERENCE BOOKS:

1. Modern Restaurant Service – A Manual for Students And Practitioners, John Fuller – Stanley Thomas, Hutchinson, 1983
2. Food And Beverage Service, Dennis R Lillicrap and John A Cousins, Elst, 2002
3. Essential Table Service for Restaurant, John Fuller, Hutchison
4. Food And Beverage Service, Ronald F. Cichy and Paul E. Wise, Educational Institute, 1999
5. The Student's Guide to Food & Drink, John Cousins and Andrew Durkan, Hodder And Stoughton, 1992
6. Beverage Sales and Service – A Professional Guide for Students, Brian K. Julyan, Butterworth Heinemann, 1998

BHSHSEN201 : **PERSONALITY DEVELOPMENT (Open Elective)**
Work load : 3 hours per week
Examination : 2 hours
Pedagogy : lectures, assignments, discussions, case studies.

Unit 1: Personality Enrichment **6 hours**

- Grooming
- Personal hygiene
- Social and Business and Dining Etiquettes
- Body Language
- Art of good Conversation
- Art of Intelligent Listening

Unit 2: Personality Development Strategies **5 hours**

- Communication Skills
- Presentation Skills
- Public Speaking
- Extempore Speaking
- Importance and art of 'Small Talk' before serious business.

Unit 3: Interpersonal Skills **7 hours**

- Dealing with Supervisors
- Colleagues & subordinates (coworkers) customers
- Suppliers
- contract workers
- Owners etc. at work place.
- Dealing with problems
- Conflicts among workers

Unit 4: Telephone conversation **6 hours**

- Thumb rules
- voice modulation
- Tone
- Do's & Don'ts
- Manners and Accent.
- Electronic Communication Techniques: Email, Fax

REFERENCE BOOKS:

1. Personality Development and Soft Skills by Barun K. Mitra
2. Handbook of Personality Development by Dan P. McAdams

BHSHSEN202	: NUTRITION & FOOD SCIENCE (Open Elective)
Work load	: 3 hours per week
Examination	: 2 hours
Pedagogy	: Lecturers, assignments, discussions, case studies

I. NUTRITION AND NUTRIENTS **12 hours**

- Nutrition (Definition)
- Importance of food
- Digestion absorption
- Recommended Dietary allowances
- Function of Food to man
- Nutrients (Definition)
- Carbohydrates Protein, Lipids
- Composition, Functions, Sources, Digestions, Deficiency,
- Vitamins (A, D, E, K, Thiamine, Riboflavin, Niacin, Vitamin C, Folic Acid),
- Minerals (Sodium, Iron, Calcium, Phosphorus & Iodine)
- Composition, Classification, Functions, Sources, Deficiency

II. CLASSIFICATIONS OF RAW MATERIALS & ENERGY: **10 hours**

- Classifying Functionary & Nutritionally
- Definition – BMR, SDA
- Factors affecting BMR
- Measurement of Caloric value of Foods
- Water – Importance of water, balance, deficiency & oral rehydration; Digestion and absorption

III. FOOD PRESERVATIONS **12 hours**

- a) Importance of food preservation
- b) Preservation by high temperature – Asepsis, pasteurization, sterilization
- c) Preservation by use of low temperatures
 - Temperatures employed in low temperature storage Chilling or cold storage
 - Freezing – changes during preparation for freezing
 - Changes during freezing • Changes during thawing
 - Changes during storage • Refrigeration
- d) Preservation by drying
 - Sun drying • Freeze- drying • Procedures after drying
 - Mechanical drying • Smoking drying
- e) Preservation by food additives
 - Chemical
 - Salt and sugar Alcohol
 - Wood Smoke Spices and other condiments
- f) Beneficial effects of microorganisms in food preparation
(A) Mold (B) Yeast (C) Bacteria

IV. ADULTRATION, FOOD ADDITIVES & LEAVENING AGENTS **8 hours**

- Definition
- Common food adulteration in different food groups
- Detection of adulteration
- Antioxidants, Sequestrants, Surface Active Agents, Stabilizers and Thickeners, Bleaching & Maturing Agents.
- Food Colors, Flavoring agents, Non-Nutritive and Special Dietary Sweeteners, Buffers, Acids and Alkalis.

REFERENCE BOOKS:

3. Food and Nutrition Volume 1 and Volume 2 by Dr. M. Swaminathan.
4. Food microbiology by W. C. Frazier ID. C West hoff
5. A textbook of foods nutrition and dietetics by M. Raheena Begum
6. Food facts and principles by Sadaksharaswamy and Shankunlal Manay
7. Normal and therapeutic diets by cosine. H. Robinson, Marilyn R. Lawer: Macmillian Pub. Car. Inc 18 edition Foundation if food Preparation by G. C. Peckham.

QUESTION PAPER PATTERN FOR ALL THE B. SC. HOSPITALITY SCIENCE PAPERS

Subject Code: _____

_____ Semester B. Sc. H.S. Degree Examination MONTH _____ YEAR _____

NEP Based Semester Scheme

SUBJECT NAME _____

Time: 2 Hours

Maximum Marks: 60

Instruction: Part – A: Answer any 5 out of 8 Questions

Part – B: Answer any 4 out of 6 Questions

Part – C: Answer any 3 out of 4 Questions

Part – A

- I. Answer any Five: **(5 X 2 = 10)**
1. **(02)**
 2. **(02)**
 3. **(02)**
 4. **(02)**
 5. **(02)**
 6. **(02)**
 7. **(02)**
 8. **(02)**

(Two Question from each Unit)

Part – B

- II. Answer any Four: **(4 X 5 = 20)**
1. **(05)**
 2. **(05)**
 3. **(05)**
 4. **(05)**
 5. **(05)**
 6. **(05)**

(At least One Question from each Unit)

Part – C

- III. Answer any Three: **(3 X 10 = 30)**
1. **(10)**
 2. **(10)**
 3. **(10)**
 4. **(10)**

(One Question from each Unit)

III SEMESTER								
Sl. No	Course Code	Title of the Course	Category of Courses	Teaching Hours per Week (L + T + P)	SEE	CIE	Total Marks	Credits
1	Language	Language - I	AECC	3+1+0	60	40	100	3
2	Language	Language – II	AECC	3+1+0	60	40	100	3
3	BHSHSCN301	Food Production Theory III	DSC	3+0+0	60	40	100	3
4	BHSHSPN301	Food Production Practical III	DSC	0+0+4	25	25	50	2
5	BHSHSCN302	F & B Service Theory III	DSC	3+0+0	60	40	100	3
6	BHSHSPN302	F & B Service Practical II	DSC	0+0+4	25	25	50	2
7	BHSHSCN303	Front office operations Theory II	DSC	3+0+0	60	40	100	3
8	BHSHSEN301/302 2 Open Electives	<ul style="list-style-type: none"> • Green Practices in Hospitality Industry • Housekeeping Operations 	OE	3+0+0	60	40	100	3
9	COM AIN301	Artificial Intelligence	SEC	2+0+0	30	20	50	2
10	COMSRSN301	Sports	VB	0+0+2	-	25	25	1
11	COMCUSN301	NCC/NSS/R & R (s & g)/ Cultural	VB	0+0+2	-	25	25	1
Total Credits								26

BHSHSCN301 : FOOD PRODUCTION THEORY III
Teaching Hours : 3 hours per week
Examination : 2 hours
Pedagogy : Lectures, Assignments, Discussions, Presentations & Audiovisual aids.

UNIT I: STOCKS, SOUPS & SAUCES **12 hours**

1. Stocks

- Types
- Flavouring agents
- Preparation
- Uses & Storage

2. Soups

- Classification
- Garnish
- Accompaniments

3. Sauces

- Mother Sauces -Classification
- Liaison agents
- Chaudfroid / Cold sauce
- Derivatives
- Rectifications of sauces
- Uses & Storage

UNIT II: MILK, CREAM&CHEESE **16 Hours**

2. Milk

- Introduction
- Types
- Processing
- Uses & Storage

3. Cream

- Introduction
- Processing
- Uses & Storage

4. Cheese

- Introduction
- Manufacturing Process
- Classification
- Uses & Storage

UNIT III: SUGAR& ITS SOURCES **10 Hours**

- Introduction
- Manufacturing Process
- Stages of Cooking Sugar
- Sources
- Types
- Uses & Storage

UNIT IV: FATS, OILS& SHORTENING **10 Hours**

- Introduction
- Classification
- Characteristics / Functions
- Manufacturing Process of Margarine
- Rancidity
- Uses & Storage

REFERENCE BOOKS:

1. Principles of Food Production by Yogesh Singh
2. Food Production operations by Pavinder S Bali
3. Theory of cookery by Krishna Arora
4. Modern cookery by Thangam E Phillip

BHSHSPN301 : FOOD PRODUCTION PRACTICAL III
Teaching Hours : 4 hours per week
Examination : 3 hours
Pedagogy : Demonstration, Physical Preparation & Presentation

Menu 1 Puree of Lentil Soup Chicken Fricassee Pommes Duchess & Buttered Carrots Souffle Froid Milanaise	Menu 2 Cream of Carrot Soup Poulet Sauté Hongroise Herbed White Rice & Sautéed Vegetables Fruit Trifle
Menu 3 Cream of Tomato Soup Poulet Roti Baked Potatoes & Champignon Farcis Chocolate Souffle	Menu 4 Consommé Julienne Poulet a La King Pomme Pailles & Vegetable Au Gratin Queen of Pudding
Menu 5 French Onion soup Supreme de volaille a la Kiev Pomme De Terre Anna & Buttered Spinach Crepes Normande	Menu 6 Cream of Spinach Soup Poulet Sauté Chasseur Pommes Dell Monica & Salad Beatreave Caramel Custard
Menu 7 Chicken Velouté Chicken Roulade Pommes Arlie & Choufleur Milanese Sticky Ginger Pudding	Menu 8 Potage Aux Champignon Beef Stroganoff Herbed Rice & Carrots Vichy Bavarois Au Café
Menu 9 Chowder Fish Mornay Baked Potato Wedges Vanilla & Coffee Swirl	Menu 10 Potage St. Germain (Green peas soup) Fish Meuniere with tartar Sauce French Fries & Buttered Beans Albert pudding

SCHEME OF VALUATION

Internal assessment : 25 marks
 University exams : 25 marks

Personal Grooming	04 marks
Journal/ Record Book	04 marks
Three Course Menu with Accompaniment: (Dishes from the III semester practical syllabus)	
Appetizer / soup	03 marks
Main course	03 marks
Accompaniment	03 marks
Dessert	03 marks
Viva-Voce (Any 5 questions from the III semester food production theory or practical Syllabus)	05 marks
Total	25marks

Note:

1. Examiner to prescribe any dishes from the III semester practical syllabus and inform the college about the menus one week in advance to produce required stores.
2. Students to be informed about the prescribed menu for examination 1 day in advance.

No. Students per session : 15
 No. of session per day : 1
 Time : 3 hours

BHSHSCN302 : **F & B SERVICE THEORY III**
Teaching Hours : 3 hours per week
Examination : 2 hours
Pedagogy : lectures, assignments, discussions, case studies.

UNIT I: BEER AND OTHER FERMENTED BEVERAGES **12 hours**

- Beer – introduction, production, types, strength, brand names, storage, service standards and faults in beer.
- Cider and Perry.

UNIT II: SPIRITS, BITTERS AND LIQUEURS **12 hours**

- Distillation process, proof. (O.I.M.L, Sikes, American system)
- Whisky- history, production, styles (malt, grain, and blended), Scotch whisky, American whisky, Canadian whisky, Irish whisky, Indian whisky, brand names, service of whisky.
- Brandy (cognac) - history, production, label language, brand names, service standards, other brandies. (Armagnac, calvados, Indian brandies)
- Rum- history, production, types, brand names , service standards
- Gin- history production, types, brand names, service standards
- Vodka - history, production, types. Brand names, service standards.
- Other spirits – tequila. Mescal eau-de-vie, aquavit, pastis, fenny, arrack sake – brief description and service
- Bitters - Campari, Angostura, Byrrh, Pernod, - service standards.
- Liqueurs- method of production, popular liqueurs with base spirits and flavoring agents.

UNIT III: COCKTAILS AND MIXED DRINKS **12 hours**

- Cocktails – origin, different method of preparation, service standards.
- Recipes of the following cocktails.
- Gin based – Gimlet, Pink lady, White lady, Singapore sling, Martini.
- Rum based – Planter s punch, Daiquiri, Mai tai, Pina colada, Cuba libre
- Vodka based –Bloody Mary, Screwdriver, Black Russian, Harveys wall banger, Salty dog.
- Brandy based – Side car, Between- the-sheets, Brandy Alaxander, Pusse café
- Whisky based –Rusty nail, Rob roy, Manhattam, Whisky sour.
- Champagne based –Bucks fizz, Kir Royale, Champagne cocktail.
- Tequila based- Tequila sunrise, Margarita, Bulls blood.
- Beer based –Shandy, Black velvet.
- Liqueur based –Grasshopper, Merry widow, Fallen angel.
- Mixed drinks – Cobblers, Collins, Coolers, Egg Noggs, Fizzes, Frappers, Juleps, Pussy café, Swizzlers, Toddies

UNIT IV: BAR OPERATIONS & TOBACCO **12 hours**

- | | | |
|--|--|---|
| • Types of bars, areas and layout | • Opening and closing procedures. | • Curing, processing and types of tobacco |
| • Tools and equipment used in bar | • Bar licenses and permitted hours | • Cigars – shapes, colors, sizes |
| • Service procedures & bar stock control | • Principal tobacco producing countries of the world | • Storage of cigars and cigarettes |
| • Staffing a bar | | |

REFERENCE BOOKS:

1. n Restaurant Service – A Manual For Student & Practitioners, John Fuller, Hutchinson, 1983 Moder
2. & Beverage Service, Dennis R. Lillicrap And John A. Cousins, Elbs, 2002 Food

3. & Beverage Service, Ronald F. Cichy & Paul E. Wise, Ehla, 1999 Food
4. Student's Guide To Food & Drink, John Cousins & Andrew Durkan, Hodder & Stoughton, 1990 The

BHSHSPN402 : F & B SERVICE PRACTICAL II
Teaching Hours : 4 hours per week
Examination : 3 hours
Pedagogy : Demonstration, Physical Preparation & Presentation

1. Service of spirits
2. Identify different types of glasses
3. Identification of liqueurs
4. Cocktails – Parts and different methods of preparation
5. Equipment used in cocktail preparation
6. Preparation & presentation of Bloody Mary & Screwdriver
7. Preparation & presentation of Pina Colada & Planters Punch
8. Preparation & presentation of Tom Collin & Gimlet
9. Preparation & presentation of Pink lady & Whiskey Sour

SCHEME OF VALUATION

Internal assessment : 25 marks
 University exams : 25 marks

Grooming	05 marks
Journal	05 marks
Identification of bar equipment & cocktail glasses	05 marks
Preparation of any one cocktail (from III Semester F & B Service Theory and Practical syllabus)	05 marks
Viva-voce (Any five questions topic from III Semester F & B Service Theory and Practical syllabus)	05 marks
Total	25 marks

No. Students per session : 15
 No. of session per day : 2
 Time : 3 hours

BHSHSCN303 : **FRONT OFFICE OPERATIONS THEORY II**
Teaching Hours : 3 hours per week
Examination : 2 hours
Pedagogy : lectures, assignments, discussions, case studies.

UNIT I: REGISTRATION/CHECK – IN & ROOMING PROCEDURES **12 hours**

- Receiving and greeting the guest
- Check in procedures for group, FIT and Crew
- Flow or Registration process
- Registration Operating models
- Room Allocation and key issue
- Handling Room change
- Handling Overbooking and Turning away am guest
- VIP drill

UNIT II: INFORMATION & BELL DESK/CONCIERGE **12 hours**

- Importance of log book
- Handling guest mails and messages
- Duties and responsibilities of Bell Desk Staff
- Luggage handling procedures
- Special request

UNIT III: FRONT OFFICE ACCOUNTING **12 hours**

- Guest accounting system –objective
- Types of guest accounting
- Terms and glossary in accounting
- Credit and credit control measures

UNIT IV: CHECK OUT & SETTLEMENT PROCESS **12 hours**

- Checkout procedure and formalities
- Handling Credit cards
- Safe Deposit Lockers
- Modes of settlement
- Handling cheques and currencies
- Foreign exchange regulation

REFERENCE BOOKS:

1. Front Office Management, S K Bhatnagar,
2. Frank Brother & Co, 2002
3. Managing Front Office Operation, Michael. L. Kasavana & Richard M Brooks, Ahma
4. Hotel Front Office- Training Manuel, Sudheer Andrews, Tata Mcgrawhill, 2005
5. Principles of Front Office Operations, Sue Baker Et Al, Thomson, 1994
6. Front Office Operations, Colin Dix, Pearson Education, 2006
7. Hotel Front Office Management, James.A. Bardi, Johan Wielely & Sons, 2nd Ed./1996

Sub code : GREEN PRACTICES IN HOSPITALITY INDUSTRY (Open Elective)
Teaching Hours : 3 hours per week
Examination : 2 hours
Pedagogy : Lectures, assignments, discussions, case studies.

UNIT I: WASTE MINIMIZATION

12 hours

- Organic composting
- Dumpster monitoring (segregation of dry & wet garbage)
- Recycling (e.g. Individual newspapers not sent to rooms, use of bulk soap & shampoo dispensers in guest room bathrooms, using recycled paper products like bags, coasters etc.)
- Alternatives to plastic bottled water
- Achieving close to zero-solid waste
- Sustainable food & beverage options

UNIT II: ENERGY & WATER CONSERVATIO

12 hours

- Environment-friendly HVAC units
- Skylights to save energy
- High efficiency lighting in guest-rooms & public areas
- Solar panels
- Occupancy sensors
- Water conservation fixtures
- Preventive maintenance

UNIT III: GREEN HOUSEKEEPING

12 hours

- Use of environment-friendly cleaning products to clean property
- Integrated Pest-Management services
- Tent cards in rooms informing guests about alternate day linen changing

GREEN BANQUETING

- E-invites
- Carbon credits
- Bus facility for participants instead of pick-up cars
- Green menu-organic & locally procured food

UNIT IV: INTERNATIONAL CERTIFICATIONS OF GREEN PRACTICES

12 hours

- Eco-leaf rating
- Green Globe rating
- Green Key rating
- Nordic Swan rating
- LEEDS

Reference books

1. Environmental Nature Based Tourism – By Kunal Chatopadhyay
2. Environment Security & Tourism Development in South Asia-V. Pandae
3. Environment Education-K. K. Shrivastava
4. Environmental Management for Hotels – David Kirk

Reference Websites: www.greenglobe.com, www.hvs.com

Sub code : HOUSEKEEPING OPERATIONS (Open Elective)
Teaching Hours : 3 hours per week
Examination : 2 hours
Pedagogy : Lectures, Assignment, discussions, Case studies.

UNIT I: INTROUCTION TO HOUSE KEEPING DEPARTMENT **12 hours**

- Importance of housekeeping in the hospitality industry
- types of lodging establishments
- organizational chart – duties and responsibilities.

UNIT II: CLEANING AND MAINTENANCE **12 hours**

- Cleaning equipment and tools – classification, Selection, use & care and maintenance.
- Cleaning Agents and supplies – classification, Selection, use & care and maintenance.
- Maids cart trolley – stocking, upkeep and maintenance
- Types of Cleaning

UNIT III: HOTEL GUEST ROOMS **12 hours**

- Types of guest rooms
- Lay out of guest room
- Standard contents of a guest rooms
- Furniture, fixtures, guest supplies, guest loan items, amenities in the guest rooms
- Standard supplies: ordinary rooms –VIP rooms, VVIP rooms, special request

UNIT IV: PEST CONTROL **12 hours**

- Types of pests
- Areas of infestation
- Prevention and control of commonly found pests
- Pest control Procedures

REFERENCE BOOKS:

1. Housekeeping Training Manual by Sudhir Andrews
2. Hotel Housekeeping – Operations and Management by G Raghubalan

IV SEMESTER

Sl. No	Course Code	Title of the Course	Category of Courses	Teaching Hours per Week (L + T + P)	SEE	CIE	Total Marks	Credits
1	Language	Language - I	AECC	3+1+0	60	40	100	3
2	Language	Language – II	AECC	3+1+0	60	40	100	3
3	BHSHSCN401	Food Production theory IV	DSC	3+0+0	60	40	100	3
4	BHSHSPN401	Food Production Practical IV	DSC	0+0+4	25	25	50	2
5	BHSHSCN402	F & B Service Theory IV	DSC	3+0+0	60	40	100	3
6	BHSHSPN402	F & B Service Practical III	DSC	0+0+4	25	25	50	2
7	BHSHSCN403	Accommodation Operation Theory	DSC	3+0+0	60	40	100	3
8	BHSHSEN401/ 402 Open Electives	<ul style="list-style-type: none"> • Bar Management • Basics in Culinary Arts 	OE	3+0+0	60	40	100	3
09	COMCISN401	Constitution of India	ABE	0+0+2	30	20	50	2
10	COMSRSN401	Sports	VB	0+0+2	-	25	25	1
11	COMCUSN401	NCC/NSS/R & R (S & G)/ Cultural	VB	0+0+2	-	25	25	1
Total Credits								26

BHSHSCN401 : FOOD PRODUCTION THEORY IV
Teaching Hours : 3 hours per week
Examination : 2 hours
Pedagogy : Lectures, Assignments, Discussions, Presentations & Audiovisual aids.

UNIT I: MEAT & GAME 12 hours

- Introduction
- Composition of meat
- Types (Beef, Lamb, Pork & Poultry)
- Classification (Based on each type)
- Selection Factors
- Slaughtering Process
- Preparation & Cuts
- Inspection & Grading
- Cooking & Handling
- Uses & Storage

UNIT II: CHARCUTERIE PRODUCTS 08 hours

1. Sausages

- Introduction
- Types
- Casing, Fillings & Additives
- Equipment's used
- Seasonings used
- Curing & Smoking
- Uses & Storage

2. Forcemeat

- Introduction
- Definition
- Preparation
- Types
- Uses & Storage

UNIT III: SALADS, SANDWICHES & CANAPES 08 hours

1. Salads

- Introduction
- Composition
- Classification
- Classical salads
- Salad Dressings

2. Sandwiches

- Introduction
- Parts
- Classification
- Types / Varieties

3. Canapes

- Introduction
- Parts
- Types
- Attributes

UNIT IV: CHOCOLATE & ITS PROCESSING 08 hours

- Introduction & History
- Manufacturing Process
- Types of chocolate
- Tempering of Chocolate
- Uses & Storage

REFERENCE BOOKS:

1. The art and science of culinary preparation by Jerald W. Chesser
2. Food Production operations by Pavinder S Bali
3. Theory of cookery by Pavinder S Bali
4. International Cuisine & Food Production Management

BHSHSPN401 : FOOD PRODUCTION PRACTICAL IV
Teaching Hours : 4 hours per week
Examination : 3 hours per week (End Semester Examination)
Pedagogy : Demonstration, Physical Preparation & Presentation

<p>Menu 1 Herb Stuffed Eggs Goulash soup Poulet sauté Meringue Macedoine De Legumes Baba Au Rhum</p>	<p>Menu 2 Oeufs Poche Florentine Vichyssoise Pork Chop Charcutier Mixed Coleslaw Fruit Mousse</p>
<p>Menu 3 Welsh Rarebit Cock a Leekie Soup Chicken Cordon Bleu Glazed Vegetables Bread Pudding</p>	<p>Menu 4 Hush Puppies Seafood Gumbo Chicken Maryland Banana Fritters Diplomat Pudding</p>
<p>Menu 5 Gazpacho Cheese Tapas Seafood Paella Spanish salad Churros</p>	<p>Menu 6 Seafood Bisque Aubergine provencale Poulet / Poisson Veronique Riez (Rice) Apple Pie</p>
<p>Menu 7 Ratatouille Minestrone Chicken Lasagne Italian Salad Snow Eggs</p>	<p>Menu 8 Fish Croustades Borscht Coulibiac Russian Salad Lemon Cheese Cake</p>
<p>Practical 9 Barquettes de legumes Puree Dubari Shepperd's Pie Almond Panacotte</p>	<p>Practical 10 Quiche Lorene Scotch Broth Spaghetti Bolognaise Rice A L'imperatrice</p>

SCHEME OF VALUATION

Internal assessment : 25 marks
University exams : 25 marks

Personal Grooming	04 marks
Journal/ Record Book	04 marks
Three Course Menu with Accompaniment: (Dishes from the III semester practical syllabus)	
Appetizer / Salad	03 marks
Soup	03 marks
Main course	03 marks
Dessert	03 marks
Viva-Voce (Any 5 questions from the IV semester food production theory or practical Syllabus)	05 marks
Total	25marks

Note:

1. Examiner to prescribe any dishes from the IV semester practical syllabus and inform the college about the menus one week in advance to produce required stores.
2. Students to be informed about the prescribed menu for examination 1 day in advance.

No. Students per session : 15
No. of session per day : 1
Time : 3 hours

BHSHSCN402 : F & B SERVICE THEORY IV
Teaching Hours : 3 hours per week
Examination : 2 hours
Pedagogy : lectures, assignments, discussions, case studies.

UNIT I: FUNCTION CATERING – BANQUETS & BUFFETS **12 hours**

- Types of banquets – Formal, informal
- Organization of the dept, sales, booking procedures
- Banquet menus
- Banquet protocol – space area requirements, table plans, seating arrangements, mise-en place, service, toasting
- Types of buffets, planning of menus, equipment required
- Planning & organization of buffets, area requirements, checklists to be made

UNIT II: GUERIDON SERVICE & PLANNING VARIOUS F & B OUTLETS **12 hours**

- Definition, general considerations
- Types of trolleys and their designs
- Gueridon equipment, care and maintenance, safety
- Dishes served using gueridon
- Physical layout of functional and ancillary areas
- Factors to be considered while planning
- Layout and seating arrangements,
- Ergonomics and furniture requirements
- Planning interiors.

UNIT III: MARKETING OF FOOD & BEVERAGE OPERATIONS **12 hours**

- Marketing research – how customers choose which restaurant to eat in, using guest feedback
- Advertising – external selling – overview of identifying media – layout and design of advertisement
- Merchandizing: internal selling
- Promotions – food festivals, theme parties, promoting room service
- Telephone selling, waiters as salespeople – suggestive selling.
- Menu card as a sales tool – basic menu criteria – presentation, menu content, size and form, menu card layout, designing menu cards.

UNIT IV: SERVICE MANAGEMENT, LEADERSHIP, STAFFING & TRAINING **(12 hours)**

- Guests and moments of truth – the value of guests, the costs of guest dissatisfaction
- Identifying guests needs, maintaining guest history and records,
- Dealing with guests' complaints (role plays, case studies)
- Providing superior services – Briefings (pre-shift meeting), services guarantee, team approach to service, serving guests who have disabilities.
- Staffing levels and productivity - determining productivity, forecasting demand, developing a staffing guide
- Scheduling staff in work areas for quality – preparing staff rosters and schedules for restaurant, coffee shops, banquets, ODC, room service etc.
- Staff turnover in F&B and analyzing labour costs.
- Types of training conducted for staff, importance of training, benefits of training

REFERENCE BOOKS:

1. Food & Beverage Management, Bernard Davis And Sally Stone, Heinemann Professional

2. Food Service Operations – A Comprehensive Survey Of The Catering Industry Now In Its, Peter Jones, Cassell, 2nd Ed./1988
3. Food & Beverage Service, Ronald F. Cichy & Paul E. Wise, Eiah & La, 2nd Ed./1999

BHSHSPN402 : F & B SERVICE PRACTICAL III
Teaching Hours : 4 hours per week
Examination : 3 hours
Pedagogy : Demonstration, Physical Preparation & Presentation

1. Banquet menu for state banquet for National, International dignitaries in English with Wines.
2. Banquet menu for state banquet for National, International dignitaries in French with Wines.
3. Preparing menus of 6 courses in French with wines, laying of covers and service. (at least 5 menus)
4. Preparing menus and plan of action for conducting for theme dinners food festivals.
5. Introduction to Gueridon service – Gueridon Equipment, trolley handling etc.
6. Preparation and Presentation of - Crepe Suzette & Banana Flambé
7. Preparation and Presentation of - Irish coffee & Serpent coffee
8. Preparation and Presentation of - Steak Diane & Pepper steak.
9. Preparation and Presentation of - Rum omelet & Pouched Egg
10. Carving of chicken & poached fish.

SCHEME OF VALUATION

Internal assessment : 25 marks
 University exams : 25 marks

Grooming	05 marks
Journal	05 marks
Preparation of 6 course banquet menu with at least 5 options for each course	05 marks
Preparation and presentation of any one dish using Gueridon service (From IV Semester F & B Service Practical syllabus)	05 marks
Viva-voce (Any five questions topic from III Semester F & B Service Theory and Practical syllabus)	05 marks
Total	25 marks

No. Students per session : 15
 No. of session per day : 2
 Time : 3 hours

BHSHSCN403 : **ACCOMMODATION OPERATIONS THEORY II**
Teaching Hours : 3 hours per week
Examination: : 2 hours
Pedagogy : lectures, assignments, discussions, case studies.

UNIT I: FLOWER ARRANGEMENT **12 hours**

- Principles
- Conditioning of plant materials
- Equipment & material required
- Styles of flower arrangement (Traditional, Japanese & Modern)
- Purpose and Placement

UNIT II: LAUNDRY, DRY CLEANING & STRAIN REMOVAL **12 hours**

- Importance & principles
- Duties & responsibilities of laundry staff – laundry manager, head washer, laundry attendant, valet runner, spotter cum presser.
- Flow process on premises laundry
- Laundry agents & equipment
- Ph scale & its relevance in laundry
- Dry cleaning –agents and procedure
- Guest laundry service
- Strain Removal – Definition & General rules
- Classification of stains
- Stain removal agent
- Stain removal methods

UNIT III: PEST CONTROL & SAFETY & SECURITY **12 hours**

- Types and areas of infestation
- Prevention and control
- Role of housekeeping in pest control
- Safety & Security
- Meaning potentially hazardous conditions
- Emergencies and dealing with them –bomb threats illness accidents & deaths theft fire prevention and firefighting fire detection systems
- Safety awareness & accident prevention –OSHA regulars
- MSDS (Material safety data sheet)

UNIT IV: INTERIOR DESIGN AND DECORATION **12 hours**

- Basic types-structural & decorative
- Elements &Principles of design
- Designing guestrooms
- layout designing public areas
- Colour – qualities, Colour wheel, Colour combination, Role colour in Interior decoration
- Lighting: Categories of light, lighting fixtures, lighting for different areas, Role of Lighting in Interior decoration
- Floor/Wall finishing's
- Furniture & Accessories

REFERENCE BOOKS:

1. Hotel, Hotel & Hospital Housekeeping, John C Branson & Margatet Lennox, Arnold Heinmann,
2. House Keeping Supervision, Jane Fellow
3. Professional House Keeper, John Wiley And Sons Inc, 1999

Sub code : **BASICS IN CULINARY ARTS (Open Elective)**
Teaching Hours : 3 hours per week
Examination : 2 hours
Pedagogy : Lectures, assignments, discussions, case studies.

Unit I: KITCHEN ORGANIZATION **12 hours**

- Hierarchy
- Duties of chiefs
- Kitchen layouts- workflow

Unit II: AIMS & OBJECTIVES OF COOKING FOOD **12 hours**

- Aims and objectives of cooking
- Taste sensations
- Seasoning & Flavouring
- Condiments, Colouring & Marinades.
- Spices, herbs, Indian – Wet and dry masala
- Storage & handling

Unit III: PREPARATION OF INGREDIENTS & COMMODITIES **12 hours**

PREPARATION OF INGREDIENTS

- Weights and volumes
- Mise-en-place
- Mixing methods

COMMODITIES

- Basic ingredients
- Categorizing fresh and dry provisions
- Storage & handling

Unit IV: KITCHEN EQUIPMENT **12 hours**

- Different Metals
- Personal and small tools- large equipment
- Quantity cooking equipment's

REFERENCE BOOKS:

1. Principles of Food Production by Yogesh Singh
2. Food Production operations by Pavinder S Bali
3. Theory of cookery by Krishna Arora
4. Modern cookery by Thangam E Phillip

Sub code : **BAR MANAGEMENT (Open Elective)**
Teaching Hours : 3 hours per week
Examination : 2 hours
Pedagogy : Lectures, assignments, discussions, case studies.

Unit I: INTRODUCTION TO BAR **12 hours**

- Definition
- A brief history of bars
- Hierarchy
- Roles of the bartender - Job description.
- Basic Principles of Bartending
- Bar design, layout and location,
- Ownership types – pubs and bars

Unit II: BAR EQUIPMENT **10 hours**

- Bar equipment – Large & Small
- Special Equipments
- Glassware
- Bar service equipment

Unit III: THE BAR ENVIRONMENT **10 hours**

- Station Structure
- Garnish Preparation
- Bar Preparation/Keep
- Tools of the Trade
- Pouring & Free pouring

Unit IV: COCKTAILS AND MIXOLOGY **16 hours**

- Cocktail History
- Cocktail Methodology
- The Structure of the Cocktail
- Cocktail Categories Explained Build and Stir, Shake and Strain, Fine Strain, Muddling and Blending & Layering
- Classic Cocktails - Bloody Mary, Screwdriver, Pina Colada, Planters Punch, Tom Collin, Gimlet Pink lady & Whiskey Sour

Reference Books:

1. IGD International Guide to Drinks by United Kingdom Bartenders `Guild Staff`
2. The Australian Bartenders Guide to Cocktail by The Australian Bartenders Guild
3. Bartenders Guide by Jerry Thomas
4. F & B Service by Bobby George
5. Food & Beverage Service Management by Singaravelan

QUESTION PAPER PATTERN FOR ALL THE B. SC. HOSPITALITY SCIENCE PAPERS

Subject Code: _____

_____ Semester B. Sc. H.S. Degree Examination MONTH _____ YEAR _____

NEP Based Semester Scheme

SUBJECT NAME _____

Time: 2 Hours

Maximum Marks: 60

Instruction: Part – A: Answer **any 5** out of 8 Questions

Part – B: Answer **any 4** out of 6 Questions

Part – C: Answer **any 3** out of 4 Questions

Part – A

- I. Answer **any Five:** (5 X 2 = 10)
1. (02)
 2. (02)
 3. (02)
 4. (02)
 5. (02)
 6. (02)
 7. (02)
 8. (02)

(Two Question from each Unit)

Part – B

- II. Answer **any Four:** (4 X 5 = 20)
1. (05)
 2. (05)
 3. (05)
 4. (05)
 5. (05)
 6. (05)

(At least One Question from each Unit)

Part – C

- III. Answer **any Three:** (3 X 10 = 30)
1. (10)
 2. (10)
 3. (10)
 4. (10)

(One Question from each Unit)
