



SYLLABUS

For

Bachelor of Hotel Management & Catering Technology

(BHMCT)

(For admission in 2022-23 and onwards)



[BHMCT/BHM- Model Curriculum Structure]

Semester-I												
S. No.	Subject Codes	Subject Name	Periods			Sessional Exam			ESE		Subject Total	Credit
			L	T	P	CT	TA	Total	TE	PE		
1		First 3 Weeks Mandatory Induction Program for all BHMCT I Year Students beyond class hours										
2	22BHMT 101	Food production foundation I	4	0	0	20	10	30	70		100	4
3	22BHMT 102	F & B Service foundation I	4	0	0	20	10	30	70		100	4
4	22BHMT 103	Room division foundation I	4	0	0	20	10	30	70		100	4
5	22BHMT 104	Tourism Operations	2	0	0	20	10	30	70		100	2
6	AEC 101/AEC 102	Communication skills/ Introduction to bakery	2	0	0	30	20	50	50		100	2
7	VAC101/ VAC 102	Universal human values 1/ Computer Application	2	0	0	30	20	50	50		100	2
8	Minor101 *	Basics of Tourism*	3	0	0	30	20	50	50		100	3*
9	22BHMP 101	Food production foundation I	0	0	4	30	20	50		50	100	2
10	22BHMP 102	F & B Service foundation I	0	0	4	30	20	50		50	100	2
11	22BHMP 103	Room division foundation I	0	0	4	30	20	50		50	100	2
12	GP-01	General Proficiency						50			50	
		Total									950 +100*	24+3*

Abbreviations: L-No. of Lecture hours per week, T-No. of Tutorial hours per week, P-No. of Practical h
CT-Class Test Marks, **TA**-Marks of teacher's assessment including student's class performance and atten
PS-Practical Sessional Marks, **ESE**-End Semester Examination, **TE**- Theory Examin
PE- Practical External Examination Marks



[BHMCT/BHM- Model Curriculum Structure]

Semester-II												
S. No.	Subject Codes	Subject Name	Periods			Sessional Exam			ESE		Subject Total	Credit
			L	T	P	CT	TA	Total	TE	PE		
1	22BHMT 201	Food Production foundation II	4	0	0	20	10	30	70		100	4
2	22BHMT 202	F & B Service foundation-II	4	0	0	20	10	30	70		100	4
3	22BHMT 203	Room division foundation II	4	0	0	20	10	30	70		100	4
4	22BHMT 204	Environmental studies	4	0	0	20	10	30	70		100	4
5	AEC 201/AEC 202	Food processing / Foreign language (French)	2	0	0	30	20	50	50		100	2
6	VAC201/ VAC 202	Universal human values II/ HACCP	2	0	0	30	20	50	50		100	2
7	Minor201 *	Uttarakhand Tourism*	3	0	0	30	20	50	50		100	3*
8	22BHMP 201	Food Production foundation -II	0	0	4	30	20	50		50	100	2
9	22BHMP 202	F &B Service foundation-II	0	0	4	30	20	50		50	100	2
10	22BHMP 203	Room division foundation-II	0	0	4	30	20	50		50	100	2
11	GP-02	General Proficiency						50			50	
		Total									950 +100*	26+3*

Abbreviations: L-No. of Lecture hours per week, T-No. of Tutorial hours per week, P-No. of Practical hours per week, CT-Class Test Marks, TA-Marks of teacher's assessment including student's class performance and attendance, PS-Practical Sessional Marks, ESE-End Semester Examination, TE- Theory Examination, PE- Practical External Examination Marks



**VEER MADHO SINGH BHANDARI UTTARAKHAND TECHNICAL UNIVERSITY,
DEHRADUN**

Syllabus

Food Production Foundation-I (22BHMT101)

L:T:P:: 4:0:0

Credits-4

Course Objectives:

The objective of this course is that the student would be having a basic idea about the Food Production department of the hotel, students would be able to identify major role played by the Kitchen Department and how it plays a very vital role in customer satisfaction.

Course Outcomes: After completion of the course student will be able to :-

- Discuss the concept of professional kitchen & cooking
- Learn about kitchen equipments, fuels & safety methods.
- To Learn about Fuel and safety procedure in kitchen.
- Identify and learn about various ingredients used in cooking
- Will be able to learn about different methods used in cooking.

Unit- I

(8 hours)

Professional Kitchen & Cooking- Introduction, Definition and its importance, Personal & Kitchen Hygiene, Uniform, Protective clothing, Hierarchy of Kitchen Department, Classical Kitchen Brigade, Modern Staffing in various hotels, Duties & Responsibilities of various chefs in kitchen and their attributes, Coordination of kitchen with other departments.

Unit-II

(7 hours)

Kitchen Equipments- Kitchen Equipments, Classification, Description and Usage, Upkeep and Storage of Kitchen Tools, Knives, Their Usage, Care & Maintenance, Workstations and Safety Procedures.

Unit III

(7hours)

Fuels & Safety- Fuel –Types, Usage and Precautions, Fire - Introduction, Types and handling fires and usage of extinguishers, Basic First Aid-Burns, Scalds, Cuts.

Unit IV

(8 hours)

Ingredients used in cooking- Herbs & Spices, Cereals and Pulses, Fruits and Vegetables, Salt, Sweeteners, Fat, Milk and Milk Products: - Introduction, Types, Purchasing, Storing Considerations and their key uses in kitchen.

Unit V

(8 hours)

Methods of Cooking- Introduction, Definition, and its importance; Types- Baking, Broiling, Grilling, Frying, Steaming, Stewing, Poaching, Roasting, Frying, Sautéing, Braising. Cooking with Microwave, Ovens, Gas, Induction Plates and other such medium.

Text Books:-

- Food Production Operations: Parvinder S Bali, Oxford University Press
- Modern Cookery (Vol- I) By Philip E. Thangam, Publisher: Orient Longman
- Practical Cookery By Kinton & Cessarani
- Theory of Catering By Kinton & Cessarani
- Theory of Cooking By Singh SK & Chomplay.P
- Theory of Cookery By K Arora, Publisher: Frank Brothers

Reference Books

- Accompaniments & Garnishes from waiter; Communicate: Fuller J. Barrie & Jenkins
- Professional Cooking by Wayne Gislen, Publisher Le Cordon Bleu
- Practical Professional Cookery By Kauffman & Cracknell
- The Professional Chef: Le Rol A. Polsom



Syllabus

Food & Beverage Service Foundation-I (22BHMT102)

L:T:P:: 4:0:0

Credits-4

Course Objectives:

This course gives reveals how food & beverage service department works in hotel. The basic ideology how food and beverage is being served in the hospitality industry. It also states the hierarchy chart and job Responsibility of each food and beverage service personnel.

Course Outcomes:

After completion of the course student will be able to :-

- Discuss the concept & classification of different catering establishments
- Learn about F & b hierarchy, duties & responsibilities, coordination of F&B service department with other departments.
- Identify the different food service equipments & fuels
- To Learn about Fuel and safety in F&B service area.
- Will be able to learn about different methods of services in F & B.

Unit- I

(8 hours)

Food and Beverage Services: Introduction, Concept, and Classification of Catering Establishments, their importance, F&B Service Outlets & Familiarization with their Layouts:-Tea Lounge, Coffee Shop, Restaurant, Banquets, Staff (Cafeteria etc).

Unit- 2

(8 hours)

Hierarchy of F&B Service Department: F&B Service Brigade, Modern Staffing in various hotels, Duties & Responsibilities of various employees in F&B Service, their attributes, Coordination of F&B Service with other departments and salient features.

Unit- 3

(8 hours)

Food Service Equipments: Food Service Equipments: Classification, Description, Usage, Upkeep and Storage. Linen used, Food Service Tools: their Usage, Care & Maintenance, their Inventory, Furniture & fixtures used in a restaurant.

Unit- 4

(7 hours)

Fuels & Safety: Fuel – Types, Usage and Precautions while Food Service. Fire Safety & Emergency Procedures– Introduction, Types and handling fires and dealing with emergencies.

Unit- 5

(9 hours)

Food Service: Introduction, Classification of Services, Usage and Service Methods, Preparation for Services, Mise-en-place and Mise-en-scene, arrangement and setting up of station, Par stocks maintained at each side station, Emerging trends in Food Services, Food poisoning (type of food poisoning), Cross-contamination, controlling of Bacterial Growth, Food safety activities, Environment concerns.

Text Books:-

- Food & Beverage Service Dennis R. Lillicrap & John A. Cousines. Publisher: ELBS
- Food & Beverage Service Management – Brian Varghese
- Food & Beverage Service Training Manual Sudhir Andrews, Tata McGraw Hill.
- Food & Beverage Service Lillicrap & Cousins, ELBS
- Introduction F&B Service-Brown, Heppner & Deegan

Reference Books:-

- Menu Planning-Jaksa Kivela, Hospitality Press
- Modern Restaurant Service-John Fuller, Hutchinson
- Professional Food & Beverage Service Management–Brian Varghes



Syllabus

Room Division Foundation-I (22BHMT103)

L:T:P:: 4:0:0

Credits-4

Course Objectives:

The objective of this course is that the student would be having a basic idea about the room division of the hotel; students would be able to identify major role and task performed in room division department.

Course Outcomes: After completion of the course student will be able to :-

- Discuss the concept of accommodation Sector.
- Learn about Guest room and specifications.
- Identify the Front office role and functions.
- Will be able to learn about personnel in housekeeping department.
- To learn about Housekeeping Personnel.

Unit- I

(8 hours)

Accommodation Sector: Introduction, Concept, and its importance; Types & Classification of Hotels on different basis; Star Categorization, Heritage Hotels and others, Indian 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, Dual brands.

Unit- 2

(8 hours)

The Guest Accommodation: Guest Rooms, Types, Layouts, Salient Features, Description, Guest Room amenities, supplies and services, Floors, Room Name List Patterns, Guest Elevators, Floor Pantries, Guest Safety on Floors, Guest Safety Procedures during Fire, emergencies.

Unit- 3

(8 hours)

Hotel Front Office: Front Office Introduction, Functions and its importance, Different sections of the front office department and their layout and importance, Reservation, Reception, Concierge, Bell desk, Lobby, Telephones, Cashier, Inter and Intra- department coordination, Organization structure of Front Office, Key Responsibilities ,Job Descriptions, Attributes of Front Office Personnel, Uniform and Grooming Standards.

Unit- 4

(8 hours)

Housekeeping Department: Introduction, Meaning and definition, Importance of Housekeeping, Sections of Housekeeping, Responsibilities of the Housekeeping department, a career in the Housekeeping department, Housekeeping Department: Organizational framework of the Department (Large/Medium/Small Hotel).

Unit- 5

(8 hours)

House Keeping Personnel: Role of Key Personnel in Housekeeping, Job Description and Job Specification of staff in the department, Attributes and Qualities of the Housekeeping staff–skills of a good Housekeeper, Interdepartmental Coordination with more emphasis on Front office and the Maintenance department, Hygiene and Grooming Standards of Housekeeping Personnel.

Text Books:-

- Hotel HouseKeeping– SudhirAndrews Publisher:Tata McGraw Hill.
- Hotel HousekeepingOperations&Management–Raghubalan,Oxford UniversityPress.
- Housekeeping and Front Office–Jones
- Front Office Operation Management-S.KBhatnagar,Publisher: Frank Brothers
- Front Office Training manual–SudhirAndrews. Publisher:TataMacGrawHill
- Front Office Operations– ColinDix & ChrisBaird.
- Managing Front Office Operations ByKasavan&Brooks

Reference Books:-

- Hotel, Hostel and Hospital Housekeeping – Joan C. Branson & Margaret Lennox (ELBS).
- The Professional Housekeeper – Tucker Schneider, Wiley Publications
- Managing Front Office Operations – Kasavana & Brooks Educational Institution AHMA
- Front Office – Operations and Management – Ahmed Ismail (Thomson Delmar).



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Syllabus
Tourism Operations (22BHMT104)

L:T:P:: 2:0:0

Credits-2

Course Objectives:

The objective of this course is that the student would be to have a basic knowledge of tourism Industry.

Course Outcomes: After completion of the course student will be able to :-

- Discuss the concept of Tourism
- Learn about Tourism products and resources.
- Identify and learn about Tourism planning and development
- Will be able to learn about Tour Operations.
- To Learn about Guides & Escorts

Unit- 1

(8 hours)

Concept of Tourism: Origin and objectives of tourism, Elements of tourism; Scope of tourism; Nature of tourism, Travel motivations, Economic benefit of tourism.

Unit- 2

(8 hours)

Tourism products and resources: Architectural heritage of India, Classical and folk arts of India, Fairs and festivals of India, Natural and other tourism resources.

Unit- 3

(8 hours)

Tourism planning and development: Steps of tourism planning, Tourism policy of India, Tourism in State and its policy, Participation of public and private sector in planning.

Unit- 4

(8 hours)

Tour Operations: Meaning & Definition, Types of Tour operator: Inbound, Outbound & Domestic, Tour Packaging – definition, components of a tour package, Types of Package, Tour: Independent Tour, Inclusive Tour, Escorted Tour, Business Tour.

Unit- 5

(8 hours)

Guides & Escorts: Their role and function Qualities required being a guide or escorting, Itinerary Planning, Steps to plan a Tour, Transport booking – reservation, Accommodation– Reservation & Food facilities, Local guide /escort, Tour Costing.

Text Books:-

- Tourism and travel management –BishwalR.Gosh
- Dynamics of Tourism, R.N.Kaul, Sterling Publishing Pvt.Ltd., New Delhi.
- International Tourism, A.K.Bhatia, Sterling Publishing Pvt. Ltd., New Delhi

Reference Books:-

- Marketing Management ,Philip Kotler, Prentice-Hall of India, New Delhi.
- Marketing research –G.C.Beri
- Hotels for Tourism Development, Dr.J.M.S.Negi, Metropolitan Book Co.(P) Ltd, New Delhi.
- Hotel Front Office Management ,James A.Bardi, Van Nostr and Reinholdn New York.



Syllabus

Communication Skills (AEC 101)

L:T:P:: 2:0:0

Credits-2

Course Objectives:

The objective of this course is that the student would be to have a basic knowledge of Interpersonal and Intrapersonal communication skills.

Course Outcomes: After completion of the course student will be able to :-

- Discuss the need and purpose of communication
- Learn about Non Verbal Communication.
- Identify and learn about Remedial English
- Will be able to learn about Standard Phrase.
- To Learn about Industrial soft skills

Unit- 1

(8 hours)

Language and communication: Need, purpose, nature, models, Process of communication various factors of communication, Barriers to communication and overcoming these barriers

Unit- 2

(8 hours)

Non-verbal communication: Non-verbal communication, signs, symbols and body, language, Language as a sign system, eye-contact, facial expressions and posture, Communication in Hospitality organization and its effects on performance.

Unit- 3

(8 hours)

Remedial English: Steps Common errors and their correction in English usage with emphasis tense sequence, use of prepositions, phrasal verbs, reference and dictionary skills, Expressing, the same idea/thought unit in different ways Do's and Don'ts of application writing.

Unit- 4

(8 hours)

Standard phrases: Handling enquiries and responding, Addressing a group, Qualities of a good speaker, Basic telephone etiquettes.

Unit- 5

(8 hours)

Industrial Soft Skills: Personality Development, Calling skills, Electronic Skills, meeting handling skills, Group presentations, Customer handling,

Text Books:-

- Business English. Department of English University of Delhi .Pearson.
- Communication Skills –Sanjay Kumar. Oxford.
- Business Communication .Basic Concepts and Skills.J.P.Parikh.OrientBlackSwan
- Communicative English–E.Suresh Kumar.OrientBlackSwan.
- Business Communication .Second Edition –MeenakshiRaman.Oxford.
- Developing Communication skills–Krishna Mohan;MeeraBanerji

Reference Books:-

- Communication Skills and Soft Skills–AnintegratedApproach. E.SureshKumar.Pearson.
- Highly Recommended Teacher'sBook English for hotel and catering industry .Oxford.
- A course in listening and speaking I&II–V. Saikumar;P. Kiranmai Dutt,Geetha Rajeevan
- The Nonverbal Advantage – Carol KinseyGoman
- Soft Power: An Introduction to Core and Corporate Soft Skills–EditedAnithaArunsimha
- How to talk to Anyone ,Anytime, Anywhere–Larry King



Syllabus
Bakery Management (AEC 102)

L:T:P:: 2:0:0

Credits-2

Course Objectives:

The objective of this course is that the student would be to have a basic knowledge of Bakery.

Course Outcomes: After completion of the course student will be able to :-

- Discuss the Sugar work
- Learn about chocolates.
- Identify and learn about frozen and cold dessert
- Will be able to learn about Basic Bread Preparation.
- To Learn about Basic Pastry Preparation

Unit- I

(8 hours)

Sugar Works: Basics of sugar: Introduction and types used in Bakery and confectionary, Sugar Preparation- Stages of sugar cooking, Handling of cooked sugar, turning sugar into toffees, candies, praline, jujubes etc. Preparing decorative pieces.

Unit- 2

(8 hours)

Chocolate: History, Sources, Manufacture & Processing of Chocolate, Types of chocolate, Tempering of chocolate, Cocoa butter, white chocolate and its applications, History, Sources, Manufacture & Processing of Chocolate.

Unit- 3

(8 hours)

Frozen and Cold Desserts: Preparation of Ice creams and its different, preparations: Parfait, Bombe, Sundae etc. Preparations of Custards, Puddings, Mousse, and Soufflé's.

Unit- 4

(8 hours)

Recapitulation of Basic Bread Preparation: Straight dough method, Salt delayed method, ferment and dough method, No-time method, Bread faults and remedies, Yeast Production and types of Yeast-Preparation, Fermentation, Separation and Filtration, concentration and Packaging.

Unit- 5

(8 hours)

Recapitulation of Basic Pastry Preparation: Pastry –Introduction, types of dough and its Characteristics. Pastries, Uses, faults and remedies of pastry dough and paste, Types of sponges. Cakes – basics mixture for small cakes faults & remedies. Cookies and Biscuits: Types – Short crust methods, dropping methods and Recipes.

Text Books:-

- Iced desserts- Farrow and Lewis
- Theory of Cookery, K. Arora, Frank Brothers
- Professional Baking - Volume 1 Wayne Gisslen • 2004
- Theory of Bakery Parvinder S. Bali

Reference Books:-

- Advanced Bread and Pastry Michel Suas • 2012
- Bakery Products: Science and Technology Y. H. Hui, Harold Corke, Ingrid De Leyn • 2008



Syllabus
Universal Human Values (VAC 101)

L:T:P:: 2:0:0

Credits-2

Course Objectives:

This course also discusses their role in their family. It, very briefly, touches issues related to their role in the society and the nature, which needs to be discussed at length in one more semester for which the foundation course named as “H-102

Course Outcomes: After completion of the course student will be able to :-

- Development of a holistic perspective based on self-exploration about themselves (human being), family, society and nature/existence.
- Understanding (or developing clarity) of the harmony in the human being, family, society and nature/existence
- Strengthening of self-reflection.
- Development of commitment and courage to act.
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Unit- I

(8 hours)

Introduction to Value Education: Understanding Value Education, Self-exploration as the Process for Value Education, Continuous Happiness and Prosperity – the Basic Human Aspirations, Right Understanding, Relationship and physical Facilities, Happiness and Prosperity– Current Scenario, Method to Fulfill the Basic Human Aspirations.

Unit- 2

(8 hours)

Harmony in the Human Being: Understanding Human being as the Co-existence of self (‘I’) and the Body, Discriminating between the Needs of the Self (‘I’) and the Body, The Body as an Instrument of ‘I’, Understanding Harmony in the self (‘I’), Harmony of the self (‘I’) with the Body, Program to Ensure Sanyam and Swasthya

Unit- 3

(8 hours)

Harmony in the Family and Society: Harmony in the Family – the Basic Unit of Human Interaction, Values in Human – to- Human Relationships, ‘Trust’ - the Foundational Value in Relationships, ‘Respect’ – as the Right Evaluation, Understanding Harmony in the Society, Vision for the Universal Human Order.

Unit- 4

(8 hours)

Harmony in the Nature (Existence): Understanding Harmony in the Nature Interconnectedness, Self-regulation and Mutual Fulfillment among the Four Orders of Nature, Realizing Existence as Co-existence at All Levels, The Holistic Perception of Harmony in Existence.

Unit- 5

(8 hours)

Implications of the Holistic Understanding – a Look at Professional Ethics: Natural Acceptance of Human Values, Definitiveness of (Ethical) Human Conduct, A Basis for Humanistic Education, Humanistic Constitution and Universal Human Order, Competence in Professional Ethics, Holistic Technologies, Production Systems and Management Models –Strategies for Transition towards Value-based Life and Profession

Text Books:-

- Jeevan Vidya: Ek Parichaya, A Nagaraj, Jeevan Vidya Prakashan, Amarkantak, 1999.
- Human Values, A.N. Tripathi, New Age Intl. Publishers, New Delhi, 2004.
- The Story of Stuff (Book).

Reference Books:-

- The Story of My Experiments with Truth - by Mohandas Karamchand Gandhi
- Economy of Permanence - J C Kumarappa
- Bharat Mein Angreji Raj – Pandit Sunderlal
- Rediscovering India - by Dharampal



Syllabus
Computer Applications (VAC 102)

L:T:P:: 2:0:0

Credits-2

Course Objectives: The objective of this course is that the student would be to have a basic knowledge of Computer Applications.

Course Outcomes: After completion of the course student will be able to :-

- Learn about Introduction to computers.
- Learn about Computer software.
- Identify and learn about Internet services.
- Will be able to learn about Basic Computer application.
- To Learn about Social Media Applications and Hospitality

Unit- I (8 hours)

Introduction to Computer: Classification, Generations, Organization, Capabilities, Characteristics & Limitations, Application of Computer in Hotels, Familiarization with Components of Computers – Hardware: Hardware elements– input, storage, processing & output devices. Block diagram of computer.

Unit- 2 (8 hours)

Introduction to Computers Software: Types of Software, System Software, Application Software, Utility Software's, Use of MS-Office: Basics of MS-Word. MS-Excel and MS-Power Point.

Unit- 3 (8 hours)

Internet: Introduction to Internet: Definition of networks, concepts of webpage, website and web searching (browsing).

Unit- 4 (8 hours)

Applications: Benefits, Application, Working, Hardware and Software requirements, World Wide Web, WebBrowser, URL, Search Engines, Email.

Unit- 5 (8 hours)

Social Media Applications and Hospitality: Introduction to Social Media, Its Role in Hospitality Promotion, Facebook – Creating Pages and Profiles, Merits/Demerits of Social Media, LinkedIn, Twitter and Other Social Media Applications.

Text Books:-

- Leon & Lion, Introduction to Computers, Vikas Publishing House, New Delhi
- Computers in Hotels – Concepts & Applications: Partho P Seal Oxford University Press
- Managing Computers in Hospitality Industry– Michael Kesavana & Cahell.

Reference Books:-

- June Jamrich Parsons, Computer Concepts 7th Edition, Thomson Learning, Bombay.
- Comer 4e, Computer networks and Internet, Pearson Education
- White, Data Communications & Computer Network, Thomson Learning, Bombay



Syllabus
Food Production Foundation- I Practical (22BHMP 101)

L:T:P:: 0:0:4

Credits-2

Course Objectives: The course is aimed at building fundamental kitchen skill covering equipment familiarization, hygiene practices, safety practices and various cooking methods through simple menu preparations.

Course Outcomes:

After completion of the course student will be able to :-

- Recognize commonly used raw material and understand the proper working of equipments and tools.
- Apply best possible hygiene practices in the kitchen, keeping in mind environment and society.
- Associate the practices of safety precautions and first aid as best hospitality standards.
- Demonstrate boiling and poaching of different food items, showing best professional approach.
- Judge the degree of frying, steaming, and roasting as specialization to solve complex situations.

Topics:

(40 hours)

- Understanding Personal Hygiene & Kitchen Hygiene
- Cooking in Professional Kitchen –Do's & Don'ts
- Grooming for Professional Kitchen–Do's & Don'ts
- Familiarization with kitchen equipments and tools
- Fuels–Their usage and precautions
- Kitchen First Aid
- Handling Fire
- Familiarization, identification of commonly used ingredients in kitchen
- Cuts of vegetables-Julienne, Jardinière, Dices, Cubes, Macedoine, Paysanne, Shredding, Mire- poix
- Blanching of Tomatoes and Capsicum.
- Cooking vegetables: Boiling (potatoes, peas), Frying (Aubergine, Potatoes), Steaming (Cabbage), Braising (Potatoes), Braising (Onions, cabbage)
- Understanding cooking methods.



Syllabus
Food & Beverage Service Foundation- I Practical (22BHMP 102)

L:T:P:: 0:0:4

Credits-2

Course Objectives: This course gives reveals how food & beverage is served at various outlets of food and beverage departments in the hospitality industry.

Course Outcomes:

After completion of the course student will be able to :-

- Understand the classification Beverage and there importance with the standards of serving the same.
- Be able to prepare various menu's for different occasions keeping in mind the standards of menu making
- Be aware of various meals to be served in a day and will be able to make necessary arrangements for each meal types
- Be able to understand the process of food and beverage control through various forms and formats used in restaurants
- Coordination of Food & Beverage With Other Department

Topics:

(40 hours)

- Understanding Personal Hygiene & Food Service Hygiene
- Grooming for Professional Food Service –Do's &Don'ts
- Understanding Food Service Outlets.
- Familiarization with Food Service equipments and tools
- Fuels–Their usage and precautions while dealing with them in F&B Outlets
- Handling Fire and Emergency Procedures
- Familiarization, Identification of crockery, cutlery, hollowware, flatware and tableware in F&B Outlets
- Understanding Service Methods, Setting up of Side Station, Table Layouts ,Napkin Folding and Presenting Menus



Syllabus
Room Division Foundation- I Practical (22BHMP 103)

L:T:P:: 0:0:4

Credits-2

Course Objectives: This course gives reveals the equipments used in Room Division along with essential supplies and grooming standard required in Room division.

Course Outcomes: After completion of the course student will be able to :-

- To study the layout of different time of guest room.
- To analyze different types of manual and mechanical cleaning equipments.
- To describe storage and maintenance of different cleaning equipment.
- Understanding different front office equipment and furniture.
- Filling different types of front office forms and formats.

Topics:

(40 hours)

- Understanding Personal Hygiene Grooming Standards
- Understanding Layouts of Front Office and Housekeeping.
- Familiarization with equipments and tools
- Rooms layout and standard supplies(Amenities)
- Preparing Room Amenity checklist
- DO'S and Don'ts for new entrants/employees in the front office
- Hotel terminology



Syllabus
Basics of Tourism (Minor 101)

L:T:P:: 3:0:0

Credits-3

Course Objectives: The objective of this course is that the student would be having a basic idea about the Tourism Industry; students would be able to identify the importance and correlation of tourism with hospitality industry.

Course Outcomes: After completion of the course student will be able to :-

- Discuss the concept of Tourism.
- Learn about History of Tourism.
- Identify the impact of Tourism.
- Will be able to learn about Tourism Organization.
- To learn about Tourism Terminology.

Syllabus:

Unit- I **(8 hours)**
Meaning, definition, characteristics and types of Tourism, components of Tourism, tourism as an industry.

Unit- 2 **(8 hours)**
History of Tourism through ages, linkages of tourism with other subjects like History, sociology, geography, management and economics.

Unit- 3 **(8 hours)**
Internet: Economic impacts of tourism, Socio and Cultural Impact of tourism

Unit- 4 **(8 hours)**
Tourism Organizations: Origin, Organization and Function of WTO, IATA as International Organizations while TAAI, IATO and ITDC as Domestic organizations.

Unit- 5 **(8 hours)**
Explaining of the terms- Tours, Tourist, and Visitor, traveler, Excursionist, Resource, Attraction, W.T.O. classification of Tourists and its significance. Problem and Prospects of Tourism.

Text Books:-

- Anand, M.M., Tourism and hotel Industry in India, Prentice Hall, New Delhi, 1976
- Bhatia, A. K., International Tourism, Sterling Publishers, New Delhi
- Bhatia, A. K., Tourism development: Principles, Practices and Philosophies, Sterling Publishers, New Delhi
- Robinson, H.A., Geography of Tourism, McDonald and Evans, London, 1976

Reference Books:-

- McIntosh, Robert, W. Goldner, Charles, Tourism: Principles, Practices and Philosophies, John Wiley and Sons Inc. New York, 1990 (9th edition)
- Mill, Robert Christie and Alastair M. Morrison, The Tourism System, Englewood Cliffs, N.J., Prentice Hall, 1985
- Negi, J.M.S., Tourism and Travel- Concepts and principles, Gitanjali Publishing House, New Delhi, 1990



Syllabus
Food Production Foundation-II (22BHMT201)

L: T: P:: 4:0:0

Credits-4

Course Objectives:

The objective of this course is that the student would be having a basic idea about the Food Production department of the hotel, students would be able to identify major role played by the Kitchen Department and how it plays a very vital role in customer satisfaction.

Course Outcomes:

After completion of the course student will be able to :-

- Discuss the concept of stock, soup and sauces.
- Learn about eggs and its classification
- To Learn about Poultry and game.
- Identify and learn fishes used in cooking
- Will be able to learn about different Salad and sandwiches.

Syllabus:

UNIT-I

(8hours)

Stocks, Sauces & Soups: Stocks: Introduction, Classification, Usage, Preparation; Sauces: Introduction, Classification, Usage, Thickening Agents, Preparation of Mother Sauces, Understanding their derivatives, propriety sauces, making of good sauce, emerging trends, Soups: Introduction, Classification, Preparation, Salient Features, Care and precautions, trends in soup presentation.

UNIT-II

(8 hours)

Eggs: Eggs – Introduction, Usage in Kitchen, Structure of Egg, Classification Grading of Eggs, Types, Selection, Storage and preparation of breakfast dishes with eggs.

UNIT-III

(8 hours)

Poultry and Meat Introduction, Classification, Selection Criterion, Cuts of Poultry, Yield and simple Indian preparations. Meat: Characteristics, selection and grading, Classification (Bovines, Ovines and Swines), Categories, Cuts of Meat, Storage and handling.

UNIT-IV

(8 hours)

Fishes in cooking: Introduction, Types, Purchasing, Storing Considerations, Fish & Shellfish, Their Classification, Cuts of Fish, Popular Species of Fish, Classical Preparations of Fish, Common cooking methods used for seafood.

UNIT-V

(8 hours)

Salad & Sandwiches: Salads: Introduction, compositions, types, dressings, emerging trends. Sandwiches: Introduction, compositions, types, dressings, emerging trends.

Text Book

- Accompaniments & Garnishes from waiter; Communicate: Fuller J. Barrie & Jenkins
- Theory of Cookery By K Arora, Publisher: Frank Brothers
- Food Production Operations : Parvinder S Bali, Oxford University Press
- Modern Cookery (Vol- I) By Philip E. Thangam, Publisher: Orient Longman
- Practical Cookery By Kinton & Cessarani
- Practical Professional Cookery By Kauffman & Cracknell

Reference Books

- Professional Cooking by WayneGislen,Publisher LeCordonBleu
- The Professional Chef: LeRoIA.Polsom
- Theory of Catering By Kinton &Cessarani
- Theory of Cooking By Pranshu&Singh SK



Syllabus

Food & Beverage Service Foundation -II (22BHMT202)

L: T: P:: 4:0:0

Credits-4

Course Objectives:

The objective of this course is that the student would be having a idea about the Food & beverage department of the hotel, students would be able to identify major role played by the Department in various operations

Course Outcomes:

After completion of the course student will be able to :-

- Learn about different non alcoholic preparations.
- Learn about different types of meals served in the restaurant
- To learn about the menu and menu planning.
- To learn about in room dining
- Will be able to learn about different billing methods & order taking

Syllabus:

UNIT-I

(8hours)

Non Alcoholic Beverages & Mocktails: Introduction, Types(Tea, Coffee, Juices, Aerated Beverages, Shakes) Descriptions with detailed inputs, their origin, varieties, popular brands, presentation and service tools and techniques. Mocktails – Introduction, Types, Brief Descriptions, Preparation and Service Techniques

UNIT-II

(8 hours)

Types of Meals: Breakfast-Concept, Types & classification, Breakfast services in Hotels, Preparation for Breakfast Services, **Mise-en-place** and **Mise-en-scene**, arrangement and setting up of tables/trays, Functions performed while serving Breakfast, emerging trends in Breakfast Services and salient features. Brunch, Lunch, Hi-Tea, Dinner, Supper, Elevenses and other. Table Cheese: types, storage and their services.

UNIT-III

(8 hours)

Types of Menu: Introduction, Concept, Types, Salient Features, Menu Designs, French Classical Courses. Cover and Accompaniments for Dishes. French and culinary terms.

UNIT-IV

(8 hours)

Room Service/ In Room Dinning: Introduction, Concept of Room Service/ In Room Dinning, Salient Features. Understanding Guest expectations in Room Service, Room Service Equipments, Set up of Trays & Trolleys, Upkeep and Storage, Service Tools, Clearance, Presentation of Bills, Room Service Dos &Don'ts. Mini Bar Management in Guest Rooms, Guest Interaction– Have and Have not's.

UNIT-V

(8 hours)

Order Taking & Billing methods: Introduction, Checking system in food operations, Methods of taking food and beverages orders in various outlets. Computerized order taking.

Text Book

- Food & Beverage Service–DennisR.Lillicrap. &JohnA.Cousines.Publisher:ELBS
- Food & Beverage Service –SudhirAndrews,TataMcGrawHill.
- Food & Beverage Service –Lillicrap & Cousins ,ELBS
- Introduction F & B Service- Brown,Heppner&Deegan

Reference Books

- Modern Restaurant Service-John Fuller, Hutchinson
- Professional Food & Beverage Service Management–BrianVarghese
- The Restaurant(From Concept to Operation)



Syllabus
Room Division Foundation-II (22BHMT203)

L: T: P:: 4:0:0

Credits-4

Course Objectives:

The objective of this course is that the student would be able to learn about housekeeping procedures in the hotel, cleaning sciences applied in the department, basic front office operations, reservations & guest room servicing

Course Outcomes:

After completion of the course student will be able to :-

- Learn about different Cleaning agent and its application.
- Learn about different types of Cleaning Procedure.
- To Learn about Front office operation.
- To learn about Reservation procedure.
- Will be able to learn about guest room servicing.

Syllabus:

UNIT-I (8hours)

Cleaning Science: Cleaning Agents, Characteristics of a good cleaning agent, PH scale, Types of cleaning agent, cleaning products (Domestic and Industrial), Cleaning Equipment: Types of Equipment, Operating Principles, Characteristics of Good equipment (Mechanical/Manual), Storage, Upkeep, and Maintenance of equipment, Care and Cleaning of Different Surfaces: Metal, Glass, Leather, Rexene, Ceramic, Wood, Wall and floor covering, Stain Removal.

UNIT-II (8 hours)

Housekeeping Procedures: Cleaning Schedules, Cleaning Methods, Briefing, Debriefing, Proceeding for Days work, Keys & Their Classification, Inventory of Housekeeping Items, Indenting from Stores, Housekeeping control desk: Importance, Role, Co-ordination, check list, key control. Handling Lost and Found, Forms, Forms and registers used in the Control Desk, Paging systems and methods, Handling of Guest Requests, General operations of control desk.

UNIT-III (8 hours)

Basic Front Office Operations: Front desk operations & functions, Equipments used at front office – Room Rack, Mail Message, and Key Rack, Reservation Racks, Information Rack, Folio Trays, Account Posting Machine, Voucher Rack, Cash Register Support Devices, Telecommunications Equipments, rooms and plans, , Introduction to the guest cycle,

UNIT-IV (8 hours)

Reservation: Concept, importance, types, channels and systems, Procedure of taking reservation, Overbooking, amendments and cancellations, Group Reservation: Sources, issues in handling groups, and baggage handling.

UNIT-V (8 hours)

The Guest Room Servicing:

Cleaning of Guest Rooms & Bathrooms: Daily cleaning of (Occupied/Departure/Vacant/Under Maintenance/VIP Rooms (Systematic Procedures), Special Cleaning, Weekly Cleaning /Spring Cleaning, Evening service/ Turn Down Service, System & procedures involved, Forms and Formats, Replenishment of Guest supplies and amenities, Use of Maids Cart & Caddy.

Text Book

- Hotel Hostel and Hospital Housekeeping–JoanCBranson &MargaretLennox(ELBS).
- Hotel House Keeping– SudhirAndrews Publisher:Tata McGraw Hill.
- Front Office Training manual–SudhirAndrews. Publisher:TataMacGrawHill
- Front Office–Operations and management–AhmedIsmail(ThomsonDelmar).
- Hotel Housekeeping Operations &Management–Raghubalan,OxfordUniversityPress.

Reference Books

- Housekeeping and Front Office–Jones
- Managing Housekeeping Operations–MargaretKappa &Aleta Nitschke
- Security Operations By Robert McCrie,Publishe:Butterworth–Heinemann
- Managing Computers in HospitalityIndustry– Michael Kesavana&Cahell.
- Front Office Operation Management-S.KBhatnagar,Publisher:Frank Brothers
- Managing Front Office Operations By Kasvan&Brooks



Syllabus
Environmental Studies (22BHMT204)

L: T: P:: 2:0:0

Credits-2

Course Objectives:

The objective of this course is that the student would be able to learn about housekeeping procedures in the hotel, cleaning sciences applied in the department, basic front office operations, reservations & guest room servicing

Course Outcomes:

After completion of the course student will be able to :-

- Learn about Introduction to environmental studies.
- Learn about Ecosystem.
- To Learn about Natural Resources.
- To learn about Biodiversity and conservation.
- Will be able to learn about environmental pollution.

Syllabus:

UNIT-I

(8hours)

Introduction to environmental studies:

Multi- disciplinary nature of environmental studies; Scope and importance; concept of sustainability and sustainable development.

UNIT-II

(8 hours)

Ecosystem: What is an eco-system, Structure and function of ecosystem; Energy flow in an ecosystem: food chains, food webs and ecological succession case studies of the following ecosystems: Forest ecosystem, Grassland ecosystem, Desert ecosystem, Aquatic ecosystems (ponds, streams, lakes, rivers, oceans, estuaries)

UNIT-III

(8 hours)

Natural Resources: Renewable and Non- renewable resources: Land resources and land use change; Land degradation, soil erosion and desertification. Deforestation: Causes and impacts due to mining, dam building on environment, forests, over water (international & inter-state). Energy resources: Renewable and nonrenewable energy sources, use of alternate energy sources, growing energy needs, cases studies.

UNIT-IV

(8 hours)

Biodiversity and conservation: Levels of biological diversity: genetic, species and ecosystem diversity; Biogeographic Zones of India; Biodiversity patterns and global biodiversity patterns and global biodiversity hotspots. India as a mega-biodiversity: nation; Endangered and endemic species of India. Threats to biodiversity: Habitat loss, poaching of wildlife, man-wildlife conflicts, biological invasions; conservation of biodiversity: In-situ conservation of biodiversity. Ecosystem and biodiversity services: Ecological, economic, social, ethical, aesthetic and informational value.

UNIT-V

(8 hours)

Environmental Pollution: Environmental pollution: types, causes, effects and controls; Air, water, soil and noise pollution. Nuclear hazards and human health risks. Solid waste management: control measures of urban and industrial waste. Pollution case studies.

Text Book

- “Environmental Studies”-Erach Barucha
- “Objective of Environmental Sciences”–BB Singh
- “Fundamental Concepts in Environmental Studies”-MishraDD

Reference Books

- Advances in Environmental Science &Technology-RKTrivedi
- Environmental Science- YKSingh
- Environmental Science- GTylerMiller



Syllabus
Food Processing (AEC 201)

L: T: P:: 2:0:0

Credits-2

Course Objectives:

The objective of this course is that the student would be able to learn about basics of Food Processing in the hotel.

Course Outcomes:

After completion of the course student will be able to :-

- Learn about Food processing and preservation principles.
- Learn about Food Drying/Dehydration
- To Learn about Packaging.
- To learn about Food Concentration.
- Will be able to learn about Membrane Processing.

Syllabus:

UNIT-I (8hours)

Food processing and preservation principles, method of preservation:

Pasteurization (definition, time-temperature combination and equipments) sterilization (definition, time-temperature combination and equipments), blanching (definition, time-temperature combination and equipments, adequacy in blanching), canning (definition, time-temperature combination and equipments)

UNIT-II (8 hours)

Food Drying/Dehydration:

Definition, free and bound moisture, concept of water activity, factors affecting drying, Drying curve (constant rate period and falling rate period), moisture content (wet basis and dry basis), equilibrium moisture content, Drying methods and equipments: sun/solar drying, Cabinet drying, tunnel dryer, spray dryer, freeze dryer, fluidized bed dryer, Nutritional, physico-chemical changes during drying.

UNIT-III (8 hours)

Packaging:

Introduction, Metal Containers, Glass Containers, Rigid Plastic Containers, Reportable Pouches.

UNIT-IV (8 hours)

Food Concentration:

Evaporation- Definition, types of evaporator (single effect, double effect and multiple effect evaporator); Freeze concentration- General principles and applications, basic elements, ice crystal nucleation, growth and crystallization, separation techniques (filtration and wash column).

UNIT-V (8 hours)

Membrane Processing:

General principles and advantages, dead end and cross flow, Classification of membrane system: ReverseOsmosis, Nano Filtration, Ultra Filtration, Micro Filtration, Electrodialysis and Pervaporation; Membrane technology comparison chart, Membrane application in the food industries; Membrane performance, and Limitation of membrane processes.

Text Book

- Food Processing: Principles and Applications by Ramaswamy H. & Marcotte M. Taylor & Francis.
- Food Science by Norman N Potter and Joseph H. Hotchkiss, CBS Publishers and Distributors.

Reference Books

- Novel Food Processing Technologies by Barbosa-Canovas, Tapia & Cano CRC Press, 2004.



Syllabus
Foreign language (French) (AEC 202)

L: T: P:: 2:0:0

Credits-2

Course Objectives:

The objective of this course is that the student would be able to learn about basics of French language particularly in the aspect of hotel industry.

Course Outcomes:

After completion of the course student will be able to :-

- Learn about basic Pronunciation of French.
- Learn about Weight and measures in French
- Learn to give self introduction in French.
- To learn about Name of the Countries and their Nationalities.
- Will be able to learn about Vocabulary describing family.

Syllabus:

UNIT-I (8 hours)
Pronunciation–

The Alphabet- the Accents; ‘Formules de politesse’; The numbers: Cardinal, Ordinal; Time (only 24 hr clock);

UNIT-II (8 hours)
Weights & Measures;

The subjective pronouns; Auxiliary verbs: etre and avoir

UNIT-III (8 hours)
Self introduction;

Presenting and introducing other person; Name of vegetables and fruits; Conjugation of first group of verbs; Days of the week; Months of the year ;Date; The definite and indefinite articles

UNIT-IV (8 hours)
Name of the Countries and their Nationalities; Conjugation of second group of verbs; Adjectives of place; Preposition of place; Describing a place (your city/tourist place)

UNIT-V (8 hours)
Vocabulary describing family;

Describe your family; Name of dairy products and Cereals; Negation; Conjugation of irregular verbs: venir, aller; Demonstrative Adjectives, Simple translation

Oral

- Counting numbers, Months, days of weeks, seasons, colours
- Basic Introduction
- Understanding questions
- Basic Conversation
- Food & Beverage terms in French

Text Book

- Larousse compact Dictionary: French-English/English-French
- Conjugai son- Le Robert & Nathan
- Larousse French Grammar
- Grammaire Collection "Le Nouvel Entraînez vous" level debutant

Reference Books

- Parlez à l'hotel by A. Talukdar
- Cours de Langue et de Civilisation Françaises-G. Mauger
- French for Hotel and Tourism Industry by S. Bhattacharya



Syllabus
Universal Human Value -II (VAC-201)

L: T: P:: 2:0:0

Credits-2

Course Objectives:

The objective of this course is that the student would be able to learn about basics of Human Values particularly in the aspect of hotel industry.

Course Outcomes:

After completion of the course student will be able to :-

- Learn about basic Pronunciation of French.
- Learn about Weight and measures in French
- Learn to give self introduction in French.
- To learn about Name of the Countries and their Nationalities.
- Will be able to learn about Vocabulary describing family.

Syllabus:

UNIT-I

(8hours)

Introduction-

Basic Human Aspiration, its fulfillment through All encompassing Resolution The basic human aspirations and their fulfillment through Right understanding and Resolution, Right understanding and Resolution as the activities of the Self, Self being central to Human Existence; All-encompassing Resolution for a Human Being, its details and solution of problems in the light of Resolution.

UNIT-II

(8 hours)

Right Understanding (Knowing)-

Knower, Known & the Process The domain of right understanding starting from understanding the human being (the knower, the experience and the doer) and extending up to understanding nature/existence – its interconnectedness and co-existence; and finally understanding the role of human being in existence (human conduct).

UNIT-III

(8 hours)

Understanding Human Being

Understanding the human being comprehensively as the first step and the core theme of this course; human being as co-existence of the self and the body; the activities and potentialities of the self; Basis for harmony/contradiction in the self

UNIT-IV

(8 hours)

Understanding Nature and Existence

A comprehensive understanding (knowledge) about the existence, Nature being included; the need and process of inner evolution (through self-exploration, self awareness and self-evaluation), particularly awakening to activities of the Self: Realization, Understanding and Contemplation in the Self (Realization of Co-Existence, Understanding of Harmony in Nature and Contemplation of Participation of Human in this harmony/ order leading to comprehensive knowledge about the existence).

UNIT-V

(8 hours)

Understanding Human Conduct

All-encompassing Resolution & Holistic Way of Living Understanding Human Conduct, different aspects of All- encompassing Resolution (understanding, wisdom, science etc.), Holistic way of living for Human Being with All encompassing Resolution covering all four dimensions of human endeavor viz., realization, thought,

behavior and work (participation in the larger order) leading to harmony at all levels from Self to Nature and entire Existence.

Text Book

- Jeevan Vidya: Ek Parichaya, A Nagaraj, Jeevan Vidya Prakashan, Amarkantak, 1999.
- Human Values, A.N. Tripathi, New Age Intl. Publishers, New Delhi, 2004.
- The Story of Stuff (Book).

Reference Books

- The Story of My Experiments with Truth - by Mohandas Karamchand Gandhi
- Economy of Permanence - J C Kumarappa
- Bharat Mein Angreji Raj – PanditSunderlal
- Rediscovering India - by Dharampal



Syllabus
HACCP (VAC-202)

L: T: P:: 2:0:0

Credits-2

Course Objectives:

The objective of this course is that the student would be able to learn about HACCP and its importance particularly in hospitality Industry.

Course Outcomes:

After completion of the course student will be able to :-

- Learn about types of hazard.
- Learn about HACCP principles
- Learn basics development plan for HACCP.
- To learn about common prerequisite programme in HACCP.
- Will be able to learn about types of record and benefit of HACCP.

Syllabus:

UNIT-I

(8hours)

Types of Hazards: Microbiological, Chemical, Physical, Allergens

UNIT-II

(8 hours)

Principles of HACCP: Conduct a hazard analysis, Determine critical control points, Establish critical limits, Establish monitoring procedures, Establish corrective action, Establish verification procedures, Establish record-keeping and documentation procedures

UNIT-III

(8 hours)

Development of HACCP Plan: Assemble the HACCP team, Describe the food and its distribution, Describe its intended use and consumers, Develop a flow diagram explaining the process, Verify the flow diagram, Start analysis.

UNIT-IV

(8 hours)

Common Pre-requisite Programs: Facilities, Supplier control, Specifications, Production equipment, Cleaning and sanitation, Personal hygiene, Training, Chemical control, Receiving, storage, shipping, Traceability and recall, Pest control, Quality assurance procedure, Standard operating procedures.

UNIT-V

(8 hours)

Benefits of HACCP and Types of Records: Business money-saving in the long-term, Increased food safety standards, Compliance with the law, Increased food quality standards, Organized process for safe food production, organized staff, greater teamwork and efficiency, Temperature charts/logs, Storage logs, Cleaning schedules, Employee qualifications

Text Book

- The HACCP Food Safety: Training Manual John Wiley & Sons (17 October 2006)
- HACCP: Principles and Applications Springer; 1992nd edition (31 December 1995)

Reference Books

- Encyclopedia of Food Safety by Yasmine Motarjemi (Editor-In-Chief)
- Encyclopedia of Food Microbiology by Carl A. Batt; Pradip Patel; Richard K. Robinson



Syllabus

Food Production Foundation–II Practical (22BHMP201)

L: T: P:: 0:0:4

Credits-2

Course Objectives:

The course is aimed at building fundamental kitchen skill covering equipment familiarization, hygiene practices, safety practices and various cooking methods through simple menu preparations.

Course Outcomes:

After completion of the course student will be able to :-

- Recognize commonly used raw material and understand the proper usage.
- Apply best possible hygiene practices in the kitchen, keeping in mind environment and society.
- Learn how to prepare soup, sauces & stocks
- Will be able to learn about the identification of poultry(cuts& preparations)

Syllabus:

- Preparation of Stocks, Mother Sauces and at least two derivatives each.
- Preparation of Soups (Minestrone, Consommés, Cream Soups, Puree Soups, Clear Soups, Bisques, Cold Soups, Chowders and others)
- Understanding Eggs and their simple Breakfast Preparations; Preparation of: Hard & soft boiled eggs, Fried eggs, Poached eggs, Scrambled eggs, Omelet's (Plain, Spanish, Stuffed)
- Familiarizations with, Poultry, Meats & Fishes–Their Simple Cuts and Cooking Vegetables–Their usage and cooking precautions
- Simple Vegetable and Meat Cookery
- Identification of types of rice varieties & pulses, Simple preparation of Boiled rice (Draining & Absorption) method.
- Fried rice, Simple daal preparation, Wheat, products like making chapattis, parathas, phulkas, Kulchas & puris. Simple Breakfast Preparations: Preparation of Puri/ Bhaji, Allo Parathas, Chola Bhatara, Preparation of Continental Breakfast
- Preparation of Salads & Sandwiches



Syllabus

Food & Beverage Foundation–II Practical (22BHMP202)

L: T: P:: 0:0:4

Credits-2

Course Objectives:

The course is aimed at building confidence through imparting basic knowledge of non alcoholic beverages, menu presenting different breakfast served in the hotel, mock tail preparations.

Course Outcomes:

After completion of the course student will be able to :-

- Recognize commonly used raw material and understand the proper working of equipments and tools.
- Learn how to prepare different non alcoholic beverages
- Different types of breakfast served in the restaurant
- Learn different types of food services done in the restaurant.

Syllabus:

- Understanding Non Alcoholic Beverages, Types & Service Techniques
- Guest Interactions while on Food Service–Do's & Don'ts
- Understanding Mocktails, Their Presentation and Services (At least ten types of Mocktails)
- Breakfast Services: Types, Breakfast Layouts, Menu Knowledge, Table Services, Clearance & Acknowledging guests.
- Familiarization with Food Service in Restaurants (Receiving Guests, Table Layouts, Complimenting them, Presentation of Bills, Dealing with in house/ residential guests), Presenting Menus, precautions while dealing with guests.
- Services of Soups (Minestrone, Consommés, Cream Soups, Puree Soups, Clear Soups, Bisques, Cold Soups, Chowders and others)



Syllabus

Room Division Foundation–II Practical (22BHMP203)

L: T: P:: 0:0:4

Credits-2

Course Objectives:

The course is aimed to impart knowledge to the students regarding the working of housekeeping department through giving knowledge of chemical agents used in cleaning of different surfaces briefing procedures check in & checkout procedures

Course Outcomes:

After completion of the course student will be able to :-

- Recognize commonly used agents for cleaning different surfaces
- Learn check in and checkout procedures
- Learn telephone handlings in the department.
- Identify different types of guest supplies and amenities
- Role plays of different guest situations

Syllabus:

- Identification and familiarization with cleaning equipments and agents.
- Cleaning of different surfaces.e.g.windows, tabletops, picture frames under beds, on carpet,metals surfaces, tiles, marble and granite tops.
- Develop an understanding about basic Housekeeping procedures like Briefing, DeBriefing, dealing with Lost&Found, Key Control, Forms&Registers at Control desk of Housekeeping
- Identification and familiarization with front desk equipments and Performa's.
- Skill to handle front desk operations i.e.guest reservations, guest arrival (FIT and groups) including baggage and ling
- Skills to handle to telephones at the reception-receive/record messages.
- Skills to handle guest departure (fits and groups)
- Preparation and study of countries, capitals, currencies, airlines and flags chart
- Role play:
 - At the porch, Guest driving in Doorman opening the door and saluting guest; Calling bell boy
 - At the Front Desk: Guest arriving; greeting & offering welcome drink and guest interactions.
 - Servicing of guestrooms, placing/replacing guest supplies and soiled linen



Syllabus
Uttarakhand Tourism (Minor201)

L: T: P:: 3:0:0

Credits-3

Course Objectives:

The objective of this course is that the student would be having an basic idea about the Tourism Industry, students would be able to identify the importance and correlation of tourism with hospitality industry.

Course Outcomes:

After completion of the course student will be able to :-

- Discuss the concept of Geography of Tourism.
- Learn about Importance of Geography of Tourism.
- Identify the Indian Geography of Tourism.
- Will be able to learn about Tourism Model.
- To learn about Political and Physical Feature of Tourism Geography.

Syllabus:

UNIT-I (8hours)

Tourism Product Of Uttarakhand:

Mountains, Rivers, Famous Tourist Destinations

UNIT-II (8 hours)

Tourism Product Religious:

Char Dham, Temples, Gurudwaras, Church, Mosque.

UNIT-III (8 hours)

Luxury Hotels In Uttarakhand:

Taj Rishikesh, JW Marriott, Jaypee Hotel, Taj Corbett, Hyatt, Ananda in the Himalayas.

UNIT-IV (8 hours)

Uttarakhand Simply Heaven:

Natural Resources, Man Made Resources, Sanctuaries, Parks

UNIT-V (8 hours)

Hospitality & Tourism Organization in Uttarakhand

GMVN KMVN, Hospitality Tourism Organizations like IHM, State IHM/ Universities, Colleges with Courses

Brief Note work of Notable Person in Field of Hospitality & Tourism.

Text Book

- Anand, M.M., Tourism and hotel Industry in India, Prentice Hall, New Delhi, 1976
- Bhatia, A. K., International Tourism, Sterling Publishers, New Delhi
- Bhatia, A. K., Tourism development: Principles, Practices and Philosophies, Sterling Publishers, New Delhi
- Robinson, H.A., Geography of Tourism, Me Donald and Evans, London, 1976

Reference Books

- McIntosh, Robert, W. Goldner, Charles, Tourism: Principles, Practices and Philosophies, John Wiley and Sons Inc. New York, 1990 (9th edition)
- Mill, Robert Christie and Alastair M. Morrison, The Tourism System, Englewood Cliffs, N.J., Prentice Hall, 1985
- Negi, J.M.S., Tourism and Travel- Concepts and principles, Gitanjali Publishing House, New Delhi, 1990.