



MGM University
Chhatrapati Sambhajanagar

Name of Faculty – Management & Commerce

Name of Institute – Institute of Hotel Management

Name of Department – Hotel Management

CURRICULUM BOOKLET

(With effect from Academic year 2025-26)



MGM University

Vision

- To ensure sustainable human development which encourages self-reliant and self-content society.
- To promote activities related to community services, social welfare and also Indian heritage and culture.
- To inculcate the culture of non-violence and truthfulness through vipassanna meditation and Gandhian Philosophy.
- To develop the culture of simple living and high thinking

Mission

- To impart state of art education and technical expertise to students and give necessary training to teachers to create self-reliant society for future.
- To encourage students to participate in Indian and International activities in sports, literature, etc. so that future generation becomes base for free and liberal society
- To educate students in areas like Management, Finance, Human relations to inculcate philosophy of simple living and high thinking value of simple economic society.
- To inculcate culture of non-violence and truthfulness through Vipassana.
- To sustain activities of Indian culture (viz. classical dance, music and fine arts) through establishing institutes like Mahagami, Naturopathy, etc.



विद्यापीठगीत

अत्त दिप भव भव प्रदिप भव,
 स्वरूप रूप भव हो
 ज्ञान सब्ब विज्ञान सब्ब भव,
 सब्ब दिप भव हो
 अत्ताहि अत्त नो नाथो,
 अत्ताहि अत्त नो गति
 अत्त मार्गपर अप्रमादसे है तुझे चलना
 सब्ब का कल्याण हो,
 वो कार्यकुशल करना
 सब्ब का उत्तम मंगल, पथप्रदर्शक हो
 अत्त दिप भव भव प्रदिप भव,
 स्वरूप रूप भव हो
 ज्ञान सब्ब विज्ञान सब्ब भव,
 सब्ब दिप भव हो
 बुद्धमं शरनं गच्छामि:
 धम्मं शरनं गच्छामि:
 संघं शरनं गच्छामि:



Programs offered at IHM

Undergraduate Programmes	Postgraduate Programmes	PhD Programmes	PG Diploma / Diploma Programmes	Certificate Programmes
B.Sc. (Hotel Operations and Catering Services) / B.Sc. (Hons) / B.Sc. (Hons) with Research	M.Sc. (Hotel Operations and Catering Services)	-	Post Graduate Diploma in Hotel Operations	-
B.Sc. (Culinary Arts) / B.Sc. (Hons) / B.Sc.(Hons) with Research	-	-	Diploma Program in Hotel Operations	-
BBA in Aviation, Hospitality , and Travel & Tourism Studies / BBA (Hons) / BBA (Hons) with Research	-	-	Diploma Program in Bakery & Patisserie	-
-	-	-	-	-



Name of Program – B.Sc. (Hotel Operations and Catering Services) / B. Sc. (Hons) / B.Sc. (Hons) with Research

Duration – Four Years

Eligibility –

1. Maharashtra State Candidate.

- (i) The Candidate should be an Indian National and having domicile of Maharashtra state and/or born in Maharashtra state.
- (ii) The candidate should have passed 10+2 examination from recognized board or equivalent, with minimum of 40% marks (at least 35% in case of candidates of backward class categories, Economically Weaker Section and Persons with Disability belonging to Maharashtra State only). However, preference shall be given to the candidate obtaining non-zero positive score in MGMU-CET over the candidates who obtained non-zero score in PERA CET.

OR

2. All India Candidates –

- (i) The Candidate should be an Indian National.
- (ii) The candidate should have passed 10+2 examination from recognized board or equivalent, with minimum of 40% marks (at least 35% in case of candidates of backward class categories). However, preference shall be given to the candidate obtaining non-zero positive score in MGMU-CET over the candidates who obtained non-zero score in PERA CET.



Faculty: Management & Commerce**Institute Name:** Institute of Hotel Management**Program Name:** B.Sc. (Hotel Operations and Catering Services) /

B.Sc. (Hons) / B.Sc. (Hons) with Research

Program Type: UG**Duration:** 04 years (08 semesters)

First Year - Semester I												
Course Category	Course Code	Course Title	Nature of Course	No. of Credits	Teaching (Contact hrs/ week)		Evaluation Scheme (Marks)			Minimum Passing (Marks)		
					L	P	Internal	External	Total	Internal	External	Total
Major	HOC32 MML10 1	Basic Food Production – Th.	Theory	3	3	-	60	40	100	-	16	40
Major	HOC32 MML10 2	Front Office Foundation – Th.	Theory	3	3	-	60	40	100	-	16	40
OE	OE-1	*OE- 1(MGM University basket)	Theory	2	2	-	30	20	50	-	8	20
OE	OE-2	*OE- 2(MGM University basket)	Theory	2	2	-	30	20	50	-	8	20
VSC	HOC32 VSP101	Basic Food Production – Pr.	Practical	1	-	2	30	20	50	-	8	20
VSC	HOC32 VSP102	Front Office Foundation – Pr.	Practical	1	-	2	30	20	50	-	8	20
SEC	HOC32 SEL101	Computer Applications for Hospitality	Theory	2	2	-	30	20	50	-	8	20
AEC	MGM5 4AEL10 4	Functional Marathi	Theory	2	2	-	30	20	50	-	8	20
IKS	HOC32I KL101	Hospitality Law	Theory	2	2	-	30	20	50	-	8	20
VEC	MGM2 1VEL10 1	Environmental studies	Theory	2	2	-	30	20	50	-	8	20
CC	MGM8 5CCP10 7	Cultural Activities	Practical	2	-	4	50	-	50	20	-	20
Total Hrs / week = 26				22	18	8	-	-	650	-	-	260



First Year - Semester II

Course Category	Course Code	Course Title	Nature of Course	No. of Credits	Teaching (Contact hrs/ week)		Evaluation Scheme (Marks)			Minimum Passing (Marks)		
					L	P	Internal	External	Total	Internal	External	Total
Major	HOC32M ML103	Food & Beverage Service – Th.	Theory	3	3	-	60	40	100	-	16	40
Major	HOC32M ML104	Basic Housekeeping – Th.	Theory	3	3	-	60	40	100	-	16	40
Minor	Minor	*Minor – 1 (MGM University Basket)	Theory	2	2	-	30	20	50	-	8	20
OE	OE-3	*OE-3 (MGM University Basket)	Theory	2	2	-	30	20	50	-	8	20
OE	OE-4	*OE-4 (MGM University Basket)	Theory	2	2	-	30	20	50	-	8	20
VSC	HOC32VS P103	Food & Beverage Service – Pr.	Practical	1	-	2	30	20	50	-	8	20
VSC	HOC32VS P104	Basic Housekeeping – Pr.	Practical	1	-	2	30	20	50	-	8	20
SEC	HOC32SE L102	Development of Soft Skills	Theory	2	2	-	30	20	50	-	8	20
AEC	MGM54 AEL102	Functional English	Theory	2	2	-	30	20	50	-	8	20
VEC	MGM56 VEL102	Constitution of India	Theory	2	2	-	30	20	50	-	8	20
CC	MGM82 CCP103	Sports	Practical	2	-	4	50	-	50	20	-	20
Total Hrs / week = 26				22	18	8	-	-	650	-	-	260



Second Year - Semester III

Course Category	Course Code	Course Title	Nature of Course	No. of Credits	Teaching (Contact hrs/ week)		Evaluation Scheme (Marks)			Minimum Passing (Marks)		
					L	P	Internal	External	Total	Internal	External	Total
Major	HOC32M ML201	Quantity Food Production – Th.	Theory	3	3	-	60	40	100	-	16	40
Major	HOC32M MP201	Quantity Food Production – Pr.	Practical	1	-	2	30	20	50	-	8	20
Major	HOC32M ML202	Front Office Operations – Th.	Theory	3	3	-	60	40	100	-	16	40
Major	HOC32M MP202	Front Office Operations – Pr.	Practical	1	-	2	30	20	50	-	8	20
Minor	Minor	*Minor-2 (As opted in Sem. II)	Theory	4	4	-	60	40	100	-	16	40
OE	OE-5	*OE-5 (MGM University Basket)	Theory	2	2	-	30	20	50	-	8	20
VSC	HOC32VS P201	Basics of Bakery & Patisserie – Pr.	Practical	1	-	2	30	20	50	-	8	20
VSC	HOC32VS P202	Introduction to Advanced Excel – Pr.	Practical	1	-	2	30	20	50	-	8	20
AEC	MGM54 AEL103	Functional Hindi	Theory	2	2	-	30	20	50	-	8	20
FP	HOC32FP J201	Project Work	Practical	2	-	4	50	-	50	20	-	20
CC	MGM82 CCP201/ MGM82 CCP101/ MGM82 CCP102	Health and Wellness/ National Cadet Corps NCC/ Yoga	Practical	2	-	4	50	-	50	20	-	20
Total Hrs / week = 30				22	14	16	-	-	700	-	-	280

Second Year - Semester IV												
Course Category	Course Code	Course Title	Nature of Course	No. of Credits	Teaching (Contact hrs/ week)		Evaluation Scheme (Marks)			Minimum Passing (Marks)		
					L	P	Internal	External	Total	Internal	External	Total
Major	HOC32 MML203	Food & Beverage Operations – Th.	Theory	3	3	-	60	40	100	-	16	40
Major	HOC32 MMP203	Food & Beverage Operations – Pr.	Practical	1	-	2	30	20	50	-	8	20
Major	HOC32 MML204	Hotel Housekeeping – Th.	Theory	3	3	-	60	40	100	-	16	40
Major	HOC32 MMP204	Hotel Housekeeping – Pr.	Practical	1	-	2	30	20	50	-	8	20
Minor	Minor	*Minor – 3 (As opted in Sem. II)	Theory	4	4	-	60	40	100	-	16	40
OE	OE-6	*OE- 6 (MGM University Basket)	Theory	2	2	-	30	20	50	-	8	20
SEC	HOC32 SEL201	Development of Entrepreneurial Skills	Theory	2	2	-	30	20	50	-	8	20
AEC	MGM5 4AEL203	Communication Skills	Theory	2	2	-	30	20	50	-	8	20
CEP	HOC32 CEP201	Social Immersion Program	Practical	2	-	4	50	-	50	20	-	20
CC	MGM8 2CCP104/ MGM7 3CCP105/ MGM7 3CCP106	NSS/ Fine Arts /Visual Arts	Practical	2	-	4	50	-	50	20	-	20
Total Hrs / week = 28				22	16	12	-	-	650	-	-	260



Third Year - Semester V												
Course Category	Course Code	Course Title	Nature of Course	No. of Credits	Teaching (Contact hrs/ week)		Evaluation Scheme (Marks)			Minimum Passing (Marks)		
					L	P	Internal	External	Total	Internal	External	Total
Major	HOC32M ML301	Specialized Food Production – Th.	Theory	3	3	-	60	40	100	-	16	40
Major	HOC32M MP301	Specialized Food Production – Pr.	Practical	1	-	2	30	20	50	-	8	20
Major	HOC32M ML302	Beverage Services – Th.	Theory	3	3	-	60	40	100	-	16	40
Major	HOC32M MP302	Beverage Services – Pr.	Practical	1	-	2	30	20	50	-	8	20
Major Elec- I	HOC32M EL301/ HOC32M EL302	Event Management/ Total Quality Management	Theory	2	2	-	30	20	50	-	8	20
Major Elec. -II	HOC32M EL303/ HOC32M EL304	Travel Tourism/ Human Resource Management	Theory	2	2	-	30	20	50	-	8	20
Minor	Minor	*Minor – 4 (As opted in Sem. II)	Theory	4	4	-	60	40	100	-	14	40
VSC	HOC32VS P301	Advanced Bakery & Patisserie – Pr.	Practical	2	-	4	30	20	50	-	8	20
CEP	HOC32CE P301	Social Immersion Program	Practical	2	-	4	50	-	50	20	-	20
Total Hrs / week = 26				20	14	12	-	-	600	-	-	240



Third Year - Semester VI

Course Category	Course Code	Course Title	Nature of Course	No. of Credits	Teaching (Contact hrs/ week)		Evaluation Scheme (Marks)			Minimum Passing (Marks)		
					L	P	Internal	External	Total	Internal	External	Total
Major	HOC32 MMP3 03	Food Production Industrial Exposure	Internship	4	-	8	60	40	100	-	16	40
Major	HOC32 MMP3 04	Food & Beverage Service Industrial Exposure	Internship	4	-	8	60	40	100	-	16	40
Major Elec. III	HOC32 MEP30 5	Non Core Department Industrial Exposure	Internship	4	-	8	60	40	100	-	16	40
Minor	Minor	*Minor – 5 (As opted in sem. II)	Internship	4	4	-	60	40	100	-	16	40
OJT	HOC32J TI301	Housekeeping Industrial Exposure	Internship	4	-	8	60	40	100	-	16	40
Total Hrs / week = 36				20	4	32	-	-	500	-	-	200



Fourth Year - Semester VII (Honors)

Course Category	Course Code	Course Title	Nature of Course	No. of Credits	Teaching (Contact hrs/ week)		Evaluation Scheme (Marks)			Minimum Passing (Marks)		
					L	P	Internal	External	Total	Internal	External	Total
Major	HOC32 MML40 1	Advanced Bakery & Patisserie – Th.	Theory	3	3	-	60	40	100	-	16	40
Major	HOC32 MMP4 01	Advanced Bakery & Patisserie – Pr.	Practical	1	-	2	30	20	50	-	8	20
Major	HOC32 MML40 2	Food & Beverage Inventory Control – Th.	Theory	3	3	-	60	40	100	-	16	40
Major	HOC32 MMP4 02	Food & Beverage Inventory Control – Pr.	Practical	1	-	2	30	20	50	-	8	20
Major	HOC32 MML40 3	Accommodation Operations – Th.	Theory	3	3	-	60	40	100	-	16	40
Major	HOC32 MMP4 03	Accommodation Operations – Pr.	Practical	1	-	2	30	20	50	-	8	20
Major Elec. - IV	HOC32 MEL40 1/HOC 32MEL 402	Retail Management/ Tourism Planning	Theory	2	2	-	30	20	50	-	8	20
Major Elec.- V	HOC32 MEL40 3/HOC 32MEL 404	Customer Relationship Management / Disaster Management	Theory	2	2	-	30	20	50	-	8	20
RM	HOC32 RML40 1	Research Methodology	Theory	4	4	-	60	40	100	-	16	40
Total Hrs / week = 23				20	17	06	-	-	650	-	-	260



Fourth Year - Semester VII (Honors with research)

Course Category	Course Code	Course Title	Nature of Course	No. of Credits	Teaching (Contact hrs/ week)		Evaluation Scheme (Marks)			Minimum Passing (Marks)		
					L	P	Internal	External	Total	Internal	External	Total
Major	HOC32 MML40 1	Advanced Bakery & Patisserie – Th.	Theory	3	3	-	60	40	100	-	16	40
Major	HOC32 MMP4 01	Advanced Bakery & Patisserie – Pr.	Practical	1	-	2	30	20	50	-	8	20
Major	HOC32 MML40 2	Food & Beverage Inventory Control – Th.	Theory	3	3	-	60	40	100	-	16	40
Major	HOC32 MMP4 02	Food & Beverage Inventory Control – Pr.	Practical	1	-	2	30	20	50	-	8	20
Major Elec- IV	HOC32 MEL40 1/HOC 32MEL 402	Retail Management/ Tourism Planning	Theory	2	2	-	30	20	50	-	8	20
Major Elec- V	HOC32 MEL40 3/ HOC32 MEL40 4	Customer Relationship Management / Disaster Management	Theory	2	2	-	30	20	50	-	8	20
RM	HOC32 RML40 1	Research Methodology	Theory	4	4	-	60	40	100	-	16	40
RP	HOCS3 2RPJ40 1	Research Project	Practical	4	-	8	60	40	100	-	16	40
Total Hrs / week = 26				20	14	12	-	-	600	-	-	240



Fourth Year - Semester VIII (Honors with Research)

Course Category	Course Code	Course Title	Nature of Course	No. of Credits	Teaching (Contact hrs/ week)		Evaluation Scheme (Marks)			Minimum Passing (Marks)		
					L	P	Internal	External	Total	Internal	External	Total
Major	HOC32 MML404	Advanced Food Production – Th.	Theory	3	3	-	60	40	100	-	16	40
Major	HOC32 MMP404	Advanced Food Production – Pr.	Practical	1	-	2	30	20	50	-	8	20
Major	HOC32 MML405	Food & Beverage Management – Th.	Theory	3	3	-	60	40	100	-	16	40
Major	HOC32 MMP405	Food & Beverage Management – Pr.	Practical	1	-	2	30	20	50	-	8	20
Major Elec. - VI	HOC32 MEL405/HOC32MEL406	Material Management/ Hotel Engineering	Theory	2	2	-	30	20	50	-	8	20
Major Elec.-VII	HOC32 MEL407/HOC32MEL408	Laundry and Linen Management/ MICE	Theory	2	2	-	30	20	50	-	8	20
RP	HOC32 2RPD401	Dissertation	Field Work	8	-	16	60	40	100	-	16	40
Total Hrs / week = 30				20	10	20	-	-	500	-	-	200



Syllabus B.Sc. (Hons.) Hotel Operations & Catering Services

SEMESTER - I

Course Code: HOC32MML101	Course Name: Basic Food Production – Th.	
Course Category: MM	Credit: 3	Teaching Scheme: L – 3 / P – 0
Evaluation Scheme: CA – 60 / ESE – 40	Duration: 2 hours	
Prerequisites: - Students should remember the basics of the subjects.		
Course Objectives: Food Production is an integral part of the Hospitality Industry. To prepare the students to cater to the need of the industry, it is important to inculcate in them sound knowledge of the principles of Food Production so that they can be put to use in an efficient & effective way.		
Course Outcome: CO1 -The subject will develop basic awareness of the technical skills required in the food production department. CO2 -It also gives a comprehensive insight into the commodities required, their characteristics uses and handling procedures. CO3 -This shall help students to produce the varieties of dishes suitable for the various establishments.		

CURRICULUM:

Unit No.	Title & Contents	Teaching Hours
1	<u>Introduction to Professional Cookery & Professional Attributes</u> Origin of Modern Cookery practices, Factors influencing eating habits, sectors of hospitality/ Catering Industry. Essentials of Continental food preparation. Essentials of Indian food preparation. Hygiene & safe practices in handling food. Aims & objectives of cooking food. Attitude towards your job, Personal Hygiene Uniforms, Care for your own health & safety. Safety practices & procedures - Accidents, types, nature, classification, Preventive measures for each type of accident, Reporting accidents, First aid - meaning, importance, and basic rules, Fire Prevention	10

2	<p><u>Organization Structure in the Kitchen</u></p> <p>Types of establishments</p> <p>Classical kitchen brigade (English) for a five Star & Three Star Hotel.</p> <p>Duties & Responsibilities of Executive Chef & various Chefs.</p> <p>Co-ordination with other allied departments e.g. Stores, Purchases, Accounts, Service, Housekeeping, etc.</p>	8
3	<p><u>Cooking Utensils, Small Equipments & Fuels used in the kitchen</u></p> <p>Classification - knives, kitchen tools, Electric Food Pre-Preparation equipments, Refrigeration equipment, Food Holding Equipments, Hot plates & Heated Cupboards</p> <p>Properties, Advantages & Disadvantages of various materials used in tools & equipment.</p> <p>Precautions and Care in handling & maintenance of equipment.</p> <p>Heat Transfer Principles</p> <p>Classification, Types, Advantages & Disadvantages</p>	8
4	<p><u>Commodities used in the Catering Industry</u></p> <p>Relationship of the classification with food groups studied</p> <p>Introduction to commodities in terms of sources, types, nature, uses, processing, by-products, market forms available, modes of packing, local market rate, storage principles & nutritive value for commodities and effect of heat and other factors on cooking (for the following)</p> <p>Cereals & Pulses</p> <p>Wheat , Rice & Other millets in the region</p> <p>Bengal gram, Green gram, Red gram</p> <p>Soya beans, kidney bean, double beans, locally available cereals and pulses.</p> <p>Sweeteners</p> <p>Sugar, Honey , Jaggery & Artificial Sweeteners</p> <p>Fats & Oils</p> <p>Butter, Oil, Lard, Suet, Tallow, Hydrogenated fat, Bread spreads</p> <p>Dairy products</p> <p>Milk, Cream, Cheese, Curd</p> <p>Vegetables</p> <p>Types of Vegetables- Root , Stem , Leafy,</p> <p>Fruits</p> <p>Types of Fruits - Fresh , Dried, Canned</p> <p>Eggs</p> <p>Spices, Herbs, Condiments & Seasonings</p>	8

5	<u>Introduction to food pre-preparation, Methods of Cooking, Texture, Accompaniments & Garnishes</u> - (To be stressed in Practicals) Preparation Methods Methods of Mixing Methods of Cooking Factors affecting textures in food Desirable & Non-Desirable Textures with examples Difference between Accompaniments & Garnishes	6
6	<u>Stocks, Sauces and Soups</u> Definitions Classification Types Rules of Making Derivatives Recipes	5
	TOTAL	45

Text Books:

1. Practical Cookery- Victor Ceserani & Ronald Kinton, ELBS - Publisher - Edward Arnold - Publishing Year 2004
2. Theory of Catering- Victor Ceserani & Ronald Kinton, ELBS - Publisher - Hodder Edu. - Publishing Year 2003

Reference Books:

1. Theory of Cookery - Mr. K. Arora, Publisher - Frank Brothers - Publishing Year 2008
2. Modern Cookery for Teaching & Trade Vol I- Ms. Thangam Philip, Publisher - Orient Blackswan Pvt. Ltd.

Online Resources:

NPTEL / SWAYAM



Course Code: HOC32MML102	Course Name: Front Office Foundation – Th.	
Course Category: MM	Credit: 3	Teaching Scheme: L -3 / P - 0
Evaluation Scheme: CA – 60 / ESE – 40		Duration: 2 hours
Prerequisites: - Students should remember the basics of the subjects.		
Course Objectives: The subject aims to establish the importance of Front Office and its role in the hospitality Industry. It also prepares the student to acquire basic knowledge and skills necessary for different tasks and aspects of the above.		
Course Outcome: CO1 – Identification of duties and responsibilities of staff, types of rooms and room plans CO2 – Recognize the registration process applicable to the various categories of guests CO 3 – Handling the reservation request smoothly CO 4 – Handling of entire guest cycle from pre-arrival to after departure CO 5 – Handling guest payments		

CURRICULUM:

Unit No.	Title & Contents	Teaching Hours
1	Introduction to Hospitality Industry & Front Office Department Introduction and Definitions Classification of hotels Organizational chart of hotels (Large, Medium, Small) Sections and layout of Front Office Organizational chart of front office department (small, medium and large hotels) Duties and responsibilities of various staff. Attributes of front office personnel Co-ordination of front office with other departments of the hotel Equipments used (Manual and Automated)	8
2	Room Types & Tariffs Types of rooms. Food / Meal plans. Types of room rates . (Rack, FIT, crew, group, corporate, weekend etc.)	8



3	Role of Front Office Key control and key handling procedures Mail and message handling Paging and luggage handling Rules of the house [for guest and staff] Black list Bell Desk and Concierge	8
4	Reservations Importance of guest cycle (Various stages, sectional staff in contact during each stage) Modes and sources of reservation. Procedure for taking reservations (Reservation form, conventional chart, density chart, booking diary with their detailed working and formats) Computerized system (CRS, Instant reservations) Types of reservation (guaranteed, confirmed, groups, FIT) Procedure for amendments, cancellation and overbooking.	8
5	Guest Cycle Pre-arrival procedures Guest Arrival Guest Stay Guest Departures	8
6	Methods of Payment Credit card handling Traveler cheque, Personal cheque Handling cash Indian , Foreign currency Other methods of payment (Travel agent , Bill to Company etc.)	5
TOTAL		45

Text Books:

1. Check-in Checkout (Jerome Vallen)
2. Hotel front Office Training Manual. (Sudhir Andrews) – Publisher Tata McGraw Hill – Publishing Year 2013

Reference Books: Principles of Hotel Front Office Operations (Sue Baker, P. Bradley, J. Huyton) Publisher Hospitality Press – Publishing Year 1998
 2. Hotel Front Office (Bruce Braham) Publisher Stanley Thomes – Publishing Year 1993

Online Resources:

NPTEL / SWAYAM



Course Code: HOC32VSP101	Course Name: Basic Food Production – Pr.	
Course Category: VSC	Credit: 1	Teaching Scheme: L – 0 / P - 2
Evaluation Scheme: CA – 30 / PR – 20		Duration: 2 hours
Prerequisites: - Students should remember the basics of the subjects.		
Course Objectives: Food Production is an integral part of the Hospitality Industry. To prepare the students to cater to the need of the industry, it is important to inculcate in them sound knowledge of the principles of Food Production so that they can be put to use in an efficient & effective way.		
Course Outcome: CO1 - The subject will develop basic awareness of the technical skills required in the food production department. CO2 - It also gives a comprehensive insight into the commodities required, their characteristics uses and handling procedures. CO3 - This shall help students to produce the varieties of dishes suitable for the various establishments.		

CURRICULUM:

Unit	Content	Teaching Hours
1	Introduction to various tools and their usage	2
2	Introduction to various commodities. (Physical Characteristics, weight & volume conversion, yield testing, etc.)	2
3	Food pre-preparation methods	2
4	Food Production as per Menu (total 12 menus would be prepared i.e. 12 practicals)	24
TOTAL		30

Text Books:

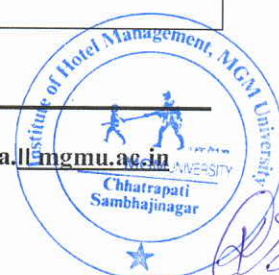
1. Practical Cookery- Victor Ceserani & Ronald Kinton, ELBS – Publisher - Edward Arnold – Publishing Year 2004
2. Theory of Catering- Victor Ceserani & Ronald Kinton, ELBS - Publisher - Hodder Edu. – Publishing Year 2003

Reference Books:

1. Theory of Cookery - Mr. K. Arora, Publisher - Frank Brothers – Publishing Year 2008
2. Modern Cookery for Teaching & Trade Vol I- Ms. Thangam Philip, Publisher - Orient Blackswan Pvt. Ltd.

Online Resources:

NPTEL / SWAYAM



Course Code: HOC32MML102		Course Name: Front Office Foundation – Pr.	
Course Category: VSC	Credit: 1	Teaching Scheme: L – 0 / P – 2	
Evaluation Scheme: CA – 30 / PR – 20		Duration: 2 hours	
Prerequisites: - Students should remember the basics of the subjects.			
Course Objectives: The subject aims to establish the importance of Front Office and its role in the hospitality Industry. It also prepares the student to acquire basic knowledge and skills necessary for different tasks and aspects of the above.			
Course Outcome: CO 1 – Understand the telephone etiquettes, handling of room keys, guests mails and messages CO 2 – To learn to handle guest luggage, guest enquiries, and dealing with blacklisted guests CO 3 – To learn the aspects of a room tariff CO 4 –To understand the concept of bell desk and concierge			

CURRICULUM:

Unit	Content	Teaching Hours
1	Telephone Etiquettes and telephone handling.	4
2	Handling room keys (issuing, receiving, missing keys, computerized key cards)	4
3	Handling guest mail (of guests who have checked out, in-house and expected)	4
4	Handling messages and paging for guests.	2
5	Luggage handling (along with left luggage procedure)	2
6	Handling guest enquiries	4
7	Handling guests who are blacklisted	2
8	Situations on basis of charging	2
9	Bell desk activities	2
10	Role play at front office	4
TOTAL		30

Text Books:

1. Check-in Checkout (Jerome Vallen)



2. Hotel front Office Training Manual. (Sudhir Andrews) – Publisher Tata McGraw Hill – Publishing Year 2013

Reference Books:

1. Principles of Hotel Front Office Operations (Sue Baker, P. Bradley, J. Huyton)
Publisher Hospitality Press – Publishing Year 1998

2. Hotel Front Office (Bruce Braham) Publisher Stanley Thomes – Publishing Year 1993

Online Resources:

NPTEL / SWAYAM



Course Code: HOC32SEL101	Course Name: Computer Applications for Hospitality	
Course Category: SEC	Credit: 2	Teaching Scheme: L - 2 / P - 0
Evaluation Scheme: CA - 30 / ESE - 20		Duration: 2 hours
Prerequisites: - Students should remember the basics of the subjects.		
Course Objectives: The subject aims to give a basic knowledge of computers and its operations and enables the student to operate the computer with enough practice to get confidence		
Course Outcome: CO1 - To acquire computers knowledge pertaining to hospitality industry should be able to utilize the computer & understand data analysis regarding policy decisions of the hotel management.		

PRACTICAL TOPICS:

Unit	Content	Teaching Hours
1.	<u>Computer Fundamentals</u> Features of Computer System, Block Diagram, Hardware Input & Output Devices, CPU, RAM, ROM, Software - System, Application S/W, Networks - LAN, MAN, WAN, Topologies, Viruses - Types, Precautions	6
2.	<u>WINDOWS & DOS and MS Office</u> Features, Terminologies - Desktop, Windows, Wallpaper, Icons, File, Folder, etc., Windows Explorer- (Assignment with files, folders), Accessories - Paint, Notepad, Calculator. Introduction and Features, Internal Commands - DIR, CLS, VER, VOL, DATE, TIME, COPY, TYPE, REN, DEL, CD, MD, RD), External Commands - FORMAT, ATTRIB, SCANDISK, TREE, MORE, EDIT etc., Wildcards (question mark ?, asterisk *) MS Word, MS Excel, MS PowerPoint, MS Access	14
3.	<u>INTERNET / E-MAIL</u> History, Pre-requisites for Internet, Role of Modem, Services - Emailing, Chatting, Surfing, Blog, Search Engines, Browsers, Dial Up, Domains, Broadband, Concepts of Web upload, download, Threats - Spyware, Adware, SPAM	5
4.	<u>E-Commerce, ERP Concepts & DBMS Concepts- (Data Base Management Systems)</u>	5

	Concepts of B-to-B, B-to-C, ERP concept, SAP Concepts Definition-DBMS, Table, Data Types, Record, Fields	
	TOTAL	30

Text Books:

- 1.Computer Fundamentals – P.K. Sinha, or Rajaraman
- 2.A First Course In Computers – Sanjay Saxena Publisher Vikas Publishings – Publishing Year 2001

Reference Books:

- 1.DOS Guide – Peter Norton
2. Mastering MS-OFFICE – Lonnie E. Moseley & David M. Boodey Publisher BPB Publications – Publishing Year 1997

Online Resources:

- NPTEL / SWAYAM



Course Code: HOC32IKL101		Course Name: Hospitality Laws	
Course Category: IKS	Credit: 2	Teaching Scheme: L – 2 / P – 0	
Evaluation Scheme: CA – 30 / ESE – 20		Duration: 2 hours	
Prerequisites: - Students should remember the basics of the subjects.			
Course Objectives: Knowledge of hospitality related laws is necessary for all students since they have to work in an environment which deals with many legal aspects. Life in general and business in particular could not continue without law to regulate the conduct of people and to protect their property and rights.			
Course Outcome: CO1 - To comply with the legal implications and understand the legal bindings relating to the industry.			

CURRICULUM:

Unit	Content	Teaching Hours
1	Indian Contract Act Definition of Contract, Proposal, Agreement, Consideration, etc. Essentials of Valid contract Competent Parties Types of Contracts - valid, void and voidable. Performance of Contract Discharge of Contract Remedies for Breach of Contract Indemnity and Guarantee	4
2	Consumers Protection Act Definitions - Consumer, Complaint, Defect in goods, Deficiency in service, Unfair trade practice, Restricted trade practice Procedure for redressal of grievances before District Forum, State Commission, and National Commission. Other related provisions.	4
3	Sale of Goods Act Essentials of valid Sale Conditions and Warranties Unpaid seller and his rights Rights and duties of seller and buyer	3
	Food Adulteration Act Principles of food laws regarding prevention of food	4

4	adulteration, definition, authorities under the act, procedure of taking a sample purchase right, warranties, guest control order or food services order in force from time to time. Essential commodities etc., and AGMARK	
5	Shops and Establishments Act Procedure relating to registration of hotel, Lodges, Eating Houses, Restaurants, and other related provisions.	3
6	Environmental Protection Act – Important provisions under The Water (Prevention and control of Pollution Act The Air (Prevention and Control of Pollution) Act	3
7	Licenses and Permits Licenses and permits for hotels and catering establishments – Procedure for procurement, bye Laws of hotels and restaurant under municipal corporation – Renewal Suspension and termination of licenses.	4
8	Industrial Legislation Factory Act - Definition of Factory, Worker, Health Safety and Welfare provisions. Industrial Disputes Act - Definition of Industry, Manufacturing process, Industrial Dispute, provisions relating to strike, lock-out, retrenchment, lay-off and Authorities for settlement of Industrial Disputes. Payment of Wages Act - Definition of Wages, Authorized deductions from the wages Workmen's Compensation Act - Definition of Dependent, Disablement, Occupational disease, liability of the employer to pay compensation and amount of compensation.	5
TOTAL		30

Text Books:

1. Mercantile Law – N.D. Kapoor

Reference Books:

1The students should refer to the respective Acts

Online Resources:

NPTEL / SWAYAM



SEMESTER -II

Course Code: HOC32MML103 Course Name: Food and Beverage Service – (Theory)		
Course Category: MM	Credit: 3	Teaching Scheme: L – 3 / P – 0
Evaluation Scheme: CA – 60 / ESE – 40		Duration: 2 hours
Prerequisites: - Students should remember the basics of the subjects.		
Course Objectives: The course will give the students a comprehensive knowledge and develop technical skills in the basic aspects of food & beverage service operations in the Hotel Industry.		
Course Outcome: CO1 -To develop a comprehensive knowledge & understanding of Food & Beverage Service in the Hotel & Catering industry. CO2 - It also aims to enable the students to acquire professional competence for Food & Beverage Service.		

CURRICULUM:

Unit No.	Title & Contents	Teaching Hours
1	The Food & Beverage Service Industry and Food & Beverage Service Equipment Introduction to the Food & Beverage Industry Classification of Catering Establishments (Commercial & Non-Commercial) Introduction to Food & Beverage Operations (Types of F&B Outlets) - Restaurant, Coffee Shop, Room Service, Bars, Banquets, Snack Bar, Executive Lounges, Business Centers, Discotheques & Night Clubs, Auxiliary areas Types & Usage of Equipments- Furniture, Chinaware, Silverware & Glassware, Linen, Disposables, Special Equipment Care & maintenance	6
2	Food & Beverage Service Personnel Food & Beverage Service Organization Structure - Job Descriptions & Job Specifications Attitudes & Attributes of Food & Beverage personnel, competencies. Basic Etiquettes Interdepartmental relationship	6

3	Types of Food & Beverage Service, Meals and Menu Knowledge Mise-en-place & Mise-en-scene, Table Service -English / Silver, American, French, Russian, Self Service - Buffet & Cafeteria, Specialized Service - Gueridon, Tray, Trolley, Lounge, Room etc. Single Point Service - Take Away, Vending Kiosks, Food Courts & Bars, Automats, In-Room Dining - Forms & Formats, Process, staffing Breakfast - Introduction, Types, Service Methods, Brunch, Lunch, Hi - Tea, Dinner, Supper, Introduction to menu knowledge, Types -Ala Carte & Table d'hote, Menu Planning, considerations and constraints, Menu Terms Classical French Menu, Classical Foods & its Accompaniments with Cover	14
4	Buffets Definition Types of buffets Buffet equipment and tables set-up.	6
5	Control Methods Necessity and functions of a control system, Billing Methods - Duplicate & Triplicate System, KOTs & BOTs, Computerized KOTs (Kitchen Order Ticket, Beverage Order Ticket) Flow chart of KOT Presentation of bill.	5
6	Non - Alcoholic & Alcoholic Beverages Classification Hot Beverages - Types, Service Cold Beverages - Types, Service Alcoholic Beverages Definition Classification of Alcoholic Beverages Fermentation Process Beers - Ingredients used, Manufacturing Process, Types, brands	8
TOTAL		45

Text Books:

1. Food & Beverage Service - Lillicrap & Cousins, ELBS - Publisher - Edward Arnold - Publishing Year 2005

Reference Books:

1. Food & Beverage Service Training Manual - Sudhir Andrews, Publisher - 2004 Tata McGraw Hill - Publishing Year 2013



Online Resources:
NPTEL / SWAYAM



Course Code: HOC32MML104	Course Name: Basic Housekeeping (Theory)	
Course Category: MM	Credit: 3	Teaching Scheme: L – 3 / P – 0
Evaluation Scheme: CA – 60 / ESE – 40	Duration: 2 hours	
Prerequisites: - Students should remember the basics of the subjects.		
Course Objectives: The subject aims to establish the importance of House Keeping and its role in the hospitality Industry. It also prepares the student to acquire basic knowledge and skills necessary for different tasks and aspects of the above.		
Course Outcome: CO1 - To establish the importance of housekeeping department & its role in the hospitality industry. CO2 - It helps the students to acquire basic knowledge & skills necessary to industry required standards in this area.		

CURRICULUM:

Unit No.	Title & Contents	Teaching Hours
1	Introduction to House Keeping Department - Layout and Organization Importance & Functions of Housekeeping Guest satisfaction and repeat business House Keeping Areas - Front-of-the-house and Back-of-the-house areas, Guest Rooms, Public Areas, Maids Room, Indoor and Outdoor Areas Co-ordination with other Departments - Departments like Front Office, Engineering, F&B, Kitchen, Security, Purchase, HRD, Accounts Sections of the housekeeping department, their functions and layout Hierarchy in large, medium & small hotels Attributes of staff. Job Descriptions and Job Specifications	7
2	Guest Rooms Types Amenities & facilities for Standard & VIP guest rooms	6
3	Cleaning Equipments & Agents Classification, use, care & maintenance, Selection & purchase criteria Classification, use, care and storage, Distribution & Control, Selection Criteria	8



4	Cleaning Routine of Housekeeping Department General principles of cleaning Work routine for floor supervisors and chamber maids Rules of the floor Daily cleaning of occupied, departure, vacant, Under Repair & VIP rooms Evening service & second service procedures. Weekly / Periodic cleaning – Special Cleaning tasks to be carried out. Spring Cleaning procedures Areas to be maintained Daily, weekly and spring-cleaning procedures for various Public Areas such as Lobby / Lounge, Restaurants, Bar, Banquet Halls, Swimming Pool, Elevators and staircase & corridors.	8
5	Key Control & Control Desk Computerized keys Manual keys Key Control Procedures Importance of Control Desk Records maintained Functions performed by C.D.	8
6	Housekeeping Supervision and Lost & Found Procedure Importance of supervision Checklist for inspection Dirty Dozen Procedure for Guest articles Procedure for Lost Hotel Property Records maintained	8
	TOTAL	45

Text Books:

1. Housekeeping Training Manual - Sudhir Andrews
2. Modern Restaurant Service - John Fuller, Publisher - Hutchinson - Publishing Year 1988

Reference Books:

1. Hotel, Hostel & Hospital Housekeeping - Brenson & Lanox

Online Resources:

NPTEL / SWAYAM



Course Code: HOC32VSP103	Course Name: Food and Beverage Service – (PR)	
Course Category: VSC	Credit: 1	Teaching Scheme: L – 0 / P - 2
Evaluation Scheme: CA – 30 / PR – 20	Duration: 2 hours	
Prerequisites: - Students should remember the basics of the subjects.		
Course Objectives: The course will give the students a comprehensive knowledge and develop technical skills in the basic aspects of food & beverage service operations in the Hotel Industry.		
Course Outcome: CO1 - To develop a comprehensive knowledge & understanding of Food & Beverage Service in the Hotel & Catering industry. CO2 - It also aims to enable the students to acquire professional competence for Food & Beverage Service.		

CURRICULUM:

Unit No.	Title & Contents	Teaching Hours
1	Restaurant Etiquettes	02
2	Restaurant Hygiene practices	02
3	Mise-en-Place and Mise-en-Scene	02
4	Identification of Equipments	02
5	Laying & Relaying of Table cloth	02
6	Rules for laying a table	02
7	Carrying a Salver / Tray	02
8	Service of Water	02
9	Handling the Service Gear	02
10	Carrying Plates, Glasses & other Equipments	02
11	Clearing an Ashtray	02
12	Situations like spillage	02
13	Setting of Table d' hote and A La Carte covers.	02



14	Breakfast Table Lay – out and Service (Indian, American, English, Continental)	02
15	Crumbing, Clearing, Presenting the bill	02
	TOTAL	30

Text Books:

1. Food & Beverage Service – Lillicrap & Cousins, ELBS - Publisher - Edward Arnold – Publishing Year 2005
2. Modern Restaurant Service – John Fuller, Publisher - Hutchinson – Publishing Year 1988

Reference Books:

1. Food & Beverage Service Training Manual – Sudhir Andrews, Publisher - 2004 Tata McGraw Hill – Publishing Year 2013

Online Resources:

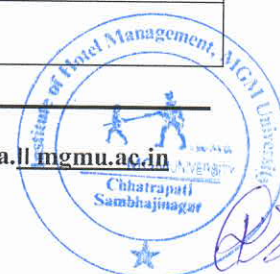
NPTEL / SWAYAM



Course Code: HOC32VSP104		Course Name: Basic Housekeeping (PR)	
Course Category: VSC	Credit: 1	Teaching Scheme: L – 0 / P - 2	
Evaluation Scheme: CA – 30 / PR-20		Duration: 2 hours	
Prerequisites: - Students should remember the basics of the subjects.			
Course Objectives: The subject aims to establish the importance of House Keeping and its role in the hospitality Industry. It also prepares the student to acquire basic knowledge and skills necessary for different tasks and aspects of the above.			
Course Outcome: CO1 - To establish the importance of housekeeping department & its role in the hospitality industry. CO2 - It helps the students to acquire basic knowledge & skills necessary to industry required standards in this area.			

CURRICULUM:

Practical No.	Title	Hours
1	Introduction to the Housekeeping department	2
2	Introduction to Cleaning Equipments & Cleaning Agents	2
3	Introduction to Guest Room & supplies and placement	4
4	Sweeping and Mopping - dry, wet.	2
5	Polishing of Laminated surfaces and Brass Articles.	2
6	Polishing of EPNS articles and Copper articles.	2
7	Cleaning of Glass surfaces.	2
8	Cleaning of oil painted surfaces.	2
9	Cleaning of plastic painted surfaces.	2
10	Vacuum Cleaning	2
11	Bed making	4
12	Cleaning of different floor finishes, & use of floor scrubbing machine	4
	TOTAL	30



Text Books:

1. Housekeeping Training Manual – Sudhir Andrews
2. Modern Restaurant Service – John Fuller, Publisher - Hutchinson – Publishing Year 1988

Reference Books:

1. Hotel, Hostel & Hospital Housekeeping – Brenson & Lanex

Online Resources:

NPTEL / SWAYAM



Course Code: HOC32SEL102		Course Name: Development of Soft Skills	
Course Category: SEC	Credit: 2	Teaching Scheme: L – 2 / P - 0	
Evaluation Scheme: CA – 30 / ESE – 20		Duration: 1 hours	
Prerequisites: - Students should remember the basics of the subjects.			
Course Objectives: The course aims at applying regional development and planning concepts, principles, and approaches to tourism destinations to enhance sustainable economic, ecological, and social development.			
Course Outcome: CO1 – To learn the traits of personality and corporate etiquettes CO2 – To learn communication skills, techniques for preparing for an interview CO3 – To evaluate self grooming standards CO4 – To learn to do multitasking			

CURRICULUM:

Unit No.	Title & Contents	Teaching Hours
1	Personal Development, Etiquette, Dressing	8
2	Communication Skills, Presentation Skills, Interview Preparation, Business Counseling	6
3	Personal Grooming, Makeup and Hair Styling, Impression Management	8
4	Customer Service Skills, Multitasking Skills, Professionalism	8
	TOTAL	30

Text Books:

1. Communication – C.S. Rayudu

Reference Books:

1. Effective Business Communication – Asha Kaul

Online Resources:

1. NPTEL / SWAYAM lectures.



SEMESTER - III

Course Code: HOC32MML201	Course Name: Quantity Food Production- Th.	
Course Category: MM	Credit: 3	Teaching Scheme: L – 3 / P - 0
Evaluation Scheme: CA – 60 / ESE – 40		Duration: 2 hours
Prerequisites: - Students should remember the basics of the subjects.		
Course Objectives: Quantity Food Production is an integral part of the Hospitality Industry. To prepare the students to cater to the need of the industry, it is important to inculcate in them sound knowledge of the principles of Quantity Food Production so that they can be put to use in an efficient & effective way.		
Course Outcome: CO1-The subject will develop basic awareness of the technical skills required in the Quantity food production department. CO2 -It also gives a comprehensive insight into Indian cuisine, Ladger section and work procedures, Quantity food production planning, Meat cookery and menu planning. CO3 -This shall help students to plan Indian and continental menu.		

CURRICULUM:

Unit No.	Title & Contents	Teaching Hours
1	Indian Regional Cuisine -Regional Cuisines of Indian and Popular dishes and regional Desserts.	6
2	Larder Kitchen - Operations, Charcutiere, Sandwiches, Galantine, Mousse and Moussiline, Pate and Terrines, Appetizers Salads, Dressing.	6
3	Quantity food Production , Kitchen Planning, Different kitchen outlets(industrial , school, flight kitchen , Outdoor events) , Purchasing , Menu planning , Store control, Preparation and cooking, Cost control, Quality control, Portion control, Standard Recipe .	9
4	Meat Cookery -Poultry , Mutton, Lamb , Beef , Pork Quality factors , Cuts , Uses , Cooking Method , Recipes , Sausages , Accompaniments	8
5	Flour Pastry and cheese : Principles of Pastry Making, Short pastry , Puff Pastry , Filo Pastry, Choux Pastry, Types of Cheese , Country And origin of Cheese	8



6	Menu planning -17 Course menu , Table-d-hote , Carte de Jour, A la Carte , Banquet , Buffet , Cocktail , Point to consider to plan the menu .	8
	TOTAL	45

Text Books:

1. Practical Cookery- Victor Ceserani & Ronald Kinton, ELBS - Publisher - Edward Arnold - Publishing Year 2004
2. Theory of Catering- Victor Ceserani & Ronald Kinton, ELBS - Publisher - Hodder Edu. - Publishing Year 2003
3. Theory of Cookery - Mr. K. Arora, Publisher - Frank Brothers - Publishing Year 2008

Reference Books:

1. Modern Cookery for Teaching & Trade Vol I- Ms. Thangam Philip, Publisher - Orient Blackswan Pvt. Ltd.
2. The Professional Chef (4th Edition)- Le Rol A. Polsom
3. The book of Ingredients- Jane Grigson
4. Food Commodities- Bernard Davis

Online Resources:

NPTEL / SWAYAM



Course Code: HOC32MMP201		Course Name: Quantity Food Production – Pr.	
Course Category: MM	Credit: 1	Teaching Scheme: L – 0 / P - 2	
Evaluation Scheme: CA – 30 / ESE – 20		Duration: 2 hours	
Prerequisites: - Students should remember the basics of the subjects.			
Course Objectives: Food Production is an integral part of the Hospitality Industry. To prepare the students to cater to the need of the industry, it is important to inculcate in them sound knowledge of the principles of Food Production so that they can be put to use in an efficient & effective way.			
Course Outcome: CO1 - The subject will develop basic awareness of the technical skills required in the food production department. CO2 - It also gives a comprehensive insight into the commodities required, their characteristics uses and handling procedures. CO3 - This shall help students to produce the varieties of dishes suitable for the various establishments.			

PRACTICAL TOPICS:

Practical No.	Title
1	Canapés – 6 types
2	Cheese board 6 types of cheese with accompaniments (Industrial Visit)
3	Indian Cuisine – Maharashtra Thali Veg/NonVeg



4	Indian Cuisine – Panjabi Thali Veg/NonVeg
5	Indian Cuisine – Gujarati Thali Veg/NonVeg
6	Indian Cuisine – Rajasthani Thali Veg/NonVeg
7	Indian Cuisine -Bengali cuisine Veg/NonVeg
8	Indian Cuisine- Kokan cuisine Veg/NonVeg
9	Indian Cuisine- Andhara Thali Veg/NonVeg
10	Indian Cuisine- Kerala Thali Veg/NonVeg
11	Indian Cuisine Kashmir Thali Veg/NonVeg
12	Indian Cuisine Karnataka Thali Veg/NonVeg



13	Pastry – Jam tart , Choux Pastry , Puff pastry
14	Bulk Cooking (Mid Day Meal Factory Visit)
15	Bulk Cooking (@ social Event with Planning ,Costing & Service)

Text Books:

1. Practical Cookery- Victor Ceserani & Ronald Kinton, ELBS - Publisher - Edward Arnold - Publishing Year 2004
2. Theory of Catering- Victor Ceserani & Ronald Kinton, ELBS - Publisher - Hodder Edu. - Publishing Year 2003
3. Theory of Cookery - Mr. K. Arora, Publisher - Frank Brothers - Publishing Year 2008

Reference Books:

1. Modern Cookery for Teaching & Trade Vol I- Ms. Thangam Philip, Publisher - Orient Blackswan Pvt. Ltd.
2. The Professional Chef (4th Edition)- Le Rol A. Polsom
3. The book of Ingredients- Jane Grigson
4. Food Commodities- Bernard Davis

Online Resources:

NPTEL / SWAYAM



Course Code: HOC32MML202	Course Name: Front Office Operations – Th.	
Course Category: MM	Credit: 3	Teaching Scheme: L – 3 / P - 0
Evaluation Scheme: CA – 60 / ESE – 40		Duration: 2 hours
Prerequisites: - Students should remember the basics of the subjects.		
Course Objectives: This course aims to establish the importance of front office operations within the hospitality Industry .It also prepares the student to acquire basic skills and knowledge necessary to successfully identify the required standards in this area and to consider all aspects of cost control and establishing profitability.		
Course Outcome: CO1 – Acquire the information on various accounting procedures. CO2 – Acquire the knowledge on situation handling. CO3 - Familiarizing with the night auditing procedure in the hotel. CO 4 – Understand the various sales techniques, forecasting techniques, and the process of establishing room tariff.		

CURRICULUM:

Unit	Content	Teaching Hours
1	Front Office Accounting 1.1. Accounting fundamentals (types of accounts, ledger, folios, vouchers) 1.2. Record keeping system (non automated, semi-automated and fully automated) 1.3. Credit Monitoring and Charge Privileges 1.4. Cash sheet	8
2	Reports & Calculations of various Statistical data using 2.1. Formulae 2.2.(ARR, Room occupancy %, Double Occupancy%, Foreign Occupancy %, Local Occupancy %, House count) 2.3 Daily Report, Revenue Report, Discrepancy Report etc.	7
3	Guest Relations & Situation Handling 3.1 Hospitality Desk 3.2 Functions and role 3.3 Maintenance of records like guest history card etc) 3.4 Special personality traits for a Guest Relations Executive 3.5 Complaint handling procedure 3.6 Dealing with unusual situations(Death, theft, fire etc)	8
4	Night Audit 4.1 Concept of Night Audit and Role of Night Auditor 4.2 Night Auditors Report	7

	4.3 Auditing Process	
5	Sales Techniques 5.1 Various Sales Tools 5.2 Role of Front Office Personnel in maximizing occupancy 5.3 Repeat guests & Return Reservations 5.4 Offering Alternatives and Suggestive Selling 5.5 Business related Marketing Techniques	8
6	Establishing Room Rates & Forecasting Room Availability 6.1 Rule of Thumb Approach, Hubbart's Formula 6.2 Useful forecasting Data 6.3 Room Availability Forecast 6.4 Forecast forms [sample]	7
TOTAL		45

Text Books:

1. Hotel front Office Training Manual - Sudhir Andrews
2. Front Office Operations – Jatashankar Tiwari

Reference Books:

1. Managing Front Office Operations – Micheal Kasavana , Richard M Brook
2. Professionals Housekeeper - Georgina Tucker, Schneider, Mary Scoviak

Online Resources:

NPTEL / SWAYAM



Course Code: HOC32MMP202		Course Name: Front Office Operations – Pr.	
Course Category: MM	Credit: 1	Teaching Scheme: L – 0 / P - 2	
Evaluation Scheme: CA – 30 / ESE – 20		Duration: 2 hours	
Prerequisites: - Students should remember the basics of the subjects.			
Course Objectives: This course aims to establish the importance of front office operations within the hospitality Industry .It also prepares the student to acquire basic skills and knowledge necessary to successfully identify the required standards in this area and to consider all aspects of cost control and establishing profitability.			
Course Outcome: CO1 – To be able to handle front office software for various activities viz. posting charges, credit monitoring, allowing early-check-ins or late check-outs, etc. CO2 – To be able to perform sales techniques to the guests. CO3 – Preparing reports for the front office department			

CURRICULUM:

Practical No.	Title & Contents	Hours
1	Posting charges in guest folio	2
2	Practical applications of Credit Monitoring	2
3	Practical applications of Charge Privilege	2
4	Late Check-outs	2
5	Late Charges	2
6	V.P.O. and Miscellaneous vouchers	2
7	Allowance vouchers	2
8	Dealing with guests at the hospitality desk(enhancing the guest experience)	2
9	Up-selling	2
10	Suggestive Selling	2
11	Formats of Night audit process	2
12	Preparing Forecast sheets-week	2

13	Increasing Repeat Guests	2
14	Encouraging Return reservation	2
15	Overbooking	2
	TOTAL	30

Text Books:

1. Hotel front Office Training Manual - Sudhir Andrews
2. Front Office Operations – Jatashankar Tiwari

Reference Books:

1. Managing Front Office Operations – Micheal Kasavana , Richard M Brook
2. Professionals Housekeeper - Georgina Tucker, Schneider, Mary Scoviak

Online Resources:

NPTEL / SWAYAM

Course Code: HOC32VSP201	Course Name: Basics of Bakery & Patisserie – Pr.	
Course Category: VSC	Credit: 1	Teaching Scheme: L – 0 / P - 2
Evaluation Scheme: CA – 30 / ESE – 20	Duration: 2 hours	
Prerequisites: - Students should remember the basics of the subjects.		
Course Objectives: Students enrolled for B.Sc. Culinary Art will be able to get knowledge of bakery & patisserie through the course work. Course work includes International desserts, Icing, Frozen Desserts, Rules and Procedures of Making above Bakery Products.		
Course Outcome: CO1 - Students understand the Products of the Bakery Department; they understand the types, Bread Preparation, Patisserie preparation, Work in Hot weather and Cold weather, CO2 - Course work includes International desserts, Icing, Frozen Desserts, Rules and Procedures of Making above Bakery Products. CO3 - Will learn the recipes of the most important international desserts and the making process.		

PRACTICAL TOPICS:

Practical No.	Title & Contents	Hours
1.	Introduction Bakery & Patisserie Introduction Bakery & Patisserie Lab & Introduction All Ingredient and Equipment	2
2.	Basic Bread Preparation Basic Bread Dough Preparation, Bread Making Procedure Step by Step	2
3.	Basic Bread Bread Roll, Sandwich Bread, Burger Bun, Hot Dog, Pizza Base	2
4.	BASIC BISCUITS & COOKIE MIXING METHODS One stage method, Sponge method, Creaming method, Rubbing method Melting method.	2
5.	ICINGS Royal icing, Ganache, Butter creams, Chocolate fudge, Fresh Cream,	2
6.	SPECIALITY COOKIES Piped cookies, Dropped cookies, Bar cookies, Sheet cookies stencil cookies	2



7.	PASTRY DOUGHS Classic dough , Laminated and layered dough , Short crust dough, Choux paste	2
8.	Basic Sponge Preparation Simple Sponge, Eggless Sponge, Butter Sponge,	2
9.	Cake Preparation Pineapple Cake , Swiss Roll, Fruit Cake, Black Forest Cake	2
10.	Pastry Preparation Khari , Cream Roll, Palmier, Danish pastry	2
11.	Pastry Preparation cinnamon roll, Veg Puff, Chicken Puff,	2
12.	Muffins & Cup Cake Vanilla Cup Cake, Chocolate Cup cake, Banana Muffin , Choco Chip Muffin	2
13.	International Pizza Preparation Margarita Pizza, Neapolitan pizza, Greek pizza	2
14.	Chocolate Preparation Dark Chocolate, Milk Chocolate, White Chocolate	2
15.	Sweet Bread Preparation Chocolate Brownie, Fruit Cake, Slice Cake	2
	TOTAL	30

Text Books:

1. Food Hygiene and Sanitation- -S. Roday-Hill Publication
2. F&B controls- Richard Kotas
3. Food safety in the Hospitality Industry - -Tim Knowles
4. Nutrition for food service and culinary professionals - -Karen Eich Drummond and Lisa M Bereferel

Reference Books:

1. Financial planning and analysis- - Jaksa Kivela.
2. Book- Modern Trends in Hospitality industry - R. K. Singh
3. Food Safety Management Systems- - Nafari
4. Theory of Cookery - Krishna Arora - Frank Bros. Publication
5. Modern cookery I & II - Thangam E Philip. - Orient Publications

Online Resources:

- NPTEL / SWAYAM

Course Code: HOC32VSP202		Course Name: Introduction to Advanced Excel	
Course Category: VSC	Credit: 1	Teaching Scheme: L – 0 / P - 2	
Evaluation Scheme: CA – 30 / ESE – 20		Duration: 2 hours	
Prerequisites: - Students should remember the basics of the subjects.			
Course Objectives: This course is designed by keeping in mind the importance of MS excel in business, preparing analytical report, inventory controlling, and other important MIS for the hotel business.			
Course Outcome: CO1 - To provide basic knowledge of excel to students from business perspective. CO2 - To provide information of various formulas of excel. CO3 - To provide knowledge of various functions used in analysis of data.			

CURRICULUM:

Unit	Content	Teaching Hours
1	Excel Overview 1.1 Cell Basics, Modify Row, Column, Cells, Formatting Cells, Worksheet Basics 1.2 Page Layout, Simple Formulae 1.3 Relative and Absolute Cell Reference 1.4 Basic Functions 1.5 IF and related functions 1.6 Power functions 1.7 Statistical functions 1.8 Group rows or columns 1.9 Math functions 1.10 Date and Time functions 1.11 Array formulas and functions 1.12 Reference functions 1.13 Text functions 1.14 Information functions 1.15 Hide and show groups, Create a subtotal, View groups by level	11
2	Pivot Tables, What-If Analysis 2.1 Create a PivotTable 2.2 Pivoting data 2.3 Change the row 2.4 Add columns 2.5 Add a filter 2.6 Add a slicer Create a PivotChart 2.7 Various charts (Bar, Column, Pie, Line, etc.) 2.8 Lookup and reference	11

3	<u>Advance Filtering, Dashboard</u> 3.1 Working with tables 3.2 Filter and sorting functions 3.3 Setting up data for outlining 3.4 Formatting picture styles 3.5 Creating linked worksheets 3.6 Formatting Column row tiles 3.7 Dashboard Introduction 3.8 Creating Dashboards 3.9 Pivot Table in Dashboard	8
TOTAL		30

Text Books:

1. Excel 2019 Bible, Wiley
2. Excel 2019 All in one for Dummies, Slaying Excel Dragons

Reference Books:

1. Power Pivot and Power BI, by Rob Collie and Avichal Singh

Online Resources:

NPTEL / SWAYAM



SEMESTER - IV

Course Code: HOC32MML203		Course Name: Food & Beverage Operations- Th	
Course Category: MM	Credit: 3	Teaching Scheme: L – 3 / P - 0	
Evaluation Scheme: CA – 60 / ESE – 40		Duration: 2 hours	
Prerequisites: - Students should remember the basics of the subjects.			
Course Objectives: This course teaches students about preparing, presenting and servicing food and beverages to the guests. Also the aspirants gain knowledge and skills they need to work in the food and beverage sector, specifically in restaurants, hotels, and other hospitality related businesses.			
Course Outcome: CO1 - This course intends to equip students with updated knowledge of Food & Beverage Operations CO2 - Enable the students to acquire professional competence & expertise in the operational disciplines. CO3 - Students will acquire the skills they need to work in the food and beverage sector, specifically in restaurants, hotels, and other hospitality related businesses			

CURRICULUM:

Unit No.	Title & Contents	Teaching Hours
1	Banquets: 1.1 Introduction & Banquets 1.2 Organizational structure of Banquet 1.3 Duties & responsibilities of banquet staff 1.4 Types of function (Formal, Informal, Social) 1.5 Forms & formats & administrative procedures 1.6 Function equipment's 1.7 Table set- up's 1.8 Seating arrangements 1.9 Menu planning (Indian & International)	9
2	Room service: 2.1 Introduction to in-room dinning 2.2 Equipment's required for room service 2.3 Room service procedure 2.4 Mise-en-place activities for room service 2.5 Advantages & disadvantages of room service 2.6 Collecting & clearance procedures	6



3	Gueridon Service:		8
	3.1 Origin & definition	3.2	
	Types of Trolleys	3.3	
	Service procedures	3.4	
	Equipment's used on trolley service	3.5	
	Mise en place for gueridon service	3.6	
	Food preparation techniques	3.7	
	Advantages of gueridon service	3.8	
4	Order taking & Billing methods:		7
	4.1 Introduction	4.2	
	Checking system in food service operations	4.3	
	Methods of taking food order of KOT	4.4 Types	
	4.5 Computerized system		
	4.6 Advantages of Computerized system	4.7	
	Billing methods		
5	Service Procedure:		7
	5.1 Introduction		
	5.2 Rules to be observed while waiting at the table		
	5.3 Briefing & De-briefing	5.4	
	Flow of work in a restaurant		
	5.5 General service procedure for lunch or dinner		
	5.6 Service procedure for Ala Carte lunch or dinner in a fine dine restaurant. Service procedure of Table d hotel menu		
6	5.7 Do's & don'ts during service		
	Non-Alcoholic Beverages	6.1	8
	Introduction & Definition		
	6.2 Non-alcoholic beverages	6.3	
	Classification of non-alcoholic drinks		
	6.4 Types of tea		
	6.5 Service procedure of tea		
	6.6 Types of Coffee		
	6.7 Service procedure of coffee		
	6.8 Glossary of terms		
	TOTAL		45

Text Books:

1. Food & Beverage service - Oxford
2. Food & Beverage Management - Sudhir Andrews

Reference Books:

1. Food and Beverage Service - Dennis Lillicrap
2. Food and Beverage Service - Vijay Dhawan

Online Resources:
NPTEL / SWAYAM



Course Code: HOC32MMP203		Course Name: Food & Beverage Operations	
Course Category: MM	Credit: 1	Teaching Scheme: L – 0 / P - 2	
Evaluation Scheme: CA – 30 / ESE – 20		Duration: 2 hours	
Prerequisites: - Students should remember the basics of the subjects.			
Course Objectives: This course teaches students about preparing, presenting and servicing food and beverages to the guests. The aspirants will gain knowledge and skills which is required to work in the food and beverage industry, specifically in restaurants, hotels, and other hospitality-related businesses.			
Course Outcome: CO1 - This course intends to equip students with updated knowledge of Food & Beverage Operations CO2 - This course teaches students about preparing, presenting and servicing food and beverages to the guests CO3 - Enable the students to acquire professional competence & expertise in the operational disciplines.			

CURRICULUM:

Unit No.	Title & Contents	Teaching Hours
1	Pre-guest arrival procedure	2
2	Banquet seating styles	2
3	Serving styles	2
4	Procedure for in-room dining service	2
5	Mise-en-place for Gueridon service	2
6	Setting Ala Carte & Table d hote cover	2
7	Briefing & De-briefing for F&B outlets	2
8	Presenting & setting of guest bills	2
9	Designing a Menu	2
10	Clearance of soup bowls/ Cups	2
11	Crumbing down procedure	2
12	Settling of bills & seeing off guest	2



13	Service of water & soft beverages	2
14	Service of Tea & Coffee	2
15	Service of soup	2
	TOTAL	30

Text Books:

1. Food & Beverage service - Oxford
2. Food & Beverage Management - Sudhir Andrews

Reference Books:

1. Food and Beverage Service - Dennis Lillicrap
2. Food and Beverage Service - Vijay Dhawan

Online Resources:

NPTEL / SWAYAM



Course Code: HOC32MML204		Course Name: Hotel Housekeeping Th.	
Course Category: MM	Credit: 3	Teaching Scheme: L – 3 / P - 0	
Evaluation Scheme: CA – 60 / ESE – 40		Duration: 2 hours	
Prerequisites: - Students should remember the basics of the subjects.			
Course Objectives: This course aims to establish the importance of hotel housekeeping services within the hospitality Industry .It also prepares the student to acquire basic skills and knowledge necessary to successfully identify the required standards in this area and to consider all aspects of cost control and establishing profitability.			
Course Outcome: CO1 -To establish the importance of housekeeping & its role in the hospitality industry. CO2 - It helps the students to acquire basic knowledge & skills necessary to industry required standards in this area. CO3 - It also prepares the student to acquire basic skills and knowledge necessary to successfully identify the required standards in this area and to consider all aspects of cost control and establishing profitability			

CURRICULUM:

Unit No.	Title & Contents	Teaching Hours
1	Budget and Budget Control & Contractual Services 1.1 Definition, Concept 1.2 Types of Budget 1.3 Housekeeping Room Cost 1.4 Jobs given on contract by Housekeeping 1.5 Advantages & Disadvantages 1.6 Pricing a contract	08
2	Interior Designing & Pest Control 2.1 Definition, Concept 2.2 Principles & Elements of Design 2.3 Snagging List 2.4 Types of Pests 2.5 Preventive and Control Measures	08
3	Textile in Hotels 3.1 Classification of fibers with examples 3.2 Characteristics and uses of fabrics used in Hotel Industry	04

4	Purchasing System 4.1 Identification & Selection of Supplier 4.2 Purchase Procedure 4.3 Concept of ROL	08
5	Linen & Uniform room Operations, Laundry 5.1. Layout of Linen Room 5.2. Classification & Selection of Linen 5.3. Classification of Bed, Bath, & Restaurant Linen 5.4. Sizes of Linen 5.5. Calculation of Linen requirement 5.6. Linen Control – Linen Inventory 5.7. Par stock, Linen Coverage 5.8. Discard management 5.9. Types of laundry equipments & uses 5.10. Typical laundry layout 5.11. Laundry Procedures 5.12. Stains Removal	12
6	Flower Arrangement 6.1 Concept, Importance & Principles 6.2 Types and shapes 6.3 Tools, Equipments and Accessories 6.4 Conditioning of Plant Materials	05
	TOTAL	45

Text Books:

1. Fibres & Fabrics – Brenda Piper Publisher Annerley Publications
2. Housekeeping Training Manual – Sudhir Andrews

Reference Books:

1. Hotel, Hostel & Hospital Housekeeping – Brenscon & Lanex

Online Resources:

NPTEL / SWAYAM



Course Code: HOC32MMP204		Course Name: Hotel Housekeeping	
Course Category: MM	Credit: 1	Teaching Scheme: L – 0 / P - 2	
Evaluation Scheme: CA – 30 / ESE – 20		Duration: 2 hours	
Prerequisites: - Students should remember the basics of the subjects.			
Course Objectives: This course aims to establish the importance of hotel housekeeping services within the hospitality Industry .It also prepares the student to acquire basic skills and knowledge necessary to successfully identify the required standards in this area and to consider all aspects of cost control and establishing profitability.			
Course Outcome: CO1 - The course covers practical aspect of the subject Hotel Housekeeping Operation. CO2 - It will help the students to understand Minor & Major Operations of Housekeeping Department. CO3 - It will help students to develop basic qualities, grooming & skills required to be a housekeeping staff.			

CURRICULUM:

Practical No.	Title	Hours
1	Types of Stain Removal	2
2	Identification of Stains	2
3	Procedure of Stain Removal	2
4	Introduction to laundry	2
5	Laundry Layout	2
6	Laundry Procedure	2
7	Laundrying Procedure – Starching / Blueing / Ironing	2
8	Introduction to Laundry Equipment	2
9	Use of different Equipments in the laundry	2
10	Basic layout of a Guest Room	2
11	Formats of purchase records such as purchase order, bin card, requisition	2



	slip etc.	
12	Color Wheel	2
13	Calculation of staff requirement for housekeeping department for 5 star hotels.	2
14	Preparing duty Rota for supervisory staff, And Chamber Maids.	2
15	Daily & monthly consumption sheet.	2
	TOTAL	30

Text Books:

1. Fibres & Fabrics – Brenda Piper Publisher Annerley Publications
2. Housekeeping Training Manual – Sudhir Andrews

Reference Books:

1. Hotel, Hostel & Hospital Housekeeping – Brenscon & Lanex

Online Resources:

NPTEL / SWAYAM



Course Code: HOC32SEL201	Course Name: Development of Entrepreneurial Skills		
Course Category: SEC	Credit: 2	Teaching Scheme: L – 2 / P - 0	
Evaluation Scheme: CA – 30 / ESE – 20		Duration: 1 hours	
Prerequisites: - Students should remember the basics of the subjects.			
Course Objectives: To understand the technical, operational & financial feasibility required for setting up an entrepreneurial project. This will develop an attitude to be competitively ahead in the dynamic market situation.			
Course Outcome: CO1 - The importance of Entrepreneurship development is to create & enable the entrepreneurs initiating & sustaining the process of economic development. CO2 -To understand the technical, operational & financial feasibility required for setting up an entrepreneurial project. CO3 - This will develop an attitude to be competitively ahead in the dynamic market situation.			

CURRICULUM:

Unit No.	Title & Contents	Teaching Hours
1	Introduction to Entrepreneurship 1.1 Concept, Meaning & Definition 1.2 Qualities & Attributes required for Entrepreneurship 1.3 Functions performed by Entrepreneur's 1.4 Need & importance of Entrepreneurship 1.5 Types of Entrepreneurs 1.6 Task of Entrepreneurs 1.7 Entrepreneurs & Manager 1.8 Entrepreneur - Pros & Cons	8
2	Entrepreneurial Skills 2.1 Introduction to Entrepreneurial skills 2.2 Entrepreneurial Traits & Characteristics 2.3 Entrepreneurial Personality Traits 2.4 Entrepreneurial Skills & types 2.5 Benefits of Personality Development 2.6 Developing Personality Attributes 2.7 Social skills 2.8 Communication skills	8

3	Entrepreneurial Development Programmes: 3.1 Concept of EDP 3.2 Objectives of EDP 3.3 Structure of EDP 3.4 Stages/ Phases of EDP 3.5 Challenges for EDP 3.6 Myths about EDP 3.7 Benefits of EDP	7
4	Entrepreneurial Skill Development: 4.1 Introduction to Skill development 4.2 Types of skills 4.3 Five Business skills 4.4 Skill Development 4.5 Skill requirement & Skill development 4.6 Stages in Skill development 4.7 Skills required for Team work	7
	TOTAL	30

Text Books:

1. Entrepreneurial Development – S S Khanka
2. Entrepreneurship Development -EPG Pathshala

Reference Books:

1. Entrepreneurship Development - MSBTE

Online Resources:

NPTEL / SWAYAM



SEMESTER V

Course Code: HOC32MML301	Course Name: Specialized Food Production Th.	
Course Category: Major	Credit: 3	Teaching Scheme: L – 3/ P - 0
Evaluation Scheme: CA – 60 / ESE – 40		Duration: 2 Hours
Pre-requisites: <ul style="list-style-type: none">• Basic understanding of culinary fundamentals, including kitchen safety, hygiene, and introductory cooking techniques.• Familiarity with foundational food preparation methods, such as knife skills, ingredient identification, and basic baking principles		
Course Objectives: <ul style="list-style-type: none">• Gain comprehensive knowledge of modern and classical culinary techniques, including Nouvelle Cuisine, charcuterie, and plated service.• Develop technical skills in preparing and presenting appetizers, salads, sandwiches, and cold dishes with attention to food safety.• Master foundational baking and pastry methods, including cake-making, pastries, cookies, and advanced dessert techniques.		
Course Outcome: <ul style="list-style-type: none">• CO1-Demonstrate proficiency in advanced culinary techniques, including Nouvelle Cuisine, charcuterie, and plated presentations.• CO2-Apply food safety standards in preparing, storing, and presenting a variety of cold and hot dishes.• CO3 -Create and balance recipes for cakes, pastries, cookies, and desserts with professional-level accuracy.• CO4 -Exhibit creativity and precision in assembling and garnishing appetizers, salads, and sandwiches for specialized food service		

CURRICULUM:

Unit No.	Title & Contents	Teaching Hours
1	Nouvelle Cuisine 1.1 Evolution & history 1.2 Salient features 1.3 Difference between Haute Cuisine & Nouvelle Cuisine 1.4 Service Style – points to be considered 1.5 Preparing plated service	5

2	Appetizers, Salads, Sandwiches 2.1 Classification with examples 2.2 Classical appetizers 2.3 Precautions for preparing, presenting and storing from food spoilage view 2.4 Classification, Composition 2.5 Principles of making a salad. 2.6 Classical salads 2.8 Parts / composition of sandwiches 2.9 Types of bread used in sandwich making 2.10 Types of sandwiches and storage (Fillings – basic principles of sandwich spreads)	10
3	Charcutiere, Mousse & Mousseline 3.1 Definition & terms 3.2 Production, classification, processing of Sausages, and Forcemeats 3.3 Marinades, cures, brines 3.4 Knowledge of cold meat platter 3.5 Types & uses of chaud froid 3.6 Preparing aspic & gelee 3.7 Ham Bacon & Gammon 3.8 Difference, Processing, Uses 3.9 Types of mousse, preparation (savoury) and Difference between mousse & mousseline	8
4	Cake Making 4.1 Role of ingredients 4.2 Recipe balancing 4.3 Method of cake making 4.4 Faults & remedies	8
5	Flour Pastries 5.1 Definition & Classification- Short Crust, Hot Water/ choux, Rough Puff, Flaky 5. Role of ingredients 5.3 Recipes, methods of preparation 5.4 Do's and Don'ts while preparing Pastry	7

6	Cookies 6.1 Definition / introduction 6.2 Types of cookies 6.3 Methods of mixing & Baking 6.4 Icing, Frosting & Fillings 6.5 Definition & Uses 6.6 Classification 6.7 Ingredients used	7
	TOTAL	45

Text Books:

1. Art of Indian Cookery - Rocky Mohan Publisher Rolly Books Pvt. Ltd. - Publishing Year 2000
2. Prasad- Cooking with Indian Master, J.Inder Singh Kalra, Publisher - Allied Publications - Publishing Year 1986
3. Modern Cookery (Vol -I & Vol -II) For Teaching & Trade - Philip E Thangam, Publisher Orient Longman

Reference Books:

1. "Professional Charcuterie: Sausage Making, Curing, Terrines, and Pâtés" by John Kinsella and David T. Harvey
2. "The Professional Pastry Chef: Fundamentals of Baking and Pastry" by Bo Friberg

Online Resources:

- Website: escoffieronline.com, Website: chefsteps.com



Course Code: HOCS32MMP301	Course Name: Specialized Food Production Pr.		
Course Category: Major	Credit: 1	Teaching Scheme: L -0/ P - 2	
Evaluation Scheme: CA - 30 / ESE - 20		Duration: 1 Hour	
Pre-requisites:			
<ul style="list-style-type: none">• Basic knowledge of culinary techniques, food preparation principles, and plating style			
Course Objectives:			
<ul style="list-style-type: none">• To master advanced culinary techniques, including nouvelle and haute cuisine, for constructing and presenting innovative dishes.• To develop proficiency in preparing appetizers, salads, charcuterie, forcemeats, baked goods, and plated desserts with professional standards.• To enhance creativity in garnishing, plating, and using contemporary culinary trends for visually appealing and flavorful presentations.			
Course Outcome:			
CO 1 - Demonstrate advanced culinary skills in nouvelle and haute cuisine techniques.			
CO 2 - Prepare and present classical and contemporary appetizers, salads, sandwiches, and charcuterie items with precision.			
CO 3 - Apply baking and pastry techniques to create a variety of cakes, cookies, pastries, and decorative finishes.			
CO 4 - Exhibit creativity and expertise in garnishing, plating, and modern food presentation.			

CURRICULUM:

Unit No.	Title & Contents	Teaching Hours
1	Nouvelle Cuisine Techniques: Dish: Pan-Seared Salmon with Asparagus, Microgreens, and Citrus Foam.	2
2	Haute Cuisine Dish: Beef Bourguignon. Nouvelle Cuisine Dish: Deconstructed Beef Bourguignon with Red Wine Reduction and Root Vegetables.	2
3	Appetizer Preparation: Dishes: Smoked Salmon Canapés, Goat Cheese-Stuffed Dates, Shrimp Cocktail Shooters.	2
4	Salad Composition and Plating: Classical Salad: Niçoise Salad. Contemporary Salad: Quinoa and Avocado Salad with Citrus Vinaigrette.	2

5	Sandwich Construction: Dishes: Classic Club Sandwich, Open-Faced Avocado and Radish Sandwich, Wrap with Hummus and Roasted Vegetables.	2
6	Charcuterie Board Assembly: Items: Pâté de Campagne, Chicken Liver Mousse, Genoa, Olives, Pickled Onions.	2
7	Sausage Making: Dishes: Italian Sausage with Fennel, Breakfast Pork Sausage, and Chorizo.	2
8	Preparation of Forcemeats: Dishes: Chicken Liver Pâté,	2
9	Cold Meat Presentation with Aspic and Gelée: Dish: Cold Poached Salmon with Herb Gelée and Vegetables in Aspic.	2
10	Preparation of Mousse and Mousseline: Dishes: Smoked Trout Mousse, Chicken Mousseline, and Spinach Mousse with Herb Garnish.	2
11	Cake Making Techniques: Dishes: Sponge Cake (Genoise), Pound Cake, and Chiffon Cake.	2
12	Pastry Preparation: Dishes: Shortcrust Fruit Tart, Classic Eclairs (Choux Pastry), Flaky Apple Turnovers	2
13	Cookie Baking and Mixing Techniques: Dishes: Chocolate Chip Cookies (Creaming Method), Biscotti (One-Bowl Method), Ladyfingers (Sponge Method).	2
14	Decorating with Icing, Frosting, and Fillings: Dishes: Buttercream-Frosted Vanilla Cake, Chocolate Ganache Tarts, Cream-Filled Eclairs with Glaze.	2
15	Garnishing and Plating Techniques: Dishes: Deconstructed Lemon Tart, Beet and Goat Cheese Salad with Edible Flowers, Grilled Chicken with Microgreens and Herb Oil Drizzle.	2
	TOTAL	30

Text Books:

1. Art of Indian Cookery - Rocky Mohan Publisher Rolly Books Pvt. Ltd. - Publishing Year 2000
2. Prasad- Cooking with Indian Master, J. Inder Singh Kalra, Publisher - Allied Publications - Publishing Year 1986
3. Modern Cookery (Vol -I & Vol -II) For Teaching & Trade - Philip E Thangam, Publisher Orient Longman

Reference Books:

1. "Professional Charcuterie: Sausage Making, Curing, Terrines, and Pâtés" by John Kinsella and David T. Harvey
2. "The Professional Pastry Chef: Fundamentals of Baking and Pastry" by Bo Friberg

Online Resources:

- Website: escoffieronline.com, Website: chefsteps.com



Course Code: HOC32MML302		Course Name: Beverage Services Th.	
Course Category: Major	Credit: 3	Teaching Scheme: L - 3/ P - 0	
Evaluation Scheme: CA - 60 / ESE - 40		Duration: 2 Hour	
Pre-requisites: Creation and distribution of – <ul style="list-style-type: none">• Power Point Presentations• Handouts• Videos As per the requirement of upcoming session.			
Course Objectives: <ul style="list-style-type: none">•To provide practical knowledge regarding different management techniques and essential skills required in the F & B Service,•To provide insight into crafting a menu, service the food as per menu.•To develop technical ad specialized skills to become successful personnel in the specific area			
Course Outcome: <ul style="list-style-type: none">• CO 1 - Students will be able to interpreted the types of wines and will be able describe about it more.• CO 2 - Students will learn about the aperitifs, Spirits, Distillation process, Pot Still & Patent Still• CO 3 - Students will learn and will be able to identify the type and brand of the spirits, liquors and tobacco.			

CURRICULUM:

Unit No.	Title & Contents	Teaching Hours
1	Wines 1.1. Introduction, definitions of Wines 1.2. Classification 1.3. Viticulture & Viticulture Methods 1.4. Vinification-Still, Sparking, Aromatized & Fortified Wines 1.5. Vine Diseases	5



2	Wines – France, Italy, Spain, Portugal, Germany, New World Wines (South Africa, Australia, USA, Hungary & India) – Categories, Regions, Important Wines with their qualities 2.1. Food & Wine Harmony 2.2. Wine glasses and equipment 2.3. Storage and service of wine.	5
3	Aperitifs 3.1 Definition 3.2 Types- Wine based & spirit based	5
4	Introduction to Spirits, Distillation process, Pot Still & Patent Still	5
5	Spirits 5.1 Whisky Brandy, Rum, Vodka, Gin & Tequila, Production, Types, Brands- Indian and International 5.2 Other Alcoholic Beverages- Absinthe, Ouza Aquavit, Silvovitz, Arrack, Feni, Grappa, Calvados & other fruit brandies	5
6	Liqueurs 6.1 Types 6.2 Production 6.3 Brands & Service- Indian and International	10
7	Tobacco 7.1 Types – Cigars & Cigarettes 7.2 Cigar strengths and sizes 7.3 Brands – Storage and service	10
	TOTAL	45 Hours

Text Books:

1. Food & Beverage Service- Lilicrap & Cousins
2. Modern Restaurant Service- John Fuller

Reference Books:

1. Food & Beverages Service Training Manual- Sudhir Andrews
2. Bar & Beverage Book- Costas Katsigris, Mary Porter, Thomas
3. Professional Guide to Alcoholic Beverages- Lipinski
4. Alcoholic Beverages- Lipinski & Lipinski
5. Bartenders Guide- BD & L.

Online Resources:

- NPTEL/SWAYAM



Course Code: HOC32MMP302		Course Name: Beverage Services Pr.	
Course Category: Major	Credit: 1	Teaching Scheme: L -0/ P - 2	
Evaluation Scheme: CA - 30 / ESE - 20		Duration: 1 Hour	
Pre-requisites: Students are required to go through the course materials for better learning and practice.			
Course Objectives: The courses will give a comprehensive knowledge of the various alcoholic beverage used in the Hospitality Industry. It will give an insight into their history, manufacture, classification and to develop technical and specialized skills in the service of the same.			
Course Outcome: CO1- Students will learn about the importance of briefing and de- briefing, reading wine labels and menu planning in accordance with the service of food and wine. CO2- Students will be able to demonstrate the service of aperitifs, Sparkling, Aromatized, Fortified, Still Wines and spirits.			

CURRICULUM:

Unit No.	Title & Contents	Teaching Hours
1	Conducting Briefing/ De-Briefing for F & B outlets	3
2	Taking an Order for Beverages.	3
3	Service of aperitifs	3
4	Wine bottle, Identification, Glasses, Equipment, Required for service.	3
5	Reading a wine label (French, German)	3
6	Types of Glasses & equipment used in the bar	3
7	Service of Sparkling, Aromatized, Fortified, Still Wines.	3
8	Menu Planning with wines and service of food & wine	3
9	Service of cigars and cigarettes.	3
10	Service of Spirits - Rum, Gin, Vodka, Whisky, Brand y, Tequila etc.	3



	TOTAL	30
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Text Books:

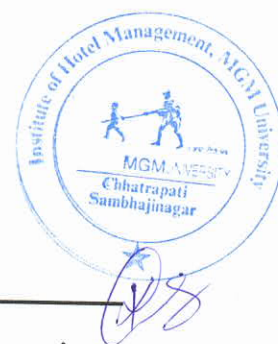
1. Food & Beverage Service-Lilicrap & Cousins
2. Modern Restaurant Service- John Fuller

Reference Books:

1. Food & Beverages Service Taining Manual-Sudhir Andrews
2. Bar & Beverage Book- Costas Katsigris, Mary Porter, Thomas
3. Professional Guide to Alcoholic Beverages- Lipinski
4. Alcoholic Beverages- Lipinski & Lipinski
5. Bartenders Guide- BD & L.

Online Resources:

- NPTEL/SWAYAM



Course Code: HOC32MEL301		Course Name: Event Management	
Course Category: Major Elec. I	Credit: 2	Teaching Scheme: L – 2 / P – 0	
Evaluation Scheme: CA – 30/ ESE – 20		Duration: 1 Hour	
Prerequisites: - Students should have basic knowledge about the subject.			
Course Objectives: Students will understand the managerial and operational aspects pertaining to event and conferences and Convention Management			
Course Outcome: CO1 - Students will understand the managerial and operational aspects pertaining to event and conferences and Convention Management			

CURRICULUM:

Unit No.	Title & Contents	Teaching Hours
1	Event Management Role of events for promotion of tourism, Types of Events- Cultural, festivals, religious, business etc. Need of event management, key factors for best event management. Case study of some cultural events	7
2	Event Planning & Budgeting for Events and Conferences Events at Site, Trade shows and exhibitions, principal purpose, types of shows, benefits, major participants, organization and membership, evaluation of attendees. Events/Convention/exhibition facilities; Benefits of conventions facilities, Inter-related venues, Project planning and development. Use of Budget preparation, Estimating, fixed and variable costs, cash flow, sponsorship and subsidies. Registration, Seating Arrangements, Documentation, interpreting press relation, Computer Graphics, Teleconferencing, Recording and Publishing Proceedings; Interpretation and language.	9
3	Event Logistics & Event Marketing Catering for events, event law (Statutory permissions from various government agencies as per law), research, production Promotion, Advertising, Public relation, sponsorship, Sales Presentation, Electronic event marketing strategies	7



4	Other aspects of Event Management Stage planning and Cost effective production execution, MC anchoring, Interviewing and handling celebrities, Venue lighting and sound specifics, fire and safety regulations, security perception planning and execution (crowd handling, etc).	7
	TOTAL	30

Text Books:

1. Coleman, Lee & Frankle (1991), Powerhouse Conferences. Educational Institute of AH & MA.

Reference Books:

1. Hoyle, Dorf & Jones (1995), Meaning conventions & Group business. Educational institute of AH&MA.

Online Resources:

NPTEL / SWAYAM



Course Code: HOC32MEL302		Course Name: Total Quality Management	
Course Category: Major elec. I	Credit: 2	Teaching Scheme: L - 2/ P - 0	
Evaluation Scheme: CA - 30 / ESE - 20		Duration: 1 Hour	
Pre-requisites: Students should remember the basics of the subject and revise the previous related topics.			
Course Objectives: To understand meaning of Quality management in Hospitality Industry and learn methods of solving problems and under taking improvement projects by developing culture of team working with the ultimate intention of delighting customer and continually improving the processes in all functions.			
Course Outcome:			
CO 1 -Students will be able to learn and understand about the concepts of TQM and role of communication in TQM.			
CO 2 - Students will learn and remember about the core values Japanese management and thoughts from quality Gurus.			
CO 3 - Students will learn the concept of international quality standards			
CO 4 - Students will be able to understand the concept of Customer satisfaction and Green Service Quality			

CURRICULUM:

Unit No.	Title & Contents	Teaching Hours
1	Quality in Service Industry and concepts of TQM, Role of Communication in TQM 1.1 Definitions 1.2 Concepts and models 1.3 Quality Plans 1.4 Internal Customer 1.5 Right First Time 1.6 Customer Focus 1.7 Continuous Improvement 1.8 Language concept 1.9 Effective ways	7



2	Core values of Japanese Management and Thoughts from Quality Gurus	9
	2.1 Group Orientation	
	2.2 Perfectionism	
	2.3 Innovation	
	2.4 Diligence	
	2.5 Deming	
	2.6 Crosby	
	2.7 Juran	
3	International Quality Standards and Cost of Quality	7
	3.1 QMS – ISO 9001 : 2008	
	3.2 EMS – ISO 14001 : 2004	
	3.3 HACCP	
	3.4 Failure	
	3.5 Appraisal	
	3.6 Preventive Costs	
4	Customer satisfaction and Green Service Quality	7
	4.1 Challenges	
	4.2 Opportunities	
	4.3 Measuring & Managing Customer Satisfaction	
	4.3 Water	
	4.6 Energy	
	4.5 Waste Management	
	TOTAL	30

Text Books:

1. "Managing Quality in Science Sector" – Mike Asher 1996 – Kogan Page Ltd. London
2. The essence of Total Quality Management" - John Bank 1996 – Practice Hall of India Pvt. Ltd. New Delhi

Reference Books:

3. "The Eight Core Values of Japanese Businessman" – Yasutaka Sai – Jaico Publishing House.
4. "TQM in Action" - John Pike & Richard Barheo – Clr spure & Hall

Online Resources:

- NPTEL/SWAYAM



Course Code: HOC32MEL303	Course Name: Travel and Tourism	
Course Category: Major Elec- II	Credit: 2	Teaching Scheme: L – 2/ P – 0
Evaluation Scheme: CA – 30 / ESE – 20	Duration: 1 Hour	
Pre-requisites: Creation and distribution of – <ul style="list-style-type: none">• Power Point Presentations• Handouts• Videos As per the requirement of upcoming session.		
Course Objectives: The objective of this course is to provide the students with a comprehensive understanding of the travel and tourism industry, equipping them with the knowledge and skills necessary for success in the growing industry.		
Course Outcome: <ul style="list-style-type: none">• CO 1 –Students will remember the constituents of tourism industry.• CO 2 – Students will learn and remember the types of tourism and impact of tourism.• CO 3 – Students will understand the concept of travel agency and tour operator.		

CURRICULUM:

Unit No.	Title & Contents	Teaching Hours
1	The Tourism Phenomenon and Constituents of Tourism Industry 1.1 Definition – Tourism; Tour; Tourist; Visitor; Excursionist; Domestic; International; Inbound; Outbound; Destination. 1.2 Growth of Tourism / Evolution /History of Tourism & Present status of tourism in India. 1.3 Thomas Cook – Grand Circular Tour 1.4 Primary Constituents 1.5 Secondary Constituents 1.6 The 4 A's of Tourism – Attraction, Accessibility, Accommodation, Amenities 1.7 Career Opportunities for tourism professionals	7



2	Infrastructure and Types of Tourism 2.1 Role of Transport in Tourism 2.2 Modes of Transport: Road, Rail, Air, Sea. 2.3 Types of Accommodation – Main & Supplementary 2.4 Types of Tourism: - Various Motivators Holiday, Social & Cultural, MICE Religious, VFR (Visiting Friends and Relatives), Sports, Political, Health, Senior Citizen, Sustainable Tourism 2.5 Alternative Tourism: Eco Tourism, Agro Rural Tourism	9
3	The Impact of Tourism and The Tourism Organizations 3.1 Economic Impact – Employment generation, Foreign Exchange Earnings, multiplier effect, Leakage, Infrastructure development. 3.2 Social, Cultural & Political Impact – Standard of living, passport to peace, International understanding, Social Integration, Regional Growth, National Integration. 3.3 Environmental Impact – Tourism pollution & control, wild life & bird sanctuaries & their protection for tourist industry. 3.4 Objectives, Role & function of: Government Organizations: DOT, ITDC, MTDC, ASI, TFCI. 3.5 Domestic Organizations: TAAI, FHRAI, IATO 3.6 International Organizations: WTO, IATA, PATA. 3.7 NGO: Role of NGO in making responsible tourists.	7
4	The Travel Agency and The Tour Operator 4.1 Meaning & Definition & Functions of Travel Agent. 4.2 Provisions of Travel Information 4.3 Ticketing and Itinerary Preparation 4.4 Planning & Costing and Settling of Accounts, 4.5 Liaisons with service providers 4.6 Types of Tour operator: Inbound, Outbound & Domestic. 4.7 Tour Packaging – types, definition, components of a tour package 4.8 Independent Tour, Inclusive Tour, Escorted Tour and Business Tour 4.9 Guides & escorts – Their role and function Qualities required to be a guide or escort. 4.10 Role of Travel Agent in promotion of Tourism.	7
	TOTAL	30



Text Books:

1. Introduction to Travel & Tourism-Michael M. CottmanVan Nostrand Reinhold New York, 1989
2. Travel Agency & Tour Operation Concepts & Principles-Jagmohan Negi - Kanishka Publishes, Distributors, New Delhi, 1997
3. International Tourism – Fundamentals & Practices -A . K. Bhatia -Sterling Publishers Private Limited, 1996

Reference Books:

5. A Textbook of Indian Tourism -B. K. Goswami & G. Raveendran -Har – Anand Publications Pvt. Ltd., 2003
6. 5. Dynamics of Modern Tourism -Ratandeep Singh -Kanishka Publishes, Distributors, New Delhi, 1998
7. 6. Tourism Development, Principles and Practices -Fletcher & Cooper-ELBS

Online Resources:

- NPTEL/SWAYAM



Course Code: HOC32MEL304	Course Name: Human Resource Management Th.	
Course Category: Major Elec. II	Credit: 2	Teaching Scheme: L - 2/ P - 0
Evaluation Scheme: CA - 30 / ESE - 20	Duration: 1 hours	
Pre-requisites: Creation and distribution of - <ul style="list-style-type: none">• Power Point Presentations• Handouts• Videos As per the requirement of upcoming session.		
Course Objectives: The understanding of Human Resources Management will help the students in identifying the significance and its role in the Hotel & Catering Industry. It will also help them to develop an attitude for positive Human Behavior at work.		
Course Outcome: <ul style="list-style-type: none">• CO1- Students will understand the concept of human resource management and the methods of planning.• CO2- Students will learn to analyse the wages and salary administration.• CO3- Students will learn to examine the grievances and discipline to handle the labor management relationships.		

CURRICULUM:

Unit No.	Title & Contents	Teaching Hours
1	Introduction to Human Resource Management and Human Resource Planning 1.1 Definition 1.2 Nature & Characteristics 1.3 Need for HRM in the Service Industry. 1.4 Role of Human Resource Manager. 1.5 Concepts, Characteristics and Need 1.6 Job Analysis, Job Description & Job Specification 1.7 Recruitment & Selection: Sources & Modes of Recruitment 1.8 Tests & Interviews, Selection Process.	7



2	Human Resource Development and Wage & Salary Administration 2.1 Definition and Characteristics 2.2 Orientation & Induction 2.3 Job Evaluation – Concept & Objectives 2.4 Formulation of Compensation Structure 2.5 Regulatory Provisions. 2.6 Fringe Benefits	7
3	Grievances & Discipline 3.1 Grievance Handling – Identifying Causes 3.2 Developing Grievance Handling Systems 3.3 Discipline – Concept, Causes of Indiscipline	7
4	Labor – Management Relations 4.1 Trade Unions – Concept, Objectives & Function 4.2 Collective Bargaining 4.3 Workers Participation in Management. 4.4 Labor Turnover – Causes & Measures to prevent Labor Turnover.	9
	TOTAL	30

Text Books:

1. Personnel Management & Industrial Relations – Dr P C Shejwalkar & Mr S R Malegaonkar
2. Personnel Management – Mamoria

Reference Books:

1. Pramod Verma : Personnel Management in Indian Organisations.
2. Edwin b. Flippo : Personnel Management, McGraw Hill.
3. Human Resource Management in the Hospitality Industry -Frank M /Mary L Monochello
4. Guide for Labour Management – H L Kumar
5. Human Resource Management & Human Relations – V P Michael Arun Monappa & S. Saiyuddain : Personal Management, Tata McGraw Hill.

Online Resources:

- NPTEL/SWAYAM



Course Code: HOC32VSP301 Course Name: Advanced Bakery and Patisserie Pr.		
Course Category: VSC	Credit: 2	Teaching Scheme: L - 0/ P - 4
Evaluation Scheme: CA - 30 / ESE - 20		Duration: 1 Hour
Pre-requisites: Basic knowledge of baking and patisserie techniques (e.g., completion of introductory bakery and patisserie courses)		
Course Objectives: <ul style="list-style-type: none"> To develop an advanced understanding of bakery and patisserie principles. To master advanced techniques in preparing artisan breads, pastries, and desserts. To explore innovative methods for creating aesthetically appealing and high-quality bakery items. To understand the importance of precision, consistency, and creativity in the baking process. To equip students with the skills required for managing bakery operations in professional settings. 		
Course Outcome: <ul style="list-style-type: none"> CO 1 - Demonstrate advanced skills in preparing a variety of bakery and patisserie products, including specialty breads, plated desserts, and entremets. CO 2 - Utilize creative design principles for cake decoration, sugar work, and chocolate artistry. CO 3 - Analyze the role of ingredients and techniques in influencing the texture, flavor, and presentation of bakery products. CO 4 - Apply food safety and hygiene standards while working in a professional bakery environment. 		

CURRICULUM:

Unit No.	Title & Contents	Teaching Hours
1	Artisan Breads Preparation of sourdough, and multigrain bread using advanced fermentation techniques.	2
2	Viennoiserie Mastery Making laminated dough products such as croissants, pain au chocolate and Danish pastries.	2
3	Advanced Piping Techniques Creating intricate designs using royal icing, buttercream, and ganache for cakes and desserts.	2



4	Entremets Preparation of layered mousse-based desserts, including glazing and decorative finishing.	2
5	Chocolate Tempering Techniques for tempering chocolate and creating chocolate decorations, bonbons, and pralines, Easter eggs.	2
6	Plated Desserts Designing and assembling visually appealing plated desserts with complementary textures and flavors.	2
7	Gluten-Free Baking Preparation of gluten-free breads, cakes, and cookies using alternative flours and stabilizers.	2
8	Sugar Artistry Creating pulled sugar, sugar stages for dessert decoration.	2
9	Modern Tarts and Tartlets Preparation of savory and sweet tart bases with innovative fillings and toppings short bread.	2
10	Advanced Cake Decoration Techniques for fondant application, tiered cake assembly, and edible painting.	2
11	Healthy Patisserie Preparation of low-calorie and vegan desserts using natural sweeteners and plant-based ingredients.	2
12	Seasonal Specialties Preparation of seasonal desserts such as yule logs, galette des rois.	2
13	Frozen Desserts Making sorbets, parfaits, and semifreddos with advanced flavor combinations.	2
14	Petit Fours Preparation of bite-sized desserts, éclairs, and financiers.	2
15	Professional Bakery Operations Simulated setup of a bakery workstation, including production planning and efficient workflow management.	2
16	Advanced Fermentation Techniques Exploration of long-fermentation methods, including biga bread, poolish, and levain-based baking for enhanced flavor and texture in breads.	2
17	Molecular Gastronomy in Patisserie Incorporating techniques like spherification, foams, and edible gels into dessert creation to enhance innovation and presentation.	2



18	Plating & Presentation Techniques for modern dessert plating with a focus on aesthetics, balance, and innovation Use of Plate Types, Composition and Balance, Textures and Layers, Color Theory	2
19	Trade Test	2
20	Trade Test	2
	TOTAL	40 Hours

Text Books:

1. BAKERY AND CONFECTIONERY YCMOU

Reference Books:

1. BAKERY AND CONFECTIONERY YCMOU

Online Resources:

- https://ycmou.ac.in/media/publication/ycmou_book/RVV_YB_130.pdf

