

BHM&CT - SYLLABUS
5th Semester

INDUSTRIAL TRAINING FROM JUNE 01 – NOVEMBER 15
TRAINING REPORT & VIVA-VOCE: 400 MARKS

BHM&CT - SYLLABUS
6th Semester

BHMCT- 601 HRM IN Hotels

Maximum Marks: 100

Internal: 30

External (Theory): 70

Course objectives: The course is designed to introduce the learners to managing human resources in hotel industry. It enhances the competency of the students towards -Concepts, Approaches, Planning, Acquisition of Human Resources, Maintenance of Human Resources and Appraising & Rewarding Human Resources in hotel industry.

Paper setting: Paper setter should set 10 questions in a manner that there are 2 questions from each unit. The examinee should be required to attempt five questions, selecting only one from unit.

Teaching practices: Class Room lectures, Assignment. Cases, Discussions and Seminars

Unit-1 Introduction of Human Resource:

Human Resource- Concept, meaning and definition; Importance of HR in hotels; Concept of employee life cycle; approaches to managing HRs in hotels: emerging role of HR manager in hotel sector.

Unit-11 Human Resources planning:

Human Resource planning- meaning, process, factors and need for HRs planning;

Job analysis- meaning, types, proposes and uses; job description of major positions in a hotel.

Unit-111 Acquisition of Human Resources

Recruitment -meaning, process, methods of Recruitment in hotel industry; Selection procedure-essentials and steps in selection process; Interview- meaning, and types.

Employee promotion, transfer and separation- meaning, purpose, and types

Unit-1V Maintenance of Human Resources:

Employee Training- need for training, importance, and methods of training in hotel industry.

Development of employee-concept, purposes and process; Components of employees' development; Techniques of employees' development.

Unit-V Appraising and Rewarding Human Resources:

Performance appraisal- need & importance and techniques.

Rewards and benefits for employees-compensation (wage and salary), incentives,

References:

1. Aswathappa, K,(2008) Human resource Management, The McGraw-hill publications, New Delhi.
2. Ian Beardwell and Ian Holden, (2000) Human Resource Management, Macmillan.
3. Robbins. (2000), the Management of Human resources, Prentic-hall,new Delhi.
4. Indian journal of industrial relations.
5. Employee Relation-International Journal (special issue on people management in India and sub- continents), 2007.
6. Subramanian,K.N. (2000)Wages in India, Tata McGraw –Hill Publication New Delhi.
7. C.b Mamoria (1999), Management of Human Resources, Himalaya publication, New Delhi.
8. Tripathi, P.C.(2006), Human Resources Management, Vikas Publications, Delhi.
9. Hoque, K. (2000b), '*Human Resource management in Hotel Industry: Strategy, Innovations and Performance*', London: Routledge.
10. Woods, R.H. (1992). *Managing Hospitality Human Resources*, Michigan: Educational Institute of the American Hotel and Motel Association.
11. Boella, M.J (1992), *Human Resource Management in the Hospitality Industry*, 5th ed, Stanley Thornes Publishers, Avon.
12. Lee-Ross, D (1999), *HRM in Tourism and Hospitality: International Perspectives on Small to Medium-sized Enterprises*, Cassell Publications, London,

Internal Marks: 30

Duration: 3 Hours

OBJECTIVE:

The course will introduce learner to get a comprehensive knowledge and understanding of hotel facility planning which has a great importance in improving the functioning of hotel.

APPROACHES:

Lectures, Group Discussion, Presentations, Practical, Case studies, Business Games.

REQUIREMENTS:

Regular attendance and active participation during the course; Books and literature Surveys, Long essays and assignments; seminar presentations etc.

UNIT-1

Understanding Hotel Classification & Guidelines – Indian context

Introduction to hotels – types of hotels; Architectural features, facilities and Services in star, heritage & apartment hotels.

UNIT-II

Hotel design

Introduction, design considerations, Systematic Layout planning (SLP), Rules for Allocation of space in a hotel, formulation of project / feasibility report

UNIT-III

Kitchen & Restaurant Design

Basic Physical Layout of kitchen & restaurant, Designing & planning Kitchen, Restaurant & restaurant bar.

UNIT-IV

Specification for equipment, ventilation, kitchen safety & various storage facilities

Features of good kitchen, care and maintenance of kitchen equipment, kitchen equipment specifications.

Food store: definition & types, role of a storekeeper, beverage storage facilities

UNIT-V

Project management & Masterpieces of Facility planning

The network models (CPM / PERT), Drawing of a Network diagram, Project cost analysis

Few masterpieces of facility planning in Hotels & Restaurant.

REFERENCES:

- Hotel facility planning by Tarun Bansal, Oxford University Press. New Delhi
- Hotel Venture Management by Pandit S.N, Hotex Publishers, New Delhi
- Hotel Management Theory by B.K Chakaravati

Paper- (BHM&CT-603)

External: 70

Internal: 30

Duration: 3 hours

COURSE OBJECTIVES:

The course familiarise students with interior designing and decoration, revenue management in hotels and other service industries. The course is blend of theory and practical to develop a professional attitude in students.

APPROACHES:

Lectures, Group discussion, Presentation, case studies, Practical,

REQUIREMENTS:

Regular attendance and active participation during the course; Books and literature Surveys, Long essays and assignments; seminar presentation, etc.

EVALUATION:

The performance of the students will be evaluated on the basis of class participation; house tests; regularity and assignments, carrying 30 percent of the credit and the rest through Terminal examination (3 hours duration)

MODE OF PAPER SETTING:

There will be ten questions in all and each question will carry 14 marks. Candidates will have to attempt any five questions selecting not more than two from each unit.

UNIT-I

Interior Designing

Objectives of interior design, basic types of design, elements of design, principles of design, units of design, designing for disabled.

UNIT-II

Interior decoration (Part-I)

Colour, Lightning, Floor coverings and finishes; types, characteristics and cleaning of floor coverings.

UNIT-III

Interior decoration (Part-II)

Carpets, importance of floor maintenance, ceilings and their maintenance, wall covering, windows and window treatments.

UNIT-IV

Standard content of a guest room

Guest room furniture, furniture arrangement, guestroom fixture and fittings, beds, mattresses and bedding, soft furnishing, guest room accessories, placement of guest supplies.

UNIT-V

Revenue Management

Concept and applications; Measuring yield; elements of revenue management; using revenue management, revenue management software.

REFERENCE:

Front Office Training manual – Sudhir Andrews.

Managing Front Office Operations – Kasavana & Brooks

Front Office – operations and management – Ahmed Ismail

Managing Computers in Hospitality Industry – Michael Kasavana & Cahell.

Front Office Operations – Colin Dix & Chris Baird.

Hotel Front Office Training Manual- Suvradeep Gauranga Ghosh

Introduction to Hospitality-John R.Walker-Pearson

Managing Hotels And Restaurants-Dr Jagmohan Negi

Hotel Management-Educational and Environmental Aspects-Yogendra K.Sharm

Hotel, Hostel and Hospital Housekeeping – Joan C Branson & Margaret Lennox

Managing Housekeeping Operations – Margaret Kappa & Aleta Nitschke

Housekeeping Training Manual– Sudhir Andrews (Tata McGraw Hill).

Introduction to Hospitality-John R.Walker-Pearson

ACCOMMODATION OPERATION (Practical)

Paper- (BHM&CT-603)

External: 30

Internal: 20

- 1) Team Cleaning of various types of floor finishes, wall coverings, windows, ceiling, carpet and hotel areas.
- 2) Yield management calculations. Preparing statistical data based on actual calculations
- 3) Role play & problem handling on different accommodation problems, role play of Front Office assistant, GRE, Lobby Manager, Bell Captain, Bell Boys, Concierge & Car Valet
- 4) Computer Proficiency in all hotel computer applications
- 5) In journal explain with proper illustration, picture the objectives of interior designing
- 6) Draw & collect pictures and illustration to depict how you would—achieve proportion in interior design, produce a rhythmic effect in designing, achieve balance in terms of interior design, create points of interest in interior design, achieve a harmonious atmosphere in interior design
- 7) With the use of paints on paper, illustrate prang's colour wheel & value scale
- 8) Plan a hotel suite on paper and chalk out a lighting plan for the same
- 9) Depict various modes of hanging window curtains and draperies with either paper or fabric
- 10) Visit a hotel and draw up a report on the contents (furniture their arrangement depicted in a sketch, soft furnishing used, accessories used in the rooms the types of fixtures and fittings in the guestrooms, the guest supplies and their placement) of the guestrooms. Compare and contrast the contents in a VIP suite and a twin room

FOOD PRODUCTION

Paper- (BHM&CT-604)

External: 70

Internal: 30

Duration: 3 hours

COURSE OBJECTIVES:

This paper will give the knowledge of popular international cuisines, garde manger, cold cuts, buffet and advanced part of bakery preparations.

APPROACHES:

Lectures, Presentation, Practical,

REQUIREMENTS:

Regular attendance and active participation during the course; Books and literature Surveys, etc.

EVALUATION:

The performance of the students will be evaluated on the basis of class participation; house tests; regularity and assignments, carrying 30 percent of the credit and the rest through Terminal examination (3 hours duration)

MODE OF PAPER SETTING:

There will be ten questions in all and each question will carry 14 marks. Candidates will have to attempt any five questions selecting not more than two from each unit.

UNIT- I

Popular International cuisine:

Features, Regional classification, Ingredients, methods of cooking, courses of the menu, Mexican, Chinese, Thai, Italian, Spanish, Lebanese (Mediterranean), Menu examples

UNIT-II

Garde Manger:

Definition, Functions, Importance of Garde manger and Butchery, lay-out, Staff organization, Storage points, Special Purchase Standards of meat products, Yields test calculations and portioning.

UNIT-III

Buffet preparations:

Principles of Buffet, Presentation, Types, Themes, Buffet Setups, typical dishes, smorgasbord.

UNIT-IV

Cold cuts:

Farcis, terrines, pates, galantines, ballotines, mousses, quenelles, -types, preparation, menu examples. Cold sauces, dips, chaufroid, aspics, methods of preparations, examples, chacutiere, sausages, types, preparation, popular sausages, Special Purchase Standards, cooking methods, casings, storage, problems.

UNIT-V

Advanced Bakery Preparation:

Introduction, types, recipes: Sugar craft, chocolate confectionery, cold puddings and sweets.

References:

1. The Larder-Chef, MJ. Leto & WH.K. Bode, Butterworth Heinemann Larousse Gastronomique-Cookery Encyclopedia Paul Hamlyn
2. Professional Chefs-Art of Garde Manger (4th Edition) Frederic H. Semerschmid and John F. Nicolas Professional baking, Wayne Glasslen
3. Classical food preparation & presentation, WKH. Bode Classical Recipes of the World, Smith, Henry
4. Le Repertoire de la Cuisine, Louis Saulmier, Leon Jaggl & Sons Baking, Martha Day, Lorenz Books Professional Pastry Chef, Bo Friberg, John Wiley
5. The New Catering Repertoire, Vol. I, H.L.Cracknell & G. Nobis, Macmillan The Creative Art of Garnishes, Yvette Stachowiak, Bedford Editions

FOOD PRODUCTION (Practical)

Paper- (BHM&CT-604)

External: 30

Internal: 20

1. Cold preparations, platters and buffets
2. International cooking, Recipes from, Italy, Spain, Mexico.
3. Exotic Indian & International starters & snacks, Hors d'oeuvres platter, mezze etc.
4. Advance Bakery-Rolls, breads, pastries, cookies, Mousses, Souffles, Parfait, Bavarois, Puddings, Gateaux etc.

BHM&CT 605- FOOD & BEVERAGE SERVICE-V

THEORY

External Marks: 70

Internal Marks: 30

Duration: 3 Hours

OBJECTIVE:

The course will introduce learner to get a comprehensive knowledge and understanding of managerial functions of food & beverage service department of hotel and catering industry. It also aims to enable the student to acquire professional competence at managerial levels in the particular department.

APPROACHES:

Lectures, Group Discussion, Presentations, Practical, Case studies, Business Games.

REQUIREMENTS:

Regular attendance and active participation during the course; Books and literature Surveys, Long essays and assignments; seminar presentations etc.

UNIT-I

Food & beverage Marketing

Definition, Marketing environment, market research, market plans & marketing mix.

UNIT-II

Promoting food operations

Objectives, steps in the process, customer use of information, promotion with other travel partners, full destination promotions & benefits of promotions

UNIT-III

Promotional tools of food & beverage

Advertising, Internet, personal selling, sales promotions, merchandising, Public Relations & publicity

UNIT-IV

Food & Beverage Human resource

Introduction to hiring process, pre recruitment activity, sources of HR supply, recruitment & selection, basic interviewing skills, orientation & socialization- types, facilities, requirement & conduct.

UNIT-V

Training for Food & beverage

Organizational viewpoint, training requirement, methodology, various training aids & its process.

Leadership & motivation

REFERENCES:

- Food & Beverage Service - Dennis R.Lillicrap. & John .A. Cousins. Publisher: ELBS
- Food & Beverage Service Management- Brian Varghese
- Food & Beverage Service Training Manual - Sudhir Andrews, Tata McGraw Hill. Food & Beverage Service Lillicrap & Cousins, ELBS
- Introduction F& B Service- Brown, Heppner & Deegan
- Menu Planning- Jaksa Kivela, Hospitality Press
- Modern Restaurant Service – John Fuller, Hutchinson
- Professional Food & Beverage Service Management -Brian Varghese
- The Waiter Handbook By Grahm Brown, Publisher: Global Books & Subscription Services New Delhi
- Restaurant management by Mill, Publisher Pearson publication.

BHM&CT 605- FOOD & BEVERAGE SERVICE-V

PRACTICAL

External Marks: 70

Internal Marks: 30

Duration: 3 Hours

- Prepare a Marking kit for your training restaurant
- Organize a theme party in your training restaurant & sell the concept to the selected client of you organization.
- Prepare a food promotion for your training restaurant
- Prepare an orientation kit for your department
- Develop an orientation program

BHMCT: 606 Financial Management

Maximum Marks: 100

Internal: 30

External (Theory): 70

Course Objective: To familiarize the students with basics and important aspects of financial management.

Paper setting: Paper setter should set 10 questions in a manner that there are 2 questions from each unit. The examinee should be required to attempt five questions, selecting only one from unit.

Teaching practices: Class Room lectures, Assignment. Cases, Discussions and Seminars

Unit-I:

Nature, Scope, Functions and Objectives of Financial Management, Organization of Finance Function. Financial Planning: Meaning, Process.

Unit-II :

Working Capital Management: Concept, Nature, Significance, Components

Unit-III:

Capital Budgeting: Concept, Importance, Capital Budgeting-Conventional & Discounting Methods.

Unit-IV:

Dividend Decisions: Nature, Concept, Significance, Dividend policies.

Unit-V:

Sources of Finance: Short term, Medium term & Long term for hotel ventures

Suggested Readings:

1. Pandey, I. M.(2009). : Financial Management , Vikas Publication, New Delhi.
2. Khan, M. Y. (2009), Financial Management, Tata Mc Graw Hill, New Delhi.
3. Chandra Prasanna(2008), Financial Management,Vikas Publication , New Delhi.
4. James C.Van Horne (2003), Financial Management and Policy, Prentice Hall of India, New Delhi..

5. John Hampton(1997), Financial Decision–Making, Englewood Cliffs, New Jersey, Prentice Hall Inc.

**BHM&CT 607- ELEMENTARY FRENCH
THEORY**

External Marks: 70

Internal Marks: 30

Duration: 3 Hours

OBJECTIVE:

To enable the students to understand, read, write and speak basic French.

APPROACHES:

Lectures, Group Discussion, Presentations, Role play

REQUIREMENTS:

Regular attendance and active participation during the course; Books and literature Surveys, Long essays and assignments; seminar presentations etc.

UNIT-1

Chapters 1, 2 & 3

L'alphabet francais, Les signes orthographiques et ponctuations.

Grammaire: Les Articles, les questions et les noms.

UNIT-II

Chapters 4, 5 & 6

Grammaire: les couleurs des adjectifs, les verbes – Être et Avoir, les nombres (1-100)

UNIT-III

Chapters 7, 8 & 9

Grammaire: les trios form du verbes conjugations: affirmative, negative et interrogative, adjectiif possessif.

UNIT-IV

Chapters 10, 11 & 12

Grammaire: l-er groupe – “ER”, nombre ordinaux, articles contractes, prepositions (de et à), les jours de la semaine, les mois de l'annee.

UNIT-V

Chapters 13, 14 & 15

Grammaire: lnd groupe – “IR”, adjective demonstratifs.

PRESCRIBED COURSE BOOK:

- G Mauger, La Langue et La civilization Francaises- I, Hachette, Paris.

REFERENCES:

- Apprends les Francais – Publisher Saraswati House New Delhi.
- English French Dictionary – Orient Longman.

BHM&CT - SYLLABUS

7th Semester

Research Methodology
BHMCT- ---701-----

Marks: Internal Marks: 30
External Marks: 70
Time: 3 Hours

Objective:

To impart basic knowledge about research and research methods to the students of hotel management

Method of Teaching:

Through lectures, presentations, slid shows, charts, diagrams, learning exercises etc.

Instruction for paper setter:

Paper is to be set in a way that provides adequate choice to the students. In all set ten questions, spread over equally on entire syllabus. Ask the students to attempt at least from each unit.

Unit I

Research: Introduction, definition, need, aims, importance, scope, classifications, types, characteristics, and research process.

Unit II

Research Design: meaning, need, types, factors affecting, basic purpose, and principles

Unit III

Data Collection: Meaning, need, main terminologies used in data collection- population, sample, parameter, variables, etc., types of data, methods, sources of various types of data, methods of data collection: Observation Method, Interview Method, Data collection through questionnaires, Collection of data through schedules, case study,

Unit IV

Data Analysis: Meaning, need, classification, tabulation, array, range, frequency distribution, Presentation of data-graphic, histogram, Polygon, Ogive, Measurement of Central Tendency- Mean, Mode, Median, Dispersion/ Skewness, Correlation and regression analysis of two variables only- Define ,Characteristics ,Types, values of , formulae for calculation etc.

Unit V

Interpretation: Meaning, definition, significance, techniques.

Report Writing: Meaning, significance, steps, types, findings, suggestions, conclusion

References:

1. C R Kothari: Research Methodology
2. S P Gupta: Statistical Methods
3. Internet sites through google.com

HOTEL MARKETING (BHM&CT – 702)

External Marks : 70

Internal Marks:30

Time Duration: Three Hours

COURSE OBJECTIVES:

The course aims to help the students to develop a perspective about the concept of marketing and its implications in varied forms in the hotel industry. The contents of the course shall focus on gaining the knowledge about the business trends in the hotel industry and the understanding of the role of marketing in it.

APPROACHES

Lectures, Group Discussion, Presentation,, Case studies.

MODE OF PAPER SETTING

There shall be ten questions to be set by the examiner selecting two questions from each unit. The candidate shall be required to attempt five questions selecting one question from each unit. All the questions shall carry same marks. The questions shall be set in a manner that evaluates the theoretical and applied knowledge of the students.

UNIT – 1

Understanding the concepts of market and marketing

Core concepts in marketing – Need, Wants, Demand, Exchange

Concept of service marketing

Product marketing versus service marketing

UNIT – II

Marketing environment and its analysis

Business trends and practices in Hotel industry and the role of marketing

Service characteristics of hotel marketing

UNIT – III

Concept of Marketing Mix – 7 P's Framework in hotel industry – Product, Place, Price, Promotion,, People, Process and Physical EvidenceMarket segmentation – Basis of Market segmentation; Market targeting and market positioning

Marketing Information Systems and Marketing research

UNIT – IV

Product – related strategies – New Product development, Product Life Cycle, Branding, Product Mix strategies

Pricing Products: Factors for setting prices; Price approaches; Pricing strategies

Process strategies: modes of delivery of hotel services; Balancing demand and supply

UNIT – V

Physical evidence: Importance of ambience and experience in hotels; Components of physical evidence, Creating right physical evidence

Promoting products: Advertising, Direct Marketing and Sales promotion

Public Relations

REFERENCES

Chaudhary, Manjula. Tourism Marketing(2010), Oxford University Press, Delhi

Kotler, Philip, John Bowen & James Makens (2003). Marketing for Hospitality and Tourism, Pearson Education, Delhi

Ninemeier, Jack D. Discovering Hospitality and Tourism: The World's Greatest Industry (2009), Pearson Education, Delhi

ACCOMMODATION OPERATION
Paper- (BHM&CT-703)

External: 70
Internal: 30
Duration: 3 hours

COURSE OBJECTIVES:

The course familiarise students with the concept of budgeting, ecotels, changing trends and managerial roles in the hotel industry.

APPROACHES:

Lectures, Group discussion, Presentation, case studies, Practical,

REQUIREMENTS:

Regular attendance and active participation during the course; Books and literature Surveys, Long essays and assignments; seminar presentation, etc.

EVALUATION:

The performance of the students will be evaluated on the basis of class participation; house tests; regularity and assignments, carrying 30 percent of the credit and the rest through Terminal examination (3 hours duration)

MODE OF PAPER SETTING:

There will be ten questions in all and each question will carry 14 marks. Candidates will have to attempt any five questions selecting not more than two from each unit.

UNIT-I

Budgeting for Housekeeping Expenses

Types of budgets, housekeeping expenses, budget planning process, income statements of room division, controlling expense, inventory control and stocktaking, purchasing.

UNIT-II

Managing Housekeeping Personnel

Documents of personnel management, determining staff strength, recruiting, selecting, hiring, orientation and training. Scheduling, motivating employees. Performance appraisal, team work and leadership, employee welfare and discipline.

UNIT-III

Ecotels

Ecotel certification, choosing an eco friendly site, hotel design and construction, energy conservation, water conservation, waste management, environment friendly housekeeping.

UNIT-IV

Changing trends in housekeeping

Hygiene and cleanliness, outsourcing, training and motivation, eco-friendly amenities, products and processes. New scientific techniques, IT savvy housekeeping.

UNIT-V

Front office and the Law

Overview of legal obligations, duties and standards of care, front office contracts.

Legal concerns: guest safety, guest privacy, guest removal, guest property, guest non-payment, illness and death in guestrooms.

REFERENCE:

1. Front Office Training manual – Sudhir Andrews.
2. Managing Front Office Operations – Kasavana & Brooks
3. Front Office – operations and management – Ahmed Ismail
4. Managing Computers in Hospitality Industry – Michael Kasavana & Cahell.
5. Front Office Operations – Colin Dix & Chris Baird.
6. Hotel Front Office Training Manual- Suvradeep Gauranga Ghosh
7. Introduction to Hospitality-John R.Walker-Pearson
8. Managing Hotels And Restaurants-Dr Jagmohan Negi
9. Hotel Management-Educational and Environmental Aspects-Yogendra K.Sharm
10. Hotel, Hostel and Hospital Housekeeping – Joan C Branson & Margaret Lennox
11. Managing Housekeeping Operations – Margaret Kappa & Aleta Nitschke
12. Housekeeping Training Manual– Sudhir Andrews (Tata McGraw Hill).
13. Introduction to Hospitality-John R.Walker-Pearson

ACCOMMODATION OPERATION (Practical)

Paper- (BHM&CT-703)

External: 30

Internal: 20

- 1) Team Cleaning for various area of hotel.
- 2) Draw out staffing guide for a 300 room hotel
- 3) Chalk out an orientation programme for a GRA in a 5 star deluxe property.
- 4) Chalk out a training programme of a week's duration for a GRA in a 5 star deluxe property.
- 5) Make a duty roster for 24 GRA's employed in 5 star hotel
- 6) Design a format for performance appraisal using the method discussed in theory.
- 7) Visit an ecotel and study the eco- friendly practices followed by them. And write them in the journal.
- 8) Collect information on the latest innovations and trends in housekeeping and front office from various hospitality magazines and websites. And chalk them in your journal.
- 9) Study legal obligations, duties and standards of care for front office.
- 10) Role play & problem handling on different accommodation problems.

FOOD PRODUCTION-II
Paper- (BHM&CT-704)

External: 70
Internal: 30
Duration: 3 hours

COURSE OBJECTIVES:

This paper will give the knowledge of food styling, banqueting preparation, cooking systems.

APPROACHES:

Lectures, Presentation, Practical,

REQUIREMENTS:

Regular attendance and active participation during the course; Books and literature Surveys, etc.

EVALUATION:

The performance of the students will be evaluated on the basis of class participation; house tests; regularity and assignments, carrying 30 percent of the credit and the rest through Terminal examination (3 hours duration)

MODE OF PAPER SETTING:

There will be ten questions in all and each question will carry 14 marks. Candidates will have to attempt any five questions selecting not more than two from each unit.

UNIT-I

Food Styling:

General principles, modern and special innovative garnishes, accompaniments, decorations and concept development.

UNIT-II

Banqueting Preparations:

Types of banquets, themes, production, menu preparation, Low calorie food, advantages, disadvantages, menu examples, preparation. Out -door Catering: Concept, principles, limitations, menus, planning, check list and precautions.

UNIT-III

Cook chill systems:

Purpose of chilling food, cook chill process, finishing kitchens, distribution of cook chill and ways to preserve food.

UNIT-IV

Cook freeze system:

Preparation of food for freezing, storage of frozen food, transport of frozen food, reheating of frozen or cooked food. Advantages of cook freeze over cook chill.

UNIT-V

Miscellaneous:

Power breakfasts, brunches and lunches, High teas, cocktail snacks, theme menus, food festivals, other new or non-conventional catering concepts, Airline and Cruise liner meal planning.

References:

1. Accompaniments & Garnishes from waiter; Communicate: Fuller J. Barrie & Jenkins
2. Bakery & Confectionery By S. C Dubey, Publisher: Society of Indian Bakers
3. Cooking Essentials for the New Professional Chef
4. Larder Chef By M J Leto & W K H Bode Publisher: Butterworth- Heinemann
5. Modern Cookery (Vol-I) By Philip E. Thangam, Publisher: Orient Longman
6. Practical Cookery By Kinton & Cessarani
7. Practical Professional Cookery By Kauffman & Cracknell
8. Professional Cooking By Wayne Gisslen, Publisher Le Cordon Bleu
9. Purchasing Selection and Procurement for the Hospitality Industry By Andrew Hale Feinstein and John M. Stefanelli
10. The Professional Chef (4th Edition) By Le Rol A.Polsom
11. The Professional Pastry Chef, Fourth Edition By Bo Friberg Publisher: Wiley & Sons INC
12. Theory of Catering By Kinton & Cessarani
13. Theory of Cookery By K Arora, Publisher: Frank Brothers

FOOD PRODUCTION (Practical) Paper- (BHM&CT-704)

External: 30

Internal: 20

1. International cookery: Recipes from China, Sri Lanka, Thailand, Lebanon (Mediterranean) and other countries,
2. Bakery and confectionery-chocolate preparation, fancy cakes, savory items, quiches, tarts etc.
3. Exposure to out-door catering(ODC) if possible

BHM&CT 705- FOOD & BEVERAGE SERVICE-VI

THEORY

External Marks: 70

Internal Marks: 30

Duration: 3 Hours

OBJECTIVE:

The course will introduce learner to get a comprehensive knowledge and understanding of food & beverage management of service department of hotel. It also aims to enable the student to acquire professional competence at managerial levels in the particular department.

APPROACHES:

Lectures, Group Discussion, Presentations, Practical, Case studies, Business Games.

REQUIREMENTS:

Regular attendance and active participation during the course; Books and literature Surveys, Long essays and assignments; seminar presentations etc.

UNIT-I

Food & Beverage Management

Introduction, Objectives of F&B Management, Responsibilities of F&B Management, Constraints to F&B Management. Managing quality in food & beverage operations at Catering Establishments.

UNIT-II

Food & beverage control

Planning & budgeting – types of budgets, types of control, food cost & calculation of daily beverage costs.

UNIT III

Food & Beverage- Strategic Management

Factors and strategies considered and used, stabilizing food costs, production scheduling, decision making, sales volume, mix analysis, and profit margins, expanding, diversifying & franchising.

UNIT-IV

Production and service operations

Types of food service systems, Quality management, Performance improvement program, Total Quality Management(TQM), standard recipe, standard specification, yield analysis, recipe costing, Forecasting, Branding, Marketing, Menu planning & analysis, factors to be considered while planning a menu, storage.

UNIT-V

Introduction to HACCP & Eco-friendly Practices in F&B Service operations

Understanding the concept of HACCP, Its process, seven principles of HACCP;Introduction to different types of wastes- solid, liquid & gases, various methods of reducing them.

REFERENCES:

- Food & Beverage Service - Dennis R.Lillicrap. & John .A. Cousins. Publisher: ELBS
- Food & Beverage Service Management- Brian Varghese
- Food & Beverage Service Training Manual - Sudhir Andrews, Tata McGraw Hill. Food & Beverage Service Lillicrap & Cousins, ELBS
- Introduction F& B Service- Brown, Heppner & Deegan
- Menu Planning- Jaksa Kivela, Hospitality Press
- Modern Restaurant Service – John Fuller, Hutchinson
- Professional Food & Beverage Service Management -Brian Varghese
- The Waiter Handbook By Grahm Brown, Publisher: Global Books & Subscription Services New Delhi
- Restaurant management by Mill, Publisher Pearson publication.
- Paul R. Dittmer Principles of Food, Beverage, and labour Cost Control

BHM&CT 705- FOOD & BEVERAGE SERVICE-VI

PRACTICAL

External Marks: 70

Internal Marks: 30

Duration: 3 Hours

- Prepare a F & B control system for your training restaurant
 - Revision of various equipment used in restaurant
 - revision of Menu planning & different form of services
- Forms & Formats Used -Register & files Maintained for F& B control

BHMCT-706

Hotel Economics

Maximum Marks: 100

Internal: 30

External (Theory): 70

Objectives: Hotel is now recognized as an economic activity of global significance. This complex and multi-faceted industry plays an important role in the economics of many developed and less developed countries. The main aim of this course is to give the macroeconomic picture of hotel's role within national economies using the fundamental concepts learned in introductory economics course.

Paper setting: Paper setter should set 10 questions in a manner that there are 2 questions from each unit. The examinee should be required to attempt five questions, selecting only one from unit.

Teaching practices: Class Room lectures, Assignment. Cases, Discussions and Seminars

Unit-I Introduction to Hotel Economics:

Circular flow of Economic Activities; Hotel development and national economy- contribution to GDP, influencing procedure, Hotel business under five year plans, Globalisation and its impacts on hotel business.

Unit-II Economics of Hotel Demand:

Nature of demand, Factor influencing hotel demand, economic determinants of Hotel demand, price and income elasticity of hotel demand, trends in hotel demand.

Unit-III Economics of Hotel supply:

Market Structure and Hotel supply, elasticity of supply, Integration in hotel supply, supply trends

Unit-IV Economic impacts of hotel business:

Employment and income creation, hotel Multiplier, Balance of payment, Foreign exchange.

Unit-V Hotel Costs:

Cost concept, types of costs, determinants of cost hotel, taxation and cost.

References:

1. Vanhove, N. (2005), The Economics of Tourism Destinations, Oxford: Elsevier Butter worth- Heinemann.
2. Bull. A. (1995), The Economics of Travel and Tourism, Australia: Longman.
3. Ahuja. H.L.,(2006) Business Economics, S. Chand & Co. New Delhi.
4. T.R.Jain,(2008) Business Economics, V.K. Publication, New Delhi.
5. Nellis and Parker,(2005), The essence of Business Economics, Prentice Hall, New Delhi.
6. A.S.Sheela (2007) , Economies of Hotel Management , New age Publication, New Delhi.

**BHM&CT 707 ADVANCE FRENCH
THEORY**

**External Marks: 70
Internal Marks: 30
Duration: 3 Hours**

OBJECTIVE:

To enable the students to understand, read, write and speak basic French.

APPROACHES:

Lectures, Group Discussion, Presentations, Role play

REQUIREMENTS:

Regular attendance and active participation during the course; Books and literature Surveys, Long essays and assignments; seminar presentations etc.

UNIT-1

Quick revision of Chapters 1 to 14

Grammaire: from all previous chapters

UNIT-II

Chapters 15, 16 & 17

Grammaire: Passé composé avec le verbe “Avoir” (tous les trios forms)

UNIT-III

Chapters 18, 19 & 20

Grammaire: Passé composé avec le verbe “Être” (tous les trios forms)

Articles partitifs, futur tense

UNIT-IV

Chapters: 21, 22 & 23

Grammaire: futur tense, futur proche et passé recent

UNIT-V

Chapter 24

Grammaire: Pronominal verbes

Revision

Vocabulaire du hoteliere

PRESCRIBED COURSE BOOK:

- G Mauger, La Langue et La civilization Francaises- I, Hachette, Paris.

REFERENCES:

- Apprends les Francais – Publisher Saraswati House New Delhi.

- □ La Langue et La civilization Francaises – G Mauger
- □ English French Dictionary – Orient Longman.

BHM&CT - SYLLABUS

8th Semester

INDUSTRIAL TRAINING FROM JANUARY 01 – MAY 31
TRAINING REPORT & VIVA-VOCE: 400 MARKS