

VELS

INSTITUTE OF SCIENCE, TECHNOLOGY & ADVANCED STUDIES (VISTAS)

(Deemed to be University Estd. u/s 3 of the UGC Act, 1956)

PALLAVARAM, THALAMBUR, PERIYAPALAYAM-CHENNAI

ACCREDITED BY NAAC WITH 'A++' GRADE

UNDERGRADUATE DEGREE PROGRAMME

B.Sc., Hotel and Catering Management

Three Years

/

B.Sc., (Hons) Hotel and Catering Management

Four Years

CURRICULUM & SYLLABUS

REGULATION 2024

Choice Based Credit System (CBCS)

&

Learning Outcomes Based Curriculum Framework (LOCF)

Effective from the Academic Year

2025 -2026

School of Hotel and Catering Management

Department of Hotel and Catering Management



INSTITUTE OF SCIENCE, TECHNOLOGY & ADVANCED STUDIES (VISTAS)
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VISION OF THE DEPARTMENT
To be the premier hospitality management school in training and developing future professionals for the hospitality & tourism industry.

MISSION OF THE DEPARTMENT
To train students to be leaders in all the facets of the hospitality industry by imparting knowledge and affording hands on training.

PROGRAMME EDUCATIONAL OUTCOMES (PEO)	
PEO1	To meet the demand for trained and professional people in the hospitality industry of our country.
PEO2	To provide opportunities to the students within the institution, for developing necessary operating skills, values and attitudes to occupy key operational positions in the hospitality sector.
PEO3	Function effectively as an individual, and as a member or leader in diverse teams, and in multidisciplinary settings.
PEO4	Apply ethical principles and commit to professional ethics and responsibilities and norms of the hospitality practice.
PEO5	Identify, formulate, research literature, and analyze complex hospitality problems reaching substantiated conclusions using principles of management

PROGRAMME OUTCOMES (PO)	
PO1	**Critical Thinking**: Take informed actions after identifying the assumptions that frame a person's thinking and actions, checking out the degree to which these assumptions are accurate and valid, and looking at ideas and decisions (intellectual, organizational, and personal) from different perspectives.
PO2	**Problem Solving**: Identify, formulate, conduct investigations, and find solutions to problems based on in-depth knowledge of relevant domains.
PO3	**Communication**: Speak, read, write and listen clearly in person and through electronic media in English/language of the discipline, and make meaning of the world by connecting people, ideas, books, media and technology.
PO4	**Responsible Citizenship**: Demonstrate empathetic social concern, and the ability to act with an informed awareness of issues.
PO5	**Environment and Sustainability:** Understand the impact of technology and business practices in societal and environmental contexts, and sustainable development
PO6	**Social Interaction:** Elicit views of others, mediate disagreements and help reach conclusions in group settings.
PO7	**Computational Thinking:** Understand data-based reasoning through translation of data into abstract concepts using computing technology- based tools

PROGRAMME SPECIFIC OUTCOMES (PSO)	
PSO1	Provide a strong foundation in Hotel and catering management
PSO2	Enable students to acquire basic skills in the areas front office, Housekeeping, Food and beverage services and kitchens for entry level jobs in the hotel , resort and food business organizations
PSO3	Acquaint students with the essential grooming standards as applicable in hotel, resort and food business organizations
PSO4	Enable students to acquire the communication skillsets to proceed towards a successful career in hotel, resort and food business organizations.

BOARD OF STUDIES

List of Members

Department of Hotel and Catering Management

S. No	Name & Designation	Address	Role
1.	Dr. Jaisree Anand Dean - HCM	School of Hotel and Catering Management, VISTAS, Pallavaram, Chennai – 600 117.	Chairman
2.	Mr. A. Arun Assistant Professor - HCM	School of Hotel and Catering Management, VISTAS, Pallavaram, Chennai – 600 117.	Internal Member
3.	Dr. Sangeetha, HOD, THM department	Tourism and Hospitality Department Bharat Institute of Higher Education and Research, Bharat University, Chennai 600073	Academic Expert (External Member)
4.	Mr. Shyam Gautham S Assistant Sales Manager - MICE & Catering	Assistant Sales Manager - MICE & Catering The Leela Palace, Hotels & Resorts	Industrial Expert (External Member)
5.	Mr. Ganesh Kumar E S Guest Service Associate	Hanu Reddy residencies - SPP Gardens Chennai	Alumni (External Member)
6.	Ms. V. Akshaya Assistant Professor – HCM	School of Hotel and Catering Management, VISTAS, Pallavaram, Chennai – 600 117.	Internal Member
7.	Chef Ramesh. T Culinary Demonstrator – HCM	School of Hotel and Catering Management, VISTAS, Pallavaram, Chennai – 600 117.	Internal Member
8.	Mr. Deepakraj V Assistant Professor – HCM	School of Hotel and Catering Management, VISTAS, Pallavaram, Chennai – 600 117.	Internal Member

CREDIT DISTRIBUTION

B.Sc., (Hons) in Hotel and Catering Management

Minimum credits to be earned: 176

B.Sc., Hotel and Catering Management

Minimum credits to be earned: 132

Component	I Sem	II Sem	III Sem	IV Sem	V Sem	VI Sem	3 Yrs. Total Credits	VII Sem	VIII Sem	4 Yrs Total Credits
DSC	9	9	9	9	11	16	63	12	22	97
AECC & Languages	4	4	4	6	-	-	18	-	-	18
DSE / IDC / Minor	4	4	2	4	4	-	18	4	-	22
MDC	3	2	4	-	-	-	9	-	-	9
MDE	-	-	2	-	-	-	2	-	-	2
VAC	1	2	-	1	2	-	6	-	-	6
SEC	2	2	2	1	5	-	12	-	-	12
SI	-	-	-	-	-	4	4	-	-	4
RP	-	-	-	-	-	-	-	6	-	6
Total Credits	23	23	23	21	22	20	132	22	22	176

Signature of the Board Member

S. No	Name & Designation	Role	Signature
1	Dr. Jaisree Anand Dean - HCM	Chairman	School of Hotel & Catering Management Vels Institute of Science Technology & Advanced Studies (VISTAS) Chennai - 600 117.
2	Dr. Sangeetha, HOD, THM department	Academic Expert (External Member)	Dr. R. Sangeetha M.Sc., M.Phil., NET, Ph.D. HOD - Tourism and Hospitality Management Bharath Institute of Higher Education & Research, 173, Agaram Road, Selaiyur, Chennai - 600 073.
3	Chef Himanshu Sahoo	Industrial Expert (External Member)	22/03/2025
4	Mr. A. Arun Assistant Professor	Internal Member	22/03/2025
5	Chef Ramesh. T Culinary Demonstrator	Internal Member	
6	Mr. Karthick G Assistant Professor	Internal Member	
7	Mr. Sivamanickam P	Alumni	

ABBREVIATIONS

DSC	Disciplinary Specific Core
AECC	Ability Enhancement Compulsory Courses
DSE	Disciplinary Specific Elective
IDC	Interdisciplinary / Minor Courses
MDC	Multidisciplinary Courses
VAC	Value Added Courses
SEC	Skill Enhancement Courses
SI	Summer Internship
RP	Research Project

CURRICULUM STRUCTURE

B.Sc., Hotel and Catering Management Three Years

/

BSc., (Hons) in Hotel and Catering Management Four Years

Total number of Credits: 176

B.Sc., Hotel and Catering Management (Hons) Minimum Credits to be earned :176
B.Sc., Hotel and Catering Management. Minimum Credits to be earned: 132

			Hours/Week					Maximum Marks		
SEMESTER 1										
Category	**Code**	**Course**	**L**	**T**	**P**	**O**	**C**	**CIA**	**SEE**	**Total**
LANG 1	24LTAM11 24LHIN11 24LFRE11	Tamil I Hindi I French I	2	0	0	1	2	40	60	100
ENG 1	24LENG11	English I	2	0	0	1	2	40	60	100
DSC 1	24CBHM11	Fundamentals of Culinary Arts	2	0	0	2	2	40	60	100
DSC 2	24CBHM12	Fundamentals of Food and Beverage Service	2	0	0	2	2	40	60	100
DSC 3	24CBHM13	Fundamentals of Front Office Operations	2	0	0	2	2	40	60	100
MDC 1	24MBHM11	Application of Computers	2	0	0	2	2	40	60	100
DSE1/ IDC 1/ Minor	24DBHM11	Fundamentals of Tourism	2	0	0	2	2	40	60	100
DSE 2/ IDC 2 / Minor 2	24DBHM12	Food Science	2	0	0	2	2	40	60	100
DSC 1	24PBHM11	Practical Fundamentals Culinary Arts	0	0	2	1	1	40	60	100
DSC 2	24PBHM12	Practical - Fundamentals of Food and Beverage Service	0	0	2	1	1	40	60	100
DSC 3	24PBHM13	Practical - Fundamentals of Front Office Operations	0	0	2	1	1	40	60	100
MDC 1	24PBHM14	Practical - Application of Computers	0	0	2	1	1	40	60	100
VAC 1	24DVAC11	Universal Human Values	1	0	0	1	1	-	100	100
SEC 1	24SSKU11	Soft Skills – 1	2	0	0	1	2	40	60	100
SEC 2	24SBHM11	Orientation programme / Industrial Visit	-	-	-	-	-	-	-	-
			19	**-**	**08**	**-**	**23**	**-**	**-**	**-**

CIA – Continuous Internal Assessment **SE – Semester End Examination**

*** L - Lecture * T – Tutorial * P - Practical * O - Outside the class effort / self study**

SEMESTER 2										
Category	**Code**	**Course**	**L**	**T**	**P**	**O**	**C**	**CIA**	**SEE**	**Total**
LANG 2	24LTAM21 24LHIN21 24LFRE21	Tamil II Hindi II French II	2	0	0	2	2	40	60	100
ENG 2	24LENG21	English II	2	0	0	2	2	40	60	100
DSC 4	24CBHM21	Fundamentals of Bakery and Confectionery	2	0	0	2	2	40	60	100
DSC 5	24CBHM22	Foundation Course in Food and Beverage Service	2	0	0	2	2	40	60	100
DSC 6	24CBHM23	Fundamentals of Housekeeping	2	0	0	2	2	40	60	100
MDC 2	24MBHM21	Economics for Food Business Organizations	2	0	0	2	2	40	60	100
DSE 3 / IDC 3/ Minor 3	24DBHM21	Applied Nutrition	2	0	0	2	2	40	60	100
DSE 4 / IDC 4 / Minor 4	24DBHM22	Food Photography	2	0	0	2	2	40	60	100
DSC 4	24PBHM21	Practical - Fundamentals of Bakery and Confectionery	0	0	2	1	1	40	60	100
DSC 5	24PBHM22	Practical - Foundation Course in Food and Beverage Service	0	0	2	1	1	40	60	100
DSC 6	24PBHM23	Practical - Fundamentals of Housekeeping	0	0	2	1	1	40	60	100
VAC 2	24DVAC21	Communication Skills	2	0	0	1	2	40	60	100
SEC 3	24SSKU21	Soft Skills 2	2	0	0	1	2	40	60	100
			20	**-**	**6**	**-**	**23**	**-**	**-**	**-**

SEMESTER 3										
Category	**Code**	**Course**	**L**	**T**	**P**	**O**	**C**	**CIA**	**SEE**	**Total**
LANG 3	24LTAM31/ 24LHIN31/ 24LFRE31	Tamil III / Hindi III French III	2	0	0	2	2	40	60	100
ENG 3	24LENG31	English III	2	0	0	2	2	40	60	100
DSC 7	24CBHM31	Quantity Food Production - I	2	0	0	2	2	40	60	100
DSC 8	24CBHM32	Hotel Maintenance and Engineering	2	0	0	2	2	40	60	100
DSC 9	24CBHM33	Bar and Beverage Operations	2	0	0	2	2	40	60	100
MDC 3	24MBHM31	Financial Accounting for Hotels	2	0	0	2	2	40	60	100
MDC 4	24MBHM32	Hotel Law	2	0	0	2	2	40	60	100
DSE 5 / IDC 5 / Minor 5	24DBHM31	Food Safety and Quality Control	2	0	0	2	2	40	60	100
MDE1	-	Indian Knowledge System	2	0	0	1	2	40	60	100
DSC 7	24PBHM31	Practical - Quantity Food Production - I	0	0	2	2	1	40	60	100
DSC 8	24PBHM32	Practical - Hotel Maintenance and Engineering	0	0	2	2	1	40	60	100
DSC 9	24PBHM33	Practical - Bar and Beverage Operations	0	0	2	2	1	40	60	100
SEC 4	24SSKU31	Soft Skills 3	2	0	0	2	2	40	60	100
			19	**1**	**6**	**-**	**23**	**-**	**-**	**-**

SEMESTER 4										
Category	**Code**	**Course**	**L**	**T**	**P**	**O**	**C**	**CIA**	**SEE**	**Total**
LANG 4	24LTAM41/ 24LHIN41/ 24LFRE41	Tamil IV / Hindi IV / French IV	2	0	0	1	2	40	60	100
ENG 4	24LENG41	English IV	2	0	0	1	2	40	60	100
AECC	24ENVS41	Environmental Studies	2	0	0	2	2	40	60	100
DSC 10	24CBHM41	Quantity Food Production - II	2	0	0	1	2	40	60	100
DSC 11	24CBHM42	Accommodation Operations	2	0	0	1	2	40	60	100
DSC 12	24CBHM43	Front Office Operations	2	0	0	1	2	40	60	100
DSE 7 / IDC 7 / Minor 7	24DBHM41	Food and Beverage Management	2	0	0	1	2	40	60	100
DSE 8 / IDC 8 / Minor 8	24DBHM42	Event Management	2	0	0	1	2	40	60	100
DSC 10	24PBHM41	Practical - Quantity Food Production II	0	0	2	1	1	40	60	100
DSC 11	24PBHM42	Practical - Accommodation Operation	0	0	2	1	1	40	60	100
DSC 12	24PBHM43	Practical - Front Office Operations	0	0	2	1	1	40	60	100
SEC 5	24SBHM41	Social Media Management	1	0	1	1	1	40	60	100
VAC 3	24DVAC41	Yoga Education / NSS / NCC	0	0	2	1	1	-	100	100
SEC 6	24SBHM42	In-plant Training/ Industrial Tour/ Summer Term	-	-	-	-	-	-	-	-
			19	**-**	**9**	**-**	**21**	**-**	**-**	**-**

SEMESTER 5										
Category	**Code**	**Course**	**L**	**T**	**P**	**O**	**C**	**CIA**	**SEE**	**Total**
DSC 13	24CBHM51	Advanced Food Production	2	0	0	2	2	40	60	100
DSC 14	24CBHM52	Advanced Food and Beverage Service	2	0	0	2	2	40	60	100
DSC 15	24CBHM53	Advanced Bakery and Patisserie	2	0	0	2	2	40	60	100
DSC 16	24CBHM54	Facility Planning	2	0	0	2	2	40	60	100
DSE 8 / IDC 8 / Minor 8	24DBHM51	Marketing and Sales for Tourism and Hospitality	2	0	0	2	2	40	60	100
DSE 9 / IDC 9 / Minor 9	24DBHM52	Research Methodology	2	0	0	2	2	40	60	100
DSC 13	24PBHM51	Practical - Advanced Food Production	0	0	2	2	1	40	60	100
DSC 14	24PBHM52	Practical - Advanced Food and Beverage Service	0	0	2	2	1	40	60	100
DSC 15	24PBHM53	Practical - Advanced Bakery and Patisserie	0	0	2	2	1	40	60	100
VAC 4	24DVAC51	Information Management System	1	0	2	1	2	40	60	100
SEC 6	24SBHM51	Entrepreneurial Development	2	0	0	1	2	40	60	100
SEC 7	24SBHM52	Mini Project	3	0	0	2	3	-	100	100
SEC 8	24SBHM53	On Job Training / Apprenticeship / Startup	-	-	-	-	-	-	-	-
			18	**-**	**8**	**-**	**22**	**-**	**-**	**-**

SEMESTER 6										
Category	**Code**	**Course**	**L**	**T**	**P**	**O**	**C**	**CIA**	**SEE**	**Total**
DSC 17	24PBHM61	Practical - Food Production Management	-	-	-	-	4	40	60	100
DSC 18	24PBHM62	Practical - Food and Beverage Management	-	-	-	-	4	40	60	100
DSC 19	24PBHM63	Practical - Accommodation Management	-	-	-	-	4	40	60	100
DSC 20	24PBHM64	Practical - Front Office Management	-	-	-	-	4	40	60	100
SI 1	24IBHM61	Industrial Exposure Training	-	-	-	-	4	40	60	100
SEC 9	24SBHM61	Skill Enhancement Training / Student Club Activities/ Institution Innovation Council Activities	-	-	-	-	-	-	-	-
			-	-	-	-	**20**	-	-	-

KNOWLEDGE IS POWER

SEMESTER 7										
Category	**Code**	**Course**	**L**	**T**	**P**	**O**	**C**	**CIA**	**SEE**	**Total**
DSC 21	24CBHM71	Food Product Development	3	0	0	2	3	40	60	100
DSC 22	24CBHM72	Trends in Hospitality Industry	4	0	0	2	4	40	60	100
DSC 23	24CBHM73	Research Publication Ethics	4	0	0	2	4	40	60	100
DSE 11 / IDC 11 / Minor 11	24DBHM71	Applied Statistics and Research Methodology for Tourism	4	0	0	2	4	40	60	100
DSC 21	24PBHM71	Practical - Food Product Development	0	0	2	2	1	40	60	100
RP 1	24RBHM71	Research Project	0	0	12	2	6	40	60	100
			15	**-**	**12**	**-**	**22**	**-**	**-**	**-**

For Completion of B. Sc Hons – Hotel and Catering Management

Students can opt for anyone Area of Specialization – Food Production, Rooms Division Management and Food and Beverage Service

SEMESTER 8 - FOOD PRODUCTION SPECIALIZATION										
Category	**Code**	**Course**	**L**	**T**	**P**	**O**	**C**	**CIA**	**SEE**	**Total**
DSC 24	24OBHM81	On Job - Training - Project Report	-	-	-	-	10	40	60	100
DSC 25	24FBHM82	Practical - Applications of Molecular Gastronomy in Bakery	-	-	-	-	4	40	60	100
DSC 26	24FBHM83	Practical - Advanced Fermentation Technologies for Functional Food Production	-	-	-	-	4	40	60	100
DSC 27	24FBHM84	Practical - Food Processing and Preservation Technology	-	-	-	-	4	40	60	100
			-	-	-	-	**22**	-	-	-

SEMESTER 8 - ROOMS DIVISION MANAGEMENT SPECIALIZATION										
Category	**Code**	**Course**	**L**	**T**	**P**	**O**	**C**	**CIA**	**SEE**	**Total**
DSC 24	24OBHM81	On Job - Training - Project Report	-	-	-	-	10	40	60	100
DSC 28	24RBHM82	Practical - Customer Relationship Management (CRM)	-	-	-	-	4	40	60	100
DSC 29	24RBHM83	Practical - Revenue Management Systems	-	-	-	-	4	40	60	100
DSC 30	24RBHM84	Practical - Advanced Housekeeping Automation	-	-	-	-	4	40	60	100
			-	-	-	-	**22**	-	-	-

SEMESTER 8 - FOOD AND BEVERAGE SPECIALIZATION										
Category	**Code**	**Course**	**L**	**T**	**P**	**O**	**C**	**CIA**	**SEE**	**Total**
DSC 24	24OBHM81	On Job - Training - Project Report	-	-	-	-	10	40	60	100
DSC 31	24BBHM82	Practical – Advanced Tableside service Techniques	-	-	-	-	4	40	60	100
DSC 32	24BBHM83	Practical – Artisanal Beverage Production	-	-	-	-	4	40	60	100
DSC 33	24BBHM84	Practical – Advanced Mixology	-	-	-	-	4	40	60	100
			-	-	-	-	**22**	-	-	-

DISCIPLINE SPECIFIC CORE COURSES

Category	Code	Course	L	T	P	O	C
DSC 1	24CBHM11	Fundamentals of Culinary Arts	2	0	0	2	2
DSC 2	24CBHM12	Fundamentals of Food and Beverage Service	2	0	0	2	2
DSC 3	24CBHM13	Fundamentals of Front Office Operations	2	0	0	2	2
DSC 1 (Practical)	24PBHM11	Practical - Fundamentals of Culinary Arts	0	0	2	1	1
DSC 2 (Practical)	24PBHM12	Practical - Fundamentals of Food and Beverage Service	0	0	2	1	1
DSC 3 (Practical)	24PBHM13	Practical - Fundamentals of Front Office Operations	0	0	2	1	1
DSC 4	24CBHM21	Fundamentals of Bakery and Confectionery	2	0	0	2	2
DSC 5	24CBHM22	Foundation Course in Food and Beverage Service	2	0	0	2	2
DSC 6	24CBHM23	Fundamentals of Housekeeping	2	0	0	2	2
DSC 4 (Practical)	24PBHM21	Practical - Fundamentals of Bakery and Confectionery	0	0	2	1	1
DSC 5 (Practical)	24PBHM22	Practical - Foundation Course in Food and Beverage Service	0	0	2	1	1
DSC 6 (Practical)	24PBHM23	Practical - Fundamentals of Housekeeping	0	0	2	1	1
DSC 7	24CBHM31	Quantity Food Production – I	2	0	0	2	2

DSC 8	24CBHM32	Hotel Maintenance and Engineering	2	0	0	2	2
DSC 9	24CBHM33	Bar and Beverage Operations	2	0	0	2	2
DSC 7 (Practical)	24PBHM31	Practical - Quantity Food Production – I	0	0	2	2	1
DSC 8 (Practical)	24PBHM32	Practical - Hotel Maintenance and Engineering	0	0	2	2	1
DSC 9 (Practical)	24PBHM33	Practical - Bar and Beverage Operations	0	0	2	2	1
DSC 10	24CBHM41	Quantity Food Production – II	2	0	0	1	2
DSC 11	24CBHM42	Accommodation Operations	2	0	0	1	2
DSC 12	24CBHM43	Front Office Operations	2	0	0	1	2
DSC 10 (Practical)	24PBHM41	Practical - Quantity Food Production -II	0	0	2	1	1
DSC 11 (Practical)	24PBHM42	Practical - Accommodation Operation	0	0	2	1	1
DSC 12 (Practical)	24PBHM43	Practical - Front Office Operations	0	0	2	1	1

DSC 13	24CBHM61	Advanced Food Production	2	0	0	2	2
DSC 14	24CBHM62	Advanced Food and Beverage Service	2	0	0	2	2
DSC 15	24CBHM63	Advanced Bakery and Patisserie	2	0	0	2	2
DSC 16	24CBHM64	Facility Planning	2	0	0	2	2
DSC 13 (Practical)	24PBHM61	Practical - Advanced Food Production	0	0	2	2	1
DSC 14 (Practical)	24PBHM62	Practical - Advanced Food and Beverage Service	0	0	2	2	1
DSC 15 (Practical)	24PBHM63	Practical - Advanced Bakery and Patisserie	0	0	2	2	1
DSC 17	24PBHM61	Practical - Food Production Management	-	-	-	-	4
DSC 18	24PBHM62	Practical - Food and Beverage Management	-	-	-	-	4
DSC 19	24PBHM63	Practical - Accommodation Management	-	-	-	-	4
DSC 20	24PBHM64	Practical - Front Office Management	-	-	-	-	4
DSC 21	24CBHM71	Food Product Development	3	0	0	2	3
DSC 22	24CBHM72	Trends in Hospitality Industry	4	0	0	2	4
DSC 23	24CBHM73	Research Publication Ethics	4	0	0	2	4
DSC 21 (Practical)	24PBHM71	Practical - Food Product Development	0	0	2	2	1
DSC 24	24OBHM81	On Job - Training - Project Report	-	-	-	-	10
DSC 25	24FBHM82	Practical - Applications of Molecular Gastronomy in Bakery	-	-	-	-	4
DSC 26	24FBHM83	Practical - Advanced Fermentation Technologies for Functional Food Production	-	-	-	-	4
DSC 27	24FBHM84	Practical - Food Processing and Preservation Technology	-	-	-	-	4

DSC 28	24RBHM82	Practical - Customer Relationship Management (CRM)	-	-	-	-	4
DSC 29	24RBHM83	Practical - Revenue Management Systems	-	-	-	-	4
DSC 30	24RBHM84	Practical - Advanced Housekeeping Automation	-	-	-	-	4
DSC 31	24BBHM82	Practical – Advanced Tableside service Technique	-	-	-	-	4
DSC 32	24BBHM83	Practical – Artisanal Beverage Production	-	-	-	-	4
DSC 33	24BBHM84	Practical - Advanced Mixology	-	-	-	-	4

DISCIPLINE SPECIFIC ELECTIVE COURSES

Category	Code	Course	L	T	P	O	C
DSE1/ IDC 1/ Minor	24DBHM11	Fundamentals of Tourism	2	0	0	2	2
DSE 2/ IDC 2 / Minor 2	24DBHM12	Food Science	2	0	0	2	2
DSE 3 / IDC 3/ Minor 3	24DBHM21	Applied Nutrition	2	0	0	2	2
DSE 4 / IDC 4 / Minor 4	24DBHM22	Food Photography	2	0	0	2	2
DSE 5 / IDC 5 / Minor 5	24DBHM31	Food Safety and Quality Control	2	0	0	2	2
DSE 6 / IDC 6 / Minor 6	24DBHM32	Indian knowledge system	2	0	0	2	2
DSE 7 / IDC 7 / Minor7	24DBHM41	Food and Beverage Management	2	0	0	1	2
DSE 8 / IDC 8 / Minor 8	24DBHM42	Global Tourism	2	0	0	1	2
DSE 9 / IDC 9 / Minor 9	24DBHM51	Marketing and Sales for Tourism and Hospitality	2	0	0	2	2
DSE 10 / IDC 10 / Minor 10	24DBHM52	Research Methodology	2	0	0	2	2
DSE 11 / IDC 11 / Minor 11	24DBHM71	Applied Statistics and Research Methodology for Tourism	4	0	0	2	4

LANGUAGE / AECC COURSES

Category	Code	Course	L	T	P	O	C
LANG 1	24LTAM11 24LHIN11 24LFRE11	Tamil I Hindi I French I	2	0	0	1	2
ENG 1	24LENG11	English I	2	0	0	1	2
LANG 2	24LTAM21 24LHIN21 24LFRE21	Tamil II Hindi II French II	2	0	0	2	2
ENG 2	24LENG21	English II	2	0	0	2	2
LANG 3	24LTAM31 /24LHIN31/ 24LFRE31	Tamil III / Hindi III French III	2	0	0	2	2
ENG 3	24LENG31	English III	2	0	0	2	2
LANG 4	24LTAM41 /24LHIN41/ 24LFRE41	Tamil IV / Hindi IV / French IV	2	0	0	1	2
ENG 4	24LENG41	English IV	2	0	0	1	2
AECC	24ENVS41	Environmental Studies	2	0	0	2	2

SKILL ENHANCEMENT COURSES

Category	Code	Course	L	T	P	O	C
SEC 1	24SSKU11	Soft Skills - 1	2	0	0	1	2
SEC 2	24SBHM11	Orientation programme / Industrial Visit	-	-	-	-	-
SEC 3	24SSKU21	Soft Skills 2	2	0	0	1	2
SEC 4	24SSKU31	Soft Skills 3	2	0	0	2	2
SEC 5	24SBHM41	Social Media Management	1	0	1	1	1
SEC 6	24SBHM42	In-plant Training/ Industrial Tour/ Summer Term	-	-	-	-	-
SEC 7	24SBHM51	Entrepreneurial Development	2	0	0	1	2
SEC 8	24SBHM52	Mini Project	3	0	0	2	3
SEC 9	24SBHM53	On Job Training / Apprenticeship / Startup	-	-	-	-	-
SEC 10	24SBHM51	Skill Enhancement Training / Student Club Activities/ Institution Innovation Council Activities	-	-	-	-	-

MULTI DISCIPLINARY COURSES

Category	Code	Course	L	T	P	O	C
MDC 1	24MBHM11	Application of Computers	2	0	0	2	2
MDC 1 (Practical)	24PBHM14	Practical - Application of Computers	0	0	2	1	1
MDC 2	24MBHM21	Economics for Food Business Organizations	2	0	0	2	2
MDC 3	24MBHM31	Financial Accounting for Hotels	2	0	0	2	2
MDC 4	24MBHM32	Hotel Law	2	0	0	2	2

MULTI DISCIPLINARY ELECTIVE

Category	Code	Course	L	T	P	O	C
MDE 1	-	Indian Knowledge System	2	0	0	1	2

VALUE ADDED COURSES

Category	Code	Course	L	T	P	O	C
VAC 1	24DVAC11	Universal Human Values	1	0	0	1	1
VAC 2	24DVAC21	Communication Skills	2	0	0	1	2
VAC 3	24DVAC41	Yoga Education / NSS / NCC	0	0	2	1	1
VAC 4	24DVAC51	Information Management System	1	0	2	1	2

SUMMER INTERNSHIP

Category	Code	Course	L	T	P	O	C
SI 1	24IBHM61	Industrial Exposure Training	-	-	-	-	4

RESEARCH PROJECTS

Category	Code	Course	L	T	P	O	C
RP 1	24RBHM71	Research Project	0	0	12	2	6

SEMESTER – I

SEMESTER –I - THEORY

L	T	P	O	C
2	0	0	1	2

பாடக் குறியீட்டு எண்: 24LTAM11

பருவம்-1, தமிழ் மொழிப்பாடம்-1, பகுதி-1, தகுதிப்புள்ளி: 2, வாரப் பாட நேரம்: 2.

தாள்-1

மொழி வரலாறு – சங்க இலக்கியம் – அற இலக்கியம் – மொழித் திறன் பாடத்திட்ட நோக்கம்:

மாணவர்களின் இலக்கிய நாட்டத்தை மேம்படுத்தல், தற்கால தமிழ் இலக்கிய வகைமைகளான மரபு கவிதை, புதுக்கவிதை, உரை நடை ஆகியவற்றை அறிமுகப்படுத்துதல், தமிழர்தம் வாழ்வியல் நெறிகளையும், பண்பாட்டுச் செழுமைகளையும் இன்றைய தலைமுறையினர் அறியச் செய்தல், மாணவர்களுக்குத் தமிழைத் தவறின்றி எழுதுவதற்குத் தேவையான பயிற்சி அளித்து அவர்களின் மொழிதிறனை மேம்படுத்துதல், செய்யுளின் நலத்தைப் பாராட்டும் முறைமையை அறியச் செய்து அதன்வழி சிந்தனை வளத்தைப் பெருகச் செய்தல் என்பனவும் மேற்கண்ட வழி மாணவர்களை ஆளுமை மிக்கவர்களாக உருவாக்கி, போட்டித் தேர்வுகளுக்க்குத் தயார் செய்து அவர்களுக்கு வேலை வாய்ப்பை உருவாக்குவதும் இந்த பாடத்திட்டத்தின் முக்கிய நோக்கமாகும்.

அலகு 1 : தமிழ் மொழி வரலாறு **8 மணி நேரம்**

மொழிக்குடும்பம் – இந்திய மொழிக்குடும்பங்கள் – இந்திய ஆட்சி மொழிகள் –திராவிட மொழிக்குடும்பங்கள் – திராவிட மொழிகளின் வகைகள் – திராவிட மொழிகளின் சிறப்புகள் – தமிழ் பிறமொழித் தொடர்புகள்.

அலகு 2 : **8 மணி நேரம்**

புறநானூறு – பாடல் எண்: 182, 183 – இரண்டு பாடல்கள்

குறுந்தொகை – பாடல் எண்: 2, 167 – இரண்டு பாடல்கள்

பரிபாடல் – முருகன், வையை – இரண்டு பாடல்கள்

அலகு -3 அற இலக்கியங்கள் **7 மணி நேரம்**

திருக்குறள் –வான் சிறப்பு (அறம்), பெருமை (பொருள்), பிரிவாற்றாமை (இன்பம்) மூன்று அதிகாரங்கள் முழுமையும்.

1. நாலடியார் – இரண்டு பாடல்கள் (2,3)
2. மூதுரை - – இரண்டு பாடல்கள் (2,8)

அலகு – 4 மொழி **7 மணி நேரம்**

பிழை நீக்கி எழுதுதல் – ஒற்றுப்பிழை நீக்கி எழுதுதல் – தொடர்பிழை நீக்கி எழுதுதல் – ஒற்று மிகும் இடங்கள் – ஒற்று மிகா இடங்கள் – பிற மொழிச் சொற்களை நீக்கி எழுதுதல் – பயிற்சிகள்.

மொத்தம் – 30 மணி நேரம்

<u>பார்வை நூல்கள் :</u>

1. தமிழர் நாகரிகமும் பண்பாடும், டாக்டர் அ. தட்சிணாமூர்த்தி (2001) ஐந்திணைப் பதிப்பகம்.
2. தவறின்றித் தமிழ் எழுதுவோம். மா. நன்னன் (1999), ஏகம் பதிப்பகம்
3. தவறின்றித் தமிழ் எழுத – மருதூர் அரங்கராசன் (2003) ஐந்திணைப் பதிப்பகம்.
4. தமிழ் இலக்கிய வரலாறு, வரதராசன், மு. (2002), புது தில்லை, சாகித்திய அகடாமி.
5. புதிய தமிழ் இலக்கிய வரலாறு, நீல பத்மநாபன், சிற்பி பாலசுப்ரமணியம் (2007), சாகித்திய அகடாமி.
6. செம்மொழி தமிழன் சிறப்பயல்கள் – முனைவர் மறைமலை இலக்குவனார்;

L	T	P	O	C
2	0	0	1	2

SEMESTER –I - THEORY

LANG 1 24LHIN11 Theory Hindi – I

वर◌ा, ष I – सत, र I (गद, य, पत, र लेखन & व, य◌ाTवह◌ाTरि◌ाक हहन, द◌ा)

I Year-Sem I (Prose, Letter Writing & Functional Words)

Course Objectives :

To understand the rural life style, social responsibilities and social values

To create awareness about the importance of varied culture

To enable the students to develop communication skill in Hindi and to use Azhagi, Azhagi+ fonts

Unit I : प◌ा·.श्र ि◌ा◌ाTम शम◌ाTष क◌ा, त 'स◌ा, मह◌ा, त' (कह◌ाTन◌ा)
'Smruti' (Kahani) by Pandit Sriram Sharma. 6hrs.

Unit II : ि◌शद जोश◌ा क◌ा, त 'अहतहि◌ा त◌ा¸म कब जTवोग◌ा े' (व, य◌ा·ग◌ा, य)
'Athiti tum kab jaaoge' (Vyangy) by Sharad Joshi. 6hrs.

Unit III: ि◌ा◌ाTह◌ा

¸ल स◌ाT◌ा·स◌ा, क◌ा, तय◌ाTयन क◌ा, त 'अि◌ा◌ाTत◌ा े घ◌ाम¸ क, कड़ हजज्ञ◌ाTस◌ाT' (य◌ाTत्र◌ाT वत्त

◌ाTन, त)

'Atatho Ghumakkad Jigyasa' (Yatra Vruthanth) by Rahul Sanskrityayan. 6hrs.

Unit IV: व्यTवह◌ाTरि◌ाक हहन्द◌ा - पत्र लेखन 6 Hrs.
म◌ाे◌ा· प्रय◌ा◌ुक्त व◌ाTक्य◌ाT◌ा·श, कौशल
हवकTस
– भTव एक भTर◌ा◌ंाT अन◌ाेक 6hrs.
Functional Hindi-Phrases used in Letter Writing.
Skill development - Bhav Ek Bhasha Anek

Unit V : पत्र लेखन – पररचय व प्रकT◌ि◌ा, 3
अनोपचTररक पत्रअलग , अलग + फ़ॉन्ट
कT पररचय
Letter Writing- Intro. & Types & 3 Personal Letters 6hrs.
Introduction to Azhagi, Azhagi + fonts

Total: 30hrs.

Course Outcome:

At the end of this course Students will be able to
CO1 Gain knowledge about the rural life style CO2 Understand social values
CO3 Understand importance of varied culture CO4 Journalise in Functional Hindi
CO5 Use Azhagi, Azhagi+ fonts

Text Books:

Pandit Shriram Sharma, Shikaar, Sahitya Sadan, 1932. Sharad Joshi, Yatha Sambhav, Bharatiya Gyanpeet, 2014.
Rahul Sanskrityayan, Ghumakkad Shastra, Rajkamal Prakashan, 1949.

Reference Book:

Kendriya Hindi Sansthan, Banking Hindi Patyakram, 2012.
NCERT, Sparsh, Class 9.
Main Aur Mera Vyakaran, New Saraswati House, New Delhi.
Govind Ballabh Sharma, Hindi Vyavaharik Tankan Kala Evam Tankan Abhyas, Neelkanth Publishers Pvt. Ltd., 2022.

SEMESTER –I - THEORY

L	T	P	O	C
2	0	0	1	2

LANG 1 24LFRE11 **FRENCH PAPER I**

Course Objectives :

The lessons are being chosen:

1) to greet, to express excuse and to introduce oneself
2) to introduce another person
3) to express his/her ideas, opinions and weekend projects
4) to request someone to do something, polite manners
5) to accept, refuse, enquire and indicate the time and date
6) to express himself / herself in positive and negative manner

Units:

1) Salut

les nombres, Les jours de la semaine et du mois, La nationalité 4 hours

2) Enchanté

Les verbes Etre, Avoir, Aller, Regular ER verbes, Present tense. 6 hours

3) J'Adore

La negation, l'adjectif possessif, le futur proche 4 hours

4) Tu veux bien

Les articles de finis/indéfinis, Les pronoms après une préposition (avec lui, chez moi), Le passé composé 7 hours

5) On se voit quand

Les pronoms compléments directs me, te, nous, vous, L'interrogation avec est-ce que, L'heure et la date. 5 hours

6) Bonne idée

Les articles partitifs, Le masculin et le féminin des adjectifs, Les pronoms compléments directs le, la, les, La négation : ne… pas de. 4 hours

1) The students would be able to greet, to excuse and to introduce himself
2) The students would be able to introduce someone
3) The students would be able to express his ideas, opinions and weekend projects
4) The students would be able to ask someone to do something, polite manner
5) The students would be able to accept, refuse enquire and indicate the time and date
6) The students would be able to express himself in positive and negative manner

Total: 30 Hours

Text / Reference Book:

Prescribed book:

LATITUDES 1 (A1/A2) MÉTHODE DE FRANÇAIS - Régine Mérieux and Yves Loiseau Reference book:

SAISON A1 - MÉTHODE DE FRANÇAIS - Marie-Noëlle Cocton, Élodie Heu, Catherine Houssa, Émilie Kasazian

L	T	P	O	C
2	0	0	2	2

SEMESTER –I – THEORY

DSC1 24CBHM11 FUNDAMENTALS OF CULINARY ARTS

Course Objective

To enable students to understand the culinary voyage and examine and tabulate the organization structure. To Identify and examine Hygiene and safety and aid students to enumerate the aims and objectives of cooking Competencies

Unit I - Introduction to Cookery 6

Hygiene – Personal, Food, Environment, Uniforms & protective clothing, Safety procedure in handling kitchen equipment, Attitude & Personnel Ethics, Food Production – Industry, Traditional Cookery & Origin of modern cookery, Indian Culinary History, Ayurveda & Vegetarianism

Unit 2 - Organization Structure of Modern Kitchens and aims & objectives of Cooking Food 6

Classical Brigade & Modern Staffing, Duties and responsibilities of various chefs in Catering Establishments, Professional ethics and etiquettes in workplace, Aims of cooking (Including senses through food), Outcomes of cooking process, Techniques used in cooking, Basic principles of Safety Precautions, Waste Segregation.

Unit 3: Basic Preparation of Ingredients and Techniques, Different Textures 6

UNITS AND MEASUREMENTS
Basic Preparation of Ingredients, Techniques, Textures. Standard Units and Measurements used in Culinary Applications
ROLE OF INGREDIENTS: Fats & Oils (Shortenings), Raising Agents, Flour – All purpose, Whole wheat, Multigrain, Millets, Gluten free, Sugar – Importance, Types, Cooking stages, Water – pH, Application in cooking, as commodity

Unit 4 - Basic Cooking Principles: Heat Transfer and Cooking Methods 6

Moist Heat, Dry Heat, Dry Heat using Fat, Microwave;
STOCKS: Definition and Types, Components of stock, Method, Storage and Usage;
THICKENINGS & SAUCES: Definition, Thickening Agents, Basic Sauces and Derivatives, Proprietary and Contemporary sauces, Deglazing

Unit 5 - Soups & Salads 6

Definitions, Classification with examples, International Soups, Components of Salads, PLANT BASED CULINARY ARTS, Importance, Vegetables & Fruits – Identification & Classification, Effect of Heat, Storage,
UNDERSTANDING EGG : Classification & Selection, Different grades, different types, Usage, Precaution

Total: 30 hours

Course Outcome

On successful completion of this course learners will be able to:

CO1: Identify the various kitchen handling equipment
CO2: Summarize the duties and responsibilities of chefs and techniques used in cookery
CO3: Apply the basic preparation techniques and measurement of ingredients in culinary arts
CO4: Illustrate the components of stocks and derivatives of sauces
CO5: Plan a Continental Menu with Soups and Salads

Reference Books:

1. Kinton & Cessarani, Practical cookery-–Hodder &; Strouhton Educational, London 2023
2. Anthony D Reilly. The Complete Cookery Manual — Longman Group Ltd., UK. 2021
3. Clive Finch, Food Preparation and Cookery –Pearson, 2023
4. H.L. Cracknell, Practical Professional Catering – Cengage Learning, 2022

L	T	P	O	C
2	0	0	2	2

SEMESTER –I - THEORY

DSC2 24CBHM12 FUNDAMENTALS OF FOOD AND BEVERAGE SERVICE

Course Objective

To provide students with a comprehensive understanding of the fundamental concepts and practices in food and beverage service, including restaurant operations, service techniques, menu knowledge, beverage service, and customer service.

Unit 1: Introduction to Food And Beverage Service 6

History and development of the food and beverage industry. - Types of food and beverage establishments.-Organizational structure of food and beverage service departments.-Roles and responsibilities of food and beverage staff.

Unit 2: Food and Beverage Service Areas in a Hotel 6

Restaurant, Coffee Shop, Room Service, Bars, Banquets, Snack Bar, Executive - Lounges, Business Centers, Discotheques & Night Clubs. -Ancillary department..

Unit 3: Food and Beverage Service Equipment 6

Types and Usage of Equipment's- Furniture, Chinaware, Silverware & Glassware, Linen, Disposables. - Special Equipment -Care & maintenance

Unit 4: Food and Beverage Service Personnel 6

Food & Beverage Service Organization Structure - Job Descriptions - Attributes of Food and Beverage personnel. - Basic Etiquettes - Interdepartmental relationship.

Unit 5: Types of Food and Beverage Service 6

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, Vending machines

Total Hours : 30

Course Outcomes

On successful completion of this course learners will be able to:

CO 1: Identify the origins and development of food service in hotels, restaurants, and hospitality institutions.
CO 2: Classify the F and B service areas in Hotel
CO3: Sketch the various F and B service equipment
CO 4: Illustrate the Job Descriptions of F and B service Personnel
CO 5: Design the various types of F and B service

Reference Books:

1. R. Singaravelavan, Food & Beverage Service, 1st Edition, Oxford University Press 2021.
2. Dennis Lillicrap, John Cousins, Food & Beverage Service, 8th Edition, Hodden Education, 2020.
3. Vara Prasad, Gopi Krishna, Food & Beverage Simplified, 1ST Edition, Dorling Kindersley, Noida, UP, 2023.
4. Sudhir Andrews, Food & Beverage Service A Training Manual, 3rd Edition , Tata Mc Graw Hill Education, Noida, UP, 2024

SEMESTER –I - THEORY

L	T	P	O	C
2	0	0	2	2

DSC3 24CBHM13 FUNDAMENTALS OF FRONT OFFICE OPERATIONS

Course Objective

The student would understand the evolution growth and structure of hotel industry, Influences of technology in hotels. Classifications of hotels and Types of Room, Layout of Front Office Sections and Front office organization, staff and their task. Bell desk and Concierge procedures and how front office coordinates with other departments of hotel, Reservation and Registration procedures.

Unit- I Introduction to Hotel Industry **6**

Evolution of Hotel Industry, Role of Virtual Reality at Front office in Hotels, Inter- relationship between travel, tourism and hospitality, Role of OTA'S and airlines, Basic knowledge of city and knowledge of historical places of India, Classification of hotels, Departments of the hotel and Hotel Organization, Influences of Technology in Front Office.

Unit-II Hotel Front Office **6**

Front office-Basic Functions-Sections of front office and their main tasks, Cloud Based Software and POS, Guest cycle, Front desk Equipment, AI and Hotel Chatbots, Online reservations, Hotel Mobile Applications, Telephone Etiquette Front office Organization, Hierarchy chart : Small, medium and Large hotels, Job description and Job specification Duties and responsibilities of different front office personnel, Basic information for front desk agents,. Coordination with other departments.

Unit-III Lobby & Bell Desk Concierge, Information & Gre **6**

Introduction of lobby desk, essentials of a lobby, Lobby organization, lobby manager. Bell desk procedures Introduction Role of Concierge Duties and responsibilities Handling messages, Handling Mail Provide information City information functions in the hotel.GRE, Organization of GRE Importance of GRE General Duties and responsibilities GRE Log book. Digital Concierge Technology.

Unit-IV Reservations & Registrations **6**

Meaning and importance of Reservation, Types of reservations-Sources & Modes of reservation-Reservation, Different types of rooms and food plan-Basic of charging a guest: Reservation procedures- Self-Check-In Desk Technology. Role of Receptionist, Mobile Check-in Apps, Front Office Terminology, Arrival procedure, identification of guest, registration card, method of payment, room assignment, rooming the guest, suggestive selling, up-selling,

Unit- V Role of Technology in Front Office **6**

Property Management Systems (PMS), Features of PMS, Structure of Hotel Property Management System, CRM and Customer Data Management, Types of PMS, PMS Vendors, PMS Interfaces, PMS Integration with OTA, GDS, Keycard Integration with PMS. PMS with Smart Access. Cloud Based PMS. Fundamentals

Total: 30 Hours

Course Outcome:

On successful completion of this course learners will be able to:

CO1: Summarizing the details on hotel and the influences of technology in front office.
CO2: Classifying the functions of front office and the recent trends.
CO3: Relate the duties and responsibilities of Information section at front office.
CO4: Plan basic Functions of the sections in the front office.
CO5: Evaluate the features of Property Management System in Hotel.

Reference Books

1. Sudhir Andrews. Hotel Front Office- A Training Manual, McGraw Hill Education Private Limited.
2. JatashankarR.Tewari. Hotel Front Office--Operations and Management, Oxford University press, Second Edition.
3. Michael L. Kasavana Richard M, 2020. Brooks Managing Front Office Operation Educational Institute of the American Hotel and Loading Association.
4. James A.Bardi. Hotel Front Office Management, Wiley India pvt.ltd, Fifth edition.
5. Colin Dix Chris Baird. Front Office Operations, Dorling Kindersley (India) pvt.ltd. Licensees of Pearson Education in South Asian,Fourth edition

L	T	P	O	C
2	0	0	2	2

SEMESTER –I – THEORY

MDC1 24MBHM11 APPLICATION OF COMPUTERS

Course Objective:

To create an awareness among students the use and application of computers and information technology in hospitality industry. To make them understand the use of computers in daily operations and realize its advantages.

Unit- I Fundamentals of Computers **6**

Introduction to computers – History of computers – Generation of computers – types of computers – uses – advantages -

Unit-II Components and Functions of Computers **6**

Hardware – Software – Types of S/W – Input and Output Devices – CPU – ALU – Memory – Types of memory – Files – Types of files Data types – architecture of computers – organization of computers - Network – types of network – topologies – operating systems – types of operating system.

Unit-III Programming **6**

Introduction to programming languages – types of programming languages – uses DBMS – Advantages – RDBMS – Multimedia – Uses.

Unit- IV Internet **6**

Introduction to Internet – Uses of Internet – types of internet – Intranet – Extranet – ISP – Types of Email, Chatting, Browsing. WWW – Webpage, Web browser, Web server – uses – advantages – search engineers.

Unit – V Computer Applications in Hotel and Catering Management **6**

CRM, ERP, Hotel PMS and restaurant POS system – On-premises and cloud-based PMS. Cloud Kitchen – IDS in hospitality Industry.

Total Hrs.30

Course Outcome:

On successful completion of this course learners will be able to:

CO1. List the types of computers and distinguish Hardware and Software components of a computer system.
CO2. Explain the functions of a computer
CO3. Identify the various input and output units and explain their purposes
CO4. Explain the program languages and their uses.
CO5. Use the internet.

Reference Books:

1. Alexis Leon – ORACLE The Application Development Handbook – Comdex computer publishing, 1924.
2. Rajaraman.V – Computer programming in C – Prentice Hall of India, 2023.
3. Taxali.R.K. – PC software – Tata McGraw Hill, 2021

SEMESTER –I - THEORY

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2	0	0	2	2

DSE1 24DBHM11 FUNDAMENTALS OF TOURISM

Course Objective

To introduce students to the foundational concepts of tourism, including its historical development, key components, and impact on global economies and cultures. The course aims to equip students with an understanding of the tourism industry and the skills necessary to analyze and manage tourism activities effectively.

Unit 1: Introduction to Tourism 6

Definition and scope of tourism. - History and evolution of tourism. - Types and forms of tourism. - Key components of the tourism industry.

Unit 2: Tourism Systems and Demand 6

Tourism systems: components and interrelationships. - Factors influencing tourism demand. - Tourism motivation theories. - Measurement of tourism demand.

Unit 3: Tourism Supply and Destinations 6

Tourism supply components. - Destination management and development. - Tourism product development. - Sustainable tourism practices.

Unit 4: Economic, Social, and Environmental Impacts of Tourism 6

Economic impacts of tourism. - Social and cultural impacts of tourism. - Environmental impacts of tourism. - Managing tourism impacts.

Unit 5: Current Trends and Future Directions in Tourism 6

Current trends in global tourism. - Technological advancements in tourism. - Challenges and issues in the tourism industry. - Future directions and emerging trends in tourism.

Course Outcomes Total Hours : 30

CO1: Explain the fundamental concepts and scope of tourism.
CO2: Summarize the factors influencing tourism demand and supply.
CO3: Sketch the components and management of tourism destinations.
CO4: Illustrate the economic, social, and environmental impacts of tourism.
CO5: Design current trends and future directions in the tourism industry.

Textbooks

- “Tourism: Principles, Practices, Philosophies” by Charles R. Goeldner and J.R. Brent Ritchie.
- “Introduction to Tourism and Hospitality Industry” by Dennis L. Foster.
- “Tourism Management” by David Weaver and Laura Lawton.

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SEMESTER –I - THEORY

DSE2 24DBHM12 FOOD SCIENCE

Course Objective:

To enable students to obtain knowledge of different food groups and their contribution to nutrition. To enable them gain knowledge of beverages and its uses with attention to the preservation of their nutritive value - oriented to Traditional Indian beverages. To help them understand the food additives and food laws and standards governing the food adulteration.

Unit I: Introduction to Food Science 6

Basic Terminologies in Food Science, Methods of Cooking, Basic Four Food Groups

Methods of Selection, nutritional contribution and changes during cooking of Cereals and Pulses – Fruits and Vegetables – Milk and Milk Products – Eggs – Meat and Poultry – Fats, Sugars and Oils

Unit II: Spices, Herbs and Condiments 6

History of Spices, Herbs and Condiments, Culinary uses, Medicinal properties, Differences between spices and condiments

Unit III: Beverages 6

Classification of Beverages**,** Storage**,** Traditional Indian beverage (Garam-Chai, Lassi, Chach, Sharbat, Thandai, Shikanjami, Kanj, or even sweetened milk)

Unit IV: Food Additives and Food Adulteration 6

Classification of Food Additives, Leavening agents, shortenings, stabilizers, flavoring agents and food substitutes.

Food Adulteration - Types of adulteration - methods of detection, food laws and standards

Unit V: Food Preservation Techniques 6

Definition, Classification, Physical methods of preservation, Chemical methods of Preservation - Modern Trends in Food Preservation Techniques

Total Hrs.30

Course Outcome:

On successful completion of this course learners will be able to:

CO1: Identify the different food groups based on its selection, nutritional composition and effect of cooking

CO2: Classify spices, herbs and condiments and its medical and culinary applications

CO3: Sketch various traditional beverages and identify its nutritional value

CO4: Analyze the role of food additives and methods to detect food adulteration

CO5: Design the modern trends in food preservation techniques

SEMESTER –I - THEORY

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SEC1 24SSKU11 SOFT SKILLS -I

Course Objectives:

- To learn and apply basic etiquette for personal and professionalinteractions.
- To develop effective stress management techniques for maintaining mental and emotionalwell- being.
- To enhance self-awareness for personal growth and informed decision-making.
- To gain an overview of essential 21st-century skills necessary for success in a rapidlychanging world.
- To foster creativity and critical thinking skills for innovative problem-solving andadaptability.

Unit I Introduction to Soft skills **Credit Hrs. 6**

- Soft Skills vs Hard Skills - 15 Important Soft Skills - Communication Skills, Time Management, Leadership Skills

Unit II Overview of 21 Century Skills

- Lateral Thinking – Left Brain / Right Brain Functionality - Problem Solving Skills

Unit III

- Human Values - SWOT Analysis - PDCA Approach

Unit IV

- Six Thinking Traits-Creative Writing Exercise - Open mindedness

Unit V

- Basic Etiquettes - Health and Personal Grooming - Stress meaning and nature, Eustress, Distress-Stress management strategies

Course Outcomes: - At the end of this course, the students would have learnt to

CO1	demonstrate basic etiquette in various personal and professional settings.
CO2	effectively manage stress using learned techniques.
CO3	show increased self-awareness and make informed decisions.
CO4	understand and articulate key 21st-century skills.
CO5	apply creativity and critical thinking to solve problems innovatively.

References:

Alex, Dr. K. (2024). Soft Skills (1st edition) S Chand & Company

Taylor. Grant English Conversation Practice. Tata McGraw Hill Educatio Pvt. Ltd2023

Tiko, Champa& Jaya Sasikumar. Writing with a purpose. OUP New Delhi 2022

SEMESTER –I - PRACTICAL

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DSC1 24PBHM11 FUNDAMENTALS OF CULINARY ARTS

Course Objective

To demonstrate the basic cooking methods and pre- preparations. To enable students to understand the basic culinary applications and aid students to plan and create menu on egg and fish cookery.

Unit-1: - Orientation (Introduction to Kitchen):

Equipment - Identification, Description, Uses & handling, Hygiene - Kitchen etiquettes, Practices, Garbage disposal, Safety and security in kitchen, Knife Handling precautions, Végétales & Fruits: Vegetables – Classification, Cuts - julienne, jardinière, macédoines, brunoise, paysanne, mignonette, dices, cubes, shred, mirepoix, Preparation of salad dressing

Unit-2: Basic Cooking Methods and Pre-Preparations: Blanching of Tomatoes and Capsicum, Preparation of concasse, Boiling, Parboiling (potatoes, Beans, Cauliflower, etc.), Frying - (deep frying, shallow frying, sautéing) Aubergines, Potatoes, etc., Braising - Onions, Leeks, Cabbage, Starch cooking (Rice, Pasta, Potatoes)

Unit-3: Stocks and Thickening & Binding Agents

White and Brown stock, Fish stock, Emergency stock, Fungi stock, Thickenings – Roux (White, Blond, Brown), Beurre Manie, Panada, Liaison, Other starch/Protein, Sauce and Gravies: Béchamel, Espagnole, Velouté, Tomato, Hollandaise, Mayonnaise, Basic Gravies – White, Brown

Unit-4: Egg & Fish Cookery

PREPARATION OF VARIETY OF EGG DISHES:
Boiled (Soft & Hard), Fried (Sunny side up, Single fried, Bull's Eye, Double fried), Poaches, Scrambled, Omelette (Plain, Stuffed, Spanish), En cocotte (eggs Benedict), Fish: Identification and Classification, Cuts & Folds of Fish ,Cuts of Poultry and parts of fillet

Unit-5: Demonstration & Preparation of Simple Menu:

Simple Salads & Soups: Cole slaw, Potato salad, Beet root salad, Green salad, Fruit salad, Consommé, Broth;

Simple Egg preparations: Scotch egg, Assorted omelletes, Oeuf Florentine, Oeuf Benedict, Oeufs Farcis, Oeuf Portuguese, Oeuf Durs Mayonnaise;

Simple potato preparations, Boiled, Baked, Mashed, Roasted, French fries, Allumettes, Lyonnaise potatoes;

Vegetable preparations, Boiled vegetables, Glazed vegetables, Fried vegetables, Stewed vegetables

Total: 30 Hours

Course Outcome:

CO1: Identify the various kitchen handling equipment
CO2: Classify the basic cooking methods
CO3: Demonstrate various stocks, thickening and binding agents
CO4: Illustrate the preparation of various egg and fish dishes
CO5: Plan a Continental Menu with Soups and Salads

Reference Books

1. Clive Finch, Food Preparation and Cookery –Pearson,2020
2. H.L. Cracknell, Practical Professional Catering – Cengage Learning, 2024
3. On Cooking: A Textbook of Culinary Fundamentals 8th edition
4. Food Production Operation by Parvinder S Bali 4 th edition
5. International cuisine and Food Production Management by Parvinder S.Bali

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SEMESTER –I – PRACTICAL

DSC2 24PBHM12 FUNDAMENTALS OF FOOD AND BEVERAGE SERVICE

Course Objective

To equip students with the practical skills and knowledge necessary for efficient and professional food and beverage service, including basic service techniques, customer interaction, beverage preparation, and adherence to safety and hygiene standards.

Unit 1: Basic Service Techniques

- Setting up tables: formal and informal settings.
- Napkin folding techniques.
- Carrying trays and plates properly.
- Taking orders using different methods (manual and electronic).
- Serving and clearing plates efficiently.

Unit 2: Beverage Service

- Serving non-alcoholic beverages: tea, coffee, soft drinks, juices.
- Basic bar setup and beverage preparation.
- Techniques for serving wine: opening, pouring, and presenting.
- Preparing and serving simple cocktails and mocktails.
- Understanding and serving different types of water.

Unit 3: Customer Service Skills

- Greeting and seating guests.
- Taking reservations and managing bookings.
- Handling guest complaints and special requests.
- Practicing effective communication and interpersonal skills.
- Role-playing different customer service scenarios.

Unit 4: Hygiene and Safety Standards

- Practicing personal hygiene standards for food service.
- Cleaning and sanitizing work areas, utensils, and equipment.
- Handling food safely to prevent contamination.
- Understanding and implementing basic first aid procedures.
- Complying with safety regulations and procedures.

Unit 5: Teamwork and Professionalism

- Working as part of a service team.
- Time management and multitasking during service.
- Dressing and presenting oneself professionally.
- Conducting pre-service briefings and post-service debriefings.
- Evaluating and reflecting on service performance for improvement.

Total: 30 Hours

Course Outcomes

CO1: Perform basic food and beverage service techniques proficiently.
CO2: Classify and Serve a variety of beverages correctly and professionally.
CO3:Demonstrate effective customer service skills in various scenarios.
CO4: Illustrate and Maintain high standards of hygiene and safety in food and beverage service.
CO5: Exhibit teamwork and professionalism in a service environment.

Reference Books

"Professional Food and Beverage Service Management" by Brian Varghese. 2022
"Food and Beverage Management" by Bernard Davis and Sally Stone. 2024

SEMESTER –I – PRACTICAL

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DSC3 24PBHM13 FUNDAMENTALS OF FRONT OFFICE OPERATIONS

Course Objective

To give a hands-on experience in front office operations to the students in order to facilitate and improve their practical skills with good communication skills to handle the different situations of hotel. The course aims to bridge theoretical knowledge with practical applications in real-world settings.

Unit 1: Introduction to Front Office Operations

Identification of different registers and guest accounts. - Demonstration of the proper handling registers pertaining to front office operations, Different tourist destinations in India, Type of transports available, online bookings though OTA's.

Unit 2: Reservation Procedure

Demonstration and practice of cleaning procedures for various surfaces (floors, carpets, windows). - Techniques for dusting, mopping, and vacuuming. - Cleaning and sanitizing bathrooms and common areas. - Use of different cleaning agents for specific tasks.

Unit 3: Registrations Procedure with PMS

Receiving the Guest at Front Office, Registering the guest with Paid in Advance, Confirming the details of Guest, Upselling & Suggestive selling with the availability of rooms, mode of payments accepted at front office Modules of PMS, Registration Module

Unit 4: Extempore Topics

Concierge, Check in Procedure, Check out Procedure, Assigning guest rooms, Foreign Exchange, Importance of travel agents and tour operators, Role of OTA in Hotel Industry, Guest expectation from hotel rooms, Facilities and amenities provided to guest

Unit 5: Foreign Currency

Currencies of different countries, Modes of transactions, Appraising foreign currency, Currency exchange certificates, currency conversions, Exchange Commission from bank, FXA, FXB, FXC, Values of currencies during buying and during Selling while check in and check out.

Course Outcomes **Total Hours: 30**

CO1: Identify and properly use housekeeping tools and equipment.
CO2: Summarize effective reservation procedure through online and using telephone.
CO3: Use appropriate methods to make the registration.
CO4: Conclude the topics with suitable explanations.
CO5: Appraising foreign currency during check in and check outs.

Reference Books

1. Michael L. Kasavana Richard M, 2007. Brooks Managing Front Office Operation Educational Institute of the American Hotel and Loading Association.
2. James A.Bardi. Hotel Front Office Management, Wiley India pvt.ltd, Fifth edition.
3. Colin Dix Chris Baird. Front Office Operations, Dorling Kindersley (India) pvt.ltd. Licensees of Pearson Education in South Asian, Fourth edition

SEMESTER –I - PRACTICAL

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MDC1 24PBHM14 APPLICATION OF COMPUTER

Course Objective:

To gain computer knowledge and to use computers knowledgably in hotel operations to perform the managerial functions efficiently.

MS – OFFICE:

I. MS-Word

Create a document - Open a document-Alignement-Colour / Font-Usage of spell check-Usage of find & replace-Insert functions-Mail merge

II. MS-Excel

Create a worksheet-Open a worksheet-Alignment-Usage of formula-Usage of charts-Insert functions

III. MS-Power Point

Create a presentation- Open a presentation- Layout / Design-Usage of Insert function-Run a presentation

IV. Internet

Create an Internet Account-Access of Email, chatting, browsing- Sending, attachment files-Searching and down loading

Course Outcomes **Total Hours:** 30 Hours

On successful completion of this course learners will be able to:

CO1. Generate a word document.
CO2. Make an excel worksheet and use formulae.
CO3. Produce and present a basic PowerPoint presentation complete with headings, bullet points and pictures.
CO4. Create an email, compose a message, attach files, download and use the internet effectively.

SEMESTER –I

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VAC1 24DVAC11 UNIVERSAL HUMAN VALUES

COURSE OBJECTIVE:

The candidates will be able to appreciate the complementarity between the values and skills for sustained happiness and prosperity. To influence the students to approach the life and profession with a holistic perspective towards a value-based living in a natural way. To highlight plausible implications of holistic understanding of ethical human conduct.

Unit- I Introduction to Value Education 5

Living a fulfilling life. Value education. Skill education. Complementarity of Values and Skills. Development of a holistic perspective. Right understanding, relationship and physical facility. Understanding the happiness and prosperity.

Unit-II Harmony at Multiple Levels 5

Human being as co-existence of the self and the human body. Understanding harmony in the self. Harmony in the family and understanding values in human-human relationships. Harmony in the society and understanding universal human order. Harmony in nature and understanding the interconnectedness, self-regulation and mutual fulfillment. Harmony in existence and understanding co-existence at various levels.

Unit-III Implications of the Right Understanding 5

Ethical human conduct. Implications of value-based living. Right understanding of professional ethics. Humanistic education. Holistic technologies, production systems and management models. Strategies for transition towards value-based life and profession.

Total: 15 Hours

Course Outcome:

At the end of the course learners will be able to:

CO1: Develop qualities like responsibility and the ability to handle problems with sustainable solutions.

CO2: Appraise human values and the harmony at various levels.

CO3: Perceive a better critical ability.

CO4: Develop qualities pertaining to value-based living.

CO5: Apply what they have learnt to their own self in real life settings.

Text Books:

1. R.R. Gaur, R. Asthana, G.P. Bagaria. (2023). A Foundation Course in Human Values and Professional Ethics. 3rd Revised Edition. Excel Books, New Delhi.

SEMESTER – II

SEMESTER –II - THEORY

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LANG II 24LTAM21 THEORY TAMIL – II

பாடக் குறியீட்டு எண்: 24LTAM21

பருவம்-2, தமிழ்மொழிப்பாடம்-2, பகுதி-1, தகுதிப்புள்ளி: 2, வாரப் பாட நேரம்: 2. தாள்-2

காப்பியம், பக்தி இலக்கியம், கலைகள், நாகரிகம்-பண்பாடு

பாடத்திட்ட நோக்கம்:

மாணவர்களின் இலக்கிய நாட்டத்தை மேம்படுத்துதல், அற இலக்கியங்கள், சிற்றிலக்கியம், சிறுகதை ஆகியவற்றை அறிமுகப்படுத்துதல், தற்காலப் பேச்சுத் தமிழ் எழுத்துத்தமிழ் ஆகியவற்றின் வளர்நிலைகளை மாணவர்களை அறியச் செய்தல், அதன்வழி சிந்தனை வளத்தைப் பெருகச் செய்தல் என்பனவும் மேற்கண்டவழி மாணவர்களை ஆளுமை மிக்கவர்களாக உருவாக்கி, போட்டித்தேர்வுகளுக்குத் தயார் செய்து அவர்களின் மொழித் திறனை மேம்படுத்த அவர்களுக்குக் கடிதம் எழுதும் கலையைக் கற்றுக்கொடுத்தல், அணி இலக்கணத்தை அறியச் செய்தல் என்பன இந்தப் பாடத்திட்டத்தின் முக்கிய நோக்கமாகும்.

அலகு 1 காப்பியங்கள் 8மணி நேரம்

சிலப்பதிகாரம்- கனாத்திறம் உரைத்தக் காதை முழுவதும்.

மணிமேகலை- மலர்வனம் புக்க காதை முழுவதும்.

கம்பராமாயணம் - குகப் படலம் (தேர்ந்தெடுக்கப்பட்ட ஒன்பது பாடல்கள்)

அலகு 1: பக்தி இலக்கியம் 8 மணி நேரம்

1. மாணிக்கவாசகர் - திருவாசகம் – மூன்று பாடல்கள்
   - ✓ புல்லாகி பூடாகி (சிவபுராணம்)
   - ✓ எல்லாப் பிறப்பும் (சிவபுராணம்)
   - ✓ உற்றாரை யான் வேண்டேன் (திருப்புலம்பல்)
2. ஆண்டாள் - திருப்பாவை – மூன்று பாடல்கள் (1, 3, 4)
   - ✓ மார்கழித் திங்கள் … (பாசுரம் 1)
   - ✓ ஓங்கி உலகளந்த… (பாசுரம் 3)
   - ✓ ஆழிமழைக் கண்ணா… (பாசுரம் 4)
3. வீரமாமுனிவர் - தேம்பாவணி – வளன் சினித்தப் படலம்
4. சீறாப்புராணம்- மானுக்கு பிணை நின்ற படலம்

அலகு 3 கலைகள் 07 மணி நேரம்

சிற்பம் - ஓவியம் - இசை - கூத்து - ஒப்பனை - ஆடை அணிகலன்கள்.

அலகு 4 நாகரிகம், பண்பாடு 7மணி நேரம்

சொற்பொருள் விளக்கம் - பண்டைத் தமிழர் வாழ்வியல் - அகம் - களவு - கற்பு - குடும்பம் - விருந்தோம்பல் - உறவு முறைகள் - சடங்குகள் - நம்பிக்கைகள் - பொழுதுபோக்கு - புறம் - போர் முறைகள் - நடுகல் வழிபாடு - கொடைப்பண்பு.

மொத்தம்: 30 மணி நேரம்

பார்வை நூல்கள்

1. தமிழர் நாகரிகமும் பண்பாடும், டாக்டர் அ. தட்சிணாமூர்த்தி, ஐந்திணைப் பதிப்பகம், 2001.
2. தவறின்றித் தமிழ் எழுதுவோம், மா. நன்னன், ஏகம் பதிப்பகம், 1999.
3. தவறின்றித் தமிழ் எழுத - மருதூர் அரங்கராசன், ஐந்திணைப் பதிப்பகம், 2003.
4. தமிழ் இலக்கிய வரலாறு, வரதராசன், மு., புது தில்லி : சாகித்திய அக்காதெமி, 2002.
5. புதிய தமிழ் இலக்கிய வரலாறு, நீல. பத்மநாபன், சிற்பி பாலசுப்ரமணியம், சாகித்திய அகாடெமி, 2007.
6. செம்மொழி தமிழின் சிறப்பியல்புகள் - முனைவர் மறைமலை இலக்குவனார்; https://www.youtube.com/watch?v=HHZnmJb4jSY
7. பாடநூல் தேடலுக்கான இணையம் - https://archive.org/

SEMESTER –II - THEORY

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LANG II 24LHIN21 THEORY HINDI – II

I Year-Sem II (Prose, Official Letter Writing & Functional Hindi)

Course Objectives :

- To inculcate the human values, importance of patriotism and hard work
- To train students in functional Hindi
- To introduce the usage of Inscript keyboard

Unit I : ा प्रेमचंद की "बूढ़ी काकी" (कहानी)

'Boodee kaki" (Kahani) by Munshi Premchand 6hrs.

Unit II : जयशंकर प्रसाद की "पुरस्कार" (कहानी)

'Puraskar' (Kahani) by Jaishankar Prasad 6hrs.

Unit III: हरिशंकर परसाई की "मैं नरक से बोल रहा हूँ" (व्यंग्य)

'Main Narak Se Bhol Raha Hun' (Vyangy) by Harishankar Parsayi, 6hrs.

Unit IV: व्यवहारिक हिन्दी 1 – 50 – तकनीकी शब्द, 50 – पदनाम एवं विभागों के नाम, भाषा एक भाषारूप अनेक 6hrs.

Functional Hindi 1 - 50-Technical Words, 50-Designation & Department Names, Bhav Ek Bhasha Anek

Unit V : व्यवसायिक हिन्दी 2 – पत्र लेखन – 3 औपचारिक पत्र, इन्स्क्रिप्ट कीबोर्ड का परिचय 6hrs.

Functional Hindi 2 -Letter Writing- 3 Official Letters. Introduction to Inscript Keyboard

Total: 30hrs

Course Outcome:

At the end of this course Students will be able to

CO1 Know to the human values

CO2 Know the importance of patriotism

CO3 Know the value of hardwork in human life

CO4 Journalise in Functional Hindi

CO5 Use inscript keyboard

Reference Book

Ed. Subhash chandar, Boodi Kaki by Premchand, Natioonal Book Trust, 2022.
Kendriya Hindi Prashikshan Sansthan, Parangat, Bharat Sarkar, 2024.
Kendriya Hindi Sansthan, Banking Hindi Patyakram, 2023.

SEMESTER –II - THEORY

LANG II 24LFRE21 **FRENCH PAPER II**

L	T	P	O	C
2	0	0	2	2

Course Objectives :

The lessons are being chosen: to express certainty and uncertainty

1) to express one's desire to do something
2) to express one's willingness and unwillingness to do something
3) to express one's joy and sorrow
4) to express one's fear, concern and astonishment
5) to express one's anger and regrets

Units:

1) Très drôle

le passe recent, passe compose et l'imparfait **6 hours**

2) Vous avez dit culture

l'interrogation et le subjonctif**.** **5 hours**

3) Envie d'ailleurs

les verbes aller/ retourner, venir/ revenir, ne...pas...ni, ne…ni…ni. **4 hours**

4) Voila l'été

le comparatif, superlatif et l'accord du participe passe avec avoir. **7 hours**

5) Terre inconnue

le plus-que parfait **3 hours**

6) Vivement dimanche

le pronom en et y, le subjonctif et les conjugaisons irrégulières. 5 hours Total no. of hours - 30 hours

1) The students would be able to express certainty and uncertainty
2) The students would be able to express one's desire to do something
3) The students would be able to express one's willingness and unwillingness to do something
4) The students would be able to express one's joy and sorrow
5) The students would be able to express one's fear, concern and astonishment
6) The students would be able to express one's anger and regrets

Text / Reference Book:

Prescribed book: LATITUDES 1 (A2/B1) MÉTHODE DE FRANÇAIS - Régine Mérieux and Yves Loiseau

Reference book:

SAISON A2 - MÉTHODE DE FRANÇAIS - Marie-Noëlle Cocton, Élodie Heu, Catherine Houssa, Émilie Kasazian

L	T	P	O	C
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SEMESTER –II - THEORY

LANG II 24LENG21 ENGLISH – II

Course Objectives:

CO1: To read and understand different types of prose, poetry, and fiction.
CO2: To think critically about texts and express ideas clearly.
CO3: To recognize and discuss key themes and styles in literary works.
CO4: To learn and use grammar rules correctly in writing and speaking.
CO5: To write more effectively by applying grammar and literary techniques. Credit Hours

Unit I -Prose 06
If you are wrong, admit it- Dale Garnegie
Words of Wisdom- Chetan Bhaghat

Unit II - Poetry 06
La Belle Dame Sans Merci - John Keats
Ozymandias- P.B.Shelley

Unit III - Fiction 06
The School for Empathy - E.V. Lucas
The Lamb to the Slaughter-Roald Dahl

Unit IV - Grammar 06
Types of sentences, Concord

Unit V - Grammar 06
Tenses, Voice

Total 30 hours

Course Outcomes:

At the end of this course, the students would have learnt to

CO 1 Identify poetic expressions in the course of daily speech
CO 2 Students will develop skills that enable them to communicate effectively inwriting.
CO 3 Students will develop skills that enable them to communicate effectively inwriting.
CO 4 Discriminate against different sensibilities in approaching life.
CO 5 Strengthen the ability to solve life's problems, as highlighted in the selections.

References:

- Dr. M. Narayana Rao and Dr. B. G. Barki–Anu's Current English for Communication (AnuChitra). June 2022.
- General English for competitive examinations by V.Rajagopalan (Mcgraw HillEducation) - 2021

SEMESTER –II - THEORY

DSC4 24CBHM21 **FUNDAMENTALS OF BAKERY AND CONFECTIONERY**

L	T	P	O	C
2	0	0	2	2

Course objective:

To educate the student to attain knowledge and skills ion the handling of dessert, sauces, chocolates and presentation skills. To lay emphasis on the decorative pastry work, show piece, presentation techniques- hands on. To train the student on the aspect of design, make up and production for buffet platters using artistically made desserts and confectionary show piece works

Unit : I – Introduction To Bakery **6**

Introduction of Hotel Industry knowledge of Basic equipment, tools – Bakery Brigade – Basic knowledge of Baking Food Commodities – Classification of raw materials – methods of mixing food – Types of Textures – batta – dough – Baking temperature and time – principles of food storage – food contamination.

Unit : II - Bread Making 6

Definition – Bread making ingredients – role of each ingredient in bread making – types of bread dough – bread making methods- process of bread making – kneading, fermentations, proving. Bread fault – remedies – Bread Preservatives – International Bread Products.

Unit : III - Cake Making 6

Definition of cake ingredients – Function of each ingredients – types of cake – cake making methods – Icing – Decorative works – Cake fault and rectification – International cake foods.

Unit : IV - Pastry Goods 6

Patisable goods – Definition of cookies – types – method – precaution to be taken while preparing cookies products.

Pastry Goods – Definition of short crust pastry – puff pastry – Choux pastry – Filling, creams, accompaniment sauces.

Unit : V – Dessert 6

Hot : Classification of pudding. Cream Anglaize steamed pudding. Baked pudding. Preparation – dessert presentation – storing

Cold : Definition – classification – setting agent – formula of soufflé mousse – bavaroise – decoration / presentation.

Total: 30 Hours

Course Outcome:

CO 1: Identify techniques to prepare and present pastry and bakery products
CO 2: Demonstrate practices to present the finish bread products.
CO 3: Apply methods of cake making in International cake preparation
CO 4: Analyze the precautions taken while preparation of cookies
CO 5: Create various forms of Hot and Cold Desserts used in various cuisines

Reference:

- The new international confectioner- Wilfred J.Fance,virtue-london,2023.
- Roux brothers on Patisserie-Michel roux, Albert roux ,little brown publications,2024.
- Sugar work –Peter T.Boyle, Van Nostrand Reinhold co.,New York,2023.

L	T	P	O	C
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SEMESTER –II - THEORY

DSC5 24 CBHM22 FOUNDATION COURSE IN FOOD AND BEVERAGE SERVICE

Course Objective

To provide students the knowledge of how a room service operation is organized and executed. The students will be able to categorize various types of banquets and procedures to organize a function. To classify nonalcoholic and alcoholic beverages and describe the method of beer production and service.

Unit 1: Menu Knowledge **6**

Introduction - Types –Ala Carte and Table - d'hôte, Cyclic, Banquet - Menu Planning, considerations and constraints - Menu terms. - Classical French Menu. - Classical Foods & its Accompaniments.

Unit 2: Room Service / in Room Dining Service **6**

Introduction, general principles, Cycle of Service, scheduling and staffing Forms and Formats - Order Taking, Suggestive Selling, breakfast cards Time management- lead time from order taking to clearance.

Unit 3: Banquets & Catering Events **6**

Organization structure, duties and responsibilities of staff - Banquet functions prospects and function form, contract letter of agreement - Types of functions and buffet setup, seating arrangements - Menu planning for Banquet events - Off premises catering

Unit 4: Control Methods **6**

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.

Unit 5: Non – Alcoholic Beverages **6**

Classification - Hot Beverages – Types, Service - Cold Beverages – Types, Service

Course Outcome: **Total Hrs.30**

On successful completion of this course learners will be able to:

CO1. Identify the considerations to be taken while planning menus
CO2. Classify types of Room Service
CO3. Sketch the organization structure of banquets and catering events
CO4. Illustrate the functions of control system
CO5. Plan the types of services for hot and cold beverages

Reference Books:

1. Dennis Lillicrap&JohnCousins, Food & Beverage Service –, 8th Edition,Hodden Education,2010
2. Vara Prasad, Gopi Krishna, Food & Beverage Simplified,1st Edition, Dorling Kindersley, Noida, UP,2013
3. Singaravelavan. R, Food & Beverage Service, 1st Edition, Oxford University, 2011.
4. Lendal. H Kotschevar, Mary L. Tanke, Managing Bar & Beverage Operations, 8th Edition, Educational Institute of the American Hotel & Lodging Association, Lansing, Michigan, USA. 2009

SEMESTER –II - THEORY

L	T	P	O	C
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DSC6 24 CBHM23 FUNDAMENTALS OF HOUSEKEEPING

Course Objective

To provide students with a comprehensive understanding of housekeeping operations in the hospitality industry, focusing on the skills, knowledge, and techniques required to maintain cleanliness, hygiene, and order in hospitality establishments.

Unit 1: Introduction to Housekeeping **6**

Definition and importance of housekeeping in hospitality. - Organizational structure of the housekeeping department. - Roles and responsibilities of housekeeping staff. - Coordination with other departments.

Unit 2: Cleaning Procedures and Techniques **6**

Types of cleaning agents and equipment. - Cleaning procedures for different surfaces and materials. - Scheduling and planning cleaning activities. - Safety and sanitation practices.

Unit 3: Linen and Laundry Management **6**

Types and quality of linens used in hotels. - Laundry operations and management. - Inventory control and cost management. - Environmental considerations in laundry operations.

Unit 4: Guestroom Management and Maintenance **6**

Guestroom cleaning and inspection. - Managing maintenance requests and minor repairs. - Amenities and supplies management. - Standards of room presentation and guest satisfaction.

Unit 5: Sustainable Housekeeping Practices **6**

Green cleaning products and methods. - Waste management and recycling. - Energy and water conservation techniques. - Implementing and managing sustainable practices in housekeeping.

Course Outcomes **Total Hours : 30**

CO1: Describe the fundamental concepts and importance of housekeeping. CO2: Summarize appropriate cleaning procedures and techniques.
CO3: Analyze the process and importance of linen and laundry management.
CO4: Evaluate the processes involved in guestroom management and maintenance.
CO5: Design effective sustainable housekeeping practices

Textbooks

- “Hotel Housekeeping: Operations and Management” by G. Raghubalan and Smritee Raghubalan.
- “Housekeeping Management” by Matt A. Casado.
- “Hotel Housekeeping Operations and Management” by Sudhir Andrews.
- “The Professional Housekeeper” by Madelin Schneider and Georgina Tucker.
- “Environmental Management for Hotels: A Student's Handbook” by David Kirk.

Reference Books

- "Professional Management of Housekeeping Operations" by Thomas J.A. Jones.
- "Managing Housekeeping Operations" by Margaret Kappa, Aleta Nitschke, and Patricia Schappert.
- "Housekeeping and Laundry Operations" by David Allen.
- "Housekeeping Management for Hotels and Residential Management" by Rosemary

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SEMESTER –II - THEORY

MDC2 24MBHM21 ECONOMICS FOR FOOD BUSINESS ORGANISATION

Course Objective:

The course aims to provide students with a comprehensive understanding of economic principles and their application to the food industry. It focuses on the analysis of market dynamics, supply and demand, pricing strategies, and cost management. Students will learn to evaluate economic factors influencing food businesses and develop strategic decisions to enhance profitability and sustainability.

Unit : 1 Introduction to Economics and Food Business Organizations 6

Introduction to: Study of Economics, Micro Economics, Macro Economics, Positive Vs Normative Economics – Food Economics – Scope, Principles and Concepts of Food Economics – Food Business Organization: Definition, Features – structure and dynamics of food business organizations

Unit: 2 Supply and Demand in the Food Industry 6

Demand - Factors influencing demand in the food market – Market Demand – Elasticity of Demand in context of Food products – Supply - Factors influencing supply in the food market – Market Supply – Elasticity of Supply in the context of food products – Consumer and Product Surplus.

Unit: 3 Cost Structures and Pricing Strategies 6

Cost: Meaning and Types – Fixed and Variable costs – Economies of Scale – Cost management Techniques – Break Even Analysis – Pricing Strategies: Meaning and Types – Cost Plus Pricing – Dynamic Pricing - Penetration and premium pricing strategies - Case studies of pricing strategies in the food industry - Price mechanism and its role in the food industry.

Unit: 4 Market Structures and Competition 6

Types of market structures in the food industry: Perfect Competition – Monopoly and Monopolistic Competition – Oligopoly - Impact of market structures on pricing and output decisions - Competition policies and regulations in the food market.

Unit: 5 Globalization and International Trade in the Food Industry 6

Global food supply chains - Impact of globalization on food markets - Global trends in the food market - Challenges and opportunities in international trade for food business organizations - Effects of trade agreements and policies on the food industry.

Total: 30 Hours

Course Outcome

CO1: Identify basic economic principles and their application to food business organizations.
CO2: Summarize supply and demand dynamics in food markets.
CO3: Apply pricing strategies and cost structures in the food industry.
CO4: Assess the impact of market structures on food businesses.
CO5: Examine the role of government policies and global economic trends in the food sector.

Books for Reference:

- Gow, H., & Swinnen, J. (2010). The economics of food, food markets, and agriculture. Oxford University Press.
- Moss, R. (2016). The food business: A guide to starting and managing a food business. Routledge.
- Sexton, R. J. (2010). Exploring the business of food: From farm to fork. Cengage Learning.
- Sheldon, I. M., &Shwedel, K. M. (2017). The economics of food and agricultural markets. Routledge.

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SEMESTER –II - THEORY

DSE3 24DBHM21 **APPLIED NUTRITION**

Course Objective:

To familiarize students with fundamentals of food, nutrients and their relationship to health.
To create awareness with respect to deriving maximum benefit from available food resources.
To aid students to understand the importance of various lifestyle factors

Unit-I Basic Concepts in Food and Nutrition 6

Basic terms used in study of food and nutrition. Understanding relationship between food, nutrition and health. Functions of food - Physiological, psychological and social. My Plate Concept, Dietary Management

Unit-II Energy 6

Energy units – Kilocalories, Mega joules, Basal metabolism – definition, factors affecting BMR energy requirements for various types of activities and for different use groups.

Unit-III Macro Nutrients 6

Functions, dietary sources and clinical manifestations of deficiency , excess of - Carbohydrates, Proteins and Lipids

Unit-IV Micro Nutrients and Water 6

Functions, dietary sources and clinical manifestations of deficiency / excess of the following

- Fat soluble vitamins – A, D, E and K
- Water soluble vitamins – thiamin, riboflavin, niacin, pyridoxine, folate, vitamin B12 and Vitamin C
- Minerals – Calcium, Iron, Iodine
- Water – Functions, Water Balance, ORS/ORT, Water Retention

Unit – V – Lifestyle Factors 6

- Stress – Stress causing factors, Stress Management,
- Physical Activity – Types of Activities, Importance of Physical Activity
- Sleep Quality – Recommendations for adequate sleep for various age groups , Activities to promote good sleep quality
- Relationship between stress, sleep, physical activity and dietary pattern

Total: 30 Hours

Course Outcome:

On successful completion of this course learners will be able to:

CO1. Identify the functions of food and relationship between food, nutrition and health
CO2. Classify factors affecting BMR
CO3. Sketch the functions, dietary sources and deficiencies of macro nutrients
CO4. Illustrate the functions of Water and Micronutrients
CO5. Interpret the relationship between the various lifestyle factors to leady a healthy lifestyle

.

Reference

1. Davidson C.H. Normal and Therapeutic Nutrition. Oxford IBH Publishing. Calcutta 1986.
2. Krause. M.V. Horsch, M.A., and Maham, F – Food Nutrition and Diet theraphy W.R. Saunder. Company, Philiadepha 1986
3. Srilakshmi B. Dietetics, wiley Eastern Limited Machas, 1993
4. M. Swamination – Essentials of Food & Nutrition.

SEMESTER –II - THEORY

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DSE4 24DBHM22 Food Photogray

Course Objective

To equip students with the skills and techniques necessary to capture high-quality food photographs. This course will cover the fundamentals of photography, food styling, and post- processing to enhance visual appeal and presentation of food items.

Unit 1: Introduction to Food Photography 6

Basics of photography: aperture, shutter speed, ISO. - History and evolution of food photography. - Understanding the role of food photography in the culinary and hospitality industries. - Essential equipment for food photography.

Unit 2: Lighting Techniques 6

Natural vs. artificial lighting. - Understanding light direction, quality, and color. - Using diffusers, reflectors, and softboxes. - Techniques for achieving different lighting effects.

Unit 3: Composition and Styling 6

Principles of composition: rule of thirds, symmetry, leading lines. - Food styling techniques: props, garnishes, and background selection. - Creating mood and atmosphere through styling. - Plating techniques for photography.

Unit 4: Camera Settings and Techniques 6

Manual vs. automatic settings. - Depth of field and focus techniques. - Using tripods and stabilization methods. - Techniques for capturing different food textures and details.

Unit 5: Post-Processing and Editing 6

Basic photo editing software (Adobe Lightroom, Photoshop). - Color correction and enhancement. - Adjusting brightness, contrast, and sharpness. - Final touches and preparing images for different platforms.

Course Outcomes

CO1: Identify the basics of photography and the significance of food photography in various industries.
CO2: Utilize different lighting techniques to enhance food photographs.
CO3: Apply composition and styling principles to create visually appealing food images.
CO4: Illustrate camera settings and techniques for capturing high-quality food photos.
CO5: Create enhancing food photographs using post-processing tools.

Textbooks

- "Food Photography: From Snapshots to Great Shots" by Nicole S. Young.
- "Plate to Pixel: Digital Food Photography & Styling" by Helene Dujardin.

Reference Books

- "Food Photography: A Beginner's Guide to Creating Appetizing Images" by Corinna Gissemann.
- "Food Styling and Photography For Dummies" by Alison Parks-Whitfield.

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SEMESTER –II – PRACTICAL

SEC2 24SSKU21 **SOFT SKILLS – II**

Course Objectives:

- To develop strategies to enhance teamwork and collaboration in professional settings.
- To cultivate a positive attitude and mindset to foster constructive relationships and productivity.
- To develop leadership, decision-making and team bonding skills

Unit I - Professional Behaviour 6

- Team Building – Team Bonding
- Inter-Personal Relationship– Intra-Personal Relationship

Unit II - Personality Development 6

- Types of Personality
- Self-Confidence - Confidence Building
- Attitude (Positive/Negative)

Unit III - Telephone Etiquette 6

- Basics of telephone etiquette
- Giving clear and concise information
- Tone & rate of speech
- Intonations & its Importance
- Whatsapp Communications

Unit IV - Decision Making 6

- Types of Decisions – planned-unplanned, individual-group, major-minor
- Types of Leadership styles – Autocratic, democratic, lesse-faire, participative, beurocratic

Unit V - Professional Etiquette 6

- Respect – Salutations
- Official Behaviour

Total 30 Hours

Course Outcomes:

At the end of this course, the students will be able to,

CO1	understand the principles of effective team building and apply strategies to foster team bonding and cohesion in professional settings.
CO2	become self-confident individuals by mastering interpersonal skills, team management skills, and leadership skills.
CO3	practice techniques for effective communication in telephone conversations.
CO4	evaluate decision-making processes and their implications in professional settings.
CO5	exhibit professional conduct and demeanour in various professional situations.

References:

Language Service, Universitat Oberta de Catalunya

Taylor. Grant English Conversation Practice. Tata McGraw Hill Education Pvt. Ltd 2023

Tiko, Champa& Jaya Sasikumar. Writing with a purpose. OUP New Delhi 2022

Alex, Dr. K. (2024). Soft Skills (1st edition) S Chand & Company.

Nelson-Jones, R. (2024). Life skills, a handbook, Trowbridge, Wilts: Detesios Ltd.

SEMESTER –II – PRACTICAL

L	T	P	O	C
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DSC5 24PBHM21 Fundamentals of Bakery and Confectionery –

Practical Course objective:

To educate the student to attain knowledge and skills ion the handling of dessert, sauces, chocolates and presentation skills. To lay emphasis on the decorative pastry work, show piece, presentation techniques- hands on. To train the student on the aspect of design, make up and production for buffet platters using artistically made desserts and confectionary show piece works

Practical – I

Identification of equipment and handling demonstration. Methods of mixing foods.

Practical – II

Preparation of different shapes:
Bread Roll
Sandwich Bread

Practical – III

Cheese
Bun
Burger
Rolls
Dough
nuts

Practical – IV

Brown Bread
Milk / Fruit Bread / Multigrain Bread

Practical – V

French Bread Variations

Practical – VI

Short sponge cake varieties
Straight Sponge cake varieties

Practical – VII

Birthday Cake Demonstration /
Decoration Practice

Practical – VIII

Vanilla Pastry
Chocolate Gateaux

Practical – IX

Golden Goodies
Chocolate Chip Cookies
Bachelor Buttons

Practical – X

Pinwheel
Cookies Ice Box
Cookies Nan
Khatai

Practical – XI

Chocolate Cream
Pie Lemon Curd
Tart Assorted Fruit
Flan

Practical – XII

Puff Pastry Demonstration
Preparation of Puff Pastry Goods

Practical – XIII

Choux Pastry Demonstration
Preparation of Choux Pastry Goods

Practical – XIV

Queen of Pudding
Christmas Pudding
Pineapple Coude

Practical – XV

Demonstration of Cold dessert products Souffle – Mousse – Bavaroise

Course Otcome:

CO 1: Identify techniques to prepare and present pastry and bakery products
CO 2: Demonstrate practices to present the finish bread products.
CO 3: Apply methods of cake making in International cake preparation
CO 4: Analyze the precautions taken while preparation of cookies
CO 5: Create various forms of Hot and Cold Desserts used in various cuisines

Reference:

The new international confectioner- Wilfred J.Fance,virtue-london,1981.

- Roux brothers on Patisserie-Michel roux, Albert roux ,little brown publications,2024.
- Sugar work –Peter T.Boyle, Van Nostrand Reinhold co.,New York,1982.
- Professional baking, 2nd edition- Wayne Gisslen , Wiley Publications,Singapore,1984.
- Understanding Baking, revised II edition- Joseph Amendola, TR Publications Pvt.Ltd.

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SEMESTER –II – PRACTICAL

DSC5 24PBHM22 Practical - FOUNDATION COURSE IN FOOD AND BEVERAGE SERVICE

Course Objective

To provide students with a foundational understanding of food and beverage service operations, including service techniques, menu knowledge, beverage service, and customer interaction. This course aims to develop basic skills and knowledge required for entry-level positions in the food and beverage industry.

Unit 1: Introduction to Food and Beverage Service

- Overview of the food and beverage industry.
- Types of food and beverage establishments.
- Organizational structure of food and beverage service departments.
- Roles and responsibilities of food and beverage staff.
- Basic terminology used in food and beverage service.

Unit 2: Service Techniques and Procedures

- Basic service methods: American, French, Russian, and English.
- Table settings: formal and informal.
- Taking orders and serving food and beverages.
- Clearing and resetting tables.
- Handling special requests and dietary requirements.

Unit 3: Menu Knowledge and Planning

- Types of menus: a la carte, table d'hôte, cyclic, and function menus.
- Menu planning and design principles.
- Understanding menu terminology.
- Pairing food with beverages.
- Nutrition and menu planning.

Unit 4: Beverage Service

- Types of beverages: alcoholic and non-alcoholic.
- Beverage service techniques.
- Wine service: selection, storage, and service.
- Cocktail preparation and presentation.
- Responsible alcohol service.

Unit 5: Customer Service and Interaction

- Effective communication skills for food and beverage staff.
- Greeting and seating guests.
- Handling guest complaints and feedback.
- Providing personalized service and building customer rapport.
- Professionalism and etiquette in food and beverage service.

Course Outcomes

CO1; Understand the basic structure and terminology of the food and beverage industry.
CO2: Demonstrate fundamental food and beverage service techniques and procedures.
CO3: Analyze different types of menus with appropriate food and beverage pairings.
CO4: Illustrate proper beverage service, including wine and cocktail preparation.
CO5: Plan exceptional customer service and handle guest interactions professionally.

Textbooks

- "Food and Beverage Service" by Dennis Lillicrap and John Cousins.
- "The Waiter & Waitress and Waitstaff Training Handbook" by Lora Arduser and Douglas Robert Brown.

Reference Books

- "Professional Food and Beverage Service Management" by Brian Varghese.
- "Food and Beverage Management" by Bernard Davis and Sally Stone.

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SEMESTER –II – PRACTICAL

DSC6 24PBHM23 - FUNDAMENTALS OF HOUSEKEEPING

Course Objective

To provide students with hands-on experience in housekeeping operations, enhancing their practical skills in maintaining cleanliness, hygiene, and order within hospitality establishments. The course aims to bridge theoretical knowledge with practical applications in real-world settings.

Unit 1: Introduction to Housekeeping Tools and Equipment

Identification and usage of cleaning tools and equipment. - Demonstration of the proper handling and maintenance of housekeeping equipment. - Safety protocols and procedures for using cleaning agents.

Unit 2: Cleaning Procedures and Techniques

Demonstration and practice of cleaning procedures for various surfaces (floors, carpets, windows). - Techniques for dusting, mopping, and vacuuming. - Cleaning and sanitizing bathrooms and common areas. - Use of different cleaning agents for specific tasks.

Unit 3: Bed Making and Linen Management

Step-by-step process of making a bed in a hotel setting. - Techniques for handling and storing linens. - Laundry operations: washing, drying, ironing, and folding. - Inventory management of linens and supplies.

Unit 4: Room Inspection and Maintenance

Checklist for room inspection and identifying issues. - Minor repairs and maintenance tasks (e.g., fixing a leaky faucet, changing light bulbs). - Managing guest requests and room service efficiently. - Ensuring guestroom standards and presentation.

Unit 5: Sustainable Practices in Housekeeping

Green Cleaning practices and procedures in Room Cleaning – Public Area Cleaning – Energy Conservation – Waste Management

Course Outcomes

Total Hours: 30

CO1: Identify and properly use housekeeping tools and equipment.
CO2: Demonstrate effective cleaning procedures and techniques for various surfaces. CO3: Perform bed-making and manage linen operations efficiently.
CO4: Conduct thorough room inspections and perform basic maintenance tasks. CO5: Implement sustainable housekeeping practices in real-world settings.

Textbooks

- “Hotel Housekeeping: Operations and Management” by G. Raghubalan and Smritee Raghubalan.
- “Housekeeping Management” by Matt A. Casado.

Reference Books

- “Professional Management of Housekeeping Operations” by Thomas J.A. Jones.
- “Managing Housekeeping Operations” by Margaret Kappa, Aleta Nitschke, and Patricia Schappert.

L	T	P	O	C
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SEMESTER –II

VAC2 124DVAC21 COMMUNICATION SKILLS

Course Objectives:

CO1: To develop effective verbal and non-verbal communication techniques for various contexts.

CO2: To enhance listening skills for better comprehension and engagement in conversations. CO3: To improve written communication abilities, focusing on clarity, coherence, and style. CO4: To build confidence in public speaking **through practice and constructive feedback.**

CO5: To cultivate interpersonal skills for successful collaboration and professional **interactions.**

Unit I - Personality Development 6

- First Impression - Grooming - Team Building
- Time Management - Body Language

Unit II - Practical English-I 6

- Importance of the language - Word Usage and Jargon
- Tenses and the effectiveness - Basics of grammar (Noun/Verb/Adverb/Conjunction)

Unit III - Effective Communication Module-I 6

- LSRW (Listening, Speaking, Reading & Writing)
- Pronunciation - Vocabulary Building
- Intonations & its importance

Unit IV - Workplace Communication 6

- Basics of telephone etiquette
- E-Mail writing
- Presentation Skills
- Interpersonal Skills
- Business English

Unit V - Quantitative Ability 6

- Verbal Ability - Verbal Analogy
- Debating Skills - Public Speaking

Total 30 Hours

Course Outcomes:

At the end of this course, the students would have learnt to

COC1 enhance participants' business communication skills

COC2 enhance LSRW Skills (LSRW – Listening, Speaking, Reading & Writing)

COC3 express opinions at free will in social/ personal gathering

COC4 impact leadership qualities among participants

COC5 engage in conversation with others to exchange ideas

References:

Elizabeth Harren, 7 April 2022, last updated: 16 November, 2023

Kerry Patterson, Joseph Grenny, Ron McMillan, Al Switzler (McGraw-Hill)

Ethan Beute and Stephen Pacinelli (Greenleaf**)**

SEMESTER –III – THEORY

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பாடக் குறியீட்டு எண்: 24LTAM31
பருவம்-3, தமிழ்மொழிப்பாடம்-3, பகுதி-1, தகுதிப்புள்ளி: 2,
வாரப் பாட நேரம்: 2.

தாள்-3
சிற்றிலக்கியம். சிறுகதை, எழுதுதிறன், பேச்சுக்கலை.

பாடத்திட்ட நோக்கம்:

மாணவர்களின் இலக்கிய நாட்டத்தை மேம்படுத்துதல், பக்தி இலக்கியத்தை மாணவர்களுக்கு அறிமுகப்படுத்தி, அதன்வழி தமிழர்தம் பக்தி உணர்வையும் அதன் மேன்மையையும், கலைத்திறனையும் வெளிப்படுத்துதல், காப்பியம், புதினம் என்ற இலக்கிய வகைமைகளை அறிமுகப்படுத்துதல், மாணவர்களின் மொழித்திறனை மேம்படுத்தும் வகையில் மொழிபெயர்ப்பு, இலக்கணக் குறிப்பு என்பனவற்றை அறியச் செய்தல், மேற்கண்டவழி மாணவர்களைப் போட்டித்தேர்வுகளுக்குத் தயார் செய்தல் இந்தப் பாடத்திட்டத்தின் முக்கிய நோக்கமாகும்.

அலகு 1: சிற்றிலக்கியம் 8 மணி நேரம்

1. நந்திக்கலம்பகம் - உரைவரம் பிகந்த உயர்புகழ்ப்
   வானுறுமதியை அடைந்தது உன்வதனம்
2. தமிழ்விடு தூது – 10 கண்ணிகள்
3. திருக்குற்றாலக் குறவஞ்சி – மலைவளம் கூறுதல் – முதல் 5 பாடல்கள்
4. கலிங்கத்துப் பரணி – பாலை பாடியது – முதல் 5 பாடல்கள்

அலகு 2: சிறுகதை 8 மணிநேரம்

1. அறிஞர் அண்ணா - செவ்வாழை
2. புதுமைப்பித்தன் - கடவுளும் கந்தசாமிப் பிள்ளையும்
3. கி.ராஜநாராயணன் - கதவு

அலகு 3 எழுதுதிறன் 7மணி நேரம்

கலைச்சொல்லாக்கம் - தேவைகள் - கலைச்சொற்களின் பண்புகள் - கலைச்சொல்லாக்கத்தில் தவிர்க்க வேண்டியவை - அறிவியல் கலைச்சொற்கள்

கடிதம் - வகைகள் - அலுவலகக் கடிதங்கள் - பயிற்சி - அறிஞர்களின் கடிதங்கள் - கடிதங்களின் வழி கற்பித்தல் - சில அறிஞர்களின் கடிதங்கள் - நேரு...,

அலகு 4: பேச்சுக் கலை 8 மணி நேரம்

பேச்சுத் திறன் – விளக்கம் – பேச்சுத்திறனின் அடிப்படைகள் – வகைகள் – மேடைப்பேச்சு – உடையாடல் - பயிற்சிகள்

மொத்தம்: 30 மணி நேரம்

பார்வை நூல்கள்

8. தமிழர் நாகரிகமும் பண்பாடும், டாக்டர் அ. தட்சிணாமூர்த்தி, ஐந்திணைப் பதிப்பகம், 2001.
9. தவறின்றித் தமிழ் எழுதுவோம், மா. நன்னன், ஏகம் பதிப்பகம், 1999.
10. தவறின்றித் தமிழ் எழுத - மருதூர் அரங்கராசன், ஐந்திணைப் பதிப்பகம், 2003.
11. தமிழ் இலக்கிய வரலாறு, வரதராசன், மு., புது தில்லி : சாகித்திய அக்காதெமி, 2002.
12. புதிய தமிழ் இலக்கிய வரலாறு, நீல. பத்மநாபன், சிற்பி பாலசுப்ரமணியம், சாகித்திய அகாடெமி, 2007.
13. செம்மொழி தமிழின் சிறப்பியல்புகள் - முனைவர் மறைமலை இலக்குவனார்; https://www.youtube.com/watch?v=HHZnmJb4jSY
14. பாடநூல் தேடலுக்கான இணையம் - https://archive.org/

SEMESTER –III – THEORY

SUB CODE: 24LHIN31 CREDITS: 2 CONTACT HOURS: 2

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PAPER 3- II YEAR

वर्ष II–**सत्र** III (**आहद** & **मध्य कालीन पद्य**, **हहन्दी अनुवाद** & **ववज्ञापन)** II Year-Sem III (Ancient & Medival Poetry, Hindi translation & Advertisement)

Course Objectives :

· To enrich the knowledge of students about through Thirukkural · To enable them to learn life values through ancient and medievial poems of Hindi Literature

· To develop translation and advertisements skills in Hindi

UNIT I : **ततरुवल्लुवि कृ त ततरुक्कु िल** – 5, **अमीि खुसिो कृ त पहेतलयाूँ** - 5 'Thirukkural'- 5 Kural-by Thiruvalluvar & 6hrs. Amir Khusro-5 Paheliyan

Unit II: **कबीि के दोहे** – 5

Kabir Ke Dohe,-5 6hrs.

Unit III: **तुलसीदास के पद** – 2 & **सूिदास के पद** – 2

Tulsidas Ke Pad-2 & SurdasKe Pad-2 6hrs.

Unit IV: **व्यावहारिक हहन्दी** 1 – **अनुवाद का परिचय (अिष, परिभार्ा व प्रकाि)** & 5 - **अभ्यास अनुछे द**

Functional Hindi 1 - Introduction to Translation 6hrs. (Meaning, Definition &Types) & Exercise passages – 5 .

Unit V: **व्यावहारिक हहन्दी** 2 - **ववज्ञापन का परिचय (अिष, परिभार्ा व प्रकाि)** & 4 – **नमूना ववज्ञापन** 6hrs. Advertisement –Introduction (Meaning, Definition & Types) & Model Advertisement - 4 Total: 30hrs

Course Outcome:

At the end of this course Students will

CO1 Know the valuable messages in social responsibilities CO2 & CO3 Know the life values

CO4 Gain knowledge of translation in functional Hindi

CO5 Gain knowledge about advertisement skills in Hindi

Text Book:

Thirukkural, Bharatiya Gyanpeet, 2014.

Amir Khusro Ki Paheliyan, Prakrit Bharati Acadamy, 2006. Amar Prakash, Kahir Dohavali, Mahamaya Publication, 2020. Tulsidas, Dohavali, Geeta Press, Gorakhpur.

Vagdev, Surdas Ke Padavali, Prabhat Prakashan, 2011.

Reference book:

Rachana Vyas, Amir Khusro Ki Paheliyan, Lokoday Prakashan Pvt. Ltd., 2022. Kendriya Hindi Sansthan, Banking Hindi Patyakram, 2012.

Kendriya Hindi Prashikshan Sansthan, Parangat, Bharat Sarkar, 2015.

Weblinks:

Thirukkural hindi translation by Venkata Krishnan

Ameer khusro ki paheliyan - https://www.hktbharat.com

Kabir ke Dohe - Kabir granthavali , Surhranthavali-http://kavitakosh.org Tulsidas ke pad - http://kavitakosh.org

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SEMESTER – III – Theory

LANG 3 24LFRE31 FRENCH PAPER III

SUB CODE: 24LFRE31; 24LLFRE31; 24LBHM31

Course Objectives :

The lessons are being chosen:

1) to express certainty and uncertainty

2) to express one's desire to do something

3) to express one's willingness and unwillingness to do something 4) to express one's joy and sorrow

5) to express one's fear, concern and astonishment

6) to express one's anger and regrets

Units:

1) Très drôle
le passe recent, passe compose et l'imparfait 6 hours
2) Vous avez dit culture
l'interrogation et le subjonctif. 5 hours
3) Envie d'ailleurs
les verbes aller/ retourner, venir/ revenir, ne...pas...ni, ne…ni…ni. 4 hours
4) Voila l'été
le comparatif, superlatif et l'accord du participe passe avec avoir. 7 hours
5) Terre inconnue
le plus-que parfait 3 hours
6) Vivement dimanche
le pronom en et y, le subjonctif et les conjugaisons irrégulières. 5 hours Total no. of hours - 30 hours

Course Outcome:

1) The students would be able to express certainty and uncertainty
2) The students would be able to express one's desire to do something
3) The students would be able to express one's willingness and unwillingness to do something
4) The students would be able to express one's joy and sorrow
5) The students would be able to express one's fear, concern and astonishment 6) The students would be able to express one's anger and regrets

Text / Reference Book:

Prescribed book: LATITUDES 1 (A2/B1) MÉTHODE DE FRANÇAIS - Régine Mérieux and Yves Loiseau

Reference book: SAISON A2 - MÉTHODE DE FRANÇAIS - Marie-Noëlle Cocton, Élodie Heu, Catherine Houssa, Émilie Kasazian

SEMESTER – III THEORY

LANG3 24LENG31 Theory ENGLISH III

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Course Objectives:

CO1: To enhance reading comprehension skills for understanding complex texts in competitive exams.

CO2: To develop vocabulary and language proficiency to tackle verbal reasoning sections effectively.

CO3: To improve grammar and writing skills for precise and coherent expression in written exams.

CO4: To practice critical thinking and analytical reasoning abilities required for exam questions.

CO5: To familiarise students with exam formats, strategies, and time management techniques for success in competitive exams.

Credit Hours

Unit I -Vocabulary 6

- Homophones, Homonyms, Note-taking, Paraphrasing

Unit II - Comprehension 6

- Reading comprehension, Critical reading, Cloze test

Unit III - Grammar 6

- Idioms and Phrases, Question tag, Verbal phrases, Prepositions

Unit IV – Grammar 6

- Voices, Direct & Indirect speech, Simple, Compound, Complex

Unit V - Academic Writing 6

- Precis writing, Report writing

Total 30 hours

Course Outcomes:

At the end of this course, the students would have learnt to

COC1	Students imbibe the rules of language unconsciously and tune in to deduce language structure and usage.
COC2	Students develop their abilities as critical readers and writers.
COC3	Students decipher the mechanism of language and use it for success in competitive examinations and job-related speaking and writing tasks.

References:

- General English for competitive examinations by V. Rajagopalan (McGraw Hill Education) - 2010.
- Technical Communication – Principles and Practices By Meenakshi Raman & Sangeeta K. Sharma, Oxford Univ. Press, 2016, New Delhi.

SEMESTER – III - THEORY

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24CBHM31 QUANTITY FOOD PRODUCTION – I

Course Objective:

After completion of the syllabus student will impart knowledge in various cuts of meat, cooking methods, different cereals and pulses, usage of shortening and dairy products.

To understand the basic needs, in order to know the concepts in Food production.

I. Indian Cookery: 6

Introduction to Indian food – various ingredients – spices – dry and green – condiments – herbs and flavourings – thickening agents – blending of spices – masalas – wet and dry composition of different masalas. Special masala blends – Indian gravies.

II. Classical Indian National Cookery Introduction to regional cooking – factors affecting the food habits – topography – historical back ground - invasion – climate – special crops – spices – seasonal availability – religious – people staple diet – methods of cooking – equipments and fuel – festivals. 6

States to be covered – Kerala, Tamil Nadu, Andhra Pradesh, Karnataka, Goa, Maharashtra, Gujarat, Rajasthan, Punjab, Kashmir, Uttar Pradesh, Madhya Pradesh, North Eastern states, Bengal, Pondicherry - Main meals – breakfast – Indian breads and Indian sweets.

III.Quantity Food Production: 6

Introduction to Industrial, Institutional, Welfare and transport catering.

Staff organization – kitchen and layout - equipments – menu planning – storage facility – preparation
– holding and service of cooked food – for various categories such as – schools/ colleges – industrial canteens – hospitals – services – camps – airways – sea catering – railways – high way catering – mobile catering – theme dinners.

IV.Menu Planning and Indenting: 6

Principles of menu planning – emphasis on quantity food production outlets, Industrial, institutional, transport and fast food services.
Principles of Indenting:
Quantities required for quantity production - practical difficulties involved in indenting.

Adapting recipes: 6
Standard recipe card
Objective and
purpose Sources
Competition
Costing and cost control Total Hrs. 30

Course Outcome:

On successful completion of this course learners will be able to:

CO1. Exhibit skills in national cookery.
CO2. Compile menus involving dishes based on various states.
CO3. Plan the layout of the quantity kitchen and menu for various categories- schools, colleges, Airlines, Hospitals etc.
CO4. Indent for ingredients based on requirements.
CO5. Adapt recipes, to control costs of ingredients and overheads.

Reference Books:

1. PurohiBabbar, Rotis&Naans of India, Lorier Books Ltd, 2022
2. Welcome Group Chefs, The Indian Menu Planner, RoliBooles, 2005.
3. Kinston Cessarani, Practical Cookery, Hodder Arnold Hands, 2000
4. Cliva Finch, Food Preparation, Pearson Education –Cananda, 1999.

SEMESTER – III - THEORY

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DSC3 24CBHM32 HOTEL MAINTENANCE AND ENGINEERING

Course Objectives

- To understand the fundamentals of hotel maintenance and engineering.
- To develop skills in managing maintenance operations efficiently.
- To learn about energy management and sustainability practices.
- To comprehend the importance of safety and regulatory compliance.

Unit 1: Introduction to Hotel Maintenance and Engineering 6

Hotel maintenance and engineering, List the types of maintenance operations, Types of Engineers in Maintenance Department, Duties and Responsibilities of maintenance Department in Hotel.

Unit 2: Maintenance Operations 6

Types of different maintenance strategies, Discuss the role of preventive maintenance, importance of Maintenance, Operation Chart,

Unit 3: Energy Management and Sustainability 6

Energy Management, apply energy-saving techniques in hotel operations, Different Strategies used in hotel in energy Management, Implement sustainable practices in maintenance.

Unit 4: Safety and Regulatory Compliance 6

Fire prevention, Analyze the safety regulations and compliance requirements, Evaluate the impact of non- compliance on hotel operations, Types of safety measures in hotel, Precaution to be taken while using electric appliances.

Unit 5: Technological Innovations in Hotel Engineering 6

Assess the latest technological advancements in hotel engineering, Evaluate the effectiveness of new technologies in improving maintenance operations, Implementing of Ai in Hotel industry. Total Hrs ; 30

Course Outcomes (CO)

CO1: Explain the fundamentals of hotel maintenance and engineering.
CO2: Demonstrate the ability to manage maintenance operations efficiently.
CO3: Analyze energy management and sustainability practices in hotels.
CO4: Illustrate and safety and regulatory compliance in hotel operations.
CO5: Evaluate technological innovations in hotel engineering.

Reference Books:

1. Sujit Ghosal, Hotel Engineering, Oxford University Press, 2022
2. Dr. K.C. Arora &Dr. N.C. Goyal, Hotel Maintenance Standard Publishers Distributors,2006.
3. M. R. Frank D. Boronik, The Management of Maintenance and engineering systems in Hospitality Industry, John Wiley & Sons, 2010.

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SEMESTER – III - THEORY

DSC9 24CBHM33 BAR AND BEVERAGE OPERATIONS

Course Objective

To create a comprehensive understanding of the fermented and distilled alcoholic beverages, their production and service in the hotel and catering industry. To introduce students to tobacco and the various forms of their presentations.

Unit 1: Alcoholic Beverages & Beers

Definition - Classifications of Alcoholic Beverages - Fermentation Process Introduction to beer- Ingredients used - Production - Types and Brands – Indian and International. Other fermented and brewed beverages – Sake, Cider, Perry **6**

Unit 2: Wines 6

Introduction, definition of Wines, Classification, Viticulture & Viticulture Methods, Vinification, Categories of wines - Still, Sparking, Aromatized & Fortified Wines, Vine Diseases

Unit 3: Aperitifs 6

Definition - Types- Serving and Pairing Aperitifs -Wine based & spirit based

Unit 4: Spirits & Liqueurs 6

Whisky Brandy, Rum, Vodka, Gin & Tequila, Production, Types, Brands- Indian and International.– Other Alcoholic Beverages- Absinthe, Ouzo, Aquavit, Slivovitz, Arrack, Fenny, Grappa, Calvados &other fruit brandies.

Types of Liqueurs - Productions - Brands & Service

Unit 5: Tobacco 6

Types – Cigars & Cigarettes - Cigar strengths and sizes - Brands – Storage and service

COURSE OUTCOME: Total Hrs.30

On successful completion of these course learners will be able to:

CO1. Identify the right equipment and glassware for preparation and service of alcoholic beverages.
CO2. Classify wines of different regions of the world and suggest wines to accompany foods.
CO3. Sketch the process of modern wine production and the production of different types and styles of wine with their storage.
CO4. Illustrate the production of spirits and liqueurs, its service and terminology.
CO5. Design cigars and cigarettes of varying strengths, storage and method of serving them.

Reference Books:

1. Singaravelavan. R, Food & Beverage Service, 1st Edition, Oxford University, 2011.
2. Lendal H Kotschevar, Mary L. Tanke, Managing Bar & Beverage Operations, 8th Edition, Educational Institute of the American Hotel & Lodging Association, Lansing, Michigan, USA. 2009
3. Dennis Lillicrap&JohnCousins , Food & Beverage Service –, 8th Edition, Hodden Education,2010.
4. Vara Prasad, Gopi Krishna, Food & Beverage Simplified, 1st Edition, Dorling, Kindersley, Noida, UP,2013.

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SEMESTER – III - THEORY

MDC3 24MBHM31 FINANCIAL ACCOUNTING FOR HOTELS

Course Objective:

To handle accounting procedures in the hotel and hence a strong foundation in accountancy will help in the long run. Classification of accounts- Journalizing, posting and ledgers – balancing of ledger accounts – subsidiary journal , purchase book sales book cash book petty cash book closing of ledgers Trial balance preparation – trading accounts – profit and loss account balance sheet are of prime importance.

Unit – I Meaning and Scope of Accounting 6

Basic Accounting Concepts and Conventions - Objectives of Accounting - Accounting Transactions

Unit – II Accounting Transactions 6

Double Entry Book Keeping - Journal, Ledger, Preparation of Trial Balance - Preparation of Cash Book - Petty Cash book - Imprest system - analytical petty cash book.

Unit-III Final Accounts 6

Meaning – Definition of final account – Preparation of Trading account, profit and loss account and balance sheet with simple adjustments.

Unit – IV Depreciation 8

Meaning, Causes, Types - Straight Line Method - Written Down Value Method.

Unit – V Auditing 6

Auditing –Meaning- Definition- Importance and Scope of auditing- Advantages and limitations of auditing- Types of audit. **Total Hrs.30**

COURSE OUTCOME:

On successful completion of this course learners will be able to:

CO1. Demonstrate knowledge of accounting for cash, receivables, inventory long-term assets, current liabilities, and long-term liabilities.

CO2. Demonstrate knowledge of the business accounting cycle for the corporate form of business.

CO3. Identify and describe terms associated with financial accounting.

CO4. Draw from financial information to construct a debit/credit transaction.

REFERENCE BOOKS:

1. T.S. Reddy & A.Moorthy, Financial accounting - Margham Publications, Chennai.
2. T.S. Reddy & Hari Prasad Reddy , Cost accounting –, Margham Publications, Chennai.
3. T.S. Grewal, Double entry book keeping – Sultan Chand
4. Dr.L.Natarajan , Practical Auditing –- Margham Publication, Chennai.

SEMESTER – III - THEORY

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MDC4 24MBHM32 **HOTEL LAW**

Course Objective:

The course enables students to understand the intricacies of various laws relating to hotel industry. It also helps in providing training to the students which is needed to prepare them for effective job performance in the hotel industry.

Unit I: Introduction 6

Law and Society – Classification of Laws: Public Law and Private Law – Criminal Law and Civil Law – Substantive Law and Procedural Law – Municipal Law and International Law – Common Law and Equity

Unit II: Law of Contracts 6

Definition of Contract – Essentials of Contract – Salient features: Indian Contract Act, 1872 – Sale of Goods Act, 1930 – Consumer Protection Act, 1986 – Negotiable Instruments Act, 1981 – Insurance Act, 1939 – Essential Commodities Act, 1955.

Unit III: Licenses 6

Licenses and Permits Required: Building Permit – Fire Safety Permit – Police License for Hotels – Trade License – ESI Registration – PF Registration – Bar License – FSSAI Food Business License – Service Registration – GST Registration

Unit IV: Wages And Working Hours 6

– Relevant Provisions of Minimum Wages Act, 1948 – Industrial Disputes Act, 1947 – Unfair Labour Practice

Unit V: Constitutional Law: 6

Constitutional Law: Right to Equality under Art. 14 – Abolition of Untouchability under Art. 17 – The Civil Rights Act, 1991 – Relevant Provisions

Total Hrs.30

COURSE OUTCOME:

On successful completion of this course learners will be able to:

Course Outcomes:

Upon completing this course, students will be able to

CO1: Describe various Constitutional provisions relating to workplace environment
CO2: State laws relating to contracts and business in India
CO3: List various licenses and permits relating to hotel industry in India
CO4: Apply various labour related laws in India
CO5: Define Law and describe various classifications of Law

References: (Bare Acts)

1. Industrial Disputes Act, 1947
2. The Civil Rights Act, 1991
3. Constitution of India (relevant provisions)
4. Minimum Wages Act, 1948

SEMESTER – III - THEORY

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DSE5 24DBHM31 FOOD SAFETY AND QUALITY CONTROL

Course Objectives:

To enable the students to gain knowledge about food laws and standards for food quality . To know about food additives and quality control of foods.

Unit-I - Principles of Quality Control of Foods 6

Principles of Quality control of foods –Raw material control, processed food control and finished product inspection. Leavening agents- classification, uses and optimum levels. Food additives - Preservatives, colouring, flavouring, sequestering agents, emulsifiers, antioxidants.

Unit -II - Standardized Systems 6

Standardisation systems for quality control of foods:-National and International standardization system, GMP, GHP. Different types of food grade materials. Food adulteration - Common adulterants in foods and tests to detect common adulterants.

Unit -III - Standards for Food Groups 6

Standards for foods: Cereals and pulses, milk and milk products, Coffee, tea, sugar and sugar products. Food safety, Risks and hazards: Food related hazards, Microbial consideration in food safety, FSSAI

Unit -IV - Methods for determining quality 6

Methods for determining quality - Subjective and objective methods. Sensory assessment of food quality- appearance, color, flavour, texture and taste, different methods of sensory analysis, preparation of score card, panel criteria, sensory evaluation room.

Unit -V - HACCP in Food Processing 6

History and Evolution of HACCP, Importance and Benefits of HACCP, Regulatory Framework and Compliance (Codex Alimentarius, FDA, USDA), 7 Principles, Types of Hazards, Monitoring and Maintenance of HACCP Systems

Total Hrs. 30

Course Outcome:

CO1: Identify the principles of quality control of foods
CO2: Summarize the various standardization systems for quality control
CO3: Sketch the various hazards in various food groups
CO4: Illustrate the different methods of sensory analysis
CO5: Design the principles of HAACP in Food Processing Systems

Reference Books:

1. Food science-Norman potter
2. Food Technology- Presscott.S. C.and Procter
3. Food chemistry-Meyer

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SEMESTER – III - THEORY

SEC4 24SSKU31 SOFT SKILLS -III

Course Objectives:

CO1: To learn and apply basic etiquette for personal and professional interactions.

CO2: To develop effective stress management techniques for maintaining mental and emotional well-being.

CO3: To enhance self-awareness for personal growth and informed decision-making.

CO4: To gain an overview of essential 21st-century skills necessary for success in a rapidly changing world.

CO5: To foster creativity and critical thinking skills for innovative problem-solving and adaptability.

Credit Hours

Unit I - Basic Etiquettes 6

- Health and Personal Grooming

Unit II - Overview of 21st Century Skills. 6

- Lateral Thinking – Left Brain/Right Brain Functionality
- Problem solving skills

Unit III - Self Awareness 6

- Human Values
- Mindfulness
- SWOT Analysis
- PDCA Approach

Unit IV - Creativity/Critical Thinking 6

- Six Thinking Traits
- Creative writing- presentation
- Hobbies
- Open mindedness

Unit V - Stress Management 6

- Stress-meaning and nature, Eustress, Distress
- Stress management strategies

Total Hours 30

Course Outcomes:

At the end of this course, the students would have learnt to

COC1	demonstrate basic etiquette in various personal and professional settings.
COC2	effectively manage stress using learned techniques.
COC3	show increased self-awareness and make informed decisions.
COC4	understand and articulate key 21st-century skills.
COC5	apply creativity and critical thinking to solve problems innovatively.

References:

- By Elizabeth Scott, PhD Updated on September 13, 2023
- Taylor. Grant English Conversation Practice. Tata McGraw Hill Education Pvt. Ltd 2005
- 00Tiko, Champa& Jaya Sasikumar. Writing with a purpose. OUP New Delhi 1979

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SEMESTER –III – PRACTICAL

DSC7 24PBHM31 **QUANTITY FOOD PROUCTION PRACTICAL – I**

Course Objective:

To develop the perfect basic skills in handling food stuffs and using dry and moist heat methods of cooking. Using the above mentioned methods, continental cuisines are learnt in 14 application menus. Introduction to quantity Food Production emphasizing regional Indian dishes Indian breads and sweets.

Unit 1.

KASHMIRI MENU

- KASHMIRI PULAV
- DUM ALOO
- MUTTON ROGAN JOSH
- PHIRNI

Unit 2.

RAJASTHAN MENU

- JEERA PULAV
- LAL MAAS
- PANCHMEL DAL
- RAJASTHANI BATI
- MALPUA

Unit 3.

PUNJAB MENU

- BOILED RICE
- ALOO PARATHA
- AMRITSARI MACHI CURRY
- SARSON DA SAAG
- GAJAR KA HALWA

Unit 4.

WEST BENGAL MENU

- MASALA KHICHDI
- MACHER JHOL
- BEGUN BHEJA
- LUCHI
- PANTHA

Unit 5.

TAMIL NADU MENU

- PONNI SADAM
- KOZHI CHETTINAD
- VEECHU PAROTTA
- KADHAMBA KAI PIRATAL
- SEMIYA AVAL PAYASAM

Unit 6.

KERALA MENU

- MATTA RICE (RED RICE)
- KAYA MEZHUKKUPURATTI
- BEETROOT THORAN
- IDUKKI VARUTHU ARACHA SAMBAR
- PAPPADAM
- MALABAR PAROTTA
- ADA PRADHAMAN

COURSE OUTCOME:

On successful completion of this course learners will be able to:

CO1. Create desserts with correct texture and consistency.
CO2. Prepare assorted Indian foods in bulk quantities.
CO3. Incorporate the spices and condiments that are unique to each province
CO4. Prepare Indian breads and their variations.
CO5. Demonstrate the techniques of preparation of dishes from states of India.

Reference Books:

Modern cookery volume 1-Thangam E philip

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SEMESTER – III - PRACTICAL

DSC3 24PBHM32 HOTEL MAINTENANCE AND ENGINEERING - Practical

Course Objectives

This practical course provides hands-on experience in hotel maintenance and engineering. It includes practical exercises in maintenance operations, energy management, safety procedures, and the use of modern engineering tools.

Unit 1: Basic Maintenance Tasks

Identify tools and equipment used in hotel maintenance-Perform routine checks and basic repairs-Understand the basics of electrical maintenance-Recognize common plumbing issues and their fixes- Understand the fundamentals of HVAC systems.

Unit 2: Maintenance Operations Management

Organize and schedule maintenance tasks-Document maintenance activities-Manage inventory of maintenance supplies-Plan and execute preventive maintenance schedules-Understand the role of maintenance management software.

Unit 3: Energy Management and Sustainability

Implement energy-saving measures in hotel operations-Conduct energy audits and assessments-Apply sustainability practices in maintenance tasks-Develop and execute plans to reduce energy consumption-Use renewable energy solutions where applicable.

Unit 4: Safety and Regulatory Compliance

Conduct safety inspections and audits-Analyze compliance with safety and regulatory standards-Develop and practice emergency response plans-Implement safety training programs for staff-Identify and mitigate potential safety hazards.

Unit 5: Technological Tools in Maintenance

Use modern tools and software for maintenance tasks-Evaluate the effectiveness of Building Management Systems (BMS)-Analyze the benefits of the Internet of Things (IoT) in maintenance-Implement predictive maintenance using data analytics-Assess the impact of new technologies on maintenance efficiency.

Course Outcomes

CO1: Identify basic maintenance tasks in a hotel setting.
CO2: Summarize maintenance operations through practical applications.
CO3: Apply energy management and sustainability practices in a practical context.
CO4: Demonstrate safety procedures and ensure regulatory compliance.
CO5: Design modern engineering tools and technologies in maintenance tasks.

Reference Books:

1. Sujit Ghosal, Hotel Engineering, Oxford University Press, 2011
2. Dr. K.C. Arora &Dr. N.C. Goyal, Hotel Maintenance Standard Publishers Distributors,2006.
3. M. R. Frank D. Boronik, The Management of Maintenance and engineering systems in Hospitality Industry, John Wiley & Sons, 2010.

SEMESTER – III - PRACTICAL

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DSC9 24PBHM33 BAR & BEVERAGE OPERATIONS - PRACTICAL

Course Objective:

To enable students to develop proficiency in identifying alcoholic and nonalcoholic beverages and the right means of serving each drink.

- Conducting Briefing / De- briefing for Food and Beverage outlets
- Taking an order for Beverages
- Service of aperitifs
- Wine bottle, Identification, Glasses, equipment, required for service
- Reading a wine labels (French, German)
- Types of Glasses & equipment used in the bar
- Service of Sparkling, Aromatized, Fortified, still wine
- Menu planning with wines and service of food & wine
- Service of cigars and cigarettes
- Service of spirits – rum, gin, vodka, whisky, brandy, tequila etc.,

Course Outcome:

On successful completion of this course learners will be able to:

CO1. Take orders for beverages.
CO2. Suggest cocktails and wines to accompany foods.
CO3. Prepare conventional cocktails.
CO4. Serve cigar and cigarettes applying proper techniques
CO5. Read wine labels of various countries and open and serve champagnes and wines.

Reference Books:

1. Singaravelavan. R, Food & Beverage Service, 1st Edition, Oxford University, 2011.
2. Lendal H Kotschevar, Mary L. Tanke, Managing Bar & Beverage Operations, 8th Edition, Educational Institute of the American Hotel & Lodging Association, Lansing, Michigan, USA. 2009
3. Dennis Lillicrap&JohnCousins , Food & Beverage Service –, 8th Edition, Hodden Education,2010.
4. Vara Prasad, Gopi Krishna, Food & Beverage Simplified, 1st Edition, Dorling, Kindersley, Noida, UP,2013.

SEMESTER – IV

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SEMESTER –IV – THEORY

பாடக் குறியீட்டு எண்: 24LTAM41

பருவம்-4, தமிழ்மொழிப்பாடம்-4, பகுதி-1, தகுதிப்புள்ளி: 2, வாரப் பாட நேரம்: 2.

தாள்-4

மரபுக்கவிதை,புதுக்கவிதை,ஊடகத்தமிழ்,கணினித்தமிழ்

பாடத்திட்ட நோக்கம்:

தமிழர்தம் தொன்மைச் சிறப்பையும், பண்பாட்டுச் செழுமையையும் உலகிற்குப் பறைசாற்றும் சங்க இலக்கியங்களான எட்டுத்தொகை, பத்துப்பாட்டு நூல்களை அறியச் செய்தல், அதன்வழி பண்டைத் தமிழரின் விழுமியங்களை எடுத்துரைத்தல், இலக்கால இலக்கிய வகைமையான நாடக இலக்கியத்தை அறியச் செய்தல், ஊடகங்களில் தமிழின் பயன்பாடு, கணினியில் தமிழ்ப்பயன்பாடு என்பனவற்றை மாணவர்களுக்கு கற்றுக்கொடுத்தல், மாணவர்களை ஆளுமை மிக்கவர்களாக உருவாக்கி, போட்டித்தேர்வுகளுக்குத் தயார் செய்தல் என்பன இந்தப் பாடத்திட்டத்தின் முக்கிய நோக்கமாகும்.

அலகு 1: மரபுக்கவிதை 8 மணி நேரம்

1. பாரதியார் - பாரத தேசம் என்னும் தலைப்பில் ஆறு பாடல்கள். (பாடல் எண்கள் 1, 6, 7, 9, 12, 13)
2. பாரதிதாசன் – தமிழுக்கும் அமுதென்று பேர் என்னும் தலைப்பிலான கவிதை.
3. தேசிக விநாயகம் பிள்ளை - உடல் நலம் பேணல் என்னும் தலைப்பிலான கவிதை
4. முடியரசன் - காவியப் பாவை – “புண்படுமா” என்னும் கவிதை.

அலகு 2: புதுக்கவிதை 8 மணி நேரம்

1. நா. காமராசன் - *கறுப்பு மலர்கள்* தொகுப்பில் *காகிதப்பூக்கள்* என்னும் தலைப்பிலான கவிதை.
2. அப்துல் ரகுமான் - *ஆலாபனை* தொகுப்பில் *போட்டி* என்னும் தலைப்பிலான கவிதை
3. ஆண்டாள் பிரியதர்ஷினி – *முத்தங்கள் தீர்ந்துவிட்டன* தொகுப்பில் *’இங்கே வரும் போது’* என்னும் தலைப்பிலான கவிதை

அலகு 3 :**ஊடகத் தமிழ்**

இதழியல் - ஊடக வகைகள் - தலையங்கம்- நிகழ்ச்சியை செய்தியாக மாற்றுதல்- கருத்துப் பரிமாற்றம் நாடகம், திரைப்படம்,- வானொலி- தொலைக்காட்சி- மொழி நடையின் தன்மை -

அலகு 4 : **கணினித் தமிழ்**

கணினித் தமிழ்: கணினித் தமிழின் அடிப்படையும் பயன்பாடும் - கணிப்பொறியின் வரலாறும் வளர்ச்சியும், கணினியும் தமிழும், விசைப்பலகை (Keyboard) - எழுத்துருக்கள் (Fonts) - தமிழைத் தட்டச்சு செய்ய உதவும் மென்பொருள்கள், தமிழைத் தட்டச்சு செய்யும் முறைகள் - தமிழ்த் தட்டச்சுப் பயிற்சி - இணையமும் தமிழ்ப் பயன்பாடும் - தேடுபொறி (Search) - வலைப்பூ (Blog), மின்னூலகம் (Online e-Library), - மின்னகராதி(e-Dictionary), - மின் செய்தித்தாள் - e-Paper, - இணையவழித் தமிழ்க் கற்றலும்-கற்பித்தலும் - மின்வழிக் கற்றல் - e Learning.

மொத்தம்: 30 மணி நேரம்

பார்வை நூல்கள்

15. தமிழர் நாகரிகமும் பண்பாடும், டாக்டர் அ. தட்சிணாமூர்த்தி, ஐந்திணைப் பதிப்பகம், 2001.
16. தவறின்றித் தமிழ் எழுதுவோம், மா. நன்னன், ஏகம் பதிப்பகம், 1999.
17. தவறின்றித் தமிழ் எழுத - மருதூர் அரங்கராசன், ஐந்திணைப் பதிப்பகம், 2003.
18. தமிழ் இலக்கிய வரலாறு, வரதராசன், மு., புது தில்லி : சாகித்திய அக்காதெமி, 2002.
19. புதிய தமிழ் இலக்கிய வரலாறு, நீல. பத்மநாபன், சிற்பி பாலசுப்ரமணியம், சாகித்திய அகாடெமி, 2007.
20. செம்மொழி தமிழின் சிறப்பியல்புகள் - முனைவர் மறைமலை இலக்குவனார்
21. பாடநூல் தேடலுக்கான இணையம் - https://archive.org/

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SEMESTER – IV - THEORY

EGULATION 24 HINDI SYLLABUS

SUB CODE: 24LHIN41

CREDITS: 2 CONTACT HOURS: 2

PAPER 4 - II YEAR

वर्ष I I – **सत्र** I V (**नई कववता**, **ि◌ाजभार्◌ा** & **मंच संचालन)** II Year-Sem IV (Modern Poetry, Official Language & Stage Management)

Course Objectives :

· To develop interest in various style of Modern and Contemporary Hindi Poetry

· To enable them to know about the Official Language Hindi · To enable them to converse in Hindi

Unit I : **भाि◌तेन्दुहरिश्चंद्र की मुखरिया◌ूँ**– 4

Bharatendu Harishchandra ki Mukhariyan-4. 6hrs.

Unit II : **सुतमत्रानंदन पंत कृ त 'भाि◌तमाता ग्रामवासी' (कववता)**

'Bharatmata Gramavasi' (Kavita) by Sumitranand Pant 6hrs.

Unit III: **ज्ञानेन्द्रपतत कृ त 'बीज व्यिा' (कववता)**

'Beej Vyatha' (Kavita) by Gyanendrapati 6hrs.

Unit IV: **ि◌ाजभार्◌ा हहन्दी का परिचय, अनुछे द से प्रश्न तनमाषण**

Introduction to Official Language Hindi, framing 6hrs. questions from passages

Unit V : **मंच संचालन (साक्षात्काि◌) का परिचय**

Introduction to Stage Management(Interview) 6hrs.

Total: 30hrs

Course Outcome:

At the end of this course Students will

CO1 CO2 & CO3 Familiar with the different poetic expressions of Modern & Contemporary Hindi Poetry

CO4 Know the importance of official language Hindi

CO5 Become conversant in Hindi

TextBook:

Bhartendu Harishchandra, Ed.Ramji Yadav, Bharatendu Sanchayan, Bharatiya Pustak Parishad, 2011.

Sumitranandan Pant, Gramya, Lokbharti Prakashan, 2017.

Gyanedrapati, Gyanendrapati, Prabhakar Publication, 2022.

Bhatia Kailashchandra, Rajbhasha Hindi, Vani Prakashan,2018.

Reference Book:

Mahesh Sharma, Bhashan Kala, Prabhat Prakashan, 2019.

Raghavan T.E.S. Rajbhasha Hindi Amarkosh.

Weblinks:

-http://kavitakosh.org

Bharatendu Harishchandra

https://www.amarujala.com/kavya/kavya-charcha/bhartendu-harishchandra-poems naye-jamane-ki-mukariyan?page=5

Sumitranandan Pant- http://kavitakosh.org

https://www.hindiadda.com/beej-vyatha-gyanendrapati/

Hindi Rajbhasha: https://navodaya.gov.in

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SEMESTER – IV - THEORY

FRENCH PAPER IV - IV SEMESTER

SUB CODE: 24LFRE41; 24LLFRE41; 24LBHM41

Course Objectives :

The lessons are being chosen:

1) to propose to do something and respond to a proposal
2) to respond to a request
3) to accuse, to blame
4) to complain, to protest
5) to express cause and consequence
6) to express opinion about facts

Units:

7) Entreprendre
Les pronoms démonstratifs, les pronoms interrogatifs. 6 hours
8) Vous avez gagne
Les pronoms en et y, les formation des adverbes en-ment 5 hours
9) Ne quittez pas
La mise en relief (c'est ..... qui, c'est …….que). 4 hours
10) Argent trop cher
l'opposition- toujours/ne…jamais. 4 hours
11) Le pétrole fou
la cause et la consequence. 5 hours
12) Parlez-moi d'amour
le conditionnel present, le gérondif. 6 hours Total no. of hours: 30 hours

Course Outcome :

7) The students would be able to propose to do something and respond to a proposal 8) The students would be able to respond to a request
9) The students would be able to accuse, to blame
10) The students would be able to complain, to protest
11) The students would be able to express cause and consequence
12) The students would be able to express opinion about facts

Text / Reference Book:

Prescribed book: LATITUDES 1 (A2/B1) MÉTHODE DE FRANÇAIS - Régine Mérieux and Yves Loiseau

Reference book: SAISON A2 - MÉTHODE DE FRANÇAIS - Marie-Noëlle Cocton, Élodie Heu, Catherine Houssa, Émilie Kasazian

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SEMESTER – IV- THEORY

24LENG41 ENGLISH IV - PROFESSIONAL ENGLISH

Course Objectives:

CO1: To develop effective oral communication skills for professional contexts such as presentations and meetings.

CO2: To enhance written communication abilities, including business correspondence and reports.

CO3: To improve professional vocabulary and language usage appropriate for various fields and industries.

CO4: To practice critical thinking and problem-solving skills through case studies and discussions.

CO5: To prepare students for job interviews, networking, and career advancement through professional English proficiency.

Credit Hours

Unit I - Technical Writing 6

- Spelling, Punctuation, Spot the error
- Hints development,
- Cliches, Redundancies
- Modifiers.

Unit II - Creative Writing 6

- Instructions and recommendations
- Interpretation of graphs, charts and pictures

Unit III - Professional Writing 6

- Agenda
- Minutes of the meeting
- Review
- Circular

Unit IV - Organization of Writing 6

- Paragraph Writing
- Essay writing
- Proposal Writing

Unit V - Speech Writing **6**

- Welcome address
- Vote of thanks
- Oral presentation
- E-mail and SMS text.

Total 30

Course Outcomes:

At the end of this course, students would have learnt to,

COC1	Demonstrate proficiency in language use.
COC2	master the nuances of Spoken and Written Communication skills in professional contexts.
COC3	Develop confidence and clarity in Professional English usage.

References:

- Professional English by Meenakshi Raman and Sangeetha Sharma -2018.
- General English for all competitive examinations by S.C. Gupta -2016.

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SEMESTER – IV - THEORY

AECC 24ENVS41 ENVIRONMENTAL STUDIES AND FIELD TRIP

Course Objectives:

To gain knowledge with regard to the present issues and environmental problems and to know their responsibilities.

Unit -I Introduction To Environmental Studies **6**

Introduction - Definition - Types of Environment - Scope and Importance of Environmental Studies .

Types of Natural Resources - Case Studies - Role of an individual in Conservation of Natural Resources - Equitable use of Resources for sustainable life style - Field study of local area

Unit -II Ecosystems And Biodiversity **6**

Concept of ecology and ecosystem - Types of ecosystem - Structure of ecosystem - Function of an ecosystem - Energy flowing ecosystem - Ecological succession - Food chain
Food web - Ecological pyramids -Field study of simple ecosystems

Significance of Biodiversity - Classification of biodiversity - Threats to biodiversity - Conservation of biodiversity

Unit – III Environnemental Pollution and Disaster Management **6**

Types of environnemental pollution - Role of an individual in prevention of pollution - Solid waste management - Case studies**.** Management of Floods- Cyclones – Landslides – Earthquakes –Tsunami - Case Studies - Field study

Unit – IV Social Issues In The Environment **6**

Urban problem related to energy - Water conservation - Method of water conservation -Resettlement and rehabilitation of people -Climate - Greenhouse effect -Acid Rain -Ozone layer depletion - Nuclear Accidents -Waste land reclamation -

Unit – V – Human Health And Environment **6**

Population Growth and explosion - Family welfare programme-Environmental and human health-Human rights -Value education -HIV / AIDS-Women and child welfare -Role of information technology in environment and human health - Case studies Total Hrs.30

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Course Outcome:

On successful completion of this course learners will be able to:

CO1. Identify the interdisciplinary nature of environment and the conservation of natural resources

CO2. Classify ecosystem and understand the ecological concepts, possible solutions and sustainable practices

CO3. Sketch the types of pollution and adverse impact on biotic communities, soil, water, and air

CO4. Relate to social issues in the environment and understand their responsibilities.

CO5. Evaluate he various reasons which affect environment and human health

Reference Books:

1. Kathlyn. *Saving the environment: debating the costs*. New York, Franklin Watts, 1996.
2. Thomas R., and Robert C. Mebane. *Environmental experiments about life*. Hillside, N.J.,Enslow Publishers, 1993.
3. Nick. *Atlas of environmental issues*. New York, Facts on File, 1989.
4. William G., Thomas B. Daugherty, and Carla Kirts. *Managing our natural resources*. 3rd - Albany, N.Y., Delmar Publishers, 1997.

SEMESTER – IV - THEORY

DSC10 24CBHM41 QUANTITY FOOD PRODUCTION – II

Course Objective:

After completion of the syllabus student will impart knowledge in various cuts of meat, cooking methods, different cereals and pulses, usage of shortening and dairy products.

Uunit I

Introduction To Equipments Used In Volume Cookery **6**

Introduction-Selection of Kitchen Equipment-Equipment required for volume production (storage facility- preparation-holding and service of cooked food- for various categories such as – schools and colleges-industrial canteens-hospitals-services-camps- airways-sea catering-railways-highway catering-mobile catering)-Care and Maintenance of Equipment

Unit II Indian Cookery- Basics **6**

Introduction to Indian food – various ingredients – spices – dry and green – condiments – herbs and flavourings – thickening agents – blending of spices – masalas – wet and dry composition of different masalas. Special masala blends – Indian gravies.

Unit III Introduction to Regional Cooking **6**

Factors affecting the food habits – topography – historical back ground - invasion – climate – special crops – spices – seasonal availability – religious – people staple diet – methods of cooking – equipments and fuel – festivals.

States to be covered – Kerala, Tamil Nadu, Andhra Pradesh, Karnataka, Goa, Maharashtra, Gujarat, Rajasthan, Punjab, Kashmir, Uttar Pradesh, Madhya Pradesh, North Eastern states, Bengal, Pondicherry - Main meals – breakfast – Indian breads and Indian sweets.

Unit IV Planning for Volume Catering **6**

Introduction-Basic stages of design for a Catering Establishments _Optimum Utilization of Space for Volume Catering-Selection of Equipment-Staffing and Resourcing

Unit V Different Regional cooking and Culinary Terms **6**

Introduction- Tamil Nadu, Karnataka, Andhra Pradesh, Hyderabad, Kerala ,Chettinad ,South Indian Breakfast and South Indian Snacks
Indian Culinary Terms

Total Hrs. 30

Course Outcomes

CO1: Identify the criteria for selection of kitchen equipment
CO2: Classify Herbs, Spices and Condiments
CO3: Sketch the factors affecting food habits in various regions
CO4: Illustrate stages of design for catering establishments
CO5: Create a South Indian Regional Menu

Reference

Quantity food Production Operations and Indian Cuisine by Parvinder S.Bali
Modern cookery Vol I by Thangam E Philip
Prasadh Cooking with Indian Masters
Indian vegetable Cooking by Vasantha Prasad
South Indian Cooking by J.C.V Prasad
Andhra cook Book by J.C.V Prasad

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SEMESTER – IV - THEORY

DSC12 24CBHM42 ACCOMMODATION OPERATIONS

Course Objective

To provide students with a comprehensive understanding of accommodation operations, focusing on surface care, housekeeping routines, key management, maintenance, pest control, waste disposal, laundry operations, flower arrangement, and horticulture in the housekeeping department.

Unit 1: Composition, Care, and Cleaning of Different Surfaces **6**

Metals, glass, leather, leatherites, rexines, plastic, ceramics, wood, wall finishes, floor finishes. - Care and cleaning methods for each surface. - Use of eco-friendly products in housekeeping.

Unit 2: Routine Systems and Records of Housekeeping **6**

Reporting staff placement. - Room occupancy report, guest room inspection. - Entering checklists, floor register, work orders, log sheet. - Lost and found register, enquiry file, maid's report, housekeeper's report. - Handover records, guest's special requests register, record of special cleaning. - Call register, VIP lists, guest room layout, types of beds and mattresses.

Unit 3: Laundry Operations **6**

Linen management: inventory control and quality assurance. - Laundry equipment: types, uses, and maintenance. - Laundry processes: washing, drying, ironing, folding, and distribution. - Care and handling of different fabrics. - Environmental considerations in laundry operations.

Unit 4: Pest Control and Waste Disposal **6**

Pest control: areas of infestation, preventive measures, control measures. - Waste disposal: solid and liquid waste, sullage, and sewage. - Pollution control: water, sewage, air, noise, thermal pollution. - Legal requirements for pollution control.

Unit 5: Flower Arrangement and Horticulture in Housekeeping **6**

Flower arrangement: principles, types, care, and maintenance. - Horticulture in housekeeping: selection and care of indoor plants. - Use of plants and flowers in enhancing hotel aesthetics. - Environmental benefits of indoor plants.

Course Outcomes **Total Hours : 30**

CO1: Identify the composition, care, and cleaning of various surfaces.
CO2: Summarize housekeeping routines, systems, and records efficiently.
CO3: Sketch effective laundry operations and pest control measures.
CO4: Illustrate waste disposal and pollution control measures in the housekeeping department.
CO5: Create and maintain flower arrangements and manage horticulture practices in housekeeping.

Textbooks

- “Hotel Housekeeping: Operations and Management” by G. Raghubalan and Smritee Raghubalan.
- “Professional Management of Housekeeping Operations” by Thomas J.A. Jones.

Reference Books

- “The Professional Housekeeper” by Madelin Schneider and Georgina Tucker.
- “Managing Housekeeping Operations” by Margaret M. Kappa, Aleta A. Nitschke, and Patricia B. Schappert.

SEMESTER – IV - THEORY

DSC12 24CBHM43 FRONT OFFICE OPERATIONS

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Course Objective :

To develop interest and attitudes in hospitality industries. To develop sufficient trained man power for hotels and to develop necessary employable skills in the students

Unit –1: Guest Cycle

- Pre-arrival, Arrival, Stay, Departure and post departure, Bell desk operation, Placement of bell desk, Job description and specification, Equipment's of bell desk, Left luggage procedure

Unit – 2: Evaluating Hotel Performance

- Occupancy ratio, Average room rate per guest, Average daily rate, Revenue per available room Reservation management, Over booking, Forecasting, Packages, Potential reservation problem

Unit – 3: Loyalty Programs

- Definition of loyalty programmes, Importance of loyalty programmes, Benefits of loyalty programmes, Types/levels of loyalty programmes

Unit – 4: Safety and security

- Hotel security staff and system, Role of front office, Security and control of room keys, Fire safety and first aid in front office, Classification of fire, Procedure in the event of fire, First aid box, First aid for common problems

Unit – 5: Computer application in front office

- Property management system, Role of technology in hospitality industry, Introduction to micros Amadeus Fidelio

Course Outcomes:

CO1: Illustrate Guest Cycle
CO2: Summarize reservation management
CO3: Sketch the importance of loyalty programs
CO4: Illustrate the safety and security practices to be adopted during emergency situations
CO5: Evaluate the role of technology in Hospitality Industry

Text Books References

1. Front Office Management &Operations, Sudhir Andrews.
2. Hotel Front Office Operations and Management, Jatashankar R. Tewari.
3. Front Office Management, S.K Bhatnagar, Frank Bros and Co.
4. Managing Front Office Operations, Michael L.
5. Principles of Front Office Operations, Sue Baker ET-Al, Cassel 1994.
6. Hotel Front Office Management, James A Bardi, John Wiley &Sons, 1996.

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SEMESTER – IV - THEORY

DSE7 24DBHM41 FOOD AND BEVERAGE MANAGEMENT

Course Objective:

To explore the nature of the foodservice product, gain an insight into service quality and quality management issues and set standards for food and beverage operations.

Unit – I Food And Beverage Management **6**

Origin, The fundamentals of management: * Definition of management * Resources available * the seven tasks of Management: Planning, Organizing, Coordinating, Staffing, Directing, Controlling and Evaluating -other management tasks like communicating, delegating, motivating, scheduling and disciplining.

Unit – II Marketing And Sales **6**

Food & Beverage Marketing: * Marketing – definition * *marketing plan * Tools of Marketing: Sales, Advertising, Public relations & publicity.

Budgeting & Budgetary Control: * Objectives * types of budget, Budgetary controls.

Menu planning: * Menu pricing styles * Types of menu * components of operation influencing menu planning .

Unit-III Food And Beverage Controls **6**

Definition of control - The Control process – establishing standards, m easuring actual operating results, comparing actual results with standards, taking corrective action, reviewing the corrective action * Considerations in designing a control system.

Purchasing & purchase controls: *Introduction *the purchasing process * Aims of purchasing * Qualities of a purchaser * standard purchase specifications * Sources of supply *Selection of supplier *Purchasing procedures *Methods of purchasing *purchase requisition & purchase order.

Unit-IV Receiving Control **6**

Aims *Staff * Equipment *Documents handled – Bills, invoice, delivery note, Credit note, GRB etc., *Bind Receiving * Fraud in Receiving *Hygiene & Cleanliness.

Stores management & control: *Location, size and equipment used *Functions of stores *Material control – FIFO, causes of food spoilage * Records maintained – bin card, meat tag, Cardex, stock card, stock ledger, etc. *Inventory control – perpetual and physical inventory systems *Issuing procedure.

Unit-V Food Production Control and Food Costing 6

Introduction, *Forecasting *various standards – standard yield, yield testing, standard recipe, standard portion size * Records maintained – stores issued note, indent cum issue note, inter departmental transfers, production sheet, food cost sheet *Meat costing. Breakeven analysis. Management information system - calculation of actual cost, monthly cost and reports.

Food & Beverage service & Control: * Food sales – service charge, cash sales, credit sales, credit to residential guests * Room service * Banquet sales * Bills, ECR, POS & Cashier summary sheet * Special concerns for control in beverage sales.

Total Hrs. 30

COURSE OUTCOME:

On successful completion of this course learners will be able to:

CO1. Identify the fundamentals of Fand B Management
CO2. Summarize Food and Beverage Marketing and Budgeting Control
CO3. Sketch the methods of purchasing
CO4. Illustrate inventory control and issuing procedure
CO5 Plan the various standards for food production control and costing
.

REFERENCE BOOKS:

1. Jack D. Ninemier, Food and Beverage Management,3rd Edition, Educational Institute of the American Hotel & Motel Association, 2000
2. Jagmohan Negi, Professional Hotel Management,3rd Edition, S. Chand Publishing, 1997
3. Peter Jones with Paul Merricks, The management of foodservice operations, Cassell, 1994

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SEMESTER – IV - THEORY

IDC8 24DBHM42 EVENT MANAGEMENT

Objectives

- Understand event types, stakeholders and lifecycle.
- Plan budgets, schedules and logistics for small-to-large events.
- Apply marketing, sponsorship and media strategies.
- Manage safety, legal and risk issues.
- Evaluate event outcomes and prepare post event reports.

Unit 1 — Foundations of Event Management: definitions, classification, industry scope, roles and ethics.

Unit 2 — Event Planning and Design: concept development, objectives, theme, programming, timelines and committees.

Unit 3 — Operations, Logistics and Budgeting: venue selection, vendor management, staffing, procurement, budgeting and contracts.

Unit 4 — Marketing, Sponsorship and Media: promotion, digital marketing, sponsorship proposals, PR and stakeholder communication.

Unit 5 — Risk Management, Legal Issues and Evaluation: safety plans, insurance, permits, sustainability, monitoring, KPIs and post event reporting.

Course Outcomes:

1. Familiarization on event management and its functions
2. Analyzing the planning of event
3. To know the concepts and designing of event
4. Acquire the information on public speaking
5. To setup the events in hotels

Reference Books

1.Julia Tum, Philippe Norton, J. Nevan Wright , Management Of Event Operations (Events Management) -, Publisher: Atlantic Publishing Company - (June 2015) Text Book(s)

2. O Shannon Kilkenny , The Complete Guide To Successful Event Planning, 2015 -, Publisher: Wiley & Sons, India Julia Rutherford Professional Event Coordination (The Wiley Event Management Series)

3. Silvers And Joe Gold blatt, Publisher: Wiley, John & Sons (Feb 2016)
Useful websites and online courses

4. Swayam — Basics of Event Management (IGNOU course): https://onlinecourses.swayam2.ac.in/nou20_ge01/preview — use as an indicative module and video lecture bank Swayam.

SEMESTER – IV

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DSC10 24PBHM41 QUANTITY FOOD PRODUCTION PRACTICAL II

Course Objective:

To develop the perfect basic skills in handling food stuffs and using dry and moist heat methods of cooking. Using the above mentioned methods, continental cuisines are learnt in 14 application menus. Introduction to quantity Food Production emphasizing regional Indian dishes Indian breads and sweets.

Unit 1.

ANDHRA PRADESH MENU

- NEI ANNAM
- TOMATO PAPPU
- SORAKAYA PALU POSI KOORA
- DOSAKAYA PACHADI
- GUNDOOR KORI KOORA
- BANDAR LADO

Unit 2.

KARNATAKA MENU

- BISIBELABATH
- MYSORE CHILLI CHICKEN
- JOLADA ROTI
- UDUPI SAMBAR
- MYSORE PAK

Unit 3.

MAHARASHTRA MENU

- VARAN BHAT
- PURAN POLI
- BHARLELI VANGI
- SHRIKHAND

Unit 4.

GUJARAT MENU

- GUJARATI KHICHDI
- CHAAP NE BATAKA ROAST
- BHINDI SAMBHARIYA
- MASALA PAPAD
- BIRANJ (DESSERTS)

Unit 5.

GOAN MENU

- STEAM RICE
- MUTTON VINDALOO
- CHOW CHOW XACUTI
- AMBADYACHEM SASAV
- BEBINCA

Unit 6.

DELHI MENU

- JEERA PULAV
- BUTTER CHICKEN MASALA
- CHOLE MASALA
- BHATURAS
- GULAB JAMUN

COURSE OUTCOME:

On successful completion of this course learners will be able to:

CO1. Create desserts with correct texture and consistency.

CO2. Prepare assorted Indian foods in bulk quantities.

CO3. Incorporate the spices and condiments that are unique to each province

CO4. Prepare Indian breads and their variations.

CO5. Demonstrate the techniques of preparation of dishes from states of India.

Reference Books: Modern cookery volume 1-Thangam E philip

SEMESTER – IV

DSC11 24PBHM42 ACCOMMODATION OPERATIONS PRACTICAL

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Course Objective

To provide hands-on training in accommodation operations, focusing on practical applications of surface care, housekeeping routines, key management, maintenance, pest control, waste disposal, laundry operations, flower arrangement, and horticulture in the housekeeping department.

Unit 1: Care and Cleaning of Surfaces

Cleaning and maintaining metals, glass, leather, leatherites, rexines, plastic, ceramics, wood, wall finishes, and floor finishes. - Practical demonstrations on the care of different surfaces.

Unit 2: Housekeeping Records and Reports

Completing room occupancy reports, guest room inspections, and checklists. - Maintaining floor registers, work orders, log sheets, lost and found registers, enquiry files, and special cleaning records.

Unit 3: Laundry Operations

Managing linen inventory and quality assurance. - Operating laundry equipment
and performing laundry processes: washing, drying, ironing, folding, and distribution. - Handling different fabrics and ensuring environmental considerations in laundry operations.

Unit 4: Pest Control and Waste Disposal

Identifying areas of infestation and applying pest control measures. - Implementing waste disposal and pollution control measures. - Coordinating with other departments to ensure proper waste management.

Unit 5: Flower Arrangement and Horticulture in Housekeeping

Creating various types of flower arrangements. - Selecting and caring for indoor plants. - Using plants and flowers to enhance hotel aesthetics. - Applying environmental benefits of indoor plants in practical settings.

Course Outcomes

CO1: Identify practical cleaning techniques for various surfaces within a hotel.
CO2: Manage housekeeping records and reports effectively.
CO3: Sketch effective laundry operations and pest control measures.
CO4: Illustrate waste disposal and pollution control measures in the housekeeping department.
CO5: Create and maintain flower arrangements and manage horticulture practices in housekeeping.

Textbooks

- "Hotel Housekeeping: Operations and Management" by G. Raghubalan and Smritee Raghubalan.
- "Professional Management of Housekeeping Operations" by Thomas J.A. Jones.

Reference Books

- "The Professional Housekeeper" by Madelin Schneider and Georgina Tucker.
- "Managing Housekeeping Operations" by Margaret M. Kappa, Aleta A. Nitschke, and Patricia B. Schappert.

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SEMESTER – IV

DSC12 24PBHM43 FRONT OFFICE PRACTICAL

Course Objectives

This practical course focuses on the front office operations of a hotel, providing hands-on experience in customer service, reservation management, check-in and check-out procedures, and the use of front office technology.

Unit 1: Introduction to Front Office Operations

Identify the roles and responsibilities of front office staff. - Understand the layout and equipment used in the front office. - List the key functions of the front office department. - Recognize the importance of the front office in hotel operations. - Understand the basic terminology used in front office operations.

Unit 2: Reservation Management

Explain the reservation process. - Understand different types of reservations (e.g., individual, group). - Manage booking inquiries and guest requests. - Understand overbooking and its implications. - Analyze reservation data to optimize occupancy rates.

Unit 3: Check-In and Check-Out Procedures

Perform check-in procedures, including registration and room assignment. - Handle guest check-out, including billing and payments.- Manage special requests and room changes. - Handle late check-ins and early check-outs. - Apply problem-solving skills for common issues during check-in/check-out.

Unit 4: Customer Service and Guest Relations

Analyze guest feedback and complaints. - Develop strategies for handling difficult guests. - Implement customer service standards. - Evaluate guest satisfaction through surveys and feedback. - Train staff on customer service skills and etiquette.

Unit 5: Front Office Technology

Use Property Management Systems (PMS) for reservations and billing. - Utilize online booking platforms and distribution channels. - Evaluate the effectiveness of front office software. - Implement data security practices in front office operations. - Analyze trends in front office technology and their impact on operations.

Course Outcomes

CO1: Identify basic front office operations.
CO2: Summarize reservations and guest inquiries efficiently.
CO3: Sketch check-in and check-out procedures effectively.
CO4: Illustrate excellent customer service and guest satisfaction.
CO5: Create front office technology and software proficiently.

Text Books References

1. Front Office Management &Operations, Sudhir Andrews.
2. Hotel Front Office Operations and Management, Jatashankar R. Tewari.
3. Front Office Management, S.K Bhatnagar, Frank Bros and Co.
4. Managing Front Office Operations, Michael L.
5. Principles of Front Office Operations, Sue Baker ET-Al, Cassel 1994.
6. Hotel Front Office Management, James A Bardi, John Wiley &Sons, 1996.

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SEMESTER –IV

SKILL ENHANCEMENT COURSE

24SBHM41 **SOCIAL MEDIA IMPRESSION MANAGEMENT**

Course Objective:

This course explores the concepts and techniques of impression management in the context of social media. Students will learn how individuals and organizations manage their online personas, the psychological and sociological theories behind impression management, and the tools and strategies used to create and maintain a desired image on social media platforms. The course also examines the ethical considerations and potential consequences of impression management.

Unit – I – Introduction to Impression Management **6**

Definition and importance of impression management - Historical overview of impression management theories - The psychology and sociology of self-presentation - Impression management in personal and professional life

Unit – II Social Media Platforms and Online Personas **6**

Overview of major social media platforms (Facebook, Instagram, Twitter, LinkedIn) - Creating and maintaining online personas - Platform-specific impression management strategies - Case studies of successful and failed online persona management

Unit III - Strategies and Techniques for Impression Management **6**

Content creation and curation - Visual and textual impression management - Interaction and engagement strategies - Tools and applications for social media management

Unit – IV – Ethical Considerations and Consequences **6**

Ethics of online self-presentation - Deceptive practices and their consequences - Privacy concerns and data management - Psychological effects of social media impression management

Unit – V – Practical Applications and Case Studies **6**

Application of theories to real-world scenarios - Analysis of successful and unsuccessful case studies - Group projects: developing impression management plans **Total Hrs. 30**

Course Outcome

CO1: Identify importance of Impression Management
CO2: Categorize Major Social Media Platforms
CO3: Sketch strategies and techniques for impression management
CO4: Illustrate ethical considerations of social media impression management
CO5: Create practical applications of impression management plans

References:

1. Senft, T. M. (2013). Camgirls: Celebrity and Community in the Age of Social Networks. Peter Lang.
2. Papacharissi, Z. (2011). A Networked Self: Identity, Community, and Culture on Social Network Sites. Routledge.
3. Khamis, S., Ang, L., & Welling, R. (2017). Self-Branding, 'Micro-Celebrity' and the Rise of Social Media Influencers. Celebrity Studies, 8(2), 191-208.
4. Van Dijck, J. (2013). The Culture of Connectivity: A Critical History of Social Media. Oxford University Press.
5. Marwick, A. E. (2015). Instafame: Luxury Selfies in the Attention Economy. Public Culture, 27(1), 137-160.

SEMESTER – V

SEMESTER – V - Theory

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DSC13 24CBHM51 ADVANCED FOOD PRODUCTION

Course Objective:

To prepare foods using methods that conserve nutritional value. To exhibit ability to prepare and Serve many foods of international cuisines attractively and efficiently. To select and use appropriate advanced techniques in planning, storing, and serving foods.

Unit- Garde Manger **6**

Latout and Equipment

Introduction of Larder Work - B. Definition C. - Equipment found in the larder - Layout of a typical larder with equipment and various sections

Terms and Larder Control

Common terms used in the Larder and Larder control - Essentials of Larder Control - Importance of Larder Control - Devising Larder Control Systems - Leasing with other Departments - Yield Testing

Duties and Responsibilities of the Larder Chef

Functions of the Larder - Hierarchy of Larder Staff - Sections of the Larder - Duties & Responsibilities of larder Chef

Unit II Butchery **6**

Introduction-Different Sections-Locations-Cuts of Poultry, Fish, Beef, Lamb and Pork Their uses.

Unit III Charcutierie **6**

SAUSAGE

Introduction to charcutierie , Sausage – Types & Varieties , Casings – Types & Varieties , Fillings – Types & Varieties , Additives & Preservatives

FORCEMEATS

Types of forcemeats , Preparation of forcemeats, Uses of forcemeats

BRINES, CURES & MARINADES

Types of Brines , Preparation of Brines , Methods of Curing , Types of Marinades , Uses of Marinades, Difference between Brines, Cures & Marinades

Unit IV **6**

HAM, BACON & GAMMON

Cuts of Ham, Bacon & Gammon, Differences between Ham, Bacon & Gammon , Processing of Ham & Bacon , Green Bacon, Uses of different cuts

GALANTINES

Making of galantines, Types of Galantine and Ballotines .

PATES

Types of Pate , Pate de foie gras , Making of Pate , Commercial pate and Pate Maison, Truffle – sources, Cultivation and uses and Types of truffle.

MOUSE & MOUSSELINE

Types of mousse , Preparation of mousse , Preparation of mousseline, Difference between mousse and mousseline

Unit V **6**

CHAUD FROID
Meaning of Chaud froid , Making of chaud frod & Precautions , Types of chaud froid , Uses of chaud froid

ASPIC & GELEE
Definition of Aspic and Gelee , Difference between the two, Making of Aspic and Gelee, Uses of Aspic and Gelee

QUENELLES, PARFAITS, ROULADES
Preparation of Quenelles, Parfaits and Roulades

NON EDIBLE DISPLAYS
Ice carvings, Tallow sculpture , Fruit & vegetable Displays , Salt dough, Pastillage , Jelly Logo, Thermacol work

Total Hrs. : 30

COURSE OUTCOME:

On successful completion of this course learners will be able to:
CO.1. Prepare foods using methods that conserve nutritional value.
CO2. Categorize the skills and techniques in preparation of foods of International cuisines.
CO3. Sketch Garde manger duties.
CO4. Prepare, display and store force meats.
CO5. Exhibit professionalism in the Organizing the kitchen

Reference Books:

1. Kinton &Cessarani, Practical cookery-–Hodder & Strouhton Educational, London
2. Anthony D Reilly. The Complete Cookery Manual — Longman Group Ltd., UK.
3. Clive Finch, Food Preparation and Cookery –Pearson,1998
4. H.L. Cracknell, Practical Professional Catering – Cengage Learning, 2002
5. On Cooking: A Textbook of Culinary Fundamentals 8th edition
6. Food Production Operation by Parvinder S Bali 4 th edition
7. International cuisine and Food Production Management by Parvinder S.Bali

SEMESTER – V - Theory

24CBHM52 ADVANCED FOOD AND BEVERAGE SERVICE

Course Objective

To develop a comprehensive knowledge of a bar, the types of bars and their layouts. The students will be able to know how Champagne is produced and served. To prepare and l cocktail and learn table side service using the gueridon trolley and execute in a professional manner.

Unit 1: The Bar **6**

Definition of Bar- Bar and its layout - Types of bar - Classification of bar - Cellar Management -Bar Control

Unit 2: Banquets **6**

Organization structure, Duties & Responsibilities of banqueting staff. Administrative Procedures, Formats Maintained. Banquet Function Prospectus. Types of Functions (Formal and Informal). Menu Planning (Indian, Continental, Theme, conference, cocktail, others). Seating Arrangements Off Premise/ outdoor catering

Unit 3: Buffets **6**

Introduction, Types of establishment, Different types of buffet, buffet setting, Menu planning.

Unit 4: Cocktails &Mocktails **6**

Types – Cigars & Cigarettes - Cigar strengths and sizes - Brands – Storage and service

Unit 5: Gueridon Service **6**

Origin and definition - Types of Trolleys and layout - Special equipment - Service Procedures - Service of important classical dishes

COURSE OUTCOME: **Total Hrs.30**

On successful completion of this course learners will be able to:

CO1. Identify and execute food and beverage service requirements for a Bar, bar control and cellar management.

CO2. Categorize the banquet functions with a crew of people tasked with providing a smooth event.

CO3. Apply the principles of preparing classic and innovative cocktails and mocktails in food and beverage service outlets.

CO4. Demonstrate carvings, filleting, flambéing and preparing dishes on the gueridon trolley.

CO5: Create Important Classical Dishes incorporating Gueridon Service

Reference Books:

1. Vara Prasad, Gopi Krishna, Food & Beverage Simplified,- 1st Edition, Dorling Kindersley, Noida, UP,2013
2. Lendal H Kotschevar, Mary L. Tanke Managing Bar & Beverage Operations, 8th Edition, Educational Institute of the American Hotel & Lodging Association, Lansing, Michigan, USA. 2009
3. LendalH .Kotschevar& Ronald F. Cichy, Managing Beverage Service, 1st Edition, Educational Institute of the American Hotel & Lodging Association, Lansing, Michigan, USA. 2004
4. Robert A. Lipinski & Kathleen A. Lipinski, Professional guide to alcoholic beverages VanNostrand Reinhold, 2nd Edition, 1989.
5. Stuart Walton ,The New York Bar Tenders Guide to Cocktails & Mixed Drinks, 3rd Edition, Hermes House, 2008

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SEMESTER – V - Theory

DSC15 24CBHM53 ADVANCED BAKERY AND PATTISSERIE

Course objective:

To educate the student to attain knowledge and skills ion the handling of dessert, sauces, chocolates and presentation skills and To lay emphasis on the decorative pastry work, show piece, presentation techniques- hands on. To train the student on the aspect of design, make up and production for buffet platters using artistically made desserts and confectionary show piece works

Unit-I : Basic of Bakery and Patisserie **6**

Flour ,Sugar ,Leavening, Agents, Fats & oils, Bread terms, Bread making, Colours & Flavours, Types – (Normal & Artificial). Rules given by FDA, International Desserts, Names & Country of Origin, Glossary terms (bakery & confectionery)

Unit – II : Cake Making **6**

Formula, Balancing 08 golden rules of cake making, Methods of cake making, Physical & chemical changes, Cake faults & Precautionary methods

Unit –III : Frozen Desserts **6**

Introduction and History, Types (Ices, Ice Milk and Ice Cream)- Spuma, Granita, Sorbet, Parfait, Casatta, semi-fredo, Gelato, Bombe, Frozen Yogurt, Manufacturing & processing of ice-cream

Unit- IV: Meringues **6**

Introduction, Types and methods, Precautions, Use and Storage, Sugar Craft, Tools & Equipment, Sugar Craft Techniques, Flower making, Sugar garnishes, 3D gum paste modelling, Wedding cake

Unit- V Chocolate **6**

History, Manufacturing process of chocolate & cocoa powder, Types, Tempering, Use and storage, Icings and Toppings, Classification with advantages & disadvantages, Shelf life 7.3 Types

Course outcome:

CO 1 : Identify the various agents used in Bakery and Patisserie

CO 2 : Categorize the golden rules of cake making

CO 3 : Sketch the manufacturing of frozen desserts

CO 4 : Analyze the types and methods of meringues

CO 5 : Create different types of chocolate

Reference Books:

1. The new international confectioner- Wilfred J.Fance,virtue-london,1981.
2. Roux brothers on Patisserie-Michel roux, Albert roux ,little brown publications,1993.
3. Sugar work –Peter T.Boyle, Van Nostrand Reinhold co.,New York,1982.
4. Professional baking, 2nd edition- Wayne Gisslen , Wiley Publications,Singapore,1984.
5. Understanding Baking, revised II edition- Joseph Amendola, TR Publications Pvt.Ltd.

SEMESTER – V - Theory

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DSC16 24CBHM54 FACILITY PLANNING

Course Objective:

To make the students understand the importance of the facility planning in the various departments of a hotel and hospital sector. To develop their knowledge in the designing, planning and executing the projects in the hotels and hospitals. To create an awareness among the students about the eco-friendly procedures in the building operations.

Unit - I Design Consideration In Hospitality And Hospital Sectors 6

Guest room, suites, physically challenged - The lobby, portico, business centers, car parking Administration Offices - Back of the house areas -The project planning team – planning, organizing, & executing.

Unit – II Project Planning And Development 6

The systematic layout - Planning consideration - Flow process and flow diagram - Procedure for determining space relationship - Architectural consideration - Difference between carpet area and plinth area - Approximate cost of construction estimation - Approximate operation areas in budget - Approximate budget for other operating areas per guest room - Approximate water - electrical power consumption requirement – estimation

Unit –III F&B Outlet Design In Hospitality And Hospital Sector 6

Physical layout - Objectives of a good layout - Planning a restaurant, banquet hall, lounge, coffee shop etc., - Decision prior to planning - Steps in planning – Location - Space allocation - Staffing - Equipment and erecting – Furniture – Linen - Cutlery and Crockery requirement - Types of seating - Table arrangement – Assistants - Restaurant Costing – Performance measure

Unit – IV Kitchen Designs In Hospitality And Hospital Sector 6

Physical layout - Objectives of a good layout - Layout of commercial kitchen - Sample layout Space requirements - Work area requirement - Equipment requirement for commercial kitchen - Specification of kitchen equipment - Planning of various supporting service - Kitchen safety - Stores, stewarding, receiving and ancillary area, planning and design

Unit - V Designing An Eco Friendly Hotel 6

Evolution of an eco-friendly hotel. - Steps involved saving environment – in project stage. - Waste management in the entire department - Energy Efficiency Measures. -Waste conservation. - Safe environment & public awareness. Total Hrs. 30

Course Outcome:

On successful completion of this course learners will be able to:

CO1: Identify the design considerations in hotel and hospitality sectors

CO2: Categorize procedure for determining space relationship

CO3: Sketch the various F and B layouts

CO4: Illustrate the layout of commercial kitchen

CO5: Plan the steps involved in designing an eco-friendly hotel

Reference Books:

1. Tarun Bansal , Hotel Facility Planning- Oxford university Press Oxford university press YMCA library building Jaisingh road New Delhi 110001
2. David M.Stipnauk , Hospitality Facilities Management Design -American Hotel And lodging association,2113 North high street Lansing, Michgan 48906-4221
3. Joseph Ransley - Butterworth Heinemann Developing Hospitality Properties And Facilities Butterworth Heinemann Hadyn Ingram
4. Raphael R.Kava / Naugh /Jack D.Ninemer, Supervision in the hospitality industry - - Educational Institute American Hotel and Location association

Online Materials & Weblinks:

1. https://www.yumpu.com/en/document/view/63707815/download-in-pdf-the-complete guide-to-facility-management-txtpdfepub
2. https://thebookee.net/fa/facilities-planning-james-a-tompkins-4th-edition-ebook-free download
3. https://www.slideshare.net/manjunathnr00/facility-planning-60377253 4. https://www.ihmnotes.in/assets/Docs/Sem 2/Food%20Production/Unit%2010%20Kitchen%20Organization%20and%20layout.pdf 5. https://www.uou.ac.in/sites/default/files/slm/HM-403.pdf

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SEMESTER – V - Theory

DSE8 24DBHM51 MARKETING AND SALES MANAGEMENT FOR TOURISM AND HOSPITALITY

Course Objective:

To provide and understanding on the process of marketing and sales management and gain additional exposure.

Unit-I Market 6

Overview of service sector and hospitality - Definition of market, marketing and selling - The marketing concept - types - marketing environment - Market segmentation - Differences between consumer behaviour and buyer behavior.

Unit- II Concept Of Marketing Mix 6

Product - The hotel product and its components - New product development - brand names - overview of a marketing plan - product life cycle - product differentiation in Hotel and catering industry.

Unit-III Distribution And Pricing 6

Distribution - Scope of distribution - channel functions an flow - organizational patterns in hospitality marketing channels - location of services - current trends in hotel and catering industry-Definition of pricing - types of pricing - policy - importance of pricing in hotel industries. - Promotion - promotional mix- kinds of sales promotion advertising salesmen - selection, training - advertising agency - media selection type of media sales promotion.

Unit-IV Advertising And Promotion In Hotel And Tourism 6

The role of promotion in Hotel & Tourism - promotion mix in terms of advertising / selling / sales promotion / direct mail / sponsorship / merchandising / public relations / publicity - advertising - communication problems - budgeting the promotion mix. - Sales promotion, direct sales, Advantages & disadvantages - sponsorship management:

Unit-V International Marketing 6

Emergence of global marketing - significance of international marketing for developing countries - liberalization role of foreign MNC. Marketing of services - Business - goals of business - growth of service marketing - classification of service marketing business ethics current trends in marketing.

Total Hrs.30

COURSE OUTCOME:

On successful completion of this course learners will be able to:

CO1. Define advertising, sales promotion and public relations.
CO2. Classify the marketing mix and products.
CO3. Use different distribution channels with pricing.
CO4.Correlate different promotional Channels.
CO5. Criticize international marketing and identify market segments and targets.

Reference Books:

1. Dr.Varshney R.L &Bhattacharya.B , International marketing management 22nd edition Sultan chand& sons 2009.
2. S.A. Sherlekar marketing management Meerapandey 2006.
3. Sudhir Andrews, Sales & marketing Tata Mcgraw hill 2006.
4. Philip Kotler, Marketing management, Pearson Ltd 2012.

SEMESTER – V - Theory

L	T	P	O	C
2	0	0	2	2

DSE9 24DBHM52 RESEARCH METHODOLOGY

Course Objective:

To make the students to gain knowledge with regard to research and apply in terms of doing the research. To analyze the various tools of data collection and express the purpose of report writing

Unit- I Introduction **6**

Meaning of research - Objective of research - Motivation of research -Types of research - Research approaches - Significance of research - Research methodology - Research process - Criteria of good research

Unit -II Research Problem **6**

Defining the research problems - meaning - importance of selecting a research problem

Unit-III Research Design **6**

Meaning - need for research design - Sampling design - Census and sample survey - implications of a sample design - Steps in sampling design

Unit- IV Data Collection **6**

Methods of data collection - primary & secondary data - Observation method- other methods.

Unit-V Report Writing **6**

Analysis of Data Preparation of Report – Rough Draft and Final Report – Types of Report – Bibliography.

Total Hrs.30

Course Outcome:

On successful completion of this course learners will be able to:

CO1. Define research and develop an understanding on various types of research objectives of doing research, research process, and criteria of good research.
CO2. Summarize research problem and specific research problem.
CO3. Sketch appropriate research design and sampling design.
CO4. Illustrate data collection methods.
CO5. Design different sections of a report and write in an appropriate style for an academic or scientific report.

Reference Book:

1. K.N. Krishnaswamy , Research methodology, Darling Kindersley 2009.
2. Uma sekaran, Research methodology, John wiley 2012.
3. Roger Bougle, Research methodology, John wiley 2012.

SEMESTER – V

PRACTICAL

SEMESTER – V

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DSC13 24PBHM51 ADVANCED FOOD PRODUCTION PRACTICAL I

Course Objective:
To familiarize with and to develop skill in advanced continental and international cuisines.

MENU – I
Salade de Bettrave
Consomme Carmen
Poulet Saute Chasseur
Pommes Lorettes
Haricot Verts

MENU – II
Bisque D' Crevisse
Escalope De Veau Viennoise
Pommes Battaille
Courge Provençale
Epinard au Gratin

MENU – III
Crème Dubarry
Darne De Saumon Grille
Sauce Polonaise
Pommes Fondant
Petits Pois A la Flammande

MENU – IV
Salade Verte
Veloute Dame Blanc
Côte De Porc Charcuterie
Pommes De Terre A La Crème
Carottes Glace Au Gingembre

MENU –V
Salade De Carottees et Celeri
Cabbage Chowder
Poulet à la Rex
Pommes Marquise
Ratatouille

MENU –VI
Salade De Carottees et Celeri
Barquettes Assortis
Stroganoff De Bœuf
Pommes Persilles
Salade De Concombre

MENU –VII
Salade Niçoise
Salade De Carottees et Celeri
Duchesse Nantua
Poulet Maryland
Croquette Potatoes
MENU –VIII
Kromeskies
Filet De Sole Walweska
Pommes Lyonnaise
Champignon au beurre
Bread Sticks

MENU –IX
Salade Waldorf
Vol-Au-Vent De Volaille St. Jambon
Crab Thermidor
Vienna Rolls
Mousse Au Chocolat.
MENU –X
Crabe En Coquille
Quiche Lorraine
Salade de Viande
Pommes Parisienne
MENU XI

PLUS 4 BUFFETS:
Cold Buffet-Hot Continental-Indian Regional

Course Outcome
CO1. Identify and execute food and beverage service requirements for a Bar, bar control and cellar management.
CO2. Categorize the banquet functions with a crew of people tasked with providing a smooth event.
CO3. Apply the principles of preparing classic and innovative cocktails and mocktails in food and beverage service outlets.
CO4. Demonstrate carvings, filleting, flambéing and preparing dishes on the gueridon trolley.
CO5: Create Important Classical Dishes

Referenc Books:
1. Kinton & Cessarani, Practical cookery-–Hodder &; Strouhton Educational, London
2. Anthony D Reilly. The Complete Cookery Manual — Longman Group Ltd., UK.
3. Clive Finch, Food Preparation and Cookery –Pearson,1998
4. H.L. Cracknell, Practical Professional Catering – Cengage Learning, 2002
5. On Cooking: A Textbook of Culinary Fundamentals 8th edition
6. Food Production Operation by Parvinder S Bali 4 th edition

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SEMESTER – V

DSC 14 24PBHM52 ADVANCED FOOD AND BEVERAGE SERVICE - PRACTICAL

Course Objective:

To facilitate the setup of a restaurant. To handle banquet mock bookings and deal with food and beverage controls.

Practical:

- Filling of Banquet function prospectus, Menu Planning & Service (International menus - French, Chinese, Mexican & Italian)
- Formal banquets (Seating arrangements and service procedures)
- Banquet sea2Zting styles, formal banquet service
- Setting up of bar with glasses & equipment
- Mise-en-place for serving a dish from Gueridon Trolley & Service of dishes
- (flambé & salads)
- Setting up of buffets and service procedures.
- Guest Situation Handling
- Planning a restaurant (Specialty, fast food, and coffee shop) .
- Planning of a bar with the factors mentioned in theory
- Preparation of duty rosters in restaurants and function catering
- Menu planning – Indian and International with wines
- Formats of records maintained in restaurants and bars (booking, Diary,
- KOT, Sales summary sheet, Guest comments, Log Book, etc.)
- List of restaurant equipment manufacturers (Assignment)
- List of licenses required (Assignment)
- Compiling Beverage lists

COURSE OUTCOME:

On successful completion of this course learners will be able to:

CO1. Fill up the function prospectus and plan seating arrangements for diverse banquet function sheets.
CO2. Set up a buffet and organize service.
CO3. Handle guest situations.
CO4. Prepare duty rosters for restaurants and banquet functions
CO5. Maintain formats of records for in restaurants and bars

Reference Books:

1. Vara Prasad, Gopi Krishna, Food & Beverage Simplified,- 1st Edition, Dorling Kindersley, Noida, UP,2013

2. Lendal H Kotschevar, Mary L. Tanke Managing Bar & Beverage Operations, 8th Edition, Educational Institute of the American Hotel & Lodging Association, Lansing, Michigan, USA. 2009

3. LendalH .Kotschevar& Ronald F. Cichy, Managing Beverage Service, 1st Edition, Educational Institute of the American Hotel & Lodging Association, Lansing, Michigan, USA. 2004

4. Robert A. Lipinski & Kathleen A. Lipinski, Professional guide to alcoholic beverages VanNostrand Reinhold, 2nd Edition, 1989.
5. Stuart Walton ,The New York Bar Tenders Guide to Cocktails & Mixed Drinks, 3rd Edition, Hermes House, 2008

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SEMESTER – V

DSC15 24PBHM53 ADVANCED BAKERY AND PATTISSERIE - Practical

Course objective:

To educate the student to attain knowledge and skills ion the handling of dessert, sauces, chocolates and presentation skills and To lay emphasis on the decorative pastry work, show piece, presentation techniques- hands on. To train the student on the aspect of design, make up and production for buffet platters using artistically made desserts and confectionary show piece works

- Breakfast Breads -Pancakes, Waffles, Doughnuts, Croissants, Danish, Muffins, Cinnamon Rolls, Cornbread.
- Quick Breads : Biscuit method, Muffins method, Creaming method, Banana Bread, Carrot Cake, Spiced Soda Bread, Cookies with classification / Biscuits.

International Breads:

- ·Bloomer, Cornmeal Leaf, Hovis, Cottage Loaf, Crumpets, Harvest Loaf, Hot Cross Buns, Welsh Clay Pot, Irish Soda Bread, Sally Lunn
- Baguettes, Epi, Fougasse, Pain Polka, Cereale, Pain Poilane
- Ciabatta, Focaccia, Grissini, Panettone, Pome Con Noli
- Slice Bread, Schiacciata bread, Pitta Bread, Greek Olive Bread
- Burger Bun, Swirl Bread, Corn Bread, San Francisco Sour Dough, Oat Meal Bread.
- Lavash, Barbari, Syrian Onion Bread, Braided Bread
- Models Life Size Dummy Models, Salt Dough- models: Flat modelling, Metal Armature, Bird, Animal, Fish and Natural Floral Forms.
- Royal Icing: Flower Baskets, creating embroidery and lace designs, lacing, bas relief and smocking,
- filigree, advanced figure piping, advanced run out works, and – free standing run outs. Competitions
- and Commissions. Tube embroidery, Run out Collars, Stock, Run outs, Floating Collar, Floating
- Filigree, Tuille, extension, brush embroidery, Oriental string work.
- Gum Paste: 3 dimensional Gum paste models for wedding. Wedding Cakes, Christmas and New
- Year : Shaping, drying and storage, Frills, Broderie Anglaire. Brush Embroidery. Basrelief.
- Smoging, Modeling, crimping, embossing, cutouts, applique.
- Chocolate: Éclairs, Liqeur Chocolates, Chocolate Stencil Works for Cakes, Chocolate Designs,
- Chocolate couvertish, making rolls, shavings, stencil, leaves, petals for decorating different cakes
- Chocolate Sculpturing.
- Sugar Confectionery: Truffles & Boiled sweets. Toffees, Fondants, Pastillages, Caramel fruits?
- Pulled Sugar – Sugar Baskets, roses & other Flowers, Stems & Leaves, ribbons: Spun Sugar
- Caramel strings. Pulled sugar strings, Blown Sugar – Show Pieces of Basket with blown sugar
- fruits; Free hand champagne glasses and mild – blown wine glass. Aquarium with Rock sugar and
- bubble sugar; Birds with Rock sugar and poured sugar.
- Marzipan : Modelling and decorating cakes
- Nougatine Show pieces : Well, Boat, Hut, Bullock Cart, Peacock, Dragon

Course outcome:

CO 1 : Identify the various agents used in Bakery and Patisserie

CO 2 : Categorize the golden rules of cake making

CO 3 : Sketch the manufacturing of frozen desserts

CO 4 : Analyze the types and methods of meringues

CO 5 : Create different types of chocolate

Reference Books:

1. The new international confectioner- Wilfred J.Fance,virtue-london,1981.
2. Roux brothers on Patisserie-Michel roux, Albert roux ,little brown publications,1993.
3. Sugar work –Peter T.Boyle, Van Nostrand Reinhold co.,New York,1982.
4. Professional baking, 2nd edition- Wayne Gisslen , Wiley Publications,Singapore,1984.
5. Understanding Baking, revised II edition- Joseph Amendola, TR Publications Pvt.Ltd.

SEMESTER – V

VALUE ADDED COURSE

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1	0	2	1	2

VAC4 24DVAC51 Information Management System Syllabus

Course Objectives

This course covers the essential functions and applications of Property Management Systems in the hospitality industry. Students will learn about different PMS software, their features, and how they integrate with other hotel operations.

Unit 1: Introduction to Property Management Systems 6

- Definition and importance of PMS in the hospitality industry.
- Historical evolution of PMS.
- Key components and functionalities of PMS.
- Types of PMS software available in the market.
- Trends and future developments in PMS technology.

Unit 2: PMS and Front Office Operations 6

- Reservation management.
- Check-in and check-out processes.
- Guest profile management.
- Room assignment and inventory control.
- Billing and payment processing.

Unit 3: Integration of PMS with Other Systems 6

- PMS and Point of Sale (POS) systems.
- PMS and Central Reservation Systems (CRS).
- PMS and Revenue Management Systems (RMS).
- PMS and Housekeeping management.
- PMS and Customer Relationship Management (CRM).

Unit 4: Data Management and Security in PMS 6

- Data entry and accuracy.
- Data backup and recovery.
- Security protocols and user access control.
- Compliance with data protection regulations.
- Reporting and analytics feature of PMS.

Unit 5: Troubleshooting and Evaluating PMS Solutions 6

- Common technical issues and their solutions.
- Customer support and vendor management.
- Evaluating PMS software: features, usability, and cost.
- Case studies of PMS implementation in various hotel types.
- Future-proofing PMS: Scalability and adaptability.

Total Hrs.: 30

Course Outcomes

- Understand the role and importance of PMS in hotel operations.
- Gain hands-on experience with leading PMS software.
- Learn how to manage reservations, check-ins, and check-outs using a PMS.
- Understand the integration of PMS with other hotel systems (e.g., POS, CRS).
- Develop problem-solving skills related to PMS usage and management.

SEMESTER – V - Theory

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SEC6 24SBHM51 ENTREPRENEURIAL DEVELOPMENT

Course Objectives :

To enable students to develop entrepreneurial skills and to enhance sources of ideas and business plan

Unit– I – Introduction To Entrepreneruship **6**

Introduction to Entrepreneurship Definition of Entrepreneur, Entrepreneurial Traits, and Entrepreneur vs. Manager, Entrepreneur vs. Entrepreneur. The Entrepreneurial decision process. Role of Entrepreneurship in Economic Development, Ethics and Social responsibility of Entrepreneurs. Opportunities for Entrepreneurs in India and abroad. Woman as Entrepreneur

Unit – II – Idea Generation **6**

Creating and Starting the Venture Sources of new Ideas, Methods of generating ideas, creating problem solving, product planning and development process

Unit – III – Business Plan **6**

The Business Plan Nature and scope of Business plan, Writing Business Plan, Evaluating Business plans, Using and implementing business plans. Marketing plan, financial plan and the organizational plan, Launching formalities.

Unit – IV – Financial Management **6**

Financing and Managing the new venture Sources of capital, Record keeping, recruitment, motivating and leading teams, financial controls. Marketing and sales controls. E-commerce and Entrepreneurship, Internet advertising

New venture Expansion Strategies and Issues Features and evaluation of joint ventures, acquisitions, merges, franchising. Public issues, rights issues, bonus issues and stock splits.

Unit -V – Institutional Support To Entrepreneurship **6**

Institutional support to Entrepreneurship Role of Directorate of Industries, District Industries, Centers (DICs), Industrial Development Corporation (IDC), State Financial corporation (SFCs), Commercial banks Small Scale Industries Development Corporations (SSIDCs), Khadi and village Industries Commission (KVIC), National Small Industries Corporation (NSIC), Small Industries Development Bank of India (SIDBI) **Total Hra.30**

Course Outcome:

On successful completion of this course learners will be able to:

CO1. Identify various entrepreneurial skills and role of entrepreneurship
CO2. Summarize the various sources of ideas
CO3. Sketch the scope and business plan and implementation of business plan
CO4. Illustrate the basic terms related to financial management
CO5. Plan the various institutional support for Entrepreneurship

Reference books

1. Entrepreneurial Development - S.S. Khanka
2. Entrepreneurial Development - Satish Taneja & Dr.S.L. Gupta
3. Entrepreneurial Development - P.C. Shejwalkar
4. Dynamics of Entrepreneurial Development - Vasant Desai.
5. Fundamental of Entrepreneurship – Dr. A.K. Gavai The world of business
6. General Commercial Knowledge - P.K. Ghosh & Y.K. Bhushan
7. Modern Business Organization & Management - S.A. Sherlekar

SEMESTER – V

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SEC7 24SBHM52 MINI PROJECT

Course Objective

The Mini Project course provides students with the opportunity to apply their knowledge to a practical, real-world problem. Students will work individually or in small teams to complete a project from conception through to implementation and presentation. This course emphasizes project management, problem-solving, teamwork, and effective communication.

Unit – I – Introduction and Project Selection

Course overview and expectations.- Introduction to project management tools and techniques.- Brainstorming and selection of project topics. - Formation of project teams

Unit – II – Project Proposal

Writing a project proposal. - Defining project scope, objectives, and deliverables. - Identifying resources and constraints. - Proposal submission and feedback.

Unit – III – Research and Planning

Conducting a literature review and market research. - Developing a detailed project plan and timeline. - Assigning roles and responsibilities within the team. - Initial project presentation.

Unit – IV - Design and Development

Conceptualizing and designing the project. - Initial prototyping and development. - Regular check-ins and progress updates with the instructor.

Unit – V – Implementation, Presentation

Continued development and iteration. - Testing and troubleshooting. - Documenting the process and results.- Final project presentations to the class and/or external evaluators.- Submission of all project documentation and deliverables. - Peer and self-assessment.

Course Outcomes

CO1: Write a project proposal
CO2: Review literature surveys
CO3: Apply suitable methodologies
CO4: Illustrate and conceptualize project
CO5: Create and design project presentations

Reference Book:

1. K.N. Krishnaswamy , Research methodology, Darling Kindersley 2009.
2. Uma sekaran, Research methodology, John wiley 2012.
3. Roger Bougle, Research methodology, John wiley 2012.

SEMESTER – VI

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SEMESTER – VI

DSC17 24PBHM61 FOOD PRODUCTION MANAGEMENT – PRACTICAL

Course Objective: To familiarize with and to develop skill in advanced continental and international cuisines

MENU – I
Consomme Carmen -Poulet Saute Chasseur-Pommes Lorette-Haricots Verts-Salade de Betterave Brioche-Baba au Rhum

MENU – II
Bisque D' Crevisse-Escalope De Veau Viennoise-Pommes Battaille-Courge Provençale-Epinard au Gratin-Croissants-Gateau De Ananas

MENU – III
Crème Dubarry-Darne De Saumon Grille-Sauce Polonaise-Pommes Fondant-Petits Pois A la Flammande-French Bread-Banana Tart

MENU – IV
Veloute Dame Blanc-Côte De Porc Charcuterie-Pommes De Terre A La Crème-Carottes Glace Au Gingembre-Salade Verte-Harlequin Bread-Chocolate Cream Puffs

MENU –V
CabbageChowder-Poulet àla Rex-Pommes Marquise-Ratatouille-Salade De Carottees Et Celeri Clover Leaf Bread-Savarin Des Fruits

MENU –VI
Barquettes Assortis-Stroganoff De Bœuf-Pommes Persilles-Salade De Concombre-Garlic Rolls Crepe Suzette

MENU –VII
Duchesse Nantua--Poulet Maryland-Croquette Potatoes-Salade Nicoise-Brown Bread-Pate Des Pommes

MENU –VIII
Kromeskies-Filet De Sole Walweska-Pommes Lyonnaise-Champignon au beurre-Bread Sticks SouffleMilanaise

MENU –IX
Vol-Au-Vent De Volaille St. Jambon-Crab Thermidor-Salade Waldorf-Vienna Rolls-Mousse Au Chocolat.

MENU –X
Crabe En Coquille-Quiche Lorraine-Salade de Viande-Pommes Parisienne-Foccacia
Crème Brulee PLUS 4 BUFFETS:
Cold Buffet-Hot Continental-Indian Regional,

Course outcome :

CO1: Demonstrate proficiency in advanced culinary techniques.
CO2: Developing new recipes and presenting dishes.
CO3: Apply knowledge of global cuisines and be able to make authentic dishes.
CO:4 Implementing sustainable precise food in a kitchen.
CO:5 Create a innovative menu .

Reference Book

On Food and Cooking: The Science and Lore of the Kitchen" by Harold McGee -
The Flavor Bible: The Essential Guide to Culinary Creativity, Based on the WMost Imaginative Chefs
"Modernist Cuisine: The Art and Science of Cooking" by Nathan Myhrvold, Chris Young, and Maxime Bilet by Karen page and Andrew Dornenburg.
"Culinary Reactions: The Everyday Chemistry of Cooking" by Simon Quellen Field

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SEMESTER – VI

Dsc18 24PBHM62 **FOOD AND BEVERAGE MANAGEMENT**

Course Objective

To provide students with hands-on experience and practical skills necessary for effective food and beverage management, including restaurant operations, service techniques, menu planning, beverage management, and customer service.

Unit 1: Restaurant Operations

- **Practical Activities**:
  - Setting up and managing dining areas.
  - Organizing and managing front-of-house operations.
  - Table settings: formal and informal.
  - Coordinating with kitchen staff for seamless service.
  - Managing reservations and seating plans.

Unit 2: Service Techniques and Procedures

- **Practical Activities**:
  - Practicing various service styles: American, French, Russian, and English.
  - Taking orders and serving food and beverages efficiently.
  - Handling special requests and dietary restrictions.
  - Managing table turnover and resetting tables quickly.
  - Ensuring high standards of hygiene and cleanliness.

Unit 3: Menu Planning and Design

- **Practical Activities**:
  - Designing and planning menus for different types of establishments.
  - Creating balanced menus that consider nutrition and customer preferences.
  - Costing menus and setting appropriate pricing.
  - Writing and presenting menus attractively.
  - Conducting menu tastings and receiving feedback.

Unit 4: Beverage Management

- **Practical Activities**:
  - Managing a bar and beverage inventory.
  - Preparing and serving various types of beverages: cocktails, mocktails, wines, and spirits.
  - Conducting wine tastings and pairing wines with food.
  - Understanding and implementing responsible alcohol service.
  - Maintaining beverage service equipment.

Unit 5: Customer Service and Interaction

Practical Activities:

- Role-playing customer service scenarios.
- Developing effective communication skills for front-of-house staff.
- Handling customer complaints and feedback professionally.
- Creating a positive and memorable dining experience for guests.
- Training and supervising staff in customer service best practices.

Course Outcomes

CO1: Apply practical skills in managing restaurant operations and front-of-house activities.
CO2: Demonstrate proficiency in various food and beverage service techniques.
CO3: Apply and design menus that meet operational and customer needs.
CO4: Illustrate and Manage beverage service and conduct tastings effectively.
CO5: Deliver exceptional customer service and handle interactions professionally.

Textbooks

- Food and Beverage Service" by Dennis Lillicrap and John Cousins.
- Restaurant Operations Management" by Jack D. Ninemeier and David K. Hayes.

L	T	P	O	C
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SEMESTER – VI

DSC19 24PBHM63 ACCOMMODATION MANAGEMENT PRACTICAL

Course Objective

To provide students with hands-on experience and practical skills necessary for managing accommodation operations effectively in hospitality settings.

Unit 1: Area Inventory and Equipment Management

Conducting area inventory assessments. - Developing frequency schedules for cleaning and maintenance. - Setting performance and productivity standards. - Managing equipment and supply inventory levels.

Unit 2: Motivating and Training Techniques

Role-playing motivational scenarios. - Implementing different motivation techniques. - Conducting training sessions for housekeeping staff. - Evaluating the effectiveness of training programs.

Unit 3: Budgeting and Expense Control

Creating operating budgets for housekeeping operations. - Analyzing budget variances and adjusting expenses. - Using income statements to monitor financial performance. - Managing specific expenses like salaries, laundry, and operating supplies.

Unit 4: Interior Decoration and Sustainability Practices

Designing and decorating public areas of the hotel. - Implementing sustainable practices in accommodation operations. - Conducting energy audits and implementing energy-saving measures. - Incorporating eco-friendly materials and practices in interior design.

Unit 5: Housekeeping in Diverse Settings

Simulating housekeeping operations in different hospitality outlets (e.g., hospitals, hostels, guest houses). - Managing housekeeping services in contract services and multinational companies. - Developing strategies for maintaining cleanliness during pandemic situations.

Course Outcome

CO1: Identify practical skills in managing area inventory and equipment for accommodation operations.
CO2: Summarize effective motivation and training techniques to enhance staff performance.
CO3: Apply and manage operational budgets to control expenses efficiently.
CO4: Design and implement sustainable practices in hotel interiors and operations.
CO5: Plan housekeeping practices for diverse hospitality settings and challenging situations.

Reference Books

- Textbook: "Hotel Housekeeping: Operations and Management" by G. Raghubalan and Smritee Raghubalan.
- Reference Book 1: "Managing Housekeeping Operations" by Margaret M. Kappa, Aleta A. Nitschke, and Patricia B. Schappert.
- Reference Book 2: "Professional Management of Housekeeping Operations" by Thomas J.A. Jones.

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SEMESTER – VI

DSC20 24PBHM64 FRONT OFFICE MANAGEMENT – PRACTICAL

Course Objective:

To practice the students will gain knowledge with regard to Front Office department in the Hotel and to know the advantages and disadvantages of the department.

Unit 1: Creating Guest Folio

Registration module of PMS, Cloud Based PMS, Inputs of Registration Module, Changing room status, Creating a Guest Folio, Updating the transactions, Posting the Guest Transaction in guest folio.

Unit 2: Training with Industrial visits

Field visits (self) assignments to observe Cashiers Desk in classified Hotels and small hotels. Log book and information director, Situation handling. Recent trends in front office operations.

Unit 3: Guest Conversations

Reserving room without paying advance, asking for additional facilities, room change, faulty air conditioning system, room without amenities, room cleaning, wake up call, additional charges, IDR non clearance of trays, Basic conversations with guest at front office

Unit 4: Influences of PMS in Front Office

Role of information technology in the hospitality industry - Factors for need of a PMS in the hotel Factors for purchase of PMS by the hotel - PMS applicants and Interface.

Unit 5: Managing Front Office Operations

Assigning front desk task to front office assistant, Front desk Auditing, Briefing front office staff about occupancy and arrivals, knowing the ADR, Maintaining the Revpar.

COURSE OUTCOME:

On successful completion of this course learners will be able to:

CO1. Explain PMS Modules with Front office Procedures
CO2. Relate the Operations of Front Office in Hotels with Practical's.
CO3. Solve situations and complaints effectively at front office.
CO4. Conclude influences of PMS in Front Office Operations
CO5. Assessing the performance and organizing operations.

Reference Books

1. Michael L. Kasavana Richard M, 2007. Brooks Managing Front Office Operation Educational Institute of the American Hotel and Loading Association.
2. James A.Bardi. Hotel Front Office Management, Wiley India pvt.ltd, Fifth edition.
3. Colin Dix Chris Baird. Front Office Operations, Dorling Kindersley (India) pvt.ltd. Licensees of Pearson Education in South Asian, Fourth edition.

L	T	P	O	C
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SEMESTER – VI

SE1 24IBHM61 INDUSTRIAL EXPOSURE TRAINING

Course Objective

Industrial Exposure Training aims to bridge the gap between theoretical knowledge and practical application in the hospitality industry. This training provides students with real-world experience in various departments of a hotel, including front office, housekeeping, food and beverage service, and kitchen operations.

UNIT 1: Orientation and Introduction to the Hospitality Industry

Overview of the hospitality industry. - Organizational structure of a hotel.- Roles and responsibilities of various departments. - Understanding hotel standards and procedures. - Introduction to key hospitality terms and concepts.

UNIT 2: Front Office Operations

Front office functions and procedures. - Reservation and registration processes. - Check-in and check-out procedures. - Handling guest inquiries and complaints. - Use of Property Management Systems (PMS).

UNIT 3: Housekeeping Operations

Daily cleaning and maintenance procedures. - Inventory management of cleaning supplies. - Room setup and maintenance standards. - Handling laundry operations. - Health and safety standards in housekeeping.

UNIT 4: Food and Beverage Service

Food and beverage service procedures. - Menu planning and design. - Serving techniques and etiquette. - Managing banquet and event setups.- Customer service and interaction in F&B.

UNIT 5: Kitchen Operations

Basic food preparation and cooking techniques. - Kitchen safety and hygiene standards. - Inventory and stock management. - Recipe standardization and portion control. - Coordination between kitchen and service staff.

Course Outcomes

CO1: Apply theoretical knowledge in a real-world hospitality environment.
CO2: Develop practical skills in different hotel departments.
CO3: Understand the interrelationship between various hotel departments.
CO4: Enhance problem-solving and decision-making skills.
CO5: Cultivate professional behavior and work ethics in a hospitality setting.

SEMESTER – VII

SEMESTER – VII – Theory

DSC21 24CBHM71 FOOD PRODUCT DEVELOPMENT

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Course Objectives

To enable the students to develop new marketable, nutritionally and economically viable food products. To develop entrepreneurship skills for setting up small scale food industries · Understand packaging of different food products

Unit I - Food Consumption Pattern 6

Trends in Food Consumption pattern. Economical, Psychological and Sociological Dimensions of Food Consumption patterns. Trends in Social Change as a Base for New Product Development

Unit II - Introduction to Food Processing and Product Development 6

Food Components, Types of Food Processing, Status of Food Processing Industry in India and Scope of Growth in Future ,Principles and Purpose of New Product Development, Product Design and Specifications.

Unit III - Recipe Development 6

Traditional Foods, Weaning Foods, Convenience Foods, RTE, RTS, Extruded foods, IMF Foods, Specialty Products, Health foods, Nutritional Supplements, Functional Foods, Nutraceuticals and Designer Foods, Sports Foods, Foods for Defence Services, Space foods.

Unit IV - Testing, Evaluation and Packaging of Products 6

Standardization, Portion size, Portion Control, Quantity Cooking, Shelf Life Evaluation- Sensory and Microbial Testing of Processed Foods, Nutrient Analysis. Suitable Packaging Materials for Different Foods, SWOT Analysis

Unit V - Financial Management and Marketing of Food Products 6

Institutional Support (Training and Finance) for Entrepreneurship Development. Financial Institutions (Central and State Government) banks/Funding Agencies, Financial Accounting Procedures,Book Keeping, Market Research, Marketing Strategies, Cost Calculation , Advertising Methods, Product sales, Product License, Legal specifications, Consumer Behaviour and Food Acceptance.

Total Hrs.30

Course Outcome:

On successful completion of this course learners will be able to:

CO1. Identify the basics and trends in food consumption pattern
CO2. Categorize the types of food processing
CO3. Formulate of recipes and supplements
CO4. Evaluate the various packaging standards
CO5. Plan financial and marketing management of food products

References

1. Sudhir Gupta (2007) Handbook of Packaging Technology, Engineers India Research Institute, New Delhi
2. Khanaka, S.S., Entrepreneurial Development, S. Chand and Company Ltd, New Delhi, 2006.
3. Suja, R. Nair (2004) Consumer Behaviour and Marketing Research, 1st Edition, Himalaya Publishers.
4. Hmacfie,(2007) Consumer led Food Product Development, Weedhead Publishing Ltd., UK
5. Fuller, Gordon, W(2005) New Food Product Development, 2nd Edition, CRC Press, Boca Raton, Florida.
6. Schaffner .D,J, Schroder , W.R.(2000)Food Marketing and International Perspectives, Web/McGraw Hill Publication

L	T	P	O	C
4	0	0	2	4

SEMESTER – VII – Theory

DSC22 24CBHM72 TRENDS IN THE HOSPITALITY INDUSTRY

Course Objective

To explore and analyze current and emerging trends in the hospitality industry, equipping students with the knowledge and skills needed to adapt to a dynamic and evolving market. This course aims to provide insights into innovative practices, technological advancements, and sustainability initiatives shaping the future of hospitality.

Unit 1: Technological Innovations in Hospitality 6

Impact of technology on hospitality operations. - Role of artificial intelligence and machine learning. - Automation in guest services and operations. - Use of data analytics for personalized guest experiences.

Unit 2: Sustainability and Environmental Practices 6

Sustainable practices in the hospitality industry. - Green certifications and standards. - Energy and water conservation techniques. - Waste management and recycling initiatives.

Unit 3: Changes in Consumer Behavior 6

Shifts in consumer preferences and expectations. - Rise of wellness tourism and experiential travel. - Influence of social media and online reviews. - Importance of diversity and inclusion in guest services.

Unit 4: Hospitality Design and Experience 6

Trends in hotel and restaurant design. - Creating memorable guest experiences. - Integration of local culture and heritage. - Importance of ambience and aesthetics.

Unit 5: Business Models and Strategies 6

Emerging business models in hospitality. - Role of collaboration and partnerships. - Revenue management and dynamic pricing strategies. - Adapting to global challenges and disruptions (e.g., pandemics).

Course Outcomes Total Hours : 30

CO1: Identify the impact of technological innovations on hospitality operations.
CO2: Categorize sustainable practices and their implementation in the hospitality industry.
CO3: Apply changes in consumer behavior and their implications for hospitality services.
CO4: Examine trends in hospitality design and their influence on guest experiences.
CO5: Develop strategies to adapt to emerging business models and global challenges.

Textbooks

- Hospitality Technology: A Practical Guide for Disruption" by Angela M. Patterson.
- Sustainable Tourism: A Global Perspective" by Rob Harris, Tony Griffin, and Peter Williams.

Reference Books

- The Routledge Handbook of Hospitality Management" by Ioannis S. Pantelidis.
- Innovative Solutions for Sustainability in the Hospitality Industry" by Legrand, W., Sloan, P., and Chen, J.S.

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4	0	0	2	4

SEMESTER – VII – Theory

DSC23 24CBHM73 RESEARCH PUBLICATION ETHICS

Course Objective

The course aims to provide an in-depth understanding of the ethical considerations and best practices in research and academic publishing. It covers the fundamental principles of research integrity, authorship, plagiarism, peer review, and ethical issues in various types of research.

Unit 1: Introduction to Research Ethics 6

- Definition and significance of research ethics
- Historical milestones in research ethics
- Fundamental principles
- Overview of ethical guidelines and frameworks

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Unit 2: Authorship and Collaborative Research 6

- Criteria for authorship and contributorship (ICMJE guidelines)
- Ethical issues in collaborative research
- Authorship disputes and resolution mechanisms
- Case studies on authorship and collaboration ethics

Unit 3: Plagiarism and Data Integrity 6

- Definition and types of plagiarism (e.g., self-plagiarism, direct plagiarism)
- Consequences of plagiarism in academia and research
- Strategies to avoid plagiarism (e.g., proper citation practices, use of plagiarism detection tools)
- Data integrity: fabrication, falsification, and proper data management

Unit 4: Peer Review Process and Ethical Publishing 6

- Overview of the peer review process (single-blind, double-blind, open peer review)
- Ethical responsibilities of authors, reviewers, and editors
- Common ethical issues in publishing (e.g., duplicate submissions, conflicts of interest)
- Retraction and correction of published work

Unit 5: Ethical Issues in Digital and Open Access Publishing 6

- Introduction to digital and open access publishing
- Ethical considerations in digital publishing (e.g., data privacy, digital archiving)
- Open access models and their ethical implications
- Predatory journals and how to identify them
- Case studies on ethical dilemmas in digital and open access publishing

Total Hrs,

Course Outcomes

CO1: Identify the fundamental principles of Research Ethics
CO2: Categorize ethical issues in collaborative research
CO3: Sketch the consequences of plagiarism in academia and research
CO4: Illustrate Common ethical issues in publishing
CO5: Plan and identify Predatory journals

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SEMESTER – VII – Theory

DSE11/DSC11/
Minor11 **APPLIED STATISTICS AND RESEARCH METHODOLOGY FOR TOURISM AND HOSPITALITY**

Course Objectives

Understand the importance and scope of research in tourism. To identify different types of research methodologies used in tourism studies. Develop research questions and hypotheses relevant to tourism.

Unit – I – Introduction to Research in Tourism and Hospitality 6

Importance of research in tourism and hospitality - Types of research: exploratory, descriptive, and explanatory. - Formulating research questions and hypotheses. - Research design: qualitative vs. quantitative research.

Unit – II – Data Collection Methods in Tourism and Hospitality 6

Primary vs. secondary data. - Sampling methods: probability and non-probability sampling. - Survey design and questionnaire construction. - Interviews and focus groups. - Observational methods.

Unit – III - Statistical Analysis for Tourism and Hospitality Research 6

Descriptive statistics: mean, median, mode, standard deviation. - Inferential statistics: hypothesis testing, t-tests, chi-square tests. - Correlation and regression analysis. - Introduction to statistical software (e.g., SPSS, R).

Unit – IV – Advanced Statistical Techniques in Tourism and Hospitality 6

Multivariate analysis: factor analysis, cluster analysis, discriminant analysis. - Structural Equation Modeling (SEM). - Time series analysis. - Application of advanced statistical techniques using software.

Unit – V Research Ethics in Tourism and Hospitality 6

Ethical issues in tourism and hospitality research. - Writing research proposals and reports. - Presentation of research findings. - Critical evaluation of research articles. -

Total Hrs. 30

Course Outcomes

CO1: Identify the types of Research in Tourism and Hospitality Studies
CO2: Categorize data collection methods in Tourism and Hospitality Studies
CO3: Apply various statistical methods for Tourism and Hospitality Research
CO4: Illustrate advanced statistical techniques in Hospitality Research
CO5: Create a research proposal related to Hospitality Research

References

1. Tabachnick, B. G., & Fidell, L. S. (2013). *Using Multivariate Statistics*. Pearson.
2. Kline, R. B. (2015). *Principles and Practice of Structural Equation Modeling*. Guilford Publications.
3. Field, A. (2013). *Discovering Statistics Using IBM SPSS Statistics*. Sage.
4. Hair, J. F., Black, W. C., Babin, B. J., & Anderson, R. E. (2019). *Multivariate Data Analysis*. Cengage Learning.
5. Creswell, J. W., & Creswell, J. D. (2017). *Research Design: Qualitative, Quantitative, and Mixed Methods Approaches*. Sage publications.
6. Bryman, A., & Bell, E. (2015). *Business Research Methods*. Oxford University Press.

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0	0	2	2	1

SEMESTER – VII

DSC11 24PBHM71 FOOD PRODUCT DEVELOPMENT PRACTICAL

Course objectives

To Develop an innovative and healthy product. To Standardize the product by sensory evaluation. To gain an understanding of the processes involved in new product development and to design food products that aid nutritional issues by using food science principles and develop an appreciation of the food industry and innovation.

Formulation of New Food Products

- Standardized recipe
- Score Card
- Method of Preparation
- Sensory evaluation of before and after standardized
- Packaging materials
- Nutritional Values
- Budgeting
- Transportation
- Shelf life and Study
- Distribution and advertising
- Report writing and presentation.

Course Outcome:

On successful completion of this course learners will be able to:
CO1. Identify the basics and trends in food consumption pattern
CO2. Categorize the types of food processing
CO3. Formulate of recipes and supplements
CO4. Evaluate the various packaging standards
CO5. Plan financial and marketing management of food products

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SEMESTER – VII – Theory

RE1 24RBHM71 RESEARCH PROJECT

Course Objective

The Research Project course provides students with the opportunity to apply their knowledge to a practical, real-world problem. Students will work individually or in small teams to complete a project from conception through to implementation and presentation. This course emphasizes project management, problem-solving, teamwork, and effective communication.

Unit – I – Introduction and Project Selection

Course overview and expectations. - Introduction to project management tools and techniques. - Brainstorming and selection of project topics. -Formation of project teams

Unit – II – Project Proposal

Writing a project proposal. - Defining project scope, objectives, and deliverables. - Identifying resources and constraints. -Proposal submission and feedback.

Unit – III – Research and Planning

Conducting a literature review and market research. - Developing a detailed project plan and timeline. Assigning roles and responsibilities within the team. -Initial project presentation.

Unit – IV - Design and Development

Conceptualizing and designing the project. -Initial prototyping and development.- Regular check-ins and progress updates with the instructor.

Unit – V – Implementation, Presentation

Continued development and iteration. -Testing and troubleshooting. - Documenting the process and results. -Final project presentations to the class and/or external evaluators. -Submission of all project documentation and deliverables. -Peer and self-assessment.

Course Outcomes

CO1: Write a project proposal
CO2: Review literature surveys
CO3: Apply suitable methodologies
CO4: Illustrate and conceptualize project
CO5: Create and design project presentations

Reference Book:

1. K.N. Krishnaswamy , Research methodology, Darling Kindersley 2009.
2. Uma sekaran, Research methodology, John wiley 2012.
3. Roger Bougle, Research methodology, John wiley 2012.

SEMESTER – VIII

SEMESTER – VIII

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DSC24 24OBHM81 ON JOB TRAINING – PROJECT PRESENTATION

Course Objectives:

To understand the purpose and benefits of OJT. Learn about the expectations and responsibilities during the training period and develop a training plan and set achievable goals.

Unit – I – Introduction to OJT **6**

- Overview of OJT: definition, purpose, and benefits.
- Roles and responsibilities of the trainee.
- Setting objectives and developing a training plan.
- Understanding the host organization: structure, culture, and operations.

Unit – II – Workplace Skills and Professional Development **6**

- Effective communication in the workplace.
- Teamwork and collaboration.
- Time management and organizational skills.
- Professional ethics and behavior.
- Problem-solving and decision-making.

Unit – III – Applied Learning Project and Development **6**

- Identifying a project topic in consultation with the host organization.
- Planning and executing the project.
- Data collection and analysis.
- Monitoring and reporting progress.
- Evaluating project outcomes.

Unit – IV – Preparation of Project Report **6**

- Structure of a project report: introduction, literature review, methodology, results, discussion, conclusion, and recommendations.
- Writing the introduction and literature review.
- Describing the methodology and presenting results.
- Discussion and analysis of findings.
- Conclusions, recommendations, and future research directions.

Unit – V – Presentation and Evaluation **6**

- Preparing for the presentation: audience, content, and delivery.
- Visual aids and presentation tools.
- Handling questions and feedback.
- Self-evaluation and continuous improvement.
- Final submission of the project report.

Total Hrs.30

Course Outcomes

CO1: Apply theoretical knowledge in a real-world hospitality environment.
CO2: Develop practical skills in different hotel departments.
CO3: Understand the interrelationship between various hotel departments.
CO4: Enhance problem-solving and decision-making skills.
CO5: Cultivate professional behavior and work ethics in a hospitality setting.

SEMESTER – VIII

FOOD PRODUCTION SPECIALIZATION

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SEMESTER VIII - PRACTICAL

DSC25 24FBHM82 APPLICATIONS OF MOLECULAR GASTRONOMY IN BAKERY

Course Objective

To introduce the fundamental principles of molecular gastronomy and its relevance to modern bakery. To explore the scientific principles behind traditional baking techniques and how they can be enhanced using molecular gastronomy and to provide hands-on experience with molecular gastronomy tools and ingredients.

Unit – I - Introduction to Molecular Gastronomy in Bakery

- Spherification
- Gelification
- Role of ingredients (flour, water, yeast, etc.)
- Physical and chemical transformations during baking
- Varying hydration levels
- Gluten development techniques

Unit – II - Emulsions and Foams

- Stabilizing agents
- Applications in cakes, mousses, and breads
- Making espuma and air-based textures
- Utilizing emulsifiers

Unit – III – Gels and Thickeners

- Types of gelling agents (agar-agar, gelatin, pectin, etc.)
- Textural modifications and applications
- Creating jelly layers and fillings
- Using thickeners in pie fillings and sauces

Unit – IV - Fermentation and Flavor Development

Artisan Bread Making

- Sourdough starters
- Flavor development through fermentation
- Sous-vide baking
- Caramelization of sugars

Unit V – Novel Textures, Health and Nutrition in Molecular Gastronomy

- Making freeze-dried components
- Creating visually stunning presentations
- Impact of molecular techniques on nutritional value
- Creating healthier bakery options using molecular gastronomy
- Reducing sugar and fat without compromising texture
- Fortification with vitamins and minerals

Course Outcomes

CO1: Demonstrate a comprehensive understanding of molecular gastronomy principles and their application in bakery.
CO2: Apply scientific knowledge to innovate and enhance traditional bakery products.
CO3: Utilize molecular gastronomy tools and ingredients to create new bakery items.
CO4: Critically evaluate the sensory and nutritional properties of bakery products made using molecular gastronomy techniques.

CO5: Design and execute bakery projects incorporating molecular gastronomy elements, showcasing creativity and technical skills.

Reference Books :

1. Hervé. *Molecular Gastronomy: Exploring the Science of Flavor*. Columbia University Press, 2006.
2. Corriher, Shirley. *BakeWise: The Hows and Whys of Successful Baking with Over 200 Magnificent Recipes*. Scribner, 2008.
3. Myhrvold, Nathan, and Francisco Migoya. *Modernist Bread: The Art and Science*. The Cooking Lab, 2017.
4. McGee, Harold. "Role of Ingredients and Techniques in Modern Bread Baking." *Journal of Food Science*, vol. 65, no. 5, 2000, pp. 1009-1016.
5. DeMan, John M. "Principles of Food Chemistry." *Food Science Texts Series*. Springer, 1999.
6. Pérez-Escamilla, Rafael. "Innovative Uses of Molecular Gastronomy in Bakery." *Food Biophysics*, vol. 10, no. 2, 2015, pp. 230-238.

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SEMESTER – VIII - PRACTICAL

DSC26 24FBHM83 ADVANCED FERMENTATION TECHNOLOGIES FOR FUNCTIONAL FOOD PRODUCTION

Course Objectives

To understand the principles and advanced techniques of fermentation in functional food production. To explore the role and impact of different microorganisms in the fermentation process. To provide practical experience with advanced fermentation equipment and methodologies.

Unit 1: Fundamentals of Advanced Fermentation Technologies

- Using fermenters, bioreactors, and other equipment
- Safety protocols in fermentation labs
- Calibration and maintenance of fermentation equipment

Unit 2: Microorganisms and Metabolic Pathways

- Techniques for culturing microorganisms
- Inoculation and growth monitoring
- Analytical methods for assessing microbial activity

Unit – 3 – Fermentation of Dairy and Plant based products

- Fermenting dairy products (e.g., yogurt, kefir, cheese)
- Fermenting plant-based products (e.g., tempeh, miso, sauerkraut, kimchi)
- Assessing texture, flavor, and nutritional value

Unit 4 – Fermentation for Functional Beverages

- Preparing and fermenting various beverages
- Monitoring fermentation parameters
- Sensory evaluation and quality control

Unit – 5 Design and Implementation of Fermentation Projects

- Designing a fermentation project: objectives, methodology, and expected outcomes
- Quality control, safety, and regulatory considerations
- Troubleshooting common issues in fermentation processes

Course Outcomes

CO1: Demonstrate advanced knowledge of fermentation technologies and their applications in functional food production.
CO2: Apply different fermentation techniques to create and enhance functional foods.
CO3: Operate and troubleshoot advanced fermentation equipment.
CO4: Assess and enhance the health benefits and nutritional properties of fermented functional foods.
CO5: Design, execute, and critically evaluate fermentation projects focused on functional food production.

References:

1. *Fundamentals of Fermentation Technology* by H.C. Vogel and C.L. Todaro
2. *Handbook of Fermented Functional Foods* by Edward R. Farnworth
3. *Modern Food Microbiology* by James M. Jay
4. *Fermented Foods and Beverages of the World* by Jyoti Prakash Tamang and Kasipathy Kailasapathy

SEMESTER – VIII – Practical

L	T	P	O	C
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DSC27 24FBHM84 FOOD PROCESSING AND PRESERVATION TECHNOLOGY

Course Objectives

To understand the fundamental principles of food processing and preservation. To explore various techniques and technologies used in the processing and preservation of foods. To provide hands-on experience with equipment and methods used in food processing and preservation.

Unit – I – Introduction to Food Processing and Preservation

- Introduction to laboratory equipment and safety protocols
- Basic processing techniques (cutting, mixing, drying)

Unit – II – Thermal Processing Methods

- Pasteurization of dairy products
- Canning of fruits and vegetables
- Sterilization of food products

Unit – III – Non – Thermal Processing Methods

- High-pressure processing of juices
- Pulsed electric field treatment of liquid foods
- Application of ultrasonic processing in food preservation

Unit – IV – Chemical and Biochemical Preservation methods

- Use of preservatives in food products
- Fermentation of vegetables (sauerkraut, kimchi)
- Enzyme treatment in food preservation

Unit – V – Packaging and Storage of foods for Food preservation

- Vacuum packaging of perishable goods
- Modified atmosphere packaging of fruits and vegetables
- Storage condition monitoring and shelf-life testing

Course Outcomes

CO1: Demonstrate comprehensive knowledge of food processing and preservation technologies.
CO2: Apply various techniques to process and preserve different types of food.
CO3: Operate and troubleshoot food processing and preservation equipment.
CO4: Evaluate the effects of processing and preservation on food quality, safety, and nutritional value.
CO5: Design, execute, and assess projects focused on food processing and preservation.

References

1. Food Processing Technology: Principles and Practice by P.J. Fellows
2. Introduction to Food Engineering by R. Paul Singh and Dennis R. Heldman
3. Handbook of Food Preservation by M. Shafiur Rahman
4. Principles of Food Processing by Richard W. Hartel and Dennis R. Heldman

SEMESTER – VIII

ROOMS DIVISION MANAGEMENT SPECIALIZATION

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SEMESTER – VIII – Practical

DSC28 24RBHM82 - CUSTOMER RELATIONSHIP MANAGEMENT

Course Objective

To understand the principles and strategies of Customer Relationship Management. To explore the technological tools and platforms used in CRM. To provide practical experience in designing and implementing CRM strategies.

Unit – I – Introduction to CRM

- Introduction to CRM software (e.g., Salesforce, HubSpot)
- Setting up and navigating CRM platforms
- Creating and managing customer profiles

Unit – II – CRM Technologies and Tools

- Using CRM tools for data collection and analysis
- Segmenting and targeting customers
- Automating customer interactions

Unit – III – Designing and Implementing CRM Strategies

- Designing customer journeys
- Implementing CRM campaigns
- Measuring the effectiveness of CRM strategies

Unit – IV – Customer Data and Analytics

- Conducting customer data analysis
- Generating insights from CRM data
- Using dashboards and reports to monitor CRM performance

Unit – V – Evaluating and Enhancing CRM performance

- Developing and executing a CRM project
- Presenting project outcomes
- Peer and instructor evaluation of CRM projects

Course Outcomes

CO1: Demonstrate comprehensive knowledge of CRM principles and strategies.
CO2: Apply CRM tools and technologies to manage customer relationships.
CO3: Design and implement effective CRM strategies.
CO4: Evaluate the impact of CRM on customer satisfaction and business outcomes.
CO5: Develop and execute CRM projects to enhance customer relationships and business performance.

References

1. Customer Relationship Management: Concepts and Technologies by Francis Buttle and Stan Maklan
2. CRM at the Speed of Light: Social CRM Strategies, Tools, and Techniques for Engaging Your Customers by Paul Greenberg
3. Managing Customer Relationships: A Strategic Framework by Don Peppers and Martha Rogers
4. The Customer Centricity Playbook: Implement a Winning Strategy Driven by Customer Lifetime Value by Peter Fader and Sarah Toms

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SEMESTER – VIII – Practical

DSC29 24RBHM83 REVENUE MANAGEMENT SYSTEMS

Course Objective

- To understand the principles and strategies of revenue management.
- To explore the tools and technologies used in revenue management systems.
- To provide practical experience in designing and implementing revenue management strategies.

Unit – I – Introduction to Revenue Management System

- Overview of revenue management software (e.g., PROS, IDeaS)
- Basic navigation and functionalities
- Setting up revenue management systems

Unit – II – Data Analysis and Forecasting

- Using Excel and other tools for data analysis
- Performing demand forecasting
- Creating and interpreting revenue reports

Unit – III – Pricing Strategies and Optimization

- Setting and adjusting prices based on data insights
- Using software tools for price optimization
- Analyzing the impact of pricing strategies on revenue

Unit – IV – Inventory and Capacity Management

- Implementing inventory control strategies
- Using simulation tools for capacity management
- Evaluating the effectiveness of inventory strategies

Unit – V – Evaluating and Enhancing Revenue Management Performance

- Developing and executing a revenue management project
- Real-time monitoring and adjustments
- Presentation and critical evaluation of project outcomes

Course Outcomes

CO1: Demonstrate comprehensive knowledge of revenue management principles and strategies.
CO2: Utilize revenue management tools and technologies to analyze and optimize revenue.
CO3: Design and implement effective revenue management strategies.
CO4: Evaluate the impact of revenue management on business performance.
CO5: Develop and execute projects aimed at optimizing revenue through data-driven insights.

References

1. Revenue Management for the Hospitality Industry by David K. Hayes and Allisha A. Miller
2. Revenue Management and Pricing: Case Studies and Applications by Ian Yeoman and Una McMahon-Beattie
3. The Theory and Practice of Revenue Management by Kalyan T. Talluri and Garrett J. van Ryzin
4. Hotel Revenue Management: From Theory to Practice by Stanislav Ivanov

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SEMESTER – VII – Practical

DSC30 24RBHM84 ADVANCED HOUSEKEEPING AUTOMATION

Course Objective

To provide practical experience in implementing and managing housekeeping automation systems. To analyze the impact of automation on efficiency, cost, and customer satisfaction in housekeeping and To develop skills to design, optimize, and troubleshoot automated housekeeping systems.

Unit – I – Introduction to Housekeeping Automation

- Overview of housekeeping automation software (e.g., HotSOS, Quore)
- Basic navigation and functionalities
- Setting up automation systems for housekeeping tasks

Unit – II – Robotic Systems in Housekeeping

- Setting up and programming robotic vacuum cleaners
- Operating robotic floor scrubbers
- Maintenance and troubleshooting of robotic systems

Unit – III – Smart Cleaning Technologies

- Using sensors for monitoring cleanliness and occupancy
- Implementing UV sterilization in housekeeping routines
- Evaluating the effectiveness of smart cleaning technologies

Unit – IV – Data Analytics and Housekeeping Management

- Collecting and analyzing housekeeping data
- Generating insights from automation systems
- Using dashboards and reports to monitor housekeeping performance

Unit – V – Designing and Evaluating Housekeeping Automation Projects

- Developing and executing a housekeeping automation project
- Real-time monitoring and adjustments
- Presentation and critical evaluation of project outcomes

Course Outcomes

CO1: Demonstrate comprehensive knowledge of housekeeping automation principles and technologies.
CO2: Utilize housekeeping automation tools and systems to enhance operational efficiency.
CO3: Design and implement effective housekeeping automation strategies.
CO4: Evaluate the impact of automation on housekeeping performance and customer satisfaction.
CO5: Develop and execute projects aimed at optimizing housekeeping processes through automation.

References

1. *Housekeeping Management* by Matt A. Casado
2. *Professional Management of Housekeeping Operations* by Thomas J. A. Jones
3. *Smart Homes and Health Telematics* by Mounir Mokhtari
4. *Service Automation in Hospitality* by Johan Broekhuis, Rene Victor Valqui Vidal, and Dinesh Verma

SEMESTER – VIII

FOOD AND BEVERAGE SPECIALIZATION

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SEMESTER – VII – Practical

24BBHM82 PRACTICAL - ADVANCED TABLESIDE SERVICE TECHNIQUES

Course Objectives

To provide hands-on experience with advanced tableside service equipment and methods. To analyze the impact of exceptional tableside service on customer satisfaction and business success. To develop skills to design, implement, and optimize tableside service experiences.

Unit – I – Introduction to Advanced Tableside Service

- Setting up a tableside service station
- Demonstrating basic techniques such as flambé, carving, and gueridon service
- Practicing safety protocols during tableside service

Unit – II – Beverage Service Techniques

- Performing wine service, including bottle presentation and pouring
- Preparing and serving cocktails tableside
- Demonstrating proper coffee and tea service techniques

Unit – III – Tableside Cooking Techniques

- Preparing classic tableside dishes such as Chateaubriand, Bananas Foster, and Crêpes Suzette
- Using specialized equipment like chafing dishes and portable stoves
- Ensuring consistency and quality in tableside cooking

Unit – IV – Enhancing Dining Experience

- Role-playing customer service scenarios
- Practicing effective communication and presentation skills
- Customizing service to meet guests' preferences and needs

Unit – V – Design and Implementation of Tableside Service Projects

- Developing and executing a tableside service project
- Real-time monitoring and adjustments
- Presentation and critical evaluation of project outcomes

Course Outcomes

CO1: Demonstrate comprehensive knowledge of advanced tableside service techniques.
CO2: Apply various tableside service styles to enhance the dining experience.
CO3: Operate and maintain tableside service equipment efficiently.
CO4: Assess and enhance the impact of tableside service on customer satisfaction and business outcomes.
CO5: Design, execute, and evaluate projects focused on advanced tableside service techniques.

References

1. *The Professional Service Guide: Food, Beverage, and Tableside Preparation* by Charles A. Levinson
2. *The Art of the Table: A Complete Guide to Table Setting, Table Manners, and Tableware* by Suzanne Von Drachenfels
3. *Service Etiquette* by Oretha D. Swartz
4. *Table Service* by John Cousins and Dennis Lillicrap

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SEMESTER – VII – Practical

24BBHM83 PRACTICAL - ARTISANAL BEVERAGE PRODUCTION

Course Objectives

- To provide hands-on experience in crafting different artisanal beverages.
- To analyze the impact of ingredients, techniques, and equipment on the quality of artisanal beverages.
- To develop skills to design, produce, and evaluate artisanal beverages.

Unit – I – Introduction to Artisanal Beverage Production

- Introduction to laboratory equipment and safety protocols
- Basic production techniques (e.g., brewing, fermenting, steeping)
- Setting up a production workstation

Unit – II – Fermented Beverages

- Crafting artisanal beer: brewing, fermenting, and bottling
- Producing kombucha: brewing tea, adding SCOBY, and fermenting
- Making kefir: fermenting milk with kefir grains

Unit – III – Distilled and Infused Beverages

- Distilling gin: selecting botanicals, distilling, and bottling
- Creating infused spirits: flavor extraction techniques
- Producing non-alcoholic infused beverages (e.g., herbal teas, flavored water)

Unit – IV – Coffee and Tea Production

- Roasting and grinding coffee beans
- Brewing methods: pour-over, French press, espresso
- Preparing artisanal tea: selecting, steeping, and serving

Unit – V – Design and Evaluation of Artisanal Beverages

- Developing and executing a beverage production project
- Real-time monitoring and adjustments
- Presentation and critical evaluation of project outcomes

Course Outcomes

CO1: Demonstrate comprehensive knowledge of artisanal beverage production principles and techniques.
CO2: Apply various production methods to create high-quality artisanal beverages.
CO3: Operate and maintain beverage production equipment efficiently.
CO4: Assess and enhance the quality of artisanal beverages through ingredient selection and production techniques.
CO5: Design, execute, and evaluate projects focused on artisanal beverage production.

References

1. The Art of Fermentation by Sandor Ellix Katz
2. The Brewer's Bible: How to Brew Delicious Craft Beer at Home by James Houston
3. The Drunken Botanist: The Plants That Create the World's Great Drinks by Amy Stewart
4. The Coffee Roaster's Companion by Scott Rao

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SEMESTER – VII – Practical

24BBHM84 **PRACTICAL - ADVANCED MIXOLOGY**

Course Objectives

To explore the history and evolution of cocktails and mixology. To provide hands-on experience in crafting complex and innovative cocktails. To analyze the impact of ingredients, techniques, and presentation on cocktail quality.

Unit – I - Introduction to Advanced Mixology

- Introduction to bar tools and equipment
- Basic cocktail recipes and techniques (e.g., stirring, shaking, muddling)
- Safety and hygiene practices in cocktail preparation

Unit – II – Crafting Classic Cocktails

- Preparation and presentation of classic cocktails
- Experimentation with variations using different spirits and ingredients
- Guest bartending and peer feedback sessions

Unit – III – Advanced Techniques in Mixology

- Experimenting with molecular mixology techniques (e.g., spherification, foams)
- Infusing flavors using advanced methods
- Creating signature cocktails using innovative techniques

Unit – IV – Presentation and Garnishing

- Practicing garnishing techniques
- Designing themed cocktail presentations
- Photography and social media strategies for cocktail promotion

Unit – V – Design and Implementation of Beverage Program

- Developing and executing a beverage program project
- Menu creation, pricing strategies, and staff training
- Presentation and critical evaluation of project outcomes

Course Outcomes

CO1: Demonstrate comprehensive knowledge of advanced mixology principles and techniques.
CO2: Create and present complex cocktails using diverse ingredients and methods.
CO3: Operate and maintain bar equipment efficiently.
CO4: Evaluate and enhance the quality of cocktails through ingredient selection and mixing techniques.
CO5: Design, execute, and evaluate projects focused on advanced mixology techniques.

References

1. The Joy of Mixology by Gary Regan
2. Liquid Intelligence: The Art and Science of the Perfect Cocktail by Dave Arnold
3. Death & Co: Modern Classic Cocktails by David Kaplan, Nick Fauchald, and Alex Day
4. The Craft of the Cocktail: Everything You Need to Know to Be a Master Bartender by Dale DeGroff