

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

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

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

1. Stocks

- Types
- Flavouring agents
- Preparation
- Uses & Storage

2. Soups

- Classification
- Garnish
- Accompaniments

3. Sauces

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

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

2. Milk

- Introduction
- Types
- Processing
- Uses & Storage

3. Cream

- Introduction
- Processing
- Uses & Storage

4. Cheese

- Introduction
- Manufacturing Process
- Classification
- Uses & Storage

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

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

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

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

REFERENCE BOOKS:

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

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

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

SCHEME OF VALUATION

Internal assessment : 25 marks
 University exams : 25 marks

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

Note:

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

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

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

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

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

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

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

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

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

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

- | | | |
|--|---|---|
| <ul style="list-style-type: none"> • Types of bars, areas and layout • Tools and equipment used in bar • Service procedures & bar stock control • Staffing a bar | <ul style="list-style-type: none"> • Opening and closing procedures. • Bar licenses and permitted hours • Principal tobacco producing countries of the world | <ul style="list-style-type: none"> • Curing, processing and types of tobacco • Cigars – shapes, colors, sizes • Storage of cigars and cigarettes |
|--|---|---|

REFERENCE BOOKS:

- | | | |
|--|--|--------------------------|
| <ol style="list-style-type: none"> 1. 2. | <p>n Restaurant Service – A Manual For Student & Practitioners, John Fuller, Hutchinson, 1983</p> <p>& Beverage Service, Dennis R. Lillicrap And John A. Cousins, Elbs, 2002</p> | <p>Moder</p> <p>Food</p> |
|--|--|--------------------------|

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

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

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

SCHEME OF VALUATION

Internal assessment : 25 marks
 University exams : 25 marks

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

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

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

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

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

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

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

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

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

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

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

REFERENCE BOOKS:

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

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

UNIT I: WASTE MINIMIZATION

12 hours

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

UNIT II: ENERGY & WATER CONSERVATIO

12 hours

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

UNIT III: GREEN HOUSEKEEPING

12 hours

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

GREEN BANQUETING

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

UNIT IV: INTERNATIONAL CERTIFICATIONS OF GREEN PRACTICES

12 hours

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

Reference books

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

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

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

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

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

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

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

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

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

UNIT IV: PEST CONTROL **12 hours**

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

REFERENCE BOOKS:

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

IV SEMESTER

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

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

UNIT I: MEAT & GAME 12 hours

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

UNIT II: CHARCUTERIE PRODUCTS 08 hours

1. Sausages

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

2. Forcemeat

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

UNIT III: SALADS, SANDWICHES & CANAPES 08 hours

1. Salads

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

2. Sandwiches

- Introduction
- Parts
- Classification
- Types / Varieties

3. Canapes

- Introduction
- Parts
- Types
- Attributes

UNIT IV: CHOCOLATE & ITS PROCESSING 08 hours

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

REFERENCE BOOKS:

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

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

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

SCHEME OF VALUATION

Internal assessment : 25 marks
University exams : 25 marks

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

Note:

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

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

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

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

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

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

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

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

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

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

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

REFERENCE BOOKS:

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

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

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

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

SCHEME OF VALUATION

Internal assessment : 25 marks
 University exams : 25 marks

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

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

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

UNIT I: FLOWER ARRANGEMENT **12 hours**

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

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

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

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

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

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

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

REFERENCE BOOKS:

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

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

Unit I: KITCHEN ORGANIZATION **12 hours**

- Hierarchy
- Duties of chiefs
- Kitchen layouts- workflow

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

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

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

PREPARATION OF INGREDIENTS

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

COMMODITIES

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

Unit IV: KITCHEN EQUIPMENT **12 hours**

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

REFERENCE BOOKS:

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

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

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

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

Unit II: BAR EQUIPMENT **10 hours**

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

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

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

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

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

Reference Books:

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

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

Subject Code: _____

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

NEP Based Semester Scheme

SUBJECT NAME _____

Time: 2 Hours

Maximum Marks: 60

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

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

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

Part – A

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

(Two Question from each Unit)

Part – B

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

(At least One Question from each Unit)

Part – C

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

(One Question from each Unit)
