

Food Production – I BHM2101

Course Objective:-

The Student will get knowledge about:

1. Know the history of cooking, its modern developments and develop brief idea of various cuisines;
2. Understand the professional requirements of kitchen personnel and the importance and maintenance of hygiene;
3. Have insight of kitchen organization, duties and responsibilities of kitchen staff, workflow, and kitchen equipments;
4. Have through knowledge of methods of cooking and understanding raw materials.
5. Know in detail about Indian cuisine.

Learning outcome:-

At the end of course the student should know about:-

1. History of cooking, its modern developments.
2. Kitchen and personal hygiene.
3. Kitchen organization.
4. Methods of cooking, knowledge of raw materials
5. Detailed Indian cuisine.

Module	Course Topics	Total Hours
1	Introduction to Professional Cookery Culinary history. Origins of modern cookery. Kitchen & Personal Hygiene Personal Hygiene Cleanliness of surface & Garbage Disposal	20
2	Kitchen Organization Kitchen Brigade Duties and responsibilities of Kitchen Staff Responsibilities of each section Equipment and Tools: Pre-preparation & Preparation equipments Ancillary equipments: knives, utensils, pots and pans. Bakery equipment Modern Development in Equipments	30
3	BASIC METHODS OF COOKERY: Modes of Heat Transfer Various methods of Cooking: Definition, Rules, Associated terms, Moist Methods: Boiling, Poaching, Steaming, Stewing, Braising. Dry Methods: Frying, Grilling, Roasting, Broiling, and Baking. Modern Methods UNDERSTANDING RAW MATERIALS:	35

	<p>Understanding of common ingredients, classification and available forms, Uses and storage Salt, Liquids, sweetening, Fats, and Oils, Raising or Leavening agents. Thickening and binding agents, Flavorings and seasoning.</p>	
4	<p>KNOWLEDGE OF INDIAN FOOD: ingredients, spices & gravies STUDY OF VARIOUS REGIONALS CUISINES - PUNJABI - GUJRATI - KASHMIRI - SOUTH INDIAN - GOAN - BENGALI - MAHARASTRIAN - MOGHALAI - RAJASTHANI STUDY OF INDIAN SWEETS, ACCOMPANIMENTS & INDIAN BREADS</p>	35

REFERENCE BOOKS:

Sudhir K. Shibal : The Ashok book of Favourite Indian Recipes

Madhur Jaffery's : Cook Book

Chandal Padmanabhan : Dakshin Veg. Delicacies from South India

J. Inder S. Kalra : Prasad Cooking

Jane Grigson : The Book of Ingredients

K.T. Achaya, Oxford : Indian Food

Le rol a. Polsom : The Professional Chef

F & B Service - I BHM2102

Course Objective:-

The Student will get knowledge about:

1. Develop an insight into the growth of Catering Industry. In the world from medieval period till recent times.
2. Understand the different components of the catering industry) the functions of various departments of a hotel, and their relationship with Food & Beverage service department, in order to acquire professional Competence at basic levels in the principles of Food service and its related activities.
3. Acquire the requisite technical skills for competent service of Food and Beverage
4. Understand different non-alcoholic beverages with their preparation and services.

Learning outcome:-

At the end of course the student should know about:-

1. Understand the role of F & B department its functions and staffing
2. Identify and use the different types of restaurant equipments.
3. Understand the Professional attributes of F& B staff.
4. Understand the role of Ancillary department in F&B.

Module	Course Topics	Total Hours
1	<p>INTRODUCTION TO THE CATERING INDUSTRY: History of catering Industry Introduction and growth of catering-industry. Classification of catering establishments: Commercial, Transport, Welfare, Industrial, Institutional A brief description of each type showing the career Opportunities in each. DEPARTMENTAL Organization: Organization of the star category hotel Organization of F & B department professional relationship between guest and steward. Relationship among F & B service department with other departments of the hotel; Types of F & B outlets Organization of staff in various F & B Outlets Duties and responsibilities of all F & B staff Attributes of a waiter: Effective communication skills, Personal hygiene, physical attributes, work related attributes/professional attributes.</p>	36
2	<p>RESTAURANT EQUIPMENTS: Crockery. Glassware, chinaware.</p>	28

	<p>Cutlery, Flatware, Hollow ware - Silver and stainless steel, disposable, cleaning method polivit, dry powder silver dip. Burnishing method Linens, Furnishing, fixings, and disposable. Care and maintenance of restaurant equipment. ANCILLARY DEPARTMENTS: Pantry, still room, plate room, hotplate, wash kitchen stewarding a brief description.</p>	
3	<p>NON-ALCOHOLIC BEVERAGES: Tea & coffee: Types, manufacturing, brand names. Service Milk based drinks. Juices. Soft drinks. Mineral Waters, Spring water, Nourishing drinks and tonic water. Mise-en-place.</p>	30
4	<p>ROOM SERVICE: a) Type of Room Service Introduction – Cycle of service / Centralised / Decentralised /forms to formats used in room service, order taking , thumb rule, suggestive sellings, guest service Procedure in room service. b) List of Equipments c) House Rules of Room Service Waiter d) Room Service Menu</p>	26

REFERENCE BOOKS:

Sudhir Andrews: F & B Service Trg. Manual
Denni R. Lillicrap: F & B Service
John Walleg: Professional Restaurant Service
Brian Varghese: Professional F& B Service Management
Brown, Heppner & Deegan: Introduction to F&B Service

Front Office - I BHM2103

Course Objective:-

The Student will get knowledge about:

1. Classification and categorization of Hotels and its Evolution.
2. Duties & responsibilities of the staff in the different sections.
3. Types of rooms, food plan, Tariff and room rent.
4. Importance, Modes, Tools of reservation.
5. Basic Terminologies of front office

Learning outcome:-

By the end of this course student would be able to:

1. Understand the evolution, meaning and classifications of Hotel.
2. Understand the various layouts of Front office in the Hotel.
3. He would become aware of attributes and hierarchy of front office staff.
4. Understand and able to handle guest reservations.

Module	Course Topics	Total Hours
1	Introduction to Front Office Introduction to Hotel Industry, evolution, definition of modern hotel, Classification And Categorization, Indian Concept. Role and importance of front office in the hotel.	30
2	Organizational Structure Of front office Structure and functions of each section Duties and responsibilities of Front office staff. Layout of Front office department.	30
3	Attributes of front office staff and front Office Terminology Attributes of front office staff. Front office terminology regarding guests, plans, rooms and other front office activities.	25
4	Reservation Operations: The Importance Of Reservation Section. The Modes Of Reservation: C.R.S. And I.R.S. Various Tools Of Reservation: Room Status Board. Reservation Form, Advance-Letting Chart, Density Control Chart, Hotel Diary, Whitney system of reservation. Cancellation And Amendment Procedure. Various Reports Prepared at front office at the time of reservation. Group Reservation.	35

Reference books:

Dennis L. Foster: Back Office Operation & Admn.
 Dennis L. Foster: Front Office Operation & Admn
 Sudhir Andrews: Hotel Front Office
 Kasavana & Brooks: Managing Front office Operations
 Jatashankar R. Tewari- Hotel Front Office Operations & Management

Accommodation Operations - I BHM2104

Course Objective:-

The students will get knowledge about:

1. Organization, function of Housekeeping department and its different sections.
2. Different departments Housekeeping co-ordinates with.
3. Procedure of cleaning different status of room.
4. Cleaning equipments and cleaning agent.

Learning outcome:-

By end of this semester students able to know about:

1. Understand the structure function, Importance and different section of housekeeping department.
2. Co-ordination with other department of hotel.
3. Perform different types of cleaning.
4. Handling of cleaning equipment & cleaning agents.

Module	Course Topics	Total Hours
1	<p>Housekeeping As A Department: Importance of housekeeping. Responsibilities of housekeeping department and housekeeping layout. Interdepartmental co-operation & co-ordination of Housekeeping. Different sections of Housekeeping departments.</p> <p>Organization Structure Of Housekeeping Department: Small hotels, Medium hotels, large hotels. Duties & responsibilities of Executive Housekeeping. Duties & responsibilities of Housekeeping Staff.</p>	40
2	<p>Guest Rooms- Types of guest room with sizes. Guest room status report. Floor rules Service and facilities offered by various hotel.</p>	20
3	<p>Cleaning Organization Principles of cleaning Method of organizing cleaning Frequency of cleaning daily, periodic and special. Design features that simplify cleaning.</p>	25
4	<p>Cleaning equipment: General considerations & selections Classification & Types of equipments, Floor trolley, Vacuum Cleaner etc. Method of use & mechanism for each type Care & maintenance.</p> <p>Cleaning agents:</p>	35

	General criteria for selection Classification.	
--	---	--

Reference books:

Sudhir Andrews: Hotel Housekeeping

Joan C. Branson: Hotel, Hostel & Hospital Housekeeping

Georgi ra Tucker: The Professional Housekeeper

Rose Mary & Heinemann: Housekeeping Management for Hotels

Devid Allen, Hutchinson: Accommodation & Cleaning Services

G. Raghubalan – Hotel Housekeeping

French BHM2105

Course Objective:-

The students will get the knowledge of:

1. Letter, Numbers, Months and Weeks in French
2. Vocabulary of Hotel terms and equipments
3. Knowledge of verbs and how to make sentences
4. How to converse in French

Learning outcome:-

After the end this semester the students should able to know:

1. The French alphabets, numbers, days and months
2. Able to know the French grammar
3. Converse in French

Module	Course Topics	Total Hours
1	French Pronunciation, The Alphabets, The Accent, The Article, Days of the Week, Months of the Year, Numbers, Colour, Country and Nationality, Professions. Noun, Pronoun, Adjectives, Relations, How to Tell the Time.	30
2	Verb: First group of verbs, Reflexive verb, Past tense, Future Tense, Past continuous tense, Conjunction. Conversation General Conversation, Classroom Conversation, Hotel Staff and guest conversation-Reception and Restaurant Conversation. ENGLISH AND ENGLISH-FRENCH MINI Vocabulary.	30

Reference Book:-

1. French for Hotel Management & Tourism Industry:-S.Bhattacharya (2007)
2. Learn to speak & write French:- Lotus Press
3. Ultimate French beginners-Intermediates:- Living languages
4. Everything learning French; speak, write and understand basic French in no time:-Bruce Saille & David Hebert

Environment Studies BHM2106

Course Objective:-

The student will get knowledge about

1. The meaning and importance of environmental science in today's world.
2. Sustainable development and energy conservation.
3. The meaning and effect of global warming and green house gases

Learning outcome:-

By the end of this course student would be able to

1. Understand how to save environment.
2. Understand the use of renewable and non renewable energy sources.
3. Understand the Environmental Law.

Module	Course Topics	Total Hours
1	<p>Nature of Environment Introduction to Environmental Science - Definition and scope and need for public awareness Ecosystems Concept, structure and functions, restoration of damaged ecosystems Biodiversity – Definition, description at national and global level, threats and conservation Natural Resources - Renewable and non-renewable and their equitable use for sustainability, Material cycles – carbon, nitrogen and sulphur cycle. Conventional and Non-conventional Energy Sources – fossil fuel-based, hydroelectric, wind, -nuclear and solar energy, biomass, biodiesel, hydrogen as an alternative fuel</p> <p>Impact of Human Activity on Environment Human Population and Environment – Population growth, population explosion and migration; Impact of farming, housing, mining, transportation and industrial growth Social Issues Related to Environment–Sustainable development, urban problems (related to water and energy conservation and waste management), resettlement and rehabilitation Environmental</p>	30
2	<p>Environmental Changes and Human Health Environmental Pollution–Definition, causes and effects, control measures for water, air, soil, marine, land, noise, thermal pollution, Climate change– Greenhouse effect and global warming, acid rain, ozone layer formation and depletion Impact on human health – water and air borne diseases, diseases induced by residual impurities in drinking water (fluoride and arsenic); Toxic wastes and carcinogens; Nuclear hazards.</p> <p>Environmental Protection through Assessment and Education Indicators and Impact Assessment–Bio-indicators, Natural disasters and disaster</p>	30

	<p>management, Impact assessment through inventorying and monitoring</p> <p>Environmental Protection– Role of individuals, organizations and government in pollution control , Laws, Conventions and Treaties–National legislation, issues in the enforcement of environmental legislation, initiatives by non- governmental organizations, global efforts in environmental protection</p> <p>.Environmental education–women and value education.</p>	
--	---	--

Recommended Textbook:

Environmental Studies, J Krishna wamy , R J Ranjit Daniels, Wiley India.

Recommended Reference Books:

- 1.Environmental Science, Bernard J. Nebel, Richard T. Right, Prentice Hall Professional 1993.
- 2.Environment and Ecology, R K Khandal, 978-81-265-4277-2, Wiley India.
- 3.Environmental Science, 8th Ed ISV, Botkin and Keller, 9788126534142, Wiley India.
- 4.Environmental Studies, R Rajagopalan, 978-0195673937, Oxford University Press
- 5.Textbook of Environmental Science and Technology, M.Anjireddy, BS Publications
- 6.Environmental Studies, Soli. J Arceivala, Shyam, R Asolekar, McGrawHill India, 2012.
- 7.Environmental Studies, D.L. Manjunath, 9788131709122 Pearson Education India, 2007
- 8.Textbook of Environment Ecology , Singh, Acme Learning
9. Perspective in Environmental Studies, Kaushik, New Age International
10. Environmental Studies, B. Joseph, 2nd Ed, 978-0070648134, Tata McGraw Hill
- 11 Ecology, Environment & Society – S. Deswal& A. Deswal- Dhanpat Rai and Sons.
- 12 Environmental Studies -Smriti Srivastava- Kataria and Sons Publishers
- 13 Environment and Ecology – Shashi Chawala Tata McGraw Hill
- 14 Environmental Science-Richard T.Wright

PRACTICALS

BHM 2151

1. Demonstration classes to make students familiar with:
The pre-preparation, preparation and method of cookery.

- Preparing and cooking vegetables.
- Preparing and cooking Fish & Shellfish
- Preparing and cooking Poultry
- Preparing and cooking Eggs
- Preparing and cooking Stocks
- Preparation of Basic Indian Gravies

2. Menus comprising of five Dishes each to cover Indian Regional Cuisine.

BHM2152 PRACTICALS

1. Opening and inspecting cleaning a restaurant:: Routine Cleaning Non-Routine Cleaning
2. Identification of restaurant equipments.
3. Special equipments used in restaurant.
4. Wiping: - Glassware- Cutlery- Crockery holding are using service gears, carrying plating by using trays & shalver, using service plate, carrying clearance of dirty cutleries & crockeries..
5. Polishing silver, silvo method, burnishing method
6. Arrangement and use of side board - Check list.
7. Laying a table cloth
8. Re-laying a table cloth
9. Using a tray, Salver
10. Procedure for laying table
 - i) Basic a la carte
 - ii) Basic Table D'hote
 - iii) Service of Breakfast- Continental, English & American.
- 11) Room service tray setup.

BHM2153 Practical

1. Receiving telephone calls.
2. Familiarization of reservation tools.
3. Receiving reservation requests.
4. Finding room availability on Advance letting chart, updating it
5. Finding room availability on Density Control chart, updating it
6. Updating Hotel diary and preparation of movement list.
7. Handling Cancellation and Amendments.

BHM2154 Practical

- 1) Introduction, identification, uses and care of hand tools, cleaning Equipments and cleaning agents (Paste chart / drawing as applicable)
- 2) Basic cleaning procedure in Guest room:
 - a) Check-out room
 - b) Occupied room
 - c) Vacant room
 - d) Evening service.
- 3) Procedure for Bed making:
 - a) Day Bed
 - b) Night Bed
- 4) Procedure for cleaning bathrooms.
- 5) Organizing for completing the assigned task, preparing work plan.