

Advance Food Production - VII

BHM – 3701

Course Objective

The Student will get knowledge about:

1. Definition, designing preparation done in larder section detail knowledge of chafreud, aspic, charcuteries etc
2. Detailed studies of geography, history, festivals of different international countries in respective of cuisine.
3. Making of non edible displays from fruits, vegetables salt dough etc.
4. Origin, preparation, combination and presentation of various international desserts.

Learning outcome:-

By the end of this semester students should able to:

1. Role of Larder department and products made in larder.
2. Able to work in Chinese, Italian, Mediterranean etc.
3. Can able to know about non edible display.
4. Preparation various international dessert.

Module	Course Topics	Total Hours
1	LARDER Definition, function, importance, layout and planning of larder department Staff organization, Cold food presentation, ASPIC & chafreud, Cold starters, Charcuterie, terrines, galantines, pate and mousses.	13
2	INTERNATIONAL CUISINES Chinese Cuisine, Italian Cuisine, Mediterranean Cuisine Japanese Cuisine, Mexican Cuisine, Middle Eastern Cuisine, Thai Cuisine, Spanish and American cuisine- Staple food of mentioned countries , cooking methods of particular cuisine	15
3	NON EDIBLE DISPLAYS – Ice carvings, Tallow sculpture, Fruit & vegetable Displays, Salt dough, Pastillage, Jelly Logo, vegetable and fruit carvings	14
4	DESSERT Basic Custards, Cream And Puddings ,Different Deserts Sauces, Soufflés And Mousses, Frozen Desserts – Ice Creams, Bombes, Sorbets And Still Frozen Desserts Chocolate Tampering And Various Chocolate Desserts , Meringue	18

Reference Books:The Professional Chef- Lerol A. Polsom

- Theory of Cookery – Krishna Arora.
- Thangam Philip - Theory of cookery-II

Advance F & B Service - VII BHM-3702

Course Objective

The Student will get knowledge about:

- 1) Able to understand the concept of event management & its operation.
- 2) Acquire to manage and organize events on different themes.
- 3) Able to understand the customer relationship in F&B Service outlets
- 4) Able to acquire knowledge of Restaurant layout & design.
- 5) Able to understands the operations of transport catering i.e. Airline, Crew liner & Railway.

Learning outcome

By the end of this semester students should know about:

- 1) Able to understand the concept of event management & its operation.
- 2) Acquire to manage and organize events on different themes.
- 3) Able to understand the customer relationship in F&B Service outlets
- 4) Able to acquire knowledge of Restaurant layout & design.
- 5) Able to understands the operations of transport catering i.e. Airline, Crew liner & Railway

1.

Module	Course Topics	Total Hours
1.	Personal Management in F & B Service a) Developing a good F & B Team (desirable attributes for various levels of hierarchy) b) Allocation of work, Task Analysis and Duty Roaster c) Performance Measure d) Customer Relations e) Sales Promotion	15
2.	Restaurant Planning & Design a) Space utilization b) Layout c) Design & Decoration d) Light & Interim e) Planning for Equipment f) Manpower Planning	15
3.	Event Management a) Concept, Nature, Scope & its Significant b) Components of Events c) Conceptualizing and designing events d) 5C's of events Planning, e) Organizing ,staffing ,leading, Coordination, Controlling	15

4.	Food & Beverage Service in Crew liners , Airlines & Railway Catering <ul style="list-style-type: none"> a) Crew Management, b) Airline Management c) IRCTC operations d) Ground Management 	15
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Reference Books:

Dennis R.Lilicrap	Food & Beverage Service
Peter Jones	Flight Catering
R.Singaravelavan	F&B Service
T. Rogers	Conferences & Conventions : a Global industry
Antone Shone and Bryan Parry	Successful Event Management
Bobby George	Food & Beverage Service
M.P.Vogel	Business & management of Ocean Cruises

BHM 3703

Course Objective

The Student will get knowledge about:

1. Features of PMS interface and Management system
2. Concept and views of quality management in hotels.
3. Meaning and Procedure front office arrangements.
4. Yield management system and statistics.

Learning outcome

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

1. Understand the meaning of international business in terms of Hotels.
2. Understand the procedure of measuring yield
3. Understand benefits and challenges of yield Mgt.
4. Understand various PMS and it interfaces in Hotels.
5. Understand how to handle quality management in hotels.

Module	Course Topics	Total Hours
1	Front Office Arrangements <ul style="list-style-type: none">• Independent hotels• Time Share & Condominium• Franchising• Management Contract• Chain Hotels Module	15
2	Yield Management System <ul style="list-style-type: none">• Concept and Importance• Yield Management Tools: Capacity management, Discount allocation, Duration control• Elements of yield management• Benefits and challenges in yield management• Yield Management strategies	18
3	Computer Applications in Front Office Property management system: Micros Amadeus Ids Fortune Shaw man PMS interface with stand alone systems	14
4	Quality Management System In Hotels Concept and Importance Guest perception of quality	13

	Features of quality management Benefits of quality management	
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Reference Books:

- Dennis L. Foster - Front Office Operation & Admin.
- Bruce Braham - Hotel Front Office
- M J Kasvana - Application of computer in hospitality industry
- Jatashankar R. Tewari - Hotel Front Office Operations & Management
- D P Goel - Managing Information System

Course Objective

The students will get knowledge about:

1. Changing trends in housekeeping.
2. Eco friendly environment.
3. Detail about safety and security.
4. Ergonomics and eternal environment.

Learning outcome

By the end of this semester students should know about:

1. The different modern technique used in housekeeping.
2. Advantages of using eco friendly Products.
3. New aspects of safety and security.
4. Staff efficiency and their working environment.

Module	Course Topics	Total Hours
1.	CHANGING TRENDS IN HOUSEKEEPING Hygiene Training and Motivation Eco friendly Amenities New Scientific Techniques IT Savvy Housekeeping	15
2.	ECOTELS <ul style="list-style-type: none">• Ecotels Certification Process• Site Selection Factors For Ecotels• Hotel Design and Construction• Eco-friendly Housekeeping• Water Conservation• Energy Conservation	14
3.	PEST AND RODENTS CONTROL 1. Definition & Types of Pests & rodents 2. Pests control methods TYPES OF WASTES & WASTE DISPOSAL METHODS	3
4.	ERGONOMICS IN HOUSEKEEPING INTERNAL ENVIRONMENT (NOISE, AIR CONDITIONING AND LIGHTING) SUPERVISION IN HOUSEKEEPING	18

Reference Books:

Martin Robert J (1998), Professional Management Of Housekeeping Operation.

Hotel Housekeeping Training Manual- Sudhir Andrews.

Hotel Housekeeping Operation And Management G. Raghubalan And Smritte Raghubalan(2007)

Hotel, Hostel and Hospital Housekeeping –Joan Branson And Margaret Lennox

DISCIPLINE SPECIFIC ELECTIVE (DSE)

The Students of the School will have choice to select from these any one

1. BHME 3701- Human Resource Management
2. BHME 3702 - Event Management
3. BHME 3703 -Bar Management
4. BHME 3704 -Regional Cuisine of India
5. BHME 3705 – Retail Management

Human Resource Management BHME - 3701

Course Objective:-

The Student will get knowledge about:

1. The Concept of Management & Human Resource Management.
2. Insight into nature, scope, challenges of human resource management in an organization.
3. Methods of Recruitment, Selection & Training.

4. Meaning & Importance of Motivation & Performance Appraisal in the organization

Learning outcome:-

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

1. Understand the role and importance of HRM in the organization.
2. How Recruitment & Selection is done in the organization
3. He would be aware of different methods and need of Training in the organization.
4. He would understand how appraisal is done in the organization and why motivation is important.

Module	Course Topics	Total Hours
1	Introduction To Management Definition, Nature, Functions of Management. History of management; thought: Scientific management, Fayols contribution, Hawthorne experiments. System approach and Contingency approach.	14
2	Human Resource Management Meaning and nature of Human Resource Management, Scope, Objectives, Importance & Functions of Human Resource management, HR Challenges in India.	13
3	Recruitment And Selection Meaning, Sources of Recruitment and Process of Selection. Training Meaning, need and Importance of training, Identifying training needs, Methods of training	15
4	Performance Appraisal Meaning , objectives, Uses of Appraisal, Methods and techniques of appraisal Problems of Appraisal System. Motivation Definition, Importance, Theories of Motivation – Maslow theory, ERG Theory, Achievement Motivation Theory & Expectancy Model.	18

Reference Books:

David A Decenzo
Dr. C.B.Gupta
Mirza S Saiyadain
L. M. Prasad

Personnel/Human Resource Management
Human Resource Management
Human Resource Management
Introduction to Management

Event Management

BHME - 3702

Course Objective

The students will get knowledge about:

1. Organizing events
2. Marketing events
3. Managing events
4. Promotions of events

Learning outcome:**By the end of this semester students should know about:**

1. Organizing and designing of events
2. Marketing and promotions of events
3. Managing events

Module	Course Topics	Total Hours
1.	Events The Concept, Nature, Definition and scope C's of Events, advantage and disadvantage of Events Categories and Typologies, Skills required to be a good Event Planners.	10
2.	Organising & Designing of Events Key elements of Events, Event Infrastructure Core concept, core people, core talent, core structure Setting Objectives for the Event, Negotiating Contracts with event Organizers, Venue, Media.	20
3.	Marketing & Promotion of Events Nature of Event Marketing, Process of Event Marketing, The Marketing Mix, Sponsorship. Promotion: Image Branding, Advertising, Publicity and Public Relation	15
4.	Managing Events Financial Management of Events, Staffing, Leadership. Safety and Security: Occupational Safety and Health, Incident Reporting, Crowd Management and Evacuation	15

References Books:

Anton Shone & Bryn Parry - 'Successful Event ;2Management
Coleman, Lee & Frankle - Powerhouse Conferences. Educational Institute of AHMA
Hoyle, Dorf & Jones - Meaning conventions & Group business. Educational institute of AHMA.
Joe Jeff Goldblatt - Special Events: Best Practices in Modern Event Management
Theory of Catering by Kinton & Cessarani

Bar Management
BHME - 3703

Course Objective**The students will get knowledge about:**

- 1) Able to understand Bar and its classification.
- 2) Able to understand preparation methods for Mix drinks
- 3) Able to identify the layouts of different types of bar.
- 4) Able to recognize different types of bar equipment:- Large, medium & small

- 5) Able to know the guidelines for opening a bar .
- 6) Able to understand methods of beverage control.

Learning outcome:

By the end of this semester students should know about:

1. The set up of different Bars
2. Able to know the Bar Equipments
3. Able to understand the Standard Receipe of Cocktails
4. Understand the Beverage Control

Module	Course Topics	Total Hours
1.	Bar Introduction, Beverage Management, Brief History Types of Bar Lounge & Bar Service Organization of Lounge Bar Syrups and Other Non- Alcoholic Beverage Mix Drinks	15
2.	The Bar Layout & Planning Introduction, Bar Section details, Bar Shapes: Planning Criteria Bars, Plans, Elevations & Sections, Themes & Concepts Bar Equipment, Glass wares	15
3.	Service & Selling Techniques Bartenders : Job Analysis Salesmanship of Bar Attendants, Guidelines for Bar Attendants Hygiene & Health Bar duties, Staff Management Qualities of Professional Manager Responsible service of Alcohol	15
4.	Bar Operation & Control Customer Service and Customer Relation Sales Promotion & Merchandising Managing the Service Sequence Method of Beverage Control Stock Control in the Bar Portion Control Cash handling Procedures Bar Licenses	15

Reference Books:

Michael M Coltman	Beverage Management
Lipenski & Lipenski	Professional Beverage Management
Mahendra Singh Negi	Handbook of Bar & Beverage

**Regional Cuisine of India
BHME - 3704****Course Objective****The students will get knowledge about:**

- 1- Need to understand the geography, history festival of himachal and uttarakhand in respect of their traditional cuisine along with modernization occurred in it .
- 2- Need to understand the geography, history festival of Delhi, Punjab, Haryana in respect of there traditional cuisine along with modernization occurred in it.
- 3- Need to understand the geography, history festival of Andher Pradesh, Tamil naidu, Kerala in respect of there traditional cuisine along with modernization occurred in it.

4- Need to understand the geography, history festival of Awadh, Bengal, Orissa in respect of there traditional cuisine along with modernization occurred in it.

Learning outcome

By the end of this semester students should know about:

- 1) Knowledge of rawa materials used in various region of Indian kitchen.
- 2) Knowledge of equipments used in Indian cuisine in different regions.
- 3) Able to make various foods of Indian cuisine.

Module	Course Topics	Total Hours
1	Cuisines of Himachal & Uttarakhand: Introduction, Geographical Perspectives, Brief Historical Background, Characteristics & Salient Features of Cuisine , Key Ingredients, Popular Foods, Seasonal Foods, Special Equipments, Staple Diets, Specialties during Festivals and Other Occasions, Community Foods	10
2	Cuisines of Punjab, Haryana & Delhi: Introduction, Geographical Perspectives, Brief Historical Background, Characteristics & Salient Features of Cuisine , Key Ingredients, Popular Foods, Seasonal Foods, Special Equipments, Staple Diets, Specialties during Festivals and Other Occasions, Community Foods.	20
3	Cuisines of Andhra Pradesh, Tamil Nadu & Kerala: Introduction, Geographical Perspectives, Brief Historical Background, Characteristics & Salient Features of Cuisine , Key Ingredients, Popular Foods, Seasonal Foods, Special Equipments, Staple Diets, Specialties during Festivals and Other Occasions, Community Foods.	15
4	Cuisines of Awadh, Bengal & Odisha: Introduction, Geographical Perspectives, Brief Historical Background, Characteristics & Salient Features of Cuisine , Key Ingredients, Popular Foods, Seasonal Foods, Special Equipments, Staple Diets, Specialties during Festivals and Other Occasions, Community Foods.	15

Reference Books:

1. Quantity Food Production Op. and Indian Cuisine – Parvinder S Bali, Oxford University Press
2. A Taste of India By Madhur Jafferey - John Wiley & Sons
3. Food of Haryana: The Great Chutneys – Dr Ashish Dahiya, University Press, MDU
4. Indian Gastronomy – Manjit Gill, DK Publishers
5. Food of Haryana: The Great Desserts – Dr Ashish Dahiya, University Press, MDU
6. Punjabi Cuisine – Manjit Gill
7. My Great India Cook Book – Vikas Khanna
8. Modern Cookery (Vol –I) By Philip E. Thangam, Publishers: Orient Longman
9. Practical Cookery By Kinton & Cessarani
10. Hymns from the Soil: A Vegetarian Saga
11. Practical Professional Cookery By Kauffman & Cracknell
12. Professional Cooking by Wayne Gisslen, Publisher Le Cordon Bleu
13. Theory of Catering by Kinton & Cessarani
14. Theory of Cookery By K Arora, Publisher: Frank Brothers

Retail Management

BHME - 3705

Course Objective

The Student will get knowledge about:

1. The concept of Retail Management
2. Evolution and growth of Retail sector in India
3. Career opportunities in retail sector
4. Different Retail theories and models
5. Operations in retail outlets and their working

Learning outcome

By the end of this semester students should know about:

1. Meaning and concept of Retail Management
2. Evolution and Growth of Retail Sector in India
3. Different Career opportunities in retail sector
4. Working in Retail Outlets and their design and layout

Module	Course Topics	Total Hours
1	Introduction to Retail <ul style="list-style-type: none">- Concept of Retailing- Functions of a Retailer- Relation between Marketing and Retail- The growth of the Retailer Retail as a Career- Organization Structure for Small Stores, Single Stores and Independent Retailers, Retail Store Chain and Department Store	15
2	Retail in India <ul style="list-style-type: none">- Evolution of Retail in India- Changes in the Retail sector in India- Size of Retail in India Challenges to Retail Development in India	15
3	Retail Models and Theories of Retail Development <ul style="list-style-type: none">- Evolution of Retail Formats- Theories of Retail Development- Concept of Life Cycle in Retail- Business Models in Retail- Airport Retailing Services Retailing	15
4	Retail Store Operations <ul style="list-style-type: none">- Key Roles in a Store Environment- Managing the Store- Store layout,- Store design - importance Visual Merchandizing	15

Reference Books:

Retailing Management-Text & Cases- Swapna Pradhan

Retailing Management- Micheal Levy

A Recipe for Retail Operations-a three ingredient approach - Cody Philips & Andre Ross

Why we buy :The Science of Shopping- Paco Underhill

The Art of Retailing-A. J. Lamba

Practical

Advance Food Production VII

BHM-3751

1. Recapitulation of previous semester.
2. Preparation of salmi, bacon, sausage, pate etc
3. Preparation international menus of different cuisine of word like china, italy, mexican, arabic
4. Various non edible carvings from wax, salted dough etc.
5. Making of famous dessert, mousse, custard, tiramisu etc.

Advance F&B Service VII

BHM-3752

1. Practicing the all previous semester practical.
2. Making of duty roaster for different F&B outlets.
3. Set up of buffet for various events.
4. Creating professional guest relation for promoting the F&B sale.
5. Practicing various types of set ups in restaurant.
6. Case studies of different theme events like exhibitions, weddings etc.
7. Planning & organizing of different events.
8. Checklist for different events organized in the department.
9. To Visit Airport & Railway Station to observe the flow of F&B service.

Advance Front Office VII

BHM-3753

1. Recapitulation of previous semester.
2. Recapitulation of all the important forms and formats used in front office
3. Familiarization with the different software used in computer.
4. Understand and handle the procedure of PMS
5. Familiarization with different tools of Yield Management.
6. Familiarize with the standards of Quality
7. To visit different categories of Properties

Advance Accommodation Operation VII

BHM-3754

1. Using of latest in IT amenities in the housekeeping department
Wi-Fi, WALNs, GPS, VoIP
2. Uses of energy conserving products
Water conservation
Uses of eco friendly amenities
Estimation or eco friendly site
3. Handling of keys for security reason
Handling scanty baggage guest.
Methods of handling housekeeping equipments and materials.
4. Implementing the need of ergonomics in housekeeping
Analysis the significance of ergonomics

Preparing of checklist both for rooms and public area.
Inspection through checklist