

MODEL CURRICULUM

FOR

UNDERGRADUATE PROGRAMME

IN

**BACHELOR OF HOTEL MANAGEMENT &
CATERING TECHNOLOGY (B. HMCT) 2011**



ALL INDIA COUNCIL FOR TECHNICAL EDUCATION
7th Floor, Chandralok Building, Janpath, New Delhi – 110 001

FOREWORD

It is with great pleasure and honour that I write a forward for the Model scheme of instruction and syllabi for the Undergraduate **Hotel Management and Catering Technology** Programme prepared by the **All India Board of Hospitality and Tourism Management** with **Dr. Sitikantha Mishra** as its Chairman and other members. All India Council for Technical Education has the onerous responsibility for uniform development and qualitative growth of the Technical Education system and preparation of syllabi to maintain uniform standards throughout the country. In pursuance to clause 10 (2) of the AICTE Act 1987 AICTE has the objective of bringing about uniformity in the curriculum of Hotel Management and Catering Technology. In that direction, the efforts of the All India Board of Hospitality and Tourism Management has been quite commendable and praiseworthy. A painstaking effort was made by the Chairman, members of the Board and various working groups composed of experts from leading institutions in framing of the Instruction and Syllabi. The Board was ably assisted by the official of the Academics Bureau in successfully organizing the meetings making available necessary documents and follow up action on the minutes of the meetings.

Chairman
All India Council for
Technical Education

Sr. No.	SEMESTER I	SEMESTER II	SEMESTER III	SEMESTER IV
THEORY				
1	Foundation Course in Food Production – 1	Foundation Course in Food Production – 2	Food Production Operations - 1	Food Production Operations – 2
2	Foundation Course in Food and Beverage Service -1	Foundation Course in Food and Beverage Service -2	Food and Beverage Service Operations - 1	Food and Beverage Service Operations – 2
3	Application of Computers	Accommodation Operation - 1	Accommodation Operation - 2	Accommodation Operation Management -1
4	Foundation Course in Accommodation Operation	Front Office Operations - 1	Front Office Operations - 2	Front Office Management – 1
5	Foundation Course in Front Office Operation	Food Science & Nutrition	Hotel Accounting	Principles of Management and Organisational Behaviour
6	Communication	Business Communication	Food & Beverage Management and Control	Financial Management
PRACTICAL / PROJECT				
1	Food Production Practical – 1	Food Production Practical – 2	Food Production Practical – 3	Food Production Practical – 4
2	Food and Beverage Service Practical -1	Food and Beverage Service Practical -2	Food and Beverage Service Practical -3	Food and Beverage Service Practical -4
3	Application of Computers Practical - 1	Accommodation Operation – 1	Accommodation Operation – 2	Accommodation Operations Management – 1
4	Communication	Front Office Operations – 1	Front Office Operations – 2	Front Office Operations Management – 1
5		Business Communication (Soft Skill)	Food & Beverage Management and Control	

Sr. No.	SEMESTER V	SEMESTER VI	SEMESTER VII	SEMESTER VIII
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THEORY				
1	Advanced Food Production – 1	Advanced Food Production - 2	VII Semester will have 14 Weeks of Industrial training of Minimum 8 Hours and 6 Days a Week	Indian Heritage & Culture
2	Advanced Food and Beverage Service – 1	Advanced Food and Beverage Service – 2		Business Law & Corporate Governance
3	Accommodation Operations Management - 2	Research Project : Design & Methodology		Environment Sustainability
4	Front Office Management - 2	Travel and Tourism		Entrepreneurship Development
5	Food Safety Management Systems	Facility Planning		Professional Elective
6	Human Resource Management	Hospitality Marketing		Open elective
PRACTICAL / PROJECT				
1	Food Production Practical – 5	Food Production Practical – 6		Professional Elective Project
2	Food and Beverage Service Practical – 5	Food and Beverage Service Practical - 6		Open elective Project
3	Accommodation Operations Management – 2	Personality Development		
4	Front Office Operations Management – 2	Facility Planning		

AICTE : BHMCT Syllabus

Sr. No	Course Code	Subject Name (Course Name)	TEACHING SCHEME			Evaluation Scheme					Credit
			L	T	P	Sessional Exam			ESE	Sub Total	
						AQ	ME	TOT			
YEAR 1						SEMESTER 1					
Theory											
1	FFP-I	FOUNDATION COURSE IN FOODPRODUCTION-1	2	1		10	10	20	80	100	2.5
2	FFBS-1	FOUNDATION COURSE FOOD & BEVERAGE SERVICE -I	2	1		10	10	20	80	100	2.5
3	AOC	APPLICATION OF COMPUTERS	2	1		10	10	20	80	100	2.5
4	FAO	FOUNDATION COURSE IN ACCOMMODATION OPERATION	2	1		10	10	20	80	100	2.5
5	FFO	FOUNDATION COURSE IN FRONT OFFICE OPERATION	2	1		10	10	20	80	100	2.5
6	COMM	COMMUNICATION	2	1		10	10	20	80	100	2.5
Practical / Project											
1	FPP-I	FOODPRODUCTION PRACTICAL-1			8	5	5	10	40	50	4
2	FBSP-I	FOOD & BEVERAGE SERVICE PRACTICAL-1			4	5	5	10	40	50	2
3	AOC-I	APPLICATION OF COMPUTERS PRACTICAL - 1			4	5	5	10	40	50	2
4	COMM	COMMUNICATION			4						1
		TOTAL (36 Hrs)	12	06	18					750	24
L – Lecture Hours, T – Tutorial Hours, P – Practical Hours, AQ – Assignment and Quiz, ME – Mid-semester Exam TOT – Total, ESE – End Semester Examination One Semester = 90 Working Days of which at least 80 days of Teaching Class room and Laboratory Contact Hours per Week 36 Hours											

AICTE : BHMCT Syllabus

Sr. No	Course Code	Subject Name (Course Name)	TEACHING SCHEME			Evaluation Scheme					Credit	
			L	T	P	Sessional Exam			ESE	Sub Total		
						AQ	ME	TOT				
YEAR 1						SEMESTER 2						
Theory												
1	FFP-II	FOUNDATION COURSE IN FOODPRODUCTION-2	2	1		10	10	20	80	100	2.5	
2	FFBS-II	FOUNDATION COURSE FOOD & BEVERAGE SERVICE -2	2	1		10	10	20	80	100	2.5	
3	AOO-I	ACCOMMODATIONOPERATION - 1	2	1		10	10	20	80	100	2.5	
4	FOO-I	FRONT OFFICE OPERATION - 1	2	1		10	10	20	80	100	2.5	
5	FSN	FOODSCIENCE&NUTRITION	2	1		10	10	20	80	100	2.5	
6	BCOMM	BUSINESS COMMUNICATION	2	1		10	10	20	80	100	2.5	
Practical / Project												
1	FPP-II	FOODPRODUCTIONPRACTICAL-1			8	5	5	10	40	50	4	
2	FBSP-II	FOOD & BEVERAGE SERVICEPRACTICAL-1			4	5	5	10	40	50	2	
3	AOO-I	ACCOMMODATIONOPERATION - 1			2	5	5	10	40	50	2	
4	FOO - I	FRONT OFFICE OPERATION - 1			2	5	5	10	40	50	1	
5	BCOMM	BUSINESS COMMUNICATION (SOFT SKILLS)			2							
6	IT-01	INDUSTRIAL TRAINING	4 WEEKS									4
		TOTAL (36 Hours)	12	06	18					800	28	
L – Lecture Hours, T – Tutorial Hours, P – Practical Hours, AQ –Assignment and Quiz, ME – Mid-semester Exam TOT – Total, ESE – End Semester Examination One Semester = 90 Working Days of which at least 80 days of Teaching Class room and Laboratory Contact Hours per Week 36 Hours												
****NOTE - STUDENTS WHO DO NOT COMPLETE COMBINED 8 WEEKS OF INDUSTRIAL TRAINING AFTER IInd AND IVth SEMESTER WILL NOT BE ALLOWED TO UNDERGO INDUSTRIAL TRAINING DURING THE VIIth SEMESTER.												

AICTE : BHMCT Syllabus

Sr. No	Course Code	Subject Name (Course Name)	TEACHING SCHEME			Evaluation Scheme					Credit
			L	T	P	Sessional Exam			ESE	Sub Total	
						AQ	ME	TOT			
YEAR 2						SEMESTER 3					
Theory											
1	FPO-I	FOODPRODUCTIONOPERATION-I	3	1		10	10	20	80	100	3.5
2	FBSO-1	FOOD & BEVERAGE SERVICE OPERATIONS-1	2			10	10	20	80	100	2
3	AOO-II	ACCOMMODATION OPERATIONS -II	2	1		10	10	20	80	100	2.5
4	FOO-II	FRONT OFFICE OPERATIONS-II	2	1		10	10	20	80	100	2.5
5	HACC	HOTEL ACCOUNTING	3	1		10	10	20	80	100	3.5
6	FBMC	FOOD & BEVERAGE MANAGEMENT AND CONTROLS	2			10	10	20	80	100	2
Practical / Project											
1	FPP-III	FOOD PRODUCTION PRACTICAL-III			8	5	5	10	40	50	4
2	FBSP-III	FOOD & BEVERAGE SERVICE PRACTICAL-III			4	5	5	10	40	50	2
3	AOO-II	ACCOMMODATION OPERATIONS -II			2	5	5	10	40	50	1
4	FOO-II	FRONT OFFICE OPERATIONS-II			2	5	5	10	40	50	1
5	FBMC	FOOD & BEVERAGE MANAGEMENT AND CONTROL			2						1
		TOTAL (36 Hours)	14	04	18					800	25
L – Lecture Hours, T – Tutorial Hours, P – Practical Hours, AQ – Assignment and Quiz, ME – Mid-semester Exam, TOT – Total, ESE – End Semester Examination One Semester = 90 Working Days of which at least 80 days of Teaching Class room and Laboratory Contact Hours per Week 36 Hours											

AICTE : BHMCT Syllabus

Sr. No	Course Code	Subject Name (Course Name)	TEACHING SCHEME			Evaluation Scheme					Credit	
			L	T	P	Sessional Exam			ESE	Sub Total		
						AQ	ME	TOT				
YEAR 2						SEMESTER 4						
Theory												
1	FPO-II	FOOD PRODUCTION OPERATIONS –II	3	1		10	10	20	80	100	3.5	
2	FBSO– II	FOOD & BEVERAGE SERVICE OPERATIONS –II	2	1		10	10	20	80	100	2.5	
3	AOM-I	ACCOMMODATION OPERATIONS MANAGEMENT -II	2	1		10	10	20	80	100	2.5	
4	FOM-II	FRONT OFFICE MANAGEMENT-II	2	1		10	10	20	80	100	2.5	
5	PMOB	PRINCIPLES OF MANAGEMENT & ORGANISATIONAL BEHAVIOUR	3	1		10	10	20	80	100	2.5	
6	FMGT	FINANCIAL MANAGEMENT	3	1		10	10	20	80	100	3.5	
Practical / Project												
1	FPP-IV	FOOD PRODUCTION PRACTICAL –IV			8	5	5	10	40	50	4	
2	FBSP –IV	FOOD & BEVERAGE SERVICE PRACTICAL –IV			4	5	5	10	40	50	2	
3	AOM-I	ACCOMMODATION OPERATIONS MANAGEMENT –I			2	5	5	10	40	50	1	
4	FOM-I	FRONT OFFICE MANAGEMENT-1			2	5	5	10	40	50	1	
5	IT-02	INDUSTRIAL TRAINING	4 WEEKS									4
		TOTAL (36 Hours)	14	06	16					800	29	
L – Lecture Hours, T – Tutorial Hours, P – Practical Hours, AQ –Assignment and Quiz, ME – Mid-semester Exam, TOT – Total, ESE – End Semester Examination One Semester = 90 Working Days of which at least 80 days of Teaching Class room and Laboratory Contact Hours per Week 36 Hours												
****NOTE - STUDENTS WHO DO NOT COMPLETE COMBINED 8 WEEKS OF INDUSTRIAL TRAINING AFTER IInd AND IVth SEMESTER WILL NOT BE ALLOWED TO UNDERGO INDUSTRIAL TRAINING DURING THE VIth SEMESTER.												

AICTE : BHMCT Syllabus

Sr. No	Course Code	Subject Name (Course Name)	TEACHING SCHEME			Evaluation Scheme					Credit
			L	T	P	Sessional Exam			ESE	Sub Total	
						AQ	ME	TOT			
YEAR 3						SEMESTER 5					
Theory											
1	AFP –I	ADVANCEFOODPRODUC TION-1	3	1		10	10	20	80	100	3.5
2	AFBS-I	ADVANCE FOOD & BEVERAGESERVICE –I	2	1		10	10	20	80	100	2.5
3	AOM-II	ACCOMMODATION OPERTIONS MANAGEMENT-II	2	1		10	10	20	80	100	2.5
4	FOM-II	FRONTOFFICEMANAGEM ENT-II	2	1		10	10	20	80	100	2.5
5	FSMS	FOOD SAFETY MANAGEMENT SYSTEMS	2	1		10	10	20	80	100	2.5
6	HRM	HUMAN RESOURCE MANAGEMENT	3	1		10	10	20	80	100	3.5
Practical / Project											
1	FPP-V	FOODPRODUCTIONPRA CTICAL–V			8	5	5	10	40	50	4
2	FBSP-V	FOOD & BEVERAGE SERVICEPRACTICAL-V			4	5	5	10	40	50	2
3	AOM-II	ACCOMMODATION OPERTIONS MANAGEMENT-II			2	5	5	10	40	50	1
4	FOM-II	FRONTOFFICEMANAGEM ENT-II			2	5	5	10	40	50	1
		TOTAL (36 Hours)	14	06	16					800	25
L – Lecture Hours, T – Tutorial Hours, P – Practical Hours, AQ –Assignment and Quiz, ME – Mid-semester Exam, TOT – Total, ESE – End Semester Examination One Semester = 90 Working Days of which at least 80 days of Teaching Class room and Laboratory Contact Hours per Week 36 Hours											

AICTE : BHMCT Syllabus

Sr. No	Course Code	Subject Name (Course Name)	TEACHING SCHEME			Evaluation Scheme					Credit
			L	T	P	Sessional Exam			ESE	Sub Total	
						AQ	ME	TOT			
YEAR 3						SEMESTER 6					
Theory											
1	AFP-II	ADVANCE FOOD PRODUCTION -II	3	1		10	10	20	80	100	3.5
2	AFBS-II	ADVANCE FOOD & BEVERAGESERVICE-II	2	1		10	10	20	80	100	2.5
3	RPDM	RESEARCH PROJECT : DESIGN &METHODOLOGY	2	1		10	10	20	80	100	2.5
4	TT	TRAVEL AND TOURISM	3	1		10	10	20	80	100	3.5
5	FPLAN	FACILITYPLANNING	2	1		10	10	20	80	100	2.5
6	HMAR	HOPITALITY MARKETING	2	1		10	10	20	80	100	2.5
Practical / Project											
1	FPP-VI	FOOD PRODUCTION PRACTICAL-VI			8	5	5	10	40	50	4
2	FBSP-VI	FOOD & BEVERAGE SERVICE PRACTICAL-VI			4	5	5	10	40	50	2
3	PD	PERSONALITY DEVELOPMENT			2						1
4	FPLAN	FACILITYPLANNING			2	5	5	10	40	50	1
		TOTAL (36 Hours)	14	06	16					750	25
L – Lecture Hours, T – Tutorial Hours, P – Practical Hours, AQ –Assignment and Quiz, ME – Mid-semester Exam, TOT – Total, ESE – End Semester Examination One Semester = 90 Working Days of which at least 80 days of Teaching Class room and Laboratory Contact Hours per Week 36 Hours											

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Sr. No	Subject Name (Course Name)	TEACHING SCHEME	Evaluation Scheme			Credit
			Sessional Exam			
			IRP	IP	TOT	
YEAR 4			SEMESTER 7			
1	INDUSTRIAL TRAINING REPORT (SHOULD ALSO PRESENT THEIR TRAINING REPORT OF PREVIOUS 8 WEEKS)	14 Weeks of Industrial Training of Minimum 8 hours and 6 Days a week	100	100	200	14
IRP – Industrial Report Presentation, IP – Industry Appraisal, TOT – Total ****NOTE - STUDENTS WHO DO NOT COMPLETE COMBINED 8 WEEKS OF INDUSTRIAL TRAINING AFTER II nd AND IV th SEMESTER WILL NOT BE ALLOWED TO UNDERGO INDUSTRIAL TRAINING DURING THE VII th SEMESTER.						

AICTE : BHMCT Syllabus

Sr. No	Course Code	Subject Name (Course Name)	TEACHING SCHEME			Evaluation Scheme					Credit
			L	T	P	Sessional Exam			ESE	Sub Total	
						AQ	ME	TOT			
YEAR 4						SEMESTER 8					
Theory											
1	IHC	INDIANHERITAGE&CULTURE	3	1		10	10	20	80	100	3.5
2	BLCG	BUSINESS LAW AND CORPORATE GOVERNANCE	3	1		10	10	20	80	100	3.5
3	ENVS	ENVIRONMENT SUSTAINABILITY	3	1		10	10	20	80	100	3.5
4	ED	ENTERPRENEURSHIP DEVELOPMENT	3	1		10	10	20	80	100	3.5
5	PE	PROFESSIONALELECTIVE	3	1		10	10	20	80	100	3.5
6	OE	OPENELECTIVE	3	1		10	10	20	80	100	3.5
Practical / Project											
1	PEPROJ	PROFESSIONAL ELECTIVE PROJECT			6	20		80	100	100	3
2	OEPROJ	OPEN ELECTIVE PROJECT			6	20		20	80	100	3
		TOTAL (36 Hours)	18	06	12					800	27
L – Lecture Hours, T – Tutorial Hours, P – Practical Hours, AQ –Assignment and Quiz, ME – Mid-semester Exam, TOT – Total, ESE – End Semester Examination, One Semester = 90 Working Days of which at least 80 days of Teaching Class room and Laboratory Contact Hours per Week 36 Hours											

LIST OF OPEN ELECTIVE (OE - OEPROJ)

- FOREIGN LANGUAGE
- HOSPITALITY CRM
- HOTEL SECURITY
- HEALTH AND SAFETY FOR HOTEL STAFF
- HOTEL ECONOMICS
- SUPPLY CHAIN MANAGEMENT
- STRATEGIC HOSPITALITY MANAGEMENT

LIST OF PROFESSIONAL ELECTIVES (PE - PEPROJ)

- CLUB/RESORT MANAGEMENT
- EVENT MANAGEMENT AND MICE
- TIME SHARE / CONDOMINIUM MANAGEMENT
- REGIONAL CLASSICAL CUISINE
- FOOD PRESENTATION AND STYLING
- AIRLINES CATERING
- ANTHROPOLOGY AND SOCIOLOGY OF FOOD

❖ **FOR PROFESSIONAL ELECTIVE AND OPEN ELECTIVE THE MINIMUM BATCH SIZE SHOULD BE OF 15 STUDENTS**

Name of the Course : FOUNDATION COURSE IN FOOD PRODUCTION		
Course code: FFP- I		Semester : I
Duration : 40 hrs		Maximum Marks :100
Teaching Scheme		Examination Scheme
Theory :2hrs/week		Mid Semester Exam: 10 Marks
Tutorial: 1 hrs/week		Assignment & Quiz: 10 Marks
Credit : 2.5		End Semester Exam: 80 Marks
Contents		Hours
1.	CULINARY HISTORY <ul style="list-style-type: none"> • Culinary history-Development of the culinary art from the middle ages to modern cookery, • Indian regional cuisine, • Popular International cuisine, French, Italian, Chinese. And their basic Characteristics 	02
2.	INTRODUCTION TO COOKERY <ul style="list-style-type: none"> • Levels of skills and experiences • Attitudes and behaviour in the kitchen • Personal hygiene • Uniforms & protective clothing • Safety procedure in handling equipment 	02
3.	HIERARCHY AREA OF DEPARTMENT AND KITCHEN <ul style="list-style-type: none"> • Classical Brigade • Modern staffing in various category hotels • Roles of executive chef • Duties and responsibilities of various chefs • Co-operation with other departments 	02
4	CULINARY TERMS <ul style="list-style-type: none"> • List of culinary (common and basic) terms • Explanation with examples • Western and Indian Culinary terms 	04
5.	AIMS & OBJECTS OF COOKING FOOD <ul style="list-style-type: none"> • Aims and objectives of cooking food • Various textures • Various consistencies • Techniques used in pre-preparation • Techniques used in preparation • Principles of a balanced and a healthy diet 	02

6	METHODS OF COOKING FOOD <ul style="list-style-type: none"> • Roasting • Grilling • Frying • Baking • Broiling • Poaching • Boiling • stewing • Principles of each of the above • Care and precautions to be taken • Selection of food for each type of cooking 	06
7.1	VEGETABLE AND FRUIT COOKERY <ul style="list-style-type: none"> • Introduction – classification of vegetables • Pigments and colour changes • Effects of heat on vegetables • Cuts of vegetables • Classification of fruits • Uses of fruit in cookery • Salads and salad dressings 	08
7.2	STOCKS <ul style="list-style-type: none"> • Definition of stock • Types of stock • Preparation of stock • Recipes • Storage of stocks • Uses of stocks • Care and precautions 	
7.3	SAUCES <ul style="list-style-type: none"> • Classification of sauces • Recipes for mother sauces • Storage & precautions 	
8.1	COMMODITIES Shortenings (Fats & Oils) <ul style="list-style-type: none"> • Role of Shortenings • Varieties of Shortenings • Advantages and Disadvantages of using various Shortenings • Fats & Oil – Types, varieties 	06
8.2	Raising Agents <ul style="list-style-type: none"> • Classification of Raising Agents • Role of Raising Agents • Actions and Reactions 	
8.3	Thickening Agents <ul style="list-style-type: none"> • Classification of thickening agents • Role of Thickening agents 	

8.4	Sugar <ul style="list-style-type: none"> • Importance of Sugar • Types of Sugar • Cooking of Sugar – various 	
9	Bakery <ul style="list-style-type: none"> • Bread Making: <ul style="list-style-type: none"> ○ Recipes and method of baking different types of breads eg. White, Brown, French bread loaf etc. • Simple Cakes • Cookies • Simple Hot and Cold Puddings, Mousse, Souffle & Bavarois 	08
	Total	40
Text Books:- Nil		
Reference books :- Nil		
Suggested List of Laboratory Experiments :- Nil		
Suggested List of Assignments/Tutorial :- Nil		

Name of the Course : FOUNDATION COURSE IN FOOD PRODUCTION		
Course code: FFP- I		Semester : I
Duration : 106 hrs		Maximum Marks : 50
Teaching Scheme		Examination Scheme
Practical : 8 hrs		Mid Semester Exam: 05 Marks
Credits :- 4		Assignment & Quiz: 05 Marks
		End Semester Exam: 40 Marks
Contents		Hours
1.	<ul style="list-style-type: none"> • Equipments - Identification, Description, Uses & handling • Hygiene - Kitchen etiquettes, Practices & knife handling • Safety and security in kitchen 	04
2.	Vegetables <ul style="list-style-type: none"> • Classification • Cuts - julienne, jardinière, macedoine, brunoise, paysanne, mignonette, dices, cubes, shred, mirepoix • Preparation of salad dressings 	04
3.	Basic Cooking methods and pre-preparations <ul style="list-style-type: none"> • Blanching of Tomatoes and Capsicum • Preparation of concasse • Boiling (potatoes, Beans, Cauliflower, etc) • Frying - (deep frying, shallow frying, sautéing) Aubergines, Potatoes, etc. • Braising - Onions, Leeks, Cabbage • Starch cooking (Rice, Pasta, Potatoes) 	12
4	Stocks <ul style="list-style-type: none"> • Types of stocks (White and Brown stock) • Fish stock • Emergency stock • Fungi stock 	08
5.	Sauces - Basic mother sauces <ul style="list-style-type: none"> • Béchamel • Espagnole • Veloute • Hollandaise • Mayonnaise • Tomato 	12
6.1	Simple Salads & Soups <ul style="list-style-type: none"> • Cole slaw, • Potato salad, • Beet root salad, • Green salad, • Fruit salad, • Consommé 	32

6.2	Simple Egg preparations <ul style="list-style-type: none"> • Scotch egg, • Assorted omelettes, • Oeuf Florentine • Oeuf Benedict • Oeuf Farci • Oeuf Portugese 	
6.3	Simple potato preparations <ul style="list-style-type: none"> • Baked potatoes • Mashed potatoes • French fries • Roasted potatoes • Boiled potatoes • Lyonnaise potatoes • Allumettes 	
6.4	Vegetable preparations <ul style="list-style-type: none"> • Boiled vegetables • Glazed vegetables • Fried vegetables • Stewed vegetables. • 	
7	Bakery Equipments and Ingredients <ul style="list-style-type: none"> • Identification • Uses and handling • Ingredients - Qualitative and quantitative measures 	02
8	BREAD MAKING <ul style="list-style-type: none"> • Demonstration & Preparation of Simple and enriched bread recipes • Bread Loaf (White and Brown) • Bread Rolls (Various shapes) • French Bread • Brioche • 	16
9	SIMPLE COOKIES <ul style="list-style-type: none"> • Demonstration and Preparation of simple cookies like • Nan Khatai • Golden Goodies • Melting moments • Swiss tart • Tri colour biscuits • Chocolate chip • Cookies • Chocolate Cream Fingers • Bachelor Buttons. • 	16
	Total	40

Text Books:- Nil			
Reference books :- Nil			
Suggested List of Laboratory Experiments :- Nil			
Suggested List of Assignments/Tutorial :- Nil			

Name of the Course : FOUNDATION COURSE IN FOOD & BEVERAGE SERVICE –I		
Course code: FFBS- I	Semester : I	
Duration : 30 hrs	Maximum Marks : 100	
Teaching Scheme	Examination Scheme	
Theory : 2 hrs/week	Mid Semester Exam: 10 Marks	
Tutorial: 1 hrs/week	Assignment & Quiz: 10 Marks	
Credits :- 2.5	End Semester Exam: 80 Marks	
Contents		Hours
1.	THE HOTEL & CATERING INDUSTRY <ul style="list-style-type: none"> • Introduction to the Hotel Industry and Growth of the hotel Industry in India • Types of F&B operations • Classification of Commercial, Residential/Non-residential • Philanthropic/ Welfare Catering - Industrial/Institutional/Transport 	04
2.	DEPARTMENTAL ORGANISATIONS & STAFFING <ul style="list-style-type: none"> • Organisation of F&B department of hotel • Principal staff of various types of F&B operations • French terms related to F&B staff • Duties & responsibilities of F&B staff • Attributes of a waiter • Inter-departmental relationships 	04
3.	FOOD SERVICE AREAS (F & B OUTLETS) <ul style="list-style-type: none"> • Specialty Restaurants • Coffee Shop • Cafeteria • Fast Food (Quick Service Restaurants) • Banquets • Bar • Discotheque 	04
4	ANCILLIARY DEPARTMENTS <ul style="list-style-type: none"> • Still Room/ Pantry • Silver Room/ Plate Room/ Store • Linen room • Kitchen stewarding/ Scullery 	06
5.	F & B SERVICE EQUIPMENT <ul style="list-style-type: none"> • Cutlery • Crockery • Glassware • Flatware • Hollowware • All Other Equipment Used in F&B Service • French Term Related with Equipment 	06

6	NON-ALCOHOLIC BEVERAGES <ul style="list-style-type: none"> • Classification (Nourishing, Stimulating and Refreshing beverages) • Tea (Origin , Manufacture, Types & Brands) • Coffee(Origin , Manufacture, Types & Brands) • Juices and Soft Drinks • Cocoa & Malted Beverages(Origin & Manufacture) 	06
Total		30
Text Books:- Nil		
Reference books :- Nil		
Suggested List of Laboratory Experiments :- Nil		
Suggested List of Assignments/Tutorial :- Nil		

Name of the Course : FOUNDATION COURSE IN FOOD & BEVERAGE SERVICE –I			
Course code: FFBS- I		Semester : I	
Duration : 62 hrs		Maximum Marks : 50	
Teaching Scheme		Examination Scheme	
Practical : 4 hrs/week		Mid Semester Exam: 05 Marks	
Credits: 2		Assignment & Quiz: 05 Marks	
		End Semester Exam: 40 Marks	
Contents			Hours
1.	Food Service areas <ul style="list-style-type: none"> • Induction & Profile of the areas • Ancillary F&B Service areas – Induction & Profile of the areas • Familiarization of F&B Service equipment • Care & Maintenance of F&B Service equipment • Cleaning / polishing of EPNS items by: <ul style="list-style-type: none"> ○ Plate Powder method ○ Polivit method ○ Silver Dip method ○ Burnishing Machine 		20
2.	Basic Technical Skills <ul style="list-style-type: none"> • Holding Service Spoon & Fork • Carrying a Tray / Salver • Laying a Table Cloth • Changing a Table Cloth during service • Table Laying for Fours Course Meal (Continental, Indian , Chinese • Rules to be observed while laying table • Stacking Sideboard • Service of Water • Napkin Folds • Changing dirty ashtray • Cleaning & polishing glassware 		32
3.	Preparation and Services <ul style="list-style-type: none"> • Tea Service • Coffee Service • Mocktails- Preparation & Service • Service of Juices, Soft drinks, Mineral water, Tonic water • Cocoa & Malted Beverages Service 		12
Total			64
Text Books:- Nil			
Reference books :- Nil			
Suggested List of Laboratory Experiments :- Nil			

	Suggested List of Assignments/Tutorial :- Nil

Name of the Course : APPLICATION OF COMPUTERS		
Course code: AOC	Semester : I	
Duration : 30 hrs	Maximum Marks :	
Teaching Scheme	Examination Scheme	
Theory: 2 hrs/week	Mid Semester Exam: 10 Marks	
Tutorial: 1 hrs/week	Assignment & Quiz: 10 Marks	
Credits : 2.5	End Semester Exam: 80 Marks	
Contents		Hours
1.	COMPUTER FUNDAMENTALS – THEORY <ul style="list-style-type: none"> • History of Computer • Generation of Computer • Types of Computer • Computer Organisation 	10
1.2	INFORMATION CONCEPTS AND DATA PROCESSING <ul style="list-style-type: none"> • Definitions • Need, Quality and Value of Information • Data Processing Concepts 	
1.3	ELEMENTS OF A COMPUTER SYSTEM <ul style="list-style-type: none"> • Definitions • Characteristics of Computers • Classification of Computers • Advantages and Limitations • Booting • BIOS • Memory Architecture 	
2	HARDWARE FEATURES AND CONCEPT – THEORY <ul style="list-style-type: none"> • Components of a Computer • Primary and Secondary Storage Concepts • Data Input and Output Devices • Other Computer peripheral 	10
3.1	SOFTWARE CONCEPTS – THEORY <ul style="list-style-type: none"> • System Software • Application Software • Language Classification • Compilers and Interpreters 	12
3.2	OPERATING SYSTEMS/ENVIRONMENTS <ul style="list-style-type: none"> • Types of Operating System • Characteristics of Operating System • Deference between CUI and GUI Operating System 	
3.3	DISK OPERATING SYSTEM <ul style="list-style-type: none"> • Basics of MS Dos • CUI environments and Features • Internal commands • External commands 	

3.4.	WINDOWS OPERATING SYSTEM <ul style="list-style-type: none"> • Introduction to Windows • GUI environments • Features of Windows Operating System • Parts of a Typical Window and their Functions 	
3.5	COMPUTER VIRUS <ul style="list-style-type: none"> • Definitions • Types of Virus 	
3.6	FILE MANAGEMENT SYSTEM <ul style="list-style-type: none"> • FAT • NTFS • CDFS • UDFS 	
4.1	Communication and Computer NETWORK – THEORY <ul style="list-style-type: none"> • Definitions • Basic Elements of a Communication System • Communication Protocols • Data Transmission Modes • Network Topology <ul style="list-style-type: none"> ○ Bus ○ Star ○ Ring • Network Applications • Types of Network <ul style="list-style-type: none"> ○ LAN ○ MAN ○ WAN 	
4.2	COMPONENTS OF NETWORK <ul style="list-style-type: none"> • Server • Workstation • NICs • Cabling • Shared Resources and Peripherals 	
4.3	TRANSMISSION CHANNEL <ul style="list-style-type: none"> • Fibre-Optic • Twisted Pair • Coaxial • Microwave • Communication Satellite 	
4.4	HUBS	
4.5	NETWORK INTERFACE CARD <ul style="list-style-type: none"> • Arc net • Ethernet 	
4.6	NETWORK SOFTWARE <ul style="list-style-type: none"> • NOVEL • WINDOWS NT 	
	Total	64

Text Books:- Nil			
Reference books :-Nil			
Suggested List of Laboratory Experiments :- Nil			
Suggested List of Assignments/Tutorial :- Nil			

Name of the Course : APPLICATION OF COMPUTERS		
Course code: AOC	Semester : I	
Duration : 56 hrs	Maximum Marks :	
Teaching Scheme	Examination Scheme	
Practical : 4 hrs/week	Mid Semester Exam: 05 Marks	
Credits : 2	Assignment & Quiz: 05 Marks	
	End Semester Exam: 40 Marks	
Contents		Hours
1.	BASIC WINDOWS OPERATIONS <ul style="list-style-type: none"> • Creating Folders • Creating Shortcuts • Notepad • Calculator • Taskbar • Copying and Moving Files/Folders • Renaming Files/Folders • Deleting Files/Folders • Windows Explorer • Quick Menus • Control Panel 	10
2	MS WORD 2010 <ul style="list-style-type: none"> ➤ CREATING A DOCUMENT <ul style="list-style-type: none"> • Entering Text • Saving the Document • Editing a Document already saved to Disk • Find and Replace Operations • Password Protection • Printing the Document 	15
2.1		
2.2	FORMATTING A DOCUMENT <ul style="list-style-type: none"> • Justifying Paragraphs • Changing Paragraph Indents • Setting Tabs and Margins • Formatting Pages and Documents • Using Bullets and Numbering • Headers and Footers • Page Orientation 	
2.3	SPECIAL EFFECTS <ul style="list-style-type: none"> • Print Special Effects • Bold, Underline, Superscripts, Subscript • Changing Fonts • Changing Case 	
2.4	CUT, COPY AND PASTE OPERATION <ul style="list-style-type: none"> • Marking Blocks • Copying and Pasting a Block • Cutting and Pasting a Block 	

	<ul style="list-style-type: none"> • Deleting a Block • Formatting a Block • Using Find and Replace in a Block 	
2.5	USING MS-WORD TOOLS <ul style="list-style-type: none"> • Spelling and Grammar • Mail Merge • Printing Envelops and Labels 	
2.6	TABLES <ul style="list-style-type: none"> • Create • Delete • Format • GRAPHICS • Inserting Clip arts • Symbols (Border/Shading) • Word Art • Inserting Picture from File 	
2.7	PRINT OPTIONS <ul style="list-style-type: none"> • Previewing the Document • Printing a whole Document • Printing a Specific Page • Printing a selected set • Printing Several Documents • Printing More than one Copies 	
3 3.1	MS-EXCEL 2010 ➤ HOW TO USE EXCEL <ul style="list-style-type: none"> • Starting Excel • Parts of the Excel Screen • Parts of the Worksheet • Navigating in a Worksheet • Getting to know mouse pointer shapes 	15
3.2	CREATING A SPREADSHEET <ul style="list-style-type: none"> • Starting a new worksheet • Entering the three different types of data in a worksheet • Creating simple formulas • Formatting data for decimal points • Editing data in a worksheet • Using AutoFill • Blocking data • Saving a worksheet • Exiting excel 	
3.3	MAKING THE WORKSHEET LOOK PRETTY Selecting cells to format Trimming tables with Auto Format Formatting cells for: <ul style="list-style-type: none"> • Currency • Comma • Percent • Decimal 	

	<ul style="list-style-type: none"> • Date <p>Changing columns width and row height</p> <p>Aligning text</p> <ul style="list-style-type: none"> • Top to bottom • Text wrap • Re ordering Orientation <p>Using Borders</p>	
3.4	<p>GOING THROUGH CHANGES</p> <ul style="list-style-type: none"> • Opening workbook files for editing • Undoing the mistakes • Moving and copying with drag and drop • Copying formulas • Moving and Copying with Cut, Copy and Paste • Deleting cell entries • Deleting columns and rows from worksheet • Inserting columns and rows in a worksheet • Spell checking the worksheet 	
3.5	<p>PRINTING THE WORKSHEET</p> <ul style="list-style-type: none"> • Previewing pages before printing • Printing from the Standard toolbar • Printing a part of a worksheet • Changing the orientation of the printing • Printing the whole worksheet in a single pages • Adding a header and footer to a report • Inserting page breaks in a report • Printing the formulas in the worksheet 	
3.6	<p>ADDITIONAL FEATURES OF A WORKSHEET</p> <ul style="list-style-type: none"> • Splitting worksheet window into two four panes • Freezing columns and rows on-screen for worksheet title • Attaching comments to cells • Finding and replacing data in the worksheet • Protecting a worksheet • Function commands 	
3.7	<p>MAINTAINING MULTIPLE WORKSHEET</p> <ul style="list-style-type: none"> • MOVING FROM SHEET IN A WORKSHEET • ADDING MORE SHEETS TO A WORKBOOK • DELETING SHEETS FROM A WORKBOOK • NAMING SHEET TABS OTHER THAN SHEET 1, SHEET 2 AND SO ON • COPYING OR MOVING SHEETS FROM ONE WORKSHEET TO ANOTHER 	
3.8	<p>CREATING GRAPHICS/CHARTS</p> <ul style="list-style-type: none"> • Using Chart wizard • Changing the Chart with the Chart Toolbar • Formatting the chart's axes • Adding a text box to a chart • Changing the orientation of a 3-D chart • Using drawing tools to add graphics to chart and worksheet • Printing a chart with printing the rest of the worksheet data 	

3.9	EXCEL's DATABASE FACILITIES <ul style="list-style-type: none"> • Setting up a database • Sorting records in the database 	
4.	MS-POWER POINT 2010 <ul style="list-style-type: none"> • Making a simple presentation • Using Auto content Wizards and Templates • Power Points five views • Slides • Creating Slides, re-arranging, modifying • Inserting pictures, objects • Setting up a Slide Show • Creating an Organizational Chart 	12
5	INTERNET – PRACTICAL <ul style="list-style-type: none"> • Surfing • E-mail 	04
	Total	56
Text Books:- Nil		
Reference books :- Nil		
Suggested List of Laboratory Experiments :- Nil		
Suggested List of Assignments/Tutorial :- Nil		

Name of the Course : FOUNDATION COURSE IN ACCOMODATION OPERATION		
Course code: FAO	Semester : I	
Duration : 56 hrs	Maximum Marks : 100	
Teaching Scheme	Examination Scheme	
Theory : 2 hrs/week	Mid Semester Exam: 10 Marks	
Tutorial: 1 hrs/week	Assignment & Quiz: 10 Marks	
Credits :- 2.5	End Semester Exam: 80 Marks	
Contents		Hours
1.	HOUSEKEEPING AND ITS ROLE IN HOSPITALITY OPERATION	02
2	ORGANISATION CHART OF THE HOUSEKEEPING DEPARTMENT <ul style="list-style-type: none"> • Organization chart of small hotels • Organization chart of medium hotels • Organization chart of large hotels 	02
3	DUTIES AND RESPONSIBILITIES OF HOUSEKEEPING STAFF <ul style="list-style-type: none"> • Job description and job satisfaction • Identifying housekeeping responsibilities • Duties and responsibilities of housekeeping staff • Personal traits of housekeeping staffs 	06
4.	LAYOUT IN HOUSEKEEPING DEPARTMENT <ul style="list-style-type: none"> • Layout of housekeeping department • Layout of current rooms • Guest room amenities 	06
5.	INTERDEPARTMENTAL RELATIONSHIP <ul style="list-style-type: none"> • With front Office • With Maintenance department • With Security department • With Store department • With Account department • With other departments 	02
6.	CLEANING AGENTS <ul style="list-style-type: none"> • General criteria for selection • Classification • Use, care and storage • Use of Eco-friendly products in housekeeping 	06
7.	CLEANING EQUIPMENTS AND CARE OF CLEANING EQUIPMENT <ul style="list-style-type: none"> • Manual cleaning equipment • Mechanical cleaning equipment • Care of cleaning equipment 	06
8.	CLEANING DIFFERENT SURFACES <ul style="list-style-type: none"> • Metals • Glass • Leather • Plastics • Ceramics • Wood 	04

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	<ul style="list-style-type: none"> • Other floor and wall finishes 	
9.	CLEANING AN ORGANIZATION <ul style="list-style-type: none"> • Principles of cleaning • Guest room cleaning • Cleaning front of the house once • Cleaning back of the house once 	06
10.	TYPES OF BEDS AND MATTERSSESS	
	Total	56

Text Books:

Name of Authors	Titles of the Book	Edition	Name of the Publisher

Reference books :

Name of Authors	Titles of the Book	Edition	Name of the Publisher
Iries Jones & Cynthia Phillip	Commercial Housekeeping and Maintenance		Stanley Thrones (Publisher) Ltd.
Sudhir Andrews	Hotel Housekeeping Training manual		Tata Mc Graw Hills
S.K.Kaushal & S.N.Gautam	Accommodation Operation Management		Frank Bros & Co, Noida
Sudhir Andrews	Hotel Housekeeping Management and Operations		Tata Mc Graw Hill Companies
Malini Singh & Jaya.B.George	Housekeeping Operations, Designs & Management		Jaico
Margaret M.Kappa, Aleta Nitschke & Patricia B.Schappert	Housekeeping Mangement		Educational Institute of the American Hotels & Motels Association
G.Raghubalan & Smritee Raghubalan	Hotel Housekeeping Operations & Management		Oxford University Press
Joan C.Brausen & Margret Lennox	Hotel, Hostel & Hospital Housekeeping		ELST Publisher
Madelim Schneider & Georgia Tucker	The Professional Housekeeper		Van Nostrand Reinhold

Suggested List of Laboratory Experiments :- Nil

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Suggested List of Assignments/Tutorial :- Nil

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Name of the Course : FOUNDATION COURSE IN FRONT OFFICE OPERATION		
Course code: FFO	Semester : I	
Duration : 56 hrs	Maximum Marks : 100	
Teaching Scheme	Examination Scheme	
Theory : 2 hrs/week	Mid Semester Exam: 10 Marks	
Tutorial: 1 hrs/week	Assignment & Quiz: 10 Marks	
Credits : 2.5	End Semester Exam: 80 Marks	
Contents		Hours
1.	Introduction To Hospitality Industry <ul style="list-style-type: none"> • The term 'Hotel', evolution & development of hospitality industry and tourism, famous hotels worldwide. • Classification of hotels. (based on various categories like size, location, clientele, length of stay, facilities, ownership) • Organizational chart of hotels (Large, Medium, Small) 	08
2	Front Office Department <ul style="list-style-type: none"> • Sections and layout of Front Office department • Co-ordination of front office with other departments of the hotel • Equipments used a the Front desk(Manual and Automated) 	04
3.	Front Office Organization <ul style="list-style-type: none"> • Organizational chart of front office department (small, medium and large hotels) • Duties and responsibilities of various staff- Reception, Reservation, Bell-captain, Bell-boys, GRE, Front Office Manager, Lobby Manager. • Essential attributes of front office personnel • Rules of the house-for guests & staff 	06
4.	Guest Types <ul style="list-style-type: none"> • FIT, VIP, Business Travelers, GIT, Special Interest Tours, Domestic,International. 	04
5.	Room Types <ul style="list-style-type: none"> • Types of rooms, concept of Executive/ Club floors • Food / Meal plans. • Types of room rates. (Rack, FIT, crew, group, corporate, weekend etc.) 	06
6.	Role of Front Office <ul style="list-style-type: none"> • Key control and key handling procedures • Rules of the house (for guest and staff) • Black list • Bell Desk and Concierge-role & functions performed • Role of lobby manager • Hospitality Desk, role & functions • Valet service 	06
	Total	34
Text Books:- Nil		
Reference books :		

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S.No	
1	Check in Check out (Jerome Vallen)
2	Hotel Front Office Training Manual. (Sudhir Andrews)
3	Principles of Hotel Front Office Operations (Sue Baker, P. Bradley, J. Huyton)
4	Hotel Front Office (Bruce Braham)
5	Managing Front Office Operations (Michael Kasavana, Charles Steadmon)
6	Front Office Procedures and Management (Peter Abbott)
7	Front Office operations/Accommodations Operations (Colin Dix)
8	Front Office Operation and Administration (Dennis Foster)
9	Hotel Front Office-Operations & Management (Jatashankar .R.Tewari)
10	Front Office Management-S.K.Bhatnagar
Suggested List of Laboratory Experiments :- Nil	
Suggested List of Assignments/Tutorial :- Nil	

Name of the Course : COMMUNICATION –THEORY		
Course code: COMM	Semester : I	
Duration : 69 hrs	Maximum Marks : 100	
Teaching Scheme	Examination Scheme	
Theory : 2hrs/week	Mid Semester Exam: 10 Marks	
Tutorial: 1 hrs/week	Assignment & Quiz: 10 Marks	
Credit : 2.5	End Semester Exam: 80 Marks	
Contents		
	Hours	
1.	COMMUNICATION –TYPES & PROCESS <ul style="list-style-type: none"> • Introduction, definitions, • Process of communication, • Types of communication, upward, downward, horizontal, vertical and diagonal, verbal, nonverbal, oral and written. • Interpersonal communication - one way/ two way, Mediums of communication. 	16
2	Communication <ul style="list-style-type: none"> • Message Component, Communication and Information, • Conflict and its Resolution, • Communication and Empathy. • Aids and Barriers to Communication - Inadequacy of message design, physical appearance, selective attention, prejudice, language difference, inadequate listening, lack of feedback, imperceptions, mannerisms. • Listening - Need for listening, listening for content, critical listening, empathetic listening, attentive listening 	10
3.	WRITTEN COMMUNICATION SKILLS <ul style="list-style-type: none"> • Advantages and disadvantages • Note making, writing a log book • Comprehension and précis writing • Letter writing 	24
4.	ORAL COMMUNICATION SKILLS <ul style="list-style-type: none"> • Advantages and disadvantages • Articulation and delivery • Making speeches and presentations • Telephone etiquettes • Restaurant and hotel English 	04
5.	PRONUNCIATION & BODY LANGUAGE <ul style="list-style-type: none"> • Pronunciation, stress, invocation, Rhythm. Greetings, First name, handshakes, some polite expressions, apologies, remarks, etiquette and manners. 	15
	Total	69
Text Books:- Nil		
Reference books :		
S.No		
1	Communication Skills – BV Pathak	

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2	Business Communication- Sinha
3	Grammar and composition- Wren and Martin
4	Front Office Management-S.K.Bhatnagar
Suggested List of Laboratory Experiments :- Nil	
Suggested List of Assignments/Tutorial :- Nil	

Name of the Course : FOUNDATION COURSE IN FOOD PRODUCTION-II		
Course code: FFPII		Semester : II
Duration : 40 hrs		Maximum Marks : 100
Teaching Scheme		Examination Scheme
Theory : 2 hrs/week		Mid Semester Exam: 10 Marks
Tutorial: 1 hrs/week		Assignment & Quiz: 10 Marks
Credits : 2.5		End Semester Exam: 80 Marks
Contents		Hours
1.	KITCHEN ORGANIZATION AND LAYOUT <ul style="list-style-type: none"> • Layout of receiving areas. • Layout of service and wash up. • Butchery and vegetable mis en place area. • Cold kitchen, hot kitchen, garde manger, bakery and confectionery • The classical and new kitchen brigade, duties and responsibilities and job description of the kitchen personnel. 	04
2	Kitchen Equipment <ul style="list-style-type: none"> • Types of the kitchen equipment • Different types of special equipment • Heat generating • Refrigeration • Storage tables, hand tools • Uses, • Maintenance, • Criteria for selection. 	04
3.	Breakfast <ul style="list-style-type: none"> • International and Indian menus, • Preparations of traditional / classical items, • 'Power breakfast' & 'Brunch' concept 	04
4.	SOUPS <ul style="list-style-type: none"> • Basic recipes other than consommé with menu examples • Broths • Bouillon • Puree • Cream • Veloute • Chowder • Bisque etc. • Garnishes and accompaniments • International soups 	04
5.	SAUCES & GRAVIES <ul style="list-style-type: none"> • Difference between sauce and gravy • Derivatives of mother sauces • Contemporary & Proprietar 	04
6.	MEAT COOKERY <ul style="list-style-type: none"> • Introduction to meat cookery 	04

	<ul style="list-style-type: none"> • Cuts of beef/veal • Cuts of lamb/mutton • Cuts of pork • Variety meats (offals) • Poultry 	
7.	EGG COOKERY <ul style="list-style-type: none"> • Introduction to egg cookery • Structure of an egg • Selection of egg • Uses of egg in cookery 	04
8.	FISH COOKERY <ul style="list-style-type: none"> • Introduction to fish cookery • Classification of fish with examples • Cuts of fish with menu examples • Selection of fish and shell fish • Cooking of fish (effects of heat) 	04
9.	RICE, CEREALS & PULSES <ul style="list-style-type: none"> • Introduction • Classification and identification • Cooking of rice, cereals and pulses • Varieties of rice and other cereals 	02
10.	BASIC INDIAN COOKERY	06
10.1	History of Indian Cookery Characteristic Regional Differences Religious influences	
10.2	CONDIMENTS & SPICES <ul style="list-style-type: none"> • Introduction to Indian Spices • Spices used in Indian cookery • Role of spices in Indian cookery • Indian equivalent of spices (names) 	
10.3	MASALAS <ul style="list-style-type: none"> • Blending of spices • Different masalas used in Indian cookery <ul style="list-style-type: none"> ○ Wet masalas ○ Dry masalas • Composition of different masalas • Varieties of masalas available in regional areas • Special masala blends 	
10.4	Special Equipment used in Indian cooking and cooking method	
	Total	40
Text Books:- Nil		
Reference books :- Nil		

Suggested List of Laboratory Experiments :- Nil	
Suggested List of Assignments/Tutorial :- Nil	

Name of the Course : FOUNDATION COURSE IN FOOD PRODUCTION-II (Practical)		
Course code: FFP-II	Semester : II	
Duration : 108 hrs	Maximum Marks : 100	
Teaching Scheme	Examination Scheme	
Practical : 8 hrs/week	Mid Semester Exam: 05 Marks	
Credits :- 4	Assignment & Quiz: 05 Marks	
	End Semester Exam: 05 Marks	
Contents		Hours
1.	Egg cookery - Preparation of variety of egg dishes <ul style="list-style-type: none"> • Boiled (Soft & Hard) • Fried (Sunny side up, Single fried, Bull's Eye, Double fried) • Poaches • Scrambled • Omelette (Plain, Stuffed, Spanish) • En cocotte (eggs Benedict) 	08
2	Identification, Selection and processing of Meat, Fish and poultry. Slaughtering and dressing	04
3.	Meat <ul style="list-style-type: none"> • Identification of various cuts, Carcass demonstration • Preparation of basic cuts-Lamb and Pork Chops , Tornado, Fillet, Steaks and Escalope • Fish-Identification & Classification • Cuts and Folds of fish 	08
4.	Preparation of menu <ul style="list-style-type: none"> • Salads & soups- waldrof salad, Fruit salad, Russian salad, salade nicoise, Cream (Spinach, Vegetable, Tomato), Puree (Lentil, Peas Carrot)International soups • Chicken, Mutton and Fish Preparations- Fish orly, a la anglaise, colbert, meuniere, poached, bakedEntrée-Lamb stew, hot pot, shepherd's pie, grilled steaks & lamb/Pork chops, Roast chicken, grilled chicken, Leg of Lamb, Beef. • Simple potato preparations- Basic potato dishes • Vegetable preparations- Basic vegetable dishes • Indian cookery-Rice dishes, Breads, Main course, Basic Vegetables, Paneer Preparations 	40
5.	COLD SWEET Honeycomb mould, Butterscotch sponge, Coffee mousse, Lemon sponge, Trifle, Blancmange, Chocolate mousse, Lemon soufflé	20
6.	HOT SWEET Bread & butter pudding, Caramel custard, Albert pudding, Christmas pudding	12
7.	INDIAN SWEETS Simple ones such as rassgulla, gulab jamun, gajjar halwa, kheer	16
	Total	108
Text Books:- Nil		

Reference books :- Nil			
Suggested List of Laboratory Experiments :- Nil			
Suggested List of Assignments/Tutorial :- Nil			

Name of the Course : FOUNDATION COURSE IN FOOD & BEVERAGE SERVICE –2		
Course code: FFBS-II	Semester : II	
Duration : 66 hrs	Maximum Marks : 100	
Teaching Scheme	Examination Scheme	
Theory : 2 hrs/week	Mid Semester Exam: 10 Marks	
Tutorial: 1 hrs/week	Assignment & Quiz: 10 Marks	
Credits :- 2.5	End Semester Exam: 80 Marks	
Contents		Hours
1.	MENU and MENU PLANNING: <ul style="list-style-type: none"> • Origin of Menu • Objectives of Menu Planning • Types of Menu • Courses of French Classical Menu <ul style="list-style-type: none"> ○ Sequence ○ Examples from each course ○ Cover of each course ○ Accompaniments • French Names of dishes • Types of Meals <ul style="list-style-type: none"> ○ Early Morning Tea ○ Breakfast (English, American Continental, Indian) ○ Brunch ○ Lunch ○ Afternoon/High Tea ○ Dinner • Supper 	20
2	PREPARATION FOR SERVICE <ul style="list-style-type: none"> • Organizing Mis-en-Scene • Organizing Mis- en- Place 	02
3.	TYPES OF FOOD SERVICE <ul style="list-style-type: none"> • Silver service • Pre-plated service • Cafeteria service • Room service • Buffet service • Gueridon service • Lounge service 	04

4.	<p>SALE CONTROL SYSTEM</p> <ul style="list-style-type: none"> • KOT/Bill Control System (Manual) <ul style="list-style-type: none"> ○ Triplicate Checking System ○ Duplicate Checking System • Single Order Sheet • Quick Service Menu & Customer Bill • Making bill • Cash handling equipment • Record keeping (Restaurant Cashier) 	40
Total		66
Text Books:- Nil		
Reference books :- Nil		
Suggested List of Laboratory Experiments :- Nil		
Suggested List of Assignments/Tutorial :- Nil		

Name of the Course : FOUNDATION COURSE IN FOOD & BEVERAGE SERVICE –2		
Course code: FFBS-II		Semester : II
Duration : 64 hrs		Maximum Marks : 50
Teaching Scheme		Examination Scheme
Practical : 4 hrs/week		Mid Semester Exam: 05 Marks
Credits : 2		Assignment & Quiz: 05 Marks
		End Semester Exam: 40 Marks
Contents		Hours
1.	TABLE EXHIBITS/ LAYOUTS & SERVICE <ul style="list-style-type: none"> • A La Carte Cover • Table d' Hotel Cover • English Breakfast Cover • American Breakfast Cover • Continental Breakfast Cover • Indian Breakfast Cover • Afternoon Tea Cover/High Tea Cover 	16
2	TRAY/TROLLEY SET-UP & SERVICE <ul style="list-style-type: none"> • Room Service Tray Setup • Room Service Trolley Setup 	04
3.	PROCEDURE FOR SERVICE OF A MEAL <ul style="list-style-type: none"> • Taking Guest Reservations • Receiving & Seating of Guests • Order taking & Recording • Order processing (passing orders to the kitchen) • Sequence of service • Presentation & Encashing the Bill • Presenting & collecting Guest comment cards • Bidding Farewell to Guests 	12
4.	Social Skills <ul style="list-style-type: none"> • Handling Guest Complaints • Telephone manners • Dining & Service etiquettes 	04
5.	Special Food Service - (Cover, Accompaniments & Service) <ul style="list-style-type: none"> • Classical Hors d' oeuvre : • Oysters, Caviar, Smoked Salmon, Pate de Foie Gras, Snails, Melon, Grapefruit, Asparagus • Cheese • Dessert (Fresh Fruit & Nuts) 	16
6.	Restaurant French <ul style="list-style-type: none"> • Restaurant Vocabulary (English & French) • French Classical Menu Planning • French for Receiving, Greeting & Seating Guests • French related to taking order & description of dishes 	12
Total		64

Text Books:- Nil			
Reference books :- Nil			
Suggested List of Laboratory Experiments :- Nil			
Suggested List of Assignments/Tutorial :- Nil			

Name of the Course : ACCOMODATION OPERATION-I		
Course code: AOO-I	Semester : II	
Duration : 40 hrs	Maximum Marks : 100	
Teaching Scheme	Examination Scheme	
Theory : 2 hrs/week	Mid Semester Exam: 10 Marks	
Tutorial: 1hrs/week	Assignment & Quiz: 10 Marks	
Credit : 2.5	End Semester Exam: 80 Marks	
Contents		Hours
1.	CLEANING OF GUEST ROOMS <ul style="list-style-type: none"> • Daily cleaning of room • Weekly cleaning/spring cleaning • Evening service • Systems and procedure involved • Guest room cleaning - Replenishment of guest supplies and amenities 	04
2	HOUSEKEEPING CONTROL DESK <ul style="list-style-type: none"> • Importance • Responsibilities • Briefing • Debriefing • Handling telephone • Handling software 	04
3.	ROUTINE SYSTEMS AND RECORS OF HOUSEKEEPING DEPARTMENT Staff placement register <ul style="list-style-type: none"> • Room occupancy report • Guest room inspection form • Check list • Floor register • Work order • Log shut • Room boys report/ Maid report • Guest special requisite register 	06
4.	HOUSEKEEPING SUPERVISION <ul style="list-style-type: none"> • Importance of Inspection • Checklist of Inspection • Typical Areas neglected where special attention is required 	04
5.	KEY AND KET CONTROL <ul style="list-style-type: none"> • Types of Keys • Electronic Key Card • Key Control 	04

6.	LOST & FOUND <ul style="list-style-type: none"> • Importance of Lost and Found • Lost and Found Procedure • Lost and Found Register 	02
7.	PEST CONTROL <ul style="list-style-type: none"> • Importance of Pest Control in an Organization • Common Pests found in Hotels • Preventive & Control Measures 	04
8.	INDOOR PLANTS <ul style="list-style-type: none"> • Selection and Care 	02
9.	HORTICULTURE <ul style="list-style-type: none"> • Basic Gardening Tips • Tools & Equipments • Landscape Designing 	04
10.	FLOWER ARRANGEMENT <ul style="list-style-type: none"> • Flower Arrangement in Hotels • Equipment and material required for flower arrangement • Conditioning of plant material • Styles of flower arrangement • Flower Arrangement in Hotels. • Principles of design as applied to flower arrangement 	06
Total		40

Text Books:- Nil

Name of Authors	Titles of the Book	Edition	Name of the Publisher

Reference books :

Name of Authors	Titles of the Book	Edition	Name of the Publisher
Sudhir Andrews	Hotel Housekeeping Training manual		Tata Mc Graw Hills
Sudhir Andrews	Hotel Housekeeping Management and Operations		Tata Mc Graw Hill Companies
G.Raghubalan & Smritee Raghubalan	Hotel Housekeeping Operations & Management		Oxford University Press
Madelim Schneider & Georgia Tucker	The Professional Housekeeper		Van Nostrand Reinhold
Doris Hatfield & Christine Winter	Professional Housekeeping		Hutichiensen, London

Suggested List of Laboratory Experiments :- Nil

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Suggested List of Assignments/Tutorial :- Nil

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Name of the Course : ACCOMODATION OPERATION-I (PRATICAL)		
Course code: AOO-I	Semester : II	
Duration : 28 hrs	Maximum Marks : 50	
Teaching Scheme	Examination Scheme	
Practical : 2 hrs/week	Mid Semester Exam: 05 Marks	
Credits : 2	Assignment & Quiz: 05 Marks	
	End Semester Exam: 40 Marks	
Contents		Hours
1.	FAMILIARIZATION WITH MANUAL AND MECHANICAL CLEANING EQUIPMENT <ul style="list-style-type: none"> • Identification of manual and mechanical cleaning equipment • Different parts of equipment • Function of cleaning equipments • Care and maintenance 	06
2	FAMILIARIZATION OF CLEANING AGENTS ACCORDING TO ITS CLASSIFICATION AND ITS FUNCTION	04
3.	CLEANING DIFFERENT SURFACES <ul style="list-style-type: none"> • Wood • Silver • Brass • Glass • Floor • Walls 	18
	Total	28
Text Books:- Nil		
Reference books :- Nil		
Suggested List of Laboratory Experiments :- Nil		
Suggested List of Assignments/Tutorial :- Nil		

Name of the Course FRONT OFFICE OPERATION – 1 (Theory)		
Course code: FOO-I	Semester : II	
Duration : 80hrs	Maximum Marks : 100	
Teaching Scheme	Examination Scheme	
Theory : 2 hrs/week	Mid Semester Exam: 10 Marks	
Tutorial: 1hrs/week	Assignment & Quiz: 10 Marks	
Credits :- 2.5	End Semester Exam: 80 Marks	
Contents		
1.	Basic Information (Travel& Tourism) <ul style="list-style-type: none"> • Role of a Travel Agent • Passport (concept and types) • Visa (concept and types) • Rules regarding customs, foreign exchange , Foreign Exchange Management Act 	16
2	Tariffs <ul style="list-style-type: none"> • Need for Brochures & Tariff Cards • Types of Brochures, Designing of Brochures • Basis of charging tariffs (24 hrs, 12 hrs, day rate) 	14
3.	Basics of Property Management Systems <ul style="list-style-type: none"> • Types • Application • Advantages 	14
4.	The Guest Cycle <ul style="list-style-type: none"> • Importance of guest cycle • Various stages • Sectional staff in contact with the guests during each stage 	12
5.	Reservation <ul style="list-style-type: none"> • Modes and sources of reservation. • Procedure for taking reservations (Reservation form, conventional chart, density chart, booking diary with their detailed working and formats) • Computerized system (CRS, Instant reservations) • Types of reservation (guaranteed, confirmed, groups, FIT) • Procedure for amendments, cancellation and overbooking. 	24
Total		
Text Books:- Nil		
Reference books :		
S.No		
1	Check in Check out (Jerome Vallen)	
2	Hotel Front Office Training Manual. (Sudhir Andrews)	
3	Principles of Hotel Front Office Operations (Sue Baker, P. Bradley, J. Huyton)	
4	Hotel Front Office (Bruce Braham)	

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5	Managing Front Office Operations (Michael Kasavana, Charles Steadmon)
6	Front Office Procedures and Management (Peter Abbott)
7	Front Office operations/Accommodations Operations (Colin Dix)
8	Front Office Operation and Administration (Dennis Foster)
9	Hotel Front Office-Operations & Management (Jatashankar .R.Tewari)
10	Front Office Management-S.K.Bhatnagar
Suggested List of Laboratory Experiments :- Nil	
Suggested List of Assignments/Tutorial :- Nil	

Name of the Course FRONT OFFICE OPERATION – 1 (Practical)		
Course code: FOO-I	Semester : II	
Duration : 18 hrs	Maximum Marks : 50	
Teaching Scheme	Examination Scheme	
Practical : 2 hrs/week	Mid Semester Exam: 05 Marks	
Credits : 1	Assignment & Quiz: 05 Marks	
	End Semester Exam: 40 Marks	
Contents		Hours
1.	Communication Skills-Verbal & Non-Verbal, Basic manners & grooming standards required for Front Office Operation.	2
2.	Telephone Etiquettes and telephone handling.	3
3.	Identification of equipment & stationery	3
4.	Handling guest enquiries at Reception & Guest Relations	4
5.	How to convert inquiries into valid reservations	2
6.	Filling up of reservation forms, making amendments & cancellations.	4
7.	Updating reservations on the computer-actual computer lab work on PMS.	2
8.	Situations on basis of charging.	4
9.	Bell desk activities	2
10.	Study of Countries, Capitals, Currencies, Airlines (with codes) & Flags.	2
	Total	18
Text Books:- Nil		
Reference books :		
S.No		
1	Check in Check out (Jerome Vallen)	
2	Hotel Front Office Training Manual. (Sudhir Andrews)	
3	Principles of Hotel Front Office Operations (Sue Baker, P. Bradley, J. Huyton)	
4	Hotel Front Office (Bruce Braham)	
5	Managing Front Office Operations (Michael Kasavana, Charles Steadmon)	
6	Front Office Procedures and Management (Peter Abbott)	
7	Front Office operations/Accommodations Operations (Colin Dix)	
8	Front Office Operation and Administration (Dennis Foster)	
9	Hotel Front Office-Operations & Management (Jatashankar .R.Tewari)	
10	Front Office Management-S.K.Bhatnagar	
Suggested List of Laboratory Experiments :- Nil		

Suggested List of Assignments/Tutorial :- Nil	

Name of the Course FOOD SCIENCE & NUTRITION (FSN) (Theory)		
Course code: FSN		Semester : II
Duration : 76hrs		Maximum Marks : 100
Teaching Scheme		Examination Scheme
Theory : 2 hrs/week		Mid Semester Exam: 10 Marks
Tutorial: 1 hrs/week		Assignment & Quiz: 10 Marks
Credits : 2.5		End Semester Exam: 80 Marks
Contents		Hours
1.	BASIC ASPECTS <ul style="list-style-type: none"> • Definition in terms of Health, Nutrition and Nutrients; Importance of Food and Nutrients • Definition and scope of food science 	10
2.	CARBOHYDRATES. <ul style="list-style-type: none"> • Introduction and Classification. • Effect of Energy and factors affecting Energy. • Sources of Carbohydrate. • Effect of Cooking on Carbohydrate. • Health issues with Carbohydrate →Underweight and Obesity. 	14
3.	LIPIDS. <ul style="list-style-type: none"> • Introduction and Classification. • Dietary sources and Functions. • Effect of Cooking on Lipids Auto oxidation, Hydrogenation, Winterization and Smoking points. • Cholesterol 	14
4.	PROTEINS <ul style="list-style-type: none"> • Introduction and Classification. • Dietary Sources and Function. • Effect of cooking on Proteins –Denaturation, • Emulsification, Foamability, Coagulation. 	12
5.	VITAMINS , MINERALS AND WATER <ul style="list-style-type: none"> • Definition and Classification of Vitamins (A, D, E, K, B and C). • Dietary Sources and Function of Vitamins. • Definition and Classification of Minerals (Iron, calcium, Sodium, Iodine, Flourine) • Dietary Sources and Functions of Minerals. • Definition , Sources, Function. 	24
6.	BALANCED DIET AND EVALUATION OF FOOD <ul style="list-style-type: none"> • Definition and Importance. • Factors affecting Balance Diet - (Age, Gender, Physiological state) • Menu planning & its factors. • Introduction of Evaluation of food - (objective & subjective) 	
7.	NEWER TRENDS IN FOOD SERVICE INDUSTRY. <ul style="list-style-type: none"> • Emulsion- Definition and Types. • Flavours – Definition and Types. • Browning – Definition, Types, Prevention. 	2

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	<ul style="list-style-type: none"> • Food Labeling. 			
	Total			76
Text Books:- Nil				
Reference books :- Nil				
Suggested List of Laboratory Experiments :- Nil				
Suggested List of Assignments/Tutorial :- Nil				

Name of the Course: BUSINESS COMMUNICATION (Theory)		
Course code: (BCOMM)	Semester : II	
Duration : 76 hrs	Maximum Marks : 100	
Teaching Scheme	Examination Scheme	
Theory : 2hrs/week	Mid Semester Exam: 10 Marks	
Tutorial: 1hrs/week	Assignment & Quiz: 10 Marks	
Credits : 2.5	End Semester Exam: 80 Marks	
Contents		Hours
1.	BUSINESS COMMUNICATION <ul style="list-style-type: none"> • Nature and Characteristics of business communication, • Importance of Effective business communication, • Objectives of business communication. • Types/pattern of business communication. • Principles of business communication. • Media/Channels of business communication. • Barriers to business communication and overcoming methods Framework for planning business messages - Purpose, audience, structure, style 	16
2.	WRITTEN COMMUNICATION <ul style="list-style-type: none"> • Business report, business representation, • Formal letter. Drafting effective letter, formats, style of writing, • Use of jargons. • Letter writing • (letters of enquiry, complaint, apology, order, application accompanied by bio-data, resignation and appreciation.) • Short formal reports (incidents, events, visits) Memos, notices, circulars 	14
3.	INTERVIEWS <ul style="list-style-type: none"> • Interviews - Types and uses. • Techniques of handling interviews of different types. • Group discussion, stress interview. • Aptitude tests. Traits of a good interviewee, • Resume and Job applications. 	14
4.	MEETINGS <ul style="list-style-type: none"> • Handling Meetings - Types of meetings, • Structure of a meeting, • Agenda & Minutes, • Conducting a meeting 	12
5.	SPEECHES & GROUP PRESENTATION <ul style="list-style-type: none"> • Drafting, a speech, presentation, • Personal grooming, • Paragraphs and creative writing, • Extempore speaking. • Realizing the difference between a team and a group. • Audience orientation, group projects. • Planning a presentation - Mind Mapping, Theme, Subject, Handling question and feedback. 	24
Total		76
Text Books:- Nil		

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Reference books :			
1	Bhaskar, W.W.S., AND Prabhu, NS., " English Through Reading", MacMillan,		
2	Sharma, R.C. and Mohan K., Business Correspondence and Report Writing" - Tata Mc Graw Hill		
3	Marey Ellen Guffey, Essentials of Business Communication, Thompson Press		
4	Dale Carnegie, How to win Friends and Influence People,Pocket Books		
5	Lesikar & Flatley, Basic Business Communication , Tata Mc Graw Hills		
6	Allan Pease, Body Language ,Sheldon Press		
Suggested List of Laboratory Experiments :- Nil			
Suggested List of Assignments/Tutorial :- Nil			

Name of the Course: FOOD PRODUCTION OPERATION-I- THEORY		
Course code: (FPO-I)		Semester : III
Duration : 52hrs		Maximum Marks : 100
Teaching Scheme		Examination Scheme
Theory : 3hrs/week		Mid Semester Exam: 10 Marks
Tutorial: 1 hrs/week		Assignment & Quiz: 10 Marks
Credit : 3.5		End Semester Exam: 80 Marks
Contents		Hours
1.	QUANTITY FOOD PRODUCTION	10
1.1	Equipment <ul style="list-style-type: none"> • Equipment required for mass/volume feeding • Heat and cold generating equipment • Care and maintenance of this equipment • Modern developments in equipment manufacture 	
1.2	Menu planning <ul style="list-style-type: none"> • Basic principles of menu planning – recapitulation • Points to consider in menu planning for various volume feeding outlets such as Industrial, Institutional, Mobile Catering Units • Planning menus for school/college students, Industrial workers, Hospitals, Outdoor parties, Theme dinners, Transport facilities, cruise lines, airlines, railway • Nutritional factors for the above 	
1.3	Indenting <ul style="list-style-type: none"> • Principles of Indenting for volume feeding • Portion sizes of various items for different types of volume feeding • Modifying recipes for indenting for large scale catering • Practical difficulties while indenting for volume feeding 	
1.4	Planning <ul style="list-style-type: none"> • Principles of planning for quantity food production with regard to • Space allocation • Equipment selection • Staffing 	
2.	VOLUME FEEDING	8
2.1	Institutional and Industrial Catering <ul style="list-style-type: none"> • Types of Institutional & Industrial Catering • Problems associated with this type of catering • Scope for development and growth 	
2.2	Hospital Catering <ul style="list-style-type: none"> • Highlights of Hospital Catering for patients, staff, visitors • Diet menus and nutritional requirements 	
2.3	Off Premises Catering <ul style="list-style-type: none"> • Reasons for growth and development • Menu Planning and Theme Parties • Concept of a Central Production Unit 	

	<ul style="list-style-type: none"> Problems associated with off-premises catering 	
2.4	Mobile Catering <ul style="list-style-type: none"> Characteristics of Rail, Airline (Flight Kitchens) and Sea Catering Branches of Mobile Catering 	
3	Cuts of Meat & Meat Cookery Cuts of beef, pork, lamb, chicken SPS Menus examples Methods of cooking each cut Cold cuts, Ham, bacon, common types of ham, preparation menu examples, Selection, storage points	10
4	BASIC INDIAN COOKERY	08
4.1	History of Indian Cookery Characteristic Regional Differences Religious influences	
4.2	Condiments & Spices <ul style="list-style-type: none"> Introduction to Indian Spices Spices used in Indian cookery Role of spices in Indian cookery Indian equivalent of spices (names) 	
4.3	Masalas Blending of spices Different masalas used in Indian cookery <ul style="list-style-type: none"> Wet masalas Dry masalas Composition of different masalas Varieties of masalas available in regional areas Special masala blends	
4.4	Special Equipment used in Indian cooking and cooking method	
5	REGIONAL INDIAN CUISINE <ul style="list-style-type: none"> Introduction to Regional Indian Cuisine Heritage of Indian Cuisine Factors that affect eating habits in different parts of the country Cuisine and its highlights of different states/regions/communities to be discussed under: <ul style="list-style-type: none"> Geographic location Historical background Seasonal availability Special equipment Staple diets Specialty cuisine for festivals and special occasions STATES <ul style="list-style-type: none"> Andhra Pradesh, Bengal, Goa, Gujarat, Karnataka, Kashmir, Kerala, Madhya Pradesh, Maharashtra, North Eastern States, Punjab, Rajasthan, Tamil Nadu and Uttar Pradesh/Uttaranchal 	16

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	<ul style="list-style-type: none"> • COMMUNITIES <ul style="list-style-type: none"> ○ Parsee, Chettinad, Hyderabadi, Lucknowi, Avadhi, Malbari/Syrian Christian and Bohri • DISCUSSIONS <ul style="list-style-type: none"> ○ Indian Breads, Indian Sweets, Indian Snacks 	
	Total	52
Text Books:- Nil		
Reference books :- Nil		
Suggested List of Laboratory Experiments :- Nil		
Suggested List of Assignments/Tutorial :- Nil		

Name of the Course: FOOD PRODUCTION OPERATION-I- PRACTICAL		
Course code: (FPO-I)		Semester : III
Duration : 8 hrs		Maximum Marks : 50
Teaching Scheme		Examination Scheme
Practical : 8 hrs/week		Mid Semester Exam: 05 Marks
Credits : 4		Assignment & Quiz: 05 Marks
		End Semester Exam: 40 Marks
Contents		Hours
1. 1.1	MAHARASTRIAN MENU 01 <ul style="list-style-type: none"> • Masala Bhat • Kolhapuri Mutton • Batata Bhajee • Masala Poori • Koshimbir • Coconut Poli 	
1.2	MENU 02 <ul style="list-style-type: none"> • Moong Dal Khichdee • Patrani Macchi • Tomato Saar • Tilgul Chapatti • Amti • Basundi 	
2 2.1	AWADH MENU 01 <ul style="list-style-type: none"> • Yakhni Pulao • Mughlai Paratha • Gosht Do Piazza • Badin Jaan • Kulfi with Falooda 	
2.2	MENU 02 <ul style="list-style-type: none"> • Galouti Kebab • Bakarkhani Gosht Korma • Paneer Pasanda • Muzzafar 	
3 3.1	BENGALI MENU 01 <ul style="list-style-type: none"> • Ghee Bhat • Macher Jhol • Aloo Posto • Misti Doi 	
3.2	MENU 02 <ul style="list-style-type: none"> • Doi Mach • Tikoni Pratha 	

	<ul style="list-style-type: none"> • Baigun Bhaja • Payesh 	
3.3	MENU 03 <ul style="list-style-type: none"> • Mach Bhapa • Luchi • Sukto • Kala Jamun 	
4 4.1	GOAN MENU 01 <ul style="list-style-type: none"> • Arroz • Galina Xacutti • Toor Dal Sorak • Alle Belle 	
4.2	MENU 02 <ul style="list-style-type: none"> • Coconut Pulao • Fish Caldeen • Cabbage Foogath • Bibinca 	
4.3	MENU 03 <ul style="list-style-type: none"> • Prawan Pulao • Mutton Vidalloo • Beans Foogath • Dodol 	
5. 5.1	PUNJABI MENU 01 <ul style="list-style-type: none"> • Rada Meat • Matar Pulao • Kadhi • Punjabi Gobhi • Kheer 	
5.2	MENU 02 <ul style="list-style-type: none"> • Amritsari Macchi • Rajmah Masala • Pindi Chana • Bhaturas • Row Di Kheer 	
5.3	MENU 03 <ul style="list-style-type: none"> • Sarson Da Saag • Makki Di Roti • Peshawari Chole • Motia Pulao • Sooji Da Halwa 	
5.4	MENU 04 <ul style="list-style-type: none"> • Tandoori Roti • Tandoori Murg • Dal Makhani • Pudinia Chutny • Baingan Bhartha 	

	<ul style="list-style-type: none"> • Savian 	
6. 6.1	SOUTH INDIAN MENU 01 <ul style="list-style-type: none"> • Meen Poriyal • Curd Rice • Thoran • Rasam • Pal Payasam 	
6.2	MENU 02 <ul style="list-style-type: none"> • Lime Rice • Meen Moilee • Olan • Malabari Pratha • Parappu Payasam 	
6.3	MENU 03 <ul style="list-style-type: none"> • Tamarind Rice • Kori Gashi Kalan • Sambhar • Savian Payasam 	
6.4	MENU 04 <ul style="list-style-type: none"> • Coconut Rice • Chicken Chettinad • Avial • Huli • Mysore Pak 	
7 7.1	RAJASTHANI MENU 01 <ul style="list-style-type: none"> • Gatte Ka Pulao • Lal Maas • Makki Ka Soweta Chutny (Garlic) • Dal Halwa 	
7.2	MENU 02 <ul style="list-style-type: none"> • Dal BattiChurma • Besan Ke Gatte • Ratalu Ki Subzi • Safed Mass 	
8. 8.1	GUJRATI MENU 01 <ul style="list-style-type: none"> • Sarki Brown Rice • Salli Murg • Gujrati Dal • Methi Thepla • Shrikhand 	
8.2	MENU 02 <ul style="list-style-type: none"> • Gujrati Khichadi • Oondhiyu 	

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	<ul style="list-style-type: none"> • Batata Nu Tomato • Osaman Jeera Poori Mohanthal 	
9 9.1	HYDERABADI MENU 01 <ul style="list-style-type: none"> • Sofyani Biryani • Methi Murg • Tomato Kut • Hare Piaz ka Raita • Double Ka Meetha 	
9.2	MENU 02 <ul style="list-style-type: none"> • Kachi Biryani • Dalcha • Mirchi Ka Salan • Mix Veg. Raita • Khumani Ka Meetha 	
Text Books:- Nil		
Reference books :- Nil		
Suggested List of Laboratory Experiments :- Nil		
Suggested List of Assignments/Tutorial :- Nil		

Name of the Course: FOOD & BEVERAGE SERVICE OPERATIONS – 1 (Theory)		
Course code: (FBSO-1)	Semester : III	
Duration : 32hrs	Maximum Marks : 100	
Teaching Scheme	Examination Scheme	
Theory : 2 hrs/week	Mid Semester Exam: 10 Marks	
Credit : 2	Assignment & Quiz: 10 Marks	
	End Semester Exam: 80 Marks	
Contents		Hours
1.	ALCOHOLIC BEVERAGE <ul style="list-style-type: none"> • Introduction and definition • Production of Alcohol <ul style="list-style-type: none"> ○ Fermentation process ○ Distillation process • Classification with examples 	02
2	WINES <ul style="list-style-type: none"> • Definition & History • Classification with examples <ul style="list-style-type: none"> ○ Table/Still/Natural ○ Sparkling ○ Fortified ○ Aromatized • Production of each classification • Old World wines (Principal wine regions, wine laws, grape varieties, production and brand names) <ul style="list-style-type: none"> ○ France ○ Germany ○ Italy ○ Spain ○ Portugal • Food & Wine Harmony • Storage of wines • Wine terminology (English & French) 	14
3	BEER <ul style="list-style-type: none"> • Introduction & Definition • Production of Beer • Storage • Types of Beer • Brand Names (National & International) 	04
4.	Spirits- <ul style="list-style-type: none"> • Introduction & Definition • Production of Spirit <ul style="list-style-type: none"> ○ Pot-still method ○ Patent still method • Production of <ul style="list-style-type: none"> ○ Whisky 	08

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	<ul style="list-style-type: none"> ○ Rum ○ Gin ○ Brandy ○ Vodka ○ Tequilla ● Different Proof Spirits <ul style="list-style-type: none"> ○ American Proof ○ British Proof (Sikes scale) ● Gay Lussac (OIML Scale) 	
5	LIQUEURS <ul style="list-style-type: none"> ● Definition & History ● Production of Liqueurs ● Broad Categories of Liqueurs (Herb, Citrus, Fruit/Egg, Bean & Kernel) ● Popular Liqueurs (Name, colour, predominant flavour & country of origin) 	04
Total		32
Text Books:- Nil		
Reference books :- Nil		
Suggested List of Laboratory Experiments :- Nil		
Suggested List of Assignments/Tutorial :- Nil		

Name of the Course: FOOD & BEVERAGE SERVICE OPERATIONS – 1 (PRACTICE)			
Course code: (FBSO-1)		Semester : III	
Duration : 32 hrs		Maximum Marks : 50	
Teaching Scheme		Examination Scheme	
Practical : 4 hrs/week		Mid Semester Exam: 05 Marks	
Credits : 2		Assignment & Quiz: 05 Marks	
		End Semester Exam: 40 Marks	
Contents			Hours
1.	Service of Old World Wines <ul style="list-style-type: none"> • Service of Red Wine • Service of White/Rose Wine • Service of Sparkling Wines • Service of Fortified Wines • Service of Aromatized Wines • Service of Cider, Perry & Sake 		28
2	Service of Beer <ul style="list-style-type: none"> • Service of Bottled & canned Beers • Service of Draught Beers 		04
3	Service of Spirits <ul style="list-style-type: none"> • Service styles – neat/on-the-rocks/with appropriate mixers • Service of Whisky • Service of Vodka • Service of Rum • Service of Gin • Service of Brandy • Service of Tequila 		24
4.	Service of Liqueurs <ul style="list-style-type: none"> • Service styles – neat/on-the-rocks/with cream/en frappe • Service from the Bar • Service from Liqueur Trolley 		08
Total			32
Text Books:- Nil			
Reference books :- Nil			
Suggested List of Laboratory Experiments :- Nil			
Suggested List of Assignments/Tutorial :- Nil			

Name of the Course: ACCOMODATION OPERATION-II (Practical)			
Course code: AOO-II		Semester : III	
Duration :44 hrs		Maximum Marks :	
Teaching Scheme		Examination Scheme	
Practical : 2 hrs/week		Mid Semester Exam: 05 Marks	
Credits : 01		Assignment & Quiz: 05 Marks	
		End Semester Exam: 40 Marks	
Contents			Hours
1.	SAMPLE LAYOUT OF GUEST ROOMS <ul style="list-style-type: none"> • Single room • Double room • Twin room • Suite 		04
2	PLACEMENT AND POSITIONING OF STANDARD GUEST ROOM SUPPLIES FOR DIFFERENT TYPES OF ROOMS		02
3.	MAID'S TROLLEY <ul style="list-style-type: none"> • The contents • Setting up trolley 		02
4.	BED MAKING		06
5.	LAUNDRY <ul style="list-style-type: none"> • Commercial and On-site Laundry • Flow process of Industrial laundering- OPL • Stages in the Wash Cycle • Laundry Equipment and Machines • Layout of the Laundry • Laundry Agents • Dry Cleaning • Guest Laundry/ Valet Service • Stain removal 		16
5.	SERVICING GUEST ROOM <ul style="list-style-type: none"> • Occupied room • Checked room • Vacant room • Turndown services 		06
6.	SERVICING OF A BATHROOM		02
7.	FLOWER ARRANGEMENTS		04
8.	SELECTION AND DESIGNING OF UNIFORMS		02
Total			44
Text Books:- Nil			
Reference books :- Nil			

Suggested List of Laboratory Experiments :- Nil	
Suggested List of Assignments/Tutorial :- Nil	

Name of the Course: ACCOMODATION OPERATION-II (Theory)			
Course code:		Semester : III	
Duration :42 hrs		Maximum Marks : 100	
Teaching Scheme		Examination Scheme	
Theory : 2hrs/week		Mid Semester Exam: 10 Marks	
Tutorial: 1 hrs/week		Assignment & Quiz: 10 Marks	
Credits : 2.5		End Semester Exam: 80 Marks	
Contents			Hours
1.	LINEN ROOM <ul style="list-style-type: none"> • Activities of the linen room • Layout and equipment in the linen room • Selection criteria for various linen items and fabrics suitable for this purpose • Purchase of linen • Calculation of linen requirements • Linen control – procedure and records • Stocktaking- procedures and records • Recycling of discarded linen • Linen Hire 		16
2	UNIFORMS <ul style="list-style-type: none"> • Advantages of providing uniforms to staff • Issuing and exchange of uniforms, type of uniforms • Selection and designing of uniforms • Layout of Uniform room 		04
3	SEWING ROOM <ul style="list-style-type: none"> • Activities and areas to be provided • Equipment provided 		02
4.	LAUNDRY <ul style="list-style-type: none"> • Commercial and On-site Laundry • Flow process of Industrial laundering- OPL • Stages in the Wash Cycle • Laundry Equipment and Machines • Layout of the Laundry • Laundry Agents • Dry Cleaning • Guest Laundry/ Valet Service • Stain removal 		16
5.	MODERN EQUIPMENTS		04
Total			42
Text Books:- Nil			
Reference books :			
Name of Authors	Titles of the Book	Edition	Name of the Publisher

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Sudhir Andrews	Hotel Housekeeping Training manual		Tata Mc Graw Hills
Sudhir Andrews	Hotel Housekeeping Management and Operations		Tata Mc Graw Hill Companies
G.Raghubalan & Smritee Raghubalan	Hotel Housekeeping Operations & Management		Oxford University Press
Madelim Schneider & Georgia Tucker	The Professional Housekeeper		Van Nostrand Reinhold
Doris Hatfield & Christine Winter	Professional Housekeeping		Hutchiensen, London
Joan C.Brausen & Margret Lennox	Hotel, Hostel & Hospital Housekeeping		ELST Publisher
Margaret M.Kappa, Aleta Nitschke & Patricia B.Schappert	Housekeeping Mangement		Educational Institute of the American Hotels & Motels Association
Iries Jones & Cynthia Phillip	Commercial Housekeeping and Maintenance		Stanley Thrones (Publisher) Ltd.
S.K.Kaushal & S.N.Gautam	Accommodation Operation Management		Frank Bros & Co, Noida
Malini Singh & Jaya.B.George	Housekeeping Operations, Designs & Management		Jaico
Suggested List of Laboratory Experiments :- Nil			
Suggested List of Assignments/Tutorial :- Nil			

Name of the Course: FRONT OFFICE OPERATIONS II (Theory)		
Course code: FOO-II	Semester : III	
Duration :44 hrs	Maximum Marks : 100	
Teaching Scheme	Examination Scheme	
Theory: 2 hrs/week	Mid Semester Exam: 10 Marks	
Tutorial: 1 hrs/week	Assignment & Quiz: 10 Marks	
Credits : 2.5	End Semester Exam: 80 Marks	
Contents		
	Hours	
1.	Pre-Arrival Procedures <ul style="list-style-type: none"> • Pre arrival activities-Preparing an arrival list etc • Procedure for VIP arrival. • Procedure for group arrival(special arrangements, meal coupons, etc) 	12
2	Guest Arrival <ul style="list-style-type: none"> • Types of registration.(Register, Loose Leaf, Registration Cards) • Receiving guests. • Arrival procedure for various categories of guests (Foreigners along with C-forms, FITs- walk in , with confirmed reservation) • Notification of guest arrival. • Welcome slip, Welcome call • Criteria for taking advance.(Walk-ins, Scanty Baggage etc) • Dealing with overbooking situation, walking a guest 	20
3.	Guest Stay <ul style="list-style-type: none"> • Rooming a guest (introduction to the hotel facilities, orientation of the room) • Procedure for room change • Safe deposit procedure. • Guest History card • Guest Services, Guest Relations • Dealing with emergencies: medical, theft, fire, bomb threat, robbery, terrorist attacks etc 	16
4.	Guest Departure <ul style="list-style-type: none"> • Departure notification • Task performed at bell desk, cashier reception. • Role of the front desk cashier • Express check outs, • Late check outs and charges. 	16
5.	Methods of Payment <ul style="list-style-type: none"> • Credits card handling • Traveler cheques, Personal checks • Handling cash - Indian, Foreign currency • Other methods of payment (Travel agent, agent, Bill to Company etc--) • Unpaid account balances 	16
Total		80
Text Books:- Nil		

Reference books :	
S.No	
1	Check in Check out (Jerome Vallen)
2	Hotel Front Office Training Manual. (Sudhir Andrews)
3	Principles of Hotel Front Office Operations (Sue Baker, P. Bradley, J. Huyton)
4	Hotel Front Office (Bruce Braham)
5	Managing Front Office Operations (Michael Kasavana, Charles Steadmon)
6	Front Office Procedures and Management (Peter Abbott)
7	Front Office operations/Accommodations Operations (Colin Dix)
8	Front Office Operation and Administration (Dennis Foster)
9	Hotel Front Office-Operations & Management (Jatashankar .R.Tewari)
10	Front Office Management-S.K.Bhatnagar
Suggested List of Laboratory Experiments :- Nil	
Suggested List of Assignments/Tutorial :- Nil	

Name of the Course: FRONT OFFICE OPERATIONS II (Practical)			
Course code: FOO-II		Semester : III	
Duration :28 hrs		Maximum Marks : 50	
Teaching Scheme		Examination Scheme	
Practical : 2 hrs/week		Mid Semester Exam: 05 Marks	
Credits 01		Assignment & Quiz: 05 Marks	
		End Semester Exam: 40 Marks	
Contents			Hours
1.	Handling room keys(issuing, receiving, missing keys, computerized key cards)		2
2	Preparing & filling up of Registration card.		2
3.	Role play for check-in of different types of guests-FIT, walk-in, VIP, Groups		4
4.	Role play of check-in of foreigners using C-form		2
5.	Operating PMS for registration		4
6	Rooming a guest, dealing with change of room request.		2
7	Role play on situation handling like emergencies, walking a guest, dealing with overbooking situations.		4
8	Role play of check out procedure		4
9	Using different methods of payment to settle bills.		4
	Total		28
Text Books:			
Name of Authors		Titles of the Book	Edition
			Name of the Publisher
Reference books :			
S.No			
1	Check in Check out (Jerome Vallen)		
2	Hotel Front Office Training Manual. (Sudhir Andrews)		
3	Principles of Hotel Front Office Operations (Sue Baker, P. Bradley, J. Huyton)		
4	Hotel Front Office (Bruce Braham)		
5	Managing Front Office Operations (Michael Kasavana, Charles Steadmon)		
6	Front Office Procedures and Management (Peter Abbott)		
7	Front Office operations/Accommodations Operations (Colin Dix)		
8	Front Office Operation and Administration (Dennis Foster)		
9	Hotel Front Office-Operations & Management (Jatashankar .R.Tewari)		
10	Front Office Management-S.K.Bhatnagar		
Suggested List of Laboratory Experiments :- Nil			

	Suggested List of Assignments/Tutorial :- Nil

Name of the Course: HOTEL ACCOUNTING		
Course code: HACC	Semester : III	
Duration :48 hrs	Maximum Marks : 100	
Teaching Scheme	Examination Scheme	
Theory : 3hrs/week	Mid Semester Exam: 10 Marks	
Tutorial: 1 hrs/week	Assignment & Quiz: 10 Marks	
Credits : 3.5	End Semester Exam: 80 Marks	
Contents		Hours
1.	Uniform System of Accounting <ul style="list-style-type: none"> • Meaning, Objectives & Advantages of Uniform System of Accounting • Difficulties in implementing the Uniform System of Accounting • Essentials of Successful Implementation of the Uniform System of Accounting in Hotels • Meaning of Income Statement • Purpose of preparing an Income Statement • Preparation of Income Statement under the Uniform • System of Accounting in Hotels with the Format prescribed • Departmental Income & Expense Statements in Hotel with their respective schedule (Schedule Nos. 1 to 16) • Meaning of Balance Sheet • Purpose of preparing a Balance Sheet • Preparation of Balance Sheet under the Uniform System of Accounting in Hotels with the Format prescribed • Practical Problems 	12
2	Departmental Accounting <ul style="list-style-type: none"> • Meaning, Objectives & Advantages of Departmental Accounting • Methods of calculating the profitability of different departments in Hotels • Inter-departmental Transfers • Meaning of Cost-Allocation & Cost-Appportionment • Advantages of Cost-Allocation & Cost-Apportionment • Steps involved in Allocating Costs • Principles of Cost-Allocation & Cost-Apportionment • Drawbacks of Cost-Allocation & Cost-Apportionment • Bases of Cost-Allocation • Practical Problems 	12
3.	Audit of Hotels <ul style="list-style-type: none"> • Meaning & objectives of Audit • Benefits of audit in Hotels • Difference between Accountancy & Auditing • Limitations of Audit • Classification of Audit • Distinction between Internal Audit & Statutory Audit 	04
4.	The Auditor of Hotels <ul style="list-style-type: none"> • Meaning of Auditor • Qualities of an Auditor 	04

	<ul style="list-style-type: none"> • Independence of an Auditor • Auditor of Hotel • Rights/Powers of a Hotel Auditor • Duties of a Hotel Auditor 	
5.	Planning the Audit <ul style="list-style-type: none"> • Arrangements with the Client • Audit Memorandum • Audit Programme • Audit Note Book • Audit Working Papers • Instructions to the Client 	04
6.	Liability of the Auditor <ul style="list-style-type: none"> • Nature of the Auditor's Liability • Civil Liability • Criminal Liability • Contractual Liability • Statutory Liability • Liability towards third parties • Liability for unlawful acts of the Client 	04
7.	Internal Control <ul style="list-style-type: none"> • Meaning & Features of Internal Control • Objectives of Internal Control • Advantages & Limitations of Internal Control • Essentials of a Good Internal Control System • Implementation & Review of Internal Control 	04
8.	Internal Check <ul style="list-style-type: none"> • Meaning of Internal Check • Objectives of Internal Check • Advantages & Limitations of Internal Check • Elements of a Good Internal Check System • Distinction between Internal Check & Internal Audit 	04
	Total	48
Text Books:- Nil		
Reference books :- Nil		
Suggested List of Laboratory Experiments :- Nil		
Suggested List of Assignments/Tutorial :- Nil		

Name of the Course: FOOD & BEVERAGE MANAGEMENT and CONTROLS (Theory)		
Course code: FBMCT		Semester : III
Duration :44hrs		Maximum Marks : 100
Teaching Scheme		Examination Scheme
Theory : 2hrs/week		Mid Semester Exam: 10 Marks
Credits : 2		Assignment & Quiz: 10 Marks
		End Semester Exam: 80 Marks
Contents		Hours
1.	COST DYNAMICS <ul style="list-style-type: none"> • Introduction to cost control and elements of Cost • Classification of Cost • Objectives and advantages of Cost Control 	02
2	SALES CONCEPTS <ul style="list-style-type: none"> • Various Sales Concept • Uses of Sales Concept 	02
3.	CONTROL CYCLE FOR FOOD <ul style="list-style-type: none"> • Purchasing Control • Types of Food Purchase • Quality Purchasing • Food Quality Factors for Different Commodities • Definition of Yield • Tests to Arrive at Standard Yield • Definition of Standard Purchase Specification • Advantages of Standard Yield and Standard Purchase Specification • Purchasing Procedure • Different Methods of Food Purchasing • Methods of Purchasing in Hotels • Purchase Order Forms • Ordering Cost • Carrying Cost 	03
4.	RECEIVING CONTROL <ul style="list-style-type: none"> • Aims of Receiving • Job Description of Receiving Clerk/Personnel • Equipment Required for Receiving • Documents by the Supplier (including format) • Delivery Notes • Bills/Invoices • Credits Notes • Statements • Records Maintained in the Receiving Department • Goods Received Book • Daily Receiving Report • Meat Tags • Receiving Procedure 	03

	<ul style="list-style-type: none"> • Blind Receiving • Assessing the Performance and Efficiency of Receiving Department • Potential frauds in Receiving • Hygiene in receiving areas and it's relative importance 	
5.	<p>STORING & ISSUING CONTROL</p> <ul style="list-style-type: none"> • Storing Control • Aims of Store Control • Job Description of Food Store Room Clerk/Personnel • Storing Control • Conditions of Facilities and Equipment • Arrangements of Food • Location of Storage Facilities • Security • Stock Control • Two Types of Foods Received – Direct Stores (Perishables/Non-Perishables) • Stock Records Maintained Bin Cards (Stock Record Cards/Books) • Issuing Control • Requisitions • Transfer Notes • Perpetual Inventory Method • Monthly Inventory/Stock Taking • Pricing of Commodities • Stock Taking and Comparison of Actual Physical Inventory and Book Value • Stock Levels • Practical Problems 	03
6.	<p>PRODUCTION CONTROL</p> <ul style="list-style-type: none"> • Aims and Objectives • Forecasting • Fixing of Standards <ul style="list-style-type: none"> ○ -Definition of Standards (Quality and Quantity) ○ -Standard Recipe (Definition, Objectives and Various Tests) ○ -Standard Portion Size (Definition, Objectives and Equipment used) ○ -Standard Portion Cost (Objectives and Cost Cards) • Computation of Staff Meals 	03
7.	<p>INVENTORY CONTROL</p> <ul style="list-style-type: none"> • Importance • Objective • Method • Levels and Technique • Perpetual Inventory • Monthly Inventory • Pricing of Commodities • Comparison of Physical and Perpetual Inventory 	03
8.	<p>BEVERAGE CONTROL</p> <ul style="list-style-type: none"> • Purchasing • Receiving • Storing 	03

	<ul style="list-style-type: none"> • Issuing • Production Control • Standard Recipe • Standard Portion Size • Bar Frauds • Books Maintained • Beverage Control 	
9.	<p>SALES CONTROL</p> <ul style="list-style-type: none"> • Procedure of Cash Control • Machine System • ECR • NCR • Preset Machines • POS • Reports • Thefts • Cash Handling 	02
10.	<p>BUDGETARY CONTROL</p> <ul style="list-style-type: none"> • Define Budget • Define Budgetary Control • Objectives • Frame Work • Key Factors • Types of Budget • Budgetary Control 	04
11.	<p>VARIANCE ANALYSIS</p> <ul style="list-style-type: none"> • Standard Cost • Standard Costing • Cost Variances • Material Variances • Labor Variances • Overhead Variance • Fixed Overhead Variance • Sales Variance • Profit Variance 	04
12.	<p>BREAKEVEN ANALYSIS</p> <ul style="list-style-type: none"> • Breakeven Chart • P V Ratio • Contribution • Marginal Cost • Graphs 	04
13.	<p>MENU MERCHANDISING</p> <ul style="list-style-type: none"> • Menu Control • Menu Structure • Planning • Pricing of Menus • Types of Menus 	02

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	<ul style="list-style-type: none"> • Menu as Marketing Tool • Layout • Constrains of Menu Planning 		
14.	MENU ENGINEERING <ul style="list-style-type: none"> • Definition and Objectives • Methods • Advantages 	02	
15.	MIS <ul style="list-style-type: none"> • Reports • Calculation of Actual Cost • Daily Food Cost • Monthly Food Cost • Statistical Revenue Reports • Cumulative and Non- Cumulative 	04	
	Total	44	
Text Books:- Nil			
Reference books :			
Name of Authors	Titles of the Book	Edition	Name of the Publisher
Bernard Davis & Sally Stone	Food & Beverage Management		Butterworth- Heinemann Ltd. UK
Richard Kotas and Bernard Davis	Food & Beverage Control		International Text Book Company Ltd, Glassgow
Paul R. Dittmer	Principles of Food, Beverage, and Labour Cost Control		John Wiley & Sons
Suggested List of Laboratory Experiments :- Nil			
Suggested List of Assignments/Tutorial :- Nil			

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Name of the Course: FOOD & BEVERAGE MANAGEMENT and CONTROLS (Practical)		
Course code: FBMCT	Semester : III	
Duration :30 hrs	Maximum Marks --	
Teaching Scheme		
Practical : 2 hrs/week		
Credits : 1		
Contents		Hours
1	Understanding of standard purchase specifications – receiving schedules vide use of SPS sheets	6
2	Understanding of standard yield cards with practical examples by faculty chef	6
3	Practicing via demo of yields for lamb, chicken, fish, rice, vegetables, sauces (basic), rotis and parathas, bread rolls, fruits (minimum 50 high use items)	6
4	Making of standard yield cards for above items	6
5	Pricing of standard menu items via use of standard yield cards	6
	Total	30
Text Books:- Nil		
Reference books :- Nil		
Suggested List of Laboratory Experiments :- Nil		
Suggested List of Assignments/Tutorial :- Nil		

Name of the Course: FOOD PRODUCTION OPERATION-II (Theory)		
Course code: FPOII	Semester : IV	
Duration :48 hrs	Maximum Marks : 100	
Teaching Scheme	Examination Scheme	
Theory : 3 hrs/week	Mid Semester Exam: 10 Marks	
Tutorial: 1 hrs/week	Assignment & Quiz: 10 Marks	
Credits : 3.5	End Semester Exam: 80 Marks	
Contents		Hours
1	Stores <ul style="list-style-type: none"> • Principles of storage, • Types of stores • Layout of Dry and cold room • Staff Hierarchy, • Guidelines for efficient storage • Control procedures • Inventory Procedures • EOQ • Re-order levels • Bin Cards • Form and formats • Function of a store Manager. 	06
2	PASTRY <ul style="list-style-type: none"> • Short crust • Laminated • Choux • Hot water/Rough puff <ul style="list-style-type: none"> ○ Recipes and methods of preparation ○ Differences ○ Uses of each pastry ○ Care to be taken while preparing pastry ○ Role of each ingredient ○ Temperature of baking pastry • Flour <ul style="list-style-type: none"> ○ Structure of wheat ○ Types of Wheat ○ Types of Flour ○ Processing of Wheat – Flour ○ Uses of Flour in Food Production ○ Cooking of Flour (Starch) • PASTRY CREAMS <ul style="list-style-type: none"> ○ Basic pastry creams ○ Uses in confectionery ○ Preparation and care in production 	12
3	SIMPLE BREADS <ul style="list-style-type: none"> • Principles of bread making 	08

Name of the Course: FOOD PRODUCTION OPERATION-II (Practical)		
Course code: FPOII	Semester : IV	
Duration :112Hrs	Maximum Marks : 100	
Teaching Scheme	Examination Scheme	
Practical : 8 hrs/week	Mid Semester Exam: 10 Marks	
Credits : 4	Assignment & Quiz: 10 Marks	
	End Semester Exam: 80 Marks	
Contents		Hours
1	TWO REGIONAL CUISINE <ul style="list-style-type: none"> • Institutes/Universities may opt for any cuisine preferably cuisine from their own state. 	40
2	PASTRY <ul style="list-style-type: none"> • Demonstration and Preparation of dishes using varieties of Pastry <ul style="list-style-type: none"> ○ Short Crust – Jam tarts, Turnovers ○ Laminated – Palmiers, Khara Biscuits, Danish Pastry, Cream Horns ○ Choux Paste – Eclairs, Profiteroles • Basic Pastry making & their Derivatives <ul style="list-style-type: none"> ○ Short Crust Pastry ○ Laminated pastries –Puff , Flaky ○ Choux pastry ○ Hot water crust Pastry ○ Suet Pastry , etc • Fillings used in Pastry <ul style="list-style-type: none"> ○ Pastry Cream & its varieties ○ Ganache ○ Mousse &Mousseline <ul style="list-style-type: none"> ○ Cream Chantily 	20
3	CHINESE CUISINE <ul style="list-style-type: none"> • MENU 01 <ul style="list-style-type: none"> ○ Prawn Ball ○ Soup Fried ○ Wonton Sweet & Sour ○ Pork Hakka Noddles • MENU 02 <ul style="list-style-type: none"> ○ Hot & Sour soup ○ Beans Sichwan ○ Stir Fried Chicken & Peppers ○ Chinese Fried Rice • MENU 03 <ul style="list-style-type: none"> ○ Sweet Corn Soup ○ Shao Mai ○ Tung-Po Mutton ○ Yangchow Fried Rice • MENU 04 <ul style="list-style-type: none"> ○ Wonton Soup ○ Spring Rolls 	16

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	<ul style="list-style-type: none"> ○ Stir Fried Beef & Celery ○ Chow Mein ● MENU 05 ○ Prawns in Garlic Sauce ○ Fish Szechwan ○ Hot & Sour Cabbage ● Steamed Noddles 	
4	CAKES Demonstration & Preparation of Simple and enriched Cakes <ul style="list-style-type: none"> ● Sponge, Genoise, Fatless, Swiss roll ● Fruit Cake ● Rich Cakes ● Dundee ● Madeira 	16
5	HOT / COLD DESSERTS <ul style="list-style-type: none"> ● Caramel Custard ● Bread and Butter Pudding ● Queen of Pudding ● Soufflé – Lemon / Pineapple ● Mousse (Chocolate Coffee) ● Bavaroise ● Diplomat Pudding ● Apricot Pudding ● Steamed Pudding - Albert Pudding, Cabinet Pudding 	20
	Total	112
Text Books:- Nil		
Reference books :- Nil		
Suggested List of Laboratory Experiments :- Nil		
Suggested List of Assignments/Tutorial :- Nil		

Name of the Course: FOOD & BEVERAGE SERVICE OPERATIONS– II(Theory)	
Course code: FBSO-II	Semester : IV
Duration :32 Hrs	Maximum Marks : 100
Teaching Scheme	Examination Scheme
Theory : 2hrs/week	Mid Semester Exam: 10 Marks
Tutorial: 1 hrs/week	Assignment & Quiz: 10 Marks
Credits : 2.5	End Semester Exam: 80 Marks
Contents	
1	Hours
NEW WORLD WINES (PRINCIPAL WINE REGIONS, WINE LAWS, GRAPE VARIETIES, PRODUCTION AND BRAND NAMES)	12
<ul style="list-style-type: none"> • USA • Australia • India • Chile • South Africa • Algeria • New Zealand 	
2	04
APERITIFS	
<ul style="list-style-type: none"> • Introduction and Definition • Types of Aperitifs <ul style="list-style-type: none"> ○ Vermouth (Definition, Types & Brand names). ○ Bitters (Definition, Types & Brand names) 	
3	04
DISPENSE BAR	
<ul style="list-style-type: none"> • Introduction and definition • Bar layout – physical layout of bar • Bar stock – alcohol & non alcoholic beverages • Bar equipment 	
4	12
TOBACCO	
<ul style="list-style-type: none"> • History • Processing for cigarettes, pipe tobacco & cigars • Cigarettes – Types and Brand names • Pipe Tobacco – Types and Brand names • Cigars – shapes, sizes, colours and Brand names • Care and Storage of cigarettes & cigars 	
Total	32
Text Books:- Nil	
Reference books :- Nil	
Suggested List of Laboratory Experiments :- Nil	
Suggested List of Assignments/Tutorial :- Nil	

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Name of the Course: FOOD & BEVERAGE SERVICE OPERATIONS – II (Practical)			
Course code: FBSO-II		Semester : IV	
Duration :64Hrs		Maximum Marks : 50	
Teaching Scheme		Examination Scheme	
Practical : 4 hrs/week		Mid Semester Exam: 05Marks	
Credits : 2		Assignment & Quiz: 05 Marks	
		End Semester Exam: 40 Marks	
Contents			Hours
1	Service of New World Wines <ul style="list-style-type: none"> • Service of Red Wine • Service of White/Rose Wine • Service of Sparkling Wines • Service of Fortified Wines • Service of Aromatized Wines 		32
2	Service of Aperitifs <ul style="list-style-type: none"> • Service of Bitters • Service of Vermouths 		08
3	Dispense Bar <ul style="list-style-type: none"> • Function / Operation • Storage of Alcoholic Beverage • Service from Dispense Bar 		08
4	Cigar Service Storage of Cigar Presentation of Cigar Cutting of Cigar <ul style="list-style-type: none"> • Lighting of Cigar 		16
	Total		64
Text Books:- Nil			
Reference books :- Nil			

Suggested List of Laboratory Experiments :- Nil	
Suggested List of Assignments/Tutorial :- Nil	

Name of the Course: ACCOMODATION MANAGEMENT-I (Theory)		
Course code: AOM-I	Semester : IV	
Duration :42Hrs	Maximum Marks : 100	
Teaching Scheme	Examination Scheme	
Theory : 2hrs/week	Mid Semester Exam: 10 Marks	
Tutorial: 1hrs/week	Assignment & Quiz: 10 Marks	
Credits : 2.5	End Semester Exam: 80 Marks	
Contents		Hours
1	PLANNING AND ORGANISING THE HOUSE KEEPING DEPARTMENT <ul style="list-style-type: none"> • Area inventory list • Frequency schedules • Performance and productivity standards • Time and motion study in housekeeping operations • Standard operating manuals – Job procedures • Job allocation and work schedules • Calculating staff strength & planning duty rosters, team work and leadership in HK • Training in HKD, devising training programs for HK staff • Inventory level for non recycled items. 	08
2	BUDGETS <ul style="list-style-type: none"> • Budget and budgetary control • The budget process • Planning capital budgets • Planning operation budgets • Operating Budgets- controlling expenses- income statement • Purchasing systems- methods of buying • Stock records- issuing and control 	10
3	HOUSEKEEPING IN INSTITUTES OTHER THAN HOTELS <ul style="list-style-type: none"> • Hospitals • Hostels • Malls • Residential establishments • Offices • Universities • Other commercial areas 	08
4	CONTACT SERVICES <ul style="list-style-type: none"> • Types of contract services • Guidelines for hiring contract services • Advantages and disadvantages of contract services 	06
5.	SAFETY AND SECURITY <ul style="list-style-type: none"> • Safety awareness and accident prevention • Fire safety and fire fighting • Crime prevention and dealing with emergency situation 	08
6.	ENERGY AND WATER CONSERVATION IN HOUSEKEEPING OPERATIONS	02

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		Total	42
Text Books:			
Name of Authors	Titles of the Book	Edition	Name of the Publisher
Reference books :			
Name of Authors	Titles of the Book	Edition	Name of the Publisher
Sudhir Andrews	Hotel Housekeeping Management and Operations		Tata Mc Graw Hill Companies
G.Raghubalan & Smritee Raghubalan	Hotel Housekeeping Operations & Management		Oxford University Press
Madelim Schneider & Georgia Tucker	The Professional Housekeeper		Van Nostrand Reinhold
Doris Hatfield & Christine Winter	Professional Housekeeping		Hutichensen, London
Joan C.Brausen & Margret Lennox	Hotel, Hostel & Hospital Housekeeping		ELST Publisher
Margaret M.Kappa, Aleta Nitschke & Patricia B.Schappert	Housekeeping Mangement		Educational Institute of the American Hotels & Motels Association
Iries Jones & Cynthia Phillip	Commercial Housekeeping and Maintenance		Stanley Thrones (Publisher) Ltd.
S.K.Kaushal & S.N.Gautam	Accommodation Operation Management		Frank Bros & Co, Noida
Malini Singh & Jaya.B.George	Housekeeping Operations, Designs & Management		Jaico
Suggested List of Laboratory Experiments :- Nil			
Suggested List of Assignments/Tutorial :- Nil			

Name of the Course: ACCOMODATION MANAGEMENT-I (Practical)		
Course code: AOM-I	Semester : IV	
Duration :34Hrs	Maximum Marks : 50	
Teaching Scheme	Examination Scheme	
Practical : 2 hrs/week	Mid Semester Exam: 05 Marks	
Credits : 1	Assignment & Quiz: 05 Marks	
	End Semester Exam: 40 Marks	
Contents		Hours
1	LAUNDRY MACHINARY AND EQUIPMENTS	06
2	STAIN REMOVAL	08
3	REPORTING MIANTENANCE AND FOLLOW UPS	04
4	HANDLING HOUSEKEEPING SOFTWARES (ANYONE NORMALLY USED IN HOSPITALITY INDUSTRY)	04
5.	HORTICULTRE <ul style="list-style-type: none"> • Basic gardening plans • Tools and Equipment • Landscape Designing • How to make a bonsai 	06
6.	LAUNDRY MACHINARY AND EQUIPMENTS	06
	Total	34
Text Books:- Nil		
Reference books :- Nil		
Suggested List of Laboratory Experiments :- Nil		
Suggested List of Assignments/Tutorial :- Nil		

Name of the Course: FRONT OFFICE MANAGEMENT –I (Theory)			
Course code: FOM-I		Semester : IV	
Duration :69Hrs		Maximum Marks : 100	
Teaching Scheme		Examination Scheme	
Theory : 2hrs/week		Mid Semester Exam: 10 Marks	
Tutorial: 1hrs/week		Assignment & Quiz: 10 Marks	
Credits : 2.5		End Semester Exam: 80 Marks	
Contents			Hours
1	Front Office Security Functions <ul style="list-style-type: none"> • Lobby layout, types of lobbies • Role of Front Office in Hotel Security • Latest security measures used in hotels at the time of check-in: use of metal detectors, baggage checks, X-ray machines, bollards, collapsible gates etc • Key Control from security point of view-handling Grandmaster & Master key, lost & found, guest & staff movement & access control, ELS (electronic key cards) damaged keys 		16
2	Front Office Computer Operation Application of Property Management System in generating reports & use in-Reservations, Registration, Cashiering, Night Audit & Telephones.		10
3	Front Office Accounting & Credit Control <ul style="list-style-type: none"> • Accounting fundamentals • Foreign currency awareness & handling procedures • Cash sheet • Hotel credit management & credit control • Credit control-meaning, objective, hotel credit policy regarding guaranteed bookings/corporate account holders/credit card users • Control measures at the time of ;reservation, check-in, during stay, check-out, after departure • Prevention of Skippers-on arrival/during stay/on departure day 		24
4	Night Audit <ul style="list-style-type: none"> • Night audit functions & process • Operating model-non-automated, semi-automated • Verifying & Summarizing postings • Transcripts-completion 		04
5.	Guest Complaint Handling/Problem solving <ul style="list-style-type: none"> • Process, thumb rules • Common complaints & their types • Role of emotions in situation handling 		15
Total			69
Text Books:- Nil			
Reference books :			
1	Check in Check out (Jerome Vallen)		

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2	Hotel Front Office Training Manual. (Sudhir Andrews)
3	Principles of Hotel Front Office Operations (Sue Baker, P. Bradley, J. Huyton)
4	Hotel Front Office (Bruce Braham)
5	Managing Front Office Operations (Michael Kasavana, Charles Steadmon)
6	Front Office Procedures and Management (Peter Abbott)
7	Front Office operations/Accommodations Operations (Colin Dix)
8	Front Office Operation and Administration (Dennis Foster)
9	Hotel Front Office-Operations & Management (Jatashankar .R.Tewari)
10	Front Office Management-S.K.Bhatnagar
Suggested List of Laboratory Experiments :- Nil	
Suggested List of Assignments/Tutorial :- Nil	

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Name of the Course: FRONT OFFICE MANAGEMENT –I (Practical)		
Course code: FOM-I	Semester : IV	
Duration :28 Hrs	Maximum Marks : 50	
Teaching Scheme	Examination Scheme	
Practical : 2 hrs/week	Mid Semester Exam: 05 Marks	
Credits : 1	Assignment & Quiz: 05 Marks	
	End Semester Exam: 40 Marks	
Contents		Hours
1	Identification of lobby layout & different types of lobbies	2
2	Preparation of Guest Folio-filling up, accounting & totaling guest folios.	4
3	Handling of keys-situations related to loss of keys.	2
4	Awareness of exchange rates of commonly accepted foreign currency	2
5.	Preparing & filling of forms of traveler’s cheques, cash sheet	4
6	Operating PMS for check-out.	6
7	Express check out, late check out	4
8	Handling guest complaints	4
	Total	28
Text Books:- Nil		
Reference books :- Nil		
Suggested List of Laboratory Experiments :- Nil		
Suggested List of Assignments/Tutorial :- Nil		

Name of the Course: PRINCIPLES OF MANAGEMENT & ORGANISATIONAL BEHAVIOUR - (Practical)		
Course code: PMOB		Semester : IV
Duration :55 Hrs		Maximum Marks : 100
Teaching Scheme		Examination Scheme
Theory : 3hrs/week		Mid Semester Exam: 10 Marks
Tutorial: 1hrs/week		Assignment & Quiz: 10 Marks
Credits : 2.5		End Semester Exam: 80 Marks
Contents		Hours
1	INTRODUCTION <ul style="list-style-type: none"> • Concept and Nature of Management: Concept & Definitions, • Features of Management, Management as Science, Art & Profession, Levels of Management, Scope of Management, • Nature of Management Process, • Classification of Managerial Functions, Evolution of Management Thought, • Approaches to Management (Classical, Behavioral, Quantitative Contingency), Contribution Of Leading Thinkers, • Orientation to management thought process. • Role of Manager- Professional Manager and his tasks, Managerial skills, Managerial Ethics and Organisation Culture, Recent Trends in Management Thought. 	10
2	PLANNING & ORGANISING <ul style="list-style-type: none"> • Overview of functions of management; • Concepts of POSDCORB, • Planning and Management Process, Mission- Objective- Goals, Urgent and Important Paradigms, • Planning process in Detail, Types and Levels of Plans • Problems solving and decision making, • Time Management. • Planning and Decision Making - Nature, Process and Types of Planning, • Management By Objectives (MBO), Nature & Principles Of Organization, Organizing and Organizing Structure, • Forms Of Organization Structure Line & Staff, Organisation Chart, Principles of Organisation; • Scalar Principle, Departmentation; Unity and Command, • Span of Control, Centralization and Decentralization, • Authority and Responsibility, Delegation 	15
3	CONTROLLING & DIRECTING <ul style="list-style-type: none"> • Basic concepts of control- Definition, Process and Techniques. • Directing: Nature & Scope of Directing, • Motivation and Morale, • Communication, • Leadership, Concept, Theories of Leadership, styles, Successful versus effective leadership styles in travel trade and hospitality organizations, Coordination 	10

4	<p>ORGANISATION BEHAVIOUR</p> <ul style="list-style-type: none"> • Concept, Foundation of Organisation Behaviour, • Theoretical framework for Organisation Behaviour, • Contemporary challenges to Organisation Behaviour in 21st Century. Perception: Concept, perceptual selectivity, managerial implications of perception. • Motivation: Definition, Importance, • Motives: Characteristics, Classification of motives - Primary & Secondary motives. • Theories of Motivation – Maslow Theory of need hierarchy – • Herzberg's theory. 	10
5.	<p>GROUP DYNAMICS</p> <ul style="list-style-type: none"> • Types of Groups, • Reason for the formation of group, Group cohesiveness, group conflicts, team building, • Individual differences: Causes of individual differences. • Interpersonal Skill - Transactional analysis, Life Positions, Johari Window. 	10
	Total	55
Text Books:- Nil		
Reference books :- Nil		
Suggested List of Laboratory Experiments :- Nil		
Suggested List of Assignments/Tutorial :- Nil		

Name of the Course: FINANCIAL MANAGEMENT (Theory)		
Course code: FMGT		Semester : IV
Duration : Hrs		Maximum Marks : 100
Teaching Scheme		Examination Scheme
Theory : 3 hrs/week		Mid Semester Exam: 10 Marks
Tutorial: 1 hrs/week		Assignment & Quiz: 10 Marks
Credits : 3.5		End Semester Exam: 80 Marks
Contents		Hours
1	Nature of Financial Management: <ul style="list-style-type: none"> • Introduction; finance functions; • Goals of financial management; risk & return trade off; • Organization of finance functions. • Time value of Money - Reasons for time value of money; future value of a single amount; future value of an annuity; present value of a single amount; present value of an annuity; multi period compounding. 	10
2	Basics of Capital Budgeting: <ul style="list-style-type: none"> • Nature of investment decisions • Importance of investment decisions • Investment evaluation criteria • Capital budgeting techniques – NPV, IRR, Payback and accounting rate of return. 	
3	Cost of Capital: <ul style="list-style-type: none"> • Meaning and significance of the cost of capital • Concept of cost of capital • Opportunity cost • Component cost of capital: - debt, equity, preference capital, and retained earnings; weighted average cost of capital. • Meaning of capital structure • Factors influencing capital structure 	
4	Analysis of financial statement <ul style="list-style-type: none"> • Meaning of ratios • Types of ratios-how to calculate it • Meaning and uses of fund flow statement – • Preparation of Problems in fund flow statement, Cash flow 	
5.	Working Capital Management: <ul style="list-style-type: none"> • Concepts of working capital- need for working capital; determinants of working capital; computation of working capital • An elementary knowledge of components of working capital management cash management, receivables management and inventory management. • Dividend Policy Decisions: Introduction; meaning of dividend; aspects of dividend policy; • Practical considerations in dividend policy; forms of dividends. 	
Total		

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Text Books:- Nil			
Reference books :			
Name of Authors	Titles of the Book	Edition	Name of the Publisher
	Van Horne/Financial Management & Policy	12th Edition,	Prentice Hall of India
I. M. Pandey (IMP)	Financial Management		Vikas Publishing house
Prasanna Chandra (PC)	Financial Management – Theory & Practice		Tata McGraw Hill
M. Y. Khan & P. K. Jain (KJ)	Financial Management – Text and Problems		Tata McGraw Hill Publishing Co. Ltd.
Ravi M. Kishore	Financial Management (Taxmann's)		
Management Accounting – Principles and Practice			R. K. Sharma & Shashi K. Gupta – Kalyani Publishers
by P. V. Kulkarni & B. G. Sathyaprasad (PVK)	Financial Management		Himalaya
Suggested List of Laboratory Experiments :- Nil			
Suggested List of Assignments/Tutorial :- Nil			

Name of the Course: ADVANCE FOOD PRODUCTION – 1 (Theory)		
Course code: AFP-1	Semester : V	
Duration :42Hrs	Maximum Marks : 100	
Teaching Scheme	Examination Scheme	
Theory : 3 hrs/week	Mid Semester Exam: 10 Marks	
Tutorial: 1hrs/week	Assignment & Quiz: 10 Marks	
Credits : 3.5	End Semester Exam: 80 Marks	
Contents		Hours
1	<ul style="list-style-type: none"> • LARDER • LAYOUT & EQUIPMENT <ul style="list-style-type: none"> ○ Introduction of Larder Work ○ Definition ○ Equipment found in the larder ○ Layout of a typical larder with equipment and various sections • TERMS & LARDER CONTROL <ul style="list-style-type: none"> ○ 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 <ul style="list-style-type: none"> ○ Functions of the Larder ○ Hierarchy of Larder Staff ○ Sections of the Larder ○ Duties & Responsibilities of larder Chef 	06
2	<p>CHARCUTIERIE</p> <ul style="list-style-type: none"> • SAUSAGE <ul style="list-style-type: none"> ○ Introduction to charcutierie ○ Sausage – Types & Varieties ○ Casings – Types & Varieties ○ Fillings – Types & Varieties ○ Additives & Preservatives • FORCEMEATS <ul style="list-style-type: none"> ○ Types of forcemeats ○ Preparation of forcemeats ○ Uses of forcemeats • BRINES, CURES & MARINADES <ul style="list-style-type: none"> ○ Types of Brines ○ Preparation of Brines ○ Methods of Curing ○ Types of Marinades ○ Uses of Marinades ○ Difference between Brines, Cures & Marinades • HAM, BACON & GAMMON <ul style="list-style-type: none"> ○ Cuts of Ham, Bacon & Gammon. 	08

	<ul style="list-style-type: none"> ○ Differences between Ham, Bacon & Gammon ○ Processing of Ham & Bacon ○ Green Bacon ○ Uses of different cuts ● GALANTINES <ul style="list-style-type: none"> ○ Making of galantines ○ Types of Galantine ○ Ballotines ● PATES <ul style="list-style-type: none"> ○ 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 <ul style="list-style-type: none"> ○ Types of mousse ○ Preparation of mousse ○ Preparation of mousseline ○ Difference between mousse and mousseline ● CHAUD FROID <ul style="list-style-type: none"> ○ Meaning of Chaud froid ○ Making of chaud froid & Precautions ○ Types of chaud froid ○ Uses of chaud froid ● ASPIC & GELEE <ul style="list-style-type: none"> ○ Definition of Aspic and Gelee ○ Difference between the two ○ Making of Aspic and Gelee ○ Uses of Aspic and Gelee ● QUENELLES, PARFAITS, ROULADES <ul style="list-style-type: none"> ○ Preparation of Quenelles, Parfaits and Roulades ● APPETIZERS & GARNISHES <ul style="list-style-type: none"> ○ Classification of Appe ○ Examples of Appetizers ○ Historic importance of culinary Garnishes ○ Explanation of different Garnishes 	
3	<p>INTERNATIONAL CUISINE</p> <ul style="list-style-type: none"> ● Geographic location ● Historical background ● Staple food with regional Influences ● Specialties and Recipes 	12
4	<p>FRENCH</p> <ul style="list-style-type: none"> ● Culinary French ● Classical recipes (recettes classique) ● Historical Background of Classical Garnishes ● Offals/Game ● Larder terminology and vocabulary 	12
5.	<p>SANDWICHES</p> <ul style="list-style-type: none"> ● Parts of Sandwiches 	04

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	<ul style="list-style-type: none"> • Types of Bread • Types of filling – classification • Spreads and Garnishes • Types of Sandwiches • Making of Sandwiches • Storing of Sandwiches 	
	Total	42
Text Books:- Nil		
Reference books :- Nil		
Suggested List of Laboratory Experiments :- Nil		
Suggested List of Assignments/Tutorial :- Nil		

Name of the Course: ADVANCEFOODPRODUCTION-1 PRACTICAL		
Course code: AFP-1		Semester : V
Duration : Hrs		Maximum Marks : 50
Teaching Scheme		Examination Scheme
Practical : 8 hrs/week		Mid Semester Exam: 05 Marks
		Assignment & Quiz: 05 Marks
Credits : 4		End Semester Exam: 40 Marks
Contents		Hours
1	Three course menus to be formulated featuring International Cuisines <ul style="list-style-type: none"> • FRENCH • INDIAN CLASSICAL (KABAS, BIRYANIS, DUM ETC) • ITALY, GERMANY, SPAIN, GREECE, MEXICAN, MEDITERANIAN AND LEBANESE 	40% 20% 40%
2	FRENCH MENU01 Consommé Carmen Darne De Saumon Grille Sauce paloise Pommes Fondant Petits Pois A La Flamande French Bread Tarte Tartin MENU02 Bisque D'écresse Escalope De Veau viennoise Pommes Batailles Courge Provencale Epinards au Gratin MENU03 Crème Du Barry Poulet Sauté Chasseur Pommes Loretta Haricots Verts Salade de Betterave Brioche Baba au Rhum MENU04 Veloute Dame Blanche Cote De Porc Charcuterie Pommes De Terre A La Crème Carottes Glace Au Gingembre Salade Verte Harlequin Bread Chocolate Cream Puffs MENU05 Cabbage Chowder Poulet A La Rex	44

	<p>Pommes Marguises Ratatouille SaladeDeCarottées EtCéleris Clover Leaf Bread SavarinDesFruits MENU06 BarquettesAssortis StroganoffDeBœuf Pommes Persilles SaladeDeChou-Cru Garlic Rolls CrêpeSuzette MENU07 DuchesseNantua PouletMaryland CroquettePotatoes SaladeNiçoise Brown Bread PâteDes Pommes MENU08 Kromeskies FiletDe Sols Walweska Pommes Lyonnaise Funghi Marirati BreadSticks SouffleMilanaise MENU09 Vol-Au-VentDeVolailleEtJambon HomardThermidor SaladeWaldorf ViennaRolls MousseAuChocolat MENU10 CrabeEnCoquille QuicheLorraine Saladede Viande Pommes Parisienne Foccacia</p>	
3	<p>INTERNATIONAL SPAIN Gazpacho PolloEn Pepitoria Paella FritataDePatata Pastel DeMazaana ITALY Minestrone RavioliArabeata FettocineCarbonara Pollo Alla Cacciatore Medanzane Parmigiane Grissini Tiramisu</p>	44

	<p>GERMANY Linsensuppe Sauerbaaten Spatzale GermanPotatoSalad Pumpernicklr ApfelStrudel U.K. ScotchBroth RoastBeef YorkshirePudding GlazedCarrots& Turnips RoastPotato Yorkshire Curd Tart Crusty Bread GREECE Soupe Avogolemeno MoussakaA La Greque Dolmas Tzaziki Baklava HarlequinBread</p>	
4	INDIAN CLASSICAL (KABAS, BIRYANIS, DUM ETC)	24
	Total	42
Text Books:- Nil		
Reference books :- Nil		
Suggested List of Laboratory Experiments :- Nil		
Suggested List of Assignments/Tutorial :- Nil		

Name of the Course: ADVANCE FOOD & BEVERAGESERVICE – I Theory		
Course code: AFBS - 1	Semester : V	
Duration : Hrs	Maximum Marks : 100	
Teaching Scheme	Examination Scheme	
Theory : 3 hrs/week	Mid Semester Exam: 10 Marks	
Tutorial: 1 hrs/week	Assignment & Quiz: 10 Marks	
Credits : 2.5	End Semester Exam: 80 Marks	
Contents		Hours
1	<p>PLANNING & OPERATING VARIOUS F&B OUTLET</p> <ul style="list-style-type: none"> • Physical layout of functional and ancillary areas • Objective of a good layout • Steps in planning • Factors to be considered while planning • Calculating space requirement • Various set ups for seating • Planning staff requirement • Menu planning • Constraints of menu planning • Selecting and planning of heavy duty and light equipment • Requirement of quantities of equipment required like crockery, Glassware, Cutlery - steel or silver etc. • Suppliers & manufacturers • Approximate cost • Planning Décor, furnishing fixture etc. 	
2	<p>FUNCTION CATERING</p> <p>BANQUETS</p> <ul style="list-style-type: none"> • History • Types • Organisation of Banquet department • Duties & responsibilities • Sales • Booking procedure • Banquet menus <p>BANQUET PROTOCOL</p> <ul style="list-style-type: none"> • Space Area requirement • Table plans/arrangement • Misc-en-place • Service • Toast & Toast procedures <p>INFORMAL BANQUET</p> <ul style="list-style-type: none"> • Reception • Cocktail parties • Convention • Seminar • Exhibition 	

	<ul style="list-style-type: none"> • Fashion shows • Trade Fair • Wedding • Outdoor catering 	
3	FUNCTION CATERING BUFFETS <ul style="list-style-type: none"> • Introduction • Factors to plan buffets • Area requirement • Planning and organisation • Sequence of food • Menu planning • Types of Buffet • Display • Sit down • Fork, Finger, Cold Buffet • Breakfast Buffets • Equipment • Supplies • Check list 	
4	GUERIDON SERVICE <ul style="list-style-type: none"> • History of Gueridon • Definition • General consideration of operations • Advantages & Disadvantages • Types of trolleys • Factor to create impulse, Buying – Trolley, open kitchen • Gueridon equipment • Gueridon ingredients 	
5.	KITCHEN STEWARDING <ul style="list-style-type: none"> • Importance • Opportunities in kitchen stewarding • Record maintaining • Machine used for cleaning and polishing • Inventory 	
	Total	
Text Books:- Nil		
Reference books :- Nil		
Suggested List of Laboratory Experiments :- Nil		
Suggested List of Assignments/Tutorial :- Nil		

Name of the Course: ADVANCE FOOD & BEVERAGE SERVICE – I Practical			
Course code: AFBS - 1		Semester : V	
Duration : 64 Hrs		Maximum Marks : 50	
Teaching Scheme		Examination Scheme	
Practical : 4 hrs/week		Mid Semester Exam: 05 Marks	
		Assignment & Quiz: 05 Marks	
Credits :2		End Semester Exam: 40 Marks	
Contents			Hours
1	Planning & Operating Food & Beverage Outlets <ul style="list-style-type: none"> • Developing Hypothetical Business Model of Food & Beverage Outlets • Case study of Food & Beverage outlets - Hotels & Restaurants 		16
2	Function Catering – Banquets <ul style="list-style-type: none"> • Planning & organizing Formal & Informal Banquets • Planning & organizing Outdoor caterings 		08
3	Function Catering – Buffets <ul style="list-style-type: none"> • Planning & organizing various types of Buffet 		04
4	Gueridon Service <ul style="list-style-type: none"> • Organizing Mis-en-place for Gueridon Service • Preparation of Following Dishes <ul style="list-style-type: none"> ○ Crepe suzette ○ Banana au Rhum ○ Peach Flambe ○ Rum Omelette ○ Steak Diane ○ Pepper Steak 		28
5.	Kitchen Stewarding <ul style="list-style-type: none"> • Using & operating Machines • Exercise – physical inventory 		08
Total			64
Text Books:- Nil			
Reference books :- Nil			
Suggested List of Laboratory Experiments :- Nil			
Suggested List of Assignments/Tutorial :- Nil			

Name of the Course: ACCOMODATION MANAGEMENT- II (THEORY)			
Course code: AOM-II		Semester : V	
Duration : 64 Hrs		Maximum Marks : 100	
Teaching Scheme		Examination Scheme	
Theory : 3 hrs/week		Mid Semester Exam: 10 Marks	
Tutorial: 1 hrs/week		Assignment & Quiz: 10 Marks	
Credits : 2.5		End Semester Exam: 80 Marks	
Contents			Hours
1	INTERIOR DECORATION Elements of Design Color and its role in decor- Types of Color Schemes Windows and Window Treatments Lightening and Lightening Fixtures Floor Finishes Carpets Furniture and Fittings Accessories		20
2	LAYOUT OF GUESTROOMS Sizes of Rooms, Sizes of Furniture, Furniture Arrangements Special layout provision for Physically Challenged Guests Principle of Design Refurbishing and Redecoration		06
3	WASTE MANAGEMENT 3R's of waste management Garbage segregation Disposal Composting Energy Generation		06
4	ECO-FRIENDLY PRACTICES Housekeeping role in a green property Guest Supplies Cleaning Agents System of certifying Ecotel		06
5.	NEW PROPERTY COUNTDOWN		04
	Total		42
Text Books:- Nil			
Reference books :			
Name of Authors	Titles of the Book	Edition	Name of the Publisher
	First Aid		St John Ambulance Association, New Delhi
G.Raghubalan & Smritee Raghubalan	Hotel Housekeeping Operations & Management		Oxford University Press

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Madelim Schneider & Georgia Tucker	The Professional Housekeeper		Van Nostrand Reinhold
Doris Hatfield & Christine Winter	Professional Housekeeping		Hutichiensen, London
Joan C.Brausen & Margret Lennox	Hotel, Hostel & Hospital Housekeeping		ELST Publisher
Margaret M.Kappa, Aleta Nitschke & Patricia B.Schappert	Housekeeping Mangement		Educational Institute of the American Hotels & Motels Association
Iries Jones & Cynthia Phillip	Commercial Housekeeping and Maintenance		Stanley Thrones (Publisher) Ltd.
S.K.Kaushal & S.N.Gautam	Accommodation Operation Management		Frank Bros & Co, Noida
Malini Singh & Jaya.B.George	Housekeeping Operations, Designs & Management		Jaico
Suggested List of Laboratory Experiments :- Nil			
Suggested List of Assignments/Tutorial :- Nil			

Name of the Course: ACCOMODATION MANAGEMENT-II PRACTICAL			
Course code: AOM-II		Semester : V	
Duration : 28 Hrs		Maximum Marks : 50	
Teaching Scheme		Examination Scheme	
Practical : 4 hrs/week		Mid Semester Exam: 05 Marks	
		Assignment & Quiz: 05 Marks	
Credits :2		End Semester Exam: 40 Marks	
Contents			Hours
1	First aid <ul style="list-style-type: none"> • Kit and its content • Importance of first aid in housekeeping department • Dealing with emergency situations 		06
2	Team cleaning		06
3	Conception and designing of guest room including making floor plans, wall elevations and finally creating 3d models of guestroom/public area		08
4	Special decorations		04
5.	Devising training modules and sop's		04
			Total
28			
Text Books:- Nil			
Reference books :- Nil			
Suggested List of Laboratory Experiments :- Nil			
Suggested List of Assignments/Tutorial :- Nil			

Name of the Course FRONTOFFICEMANAGEMENT-II (THEORY)		
Course code: FOM-II		Semester : V
Duration : 80 Hrs		Maximum Marks : 100
Teaching Scheme		Examination Scheme
Theory : 2 hrs/week		Mid Semester Exam: 10 Marks
Tutorial: 1 hrs/week		Assignment & Quiz: 10 Marks
Credits : 2.5		End Semester Exam: 80 Marks
Contents		Hours
1	Sales & Marketing Department Role of Sales & Marketing Department in hotels Co-ordination with Front Office Concept of MICE MICE destinations	10
2	Hotel Sales Selling concept Selling techniques(upselling, cross-selling) Sales call, closing the call Internal/in-house sales promotion, merchandising Direct sales-travel agents, tour operators, hotel booking agencies, internet, tourist information counter at airports, direct mail etc	10
3	Accommodations Management Aspects Effective use of SOP's in front office department. Establishing standards, monitoring performance, Tariff decisions Cost & pricing-Hubbart formula, Rule of the Thumb Marginal/Contribution pricing Occupancy & Revenue reports Equipment-management & maintenance.	16
4	Yield Management Introduction & Concept Differential Rates Booking Horizons Forecasting Bookings-monthly & weekly forecasts Maximizing yield Concept & usage of revenue management Concept of ARR & Rev Par	16
5.	Personnel Management Calculating Staff Requirement, Duty Rotas Selection & Requirement of employees – Attributes for staff at various levels of hierarchy Time & Motion study, work study & work measurements	14
6	Financial Management & cost control Budgets : Types – fixed, flexible, zero base Preparation of Budget Revenue Budget for Front Office Measures to reduce operating cost & labour cost	14

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	Total		
Text Books:			
Name of Authors	Titles of the Book	Edition	Name of the Publisher
Reference books :			
Name of Authors	Titles of the Book	Edition	Name of the Publisher
Jerome Vallen	Check in Check out		
Sudhir Andrews	Hotel Front Office Training Manual.		
Sue Baker , P. Bradley, J. Huyton	Principles of Hotel Front Office Operations		
Bruce Braham	Hotel Front Office		
Michael Kasavana, Charles Steadmon	Managing Front Office Operations		
Peter Abbott	Front Office Procedures and Management		
Colin Dix	Front Office operations/Accommodations Operations		
Dennis Foster	Front Office Operation and Administration		
Jatashankar .R.Tewari	Hotel Front Office-Operations & Management		
S.K.Bhatnagar	Front Office Management		
Suggested List of Laboratory Experiments :- Nil			
Suggested List of Assignments/Tutorial :- Nil			

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Name of the Course: FRONTOFFICEMANAGEMENT-II (PRACTICAL)		
Course code: FOM-II	Semester : V	
Duration : 32 Hrs	Maximum Marks : 50	
Teaching Scheme	Examination Scheme	
Practical : 2 hrs/week	Mid Semester Exam: 05 Marks	
	Assignment & Quiz: 05 Marks	
Credits :1	End Semester Exam: 40 Marks	
Contents		Hours
1	Preparation of SOP's for guest arrival, departure, complaint handling	4
2	Yield Management calculations, preparing statistical data based on actual calculations	4
3	Role play & problem handling	4
4	Preparation of sales letters, brochure, tariff cards & other sales documents Assignment on GDS	4
5.	Calculation of staff requirement & making of duty rotas for front office department of small, large & medium sized hotels with different levels of occupancy	4
6	Preparation of operating budget for front office	4
7	Computer proficiency in all hotel computer applications-actual computer lab Hours.	4
8	Preparation of SOP's for guest arrival, departure, complaint handling.	4
	Total	32
Text Books:- Nil		
Reference books :- Nil		
Suggested List of Laboratory Experiments :- Nil		
Suggested List of Assignments/Tutorial :- Nil		

Name of the Course - FOOD SAFETY MANAGEMENT SYSTEMS		
Course code: FSMS		Semester : V
Duration : 80 Hrs		Maximum Marks : 100
Teaching Scheme		Examination Scheme
Theory : 2 hrs/week		Mid Semester Exam: 10 Marks
Tutorial: 1 hrs/week		Assignment & Quiz: 10 Marks
Credits : 2.5		End Semester Exam: 80 Marks
Contents		Hours
1	INTRODUCTION TO FOOD SAFETY Food Hazards. Food Hygiene. Contaminants.	3
2	MICROORGANISM IN FOOD. Classification Types of Microorganisms. General Characteristics of Microorganism. Factors affecting growth of Microorganism Beneficial role of Microorganism	5
3	FOOD BORNE DISEASE Common Diseases caused by food borne pathogen like Indigestion, Algal toxins, Metal poison, Phyllotoxins, Zootoxins, Protozoan disease, Infestation, Intestinal Infection, Non Intestinal Injection ,Bacterial and fungal food Intoxications.	7
4	FOOD ADDITIVES Introduction Types	3
5.	FOOD ADULTERATION Introduction Types. Common Adulterants. Method of Detection of Adulterants.	5
6	FOOD LAWS & REQUATIONS PFA. FPO AGMARK ISI ISO (9000,14000,22000) HACCP Consumer Protection Act,1986. FSSAI, Act, 2006 Essential Commodity Act,1955	10
7	QUALITY, MANAGEMENT An Introduction Importance and principles of Quality Management. Total Quality Management Quality control circles. Kaizen	12

	Six Sigma Just in time Codex Alimentarius.	
<p>Recommendations:</p> <p>It is strongly recommended that The Practical aspect may be added to the theoretical inputs in the subject.</p> <p>PRACTICAL COMPONENT OF VARIOUS TOPICS:</p> <ul style="list-style-type: none"> (i) Identification of food hazards (ii) Identification of microorganisms (iii) Identification of various factors affecting microorganisms (iv) To identify various beneficial roles of microorganisms (v) Identification and verification of food additives (vi) Identification, verification and detection of Adulterants <p>In addition to this the visits may be organized-</p> <ul style="list-style-type: none"> (vii) Visit to the food establishment for quality standard identification (viii) Visit to food packaging industry 		
<p>Text Books:- Nil</p>		
<p>Reference books :- Nil</p>		
<p>Suggested List of Laboratory Experiments :- Nil</p>		
<p>Suggested List of Assignments/Tutorial :- Nil</p>		

Name of the Course - HUMAN RESOURCE MANAGEMENT		
Course code: HRM	Semester : V	
Duration : 80 Hrs	Maximum Marks : 100	
Teaching Scheme	Examination Scheme	
Theory : 3 hrs/week	Mid Semester Exam: 10 Marks	
Tutorial: 1 hrs/week	Assignment & Quiz: 10 Marks	
Credits : 2.5	End Semester Exam: 80 Marks	
Contents		Hours
1	FOUNDATIONS OF HRM Human Resource Management- definition- importance of HRM in service industries- Functions of HRM- Objectives of HRM, Role of HR practitioner; Managing the HR function Contribution of HR function to organizational success; Evaluating HR functions.	3
2	HR POLICIES Man power planning- process of man power planning- Job analysis-process of Job analysis-job description-job specification- Job Design- job enlargement- Job Enrichments. Role and competence analysis; Human resource planning; Recruitment and selection- Selection process- Sources of recruitment- internal, external- Techniques of recruitment- direct, indirect- Selection procedure- Selection test- Placement and Induction, Redundancy, outplacement and dismissal; Maintenance and welfare activities - employee health and safety, fatigue and welfare activities.	5
3	HUMAN RESOURCE DEVELOPMENT Learning and development; personal development planning; Training and Development- Concepts- Training Methods- Distinction between Training and Development- Organizational development- self developments-On the job training- evaluation of training effectiveness ; Management development; Career management; HR approaches to improving competencies	7
4	PERFORMANCE APPRAISAL Concepts- Methods- Barriers of effective appraisal, Job Evaluation – Methods of job evaluation- job evaluation in hospitality industry – Incentives in Hospitality Industry. Promotions, demotions, transfers, separation, Absenteeism & turnover.	3
5.	EMPLOYEE COMPENSATION Aims, components,	5

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	Factor influencing employee compensation; Internal equity, external equity and individual worth; Pay structure; incentive payments; employee benefits and services. Job Compensation: wage & salary administration, Incentive plans & fringe benefits, variable compensation individual & group.	
Text Books:- Nil		
Reference books :		
Name of Authors	Titles of the Book	Name of the Publisher
Pattanayak	Human Resource Management	Prentice Hall of India.
Dessler	Human Resource Management	Prentice Hall of India
Aswathappa K.	Human Resource and Personal Management	Tata McGraw Hill
Casio, W. F	Managing Human Resources,	McGraw Hill Inc
Rao, V. S. P	Managing People	Amexcel Publishers Pvt. Ltd.
Monappa, Arun	Managing Human Resource.	Macmillan India Ltd. New Delhi
Suggested List of Laboratory Experiments :- Nil		
Suggested List of Assignments/Tutorial :- Nil		

Name of the Course : ADVANCE FOOD PRODUCTION –II		
Course code: AFP–II		Semester : VI
Duration : 52 hrs		Maximum Marks : 100
Teaching Scheme		Examination Scheme
Theory : 3 hrs/week	Mid Semester Exam:	10 Marks
Tutorial: 1 hrs/week	Assignment & Quiz:	10 Marks
Credit : 3.5	End Semester Exam:	80 Marks
Contents		Hours
1.	Facility/ kitchen planning <ul style="list-style-type: none"> • Layout and design • Equipment and manufacturers • Installation • Configuration • Operating sections • Support services • Technical specialties • Kitchen safety • Kitchen services • Project and live layouts • Site visits 	12
2.	Patisserie <ul style="list-style-type: none"> • History, Production/ Manufacturing of Chocolate/ Cocoa <ul style="list-style-type: none"> ○ Introduction to cocoa ○ History of Cocoa, Cocoa bean producing countries ○ Process of cocoa bean ○ Processing of chocolate • Types of Chocolate <ul style="list-style-type: none"> ○ Varieties – Dark, milk, white ○ Couverture – Tempering of chocolate ○ Drinking chocolate, Compound Chocolate ○ Ganache, truffle , Chocolate Garnishes ○ Chocolate desserts ○ Molded / filled chocolates • Frozen Desserts <ul style="list-style-type: none"> ○ Types & classification ○ Ice cream & sorbets ○ Commercial manufacture, “Homemade” ice cream • Icings, Toppings & Garnishes 	12
3.	New Concepts <ul style="list-style-type: none"> • Slow food movement • Molecular Gastronomy • Genetically Modified Foods • Organic Foods • Vegan cuisine 	04

4	Food safety & hygiene <ul style="list-style-type: none"> • HACCP Principles • HACCP Specialisation • HACCP Certification 	04
5.	Menu Planning/ Engineering <ul style="list-style-type: none"> • Types of menus • Menu terminology • Menu layout • Market trends & Importance • Menu Composition • Menu; Costing & Pricing 	04
6	Speciality Catering <ul style="list-style-type: none"> • Airlines Catering • Cruise • Industrial Catering 	08
7	Bakery Science <ul style="list-style-type: none"> • Ingredients used in bakery • Role of each (flour, fat, liquid, leavening, miscellaneous) • Raising agents • Common faults in bread & cakes • Pastry & cookies/ biscuits • Bakery terminology BREADVARIETIES <ul style="list-style-type: none"> • International BreadVarieties • BreakfastRolls • Dinner Roll varieties • Quick Breads 	08
Total		52
Text Books:- Nil		
Reference books :- Nil		
Suggested List of Laboratory Experiments :- Nil		
Suggested List of Assignments/Tutorial :- Nil		

Name of the Course : ADVANCE FOOD PRODUCTION –II – PRACTICAL		
Course code: AFP–II		Semester : VI
Duration : 112 hrs		Maximum Marks : 50
Teaching Scheme		Examination Scheme
Practical : 08 hrs/week	Mid Semester Exam:	05 Marks
Tutorial: hrs/week	Assignment & Quiz:	05 Marks
Credit :	End Semester Exam:	40 Marks
Contents		Hours
1.	<ul style="list-style-type: none"> ● Advanced Indian cuisine <ul style="list-style-type: none"> ○ Elaborate menus featuring various specialty regional cuisines ○ Food festivals/theme dinners ○ Special menus: religious, festival food ○ Influences and themes ○ Buffet presentations (using above points plan 15 buffets for 100 pax) 	48
2.	<ul style="list-style-type: none"> ● Food presentation <ul style="list-style-type: none"> ○ Modern plate presentation using contemporary menus ○ Molecular gastronomy introduction 	08
3.	<ul style="list-style-type: none"> ● Bread Varieties <ul style="list-style-type: none"> ○ International BreadVarieties ○ BreakfastRolls ○ Dinner Roll varieties ○ Quick Breads ○ Atleast 20 variety in total 	16
4	<ul style="list-style-type: none"> ● Dessert <ul style="list-style-type: none"> ○ Ice creams and sorbets ○ Other frozen desserts ○ Mousses, soufflés, bombes, bavarois etc. 	16
5.	<ul style="list-style-type: none"> ● Fillings usedin Pastry <ul style="list-style-type: none"> ○ Pastry Cream&itsvarieties ○ Ganache ○ Mousse&Mousseline ○ CreamChantily ● IcingsAndToppings <ul style="list-style-type: none"> ○ Varietiesoficings ○ Uses oflcings ○ Differencebetweenicings & toppings ○ Recipes ● Dessert Syrups ,Sauces&Glaze <ul style="list-style-type: none"> ● Varietiesofsyrups ● Dessert Sauces&usage ● Types ofGlazesusedinpastry ● Confectionery <ul style="list-style-type: none"> ○ FLOURCONFECTIONS&SUGAR CONFECTIONS ○ Cookies&Biscuits ○ PetitsFours 	24

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	o TeaCakes o Candies& Toffees	
	Total	112
Text Books:- Nil		
Reference books :- Nil		
Suggested List of Laboratory Experiments :- Nil		
Suggested List of Assignments/Tutorial :- Nil		

Name of the Course : ADVANCE FOOD & BEVERAGESERVICE-II			
Course code: AFBS-II		Semester : VI	
Duration : 34 hrs		Maximum Marks : 100	
Teaching Scheme		Examination Scheme	
Theory : 2 hrs/week		Mid Semester Exam:	10 Marks
Tutorial: 1 hrs/week		Assignment & Quiz:	10 Marks
Credit : 2.5		End Semester Exam:	80 Marks
Contents			Hours
1.	<ul style="list-style-type: none"> • FOOD & BEVERAGE STAFF ORGANISATION ○ Categories of staff ○ Hierarchy ○ Job description and specification ○ Duty roaster 		08
2.	<ul style="list-style-type: none"> • MANAGING FOOD & BEVERAGE OUTLET ○ Supervisory skills ○ Developing efficiency ○ Standard Operating Procedure 		04
3.	<ul style="list-style-type: none"> • BAR OPERATIONS • Types of Bar ○ Cocktail ○ Dispense • Area of Bar ○ Front Bar ○ Back Bar ○ Under Bar (Speed Rack, Garnish Container, Ice well etc.) • Bar Stock • Bar Control • Bar Staffing • Opening and closing duties 		06
4	<ul style="list-style-type: none"> • COCKTAILS & MIXED DRINKS ○ Definition and History ○ Classification ○ Recipe, Preparation and Service of Popular Cocktails - Martini – Dry & Sweet, Manhattan – Dry & Sweet, Dubonnet, Roy-Roy, Bronx, White Lady, Pink Lady, Side Car, Bacardi, Alexandra, John Collins, Tom Collins, Gin FIZZ, Pimm’s Cup – no. 1,2,3,4,5, Flips, Noggs, Champagne Cocktail, Between the Sheets, Daiquiri, Bloody Mary, Screw Driver, Tequilla Sunrise, Gin-Sling, Planters Punch, Singapore Sling, Pinacolada, Rusty Nail, B&B, Black Russian, Margarita, Gimlet – Dry & Sweet, Cuba Libre, Whisky Sour, Blue Lagoon, Harvey Wall Banger, Bombay Cocktail 		16
Total			34
Text Books:- Nil			
Reference books :- Nil			

Suggested List of Laboratory Experiments :- Nil			
Suggested List of Assignments/Tutorial :- Nil			

Name of the Course : ADVANCE FOOD & BEVERAGESERVICE-II			
Course code: AFBS-II		Semester : VI	
Duration : 40 hrs		Maximum Marks : 50	
Teaching Scheme		Examination Scheme	
Theory : hrs/week		Mid Semester Exam:	05 Marks
Tutorial: 1 hrs/week		Assignment & Quiz:	05 Marks
Credit :		End Semester Exam:	40 Marks
Contents			Hours
1.	F&B Staff Organization Class room Exercise (Case Study method) Developing Organization Structure of various Food & Beverage Outlets Determination of Staff requirements in all categories Making Duty Roster Preparing Job Description & Specification		24
2.	Supervisory Skills Conducting Briefing & Debriefing - Restaurant, Bar, Banquets & Special events Drafting Standard Operating Systems (SOPs) for various F & B Outlets Supervising Food & Beverage operations Preparing Restaurant Log		16
3.	Bar Operations Designing & Setting the bar Preparation & Service of Cocktail & Mixed Drinks		24
Total			40
Text Books:- Nil			
Reference books :- Nil			
Suggested List of Laboratory Experiments :- Nil			
Suggested List of Assignments/Tutorial :- Nil			

Name of the Course : RESEARCH PROJECT : DESIGN & METHODOLOGY		
Course code: RPDM	Semester : VI	
Duration : 36 hrs	Maximum Marks : 100	
Teaching Scheme	Examination Scheme	
Theory : 2 hrs/week	Mid Semester Exam:	10 Marks
Tutorial: 1 hrs/week	Assignment & Quiz:	10 Marks
Credit : 2.5	End Semester Exam:	80 Marks
Contents		Hours
1.	<ul style="list-style-type: none"> • INTRODUCTION TO RESEARCH METHODOLOGY ○ Meaning and objectives of Research, ○ Types of Research, Research ○ Approaches, Significance of Research, ○ Managerial decision making, ○ Research & Managerial Effectiveness, Research methods v/s Methodology. ○ Research Process, Criteria of Good Research, ○ Problem faced by Researches, ○ Techniques Involved in defining a problem, ○ Research in Tourism and Hospitality. 	10
2.	<ul style="list-style-type: none"> • RESEARCH DESIGN ○ Meaning and Need for Research Design, ○ Features and important concepts relating to research design, ○ Different Research design, ○ Important Experimental Designs 	4
3.	<ul style="list-style-type: none"> • SAMPLE DESIGN ○ Censure and sample Survey, ○ Implication of Sample design, Steps in sampling design, ○ Criteria for selecting a sampling procedure, ○ Characteristics of a good sample design, Different types of Sample design, ○ Measurement Scales, ○ Important scaling Techniques 	10
4	<ul style="list-style-type: none"> • METHODS OF DATA COLLECTION & DATA ANALYSIS <p>Collection of Primary Data, Collection through Questionnaire and schedule collection of secondary data, Difference in Questionnaire and schedule, Different methods to collect secondary data. Analysis of Data- Preparing data for Analysis, Examining Relationship and Trends using Statistics, Selecting appropriate Statistical Technique, Tabulation of Data, Analysis of Data- Techniques for Data Analysis</p>	6
5.	<ul style="list-style-type: none"> • REPORT WRITING AND PRESENTATION <p>Research Proposal: Report Presentation Techniques, Analysis of Qualitative Data, Managerial Relevance Report writing: Types of report; planning report writing; research report format; documentation- footnotes and bibliography; writing and typing a report.</p>	6
Total		36

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Text Books:- Nil			
Reference books :			
Name of Authors	Titles of the Book	Edition	Name of the Publisher
Ritchie Goeldner	Travel Tourism & Hospitality Research,		John Wiley
Judith Bell	How to Complete your Research project successfully		USB Publisher Distributors
C.R.Kothari	Research Methodology		Sultanchand & Sons
Suggested List of Laboratory Experiments :- Nil			
Suggested List of Assignments/Tutorial :- Nil			

Name of the Course : TRAVEL AND TOURISM		
Course code: TT	Semester : VI	
Duration : 56 hrs	Maximum Marks : 100	
Teaching Scheme	Examination Scheme	
Theory : 3 hrs/week	Mid Semester Exam:	10 Marks
Tutorial: 1 hrs/week	Assignment & Quiz:	10 Marks
Credit : 2.5	End Semester Exam:	80 Marks
Contents		Hours
1.	Introduction to travel and tourism <ul style="list-style-type: none"> • Meaning – nature – definitions – basic components – elements • Domestic tourism – international tourism – • Future of tourism – • Technology and tourism. • Types of Tourists, Visitor, Traveler, and Excursionist–Definition and differentiation. • Tourism, recreation and leisure, their inter–relationships. • History of travel and tourism, • Travel for trade and commerce – religious purpose – seeking knowledge – paid holidays – mass tourism. 	10
2.	Types and Forms of Tourism <ul style="list-style-type: none"> • Inter–regional and intra–regional tourism, • Inbound and outbound tourism, • Domestic, international tourism. • Forms of Tourism: religious, historical, social, adventure, health, business, conferences, conventions, incentives, sports and adventure, senior tourism, Special interest tourism like culture or nature oriented, ethnic or ‘roots’ tourism and VFR. • Motivation to travel – definition of the term motivation – travel motivators, factors influencing the growth of tourism 	10
3.	Tourism Organizations <ul style="list-style-type: none"> • Organizations in tourism – need for the organization - factors influencing type organizations, • The national tourist organization – role and function. • History of international tourist organization <ul style="list-style-type: none"> – International Union of Official Travel Organization (IUOTO). • World Tourism Organization (WTO), • International Air Transport Association (IATA), • International Civil Aviation Organization (ICAO), • Pacific Area Travel Association (PATA), • India Convention Promotion Bureau (ICPB), • Federation of Hotel and Restaurant Association of India (FHRAI), • Travel Agent Association of India (TAAI), Universal Federation of Travel Agents Association (UFTAA). • Formation of ministry of tourism, department of tourism – tourism information offices in India, its functions, tourism offices overseas 	10

	<ul style="list-style-type: none"> • Functions, role and functions of ITDC. State level Tourism Development Corporations. 	
4	TRAVEL INDUSTRY & TRANSPORTATION <ul style="list-style-type: none"> • The nature of the travel and Tourism Industry, • Tourist Transportation: Air transportation: The airline industry, present policies, practices. Functioning of Indian carriers. Air Corporation Act, Air charters. • Surface Transport: Rent-a-car Scheme and Coach-Bus Tour, Fare Calculation. Transport & Insurance documents, All-India Permits. • Rail Transport: Major Railway Systems of World, (Euro Rail and Amtrak) General information about Indian Railways, • Types of rail tours in India:, Place-on-Wheels and Royal Orient, Deccan Odessy, Toy Trains. Indrail Pass. • Water Transport: Historical past, cruise ships, ferries, hovercrafts, river and canal boats, Fly-cruise. 	16
5.	TOURISM GEOGRAPHY <ul style="list-style-type: none"> • Fundamentals of Geography, • Importance of Geography in tourism, • Climatic variations, climatic regions of world, • Study of maps, longitude & latitude, • International date line, time variations, time difference. • Physical and political features of Indian subcontinents. • Climatic conditions prevailing in India. • Tourism attractions in different states and territories of India. • Geographical settings- Rivers, Backwaters, Lagoons. 	10
	Total	56

Text Books:- Nil

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Reference books :

Name of Authors	Titles of the Book	Edition	Name of the Publisher
Mill and Morrison	The Tourism System: An Introductory Text ,		Prentice Hall.
Cooper, Fletcher et al,)	Tourism Principles and Practices.		Pitman
Burkart and Medlik,	Tourism: Past, Present and Future		Heinemann, ELBS.
S. Babu , ,SMishra and B.B.Parida ,	Tourism Development Revisited: Concepts, Issues and Paradigms ,		Response Books
Mill, R.C.,	Tourism: The International Business,		Prentice Hall, New Jersey
Cooper C.P.,	Progress in Tourism, Recreation and Hospitality, Vol. 1-3,;		CBS Publishers and Distributions.
Bezbaruah, M.P.,	Frontiers of new tourism,		New Delhi, Gyan Publishing House.

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B. B.Parida & S.Mishra	Innovation in Tourism: Competitiveness and Sustainability” ,		ICFAI University Press
Hall, CM and Page, SJ.	The Geography of Tourism and Recreation.		, Routledge
S Roday,A Biwal, V Joshi	Tourism Operations and Management		Oxford University Press
Suggested List of Laboratory Experiments :- Nil			
Suggested List of Assignments/Tutorial :- Nil			

Name of the Course : FACILITYPLANNING		
Course code: FPLAN		Semester : VI
Duration : hrs		Maximum Marks : 100
Teaching Scheme		Examination Scheme
Theory : 2 hrs/week	Mid Semester Exam:	10 Marks
Tutorial: 1 hrs/week	Assignment & Quiz:	10 Marks
Credit : 2.5	End Semester Exam:	80 Marks
Contents		Hours
1.	Maintenance Department <ul style="list-style-type: none"> • Importance of maintenance dept. in hotel industry • Organization of maintenance dept. in 3/4/5 Star Hotel. • Duties and responsibilities of engineering dept • Types of maintenance <ul style="list-style-type: none"> - Preventive maintenance - Breakdown maintenance - Predictive maintenance - Contract maintenance 	10
2.	Water , Sanitation and Waste treatment <ul style="list-style-type: none"> • Water purification methods • Methods of water softening(Ion exchange, Zeolite process) • Cold and hot water distribution system • Various plumbing fixtures • Types of sanitary traps and their applications • Types of water closets and flushing • Classification of solid waste • Garbage collection and disposal system • Swimming pool maintenance 	10
3.	Electrical Systems <ul style="list-style-type: none"> • AC and DC system. • Single and three phase system • Types of Electrical safety devices <ul style="list-style-type: none"> ○ Fuses ○ Earthing ○ Circuit breakers • Methods of lightning • Calculation of electricity bill 	10
4	Safety and Security systems in hotel <ul style="list-style-type: none"> • Classification of fire, symbols • Methods and types of fire extinguishers • Fire detector (heat and smoke) • Various security system for hotel <ul style="list-style-type: none"> ○ Guest security ○ Window and door ○ Valuables ○ Parking 	16

5.	<ul style="list-style-type: none"> ● Energy Management ● Importance of energy conservation ● Use of solar energy for various activities ● Energy conservation program for <ul style="list-style-type: none"> ○ Front office ○ Kitchen ○ F and B ○ Housekeeping ○ Laundry and Sanitation ○ Guestrooms 	10
6	Fuels <ul style="list-style-type: none"> ● Definition and Classification of fuel ● Properties of fuel ● Selection of fuel – ● Types of fuel <ul style="list-style-type: none"> ○ Solid fuels ○ Liquid fuels ○ Gaseous fuels 	
7	Heating, ventilation, refrigeration and air conditioning <ul style="list-style-type: none"> ● Heating system ● Heat insulation ● Types of ventilation ● Definitions –heat, temp, specific heat, sensible heat, latent heat, relative humidity, dry bulb temp, wet bulb temp, tons of refrigeration ● Refrigerant-types, properties of good refrigerants ● Refrigeration cycles ● Factors affecting human comfort ● Types of ac systems-unitary and centralized ● Window AC ● Walk in freezer and cold storage 	
8	Designing of facilities <ul style="list-style-type: none"> ● Designing of building and civil infrastructure – Roof, Exterior Walls, Elevator Shafts and Landscaping ● Designing of parking areas – Standard Parking Space allotment, Layout Considerations ● Designing of Lodging Facilities – Designing of Guest Room, Suites, Lobbies, Recreational facilities ● Designing of Food and Beverage area –Concept of Designing Food and Beverage Production and Service Areas 	
Total		56

Text Books:- Nil

Reference books :

Name of Authors	Titles of the Book	Edition	Name of the Publisher
Frank D.Borsenik	Management of maintenance & Engineering System in		John Willey & Sons

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	Hospitality		
O.P Khanna	Industrial Organization and Management		
Domkondwar	Refrigeration & Air Conditioning		
Arora	Hotel Maintenance		
David M.Stipanuk, Harold Roffmann	Hospitality Facilities management and Design		
W. P. Jones	Air Conditioning Engineering		
Tarun Bansal	Facility Planning		
Suggested List of Laboratory Experiments :- Nil			
Suggested List of Assignments/Tutorial :- Nil			

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Name of the Course: (Practical)		
Course code: FPLAN	Semester : VI	
Duration : 30 Hrs	Maximum Marks : 50	
Teaching Scheme	Examination Scheme	
Practical : 2 hrs/week	Mid Semester Exam: 05 Marks	
Credits : 1	Assignment & Quiz: 05 Marks	
	End Semester Exam: 40 Marks	
Contents		Hours
1	Calculation of Electricity Bill	4
2	To Study Rewiring of Fuse	4
3	To Study Oeration of Fire Extinguisher	4
4	Testing of Water (pH, Chlorine)	4
5.	Study of Maintenance Schedule of <ul style="list-style-type: none"> • Kitchen • Guest Room • Refrigerator • Fire Extinguisher • Housekeeping 	10
6.	Testing of Hardness of Water	4
	Total	30
Text Books:- Nil		
Reference books :- Nil		
Suggested List of Laboratory Experiments :- Nil		
Suggested List of Assignments/Tutorial :- Nil		

Name of the Course: (Practical)		
Course code: FPLAN	Semester : VI	
Duration : 30 Hrs	Maximum Marks : 50	
Teaching Scheme	Examination Scheme	
Practical : 2 hrs/week	Mid Semester Exam: 05 Marks	
Credits : 1	Assignment & Quiz: 05 Marks	
	End Semester Exam: 40 Marks	
Contents		Hours
	<p><u>Rationale –</u> The Syllabus of Professional Development aims at developing the students in terms of soft skills, enhancing their communication as well as making effective presentations. The intent is to prepare the students to get to know them -selves better and be able to work in teams as they join the industry. The student is required to maintain a file to document practicals.</p> <p>Every week one current affairs issue is to be discussed and recorded in the student file.</p>	
1	<p>Impression & Brand Management</p> <ul style="list-style-type: none"> • Meaning of Social image • Importance of looking presentable & attractive • Right dressing & make-up • Hair care & inner-glow • Poise & Posture • Eye-Contact • Physical fitness • You are a BRAND <ul style="list-style-type: none"> a. Importance of Brands (specifically those existing in the hospitality industry today) b. Building your own Brand name. 	4
2	Conduct of a SWOT analysis on self so as to commit oneself to certain areas of development.	4
3	Understanding and improving body language through self analysis and colleague feedback.	4
4	Identifying competencies required for various positions based on Blooms taxonomy Model.	4
5.	Creating a career path for oneself based on career goals. (Short term)	10
6.	Analyzing & meeting recruiter expectations.	4
7	Application of the technique of brainstorming.	
8	Extempore speaking & Confidence building.	
9	Preparation for and participation in a group discussion.	

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10	Strategies for interview and mock interviews (grooming, document portfolio, mental approach, facing an interview panel, self introduction, handling FAQs and stress questions)	
11	Conduct of seminar (questioning techniques, recording of the content of the seminar)	
12	Making short presentations on current hospitality topics using trade magazines and journals as resources to be followed by a Q&A session.	
13	Case study analysis	
14	Time management applied	
15	Participating in a debate	
16	Information on personalities in hospitality and other service businesses to be collected and discussed.	
17	Hospitality company profiles/ history / culture to be collected and discussed.	
18	Application of stress management techniques like yoga could be incorporated on a weekly basis.	
19	Communication & Presentation Skills Verbal, Non-verbal & Written communication-types (To also include Resume building in written Communication skills) <ul style="list-style-type: none"> • The Voice: Speech -vocabulary, pronunciation, diction, voice tone, clarity 	
	Total	30

Text Books:- Nil

Reference Websites:

www.Citehr.com

www.selfgrowth.com

Reference books :

Name of Authors	Titles of the Book	Edition	Name of the Publisher
By Shiv Khera	You Can Win		
Daniel Goleman	Social Intelligence		
Daniel Goleman	Emotional Intelligence		
	HARVARD BUSINESS REVIEW ON INNOVATION		Harvard Business School Press
Stephen D Eiffert	CROSS TRAIN YOUR BRAIN		
- Thomas Friedman.	The World is flat		
Andrew Leigh and Michael Maynard.	The Perfect Presentation -.		Rupa and co
Dale Carnegie. Cedar self help	How to develop self-confidence and influence people by public speaking		
Arun Agarwal	How to get the job you want		Vision books, New Delhi

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Rohit Anand and Sanjeev Bikchandani	Get that job		Harper Collins.
Suggested List of Laboratory Experiments :- Nil			
Suggested List of Assignments/Tutorial :- Nil			

Name of the Course: INDUSTRIAL TRAINING REPORT	
Credits : 24	Semester : VII
Examination Scheme	Maximum Marks : 200
Industrial Report Presentation: 100 Marks	
Industry Appraisal: 100 Marks	
Contents	
1	14 Weeks of Industrial Training of Minimum 8 hours and 6 Days a week NOTE - STUDENTS WHO DO NOT COMPLETE COMBINED 8 WEEKS OF INDUSTRIAL TRAINING AFTER IIInd AND IVth SEMESTER WILL NOT BE ALLOWED TO UNDERGO INDUSTRIAL TRAINING DURING THE VIIth SEMESTER.

Name of the Course: INDIAN HERITAGE & CROSS CULTURE THEORY			
Course code: IHC		Semester : VIII	
Duration : 56 Hrs		Maximum Marks : 100	
Teaching Scheme		Examination Scheme	
Theory : 3 hrs/week		Mid Semester Exam: 10 Marks	
Tutorial: 1 hrs/week		Assignment & Quiz: 10 Marks	
Credits : 3.5		End Semester Exam: 80 Marks	
Contents			Hours
1	HERITAGE <ul style="list-style-type: none"> • Meaning and concept. • Criteria for selection as heritage sites, monuments and zone by UNESCO (WHC). • Types of heritage property. • World famous heritage sites and monument in India and abroad. 		10
2	MUSEUMS <ul style="list-style-type: none"> • Concept and classification. • (National Museum, New Delhi; Bharat Kala Bhawan, Varanasi; Archaeological Museum, Sarnath, etc.), • Heritage Hotels and its classification. 		10
3	CULTURE <ul style="list-style-type: none"> • Culture- concept, meaning & definition • Elements of culture - Discourses on culture in 19th and 20th Century (<i>an overview</i>) – • Layers of culture - Manifestations of culture – • Civilization - concept, meaning & definition, Characteristics of civilization - difference between culture and civilization – • Cultural diversity - Dimensions of cultural diversity 		12
4	INDIAN CULTURE <ul style="list-style-type: none"> • General Features, Sources, Components and Evolution. • Indian Culture & Heritage - cultural diversity of India - Geographic - Religious - Languages –Clothing and attire – Food habits – • Cultural History of India 		12
5.	CROSS-CULTURAL MANAGEMENT <ul style="list-style-type: none"> • Introduction , • issues and themes, key theorists, • The nature and meaning of culture from different theoretical perspectives, Management issues in a cross-cultural context - including motivation and leadership; • HRM and the management of an international workforce; multicultural team • 		12
Total			56
Text Books:- Nil			
Reference books :			

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Name of Authors	Titles of the Book	Edition	Name of the Publisher
Allchin, B., Allchin, F.R. et al.	Conservation of Indian Heritage		Cosmo Publishers, New Delhi.
New Inskeep, Edward	Tourism Planning: An Integrated and Sustainable Development Approach		VNR, New York.
Ashworth, G. J.	The Tourist Historic City. Retrospect and Prospect of Managing the Heritage City,		Pergamon, Oxford
UNESCO-IUCN (Eds.)	Masterworks of Man and Nature,		Pantoga, Australia
Suggested List of Laboratory Experiments :- Nil			
Suggested List of Assignments/Tutorial :- Nil			

Name of the Course: BUSINESS LAW AND CORPORATE GOVERNANCE		
Course code: BLCG		Semester : VIII
Duration : 54 Hrs		Maximum Marks : 100
Teaching Scheme		Examination Scheme
Theory : 3 hrs/week		Mid Semester Exam: 10 Marks
Tutorial: 1 hrs/week		Assignment & Quiz: 10 Marks
Credits : 3.5		End Semester Exam: 80 Marks
Contents		Hours
1	Business Ethics <ul style="list-style-type: none"> • Meaning of Ethics, Morals & Values • Distinction between Ethics & Moral Values • Need for Ethics in Hotels • Sources of Ethical Standards • Factors influencing Business Ethics • Benefits of Ethical Codes to Different Groups • Distinction between Ethics & Social Responsibility • Distinction between Values & Attitudes • Distinction between Values & Behaviour • Code of Ethics • Need and practice of operational ethics in hospitality 	6
2	Corporate Governance <ul style="list-style-type: none"> • Introduction • Director Independence • Majority Voting • Voting results for Director Elections • E – proxies • Risk oversight • Board Leadership • Average size of Board and Audit Committee • Poison Pills • Classified Boards and Other Structural Defences • Investor’s perspectives • Acceptability of Corporate Governance Documents • Board and Committee Meetings • Related person transactions • Director Eligibility criteria • Audit Committee criteria • Additional Committees of the Board • Corporate Governance related shareholder and management proposals 	8
<u>SECTION 'B' – Business Law</u>		
3	Introduction to law: <ul style="list-style-type: none"> • Meaning & Definition of Law • Objects of Law • Importance of studying Law 	2

	<ul style="list-style-type: none"> • Branches of Law • Sources of Indian Law • A.I.C.T.E Act, 1987 	
4	Indian Contract Act, 1872: <ul style="list-style-type: none"> • Meaning & Definition of Contract • Essentials of a valid contract • Types of contract • Proposal or Offer & Acceptance • Consideration • Capacity of Parties • Free Consent • Performance of Contracts • Discharge of a contract • Breach of contract • Indemnity & Guarantee 	4
5.	The Sale of Goods Act, 1930 <ul style="list-style-type: none"> • Definition of Buyer, Seller, Goods, Delivery, Document • Title to Goods, Property & Mercantile Agent • Definition of a 'Contract of Sale of Goods' • Essentials elements of a contract of sale • Distinguish between a 'Sale' and an 'Agreement to Sell' • Rights & Duties of buyers and sellers • Definition of 'Condition & Warranty' • Express & Implied Conditions and Warranties • Rule of Caveat Emptor & its exceptions • Un-paid Seller and his rights • Right of Lien vs. Right of Stoppage-in-Transit 	6
6	Food Adulteration Act <ul style="list-style-type: none"> • Principles of Food Laws regarding prevention of Food Adulteration • Definition • Authorities under the Act & their powers • Procedure for taking a Sample Purchase Right • Warranties, Guest Control Order or Food Services Order in force from time to time • Essential Commodities & AGMARK etc. 	6
7	Shops and Establishments Act <ul style="list-style-type: none"> • Procedure relating to registration of Hotels, Lodges, Eating Houses, Restaurants & other related Provisions 	4
8	Licenses and Permits <ul style="list-style-type: none"> • Licenses and Permits for Hotels & Catering Establishments • Procedure for Procurement • By-laws of hotels & restaurants under Municipal Corporation • Renewal, Suspension & Termination of Licenses 	4
9	Environmental Protection Act <ul style="list-style-type: none"> • The Water (Prevention and Control of Pollution) Act, 1974 • The Air (Prevention and Control of Pollution) Act, 1981 	4
10	Other Legislations <ul style="list-style-type: none"> • The Industrial Disputes Act, 1947: 	10

	<ul style="list-style-type: none"> ○ Important Definitions under the Act ○ Powers, Duties and Liabilities of different authorities under the Act ○ Awards & Settlement ○ Strikes & lock-outs ○ Lay-off & Retrenchment ● Payment of Wages Act, 1936: <ul style="list-style-type: none"> ○ Important Definitions under the Act ○ Rules relating to wage TEACHING SCHEME, time & mode of wage ○ Payment ○ Authorized Deductions ● Workmen's Compensation Act, 1923: <ul style="list-style-type: none"> ○ Important Definitions under the Act ○ Partial & Total Disablement ○ Accident ○ Accident arising out of an employment ○ Accident 'in the course of an employment ○ Employer's liability to pay compensation ○ Amount of compensation payable by an employer ● Consumer Protection Act, 1986: <ul style="list-style-type: none"> ○ Important Definitions under the Act ○ Rights of Consumers ○ Role of District Forum, State Commission & National Commission in promoting and protecting the rights of Consumers ● Factories Act, 1948: <ul style="list-style-type: none"> ○ Important Definitions under the Act ○ Provisions relating to Health, Safety & Welfare of Workers 	
	Total	54
Text Books:- Nil		
Reference books :- Nil		
Suggested List of Laboratory Experiments :- Nil		
Suggested List of Assignments/Tutorial :- Nil		

Name of the Course: ENVIRONMENTSUSTAINABILITY		
Course code: ENVS	Semester : VIII	
Duration : Hrs	Maximum Marks : 100	
Teaching Scheme	Examination Scheme	
Theory : 3 hrs/week	Mid Semester Exam: 10 Marks	
Tutorial: 1 hrs/week	Assignment & Quiz: 10 Marks	
Credits : 3.5	End Semester Exam: 80 Marks	
Contents		Hours
1	Introduction and development of environmental message <ul style="list-style-type: none"> • Staff – Raise awareness build commitment, provide support, reward efforts, and celebrate success • Business partner’s coordination • Guests participation • Community – sponsorship, urban beautification, alternate energy sources 	
2	Waste Management <ul style="list-style-type: none"> • Why manage waste • Type of solid waste (e- waste & paper waste etc...) • 3R’s principle • Non-hazardous energy separation 	
3	Energy and waste conversion <ul style="list-style-type: none"> • Introduction • Types of energy • Energy efficiency action plan • Assessing current performance • Energy utilization & conservation measures • Guidelines for major use areas • Making decision about investments • Evaluation of new technology 	
4	Water <ul style="list-style-type: none"> • Water and the environment • Water quality standards • Water treatment methods • Improving water quality • Case studies 	
5.	Product purchase <ul style="list-style-type: none"> • Principles of responsible purchasing • Implementation of Eco friendly purchasing • Products: recycled paper, future products 	
6	Indoor air quality <ul style="list-style-type: none"> • Potential sources of air pollution • Improving indoor air quality • Costs 	
7	External air emissions and Noise <ul style="list-style-type: none"> • Sources • Effects 	

	<ul style="list-style-type: none"> • Hotels and air pollution (source, impact prevention, control of pollution) • Introduction and problems of noise & program for tackling it 	
8	Hazardous materials <ul style="list-style-type: none"> • Definition & Sources • Hazards & dealing with hazardous materials 	
9	Ecotels <ul style="list-style-type: none"> • What are ecotels • Case studies India and abroad 	
10	Building of the future <ul style="list-style-type: none"> • Building materials – cement, bricks, wall panels • Paints • Smart buildings • Current technology 	
11	Environment Management System (EMS) and Environmental Impact Analysis (EIA) <ul style="list-style-type: none"> • Importance of EIA • Methodology • Environmental clearance • Global Environmental issues e.g. acid rain, Bhopal Gas Tragedy (awareness of this issues) • Motives for adopting EMS • Environmental Impact Assessment. • Certification of EMS - ISO 14001, EMAS, BS7750 etc. • India Green Rating Project • Carbon Abatement Strategies – Understanding green houses gases and impact of carbon on environment. • Leeds – Design for green buildings. 	
	Total	

Text Books:- Nil

Reference books :

Name of Authors	Titles of the Book	Edition	Name of the Publisher
	Environmental Management for Hotels		Butterworth & Heinemann
David Kirk	Environmental Management for Hotel		
B K Sharma	Environmental Chemistry,		
S. K Garg	Sewage Disposal & Air Pollution Engineering, (Vol. 2)		
P. D. Sharma	Ecology & Environment,		
N K. Uberoi	Environmental Management,		

Suggested List of Laboratory Experiments :- Nil

	Suggested List of Assignments/Tutorial :- Nil

Name of the Course: ENTERPRENEURSHIP DEVELOPMENT		
Course code: ED	Semester : VIII	
Duration : 45 Hrs	Maximum Marks : 100	
Teaching Scheme	Examination Scheme	
Theory : 3 hrs/week	Mid Semester Exam: 10 Marks	
Tutorial: 1 hrs/week	Assignment & Quiz: 10 Marks	
Credits : 3.5	End Semester Exam: 80 Marks	
Contents		Hours
1	<ul style="list-style-type: none"> • Concept of Entrepreneurship • Entrepreneurship Meaning • Types of Entrepreneurship • Qualities of an Entrepreneur • Classification of Entrepreneurs • Factors influencing Entrepreneurship • Functions of Entrepreneurs 	6
2	<ul style="list-style-type: none"> • The Start-up Process • Project Identification • Selection of the Project • Project Formulation Evaluation • Feasibility Analysis • Project Report 	6
3	<ul style="list-style-type: none"> • Entrepreneurial Development • Agencies • Commercial Banks • District Industries Centre • National Small Industries Corporation • Small Industries Development Organisation • Small Industries Service Institute • All India Financial Institutions • IDBI • IFCI • ICICI • IRDBI 	10
4	<ul style="list-style-type: none"> • Project Management • Business Idea Generation Technique • Identification of Business Opportunities • Feasibility Study • Marketing Finance • Technology and Legal Formalities • Preparation of Project Report • Tools of Appraisal 	6
5.	<ul style="list-style-type: none"> • Entrepreneurial Development Programmes (EDP) • Role, Relevance and Achievements • Role of Government in organizing EDPs 	5

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	<ul style="list-style-type: none"> • Critical Evaluation 	
6	<ul style="list-style-type: none"> • Economic Development and Entrepreneurial Growth • Role of Entrepreneur in Economic Growth • Strategic Approaches in the changing Economic Scenario for Small Scale Entrepreneurs • Networking, Niche Play, Geographic Concentration, Franchising / Dealership • Development of Women Entrepreneurship 	6
7	<ul style="list-style-type: none"> • Incentives and Subsidies • Subsidies Services • Subsidy for Market Transport • Seed Capital Assistance • Taxation benefit to SSI • Role of Entrepreneur in Export Promotion and Import Substitution 	6
	Total	45
Text Books:- Nil		
Reference books :		
Name of Authors	Titles of the Book	Edition
Gupta And Srinivasan	Entrepreneurial Development	Sultan Chand & Sons
Gordon And Natarajan	Entrepreneurship Development	Himalaya Publishing House
Jayshree Suresh	Entrepreneurial Development	Margham Publishers
Suggested List of Laboratory Experiments :- Nil		
Suggested List of Assignments/Tutorial :- Nil		

Name of the Course: OPEN ELECTIVE - FOREIGN LANGUAGE - FRENCH		
Course code: OE	Semester : VIII	
Duration : 61 Hrs	Maximum Marks : 100	
Teaching Scheme	Examination Scheme	
Theory : 3 hrs/week	Mid Semester Exam: 10 Marks	
Tutorial: 1 hrs/week	Assignment & Quiz: 10 Marks	
Credits : 3.5	End Semester Exam: 80 Marks	
Contents		Hours
1	Letters & Sounds <ul style="list-style-type: none"> • The Alphabet • The Accents • Other Orthographic Signs • Les Signes De Ponctuation • Les Symboles Phonetiques 	5
2	Numbers <ul style="list-style-type: none"> • Cardinaux • Ordinaux 	3
3	Categories Of Grammar <ul style="list-style-type: none"> • The Articles • Plural Of Nouns • Plural Of Adjectives • Feminine Forms, Positive, Comparative And Superlative Degress Of Adjectives • Pronouns • Non – Qualification Adjectives • List Of Place Names • Les Verbes • Verb “Etre” • Verb “Avoir” • The Pricipal (Main) Verbs • Conjugation Of First Group Of Verb In Present Tense • Conjugation Of Second Group Of Verb In Present Tense • Conjugation Of Some Of The Third Group Of Verb In Present Tense • Peculiarities Of Some Of The First Group Of Verbs • Reflex Verbs • Reciprocal Verbs • Past Indefinite Of The Regular And Irregular Verbs • Verbs Of Motion • Future (Future Tense) • Imparfait(Imperfect Or Past Continous Tense) • Imperative Mood • Adverbs • Prepositions • Conjunctions • Iterjections 	25

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4	Conversations <ul style="list-style-type: none"> • Classroom Conversations • Simple Conversations • General Conversations • Asking For Information • Conversations Related To Ordering Meal 	7	
5.	Continental Cuisine & Drinks <ul style="list-style-type: none"> • Les Vins De France • La Material De Cuisine • La Batterine De Cuisine • Culinary French • Autres Plats Classiques • Description Des Plats • Basic Rules Of The Menu Grammar • Important Culinary Terms 	10	
6	Guide To Travellers <ul style="list-style-type: none"> • On Arrival • At Hotel • How To Go To • At The Cash Counter • The Breakfast • Lunch In A Restaurant • The Dinner Table • At The Cafe 	7	
7	<ul style="list-style-type: none"> • Days, Months & Dates • Time • Weather 	2	
8	Vocabulary <ul style="list-style-type: none"> • French – English • English – French 	2	
	Total	61	
Text Books:- Nil			
Reference books :			
Name of Authors	Titles of the Book	Edition	Name of the Publisher
S. Bhattacharya	French For Hotel Management & Tourism Industry		Frank Bros. & Co. (Publishers) Ltd., New- Delhi
Suggested List of Laboratory Experiments :- Nil			
Suggested List of Assignments/Tutorial :- Nil			

Name of the Course: OPEN ELECTIVE - FOREIGN LANGUAGE – GERMAN		
Course code: OE	Semester : VIII	
Duration : 61 Hrs	Maximum Marks : 100	
Teaching Scheme	Examination Scheme	
Theory : 3 hrs/week	Mid Semester Exam: 10 Marks	
Tutorial: 1 hrs/week	Assignment & Quiz: 10 Marks	
Credits : 3.5	End Semester Exam: 80 Marks	
Contents		Hours
1	<ul style="list-style-type: none"> • Alphabets and phonetics • Conjugation of A and B group verbs and "heissen" • Word order in German sentences • Text : Name, Country, place of living 	9
2	<ul style="list-style-type: none"> • Verb "sein" • Possessive pronouns and their application • Nouns and their plural in german + occupational nouns • Text: studies, profession • Exercises for unit 1 and 2 • Test for unit 1 and 2, orals 	7
3	<ul style="list-style-type: none"> • Verb "haben", indefinite articals, use of the same with 'heben" • Numbers 1 to 100, age • Use of "kein" and "nicht" • Text: family, brothers and sisters • Exercise for unit3 • Test for unit3, orals 	7
4	<ul style="list-style-type: none"> • Reading clock time • Definite articals + summary of all three types of articals • Introduction and conjugation of "irregular" verbs: (fahren, schlafen, lesen, essen) • Times of the day, days of the week, " uhr and stunde" • Text: daily routine appointments • Exercises for unit4 • Test for unit4, orals 	8
5.	<ul style="list-style-type: none"> • Compound verbs- "inseparable and separable" • Imperative • Text: invitation to a movie, drama, food etc • Exercise for unit5 • Overall revision of unit 1 to 4 and clarification of doubtts • Test for unit 5, orals 	7
6	<ul style="list-style-type: none"> • Modal verbs: conjugation • Application, usage and sentences pattern with the same • Text: job-hunt, choice of job • Exercises for unit6 • Test for unit6, orals 	5 ½
7	<ul style="list-style-type: none"> • Case usage, types of objects as compare to English 	7 ½

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	<ul style="list-style-type: none"> • "Accusative" case, articles and application with verbs governing the accusative • Personal pronouns in accusative, prepositions in accusative • Exercises for unit7 • Text: shopping • Test for unit7 	
8	<ul style="list-style-type: none"> • "Dative" case, articles and application with dative verbs • Personal pronouns and prepositions in dative • 2- object sentences: dative and accusative in one sentence • Sentences with pronoun objects for dative and accusative • Exercises for unit8 • Text: gifts, at the post office • Test for unit8 • Overall revision of units 5 to 8 and clarification of doubts • Final examination and evaluation 	10
	Total	61
Text Books:- Nil		
Reference books :		
Name of Authors	Titles of the Book	Edition
	"Lernziel Deutsch – Deutsch als Fremdsprache"	
		German Book Centre.
Suggested List of Laboratory Experiments :- Nil		
Suggested List of Assignments/Tutorial :- Nil		

Name of the Course: OPEN ELECTIVE - HOTEL ECONOMICS			
Course code: OE		Semester : VIII	
Duration : 42 Hrs		Maximum Marks : 100	
Teaching Scheme		Examination Scheme	
Theory : 3 hrs/week		Mid Semester Exam: 10 Marks	
Tutorial: 1 hrs/week		Assignment & Quiz: 10 Marks	
Credits : 3.5		End Semester Exam: 80 Marks	
Contents			Hours
1	INTRODUCTION TO ECONOMICS		04
2	IMPORTANCE TO ECONOMICS IN HOTEL INDUSTRY <ul style="list-style-type: none"> • Decision frame work • The service sector • The potential contribution of economics 		06
3	THE ECONOMIC ENVIRONMENT <ul style="list-style-type: none"> • Economic systems • The consumer • The firm • The Government 		08
4	DECISION MAKING <ul style="list-style-type: none"> • The hotel and catering industry • The investment decision • The financial decision • Takeover and merger decisions • The marketing decision • Production and manpower decisions • Government policy • Corporate planning • A recipe for decision making 		10
5.	POLICIES & PLANNING <ul style="list-style-type: none"> • Government policies • Corporate planning • A study on structure of decision making 		06
6	PERFORMANCE OF HOTEL & CATERING INDUSTRY <ul style="list-style-type: none"> • Physical resources used in hotel industry • Economic information required for hotel industry • Social indicator 		08
Total			42
Text Books:- Nil			
Reference books :- Nil			
Suggested List of Laboratory Experiments :- Nil			

	Suggested List of Assignments/Tutorial :- Nil

Name of the Course: OPEN ELECTIVE - SUPPLY CHAIN MANAGEMENT			
Course code: OE		Semester : VIII	
Duration : Hrs		Maximum Marks : 100	
Teaching Scheme		Examination Scheme	
Theory : 3 hrs/week		Mid Semester Exam: 10 Marks	
Tutorial: 1 hrs/week		Assignment & Quiz: 10 Marks	
Credits : 3.5		End Semester Exam: 80 Marks	
Contents			Hours
1	<ul style="list-style-type: none"> • Concept of supply chain • Integrated supply chain • Growth of Supply chain • Strategic decision in supply chain. 		
2	<ul style="list-style-type: none"> • Definition of Supply Chain Management • Scope • Supply Chain Management as a Management Philosophy • Function of SCM • Why Supply Chain Management • Value chain for Supply Chain Management 		
3	<ul style="list-style-type: none"> • Customer focus in Supply Chain Management • Buyers Perspective • Suppliers perspective • Stages of Development in Supplier Relations. 		
4	Supply Chain Strategies <ul style="list-style-type: none"> • Cycle View • Push & Pull View. • Achievement of strategic fit through different steps • Obstacles to achieving Strategic Fit 		
5.	<ul style="list-style-type: none"> • Role of Forecasting in a supply chain • Factors of Demand Forecast • Basic approach to Demand Forecasting • Role of Aggregate Planning in a Supply Chain • Problems • Planning Strategies. 		
	Total		
Text Books:- Nil			
Reference books :			
Name of Authors	Titles of the Book	Edition	Name of the Publisher
Sunil Chopra & Peter Meindl,	Supply Chain Management		PHI
Dr. R.P. Mohanty & Dr. S.G. Deshmukh	Essentials of Supply Chain Management		Jaico Publishing House
David Simchi-Levi ,	Designing & Managing The		TATA McGraw Hill

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Philip Kamiusky, Edith Simchi-Levi	Supply Chain		
Suggested List of Laboratory Experiments :- Nil			
Suggested List of Assignments/Tutorial :- Nil			

Name of the Course: OPEN ELECTIVE - HEALTH & SAFETY FOR HOTEL STAFF		
Course code: OE		Semester : VIII
Duration : Hrs		Maximum Marks : 100
Teaching Scheme		Examination Scheme
Theory : 3 hrs/week		Mid Semester Exam: 10 Marks
Tutorial: 1 hrs/week		Assignment & Quiz: 10 Marks
Credits : 3.5		End Semester Exam: 80 Marks
Contents		Hours
1	Hazards in the Kitchen Areas <ul style="list-style-type: none"> • Structure and Environment • Machinery and Equipments • Handling and lifting • Inspection checklist 	
2	Hazards in Bars and Restaurants <ul style="list-style-type: none"> • Structure and Environment • Machinery and Equipments • Glassware • Handling and lifting • Inspection checklist 	
3	Hazards in the Stewarding Department <ul style="list-style-type: none"> • Structure and Environment • Machinery and Equipments • Chemicals and their usage • Cleaning schedules • Handling and lifting • Inspection checklist 	
4	Hazards in Housekeeping <ul style="list-style-type: none"> • Structure and Environment • Machinery and Equipments • Control of substances • Handling and lifting • Inspection checklist 	
5.	Hazards in Engineering <ul style="list-style-type: none"> • Structure and Environment • Machinery and Equipments • Chemicals • Handling and lifting • Inspection checklist 	
6	Hazards in Stores and Cellars <ul style="list-style-type: none"> • Structure and Environment • Machinery and Equipments • Handling and lifting • Chemicals • Inspection checklist 	

7	Hazards in Guest Areas & Concierge/Security <ul style="list-style-type: none"> • Structure and Environment • Lone working staff • Handling and lifting • Inspection checklist 	
8	Hazards in Health clubs <ul style="list-style-type: none"> • Structure and Environment • Equipment • Swimming pool safety • Chemicals • Inspection checklist 	
9	Introduction & Legislative requirements for systems control <ul style="list-style-type: none"> • Policy statement • Responsibilities of personnel • Risk Assessment • Control of substances • Accident Notification and Investigation • First Aid • Statutory Investigations • Electricity at work • Control of Diseases • Asbestos Hazards • Control of contractors • Hazard reporting and Inspection • Hazard and safety committee • Training needs of personnel 	
10	Systems audit and Review <ul style="list-style-type: none"> • Audit proforma • Audit Team 	
11	Sanitation Regulations and Standards <ul style="list-style-type: none"> • Introduction • Regulatory Agencies • Control of food quality • Local Health Authority 	
	Total	

Text Books:- Nil

Reference books :

Name of Authors	Titles of the Book	Edition	Name of the Publisher
Author- Chris Purslow	Hotel safe – An essential guide to Health and Safety in the Hotel and Catering Industry.		Chadwick House Publishing.
S. Roday	Food Hygiene and Sanitation		Tata Mcgraw-Hill Publishing Company Ltd.

Suggested List of Laboratory Experiments :- Nil

	Suggested List of Assignments/Tutorial :- Nil

Name of the Course: OPEN ELECTIVE - HOTEL SECURITY		
Course code: OE	Semester : VIII	
Duration : Hrs	Maximum Marks : 100	
Teaching Scheme	Examination Scheme	
Theory : 3 hrs/week	Mid Semester Exam: 10 Marks	
Tutorial: 1 hrs/week	Assignment & Quiz: 10 Marks	
Credits : 3.5	End Semester Exam: 80 Marks	
Contents		
1	Hours	
<p>Crisis Management</p> <ul style="list-style-type: none"> • Fire. • Bomb Threat. • Terrorist Threat. • Death of a Guest / Staff in the Hotel. • Riots & Civil Disturbances. • Blackout. • Elevator Emergency. • Leakages & Flooding. • Earthquakes & Tremors. • Tsunami. • Hostage Crisis. • Swimming Pool Emergency. • Beach Rescue Emergency. • First Aid & Medical Emergencies. • Evacuation. • Communication. • Criteria for Crisis Team Selection. 		
2	<p>General Hotel Security.</p> <ul style="list-style-type: none"> • Time Office Duties. • Key Control. • Accidents.(Vehicles) • In – room Safe box. • Other Duties. • Lost & Found. • Scrap Disposal. • Guest Complaints. • Main Porch Duties. • Guest Floor Duties. • Guest / Staff Injury & Sickness. • Construction & Renovations. 	
It is suggested that the above topics be taught in consultation with experts from Leading Star Hotels.		
Total		
Text Books:- Nil		

Reference books :- Nil			
Suggested List of Laboratory Experiments :- Nil			
Suggested List of Assignments/Tutorial :- Nil			

Name of the Course: PROFESSIONAL ELECTIVE – FOOD PRESENTATION AND STYLING			
Course code: PE		Semester : VIII	
Duration : Hrs		Maximum Marks : 100	
Teaching Scheme		Examination Scheme	
Theory : 3 hrs/week		Mid Semester Exam: 10 Marks	
Tutorial: 1 hrs/week		Assignment & Quiz: 10 Marks	
Credits : 3.5		End Semester Exam: 80 Marks	
Contents			Hours
1	Influences of culture, Politics, society & religion on food presentation & styling. <ul style="list-style-type: none"> • Art of food presentation & Styling. • Art of garnishing • Plate Design. • Composition and buffet structure. • Importance of proportion, colour, variety, balance, height, layout of the plate • Serviceability of food. • Innovation and creativity in presentation & styling food. 		
	Total		
Text Books:			
Name of Authors	Titles of the Book	Edition	Name of the Publisher
Reference books :			
Name of Authors	Titles of the Book	Edition	Name of the Publisher
Christopher, S	<i>Working the plate,</i>	2006	John Wiley & sons, New York
Spieler, M.,	<i>The Jewish heritage cookbook</i>	2004	Anness publishing Ltd., London
Civitello, L	<i>Cuisine and Culture: a history of food and people</i>	2004	John Wiley & sons, New Jersey
Drummond, K, Eich	<i>Nutrition for food service & culinary professionals,</i>	2004	John Wiley & sons, Inc, New Jersey.
Indicative Websites			
http://www.elbulli.com/menu.php?lang=en http://www.pbase.com/jp_photos/lunch_at_the_fat_duck http://www.chezpanisse.com/pgglance.html http://www.tetsuyas.com/ http://www.tablany.com/			
Journals and Magazines			
The Savvy Cookbook Bon Appetite Food & Wine Upper crust Gourmet BBC Good Food Gastronomica- the journal of food & culture			
Suggested List of Laboratory Experiments :- Nil			

	Suggested List of Assignments/Tutorial :- Nil

Name of the Course: PROFESSIONAL ELECTIVE - CLUB/RESORT MANAGEMENT		
Course code: PE		Semester : VIII
Duration : Hrs		Maximum Marks : 100
Teaching Scheme		Examination Scheme
Theory : 3 hrs/week		Mid Semester Exam: 10 Marks
Tutorial: 1 hrs/week		Assignment & Quiz: 10 Marks
Credits : 3.5		End Semester Exam: 80 Marks
Contents		Hours
1	Introduction <ul style="list-style-type: none"> • History of Club and Resort • Types of Resorts and Club • Management • Segment of Markets Time share owner 	
2	Resort Development and Management <ul style="list-style-type: none"> • The development process • Development an Amenity Strategy • Community management structure • Management and Operation 	
3	Types of club and resorts <ul style="list-style-type: none"> • Mountain based • Water based • Golf and Tennis based • others 	
4	Marketing the Resort Experience <ul style="list-style-type: none"> • Marketing defined • Development of Marketing Plan • Managing the Market Place • Public consumer relations 	
5.	Guest Activities and Programs and Format <ul style="list-style-type: none"> • Market influences • Guest needs • Needs assessment • Define goal and objectives • Cluster and activities analysis 	
6	Program Management and Evaluation <ul style="list-style-type: none"> • The layout • Design • Treatment • Marketing 	
7	The Management Process <ul style="list-style-type: none"> • Managing the human resources • Budget process • Revenue generation and profitability • Development of a risk management plan 	

8	The future of clubs and resort			
	<ul style="list-style-type: none"> • The shaping of the tomorrow's Resort • Creating the Total Resort Experience • Trends in the Resort development • Implication for Resort Communities 			
	Total			
Text Books:- Nil				
Reference books :				
Name of Authors	Titles of the Book	Edition	Name of the Publisher	
Robert Christie Mill	Resorts: Management and Operation		John Wiley & Sons	
Thomas H. Sawyer, Owen Smith	The Management of Clubs, Recreation, and Sport: Concepts and Applications		Sagamore Publishing Inc.	
Joe Perdue, Rhonda J. Montgomery, Patti J Shock, and John M. Stefanelli	A Club Manager's Guide		John Wiley & Sons	
Suggested List of Laboratory Experiments :- Nil				
Suggested List of Assignments/Tutorial :- Nil				

Name of the Course: PROFESSIONAL ELECTIVE - EVENT MANAGEMENT & MICE	
Course code: PE	Semester : VIII
Duration : Hrs	Maximum Marks : 100
Teaching Scheme	Examination Scheme
Theory : 3 hrs/week	Mid Semester Exam: 10 Marks
Tutorial: 1 hrs/week	Assignment & Quiz: 10 Marks
Credits : 3.5	End Semester Exam: 80 Marks
Contents	
1	Event Management
	<ul style="list-style-type: none"> • Role of events for promotion of tourism • Types of Events-Cultural, festivals, religious, business etc. • Need of event management, key factors for best event management • Case study of some cultural events (Ganga Mahotsava, Surajkund Fair and Taj Mahotsava)
2	Concept of MICE.
	<ul style="list-style-type: none"> • Introduction of meetings, incentives, conference/conventions, and exhibitions. • Definition of conference and the components of the conference market. • The nature of conference markets and demand for conference facilities. • Role of travel Agency in the management of conferences. • The impact of conventions on local and national communities
3	Management of Conference at Site
	<ul style="list-style-type: none"> • Trade shows and exhibitions, • Principal purpose, • Types of shows, • Benefits, • Major participants, • Organisation and membership, • Evaluation of attendees. • Convention/exhibition facilities; Benefits of conventions facilities, Interrelated venues, Project planning and development
4	Budgeting a Conference Exhibition
	<ul style="list-style-type: none"> • Use of Budget preparation, • Estimating fixed and variable costs, cash flow, sponsorship and subsidies. • Registration, Seating Arrangements • Documentation, • Interpreting press relation, • Computer Graphics, • Teleconferencing, • Recording and Publishing Proceedings; • Interpretation and language
	Total
Text Books:- Nil	

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Reference books :			
Name of Authors	Titles of the Book	Edition	Name of the Publisher
Allen, Judy	Event planning : the ultimate guide to successful meetings, corporate events, fundraising galas, conferences, conventions, incentives		Mississauga, Ont. : John Wiley & Sons Canada, c2009
Conway, Des	The event manager's bible : how to plan and deliver an event		Oxford, 2006
Tony Rogers	Conferences: A 21st Century Industry		Pearson, 1998
Tony Rogers	Conferences and Conventions: a global industry		Elsevier, 2003
Tony Rogers & Rob Davidson	Marketing Destinations and Venues for Conferences, Conventions and Business Events		
Suggested List of Laboratory Experiments :- Nil			
Suggested List of Assignments/Tutorial :- Nil			

Name of the Course: PROFESSIONAL ELECTIVES - REGIONAL CLASSICAL CUISINE		
Course code: PE		Semester : VIII
Duration : 52 Hrs		Maximum Marks : 100
Teaching Scheme		Examination Scheme
Theory : 3 hrs/week		Mid Semester Exam: 10 Marks
Tutorial: 1 hrs/week		Assignment & Quiz: 10 Marks
Credits : 3.5		End Semester Exam: 80 Marks
Contents		Hours
1	History <ul style="list-style-type: none"> • Location • States • Main Agricultural Product 	4
2	Cultural Influence <ul style="list-style-type: none"> • Influence Of Religion • Habit • Life Style • Influence Of Trade • Influence Of Foreign Ruler 	4
3	Influencing Of Other Factors <ul style="list-style-type: none"> • Special Agriculture Product • Economy Of The Region • Climate Of The Region • Culinary Richness • Staple Food 	6
4	Classical Method Of Cuisine <ul style="list-style-type: none"> • Equipments & Utensils • Spices & Condiments • Other Ingredients 	4
5.	Popular Dishes Of The Region <ul style="list-style-type: none"> • Welcome Drinks • Main Course • Accompaniments • Sweet And Savoury • Other Snacks Item • Special Beverage 	20
6	Festival Menus <ul style="list-style-type: none"> • Menus For Various Festival • Special Dishes • Style Of Presentation 	6
7	Service Style <ul style="list-style-type: none"> • Custom & Tradition Of The Region • Practices • Welcoming • Style Of Service Of Meal 	8

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		Total	52
Text Books:- Nil			
Reference books :- Nil			
Suggested List of Laboratory Experiments :- Nil			
Suggested List of Assignments/Tutorial :- Nil			

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Name of the Course: PROFESSIONAL ELECTIVES - REGIONAL CLASSICAL CUISINE			
Course code: PEPROJ		Semester : VIII	
Duration : Hrs		Maximum Marks : 200	
Teaching Scheme		Examination Scheme	
Practical : 6 hrs/week		Assignment & Quiz: 40 Marks	
Credits : 3		End Semester Exam: 160 Marks	
Contents			Hours
1	PRACTICAL: OUT OF 6 HOUR PER WEEK MINIMUM THREE HOUR SHOULD BE ALLOTTED FOR PRACTICAL AND THREE HOURS FOR ASSIGNMENT AND RESEARCH		
Text Books:- Nil			
Reference books :- Nil			
Suggested List of Laboratory Experiments :- Nil			
Suggested List of Assignments/Tutorial :- Nil			

Name of the Course: PROFESSIONAL ELECTIVES - TIME SHARE / CONDOMINIUM MANAGEMENT		
Course code: PE	Semester : VIII	
Duration : 52 Hrs	Maximum Marks : 100	
Teaching Scheme	Examination Scheme	
Theory : 3 hrs/week	Mid Semester Exam: 10 Marks	
Tutorial: 1 hrs/week	Assignment & Quiz: 10 Marks	
Credits : 3.5	End Semester Exam: 80 Marks	
Contents		Hours
1	INTRODUCTION TO TIMESHARE <ul style="list-style-type: none"> • Evolution of Vacation ownership and history • Timesharing and time share condominium • Types of timeshare ownership • Free-simple • Right-to -use • Biennial • Lock off or lock out • Vacation clubs or points based programmes • Split weeks • Fixed time • Floating time method • Open use method • Fractional Ownership programmes 	9+3
2	TIMESHARE PURCHASING <ul style="list-style-type: none"> • The basis of making a timeshare contract • Timeshare contract laws in India • Purchaser's right to cancellation of a timeshare contract • The concept of buying and reselling timeshare • Advantages and Risk factors involved in timeshare purchasing for the buyer and for the seller • Land registration laws and regulations for timeshares • Taxes applicable to timeshares 	9+3
3	EXCHANGE COMPANIES <ul style="list-style-type: none"> • Timeshare exchange • The history and growth of exchange companies • The concept and working of exchange companies • Resort Condominium International {RCI} and Disney Vacation Club {DVC} - • A comparative study on basis of : <ul style="list-style-type: none"> ○ History and Growth ○ Member benefits ○ RCI and DVC exchanges ○ The RCI network today ○ RCI and DVC marketing strategy ○ Home Owner's Association 	9+3
4	CONDOMINIUMS - THE CONCEPT <ul style="list-style-type: none"> • Condominium, Provisional condominium and semicondominium properties 	6+2

	<ul style="list-style-type: none"> • Types of condominium ownership • Laws applicable to condominium properties • Condo-Hotels • Condominiums and low income groups • Regulations, laws and taxes applicable to condominiums 	
5.	RESORT, TIMESHARE AND CONDOMINIUM MARKETING <ul style="list-style-type: none"> • Market segmentation and potential guest markets • Marketing mix • Tools of Marketing • Future Market trends • Hotels and their timeshare properties 	6+2
	Total	52
Text Books:- Nil		
Reference books :- Nil		
Suggested List of Laboratory Experiments :- Nil		
Suggested List of Assignments/Tutorial :- Nil		

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Name of the Course: PROFESSIONAL ELECTIVES - TIME SHARE / CONDOMONIUM MANAGEMENT			
Course code: PEPROJ		Semester : VIII	
Duration : Hrs		Maximum Marks : 200	
Teaching Scheme		Examination Scheme	
Practical : 6 hrs/week		Assignment & Quiz: 40 Marks	
Credits : 3		End Semester Exam: 160 Marks	
Contents			Hours
1	STUDENTS ARE REQUIRED TO MAKE A PROJECT ON THE TOPIC. OUT OF 6 HOUR PER WEEK, THEY ARE REQUIRED TO DEVIDE THAT INTO FIELD VISIT, LIBRARY AND PORJECT PRESENTATION WORK		
Text Books:- Nil			
Reference books :- Nil			
Suggested List of Laboratory Experiments :- Nil			
Suggested List of Assignments/Tutorial :- Nil			

Name of the Course: PROFESSIONAL ELECTIVES - AIRLINES CATERING		
Course code: PE	Semester : VIII	
Duration : 56 Hrs	Maximum Marks : 100	
Teaching Scheme	Examination Scheme	
Theory : 3 hrs/week	Mid Semester Exam: 10 Marks	
Tutorial: 1 hrs/week	Assignment & Quiz: 10 Marks	
Credits : 3.5	End Semester Exam: 80 Marks	
Contents		Hours
1	Introduction <ul style="list-style-type: none"> • History of Airlines Catering • Impact of Mass Tourism • The effect of Globalization • Air Travel Segment Customer expectation	4
2	The Airlines Catering Industry <ul style="list-style-type: none"> • The In-flight experience Back of House activities <ul style="list-style-type: none"> • Planning Menu • Purchasing for flight catering • Large scale food manufacturer • Preparing Dishes and meal • Tray & Trolley preparation • Loading aircraft The Flight catering supply chain <ul style="list-style-type: none"> • Role of manufacturer • Role of Distributor • Role of Caterer • Role of Airlines The Airlines-Caterer interface	8
3	The Airlines-provider interface <ul style="list-style-type: none"> • Flow of Information from airlines Service and Product specification <ul style="list-style-type: none"> • Product specification • Packaging and labeling • Role of food and drink manufacturer • Purchasing and sourcing of flight consumable Information flow from passengers	6
4	Production Planning <ul style="list-style-type: none"> • Design of food production system& workflow • Production planning • The planning process • Planning overall production control Food production- <ul style="list-style-type: none"> • The manufacturing process • Manufacturing strategy 	8

	<p>Menu planning</p> <ul style="list-style-type: none"> • Product menu development • Menu cycle <p>Liaisons with food supplier</p> <p>Suppliers' Audit</p>	
5.	<p>Flight Production Operation</p> <p>Production system-</p> <ul style="list-style-type: none"> • Layout of Flight catering Unit • Goods receiving • Storage • Production Kitchens • Food & Veg preparation • Meat preparation • Fish preparation • Bakery & Pastry • Hot Kitchen • Cold Kitchen • Beverage preparation • Wash up area • Tray assembly <p>Production Control</p> <ul style="list-style-type: none"> • Computer system • Recipe files • Aircraft Data • Flight schedule • Reservation and check in data • Production Schedule <p>Quality Control</p> <p>HACCP in flight catering</p>	10
6	<p>Transportation & Loading</p> <ul style="list-style-type: none"> • Types of Uplifts • Transportation Vehicle and staffing • Transportation control • Loading and Unloading of vehicle • Issues in transportation • Security <p>Logistics</p>	4
7	<p>On board stowage and regeneration</p> <ul style="list-style-type: none"> • Service level and Galley provision • Aircraft configuration • Galley Location, design and layout plan • Waste storage and compaction • Non-food storage • Service trolleys or carts <p>Operational procedures</p>	4
8	<p>On-board service</p> <ul style="list-style-type: none"> • Cabin design and service • Staffing level and training 	4

	<ul style="list-style-type: none"> • In-flight service policy • Inflight service procedure <ul style="list-style-type: none"> ➤ First class meal service ➤ Business class meal service ➤ Economy class meal service ➤ No frill services <p>In-flight service customer feed back</p>	
9	<p>Off-loading and recycling</p> <ul style="list-style-type: none"> • Introduction • Transportation • Bins • Trough conveyor • Vacuum waste system • Recycling • Washing ware and equipment • Refurbishment • Waste management • Disposal and Incineration • Water treatment • Recycling waste 	4
10	<p>Airlines Regulations and Laws</p> <ul style="list-style-type: none"> • Essential Licenses • Bond License and Bond Room procedures <p>Govt. of India guidelines for approval.</p>	4
	Total	
Text Books:- Nil		
Reference books :- Nil		
Suggested List of Laboratory Experiments :- Nil		
Suggested List of Assignments/Tutorial :- Nil		

Name of the Course: PROFESSIONAL ELECTIVES – ANTHROPOLOGY AND SOCIOLOGY OF FOOD			
Course code: PE		Semester : VIII	
Duration : 56 Hrs		Maximum Marks : 100	
Teaching Scheme		Examination Scheme	
Theory : 3 hrs/week		Mid Semester Exam: 10 Marks	
Tutorial: 1 hrs/week		Assignment & Quiz: 10 Marks	
Credits : 3.5		End Semester Exam: 80 Marks	
Contents			Hours
1	ANTHROPOLOGY AND SOCIOLOGY OF FOOD <ul style="list-style-type: none"> • Definition of the social and cultural foundations of food. • Identification of the factors and influences of anthropological studies on food • Strategies for development of commercial food enterprises 		14
2	COMMERCIALIZATION AND GROWTH <ul style="list-style-type: none"> • Examination of adoption, variation and evolutionary history of humans and their food • Review of the food habits of extinct humans and societies in retrospection of markets • Identification of health and other concerns that are expressed through choice of foods 		14
3	REVIEW OF FACTORS INFLUENCING FOOD PRODUCTION <ul style="list-style-type: none"> • Analysis of life influences conception of food and eating habits. • Examination of concepts of food technology/ food production methods across cultures. • Differentiation of variations in eating habits and diets in different population groups. 		14
4	CULTURE AND SOCIAL INFLUENCES ON FOOD <ul style="list-style-type: none"> • Investigation of food sources and materials of past cultures to reconstruct cultures • Interpretation of processes of cultural change in varied environments and societies • To examine the social causes that effect peoples' appetite, hunger and satiety 		14
Total			56
Text Books:- Nil			
Reference books :			
Name of Authors	Titles of the Book	Edition	Name of the Publisher
Pollan, M	<i>The Omnivore's Dilemma: A natural History of Four Meals</i>	2006	Penguin Books, London
Anderson, E	<i>Every One Eats: Understanding food and culture</i>	2005	New York University Press, New York
Cheung, S	<i>Food and Foodways in Asia: Resource, tradition and cooking,</i>	2007	Routledge, New York

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Meriot, S	<i>Nostalgic cooks: another French paradox,</i>	2006	Brill Leiden, Boston.
Lentz, C	<i>Changing Food Habits: Case Studies from Africa, South America and Europe.</i>	2006	Routledge, New York
Fine, B	<i>Consumption in the Age of Affluence: The World of Food</i>	2005	Routledge, New York.
Korsmeyer, C	<i>The Taste Culture Reader: Experiencing Food and Drink,</i>	2007	Oxford, New York
Glassner, B	<i>The Gospel of Food: Everything you think you know about food is wrong</i>		Harper Collins, New York
Wilk, R	<i>Fast Food /Slow Food: The Cultural Economy of the Global Food System</i>	2006	Altamira Press, UK.
Indicative Websites			
http://www.galinor.es/galeria/g http://www.gti.net/mocolib1/kid/food.html http://www.manthatcooks.com http://www.domesticgoddess.com http://www.chocolateandzucchini.com http://www.shewhoeats.blogspot.com			
Suggested List of Laboratory Experiments :- Nil			
Suggested List of Assignments/Tutorial :- Nil			