

BHM109 - FOOD PRODUCTION – II (THEORY)

MAXIMUM MARKS: 100

S.No.	Topic
01	SOUPS A. Basic recipes Broths Bouillon Puree Cream Veloute Chowder Bisque etc B. Garnishes and accompaniments C. International soups
02	SAUCES & GRAVIES A. Difference between sauce and gravy B. Derivatives of mother sauces
03	MEAT COOKERY A. Introduction to meat cookery B. Cuts of beef/veal C. Cuts of lamb/mutton D. Cuts of pork E. Variety meats (offals) F. Poultry
04	FISH COOKERY A. Introduction to fish cookery B. Classification of fish with examples C. Cuts of fish with menu examples D. How to choose a fish and shell fish E. Pre-Presentation of fish for cooking F. Cooking of fish (effects of heat)
05	RICE, CEREALS & PULSES A. Introduction B. Classification and identification C. Cooking of rice, cereals and pulses D. Varieties of rice and other cereals
06	i) PASTRY A. Short crust B. Puff pastry C. Choux D. Danish pastry
	ii) Flour A. Structure of wheat B. Types of Wheat C. Types of Flour D. Processing of Wheat – Flour E. Uses of Flour in Food Production

	F. Cooking of Flour
	iii) SIMPLE BREADS A. Principles of bread making B. Yeast C. Role of each ingredient in bread making D. Baking temperature and its importance
07	PASTRY CREAMS A. Basic pastry creams B. Uses in confectionery C. Preparation and care in production
08	BASIC COMMODITIES: i) Milk A. Introduction B. Processing of Milk C. Types of Milk – Skimmed and Condensed D. Nutritive Value ii) Cheese A. Introduction B. Processing of Cheese C. Types of Cheese D. Classification of Cheese E. Uses of Cheese iii) Butter A. Introduction B. Processing of Butter C. Types of Butter
09	BASIC INDIAN COOKERY i) CONDIMENTS & SPICES A. Introduction to Indian food B. Spices used in Indian cookery C. Role of spices in Indian cookery D. Indian equivalent of spices (names)
	ii) MASALAS A. Blending of spices B. Different masalas used in Indian cookery C. Composition of different masalas D. Varieties of masalas available in regional areas
10	KITCHEN ORGANIZATION AND LAYOUT A. General layout of the kitchen in various organisations B. Layout of receiving areas C. Layout of service and wash up

FOOD PRODUCTION – II (PRACTICAL)
PART A - COOKERY
MAXIMUM MARKS: 50

S.No	Topic	Method
1	Meat – Identification of various cuts Preparation of basic cuts-Lamb and Pork Chops , Tornado, Fillet, Steaks and Escalope Fish-Identification & Classification Cuts and Folds of fish	Demonstrations & simple applications
2	Identification, Selection and processing of Meat, Fish and poultry.	Demonstrations at the site in local Area/Slaughtering house/Market
3	Preparation of menu Salads & soups Cream (Spinach, Vegetable, Tomato), Puree International soups Chicken, Mutton and Fish Preparations- Fish orly, a la anglaise, colbert, meuniere, poached, baked Entrée-Lamb stew, hot pot, 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	Demonstration by instructor and applications by students

PART B - BAKERY & PATISSERIE

MAXIMUM MARKS: 50

S.No	Topic	Method
1	PASTRY: Demonstration and Preparation of dishes using varieties of Pastry Short Crust – Jam tarts, Turnovers Laminated – Palmiers, Khara Biscuits, Danish Pastry, Cream Horns Choux Paste – Eclairs, Profiteroles	Demonstration by instructor and applications by students
2	COLD SWEET Fruit salad Butterscotch sponge Coffee mousse Lemon sponge Trifle Pineapple sponge Chocolate mousse Lemon soufflé	Demonstration by instructor and applications by students
3	HOT SWEET Bread & butter pudding Caramel custard Cabinet pudding Christmas pudding	Demonstration by instructor and applications by students
4	INDIAN SWEETS Simple ones such as rabri gajjar halwa, kheer, falloda, sweet potato	Demonstration by instructor and applications by students

FOOD & BEVERAGE SERVICE – II (BHM -110) (THEORY)

MAXIMUM MARKS: 100

S.No.	Topic
01	<p>MEALS & MENU PLANNING:</p> <ul style="list-style-type: none">A. Points to consider while planning menuB. Objectives of Menu PlanningC. Types of MenuD. Courses of French Classical Menu<ul style="list-style-type: none">SequenceExamples from each courseCover of each courseAccompanimentsE. French Names of dishesF. Types of Meals<ul style="list-style-type: none">Early Morning TeaBreakfast (English, American Continental, Indian)BrunchLunchAfternoon/High TeaDinnerSupper
02	<p>I PREPARATION FOR SERVICE</p> <ul style="list-style-type: none">A. Organising Mise-en-sceneB. Organising Mise en place <p>II TYPES OF FOOD SERVICE</p>
03	<p>SALE CONTROL SYSTEM</p> <ul style="list-style-type: none">A. KOT/Bill Control System (Manual)<ul style="list-style-type: none">Triplicate Checking SystemDuplicate Checking SystemSingle Order SheetQuick Service Menu & Customer BillB. Making billC. Cash handling equipmentD. Record keeping

04

TOBACCO

- A. History
- B. Processing for cigarettes, pipe tobacco & cigars
- C. Cigarettes – Types and Brand names
- D. Pipe Tobacco – Types and Brand names
- E. Cigars – shapes, sizes, colours and Brand names
- F. Care and Storage of cigarettes & cigars

FOOD & BEVERAGE SERVICE – II (PRACTICAL)
MAXIMUM MARKS: 100

S.No	Topic								
01	REVIEW OF SEMESTER -1								
02	<p>TABLE LAY-UP & SERVICE</p> <p>Task-01: A La Carte Cover Task-02: Table d' Hote Cover Task-03: English Breakfast Cover Task-04: American Breakfast Cover Task-05: Continental Breakfast Cover Task-06: Indian Breakfast Cover Task-07: Afternoon Tea Cover Task-08: High Tea Cover</p> <p>TRAY/TROLLEY SET-UP & SERVICE</p> <p>Task-01: Room Service Tray Setup Task-02: Room Service Trolley Setup</p>								
03	<p>PREPARATION FOR SERVICE</p> <p>A. Organizing Mise-en-scene B. Organizing Mise-en-Place</p>								
04	<p>PROCEDURE FOR SERVICE OF A MEAL</p> <p>Task-01: Taking Guest Reservations Task-02: Receiving & Seating of Guests Task-03: Order taking & Recording Task-04: Order processing (passing orders to the kitchen) Task-05: Sequence of service Task-06: Presentation & Encashing the Bill Task-07: Presenting & collecting Guest comment cards Task-08: Seeing off the Guests</p>								
05	<p>Social Skills</p> <p>Task-01: Handling Guest Complaints Task-02: Telephone manners Task-03: Dining & Service etiquettes</p>								
06	<p>Special Food Service - (Cover, Accompaniments & Service)</p> <p>Task-01: Classical Hors d' oeuvre</p> <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 50%; text-align: center;">Oysters</td> <td style="width: 50%; text-align: center;">Snails</td> </tr> <tr> <td style="text-align: center;">Caviar</td> <td style="text-align: center;">Melon</td> </tr> <tr> <td style="text-align: center;">Smoked Salmon</td> <td style="text-align: center;">Grapefruit</td> </tr> <tr> <td style="text-align: center;">Pate de Foie Gras</td> <td style="text-align: center;">Asparagus</td> </tr> </table> <p>Task-02: Cheese Task-03: Dessert (Fresh Fruit & Nuts)</p>	Oysters	Snails	Caviar	Melon	Smoked Salmon	Grapefruit	Pate de Foie Gras	Asparagus
Oysters	Snails								
Caviar	Melon								
Smoked Salmon	Grapefruit								
Pate de Foie Gras	Asparagus								

	Service of Tobacco Cigarettes & Cigars
07	Restaurant French: To be taught by a professional French language teacher. Restaurant Vocabulary (English & French) French Classical Menu Planning French for Receiving, Greeting & Seating Guests French related to taking order & description of dishes

FRONT OFFICE – II (BHM 111) (THEORY)

MAXIMUM MARKS: 100

S.No.	Topic
01	CONCEPT OF TIMESHARE A. What is timeshare? B. How is it different from hotel business? C. Classification of timeshares and the seasons D. Types of accommodation and their size
02	FRONT OFFICE AND GUEST HANDLING A. The Guest cycle B. Pre arrival C. Arrival D. During guest stay E. Departure F. After departure G. Telephone handling skills
03	RESERVATIONS A. Importance of reservation B. Modes of reservation C. Channels and sources (FITs, Travel Agents, Airlines, GITs) D. Types of reservations E. Systems F. Cancellation G. Amendments H. Overbooking
04	USE OF COMPUTERS IN FRONT OFFICE
05	ARRIVALS A. Preparing for guest arrivals at Reservation and Front Office B. Receiving of guests C. Pre-registration D. Registration E. Relevant records for FITs, Groups, Air crews & VIPs
06	DURING THE STAY ACTIVITIES A. Information services B. Message and Mail Handling C. Key Handling

	D. Hospitality desk E. Identifying the complaints F. Complaints handling G. Guest handling H. Guest history
07	FRONT OFFICE CO-ORDINATION With other departments of hotel

FRONT OFFICE– II (PRACTICALS)

MAXIMUM MARKS: 100

Hands on practice of computer applications

S.NO	TOPIC
1	Creating and updating guest profiles
2	Reservations
3	Log onto cashier code
4	Put message and locator for a guest
5	Check in
6	Maintaining guest history
7	Keys

HOUSEKEEPING – II (BHM112) (THEORY)

MAXIMUM MARKS: 100

S.No.	Topic
01	ROOM LAYOUT AND GUEST SUPPLIES A. Standard rooms, Suite room, VIP rooms B. Guest's loan items
02	AREA CLEANING A. Guest rooms B. Cleaning of public Areas C. Back-of-the house Areas D. Work routine and associated problems
03	ROUTINE SYSTEMS AND RECORDS OF HOUSE KEEPING DEPARTMENT A. Reporting Staff placement B. Room Occupancy Report C. Importance of inspection and checklist for inspection D. Maid's Report and Housekeeper's Report E. Types of Registers F. VIP Lists
04	TYPES OF BEDS AND MATTRESSES
05	PEST CONTROL A. Types of pesticide, introduction B. Pest control program/procedure
06	KEYS A. Types of keys B. Computerised key cards C. Key control

HOUSEKEEPING – II (PRACTICAL)

MAXIMUM MARKS: 100

S.No.	Topic
01	Review of semester 1
02	Servicing guest room(checkout/ occupied and vacant)
03	Bed making supplies (day bed/ night bed)
04	Records
05	Guest room inspection
06	Minibar management
07	Handling room linen/ guest supplies
08	Guest handling

BASICS OF FOOD SCIENCE (BHM 113)

Maximum Marks: 50

S.No.	Topic
01	Definition and scope of food science A. Inter-relationship between Health, nutrition & disease B. Health, nutrition and food consciousness
02	CARBOHYDRATES A. Introduction and Classification B. Effect of cooking C. Uses of carbohydrates in food preparations
03	FAT & OILS A. Introduction and Classification, Properties B. Lipids in Food C. Effect of heating on fats & oils D. Commercial uses of fats
04	PROTEINS A. Basic structure and properties B. Type of proteins based on their origin (plant/animal) C. Effect of heat on proteins (Denaturation, coagulation) E. Commercial uses of proteins in different food preparations (like Egg gels, Gelatin gels, Cakes, Confectionary items, Meringues, Souffles, Custards, Soups, Curries etc.)
05	FOOD preservation & PROCESSING A. Definition B. Objectives C. Types/ methods D. Effect of factors like heat, acid, alkali on food constituents
06	EVALUATION OF FOOD A. Objective methods B. Sensory assessment of food quality C. Food adulteration
07	BROWNING A. Types (enzymatic and non-enzymatic) B. Role in food preparation C. Prevention of undesirable browning

ACCOUNTANCY (BHM 114)

MAXIMUM MARKS: 100

S.No.	Topic
01	INTRODUCTION TO ACCOUNTING A. Meaning and Definition B. Types and Classification C. Principles of accounting D. Systems of accounting
02	JOURNAL A. Meaning and Definition B. Format of Journal C. Rules of Debit and Credit D. Opening entry, Simple and Compound entries
03	LEDGER A. Meaning and Uses B. Formats C. Posting
04	SUBSIDIARY BOOKS A. Need and Use B. Classification Purchase Book Sales Book Purchase Returns Sales Returns
05	CASH BOOK A. Meaning B. Advantages C. Simple, Double and Three Column D. Petty Cash Book
06	BANK RECONCILIATION STATEMENT A. Meaning B. difference between Pass Book and Cash Book Balances C. Preparation of Bank Reconciliation Statement
07	TRIAL BALANCE A. Meaning
	B. Methods C. Advantages D. Limitations
08	FINAL ACCOUNTS A. Meaning B. Procedure for preparation of Final Accounts C. Difference between Trading Accounts, Profit & Loss Accounts and

	Balance Sheet
	D. Adjustments

	Closing Stock
	Pre-paid Expenses
	Outstanding Expenses
	Depreciation

BUSINESS COMMUNICATION (BHM115)

MAXIMUM MARKS: 50

S.No.	Topic
01	COMMUNICATION A. Need B. Purpose C. The communication process D. Models E. Potential communication barriers F. Overcoming the barriers
02	LISTENING PROCESS A. Hearing versus Listening B. Levels and types of listening C. Barriers to listening D. Advantages of effective listening E. Note taking
03	SPEAKING A. Restaurant and hotel English B. Polite and effective enquiries and responses C. Addressing a group D. Qualities of a good speaker E. Audience analysis
04	NON VERBAL COMMUNICATION A. Importance and types of non verbal communication B. Physical appearance Body language, C. The communication use of space D. Vocal behaviour and its impact on verbal communication E. Communicative use of artifacts
05	SPEECH IMPROVEMENT A. Pronunciation, stress, accent B. Importance of speech in hotels C. Common phonetic difficulties D. Connective drills exercises E. Frequently used foreign sounds
06	USING THE TELEPHONE A. Using the telephone in the hotel industry

INRODUCTION TO THE TOURISM INDUSTRY - II (BHM116)
MAXIMUM MARKS: 100

S.NO	TOPIC
1	GEOGRAPHY AND TOURISM A. India's Biodiversity B. Seasonality and Destinations C. Map and Chart Work
2	MARKETING AND ITS RELEVANCE IN TOURISM A. Introduction B. Features of Tourism marketing C. The Marketing Mix D. Market segmentation E. Marketing of Tourism services
3	Indian Culture: Perspective for Tourism
	A. Popular Culture B. Architecture C. Policy issues in Culture D. Religions of India
4	TOURISM: PLANNING AND POLICY A. Tourism Policy: A Definition B. Tourism policy: Structure, content and process C. Local Bodies, Officials and Tourism
5	TOURISM IMPACTS A. Sustainable Development B. Global Impacts C. Social, Economic Environmental and Political Impacts D. Tourism Legislation and Code of Ethics

