

MNPE-09425068494

In Collaboration with

**Karnataka State Open
University**

Manasagangotri, Mysore-6

Syllabus

Diploma in Hotel Management

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Diploma in Hotel Management

ELIGIBILITY - 10th Class pass under 10+2 system.

COURSE PERIOD: 1 YEAR

TOTAL MARKS: 1000

TOTAL SEMESTER: 2

SEMESTER I

SUBJECT TITLE	SUBJECT CODE	MARKS		
		Theory	Practical	Total
INTRODUCTION TO TOURISM & HOSPITALITY	DHM-101	50	50	100
FRONT OFFICE MANAGEMENT	DHM-102	50	50	100
HOUSEKEEPING	DHM-103	50	50	100
FOOD & BEVERAGE SERVICE	DHM-104	50	50	100
HOUSEKEEPING – I (PRACTICAL)	DHM-105		100	100

SEMESTER II

SUBJECT TITLE	SUBJECT CODE	MARKS		
		Theory	Practical	Total
APPLIED COOKERY	DHM-201	50	50	100
ROOMS DIVISION MANAGEMENT	DHM-202	50	50	100
COMMUNICATIVE ENGLISH	DHM-203	50	50	100
HUMAN RESOURCE MANAGEMENT	DHM-204	50	50	100
PRACTICAL	DHM-205		100	100

Program Structure (Face to Face)

1 ST SEMESTER		
CODE	COURSE TITLE	CREDITS
DHM-101	INTRODUCTION TO TOURISM & HOSPITALITY	4
DHM-102	FRONT OFFICE MANAGEMENT	4
DHM-103	HOUSEKEEPING	4
DHM-104	FOOD & BEVERAGE SERVICE	4
DHM-105	PRACTICAL	2
TOTAL CREDIT		18

2 ND SEMESTER		
CODE	COURSE TITLE	CREDITS
DHM-201	COMMUNICATIVE ENGLISH	4
DHM-202	APPLIED COOKERY	4
DHM-203	ROOMS DIVISION MANAGEMENT	4
DHM-204	HUMAN RESOURCE MANAGEMENT	4
DHM-205	PRACTICAL	2
TOTAL CREDIT		18

DETAILED SYLLABUS

SEMESTER I

DHM 101: Introduction to Tourism & Hospitality

Total Credit : 4

Block 1

- Unit 1** Relationship between Hospitality Travel & Tourism Industry
the Understand concepts of and relationships between leisure, recreation, travel and tourism
Define and describe the tourist typologies in relation to supply and demand
- Unit 2** Interrelationships within the Travel & Tourism Industry:
appreciate the significance of the roles played Identify and by the intermediaries within the tourism system and their operational characteristics
- Unit 3** Role of Tour Operators and Travel Agents,
different types of tour operators as well as basic types of Understand organizational structures. Identify tour distribution channels.
- Unit 4** Forces Shaping the Hotel Business.
Evaluate the significance of business plan for tour operators
Understand how to strategically price the tour
Appreciate an administration of tour operation and its environment

Block 2

- Unit 1** Hospitality Industry
Introduction to hospitality industry. Define hospitality industry. Description of latest trends in hospitality industry, Various performance of hospitality industry, Description of different articles of hospitality industry.
- Unit 2** Problems in managing & marketing service business.
Interface between the Marketing and Sales and Product development
Differential pricing & promotion and their effect on growth of SMEs which offer standardised services Strategy for the Reverse Supply Chain : Applicability of the Lean and the Agile Concepts
- Unit 3** Achieving Superior Services.
Four Steps To Consistently Achieving Superior Customer Service
Identify the kinds of people who represent the principal customers for your product or service. Train your staff to apply the Service Tool Kit in accordance with each customer's unique needs

Unit 4 : Strategic Service Vision and its delivery.
Elements of Strategic Service Vision.
Target Market Segments.

Block 3

Unit 1 : Evolution and growth of Catering
Principles of storages types of stores, layout of dry and cold room, staff hierarchy, guidelines for efficient storage, Preparation of food for freezing, storage of frozen food, transport of frozen food, reheating of frozen and cooked food. Advantage of cook freezes over cook chill. Concept, principles, limitations, menus, planning, checklist and precaution

Unit 2 : Accommodation Sector
Need for Hotel Product Brochures, Tariff cards, Types of Guest room and suites, executive floor, or club floor concept. Tariff decisions, Cost and pricing – Hubbart formula, marginal or contribution pricing.

Unit 3 : Defining a Hotel
Defining the term Hotel, History and development of Hotel Industry,

Unit 4 : Classification of Hotels – as per location
Types of hotel, The guest cycle, Front office Systems, Types of room rates, basis for charging room rates.

Block 4

Unit 1 : Levels of service, ownership & affiliation
Introduction, general principles, pitfall to be avoided, Cycle of service, scheduling and staffing, Room service Menu Planning, Forms and formats, order taking, thumb rules, suggestive selling, breakfast cards, Layout and setup of common meals, use of technology for better room service. Pre-registration activities, registration activity, The registration record

Unit 2 :Types of Catering Establishments- commercial, Introduction, Planning & Operating various F & B Outlets and support / ancillary areas, Factors

Unit 3 : Restaurants and welfare segments; Concept, Menu, Space& Lighting, Colors and Market, Restaurant Design team.

Unit 4 : meal & drink experience, Forces shaping Food Services. Food and its relation to health, objectives in the study of nutrition.

DHM 102: FRONT OFFICE MANAGEMENT

Total Credit : 4

Block 1

Unit 1 The Guest Cycle, Layout of guestroom (Types), Layout of corridor and floor pantry, Types of guest rooms, Furniture/ Fixtures/ Fittings/ Soft Furnishings/ Accessories/ Guest Supplies/ Amenities in a guest room (to be dealt in brief only).

Unit 2 Functions of Front Office, The guest cycle, Front office Systems, Front office Forms, The front desk.

Unit 3 Components of Front Office, Equipments, Telecommunication, Property Management System.

Unit 4 Organization Structure of Front Office in a Large, Medium And Small Hotel, Front office operations, organizational chart, staffing, scheduling, work shift, job specification & job description of front office personnel.

Block 2

Unit 1 Equipment in Non-Automated & Semi-Automated Front Desks, House keeping control desk, Indenting from stores Inventory of Housekeeping Items.

Unit 2 Property Management Systems and Equipment, Property Level Reservation Systems, New Developments, Reservation through the Internet.

Unit 3 Electronic Telecommunications Equipment, Including Fax, Teleprinters, Wireless systems, Line communication systems.

Unit 4 Voice Mail, Front Office Layouts and Design Alternatives, Front office block diagram and their components.

Block 3

- Unit 1** Reservations and Sales, Central reservation Systems (CRS),
- Unit 2** Use Of Brochures, Tariff Cards, Meal Plans, Factors Influencing Rates, Breakfast - Introduction, Types, Service Methods, a la carte and TDH set ups, Brunch, Lunch,
- Unit 3** Importance of the Reservation Process for Hotel and Guest, Layout of guestroom (Types), Layout of corridor and floor pantry, Types of guest rooms
- Unit 4** Group Booking Sheet, Liabilities of Hotel and Travel Agents with Regards to Cancellation of Groups

Block 4

- Unit 1** The Hotel Dairy System, Whitney Reservation System, Computerized System, Room Availability Records
- Unit 2** Reservation Maintenance – Modifying Reservations, Cancellation Procedures and Policies,
- Unit 3** Reservations Reports – Expected Arrival & Departure Lists,
- Unit 4** Legal Implications, Waiting Lists, Packages, Potential Reservation Problems, Ethical Issues Involved in Reservations

DHM 103: HOUSEKEEPING

Total Credit : 4

Block 1

- Unit 1** Organising Housekeeping Department:
- Unit 2** Desk Control- Records, Registers, Keys, Types and Control of Keys, Lost and Found, Missing and Damaged.
- Unit 3** Cleaning Procedures (Basics, Rooms and Public Area), Characteristics of a good Cleaning agent, PH scale and cleaning agent with their applications.....
- Unit 4** Cleaning Public Areas- Entrances, Lobby, Front Desk, Corridors, Elevators, Public Restrooms, Swimming Pool, Dining and Banquet Rooms, Administrative Office, Exercise Rooms, Employee Rooms

Block 2

- Unit 1** Management of Linen and Uniform: Care of fabrics of different types, typical fabrics used in hotels.
- Unit 2** Classification of Linen, Sizes, Selection Criteria for the Linen Items and Uniform (Functional and Aesthetic Considerations),
- Unit 3** Issuing of Linen and Uniforms, Stock Taking – Procedure and Records, Handling Condemned Linen, Marking and Monogramming
- Unit 4** Laundry and Stain Removal, In-house Laundry v/s contract Laundry: merits & demerits, Head/Steam press, Cooler press, Pressing tables.

Block 3

- Unit 1** Importance and Principles of Laundry, Flow Process of on Premise Laundry, Stages in Wash Cycle, Equipment,
- Unit 2** Layout and Planning of Laundry (Basic Rules), Laundry Flow process, Equipment - Washing machine, Hydro extractor, Tumbler, Calendar/ Flat work Iron,
- Unit 3** Relevance in Laundering, Dry Cleaning, Guest Laundry – Services Offered, Collection and Delivering, Define Stain
- Unit 4** General Rules of Stain Removal, Classification of Stains, Methods of Stain Removal.

Block 4

- Unit 1** Planning Guest rooms, Bathrooms, Suites, Lounges, landscaping, Planning for the provision of Leisure facilities for the guest, Boutique hotel concept.
- Unit 2** Different types of Pests found in Hotels, Guest room - added features and modifications,
- Unit 3** Areas of Infection, Prevention and Control of Pests, Public Areas: Wash - rooms, restaurants, main entrance etc. Different types of disinfection materials.
- Unit 4** Responsibilities of Housekeeping in Pest Control, Environmental Services – Nature of the Profession, Elements of the Environment, Ecology and Pollution, The Housekeeper's role in Environment Concerns

DHM 104: FOOD & BEVERAGE SERVICE

Total Credit : 4

Block 1

- Unit 1** Structure of the F&B Service Department: Introduction, Objectives of F & B Control, Problems in F & B Control, Methodology of F&B Control, Personnel Management in F&B Control.
- Unit 2** Organization Chart, Principal Staff for Various Types of F& B Operations, French Terms Related to F& B Staff.
- Unit 3** Descriptions of Key Staff, Labour cost considerations, Organizational plan, Job Analysis, Forecasting and scheduling of personnel, Standards of performance, Payroll Analysis.
- Unit 4** Attributes of F&B Staff, Inter-Departmental Relationships, Frauds in purchasing, receiving, storing, issuing, preparing and selling stages of F&B Control, prevention of frauds.

Block 2

- Unit 1** **Food & Beverage Service Operations Equipment:**
Usage of equipments, criterion for selection, requirements, quantity and types, Furniture, Linen, China ware, silverware and glass ware, Disposables, Special equipments and other equipments, Care and maintenance.
- Unit 2** **Food and Beverage Service Personnel:**
Food and beverage service organization (job description & job specifications of F & B service staff), Attitudes and attributes of a Food and Beverage service personnel
Basic etiquette for catering staff, Inter-departmental relationship
- Unit 3** **The Food and Beverage Service Industry:**
Introduction to the Food & Beverage industry, Types of catering establishments, Introduction to Food and Beverage operations.
- Unit 4** **Food and Beverage Service Areas in a Hotel:**
Restaurant, Coffee Shop, Room service, Bars, Banquets, Discotheque, Stillroom, Grill room, Snack bar, Night clubs

Block 3

Unit 1 Meals & Menu Planning:

Definition, importance of balanced diet, RDA for various nutrients, space, gender, psychological state, planning & nutritionally balanced meals based upon the three food groups stem, factors affecting meal planning, critical evaluation few meals served at the institutes,/ hotels based on the principals of the meal planning, calculation of nutritive value of dishes/ meals.

Unit 2 Types of Meals – EMT, Breakfast (English, American, Continental, Indian), Brunch, Lunch, Afternoon/High Tea, Dinner, cereals, pulses, milk and milk products, milk borne diseases, Pasteurization, and boiling preservation of milk, eggs, meat varieties,

Unit 3 Tea, Dinner, Supper.-Timings and Dishes Served and Covers, Origin of Menu and Types of Menu, preservatives, cooking poultry, white and red meat, fish, cooking, disease produced by fish, fruit and vegetables, nuts and dried fruits, sweet foods and sweetening agents, spices and condiments, emulsions – colloids, flavor & Browning's.

Unit 4 Courses of French Classical Menu – French Terminology- Sequence,

Block 4

Unit 1 Types of Service:

Unit 2 Self service – Traditional Cafeteria, Free-Flow Cafeteria, Carousel, Vending, Carvery, Buffet, Take-Out, Waiter service – Counter or Bar, Table (American , French, Russian, English).

Unit 3 Food Service Areas & Ancillary Departments & Services:

Unit 4 Services: Specialty Restaurants, Coffee Shop Service, Cafeteria Service, Fast Food Services, Room Service, Banquet Service, Bar Service, Vending Machines (Description, Guest Profile, Service Styles, Staff Required, Ambience, Menu, Price and other Considerations).

DHM 105 : Practical

Total Credit : 2

Block 1

- Unit 1** Cleaning Agents and Equipment Identification, Selection, Use and Care, composition,
Care and cleaning of Various Surfaces- Metals, Glass, Leather, Plastic, Ceramics, Wood, Floor Finishes and Wall Finishes.
- Unit 2** Guest Room Cleaning Procedure Stocking the Cart, Entering the Room, Bed Making,
Cleaning Procedure of the Room (Occupied, Vacant and Departure), Guest Room Inspection
- Unit 3** Public Area Cleaning:
- Unit 4** Corridor, Lobby, Front desk, Elevators, Public Restrooms, Offices.

Block 2

- Unit 1** Laundry
- Unit 2** Identification of Various Commercial Laundry Equipment, Temperature used as per Various Fabrics While Cleaning, Laundry Symbols and Signs, Stain Removal, Wash Cycle
- Unit 3** Definition & Meaning of Public Area
- Unit 4** Public Area Upkeep & Maintenance

SEMESTER II

DHM 201: COMMUNICATIVE ENGLISH

Total Credit : 4

Block 1

- Unit 1** Culinary History of India, Development of the culinary art from the middle ages to modern cookery, modern hotel kitchen.
- Unit 2** Origin and Foundation of Indian Hotels, Nouvelle Cuisine, Indian regional cuisine in detail, Popular international cuisine (an introduction).
- Unit 3** Methods of Cooking, Classifications, principles, equipment required, methods of cooking-boiling, roasting, poaching,
- Unit 4** Aims & Objectives of Cooking Food, importance of cooking food, with reference to the catering industry. Principles of a balanced and a healthy diet, action of heat on food.

Block 2

- Unit 1** Taste Sensations, Seasoning, Flavouring, Classification with examples and uses in cookery.
- Unit 2** Condiments, Colouring, Marinades, Spices, Herbs, Cereals, pulses, vegetables, mushrooms, fruits, eggs, foundation ingredients – their characteristics and their uses in cookery.
- Unit 3** Indian- Wet and Dry Masala, Storage & handling, Presentation
- Unit 4** Commodities, Basic Ingredients, Categorizing Fresh and Dry Provisions, Nutritional aspects, Basic Food Preservation

Block 3

- Unit 1** Classification with examples and usage in cookery: Pressed meat, smoked meat, classification of milk and milk product including cheese, and classification of international cheese.
- Unit 2** Power Breakfast, Brunches and lunches, Hi tea, cocktails, snacks, theme menus, food festivals, other new non conventional catering concepts. Air line and cruise liner meal planning.

Unit 3 Cuts of beef, pork, lamb, chicken, SPS, menu example, methods of cooking each cuts – cold cuts, ham, bacon, common types of ham, preparation, menu examples, selection, storage point.

Unit 4 Preparation of food for freezing, storage of frozen food, transport of frozen food, reheating of frozen and cooked food. Advantage of cook freezes over cook chill.

Block 4

Unit 1 Cheese- Ice-Cream, Types- Processing- Uses- Storage, Vegetables & Fruits, Sandwiches, Rolls, Burgers, Pizzas, Hot dogs, Foot longs.

Unit 2 Classification- Availability
Selection- Preparation- Pigments- Enzymatic Reactions- Storage, Types, Operations, Selection of spreads, Fillings, Classical sandwiches, Smoreboard, Canapés, Presentation styles and appropriate garnishes and accompaniments.

Unit 3 Classical Cut of Vegetable, Classification of salads, Types, Dressing, Example, Parts of salads, Principles & Vegetable Based, Sea foods, Pulses, Cereals etc.

Unit 4 Storage & handling, Presentation, Types of dough, Types of cake batter, Cookies, Classical breakfast rolls, Example of bakery And Confectionary products, Name & Description.

DHM 202: APPLIED COOKERY

Total Credit : 4

Block 1

Unit 1 Revenue management, The Concept of Revenue Management , Hotel Industry
Potential Average Single Rate, Potential Average Double Rate, Rate Spread, Multiple Occupancy, Potential Average Rate, Room Rate Achievement Factor, Yield Statistic,

Unit 2 Elements of Revenue Management – Group Room Sales, Transient Room Sales, Food And Beverage Activity, Restaurant, Coffee Shop, Room service, Bars, Banquets, Discotheque, Stillroom, Grill room. Snack bar, Night clubs.

Unit 3 Special Events, Using Revenue Management Applications- Capacity Management, Duration Control, Measuring yield– Applications- Capacity Management, Discount Allocation, Duration Control, Measuring yield–

Unit 4 Potential High And Low Demand Tactics, Discount Allocation.

Block 2

Unit 1 The operational part of front office

Unit 2 Identify and describe the Functions Of Management With Relation To Front Office and Housekeeping Department,

Unit 3 Establishing Room Rates through Market Condition Approach, Rule –of-Thumb Approach and the Hubbart Formula,

Unit 4 Formula, Forecasting Room Availability, Forecasting Data, Percentage of Walk-Ins, Percentage of Overstays,

Block 3

Unit 1 Training & Development: Developing Job breakdowns for H.K. and F.O. Job positions, Skills training – the Four Step Training Method (Prepare, Present, Practice, Follow Up),

Unit 2 Developing Staffing Guides for Room Attendants, Supervisors, General Workers, Alternative Scheduling Techniques – (part-time employees, flexible work hours, compressed work schedules, job sharing),

Unit 3 Cross Training and Incentive Programmes for Staff, Cost to company concept and its implication, Regulatory Provisions, ncentives.

Unit 4 Housekeeping controls: Establishing par Levels and Inventories/ Control Of Linen & Uniforms, Guest Loan Items, Machines & Equipment, Cleaning Supplies, Guest Supplies, The Role of the Housekeeper in Planning Operating and Capital Budgets, Budgeting Housekeeping Expenses,

Controlling Expenses, Purchasing Systems, Reports & Specimens

Block 4

- Unit 1** Specimens, Importance and calculation of Operational Statistics, Percentage of Single Occupancy,
- Unit 2** Percentage of Domestic and Foreign Occupancies, ARR or ADR, Average Rate per Guest,
- Unit 3** Average Length of Stay, Rev Par, Daily Operations Report – its importance, Sales Mix or Clientele Mix, its Calculation and Importance
- Unit 4** Managing Human Resources in Housekeeping and Front Office: Preparing job lists and job descriptions for front office and housekeeping staff, Sources of internal and external recruiting, Role of Executive Housekeeper and Front Office Manager in selecting staff.

DHM 203: ROOMS DIVISION MANAGEMENT

Total Credit : 4

Block 1

- Unit 1** Parts of Speech: Noun, Gender, Usage, Singular and plural forms, Nouns in Plural form but singular in sense etc. Nouns Ending in ies, es. Precies, Time and tense
- Unit 2** Pronouns: Definition, Kinds, Persons, Uses of relative pronouns, Prepositions, Articles, common errors.
- Unit 3** Adjectives and determiners: Kinds, Position, Comparative and Superlatives Usages.
Adverb: Kinds, Position of Adverbs, Degree of comparison, usage, Adverb phrases in common use,
- Unit 4** Verb: Kinds, Auxiliaries, Principal auxiliaries. Usage: be, having, do, Conjugation of verb three forms of the verb, Active and Passive voice.

Block 2

- Unit 1** Writing Skills: Note making and developing notes into drafts – rewriting of drafts. The use of cohesive devices, Letters to editor and write ups concerning event management.
- Unit 2** Paragraph Writing; Writing bio-data, applications, complaint, Expressing the same idea/thought unit in different ways.

Unit 3 Characteristics of a good paragraph, publicity materials, handouts, posters and information, flow charts

Unit 4 writing paragraph on a given topic, finding the topic sentence from the given paragraph,

Block 3

Unit 1 Short notes on school hostels, library, club etc.

Unit 2 Value-Based Reading Short Stories: "The Gift of the Magi", O Henry
The Renunciation", Rabindra Nath Tagore.

Unit 3 Comprehension: Definition, Tips/ Techniques for Comprehension, Reading and Understanding Textual Content, Testing and Building Student's Ability to Answer the Questions,
Explaining the Terms/ Phrases used in the Paragraph

Unit 4 Vocabulary: Three Forms of Verbs, Synonyms, Antonyms, One Word Proverbs substitutions.

Block 4

Unit 1 Communicative Grammar: Tense; Kinds, Active and Passive Voice, the application of their Rules in framing Sentences for Communication

Unit 2 Writing Skills/ Administrative & Corporate English:

Unit 3 Letter Writing- Features of Effective Business Letters, Classification of Letters, Structure of Formal and Informal Letters,

Unit 4 Forms of Business and Official Letters, Types of Business Letters i.e. Letters of Inquiry, Employment Letters, Resignation Letters, Letters of Order

DHM 204: HUMAN RESOURCE MANAGEMENT

Total Credit : 4

Block 1

- Unit 1** Point of sale Systems (POS), Cash Accounting Systems (CAS), CAS / PMS Advantages and concerns, Electronic Locking Systems
- Unit 2** Energy Management Systems, Auxiliary Guest Services, Guest Operated Devices, In room Vending Systems, Guest Information Systems.
- Unit 3** POS order - Entry units, Key Boards and Monitors, Touch Screen Terminals, Immediate Character Recognition (ICR) Terminal, Wireless Terminals, POSD Printers, Guest check Printers, Receipt Printers, Workstation Printers, POS software, Consolidated reports.
- Unit 4** Analyzing current information needs Collection Information of computer Systems, Establishing system requirements, Proposals from vendors, Contract negotiations, Installation factors.

Block 2

- Unit 1** Nature, management Vs administration, levels of Management, characteristics of management, the process of management, planning, organizing, staffing, directing, coordinating and controlling.
- Unit 2** Management Development (Definition, Methods), Organization Development, Meaning, nature and importance of organisation, principles of organisation, organisation charts and manuals-formal and informal organisation, types of organization.
- Unit 3** Meaning, manpower planning, job analysis, recruitment, selection, training, promotion, performance appraisal, job design, job evaluation and merit rating, human resource development.
- Unit 4** Meaning, nature and importance of planning, type of plans, characteristics of planning advantages and disadvantages of planning, steps in planning, planning premises, forecasting, Components of planning: objectives, strategies, policies, procedures, methods, rules, programmes and budgets.

Block 3

- Unit 1** Factors Affecting Compensation Policy, par stock, calculation of par stock, Discard Management, Linen Inventory System, Uniform Designing: importance, types, characteristics, selection, par stock, Function of Tailor room.
- Unit 2** Meaning, nature and importance of motivation, benefits of motivation, theories of motivation, Maslow's theory of need hierarchy, Herzberg's hygiene-motivation theory, Vroom's expectancy, theory-Mc Gregory's theory X and theory Y, Morale-incentives.
- Unit 3** Communication Counseling, Safety and Health, Purpose, Factors Affecting Performance Appraisal, Methods and systems of Performance Appraisal, Counseling.
- Unit 4** Industrial Relations: Structure and Function of Human Resource Management – Systems View of HRM, Need and Importance, Assessment of Training Needs, Training And Development of Various Categories of Personnel.

Block 4

- Unit 1** meaning, control process, need for control, control techniques, budgetary and non-budgetary control, marketing control-production control-quality control, financial control-information control- PERT & CPM.
- Unit 2** Discipline (Types, Procedure), Development Sound Compensation Structure, Direct & Indirect costs, Fringe benefits, CTC(Cost to company) concept and its implication, Regulatory Provisions, Incentives.
- Unit 3** Quality of Work Life, Meaning, nature of directing, characteristics of directing, principles of directing, importance of directing techniques of directing orders, chain of command, authority-responsibility- accountability relationship, supervision.
- Unit 4** Collective Bargaining, Development of grievance handling Systems, Managing Conflicts.

DHM 205 : Practical

Total Credit : 2

Block 1

- Unit 1** Preparations of Basic Indian Spice Mixture- Dry and Paste
- Unit 2** Pre-Preparation of vegetable
- Unit 3** Different Methods of Cooking- Rice, Vegetable, Meat, Fish, Egg Dishes
- Unit 4** Basic Indian bread Preparation and Variations

Block 2

- Unit 1** Basic Indian Snacks
- Unit 2** Any Five Cuts of Vegetable Asked by the Examiner
(Chop, Fine Chop, Slice, Cube, Shred, Allumettes, Juliennes, Jardiner, Brunoise, Macedoine)
- Unit 3** Preparation of any one Indian Spice Mix asked by the Examiner
Garam masala, Paanch Poran, Chaat Masala, Sambar Masala, Tandoori Masala, Rasam Powder
- Unit 4** Preparation of any one Rice (Plain Boiled Rice, Pulao, Curd Rice)
Preparation of any one Indian Bread (Chappaties, Batura, Parantha, Puri)