



BANGALORE UNIVERSITY
Jnanabharathi Campus, Bangalore University, Bengaluru- 560056
www.bangaloreuniversity.ac.in

(According to NEP – 2020 Regulations)
SYLLABUS & REGULATIONS
OF
BACHELOR OF HOTEL MANAGEMENT (BHM)

III & IV Semester

2021-22 Onwards

DEPARTMENT OF COMMERCE
Jnanabharathi Campus, Bangalore University, Bengaluru- 560056
www.bangaloreuniversity.ac.in

BANGALORE UNIVERSITY
BACHELOR OF HOTEL MANAGEMENT
PROGRAMME STRUCTURE

SEMESTER III

Sl No.	Course Code	Title of the Course	Category of courses	Teaching hours per week (L+T+P)	SEE	CIE	Total Marks	Credits
1	L1-3	Language 1	AECC	3+1+0	60	40	100	3
2	L2-3	Language 2	AECC	3+1+0	60	40	100	3
3	HM C7	Food & Beverage Production III	DSC	3+0+4	60	40	100	5
4	HM C8	Food & Beverage Service III	DSC	3+0+4	60	40	100	5
5	HM C9	Accommodation Operations – III	DSC	3+0+4	60	40	100	5
6	VB 1	Sports	VB	0+0+2	30	20	50	1
7	VB 2	NCC/NSS/others	VB	0+0+2	-	25	25	1
8	SEC 1	Artificial Intelligence	SEC	2+0+0	60	40	100	2
Sub - Total (C)					390	285	675	25

SEMESTER IV

Sl No.	Course Code	Title of the Course	Category of courses	Teaching hours per week (L+T+P)	SEE	CIE	Total Marks	Credits
1	L1-4	Language 1	AECC	3+1+0	60	40	100	3
2	L2-4	Language 2	AECC	3+1+0	60	40	100	3
3	HM C10	Food & Beverage Production IV	DSC	3+0+4	60	40	100	5
4	HM C11	Food & Beverage Service IV	DSC	3+0+4	60	40	100	5
5	HM C12	Accommodation Operations – IV	DSC	3+0+4	60	40	100	5
6	VB 1	Sports	VB	0+0+2	30	20	50	1
7	VB 2	NCC/NSS/others	VB	0+0+2	-	25	25	1
8	SEC 1	Constitution of India	SEC	2+0+0	60	40	100	2
Sub - Total (C)					390	285	675	25

Notes:

- Ø One Hour of Lecture is equal to 1 Credit.
- Ø One Hour of Tutorial is equal to 1 Credit (Except Languages).
- Ø Two Hours of Practical is equal to 1 Credit

Acronyms Expanded

Ø AECC	: Ability Enhancement Compulsory Course
Ø DSC ©	: Discipline Specific Core (Course)
Ø SEC-SB/VB	: Skill Enhancement Course-Skill Based/Value Based
Ø OEC	: Open Elective Course
Ø DSE	: Discipline Specific Elective
Ø SEE	: Semester End Examination
Ø CIE	: Continuous Internal Evaluation
Ø L+T+P	: Lecture + Tutorial + Practical(s)

Note: Practical Classes may be conducted in the Basic & Advanced Training Kitchens, Housekeeping Labs, Front Office Labs, F&B Service Labs or in Computer Lab depending on the requirement. One batch of students should not exceed half (i.e., 50 or less than 50 students) of the number of students in each class/section. 2 Hours of Practical Class is equal to 1 Hour of Teaching, however, whenever it is conducted for the entire class (i.e., more than 50 students) 2 Hours of Practical Class is equal to 2 Hours of Teaching

Name of the Program: Hotel Management Course Code: HM C7 (T) Course category: Discipline Core Course Name of the Course: Food & Beverage Production - III (Theory)		
Course Credits	No. of Hours per Week	Total No. of Teaching Hours
3 Credits	3 Hrs.	40 Hrs.
Course Learning Objectives: a. To provide an exposure to the basic concepts of International Cooking techniques b. To familiarize on theoretical aspects of International Cuisines c. To equip on the fundamental knowledge of Food Culture of major cuisines		
Course Outcomes: On successful completion of the course, the students will be able to a. Elucidate the fundamentals of International Cuisines b. Elaborate on the fundamental aspects of International Food Culture		
UNIT- 1: FUNDAMENTALS OF INTERNATIONAL CUISINES No of Hours: 08 Hrs.		
1.1 Reorientation to Menu Planning 1.2 Classification of Stocks & Soups 1.3 Mother Sauces and its derivatives 1.4 Salad Preparation – Simple & Compound Salads 1.5 Origin, History and Varieties of Vegetables, Fruits and Spices 1.6 International Food Standards		
UNIT- 2: THE BASICS OF INTERNATIONAL CUISINE & CULTURE – PART 1 No of Hours: 16 Hrs.		
2.1 The Cuisine of East Asia: Rice – The Staple of Staples, Origin of Noodles, Soy – The Wonder Bean, Tea – An Accidental Invention, Chopsticks – An Ancient Cutlery 2.2 The Cuisine of China: The Eight Culinary Schools- Guangdong/Cantonese School, Jiangsu, Shandong, Szechwan 2.3 The Cuisine of Japan- Sushi and Sashimi, Common Ingredients 2.4 The Cuisine of Korea – Origin, History and popular dishes 2.5 The Cuisines of South East Asia - Origin, History and popular dishes		
UNIT- 3: THE BASICS OF INTERNATIONAL CUISINE & CULTURE – PART 2 No of Hours: 16 Hrs		
3.1 The Cuisine of the Mediterranean: Eastern and Western Mediterranean Cuisine 3.2 The Cuisine of the Middle East- Lebanese cuisine and Arabian Cuisine 3.3 Greek Cuisine		

3.4 North Africa – Moroccan Cuisine

3.5 Southern European Cuisine: Italian Cuisine, Spanish Cuisine and French Cuisine

3.6 The Cuisine of Latin America

3.7 The Cuisines of Central America and Mexico

3.8 The Cuisines of South America and the Caribbean

Suggestive Readings:

- a. International Cuisine & Food Production Management by Parvinder S. Bali
- b. Practical Professional Cookery by Cracknell and Kaufmann
- c. International Cuisine by Jeremy MacVeigh
- d. Hygiene and Sanitation by S. Roday
- e. Global Cuisine by Dr Chef Vinoth Kumar
- f. Food: A Culinary History by Jean-Louis Flandrin

Online Resources

- a. Culinary Dictionary Index
Link: <https://whatscookingamerica.net/glossary/>
- b. The Cook's Thesaurus
Link: <http://www.foodsubs.com/>
- c. Real Food Encyclopedia
Link: <https://foodprint.org/eating-sustainably/real-food-encyclopedia/>
- d. My Culinary Encyclopedia
Link: <https://www.myculinaryencyclopedia.com/>
- e. Food Dictionaries and Encyclopedias
Link: <https://www.nal.usda.gov/legacy/fnic/food-dictionaries-and-encyclopedias>

Note: Any other Latest Edition of reference/textbooks can be included.

Name of the Program: Hotel Management

Course Code: HM C7 (P)

Course category: Discipline Core Course

Name of the Course: Food & Beverage Production- III (Practical)

Course Credits	No. of Hours per Week	Total No. of Teaching Hours
2 Credits	4 Hrs.	52 Hrs.

Course Learning Objectives:

- a. To acquaint the students with the basic skills required for international food preparations
- b. To expose the students on the basic cooking techniques used in various cuisines of the world

Course Outcomes: On successful completion of the course, the students will be able to

- a. Demonstrate essential Skills needed for preparing international food preparations
- b. Design balanced menu from various international cuisines

WEEK 1: Four course menu based on French Cuisine

WEEK 2: Four course menu based on French Cuisine

WEEK 3: Four course menu based on Chinese Cuisine

WEEK 4: Four course menu based on Chinese Cuisine

WEEK 5: Four course menu based on Japanese Cuisine

WEEK 6: Four course menu based on Thai Cuisine

WEEK 7: Four course menu based on Thai Cuisine

WEEK 8: Four course menu based on Mexican Cuisine

WEEK 9: Four course menu based on Mexican Cuisine

WEEK 10: Four course menu based on Spanish Cuisine

WEEK 11: Four course menu based on Spanish Cuisine

WEEK 12: Four course menu based on Middle eastern Cuisine

WEEK 13: Four course menu based on Caribbean Cuisine

Suggestive Readings:

- a. International Cuisine & Food Production Management by Parvinder S. Bali
- b. Practical Professional Cookery by Cracknell and Kaufmann
- c. International Cuisine by Jeremy MacVeigh
- d. Hygiene and Sanitation by S. Roday
- e. Global Cuisine by Dr Chef Vinoth Kumar
- f. Food: A Culinary History by Jean-Louis Flandrin

Online Resources

- a. Culinary Dictionary Index
Link: <https://whatscookingamerica.net/glossary/>
- b. The Cook's Thesaurus
Link: <http://www.foodsubs.com/>
- c. Real Food Encyclopedia
Link: <https://foodprint.org/eating-sustainably/real-food-encyclopedia/>
- d. My Culinary Encyclopedia
Link: <https://www.myculinaryencyclopedia.com/>
- e. Food Dictionaries and Encyclopedias
Link: <https://www.nal.usda.gov/legacy/fnic/food-dictionaries-and-encyclopedias>

Note: Any other relevant reference/textbooks can be included.

Name of the Program: Hotel Management Course Code: HM C 8 (T) Course category: Discipline Core Course Name of the Course: Food & Beverage Service - III (Theory)		
Course Credits	No. of Hours per Week	Total No. of Teaching Hours
3 Credits	3 Hrs.	40 Hrs.
Course Objectives: <ol style="list-style-type: none"> a. To introduce the basics of Alcoholic Beverages b. To inform the concepts behind the manufacturing of various types of wines c. To develop skills for wine tasting and paring food & wine. 		
Course Outcomes: On successful completion of the course, the students will be able to <ol style="list-style-type: none"> a. Explain the basic concepts of alcoholic beverages b. Elaborate on the fundamentals of wine from cultivation to consumption c. Pair food with appropriate wine – both for Western and Indian Cuisines 		
UNIT-1: INTRODUCTION TO ACLOHOLIC BEVERAGES No of Hours: 13 Hrs.		
1.1 Introduction to Alcohols 1.2 Types of Alcohols 1.3 Methods of preparing Alcohols – Fermentation & Distillation 1.4 Classification of Alcoholic Beverages 1.5 Proof System and measurement of alcoholic strength 1.6 Calorific value of alcoholic beverages 1.7 Benefit and detriments of consuming alcoholic beverages		
UNIT- 2: THE VINE & WINE No of Hours: 14 Hrs.		
2.1 History & Evolution of Wines 2.2 Grape Vines – Characteristics, Terroir, Pests diseases & their effects on grape vines 2.3 Grapes – Introduction, Constituents (Grape & Must), Life Cycle & Characteristics 2.4 Regional & International Grape varieties– 12 White & 12 Red with their characteristics 2.5 The Wine Calendar 2.6 Classification of Wines – Alcoholic strength / Color/ Sugar Content 2.7 Process of Vinification 2.8 Old World Vs New World Wines 2.9 Old World Wine Regions – France, Italy, Portugal, Spain and Germany 2.10 New World Wine Regions – United States, Australia, New Zealand, South Africa, Argentina and others		

- 2.11 Indian Wines - History, Regions, Climates, Varieties and Styles, Famous Producers, Opportunities & Challenges
- 2.12 Fortified Wines (Sherry, Port, Madeira, Marsala, Vermouth, Commandaria) - Manufacturing Processes & Brands
- 2.13 Introduction to Bitters
- 2.14 Wine Laws & Legal Aspects
- 2.15 Label Reading, Classification, Service & Storage of Wines
- 2.16 Champagne – Introduction, Manufacturing Process, Types, Label reading, Growing regions, leading Champagne houses
- 2.17 Prosecco & Cava - Introduction, Manufacturing Process, Types, Label reading, leading brands

UNIT- 3: FOOD & WINE HARMONY

No of Hours: 04 Hrs.

- 3.1 Fundamentals of Wine & Food Paring
- 3.2 The 14 Wine Families
- 3.3 Wine Tasting – Method & Principles
- 3.4 Sommelier – Introduction, Job Description & Attributes

Suggestive Readings:

- a. Larousse Encyclopedia of Wines by Hamlin Publication
- b. Food & Beverage Service by R Singaravelan
- c. The World Encyclopedia of Wines by Stuart Walton
- d. Great Wines Made Simple by Andrea Immer
- e. The World Atlas of Wines by Mitchell Beazley

Online Resources

- a. The Alcohol Encyclopedia on Cocktails, Spirits and Liqueurs
Link: <https://www.mixolopedia.com/>
- b. Alcohol: Balancing Risks and Benefits
Link: <https://www.hsph.harvard.edu/nutritionsource/healthy-drinks/drinks-to-consume-in-moderation/alcohol-full-story/>
- c. Encouraging Responsible Consumption
Link: <https://www.beerinstitute.org/responsibility/initiatives/encouraging-responsible-consumption/>

Note: Any other relevant reference/textbooks can be included.

Name of the Program: Hotel Management

Course Code: HM C8 (P)

Course category: Discipline Core Course

Name of the Course: Food & Beverage Service - III (Practical)

Course Credits	No. of Hours per Week	Total No. of Teaching Hours
2 Credits	4 Hrs.	52 Hrs.

Course Learning Objectives:

- a. To train the students identify the types of wines using sensory
- b. To train the students to professionally serve alcoholic beverages
- c. To improve skills for wine tasting and paring food & wine.

Course Outcomes:

- a. Identify various types of wines – Red, White, Blush & Rosé
- b. Provide professional service of wines
- c. Design Menus with appropriately paired wines
- d. Identify the various characteristics of wines using sensory skills

WEEK 1: Identification of different Wines, Equipments for Serving Wines

WEEK 2: Reading Wine Labels

WEEK 3: Service of White Wine

WEEK 4: Service of Red Wine

WEEK 5: Service of Sparkling Wine

WEEK 6: Service of Aromatized and Fortified Wines

WEEK 7: Menu Planning – Five Course Menu with Wines

WEEK 8: Menu Planning – Five Course Menu with Wines

WEEK 9: Menu Planning – Five Course Menu with Wines

WEEK 10: Wine Tasting – 3 Reds & 3 Whites

WEEK 11: Wine Tasting – 3 Reds & 3 Whites

WEEK 12: Indian Wine Paring with Indian Food

WEEK 13: Indian Wine Paring with Indian Food

Suggestive Readings:

- a. Larousse Encyclopedia of Wines by Hamlin Publication
- b. Food & Beverage Service by R Singaravelan
- c. The World Encyclopedia of Wines by Stuart Walton
- d. Great Wines Made Simple by Andrea Immer
- e. The World Atlas of Wines by Mitchell Beazley

Online Resources

- a. The Alcohol Encyclopedia on Cocktails, Spirits and Liqueurs

Link: <https://www.mixolopedia.com/>

- b. Alcohol: Balancing Risks and Benefits

Link: <https://www.hsph.harvard.edu/nutritionsource/healthy-drinks/drinks-to-consume-in-moderation/alcohol-full-story/>

- c. Encouraging Responsible Consumption

Link: <https://www.beerinstitute.org/responsibility/initiatives/encouraging-responsible-consumption/>

Note: Any other relevant reference/textbooks can be included.

Name of the Program: Hotel Management Course Code: HM C9 (T) Course category: Discipline Core Course Name of the Course: Accommodation Operations - III (Theory)		
Course Credits	No. of Hours per Week	Total No. of Teaching Hours
3 Credits	3 Hrs.	40 Hrs.
Course Learning Objectives: <ol style="list-style-type: none"> a. To make the students learn the basic concepts of Front Office Accounting b. To aid the students understand the fundamental operational tasks in Housekeeping c. To help the students adapt to the new requirements of the hospitality accommodation sector d. To train the students to design and develop sustainable practices that can be implemented in the accommodation sector 		
Course Outcomes: On successful completion of the course, the students will be able to <ol style="list-style-type: none"> a. Describe the basics of Front Office Accounting b. Illustrate the Front Office Accounting Cycle c. Elaborate on the duties and responsibilities of a Night Auditor d. Explain the Night Auditing Process e. Illustrate the functioning of Control Desk Operations f. Explain the concept of sustainability in Accommodation sector 		
UNIT-1: FRONT OFFICE ACCOUNTING No of Hours: 13 Hrs.		
1.1 Introduction to Front Office Accounting 1.2 Types of Accounts, Vouchers, Folios and Ledgers 1.3 Front Office Accounting Cycle 1.4 Introduction to Night Auditing 1.5 Duties & Responsibilities of a Night Auditor 1.6 Night Auditing Process		
UNIT- 2: SUPERVISION & CONTROL DESK OPERATIONS IN HOUSEKEEPING No of Hours: 14 Hrs.		
2.1 Introduction to Housekeeping Supervision 2.2 Role Housekeeping Supervisors in various sub departments 2.3 Job Description and Specification of Housekeeping Supervisors 2.4 Handling Guest Complaints 2.5 Control Desk Operations in Housekeeping 2.6 Handling Contracts – Types and Pricing, Common Contracts in Hotels		
UNIT- 3: SUSTAINABILITY IN ACCOMMODATIONS SECTOR No of Hours: 13 Hrs.		

- 3.1 Sustainability in Accommodation operations
- 3.2 Environment policy related to hotels
- 3.3 Introduction & concept of eco-friendly practices in hotels
- 3.4 Energy, Water & Landscape management in hotels
- 3.5 Cleaning Agents used in hotels – Types, characteristics & Uses
- 3.6 Eco-friendly cleaning procedures
- 3.7 Sustainable use of and disposal of cleaning agents
- 3.8 Use of Environment Friendly Technology in Hospitality operations

Suggestive Readings:

- a. Managing Front Office Operations – Michael L Kasavanna & Richard M. Brooks
- b. Front Office Operations and Management - Jatashankar R. Tiwari
- c. Principles of Hotel Front Office Operations- Su Baker, Pam Bradley
- d. Hotels for Tourism Development – Dr. Jagmohan Negi
- e. Housekeeping Operations, Design and Management by Malini Singh, Jaya B George
- f. Green Housekeeping - By Christina Strutt

Online Resources

- a. Hotel Industry: Everything You Need to Know About Hotels!

Link: <https://www.revfine.com/hotel-industry/>

- b. What Basic Knowledge a Hotel Management Trainee must possess?

Link: <https://community.hospitalityconnaisseur.com/basic-knowledge-hotel-management-trainee-must-possess/>

- c. Hotel management: Definitions, software & more

Link: <https://www.siteminder.com/r/trends-advice/hotel-management/hotel-management-definitions-operations-ideas-software/>

Note: Any other relevant reference/textbooks can be included.

Name of the Program: Hotel Management Course Code: HM C9 (P) Course category: Discipline Core Course Name of the Course: Accommodation Operations - III (Practical)		
Course Credits	No. of Hours per Week	Total No. of Teaching Hours
2 Credits	4 Hrs.	52 Hrs.
Course Learning Objectives: a. To develop PMS software skills essential for hotel operations b. To improve basic housekeeping skills required in the hospitality sector c. To introduce the basic concepts of flower arrangements, color schemes and cleaning techniques d. To develop skills to handle various guest & non-guest situations in the accommodations sector.		
Course Outcomes: On successful completion of the course, the students will be able to a. Demonstrate PMS skills essential for hotel operations b. Prepare Snagging list and Supervisors checklist used in hotels c. Design classical and contemporary flower arrangements d. Handle guest & non-guest situations arising in the accommodations sector		
WEEK 1: PMS activity - Feeding a reservation & Room Assignment		
WEEK 2: PMS activity - Amendment, Cancellation and Reinstating a reservation		
WEEK 3: PMS activity - Feeding Guest Message, Guest Check -in & posting of charges		
WEEK 4: PMS activity - Feeding Guest Message, Guest Check -in & posting of charges		
WEEK 5: PMS activity - Splitting folio & Guest Check-out		
WEEK 6: PMS activity - Splitting folio & Guest Check-out		
WEEK 7: Supervisors Checklist		
WEEK 8: Snagging List		
WEEK 9: Flower Arrangement		
WEEK 10: Housekeeping Situation Handling		
WEEK 11: Planning a color scheme of a room based on different schemes		
WEEK 12: Cleaning procedures – Area cleaning, bathroom cleaning, glass cleaning		
WEEK 13: Glossary Terms (Housekeeping & Front Office)		

Suggestive Readings:

- a. Managing Front Office Operations – Michael L Kasavanna& Richard M.Brooks
- b. Front Office Operations and Management - Jatashankar R. Tiwari
- c. Principles of Hotel Front Office Operations- Su Baker, Pam Bradley
- d. Hotels for Tourism Development – Dr. Jagmohan Negi
- e. Housekeeping Operations, Design and Management by Malini Singh, Jaya B George
- f. Green Housekeeping - By Christina Strutt

Online Resources

- a. Hotel Industry: Everything You Need to Know About Hotels!

Link: <https://www.revfine.com/hotel-industry/>

- b. What Basic Knowledge a Hotel Management Trainee must possess?

Link: <https://community.hospitalityconnaisseur.com/basic-knowledge-hotel-management-trainee-must-possess/>

- c. Hotel management: Definitions, software & more

Link:<https://www.siteminder.com/r/trends-advice/hotel-management/hotel-management-definitions-operations-ideas-software/>

Note: Any other relevant reference/textbooks can be included.

Name of the Program: Hotel Management Course Code: HM C10 (T) Course category: Discipline Core Course Name of the Course: Food & Beverage Production - IV (Theory)		
Course Credits	No. of Hours per Week	Total No. of Teaching Hours
3 Credits	3Hrs	40Hrs
Course Learning Objectives: a. To acquaint the students with the basic concepts of Larder Kitchens b. To expose the students to the popular cuisines of the world c. To familiarize the students with the fundamentals of Food Production Management		
Course Outcomes: On successful completion of the course, the students will be able to a. Elaborate the fundamentals of Cold Kitchen operations b. Explain the basics of various international cuisines c. Elucidate the basics of Food Production Management		
UNIT-1: INTRODUCTION TO LARDER KITCHEN No of Hours: 12 Hrs.		
1.1 Fundamentals of Larder kitchen 1.2 Charcuterie – Sausages, Bacons and Hams 1.3 Appetizers and Garnishes 1.4 Sandwiches & Burgers 1.5 Uses of Herbs & Wines in Cooking 1.6 Equipments used in Larder and Garde Manger		
UNIT 3 - INTRODUCTION IN BAKERY No of Hours: 14 Hrs.		
2.1 Origin & History of Baking 2.2 Flours - Types, Characteristics, Importance & Uses 2.3 Raising Agents - Types, Characteristics, Importance & Uses 2.4 Equipment and tools used in Bakery 2.5 Breads- Types, Preparation & Bread Faults		
UNIT-2: BAKERY AND CONFECTIONERY PREPARATIONS No of Hours: 14 Hrs.		
3.1 Commodities used in Bakery & Confectionery 3.2 Sponges & Cakes 3.3 Icing & Ganache 3.4 Pastes, Creams, Fillings & Sauces 3.5 Laminated Pastries 3.6 Chocolates, Ice Creams & Desserts 3.7 Sauces & Coulis 3.8 Cookies & Biscuits		

Suggestive Readings:

- a. The Theory of Bakery and Patisserie by Chef Parvinder S. Bali
- b. Larder by Gill Robin
- c. Text Book of Bakery and Confectionery by Anil Kumar Gupta
- d. Hygiene and Sanitation by S. Roday
- e. The Larder Chef by MJ Leto and WKH Bode
- f. Food: A Culinary History by Jean-Louis Flandrin

Online Resources

- a. Culinary Dictionary Index
Link: <https://whatscookingamerica.net/glossary/>
- b. The Cook's Thesaurus
Link: <http://www.foodsubs.com/>
- c. Real Food Encyclopedia
Link: <https://foodprint.org/eating-sustainably/real-food-encyclopedia/>
- d. My Culinary Encyclopedia
Link: <https://www.myculinaryencyclopedia.com/>
- e. Food Dictionaries and Encyclopedias
Link: <https://www.nal.usda.gov/legacy/fnic/food-dictionaries-and-encyclopedias>

Note: Any other Latest Edition of reference/textbooks can be included.

Name of the Program: Hotel Management

Course Code: HM C10 (P)

Course category: Discipline Core Course

Name of the Course: Food & Beverage Production - IV (Practical)

Course Credits	No. of Hours per Week	Total No. of Teaching Hours
2 Credits	4 Hrs.	52 Hrs.

Course Learning Objectives:

- a. To acquaint the students with basic skills required in Garde manger and Bakery
- b. To enable the students to prepare basic recipes in Garde manger and Bakery

Course Outcomes: On successful completion of the course, the students will be able to

- a. Develop skills essential for preparing Garde Manger recipes- Sandwiches, Salads, Canapés, Burgers, Cold Mousse, Salads, Cold Platters, Pâté and Roasts
- b. Develop skills essential for preparing basic bakery dishes- Breads, Sponges, Rolls, Sweet Pastes, Cookies, Cakes and Puddings

WEEK 1: Preparation of Breads – Focaccia, Sandwich bread, Bread rolls, Challah Bread

WEEK 2: Preparation of Beef Wellington and Galantine

WEEK 3: Preparation of Cold Mousse – Aspic gelly

WEEK 4: Salads – Simple and Compound salads

WEEK 5: Preparation of Pâté and Roasts

WEEK 6: Presentation of Cold Platters

WEEK 7: Preparation of Sandwiches, Canapés, Burgers

WEEK 8: Preparation of Fatless Sponge, Swiss rolls and Pastries

WEEK 9: Preparation of Sweet paste – Tarts, Pies and Cookies

WEEK 10: Preparation of Butter Sponges – Fruit Cake, Victoria Sponge and Batten Burgh Cake

WEEK 11: Preparation of Cinnamon rolls and Doughnuts

WEEK 12: Preparation of Hot & Cold Puddings

WEEK 13: Preparation of Festive Cakes

Suggestive Readings:

- a. Food Production Operations by Chef Parvinder S. Bali
- b. Practical Professional Cookery by Cracknell and Kaufmann
- c. Catering Management by Mohini Sethi & Surjeet Malhan
- d. Hygiene and Sanitation by S. Roday
- e. Indian Food: A Historical Companion by Achaya KT
- f. Food: A Culinary History by Jean-Louis Flandrin

Online Resources

- a. Culinary Dictionary Index
Link: <https://whatscookingamerica.net/glossary/>
- b. The Cook's Thesaurus
Link: <http://www.foodsubs.com/>
- c. Real Food Encyclopedia
Link: <https://foodprint.org/eating-sustainably/real-food-encyclopedia/>
- d. My Culinary Encyclopedia
Link: <https://www.myculinaryencyclopedia.com/>
- e. Food Dictionaries and Encyclopedias
Link: <https://www.nal.usda.gov/legacy/fnic/food-dictionaries-and-encyclopedias>

Note: Any other Latest Edition of reference/textbooks can be included.

Name of the Program: Hotel Management Course Code: HM C11 (T) Course category: Discipline Core Course Name of the Course: Food & Beverage Service - IV (Theory)		
Course Credits	No. of Hours per Week	Total No. of Teaching Hours
3 Credits	3 Hrs.	40 Hrs.
Course Learning Objectives: a. To inform about the basic concepts behind Brewed & Fermented Beverages b. To familiarize the students in the fundamentals of Distilled Beverages c. To acquaint the students with the basics of Mixology, Liqueurs & Eaux-De-Vie		
Course Outcomes: On successful completion of the course, the students will be able to a. Elaborate on the basic concepts of Brewed & Fermented Beverages b. Explain the fundamentals of distilled beverages c. Elucidate the concepts around mixology, Liqueurs & Eaux-De-Vie		
UNIT-1: BREWED & FERMENTED BEVERAGES No of Hours: 10 Hrs.		
1.1 Beer – History, Ingredients used, Manufacturing process, Types, Service procedure, Storage conditions and Brands 1.2 Cider – Manufacturing process, Types, Brands and Service of Cider 1.3 Perry - Manufacturing process, Types, Brands and Service of Perry		
UNIT- 2: DISTILLED BEVERAGES No of Hours: 20 Hrs.		
2.1 Whisky/ey: History & Evolution, Manufacturing process, Characteristics, Types, Brands and Service of Whisky/ey 2.2 Brandy: Cognac & Armagnac - History & Evolution, Regions, Manufacturing process, Types, Label Reading, Brands and Service styles; Other grape Brandies 2.3 Gin: History & Evolution, Types, Manufacturing Process, Brands & Service of Gin 2.4 Rum: History & Evolution, Types, Manufacturing Process, Characteristics, Brands & Service of Rum 2.5 Vodka: History & Evolution, Types, Manufacturing Process, Characteristics, Brands & Service of Vodka, Flavored Vodka 2.6 Tequila & Mezcal: History & Evolution, Manufacturing Process, Types & Categories, Controlling Authority, Brands, Service & Traditional way of drinking tequila, Difference between Tequila & Mezcal 2.7 Other Spirits (Introduction & Brands) – Fenny Pastis, Akvavit, Sake, Grappa, Absinthe, Marc, Poteen, Pisco, Korn, Arrack, Toddy, Tiquira, Okolehao, Moonshine, Bitters		

UNIT- 3: MIXOLOGY, LIQUEURS & EAUX-DE-VIE

No of Hours: 10 Hrs.

3.1 **Cocktails & Mocktails:** History & Evolution, Components of Cocktails, Methods of Preparation, Equipments & tools used, Glassware for mixed drinks, Bar Stock, Classic Styles of Mixed Drinks, Classical & Contemporary Cocktails & Mocktails and their Bases, Molecular Mixology

3.2 **Liqueurs:** History & Evolution, Manufacturing Process, Brand Names with Base, Colors, Flavors & Country of origin

3.3 **Eaux – de – vie** (Introduction & Brands): Calvados, Applejack, Poire Williams, Stone Fruit Brandies, Soft Fruit Brandies

3.4 Upselling Techniques for Alcoholic Beverages

Suggestive Readings:

- a. The Ultimate Encyclopedia of Wine, Beer, Spirits & Liqueurs by Stuart Walton & Brian Glover
- b. Food & Beverage Service by R Singaravelan
- c. The World Encyclopedia of Wines by Stuart Walton
- d. Handbook of Alcoholic Beverages by Alan J. Buglass
- e. Cocktails, Mocktails, and Garnishes from the Garden by Katie Stryjewski

Online Resources

- a. The Alcohol Encyclopedia on Cocktails, Spirits and Liqueurs

Link: <https://www.mixolopedia.com/>

- b. Alcohol: Balancing Risks and Benefits

Link: <https://www.hsph.harvard.edu/nutritionsource/healthy-drinks/drinks-to-consume-in-moderation/alcohol-full-story/>

- c. Encouraging Responsible Consumption

Link: <https://www.beerinstitute.org/responsibility/initiatives/encouraging-responsible-consumption/>

Note: Any other relevant reference/textbooks can be included.

Name of the Program: Hotel Management

Course Code: HM C11 (P)

Course category: Discipline Core Course

Name of the Course: Food & Beverage Service - III (Practical)

Course Credits	No. of Hours per Week	Total No. of Teaching Hours
2 Credits	4 Hrs.	52 Hrs.

Course Learning Objectives:

- a. To develop the skills required to serve distilled, brewed & fermented beverages
- b. To train the students to prepare cocktails and mocktails
- c. To develop upselling and cross-selling skills required in a Bar

Course Outcomes:

- a. Provide a professional service of distilled, brewed & fermented beverages
- b. Prepare classical and innovative cocktails & mocktails
- c. Upsell and Cross-sell beverages sold in a Bar

WEEK 1: Service of Beer, Perry & Cider

WEEK 2: Service of Spirits – Rum, Whisky/ey, Vodka, Gin, Tequila, Mezcal, Brandy

WEEK 3: Setting up of a Bar counter and Methods of Mixing Cocktails

WEEK 4: Mixology – Art of Cocktail Garnishes

WEEK 5: Mixology – Preparation of five classical Vodka based cocktails

WEEK 6: Mixology – Preparation of five classical Gin based cocktails

WEEK 7: Mixology – Preparation of five classical Tequila, Beer & Wine based cocktails

WEEK 8: Mixology – Preparation of five classical Rum based cocktails

WEEK 9: Mixology – Preparation of five classical Rum based cocktails

WEEK 10: Mixology – Preparation of five classical Whisky/ey based cocktails

WEEK 11: Mixology – Molecular Mixology

WEEK 12: Mixology – Preparation of innovative Cocktails & Mocktails

WEEK 13: Role play on Upselling & Cross-selling Techniques in a Bar

Suggestive Readings:

- a. The Ultimate Encyclopedia of Wine, Beer, Spirits & Liqueurs by Stuart Walton & Brian Glover
- b. Food & Beverage Service by R Singaravelan
- c. The World Encyclopedia of Wines by Stuart Walton
- d. Handbook of Alcoholic Beverages by Alan J. Buglass
- e. Cocktails, Mocktails, and Garnishes from the Garden by Katie Stryjewski

Online Resources

a. The Alcohol Encyclopedia on Cocktails, Spirits and Liqueurs

Link: <https://www.mixolopedia.com/>

b. Alcohol: Balancing Risks and Benefits

Link: <https://www.hsph.harvard.edu/nutritionsource/healthy-drinks/drinks-to-consume-in-moderation/alcohol-full-story/>

c. Encouraging Responsible Consumption

Link: <https://www.beerinstitute.org/responsibility/initiatives/encouraging-responsible-consumption/>

Note: Any other relevant reference/textbooks can be included.

Name of the Program: Hotel Management Course Code: HM C12 (T) Course category: Discipline Core Course Name of the Course: Accommodation Operations - IV (Theory)		
Course Credits	No. of Hours per Week	Total No. of Teaching Hours
3 Credits	3 Hrs.	40 Hrs.
Course Learning Objectives: <ul style="list-style-type: none"> a. To inform the students the theoretical aspects of hotel performance and quality management b. To introduce the basic concepts of linen and laundry operations c. To acquaint the student on the safety and security aspects of a hotel 		
Course Outcomes: On successful completion of the course, the students will be able to <ul style="list-style-type: none"> a. Evaluate performance and conduct quality checks of a hotel b. Explain the basic aspects of linen and laundry operations c. Elaborate on the concept of TQM in hotels d. Elaborate on the safety and security systems of a hotel e. Evaluate the OSHA Guidelines for Workplace Safety f. Elucidate on Laundry Department, Laundry Equipments and Laundry Agents 		
UNIT-1: EVALUATING PERFORMANCE & QUALITY IN HOTELS No of Hours: 13 Hrs.		
<ul style="list-style-type: none"> 1.1 Introduction to Quality & Performance Management in Hotels 1.2 Front Office Calculations – Occupancy Ratio, Average Daily Rate, Average Room Rate Per Guest, Revenue Per Available Room, Fair Share & Market Share 1.3 Meaning, importance and benefits of Quality audits 1.4 Guest’s perception of Quality 1.5 Quality audits in hotels 1.6 Total Quality Management (TQM) 1.7 Practices in TQM – Japanese 5S Practice, Business Process Re-engineering, Quality Control Circles, Benchmarking and Kaizen 		
UNIT- 2: INTRODUCTION TO LINEN AND LAUNDRY OPERATIONS No of Hours: 14 Hrs.		
<ul style="list-style-type: none"> 2.1 Linen and Uniform Room – Storage of Linen, Linen Exchange, Par stock 2.2 Linen Control, Quality & Lifespan 2.3 Introduction to Laundry Department, Laundry Equipments and Laundry Agents 2.4 Types of Laundry and Layouts 2.5 Laundry Processes 2.6 Dry Cleaning and stain removal 		

2.7 Handling Guest Laundry

UNIT- 3: MARKETING HOSPITALITY PRODUCTS

No of Hours: 13 Hrs.

- 3.1 Introduction to Marketing
- 3.2 Basic Concepts of Marketing
- 3.3 Marketing Mix
- 3.4 Market Segmentation & Targeting
- 3.5 Sales & Marketing Team in Hotels
- 3.6 Sales Techniques
- 3.7 Role of Accommodation Personnel in Maximizing Revenue
- 3.8 Introduction and types of Budgets
- 3.9 Budgetary Control

Suggestive Readings:

- a. Managing Front Office Operations – Michael L Kasavanna& Richard M.Brooks
- b. Front Office Operations and Management - Jatashankar R. Tiwari
- c. Principles of Hotel Front Office Operations- Su Baker, Pam Bradley
- d. Hotels for Tourism Development – Dr. Jagmohan Negi
- e. Housekeeping Operations, Design and Management by Malini Singh, Jaya B George
- f. Green Housekeeping - By Christina Strutt

Online Resources

- a. Hotel Industry: Everything You Need to Know About Hotels!

Link: <https://www.revfine.com/hotel-industry/>

- b. What Basic Knowledge a Hotel Management Trainee must possess?

Link: <https://community.hospitalityconnaissanceur.com/basic-knowledge-hotel-management-trainee-must-possess/>

- c. Hotel management: Definitions, software & more

Link:<https://www.siteminder.com/r/trends-advice/hotel-management/hotel-management-definitions-operations-ideas-software/>

Note: Any other relevant reference/textbooks can be included.

Name of the Program: Hotel Management

Course Code: HM C12 (P)

Course category: Discipline Core Course

Name of the Course: Accommodation Operations - IV (Practical)

Course Credits	No. of Hours per Week	Total No. of Teaching Hours
2 Credits	4 Hrs.	52 Hrs.

Course Learning Objectives:

- a. To develop PMS software skills essential for hotel operations
- b. To enhance essential housekeeping skills required in the hospitality sector
- c. To introduce the fundamental concepts of sewing, uniform designing, classifying & identifying textile fabrics.
- d. To develop skills to provide basic first-aid.

Course Outcomes: On successful completion of the course, the students will be able to

- a. Demonstrate PMS skills essential for hotel operations
- b. Provide First-aid to anyone in need of it.
- c. Set up a Room attendant's Trolley
- d. Classify & Identify Textile fabrics
- e. Demonstrate fabric sewing techniques
- f. Design uniforms for hotel staffs

WEEK 1: PMS activity Point of Sale Module - Table selection & Order Entry

WEEK 2: PMS activity Point of Sale Module - Table Transfer, Modify Order, Split and Settle Bill

WEEK 3: PMS activity - Generation of POS Reports

WEEK 4: PMS activity - Banquet & Conferencing Module- Banquet Function Prospectus

WEEK 5: PMS activity - Revision of Front Office Module

WEEK 6: PMS activity - Revision of Food & Beverage Module

WEEK 7: First aid procedures – Demonstration

WEEK 8: Converting waste to wealth

WEEK 9: Setting a Room attendant's Trolley

WEEK 10: Classification & Identification of Textile Fibers

WEEK 11: Sewing & Uniform Designing

WEEK 12: Fabric stain removal techniques

WEEK 13: Glossary Terms (Housekeeping & Front Office)

Suggestive Readings:

- a. Managing Front Office Operations – Michael L Kasavanna& Richard M.Brooks
- b. Front Office Operations and Management - Jatashankar R. Tiwari
- c. Principles of Hotel Front Office Operations- Su Baker, Pam Bradley
- d. Hotels for Tourism Development – Dr. Jagmohan Negi
- e. Housekeeping Operations, Design and Management by Malini Singh, Jaya B George
- f. Green Housekeeping - By Christina Strutt

Online Resources

- a. Hotel Industry: Everything You Need to Know About Hotels!

Link: <https://www.revfine.com/hotel-industry/>

- b. What Basic Knowledge a Hotel Management Trainee must possess?

Link: <https://community.hospitalityconnaisseur.com/basic-knowledge-hotel-management-trainee-must-possess/>

- c. Hotel management: Definitions, software & more

Link:<https://www.siteminder.com/r/trends-advice/hotel-management/hotel-management-definitions-operations-ideas-software/>

Note: Any other relevant reference/textbooks can be included.

