



KONGU ARTS AND SCIENCE COLLEGE

(An Autonomous Institution, Affiliated to Bharathiar University, Coimbatore)

ERODE – 638 107

B.Sc (Catering Science & Hotel Management)



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2017-2018



KONGU ARTS AND SCIENCE COLLEGE (AUTONOMOUS)
ERODE – 638 107



DEPARTMENT OF CATERING SCIENCE & HOTEL MANAGEMENT

B.Sc (CS & HM)

(For the candidates admitted during the Academic Year 2015 – 2016 and onwards)

SCHEME OF EXAMINATION – CBCS PATTERN

SEMESTER - I

Part	Course Code	Course	Hrs/Week	Credits	T/P	Exam Duration	CIA	ESE	Total Marks
I	15CSF01	French - I	6	4	T	3	25	75	100
II	15E01	English -I	6	4	T	3	25	75	100
III	15UATCT101	Core I –Food Production &Patisserie – I	3	3	T	3	25	75	100
III	15UATCT102	Core II – Food & Beverage Service – I	3	3	T	3	25	75	100
III	-	Core Practical I - Food Production & Patisserie – I	3	-	P	-	-	-	-
III	-	Core Practical II - Food & Beverage Service – I	3	-	P	-	-	-	-
III	15UATAT103	Allied I - Housekeeping management	4	4	T	3	25	75	100
IV	15ES01	Foundation course:- Environmental studies#	2	2	T	3	-	50	50

SEMESTER - II

Part	Course Code	Course	Hrs/Week	Credits	T/P	Exam Duration	CIA	ESE	Total Marks
I	15CSF02	French – II	6	4	T	3	25	75	100
II	15E02	English -II	6	4	T	3	25	75	100
III	15UATCT201	Core III – Food Production & Patisserie – II	4	4	T	3	25	75	100
III	15UATCT202	Core IV– Food & Beverage Service – II	3	3	T	3	25	75	100
III	15UATCP203	Core Practical I- Food Production & Patisserie – I	3	4	P	4	40	60	100
III	15UATCP204	Core Practical II - Food & Beverage Service – I	3	4	P	3	40	60	100
III	15UATAP205	Allied II - Practical Housekeeping management	3	4	P	3	40	60	100
IV	15VE01	Value Education:- Human Rights#	2	2	T	3	-	50	50



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SEMESTER – III

Part	Course Code	Course	Hrs/Week	Credits	T/P	Exam Duration	CIA	ESE	Total Marks
III	15UATCT301	Core V – Food Production & Patisserie – III	4	4	T	3	25	75	100
III	15UATCT302	Core VI– Food & Beverage Service – III	4	4	T	3	25	75	100
III	15UATCT303	Core VII - Hotel Accounting	4	3	T	3	20	55	75
III	-	Core Practical III - Food Production & Patisserie – II	3	-	P	-	-	-	-
III	-	Core Practical IV - Food & Beverage Service – II	3	-	P	-	-	-	-
III	15UATAT304	Allied III - Front Office Operations	4	4	T	-	25	75	100
III	15UATST305	Skill Based I - Bakery & Confectionery	3	3	T	3	20	55	75
III	15UATSP306	Skill Based II - Bakery & Confectionery Practical	3	3	P	3	30	45	75
IV	15BT01/15AT01 15NM01	Tamil*/ Advanced Tamil# (OR) Non – Major elective – I (Yoga for human excellence)#	2	2	T	3	50		50



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SEMESTER - IV

Part	Course Code	Course	Hrs/Week	Credits	T/P	Exam Duration	CIA	ESE	Total Marks
III	15UATCT401	Core VIII – Food Production & Patisserie – IV	4	4	T	3	25	75	100
III	15UATCT402	Core IX – Food & Beverage Service – IV	4	4	T	3	25	75	100
III	15UATET403 15UATET404 15UATET405	Elective I	4	4	T	3	25	75	100
III	15UATCP406	Core Practical III - Food Production & Patisserie – II	3	4	P	4	40	60	100
III	15UATCP407	Core Practical IV - Food & Beverage Service – II	3	4	P	3	40	60	100
III	15UATAP408	Allied IV - Practical Front Office Operations	3	4	P	3	40	60	100
III	15UATET409 15UATET410 15UATET411	Elective II	4	4	T	3	25	75	100
III	15UATST412	Skill Based III - Bar Management	3	3	T	3	20	55	75
IV	15BT02 15AT02 15NM02	Tamil*/ Advanced Tamil# (OR) Non – Major elective – II (General Awareness)#	2	2	T	3	50		50



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SEMESTER - V

	Course Code	Course	Hrs/Week	Credits	T/P	Exam Duration	CIA	ESE	Total Marks
III	15UATCT501	Core X – Food & Beverage Management	5	4	T	3	20	55	75
III	15UATCT502	Core XI – Food Production & Patisserie V	6	5	T	3	25	75	100
III	15UATCT503	Core XII – Food & Beverage Service V	6	5	T	3	25	75	100
III	15UATET504 15UATET505 15UATET506	Elective III	4	4	T	3	25	75	100
III	15UATCP507	Core Practical V - Food Production & Patisserie – III	3	4	P	4	40	60	100
III	15UATCP508	Core Practical VI - Food & Beverage Service – III	3	4	P	3	40	60	100
III	15UATSP509	Skill Based IV - Bar Management Practical	3	3	P	3	30	45	75
V	15NS01 15NC01 15PE01 15YR01	Extension Activities –(NSS/NCC/Physical Education/Youth Red Cross)	-	1	-	-	50	-	50

SEMESTER - VI

Part	Course Code	Course	Hrs/Week	Credits	T/P	Exam Duration	CIA	ESE	Total Marks
III	15UATCV601	Industrial Exposure Training Report	-	5	-	-	-	100	100*
		TOTAL		140					3500

*CIA only

#ESE only

*For Industrial Training Viva –voce- 20 marks; Industrial Exposure Training report – 80 marks.



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List of Elective Papers

S.No	Course Code	Course Title
I	15UATET403	A. Tourism & Travel Management
	15UATET404	B.Room Division Management
	15UATET405	C. Fast food Operations
II	15UATET409	A.Food Preservation
	15UATET410	B. Principles of Nutrition
	15UATET411	C. Food Safety Microbiology
III	15UATET504	A. Principles of Management
	15UATET505	B. Sales & Marketing
	15UATET506	C. Human Resource Management

List of Allied Papers

S.No	Course Code	Course Title
I	15UATAT103	Housekeeping management
II	15UATAP205	Practical Housekeeping management
III	15UATAT304	Front Office Operations
IV	15UATAP408	Practical Front Office Operations

List of Skill Based Papers

S.No	Course Code	Course Title
I	15UATST305	Bakery & Confectionery
II	15UATSP306	Bakery & Confectionery Practical
III	15UATST412	Bar Management
IV	15UATSP509	Bar Management Practical

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SCHEME OF EXAMINATION – CBCS PATTERN

(For the candidates admitted during the academic year 2017 – 2018 and onwards)

Part	Course Code	Course Title	Inst. Hrs /Week	T/P	Examination Details				Credits
					Duration in Hours	CIA	ESE	Total Marks	
SEMESTER I									
I	17CSF01	French - I	6	T	3	25	75	100	4
II	17E01	English -I	6	T	3	25	75	100	4
III	17UATCT101	Core I - Food Production - I	3	T	3	25	75	100	3
III	17UATCT102	Core II - Food & Beverage Service - I	3	T	3	25	75	100	3
III	-	Core Practicals I - Food Production - I	3	P	-	-	-	-	-
III	-	Core Practicals II - Food & Beverage Service - I	3	P	-	-	-	-	-
III	17UATAT103	Allied I - Housekeeping Management	4	T	3	25	75	100	4
IV	17ES01	Foundation course – I Environmental studies	2	T	3	-	50	50	2
Total			30					550	20
SEMESTER II									
I	17CSF02	French - II	6	T	3	25	75	100	4
II	17E02	English -II	6	T	3	25	75	100	4
III	17UATCT201	Core III - Food Production -II	4	T	3	25	75	100	4
III	17UATCT202	Core IV– Food & Beverage Service - II	3	T	3	25	75	100	3
III	17UATCP203	Core Practicals I - Food Production - I	3	P	4	40	60	100	4
III	17UATCP204	Core Practicals II - Food & Beverage Service - I	3	P	3	40	60	100	4
III	17UATAP205	Allied Practicals II - Housekeeping Management	3	P	3	40	60	100	4
IV	17VE01	Foundation course – II Value Education	2	T	3	-	50	50	2
Total			30					750	29



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Part	Course Code	Course Title	Inst. Hrs /Week	T/P	Examination Details				Credits
					Duration in Hours.	CIA	ESE	Total Marks	
SEMESTER III									
III	17UATCT301	Core V - Food Production - III	4	T	3	25	75	100	4
III	17UATCT302	Core VI- Food & Beverage Service – III	4	T	3	25	75	100	4
III	17UATCT303	Core VII - Hotel Accounting	4	T	3	25	75	100	3
III	-	Core Practicals III - Food Production – II	3	P	-	-	-	-	-
III	-	Core Practicals IV - Food & Beverage Service – II	3	P	-	-	-	-	-
III	17UATAT304	Allied III - Front Office Operations	4	T	-	25	75	100	4
IV	17UATST305	Skill Based I - Bakery & Confectionery	3	T	3	20	55	75	3
IV	17UATSP306	Skill Based II - Bakery & Confectionery Practicals	3	P	3	30	45	75	3
IV	17BT01/ 17AT01/ 17NM01	Tamil/ Advanced Tamil (OR) Non – Major Elective – I	2	T	3	75		75	2
Total			30					625	23



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Part	Course Code	Course Title	Inst. Hrs /Week	T/P	Examination Details				Credits
					Duration in Hours.	CIA	ESE	Total Marks	
SEMESTER IV									
III	17UATCT401	Core VIII – Food Production – IV	4	T	3	25	75	100	4
III	17UATCT402	Core IX – Food & Beverage Service – IV	4	T	3	25	75	100	4
III	17UATET403 17UATET404 17UATET405	Elective I	4	T	3	25	75	100	4
III	17UATCP406	Core Practicals III - Food Production – II	3	P	4	40	60	100	4
III	17UATCP407	Core Practicals IV - Food & Beverage Service – II	3	P	3	40	60	100	4
III	17UATAP408	Allied Practicals IV – Front Office Operations	3	P	3	40	60	100	4
III	17UATET409 17UATET410 17UATET411	Elective II	4	T	3	25	75	100	4
IV	17UATST412	Skill Based III - Bar Management	3	T	3	20	55	75	3
IV	17BT02 17AT02 17NM02	Tamil/ Advanced Tamil (OR) Non – Major elective – II	2	T	3	75		75	2
Total			30					850	33




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Part	Course Code	Course Title	Inst. Hrs/Week	T/P	Examination Details				Credits
					Duration in Hours.	CIA	ESE	Total Marks	
SEMESTER V									
III	17UATCT501	Core X – Food & Beverage Management	5	T	3	25	75	100	4
III	17UATCT502	Core XI – Food Production - V	6	T	3	25	75	100	5
III	17UATCT503	Core XII – Food & Beverage Service - V	6	T	3	25	75	100	5
III	17UATET504 17UATET505 17UATET506	Elective III	4	T	3	25	75	100	4
III	17UATCP507	Core Practicals V - Food Production – III	3	P	4	40	60	100	4
III	17UATCP508	Core Practicals VI - Food & Beverage Service – III	3	P	3	40	60	100	4
IV	17UATSP509	Skill Based Practicals IV - Bar Management	3	P	3	30	45	75	3
V	17NS01 17NC01 17PE01 17YR01	Extension Activities – (NSS/NCC/Physical Education/Youth Red Cross)	-	-	-	50	-	50	1
Total			30					725	30
SEMESTER VI									
III	17UATCV601	Industrial Exposure Training Report	-	-	-	20	80	100	5
Total			-					100	5
TOTAL			150					3600	140

CIA – CONTINUOUS INTERNAL ASSESSMENT

ESE – END SEMESTER EXAMINATIONS



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List of Elective Courses

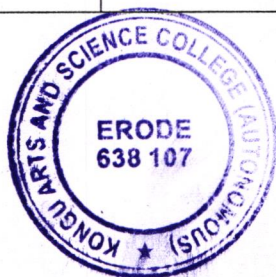
S.No	Course Code	Course Title
I	17UATET403	A. Tourism & Travel Management
	17UATET404	B.Room Division Management
	17UATET405	C. Fast food Operations
II	17UATET409	A.Food Preservation
	17UATET410	B. Principles of Nutrition
	17UATET411	C. Food Safety and Microbiology
III	17UATET504	A. Principles of Management
	17UATET505	B. Sales & Marketing
	17UATET506	C. Human Resource Management

List of Allied Courses

S.No	Course Code	Course Title
I	17UATAT103	Housekeeping Management
II	17UATAP205	Practicals Housekeeping Management
III	17UATAT304	Front Office Operations
IV	17UATAP408	Practicals Front Office Operations

List of Skill Based Courses

S.No	Course Code	Course Title
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II	17UATSP306	Bakery & Confectionery Practical
III	17UATST412	Bar Management
IV	17UATSP509	Bar Management Practical



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ADVANCED LEARNERS COURSES

S.No	Course Code	Course
I	17UATAL413	Food Service Facility Planning
	17UATAL414	Family Meal Management
II	17UATAL510	Hotel Law
	17UATAL511	Event Management

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Sem	Course Code	CORE PAPER - I	Total Marks: 100		Hours Per Week	Credits
			CIA: 25	ESE: 75		
1	17UATCT101	FOOD PRODUCTION - I			3	3

OBJECTIVE(S)

To enable the students to learn the basics of Food Production & Patisserie and the techniques involved in cooking.

Unit - I

Aims and objective of cooking foods, introduction to cookery, various textures, various consistencies. Techniques used in pre-preparation and preparation

- (a) Levels of skills and experiences
- (b) Attitudes and behavior in the kitchen
- (c) Personal hygiene
- (d) Uniforms & protective clothing
- (e) Safety procedure in handling equipment
- (f) Culinary History- Development of the Culinary Art from the middle ages to Modern cookery, modern hotel kitchen. Nouvelle cuisine

Unit - II

Classification of cooking materials and their uses:

- a) Foundation ingredients – Meaning, action of heat on carbohydrates, fats, proteins, minerals and vitamins.
- b) Fats and oils – Meaning and examples of fats and oils. Hydrogenation of oils, uses of fats and oils, quality for shortenings, commonly used fats and oils, their sources.
- c) Raising agents – Functions of raising agents, chemical raising agents and yeast.
- d) Eggs – Uses of egg in cooking, characteristics of fresh eggs, deterioration of eggs, Storage of eggs.
- e) Salt – Uses.
- f) Liquid – Water, stock, milk, fruit juices, etc., uses of a liquid.
- g) Flavorings and seasonings – Uses and examples.
- h) Sweetening agents – Uses and examples.
- i) Thickening agents – Types and uses.

Unit - III

Preparation of Ingredients:

Washing, Peeling and scraping, pairing, cutting (terms used in vegetable cutting, julienne, Brunoise, Macdoine, Jardiniere, Paysanne), grating, grinding, mashing, sieving, milling, steeping, curing, pickling, salification, evaporation, homogenization.

Methods of mixing food, beating, Blending, Cutting, Creaming, Folding, Kneading, marinating, Sealing, Stirring, Whipping and Whisking



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Unit - IV

Methods of cooking food

Transference of heat to food by radiation, conduction and convection. Magnetron waves, boiling, poaching, stewing, braising, steaming, baking, roasting, grilling, frying, paper bag, microwave, pot roasting – explanation with examples.

Roasting, Grilling, Frying, Baking, Broiling, Poaching, Boiling. Principles of each of the above. Food adulteration – common food adulterants

Unit – V

Basic Indian Cookery

Condiments & Spices introduction to Indian food, spices used in Indian cookery, Role of spices in Indian cookery, Indian equivalent of spices

Masalas - Blending of spices and concept of masalas, different masalas used in Indian cookery

1. Wet masalas 2. Dry masalas

Composition of different masalas, Varieties of masalas available in regional areas,

Special masala blends

Thickening agents-Role of thickening agents in Indian cuisine, Types of thickening agents.

TEXT BOOK:

Mrs. K.Arora -Theory of Cookery, 2008 - Frank Brothers &Co.

BOOKS FOR REFERENCE:

1. Ronald Kinton & Victor Ceserani – Practical cookery-12edition Hodder Starghton.
2. Ronald Kinton & Victor Ceserani – Hodder Starghton, Theory of Catering-11th edition,Book power.
3. Thangam E.Philip – Modern cookery vol I for teaching and trade,6th edition, Orient Black Swan.
4. Thangam E.Philip – Modern cookery vol II -5th edition, 2005,Orient Longman.
5. Walter Bickel- Herrings Dictionary of Classical & Modern Cookery on Culinary hospitality industry publicservice-13thedition, Virtue & Company

QUESTION PAPER PATTERN

Section - A	Section - B	Section - C
10 x 1 = 10 Marks (Multiple Choice, Four option) Two questions from each unit	5 x 7 = 35 Marks (Either or choice) Two questions from each unit	3 x 10 = 30 Marks (Answer any three Questions) One Question from each unit



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Sem	Course Code	CORE - III	Total Marks: 100		Hours Per Week	Credits
II	17UATCT201	FOOD PRODUCTION - II	CIA: 25	ESE: 75	4	4

OBJECTIVE(S)

To enable the students to learn the various Commodities and method of cooking and the techniques involved in cookery.

UNIT - I

Hierarchy area of kitchen- Main & satellite Kitchen

Classical Brigade, Modern staffing in various category hotels, Roles of executive chef, Duties and responsibilities of various chefs, Co-operation with other departments, Layout of receiving areas Layout of service and wash up .Cooking fuels - Uses and advantages of different cooking fuels.

Different equipments used in food production.

UNIT - II

Flour - Types of flour – uses of flour in food production.

Names of different varieties of rice ,cereals and pulses,

Classification and Identification, cooking of Rice, cereals and pulses

Sugar – Importance, types and cooking of sugar.

Colours – Natural and synthetic colours used in food.

UNIT - III

Milk- Introduction, Processing of Milk, Pasteurization – Homogenization, Types of Milk – Skimmed and Condensed, Nutritive Value. Cream and Butter - Introduction and types.

Cheese- Introduction, Processing of Cheese, Types of Cheese, Classification of Cheese

Curing of Cheese, Uses of Cheese

Herbs – Uses of herbs. Salami and sausages – Meaning.Glace – Meaning and uses.

UNIT – IV

Basic principles of food production

Introduction – classification of vegetables, Pigments and colour changes,

Stocks: Types of stock, Preparation of stock, Recipes, uses of Stocks, care and precautions.

Soups: Classification with examples, consommés, garnishes and accompaniments.

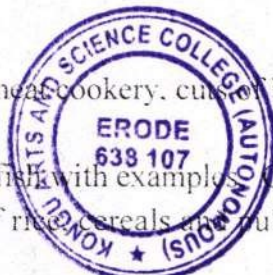
Sauces: Classification of sauces, Recipes for mother sauces, few derivatives for each.

UNIT – V

Meat cookery: Introduction to meat cookery, cuts of beef/veal, cuts of chicken, cuts of lamb/pork, cuts of pork, variety meats.

Fish cookery: Classification of fish with examples, Cuts of fish, Selection of fish and shellfish.

Names of different varieties of rice, cereals and pulses, classification and identification.



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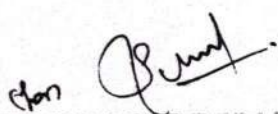
TEXT BOOK:

Mrs. K.Arora -Theory of Cookery,2008 - Frank Brothers &Co


BOOKS FOR REFERENCE:

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2. Ronald Kinton & Victor Ceserani – Hodder, Theory of Catering-11th edition.Book power.
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4. Thangam E.Philip – Modern cookery vol II -5th edition, 2005,Orient Longman.
5. Walter Bickel- Herrings Dictionary of Classical & Modern Cookery on Culinary hospitality industry publicservice-13thedition, Virtue & Company.

QUESTION PAPER PATTERN		
Section - A	Section - B	Section - C
10 x 1 = 10 Marks (Multiple Choice, Four options) Two questions from each unit	5 x 7 = 35 Marks (Either or choice) Two questions from each unit	3 x 10 = 30 Marks (Answer any three Questions) One Question from each unit


 HEAD OF THE DEPARTMENT
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Sem	Course Code	CORE – IV FOOD & BEVERAGE SERVICE – II	Total Marks: 100		Hours Per Week	Credits
			CIA: 25	ESE: 75	3	
II	17UATCT202				3	3

OBJECTIVE(S)

To impart knowledge about the various specialized service techniques, various non alcoholic beverages, and basic sales control system.

UNIT - I

Styles of service

Waiter service- English service, American service, French service, Russian service, Gueridon service and tray service. Self service- Cafeteria, Counter service and Vending

Assisted service- Buffet service and Carvery

Factors influencing each type, advantages and disadvantages, styles of service often implemented these days.

UNIT - II

Classification of non - alcoholic beverages:

Coffee – origin, roasting of coffee beans, various methods of making coffee and faults in coffee.

Storage conditions of coffee

Tea – origin and types. Milk based drinks, Aerated drinks, Squashes, Juices, Natural mineral water Syrups

UNIT - III

Hors d' oeuvres – Types, example for each type, cover laying and its accompaniments.

Cheese – Types and characteristics of English and European cheese, cover and its accompaniments.

Ice-creams – categories of ice-creams – Sundae, parfait, biscuits, bombes and its cover.

Savories – Types, cover laying and its accompaniments

Sweets – Meaning of bavoroise, mousse, flan, soufflé, custard, jellies, fools. Cover laying, styles of presenting sweets.

UNIT – IV


Meal plan- CP,EP, AP and MAP

Breakfast: Types, menu for each type, terms used in the service of Continental breakfast.

Cover laying for Continental, English and American breakfast.

Order taking procedures: In-person, telephone and door hangers.




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UNIT - V

Checking, control and billing: Introduction & checking system, types of checking, carbon copies, triplicate system of checking, checking for wines & other drinks, checks for still room and other services.

Types of checks: Return check, En place check, En suite check, Extra charge.

No charge & cancellation checks.

The Bill – method of making the bill & settling the account and Records keeping.

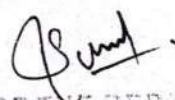
TEXT BOOK:

Singaravelavan -Food & Beverage Service - 2012 -Oxford University press India


BOOKS FOR REFERENCE:

1. Brian Varghese -Food & Beverage Service Management-6th edition, Global books and subscription services
2. Dennis Lillcrap -Food and Beverage service-8th edition-2010-Hodder Education
3. Sudhir Andrews -Food and Beverage service training manual –2006-Tata Mc Graw – Hill
4. Bobby George- Food and Beverage service -2006, Jaico Publishing house.
5. John Fuller-Hutchinson -Modern Restaurant Service- 4th edition – Copp Clark Pittman.

QUESTION PAPER PATTERN		
Section - A	Section - B	Section - C
10 x 1 = 10 Marks (Multiple Choice, Four options) Two questions from each unit	5 x 7 = 35 Marks (Either or choice) Two questions from each unit	3 x 10 = 30 Marks (Answer any three Questions) One Question from each unit

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SEMESTER - V

COURSE: FOOD AND BEVERAGE MANAGEMENT

COURSE CODE: 15UATCT501

Hours per week: 5

Credit: 4

Objective:

1. To understand the principles and functions of food and beverage management
2. To acquire knowledge about food control, HACCP and Menu engineering.

UNIT - I

Introduction - Food and Beverage function - Responsibilities and objectives of Food and Beverage department - Constraints of food and beverage management - Cost and market orientation.

The meal / drink experience: Food and drink - Variety in menu choice - Level of service - Value for money - Interior design - Atmosphere and Mood - Expectation and Identification - Location / Accessibility and Staff.

UNIT - II

Purchasing: The nature of purchasing - The main duties of purchase manager - Importance of purchase functions - The purchasing procedure - The selection of a supplier - Aids to purchasing.

Receiving, Storing and Issuing: Receiving procedure - Receiving cycle - Types of stores and Storage conditions - Storing and issuing of food and beverages - Stock taking of food and beverages.

UNIT - III

Food control: The essentials of a control system - Calculation of food cost - Methods of food control - Food control check list.

Beverage Control: Calculation of beverage cost - Methods of beverage control - Beverage control checklist - Food and beverage control cycle - Benefits of a standard recipe.

Revenue control:

UNIT - IV

Costs, Profit and sales - Elements of cost - Cost groups - Profit.

Break-even analysis - Break-even chart - Break-even formula.

Menu pricing - Pricing considerations.

HACCP - Critical Control Points - Terminology - 7 principles.

UNIT - V

Menu Engineering: Meaning - Menu Engineering Terminology - Menu Engineering Worksheet - Remedial measures - Problems and Limitations.

Menu Merchandising: Methods of pricing menus - Shape and fold of menu - Size of menu - Type and colour of paper / card - Typefaces - Layout - Printing and Reprinting.



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TEXT BOOK:


Bernard Davis & Sally Stone - Food & Beverage Management, A Butterworth Heinemann, 2012.

BOOKS FOR REFERENCE:

1. Sudhir Andrews – Food & Beverage Management, Tata McGraw Hill Education Private Limited, New Delhi, 2011.
2. Ravi Aggarwal – Essentials of Food and Beverage Service - Sublime Corporation, 2011.
3. Dittmer & Keefe – Principles of Food ,beverage and labour Cost Controls – John wiley & sons, 2006.
4. Singaravelavan -Food & Beverage Service -Oxford University press India, 2012
5. Dennis R. Lillicrap & John A. Cousins - Food & Beverage Service – ELBS, 2016.

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COURSE: FOOD PRODUCTION & PATISSERIE – V
COURSE CODE: 15UATCT502

Hours per week: 6
Credit: 5

Objective:

1. To understand the kitchen organization and kitchen management
2. To acquire knowledge about Larder and Cold meats.

UNIT – I

Kitchen organization: Allocation of work - Job description/Duty rosters - Production planning production scheduling - Production quality and quantity control – Forecasting - Budgeting.
Kitchen stewarding: Importance of kitchen stewarding - Organization of the kitchen stewarding department - Equipments found in kitchen stewarding department - Work flow in kitchen stewarding - Garbage disposal.

UNIT - II

Larder: Essentials of larder control - Importance and functions of larder in main kitchen - Relationship with other section of main kitchen - Duties and responsibilities of Larder chef - Equipments and tools used in larder - Floor plan or layout of a larder.

UNIT – III

CHARCUTIERIE

Introduction to charcuterie - Sausage – Types & Varieties - Additives and Preservatives
Forcemeats - Types of forcemeats - Preparation of forcemeats - Uses of forcemeats
Brines - Cures and Marinades

Types of Brines - Preparation of Brines - Methods of Curing - Types and Uses of Marinades

Ham, Bacon and Gammon: Cuts of Ham - Bacon and Gammon - Difference between Ham, Bacon and Gammon - Processing of Ham and Bacon

Galantines: Making of galantines - Types of Galantine - Ballotines

Pates - Types of Pate - Pate de foie gras - Making of Pate


Mouse and Mousseline: Types of mousse - Preparation of mousse - Preparation of mousseline - Difference between mousse and mousseline

Aspic- Definition of Aspic - Making of Aspic - Uses of Aspic.

UNIT – IV

Garnishes: Importance, names of garnishes used with soup – fish – beef – veal - poultry and game.
Ice carving: Equipment - Ice preparation - Making a template - Melting effects - Storage. Tallow sculpture - Fruit and vegetable sculpture - Salt dough – Pastillage - Jelly Logo -Thermacol work.




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UNIT – V

Kitchen Management: Layout - Production planning and work flow Stores Management – Types – Principles - Layout and control. Indenting standard recipe formulation - recipe conversion and adjustments.

Quality control - Yield management HACCP as control tool

Food costing and forecasting. - Forms and formats

Aims and objectives of purchasing policy - Central purchasing

Identifying regular suppliers

Job description of Purchase Manager

Use of Standards and Specifications while receiving.

TEXT BOOK:


M.J.Leto & W.K.H. Bode - The Larder Chef - 4th Edition, A Butterworth – Heinemann, 2006.

BOOKS FOR REFERENCE:

1. Ronald Kinton & Victor Ceserani - Theory of Catering - Hodder Starghton, 2003.
2. Paul Hamlyn - Larousse Gastronomique – Cookery encyclopedia, 2001.
3. Le Roi A. Polson - The Professional Chef (TV Edition) 2002.
4. Ronald Kinton & Victor Ceserani – Practical Cookery – Hodder Starghton, 2016.
5. Thangam E. Philip – Modern Cookery, Vol-2 – Orient Blackswan, 2010.


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COURSE: FOOD & BEVERAGE SERVICE – V

COURSE CODE: 15UATCT503

Hours per week: 6

Credit: 5

Objective:

1. To enable the students to learn the Gueridon service, Function catering and Outdoor Catering.
2. To impart knowledge on budgeting for food and beverage department.

UNIT - I

Gueridon Service: Introduction - Mise en place for gueridon. Special equipments used - Care and Maintenance of equipment - Taking the order - Method of serving the dish at the table - Carving and Joining at the table - Carving trolley - Dishes prepared on the gueridon - Flambeing.

UNIT – II

Function catering: Introduction - Types of function - Service methods in wines tabling - Seating arrangements - Instructions to service staff - Order of service for a formal function - Reception and ordering of wines. Weddings organization - procedure at a wedding buffet - Reception - Family line-up - Procedure for toasts.

UNIT – III

Banquets: History – Types - Organization of Banquet department - Duties and responsibilities – Sales - Booking procedure - Banquet menus - Table plans/arrangement. Buffets - Factors to plan buffets - Area requirement - Planning of buffets - Both sit down and fork buffets - Procedures required for exhibitions – Seminars - Fashion shows - Trade fairs etc.

UNIT - IV

Outdoor catering: Meaning - Preliminary survey of the place and comfort of party - Hiring of service personnel - Making a list of service equipment required - Setting up counters and Allotting stations.

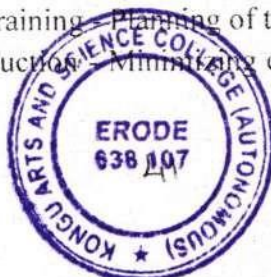
Specialized forms of service: Hospital tray service - Airline service - Railway service.

UNIT - V

Budgeting for the Food and Beverage Department: Budgeting control - The budgeting cycle - Limiting factors - Sales forecasting.

Staff organization and training: Staff organization - Level of demand - Duty rota - Staff training - Terms used in training - Planning of training.

Customer relation: Introduction - Minimizing customer relation problems - Customer satisfaction - Social skills.



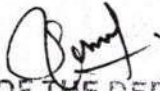
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TEXT BOOK:


Singaravelavan - Food & Beverage Service - Oxford University press India, 2012.

BOOKS FOR REFERENCE:

1. Dr.B.K.Chakravarti - Restaurant Management – A.P.H Publishing Corporation, 2004.
2. Dennis R. Lillicrap & John A. Cousins - Food & Beverage Service – ELBS,2016.
3. Sudhir Andrews - Food & Beverage Management - Tata McGraw-Hill,2008.
4. Mohit Agarwal - Catering Management – Alfa Publications,2006.
5. Ravi Aggarwal – Essentials of Food and Beverage Service - Sublime Corporation, 2011.


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COURSE: ELECTIVE III - PRINCIPLES OF MANAGEMENT
COURSE CODE: 15UATET504

Hours per week: 4

Credit: 4

Objective:

1. To enable the students in learning the basics of management and to impart knowledge about planning, organizing directing and coordinating

UNIT – I

Management – Meaning and Definition – Management and Administration – Evolution of Management - Contributions of Henry Fayol, F.W. Taylor and Elton Mayo – Levels of Management – Is management a Science or an Art or Profession? – Functions of Management.

UNIT – II

Planning: Objectives, Importance, Types, Advantages and Limitations.

Methods of Planning: Objectives, Policies, Procedures, Strategies, Programmes, Budgets - Decision Making – Forecasting.

UNIT – III

Organizing : Meaning, Objectives and principles of organization – Types of organization – Authority and Responsibility – Delegation – Departmentation – Decentralization – Span of Management – Organization chart and manual.

UNIT – IV

Directing – Meaning – Communication – Methods of Communication – Communication Barriers Leadership – Types of Leaders – Qualities of a good leader – Motivation – Importance of motivation – Maslow’s Need Hierarchy and Herzberg’s two Factor Theory.

UNIT – V

Co-ordination: Concept – Principles – Need Controlling – Need for control – steps in control Process – Features of a Good control system –Types of control – Control techniques – Traditional control techniques – Modern control techniques.



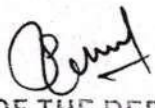
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TEXT BOOK:


T.Ramasamy -Principles of management- Himalaya Publishing House, 2014

BOOKS FOR REFERENCE:

1. PC Tripathi, PN Reddy - Principles of management - Tata McGraw Hill publishing company.
2. Harold Koontz, Hein Wehrichi - Principles of management - A Ramachandra Aryasritaka, 2011.
3. R.K Sharma, Shashi K Gupta- Management Process - Kalyani Publishers, 2009.
4. R.N.S. Pillai, S. Kala - Principles and Practice of Management - S.Chand & Company Ltd, 2013.
5. R.Kesavan, C.Elanchezhian, B.Vijaya Ramnath – Principles & Practice of Management, Eswar Press, 2004.

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COURSE: ELECTIVE III – SALES AND MARKETING
COURSE CODE: 15UATET505

Hours per week: 4

Credit: 4

Objective:

1. To enable the students in learning sales planning, organizing and marketing functions .

UNIT – I

Evolution of sales management - meaning, scope and objectives.

Relationship between sales and other disciplines.

Functions of sales management: Sales forecasting, sales planning, organizing, selection of sales force and controlling.

UNIT – II

Personal selling – nature – scope – merits – sales jobs – distinction.

Changing patterns in personal selling.

Qualities of sales personnel and personal selling process.

UNIT – III

Organizing the sales effort – types of sales organization – sales department and its co-ordination with other departments.

External relationship of sales department – setting sales objectives, policies and strategies.

UNIT – IV

Marketing: meaning - evolution – purpose of marketing – components & basic characteristics of marketing.

Implementation of marketing concepts – the marketing system.

Marketing mix - Elements of marketing mix.

UNIT – V

Marketing functions: Marketing process –Concentration –Dispersion –Buying –Selling –

Financing –Risk bearing–Market information–Standardization –Transportation –Storage.



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TEXT BOOK:


RSN Pillai Bagavathi- Marketing Management – S.Chand & Company, 2010.

BOOKS FOR REFERENCE:

1. Modern Marketing, Principles and Practices - S.Chand & Company-1998.
2. D.C. Kapoor - Marketing & Sales Management- S.Chand & Company, 2009.
3. Dr.N. Rajan Nair, Sanjith R.Nair –Marketing – Sultan Chand & Sons -2004.
4. Neeru Kapoor - Principles & Marketing –2014.
5. Rajan Sayena - Marketing Management – Rajan Sayena – Tata McGraw-2007.

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COURSE: ELECTIVE III - HUMAN RESOURCE MANAGEMENT

COURSE CODE: 15UATET506

Hours per week: 4

Credit: 4

Objective:

1. To enable the students in learning manpower planning, training and development.
2. To impart knowledge on performance appraisal, communication, wages and administration and industrial relations.

UNIT - I

Human Resource Management - Meaning, nature, scope, and objective - Functions of Human Resource Department - The role of HR Manager - Organization of HR Department - HR policies and procedures.

UNIT - II

Manpower planning - Concept, Manpower planning techniques - Short term and long term planning. Recruitment & Selection - Job analysis - Description - Job specification - Selection Process - Tests and Interviews - Placement & Orientation.

UNIT - III

Training and Development - Types of training programmes and training methods. Performance appraisal - Criteria and methods of performance appraisal - Motivation - Job satisfaction - Morale.


UNIT - IV

Communication - Importance of communication. Formal and Informal communication - communication process. Wages and salary administration - Direct & Indirect costs, Fringe benefits, CTC (Cost to Company) - Incentive system - Labour welfare and social security - Safety, health and security - retirement benefits to employees.

UNIT - V

Industrial relations - Trade unionism - Grievance handling - causes and Grievance procedure - Employee discipline - Collective bargaining - structure and benefits of collective bargaining.




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TEXT BOOK:

K Aswathappa – Human Resource Management – Mc Graw Hill Education Ltd, 2008.

BOOKS FOR REFERENCE:


1. Gary Dessler & Biju Varkkey - Human Resource Management – Pearson Educational Asia, 2016.
2. H John Bernardin – Human Resource Management - Tata McGraw-Hill, 2007.
3. Monappa & Saiyadain - Personnel Management - Tata McGraw Hill, 2006.
4. Tripathi - Personnel Management & Industrial Relations - Sultan Chand & Sons, 2008.
5. P.C. Tripathi & P.N. Reddy – Principles of Management - Tata McGraw-Hill, 2007.

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COURSE: FOOD PRODUCTION & PATISSERIE PRACTICAL - III
COURSE CODE: 15UATCP507

Hours per week: 3

Credit: 4

Objective:

To impart knowledge about continental cuisine and volume cooking.

DEMONSTRATION ON THE FOLLOWING:

1. Ice carving
2. Vegetable carving

CONTINENTAL CUISINE (INDIVIDUAL)

To formulate 10 sets of menu consisting of 6 dishes from the following courses mentioned below:

1. Hors d'oeuvre - Simple or Compound
2. Soup
3. Egg
4. Pasta/rice
5. Fish
6. Mutton/Veal/Beef/Pork/Poultry/Furred game/Feathered game
7. Vegetables/Salads
8. Sweet
9. Savoury

TEXT BOOK:

M.J.Leto & W.K.H. Bode - The Larder Chef - 4th Edition, A Butterworth – Heinemann,2006.

BOOKS FOR REFERENCE:

1. David Foskett & Victor Ceserani - Theory of Catering - Hodder Starghton, 2003.
2. Paul Hamyln - Larousse Gastronomique – Cookery encyclopedia, 2001.
3. Le Roi A. Polsom - The Professional Chef (TV Edition), 2002 .
4. David Foskett & Ronald Kinton & Victor Ceserani – Practical Cookery – Hodder Arnold.2016.
5. Thangam E. Philip – Modern Cookery, Vol-2 – Orient Blackswan,2010.

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COURSE: FOOD & BEVERAGE SERVICE PRACTICAL - III
COURSE CODE: 15UATCP508

Hours per week: 3

Credit: 4

Objective:

To impart knowledge about Banquets and Gueridon service.

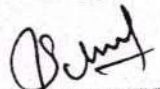
1. Preparing duty rota
2. Banquets:
 - (a) Booking procedure
 - (b) Preparing banquet menus
 - (c) Space area requirements
 - (d) Table plans/Arrangements
 - (e) Service toasting
 - (f) Informal banquets (Viz., Reception - Cocktail parties – Seminar – Exhibitions - Fashion shows - Trade fair – Wedding - Outdoor catering etc)
3. Buffets:
 - (a) Area requirements
 - (b) Planning and Organization
 - (c) Sequence of food (Indian and Continental)
 - (d) Types of buffet display
 - (e) Equipment supplies
 - (f) Checklist
4. Gueridon Service:
 - (a) Types of trollies
 - (b) Gueridon equipment
 - (c) Gueridon ingredients
 - (d) Service of courses and dishes from gueridon.

TEXT BOOK:


Singaravelavan - Food and Beverage Service - Oxford University press India, 2012.

BOOKS FOR REFERENCE:

1. Dr.B.K.Chakravarti - Restaurant Management – A.P.H Publishing Corporation, 2004.
2. Dennis R. Lillcrap & John A. Cousins - Food & Beverage Service – ELBS,2016.
3. Sudhir Andrews - Food & Beverage Management - Tata McGraw-Hill, 2008.
4. Mohit Agarwal - Catering Management – Alfa Publications.2006.
5. Ravi Aggarwal – Essentials of Food and Beverage Service - Sublime Corporation, 2011.


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COURSE: SKILL BASED IV - BAR MANAGEMENT PRACTICAL
COURSE CODE: 15UATSP509

Hours per week: 3

Credit: 3

Objectives:

To impart knowledge about service of alcoholic drinks, bartending procedure and cocktail & mocktail making.

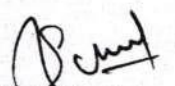
1. Compiling an alcoholic beverage list
2. Service of wines.
3. Service of spirits.
4. Service of speciality coffee.
5. Service of liqueurs.
6. Cocktail making & service.
7. Mocktail making & service.
8. Bar tending procedures.

TEXT BOOK:


Dr.B.K.Chakravarti - Bar Management and Control - APH Publishing Corporation, 2004.

BOOKS FOR REFERENCE:

1. Bobby George- Food & Beverage Service & Management – Jaico Publishing House, 2008.
2. Dennis Lillicrap -Food and Beverage service - Hodder Education, 2010.
3. Singaravelavan -Food and Beverage Service - Oxford University press India, 2012.
4. Vijay Dhawan – Food and Beverage Service - Franc Bros & Co, 2010.
5. Ravi Aggarwal – Essentials of Food and Beverage Service - Sublime Corporation, 2011.


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COURSE: RESORT MANAGEMENT
COURSE CODE: 15UATAL510

Credit: 2

Objectives:

To appraise students about the important departments of a resort and various aspects related to accommodation Industry.

Unit – I

Origin and Expansion: Conversion of Tavern; Inns, Chalets and places in to hotels, creation of private, Public and multinational hotel chains in India. Regional, National and International Hotel Associations and their operation.

Unit – II

Resort Concept: Characteristics of Resort Management as opposed to Hotel Management, Historical Perspective, Indian Scenario.

Unit – III

Resort Planning: Preliminary Consideration in Resort Planning and Development and Phases of Resort Planning and Development. Trends and factors in Developed Tourist Markets leading to growth of Resort Concept.

Unit – IV

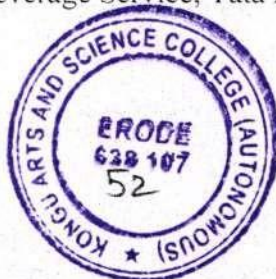
Factors affecting rate. Basic Elements of a Resort Complex: Loading facilities, landscaping, Dinning and drinking facilities, Family Oriented Services, shops and services, Entertainment; Use of Community Resources.

Unit – V

Resort Management and Sales Promotion: Research and Analysis: The environment, current market, properly analysis, Market segmentation and potential guest markets, Tools of marketing, Advertising, Promotion and Publicity.

TEXT BOOK:

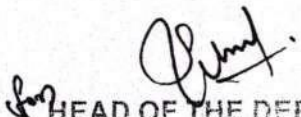
Andrews, Sudhir : Food and Beverage Service, Tata M C Graw–Hill, 1991, New Delhi.



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BOOKS FOR REFERENCE:

1. Andrews, Sudhir : Hotel Front Office, Tata M C Graw – Hill, 1985, New Delhi.
2. Andrews, Sudhir : Hotel House Keeping, Tata M C Graw – Hill, New Delhi.
3. Kazarian E.F., Work Analysis and designs for hotels, restaurants and Institutions – AVI Publishing Co.
4. Avery A.C – A Modern Guide to Food service Equipment – CRI Publishing Co
5. Kotsehevar I.H & Terrell.M.E – Food service planning, Equipment and Layout – John Willey & Sons


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COURSE: EVENT MANAGEMENT
COURSE CODE: 15UATAL511

Credit: 2

Objective :

To understand the Event management function, Planning and Organising.

Unit - I

Introduction to Meetings and Event management, Categories and definitions, Need of event Management, Objectives of Event management, Creativity implications of Events.

Unit - II

Event Planning, Arranging Chief guest, Celebrities, Arranging Sponsors. Back stage Management, Brand Management, Budget Management, Types of Leadership for Events and Organizations.

Unit - III

Designing a) Backdrop b) Invitation card c) Publicity Material d) Mementos, Event Decoration, Guest and Celebrities Management Making Press Release, Marketing communication, Media Research and Management, Participation according to the theme of the Event, Photography, Video coverage management.

Unit - IV

Program scripting, Public Relation, Electing a Location, Social and Business Etiquette, Speaking skills, Stage decoration, Team Spirit, Time management.

Unit - V

Concept of Exhibition, Space Planning, ITPO, Sporting Events , Tourism Events, Leisure Events.

TEXT BOOK:


Anton Shone & Bryn Parry - Successful Event Management - Cengage Learning Business Press, 2 Edition (April 22, 2004)




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