

PROGRAMME : BHMCT				Credit
Paper code	HM401	Theory	Max. Marks : 60	4
Paper name	Patisseries & Food	Practical	Max. Marks : 50	2
	Production Management	Internal	Marks :	40
Duration	3 Hrs/Week			Total 6

OBJECTIVES

At the end of the course the students will develop:

1. Insight into the organization and management of quality food production
2. An understanding of mass purchasing process
3. Knowledge of formula balancing of various types of cakes, cake fruits and remedies, basic pastes and other confectionery products.

Unit – I

INTRODUCTION TO INDUSTRIAL AND INSTITUTIONAL CATERING MNGT:

- Aims
- Management Policy
- Types of establishment and menus
- Definition
- Staff organization
- Kitchen layout
- Equipment involved in mass production and transportation
- Pre preparation and preparation of food (work flow)
- Holding and storing of food

Unit – II

QUALITY FOOD MANAGEMENT

- Points to be considered while planning a menu and problem...
- Study of menus for various types of quantity food outlets.
- Standard sign and formulating recipes
- costing of food items and cost control

Unit – III

- Objectives
- Methods of purchase
- Standard purchase specification
- Mass purchasing of perishables and non perishables
- Convenience product
- Aims
- Duties and responsibilities of receiving and personnel

- Procedure for receiving
- Pilferage control

Unit – IV

FORMULA BALANCE CAKE

- Batter type - Foam type - Pound

CAKE FAULTS AND REMEDIES

Unit – V

VARIOUS TYPES OF BASIC PASTE

- Choux paste - Flaky paste
- Short crust paste - Hot water paste
- Puff paste - Danish pastry

BAKE SHOP PRODUCTION AND MANAGEMENT

PRACTICAL

1. Quantity food production on the basic of Indian regional cosine.
2. Bakery practical to cover the following advance stage.
 - a. Short crust pastry and its products : Tarts, pie etc.
 - b. Flaky & Puff pastry and their products.
 - c. Choux pastry and its products, Éclairs, Profit rolls.
 - d. Advanced cookies & Biscuits.
 - e. Advanced cakes and other bakery products

REFERENCES

S.No.	Author	Title
1	Jennifer Fernandes	100 Easy to make Goan dishes
2	Madhur jaffery's	Flavors of India
3	John B Knight	Quantity food production (planning and mgmt)
4	S.C Dubey	Basic baking
5	William J Sultan	Practical baking

PROGRAMME : BHMCT				Credit
Paper code	HM402	Theory	Max. Marks : 60	4
Paper name	Liquor Management	Practical	Max. Marks : 50	2
		Internal	Marks :	40
Duration	3 Hrs/Week		Total	6

OBJECTIVES:

By the end of the semester the students should be able to:

1. Understand the process of distillation of spirits and the types of stills used for the same
2. Differentiate between various types of spirits, their source production process and brand names.
3. Understand the storage and appropriate service of spirits.
4. Understand cocktails, their preparation presentation and service.
5. Develop an understanding of the Aperitifs, bitters, liqueurs their characteristics classification, methods of production brand names and service
6. Familiarize them with the special form of restaurant disadvantages, different equipment used in it.
7. Work independently and prepare at least two guerdon preparations viii) Acquire the requisite technical skills for competent service of food and beverage

Unit – I

SPIRITS

- Definition of spirits
- Distillation process
- Source production process, varieties brand name and service of Rum, Brandy Gin Whisky, Vodka
- Other spirits, Tequila, absinthe, tequila, ouzo, slivovitz, aquavit, calvados, fenny, arrack etc

Unit – II

COCKTAILS

Common cocktails, recipe, method of preparation and presentation, precautions in preparing cocktails.

Unit – III

LIQUEURS

History, Definition, Manufacture, hot method, distillation cold method, infusion, percolation, aging, base spirits and sweetening's

Unit – IV

APERITIFS

- Classification
- Knowledge of production
- Varieties and service

Unit – V

GUERIDON SERVICE

- History of Guerdon
- Definition of terms guerdon
- General points to be considered while doing guerdon
- Advantages and disadvantages of guerdon service
- Method of service of common guerdon preparations

PRACTICAL

1. Revision of 1st year practical table layout and service for different types
2. Beverage order taking and preparation of BOT
3. Feminization with the glassware, equipment's and tool required in relation to different spirits service and their sketch
4. Service of spirits
 - A. Rum
 - B. Brandy

REFERENCES

S.No.	Author	Title
1	Jaffrey T. Clanke	Table & Bar
2	Denni R Lillicrap	F & B Service
3	Matt A. Casdo	Food & Beverage service
4	Michael M Clotman	Beverage Management

PROGRAMME : BHMCT				Credit
Paper code	HM403	Theory	Max. Marks : 60	4
Paper name	Accommodation & Front Office	Practical	Max. Marks : 50	2
		Internal	Marks :	40
Duration	3 Hrs/Week		Total	6

OBJECTIVES:

The syllabus continues to provide in depth knowledge about planning and organization of the department with emphasis on work study duty Rota and work analysis

1. Safety awareness accident and first aid box
2. Interior decoration and horticulture which includes flower management
3. Purchasing procedure and stock control

Unit – I

- PLANNING & ORGANIZATION HOUSE KEEPING DEPARTMENT
- Physical Survey
- Specification
- Work study
- Work schedule
- Duty rotes
- The philosophy of work and improvement
- What is work analysis
- Simple question can uncover serious problem

Unit – II

- PERSONAL QUALITIES OF HOUSE KEEPING DEPARTMENT EMPHASIS
- Emergencies & dealing with them
- Safety awareness and accident prevention
- First aid box
- Dealing with sick guest & sanitization.
- INTERIOR DECORATION
- Color
- Light & lighting system
- Floor & wall covering
- Role of accessories

Unit – III

- HORTICULTURE
- Living with flower
- Types & colors
- Simple ways of gardening
- Equipment care pesticides
- Techniques to drying flowers
- In house herb garden

Unit – IV

- FLOWER ARRANGEMENT
- Equipment and material required
- Purpose of flower management, placement and level placement with relevant examples
- Style and principle of flower management

Unit – V

PURCHASING PROCEDURES

- Purchasing arrangement
- Purchasing cycle
- Store room control
- Perpetual inventory and requisition
- Per stock
- Inventory control

PRACTICAL

1. Dealing with emergency :
 - a. Event of fire
 - b. Event of fumes
 - c. Event of gas leakage

REFERENCES

S.No.	Author	Title
1	Mohini Sethi	Catering management
2	Joan C. Branson	Hotel, Hostel & Hospital Housekeeping
3	Georgira Tucker	The Professional Housekeeper
4	Anne Effelsberg	Flower arranging
5	John Ambulan / Andrews	First aid manual

PROGRAMME : BHMCT				Credit
Paper code	HMSEE 404	Theory	Max. Marks : 60	2
Paper name	Hospitality Accounting	Internal	Max. Marks : 40	
Duration	2 Hrs/Week			Total 2

OBJECTIVES

To acquaint the students with the basic concept of Accounting:

Double Entry system, Journal, Ledgers, Various subsidiary books, cash book and final accounts.

UNIT I

Introduction

Double entry system – meaning and advantage.

Accounting concepts.

UNIT II

Journal.

UNIT III

Ledger.

Subsidiary books.

Cash book.

Petty cash book.

UNIT IV

Trial Balance ; Trial Balance errors.

UNIT V

Final Accounts: Trading and profit and loss; Balance sheet; Adjustments.

REFERENCES

S.No.	Author	Title
1	G.S. Rawat	Elements of Accountancy.
2	S.A. Siddiqui	Comprehensive Accountancy.
3	J.R. Botliboi	Book-Keeping.
4	Dr. R.K. Gupta & Vardhaman	Book-Keeping and accountancy