

Third Year BHMCT (SEM - V)

Subject Code	Subject	Teaching Scheme (Hours / Week)			Examination Scheme			Total Marks
		L	P	T	T	P	I	
026501	Environmental Studies II	3	-	1	80	-	20	100
026502	Food Production – V	2	8	1	40	40	20	100
026503	Rooms Division Management – II	2	2	1	40	40	20	100
026504	Food and Beverage Service – V	2	2	1	40	40	20	100
026505	Marketing Management	3	-	1	80	-	20	100
026506	Food and Beverage Controls	3	-	1	80	-	20	100
Total		15	12	06	360	120	120	600

Subject – Environmental Studies II
Subject Code: 026501

Teaching Scheme			Examination Scheme			
Theory hrs / week	Tutorial hrs / week	Total	Theory Marks / hrs	Practical Marks	Internal Marks	Total Marks
03	01	04	80 / 3 hrs	-	20	100

	Hrs	Marks
Ch I) Solid Wastes	06	12
Introduction		
Classification		
Composition		
Solid Waste Management		
Waste Minimization		
Ch II) Hazardous Wastes	06	14
Introduction		
Hazardous characteristics		
Classification of hazardous wastes		
Control of radioactive pollution		
Handling hazardous wastes		
Ch III) Environmental Threats	06	14
Introduction		
Acid rain		
Green house effect		
Global warming		
Ozone layer depletion		
Ch IV) Social Issues and the Environment	06	14
Introduction		
Population growth		
Urban Problems related to Energy		
Water conservation		
Rain water harvesting		
Ch V) Environmental Protection	06	12
Introduction		
Pollution control board		
Role of NGOs		
Indian environmental institutions		

Ch VI) Disaster Management

06

14

Introduction

Droughts

Landslides

Floods

Cyclones

Earthquakes

Reference Books:

1. Elements of Environmental Science and Engineering

P. Meenakshi

PHI Learning Pvt Ltd

2. Ecology and Environmental Science

S.V.S. Rana

PHI Learning Pvt Ltd

Subject – Food Production – V
Subject Code: 026502

Teaching Scheme				Examination Scheme			
Theory hrs / week	Tutorial hrs / week	Practical hrs /week	Total	Theory Marks / hrs	Practical Marks	Internal Marks	Total Marks
02	01	08	11	40 / 2 hrs	40	20	100

Ch - I

Hours Marks
06 10

Le garde - manger

Functions of larder department
Responsibilities of chef grade - manager
Larder control
Liason with kitchen and pastry department
Layout of larder in a hotel
Equipments and tool in larder department

Ch - II

06 10

Forcemeats

Raw, cooked forcemeat - other types also with example and atleast 2 recipe of each.
Finer forcemeats and their uses.
Stuffings.

Ch - III

05 10

Charcuterie

Bacon - cuts, uses
Ham - types, uses
Gammon, Bacon, Ham difference
Sausages - Composition, Classification, types

Ch - IV

05 06

Sandwiches and hors d'oeuvres
Sandwiches composition
Types of sandwiches (hot and cold)
Definition and types of hors d'oeuvres

Ch - V

02 04

Western culinary terms

Anglaise	Assaisonner	Ateraux	Aspic
Abattis	Ballotine	Barder	Bavaois
Beignet	Bouchee	Blondir	Chantilly
Charlotte	Chiffonade	Coulis	Crecy
Dariele	Duxelle	Panada	Farcir
Foie Gras	Jardiniere	Jambonnette	Jus lie
Meringue	Navarin	Papillote	Parfait

Praline	Provencale	Quenelle	Quiche
Ratatouille	Timbale	Dartois	Crudite
Forcemeat	Roll mops	Frizzling	Baba
Kedgeriee	Rasping	Nori	Fleuron
Crepinettes	Tournedos	Zakuski	Matellote
Civet	Duglere	Rissotto	Hummus
Macerate	Taboulleh	Gnocchi	Sippets
Tripe	Muesli	Neige	Pastillage
Dashi	Bombe	Compote	Tapenade
Lardons	Panache	Piquante	Baron
Sauerkraut	Salsa	Daube	Shaslik
Blanquette	Sundae	Crepes	Zabaglione
Qubus	Moussaka	Paella	Falafel
Baveuse	Waffles	Black pudding	Truffles

Practicals

International Menus - 24 (04 course each)

Reference Books

1. Modern Cookery – Thangam Philip
2. Theory of Cookery – Krishna Arora
3. Practical Cookery - Foskett David
4. Art & Science of Culinary – Jerald W. Chesser
5. International cuisine –
6. Larder Chef – Leto & MJ
7. Classical Recipes of the World – Smith & Henry
8. Professional Chef – Frederic H. & John Nicolas
9. Classical food Preparation & Presentation – W. K. H. Bode

Subject: Rooms Division Management - II
Subject Code: 026503

Teaching Scheme				Examination Scheme			
Theory hrs / week	Tutorial hrs / week	Practical hrs /week	Total	Theory Marks / hrs	Practical Marks	Internal Marks	Total Marks
02	01	02	05	40 / 2 hrs	40	20	100

Marks 20

Section I Housekeeping

Hours Marks

Ch I) Interior design

3 4

Elements of design
Principles of design
Colour Schemes

Ch II) Lighting

2 4

Lighting for different areas
Function and aesthetic
Aspects of light

Ch III) Floor and floor finishes

2 4

Types
Maintenance of various types of floorings and floor finishes

Ch IV) Carpets

3 4

Types
Installation
Care and maintenance

Ch V) Window and window treatment

3 4

Types of windows
Curtains and draperies
Cleaning and maintenance

Reference Books:

1. Hotel Housekeeping Operations & Management
G. Raghubalan & Smriti Raghubalan
Oxford Higher Education

Marks 20

Section II Front Office

Hours Marks

**Ch I) Ratios and reports tools to evaluate
Front office operation**

5 10

Occupancy ratios

Rooms revenue analysis

Operating ratios

Ch II) Forecasting room availability

6 10

Useful forecasting Data

Room availability forecast

Types of forecast and their formats

Glossary of terms pertaining to the above syllabus

Reference Books:

1. Front Office Management
S. K. Bhatnagar
Frank Bros. & Co. Ltd.
2. Managing Front Office operations
Michael Kasavana
Richard Brooks
AHLA Publication

Practicals:-

Drawing colour wheel.

Planning colour scheme and décor for a hotel room.

Applying principles of designing and layout and plan a theme for hotel room.

Calculating various ratios pertaining to Front Office Department.

Subject: Food and Beverage Service – V
Subject Code: 026504

Teaching Scheme				Examination Scheme			
Theory Hrs / week	Tutorial Hrs / week	Practical Hrs /week	Total	Theory Marks / Hrs	Practical Marks	Internal Marks	Total Marks
03	01	02	06	40 / 2 hrs	40	20	100

Hrs. Marks

Ch I) Banquets

10 14

Organizational Structure
Duties and responsibilities of banqueting staff
Banquet procedures
Types of functions
Menu planning and seating
Off premises catering

Ch II) Buffets

07 10

Definition
Types of buffet
Equipments

Ch III) Gueridon Service

09 10

Origin and definition
Special equipments required
Service procedure
Service of various classical dishes

Ch IV) Guest Satisfaction

04 06

Handling customer complaints
Guest relations

Practical's:-

Revision of previous semesters
Menu planning and service of international cuisine
Mise – en – place and service from Gueridon
Planning festival menus and their service
Banquet formats
Formal banquet service
Banquet seating layouts
Minibar
Planning and service of Indian Menus

Reference Books:-

Title	Author
1. Food & Beverage Service	-Lillicrap, Cousins & Smith
2. Food & Beverage Service Training Manual	-Sudhir Andrews
3. The Restaurant	
4. The Beverage Book	- Durkan &Cousins

Subject: Marketing Management
Subject Code: 026505

Teaching Scheme			Examination Scheme			
Theory hrs / week	Tutorial hrs / week	Total	Theory Marks / hrs	Practical Marks	Internal Marks	Total Marks
03	01	04	80 / 3 hrs	-	20	100

Hrs Marks

Ch – I Introduction to Marketing

4 8

Definition of Marketing

Core Concepts in Marketing (Marketing Mix)

Production concept, product concept, selling concept, Marketing concept, Societal Marketing concept

Ch – II Service Marketing

4 10

Characteristics of services

Scope of services

Goods v/s service

Marketing Mix for service

Marketing hotel services

Ch – III Market Segmentation, Targeting and positioning

5 10

Segmenting a market

Bases for segmenting consumer markets

Geographical segmentation

Demographic segmentation

Effective segmentation requirements

Ch – IV Designing and Managing Product

6 15

Definition of Product

Product in Tourism

Product levels

New product development

Product life cycle

Product deletion

Ch –V Pricing Product

5 12

Factors to be considered while setting price

Pricing Strategies

Ch – VI Product Distribution

5 10

Nature and importance of distribution

Distribution Channels in Tourism industry

Distribution Channel levels

Ch –VII Promoting Product

6

15

Advertising

Sales promotion

Publicity

Public Relations

Personal selling

Reference Book:-

1. Marketing For Hospitality and Tourism - Philip Kotler

Subject: Food and Beverage Control
Subject Code: 026506

Teaching Scheme			Examination Scheme			
Theory Hrs / week	Tutorial Hrs / week	Total	Theory Marks / Hrs	Practical Marks	Internal Marks	Total Marks
03	01	04	80 / 3 hrs	-	20	100

	Hrs.	Marks
Ch I) Introduction to Food and Beverage control	08	14
Definition and nature of Food and Beverage controls		
Objectives of Food and Beverage control		
Problems in Food and Beverage control		
Methodology in Food and Beverage control		
Ch II) Purchasing	08	14
Selecting a supplier		
Methods of purchasing		
Standard purchase specification objectives		
Purchase specifications for Food and Beverages		
Ch III) Receiving	08	12
Receiving procedure		
Blind receiving		
Dispatching to stores		
Clerical procedure and formats		
Purchase order		
Delivery note		
Goods received book		
Receiving of Food		
Quality and quantity inspection		
Scheduling deliveries		
Receiving of expensive commodities		
Receiving of beverages		
Ch IV) Storing and Issuing list	08	12
Stock records		
Bin cards, stock cards		
Perpetual inventory records		
Stores issues, transfer notes		
Breakage and damage goods		
Stock taking, stock turnover, stock levels		
Storing and issuing of beverages		
ABC analysis		

Ch V) Preparing	08	10
Volume forecasting		
Standard yields		
Standard recipe		
Standard portion sizes		

Ch VI) Cost, Profit and Sales Concept	06	08
Elements of cost		
Fixed & variable cost		
Direct & indirect Cost		
Estimated, Budgeted & Standard Costs		
Kinds of Profits		
Breakeven Analysis		

Ch VII) Selling and controlling	04	05
Pricing problems		
Pricing objectives		
Fixed selling price		

Ch VIII) Beverage Control	04	05
Bar Procedure		
Beverage Control Procedure		
Prevention of Fraud in the bar		

Reference Books:-

Title	Author
1. Food & Beverage Management	-Bernard Davis & Sally stone
2. Food & Beverage Control	- Richard Kotas & Bernard Davis