### Third Year BHMCT (SEM - V)

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Subject – Environmental Studies II
Subject Code: 026501

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Ch I) Solid Wastes
Introduction
Classification
Composition
Solid Waste Management
Waste Minimization

Ch II) Hazardous Wastes
Introduction
Hazardous characteristics
Classification of hazardous wastes
Control of radioactive pollution
Handling hazardous wastes

Ch III) Environmental Threats
Introduction
Acid rain
Green house effect
Global warming
Ozone layer depletion

Ch IV) Social Issues and the Environment
Introduction
Population growth
Urban Problems related to Energy
Water conservation
Rain water harvesting

Ch V) Environmental Protection
Introduction
Pollution control board
Role of NGOs
Indian environmental institutions
Ch VI) Disaster Management

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

<table>
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<th>Theory hrs / week</th>
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Ch - I  
**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  
Forcemeats  
Raw, cooked forcemeat - other types also with example and at least 2 recipe of each.  
Finer forcemeats and their uses.  
Stuffings.

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

Ch - IV  
Sandwiches and hors d’oeuvres  
Sandwiches composition  
Types of sandwiches (hot and cold)  
Definition and types of hors d’oeuvres

Ch - V  
Western culinary terms
Anglaise  
Abattis  
Beignet  
Charlotte  
Dariole  
Foie Gras  
Meringue  
Assaisonneur  
Ballotine  
Bouchee  
Chiffonade  
Duxelle  
Jardiniere  
Navarin  
Ateraux  
Barder  
Blondir  
Coulis  
Panada  
Jambonnette  
Papillote  
Aspic  
Bavarois  
Chantilly  
Crecy  
Farcir  
Jus lie  
Parfait
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<tr>
<td>Praline</td>
<td>Provencale</td>
<td>Quenelle</td>
<td>Quiche</td>
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<td>Ratatouille</td>
<td>Timbale</td>
<td>Dartois</td>
<td>Crudite</td>
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<td>Forcemeet</td>
<td>Roll mops</td>
<td>Frizzling</td>
<td>Baba</td>
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<td>Kedgeree</td>
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<td>Tournedos</td>
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<td>Macerate</td>
<td>Taboulleh</td>
<td>Gnocchi</td>
<td>Sippets</td>
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<td>Tripe</td>
<td>Muesli</td>
<td>Neige</td>
<td>Pastillage</td>
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<td>Dashi</td>
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<td>Compote</td>
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<td>Lardons</td>
<td>Panache</td>
<td>Piquante</td>
<td>Baron</td>
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<td>Sauerkrant</td>
<td>Salsa</td>
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<td>Paella</td>
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<td>Baveuse</td>
<td>Waffles</td>
<td>Black pudding</td>
<td>Truffles</td>
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**Practicals**
International Menus - 24 (04 course each)

**Reference Books**
1. Modern Cookery – Thangam Philip
2. Theory of Cookery – Krishna Arrora
3. Practical Cookery - Foskett David
5. International cuisine –
6. Larder Chef – Leto & MJ
7. Classical Recipes of the World – Smith & Henry
Subject: Rooms Division Management - II  
Subject Code: 026503

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Marks 20

Section I Housekeeping

Ch I) Interior design
Elements of design
Principles of design
Colour Schemes

Ch II) Lighting
Lighting for different areas
Function and aesthetic
Aspects of light

Ch III) Floor and floor finishes
Types
Maintenance of various types of floorings and floor finishes

Ch IV) Carpets
Types
Installation
Care and maintenance

Ch V) Window and window treatment
Types of windows
Curtains and draperies
Cleaning and maintenance

Reference Books:
1. Hotel Housekeeping Operations & Management
   G. Raghubalan & Smriti Raghubalan
   Oxford Higher Education
Section II Front Office

Ch I) Ratios and reports tools to evaluate Front office operation
Occupy ratios
Rooms revenue analysis
Operating ratios

Ch II) Forecasting room availability
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

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<td>Ch I) Banquets</td>
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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
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<tr>
<td>1. Food &amp; Beverage Service</td>
<td>- Lillicrap, Cousins &amp; Smith</td>
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<td>2. Food &amp; Beverage Service Training Manual</td>
<td>- Sudhir Andrews</td>
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<td>3. The Restaurant</td>
<td>- Durkan &amp; Cousins</td>
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**Ch – I Introduction to Marketing**

- Definition of Marketing
- Core Concepts in Marketing (Marketing Mix)
- Production concept, product concept, selling concept, Marketing concept, Societal Marketing concept

**Ch – II Service Marketing**

- Characteristics of services
- Scope of services
- Goods v/s service
- Marketing Mix for service
- Marketing hotel services

**Ch – III Market Segmentation, Targeting and positioning**

- Segmenting a market
- Bases for segmenting consumer markets
- Geographical segmentation
- Demographic segmentation
- Effective segmentation requirements

**Ch – IV Designing and Managing Product**

- Definition of Product
- Product in Tourism
- Product levels
- New product development
- Product life cycle
- Product deletion

**Ch – V Pricing Product**

- Factors to be considered while setting price
- Pricing Strategies

**Ch – VI Product Distribution**

- Nature and importance of distribution
- Distribution Channels in Tourism industry
- Distribution Channel levels
Ch - VII Promoting Product

Advertising
Sales promotion
Publicity
Public Relations
Personal selling

Reference Book:-
1. Marketing For Hospitality and Tourism - Philip Kotler
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**Ch I) Introduction to Food and Beverage control**
- Definition and nature of Food and Beverage control
- Objectives of Food and Beverage control
- Problems in Food and Beverage control
- Methodology in Food and Beverage control

**Ch II) Purchasing**
- Selecting a supplier
- Methods of purchasing
- Standard purchase specification objectives
- Purchase specifications for Food and Beverages

**Ch III) Receiving**
- 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**
- 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
Volume forecasting
Standard yields
Standard recipe
Standard portion sizes

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

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

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

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<td>- Bernard Davis &amp; Sally stone</td>
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<td>- Richard Kotas &amp; Bernard Davis</td>
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