

**BHM201 - FOOD PRODUCTION OPERATIONS – THEORY**  
**HOURS ALLOTTED: 30                      MAXIMUM MARKS: 100**

S.No.	Topic	Hours	Weight age
01	<p><b>QUANTITY FOOD PRODUCTION EQUIPMENT</b></p> <p>A. Equipment required for mass/volume feeding            B. Heat and cold generating equipment            C. Care and maintenance of this equipment            D. Modern developments in equipment manufacture</p> <p><b>MENU PLANNING</b></p> <p>A. Basic principles of menu planning – recapitulation            B. Points to consider in menu planning for various volume feeding outlets such as Industrial, Institutional, Mobile Catering Units            C. Planning menus for           <ul style="list-style-type: none"> <li>• School/college students</li> <li>• Industrial workers</li> <li>• Hospitals</li> <li>• Outdoor parties</li> <li>• Theme dinners</li> <li>• Transport facilities, cruise lines, airlines, railway</li> </ul>           D. Nutritional factors for the above</p> <p><b>INDENTING</b></p> <ul style="list-style-type: none"> <li>• Principles of Indenting for volume feeding</li> <li>• Portion sizes of various items for different types of volume feeding</li> <li>• Modifying recipes for indenting for large scale catering</li> <li>• Practical difficulties while indenting for volume feeding</li> </ul> <p><b>PLANNING</b></p> <p>Principles of planning for quantity food production with regard to           <ul style="list-style-type: none"> <li>• Space allocation</li> <li>• Equipment selection</li> <li>• Staffing</li> </ul> </p>	07	<p>05%</p> <p>10%</p> <p>05%</p> <p>05%</p>
02	<p><b>VOLUME FEEDING</b></p> <p>A. Institutional and Industrial Catering           <ul style="list-style-type: none"> <li>• Types of Institutional &amp; Industrial Catering</li> <li>• Problems associated with this type of catering</li> <li>• Scope for development and growth</li> </ul> </p> <p>B. Hospital Catering           <ul style="list-style-type: none"> <li>• Highlights of Hospital Catering for patients, staff, visitors</li> </ul> </p>	07	<p>5%</p> <p>5%</p>

	<ul style="list-style-type: none"> <li>• Diet menus and nutritional requirements</li> </ul> <p>C. Off Premises Catering</p> <ul style="list-style-type: none"> <li>• Reasons for growth and development</li> <li>• Menu Planning and Theme Parties</li> <li>• Concept of a Central Production Unit</li> <li>• Problems associated with off-premises catering</li> </ul> <p>D. Mobile Catering</p> <ul style="list-style-type: none"> <li>• Characteristics of Rail, Airline (Flight Kitchens and Sea Catering)</li> <li>• Branches of Mobile Catering</li> </ul> <p>E. Quantity Purchase &amp; Storage</p> <ul style="list-style-type: none"> <li>• Introduction to purchasing</li> <li>• Purchasing system</li> <li>• Purchase specifications</li> <li>• Purchasing techniques</li> <li>• Storage</li> </ul>		5%
			5%
			5%
03	<p><b>REGIONAL INDIAN CUISINE</b></p> <p>A. Introduction to Regional Indian Cuisine</p> <p>B. Heritage of Indian Cuisine</p> <p>C. Factors that affect eating habits in different parts of the country</p> <p>D. Cuisine and its highlights of different states/regions/communities to be discussed under:</p> <ul style="list-style-type: none"> <li>• Geographic location</li> <li>• Historical background</li> <li>• Seasonal availability</li> <li>• Special equipment</li> <li>• Staple diets</li> <li>• Specialty cuisine for festivals and special occasions</li> </ul> <p><b>STATES</b> Andhra Pradesh, Bengal, Goa, Gujarat, Karnataka, Kashmir, Kerala, Madhya Pradesh, Maharashtra, North Eastern States, Punjab, Rajasthan, Tamil Nadu and Uttar Pradesh/Uttaranchal</p> <p><b>COMMUNITIES</b> Parsee, Chettinad, Hyderabad, Lucknowi, Avadhi, Malbari/Syrian Christian and Bohri</p> <p><b>DISCUSSIONS</b> Indian Breads, Indian Sweets, Indian Snacks</p>	16	15%
			25%
			10%
<b>TOTAL</b>		30	100%

## **BHM201 - FOOD PRODUCTION OPERATIONS – PRACTICAL**

**HOURS ALLOTTED: 120**

**MAXIMUM MARKS: 100**

Each institute to formulate 30 set of menus from the following cuisines.

- Awadh
- Bengal
- Goa
- Gujarat
- Hyderabad
- Kashmiri
- Maharashtra
- Punjabi
- Rajasthan
- South India (Tamilnadu, Karnataka, Kerala)

### **SUGGESTED MENUS**

#### **MAHARASTRIAN**

- MENU 01      Masala Bhat  
                  Kolhapuri Mutton  
                  Batata Bhajee  
                  Masala Poori  
                  Koshimbir  
                  Coconut Poli
- MENU 02      Moong Dal Khichdee  
                  Patrani Macchi  
                  Tomato Saar  
                  Tilgul Chapatti  
                  Amti  
                  Basundi

#### **AWADH**

- MENU 01      Yakhni Pulao  
                  Mughlai Paratha  
                  Gosht Do Piazza  
                  Badin Jaan  
                  Kulfi with Falooda
- MENU 02      Galouti Kebab  
                  Bakarkhani  
                  Gosht Korma  
                  Paneer Pasanda  
                  Muzzafar

## **BENGALI**

- MENU 01      Ghee Bhat  
Macher Jhol  
Aloo Posto  
Misti Doi
- MENU 02      Doi Mach  
Tikoni Pratha  
Baigun Bhaja  
Payesh
- MENU 03      Mach Bhape  
Luchi  
Sukto  
Kala Jamun
- MENU 04      Prawan Pulao  
Mutton Vidalloo  
Beans Foogath  
Dodol

## **GOAN**

- MENU 01      Arroz  
Galina Xacutti  
Toor Dal Sorak  
Alle Belle
- MENU 02      Coconut Pulao  
Fish Caldeen  
Cabbage Foogath  
Bibinca

## **PUNJABI**

- MENU 01      Rada Meat  
Matar Pulao  
Kadhi  
Punjabi Gobhi  
Kheer
- MENU 02      Amritsari Macchi  
Rajmah Masala  
Pindi Chana  
Bhaturas  
Row Di Kheer

MENU 03 Sarson Da Saag  
Makki Di Roti  
Peshawari Chole  
Motia Pulao  
Sooji Da Halwa

MENU 04 Tandoori Roti  
Tandoori Murg  
Dal Makhani  
Pudinia Chutny  
Baingan Bhartha  
Savian

### **SOUTH INDIAN**

MENU 01 Meen Poriyal  
Curd Rice  
Thoran  
Rasam  
Pal Payasam

MENU 02 Line Rice  
Meen Moilee  
Olan  
Malabari Pratha  
Parappu Payasam

MENU 03 Tamarind Rice  
Kori Gashi  
Kalan  
Sambhar  
Savian Payasam

MENU 04 Coconut Rice  
Chicken Chettinad  
Avial  
Huli  
Mysore Pak

### **RAJASTHANI**

MENU 01 Gatte Ka Pulao  
Lal Maas  
Makki Ka Soweta  
Chutny (Garlic)  
Dal Halwa

MENU 02 Dal  
Batti  
Churma  
Besan Ke Gatte  
Ratalu Ki Subzi  
Safed Mass

### GUJRATI

MENU 01 Sarki  
Brown Rice  
Salli Murg  
Gujrati Dal  
Methi Thepla  
Shrikhand

MENU 02 Gujrati Khichadi  
Oondhiyu  
Batata Nu Tomato  
Osaman  
Jeera Poori  
Mohanthal

### HYDERABADI

MENU 01 Sofyani Biryani  
Methi Murg  
Tomato Kut  
Hare Piaz ka Raita  
Double Ka Meetha

MENU 02 Kachi Biryani  
Dalcha  
Mirchi Ka Salan  
Mix Veg. Raita  
Khumani Ka Meetha

### KASHMIRI

Two menus may be formed out of the Dishes given as under:

**Rice and Bread Preparations:** Mutaegen, Pulao (Kashmiri), Plain Rice, Girdeh, Lawas

**Meat Preparations:** Gushtaba ,Rista ,Marchevangan korma, Macch Kofta, Yakhean Kaliya, Tabak Maaz, Rogon Josh

**Vegetables and Potato:** Ruwangan chaman, Choek wangan, Chaman Qaliyan Alleh Yakhean, Dum Aloo Kashmiri ,Nader Palak, Razma Gogji

**Sweet Dishes:** Kongeh Phirin (Sooji phirni with Saffron), Aae't phirin (Wheat Flour Phirni), Halwa

**Chutneys:** Mujeh cheten, Ganda Cheten, Dween cheten, Aleh cheten (pumpkin chutney)

**Note:** In addition to above each institute to formulate 08 (eight) set of regional menus including snacks, sweets etc.

**BHM202 - FOOD & BEVERAGE SERVICE OPERATIONS – THEORY**  
**HOURS ALLOTTED: 30                      MAXIMUM MARKS: 100**

<b>S.No.</b>	<b>Topic</b>	<b>Hours</b>	<b>Weight age</b>
01	<b>ALCOHOLIC BEVERAGE</b> A. Introduction and definition B. Production of Alcohol <ul style="list-style-type: none"> <li>• Fermentation process</li> <li>• Distillation process</li> </ul> C. Classification with examples	03	7%
02	<b>DISPENSE BAR</b> A. Introduction and definition B. Bar layout – physical layout of bar C. Bar stock – alcohol & non alcoholic beverages D. Bar equipment	02	07%
03	<b>WINES</b> A. Definition & History B. Classification with examples <ul style="list-style-type: none"> <li>• Table/Still/Natural</li> <li>• Sparkling</li> <li>• Fortified</li> <li>• Aromatized</li> </ul> C. Production of each classification D. Old World wines (Principal wine regions, wine laws, grape varieties, production and brand names) <ul style="list-style-type: none"> <li>• France</li> <li>• Germany</li> <li>• Italy</li> <li>• Spain</li> <li>• Portugal</li> </ul> E. New World Wines (Principal wine regions, wine laws, grape varieties, production and brand names) <ul style="list-style-type: none"> <li>• USA</li> <li>• Australia</li> <li>• India</li> <li>• Chile</li> <li>• South Africa</li> <li>• Algeria</li> <li>• New Zealand</li> </ul> F. Food & Wine Harmony G. Storage of wines H. Wine terminology (English & French)	08	30%
04	<b>BEER</b>  A. Introduction & Definition B. Types of Beer C. Production of Beer D. Storage	04	15%
05	<b>SPIRITS</b>	07	25



	<ul style="list-style-type: none"> <li>A. Introduction &amp; Definition</li> <li>B. Production of Spirit <ul style="list-style-type: none"> <li>• Pot-still method</li> <li>• Patent still method</li> </ul> </li> <li>C. Production of <ul style="list-style-type: none"> <li>• Whisky</li> <li>• Rum</li> <li>• Gin</li> <li>• Brandy</li> <li>• Vodka</li> <li>• Tequilla</li> </ul> </li> <li>D. Different Proof Spirits <ul style="list-style-type: none"> <li>• American Proof</li> <li>• British Proof (Sikes scale)</li> <li>• Gay Lussac (OIML Scale)</li> </ul> </li> </ul>		
06	<p><b>APERITIFS</b></p> <ul style="list-style-type: none"> <li>A. Introduction and Definition</li> <li>B. Types of Aperitifs <ul style="list-style-type: none"> <li>• Vermouth (Definition, Types &amp; Brand names)</li> <li>• Bitters (Definition, Types &amp; Brand names)</li> </ul> </li> </ul>	03	08%
07	<p><b>LIQUEURS</b></p> <ul style="list-style-type: none"> <li>A. Definition &amp; History</li> <li>B. Production of Liqueurs</li> <li>C. Broad Categories of Liqueurs (Herb, Citrus, Fruit/Egg, Bean &amp; Kernel)</li> <li>D. Popular Liqueurs (Name, colour, predominant flavour &amp; country of origin)</li> </ul>	03	08%
<b>TOTAL</b>		30	100%

**BHM202 - FOOD & BEVERAGE SERVICE OPERATIONS - PRACTICAL**  
**HOURS ALLOTTED: 30                      MAXIMUM MARKS: 100**

<b>S.No</b>	<b>Topic</b>	<b>Hours</b>
01	<b>Dispense Bar – Organizing Mise-en-place</b> Task-01 Wine service equipment Task-02 Beer service equipment Task-03 Cocktail bar equipment Task-04 Liqueur / Wine Trolley Task-05 Bar stock - alcoholic & non-alcoholic beverages Task-06 Bar accompaniments & garnishes Task-07 Bar accessories & disposables	05
02	<b>Service of Wines</b> Task-01 Service of Red Wine Task-02 Service of White/Rose Wine Task-03 Service of Sparkling Wines Task-04 Service of Fortified Wines Task-05 Service of Aromatized Wines Task-06 Service of Cider, Perry & Sake	05
03	<b>Service of Aperitifs</b> Task-01 Service of Bitters Task-02 Service of Vermouths	03
04	<b>Service of Beer</b> Task-01 Service of Bottled & canned Beers Task-02 Service of Draught Beers	02
05	<b>Service of Spirits</b> Task-01 Service styles – neat/on-the-rocks/with appropriate mixers Task-02 Service of Whisky Task-03 Service of Vodka Task-04 Service of Rum Task-05 Service of Gin Task-06 Service of Brandy Task-07 Service of Tequila	04
06	<b>Service of Liqueurs</b> Task-01 Service styles – neat/on-the-rocks/with cream/en frappe Task-02 Service from the Bar Task-03 Service from Liqueur Trolley	03
07	<b>Wine &amp; Drinks List</b> Task-01 Wine Bar Task-02 Beer Bar Task-03 Cocktail Bar	04
08	<b>Matching Wines with Food</b> Task-01 Menu Planning with accompanying Wines <ul style="list-style-type: none"> <li>• Continental Cuisine</li> <li>• Indian Regional Cuisine</li> </ul> Task-02 Table laying & Service of menu with accompanying Wines <ul style="list-style-type: none"> <li>• Continental Cuisine</li> <li>• Indian Regional Cuisine</li> </ul>	04
	<b>TOTAL</b>	30

**BHM203 - FRONT OFFICE OPERATIONS – THEORY**  
**HOURS ALLOTTED: 30                      MAXIMUM MARKS: 100**

<b>S.No.</b>	<b>Topic</b>	<b>Hours</b>	<b>Weight age</b>
01	<b>COMPUTER APPLICATION IN FRONT OFFICE OPERATION</b> A. Role of information technology in the hospitality industry B. Factors for need of a PMS in the hotel C. Factors for purchase of PMS by the hotel D. Introduction to Fidelio & Amadeus	02	5%
02	<b>FRONT OFFICE (ACCOUNTING)</b> A. Accounting Fundamentals B. Guest and non guest accounts C. Accounting system <ul style="list-style-type: none"> <li>• Non automated – Guest weekly bill, Visitors tabular ledger</li> <li>• Semi automated</li> <li>• Fully automated</li> </ul>	06	20%
03	<b>CHECK OUT PROCEDURES</b> <ul style="list-style-type: none"> <li>• Guest accounts settlement <ul style="list-style-type: none"> <li>- Cash and credit</li> <li>- Indian currency and foreign currency</li> <li>- Transfer of guest accounts</li> <li>- Express check out</li> </ul> </li> </ul>	04	20%
04	<b>CONTROL OF CASH AND CREDIT</b>	04	15%
05	<b>NIGHT AUDITING</b> A. Functions B. Audit procedures (Non automated, semi automated and fully automated)	04	15%
06	<b>FRONT OFFICE &amp; GUEST SAFETY AND SECURITY</b>  A. Importance of security systems B. Safe deposit C. Key control D. Emergency situations (Accident, illness, theft, fire, bomb)	05	20%
07	<b>FRENCH</b>  A. Expressions de politesse et les commander et Expressions d'encouragement B. Basic conversation related to Front Office activities such as <ul style="list-style-type: none"> <li>• Reservations (personal and telephonic)</li> <li>• Reception (Doorman, Bell Boys, Receptionist etc.)</li> <li>• Cleaning of Room &amp; change of Room etc.</li> </ul>	05	5%
<b>TOTAL</b>		<b>30</b>	<b>100%</b>

**BHM203 - FRONT OFFICE OPERATIONS - PRACTICAL**  
**HOURS ALLOTTED: 30                      MAXIMUM MARKS: 100**

- A. Hands on practice of computer applications related to Front Office procedures such as
- Reservation,
  - Registration,
  - Guest History,
  - Telephones,
  - Housekeeping,
  - Daily transactions
- B. Front office accounting procedures
- Manual accounting
  - Machine accounting
  - Payable, Accounts Receivable, Guest History, Yield Management
- C. Role Play
- D. Situation Handling

**SUGGESTIVE LIST OF TASKS FOR FRONT OFFICE OPERATION SYSTEM**

S.No	Topic
1	Hot function keys
2	Create and update guest profiles
3	Send confirmation letters
4	Print registration cards
5	Make FIT reservation & group reservation
6	Make an Add-on reservation
7	Amend a reservation
8	Cancel a reservation-with deposit and without deposit
9	Log onto cahier code
10	Process a reservation deposit
11	Pre-register a guest
12	Put message and locator for a guest
13	Put trace for guest
14	Check in a reserved guest
15	Check in day use
16	Check –in a walk-in guest
17	Maintain guest history
18	Make sharer reservation
19	Add a sharer to a reservation
20	Make A/R account
21	Take reservation through Travel Agent/Company/ Individual or Source
22	Make room change
23	Make check and update guest folios
24	Process charges for in-house guests and non-resident guests.
25	Handle allowances and discounts and packages

26	Process advance for in-house guest
27	Put routing instructions
28	Print guest folios during stay
29	Processing foreign currency exchange/ cheque exchange
30	Process guest check out by cash and credit card
31	Check out without closing folio-Skipper accounts
32	Handle paymaster folios
33	Check out using city ledger
34	Print guest folio during check out
35	Close bank at end of each shift
36	Check room rate and variance report
37	Tally Allowances for the day at night
38	Tally paid outs for the day at night
39	Tally forex for the day at night
40	Credit check report

**BHM204 - ACCOMMODATION OPERATIONS - THEORY**  
**HOURS ALLOTTED: 30                      MAXIMUM MARKS: 100**

<b>S.No.</b>	<b>Topic</b>	<b>Hours</b>	<b>Weight age</b>
01.	<p><b>LINEN ROOM</b></p> <p>Activities of the Linen Room            Layout and equipment in the Linen Room            Selection criteria for various Linen Items &amp; fabrics suitable for this purpose            Purchase of Linen            Calculation of Linen requirements            Linen control-procedures and records            Stocktaking-procedures and records            Recycling of discarded linen            Linen Hire</p>	10	35%
02.	<p><b>UNIFORMS</b></p> <p>A. Advantages of providing uniforms to staff            B. Issuing and exchange of uniforms; type of uniforms            C. Selection and designing of uniforms            D. Layout of the Uniform room</p>	03	10%
03.	<p><b>SEWING ROOM</b></p> <p>A. Activities and areas to be provided            B. Equipment provided</p>	02	5%
04.	<p><b>LAUNDRY</b></p> <p>A. Commercial and On-site Laundry            B. Flow process of Industrial Laundering-OPL            C. Stages in the Wash Cycle            D. Laundry Equipment and Machines            E. Layout of the Laundry            F. Laundry Agents            G. Dry Cleaning            H. Guest Laundry/Valet service            I. Stain removal</p>	10	35%
05.	<p><b>FLOWER ARRANGEMENT</b></p> <p>A. Flower arrangement in Hotels            B. Equipment and material required for flower arrangement            C. Conditioning of plant material            D. Styles of flower arrangements            E. Principles of design as applied to flower arrangement</p>	03	10%
06.	<p><b>INDOOR PLANTS</b></p> <p>Selection and care</p>	02	5%
<b>TOTAL</b>		30	100%

**BHM204 - ACCOMMODATION OPERATIONS - PRACTICAL****HOURS ALLOTTED: 30****MAXIMUM MARKS: 100**

S.No.	Topic	Hours
01	Layout of Linen and Uniform Room/Laundry	03
02	Laundry Machinery and Equipment	10
03	Stain Removal	06
04	Flower Arrangement	08
05	Selection and Designing of Uniforms	03
TOTAL		30

**BHM205 - FOOD & BEVERAGE CONTROLS**  
**HOURS ALLOTTED: 30                      MAXIMUM MARKS: 100**

S.No.	Topic	Hours	Weight age
01	<b>FOOD COST CONTROL</b> A. Introduction to Cost Control B. Define Cost Control C. The Objectives and Advantages of Cost Control D. Basic costing E. Food costing	02	5%
02	<b>FOOD CONTROL CYCLE</b> A. Purchasing Control B. Aims of Purchasing Policy C. Job Description of Purchase Manager/Personnel D. Types of Food Purchase E. Quality Purchasing F. Food Quality Factors for different commodities G. Definition of Yield H. Tests to arrive at standard yield I. Definition of Standard Purchase Specification J. Advantages of Standard Yield and Standard Purchase Specification K. Purchasing Procedure L. Different Methods of Food Purchasing M. Sources of Supply N. Purchasing by Contract O. Periodical Purchasing P. Open Market Purchasing Q. Standing Order Purchasing R. Centralised Purchasing S. Methods of Purchasing in Hotels T. Purchase Order Forms U. Ordering Cost V. Carrying Cost W. Economic Order Quantity X. Practical Problems	07	25%
03	<b>RECEIVING CONTROL</b> A. Aims of Receiving B. Job Description of Receiving Clerk/Personnel C. Equipment required for receiving D. Documents by the Supplier (including format) E. Delivery Notes F. Bills/Invoices G. Credit Notes H. Statements I. Records maintained in the Receiving Department J. Goods Received Book K. Daily Receiving Report L. Meat Tags M. Receiving Procedure	05	15



	<p>N. Blind Receiving</p> <p>O. Assessing the performance and efficiency of receiving department</p> <p>P. Frauds in the Receiving Department</p> <p>Q. Hygiene and cleanliness of area</p>		
04	<p><b>STORING &amp; ISSUING CONTROL</b></p> <p>A. Storing Control</p> <p>B. Aims of Store Control</p> <p>C. Job Description of Food Store Room Clerk/personnel</p> <p>D. Storing Control</p> <p>E. Conditions of facilities and equipment</p> <p>F. Arrangements of Food</p> <p>G. Location of Storage Facilities</p> <p>H. Security</p> <p>I. Stock Control</p> <p>J. Two types of foods received – direct stores (Perishables/non-perishables)</p> <p>K. Stock Records Maintained Bin Cards (Stock Record Cards/Books)</p> <p>L. Issuing Control</p> <p>M. Requisitions</p> <p>N. Transfer Notes</p> <p>O. Perpetual Inventory Method</p> <p>P. Monthly Inventory/Stock Taking</p> <p>Q. Pricing of Commodities</p> <p>R. Stock taking and comparison of actual physical inventory and Book value</p> <p>S. Stock levels</p> <p>T. Practical Problems</p> <p>U. Hygiene &amp; Cleanliness of area</p>	08	25
05	<p><b>PRODUCTION CONTROL</b></p> <p>A. Aims and Objectives</p> <p>B. Forecasting</p> <p>C. Fixing of Standards</p> <ul style="list-style-type: none"> <li>• Definition of standards (Quality &amp; Quantity)</li> <li>• Standard Recipe (Definition, Objectives and various tests)</li> <li>• Standard Portion Size (Definition, Objectives and equipment used)</li> <li>• Standard Portion Cost (Objectives &amp; Cost Cards)</li> </ul> <p>D. Computation of staff meals</p>	04	15
06	<p><b>SALES CONTROL</b></p> <p>A. Sales – ways of expressing selling, determining sales price, Calculation of selling price, factors to be considered while fixing selling price</p> <p>B. Matching costs with sales</p> <p>C. Billing procedure – cash and credit sales</p> <p>D. Cashier's Sales summary sheet</p>	04	15
<b>TOTAL</b>		30	100%

**BHM206 - HOTEL ACCOUNTANCY**  
**HOURS ALLOTTED: 30                      MAXIMUM MARKS: 100**

S.No.	Topic	Hours	Weight age
01	<b>UNIFORM SYSTEM OF ACCOUNTS FOR HOTELS</b>  A. Introduction to Uniform system of accounts B. Contents of the Income Statement C. Practical Problems D. Contents of the Balance Sheet (under uniform system) E. Practical problems F. Departmental Income Statements and Expense statements (Schedules 1 to 16) G. Practical problems	10	35%
02	<b>INTERNAL CONTROL</b>  A. Definition and objectives of Internal Control B. Characteristics of Internal Control C. Implementation and Review of Internal Control	06	20%
03	<b>INTERNAL AUDIT AND STATUTORY AUDIT</b>  A. An introduction to Internal and Statutory Audit B. Distinction between Internal Audit and Statutory Audit C. Implementation and Review of internal audit	06	20%
04	<b>DEPARTMENTAL ACCOUNTING</b>  A. An introduction to departmental accounting B. Allocation and apportionment of expenses C. Advantages of allocation D. Draw-backs of allocation E. Basis of allocation F. Practical problems	08	25%
<b>TOTAL</b>		30	100%

**BHM207 - FOOD SAFETY & QUALITY**  
**HOURS ALLOTTED: 30                      MAXIMUM MARKS: 50**

S.No.	Topic	Hours	Weight Age
01	<i>Basic Introduction to Food Safety, Food Hazards &amp; Risks, Contaminants and Food Hygiene</i>	01	Intro
02	<b>MICRO-ORGANISMS IN FOOD</b> A. General characteristics of Micro-Organisms based on their occurrence and structure. B. Factors affecting their growth in food (intrinsic and extrinsic) C. Common food borne micro-organisms: a. Bacteria (spores/capsules) b. Fungi c. Viruses d. Parasites	02	10%
03	<b>FOOD SPOILAGE &amp; FOOD PRESERVATION</b> A. Types & Causes of spoilage B. Sources of contamination C. Spoilage of different products (milk and milk products, cereals and cereal products, meat, eggs, fruits and vegetables, canned products) D. Basic principles of food preservation E. Methods of preservation (High Temperature, Low Temperature, Drying, Preservatives & Irradiation)	04	15%
04	<b>BENEFICIAL ROLE OF MICRO-ORGANISMS</b> A. Fermentation & Role of lactic and bacteria B. Fermentation in Foods (Dairy foods, vegetable, Indian foods, Bakery products and alcoholic beverages) C. Miscellaneous (Vinegar & anti-biotics)	02	5%
05	<b>FOOD BORNE DISEASES</b> A. Types (Infections and intoxications) B. Common diseases caused by food borne pathogens C. Preventive measures	02	5%
06	<b>FOOD ADDITIVES</b> A. Introduction B. Types (Preservatives, anti-oxidants, sweeteners, food colours and flavours, stabilizers and emulsifiers)	02	5%
07	<b>FOOD CONTAMINANTS &amp; ADULTERANTS</b>  A. Introduction to Food Standards B. Types of Food contaminants (Pesticide residues, bacterial toxins mycotoxins, seafood toxins, metallic contaminants, residues from packaging material) C. Common adulterants in food D. Method of their detection (basic principle)	04	15%
08	<b>FOOD LAWS AND REGULATIONS</b>  A. National – PFA Essential Commodities Act (FPO, MPO etc.) B. International – Codex Alimentarius, ISO C. Regulatory Agencies – WTO	03	10%

	D. Consumer Protection Act		
09	<b>QUALITY ASSURANCE</b>  A. Introduction to Concept of TQM, GMP and Risk Assessment B. Relevance of Microbiological standards for food safety C. HACCP (Basic Principle and implementation)	04	10%
10	<b>HYGIENE AND SANITATION IN FOOD SECTOR</b>  A. General Principles of Food Hygiene B. GHP for commodities, equipment, work area and personnel C. Cleaning and disinfection (Methods and agents commonly used in the hospitality industry) D. Safety aspects of processing water (uses & standards) E. Waste Water & Waste disposal	04	15%
11	<b>RECENT CONCERNS</b>  A. Emerging pathogens B. Genetically modified foods C. Food labelling D. Newer trends in food packaging and technology E. BSE (Bovine Serum Encephalopathy)	02	10%
<b>TOTAL</b>		<b>30</b>	<b>100%</b>

**REFERENCES:**

- i. Modern Food Microbiology by Jay. J.
- ii. Food Microbiology by Frazier and Westhoff
- iii. Food Safety by Bhat & Rao
- iv. Safe Food Handling by Jacob M.
- v. Food Processing by Hobbs Betty
- vi. PFA Rules

**BHM391 - RESEARCH METHODOLOGY**  
**HOURS ALLOTTED: 15**

Research is an academic activity and as such the term should be used in a technical sense. Research comprises defining and redefining problems, formulating hypothesis or suggested solutions; collecting, organising and evaluating data; making deductions and reaching conclusions. In fact, research is an art of scientific investigation. In short, the search for knowledge through objective and systematic method of finding solution to a problem is research.

During semesters III and IV students will be exposed to different techniques of conducting research. They will be taught in a theory class, methods adopted in designing of a research and collecting of data followed by its presentation and interpretation.

While there will be no term end examination in the subject, students will attain knowledge and expertise in tackling research which they will undertake during semester V and VI.

S.No.	Topic
01	<b>INTRODUCTION TO RESEARCH METHODOLOGY</b> A. Meaning and objectives of Research B. Types of Research C. Research Approaches D. Significance of Research E. Research methods vs Methodology F. Research Process G. Criteria of Good Research H. Problem faced by Researches I. Techniques Involved in defining a problem
02	<b>RESEARCH DESIGN</b> A. Meaning and Need for Research Design B. Features and important concepts relating to research design C. Different Research design D. Important Experimental Designs
03	<b>SAMPLE DESIGN</b> A. Censure and sample Survey B. Implication of Sample design C. Steps in sampling design D. Criteria for selecting a sampling procedure E. Characteristics of a good sample design F. Different types of Sample design G. Measurement Scales H. Important scaling Techniques
04	<b>METHODS OF DATA COLLECTION</b> A. Collection of Primary Data B. Collection through Questionnaire and schedule collection of secondary data C. Difference in Questionnaire and schedule D. Different methods to collect secondary data
05	<b>DATA ANALYSIS INTERPRETATION AND PRESENTATION TECHNIQUES</b> A. Hypothesis Testing B. Basic concepts concerning Hypothesis Testing C. Procedure and flow diagram for Hypothesis Testing

	D. Test of Significance E. Chi-Square Analysis F. Report Presentation Techniques
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**MANAGEMENT IN TOURISM (TS-03)**  
**HOURS ALLOTTED: 30**

The course has been designed to familiarise the learners with the Management concepts, functions and skills keeping in view their applicability in tourism.

**Syllabus**

**Block-1            Understanding Entrepreneurship and Management**

- Unit    1        Management: Concept and Functions
- Unit    2        Entrepreneurship: Concept and Functions
- Unit    3        Corporate Forms in Tourism
- Unit    4        Management Issues in Tourism

**Block-2            Understanding Organizational Theory**

- Unit    5        Understanding Organizations
- Unit    6        Planning and Decision Making
- Unit    7        Organizing
- Unit    8        Monitoring and Controlling

**Block-3            Organizational Behaviour Issues**

- Unit    9        Small Group Behaviour
- Unit    10       Inter Personal Behaviour
- Unit    11       Inter Group Behaviour
- Unit    12       Supervisory Behaviour

**Block-4            Management Functions**

- Unit    13       Human Resource Management
- Unit    14       Financial Management
- Unit    15       Operations Management
- Unit    16       Marketing Management
- Unit    17       Information Technology and Management

**Block-5            Managing Financial Operations**

- Unit    18       Understanding P & L Statements
- Unit    19       Understanding Balance Sheet
- Unit    20       Profitability Analysis
- Unit    21       Project Formulation and Appraisal

**Block-6            Managerial Practices in Tourism – 1**

- Unit    22       Tour Operators
- Unit    23       Travel Agencies
- Unit    24       Hotels
- Unit    25       Public Relations

**Block-7            Managerial Practices in Tourism – 2**

Unit	26	Food Services
Unit	27	Tourist Transport
Unit	28	Airlines
Unit	29	Airports

**Block-8            Convention Promotion and Management**

Unit	30	Convention Industry
Unit	31	Planning Conventions
Unit	32	Management and Implementation of Conventions



**COMMUNICATION SKILLS IN ENGLISH (BEGE - 103)**  
**HOURS ALLOTTED: 30**

This course is assigned 8 credits and requires about 240 hours of study on your part. It aims at making you aware of how a communicative situation influences the choice of sentence structure and vocabulary. This course is divided into 8 blocks of 5 units each, and includes the basic concepts in communication, formal and informal conversation, official communication, diaries, notes and use of English for the media i.e. Print, T.V. and Radio.

**Syllabus**

**Block-1**

**Letters**

Unit	1	Some Concepts in Communication
Unit	2	Formal Letters-1
Unit	3	Formal Letters-2
Unit	4	Informal Letters-1
Unit	5	Informal Letters-2

**Block-2**

**Conversation**

Unit	6	Formal Conversation: Face-to-Face-1
Unit	7	Formal Conversation: Face-to-Face-2
Unit	8	Informal Conversation: Face-to-Face-1
Unit	9	Informal Conversation: Face-to-Face-2
Unit	10	Discussions Telephone Conversation

**Block-3**

**Other Forms of Official Communication**

Unit	11	Memoranda
Unit	12	Reports-1
Unit	13	Reports-2
Unit	14	Minutes of Meetings
Unit	15	Telegrams and Telexes

**Block-4**

**Interviews and Public Speaking**

Unit	16	Interviews
Unit	17	Debates
Unit	18	Discussions
Unit	19	Speeches
Unit	20	Seminar Talks

**Block-5 Diaries, Notes, Tables and Figures**

Unit	21	Diaries: Private
Unit	22	Diaries: General
Unit	23	Travelogues
Unit	24	Notes
Unit	25	Tables, Charts and Graphs

**Block-6 Mass Media: Print**

Unit	26	Writing for Newspapers-1
Unit	27	Writing for Newspapers-2
Unit	28	Articles for Journals
Unit	29	Advertising-1
Unit	30	Advertising-2

**Block-7 Writing for Radio**

Unit	31	Writing for Radio-1 The Movement of Sounds
Unit	32	Writing for Radio-2 The Movement of Ideas
Unit	33	Writing for Radio-3
Unit	34	Radio Drama-1
Unit	35	Radio Drama-2

**Block-8 Mass Media: Television**

Unit	36	A Television Script
Unit	37	Television Drama
Unit	38	Documentary and Feature Programmes
Unit	39	Interviews
Unit	40	Media, Contexts and Words

<b>Audios</b>	1	Letters (Block-1)
	2	Conversations: Role Relation and Tone in Conversation (Block-2)
	3	Making a Public Speech (Block-4)

<b>Videos</b>	1	Debating Skills (Block-4)
	2	Appearing for an Interview (Block-4)
	3	Using Charts and Diagrams (Block-5)
	4	Visualising a T.V. Script: Introduction to T.V. Production Techniques (Block-8)

**HUMAN RESOURCE MANAGEMENT (TS-07)**  
**HOURS ALLOTTED: 30**

S.No.	Topic
01	<b>Human Resource Planning</b>  A. Micro B. Macro
02	HRD applications in Hotel Industry
03	Relevance of HRD in Hotel Industry
04	<b>Personnel Office</b>  A. Functions B. Operations
05	Hotel Environment and Culture
06	HRD System
07	<b>Job Evaluation</b>  A. Concepts B. Scope C. Limitations
08	Job Analysis and Job Description
09	Job Evaluation Methods
10	Task Analysis
11	Demand and Supply Forecasting
12	Human Resource Information System
13	Human Resource Audit
14	Human Resource Accounting Practices
15	Recruitment and Selection
16	<b>Attracting and Retaining Talents</b> • Strategic Interventions
17	Induction and Placement
18	Staff Training and Development
19	Training Methods and Evaluation
20	Motivation and Productivity
21	Motivation and Job Enrichment
22	Career Planning
23	Employee Counselling
24	Performance Monitoring and Appraisal
25	Transfer, Promotion and Reward Policy
26	Disciplinary Issues
27	Employees' Grievance Handling
28	Compensation and Salary Administration
29	Employee Benefits and Welfare Schemes
30	Labour Laws and Regulations Related to Hotel Industry
31	Gender Sensitivities
32	Emerging Trends and Perspectives
33	Impacts of Mergers and Acquisitions on Human Resource Practices

## **BHM392 - PRACTICUM**

During the BSc. in H&HA with Specialisation, students are to undertake industrial exposure thrice ie. for four weeks after semester III in Generic stream, for six weeks after semester IV in Specialised field and again for four weeks after semester V in Specialised field. Final examination / presentation will be done only during Term End examinations of Semester VI. Weightage to each practicum shall be as under:

Practicum I:	20 marks
Practicum II:	40 marks
Practicum III:	40 marks

### **BHM392 - PRACTICUM – I GENERIC**

Student will essentially attend a large hotel to get an overview of the functioning of key departments. They will be exposed to the working environment and assess job expectations, skill and knowledge requirements of each function at different levels. An opportunity will be provided to the candidate to analyse their strengths, weaknesses and passion in relation to the different functions. Trainees must assess and evaluate the role they are most likely to perform in the hospitality industry, based on their interest quickly, for which four weeks have been provided.