

SEMESTER – IV MAJOR – I
BHM271 - FOOD PRODUCTION MANAGEMENT – I (THEORY)
HOURS ALLOTTED: 60 MAXIMUM MARKS: 100

S.No.	Topic	Hours
01	<p>LARDER</p> <p>I. LAYOUT & EQUIPMENT</p> <p>A. Introduction of Larder Work B. Definition C. Equipment found in the larder D. Layout of a typical larder with equipment and various sections</p> <p>II. TERMS & LARDER CONTROL</p> <p>A. Common terms used in the Larder and Larder control B. Essentials of Larder Control C. Importance of Larder Control D. Devising Larder Control Systems E. Leasing with other Departments F. Yield Testing</p> <p>III. DUTIES AND RESPONSIBILITIES OF THE LARDER CHEF</p> <p>A. Functions of the Larder B. Hierarchy of Larder Staff C. Sections of the Larder D. Duties & Responsibilities of larder Chef</p>	<p>03</p> <p>03</p> <p>02</p>
02	<p>CHARCUTIERIE</p> <p>I. SAUSAGE</p> <p>A. Introduction to charcuterie B. Sausage – Types & Varieties C. Casings – Types & Varieties D. Fillings – Types & Varieties E. Additives & Preservatives</p> <p>II. FORCEMEATS</p> <p>A. Types of forcemeats B. Preparation of forcemeats C. Uses of forcemeats</p> <p>III. BRINES, CURES & MARINADES</p> <p>A. Types of Brines B. Preparation of Brines C. Methods of Curing D. Types of Marinades E. Uses of Marinades F. Difference between Brines, Cures & Marinades</p>	<p>02</p> <p>02</p> <p>02</p>



<p>IV. HAM, BACON & GAMMON</p> <p>A. Cuts of Ham, Bacon & Gammon. B. Differences between Ham, Bacon & Gammon C. Processing of Ham & Bacon D. Green Bacon E. Uses of different cuts</p>	<p>03</p>
<p>V. GALANTINES</p> <p>A. Making of galantines B. Types of Galantine C. Ballotines</p>	<p>02</p>
<p>VI. PATES</p> <p>A. Types of Pate B. Pate de foie gras C. Making of Pate D. Commercial pate and Pate Maison E. Truffle – sources, Cultivation and uses and Types of truffle.</p>	<p>02</p>
<p>VII. MOUSE & MOUSSELINE</p> <p>A. Types of mousse B. Preparation of mousse C. Preparation of mousseline D. Difference between mousse and mousseline</p>	<p>02</p>
<p>VIII. CHAUD FROID</p> <p>A. Meaning of Chaud froid B. Making of chaud frod & Precautions C. Types of chaud froid D. Uses of chaud froid</p>	<p>02</p>
<p>IX. ASPIC & GELEE</p> <p>A. Definition of Aspic and Gelee B. Difference between the two C. Making of Aspic and Gelee D. Uses of Aspic and Gelee</p>	<p>02</p>
<p>X. QUENELLES, PARFAITS, ROULADES</p> <p>Preparation of Quenelles, Parfaits and Roulades</p>	<p>02</p>

	XI. NON EDIBLE DISPLAYS A. Ice carvings B. Tallow sculpture C. Fruit & vegetable Displays D. Salt dough E. Pastillage F. Jelly Logo G. Thermanacol work	04
03	APPETIZERS & GARNISHES A. Classification of Appetizers B. Examples of Appetizers C. Historic importance of culinary Garnishes D. Explanation of different Garnishes	02
04	SANDWICHES A. Parts of Sandwiches B. Types of Bread C. Types of filling – classification D. Spreads and Garnishes E. Types of Sandwiches F. Making of Sandwiches G. Storing of Sandwiches	02
05	USE OF WINE AND HERBS IN COOKING A. Ideal uses of wine in cooking B. Classification of herbs C. Ideal uses of herbs in cooking	02
06	INTERNATIONAL CUISINE A. Geographic location B. Historical background C. Staple food with regional Influences D. Specialities E. Recipes F. Equipment in relation to: <ul style="list-style-type: none"> • Great Britain • France • Italy • Spain & Portugal • Scandinavia • Germany • Middle East • Oriental • Mexican • Arabic 	15



	<p>CHINESE</p> <p>A. Introduction to Chinese foods B. Historical background C. Regional cooking styles D. Methods of cooking E. Equipment & utensils</p>	06
07	<p>FRENCH</p> <ul style="list-style-type: none"> • Culinary French • Classical recipes (recettes classique) • Historical Background of Classical Garnishes • Offals/Game • Larder terminology and vocabulary <p>Note: Should be taught along with the relevant topics</p>	



BHM271 – FOOD PRODUCTION MANAGEMENT – (PRACTICAL)
HOURS ALLOTTED: 120 MAXIMUM MARKS: 200

S.No.	Topic	Hours
	Three course menus to be formulated featuring International Cuisines	
01	FRENCH	40%
02	ORIENTAL a) Chinese b) Thai	20%
03	ITALY, GERMANY, SPAIN, GREECE, MEXICAN, MEDITERANIAN AND LEBANESE	40%

SUGGESTED MENUS

MENU 01 Consommé Carmen
 Poulet Sauté Chasseur
 Pommes Loretta
 Haricots Verts
 Salade de Betterave

MENU 02 Bisque D'écrevisse
 Escalope De Veau Viennoise
 Pommes Batailles
 Courge Provencale
 Epinards au Gratin

MENU 03 Crème Du Barry
 Darne De Saumon Grille
 Sauce paloise
 Pommes Fondant
 Petits Pois A La Flamande

MENU 04 Veloute Dame Blanche
 Cote De Porc Charcuterie
 Pommes De Terre A La Crème
 Carottes Glace Au Gingembre
 Salade Verte



MENU 05	Cabbage Chowder Poulet A La Rex Pommes Marguises Ratatouille Salade De Carottées Et Céleris
MENU 06	Barquettes Assortis Stroganoff De Boeuf Pommes Persilles Salade De Chou-Cru
MENU 07	Duchesse Nantua Poulet Maryland Croquette Potatoes Salade Nicoise
MENU 08	Kromeskies Filet De Sols Walseska Pommes Lyonnaise Funghi Marirati
MENU 09	Vol-Au-Vent De Volaille Et Jambon Homard Thermidor Salade Waldorf
MENU 10	Crabe En Coquille Quiche Lorraine Salade de Viande Pommes Parisienne
MENU 11	Prawn Ball Soup Fried Wantons Sweet & Sour Pork Hakka Noddles
MENU 12	Hot & Sour Soup Beans Szechwan Stir Fried Chicken & Peppers Chinese Fried Rice
MENU 13	Sweet Corn Soup Shao Mai Tung-Po Mutton Yangchow Fried Rice
MENU 14	Wanton Soup Spring Rolls Stir Fried Beef & Celery Chow Mein



MENU 15	Prawns in Garlic Sauce Fish Szechwan Hot & Sour Cabbage Steamed Noddles
MENU 16	Gazpacho Pollo En Pepitoria Paella Fritata De Patata
MENU 17	Minestrone Ravioli Arabeata Fettocine Carbonara Pollo Alla Cacciatore Medanzane Parmigiane
MENU 18	Linsensuppe Sauerbaaten Spatzale German Potato Salad
MENU 19	Scotch Broth Roast Beef Yorkshire Pudding Glazed Carrots & Turnips Roast Potato Yorkshire Curd Tart
MENU 20	Soupe Avogolemeno Moussaka A La Greque Dolmas Tzaziki
MENU 21	Pistou Soup Anti Pasto Veal Saltimbocca Mushroom Rissotto Caponata
MENU 22	Petit Ciopino Salade Caprese Osso Bucco Gnocchi Ala Romano
MENU 23	Tortilla Soup Guacamole Enchiladas Chicken Fajiyttas Refried Beans



MENU 24

Cock-A-Leekie Soup
Baby Shrimp Salad
Beef Wellington
Buttered Snap Peas
Potato chips

MENU 25

Roasted Pumpkin Soup
Crab Cake
BBQ Pork Ribs
Succotash

- 3 MENU ON INTERNATIONAL BUFFET
- 1 BUFFET ON ENGLISH BREAK FAST
- 1 BUFFET ON COLD CUTS



SEMESTER – IV MAJOR – II
BHM272 - FOOD PRODUCTION MANAGEMENT - II – (THEORY)
HOURS ALLOTTED: 60 MAXIMUM MARKS: 100

S.No.	Topic	Hours	Weightage
1.	<p>(i).PATISSERIE SECTION</p> <p>(a) Introduction to Pastry work (b) Equipment used in the Pastry (c) Layout of a typical Pastry Department with equipment and various sections</p> <p>(ii) DUTIES AND RESPONSIBILITES OF THE PASTRY CHEF</p> <p>(a) Functions of Pastry (b) Hierarchy of Pastry (c) Sections of Pastry Department (d) Duties and responsibilities of Pastry chef</p> <p>(iii) MATERIAL MANAGEMENT</p> <p>(a) Common items used in pastry and larder control (b) Storing & Usage (c) Importance of Material control (d) Yield testing</p> <p>BAKERY</p> <p>(i). BREAD MAKING</p> <p>(a) Role of ingredients Used in bread making (b) Methods' of bread making</p> <p>(ii) BREAD VARIETIES</p> <p>(a) International Bread Varieties (b) Breakfast Rolls (c) Dinner Roll varieties (d) Quick Breads</p> <p>(iii) BREAD QUALITY ANALYSIS</p> <p>(a) Good Qualities of Bread (b) Bread faults & Causes (c) Bread improvers</p> <p>PASTRY Basic Pastry making & their Derivatives (a) Short Crust Pastry</p>	10	15 %
		14	15%
			Assignment
			Assignment
			Assignment



<ul style="list-style-type: none"> (b) Laminated pastries –Puff , Flaky (c) Choux pastry (d) Hot water crust Pastry (e) Suet Pastry , etc 	8	15%	
<p>Fillings used in Pastry</p> <ul style="list-style-type: none"> (a) Pastry Cream & its varieties (b) Ganache (c) Mousse &Mousseline (d) Cream Chantily 	4	10%	Assignment
<p>MERINGUES</p> <ul style="list-style-type: none"> (a) Making of Meringues (b) Factors affecting the Stability (c) Cooking Meringues (d) Types of Meringues (e) Uses of Meringues 	4	10%	Assignment
<p>i).ICINGS AND TOPPINGS</p> <ul style="list-style-type: none"> (a) Varieties of icings (b) Uses of Icings (c) Difference between icings & toppings (d) Recipes 	6	10%	Assignment
<p>DESSERT SYRUPS , SAUCES & GLAZES</p> <ul style="list-style-type: none"> (a) Varieties of syrups (b) Dessert Sauces & usage (c) Types of Glazes used in pastry 	6	10%	Assignment
<p>CONFECTIONERY</p> <p>FLOUR CONFECTIONS & SUGAR CONFECTIONS</p> <ul style="list-style-type: none"> (a) Cookies & Biscuits (b) Petits Fours (c) Tea Cakes (d) Candies & Toffees 	8	15%	Assignment



BHM272 – FOOD PRODUCTION MANAGEMENT - II – (PRACTICAL)
HOURS ALLOTTED: 120 MAXIMUM MARKS: 200

SI.No	TOPIC	WEIGHTAGE
	Two or three products to be covered featuring International Pastry, Bread & confections with accompanying dessert sauces & Presentations	
01	Basic Pastry Products	20%
02	Cakes , Gateaux , Cookies & Petits Fours	20%
03	Hot & cold Desserts	20%
04	International Breads French ,Germany , Italy , Vienna , Greece , etc.	20%
05	International Pastries French ,Italy , Germany , Greece , Austria, Spain,Chinese, Etc.	20%

MENU -1

- BRIOCHE
- BABA AU RHUM
- CRÈME ANGLAISE

MENU -2

- VIENNA ROLLS
- MOUSSE AU CHOCOLAT
- CHOCOLATE SAUCE

MENU -3

- BAGUTES
- TARTE TARTIN
- BUTTERSCOTCH SAUCE

MENU -4

- CIABATTA
- LEMON MERINGUE PIE
- BANANA FLAN

MENU -5

- CLOVER LEAF BREAD
- SAVARIN DES FRUITS
- MARIGNAN



MENU -6

- GARLIC ROLLS
- CREPE SUZETTE – ORANGE SAUCE
- CREPE GEORGETTE , NORMANDY CREPE

MENU -7

- BROWN BREAD
- APPLE TURNOVERS
- PALMIERS

MENU -8

- RYE BREAD
- CHOUX CHANTILLY
- BEIGNETS SOUFFLE

MENU -9

- CROISSANTS
- PROFITE ROLE , ECLAIRS, CHOCOLATE CREAM PUFFS
- CROQUEM BOUCHE

MENU -10

- ASSORTED DANISH PASTRY
- QUEEN OF PUDDING
- DIPLOMAT PUDDING

MENU -11

- BREAD STICKS
- SOUFFLE A LA MILANAISE
- HONEY BISCUITS

MENU -12

- BUTTER FLAKE ROLLS
- CHARLOTTE ROYALE
- CHARLOTTE RUSSE

MENU -13

- BAGELS
- CARROT CAKE
- MOCHA GATEAUX

MENU -14

- CHELSEA BUNS
- BLACK FOREST GATEAUX



MENU -15

- HOT CROSS BUNS
- PEACH MELBA – MELBA SAUCE
- BAKED ALASKA

MENU -16

- PUMPERNICKEL BREAD
- APFEL STRUDEL

MENU -17

- HARLEQUIN BREAD
- BAKLAVA

MENU -18

- FOCCACIA
- TIRAMISU

MENU -19

- GRISSINI
- CHOCOLATE PANNACOTTA

MENU -20

- PIZZA
- ZABAGLIONE
- AMERETTI COOKIES

MENU -21

- SWISS BUNS
- PASTEL DE MAZANA
- CHURROS

MENU -22

- DOUGHNUTS
- PUMPKIN PIE
- PEAR BELLE HELENE

MENU -23

- CRUSTY BREAD
- APPLE CRUMBLE

MENU -24

- DATE PANCAKE
- TOFFEE APPLES



MENU -25

- ONION WALNUT BREAD
- MANGO CHEESE CAKE
- STEAMED CURRANT PUDDING

MENU -26

- POTATO BREAD
- SODA BREAD
- HOT CHOCOLATE SOUFFLE

MENU -27

- CINNAMON SWIRL BREAD
- APPLE PIE
- BAKEWELL TART

MENU -28

- SUNDRIED TOMATO BREAD
- APRICOT PUDDING
- X-MAS PUDDING

MENU -29

- KUGELHOPF
- EPIS BAUGETTE
- PIPED COOKIES

MENU -30

- PRETZELS
- LONGUES DE CHAT
- TUILLES



BHM281 - FINANCIAL MANAGEMENT
HOURS ALLOTTED: 60 MAXIMUM MARKS: 100

S.No.	Topic	Hours
01	FINANCIAL MANAGEMENT MEANING & SCOPE A. Meaning of business finance B. Meaning of financial management C. Objectives of financial management	02
02	FINANCIAL STATEMENT ANALYSIS AND INTERPRETATION A. Meaning and types of financial statements B. Techniques of financial analysis C. Limitations of financial analysis D. Practical problems	05
03	RATIO ANALYSIS A. Meaning of ratio B. Classification of ratios C. Profitability ratios D. Turnover ratios E. Financial ratios F. Du Pent Control Chart G. Practical Problems	12
04	FUNDS FLOW ANALYSIS A. Meaning of funds flow statement B. Uses of funds flow statement C. Preparation of funds flow statement D. Treatment of provision for taxation and proposed dividends (as non-current liabilities) E. Practical problems	10
05	CASH FLOW ANALYSIS A. Meaning of cash flow statement B. Preparation of cash flow statement C. Difference between cash flow and funds flow analysis D. Practical problems	12
06	FINANCIAL PLANNING MEANING & SCOPE A. Meaning of Financial Planning B. Meaning of Financial Plan C. Capitalisation D. Practical problems	06
07	CAPITAL EXPENDITURE A. Meaning of Capital Structure B. Factors determining capital structure	05



	<ul style="list-style-type: none"> C. Point of indifference D. Practical problems 	
08	<p>WORKING CAPITAL MANAGEMENT</p> <ul style="list-style-type: none"> A. Concept of working capital B. Factors determining working capital needs C. Over trading and under trading 	02
09	<p>BASICS OF CAPITAL BUDGETING</p> <ul style="list-style-type: none"> A. Importance of Capital Budgeting B. Capital Budgeting appraising methods C. Payback period D. Average rate of return E. Net Present Value F. Profitability index G. Internal rate of return H. Practical problems 	06



BHM282 - BUSINESS ETHICS AND LAW
HOURS ALLOTTED: 60 MAXIMUM MARKS: 100

S.No.	Topic	Hours	Weight age
1.	BUSINESS ETHICS Definition of business ethics Need for ethics in hotel business Ethics and moral values Theories of moral development Lawrence Kohlberg's theory Carol Gilligan theory	6	20
2.	AREAS OF ETHICS IN HOTEL INDUSTRY Dealing with a staff Dealing with guests and their belongings Following duty hours Safety and security in the hotel Dealing with lady guests Code of ethics	6	10
3.	BUSINESS LAW Introduction to law Evolution of law Classification of law	4	5
4.	INDIAN CONTRACT LAW Definition of contract, proposal, agreement, consideration etc., Essentials of valid contract Competent parties Types of parties – valid, void and voidable Performance of contract Discharge of contract Remedies for breach of contract Indemnity and guarantee	8	10
5	CONSUMER PROTECTION ACT Definitions – Consumer, complaint, defect in goods, deficiency in service, unfair trade practice, restricted trade practice Procedure for redressal of grievances before district forum, state commission and national commission Other related provisions	6	10
6	SALE OF GOODS ACT Essentials of valid sale	3	5



	Conditions and warranties Unpaid seller and his rights Rights and duties of seller and buyer		
7	FOOD ADULTERATION ACT Principles of food laws regarding prevention of food adulteration, definition, authorities under the act Powers of various authorities under the act Procedure of taking a sample purchase right, warranties, guest control order or food services order in force from time to time. Essential commodities and AGMARK etc.,	5	10
8	SHOPS AND ESTABLISHMENTS ACT Procedure relating to registration of hotels, lodges, eating houses, restaurants and other related provisions	2	5
9	ENVIRONMENTAL PROTECTION ACT – IMPORTANT PROVISIONS The water (Prevention and control of pollution) Act The air (Prevention and control of pollution) Act	2	5
10	LICENSES AND PERMITS Licenses and permits for hotels and catering establishments Procedure for procurement, buy laws of hotels and restaurant under municipal corporation Renewal suspension and termination of licenses	6	10
11	INDUSTRIAL LEGISLATION Factory Act – Definition of factory, worker, health safety and welfare provisions Industrial disputes act – definition of industry, manufacturing process, industrial dispute, provisions relating to strike, lock-out, retrenchment, lay-off and authorities for settlement of industrial disputes Payment of wages act- definition of wages, authorized deductions from wages Workmen’s compensation act – definition of dependent, disablement, occupational disease, liability of the employer to pay compensation and amount of compensation	12	10

BHM283 - BUSINESS ECONOMICS
HOURS ALLOTTED: 30 MAXIMUM MARKS: 50

S.No.	Topic	Hours	Weight age
I.	<p><u>Introduction:</u></p> <p>Economic activities, non-economic activities, nature and scope of business economics. Micro economics, Macro-economics. Inducting and deducting approaches graphs – concepts of scope – utility – cardinal and ordinal utility. Law of diminishing marginal utility; Law of equi. Marginal utility</p>	2 hours	5%
II.	<p><u>Demand Supply and Market Equilibrium:</u></p> <p>Demand – Meaning – Individual demand – Law of Demand – Properties of Demand curve. Income effect and substitution effect. Exceptions to the law of Demand. Individual Demand and Market Demand, Demand Function, Determinants of Demand, Determinants of Market Demand. Shift of Demand Vs Movememnt along a Demand Curve. Elasticity of Demand. Price Elasticity – Meaning and Measurement. Price Elasticity and total revenue of a firm. Income Elasticity. Classification of goods based on Income Elasticity Cross Elasticity. Classification of goods into substitutes and complements. Supply – Law of supply – Determinants of supply Market Equilibrium. Concept of consumer surplus.</p>	8 hours	12%
III.	<p><u>Production and Costs:</u></p> <p>Production function. Distinction between short run and long run production. Production with one variable input. Relationship between Total, Marginal, and Average Production Functions. Laws of variable proportion. Production with two variable inputs. Isoquan to Isocosts. Techniques of Maximization of output, minimisation of cost and maximization of profit. Scale of Production. Economies and diseconomies of scale. Cost function. Short-run, Total and Average Costs. Long-run, Total and Average Costs.</p>	6 hours	9%
IV.	<p><u>Market structure and Factors of Production:</u></p> <p>Market – Market Structure – Characteristics of market. Perfect Competition – Characteristics – Equilibrium Price. Project maximizing output in the short and long run. Monopoly – Characteristics, Defects, Monopolistic competition – Defects, characteristics. Product differentiation. Profit maximizing price and output in the short and long run. Oligopoly, Characteristics – Price rigidity. Kinked Demand Curve – Factors of Production.</p>	8 hours	12%
V.	<p><u>National Income, Trade Cycles and International Trade:</u></p> <p>National Income – Definition, Measurement Gross Domestic Product – Meaning. Fiscal Deficit. Economic system. Socialism, Mixed Economy System, Free Market Economies. Concepts of Economic Liberalization,</p>		



	Privatization, Globalization – Recent Trends. International Trade – Concepts, Comparative Cost Theory – Balance of Trade – Balance of Payments. World Trade Organization, Agreements, Functions. Trade Cycles – Meaning, Phases, Consequences, Remedies.	6 hours	12%
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Suggested Books for Reference:

1. D. Gopalakrishna – A study in Managerial Economics
Himalaya Publishing House, Mumbai, Delhi, Nagpur.
2. S. Gupta – Managerial Economics
Tata McGraw-Hill Publishing Company Ltd., New Delhi.
3. V.L. Motem Samuel Paul, G.S. Gupta – Managerial Economics Concepts and Cases
Tata McGraw – Hill Publishing Company Ltd., New Delhi.
4. K.K. Dewett – Elementary Economic Theory
J.D. Verma
S. Chand Company Pvt. Ltd., Ram Nagar, New Delhi.



BHM391 - RESEARCH METHODOLOGY (Contd. from semester III)
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	HOURS
6	CASUAL-COMPARATIVE STUDIES AND CORRELATION METHOD A. What is Casual-comparative method? - Basis of this method B. Casual-Comparative study distinguished from other research method C. Use of this method in Educational Research D. Limitation Correlation method - Uses of Correlation method. E. Cautions in the use of Correlation method.	2
7	THE CASE-STUDY AND GENETIC METHOD A. What is case study? - Unit of study B. Types of case-studies in education. - Steps involved in a case-study. C. Characteristics of a good case study - Merits and Limitations D. Genetic method distinguished from case-study.- Purposes and types E. Longitudinal and Cross-selection approach	2
8	RESEARCH TOOLS A. Meaning - Classification of a research tools B. Criteria for selection of tools C. Factors related to construction of tools D. Questionnaire : miss use - Types of a questionnaire E. Characteristics of a good questionnaire F. Hints for making a questionnaire as an effective tool G. Attitude scales : Thrustone and Likert scale H. Limitations of rating scales I. Means of reducing errors - Score card J. Use and Types of interview K. Requisites and limitations of interview L. Uses and types of observation - Requisites of observation M. The critical incidents technique N. Scaled specimen schedule O. Check list - Interest Inventories P. 'Q' technique - Content analysis Q. Tools to measure social measures R. Sociometry "guess-who-technique"	3



	<p>S. Social distance scale - Psychological tests</p> <p>T. Types of tests: achievements tests, intelligence tests, aptitude tests, personality tests</p>	
9	<p>CONSRUCTION AND STANDERDISATION OF A TEST</p> <p>A. Characteristics of a good test</p> <p>B. Construction of a standardised introduction test</p> <p>C. Concept of reliability - Estimates of reliability</p> <p>D. Factors affecting the reliability</p> <p>E. Concept of validity – Types - Criteria for establishing validity</p> <p>F. Development of Norms</p>	3
10	<p>ORGANISATION, ANALYSIS AND INTERPRETATION OF DATA</p> <p>A. Editing, classifying and tabulating organization of data</p> <p>B. Common and special statistical analysis</p> <p>C. Interpretation of Data - Causes for misinterpretation</p> <p>D. Uses of comparison in interpretation</p> <p>E. Use of statistical Formulae for interpretation of results</p> <p>F. Characteristics of good generalization</p> <p>G. Common errors in reaching conclusions and formulating generalization</p> <p>H. Some hints in formulating generalizations.</p>	3
11	<p>RESEARCH REPORTING</p> <p>A. Style Manuals - Outline of a research report</p> <p>B. Preliminary section - Text or main body of the report</p> <p>C. Reference selection - Language and style of writing</p> <p>D. Footnote citations - Quotations</p> <p>E. Typography</p> <p>F. Pagation</p> <p>G. Format of synopsis/Abstract</p> <p>H. Format of a book review.</p>	2
TOTAL		15

BHM392 - PRACTICUM – II SPECIALISED

From their initial industry exposure during Practicum - I, student must be able to identify their area of specialisation based on which they will spend the next six weeks in an organisation of choice. For students opting for Food Production Management training can be acquired in the kitchen of a hotel, a restaurant, bakery or any other specialised hospitality enterprise that would provide enhanced exposure for the trainee to acquire special skills in food production.

The objective of this practicum is that skilled workers learn best with their hands. In today's competitive business environment, it is imperative that all training yield results guaranteeing proficiency by allowing the student to "learn by doing". Through discovery, repetition and ultimately testing, student learns, reinforces and proves the good habits and knowledge that creates best results. During the specialised practicum, they must acquire basic sound culinary skills and techniques.

While most procedures remain common to all kitchens students can observe and specialise in any of the different sections or departments of the main kitchen like butchery, cold kitchen or garde manger, bakery and confectionery, all day dining kitchen, banquet or bulk kitchen, speciality kitchen, etc.

Successful industrial training would involve the students to have an open inquisitive mind, so that they not just observe but also learn, work and improve.

