Course Objectives:
This course aims to make students understand both the theoretical knowledge and practical skill of food production operations basically in Western cookery and patisserie practiced in hotel and catering industry. This course also imparts the food knowledge required for food productions.

Course Description:
This course presents a thorough and systematic coverage of theoretical and practical knowledge of overview of catering industry, culinary history and its influences, Kitchen organization, use of equipment, Kitchen hygiene, and methods of cooking, foundation of continental cookery such as stocks, soups and sauces, sauces, accompaniments and garnishes. This course will also focuses on food commodities such as vegetables, cereals and flours, milks and milk products, sugar, dough and pastes.

Course Details

Unit 1: Overview of Catering Industry
Introduction of catering industry, Types of catering establishments, Pioneer of chefs

Unit 2: Culinary History
Introduction of culinary history, Egyptian cookery, Greek cookery, Roman cookery, French Cookery, Medieval French cuisine, Classical cuisine, Haute cuisine, Noble cuisine, Fusion cuisine, Influences of Ethnic Cultures

Unit 3: Kitchen and Bakery Brigade
Introduction of kitchen and bakery brigade, Kitchen organization charts of small, medium and large scale hotels, Staffing and heir job responsibilities, Kitchen uniform and its care

Unit 4: Kitchen Equipment
Introduction of kitchen equipment, Types of kitchen equipment such as large equipment, mechanical equipment, tools and utensils, their examples and uses

Unit 5: Hygiene
Introduction of hygiene and sanitation, Kitchen hygiene, Food hygiene, Food poisoning and remedies, Personal hygiene and its rules

Unit 6: Principles of Cooking
Introduction of cooking, Objectives of cooking, Methods of cooking including moist heat, dry heat and fat medias, Microwave cooking, Induction cooking, In a packet cooking, Solar cooking, Molecular gastronomy, Heat effects on foods, Advantages and disadvantages of various cooking methods, Suitable ingredients for various cooking methods
Unit 7: Culinary Terms

Unit 8: Food Commodities
Introduction of food commodities, Introduction, types and uses of vegetables, fruits and nuts, cereals, flours, herbs and spices, eggs, milk and milks heat treatment, milk products and their processing, Cheese and its making process, popular cheese and their origin countries, sugar, jaggery & sugar free sugar, and their functions, fats and oils and their types and processing

Unit 9: Foundations of Continental Cookery
Foundation of continental cookery such as:
- Stocks (definition, types, preparation guidelines, recipes, qualities and glazes)
- Sauces (definition, types of mother sauces, derivatives, recipes, preparations and qualities)
- Soups (definition, types, recipes, preparation, and making a good soup)
- Accompaniments (definition, functions, some examples)
- Garnishes (definition, functions, some examples)

Unit 10: Dough and Pastes/Pastry
Introduction of dough, types of dough such as straight dough, leavened dough, elastic dough, laminated dough and productions, reasons for faults in dough, Introduction of pastes, types of pastes such as short crust, sweet, puff, choux, and suet pastes, recipes and methods of preparation, products, reasons for faults in pastes

Demonstration
- Identifications of kitchen equipment
- Vegetable cuts
- Stocks preparations
- Soups preparation
- Sauces preparations

Practical
- Three course continental menus 8 nos.

References

BHM 311 : Food and Beverage Service –I

Credit Hours: 3
Lecture Hours: 48

Course Objective:
This course aims to make students understand both the theoretical knowledge and practical skill of food and beverage service operation in hotel and catering industry.

Course Description:
This course presents the overview of catering industry, Hotel and its types, various departments of food and beverage service department of hotel, duties and responsibilities of various staff working in F&B service department, Menu knowledge and its types, hygiene knowledge required for Food service personnel, dining Etiquettes, Different terms and terminologies used in service department.

Course Details

Unit 1: Catering and Hotel Industry
LH 8

Unit 2: Food and Beverage Service Department
LH 4
Introduction of F&B service Department, Various outlets of F&B service Department and their Functions. Ancillary Departments; Stillroom, Silver or Plate room, Wash-up section, Hot plate, Linen store.

Unit 3: Food and Beverage Organization
LH 8
Organization chart of Food and Beverage service Department of Hotel, Duties and responsibilities of F & B staff; F&B manager, Assistant F & B Manager, Outlet Manager, Supervisors, Waiter/ess, Apprentice, Interdepartmental Relationships; Front office, Housekeeping, Food production department, Personal department.

Unit 4: Identification of Service Equipments
LH 4
Furniture; Chairs, Tables, Side Board, Trolley
Linens; Moulton, Table Cloth, Slip Cloth, Serviette, Waiters Cloth
Tablewares; Cutleries, Crockeries, Glasswares, Hallowares

Unit 5: Competencies of Service personnel
LH 8
Grooming, Personal Hygiene and Sanitation, Dining Etiquettes; Do’s and Don’ts, Team Work, Attitude, Discipline, Courtesy.

Unit 6: Menu and Its Types
LH 6
Introduction, Definition, Origin and Types of Menu, Courses of a Classical French Menu.
Unit 7: Food & Beverage Terminologies  
F&B service Terms  

Unit 8: Table Laying  
Rules of Laying Table, A La Carte, Table D’hote  

Unit 9: Methods of service  
American, English, French, Russian  

Unit 10: Demonstration + Practical  
Still room/Pantry works (Demonstration)  
Mise-en-scène, Mise-en-place and Briefing  
Restaurant Mise en scène, Mise en place (Demonstration + Practical)  
Service sequence of pre-plated (Demonstration + Practical)  
Service of pre plated (8 continental menus)  

References  
Cichy, R. & Philip Hickey. Managing Service in Food and Beverage Operations. New York: AH&LA.  
Ninemeier, J. D. Management of Food and Beverage Operations. New York: AH&LA.
BHM 321 : House Keeping Operations

**Credit Hours:** 3  
**Lecture Hours:** 48

**Course Objectives:**  
This course aims to impart knowledge and skill in the basic Housekeeping functions and systems and to acquaint the students with general responsibilities of the Housekeeping department in a hotel.

**Course Description:**  
This course presents a thorough and systematic coverage of theoretical and practical knowledge and skill of hotel housekeeping and its roles, housekeeping organization chart, rooms and its safety management, cleaning, housekeeping control desk, and forms and format used in housekeeping department of a hotel.

**Course Details:**

**Unit 1 : Introduction to Hotel Housekeeping**  
LH8  
Introduction to hotel industry, Meaning of housekeeping, importance of housekeeping  
Role of housekeeping, Function of housekeeping

**Unit 2 : Housekeeping Organization**  
LH10  
Introduction, Layout of housekeeping department, Organizational structure of the housekeeping department (Small, Medium and Large Hotel), Duties, responsibilities and attributes of housekeeping staff, Inter departmental relationship

**Unit 3 : Rooms**  
LH6  
Introduction, Layout of rooms, Types of rooms, Types of beds and bedrooms, Room keys, Keys security and control

**Unit 4 : Safety Measure & Security**  
LH4  
Introduction, Safety rules for housekeeping department, Security

**Unit 5 : Cleaning**  
LH8  
Introduction, Meaning of Cleaning, Cleaning methods and principles of cleaning, Type of cleaning, cleaning equipment (Selection, Care & Maintenance), Cleaning agents

**Unit 6 : Housekeeping Control Desk**  
LH6  
Introduction, Role of the control desk, Types of registers and file maintained

**Unit 7 : Miscellaneous**  
LH6  
Forms and Formats (Code used)
- Pest Control
- Lost & Found
- Guest Complain
- Dead Guest
- Sick Guest
- Big Don'ts
- Customer Relation
• Fire

**Practical and Demonstration**
- Maid Cart and Setting up of a maid cart
- Room Cleaning (Departure, Occupied, Vacant, Bathroom Cleaning)
- Care and Cleaning of Different Floor and Furniture (Types of Floor and Types of Furniture)
- Mopping
- Dusting
- Metal Polishing
- Telephone Cleaning
- Carpet Shampooing
- Window and Door Cleaning
- Evening Service
- Second Service

**References**
Raghubalan, G. & Raghuballa, S. *Hotel Housekeeping Operation and Management*. India: Oxford University Press
Iris Jones Cynthia Phillips – *Commercial Housekeeping and Maintenance* – Stanley Thomas Ltd.
ENG 311 : English

Credit Hours: 3
Lecture Hours: 48

Course Objectives:
Objectives of the Course are to teach the writing modes, Discuss rhetorical devices ,Present language points required for academic success, Support serious reading and writing activities

Course Description:
The BBM English course is a two-level General English course with a strong emphasis on reading and writing. It is designed to help students get ahead fast with their core English skills in interdisciplinary contexts. The lessons cover important vocabulary, grammar, reading, writing, listening and speaking skills for general and technical English, along with literary pieces with reading/writing exercises build on them. It is a theme-based course with comprehensive coverage of English language and critical thinking skills.

Course Details
Unit 1: The following pieces carry 70% of the weightage of this course: LH 29

1. Invitation
   Interactions (relating to the text) and Spotlights

2. Ancient Tales
   Yudhishtira's Wisdom; The Brave Little Parrot; If Not Higher;
   Interactions (relating to the selected texts) and Spotlights

3. Education
   Why go to a University?; Don't Cut Down the Trees, Brother Woodcutter; Surely You Are Joking, Mr. Feynman; A 1996 Commencement Speech;
   Interactions (relating to the selected texts) and Spotlights

4. Actions and Consequences
   The Parrot in the Cage; A Sound of Thunder; No Smoke from the Chimneys'
   Interactions (relating to the selected texts) and Spotlights

5. Television
   The Wretched Stone; TV Can be a Good Parent;
   Interactions (relating to the selected texts) and Spotlights

6. Cross-cultural Bridges
   Marriage is a Private Affair; Then and Now: Finding My Voice;
   Interactions (relating to the selected texts) and Spotlights

7. Cultural Anthropology
   Arranging a Marriage in India; Life is Sweet at Kumansenu;
   Interactions (relating to the selected texts) and Spotlights
8. The Human Condition
   The Lunatic; How Sane Are We?; Gaia
   Interactions (relating to the selected texts) and Spotlights

9. Natural Science
   The Making of a Scientist; Scientific Inquiry: Invention and Test;
   Interactions (relating to the selected texts) and Spotlights

10. Humor and Satire
    King John and the Abbé of Canterbury; Thir Thoughts; The Clock Tower;
    Interactions (relating to the selected texts) and Spotlights

11. Critical and Creative Thinking
    The Stub Book; Mr. Know-All; Keeping Errors at Bay; What Is Intelligence, Anyway;
    Interactions (relating to the selected texts) and Spotlights

12. Love
    To His Coy Mistress; The Telegram on the Table; Piano;
    Interactions (relating to the selected texts) and Spotlights

13. Life and Death
    The Great Answer; Stopping by Woods on a Snowy Evening; A Tale; Ethics; "Where the Mind is without Fear"; New Year;
    Interactions (relating to the selected texts) and Spotlights

Appendix I. Sounds of English
Appendix II. 99 Lousy Sentences
Appendix III. Deloused 99 Sentences
Appendix IV. Documenting Scholarly Essays and Books
Appendix V. Speaking English in Chicago and London
Appendix VI. Speaking in Public
Appendix VII. Answers to Selected Questions

Prescribed Book

Unit 2: The following pieces carry 30% of the weightage of this course: LH 19

1. Paragraph to Short Essay
   The Paragraph
   Unity and Coherence
   From Paragraph to Short Essay
   Editing Your Writing
   Putting It All Together
2. Descriptive Essays
3. Narrative Essays
4. Opinion Essays
5. Comparison and Contrast Essays
6. Cause and Effect Essays
   (subtopics for all the different essay types):
   - Stimulating Ideas
   - Brainstorming and Outlining
   - Developing Your Ideas
   - Editing Your Writing
   - Putting It All Together
7. The Writing Process
8. Punctuation
9. Connectors
10. Grammar Terms

Prescribed Book

Teaching Method
The suggested teaching method is to introduce the theme and the writing task and then guide the students to practice specific skills and put language knowledge to produce their own writings. The recommended approach is to view the books not as mere language texts but to introduce students to many disciplines, to expand their intellectual and spiritual horizons, to underscore the nobility of humanity’s never-ending search for truth, beauty, and compassion. The goal is, therefore, to teach language skills along with insight and wisdom. The specific methods are also suggested in the course books and teacher manuals, and it will prove valuable for teachers to follow them.

Evaluation
The examinations will cover the language skills and include a range of tasks which assess students' ability to use English in a variety of contexts. Above all, the examinations will assess the students' ability to communicate effectively in English, especially in reading and writing activities.

Reference Books
Course Objectives:
This module aims to impart the basic management knowledge, and skills to the students so as to enhance their managerial capabilities and enable them to apply in the practical field.

Course Description:

Course Details
Unit 1: Introduction

Unit 2: Perspectives and Evaluation of Management

Unit 3: Planning
Unit 4: Organizing  

Unit 5: Leading  

Unit 6: Controlling  

Unit 7: Organizational Change and Development  
Nature, forces, paradigm shifts and areas (structure,technology, business process and behaviors) of organizational change. Resistance to change. Overcoming resistance to change. Concept of Organizational Development, OD intervention.

Unit :8 Emerging Concept in Management  

Addendum: At least one case will be administered at the end of each chapter. The students will also complete a project work and a few other assignments as specified by the faculty member.