

## **BHMCT – 301/BHM – 301 FOOD PRODUCTION & PATISSERIE – III**

### **OBJECTIVE:**

To provide an in depth knowledge of various food preparations, apart of this to make students familiar with kitchen layout.

### **COURSE CONTENT:**

#### **UNIT 1**

##### **KITCHEN ORGANISATION:**

Work station and work sections, kitchen layout types of kitchen, receiving and preparation areas, looking areas service and wash-up areas, knowing markets, purchasing & ordering obtaining supplies and stores.

#### **UNIT 2**

**CEREALS:** Sources, variety types of flour, uses, storage.

**FATS & OILS:** Sources, types, uses, storage.

**EGGS:** Types of eggs, purchasing of quality grading composition & food value, storage.

#### **UNIT 3**

##### **FISH:**

Structure & classification, purchasing & selection qualities, handling-scaling, filleting, skinning, pulling bones, fish cuts and uses, storage, application of cooking methods.

##### **MEAT:**

Structure & types of meat, purchasing and quality grading, factors that gives, meat a good quality, handling, knowledge of offal's & other edible parts, food value storage, application of cooking methods.

#### **UNIT 4**

##### **POULTRY:**

Structure & composition, classification, buying points food value, storage, application of cooking methods cutting deboning, trussing & stuffing.

##### **PORK:**

Structure & food value, purchasing, butchering procedure, processed meat-Ham, Bacon, Sausages.

### **PRACTICALS (BHMCT – 351/BHM - 351)**

#### **FOOD PRODUCTION PRACTICALS**

1. Making soups – Hot & Cold starters, eggs & fish dishes.
2. Dishes with accompaniment & sauces.
3. Meat & Poultry dishes.

#### **BAKERY**

To continue bakery practicals as mentioned in semester – II.

## **BHMCT – 302 /BHM – 302 FOOD & BEVERAGE SERVICE – III**

### **OBJECTIVE:**

- a) Understand the viticulture and vivifications.
- b) Understand different wine types, their classification storage & services.
- c) Know about the different wine producing countries, their specialty wine and the wine quality laws governing the major wine producing countries.

### **COURSE CONTENT:**

#### **UNIT 1**

##### **WINES:**

- Introduction to wines, definitions of wine.
- Viticulture seasons, soils and area of growth.
- Composition of grapes and its effect on the nature of wine, wine makers calendar.
- Wine categories: table, fortified & sparkling.
- Characteristic of wines still, sweet, dry vintage & non-vintage.
- Principles wine producing countries: France, Italy, Germany, Spain, Portugal, America & Australia.

#### **UNIT 2**

##### **WINE QUALITY LAWS:**

- France, Germany, Italy.

##### **WINES OF FRANCE:**

- a) Different regions, their geographical composition and climate, grape varieties with characteristic of wines from each region.
- b) Special reference of Champagne, its origin, grape varieties and production.

#### **UNIT 3**

##### **WINES OF OTHER COUNTRIES:**

- Italy, Germany.
- Wine of Spain with special reference to sherry (in detail).

- Wine of Portugal with special reference to port & Madeira.
- American wines.

#### **UNIT 4**

#### **FOODS & WINE HARMONY:**

- In relation to all courses of French classical menu.
- Indian & Chinese.

#### **PRACTICALS (BHMCT – 352/BHM - 352)**

1. Revision of 1<sup>st</sup> year practicals – table layout and services for different types of meals.
2. Beverage order taking and preparation of BOT.
3. Familiarization with the glassware's, equipments and tools required in relation to wine services and their sketch.
4. Services of red wine, white wine champagne. Meat & poultry dishes.
5. Assignments:
  - a) Preparing Charts
    - i) Different regions of France and their characteristics wine.
    - ii) Regions and characteristics wine of two other countries.
  - b) Collection of Labels
    - i) At least fine wines (Indian & Foreign).

#### **BHMCT – 303/BHM – 303 FRONT OFFICE OPERATIONS – III**

#### **OBJECTIVE:**

- a) Handling guest mails, messages and guest enquires.
- b) Describe room change procedure and outdoor management.
- c) Outline the work performed at bell desk.

#### **COURSE CONTENT:**

#### **UNIT 1**

#### **MANAGING GUEST ENQUIRIES.**

#### **HANDLING GUEST MAILS AND MESSAGES.**

#### **UNIT 2**

#### **OTHER INFORMATION AND DESK FUNCTIONS**

- Room key management.
- Mini post office.
- Do not disturb request.
- Wake up calls.
- Paging systems.
- Operational problems and managing them.

#### **UNIT 3**

#### **BLACK LISTING OF GUEST**

- Meaning.
- Criteria and practicals.

#### **BELL DESK MANAGEMENT**

#### **Procedures:**

- Check in.
- Check out.
- Left language.
- Other activities.

#### **UNIT 4**

#### **OUT DOOR AREA MANAGEMENT**

- Car parking.
- Public address.
- Duties of doorman / parking attendant.
- Hire a car procedure.
- Airport representative.

#### **PRACTICALS (BHMCT – 353/BHM - 353)**

1. Handling various types of enquires.
2. Message and mail handling and books filling up.
3. Bell desk activities during
  - Check-in.
  - Check-out.

## **BHMCT – 304 /BHM – 304 HOTEL HOUSE KEEPING – III**

### **OBJECTIVE:**

By the end of this course the students will have having knowledge about the following:

- a) Linen room procedure, care and maintenance of Linen.
- b) Uniform and swing room procedure.
- c) Laundry importance and principles, equipments, layout, flow process and finishes.
- d) Stain removal – methods and aids.
- e) Knowledge about fabrics, their origin, characteristics use in hotel industry.
- f) Yarns and their types.

### **COURSE CONTENT:**

#### **UNIT 1**

##### **HOTEL LINEN:**

- Classification: room linen, F&B linen, miscellaneous linen.
- Selection criteria & stock requirements.

##### **LINEN ROOM:**

- Location.
- Equipment.
- Storage & section: Stocktaking.
- Marketing & Monogramming.
- Functioning.

#### **UNIT 2**

##### **SEWING ROOM:**

- Activities and area provided.
- Equipments.

##### **UNIFORM ROOM:**

- Purpose of uniforms; No. of sets issuing procedure & exchange of uniform; Designing a uniform.
- Layout and planning of the uniform room.

#### **UNIT 3**

##### **LAUNDRY:**

- Duties and responsibilities of laundry staff; Importance and principles; Flow process of industrial laundering; Stages in wash cycle; Equipment layout, planning of laundry; Dry cleaning.

##### **STAIN REMOVAL:**

- Different types of stains; Cleaning methods; Specific reagents; Care for colored and delicate fabrics.

#### **UNIT 4**

##### **FIBRES AND FABRICS:**

- Definition; Origin and classification; Characteristics of different fibres – cotton, linen, silk, polyester, nylon, acrylic.

##### **YARNS:**

- Types.

##### **FINISHES:**

- Designing, sizing, deguming, weighting, scouring, calendaring, decatizing, tentering, shearing.
- Flocking, sanforisation mercerization napping.
- Bleaching, Dyeing, Printing, Singeing.

### **PRACTICALS (BHMCT – 354/BHM - 354)**

1. Basic cleaning procedure in guest room:  
(a) Check-out room. (b) Occupied room. (c) Vacant room. (d) Evening services.
2. Working in linen. Special emphasis on:  
(a) Storage. (b) Stock taking. (c) Marking and monogramming.  
(d) Functioning – clerical jobs in the linen room and uniform room.
3. Laundry:  
(a) Identification and operation of different equipments. (b) Laundry cleaning agents.  
(c) Flow process in industrial laundry – layout, planning and operation. (d) Dry cleaning methods.
4. Stain removal: Identification and removal of the stains using the specific methods and reagents.
5. identification of different weaves.
6. Identification and sampling of different fabrics.
7. Sewing Room – mending and use of sewing kit.
8. Visit to hotel laundry / commercial laundry.

## **BHMCT – 305 /BHM – 305 FOOD SCIENCE**

### **OBJECTIVE:**

To give knowledge of food science so that students will be able to apply this knowledge in producing quality food products.

### **COURSE CONTENT:**

#### **UNIT 1**

#### **EFFECT OF HEAT ON FOOD AND ITS NUTRITENTS:**

Proteins, Carbohydrate, Fats.

#### **UNIT 2**

#### **FOOD PRESERVATION**

- a) Importance of food preservation, preservation by high temperature. Preservation by use of low temperature.
- b) Freezing changes during freezing, changes during storage changes during throwing Refrigeration.
- c) Preservation by drying, Mechanical drying, Smoke Drying. Factors in the control of drying, treatment of food before drying, procedures after drying.
- d) Preservation by food additives, chemicals. Sales & Sugar, Alcohol, wood smoke spices and other condiments.

#### **UNIT 3**

#### **MICRO ORGANISMS**

Micro-organisms in food preservations, mold yeast, bacteria structures, types & functions.

#### **UNIT 4**

#### **FOOD ADDITIVES AND LEAVING AGENTS:**

Preservations, Antioxidants – Surface active agents stabilizes and thickness, bleaching and maturing agents, buffers acids and alkalis, food colors, non-nutritive and special dieting sweeteners, nutrient supplements, flavoring agents.

#### **UNIT 5**

#### **ADUALTRATION**

Definition, common food adulterants in different food groups, toxic effect of chemical adulterants, detection of adulterants.

## **BHMCT – 306 /BHM – 306 BASIC ACCOUNTANCY**

### **OBJECTIVE:**

To acquaint the students with the basic concept of accounting double entry system, journal, ledger, various subsidiary books, cash book and final accounts.

### **COURSE CONTENTS:**

#### **UNIT 1**

#### **INTRODUCTION**

Meaning and concepts of financial accounting, fundamental books of accounting, accounting cycle, journal entries, ledger, cash book double entry system.

#### **UNIT 2**

#### **FINANCIAL STATEMENTS**

Trial Balance: need, importance, limitations, preparation of trading and P & L account and balance sheet with simple adjustments.

#### **UNIT 3**

#### **BRS & DEPRECIATION**

Bank reconciliation statement, depreciation: concept, rationale and methods.

#### **UNIT 4**

#### **ANALYSIS OF FINANCIAL STATEMENTS**

Introduction to financial analysis, nature and uses of financial ratios, types of financial ratios : liquidity, debt, profitability, coverage and market value ratios.

#### **UNIT 5**

#### **INTERPRETATION OF FINANCIAL STATEMENTS**

Fund flow statement: its meaning, objectives and preparation, cash flow statement : its meaning, objectives, preparation, distinction between cash flow statement and fund flow statement.

## SEMESTER IV

### INDUSTRIAL TRAINING

- a. All students will undergo 22 weeks compulsory training in a reputed hospitality establishment, after completion of seven semester examination.
- b. All students to the Institute Director/HOD along with certificate of satisfactory completion of training from the training/personnel department of the concerned organization will submit a report covering the training period.
- c. Upon completion of the practical training, each student will be required to submit a Training Diary and Practical Training Report to the Head of Department/Director within 4 weeks of the completion of the training.
- d. Written report marks will be awarded by a committee constituted by Head of the Department, which will take into account:-
  1. The confidential evaluation report sent by the establishment.
  2. The written report submitted to the department.

While Oral Presentation Marks will be awarded on the basis of the presentation by the students in front of the teachers and students.