

HMSE 601 - A

FOOD PRODUCTION & BAKERY SCIENCE

TEACHING SCHEME:

Theory : 4Hrs/week  
Practical : 4Hrs/week

ASSESSMENT SCHEME

	: MARKS	DURATION	Credit
Theory	: 60	4Hrs	4
Practical	: 50	4Hrs	2
Internal	: 40		
<b>TOTAL</b>	<b>150</b>	<b>8Hrs</b>	<b>6</b>

OBJECTIVES

At the end of the semester the students are supposed to have developed

1. An insight of Indian regional cuisines and modern development.
2. Through knowledge of bread faults and diseases and the cake making methods.

COURSE CONTENT

**Unit - 1 KNOWLEDGE OF INDIAN REGIONAL STAPLE FOOD, INGREDIENTS AND SPICES.**

**1.1A STUDY OF VARIOUS REGIONAL CUISINES:**

Punjabi	- Bengali
Gujarati	- Maharashtra
Kashmiri	- Mugalai
South Indian	- Rajasthani
	-Goan

**Unit - 2 A STUDY OF INDIAN BREADS.**

**2.1A STUDY OF INDIAN SWEETMEATS.**

**Unit - 3 A STUDY OF INDIAN ACCOMPANIMENTS**

- Pickles, Chutneys, Murabbas, Papads etc.
- Mouth fresheners.

**3.1 COMPARATIVE STUDY OF TRADITIONAL AND MODERN INDIAN COOKERY.**

PATISSERIE (BAKERY SCIENCE)

**Unit – 4 BREAD DISEASES.**

**4.1 BREAD VARIETIES.**

**Unit – 5 FUNCTION OF INGREDIENTS IN CAKE MAKING.**

**5.1 CAKE MAKING METHODS:**

Sugar batter method.	- Boiled method
Flour batter method	- Sugar water method.
Blending method.	- All in process.

**TEXT READINGS**

Sudhir K. Shibal	- The Ashok book of Favorite Indian recipes.
Madhur Jaffery's	- Cook Book.
Chandal Padmanabhan	- Dakskhin Veg. Delicacies from South India.
J. Inder S. Kalara	- Prasad Cooking.
Khalid Aziz	- Indian Cooking.
Vimla Patil	- Food Heritage of India.
Vimla Patil	- Festival Cook Book.
Madhur Jaffery's	- Flavours of India.
Joseph Amendola	- Understanding Baking.
S.C. Dubey	- Basic Baking
William J. Sultan	- Practical Baking.

**PRACTICALS**

1. Quantity food production on the basis of Indian regional cuisine.
2. Bakery Practical to cover the following (Advance Level)
  - a) Bread Making.
  - b) Sponge Cake: Genois Sponge, Fatless Sponge.
  - c) Icings.
  - d) Assembling Cakes.
  - e) Heavy Cake: Pound Cake.

HMSE 601 -B

BEVERAGE MANAGEMENT

TEACHING SCHEME:

Theory : 4Hrs/week  
Practical : 4Hrs/week

ASSESSMENT SCHEME

	: MARKS	DURATION	Credit
Theory	: 60	4Hrs	4
Practical	: 50	4Hrs	2
Internal	: 40		
<b>TOTAL</b>	<b>150</b>	<b>8Hrs</b>	<b>6</b>

OBJECTIVES :

By the end of the semester the students should be able to:

- Understand the History, ingredients, brewing process, types, characteristics, storage and service of Beer.
- Understand the viticulture and vinification clearly.
- Understand different wine types, their classifications, storage and service.
- Know about the different wine producing countries, their specialty wines and the wine quality laws governing the major wine producing countries.
- Understand and suggest the appropriate wines for the different types of food.
- Acquire the requisite technical skills for competent service of Food and Beverage.

COURSE CONTENT

**Unit -1 BEER**

- History (A brief description of how beer came into being).
- Ingredients.
- Brewing process: Bottom fermentation; Top fermentation.
- Storage of beer.
- Types of beer (Ale, Lager, Draught, Wheat beers).
- Characteristics.
- Service of beer.

**Unit- 2 WINES**

- Introduction to wines. Definition of wines.
- Viticulture – Seasons, soil & area of growth. Composition of grape and its effect on the nature of wine. Wine makers calendar.
- Wine categories: RED, WHITE, and ROSE.
- Characteristics of wines - Still, natural, sweet, dry, vintage & non – vintage.
- Principal wine producing countries: France, Italy, Germany, Spain, Portugal, America, Australia.

**Unit – 3 WINE QUALITY LAWS.**

- France, Germany, Italy.

**Unit – 4 WINES OF FRANCE**

- Different regions and their Geographical composition & climate, grape varieties with characteristics of wines from each region.

- Special reference of Champagne; its origin, grape variety and production

### **Unit – 5 WINES OF OTHER COUNTRIES.**

- Italy.
- Germany.
- Wine of Spain with special reference to Sherry (in details).
- Wine of Portugal with special reference to port and Madeira.
- Australian wines.
- American wines.

### **5.1 FOOD AND WINE HARMONY.**

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

### **TEXT READINGS.**

Jalfrey L. Clarke	Table & bar
Denis R. Lillicrap	F&B Service
Matt. A. Casoo Tom	F&B Service
Stevenson Michael	World Wine Encyclopedia
M.Coltman	Beers of the World
	Beverage Management

### **PRACTICALS.**

1. Revision of 1<sup>st</sup> year practical - Table layout and service for different types of meals.
2. Beverage order taking and preparation of BOT.
3. Familiarization with the Glassware, equipments and tools required in relation to beer and wine service and their sketch.
4. Service of bottled, canned and draught beer.
5. service of Red Wine, White Wine, Champagne.

### **ASSIGNMENTS.**

1. Preparing charts:  
A: Different regions of France and their characteristics.  
B: Wine regions and characteristics wines of two other countries.
2. Collection of labels:  
A: At least ten Beers. (Indian & Foreign)  
B: At least Five Wines. (Indian & foreign)

HMSE 601 – C

HOUSE KEEPING & LAUNDRY MANAGEMENT

TEACHING SCHEME:

Theory : 4Hrs/week  
Practical : 4Hrs/week

ASSESSMENT SCHEME

	: MARKS	DURATION	Credit
Theory	: 60	4Hrs	4
Practical	: 50	4Hrs	2
Internal	: 40		
<b>TOTAL</b>	<b>150</b>	<b>8Hrs</b>	<b>6</b>

OBJECTIVES :

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

1. Linen room procedure, care and maintenance of linen.
2. Uniform and sewing room procedure.
3. Laundry – Importance and principles, equipments, layout, floor process & finishes.
4. Stain removal – methods and aids.
5. Knowledge about fabric, their origin, characteristic, use in hotel industry.
6. Yarns and their types.

COURSE CONTENT

**Unit- 1-HOTEL LAW**

- Classification.
- Selection criteria and calculating.

**1.1 LINEN ROOM**

- Location.
- Equipment.
- Storage & Inspection: Stock taking.
- Marketing & Monogramming.
- Functioning.

**Unit - 2-SEWING ROOM**

- Activities & Area provided.
- Equipments.

**2.1 UNIFORM ROOM**

- Purpose of uniform.
- No of sets, issuing process & exchange of uniform.
- Designing a uniform.
- Layout & planning of the uniform room.

**Unit -3- LAUNDRY**

- Duties and responsibilities of laundry staff.
- Importance and principles.
- Flow process in Industrial Laundering.

- Stages in wash cycle.
- Equipment, Layout, Planning of Laundry.
- Laundry agents.
- Dry cleaning.

### 3.1 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 fibers – Cotton, Linen, Silk, Polyester, Nylon, Nylon.

### 4.1 YARNS

- Types.

## Unit - 5- FINISHES

- Desizing, Sizing, Degumming, Weighting, Scouring, Calendaring, Decatizing, Tentering, Shearing.
- Flocking, Sanforisation, Mercerization, Napping.

### TEXT READINGS

Joan C. Branson	Hotel, Hostel & Hospital Housekeeping.
Georgina Tucker	The Professional Housekeeper.

### PRACTICALS

1. Basic cleaning procedure in guest room :
  - a. Check-out room.
  - b. Occupied room.
  - c. Vacant room.
  - d. Evening service.
2. Working in linen room:
  - 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 method.
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.

HM SE - 602

**Hospitality Marketing**

**TEACHING SCHEME:**

Theory : 6Hrs/week

**ASSESSMENT SCHEME**

: MARKS DURATION Credit

Theory : 60 6Hrs 6

Internal : 40

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TOTAL 100 6Hrs 6

**Objectives :**

Introduction to the fundamental concept of Marketing Management, especially in context of Services industry

**Course Content**

**UNIT 1 - Introduction to Hospitality Marketing**

**UNIT 2- The concept of Marketing**

Foundation and practices  
Solving Customers Problems

**UNIT 3 – Customer Behavior and customer Markets**

The package market  
The Business Traveler

**UNIT 4 – The Hospitality Presentation mix**

Employees  
Customers

**UNIT 5 – Channels of distribution**

Travel agents  
Franchising  
Tour operators

**Text Reading**

**Robert D. Raid**

**Hospitality Marketing Management**

**John Roberts**

**Marketing for the Hospitality industry**

HMSE - 603

**Project**

**TEACHING SCHEME:**

Practical : 6 Hrs/week  
Lab Tutorial : 3 Hrs/Week

**ASSESSMENT SCHEME**

	: MARKS	DURATION	Credit
Practical	: 150	6Hrs	3
Lab Tutorial	:	3Hrs	3
<b>TOTAL</b>	<b>150</b>	<b>6Hrs</b>	<b>6</b>

**OBJECTIVE:**

To encourage and guide students to adopt RESEARCH as methodology tackling and solving problems related to hospitality industry. This course will also help the students to update their Knowledge about the industry  
(Answering guest enquiries – case studies)

1

This project includes a study of the various airlines, capital, currencies of the various countries of the world. The student is required to visit airlines offices and collect the data concerning the above study. They will also have to make use of the colour photographs and pictures collected from journals and magazine for the logo of airlines etc. The student will have to make two copies of the project and submit before the final practical examinations

2

This project includes a study of any one tourist destination of world. This would include the geographic location of the place.

- i- Define a specific problem
- ii- suitable methodology
- iii- Set scope/ limitations
- iv- Design and administer suitable structured and unstructured research tools.
- v- Collect, edit and present primary and secondary data.
- vi- Edit and present
- vii- Do analysis and to draw definite Conclusions

Write the report in acceptable format and language



HMSEE – 604 –I

English

TEACHING SCHEME:

Theory : 2Hrs/week

ASSESSMENT SCHEME

	: MARKS	DURATION	Credit
Theory	: 60	2Hrs	2
Internal	: 40		
<b>TOTAL</b>	<b>100</b>	<b>2Hrs</b>	<b>2</b>

COURSE OBJECTIVES:

- To enable the students to understand the manner of communication in English proper pronunciation

COURSE CONTENT:

**Unit 1 Letters Advance**

Some Concepts in Communication

Informal Letters-1

Informal Letters-2

**Unit 2 Conversation**

Informal Conversation:

Face-to-Face-1

**Unit 3 Other Forms of Official Communication**

Memoranda

Minutes of Meetings

**Unit 4 Mass Media: Print**

Writing for Newspapers-1

Advertising-1

**Unit 5 Writing Resume**

HMSEE- 604 - II

FRENCH

TEACHING SCHEME:

Theory : 2Hrs/week

ASSESSMENT SCHEME

	: MARKS	DURATION	Credit
Theory	: 60	2Hrs	2
Internal	: 40		
<b>TOTAL</b>	<b>100</b>	<b>2Hrs</b>	<b>2</b>

**OBJECTIVES:**

The aim of the course continues to introduce the students to the French Language as it will help them to understand the much used terms in the operational subjects such as Food Production and F&B Service and also as it is the most widely used foreign language other than English as far as hospitality industry is concerned.

At the end of the semester the students should:

- Have revised all the grammar covered in Semester 1<sup>st</sup>.
- Have learnt the grammar scheduled for this semester.
- Be able to make simple conversations in French.

**COURSE CONTENT:**

**Unit 1- Conjugation Of First Group Of Verbs In Present Tense.**

**Unit 2- Conjugation Of Second Group Of Verbs In Present Tense.**

**Unit 3 - Conjugation Of Third Group Of Verbs In Present Tense.**

**Unit 4 - -Peculiarities Of Some Of The First Group Of Verbs.**

**Unit 5 -Superlative Degrees Of Adjectives.**

**Elementary Conversation.**

**TEXT READINGS**

Course Langue Francaise

S. Bhattacharya French for Hotel Management & Tourism Industry.