

*Placed at the meeting of  
Academic Council  
held on 26.03.2018*

**APPENDIX - CM  
MADURAI KAMARAJ UNIVERISTY  
(University with Potential for Excellence)**

**New Course**

**B.Sc. Culinary Arts (Semester)**

**CHOICE BASED CREDIT SYSTEM**

(With effect from the academic year 2018-2019 onwards)  
REGULATIONS AND SCHEME OF EXAMINATIONS

**1. INTRODUCTION OF THE PROGRAMME:**

The Bachelor of Science program in Culinary Art is offered Madurai Kamaraj University. The Three-Year (Six Semester) course equips students with all the required skills, knowledge and attitude to efficiently discharge responsibilities in the Hospitality sector as chef/ kitchen management. The program also involves in-depth laboratory/ Kitchen work for students to acquire required knowledge and skill standards in the operational areas of Food Production, Food Handling, Hygiene and food safety standard. It also provides managerial inputs for kitchen management and food costing

Creating employment opportunities for student chefs. Modern culinary arts school graduates work in restaurant, hotel, and air flight kitchens. Positions as caterers, private chefs, owner/operators, and even instructors are also growing in numbers. Hence we feel a specialized Professional Degree in Culinary Art is a requirement of the day. We are focused entirely on teaching practical skills in a state of the art cookery school which is supportive and fun, whilst also ensuring our students develop the high levels of discipline required to cook beautiful food to the highest standards. To ensure this the program involves more Practical demonstrations and workshops which will be conducted by experienced faculty and Celebrity Chefs specializing in various Cuisines. The BSc. in Culinary arts is a 3 year program which encompasses 3 year of classroom studies and practical.

**2. ELIGIBILITY FOR ADMISSION:**

A candidate for admission to B.Sc. Culinary arts shall be required to have passed the Higher Secondary Examination conducted by the Government of Tamil Nadu or an Examination accepted as equivalent there by the Madurai Kamaraj University.

**Age:** The Maximum limit to admit a candidate in B.Sc. Culinary Arts 25 Years and for SC/ST Students 3 Years of relaxation can be given

**2.1. Duration of the Programme :** **3 Years**

**2.2. Medium of Instructions :** **English**

## **1. OBJECTIVES OF THE PROGRAMME**

The main objectives of the programme are to:

- Provide the student with an introduction to the world of hospitality particularly to business as it applies to the hotel industry. More specifically, the course will provide an opportunity for you.
  - Become acquainted with the social, economic and environmental context within which the hospitality industry operates.
  - Understand the structure, nature and operating characteristics of the different sectors of the hospitality industry: food service, lodging and tourism, cruise line, airline and other welfare sectors also.
  - Obtain an appreciation of the various functions of management and their interrelationships with other key concerns of managers such as accounts, marketing, finance and human resource management and to identify the role of managers in the hospitality industry and to highlight their principal responsibilities.
  - Provide an opportunity for further developing those skills which are important to learning, e.g. library skills, study skills, and so forth
  - Be able to judge whether the hospitality profession suits your abilities, tastes, and career interests.

## **2. OUTCOME OF THE PROGRAMME**

Learning Outcomes: After completion of the course students will be expected to be able to: Explain the relation of lodging and food service operations and culinary arts to the to the travel and tourism industry. Describe the role of the culinary arts and science industry and its economic impact on the local, national and international levels. Cite opportunities for education, training and career development in the hospitality industry. Demonstrate knowledge of the history of the lodging and food service industry. Analyze, evaluate and discuss several aspects, development and trends which have affected lodging and food service operations in recent years and which will continue to have an impact on the industry in the future. Endorse the general classifications of hotels and describe the most distinctive features of each. Describe the seven common divisions or functional areas of the hotel organization (Rooms, Food and Beverage, Engineering and Maintenance, Marketing and Sales, Accounting, Human Resources, and Security) and explain the responsibilities and activities of each. Outline and explain the main classifications of culinary arts. Describe the organization, structure and functional areas in culinary commercial operation, Aspects of food and beverage controls, which pertain to food and beverage sales, payroll planning and production standards. To be more familiarize about bakery and confectionery, food and health tourism.

## **3. CORE SUBJECT PAPER:**

All the core papers are mentioned inside the course structure.

## **4. SUBJECT ELECTIVE PAPER:**

The subject elective papers are mentioned inside the course structure.

## **5. NON – MAJOR ELECTIVE PAPER:**

Non Major Elective paper as prescribed by the Department of Culinary Arts approved by the University.

**6. UNITIZATION:**

Each Subject is segregated into five units with each unit consisting of equal distribution of major concepts.

**7. PATTERN OF SEMESTER EXAM:**

Examination will be conducted at the end of each semester. Each Semester has two patterns of examination namely Internal (25 marks) and external (75marks).

**8. SCHEME FOR INTERNAL ASSESSMENT:**

The Internal assessment will be as follows:

Test	=	10Marks (Average of the best two tests)
Assignment	=	5 marks
Seminar / Group Discussion	=	5 marks
Peer- team – teaching	=	5 marks
Total	=	25 marks

**9. EXTERNAL EXAM:**

External Examination will be conducted as semester exams as per University norms with common question paper for all affiliated colleges.

**10. QUESTION PAPER PATTERN:**

The exciting Pattern of Question Paper will be as follows.

**Time: 3 Hours**

**Maximum Marks: 75**

**Section A: (10\*1=10 Marks) Question No: 1 to 10 (Multiple Choice Pattern)**

1. Two questions from each Unit.
2. Four Choices in each questions
3. No “None of these: choice.

**Section B: (5\*7=35 Marks)**

1. Answer all Questions either (a) or (b)
2. Answer not exceeding two pages
3. One Question from each unit.

**Section C: (3\*10=30 Marks)**

Answer should not exceed Four Pages. Answer any Three out of Five (One Question from each Unit).

**MODEL QUESTION PAPER**

**PRINCIPLES OF CULINARY ARTS – I**

**Time: Three hours**

**Maximum: 75 marks**

**SECTION A (10 x 1=10)**

Answer ALL questions.

1. Marzipan is made from \_\_\_\_\_

- |                  |                 |
|------------------|-----------------|
| a) Cashew paste  | b) Almond paste |
| c) Coconut paste | c) Pista paste  |

2. Yeast derived from \_\_\_\_\_

- a) Molasses
- b) Grapes
- c) Orange
- d) Corn

3. Which is the Bread disease?

- a) Salmonella
- b) Fungus
- c) F1 N1
- d) Rope

4.  $1^{\circ} \text{C} =$  \_\_\_\_\_

- a)  $46^{\circ} \text{F}$
- b)  $32^{\circ} \text{F}$
- c)  $36^{\circ} \text{F}$
- d)  $38^{\circ} \text{F}$

5. Which one is called Bread rolls?

- a) Croissants
- b) Coconut bread
- c) Cookies
- d) Cheese sticks

6. The protein in flour is \_\_\_\_\_

- a) Albumin
- b) Riboflavin
- c) Flam bin
- d) Gluten

7. In the rolls which one is stuffed (or) topped with Jam and Fruit?

- a) French loaf
- b) Swiss rolls
- c) Pancake
- d) Bread rolls

8. What flour is ideal for making pastry?

- a) Soft flour
- b) Strong flour
- c) Corn flour
- d) Rice flour

9. Which one is main ingredient for butter cream?

- a) Margarine
- b) fat and sugar
- c) Baking soda
- d) Essence



**16. TEACHING METHODOLOGY:**

To enhance the quality of students through creative and effective teaching the following teaching methodologies by classroom teaching methods, Practical training, Power Point Presentation classes, Guest lectures, Demonstrations and Internship for one month after each semester and study tour programmes.

**17. TEXT BOOKS:**

The text books are mentioned below each individual paper.

**18. REFERENCE BOOKS:**

The reference books are mentioned below each individual paper.

**19. RETOTALLING AND REVALUATION PROVISION:**

Revaluation and re totalling shall be pursued by submission of respective application forms duly filled and authorized by the head of the Institution as per University norms. The applications must reach the University within the stipulated time frame as set by University.

**20. TRANSITORY PROVISION:**

The revision of syllabus shall be done once in three years for better enhancement and updates.

**21. SUBJECT AND PAPER RELATED WEBSITE:**

The websites are mentioned below the reference books column for every subject.

**COURSE STRUCTURE  
FIRST YEAR  
SEMESTER I**

S. No	Title of the Paper	Exam Duration	Hour	Credit	Internal	External	Total
	<b>Part I</b>						
1	Hotel French-I (or) Hotel Tamil – I	3	6	3	25	75	100
	<b>Part-II</b>						
2	Hotel Communicative English – I	3	6	3	25	75	100
	<b>Part III - Core Subjects</b>						
3	Principles of Culinary Arts – I	3	3	3	25	75	100
4	Bakery and Confectionery Art – I	3	2	3	25	75	100
	<b>Part – III Allied</b>						
5	Fundamentals of Food and Beverage Service	3	3	3	25	75	100
6	Food Safety and Hygiene	3	3	3	25	75	100
	<b>Part – IV Skill Based Subject</b>						
7	Culinary Practical – I	-	5	-	-	-	-
	<b>Non Major Elective</b>						
8	Basic Culinary Practice – I	3	2	2	25	75	100
	<b>Total</b>		<b>30</b>	<b>20</b>			

**SEMESTER II**

S. No	Title of the Paper	Exam Duration	Hour	Credit	Internal	External	Total
	<b>Part I</b>						
1	Hotel French-II (or) Hotel Tamil - II	3	6	3	25	75	100
	<b>Part-II</b>						
2	Hotel Communicative English – II	3	6	3	25	75	100
	<b>Part-III Core Subjects</b>						
3	Principles of Culinary Arts – II	3	4	3	25	75	100
4	<b>Part III – Allied</b>						
5	Nutrition and food science	3	2	2	25	75	100
6	Accommodation Operation Management	3	2	2	25	75	100
7	Front Office Management	3	2	2	25	75	100
	<b>Part – IV Skill Based Subjects</b>						
8	Culinary Practical – I	5	3	3	40	60	100
9	Food and Beverage Service Practical	3	3	3	40	60	100
	<b>Non Major Elective</b>						
10	Basic Culinary Practice – II	3	2	2	25	75	100
	<b>Total</b>		<b>30</b>	<b>23</b>			

**SECOND YEAR  
SEMESTER III**

S.No	Title of the Paper	Exam Duration	Hour	Credit	Internal	External	Total
	<b>Core Subjects</b>						
1	Purchase and Cost Control	3	3	3	25	75	100
2	Global Cuisine and Gastronomy	3	4	4	25	75	100
	<b>Allied Subjects</b>						
3	Quantity Production and Banquet Management	3	4	4	25	75	100
4	Principles of Management	3	4	4	25	75	100
5	Practice of Business Communication	3	4	4	25	75	100
6	Application of Computers	3	3	3	25	75	100
	<b>Skill Based Subjects</b>						
7	Oriental & Continental Culinary Practical	3	5				
8	Food Photography and Presentation	3	3	2	25	75	100
	<b>Total</b>		<b>30</b>	<b>24</b>			

### SEMESTER IV

S. No	Title of the Paper	Exam Duration	Hour	Credit	Internal	External	Total
	<b>Core – Major</b>						
1	Gardemanger and Presentation	3	4	4	25	75	100
2	Bakery and Confectionery Art –II	3	3	3	25	75	100
	<b>Allied</b>						
3	Menu Function and Material Management	3	3	3	25	75	100
4	Hospitality Financial Accounting	3	4	4	25	75	100
5	Indian Cuisine and Culture	3	4	4	25	75	100
	<b>Skill Based Subjects</b>						
6	Front Office Management Practical	3	3	2	40	60	100
7	Accommodation Operation Practical	3	3	2	40	60	100
8	Oriental & Continental Culinary Practical	5	6	4	40	60	100
	<b>Part IV Mandatory Subject</b>						
9	Extension Activities	-	-	1	25	75	100
	<b>Total</b>		<b>30</b>	<b>27</b>			

### THIRD YEAR SEMESTER V

S. No	Title of the Paper	Exam Duration	Hour	Credit	Internal	External	Total
	<b>Core – Major</b>						
1	Food Production Operation – I	3	4	4	25	75	100
2	Hospitality Marketing Management	3	4	4	25	75	100
	<b>Allied</b>						
3	Hotel Law	3	4	4	25	75	100
4	Food Engineering	3	4	3	25	75	100
5	Food Processing and Preservation	3	3	2	25	75	100
	<b>Skill Based Subjects</b>						
6	Advanced Culinary Practical	-	5	-	-	-	-
7	Management for Chefs	3	4	3	25	75	100
	<b>Part IV Mandatory Subject</b>						
8	Environmental Studies	3	2	2	25	75	100
	<b>Total</b>		<b>30</b>	<b>22</b>			



**SEMESTER VI**

S. No	Title of the Paper	Exam Duration	Hour	Credit	Internal	External	Total
	<b>Core – Major</b>						
1	Kitchen Facility Planning	3	4	4	25	75	100
2	Food Production Operation – II	3	5	4	25	75	100
	<b>Allied</b>						
3	Food and Health Tourism	3	4	4	25	75	100
	<b>Skill Based Subjects</b>						
4	Advanced Culinary Arts – Practical	3	5	4	40	60	100
5	Chocolate and Ice Cream Manufacturing	5	5	3	25	75	100
6	Research Project	3	4	3	25	75	100
--	<b>Part IV Mandatory Subject</b>						
7	Value Education	3	3	2	25	75	100
	<b>Total</b>		<b>30</b>	<b>24</b>			
	<b>Total Credits</b>						<b>140</b>

**SEMESTER I**

**PART I HOTEL FRENCH – I**

**Prescribed Text Book:** N.C. Mirakamal,  
R. Venguattaramane  
**L'Hôtellerie et le tourisme**  
Samhitha Publications (2015), Chennai.  
Lessons 1-5

**SCHEME OF EXAMINATION**

**Question paper pattern for Hotel French**

**Paper I: Hotel French I**

**75 marks**

**Section A (10 marks)**

- I) Question Nos. 1-10:  
Multiple choice questions from civilization part of the prescribed text book

**Section B (5x7=35 marks)**

- II) Question Nos 11-15:  
Grammar exercises from the prescribed text book  
Choice A or B to be given in each exercise ( 11 a or b, ...)7 sentences to be given in each exercise

**Section C (3x10=30 marks)**

- III) Answer any three of the following questions:  
Question No. 16: One seen text for comprehension–5 questions to be asked

- Question No. 17: One seen text for translation  
 Question Nos. 18: One dialogue to be written based on the prescribed text book  
 Question Nos. 19: 10 sentences for translation from French to English  
 Question Nos. 20: 10 sentences for translation from English to French

(OR)

**PART – I: HOTEL TAMIL – I (as prescribed by Dept of Tamil)**

**மரபுக்கவிதையும் புதுக்கவிதையும்**

**கதை இலக்கியம்**

கூறு 1: பாரதியார், பாரதிதாசன், பட்டுக்கோட்டை, கண்ணதாசன் கவிதைகள்

கூறு 2: ந.பிச்சமுர்த்தி, இன்குலாப், மீரா, வைரமுத்து கவிதைகள்

கூறு 3: சிறுகதைகள் - 5

1. ந.பிச்சமுர்த்தி - பாம்பின் கோபம்
2. புதுமைப்பித்தன் - கடவுளும் கந்தசாமிப்பிள்ளையும்
3. கு.அழகிரிசாமி - வரப்பிரசாதம்
4. அசோகமித்திரன் - ஒரு கிராமத்து அத்தியாயம்
5. அகிலன் - ஊர்வலம்

கூறு 4: இலக்கணம்

எழுத்து : முதலெழுத்து, சார்பெழுத்து

சொல் : நான்கு வகை சொற்கள்

1. பெயர்ச்சொல் 2. வினைச்சொல்
3. இடைச்சொல் 4. உரிச்சொல்

கூறு 5: ஓரெழுத்து ஒருமொழி

ஒருமை, பன்மை

ழ, ள, ல வேறுபாடு

ந, ண, ன வேறுபாடு

அகர வரிசைபடுத்துக.

**பாரதியார் கவிதைகள்**

நிமிர்ந்த நன்னடை

நேர்கொண்ட பார்வையும்

நிலத்தில் யார்க்கும்

அஞ்சாத நெறிகளும்

திமிர்ந்த ஞானச்

செருக்கும் இருப்பதால்

செம்மை மாதர் திறம்புவதில்லையாம்

அமிழ்ந்து பேரிருளாமறி

யாமையில்

அவல் மெய்திக்

கலையின்றி வாழ்வதை

உமிழ்ந்து தள்ளுதல்

பெண்ணற மாகுமாம்

உதய கன்ன உரைப்பது

கேட்டிரோ!

**பாரதிதாசன்**

**புதிய உலகம் - தளைஅறு!**

கடவுள் கடவுள் என்றெதற்கும்

கதறுகின்ற மனிதர்கள்!

கடவுள் என்ற நாமதேயம்

கழறிடாத நாளிலும்

உடமையாவும் பொதுமையாக

உலகுநன்று வாழ்ந்ததாம்

‘கடையர்’ ‘செல்வர்’ என்ற தொல்லை

கடவுள்பேர் இழைத்ததே!

உடைசு மந்த கழுதைகொண்

டுழைத்ததோர் நிலைமையும்

உடைமைமுற்றும் படையை நிலைமையும்  
 அடையும் மன்னர் நிலைமையும்  
 கடவுளாணையாயின் அந்த  
 உடைவெளுக்கும் தோழரைக்  
 கடவுள்தான் முன்னேற்றமோ? தன்  
 கழுதைதான் முன்னேற்றமோ?  
 ஊரிலேனும் நாட்டிலேனும்  
 உலகிலேனும் எண்ணினால்  
 நீநிறைந்த கடலையொக்கும்  
 நேர் உழைப்ப வர்தொகை!  
 நீமிதந்த ஓடமொக்கும்  
 நிறைமுதல்கொள் வோர்தொகை  
 நேரிற்சூறை மோதுமாயின்  
 தோணிஓட்டம் மேவுமோ?  
 தொழிலறிந்த ஏழை மக்கள்

தொழில் புரிந்து செல்வர்பால்  
 அழிவிலாமு தல்கொடுக்க  
 அம்முதற் பணத்தினால்  
 பழிமிகுந்த அரசமைத்துப்  
 படைகள் தம்மை ஏவியே  
 தொழில் புரிந்த ஏழை மக்கள்  
 சோற்றிலேமண் போடுவார்!  
 நடவுசெய்த தோழர்கூலி  
 நாலணாவை ஏற்பதும்  
 உடலுழைப்பி லாதசெல்வர்  
 உலகைஆண் டுலாவலும்  
 கடவுளாணை என்றுரைத்த  
 கயவர் கூட்டமீதிலே  
 கடவுள் என்ற கட்டறுத்துத்  
 தொழிலுளாரை ஏவுவோம்

### பட்டுக்கோட்டை கல்யாணசுந்தரம்

செய்யும் தொழிலே தெய்வம்  
 “செய்யும் தொழிலே தெய்வம் - அந்தத்  
 திறமைதான் நமது செல்வம்  
 கையும் காலுந்தான் உதவி - கொண்ட  
 கடமைதான் நமக்குப் பதவி (செய்யும்)

பயிரை வளர்த்தால் பலனாகும் - அது  
 உயிரைக் காக்கும் உணவாகும்  
 வெயிலே நமக்குத் துணையாகும் - இந்த  
 வேர்வைகள் எல்லாம் விதையாகும்  
 தினம் வேலையுண்டு குலமானமுண்டு  
 வருங்காலமுண்டு அதை நம்பிடுவோம்  
 (செய்யும்)

சாமிக்குத் தெரியும், பூமிக்குத் தெரியும்  
 ஏழைகள் நிலைமை - அந்தச்  
 சாமி மறந்தாலும் பூமி தந்திடும்  
 தகுந்த பலனை - இதைப்  
 பாடிப்பாடி விளையாடி ஆடிப்பல  
 கோடிக் கோடி முறை கும்பிடுவோம்  
 (செய்யும்)

காயும் ஒரு நாள் கனியாகும் - நம்  
 கனவும் ஒரு நாள் நனவாகும்  
 காயும் கனியும் விலையாகும் - நம்  
 கனவும் நினைவும் நிலையாகும் - உடல்  
 வாடினாலும் பசி மீறினாலும் வழி  
 மாறிடாமலே வாழ்ந்திடுவோம் (செய்யும்)

### கவிஞர் கண்ணதாசன் அனுபவமே கடவுள்

பிறப்பின் வருவது யாதெனக் கேட்டேன்  
 பிறந்து பாரென இறைவன் பணித்தான்!  
 படிப்பெனச் சொல்வது யாதெனக்  
 கேட்டேன்  
 படித்தும் பாரென இறைவன் பணித்தான்!  
 அறிவெனச் சொல்வது யாதெனக்  
 கேட்டேன்  
 அறிந்து பாரென இறைவன் பணித்தான்!  
 அன்பெனப் படுவது என்னெனக் கேட்டேன்  
 அளித்துப் பாரென இறைவன் பணித்தான்!  
 பாசம் என்பது யாதெனக் கேட்டேன்  
 பகிர்ந்து பாரென இறைவன் பணித்தான்!

மனையாள் சுகமெனில் யாதெனக்  
 கேட்டேன்  
 மணந்து பாரென இறைவன் பணித்தான்!  
 பிள்ளை என்பது யாதெனக் கேட்டேன்  
 பெற்றுப் பாரென இறைவன் பணித்தான்!  
 முதுமை என்பது யாதெனக் கேட்டேன்  
 முதிர்ந்து பாரென இறைவன் பணித்தான்!  
 வறுமை என்பது என்னெனக் கேட்டேன்  
 வாடிப்பாரென இறைவன் பணித்தான்!  
 இறப்பின் பின்னது ஏதெனக் கேட்டேன்  
 இறந்து பாரென இறைவன் பணித்தான்!  
 ‘அனுபவித்தேதான் அறிவது  
 வாழ்க்கையெனில்

ஆண்டவனே நீ ஏன் எனக் கேட்டேன்!  
ஆண்டவன் சற்றே அருகு நெருங்கி

அனுபவம் என்பதே நான்தான் என்றான்!

அணில் கொம்பிலே ஆமை கிணற்றிலே!  
கொம்பிபேறி வான்போகும்  
வேலையும்  
கீழ்நோக்கி நீரில்முழ்கி வசித்தலும்  
ஒவ்வாத தொழிலல்ல பெண்ணே!  
தென்னை மரமேறித் தேங்காய்  
பிடுங்குவோன்  
கிணற்றில் மூழ்கிப் பாத்திரம்  
எடுக்கிறான்.  
நாங்களே கலைஞர்!  
ஆமைபோல் உணர்ச்சியின்  
கிணற்றில் அமிழ்வோம்

**கொம்பும் கிணறும் ந.பிச்சமூர்த்தி**

முதுகோடு கொண்டு விதியை எதிர்ப்போம்  
கீழுலகேழும் தயங்காது இறங்கி  
ஜீவன்கள் லீலையில் கூசாது கலப்போம்  
அணிலைப்போல் கொம்பேறி  
ஒளிக்கனி கடிப்போம்  
காலையின் மேலேறி  
செம்மலர் உதிர்ப்போம்  
மேலுலகேழும் படகோட்டிச் செல்வோம்  
வான்பொருள் தேடித் தெருக்களில்  
தருவோம்  
கொம்பையும் கிணற்றையும் பிணைப்போம்  
விசம்பிலும் வீட்டிலும் களிப்போம்.

**வெயில் - இன்குலாப்**

மண்ணின் குழந்தைகளாய் - இங்கு  
வாழும் உயிர்களுக்கு  
விண்ணின் ஒளிச் சூரியனிலிருந்து  
வீழும் வெயில் பாலே

சூட்டுத் தூரிகையால் - வானச்  
சூரியன் பூமியின்மேல்  
தீட்டும் வெயில்படமே - நிழல்  
தின்னும் பொன்மருந்தே!

நீரலை தாலாட்டும் - மலர்களின்  
நெஞ்சக் கனாவழித்து  
ஈரம் உலர்த்துகிறாய் - நீயோர்  
ஈர வேட்டைக்காரன்!

முதிரவைப்பாய் அரும்பை - அனல்  
முத்தம் கொடுப்பதனால்  
உதிரவைத்தல் முறையே - அந்த  
ஊமை மலர்க்குலத்தை?

கரண்டிக் கொழுப்பவர்கள் - உன்  
சூட்டில் பொசுங்கவில்லை  
சுரண்டப் படுவர்தாம் - உன்  
சூட்டில் பொசுங்குகிறார்

ஆகையினால் வெயிலே - ஏழை  
ஆவிபிரிந்த உடல்  
வேகையில் மட்டும் சுடு - அவரை  
வீணில் பொசுக்காதே!

அவசரக்காரன் - கவிஞர் மீரா  
மூன்று வருடம் முன்னால்.....

அருப்புக்கோட்டை  
அழகர்சாமி  
காசநோயின்  
காரணமாக  
இருமி இருமி  
எலும்பாய் மாறி  
ஆஸ்டின்பட்டி  
அரசினர்  
மருத்துவமனைக்கு  
மனுப்போட்டானாம்  
வந்து தங்கி  
வைத்தியம் பார்க்க

போன செவ்வாயோ  
புதனோ  
அவனுக்கு  
அனுமதி வழங்கி  
அஞ்சல் போனதாம்!  
அதற்கு என்ன அவசரம்?  
போனமார்கழியிலோ  
தையிலோ  
பொல்லாக்  
காலன் போட்ட  
கடிதம் கண்டதும்  
போய்ச்சேர்ந்தானாம்  
புத்தியில்லாமல்!

அழகர்சாமி அவசரக்காரன்!

### நட்பு - வைரமுத்து

“நட்பு என்பது  
சூரியன் போல்  
எல்லா நாளும்  
பூரணமாய் இருக்கும்

நட்பு என்பது  
கடல் அலைபோல்  
என்றும்  
ஓயாமல் அலைந்து வரும்

நட்பு என்பது  
அக்னி போல்

எல்லா மாசுகளையும்  
அழித்துவிடும்

நட்பு என்பது  
தண்ணீர் போல்  
எதில் ஊற்றினாலும்  
ஓரே மட்டமாய் இருக்கும்

நட்பு என்பது  
நிலம் போல்  
எல்லாவற்றையும் பொறுமையாய்  
தாங்கிக் கொள்ளும்

நட்பு என்பது  
காற்றைப் போல்  
எல்லா இடத்திலும்  
நிறைந்து இருக்கு

**Note: Part I: Students have a choice to select Hotel Tamil or Hotel French in First and Second Semesters.**

## **PART II - HOTEL COMMUNICATIVE ENGLISH – I**

### **Objectives:**

- **To impart knowledge about the basic grammar**
- **To get practiced to write the sentences without grammatical mistakes.**

### **UNIT I – Grammar I**

Parts of speech – An introduction (Subject, Verb, Adjectives, Adverb, Pronoun, Preposition, Conjunction, Interjection.  
Articles, Tenses, Voices( Active and Passive voices)

### **UNIT II – Grammar II**

Common errors in English

1. Using conditional clauses
2. Articles
3. Subject and verb agreement
4. Usage of adverbs

### **UNIT III – Composition I**

Precise writing – Note making – developing the hints – usage of punctuations.

### **UNIT IV – Composition II**

Paragraph writing, Essay writing, story construction, defining the proverbs.

### **UNIT V- Conversation Practice**

At Front desk – At rooms – while travelling – at restaurant

### **Reference books:**

1. English grammar and composition – Mc Milan.
2. English conversation practice by Grand Taylor
3. Communication skills 1 and 2 – Mainspring publishers
4. Lets speak English fluently and accurately – Dr. C. Rajappan – NCBH publications

## **CORE: PRINCIPLES OF CULINARY ARTS – 1**

### **Objectives**

- **To Learn Cooking methodology, Organizational Structure of The Kitchen, Section of kitchen**

### **UNIT – I**

#### **INTRODUCTION TO CULINARY ARTS**

Aims and Objectives of Cooking Food - Level of skills & experience - Attitude & Behavior - Career avenues open to chefs. Kitchen - Classical Kitchen Brigade - Organizational Structure of The Kitchen - Modern Staffing in Various Category Hotels - Duties & Responsibilities Of Various Chefs - Coordination of Kitchen with Other Departments

## **UNIT - II**

### **TYPES & SECTIONS OF A KITCHEN**

Commissary - Butchery - Main Kitchen (Indian, Western & Chinese) - Grade Manger - Satellite Kitchen - Bakery & Confectionery - Pantry - Kitchen Stewarding - Show Kitchen - Cafeteria Kitchen - Walk-in cooler & walk-in freezer

### **Tools, Equipment & Fuels Used In the Kitchen**

Identification, Classification, & Uses of Equipment - Capital & Operational Equipment - Types & Uses of various knives, care & maintenance of knives, how to choose a knife - Fuels used in the kitchen

## **UNIT - III**

### **INTRODUCTION TO BAKING**

Safe food handling practices - Tools, Equipment & Key Ingredients required in Baking - Understanding different types of bread - Understanding different methods in bread making - Basic faults in bread making - Various types of Cookies - Different method of making Cookies

## **UNIT – IV**

### **PREPARATION & MIXING OF INGREDIENTS**

Washing - Peeling & Scraping - Pairing - Cutting - Grating - Grinding - Mashing - Sieving – Milling -Steeping - Centrifuging - Emulsifying - Evaporation - Homogenization - Beating – Blending - Cutting in Creaming - Folding – Kneading - Pressing - Rubbing in Rolling in Stirring - Cooking Temperatures & Methods Of Cooking

British Thermal Unit (BTU) - Heat Fusion - Thermal Conductivity - Induction Cooking – Heat - Removal-Cooling - Freezing of Foods - Thawing of Foods - Re-heating of Food - Effects of Heat on Foods - Boiling - Poaching - Stewing - Indian Dum Phukt - Braising - Frying a) Shallow b) Deep - Baking - Roasting - Spit Roasting /Indian Tandoor Roasting - Microwave Cooking – Blanching

## **UNIT – V**

### **SENSORY, IDENTIFICATION & EVALUATION OF FOOD INGREDIENTS**

Organoleptic Sensory Evaluation (wherever necessary) (Taste, smell, hearing, eyes) - Identification of Ingredients - Presentation - Basic Factors of presentation (temperature, flavor, color, shapes) - Texture & Consistency (Firm & Close, short & crumbly, spongy, light & even, flaky, coarse, tough, hard, roping, pouring, soft peak, medium peak, stiff peak).

### **Stocks, Glazes, Cooking Liquors& Thickening Agents**

Introduction - Definition of Stock & Glazes - Uses of Stock & Glazes - Classification of Stock – White-Stock (fond Blanc) - Brown Stock (fond brun) & Indian Yakhni Stock - Fish Stock (fumet) – Vegetable- Stock - Neutral Stock - Remouillage - Court Bouillon - Pot Liquor - Emergency Stock / Convenience Bases - Elements of Stocks & its Characteristics - Precautions to be taken while preparing Stock - Definition - Starches

as Thickening Agent - Definition of Roux - Types of Roux (white, blond, slack, brown) - Other thickening agents - White wash (fecule) - Cornstarch (cornflour) - Arrowroot

**Reference:**

- 1) Professional Cooking – Wayne Gisslen – Wiley Publication
- 2) Gastronomie – Paul Hanlyn
- 3) Professional Charcuterie – David Harvey- Wiley Publication
- 4) Food & Beverage Management – Davis & Stone Published by Butterworth-Heinemann Ltd.

**Text Book:**

1. Basic Cookery – Daniel R. Stevenson
2. Food Preparation & Cooking – Stanly Thorues
3. Modern Cookery for Teaching & Trade – Thangam Philip Vol1, & Vol 2. – Published by Orient BlackSwan
4. The World Encyclopaedia of Cheese – Juliet Harbutt
5. Theory of Cookery – Krishna Arora

**CORE: BAKERY AND CONFECTIONERY ART - I**

**Objective**

- To make the Students Good Baker
- To improve Bakery Products and Confectionary Products

**UNIT- I**

**BREAD ART**

Yeast Bread - Basic Bread Rolls (hard & soft rolls) - Bread Stick - French Bread & Bread Loaf- Enriched dough - Brioche - Cinnamon buns - Doughnuts - Flour – Types – Roll of Ingredients Bread Making , Falls and Remedy - Raising agents -

**UNIT- II**

International Breads - Focaccia - Lavash - Pita - Pizza Bread - Ciabatta - Cheese Bread - Garlic Bread - Quick Breads- Cheese biscuits - Herbed biscuits - Banana Bread – Sugar and Types , Icing – types, usage of Icing

**UNIT- III**

**CAKE MAKING** - Basic Sponge Cake, Falls and Remedy - Genoise Sponge Cake - Pound Cake - Lemon Cake - Marble Cake - Fruit Cake - Eggless Cake - Ribbon Cake - Swiss Roll - Madeleine's - Egg –Types – Structures – Grade – Role

**UNIT-IV**

**PASTRY**

**Short Crust Pastry** - Apple Pie - Jam Tarts - Quiche - Lemon Tart - Bake well Tart

**UNIT-V**



**CREAMS & SAUCES-** Crème Anglaise - Pastry Cream - Bavarian Cream - Chocolate Sauce - Caramel Sauce - Melba Sauce - Hot Chocolate Sauce - Hot Caramel Sauce

**Reference:**

1. BREAD ART – Stephanie Petersen – Published by Front table Books
2. The professional Pastry Chef – Fundamentals of Bakery and Pastry – Bro Fiberg, Wiley & Co

**Text Book:**

1. The Advanced Pastry Professional Chef – Bro Friberg, Wiley
2. New Concise Larousse Gastronomique: The Culinary Classic Revised – Jamie Oliver
3. Textbook of Bakery and Confectionery – Y.Ashok Kumar, Eastern Economic Edition
4. The Complete Technology Book on Bakery Products (Baking Science with Formulation & Production) 3rd Edition

**ALLIED: FUNDAMENTALS OF FOOD AND BEVERAGE SERVICE**

**OBJECTIVES:**

- To Study about the types of Catering Establishment and the attributes of Food and Beverage Service Personnel. To Gain Basic Knowledge

**UNIT I**

**Introduction to Hotel and Catering Industry**

Role of catering establishment in travel / tourism industry - Sectors of food service industry (Classification) - primary and secondary- commercial and welfare - Captive, non-captive and semi-captive markets - Employment Opportunities - The concept of and contributors to a Meal Experience

**UNIT - II**

**Departmental Organization & Staffing**

Organization of F & B Department of a Hotel - Typical hierarchy of a dining room brigade (English & French) - Attributes & Competencies of F & B Personnel - Duties and responsibilities of F & B Staff a) F & B Manager b) Banquet manager c) Outlet Manager (All day dining/In-Room Dining/Specialty Restaurant) d) Senior captain/ Captain/ Supervisor e) Steward f) Sommelier g) Trancheur h) Hostess i) Cashier j) Room Service Order Taker k) Busboys - Departmental Relationship of F& B with other Departments

**UNIT – III**

**Operational & Auxiliary Areas of Food & Beverage Department**

Operational & Auxiliary Areas of Food & Beverage Department - Coffee shop (all day dining) - Snack bar / counter service - Specialty restaurant / theme restaurant - Banquet operations / off premise catering - In-Room Dining (Room Service) - Discotheque / night club - Mini Bar - Vending Machines - Dispense Bar & Public Bar - Pantry / still room - Hot Plate - Kitchen stewarding - Silver room / plate room - Linen room

## **UNIT - IV**

### **FOOD AND BEVERAGE SERVICE EQUIPMENT**

Classification of equipment (Familiarization of equipment) - Criteria for selection and requirements - Tableware & Service ware (Glassware, crockery & china, hollowware, flatware, tongs) - Special equipment and Miscellaneous equipment and wares with their uses - Care & maintenance of equipment - Furniture (Tables, Chairs, Trolleys, Dumb Waiter, hostess desk) – Linen - Table d'hôte and A la carte menus - Side Work : Mis-en-place, Mis-en-Scene

## **UNIT - V**

### **DINING SERVICE METHODS, TECHNIQUES & STYLES**

Table service - Silver service/ English service - American/ Plated – Family – Russian – Butler – Gueridon - Bar Counter - Assisted Service – Carvery - Buffets Self Service - Cafeteria: - Straight Line, Free-flow, Echelon, Supermarket, Single point service, Take-away, Drive through Fast food , Vending Kiosk , Food court , Bar , Specialized (in-situ) , Tray ,Trolley , Home delivery , Lounge , In Room , Drive in

### **Reference**

1. Dennis. R. Lillicrap and John. A. Cousins. Food and Beverage Service: Great Britain. EIBs Publishers.6<sup>th</sup> Edition.2002.
2. John Fuller. Modern Restaurant Service, A Manual for Students and Practitioners: Cheltenham. Stanley Thrones Publishers.1<sup>st</sup> Edition.1999.

### **Text Book:**

3. Sudhir Andrews. Food and Beverage Service Training Manual: New Delhi. Tata Mcgraw Hill Publishers. 4<sup>th</sup> Edition.2004.

## **ALLIED: FOOD SAFETY AND HYGIENE**

**Objective:** To Learn How to work with Safety and To maintain hygiene Environment

### **UNIT –I**

#### **A. Hospitality Industry & Food Safety**

Importance of Food Safety in Hospitality Industry - Responsibilities of Owner, Managers & Food Handlers - Economic consequences of food safety hazards

#### **B. Food Micro Biology**

What are microbes (Bacteria, Yeast & Mould) - Classification of Microorganisms and their characteristics - Factors for growth - Role of Microbes in manufacture of fermented foods (Dairy products, veg & bakery preparation, alcoholic beverages, vinegar, fermented Indian foods).

#### **C. Hazard Analysis Critical Control Point (HACCP)**

Introduction – Importance - HACCP Principles - HACCP in India - Food Regulation in India & HACCP - Food Service Management & HACCP - Critical Control Points

## **UNIT - II**

### **3. Food Borne Infections & Microbial Agents**

Classification of Food Borne Diseases - Mode of Transmission of Diseases - Food Borne Illness - Food Poisoning (Intoxication) - Food Infections - Food Borne Bacterial Agents - Food Borne Viruses – Protozoans - Food Borne Helminths – Prions - Staphylococci, Salmonella, Escherichia coli, Hepatitis, Listeria, clostridium - botulinum, Vibrio-cholera, Shigella, Ameobic Dysentery, and Trichnia) - Natural Toxins (Kesari Dal, Potatoes, Mushroom, Shell Fish & Peanuts) - Chemical Toxins (Tin, Copper, Lead, Arsenic) - Types of Infections & Microbial Agents - Emerging versus Contemporary Food Borne Infections

## **UNIT III**

### **A. Food Adulteration**

Definition and types - Tests to detect (coffee, semolina, flour, ghee, butter, margarine, oil, milk, turmeric, coriander powder, pepper corns, meats) - Foods Laws, authorities and related standards (PFA, FPO, MFPO, MMPO, Agmark, BIS & FSSAI, Organic Certification, Vegetarian and non-vegetarian visual symbols on packed foods)

### **B. Food Additives**

Definition - Uses of Food Additives - Types of Additives - Colours & Flavours - Browning reactions

## **UNIT - IV**

Rules & Importance of Hygiene - Types of Hygiene - Personal Hygiene - Workplace Hygiene - Food Hygiene - Waste Disposal , Types of wastes , Methods of waste disposal, Waste Disposal Management -Waste Disposal & Staff Training – Pest Control , Types of Pests, Inspection of Premises - Pests Prevention - Methods of Pest Control - Cleaning & Sanitation

## **UNIT – V**

### **A. Food Preservation & Storage**

Methods of Preservation - Natural & Chemical Preservation - Low Temperature (refrigeration, freezing, blast freezing) - High Temperature (pasteurization, sterilization, canning) – Irradiation - Advantages & Disadvantages of various methods - Saving the nutrients in food - Types of Food Storage - Dry, Refrigerated & Freezer – FIFO - Stock Rotation & Cross Contamination

### **B. Regulation & Regulating Bodies**

Governing bodies controlling hygiene practices in food outlets - Rules & Regulations - Food Establishment Inspections - Record Maintenance System - Food Safety Certification - Food Safety Training Program

## **References**

1. Sumitra Deshmukh & Dr. Asmita Thakur, Catering Science and Food Safety
2. Hobbs, Betty & Roberts, Hygiene

## **Text Book:**

3. Rodey S. Food Hygiene & Sanitation, Tata McGrawHill

4. Trickett, Jill Food Hygiene for food Handlers, Macmillan
5. Loken Joan, The HACCP Food Safety Manual, John Wiley & Sons

### **SKILL BASED SUBJECT: CULINARY PRACTICAL – I**

Topics covered:

Making the students familiar to the kitchen tools with their Appropriate usage.

Making the students familiar to various commodities as per Physical characteristics, weight and volume conversion.

Making the students Familiar with Different Pre-Preparation methods.

Calculating the Food cost, Indenting, Plan of work & Presentation procedures.

Minimum 12 Individual Practical Menus.

(Consisting of Basic Mother Sauces, Stocks, Basic Potato Preparations, Soup Preparations, Salad Preparations and Meat Preparations)

### **REFERENCE BOOKS**

1. The book of Ingredients- Jane Grigson
2. Theory of Catering- Mrs. K. Arora, Frank Brothers

### **TEXT BOOK:**

1. The Professional Chef (4th Edition)- Le Rol A. Polsom
2. International Cuisine & Food Production Management – Parvinder S Bali
3. Practical Cookery -Victor Ceserani & Ronald Kinton, ELBS
4. Theory of Catering- Victor Ceserani & Ronald Kinton, ELBS
5. Modern Cookery for Teaching & Trade Vol I & II - MsThangam Philip, Orient Longman.
6. Success in Principles of catering - Michael Colleer & Colin Saussams

### **NON MAJOR ELECTIVE: BASIC CULINARY PRACTICE - I**

**Objectives:** To familiarise and to understand the structure of Catering Industry for non-catering students.

- Understand the importance of the kitchen department and the role it plays, know about various personnel in the kitchen and their duties and responsibilities.
- Understand the Various commodities used in the culinary.

#### **UNIT – I:**

Introduction / aims and objectives / origin of cooking – hierarchy & kitchen staff – kitchen layout – fuel & different equipment (identification, selection and storage)

#### **UNIT – II:**

Aims & objectives of cooking – effects of cooking on different nutrients – characteristics of raw materials – (salt, sugar, liquid, fats & oils & egg) various cuts of vegetables, fish, meat & meat products

#### **UNIT – III:**

Mise-en-place, preparation of ingredients – mixing of ingredients and texture of food – various methods of cooking food – stocks – soups – sauces – salads – accompaniments various garnishes.

#### **UNIT – IV:**

Introduction & scope of Bakery & Confectionery, Bakery terms. Organisation chart of Bakery. Structure of wheat grain. Milling of wheat and role of bran and germ.

#### **UNIT V:**

Flours : Different types of flours available, constituents of flours, PH Value of flour, water absorption power of flour, gluten, diastatic capacity of flour, grade of flour. Raw material required for bread making : - Role of flour, water, yeast, salt - Sugar, milk and fats

#### **Text Book:**

1. Modern Cookery for teaching and the trade – Vol I and Vol II – Thangam E Philip – Orient Longman Publishers, Kolkatta
2. Theory of Cookery – Krishna Arora, Frank Brothers & Co, New Delhi

#### **Reference Book:**

1. Theory of Catering – Kinton and Ceserani, Elbs Publications, New Delhi
2. Food Production Operations – Parvinder Bali, Oxford Publications
3. Larousse on Cooking – Larousse

### **EMESTER – II**

#### **PART I: HOTEL FRENCH - II**

**Prescribed Text Book:** N.C. Mirakamal,  
R. Venguattaramane  
**L'Hôtellerie et le tourisme**  
Samhitha Publications (2015), Chennai.  
Lessons 6-10

**(OR)**

#### **PART I: HOTEL TAMIL - II**

சங்க இலக்கியமும் நீதி இலக்கியமும் உரைநடையும்  
கூறு :1

நற்றிணை 3 பாடல்கள்  
குறுந்தொகை 3 பாடல்கள்  
கலித்தொகை 3 பாடல்கள்  
ஐங்குறுநூறு 3 பாடல்கள்  
புறநானூறு 3 பாடல்கள்

கூறு : 2 திருக்குறள், ஆத்திகூடி, கொன்றைவேந்தன்

கூறு : 3 உரைநடை 5 கட்டுரை

கூறு : 4 இலக்கணம்

அகப்பொருள், அணி 5 அணி

- 1.உவமை அணி
- 2.உருவக அணி
- 3.தற்குறிப்பேற்றணி

- 4.சிலேடை அணி
- 5.இல்பொருள் உவமை அணி

கூறு : 5 படைப்பாற்றல் (பயிற்றுவித்தல்)

1. கவிதை எழுதுதல்
2. கட்டுரை எழுதுதல்
3. கடிதம் எழுதுதல்

### நற்றிணை நெய்தல்

துறை : பகற்குறி வந்த தலைமகனைத் தோழி வரைவுகடாயது விளையாடு ஆயமொடு வெண்மணல் அழுத்தி மறந்தனம் துறந்த காழ்முறை அகைய நெய்பெய் தீம்பால் பெய்துஇனிது வளர்த்தது நும்மினும் சிறந்தது நுவ்வை ஆகும் என்று அன்னை கூறினள் புன்னையது சிறப்பே அம்ம நானுதும் நும்மொடு நகையே விருந்தின் பாணர் விளர் இசை கடுப்ப வலம்புரி வான்கோடு நரலும் இலங்கநீர்த் துறைகெழு கொண்க! நீ நல்கின் இறைபடு நீழல் பிறவுமார் உளவே.

### குறிஞ்சி

நின்ற சொல்லர் நீடுதோ றினியர் என்றும் என்றோள் பிரிபறி யலரே தாமரைத் தண்தா தூதி மீமிசைச் சாந்தின் தொடுத்த தீந்தேன் போலப் புரைய மன்ற புரையோர் கேண்மை நீரின்றமையா உலகம் போலத் தம்மின் றமையா நந்நயந் தருளி நறுநுதல் பசத்தல் அஞ்சிச் சிறுமை உறுபவோ செய்பறி யலரே!

### பாலை

துறை : மகள் நிலை உரைத்தல் பிரசம் கலந்த வெண்கவைத் தீம்பால் விரிகதிர் பொற்கலத்து ஒருகை ஏந்திப் புடைப்பின் சுற்றும் பூந்தலைச் சிறுகோல் 'உண்' என்று ஓக்குபு பிழைப்பத் தெண்ணீர் முத்தரிப் பொற்சிலம்பு ஒலிப்பத் தத்துற்று அரிநரைக் கூந்தற் செம்முது செவிலியர் பரிமெலிந்து ஒழியப் பந்தர் ஓடி ஏவல் மறுக்கும் சிறுவிளையாட்டி அறிவும் ஒழுக்கமும் யாண்டுணர்ந்த தனள்கொல்? கொண்ட கொழுநன் குடிவறன் உற்றெனக் கொடுத்த தந்தை கொழுஞ்சோறு உள்ளாள்

ஒழுகுநீர் நுணங்கறல் போலப்  
பொழுது மறுத்து உண்ணும் சிறுமது கையளே

### குறுந்தொகை

திணை : குறிஞ்சி

“யாயும் ஞாயும் யாராகியரோ  
எந்தையும் நுந்தையும் எம்முறை கேளிர்  
யானும் நீயும் எவ்வழி அறிதும்  
செம்புலப் பெயனீர் போல  
அன்புடை நெஞ்சம் தாங்கலந்தனவே...

(குறுந் - 40)  
செம்புலப் பெயனீரார்

“நிலத்தினும் பெரிதே வானினும் உயர்ந்தன்று  
நீரினும் ஆரள வின்றே சாரல்  
கருங்கோற் குறிஞ்சிப் பூக்கொண்டு  
பெருந்தேன் இழைக்கும் நாடனொடு நட்பே”

(குறுந் - 3)

“ஞாயிறு பட்ட அகல்வாய் வானத்து  
ஆளிய தாமே கொடுஞ்சிறைப் பறவை  
இறையுற ஓங்கிய நெறி அயல்மரா அத்த  
பிள்ளை உள்வாய்ச் சொரிய  
இரைகொண்டமையின் விரையுமாற் செலவே

(குறுந் - 9)

### கலித்தொகை முல்லைக்கலி

கலித்தொகை 111 தலைவிகூற்று. இஃது தலைவி ஆயத்திடைத் தலைவனைக் கண்டவாறு அவனைக் கூறியனவும் கூறித் தோழியைத் தலைவனை வரைவுகடாவியாய்க்கு அறத்தொடு நிற்க வேண்டுமென்றது.

தீம்பால் கறந்த கலம் மாற்றிக் கன்றெல்லாம்  
தாம்பின் பிணித்து மனைநீஇ யாய்தந்த  
பூங்கரை நீலம் புடைதாழ்பெய்அசைஇ பாங்கரும்  
முல்லையும் தாய பாட்டங்கால் தோழி - நம்  
புல்லினத்து ஆயர் மகளிரோடு எல்லாம்  
ஒருங்கு விளையாட அவ்வழி வந்த  
குருந்தம்பூங் கண்ணிப் பொதுவன் மற்று என்னை  
முற்றிழை ஏள் மடநல்லாய் நீஆடும்  
சிறுநில புனைகோ சிறிது என்றான் எல்லா நீ  
பெற்றேம்பால் என்று பிறர்செய்த இல்இருப்பாய்  
தாதுகூழ் கூந்தல் தகைபெறத் தைஇய  
கோதை புனைகோ, நினக்கு என்றான் எல்லா நீ  
ஏதிலார் தந்த பூக்கொள்வாய் நனிமிகம்  
பேதையை மன்றபெரிது என்றேன் மாதராய்

ஐய பிதிர்ந்த கணங்கு அணிமென் முலைமேல்  
 தொய்யில் எழுதுகோ மற்று என்றான் யாம்பிறர்  
 செய்புறம் நோக்கி இருந்துமோ நீ பெரிது  
 மையலைமாதோ விடுக என்றேன் தையலாய்  
 சொல்லிய வாறெல்லாம் மாறுமாறு யான்பெயர்ப்ப  
 அல்லாந்தான் போலப் பெயர்ந்தான் அவனை நீ  
 ஆயர் மகளிர் இயல்பு உரைத்து எந்தையும்  
 யாயும் அறிய உரைத்தீயின் யான் உற்ற  
 நோயுங் களைகுவைமன்.

**ஐங்குறுநூறு  
 முல்லை (பேயனார்)  
 செவிலி கூற்றுப்பத்து(41)**

மறி இடைப்படுத்த மான் பிணைபோல,  
 புதல்வன் நடுவணன் ஆக, நன்றும்  
 இனிதும்ன்ற அவர் கிடக்கை முனிவு இன்றி  
 நீல்நிற வியலகம் கவைஇய  
 ஈனும், உம்பெரும், பெறலருங்குரைத்தே.

புதல்வற் கவைஇய தாய்புறம் முயங்கி  
 நசையினன் வதிந்த கிடக்கை, பாணர்  
 நரம்பு உளர்முரற்கை போல,  
 இனிதால் அம்ம! பண்புமார் உடைத்தே

புணர்ந்த காதலியின் புதல்வன் தலையும்  
 அமர்ந்த உள்ளம் பெரிது ஆகின்றே  
 அகன் பெருஞ் சிறப்பின் தந்தை பெயரன்  
 மூறுவலின் இந்நகை பயிற்றி,  
 சிறு தேர் உருட்டும் தளர்நடை கண்டே.

ஓண் சுடர்ப் பாண்டிற் செஞ்சுடர் போல,  
 மனைக்கு விளக்கு ஆயினள்மன்ற கணைப் பெயல்  
 பூப் பல அணிந்த வைப்பின்  
 புறவு அணி நாடன் புதல்வன் தாயே.

மாதர் உண்கண் மகன் விளையாட  
 காதலித் தழீஇ இனிது இருந்தனனே  
 தாது ஆர்பிரசம் ஊதும்,  
 போது ஆர்புறவின் நாடுகிழவோனே.

நயந்த காதலித் தழீஇ, பாணர்  
 நயம்படு முரற்கையின் யாத்த பயன் தெரிந்து,  
 இன்புறு புணர்ச்சி நுகரும்  
 மென் புல வைப்பின் நாடுகிழவோனே

பாணர் முல்லை, பாட சுடர் இழை



வாள் நுதல் அரிவை முல்லை, மலைய,  
இனிது இருந்தனனே, நெடுந்தகை  
துனிதீர் கொள்கைத் தன் புதல்வனொடு பொலிந்தே

புதல்வற் கவைஇயினன் தந்தை மென் மொழிப்  
புதல்வன் தாயோ இருவரும் கவைஇயினள்  
இனிதுமன்ற அவர்கிடக்கை  
நனிஇரும் பரப்பின் இவ்உலகுடன் உறுமே

மாலை முன்றில் குறுங்காற் காட்டில்  
மனையோள் துணைவி ஆக, புதல்வன்  
மார்பின் ஊரும் மகிழ்நகை இன்பப்  
பொழுதிற்கு ஓத்தன்று மன்னே  
மென் பிணித்து அம்ம – பாணனது யாழே!

#### புறநானூறு

திணை : பொதுவியல்  
குழவி இறப்பினும், ஊன்தடி பிறப்பினும்  
ஆள்அன்று என்று வாளின் தப்பார்  
தொடர்ப்புடு ஞமலியின் இடர்ப்புடுத்து இரீஇய  
கேளல் கேளிர் வேளாண் சிறுபதம்  
மதுகை இன்றி வயிற்றுத் தீத் தணியத்  
தாம் இரந்து உண்ணும் அளவை  
ஈனம ரோ, இவ் உலகத் தானே?

- சேரமான் கணைக்காலிரும் பொறை

திணை : பாடாண் துறை : பரிசில்  
ஈன இரத்தல் இழிந்தன்று அதன்எதிர்  
ஈயேன் என்றல் அதனினும் இழிந்தன்று  
கொள்ளேன் என்றல் அதனினும் உயர்ந்தன்று  
தெண்ணீர்ப் பரப்பின் இமிழ்திரைப் பெருங்கடல்  
உண்ணார் ஆகுப, நீர் வேட் டோரே  
ஆவும் மாவும் சென்று உணக் கலங்கிச்  
சேறோடு பட்ட சிறுமைத்து ஆயினும்  
உண்ணீர் மருங்கின் அதர்பல ஆகும்  
புள்ளும் பொழுதும் பழித்தல் அல்லதை  
உள்ளிச் சென்றோர் பழியலர் அதனாற்  
புலவேன் - வாழியர், ஓரி, விசும்பின்  
கருவி வானம் போல  
வரையாது சுரக்கும் வள்ளியோய்! நின்னே.

#### திருக்குறள் விருந்தோம்பல்

இருந்தோம்பி இல்வாழ்வதெல்லாம் விருந்தோம்பி  
வேளாண்மை செய்தல் பொருட்டு  
விருந்து புறத்தாத் தான் உண்டல்

மருந்து எனினும் வேண்டற்பாற் றன்று.  
 வருவிருந்து வைகலும் ஓம்புவான் வாழ்க்கை  
 பருவந்து பாழ்படுதல் இன்று.  
 அகன் அமர்ந்து செய்யாள் உறையும் முகன்அமர்ந்து  
 நல்விருந்து ஓம்புவான் இல்.  
 வித்தும் இடல்வேண்டும் கொல்லோ விருந்தோம்பி  
 மிச்சில் மிசைவான் புலம்.  
 செல்விருந்து ஓம்பி வருவிருந்து பார்த்திருப்பான்  
 நல்விருந்து வானத் தவர்க்கு.  
 இனைத்துணைத்து என்பதொன்று இல்லை விருந்தின்  
 துணைத்துணை வேள்விப்பயன்.  
 பரிந்துஓம்பிப் பற்றற்றேம் என்பர் விருந்தோம்பி  
 வேள்வி தலைப்படா தார்.  
 உடைமையுள் இன்மை விருந்தோம்பல் ஓம்பா  
 மடமை மடவார்கண் உண்டு.  
 மோப்பக் குழையும் அனிச்சம் முகம்திரிந்து  
 நோக்கக் குழையும் விருந்து.

Note: Part I: Students have a choice to select Hotel Tamil or Hotel French for Part I in First and Second Semesters.

## **PART II: HOTEL COMMUNICATIVE ENGLISH – II**

### **OBJECTIVES:**

- To impart knowledge in communication in English, preparation of resume and report writing.

### **UNIT I - COMMUNICATION**

Barriers of communication – overcoming the barriers, listening barriers, guidelines for effective listening.

### **UNIT II – EFFECTIVE SPEAKING**

English for restaurant & hotels, polite and effective enquires and responses, addressing a group – Essential qualities of a good speaker. Delivering the speech, pronunciation, importance of speech in hotels

### **UNIT III –USING THE TELEPHONE**

The nature of telephone activity in the hotel Industry – the need for developing the telephone skills

### **UNIT IV – JOB SEARCH**

Planning the search for career employment/ preparing resume / applying for the job. Interview guidelines and performances.

### **UNIT V – REPORT WRITING**

Definition – types of reports, writing the report/ specific report, writing tasks relevant to hotels such as (a) Important proposals (Rearrangements, expansions, refreshing etc., (b) Disputes brawls mishaps complaints.

**Reference books:**

1. Rajendrapal&Korlahalli J.S- Essentials of business – English. Correspondance – Sultan chand&sons
2. Rc publications – Ramesh M.S and Pattanshetty – Effective business – English – Correspondance
3. Monipally and Bahl – Basic Business Correspondence

**CORE: PRINCIPLES OF CULINARY ARTS – II**

**UNIT - I**

**Planning**

Principles of planning for quantity food production with regard to Space allocation ,Equipment selection ,Staffing, INDENTING - Principles of Indenting for volume feeding - Portion sizes of various items for different types of volume feeding - Modifying recipes for indenting for large scale catering - Practical difficulties while indenting for volume feeding

**UNIT – II**

**MENU PLANNING**

Basic principles of Menu planning - Points to consider in menu planning for various volume feeding outlets such as Industrial, Institutional, Mobile Catering Units - Planning menus for School/college students-Industrial workers-Hospitals Outdoor parties-Theme dinners Transport facilities, Cruise lines, Airlines, Railway

**UNIT – III**

**QUANTITY FOOD PRODUCTION EQUIPMENT**

Equipment required for mass/volume feeding - Heat and cold generating equipment - Care and maintenance of this equipment - Modern developments in equipment manufacture

**UNIT – IV**

**QUANTITY PURCHASE & STORAGE**

Introduction-Purchasing & purchasing system (Purchase Cycle) - Standard Purchase specifications - Purchasing Techniques, selection of Suppliers & Storage

**UNIT – IV**

**REGIONAL INDIAN CUISINE**

Introduction - Regional Indian Cuisine, Heritage of Indian Cuisine - Factors that affect eating habits in different parts of the country – Cuisine Geographic location & Historical background Seasonal availability & Staple diets - Specialty cuisine for festivals and special occasions 5

## **REFERENCE BOOKS**

1. Theory of catering – ceserani
2. Theory of cookery – Krishna arora

### **Text Book:**

1. Principles of culinary arts – AHLA
2. Culinary Arts –Principles and Applications – Chef Michael J.McGreal
3. Quantity Food production – Parvinder Bali
4. Introduction to Culinary Arts – 2<sup>nd</sup> Edition, Jerry Gleason, The Culinary Institute of America
5. Garde Manger – The Arts and Craft of Cold Kitchen – The Culinary Institute of America

## **ALLIED: NUTRITION AND FOOD SCIENCE**

### **Objective**

The Main concept of this paper to make the students understand the value & Importance of Nutrition & Health in food

1. To give a good knowledge of Health & Nutrition and its under disciplinary
2. To assess the Nutritional Status in food
3. The measures to overcome malnutrition deficiency
4. To understand the various food Standards
5. To know the Nutrition Education and its Methods

### **UNIT I CONCEPTS OF NUTRITION:**

Definition of nutrition and health and their inter relationship. Balanced diet, basic principles of meal planning, ICMR Recommended Dietary Allowances for all age groups

### **UNIT II ASSESSMENT OF NUTRITIONAL STATUS**

Anthropometric, Clinical, Biochemical and Dietary methods

### **UNIT III NUTRITIONAL PROBLEMS IN THE COMMUNITY**

Importance of good nutrition, prevalence, etiology and measures to overcome malnutrition deficiency disorders-PEM, micro nutrient deficiencies (Vitamin A, Nutritional Anemia, IDD) over nutrition (obesity)- Prevalence, Causes, Complications and dietary guidelines. Food Adulteration-Definition, Adulterants in Different Foods, their ill effects and detection (house hold level techniques) Foods standards – BIS, Agmark and food laws

### **UNIT IV NUTRITION PROGRAMMES**

National nutrition policy, intervention programmes to combat malnutrition, ICDS programmes, Mid day meal programme. Role of International Organizations – UNICEF, FAO,WHO.

### **UNIT V PAMPLETS ON NUTRITION PREPARATION**

Pamphlets on Nutrition Education Definition, need, principles and methods of nutrition education

**REFERENCES:**

1. Infant feeding difficulties, 4th Edition, 1977
2. Venkatachalam P.S. and Rebellow, L.W., Nutrition for the mother and child, ICMR, Special Report , 1971

**TEXT BOOK:**

1. Symposia of the Swedish Nutrition Foundation, III Cunnar Blix 1969
2. Davidson, Sir Stanley, Passmore R. and Brock J.F. Human Nutrition and Dietetics, E. and S. Livingstone Ltd., Edinburgh and London, 1973
3. Jelliffe, D.B. infant in the subtropics and tropics, WHO Geneva, 1968
4. Marting E.A. Roberts, Nutrition in Tamilnadu Sangam Publishers, 1972

**ALLIED: ACCOMMODATION OPERATION MANAGEMENT****Objective**

- To Understand Importance of Housekeeping Department
- To Learn House Keeping Department Duties and Responsibility

**UNIT - I**

Importance of Housekeeping - Responsibilities and & Functions of Housekeeping - Coordination of house keeping with Front Office – Engineering - F & B - Kitchen, Security, Purchase, HRD, Accounts. (All formats related to the topic must be taught) - Layout of House Keeping Department - Sections of the housekeeping department, their functions and activities - Organization of Housekeeping Department - Hierarchy in large, medium & small hotels - Knowledge of rooms, Rules on guest Floor, How to enter a guestroom. - Room cleaning procedures and guests amenities, VIP amenities. Making a bed, Evening or turndown service, Second service.

**UNIT – II****LAUNDRY**

Commercial and On-site Laundry - Flow process of Industrial Laundering-OPL - Stages in the Wash Cycle - Laundry Equipment and Machines - Layout of the Laundry - Laundry Agents - Stain, classification, removal - Guest Laundry/Valet service

**UNIT – III****LINEN ROOM**

Activities of the Linen Room - Layout and equipment in the Linen Room - Selection criteria for various Linen Items & fabrics suitable for this purpose - Purchase of Linen - Calculation of Linen requirements - Linen control-procedures and records - Recycling of discarded linen

**UNIT – IV****PLANNING AND ORGANIZING THE HOUSEKEEPING DEPARTMENT**

Area inventory list - Frequency schedules - Performance and Productivity standards -- Time and Motion study in Housekeeping operations - Standard Operating manuals – Job procedure - Job allocation and work schedules - Calculating staff strengths & Planning duty rosters, team work and leadership in House Keeping - Inventory level for non recycled items

Budget and budgetary controls - The budget process - Planning capital budget Planning operation budget - Operating budget – controlling expenses – income statement

## **UNIT – V**

### **CONTRACT SERVICES AND PURCHASING SYSTEM**

Types of contract services - Guidelines for hiring contract services - Advantages & disadvantages of contract services - Identification & selection of supplier - Methods of purchase - Purchase procedure – Purchase order, receiving, storage & issuing - Records maintained for purchasing.

#### **Reference Books:**

- Hotel Housekeeping Operations and Management – G. Raghubalan- Oxford Publishers- II Edition
- Accommodation operation Management - S.K. Kaushal – Frank Bros Publication

#### **Text Book:**

- The Professional Housekeeper – Madelin Schneider – III Edition VNR Publication
- Planning And Organizing The Housekeeping Department
- Hotel Housekeeping Operations and Management – G. Raghubalan- Oxford Publishers- II Edition

## **ALLIED: FRONT OFFICE MANAGEMENT**

### **Objective**

- To learn Function of Front office Department, Reservation and Registration
- To learn Mode of Reservation
- To know how to Create Daily Report

## **UNIT – I**

### **FRONT OFFICE DEPARTMENT AND ITS FUNCTIONS**

Sections and layout of Front Office - Duties and responsibilities of various staff - Attributes of front office personnel - Co-ordination of front office with other departments of the hotel - Equipment used - Key control - Bell Desk and concierge

## **UNIT – II**

### **RESERVATIONS, REGISTRATION AND GUEST CHECKOUTS**

Modes and sources of reservation - Procedure for taking reservations - Computerized system (CRS, Instant reservations) - Types of reservation (guaranteed, confirmed, groups, FIT) - Procedure for amendments, cancellation and overbooking. - Pre arrival activities (Preparing an arrival list, notification etc) - Procedure for VIP arrival. - Procedure for group arrival (special arrangements, meal coupons, etc) - Types of registration. (Register, Loose Leaf, Registration Cards) - Receiving guests. - Arrival procedure for various categories of guests (Foreigners along with C-forms, FITs walk-in ,with Confirmed reservation) - Departure

notification - Activities at bell desk, cashier /reception - Express check out –procedures - Late check outs and charges

### **UNIT – III**

#### **DAILY REPORTS AND SITUATION HANDLING**

ARR, ARPG - Room occupancy percentage, - Double Occupancy percentage, Foreign Occupancy percentage, - Local Occupancy percentage, House count, Daily Report, Revenue Report, Discrepancy - Report etc. - Complaint handling procedure -Standard Operating Procedures for crisis handling (Death, theft, fire, Terrorist, Bomb threat etc.) - Safety procedures & fraud handling

### **UNIT – IV**

#### **SALES TECHNIQUES AND ACCOMMODATION STATISTICS AND YIELD MANAGEMENT**

Various Sales Tools - Role of Front Office Personnel in maximizing occupancy - Overbooking, Repeat guests, Return Reservations. - Offering Alternatives and Suggestive Selling - Business related Marketing Techniques - Formulae for calculating occupancy percentage - Rule of Thumb Approach - Tariff structure and fixation

### **UNIT – V**

#### **FORECASTING ROOM AVAILABILITY**

Useful forecasting Data - Room Availability Forecast - Forecast forms

#### **Reference :**

Hotel Front Office Management and Operations – Jatashankar Tewari – Oxford Publications  
Front Office Operations & Management - Author: Rakesh Puri

#### **Text Book:**

Hotel Front office Training Manual – Sudhir Andrews – Tata McGraw Hill Higher Education

Front office Management – S K Bhatnagar – Frank Bros & Co

Front Office Management – Wiley & Co

#### **SKILL BASED SUBJECT : CULINARY PRACTICAL – I**

\* REFER SEMESTER 1 CULINARY PRACTICAL -1

#### **SKILL BASED SUBJECT : FOOD AND BEVERAGE SERVICE PRACTICAL**

#### **Objective:**

To enable the student to understand and to demonstrate appropriate skill of the following

1. To understand the evolution of the catering industry

2. To study about Restaurant operations, and service equipment.
3. To understand about kitchen stewarding and pantry functions.
4. To enable the student to understand the importance of menu and menu planning.
5. To acquire in-depth knowledge about non-alcoholic beverages and tobacco.

## **UNIT I**

### **INTRODUCTION TO FOOD & BEVERAGE SERVICE:**

Introduction to food and beverage service Industry - Different Types of Catering Establishments - a) Commercial b) Non-commercial - Different Outlets of F&B Service - a) Coffee shop, restaurant, bar, room service, discotheque, barbeque, night clubs, banquets, outdoor catering -Staff Hierarchy of F&B Outlets - Duties and responsibilities of each level of staff - Attributes of service personnel - Safety, hygiene, and attitudes (positive & negative) - Inter Departmental Relation Ship - Co-operation and co-ordination

## **UNIT II**

### **RESTAURANT OPERATIONS:**

Service Equipments: a) Cutlery, crockery and glass ware (dimensions and uses) - b) Special table ware (asparagus tongs , corn on the cob holder, snail tongs, snail dish, lobster pick, caviar knife, nut cracker, grape scissors) - c) Silver ware - d) Silver cleaning methods - i) Burnishing ii) Polivit iii) Silver dip iv) Plate powder

**COVER :** a) Definition and size b) Size of table clothes, baize, serviettes, napperons and their uses. c) Rules for laying a table

**MISE-EN-PLACE & MISE-EN-SCENE - TYPES OF SERVICE** - a) English b) Silver c) Russian d) American & e) Others - **FOOD SERVICE** - a) Rules for waiting at a table (receiving, order taking, service & settlement) - b) Operation of K.O.T. - c) Significance of kitchen stewarding.

## **UNIT III ANCILLARY DEPARTMENTS:**

Still Room - Plate Room - Pantry - Hot Section - Significance of Kitchen Stewarding

## **UNIT IV**

### **MENU AND MENU PLANNING**

Definition - Types of Menu - a) Ala carte - b) Table d' hote c) Banquet menu - Types Of Meals - Breakfast, brunch, lunch, hi-tea, dinner, supper - French Classical Menu - 11 courses and its accompaniments, cover, service. Menu Planning - Points to be considered while planning a menu - Menu engineering

## **UNIT V NON-ALCOHOLIC BEVERAGES**

Stimulating – Refreshing – Nourishing – **TOBACCO** – Cigar – Cigarette - Pipe tobacco - Chewing tobacco

### **REFERENCE BOOKS :**

1. Modern Restaurant Service – John Fuller.
2. Food & Beverage Service – Vijay Dhawan.

### **TEXT BOOK:**



1. Food & Beverage Service Training Manual – Sudhir Andrews (Tata Mc.Graw Hill Publications)
2. Food & Beverage Service – Lillicrap & John Cousins
3. Food and Beverage Service and Management - Bobby George and Sandeep Chatterjee

## **NON MAJOR ELECTIVE: BASIC CULINARY PRACTICE - II**

**Objectives:** To impart management skills in Bakery and Confectionery

### **UNIT I:**

Types of kitchen – centralized production of food, satellite kitchen (reasons and consideration) – selection of factors of equipments for quality food production – functional organization of bulk kitchen based on the menu and working methods

### **UNIT II:**

Detailed study of Indian cuisine – with respect to geographical and historical influences – introduction of regional cuisine (north, south, east and west) heritage and characteristics and specialties of each region geographical and historical influence of Indian cuisine

### **UNIT III:**

Methods of bread making : - straight dough method - delayed salt method - no time dough method - sponge and dough method. Characteristics of good bread - External characteristics - volume, symmetry of shape - Internal characteristics - colour, texture, aroma, clarity and elasticity.

### **UNIT IV:**

Bread faults and their remedies. Yeast – An elementary knowledge of Baker's yeast, the part it plays in the fermentation of dough and conditions influencing its working. Effect of over and under fermentation and under proofing of dough and other fermented goods.

### **UNIT V:**

Bread diseases – Rope and mold-causes and prevention. Bread improvers-improving physical quality. Oven & Baking : Knowledge and working of various types of oven. Baking temperatures for bread, confectionery goods.

### **TEXT BOOK:**

- Thangam.E.Philip. Modern Cookery For Teaching And Trade (Volume I) New Delhi. Orient Longman Publishers.5<sup>th</sup> Edition. 2003
- Ronald Kinton, Victor CeseraniAnd David Fosket. Practical Cookery: London. HodderAndStaughton.ELST Publishers.9<sup>th</sup> Edition.2000.

### **REFERENCE BOOKS:**

- Wayne Gisslen. Professional Baking: New Jersey. John Wiley And Sons Publishers. 4<sup>th</sup> Edition. 2005.
- AravindSaraswat. Professional Chef: New Delhi. USB Publishers And Distributors.2<sup>nd</sup> Edition.2004

## **SECOND YEAR**

### **SEMESTER – III**

#### **CORE: PURCHASE AND COST CONTROL**

##### **Objectives:**

- To Learn How to calculate Food Cost Understand Formula of Profit and Lost
- To Understand Yield Management, Production Control

#### **UNIT 1**

##### **COST CONTROL**

Introduction to Cost Control - Define Cost Control - The Objectives and Advantages of Cost Control - Basic costing - Food costing

#### **UNIT 2**

##### **FOOD CONTROL CYCLE**

Purchasing Control - Aims of Purchasing Policy - Job Description of Purchase Manager/Personnel - Types of Food Purchase - Quality Purchasing - Food Quality Factors for different commodities - Definition of Yield - Tests to arrive at standard yield - Definition of Standard Purchase Specification - Advantages of Standard Yield and Standard Purchase Specification - Purchasing Procedure - Different Methods of Food Purchasing - Sources of Supply - Purchasing by Contract - Periodical Purchasing - Methods of Purchasing in Hotels - Purchase Order Forms - Ordering Cost - Carrying Cost - Economic Order Quantity - Practical Problems

#### **UNIT 3**

##### **RECEIVING CONTROL**

Aims of Receiving - Job Description of Receiving Clerk / Personnel - Equipment required for receiving - Documents by the Supplier (including format) - Delivery Notes – Bills / Invoices - Credit Notes – Statements - Records maintained in the Receiving Department - Goods Received Book - Daily Receiving Report - Meat Tags - Receiving Procedure - Blind Receiving - Assessing the performance and efficiency of receiving department - Frauds in the Receiving Department - Hygiene and cleanliness of area

#### **UNIT 4**

##### **STORING & ISSUING CONTROL**

Storing Control - Aims of Store Control - Job Description of Food Store Room Clerk/personnel - Storing Control - Conditions of facilities and equipment - Arrangements

of Food - Location of Storage Facilities - Security - Stock Control - Two types of foods received – direct stores (Perishables / non-perishables) - Stock Records Maintained Bin Cards (Stock Record Cards/Books) - Issuing Control – Requisitions - Transfer Notes - Perpetual Inventory Method - Monthly Inventory / Stock Taking - Pricing of Commodities - Stock taking and comparison of actual physical inventory and Book value - Stock levels - Practical Problems.

## **UNIT 5**

### **PRODUCTION CONTROL**

Aims and Objectives – Forecasting - Fixing of Standards - Definition of standards (Quality & Quantity) - Standard Recipe - Standard Portion Size - Standard Portion Cost - Computation of staff meals - Sales – ways of expressing selling, determining sales price, Calculation of selling price, factors to be considered while fixing selling price - Matching costs with sales Billing procedure – cash and credit sales - Cashier's Sales summary sheet

### **TEXT BOOKS**

1. International Cuisine and Food Production Management - PARVINDER S. BALI

### **Reference Books:**

1. Math for the Professional Kitchen 1st Edition – Laura Dreesen, Micheal Nothnagel

## **CORE SUBJECT : GLOBAL CUISINE AND GASTRONOMY**

### **Unit 1:**

Introduction to Gastronomy and Culinary Arts - relevance of the study of Gastronomy to Culinary Arts and to the wider social community. Contextualizing Gastronomy. Gastronomy and Cookery. Association between Gastronomy and Medicine. Philosophic thought and diet.

### **Unit 2:**

Food and cooking before 10 000BC The history of collecting, hunting, gathering - The beginnings of agriculture The domestication of animals The birth of civilization - The early development of cooking: Cooking through the ages - The first civilizations China Africa Asia

### **Unit 3:**

The three sacramental foods- Oil, Bread, Wine Salt, Spices Classical Greece Imperial Rome - Europe AD1000 - 1492 Supplying the towns The late Medieval table - The New World New needs Chocolate Coffee Potatoes Sugar - The Development of Gastronomy The civilising of appetite The founding fathers The invention of the restaurant - new public dining Food writing Restaurant reviewing.

### **Unit 4.**

The emergence of professional cookery The break with medieval cookery Cookery guilds Bakers and confectioners Chefs and their publics Refinement of tastes and cooking - Modern movements in European Gastronomy Cuisine Classique Cuisine Moderne Cuisine

Nouvelle

**Unit 5:**

Understanding the dining experience Meal experience - food and wine Reflection, evaluation and discussion - Concepts of Cuisine - cuisine Models of cuisine

**TEXT BOOK:**

1. New Concise Larousse Gastronomique – JAMIE OLIVER
2. The Global Vegetarian
3. Discovering Global Cuisines: Traditional Flavors and Techniques 1st Edition

**Reference Books**

1. Food Lover's Guide to the World: Experience the Great Global Cuisines (Lonely Planet)

**ALLIED: QUANTITY PRODUCTION AND BANQUET MANAGEMENT**

**UNIT I:**

**Menu planning**

Study of menus for different Types of quantity food outlets. Courses of menu, Uses of menu cards, points for Menu writing Important cookery terms used in Menus, common French and English Menu terms. Review of mechanics of menu Planning. Menu format, Standardization of recipes, recipe files and Adapting recipes.

**UNIT II:**

Quantity Food Transportation, receipt and Transportation Handling of foods. Storage of And buying Foods (dry & refrigerated) Review of food selection with Reference to food buyer, Methods of buying, specifications, Use of processed and convenience Foods.

**UNIT III**

Methods of cooking Application of cookery Prepare menu principles for quantity courses for Indian, food production for various Western Far East food groups. and Continental meals Methods of cooking- Moist, (at least 2 each) Dry heat (using air as a medium) - veg . & non veg. & Using fat as a medium, Micro wave calculate nutritive Cooking. value, yield, size of Conservation of fuel portion, cost/ serving Review of food standards .

**UNIT IV**

**Quantity Food Production**

Food preparations - main dishes and Their usual accompaniments. Soups, Salads and salad dressings Common sauces and chutneys. Dishes for special catering Functions, festivals.

**UNIT V**

Food Service Equipment for service

1. Planning the menu, Techniques Silver, crockery, glassware, organizing, Stainless steel, plastics preparing & serving And melamine ware breakfast, lunch, tea and dinner for 50 persons and more
2. Prepare & serve Line n - table cloths - festival menus Table mats, napkins.
3. Practical training Flowers for the table in table food Rules for laying a table. Service. Rules for waiting at a buffet service, Table. Food and beverage Types of service – Formal, service. informal and Indian service carving at table. Food and beverage service special catering For special catering functions for birthday, like wedding Receptions, wedding anniversary outdoor catering parties and other Special functions Style of service – Indian , Far Equipment list East and continental menus. And decorative Items to be Included.

**REFERENCE:**

1. West B.B. Wood L. Harger V.P. (1966) Food Service in institutions John Willey And sons, Inc., New York.
2. Casady M.S. (1973) ‘Food preparation Handbook’ published by the Home Science Association of India.

**TEXT BOOK:**

1. Karla Longree(1967) ‘ Quantity Food Sanitation’ John Wiley and Sons, Inc., New York.
2. Waldo(1969) Recipes for great restaurants, Colier Macmillan Book Company, New York.
3. Kotschewar L. and Terrel M.E.(1961) Food service Planning layout and Equipment, John Wiley and Sons Ltd.
4. Thangam E. Philip (1965) Modern Cookery for Teaching and the trade vol. I & II, John Wi Orient Longmans Ltd., New Delhi.
5. Terrel M.E. and Haigu V.F. (1966) Professional Food preparation, John Wiley And Sons, New York.
6. Marzia Magris, Canty Mc Crary and Richard Brighton, Introduction to catering Oxford Blackwell, Scientific Publications, London, 1993.

**ALLIED: PRINCIPLES OF MANAGEMENT**

**Objectives:**

- To Manage the Employee, How to lead the team
- To Learn Function of Manager
- Learn about Planning , Organizing

**UNIT 1:**

Introduction to Management, Evolution of Management thought, Definition, Nature, Purpose, Functions, Scope and importance with relevance to Airlines ,Organization and the environmental factors, Managing global strategies for airline industry – Management by

Objectives, Strategies, Types Of Strategies ,Policies – Decision Making Process under different conditions with reference to Hospitality Industry

**UNIT 2:**

Functions of a Manager – Duties and Responsibilities of General Manager in a five star deluxe hotel – Job Description and Job Specifications of General Manager, Departmental Head and Supervisors with reference to Hotel Industry – Managing People, Communication – Hurdles to effective communication – Managing cultural diversity

**UNIT 3:**

Nature and Purpose of Planning, Planning Process, Types of Planning – definition – types – nature and steps in planning – organizing – functions, departments, authority, and span of control with reference to hospitality industry – Centralization and Decentralization – Delegation of authority.

**UNIT 4:**

Staffing –Introduction, definition, System approach to Staffing, Selection process, recruitment, training, induction, career planning, leading, definition, qualities of a good leader with reference to hospitality industry.

**UNIT 5:**

Controlling: Definition, Types, Process of Controlling, Budgetary and Non Budgetary Control techniques, Managing Productivity, Cost Control, Purchase Control, Maintenance Control, Quality Control, budget and types of budget with reference to hospitality industry

**Reference Books:**

1. Management Principles – G Gupta
2. Basics of Management – Urarshala Jones

**ALLIED: PRACTICE OF BUSINESS COMMUNICATION**

**Objectives:**

- To Know Basic Concept of Communicate with guest and coo staff
- To Observe Listening skill
- To Learn Internal and External Communication

**UNIT - I**

**BASIC CONCEPTS OF COMMUNICATION**

Basic Principles of Communication: Introduction, Understanding Communication, the Communication Process, Barriers to Communication, the Importance of Communication in the Workplace - Types and Channels of Communication: Introduction, Types of Communication, Classification of Communication Channels - The Nature of Business Communication: Introduction, Types of Business Communication, Communication Network in Organizations

**UNIT II**

## **EFFECTIVE BUSINESS COMMUNICATION**

The Importance of Listening in the Workplace: Introduction, what is listening? Barriers to Listening, Strategies for Effective Listening, Listening in a Business Context - Guidelines for Written Business Communication: Introduction, General Principles of Writing, Principles of Business Writing - Developing Oral Business Communication Skills: Introduction, Advantages of Oral Communication, Oral Business Presentations - Reading Skills for Effective Business Communication: Introduction, what is reading? Types of reading.

### **UNIT III**

#### **INTERNAL & EXTERNAL COMMUNICATION**

Internal Business Communication: Guidelines for Meetings: Introduction, Types of Meetings, Before the Meeting, During the Meeting, After the Meeting, and Common Mistakes made at Meetings - Internal Business Communication: Writing Memos, Circulars and Notices: Introduction, What is a Memo? Circulars and Notices - Electronic Media and Shareholder Communication: Introduction, Intranet - Communicating through Email, Communication with Shareholders

### **UNIT IV**

#### **FORMS OF COMMUNICATION**

Writing Business Letters: Introduction, Principles of Business Letter Writing, Types of Business Letters, Format for Business Letters - Other Forms of External Business Communication: Introduction, Communication with Media through News Releases, Communication about the Organization through Advertising

### **UNIT IV**

#### **COMMUNICATION IN EMPLOYMENT**

Introduction, What is a Report? Types of Business Reports, Format for Business Reports, Steps in Report Preparation - Employment Communication – Resumes and Cover Letters: Introduction, Writing a Resume, Writing Job Application Letters, Other Letters about Employment - Employment Communication – Group Discussions and Interviews: Introduction, What is a Group Discussion? Attending Job Interviews

#### **Reference Books & Text Books**

1. Effective Business Communication 7th Edition - Herta Murphy, Herbert Hildebrandt, Jane Thomas
2. Corporate Communication: A Guide to Theory and Practice - Joep Cornelissen
3. Organizational Communication – Paul Turner

#### **ALLIED: APPLICATION OF COMPUTERS**

##### **Objective**

- To learn basic Computer knowledge
- To understand Front office Department Software
- Important Internet and Hardware and software

##### **UNIT I:**

Word Processor: Creating Documents, Protecting Files, Format, Paragraph, Columns & Tables, Drawing Tools, Printing, Using Templates - Spread Sheet: Creating Business Statements, Format, Functions, Charts, Data – Sorting, Sub Totals, Filter, What-if-Analysis, Protecting Sheets and Workbook - Networking: Introduction to computer networking, Uses of a network, Types of networks, Network topologies, Internet, Intranet, Extranet, E-mail, World Wide Web, E Commerce Applications

#### **UNIT II:**

Hotel Information System: The HIS concept, Software Modules, Reservation, Guest Accounting, Room Management, Point of Sales, General Management - Computer Based Reservation System: Global distribution system, Inter sell agencies, Central reservation Systems (CRS), Affiliate and non-affiliate Systems - Property Level Reservation Systems, Reservation inquiry, Determination of availability, Creation of reservation record, Maintenance of reservation record, Generation of reports, New Developments Reservation through the internet.

#### **UNIT III:**

Rooms Management Applications: Rooms Management Module, Room status, Room and rate Assignment, In House guest Information functions, Housekeeping functions, Generation of Reports Guest Accounting Module: Types of Accounts, Posting entries to Accounts, Night audit routine, Account settlement, Generation of reports - Property Management System Interfaces: Point of sale Systems (POS), CAS / PMS Advantages and concerns, Electronic Locking Systems, Energy Management Systems, and Auxiliary Guest Operated Devices in room Vending Systems, Guest Information Systems

#### **UNIT IV:**

Food & Beverage Management Applications: Recipe Management, Sales Analysis, Menu Management Integrated food service software, Management reports from automated beverage Systems - Accounting Applications: Account Receivable Module, Account payable module, Payroll module, Inventory module, Purchasing module, Financial reporting module

#### **UNIT V:**

Selecting And Implementing Computer Systems: Analyzing current information needs, Collection Information of computer Systems, Establishing system requirements, Proposals from vendors, Contract negotiations, Installation factors - Management Information System (MIS) :Concepts, evaluation & meaning, MIS Designs and functions

### **Reference Books and Text Books**

1. Foundations of Information Technology - Sangeetha Panchal, Alka Sabharwal
2. Computer Fundamentals With Ms Office Applications - Saravanan
3. Fundamentals of Computers - Nishit Mathur
4. Computer Fundamentals (With CD) 6th Edition - Publisher: Bpb Publications



## **SKILL BASED SUBJECT: ORIENTAL & CONTINENTAL CULINARY PRACTICAL.**

### **I. ORIENTAL PRACTICAL**

#### **Malaysian Cuisine Menu 1**

Nyonya

Fried Chicken,

Prawn Fritters,

Laksa Soup,

Malaysian Chicken Curry,

Veg And Coconut Curry,

Mie Goreng,

Kok Chai (Mini Peanut Puffs).

#### **Menu 2**

Malaysian Nachos,

Satay,

Mienfen Kao (Pasta Soup),

Chicken Rendang,

Nasi Goreng,

Bico(Sweet Rice)

Singapore Cuisine Meni - 3

Beef Satay,

Singapore Chilli Crab,

Hainanese Chicken Rice,

Singapore Noodles,

Sayer Masak Lemak (Curry Vegetables),

Popiah, Rojak

#### **Indonesian menu - 4**

Bakwan Jagung (Indonesian Corn Fritters),

Indonesian Ginger Chicken,

Indonesian Meat Balls,

Indonesian Nasi Goreng,

Fried Rice,

Getuk Lindri(Coconut Sweet Potato Cake)

#### **Thai cuisine Menu – 5**

Tom Yum Soup,

Thai Green Papaya Salad,

Thai Basil Soup,

Thai Green Curry,

Thai Larb,

Dry Chilli Pork Ribs Curry,  
Thai Mango Pudding,  
Grilled Pineapple Pops

1. Chinese rice preparations
2. Chinese noodles
3. Chinese meat & fish preparations
4. Chinese cooking styles: IV. Dishes prepared in the following styles 1. Shanghai 2. Cantonese 3. Peking 4. Szechwan

### **Reference Books and Text Books**

1. Thangam. Philip – Modern cookery for Teaching and Trade / Volume-II – Macmillan Publication
2. Indersigh kolras pradeep Das gupta – Cooking with Indian Masters – Allied publication.

## **SKILL BASED SUBJECT : FOOD PHOTOGRAPHY AND PRESENTATION**

### **UNIT I:**

Introduction To Food Photography & Presentation: A brief look at Food photography and History. Role of Food photographer, food stylist, prop stylist & their assistants - Elements of Food photography & presentation - Basics of the food photography & presentation

### **UNIT II**

Food Photography Equipment and Set Up, Camera Setting & Modes: The essential equipment used by Food photographer. Equipment used by Food stylist & Prop stylist. Setting up the equipment - Exposure triangle - Aperture, shutter speed, ISO - Finding balance, Metering & white balance - Camera modes – Auto & manual mode, aperture & shutter priority

### **UNIT III**

Basic Props & Set Ups Used In Food Photography:

Selection of props, different types of props used - Combing and styling the props for the shoot - Prop setting for the shoot

### **UNIT IV**

Lighting & Photography Composition: Natural light photography - Artificial light photography - Subject placement, Rule of thirds, Focus, Depth of field, Perspective & Angle. Planning the shot, creating the scene, featuring the dish, Heights & Colour

### **UNIT V**

Food Presentation Menu, Styling Techniques & Latest trends: Presentation of starter, soups, salads, Main course with accompaniments and desserts. Food Photography – Styling Techniques and latest Trends: Minimalist, The Architect, The Artist, contemporary,

European, Asian influences, Naturalist, Dramatic Flair, Desserts – Contemporary & Classic.  
Food garnishes, Plate garnishes, Platter presentation & buffet presentation

### **Reference Books and Text Books**

1. Plate to Pixel: Digital Food Photography & Styling by Helene Dujardin
2. Digital Food Photography by Lou Manna
3. Food Photography: From Snapshots to Great Shots by Nicole S Young
4. Lighting for food and drink photography by Steve Bavister

### **Food Styling Books**

1. Food Styling: The Art of Preparing Food for the Camera by Delores Custer
2. Food Styling for Photographers: A Guide to Creating Your Own Appetizing Art by Linda Bellingham and Jean Ann Bybee
3. The Food Stylist's Handbook by Denise Vivaldo
4. Food Presentation Secrets: Styling Techniques of Professionals by Cara Hobday and Jo Denbury
5. Working the Plate: The Art of Food Presentation by Christopher Styler

## **SEMESTER –IV**

### **CORE: GARDEMANGER AND PRESENTATION**

#### **Objectives**

To understand more about Vegetable, Fruit , Non Edible Displays  
To be familiarize with Storage , Sandwich Canapés, Garnish

#### **Unit I**

##### **Vegetable Carving & Fruit carving**

#### **Unit II**

##### **Non-edible displays**

- a. Ice carving
- b. Butter sculptures
- c. Aspic logo
- d. Chaud-Froid designs
- e. Tallow sculptures
- f. Thermo coal
- g. Wax

#### **Unit III**

##### **Sandwiches and canopies**

Parts, Filling, Spreads And Garnishes, Types, Making And Storing

#### **Unit IV**

##### **Charcutiere**

- Sausages
- Forcemeats
- Marinades, Cures, Brines

- Bacon, Ham, Gammon
- Galantines
- Pates And Terrines
- Mousses And Mousselines
- Chaud Froid
- Aspic Jelly
- Non Edible Displays

## **Unit V**

### **Appetizers and Garnishes**

- Classification
- Examples
- Different Garnishes

### **Reference**

1. Leto The larder Chef ; Butterworth Heinemann
2. The Professional Gardemanger . David Larousse

### **Text Books**

1. Professional Garde Manger: A Comprehensive Guide to Cold Food Preparation English, Hardcover, Wayne Gisslen Jaclyn Pestka Lou Sackett Smith Gisslen Pestka Sackett
2. The Professional Garde Manger: A Guide to the Art of the Buffet - David Paul Larousse

## **CORE: BAKERY AND CONFECTIONARY ART - II**

### **OBJECTIVES:**

The Learner to Comprehend the Nuances of Bakery and Confectionary

- To Define the aims Organizational Structure equipments Raw
- Materials used in Bakery and Confectionary
- To Give Examples and Methods of Preparing Yeast Dough Products.
- To Find out the Methods of Preparing Pastries,Cakes and Cookies.
- To Identify the kinds of Icings and Preparatory Methods.

### **UNIT I INTRODUCTION**

Traces of Baking in Ancient times - Organisational structure of Bakery (Both small and Large Scale) - Equipments used (description and their uses) - Oven (Types and their advantages/disadvantages) Personal Hygiene & Bakery hygiene required for Bakery personnel.

### **UNIT II RAWMATERIALS USED IN BAKERY**

Flour (Composition, Types, Gluten, WAP of flour, pH value, Flour Test) - Yeast (Elementary knowledge, activity, function & its uses, effect of over & under fermentation) -

Eggs (Function & its uses in Bakery) - Sugar (Function & its uses in Bakery)- Salt (Function & its uses in Bakery) - Fats (Function & its uses in Bakery) - Cream (Function & its uses in Bakery) - Milk (Function & its uses in Bakery) - Leavening agents (Function & its uses in Bakery) - Flavouring and fruits (Function & its uses in Bakery)

### **UNIT III YEAST DOUGH PRODUCTS**

Methods of preparing Bread dough - Quality of Ingredients in making Breads –  
Faults and remedies in Bread making - Bread improvers - Bread diseases and rectification -  
Leavening action of Yeast on Bread dough.

### **UNIT IV PASTRY, CAKE AND COOKIES PREPARATIONS**

Types of Pastry Preparation - Reasons for common problems in Pastry making - Different cake making methods - The Quality of cake making ingredients and the types of cakes (Rich, Lean, and High Ratio & Low Ratio Cakes) - Leavening action of Baking Powder on cakes Faults & Remedies in cake making - Different cookies and biscuits – process – methods – faults.

### **UNIT V ICINGS AND OVEN TEMPERATURE**

Preparations of syrups, gateau, wedding birthday cakes - Types of Icing (Butter icing. Royal Icing ,Marzipan, Fudge, Glaze Icing, - Chocolate Icing ,Marshmallow) - Gum paste, casting moulds. Monogram liquor chocolates, toffees - Oven at different temperatures (hot, very hot, medium etc) - The oven temperatures for baking rich and lean cakes

#### **Reference Books:**

1. Basic Baking Science & Craft by S.C. Dubey (S.C. Dubey F-10/5v, Malaviya Nagar New Delhi -110017
2. Beautiful Baking – Consultant Editor – Carole Clements Richard Blady Publishing (Anness Publishers Ltd.)
3. Perfect Baking at Home – Kritika A.Mathew (Vasan Book Depot, Bangalore)
4. Practical Baking – Sultan
5. New Complete Book of Breads – Bernard Clayton (Fireside Rockefeller Centre, New York)
6. WayneGisslen, Professional Baking: New Jersey, John Wiley and Sons Publishers. 4<sup>th</sup> Edition.2005
7. S.C.Dubey. Basic Baking: Society of Indian bakers, New Delhi

### **ALLIED: MENU FUNCTION AND MATERIAL MANAGEMENT**

#### **Objectives:**

#### **UNIT 1**

Introduction: Materials Management - Evolution, Importance, Scope and Objectives - Interface with other functions. Concept of material Management - Objectives, Components, Significance - Supply Chain Management – Objectives, Components, Significance, Trade off Customer Service & Cost.

## **UNIT 2**

Integrated materials / store management - Scope and objective - Purchasing management  
Vendor selection and rating - Inventory Management - Types of Inventory - Inventory  
concept - Levels of Inventory - Store layout and planning - Storage system – Storing -  
Records and documents - Inventory verification - Stock adjustment - Inventory Management  
systems – software used

## **UNIT 3**

Material Requirement Planning - Advantages over conventional planning (Order Point  
Method) – Input and output of MRP system - Forecasting – Overview of quantitative and  
qualitative methods of forecasting - Master Production Schedule - Bill of Materials –  
Material flow in MRP. MRP II. Concept of ERP. (Numericals expected on BOM Explosion,  
estimating Net requirements)

## **UNIT 4**

Purchasing Management - Responsibilities of Purchase Department - Purchase Cycle –  
Negotiation & Bargaining – Vendor relations - Purchasing Methods - Global sourcing -  
Stores – Functions, Importance, Organization of stores & Stores layout. Stores procedure –  
documentation. - Inventory control & Cost Reduction techniques: Inventory turns ratios -  
Standardization – need and importance.

## **UNIT 5**

Materials Handling - Principles of Materials Handling system - Materials Handling  
Equipments – Safety issues.

### **Text Books:**

1. Purchasing and Supply Management - Dobler and Burt
2. Materials Management - Dutta
3. Purchasing and Materials Management - K S Menon

### **Reference Books:**

4. Handbook of Materials Management - Gopalkrishnan
5. Materials & Logistics Management - L.C.Jhamb
6. Introduction to Materials Management – Arnold
7. Logistics & Supply Chain Management – Martin Christopher

## **ALLIED: HOSPITALITY FINANCIAL ACCOUNTING**

### **OBJECTIVES:**

- To give the students an insight into the practical accounting systems adopted in hotels.
- To understand how to prepare final accounts of small business organization.
- To learn the basic of banking transactions.

## **UNIT 1**

### **INTRODUCTION TO ACCOUNTING**

Meaning and Definition - Types and Classification - Principles of accounting - Systems of

accounting - Generally Accepted Accounting Principles (GAAP) - Primary Books (Journal) - Meaning and Definition - Format of Journal - Rules of Debit and Credit - Opening entry, Simple and Compound entries – Practicals - SECONDARY BOOK (LEDGER) - Meaning and Uses – Formats – Posting – Practicals - Classification Purchase Book Sales Book Purchase Returns

## **UNIT 2**

CASH BOOK - Meaning – Advantages - Simple, Double and Three Column - Petty Cash Book with Imprest System (simple and tabular forms) – Practicals - Trial Balance - Meaning – Methods – Advantages – Limitations – Practicals - Final Accounts - Meaning - Procedure for preparation of Final Accounts- Difference between Trading Accounts, Profit & Loss Accounts and Balance Sheet - Adjustments (Only four) - Closing Stock - Pre-paid Expenses - Outstanding Expenses - Depreciation

## **UNIT 3**

**FOOD AND BEVERAGE ACCOUNTS** - Cost concepts - Nature of food & beverage business, recipe costing - Menu costing - Cost sheet - Uniform System of Accounts for Hotels - Introduction to Uniform system of accounts Contents of the Income Statement - Practical Problems - Contents of the Balance Sheet (under uniform system) - Practical problems - Departmental Income Statements and Expense statements (Schedules 1 to 16) - Practical problems

## **UNIT 4**

### **INTERNAL AUDIT AND STATUTORY AUDIT**

An introduction to Internal and Statutory Audit - Distinction between Internal Audit and Statutory Audit - Implementation and Review of internal audit

## **UNIT 5**

### **DEPARTMENTAL ACCOUNTING**

An introduction to departmental accounting - Allocation and apportionment of expenses - Advantages of allocation - Draw-backs of allocation - Basis of allocation - Practical problems

Note: use of calculators is permitted

### **Text Books and Reference Books**

1. Hospitality Financial Accounting - Shikha Pratap
2. Restaurant Financial Basics - David K. Hayes , Raymond S. Schmidgall
3. Basic Management Accounting for the Hospitality Industry - Michael Chibili
4. Hospitality Industry - Accounting and Fundamentals 1st Edition - Gajanan Shirke

## **ALLIED: INDIAN CUISINE AND CULTURE**

### **UNIT I**

Introduction of Indian Cuisine: Introduction to Indian Cuisine, factors influencing Indian cuisine, cultural and philosophical influence on Indian cooking, Foreign influence on Indian cooking, Diversity, cooking according to tastes, Ayurvedic food, Royal kitchens of India

## **UNIT II**

Role of Indian Spices & Spice Mixes: Introduction, blending of spices and concepts of masalas, concept of dry and wet masalas, pastes used in Indian cooking, regional and sub-regional masalas, combination of spices - Methods of Indian Cooking: Methods of Indian cooking in different regions, dum cooking, tandoor cooking, basic techniques of Indian cooking .

## **UNIT III**

Basic Indian Gravies and their Uses: Basic gravies in different region, Masala and paste, thickening agent in Indian cuisine, Specialty regional gravies and pastes

## **UNIT IV**

Rice Cooking: Origin and history of rice, types of rice, basic rice preparation methods, common rice preparations of India in different regions

## **UNIT V**

Indian Culinary Terms: Introduction, royal kitchen hierarchy, ethnic equipment and utensils used, cooking method and signature dishes

### **Text Books and Reference Books**

1. The Indian Cuisine - Krishna Gopal DUBEY)
2. Exquisite World of Indian Cuisine - UMA AGGARWAL
3. Curried Cultures : Indian Food in the Age of Globalization - Krishnendu Ray, Tulasi Srinivas

### **SKILL BASED SUBJECT: FRONT OFFICE MANAGEMENT PRACTICAL**

Objective:

To impart the knowledge of the practical skills and to practice the role play of each areas in front office.

- 1 Appraisal of front office equipment and furniture
- 2 Rack, Front desk counter & bell desk
- 3 Filling up of various perform
- 4 Welcoming of guest
- 5 Telephone handling
- 6 Role play

Reservation  
Arrivals



Luggage handling  
Message and mail handling  
Paging

## **REFERENCE BOOKS**

1. Hotel Front Office Management – James.A. Bardi
2. Front Office Management – S.K. Bhatnagar

## **SKILL BASED: ACCOMMODATION OPERATION PRACTICAL**

Servicing guest room (checkout / occupied and vacant)

### ***ROOM***

- Task 1- open curtain and adjust lighting
- Task 2-clean ash and remove trays if any
- Task 3- strip and make bed
- Task 4- dust and clean drawers and replenish supplies
- Task 5-dust and clean furniture, clockwise or anticlockwise
- Task 6- clean mirror
- Task 7- replenish all supplies
- Task 8-clean and replenish minibar
- Task 9-vaccum clean carpet
- Task 10- check for stains and spot cleaning

### ***BATHROOM***

- Task 1-disposed soiled linen
  - Task 2-clean ashtray
  - Task 3-clean WC
  - Task 4-clean bath and bath area
  - Task 5-wipe and clean shower curtain
  - Task 6- clean mirror
  - Task 7-clean tooth glass
  - Task 8-clean vanitory unit
  - Task 9- replenish bath supplies
  - Task 10- mop the floor
- Bed making supplies (day bed/ night bed)
- Step 1-spread the first sheet(from one side)
  - Step 2-make miter corner (on both corner of your side)
  - Step 3- spread second sheet (upside down)
  - Step 4-spread blanket
  - Step 5- Spread crinkle sheet
  - Step 6- make two folds on head side with all three (second sheet, blanket and crinkle sheet)
  - Step 7- tuck the folds on your side
  - Step 8- make miter corner with all three on your side

Step 9- change side and finish the bed in the same way

Step 10- spread the bed spread and place pillow

### **Records**

- Room occupancy report
- Checklist
- Floor register
- Work/ maintenance order]
- Lost and found
- Maid's report
- Housekeeper's report
- Log book
- Guest special request register
- Record of special cleaning
- Call register
- VIP list
- Floor linen book/ register

### **Minibar management**

- Issue
- stock taking
- checking expiry date.

### **Handling room linen/ guest supplies**

- maintaining register/ record
- replenishing floor pantry
- stock taking

### **Guest handling**

- Guest request
- Guest complaints

## **SKILL BASED SUBJECT: ORIENTAL & CONTINENTAL CULINARY**

### **PRACTICAL**

#### **II. CONTINENTAL PRACTICAL**

#### **Course French Classical Menu with Description and Examples**

- 1 - Hors-d oeuvre / Appetizer
- 2 - Potage / Soup
- 3 - Oeuf / Egg
- 4 - Farinaceous / Farineaux / Pasta or Rice
- 5 - Poisson / Fish
- 6 - Entrée / Entree
- 7 - Sorbet / Sorbet
- 8 - Releve / Joints

- 9 - Roti / Roast
- 10 - Legumes / Vegetables
- 11 - Salades / Salad
- 12 - Buffet Froid / Cold Buffet
- 13 - Entremets / Sweets
- 14 - Savoureux / Savory
- 15 - Fromage / Cheese
- 16 - Dessert / Cut Fruits & Nuts
- 17 - Boissons / Beverage

Minimum 10 Menu (5 Course Menu ) for all the 17 courses should be taught in practical.

#### **REFERENCE BOOKS:**

1. The Art and Science of Culinary Preparation-A culinary Manual by Jerald W, Chesser, CEC,CCE,The Educational Institute of American culinary Federation, Ic, St.Augustine, Florida
2. Modern cookery Volume I and II
3. Food Production Operations, Second Edition, by Chef Parvinder S.Bali
4. Theory of Cookery by Krishna Aurora

Theory of Catering by Clinton Cesrani

#### **PART – IV MANDATORY SUBJECT EXTENSION ACTIVITIES**

#### **SEMESTER - V**

#### **CORE: FOOD PRODUCTION OPERATION – I**

#### **OBJECTIVES**

- To gain more knowledge about culinary maths and yield percentage.
- To be familiarize with garde manger and charcuterie products.
- To understand about kitchen planning, kitchen design, material & Storing, Kitchen stewarding.

#### **Unit I Culinary Math and recipes**

Basic calculations, Ratios, decimals &percents -Calculating food cost - Calculating food cost percentage. A.P.Q (as purchased quantity) - E.P.C (cost edible portion) -R.C.F (recipe conversation factor) - Recipe cost, standardized recipe -Yield percentage

#### **UNIT II Garde - manger & Charcutiere**

Definition & terms - Cold sauces, salads- Gelatin , aspic jelly & glace - Forced meat and mousse - Pate, terrines, galantine - Sandwiches, hors d'oeuvres - Production, classification & processing of: Sausages, forcemeat- Marinades, cures, brines - Knowledge of cold meat

platter - Types & uses of chafroid - Ham, Bacon & Gammon: Differences, processing and use.

### **UNIT III Designing Kitchen**

Concepts & Theme development - Kitchen planning as per the theme - Menu planning as per the theme with the equipments required- Manpower, work flow and materials flow

### **UNIT IV Material & Storing-**

Concepts of storing materials - Required temperatures for storing - Equipment for checks & maintenance of temperatures - Records maintained for storage temperatures - Why thawing & freezing is done

### **UNIT V Kitchen Stewarding & Sculler-**

Kitchen hygiene & sanitation - Different types of detergents & chemicals used - Upkeep of kitchen equipments& the operations back area -Daily, periodic & annual maintenance

### **TEXT BOOKS AND REFERENCE:**

- 1.Hotel Account, Financial and F&B Management, Rakesh Puri,
- 2.Theory of Catering,Victor Cessarani,
- 3.Theory of Cookery, Krishna Arora,
- 4.The Art &Science of Culinary Preparation, Jerald.W.Chesser
- 5.The Larder Chef,M.J.Leto,W.K.H.Bode
6. Food Production Operations - Parvinder S. Bali

## **CORE: HOSPITALITY MARKETING MANAGEMENT**

Objectives:

- To Understand about nature and scope of marketing
- To be familiarize about marketing research, intelligent systems.
- To understand briefly about pricing marketing and strategies.
- Importance of promotion in marketing, promotion mix and green marketing.

### **UNIT I**

Nature and scope of marketing - Marketing Concepts - Scanning the marketing Environment - Societal marketing and relationship marketing

### **UNIT II**

Marketing research- Marketing intelligent system - Mass marketing - Customized marketing and target marketing

### **UNIT III**

Product decisions - Product mix -Product life cycle strategies -- Brand management

#### **UNIT IV**

Pricing in marketing - Pricing strategies - Retailers and wholesalers - Marketing Channels

#### **UNIT V**

Role of promotion in marketing - Promotion mix - Sales promotion - Direct selling - Green marketing

#### **Text Books and References Books :**

1. Principles of Marketing – Kotler and Armstrong- Pearson Education- 10th
2. Marketing Management – Philip Kotler- Pearson Education Publication- 11th Edition

#### **ALLIED: HOTEL LAW**

#### **UNIT I :INDIAN CONTRACT ACT 1872:**

Definition of a contract, kind of contracts.

Legal rules as to offer, acceptance, consideration, and capacity to contract and free consent.

Void agreements. Discharge of contract, remedies for breach of contract.

#### **UNIT II :SALE OF GOODS ACT 1930:**

Formation of a contract of sales, conditions and warranties.

Implied conditions and warranties.

#### **UNIT III :HOTELS/ RESTAURANT LICENSE REGISTRATION:**

License under the provision of the relevant state excise (sale of Indian and foreign liquors) act and rule. Permission for fixation of and sanction of room rent and charges for services under the provisions of the relevant state government rent control.

#### **UNIT IV :LAW PERTAINING TO FOOD SERVICE**

Standards weight and measures act 1956(overview).

Prevention of food adulteration act 1954(definition use of quality foods, food inspectors and their appointment)

#### **UNIT V: THE SHOPS AND COMMERCIAL ESTABLISHMENT ACT (STATE)**

TAMILNADU CATERING ESTABLISHMENTS ACT 1958

#### **TEXT BOOKS:**

Elements of mercantile law - N.D.kapoor  
Industrial law - KR.bulchandani

#### **REFERENCE BOOKS:**

Mercantile law - M.C.kucchal  
Industrial Law - V.K. Desai

## **ALLIED: FOOD ENGINEERING**

### **Objectives:**

- 1) To understand the principle of Unit operation.
- 2) To acquaint with fundamentals of food engineering and its process.
- 3) To understand the basics of designing of food plant and systems.

### **UNIT 1**

Introduction- Concept of Unit operation-Units and dimensions, Unit conversions, dimensional analysis - Mass and Energy Balance - Related numerical - Design of food plant - Important considerations for designing of food plants - Types of layout

### **UNIT 2**

Grinding and mixing - Principle and equipments used in food industry- Fluid Flow in food Processin- Liquid Transport systems - Properties of Liquids - Newton's Law of Viscosity - Principle of Capillary tube and rotational viscometer - Properties of Non-Newtonian fluids, Flow characteristics, Reynolds Number, Bernoulli's Equation - Concept of Flow Measurement devices - Related basic numericals.

### **UNIT 3**

Refrigeration and Freezing -Concept and selection of a refrigerant - Description of a Refrigeration cycle -Pressure Enthalpy charts and Tables - Mathematical expressions useful in analysis of vapour compression refrigeration cycle - Numericals based on VCR system, Freon 12 and R-717, superheating and sub cooling - Freezing time calculation using Plank's Equation - Frozen food storage- Related basic numericals.

### **UNIT 4**

Heat and Mass Transfer- Systems for heating and cooling food products - Thermal Properties of Food - Modes of heat transfer - Application of steady state heat transfer- estimation of conductive heat transfer - coefficient, convective heat transfer coefficient, overall heat transfer coefficient - and,design of tubular heat exchanger - Related basic numericals - Fick's Law of Diffusion - Membrane separation systems - Electrodialysis system, Reverse Osmosis - Membrane System, and Ultrafiltration Membrane System - Membrane devices used for RO and UF: Plate and Frame, Tubular, Spiral wound and hollow fiber devices.

### **UNIT 5**

Psychrometrics -Properties of Dry Air - Properties of Water Vapour - Properties of air Vapour mixture - Psychrometric Chart - Related basic numericals - Steam, Evaporation and

Dehydration -Generation of steam - Construction and functions of fire tube and water tube boilers - Thermodynamics of Phase change - Steam tables - Boiling point elevation - Types of evaporations - Design of single effect evaporators - Basic Drying Process - Moisture content on wet basis and dry basis - Dehydration systems - Dehydration system Design - Related basic numericals.

**Reference Books:**

1. Introduction to Food Engineering, Fifth Edition (Food Science and Technology) 5th Edition by R Paul Singh (Author), Dennis R. Heldman
2. Food Engineering Handbook, by Theodoros Varzakas
3. Food Engineering : From Concept to Consumer,by Michael Burgan.
4. Engineering and Food for the 21st Century by Jorge Welte-Chanes,Publisher: CRC Press

**ALLIED: FOOD PROCESSING AND PRESERVATION**

**Objectives**

1. To impart thorough knowledge on the technical skills in various aspects of food processing and preservation.
2. To inculcate the students to work in a hygienic way.
3. To provide an employment potential in food processing and preservation /self-employment.

**Unit - I**

Food groups - Classification of foods-Different food groups-Nutrient contribution of different food groups - Cooking:-Composition of different foods-Methods of cooking foods to conserve maximum nutrients-Changes during cooking foods by different methods

**Unit - II**

Processing of cereals, pulses, oilseeds, milk, meat etc: Cereals – Types commonly used, its products, methods of cooking cereals, changes in composition during cooking, storage, anti nutritional factors - By products from cereals, Nutritive value, composition, utilisation and uses-Pulses – Difference between legumes and pulses - General milling And its advantages, methods of cooking legumes, changes in Nutritive value, anti nutritional factors - By products from Pulses and Oil seeds, Nutritive values, composition, utilization and uses-Spoilage of by products and factors affecting quality - Milk – Composition, Nutritive value, types, objectives of milk processing, changes during boiling - Meat – Composition, structure, cooking changes in composition and nutritive value, tenderizing agents, factors affecting - Vegetables – Classification, coloring and flavoring pigment changes that take place in cooking- Conservative methods of cooking vegetables, selection and storage-Fruits Classification, ripening changes, selection and storage.

**Unit III:**

Common Products from byproducts Vinegar, fermented wines-Fermented Wines, types of wines, sources, raw material, steps in preparation, Aging, maturing, nutritive value and uses-By products obtained during production, processing of fruits and vegetables and utilization

#### **Unit IV:**

Food additives – Definition and classification - Citric Acid – Sources, preparation, uses- Permitted colors, flavors, stabilizer, emulsifier, antioxidants etc. Safety and need for use - Different additives used commonly in food, functions-Stabilizers and emulsifiers and antioxidants need – types and uses - specific roles with reference to each type. Safety and its uses, BIS certification, Natural and artificial

#### **Unit V:**

Food standards – FPO, MPO, Agmark, BIS – Specification for different foods, food labeling – importance, specifications. Effect of food preservation on nutritive value of Food with special reference to vitamins, factors Affecting losses at various stages, means of minimizing losses-processing and preservation of foods – its effect on nutrients – Vitamins and minerals-Preservation of losses, means of minimizing losses at various Stages and factors affecting losses.

#### **Reference:**

- 1.Food Processing: Recent Developments by Gaonkar, Anilkumar G. Publisher: Elsevier Science
- 2.Food Processing for Increased Quality and Consumption by Alexendru Mihai Grumezescu, Alina Mariya Hollban

#### **Text Book:**

- 1.Thermal Food Processing by Da-Wen Sun,Publisher: CRC Press
- 2.Food Processing Technology by P J Fellows Publisher: Woodhead Publishing  
Edition: 4th, Copyright year: 2017.

### **SKILL BASED SUBJECT: ADVANCED CULINARY PRACTICAL**

**Objectives:** To be familiarized with French menu from starters to desserts.

#### MENU 01

- Consommé Carmen
- Poulet Sauté Chasseur
- Pommes Loretta
- Haricots Verts

#### MENU 02

- Bisque D'écrevisse
- Escalope De Veau viennoise
- Pommes Batailles
- 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

MENU 05

- Cabbage Chowder
- Poulet A La Rex
- Pommes Marguises
- Ratatouille

MENU 06

- Barquettes Assortis
- Stroganoff De Boeuf
- Pommes Persilles
- Riz Pilaf

MENU 07

- Duchesse Nantua
- Poulet Maryland
- Croquette Potatoes
- Banana fritters
- Corn gallets

MENU 08

- Kromeskies
- Filet De Sols Walweska
- Pommes Lyonnaise
- Funghi Marirati

MENU 09

- Vol-Au-Vent De Volaille Et Jambon
- Poulet a la kiev
- Creamy Mashed Potatoes
- Butter tossed green peas

MENU 10

- Quiche Lorraine
- Roast Lamb
- Mint sauce

- Pommes Parisienne

Plus 5 Buffets

- Cold Buffet
- Hot Continental
- Hot Indian
- Buffet Desserts
- Bread Displays

**TEXT BOOK:**

1. Practical Cookery -Victor Ceserani & Ronald Kinton, ELBS
2. Theory of Catering- Victor Ceserani & Ronald Kinton, ELBS

**REFERENCE BOOKS**

3. Theory of Catering- Mrs. K. Arora, Franck Brothers
4. Modern Cookery for Teaching & Trade Vol I & II - MsThangam Philip, Orient
5. Longman.
6. The Professional Chef (4th Edition)- Le Rol A. Polsom
7. The book of Ingredients- Jane Grigson
8. Success in Principles of catering - Michael Colleer & Colin Saussams
9. Larder Chef – M.J.Leto & W.K.H. Bode

**ALLIED: MANAGEMENT FOR CHEFS**

**UNIT I:**

Basic approaches to Leadership and Motivation: Leadership styles, Leaders and Managers, Leadership theories, Motivational theories, Work Motivation related to Hospitality Workforce

**UNIT II:**

Key Skills for Management: Importance of Self-Management, Time management, Decision making, Communication, Positive balanced management, Team work, How to win commitment from staff.

**UNIT III:**

Developing Trust and Support with Managers Assess your line manager, Learn to understand your managers strength and weakness, Analyze his or her style. Making decisions

**UNIT IV:**

Self Management Skills: Maslow's hierarchy of needs – Herzberg theory of motivation – handling stress, anger and emotions – emotional intelligence – time management – social skills – professionalism – attributes of hospitality professional.

**UNIT V:**

Leadership Skills – challenges – types of power – elements of leadership skills – Team work – Team building – types of groups and teams - role of team in organizations – characteristics of successful teams.

### **TEXT BOOK AND REFERENCE BOOKS**

1. Soft Skills for Hospitality – Oxford Higher Education – Amitabh Devendra, 2015.
2. Leadership theory and practice – Peter G Northouse - SAGE Publications 6<sup>th</sup> edition

### **PART – IV MANDATORY SUBJECT ENVIRONMENTAL STUDIES**

Syllabus as per Madurai Kamaraj University

#### **SEMESTER VI**

#### **CORE: KITCHEN FACILITY PLANNING**

##### **Objectives:**

- To impart more knowledge about the design, architecture of the hotel
- To understand about the kitchen layout, design and workspace in the kitchen

#### **UNIT 1**

Hotel Design: Design Consideration - Attractive Appearance - Efficient Plan - Good location - Suitable material - Good workmanship - Sound financing - Competent Management - Facilities Planning - The systematic layout planning pattern (SLP)  
Planning consideration - Flow process & Flow diagram - Procedure for determining space considering the guiding factors for guest room / public facilities, support facilities & services, hotel administration, internal roads/budget hotel / 5 star hotel

#### **UNIT 2**

Architectural consideration - Difference between carpet area plinth area and super built area, their relationships, reading of blue print (plumbing, electrical, AC, ventilation, FSI, FAR, public Areas) - Approximate cost of construction estimation - Approximate operating areas in budget type / 5 star type hotel approximate other operating areas per guest room - Approximate requirement and Estimation of water/electrical load gas, ventilation - Star Classification of Hotel - Criteria for star classification of hotel - (Five, four, three, two, one & heritage)

#### **UNIT 3**

##### **KITCHEN**

Equipment requirement for commercial kitchen - Heating - gas/electrical Cooling (for various catering establishment) - Developing Specification for various Kitchen equipments - Planning of various support services - (pot wash, wet grinding, chef room, larder, store & other staff facilities)

## **UNIT 4**

### **KITCHEN LAY OUT & DESIGN**

Principles of kitchen layout and design - Areas of the various kitchens with recommended dimension - Factors that affect kitchen design - Placement of equipment - Flow of work Space allocation - Kitchen equipment, manufacturers and selection - Layout of commercial kitchen (types, drawing a layout of a Commercial kitchen) - Budgeting for kitchen equipment

## **UNIT 5**

### **KITCHEN STEWARDING LAYOUT AND DESIGN**

Importance of kitchen stewarding - Kitchen stewarding department layout and design - Equipment found in kitchen stewarding department - Stores – Layout and Design - Stores layout and planning (dry, cold and bar) - Various equipment of the stores - Work flow in stores - Energy Conservation - Necessity for energy conservation - Methods of conserving energy in different area of operation of a hotel - Developing and implementing energy conservation program for a hotel - Car Parking - Calculation of car park area for different types of hotels - Planning for Physically Challenged

### **TEXT BOOKS AND REFERENCE BOOKS:**

1. Hotel Facility planning – Oxford University Press
2. Developing Hospitality Properties and Facilities - Hadyn Ingram Josef Ransley  
Ingram Ransley

## **CORE: FOOD PRODUCTION OPERATION – II**

### **Objectives:**

- To impart more knowledge about the larder, duties & responsibilities, charcuterie products
- To be familiarized about the forcemeat, chaud froid, appetizers & garnishes

## **UNIT I**

Larder: Introduction of Larder Work – Definition - Equipment found in the larder - Layout of a typical larder with equipment and various sections - Common terms used in the Larder and Larder control - Essentials of Larder Control - Importance of Larder Control - Devising Larder Control Systems - Leasing with other Departments - Yield Testing - Duties And Responsibilities of the Larder Chef - Functions of the Larder - Hierarchy of Larder Staff - Sections of the Larder - Duties & Responsibilities of larder Chef - Sausage - Introduction to charcuterie - Sausage – Types & Varieties - Casings – Types & Varieties  
Fillings – Types & Varieties - Additives & Preservatives

## **UNIT : II**

FORCEMEATS - Types of forcemeats - Preparation of forcemeats - Uses of forcemeats - BRINES, CURES & MARINADES - Types of Brines - Preparation of Brines - Methods of Curing - Types of Marinades - Uses of Marinades - Difference between Brines, Cures & Marinades

### **UNIT : III**

#### **HAM, BACON & GAMMON**

Cuts of Ham, Bacon & Gammon - Differences between Ham, Bacon & Gammon - Processing of Ham & Bacon - Green Bacon - Uses of different cuts - GALANTINES - Making of galantines - Types of Galantine - Ballotines - PATES -Types of Pate-Pate de foie gras - Making of Pate - Commerical pate and Pate Maison - Truffle – sources, Cultivation and uses and Types of truffle - MOUSE & MOUSSELINE - Types of mousse - Preparation of mousse - Preparation of mousseline - Difference between mousse and mousseline

### **UNIT : IV**

**CHAUD FROID** - Meaning of Chaud froid - Making of chaud froid & Precautions

Types of chaud froid - Uses of chaud froid - ASPIC & GELEE - Definition of Aspic and Gelee - Difference between the two - Making of Aspic and Gelee - Uses of Aspic and Gelee - QUENELLES, PARFAITS, ROULADES - Preparation of Quenelles, Parfaits and Roulades

**NON EDIBLE DISPLAYS** - Ice carvings - Tallow sculpture - Fruit & vegetable Displays - Salt dough - Pastillage - Jelly Logo - Thermacol work

### **UNIT : V**

**APPETIZERS & GARNISHES** - Classification of Appetizers - Examples of Appetizers

Historic importance of culinary Garnishes - Explanation of different Garnishes - SANDWICHES Parts of Sandwiches - Types of Bread - Types of filling – classification - Spreads and Garnishes Types of Sandwiches - Making of Sandwiches - Storing of Sandwiches - USE OF WINE AND HERBS IN COOKING - Ideal uses of wine in cooking - Classification of herbs - Ideal uses of herbs in cooking

### **TEXT BOOKS AND REFERENCE:**

1. Hotel Account, Financial and F&B Management, Rakesh Puri,
2. Theory of Catering, Victor Cessarani,
3. Theory of Cookery, Krishna Arora,
4. The Art & Science of Culinary Preparation, Jerald.W.Chesser
5. The Larder Chef, M.J.Leto, W.K.H.Bode
6. Food Production Operations - Parvinder S. Bali

### **ALLIED: FOOD AND HEALTH TOURISM**

#### **Objectives:**

- know the need for health and wellness in tourism.

- understand origin and development of health tourism.
- know the tools of wellness.

### **UNIT I**

The definition of health tourism, its place and importance in tourism, types of health tourism- Development in health tourism and reasons of them, factors that form the supply of health tourism - Factors that affect the demand for health tourism, marketing and logistics in health tourism, policies of health tourism - Definition, importance and characteristics of thermal tourism

### **UNIT II**

Wellness: Origin, development and need of health tourism. Health as a motivator to travel, Ancient - centers of healing and bath - Wellness, well being and spirituality - Typologies of Health tourism – Factors - affecting growth of health tourism - Leisure, lifestyle and tourism. Accommodation in accordance with - Weather and Climate – winter, summer and Health resorts.

### **UNIT III**

Wellness: tools – Medicine, therapy, therapeutic recreation, nutrition and rehabilitation. Forms of health tourism: Medical tourism, Spa tourism, Ayurveda tourism, Yoga & Meditation tourism - Holistic tourism, Spiritual tourism and Ashram tourism.

### **UNIT IV**

Wellness: Complementary & Alternative Medicines (C.A.M): holistic approach Vs specialization - approach. Concept and Dimensions of holistic health care – the body, Mind and Spirit relationship. - Major C.A.M. systems of the world: AYUSH, Ayurveda, Yoga, Naturopathy, and acupuncture. Medical - tourism: concept, typology, benefits of medical tourism. Global Medical tourism scenario – countries - promoting medical tourism and economics of medical tourism – an overview - Indian medical tourism – potential, problems, market size and future challenges.

### **UNIT V**

Spas: definitions, origin, typology, Medicinal properties of spa - Important natural spa destinations in the world - A brief overview of Modern Spa Treatments: categories of treatments – Detox, bodywork therapies, Different styles of massages: Facials, Body Polish and Scrubs – Packs, glows and wraps - Aroma therapy, Yoga & Meditation - Hydrotherapy – Baths, Showers, steam bath, Sauna, Hamam, Whirlpool and Flootation therapy - Hot Stone Therapy and Mud therapy.

### **Text Books and Reference Books:**

- Huss, Carol et al., 1989, The Banyan Tree: A Text Book for Holistic Health Practitioner, Sahaj Medical, Mission Sisters, Pune.
- Kulkarni, S., 2008, Spa and Health Tourism, Book Enclave, Jaipur.

- Payyappilly, C., et al., 1988, Holistic Health Work Book, Sahaj, Pune.
- Raj, Pruthvi, 2006, Medical Tourism in India, Arise Publication, New Delhi.
- Rajagopalan, S, 2006, Health Tourism–An Introduction, The ICFAI University Press, Hyderabad.
- Smith, M and Puczko, L., 2009, Health and Wellness Tourism, B. Heinemann, USA.
- Swami Vishnudevananda, The Complete Illustrated Book of yoga, Bell Publishing, USA

## **SKILL BASED SUBJECTS : ADVANCED CULINARY ARTS PRACTICAL**

**Refer Semester – V for the Practical Syllabus**

### **SKILL BASED: CHOCOLATE AND ICE CREAM MANUFACTURING**

Objectives:

- To Demonstrate a working knowledge of terms, ingredients, equipment and tools.
- To Employ safe food handling practices using contemporary guidelines
- To Understand properties and functions of the basic ingredients used in candies
- To temper chocolate and use it successfully in molds
- To Produce confections using commercial ingredients and equipment

#### **UNIT I**

##### **Introduction to class/review**

Overview of class outline – Safety / Sanitation / Equipment Checklist - Chocolate Lecture - Review of Chocolate production and key ingredients - Ganache: Making various recipes of ganache used for piped truffles and filled truffles.

#### **UNIT II**

##### **Tempering Chocolate & Finishing truffles**

Tempering white, milk & dark chocolate-Finishing truffles using various methods and decorations - Proper Sanitation practices for longer shelf life. Molded Chocolates: Producing chocolates using shell molds and slabbing with metal bars-Learn how to prepare & decoratively color molds before filling - Cut ganache slabs with use of guitar, proper dipping and finishing technique with tempered chocolate, including use of transfer sheets - Prepare modeling chocolate for use next week - Hand-out assignment

#### **UNIT III**

##### **Decorative Work**

Making Marzipan & modeling chocolate decorations - Learn to create your own transfer sheet - Chocolate cigarettes, fans and shaving - Proper Sanitation and correct storage practices for garnish.

#### **UNIT IV:**

History, development and status of ice cream industry, History, development and status of ice cream industry - Definition, classification and composition of ice cream and other frozen desserts, Stabilizers and emulsifiers-their classification, properties and role in quality of ice cream, Technological aspects of ice cream manufacture, Thermodynamics of freezing and calculation of refrigeration loads, Types of freezers, refrigeration control / instrumentation, Types of freezers, refrigeration control / instrumentation, Hygiene, cleaning and sanitation of ice cream plant,

## **UNIT V:**

Effect of process treatments on the physico- chemical properties of ice-cream mixes and ice cream, Processing and freezing of ice- cream mix and control of over run, Packaging, hardening, storage and shipping of ice- cream - Defects in ice cream, their causes and prevention, Physico-chemical properties of ice-cream and compositional standards., Microenvironment in ice cream, microbiological quality of ingredients, critical process factors & their impact on entry of pathogen in ice cream, their survival during storage, food poisoning outbreaks, food safety & legal standards, Recent advances in ice-cream industry and plant management, Technology for preparation of dried ice-cream milk mix. And Nutritive value of ice-cream

### **Text Books and Reference Books:**

1. Twentieth Century Cook Book: An Up-To-Date and Skillful Preparation on the Art of Cooking, and Modern Candy Making Simplified, Also the Process of ... and Butchering Time Recipes - Geographical Publishing Co
2. Raising the Bar: The Future of Fine Chocolate - Jim Eber , Pam Williams
3. Making Artisan Chocolates - Andrew Garrison Shotts
4. Truffles, Candies, and Confections - Carole Bloom

## **RESEARCH PROJECT**

### **Objectives:**

- 5 Star Kitchen Planning
- Layout
- Menu Engineering
- Cost
- Related to Hospitality industry project topics
  - Feasibility of opening a healthy concept of restaurants Ex Fast food outlets
  - Feasibility of opening a star category hotel on highways
  - Comparison of Indian fast food outlets and western

## **PART – IV MANDATORY SUBJECT**

### **VALUE EDUCATION**

Syllabus as per Madurai Kamaraj University'