

SEMESTER V-(MAJOR-1)
ADVANCE FOOD PRODUCTION OPERATIONS

S.NO	TOPIC FOR MAJOR-I	HOURS
1	<p>ADVANCED KITCHEN EQUIPMENTS</p> <ul style="list-style-type: none"> • Use of the equipments • Handling procedures • Safety measures • Installation • Modern developments in equipment manufacturing • Configuration • Technical specialities • Project and live layout • Site visits 	8
2	<p>INTERNATIONAL SPICES AND CONDIMENTS</p> <ul style="list-style-type: none"> • Types of spices and condiments • Usage in cooking • Availability • Medicinal and therapeutic properties • Collection of exotic spices by students 	8
3	<p>REGIONAL INDIAN CUISINE</p> <p>A) Introduction to speciality food regions in India B) Foreign influence in Indian cuisine C) Speciality foods of the following regions to be discussed</p> <ul style="list-style-type: none"> • Northern region • Eastern region • Western region • Southern region • Central and awadh region • North eastern region <p>D) Assignment for students in speciality foods of Indian regions</p>	12
4	<p>THEME SETTINGS</p> <ul style="list-style-type: none"> • Different festivals in India • Theme selection for festivals • Speciality foods during Indian festivals • Buffet displays • Assignments for students on different theme settings 	8

S.NO	TOPIC FOR MAJOR 1	HOURS
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5	CENTRALIZED PROPRIETARY PREPARATION <ul style="list-style-type: none"> • Preparation of food in centralized outlets • Advantages and disadvantages of using centralized outlets • Equipments required for centralized preparation • H.A.C.C.P. procedures followed during centralized preparation • Transportation of food to different outlets 	6
6	FOOD SAFETY MANAGEMENT SCIENCE <ul style="list-style-type: none"> • H.A.C.C.P. norms • H.A.C.C.P. specification • H.A.C.C.P. certification • Use of tracking sheet 	6
7	GUEST LECTURES	12

ADVANCE FOOD PRODUCTION OPERATIONS – (PRACTICAL)

S.NO	TOPIC FOR MAJOR -1	MENU
1	Elaborate speciality menus, which includes food from the following regions from India <ul style="list-style-type: none"> • Northern region • Eastern region • Western region • Southern region • Central and awadh region • North eastern region 	10
2	Food festival menus and theme dinners	5
3	Menu based on different Indian religions and festival food	5
4	Buffet menu to be prepared by students	10

SEMESTER - V
ADVANCE BAKERY & CONFECTIONERY OPERATIONS -- THEORY

S.NO	<u>THEORY TOPICS FOR MAJOR – II</u>	HOURS
1	<p>ASSEMBLING & DECORATING CAKES</p> <p>(i) CAKE MIXING & BAKING</p> <ul style="list-style-type: none"> • Different cake making methods • Cake formula balance • Cake Faults & remedies <p>(ii) SPECIALITY CAKES , SPONGES & CAKE BASES</p> <ul style="list-style-type: none"> • Genoise, Angel food cake , chiffon sponge,sacher sponge , etc. • Joconde sponge , Ribbon sponge , ladyfinger sponge , etc. • Baked Meringue Discs, pastries (Choux , Short crust , Puff,etc.) <p>(iii) ICINGS, & TOPPINGS</p> <ul style="list-style-type: none"> • Butter Cream , Fresh cream • Royal icing , Marzipan, • Fudge, Truffle , Marshmallow, Fondant, etc. 	<p>08</p> <p>04</p> <p>04</p>
2.	<p>CHOCOLATE CONFECTIONERY</p> <p>(i) CHOCOLATE</p> <ul style="list-style-type: none"> • Introduction &History of chocolate • Cocoa bean producing country • Processing of chocolate <p>(ii) TYPES OF CHOCOLATE & TEMPERING</p> <ul style="list-style-type: none"> • Varieties – Dark , Milk , White , etc. • Drinking Chocolate , Compound Chocolate , chocolate syrups. • Couverture , • Tempering of Chocolate-Procedures, temperatures. <p>(iii) MOLDING OF CHOCOLATE & CHOCOLATE DECORTIONS</p> <ul style="list-style-type: none"> • Procedure for Molding • Cutouts , Cigar , Fans Curls , Fan , etc. <p>(iv) CHOCOLATE CONFECTIONS</p> <ul style="list-style-type: none"> • Truffles , Liqueur chocolate , rocks , chocolate dips , Fondue , etc. • Chocolate fillings & desserts. 	<p>02</p> <p>08</p> <p>02</p> <p>02</p>
3.	<p>FROZEN DESSERTS</p> <p>(I) Types & classifications</p>	06

	<ul style="list-style-type: none"> • Churn Frozen Desserts , Still Frozen Desserts • Icecream , Sorbets , Gelato • Bombe, Parfaits, Sundaes • Frozen Souffle, Mousse , etc. <p>(ii) Commercial Manufacture , Homemade Icecreams</p>	02
4.	<p>INTERNATIONAL BREADS & ARTISAN BREADS</p> <p>(i) International Breads</p> <ul style="list-style-type: none"> - Flat , Leavened & Quick breads - Bread Varieties -French ,Italian , German , Vienna,American ,Russian , Indian etc. 	08
5.	<p>Library</p> <p>Research works</p> <p>Presentations</p> <p>Field Visit</p>	14

SEMESTER - V
ADVANCE BAKERY & CONFECTIONERY OPERATIONS -- PRACTICAL

S.NO	PRACTICAL FOR MAJOR – II	HOURS
1	<p>CAKE PREPARATIONS , DECORATIONS , CAKE ASSEMBLING</p> <ul style="list-style-type: none"> • Angels Food cake , Devils Food cake , Yellow Chiffon Cake , Baumkuchen, Upside Down cake , Cheese cake ,etc. • Decorative sponges- Joconde , Ribbon , etc. • Speciality Sponges – Sacher , Dobos , etc. • Icings & Toppings • Making & Using pippin Bags , Piping techniques • Petits fours , Othellos • Gateaux & Tortens <ul style="list-style-type: none"> - Black Forest , Dobos Torte , Monte Carlo , Sacher Torte , Fruit Gateaux , Gateaux St,. Honore Chocolate Ganache Torte , Tiramisu , Mocha Gateaux , etc. 	40

2.	CHOCOLATE CONFECTIONS <ul style="list-style-type: none"> • Tempering of Chocolate • Chocolate Molding – Easter Eggs • Cutouts , Cigar , Fans Curls ,Fan,Couverture sculpture etc. • Truffles , Liqueur chocolate , rocks , chocolate dips , Fondue , etc. • Chocolate fillings & desserts- Ganache , Mousse ,etc. 	20
3.	FROZEN DESSERTS <ul style="list-style-type: none"> • Frozen Souffle , mousse – Lemon , orange , chocolate , etc. • Ice creams – Vanilla , Butter Scotch , Strawberry • Sorbet – Lemon , Mango , Melon • Bombe, Sundae , Parfaits . 	20
4.	INTERNATIONAL BREADS <ul style="list-style-type: none"> • French • Italy • German • Spanish • Vienna, etc. 	40

**MAJOR - I
FIFTH SEMESTER
F&B SERVICE - I**

T H E O R Y

SR NO	PARTICULARS	TEACHING HOURS
1	Pantry Operations - (a) Non-Alcoholic Beverages (b) Sandwiches / Canapés (c) Ice cream and cold sweets (d) Layout Planning of Pantry (e) Modern Pantry Equipments and their care	10
2	Room Service Operations – (a) Layout of Department (b) Mise-en-place for each shift (c) Equipment used (d) Forms and Order Taking (e) Butler Service	10
3	Q.S.R. Operations - (a) Front of the House (b) Middle of the House (c) Back of the House (d) Door Delivery (e) Take away operations (f) “Drive In” outlets	12

4	Meal Management – (a) EMT – Service (b) Breakfast – Different types and their service and Menu Planning	12
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	(c) Brunch – Menu Planning and Service (d) Lunch – Service and Menu Planning (e) High Tea – Service and Menu Planning (f) Dinner - Service and Menu Planning (g) Supper - Service and Menu Planning	
5	International Cuisine – (Popular Dishes and Service Involved) (a) USA (b) Italy (c) Mexico (d) France (e) China (f) Spain (g) Thailand (h) Vietnam (i) Japan (j) UK	18
6	Seminar and Workshops	6
	TOTAL...	68

P R A C T I C A L

SR NO	PARTICULARS	TEACHING HOURS
1	B/F Service - Mise-en-place, Buffet Set up, Popular B/F Menus, Serving B/F cereal rolls, juices, hot beverages.	20

2	International Cuisine Service. Spl. Equipments, accompaniments, garnishes, service methodology, menu terminology. Assignment on menu preparation. TDH.	20
3	Pantry Operation, Preparation and service of Non alcoholic beverages, Preparation of sandwich / canapés. Service of cold dessert.	20
4	R/S Operation – Mise-en-place for different shift, Breakfast, Lunch, Dinner, snacks, Hi tea and Midnight snacks. Tray and Trolley exercises, telephone handling.	16
5	QSR – On the job in a QSR outlet	20
6	Layouts, filling in prospectus, taking banquet booking. Field Visits.	20
7	Seminar, Field Visits, Banquets	20
	TOTAL...	136

**MAJOR I
SEMESTER – 5
F & B MANAGEMENT - I
THEORY**

Sl.No.	Topic	Hours
1	Food and Beverage POS Software <ul style="list-style-type: none"> - Concept - Advantages - Popular software used in the industry 	14
2	F & B Waste Management <ul style="list-style-type: none"> - Definition - Types of waste - Collection and disposal systems 	10
3	Hospitality Entrepreneurship <ul style="list-style-type: none"> - Introduction - Strategic Management of a new venture : SWOT Analysis : Market Segmentation : Break even Analysis : Capital sourcing : Project Planning 	20
4	Technical and Legal Requirements <ul style="list-style-type: none"> - Municipal – Police – Fire – Excise – Phonographic - Copyright – others 	8
5	MICE <ul style="list-style-type: none"> - Introduction - Recent developments 	8
6	Seminar Workshops	8

PRACTICAL

Sl.No.	Topic	Hours
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1	Managing F & B Software Any two reknowned software (IDS, Fidellio, Shawman, PMS etc.)	24
2	F & B Waste Management Survey and report preparation <ul style="list-style-type: none"> - Industry - Institute 	24
3	Entrepreneurship Capital Sourcing – Identification of different venture capitalists eg. Bank, pvt loans, bonds etc Project Planning Project preparation for a F & B outlet	32
4	Legal requirements <ul style="list-style-type: none"> - Survey of the regional legal permits - Report and presentation 	16
5	Seminar and Workshop	40
	Total	136

B. Sc Hospitality & Hotel Administration
(Specializes stream)

Semester V
Major I
(Proposed Syllabus)

Subject Title - Rooms Divisions- Front Office Management				
S. No.	Topic	Theory Hours	Practical Hours	Weightage
1	REVENUE MANAGEMENT			
	1. The Concept of Revenue Management <ul style="list-style-type: none"> Hotel Industry Applications 	5	Assignment 8	5%
	2. Measuring Yield <ul style="list-style-type: none"> Formula-1:Potential Average Single Rate Formula-2:Potential Average Double Rate Formula-3:Multiple Occupancy Percentage Formula-4:Rate Spread Formula-5:Potential Average Rate Formula-6:Room Rate Achievement Factor Formula-7:Yield Statistic Formula-8:RevPAR Formula -9:Identical Yields Formula-10:Equivalent Occupancy Formula-11:Required Non-Room Revenue per Guest RevPAG and GOPPAR 	25	Numerical Calculations & Application 48	40%
	3. Elements of Revenue Management <ul style="list-style-type: none"> Group Room Plans Transient Room Plans Food & Beverage Activity Local & Area Wide Activity Special Events. 	10	Case Study & S/W Hands-On 24	20%
	4. Using Revenue Management. <ul style="list-style-type: none"> Potential High & low Demand Tactics Implementing Revenue Strategies Availability Strategies. 	10	S/W Hands-On 16	10%
	5. Revenue Management Team			

	<ul style="list-style-type: none"> • Composition & Role • Revenue Manager 	5	Assignment 8	15%
	6. Revenue Management Softwares	5	S/W Hands- On 16	10%

Semester	17 weeks Total
Exam & Assessment	2 weeks
Theoretical & Practical Inputs	15 weeks
Theory	60 Hours (4 Hours/week)
Practical	120 Hours (8 Hours/week)
Software	Any one Revenue Management software may be used.

**Accommodation Operation-
SEMESTER-5 (THEORY)**

S.NO	TOPIC	HOURS	
1	<u>The planning process</u> <ul style="list-style-type: none"> ➤ Area inventory list ➤ Frequency schedule ➤ Performance standards ➤ Productivity standards ➤ Inventory level calculation 	6 Th 10 Pr	10% Assignment
2	<u>LAYOUT OF GUEST ROOMS</u> <ul style="list-style-type: none"> ➤ Floor plans ➤ Wall elevations ➤ Color schemes 	4 Th 30 Pr	10% Assignment
3	<u>Organizing the house keeping department</u> <ul style="list-style-type: none"> ➤ Task lists ➤ Job description ➤ S.O.P'S ➤ Training modulea 	10 Th 30 Pr	10% Assignment
4	<u>COORDINATING AND STAFFING</u> <ul style="list-style-type: none"> ➤ Staffing guide ➤ Productivity complications ➤ Calculating staff strength ➤ Job allocation ➤ Developing work schedules 	12 Th 8 Pr	15% Assignment
5	<u>DIRECTING AND CONTROLLING</u> <ul style="list-style-type: none"> ➤ Planning duty rotas ➤ Team work and leadership ➤ Skill training I. Prepare to train II. Present III. Practice IV. Follow up 	8 Th 12 Pr	10% Assignment
6	<u>CONTROLLING EXPENSES</u> <ul style="list-style-type: none"> ➤ Types of budgets ➤ The budget process ➤ Planning the operating budget ➤ Budgeting expenses(salaries and wages, employee benefits, outside services, in-house laundry, linens, operating 	4 Th	10%

	<ul style="list-style-type: none"> supplies, uniforms) ➤ Using the operating budget as a control tool ➤ Operating budgets and income statements ➤ Controlling expenses ➤ Purchasing systems (Linen replacement-Uniform replacement, purchasing operating supplies ➤ Capital budgets ➤ Contract vs in-house cleaning 		Assignment
7	<p><u>MATERIAL MANAGEMENT</u></p> <ul style="list-style-type: none"> ➤ Purchase systems and procedure ➤ Standardisation, codification and variety reduction ➤ Stores and inventory management I. Par levels II. Establishing par levels <ul style="list-style-type: none"> • Linen • Uniform • Guest loan items • Cleaning equipment and machines • Cleaning supplies • Guest supplies III. Taking a physical inventory of recycled and non recycled items 	6 Th	15% Assignment
8	<p><u>HOUSEKEEPING HUMAN RESOURCE ISSUES</u></p> <ul style="list-style-type: none"> ➤ Turn over- cost of turnover ➤ Recruiting employees the pre-recruitment process, internal recruiting, external recruiting selecting employees ➤ Motivation- methods of motivating employees ➤ Interpersonal relations ➤ Leadership styles and group dynamics 	6	10% Assignment
9	<u>TOTAL QUALITY MANAGEMENT</u>	2	5%
10	<u>NEW PROPERTY COUNT DOWN</u>	2	5%
	<u>TOTAL</u>	60 Th/ 90 Pr + 30Hrs assignments and presentation	

Strategic Management
SEMESTER V

Sl. No.	Topic	Hours	Marks weight age in percentage
1	<u>Strategy and Strategic Management</u> i) Definition, Scope & Type ii) Importance iii) Strategy & Policy: Difference	04	5%
2	<u>Mission and Vision Statement</u> i) Definition, importance ii) Scope of Mission Statement iii) Components of Mission Statement iv) Definition & Difference with Objectives, Goals, Policies	12	10%
3	<u>Approaches to Developing Strategies</u> i) Adaptive search ii) Intuition search iv) Strategic factors v) Picking Niches v) Entrepreneurial Approach	04	10%
4	<u>Environmental Analysis</u> 1) Definition & need for Environmental Analysis 2) Key Environmental variable factors : Internal and External 3) Techniques of Environmental Analysis- SWOT Analysis, Porter's five forces competition analysis etc.	06	10%
5	<u>Grand Strategies</u> i) Stability Strategies ii) Expansion Strategies iii) Retrenchment Strategies iv) Combination Strategies v) Short notes on different mixed strategies	08	15%
6	<u>Strategic Analysis and Choice</u> a) Input Stage i) Internal Factor Evaluation Matrix ii) External Factor Evaluation Matrix iii) Competitive Profile Matrix b) Matching Stage i) TOWS Matrix ii) SPACE Matrix iii) BCG Matrix iv) Internal-External Matrix	10	15%

	<ul style="list-style-type: none"> v) Grand Strategy Matrix c) Decision Stage Quantitative Strategic Planning Matrix (QSPM) 		
7	<p><u>Strategic Implementation, Review & Evaluation</u></p> <ul style="list-style-type: none"> 1. Mckinsey's 7 S Framework 2. Leadership: <ul style="list-style-type: none"> a. Meaning, characteristic & functions b. Different leadership & Management styles: (Blake & Moutol's, Managerial Grid, Likert's leadership styles and Lewin's leadership styles) 3. Strategy review and evaluation: <ul style="list-style-type: none"> a. Review underlying bases of strategy b. Measure Organizational performance c. Take corrective actions 	08	20%
8	<p><u>Policy Formulation</u></p> <ul style="list-style-type: none"> a) Policy Formation: Meaning & Need. b) Different functional areas policies: <ul style="list-style-type: none"> i) Personnel Policies ii) Financial Policies iii) Marketing Policies 	08	15%

Recommended books:

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|---|---|------------------|
| 1. Business Policy & Strategic Management | - | Dr. L. M. Prasad |
| 2. – do - | - | P. K. Ghose |
| 3. – do - | - | Azahar Kazmi |