

SEMESTER VI (MAJOR-1)
ADVANCE FOOD PRODUCTION OPERATIONS-THEORY

S.NO	TOPICS FOR MAJOR-1	HOURS
1	<p>INTERNATIONAL SPECIALITY FINE FOODS</p> <ul style="list-style-type: none"> • Caviar • Oysters • Pate de foie gras • Salmon • Ahi tuna • Kobe beef • Chilean sea bass • New Zealand lamb • Sushi • Tepanyaki • Angus beef • Exotic fruits and vegetables • Peking Duck 	10
2	<p>INTERNATIONAL CUISINE</p> <p>A. GEOGRAPHICAL LOCATION</p> <p>B. HISTORICAL BACKGROUND</p> <p>C. STAPLE FOOD WITH REGIONAL INFLUENCES</p> <p>D. FOOD SPECIALITIES</p> <p>E. EQUIPMENT USED , In relation to</p> <ul style="list-style-type: none"> • Middle east • Thailand • Japan • Caribbean • United states • Creole food • African • Russia 	10
3	<p>SPECIALITY COOKING AND PRESERVING TECHNIQUES</p> <ul style="list-style-type: none"> • Bar-be-cue • Sous vide • Confit • Microwave cooking • Fondue • Combination cooking • Smoking • Brining 	8

S.NO	TOPICS FOR MAJOR 1	HOURS
4	<p data-bbox="345 302 1032 344">NEW CONCEPTS IN INTERNATIONAL CUISINE</p> <ul data-bbox="394 344 781 575" style="list-style-type: none"> <li data-bbox="394 344 781 386">• Genetically modified food <li data-bbox="394 386 613 428">• Organic food <li data-bbox="394 428 719 470">• Slow food movement <li data-bbox="394 470 732 512">• Molecular gastronomy <li data-bbox="394 512 626 554">• Vegan cuisine <li data-bbox="394 554 602 596">• Kosher food 	6
5	<p data-bbox="345 638 865 680">FOOD PRESENTATION PRINCIPLES</p> <ul data-bbox="394 680 776 911" style="list-style-type: none"> <li data-bbox="394 680 691 722">• Basic presentations <li data-bbox="394 722 711 764">• Modern perspectives <li data-bbox="394 764 678 806">• Use of technology <li data-bbox="394 806 711 848">• Contemporary plates <li data-bbox="394 848 776 890">• Unconventional garnishes <li data-bbox="394 890 756 932">• Roles and use of garnish <p data-bbox="345 911 578 953">FOOD STYLING</p> <ul data-bbox="394 953 834 1079" style="list-style-type: none"> <li data-bbox="394 953 678 995">• Food photography <li data-bbox="394 995 834 1037">• Use of non-edible components <li data-bbox="394 1037 678 1079">• Role of dimension 	4
6	<p data-bbox="345 1100 886 1142">FOOD PRODUCTION MANAGEMENT</p> <ul data-bbox="394 1142 1049 1499" style="list-style-type: none"> <li data-bbox="394 1142 686 1184">• Yield management <li data-bbox="394 1184 638 1226">• Quality control <li data-bbox="394 1226 1049 1268">• Determining standard food cost for menu items <li data-bbox="394 1268 834 1310">• Pricing strategy for food items <li data-bbox="394 1310 691 1352">• Menu management <li data-bbox="394 1352 695 1394">• Volume forecasting <li data-bbox="394 1394 724 1436">• Material management <li data-bbox="394 1436 740 1478">• Inventory management <li data-bbox="394 1478 943 1499">• Waste management and recycling food 	10
7	<p data-bbox="345 1520 667 1562">ENTREPRENEURSHIP</p> <ul data-bbox="394 1562 971 1814" style="list-style-type: none"> <li data-bbox="394 1562 971 1604">• The process in becoming an entrepreneur <li data-bbox="394 1604 813 1646">• Attributes of an entrepreneur <li data-bbox="394 1646 902 1688">• Hindrance faced by an entrepreneur <li data-bbox="394 1688 646 1730">• SWOT analysis <li data-bbox="394 1730 724 1772">• Entrepreneur Vs Chef <li data-bbox="394 1772 602 1814">• The rewards 	4
8	GUEST LECTURE	8

SEMESTER VI (MAJOR 1)
ADVANCED FOOD PRODUCTION OPERATIONS-PRACTICAL

S.NO	TOPIC FOR MAJOR 1	MENUS/HOURS
1	<p>INTERNATIONAL CUISINES</p> <ul style="list-style-type: none"> • Thai • Japan • Korea • Middle east • United states • Caribbean • Creole • Russia • Speciality horsd'oeuvres • English breakfast • Brunch menu • Contemporary sauces • Cold cuts • Fast food • Kosher food 	20 MENUS/ 80 HOURS
2	MODERN PLATE PRESENTATION USING CONTEMPORARY MENUS	12 HOURS
3	MOLECULAR GASTRONOMY INTRODUCTION	12 HOURS
4	DEMONSTRATIONS BY INDUSTRY EXPERTS	16 HOURS

SEMESTER - VI
ADVANCE BAKERY & CONFECTIONERY ARTS AND OPERATIONS
MANAGEMENT -- THEORY

S.NO	THEORY TOPICS FOR MAJOR – II	HOURS
1	<p>ART OF DESSERT PRESENTATION</p> <ul style="list-style-type: none"> • Essentials of plate presentation • Garnishes for dessert Presentations – tulip Paste , chocolate stensils , nougat garnishes , etc. • Sauce pouring techniques . • Buffet presentations. • Modern trends in Presentation –Portioning usage of contemporary plates , technology , etc. 	06
2.	<p>SUGAR CONFECTIONERY ARTS</p> <p>(i) COOKED SUGAR DISPLAYS</p> <ul style="list-style-type: none"> • Basic sugar stock cooking with various stages . • Cooked sugar Techniques. <ul style="list-style-type: none"> - Spun sugar , caramel decorations - Poured sugar works - Pulled Sugar , Blown Sugar - Rock sugar , Nougatine <p>(ii) UNCOOKED SUGAR DISPLAYS</p> <ul style="list-style-type: none"> • Pastillage –Gumpaste Moulding Modelling techniques • Marzipan – (cooked/Uncooked)- Modelling ,cutouts ,etc. • Royal Icing – stencils , filigree works ,etc. • Center piece prepared using sugar works <p>(iii) TOFFEES & CANDIES</p> <ul style="list-style-type: none"> • Types & varieties 	04 04 02
3.	<p>BREAD ARTS</p> <ul style="list-style-type: none"> • Bread Center pieces – Bread Basket , Braided Bread • Saltillage – Salt dough . -Types ,techniques , Usage 	06
4.	<p>BAKERY & CONFECTIONERY OPERATIONS MANAGEMENT</p> <p>(i) Setting –up a Bakery & confectionery</p> <ul style="list-style-type: none"> • Advanced modern equipments & tools • Planning & Layout 	08

	<ul style="list-style-type: none"> • Sauce pouring techniques – Piping , brushing , Feathering ,etc. • Buffet presentations – Gateaux , Assorted Petits Fours , bread , etc. • Plate Presentations – Cold desserts , hot puddings , fruit based desserts , hot pastries , etc. 	
2.	<p>SUGAR DISPLAYS</p> <p>COOKED SUGAR DISPLAY</p> <ul style="list-style-type: none"> • Spun sugar , caramel decorations • Poured sugar works – Cast Sugar run-outs , stencils ,etc. • Pulled Sugar – Ribbon , Basket ,etc. • Blown Sugar – Swan , Fruits • Rock sugar , Nougatine <p>UNCOOKED SUGAR DISPLAYS</p> <ul style="list-style-type: none"> • Pastillage –Gumpaste Church/Castle , etc. • Marzipan Modelling – Flower , fruits , animals , etc.. • Royal Icing – Run-out works, filigree works ,etc. <p>TOFFEES & CANDIES</p> <ul style="list-style-type: none"> • Peanut candy , Praline , Butter scotch candy , chocolate Fudge , mints. 	<p>32</p> <p>20</p> <p>08</p>
3.	<p>BREAD CENTER PIECES</p> <ul style="list-style-type: none"> • Bread Basket , Braided Bread • Salt dough Sculpture 	20

**MAJOR VI –
SEMESTER 6
F & B MANAGEMENT - II**

Sl.No.	Topic	Hours
1	HACCP <ul style="list-style-type: none"> - Introduction - Critical Control Points - The HACCP process, Principles, Terminology - Some Hazards - Monitoring CCPs - Corrective action - Verification - Record Keeping 	10
2	Safety and Security <ul style="list-style-type: none"> - Sanitation - Energy - Security - Technology - Eco friendly practices 	10
3	F & B Marketing <ul style="list-style-type: none"> - Introduction - F & B Marketing Mix - Techniques of F & B Marketing <ul style="list-style-type: none"> : Promotions : Festivals : Sponsorship : Live Counter : Value additions : Space hiring 	16
4	Human Resources Management in F & B	16

	Operation <ul style="list-style-type: none"> - Introduction - Typicalities of F & B Operations - Hiring process - T & D - PA & feedback - Compensation - Grievance redressal 	
5	Seminar and Workshops	16
	Total	68

PRACTICAL

Sl.No.	Topic	Hours
1	HACCP <ul style="list-style-type: none"> - Survey and Report Preparation for <ul style="list-style-type: none"> a) Road side restaurant b) Star hotel c) Institute Q.T.K 	16
2	Safety and Security <ul style="list-style-type: none"> - Fire drill - Project on different technology in 	16

	security system with Industrial manufacturers	
3	F & B Marketing <ul style="list-style-type: none"> - Theme Lunch Promotion - Out door event management - Preparation of questionnaire 	32
4	F & B HR <ul style="list-style-type: none"> - Preparation of Job description and Job specification - Training module Preparation in any F & B area - Performance Appraisal preparation 	32
5	Seminar and Workshops	40

MAJOR - V
SIXTH SEMESTER
F&B SERVICE – II

T H E O R Y

SR NO	PARTICULARS	TEACHING HOURS	WEIGHTAGE
1	Cellar Operations – (a) The Cellar (b) Cellar Products (c) Refrigeration Systems & Storage Conditions (d) Safety & Maintenance (e) Stock Management (f) Gas Systems (g) Keys – Handling & Storage (h) Safety Procedures	16	
2	Advance Bar Layout & Design – (a) Types of Bar (b) Design of Bar (c) Major Bar Equipments (d) Bar Accessories (e) Consumable Supplies (f) Glassware – commonly used (g) Storage & Handling of Glassware	14	
4	Workshop and Seminars	16	
	TOTAL ...	66	

P R A C T I C A L

SR NO	PARTICULARS	TEACHING HOURS	WEIGHTAGE
1	Cellar Operations – (All Sub Topics)	20 (In Industry)	
2	Bar Layout and Design – (All Sub Topics)	20 (In Industry)	
3	Service of Beverages – (All)	10 (In Institute Mock Service)	
4	Managing and Supervising Restaurant	20 (In Institute Restaurant)	
5	Managing and Supervising Cafeteria	20 (In Institute Cafeteria)	
6	Field Visits and Reporting	30	
	TOTAL ...	120	

B. Sc Hospitality & Hotel Administration
(Specializes stream)

Semester VI
Major VI
(Proposed Syllabus)

Subject Title - Rooms Divisions- Front Office Management				
S. No.	Topic	Theory Hours	Practical Hours	Weightage
1	The Business Providers <ul style="list-style-type: none"> • Travel Agencies • Tour Operators • Other Travel Intermediaries • Electronic Travel Distribution Systems • Ground operators • Air carriers 	15	Assignment & Case Study 25	30%
2.	Contracting Rates <ul style="list-style-type: none"> • Setting a price for a group • Net rates • Negotiating with Travel Agent/ Tour Operator • The Contract • Corporate Rate Contracts Request-for-Proposals (RFP)	15	Assignment 20	30%
3.	Government Regulation of Travel	6	Assignment 15	10%
4.	Customer Relationship	8	Case Study 20	10%
5.	Management Corporate Social Responsibilities	8	Assignment 20	10%
6.	Statutory Requirements & Role of Front Office Manager	8	Assignment 20	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)

**Accommodation Operation Theory-Specialization Stream
SEMESTER 6 (THEORY)**

S.N O	TOPIC	HOURS	WEIGHTAGE
1	<p><u>OBJECTIVES OF INTERIOR DECORATION</u></p> <ul style="list-style-type: none"> ➤ Beauty ➤ Expressiveness ➤ Functionalism 	4 Th 4 Pr	5%
2	<p><u>ELEMENTS OF ART</u></p> <ul style="list-style-type: none"> ➤ Line ➤ Form and shape ➤ Texture ➤ Color ➤ Light ➤ Space ➤ Pattern 	4 Th 8Pr	10%
3	<p><u>PRINCIPLES OF DESIGN</u></p> <ul style="list-style-type: none"> ➤ Proportion and scale ➤ Balance ➤ Emphasis ➤ Rhythm ➤ Harmony 	4 Th 4 Pr	5 %
4	<p><u>COLOR</u></p> <ul style="list-style-type: none"> ➤ Understanding the role of color ➤ Dimensions of color- <ul style="list-style-type: none"> • Hue • Value • Intensity/Chroma ➤ Properties of color – <ul style="list-style-type: none"> • Warm/Cool • Advancing/Receding • Heavy/Light • Earthy/Acid ➤ Color perceptions ➤ Physical and psychological effects of color ➤ Effect of light on colors ➤ Color theories – <ul style="list-style-type: none"> • Brewstrian Theory (Color Wheel) • Munsell Theory ➤ Planning a color scheme for an area <ul style="list-style-type: none"> • Color schemes • Factors to be considered • Color plan 	8 Th 16 Pr	10%

5	<p><u>LIGHTING</u></p> <ul style="list-style-type: none"> ➤ Introduction ➤ Importance of a good lighting system ➤ Classification of light <ul style="list-style-type: none"> • Based on source – Natural, Artificial, Incandescent, Fluorescent • Based on area illumination – Direct, Indirect, Diffused, Semi-direct, Semi-indirect • Based on its functional use – General, Task, Accent, Safety and Emergency ➤ Methods of lighting <ul style="list-style-type: none"> • Architectural • Non Architectural ➤ Lighting levels – Lumen and Lux ➤ Light fittings and fixtures ➤ Lighting in various areas of an establishment/hotel ➤ Selection of lighting systems 	8 Th 16 Pr	10%
6	<p><u>FLOOR FINISHES</u></p> <ul style="list-style-type: none"> ➤ Types of floor finishes ➤ Characteristics, advantages and disadvantages of each ➤ Selection of floor coverings ➤ Laying of floors ➤ Maintenance of floorings <ul style="list-style-type: none"> • Daily cleaning • Scrubbing • Floor polishing – types, method of application, equipments, agents required and its removal • Buffing • Deep cleaning 	4 Th 10 Pr	5%
7	<p><u>CARPETS</u></p> <ul style="list-style-type: none"> ➤ Advantages and disadvantages of carpets ➤ Carpets construction – <ul style="list-style-type: none"> • Fibres used • Types of pile • Components – face, backing, underlay 	4 Th	10%

	<ul style="list-style-type: none"> ➤ carpets and characteristics ➤ carpets ➤ carpets ➤ carpets ➤ maintenance 	<p>Types of</p> <p>Sizes of</p> <p>Selection of</p> <p>Laying of</p> <p>Care and</p>		
8	<p><u>WALL FINISHES</u></p> <ul style="list-style-type: none"> ➤ Types of wall finishes ➤ Characteristics, care and maintenance of each ➤ Preparing the wall before applying a wall finish 	4 Th	5%	
9	<p><u>FURNITURE</u></p> <ul style="list-style-type: none"> ➤ Styles of furniture, e.g. Free Standing, Cantilevered, Modular, Upholstered, etc. ➤ Materials used, care and maintenance ➤ Construction – types of joints ➤ Items used in guest rooms ➤ Selection criteria for different furniture items 	4 Th	5%	
10	<p><u>ACCESSORIES</u></p> <ul style="list-style-type: none"> ➤ Types ➤ Importance 	2 Th	5%	
11	<p><u>WINDOWS AND WINDOW TREATMENT</u></p> <ul style="list-style-type: none"> ➤ Importance of a window ➤ Structure of a window ➤ Types and designs of windows ➤ Window treatments <ul style="list-style-type: none"> • Indoor/Outdoor • Hard/Soft • Types of Curtains and Headings ➤ Treating problem windows 	4 Th 4 Pr	10%	
12	<p><u>FACILITIES PLANNING</u></p> <p>Design and layout of rooms, laundry, linen room, public areas, cloakrooms – floor plans, wall elevations, fixtures and furnitures, color schemes, complete models</p>	6 Th	5%	

13	<u>MODERN TRENDS IN HOUSEKEEPING</u>	2 Th	5%
14	<u>DECORATIONS FOR SPECIAL OCCASIONS</u> <ul style="list-style-type: none"> ➤ Materials used ➤ Area to be decorated ➤ Themes and occasions ➤ Ambience ➤ Budgeting ➤ Planning, preparation and implementation 	2 Th 28 Pr	10%
		60 Th/ 90 Pr + 30Hrs assignments and presentation	

RESEARCH PROJECT (PRACTICAL)

HOURS ALLOTTED: 60

MAXIMUM MARKS: 100

The purpose of research is to seek answers to problems through the application of scientific methodology, which guarantees that the information is reliable and unbiased. This information is utilized to make conclusions and recommend solutions. Good research depends on addressing key points based on a checklist approach. Some elementary factors need to be kept in mind while preparing a research and deciding the topic, these could be based on its relevance, feasibility, coverage, accuracy and research, objectivity and ethics.

Based on the above principles, the research project would be prepared by a student under guidance of a faculty member, familiar with the scientific research methodology. The research would clearly spell out the objective, its findings, the methodology adopted, a conclusion and recommendations. The research project will then be presented to a panel of internal and external examiner through a report and viva voce.

Two hours per week have been allocated for guiding students in undertaking the research project. Research Methodology has already been taught in the 2nd year and topic for research allotted to students. In the 3rd year the student will undertake practical field research and preparation of the project. At term end, the research project will be presented before a panel. The research project will carry weightage of 100 marks equivalent to six credits.