

SAVITRIBAI PHULE PUNE
UNIVERSITY

REVISED SYLLABUS OF
BSc – Hospitality Studies -*Third Year*

Incorporating
Choice Based Credit System and Grading
System
(To be implemented from A.Y. 2021-22)

Subject : Advanced Food Production - I
Subject Code : HS 501
Subject Credits : 04
Semester : Fifth
Hours Per week : 04

Course outcomes:

- C1 To Understand European, North & South American cuisine food.
- C2 Identify cuts of meat, poultry and game with its appropriate uses.
- C3 Sketch & illustrate kitchen layout of various areas.
- C4 To know various types of Flour Pastries, Icings, Chocolates & food additives.
- C5 To learn modern plating styles for food presentation

			Hours
Chapter 1		European & American Cuisine	14
	1.1	Introduction to influences of cultures on regions	
	1.2	Special features with respect to ingredients, methods, presentation styles in the following countries –	
	1.2.1	European -France,Italy, U.K, Germany, Spain, Portugal, Greece, Russia,Switzerland, Austria, Hungary etc	
	1.2.2	North & South USA – Canada, USA, Mexico, Caribbean, Latin American countries	
	1.3	Nouvelle Cuisine – Salient features, Service style	
	1.4	Difference between Nouvelle & Haute cuisine	
Chapter 2		MEAT COOKERY	10
	2.1	Understanding meats – Composition, structure & basic quality factors	
	2.2	Aging, Factors affecting tenderness	
	2.3	Appropriate cooking methods.	
	2.4	Lamb / Beef / Veal / Pork	
		• Selection Criteria	
		• Principles of Storage & thawing	
		• Cuts (uses & suitable cooking methods)	
		• Offals	

	2.5	Poultry & Game <ul style="list-style-type: none"> • Description of – Duck, goose, turkey, guinea fowl, quail and rabbit. • Chicken - Selection Criteria for Chicken, Principles of Storage & thawing, Cuts with uses & suitable cooking methods. • Principles of storage and thawing 	
	2.6		
Chapter 3		FLOUR PASTRIES	08
	3.1	Introduction & Classification with examples Methods of Preparation, (Short Crust, Choux, Hot Water Crust, Flaky, Puff, Danish) Recipes Do's and Don'ts while preparing Pastry Pastry faults & precautions	
	3.2		
	3.3		
	3.4		
	3.5		
Chapter 4		ICING, FROSTING & FILLINGS	06
	4.1	Definition & Uses Classification Ingredients used Assembling and Icing cakes Production and application of icings Fillings - Ingredients used & preparation	
	4.2		
	4.3		
	4.4		
	4.5		
	4.6		
Chapter 5		Chocolate making	04
	5.1	Manufacturing & processing of chocolate Types of chocolate Preparations & care in chocolate work Fillings & toppings – preparation, method, care in preparation, presentation, and storage.	
	5.2		
	5.3		
	5.4		
Chapter 6		KITCHEN LAYOUT & DESIGN	08
	6.1	Information required prior to designing of kitchens. Areas of the kitchen with recommended dimensions Factors that influence kitchen design. Placement of equipment. Flow of work. Kitchen layouts – Types, Examples (Multi cuisine, Specialty, Coffee shop, Bakery & Patisserie)	
	6.2		
	6.3		
	6.4		
	6.5		
	6.6		
Chapter 7		Garbage Disposal Methods	04
	7.1	Introduction Ways of accumulation Segregation	
	7.2		
	7.3		

	7.4	Disposal Methods	
Chapter 8		FOOD ADDITIVES	06
	8.1	Preservatives – Meaning, Class I and Class II Preservatives their names & examples	
	8.2	Colouring agents – Meaning, natural & synthetic, their names & common usage	
	8.3	Flavouring agents & Essences - Meaning, Natural & synthetic – example and usage	
	8.4	Sweetening agents – Meaning, Natural & synthetic – example and usage	
	8.5	Humectants – Meaning, examples, usage	
	8.6	Bleaching agents – Meaning, examples, usage	
	8.7	Thickeners – Meaning, types, example & usage	
	8.8	Anticaking agents- Meaning, Examples and usage	
	8.9	Sequestrant- Meaning and usage	
	8.10	Nutrient supplements – Meaning, usage and examples.	
Total			60

Note: Glossary: Students should be familiar with the glossary of terms pertaining to above mentioned topics.

Assignment:

Minimum of **03 assignments** to be submitted by students by the end of the semester.

- Planning International Menus - Country wise with brief explanation of dish
- Planning & Designing of various commercial kitchens - (Multi cuisine, Specialty, Coffee shop, Bakery & Patisserie)
- Cuts of Pork / Beef / Veal their weight, uses and methods of cooking
- Modern plating techniques/Service style - for Appetizers, Soups, Entree, Dessert etc.
- Chart classification of Pastries with 5 examples of each.
- Step by step Chocolate manufacturing process – Chart Presentation

Reference:

- Larder Chef - Heinemann
- Cold Kitchen: A Guide to Garde Manger - Sharma, D.D.
- Professional Garde Manger: A Guide to the art of Buffet - Larousse, David Paul
- Chocolate - Saettre, Sverre
- Industrial Chocolate Manufacture and Use - Beckett, S.T.
- Complete Book Of Desserts – Aurora Publishing
- On Cooking: A Textbook of Culinary Fundamentals - Sarah R. Labensky , Priscilla A. Martel
- The Professional Chef – (The Culinary Institute of America) – Published by Wiley & Sons Inc.
- Kitchen Organization and Administration - Charles S. Pitcher
- Practical Computing a Guide for Hotel and Catering students – Jill Smith – Publisher – Heinemann Professional Publishing Ltd.
- Food and Beverage Management – Bernard Davis, Andrew Lockwood and Sally Stone.

Subject : ADVANCED FOOD & BEVERAGE SERVICE - I
Subject Code : HS 502
Subject Credits : 4
Semester : V

Rationale: The students will gain a comprehensive knowledge and develop technical skills in aspects of Specialized Food and Beverage services.

		Hours
Chapter 1	Room Service/ In Room Dining Service	8
	1.1 Introduction, Types (Decentralized, Centralized and Mobile Pantry)	
	1.2 Cycle of Service, scheduling and staffing	
	1.3 Forms and Formats	
	1.4 Order Taking, Suggestive Selling	
	1.5 Time management- lead time from order taking to clearance	
Chapter 2	Banquets	8
	2.1 Organization structure, Duties & Responsibilities of banqueting staff.	
	2.2 Administrative Procedures, Formats Maintained Banquet Function Prospectus	
	2.3 Types of Function (Formal and Informal and meetings)	
	2.4 Seating Arrangements	
	2.5 Off Premise/ Outdoor catering,	
	2.6 Buffets and Types.	
Chapter 3	Gueridon Service	8
	3.1 Origin and definition	
	3.2 Types of Trolleys and layout	
	3.3 Special equipments	
	3.4 Service Procedures of important classical dishes of each course.	
Chapter 4	Introduction to Food & Beverage Cost Control sand budgets	10
	4.1 The Control Cycle	
	4.2 Elements of Cost, Pricing Considerations.	
	4.3 Budget Definition & Objectives.	
	4.4 Kinds of Budgets (Sales Budget, Labour Cost Budget, Overhead Cost Budget)	
	Chapter 5 New Concepts	10
	5.1 Emerging Trends in F&B industry.	

	5.2	Molecular Gastronomy in Food & Beverage - Introduction (The application of scientific principles to the understanding and development of food preparation.)	
	5.3	Genetically Modified Foods - Introduction (Genetically modified (GM) foods are foods derived from organisms whose genetic material (DNA) has been modified in a way that does not occur naturally)	
	5.4	Organic Foods & wines - Introduction (Organic food is food that is produced using environmentally and animal friendly farming methods on organic farms)	
	5.5	Vegan cuisine - Introduction	
		Total	60

Note: Students should be familiar with the glossary of terms pertaining to above mentioned topics.

ASSIGNMENTS:

1. Assignments on new trends in Restaurant Business
2. Innovative Room service breakfast cards to be made

REFERENCE BOOKS:

1. Food & Beverage Service – Dennis Lillicrap and John Cousins
2. Food & Beverage Service – R. Sinagaravelavan
3. Food & Beverage Service Training Manual – Sudhir Andrews, Tata McGraw Hill
4. Modern Restaurant Service – John Fuller
5. The Restaurant (from Concept to Operation) – Lipinski
6. Bar and Beverage Book–Chris Katsigris, Chris Thomas
7. Textbook of Food & Beverage Service – Anita Sharma, S. N. Bagchi
8. Textbook of Food & Beverage Service – Bobby George

Subject : ADVANCED ACCOMODATION OPERATIONS - I
Subject Code : HS 503
Subject Credits : 04
Semester : V

Course Outcome:

- 1 To establish the importance of Rooms Division within the hospitality Industry.
- 2 To prepare the students to acquire skills and knowledge necessary to successfully identify the required standards and Control Systems in accommodation area
- 3 To teach students managerial decision-making aspects of this department.

SECTION I

Chapter – 1	Interior Decoration	Hours
	1.1 Importance & Definition	06
	1.2 Principles of Design	
	1.3 Elements of Design – Line/ Form/ Color / Texture	
Chapter – 2	Refurbishing & Redecoration	06
	2.1 Definition	
	2.2 Factors to be kept in mind while Refurbishing & Redecoration	
	2.3 Redecoration- Prior & Post Redecoration Procedures	
	2.4 Snagging list and its Importance	
Chapter – 3	Gardening & Horticultural aspects in Housekeeping	06
	3.1 Types of Garden	
	3.2 Care and Maintenance of Indoor and Outdoor Plants.	
Chapter 4	Budget & Budgetary Control	06
	4.1 Definition, Concept & importance	
	4.2 Types of Budgets – operating & capital	
	4.3 Housekeeping Room Cost	
Chapter 5	Purchasing System	06

	5.1	Identification & selection of supplier	
	5.2	Purchase procedure – Purchase order, receiving, storage & issuing	
	5.3	Concept of ROL, bin card & other records maintain for purchasing	
Chapter – 1		Night Audit	08
	1.1	Concept of Night Audit and Role of Night Auditor	
	1.2	Night Auditors Report	
	1.3	Auditing Process (in brief)	
Chapter –2		Sales Techniques	10
	2.1	Various Sales Tools (Brochure, posters, e-display, tent cards, websites)	
	2.2	Role of Front Office Personnel in maximizing occupancy	
	2.3	Overbooking, Repeat guests, Return Reservations	
	2.4	Offering Alternatives and Suggestive Selling	
	2.5	Business related Marketing Techniques	

Chapter – 3		Establishing Room Rates	
	3.1	Room Tariff Fixation	06
	3.2	Cost- based pricing (Rule of thumb approach, Overview of Hubbart formula)	
	3.3	Market based pricing. (As per competition, Rate cutting, Guest Requirements, Market Tolerance)	
Chapter – 4		Forecasting Room Availability	06
		Useful forecasting Data	
	4.1		
	4.2	Room Availability Forecast	
	4.3	Forecast forms [sample]	
		Total	60

Note : Glossary of Terms

Students should be familiar with the glossary of terms pertaining to above mentioned topics.

Assignments:

A minimum of **3 assignments** based on the following topics to be given to individual student and the marks to be considered in internal marks.

- Power point Presentation on:
 - The implication of various kinds of lines, shapes, forms present in interiors.
 - Various types of Garden
- Collection and Comparison of tariff for various categories of hotels.
- Collection of Brochure for
 - A heritage Hotel
 - Business Hotel and
 - Resort
- Collect five different examples of Hotel Advertisements

Reference Books –

- Professionals Housekeeper – Georgina Tucker Schneider, Mary Scoviak
- Hotel Housekeeping – Sudhir Andrews Publisher: Tata Mc Graw Hill
- Hotel Housekeeping Operations and management – G Raghubalan, Oxford University Press
- Hotel front Office Training Manual. -Sudhir Andrews
- Principles of Hotel Front Office Operations -sue Baker, P. Bradley, J. Huyton
- Front Office Procedures and Management – Peter Abbott
- Front Office Operations and Management – Jatashankar R. Tiwari

Subject : Advanced Food Production I (P)
Subject Code : HS 504
Subject Credits : 02
Semester : Fifth
Hours per week : 04

Practical:

- Minimum **12 Individual Practical** to be conducted during the semester
- International menu based on European, North & South American cuisine comprising of Starter/Soup, Main course with two accompaniments, salad and Dessert. – 8 Practical
- Flour pastry & Icing based Bakery products - 2 Practicals
- Chocolate making & garnishes – 1 practical
- Basket menu – 1 practical

All students to be assessed for the individual practical on a continuous basis and the marks to be considered in internal marks.

Practical Examination: (Internal & External)

- Practical Examination to be conducted on European OR North & South American Menu comprising of Starter/Salad, Soup, Main course with accompaniments and Dessert.
- The internal exams to be assessed by the internal examiner and external exams by the external examiner.

Subject : ADVANCED FOOD & BEVERAGE SERVICE – I (P)
Subject Code : HS 505
Subject Credits : 2
Semester : V

Practical:

1. Filling of Banquet function prospectus, Menu Planning & Service (International Menus - French, Chinese, Mexican & Italian) – 1 practical
2. Formal banquets (Seating arrangements and service procedures) – 1 practical
3. Banquet seating styles, formal banquet service – 1 practicals
4. Setting up of Banquet bar with glasses & equipment - 1 practical
5. Mise-en-place for serving a dish from Gueridon Trolley & Service of dishes – (Any 5 dishes) - 5 Practicals
(Shrimp cocktail, Caesar Salad, Carving Roast Chicken, Steak Diane, Beef stroganoff, Banana Flambé, Crepe suzette, Specialty Coffee.)
6. Setting up of various buffets and service procedures - 1 practical

Subject : ADVANCED ACCOMODATION OPERATIONS I (P)
Subject Code : HS 506
Subject Credits : 2
Semester : V
Hours per week : 04

Practicals : Minimum of 12 practicals to be conducted during the semester

Section I:

- Formats of snag list
- Formats of purchase records such as purchase orders, bin cards, requisition slips, etc
- Preparing operational budget for Housekeeping department
- Derive cost per room from housekeeping perspective
- Daily and Monthly consumption sheet

- Plan a landscaped area for a 5 star hotel

Section II:

- Upselling through e- concierge (emails)
- Upselling ,suggestive selling , concierge – Role Play
- Formats of Night Audit Process.
- Overbooking
- Preparing forecast sheets of – a week and a month
- Preparation of Brochure for
 - Heritage Hotel
 - Business Hotel
 - Resort

Subject : Communication Skills II

Subject Code : HS 508

Subject Credits : 02

Semester : III

Course Outcome:

- C1 Introduction to the concept of personality and develop personality
- C2 Understand the nuances of power point presentation
- C3 Managing self and optimizing potential
- C4 Understand recruiters’ expectations and prepare to meet the standards
- C5 Understand the concept of teamwork and its importance and application in the hotel industry

							Hours
Chapter – 1		Personality Profile					05
	1.1	Personality defined					
	1.2	Elements of personality					
	1.3	Determinants of personality					
	1.4	SWOT Analysis					
	1.5	Johari Window					
	1.6	Personal goal setting and action plan					

Chapter – 2		Self Esteem	05
	2.1	Self Esteem <ul style="list-style-type: none"> • Self-concept • Advantages of high self esteem • Steps to building positive self esteem 	
	2.2	Attitude <ul style="list-style-type: none"> • Meaning and factors that determine our attitude • Benefits of a positive attitude and consequences of a negative attitude • Steps to building a positive attitude 	
	2.3	Motivation <ul style="list-style-type: none"> • The difference between inspiration and motivation • External motivation v/s internal motivation 	
Chapter – 3		Professional Communication	04
	3.1	Presentations <ul style="list-style-type: none"> • Types • Making a presentation • Making use of audio-visual aids 	
Chapter – 4		Case Studies	03
	4.1	Advantages of the case study method	
	4.2	Technique for analyzing a case study and presenting an argument	
Chapter 5		Stress Management	03
	5.1	Causes of stress	
	5.2	Stress management techniques	
Chapter 6		Time Management	04
	6.1	Meaning and importance of time management	
	6.2	Identify time robbers	
	6.3	How to optimize time	

Chapter 7	Team Work	03
	7.1	How to work effectively in a team
	7.2	Do's and don'ts of teamwork
Chapter 8	Recruiters Expectations	03
	8.1	Recruiter expectations
	8.2	Creating a career path
	8.3	Success stories
		30

Assignments:

3 assignments for 5 marks each to be given on any of the following:

- Newspaper reading to be encouraged to enhance reading skills and general awareness. A collage of newspaper cuttings to be made. Various features of 2 standard newspapers to be shown and used.
- Interview any recruiter (HR Manager/Operations Head etc.) in groups and write the interview questions and answers
- Plan and present (conduct) activities/games related to Time Management or Stress Management or Teamwork for the entire batch/class
- Conduct of a SWOT analysis on self so as to commit oneself to certain areas of development. Creating a career path for oneself based on career goals.
- Making short presentations on current hospitality topics using trade magazines, journals/Hospitality company profiles/Eminent personalities to be followed by a Q&A session.

Reference Books;

- Personality Development and Soft Skills – Barun Mitra, Oxford
- You can Win – Shiv Khera, Mc Millan India Ltd.
- How to develop Self Confidence and influence people by Public Speaking – Dale Carnegie
- The Time Trap: Classic book on Time Management – R. Alec Mackenzie
- Cross Train Your Brain – Stephen D. Eiffert

Subject : **Basic Accountancy Skills**
Subject Code : **HS 509**
Subject Credits : **02**
Semester : **V**
Hours per week : **02**

Course outcomes:

- C1 Introduction to basic concepts of Accounting.
- C2 Utilization of Accounting principles in Hotel Accounting.
- C3 Introduction to Accounting Books used for recording business transaction.
- C4 Ascertain Financial Results and Financial Position of the business.

Chapters	Hours
1. Introduction to Accounting	04
1.1. Terms and Terminologies used in Accounting	
1.2. Definition, Objectives and Importance of Hotel Accounting	
2. Double Entry System of Book – keeping	04
2.1. Nature, Advantages and Principles	
2.2. Classification of Accounts	
2.3. Golden Rules of Debit and Credit	
3. Journal	05
3.1. Meaning, Advantages of Journal and Practical problems on Simple Journal Entries	
4. Trial Balance and Special Functions Book	04
4.1. Definition, Need and Types of Trial Balance and Practical problems on Trial Balance	
4.2. Meaning, Advantages and Practical problems on Special Function Book	
5. Final Accounts of Small Hotels and Restaurants	07
5.1. Need for preparation of Final Accounts	
5.2. Practical problems on Trading Account, Profit and Loss Account and Balance sheet with following Adjustments: Closing Stock and Staff Meals	
6. Guest Billing	06
6.1. Meaning and Format of Guest Weekly Bill	
6.2. Practical Problems on Guest Weekly Bill	
Total	30

Assignments: A minimum of **2 assignments** based on the following topics to be given to individual student and the marks to be considered in internal marks.

- Classification of Accounts
- Practical problems on Journal
- Practical problems on Special Function Book
- Practical problems on Trial Balance
- Practical problems on Trading account, Profit and Loss account and Balance sheet
- Practical problems on Guest Weekly Bill

Reference Books –

- Managerial Accounting in the Hospitality Industry – Vol. II, H. peter, J. Harris and P.A. Hazzard, Stanley Thornes Publishers Ltd. Gloucestershire.
- Hotel Accounting and financial Control, Ozi D’Cunha, Gleson, Dickey Enterprises, Kandiwal, Mumbai.
- Accounting in the Hotel and Catering Industry, R. Kotas, International Textbook Company Ltd.
- Hotel Management, Dr. Jagmohan negi, Frist edition, Himalaya Publishing House, Mumbai.

Subject : RESEARCH PROJECT
Subject Code : HS 601
Subject Credits : 06
Semester : VI
Hours per week : 06 (Field work)

Course Outcome:

- C 1 : Introduction to research methodology.
 C 2 : Acquiring knowledge about data collection, data analysis techniques
 C 3 : Preparing a research project report on the chosen topic
 C 4 : Defending the research project during viva voce.

I PROGRESS REPORT:

Students have to submit progress reports at the end of every month to update the progress of the project to be eligible to appear for the examinations. Students to submit a total of 02 such progress report in the semester and would score 10 marks for each progress report on the basis of the progress.

II PROJECT REPORT: (Internal & External)

Students have to submit a project reports at the end of the semester to record the process of the project and the findings thereon. The report should be in spiral bound format for the internal examination and hard bound with golden embossing for external examination.

The format of the project report is as detailed below:

- Cover Page
- Title Page
- Certificate
- Acknowledgements
- Index
- Introduction
- Aims & Objectives
- Theoretical framework of the topic (Background of the topic, History, Contents from secondary Data, Explanation of Terms)
- Research Methodology (Data collection method, Sampling method)
- Data Analysis & Data Interpretation (Graphical presentation of collected data)
- Suggestions / Recommendations
- Conclusions & Limitations
- Bibliography
- Appendix (Any relevant material to support the project)

II VIVA VOCE: (Internal & External)

Students have to present the process and findings of the project report to the examiners with the help of a PowerPoint presentation not exceeding 15 minutes. The examiners would evaluate the project based on the parameters of quality of the study, Project Report, presentation by the student & viva.

Note:

- The Project Report should be market research and field work oriented and related to the Elective Course (Food Productions / Food & Beverage Service / Accommodations).
- A Senior Lecturer / Asst Prof./ HOD/ of the concerned Course will be the Guide for the Project Report The Synopsis and the title should be approved by the Project Guide prior to the commencement of the project.
- A maximum of 10 students to be allotted to any faculty guide for the project.
- The report should consist of a minimum of 50 pages of the Project Content.
- The font should be Arial, font size should be 16 for Chapters, 14 for Headings and 12 for the content with 1.5 line spacing.
- The documentation and presentation should be conducted before an external examiner.
- Marks would be awarded for Project Report, Presentation & Viva – voce.

Reference Books:

- Research methodology- G.C. Ramamurthy
- Research design and Methods- Kenneth s. Bordens and Bruce B. Abbott
- Research Methodology- R. Panneerselvam
- Project report writing- M.K Rampal and S.L Gupta
- Business research methodology – Alan Bryman and emma Bell. Oxford publishing house
- research methodology in management – Dr. V. P. Michael, Himalaya Publishing house
- Business research methodology- J K Sachddeva , Himalaya Publishing house
- Research Methodology , methods and technology– C R Kothari and Gaurav Garg, new age international publication
- Business Research Methodology- T N Srivastava and ShailajaRego, Mc. Graw Hill

Subject : Advanced Food Production - II
Subject Code : HS 602
Subject Credits : 04
Semester : Sixth
Hours per week : 4

Course outcomes:

- C1 To learn & prepare International food – Oriental, Middle eastern
- C2 To understand the production & processing of various Charcutiere products
- C3 To know various record maintained by kitchen department
- C4 To understand concepts of Production management & budgetary controls.
- C5 To understand the importance of product research & development.

			Hours
Chapter 1		International Cuisine	14
	1.1	Introduction to influences of cultures on regions	
	1.2	Special features with respect to equipment, staple ingredients	
		cooking methods, popular dishes in the following regions:-	
	1.2.1	Oriental and Pan Asian – (China, Thailand, Indonesia, Malaysia, Singapore, Japan)	
	1.2.2	Middle Eastern - (Egypt, Lebanon, UAE, Saudi Arabia, Turkey and Morocco)	
Chapter 2		CHARCUTIÈRE	10
	2.1	Definition & terms	
	2.2	Forcemeat & Sausages - Production, classification, processing	
	2.3	Types and uses of marinades, cures, brines	
	2.4	Ham Bacon & Gammon – Difference, Processing & Uses	
Chapter 3		Cold Preparations	08
	3.1	Types and making of pate & Terrines	
	3.2	Preparation of savory mousse & mousseline	
	3.3	Making of galantine & Ballotines	
	3.4	Assembly and presentation of cold meats	
	3.5	Chaufroid and Aspic – Preparation & uses	
Chapter 4		Desserts .1	06
	4.1	Introduction - Frozen Deserts	
	4.2	Classification	

	4.3 4.4 4.5	Types & methods of preparation, care, uses. Hot Puddings – Methods of preparation, care, uses Indian Specialty Deserts – Region wise	
Chapter 5		KITCHEN ADMINISTRATION	08
	5.1 5.2 5.3 5.4	Aims of Control Maintaining records- SPS, Indents, Food Cost, Equipment Registers, Break down register, Standard Recipe Manual, Function Prospectus, Log book, Departmental Meeting, Appraisals, Sales Mix, Food Wastage and Spoilage. Communication with other departments – F & B control, Store, Food and Beverage Service, Housekeeping, Front Office, Maintenance, Human Resource, Importance of interaction with customers / guests	
Chapter – 6		PRODUCTION MANAGEMENT	06
	6.1 6.2 6.3 6.4	Buying Knowledge- Specification buying, knowledge of market, Vendor development & vendor appraisals Purchasing – Types and Process Production planning & scheduling Production quality & quantity control	
Chapter – 7		BUDGETARY CONTROL	04
	7.1 7.2 7.3 7.4 7.5	Objectives Types of budgets Basic stages in preparation of budgets Pricing Consideration Menu Engineering	
Chapter – 8		PRODUCT RESEARCH & DEVELOPMENT	04
	8.1 8.2 8.3 8.4	Testing of new latest equipments in recipes. Developing new recipes. Food trials with innovative ingredients Organoleptic and sensory evaluation	
		Total	60

Note: Glossary: Students should be familiar with the glossary of terms pertaining to above mentioned topics.

Assignment:

Minimum of **03 assignments** to be submitted by students by the end of the semester.

- Planning & Implementation of International A la Carte / TDH Menu.
- Chart presentation on Charcutiere products.
- Step by step procedures for preparing Pate, Terrine, Galantine

- Classification chart of Frozen dessert with examples
- Chart presentation – Various Kitchen administrative records

Reference:

- Larder Chef - Heinemann
- Cold Kitchen: A Guide to Garde Manger - Sharma, D.D.
- Professional Garde Manger: A Guide to the art of Buffet - Larousse, David Paul
- Professional charcuterie – John Kinsella and David T, Harvey
- Chocolate - Saettre, Sverre
- Industrial Chocolate Manufacture and Use - Beckett, S.T.
- Complete Book Of Desserts – Aurora Publishing
- On Cooking: A Textbook of Culinary Fundamentals - Sarah R. Labensky , Priscilla A. Martel
- The Professional Chef – (The Culinary Institute of America) – Published by Wiley & Sons Inc.
- Menu Engineering: A Practical Guide to Menu Analysis - Michael L. Kasavana, Donald I. Smith
- Kitchen Organization and Administration - Charles S. Pitcher
- Sensory Evaluation of Food: Principles and Practices - Harry T. Lawless , Hildegard Heymann
- Practical Computing a Guide for Hotel and Catering students – Jill Smith – Publisher – Heinemann Professional Publishing Ltd.
- Food and Beverage Management – Bernard Davis, Andrew Lockwood and Sally Stone.

Subject : ADVANCED FOOD& BEVERAGE SERVICE - II
Subject Code : HS 603
Subject Credits : 4
Semester : VI

Course Outcome:

1. This course enables the student to gain a better understanding of the role of Food and Beverage Management in the context of overall catering operations.
2. To familiarize the student with the current trends in hospitality operations like Standard Operating Procedures and Software Applications.

		Hours
Chapter 1	Restaurant planning & Operations	15
1.1	Types of Restaurants and Michelin star Categories	
1.2	Location or site	
1.3	Sources of Finance	
1.4	Design Consideration (Furniture, Lighting and Décor)	
1.5	Equipment required	
1.6	Records maintained	
1.7	Licenses required	
1.8	Software used in Restaurants	

Chapter 2 Bar Planning & Operation	15
2.1 Types of Bar	
2.2 Location	
2.3 Design consideration ((Furniture, Lighting and Décor)	
2.4 Elements of Bar Layout, Parts of bar	
2.5 Equipment required	
2.6 Records maintained	
2.7 Licenses required	
Chapter 3 Personnel Management in F & B Service	10
3.1 Developing a good F & B Team (desirable attributes for various levels of hierarchy in a 5 star Hotel and standalone Restaurant)	
3.2 Allocation of work, Task analysis and Duty Rosters	
3.3 Performance Measures	
3.4 Customer Relations	
3.5 Staff Organizations and Training	
3.6 Sales Promotion	
Chapter 4 Airline/ Railway/ Sea Catering	10
4.1 Introduction	
4.2 Service Procedures	
4.3 Menus in these operations.	
4.4 Staffing	
4.5 List of Companies and country.	
Chapter 5 F & B Management in QSR, Industrial Catering and Hotels	10
5.1 Introduction	
5.2 Basic policies – Financial marketing and Catering	
5.3 Organizing and Staffing	
5.4 Control and performance measurement	
	Total
	60

ASSIGNMENTS:

1. Innovative A' la Carte Menus to be designed
2. Presentation on latest Trends in Transport catering

REFERENCE BOOKS:

1. Food & Beverage Service – Dennis Lillicrap and John Cousins
2. Food & Beverage Service – R. Sinagaravelavan
3. Food & Beverage Service Training Manual – Sudhir Andrews, Tata McGraw Hill
4. Modern Restaurant Service – John Fuller
5. The Restaurant (from Concept to Operation) – Lipinski
6. Bar and Beverage Book–Chris Katsigris, Chris Thomas
7. Textbook of Food & Beverage Service – Anita Sharma, S. N. Bagchi
8. Food and Beverage Management – Bernard Davis, Sally Stone

Subject : Advanced Accommodation Operations II
Subject Code : HS 604
Subject Credits : 04
Semester : VI

Course Outcome :

- 1 Develop a professional specialized skills in the field of accommodation.
- 2 Understand the principles of Interior Designing with respect to Color , Lighting Etc.
- 3 Demonstrate the knowledge of design and layout of accommodation facilities

	Hours
Chapter 1 Colour	06
1.1 Colour Wheel	
1.2 Colour Schemes	
1.3 Psychological effects of colour	
Chapter 2 Lighting	06
2.1 Classification / type	
2.2 Lighting for the guest rooms & public areas	
Chapter 3 Windows & window treatment	08
3.1 Different types of windows	
3.2 Curtains & draperies , valances, swag, blinds	
3.3 Window cleaning – Equipment and Agents	
Chapter 4 Soft furnishing & Accessories	04
4.1 Types, use & care of soft furnishing	
4.2 Role of accessories	
Chapter 5 Floor, Floor finishes & Wall Coverings	12
5.1 Classification / types	
5.2 Characteristics	
5.3 Selection criteria	
5.4 Cleaning Procedures – care & maintenance	
5.5 Agents used, polishing / buffing	
5.6 Floor seals	
5.7 Carpets	
5.7.1 Types – selection care & maintenance	
5.8 Types of wall coverings	
5.8.1 Functions of wall coverings	

Chapter 6 Planning of a Guest Room **10**

- 6.1 Application of Chapter 1-4 in Planning.
- 6.2 Size of a Guest Room as per the classification norms
- 6.3 Layout of the guest room to the scale
- 6.4 Furniture- size and arrangement
- 6.5 Bathroom fixtures and amenities

Chapter 7 Use of computer technology in Rooms Division **07**

- 7.1 MIS – Management Information System
- 7.2 Software’s used in Hotels
- 7.3 Reports generated at Front Desk and Housekeeping, eg. –
 - 7.3.1 Rooms Status Report
 - 7.3.2 Sales Mix Report
 - 7.3.3 Revenue Report
 - 7.3.4 Guest History

Chapter 8 Yield Management **07**

- 8.1 Concept ARR & Rev PAR
- 8.2 Definition & importance of Yield Management
- 8.3 Tools of revenue maximization
- 8.4 Yield management strategies

Total **60**

Note: Glossary of Terms -Students should be familiar with the glossary of terms pertaining to above mentioned topics.

Assignments :

Minimum of 3 assignments to be submitted by students by the end of the semester based on following topics:

- Collect samples or prepare power point presentation of floor finishes
- Collect samples or prepare power point presentation of wall coverings and curtains
- PowerPoint presentation on softwares used in hotels
- Case study on yield management

Reference Books:

Professionals Housekeeper - Georgina Tucker, Schneider, Mary Scoviak
Hotel Housekeeping – Sudhir Andrews Publisher: Tata Mc Graw Hill
Hotel Housekeeping Operations and management – G Raghubalan, Oxford University Press
Hotel front Office Training Manual. -Sudhir Andrews
Principles of Hotel Front Office Operations -sue Baker, P. Bradley, J. Huyton
Front Office Procedures and Management – Peter Abbott
Front Office Operations and Management – Jatashankar R. Tiwari

Subject : **Advanced Food Production – II (P)**
Subject Code : **HS 605**
Subject Credits : **02**
Semester : **Sixth**
Hours per week : **04**

Practical:

Minimum *12 Individual Practical* to be conducted during the semester

- Cold meat platter (Pate, Terrine, Mousse, Galantine, Ballotine etc.) – 1 Practical
- Product research & development– 1 Practical
- International menus comprising of any of Starter, Soup, Main course with two accompaniments, salad and Dessert. – 8 Practical
- Four course basket menu– 2 Practical

All students to be assessed for the individual practical on a continuous basis and the marks to be considered in internal marks.

Practical Examination: (Internal & External)

- Practical Examination to be conducted on Four course basket menu with combination of any of the following: Starter/Soup, Main course with two accompaniments, Salad, Bread and Dessert.
- The internal exams to be assessed by the internal examiner and external exams by the external examiner.

Subject : **ADVANCED FOOD & BEVERAGE SERVICE – II (P)**
Subject Code : **HS 606**
Subject Credits : **2**
Semester : **VI**

Practical –

1. Planning a restaurant (Specialty, fast food, and coffee shop) with the factors mentioned in the theory) – 5 Practical
2. Planning of a bar with the factors mentioned in theory - 1 Practical
3. Preparation of duty rosters in restaurants and function catering - 1 Practical

4. Forms and formats for licenses -1Practical
5. Formats of records maintained in restaurants and bars (booking, Diary, KOT, Sales summary sheet, Guest comments, Log Book, etc.) - 1 Practical
8. Compiling Food and Beverage menu - 1 Practical

Subject : **ADVANCED ACCOMODATIONS OPERATIONS II**
Subject Code : **HS 607**
Subject Credits : **2**
Semester : **VI**
Hours per week : **04**

Practicals: Minimum 12 Individual Practical's to be conducted during the semester.

- Draw color wheel and Identification of color schemes
- Study and draw lighting for the guest rooms & public areas (Restaurant, Lobby, Corridor, Parking etc)
- Draw various types of windows
- Draw various types of window treatments
- Depict any 6 modes of hanging window curtains and draperies with either paper or fabric
- Study of various soft furnishings used in guest rooms.
- Practical implications of capacity management, duration control and differential pricing.
- Calculations of Rev PAR for hotel using average room rate and occupancy percentage.
- Study and draw the layout of following types of rooms
 - Single
 - Double
 - Twin
 - Suite
- Prepare Model of following room types
 - Single
 - Double
 - Twin
 - Suite
- Study of various softwares used at front office
- Study of Computerized Reports generated at Front Desk and Housekeeping.. –Rooms Status Report, Sales Mix Report Revenue Report, Guest History

Subject : **Entrepreneurship Development**
Subject Code : **HS 608**
Subject Credits : **04**
Semester : **VI**
Hours per week : **4**

Course outcomes:

- C1 Introduction to the concept of Entrepreneurship.
 C2 Knowledge of the functional plans
 C3 Understanding the process of preparing a business plan
 C4 Preparing a Business plan as per the guideline
 C5 Understand the legal compliances and challenges for a business in India

			Hours
Chapter – 1		Entrepreneur, Entrepreneurship and Intrapreneur	08
	1.1	Definition of an Entrepreneur, Entrepreneurship and Intrapreneur	
	1.2	Reasons for growth of Entrepreneurship	
	1.3	Entrepreneurial Characteristics and Skills	
	1.4	Types of Entrepreneur:- <ul style="list-style-type: none"> • Based on the Timing of Venture creation • Based on Socio-cultural variables • Based on Entrepreneurial Activity 	
	1.5	Entrepreneurial Failure and pitfalls (Peter Drucker)	
Chapter – 2		Functional Plan for a business	10
2.1		Organisation Plan – <ul style="list-style-type: none"> • Type of ownership • Organisation Structure • Job description, • Manpower planning, 	
2.2		Marketing Plan	
2.3		Financial Plan	
Chapter – 3		Starting a Venture	10
	3.1	Preparing a Business Plan- Content of a B-plan	
	3.2	Sources of business idea	
	3.3	Conducting Feasibility Study-Marketing, Technical, Financial	
	3.4	SWOT analysis	
	3.5	Concept of Start-ups	
Chapter – 4		Emergence of Women Entrepreneurs	08
	4.1	Importance of Women Entrepreneurship	
	4.2	Problems faced by women entrepreneurs	
	4.3	Program for promoting women entrepreneurship – SWA SHAKTI, Rashtriya Mahila Kosh, Federation of Indian Women Entrepreneurs	
Chapter –5		Financing the new venture	08
	5.1	Sources of Finance <ul style="list-style-type: none"> • Internal or External funds • Personal funds • Family and friends • Commercial Banks 	

		• Various Financial Institutions- SIDBI, NABARD, IDBI.	
Chapter – 6		Growth and Social Responsibility	08
	6.1	Growth strategies Diversification, launching New Product in Same Market, Joint Ventures, Mergers and Acquisitions, Franchising, E-Commerce	
	6.2	Social Responsibility- Corporate Social Responsibility (CSR) and Increased focus on CSR	
Chapter –7		Doing business in India	08
	7.1	Major Issues (Bureaucracy, Corruption, Labour, Regional Sentiments, Grey market and Counterfeit goods)	
	7.2	Legal Compliances (Income tax, Sales tax, Professional tax, Central Excise, Company law, Import-Export, Labour laws, Provident fund, Employee’s State Insurance, Gratuity, Pollution Control, Service tax)	
		Concept of Intellectual Property, Trademark, Patent, Copyright and Geographical Indication., ISI, AGMARK, FDA	
Total			60

Suggested Assignments:

- Study the profile of one Indian male and one Indian female entrepreneur in hospitality industry and present the qualities.
- Case Studies of any one outlet (From any hospitality segment- travel and tourism, fast food, hotels, resorts, facility planning)
- Prepare a Project Report of any hospitality product you plan to sell in college premises.
- List of laws important for an entrepreneur.

Suggested Practical:

- To study and present the profile of successful entrepreneur.
- Field survey and interview of the budding and established entrepreneurs.
- Presenting a case study of two women entrepreneur.
- Case study of any one restaurant.
- Case study of any one fast food/catering/eating joint as a business.
- Conducting a Market research for a business.
- Preparing a Business plan
- Study the challenges faced by an entrepreneur.
- Study various government schemes promoting and helping women entrepreneur.
- Conducting a feasibility study of the project plan.
- Planning an entrepreneurial activity in or outside the college.
- Implementing the planned activity in or outside the college.

References:

- Entrepreneurship – Rajeev Roy – Oxford Higher Education
- Entrepreneurship Development Small Business Enterprises by Poornima M Charantimath
Entrepreneurship – Excel Books – Madhurima Lal, Shikha Sahai
- Principles of Entrepreneurship – Prof. Satish C. Ailawadi, Mrs. Romy Banerjee.- Everest Publishing House
- Entrepreneurship – Robert D Hisrich, Michael P. Peters, Dean A Shepherd – Tata McGraw Hill Education Private Limited, New Delhi, Sixth Edition.
- Entrepreneurship Management- Prof.ShaguftaSayed, NiraliPrakashan

Subject : Principles of Management
Subject Code : HS 609
Subject Credits : 06
Semester : VI
Hours per week : 4 + 2 (T)

Course Outcomes:

- CO1: Understand the Principles of Management & thoughts
 CO2: Use the principles of planning & organizing
 CO3: Know leadership and motivation theories
 CO4: Make effective communication and improve coordination
 CO5: Use the principles of control efficiently.

			Hours
Chapter – 1		Introduction	06
	1.1	Management defined	
	1.2	Levels of management	
	1.3	Managerial skills	
	1.4	Managerial role	
	1.5	External & Internal factors that affect management	
Chapter – 2		Management thought: A journey since inception	06
	2.1	F.W. Taylor’s Scientific Management Theory	
	2.2	Henry Fayol’s Management Theory	
	2.3	Modern Day Management theory in brief	
Chapter – 3		Planning & Decision Making	10
	A	Planning	
	3.1	Definition	
	3.2	Nature & Importance of Planning, advantages & disadvantages	
	3.3	Types of plans – objectives, strategies, policies, procedures, methods, rules, programs & budgets	
	3.4	Steps in planning	

	B	Decision-making	
	3.5	Types of decisions	
	3.6	Decision making process	
Chapter –4		Organizing & Staffing	10
	A	Organizing	
	4.1	Definition	
	4.2	Nature & importance of organizing	
	4.3	Principles of organizing	
	4.4	Types- Formal & Informal, Centralized / Decentralized, Line & Staff	
	4.5	Delegation and Departmentalization	
	4.6	Authority & Responsibility, Span of control	
	B	Staffing	
	4.7	Definition	
	4.8	Delegation & Departmentalization	
	4.9	Authority & Responsibility, Span of Control	
Chapter –5		Leadership	06
	5.1	Definition	
	5.2	Different styles of leadership	
	5.3	Role & Characteristics of a leader	
	5.4	Leadership Theories & Managerial Grid	
Chapter – 6		Motivation	06
	6.1	Definition	
	6.3	Nature & Importance	
	6.2	Benefits of motivated staff	
	6.3	Theories of Motivation – Maslow’s theory of need hierarchy McGregor’s theory ‘X’ and theory ‘Y’ Herzberg’s two factor theory	
	6.4	Moral – its role & importance	
Chapter –7		Communication	06
	7.1	Definition, nature, process of communication	
	7.2	Types of communication- Upward / Downward Verbal / Nonverbal Formal / Informal	
	7.3	Barriers to communication	
	7.4	Making communication effective	
Chapter –8		Coordination	05
	8.1	Definition	
	8.2	Need for Coordination among different departments of a	

		hotel	
Chapter –9		Controlling	05
	9.1	Definition	
	9.2	Process of controlling	
	9.3	Importance	
	9.4	Areas of control	
Total			60

Glossary: Students should be familiar with the glossary pertaining to the above mentioned topics.

Assignments –

A minimum of **3 assignments** based on the following topics to be given to the student and the marks to be considered in internal marks.

- A typical day in the life of a Manager in a hotel.
- Planning budget for the day’s menu/special functions, indenting for various operations.
- To organize blood donation camps/tree plantation sessions and make a report.
- List down the various techniques used to motivate employees in the hotel.
- Prepare a module showing the hierarchy and responsibilities of Student Council of the institute.
- Team activity.

Reference Books -

- Management – Stoner & Freeman
- Essentials of Management – Koontz & O’Donnel
- Management Tasks – Peter Drucker
- Management Process – Davar
- Management Today Principles and Practice-Gene Burton, Manab Thakur
- Principles of Management-P.C. Shejwalkar, Anjali Ghanekar

Subject : TOURISM OPERATIONS
Subject Code : HS 610
Subject Credits : 06
Semester : VI
Hours per week : 4 + 2 (T)

Course Outcome:

- C1. To inculcate a sense of importance and establish a link between the tourism industry and the hotel industry and to highlight tourism industry as an alternative career path.
C2. Plan, lead, organize and control resources for effective and efficient tourism operations.
C3. Contextualize tourism within broader cultural, environmental, and economic dimensions of society.

							Hours
Chapter 1		The Tourism Phenomenon					4
	1.1	Definition –Tourism; Tour; Tourist; Visitor; Excursionist; Domestic; International; Inbound; Outbound; Destination.					
	1.2	History of Tourism & Present status of tourism in India.					
	1.3	Thomas Cook – Grand Circular Tour					
Chapter 2		Constituents of Tourism Industry					6
	2.1	Primary Constituents					
	2.2	Secondary Constituents					
	2.3	The 4A's of Tourism–Attraction, Accessibility, Accommodation, Amenities					
	2.4	Career Opportunities for tourism professionals					
Chapter 3		Infrastructure of Tourism					6
	3.1	Role of Transport in Tourism					
	3.2	Modes of Transport: Road, Rail, Air, Sea					
	3.3	Types of Accommodation – Main & Supplementary					
Chapter 4		Types of Tourism					6
	4.1	Types of Tourism:-Various Motivators Holiday, Social & Cultural, MICE Religious, VFR (Visiting Friends and Relatives), Sports, Political, Health, Senior Citizen, and Sustainable Tourism					
	4.2	Alternative Tourism: Eco Tourism, Agro Rural Tourism					
Chapter 5		The Impact of Tourism					7
	5.1	Economic Impact – Employment generation, Foreign Exchange Earnings, multiplier effect, Leakage, Infrastructure development.					
	5.2	Social, Cultural & Political Impact					
	5.3	Environmental Impact – Tourism pollution & control, wild life & bird sanctuaries & their protection for tourism industry.					
Chapter 6		The Tourism Organizations					8
	6.1	Objectives, Role & function of: Government Organizations: DOT, ITDC, & MTDC					
	6.2	Domestic Organizations: TAAI, FHRAI					
	6.3	International Organizations: WTO, PATA					
	6.4	NGO: Role of NGO in making responsible tourists.					
Chapter 7		The Travel Agency					7
	7.1	Meaning & Definition of Travel Agent.					

	7.2	Types of Travel Agent: Retail & Wholesale.	
	7.3	Functions of Travel Agent.	
	7.3.1	Provisions of Travel Information	
	7.3.2	Ticketing	
	7.3.3	Itinerary Preparation	
	7.3.4	Planning & Costing	
	7.3.5	Settling of Accounts	
	7.3.6	Liaisons with service providers	
	7.3.7	Role of Travel Agent in promotion of Tourism	
Chapter 8		The Tour Operator	8
	8.1	Meaning & Definition	
	8.2	Types of Tour operator: Inbound, Outbound & Domestic.	
	8.3	Tour Packaging–definition, components of a tour	
	8.4	Types of Package Tour:	
	8.4.1	Independent Tour	
	8.4.2	Inclusive Tour	
	8.4.3	Escorted Tour	
	8.4.4	Business Tour	
	8.4.5	Guides & Escorts–Their role & function of Guide or t. Qualities required for Guide & Escort	
Chapter 9		Travel Formalities & Regulations	6
	9.1	Passport–Definition, issuing authority, Types of Passport, Requirements for passport.	
	9.2	Visa–Definition, issuing authority, Types of visa Requirements for visa.	
	9.3	Health Regulation–Vaccination, Health Insurance. Economic Regulation–Foreign Exchange	
		Definition, Steps to plan a Type of Transport booking, Accommodation & Costing along with number of person to following destinations. West Bengal (East India) / Goa (West India) / Kerala (South India) / Delhi (North India)	
			60

Note: Students should be familiar with the glossary of terms pertaining to above mentioned topic

Assignments

1. Preparation of Itinerary–2days,7daysfor above tourist destinations.
2. Passport, visa, requirements
3. Travel Trends (Heritage Walk / Virtual Tourism / Food Tourism)
4. Country, Capital & Currency

Field visit– Travel Agency, etc.

Reference Books:

• Introduction to Travel &Tourism - Michael M. Cottman Van Nostrand Reinhold New York, 1989.
• Travel Agency &Tour Operation Concepts &Principles- Jagmohan Negi Kanishka Publishes, Distributors, New Delhi,1997.
• International Tourism– Fundamentals &Practices -A. K. Bhatia –Sterling Publishers Private Limited, 1996.
• A Textbook of Indian Tourism-B. K. Goswami & G. Raveendran - Har Anand Publications Pvt. Ltd., 2003.
• Dynamics of Modern Tourism – Ratandeep Singh – Kanishka Publishes, Distributors, New Delhi, 1998.
• Tourism Development, Principles and Practices – Fletcher & Cooper-ELBS

Subject : Hotel Related Law
Subject Code : HS 611
Subject Credits : 06
Semester : VI
Hours per week : 04 +02

Course outcomes:

- C1 **Business Law.**
- C2 **Industrial Law.**
- C3 **Food Legislations**
- C4 **The Sexual Harassment of Women at Workplace**
- C5 **Licences and Permits**
- C6 **GST Rules and Regulations**

Hours

Chapter – 1	Business Law	12
•	The Indian Contract Act, 1872 <ul style="list-style-type: none">• Definition of Contract and essential elements of a contract• Valid, void and voidable contracts• Free Consent and Consideration	

- Performance and Discharge of Contract
- Breach of contract and remedies for breach of contract
- The Sales of Good Act 1932
 - Meaning of contract of Sale
 - Difference between sale and agreement to sell
 - Rights and duties of seller and buyer
 - Unpaid seller
- The Partnership Act 1932
 - Nature of Partnership
 - Rights & Duties of Partner
- The Companies Act 1956
 - Essential features of company
 - Legal aspects of corporate social responsibility
- The Environmental Act 1986
 - Definitions
 - Power of Central Government to take measures to protect and improve environment
 - Rules to regulate environmental pollution
- The Forest Conservation Act 1980
 - Restriction on the de-reservation of forests or use of forest land for non-forest purpose
- Coastal Regulation Zone
 - Classification of Coastal Regulation Zone (CRZ)
- The Water (Prevention and Control of Pollution) Act, 1974
 - Prohibition on use of Stream or Well for disposal of Polluting Matter, etc
 - Restrictions on New Outlets & New Discharges
 - Provision regarding Existing Discharge of Sewage or Trade Effluent
- The Air (Prevention and Control of Pollution) Act, 1981
 - Definitions

Chapter – 2

Industrial Law

12

- 2.1 The Maharashtra Shops and establishment Act, 2017
- Provisions applicable to the Hotel Industry

- 2.2 The Industrial Disputes Act 1947
- Definition of Industry

- 5.3 Provisions for suspension and cancellation of licenses
- 5.4 By laws for operating Permit Rooms and Bar
- 5.5 Procedure for applying and renewal of licenses and permits for the following establishments
 - Hand Cart
 - Food Truck
 - Café
 - Restaurants
 - Pub
 - Night Club
 - Lounge
 - Sea Side
 - Hill Station
- 5.6 Licenses and Permits required to start an establishment

Chapter – 6 GST Rules and Regulations 07

- 6.1 GST Provisions for the Hospitality Industry
 - Restaurants
 - Hotel

Total 60

Case Studies and assignments:

Minimum of 03 assignments to be submitted by students by the end of semester.

1. Analysis of food standards laid down by Government and their compliance with respect to :-
 - i. Milk and Dairy products
 - ii. Cold beverages
 - iii. Sweets and Confectioneries
2. Important Licenses and Permits required for starting Restaurant & Bar and five star hotel. (Students are expected to collect information visiting hotels and do a PPT Presentation)
3. Permissible use of color in food products
4. Standards and guidelines for preserving frozen foods.
5. Quality of material used for packing and storing food products.
6. Analysis of case laws filed against quality of food.
7. Analysis of case laws filed against catering establishments under consumer protection act
8. Important provision related to prevention of pollution by hotels
9. Provisions related to the permit of alcohol consumption

Recommended Books

1. Prevention of Food Adulteration - Shri Rohit Upadhyay
2. Personal Management and Industrial Relations - D.C. Shejwalkar and Adv. Shrikant Malegaonkar
3. The Law of Contract - Dr Avtar Singh
4. Universal's Practical Guide To Consumer Protection Law - Shri Anup K Kaushal
5. Bare Acts of Certain Legislations
6. Handbook of GST in India: Concept and Procedures – Rakesh Garg

Subject : Food Science
Subject Code : HS 612
Subject Credits : 02
Semester : VI
Hours per week : 02

Course Outcomes:

- C1 Introduction to Hygiene & Sanitation in catering establishments.
- C2 Study of microbes to prevent food borne diseases.
- C3 Introduction to Nutritional aspects.
- C4 Importance of Balanced diet and planning Modified diets.
- C5 New trends in Nutrition with respect to catering industry

			Hours
Chapter -1		Microbiology	06
	1.1	Harmful and useful micro-organisms In Food Industry (Bacteria, Yeast, Mould, Fungi)	
	1.2	Difference between food poisoning and food infection	
	1.3	General guidelines to prevent food and water borne diseases	
Chapter -2		Hygiene and Sanitation in Food Production and Service area	10
	2.1	Concept of Danger Zone in Catering Industry.	
	2.2	Cross Contamination	
	2.3	Protective display of food	
	2.4	Pest Control (Importance and control measures for common pest in Hotel Industry)	

	2.5	Food Spoilage (Detection and Prevention)	
	2.6	HACCP (Importance and Usage)	
Chapter –3		Food Science concepts	06
	3.1	pH- Definition and its relevance in food industry.	
	3.2	Desirable browning reactions in food.	
	3.3	Undesirable browning and its prevention	
	3.4	Important terminologies (Definitions) Boiling Point, Boiling Under Pressure, Melting Point, Evaporation, Sol, Gel, Emulsion, Foam, Density.	
Chapter –4		Food Preservation and Storage	04
	4.1	General guidelines and rules for storage of all types of food stuffs	
	4.2	Different storage area (Dry, Refrigerated, Freezer) · Pasteurization, Canning	
Chapter -5		Food Adulteration	04
	5.1	Food Standards in India (Compulsory – Fruit product order, Meat product order, milk & milk product order, Solvent extracted Oils and Vegetable products control order and Standards on weights and measures Bureau of Indian Standards and Agmark	
	5.2	Common food adulterants and the test to detect them in following Food Stuffs: Milk, Sugar, Turmeric, Chilli Powder, Tea, Coffee, Semolina, Ghee, Butter and Oil	
		Total	30

Assignments: A minimum of *02 assignments* to be submitted by students by the end of the semester from following topics.

1. Food pyramid and its role in human health
2. Power Point Presentation on application of hygiene practices in catering establishments.
3. A report on different types of Food storage in hotel establishments.

Reference Books

1. Hand book of Food and Nutrition- by M. Swaminathan
2. Nutrition and Dietetics - by Shubhangini Joshi
3. Food Hygiene and Sanitation - by Sunetra Roday
4. Food Science and Nutrition - by Sunetra Roday
5. Catering Science and food Safety- A text book for Hospitality students – by Dr. Asmita Thaokar & Sumitra Deshmukh