

**Scheme of Teaching and Examination for  
V Semester DIPLOMA in HOTEL MANAGEMENT & CATERING TECHNOLOGY**

**THEORY**

| Sl. No.        | SUBJECTS                          | SUBJECT CODE | TEACHING SCHEME  |                               | EXAMINATION - SCHEME |                          |                       |                   |                        |                           |
|----------------|-----------------------------------|--------------|------------------|-------------------------------|----------------------|--------------------------|-----------------------|-------------------|------------------------|---------------------------|
|                |                                   |              | Periods per Week | Periods in one Session (Year) | Hours of Exam.       | Terminal Exam. (A) Marks | Final Exam. (B) Marks | Total Marks (A+B) | Pass Marks Final Exam. | Pass Marks in the Subject |
| 1.             | Advance Food Production Operation | 36501        | 06               | 70                            | 03                   | 20                       | 80                    | 100               | 26                     | 36                        |
| 2.             | Advance Food & Beverage Operation | 36502        | 06               | 70                            | 03                   | 20                       | 80                    | 100               | 26                     | 36                        |
| 3.             | Facility Planning                 | 36503        | 06               | 50                            | 03                   | 20                       | 80                    | 100               | 26                     | 36                        |
| 4.             | Food & Beverage Control           | 36504        | 06               | 60                            | 03                   | 20                       | 80                    | 100               | 26                     | 36                        |
| 5.             | Financial Management              | 36505        | 06               | 70                            | 03                   | 20                       | 80                    | 100               | 26                     | 36                        |
| <b>Total:-</b> |                                   |              | <b>30</b>        |                               |                      |                          |                       | <b>500</b>        |                        |                           |

**PRACTICAL**

| Sl. No.        | SUBJECTS                          | SUBJECT CODE | TEACHING SCHEME  |                               | EXAMINATION – SCHEME |                          |                          |                   |                        |                           |
|----------------|-----------------------------------|--------------|------------------|-------------------------------|----------------------|--------------------------|--------------------------|-------------------|------------------------|---------------------------|
|                |                                   |              | Periods Per Week | Periods in one Session (Year) | Hours of Exam.       | Marks Internal Exam. (A) | Marks External Exam. (B) | Total Marks (A+B) | Pass Marks Final Exam. | Pass Marks in the Subject |
| 6.             | Advance Food Production Operation | 36506        | 08               | 100                           | 06                   | 20                       | 80                       | 100               | 32                     | 42                        |
| 7.             | Advance Food & Beverage Operation | 36507        | 04               | 50                            | 03                   | 10                       | 40                       | 50                | 16                     | 21                        |
| <b>Total:-</b> |                                   |              | <b>12</b>        |                               |                      |                          |                          | <b>150</b>        |                        |                           |

**SESSIONAL**

| Sl. No.        | SUBJECTS                          | SUBJECT CODE | TEACHING SCHEME  |                               | EXAMINATION - SCHEME           |                                |                   |                           |
|----------------|-----------------------------------|--------------|------------------|-------------------------------|--------------------------------|--------------------------------|-------------------|---------------------------|
|                |                                   |              | Periods per Week | Periods in One Session (Year) | Marks of Internal Examiner (X) | Marks of External Examiner (Y) | Total Marks (X+Y) | Pass Marks in the Subject |
| 8.             | Advance Food Production Operation | 36508        | -                | -                             | 20                             | 30                             | 50                | 25                        |
| 9.             | Advance food & Beverage Operation | 36509        | -                | -                             | 20                             | 30                             | 50                | 25                        |
| <b>Total:-</b> |                                   |              |                  |                               |                                |                                | <b>100</b>        |                           |

|                               |           |                    |            |
|-------------------------------|-----------|--------------------|------------|
| <b>Total Periods per Week</b> | <b>42</b> | <b>Total Marks</b> | <b>750</b> |
|-------------------------------|-----------|--------------------|------------|

# ADVANCE FOOD PRODUCTION OPERATION

Subject code  
**36501**

No. of Periods in  
one Session  
**70**

## **THEORY**

| No. of Periods<br>per week |   |     |
|----------------------------|---|-----|
| L                          | T | P/S |
| 06                         | 0 | 0   |

|                 |   |     |
|-----------------|---|-----|
| Full Marks      | : | 100 |
| Final Marks:    |   | 80  |
| Terminal Marks: |   | 20  |

### **Rationale:**

- (1) Introduction to Larder Work
- (2) Equipments used in Larder
- (3) Introduction to Sausage
- (4) Cuts of Ham, Bacon & Gammon
- (5) Preparation of Quenelles, Parfaits and Roulades

### **Objective:**

- (1) Introduction to Larder Work
- (2) Equipments used in Larder
- (3) Introduction to Sausage
- (4) Cuts of Ham, Bacon & Gammon
- (5) Preparation of Quenelles, Parfaits and Roulades

## **CONTENT:**

### **TOPIC: 01- LARDER**

|              |  |           |
|--------------|--|-----------|
| <b>01.01</b> | <b>LAYOUT &amp; EQUIPMENT</b>                                  | <b>02</b> |
| 01.01.01     | Introduction of Larder Work                                    |           |
| 01.01.02     | Definition   |           |
| 01.01.03     | Equipments found in the Larder                                 |           |
| 01.01.04     | Layout of a typical Larder with equipment and various sections |           |

|              |   |           |
|--------------|---|-----------|
| <b>01.02</b> | <b>DUTIES &amp; RESPONSIBILITIES OF THE LARDER CHEF</b> | <b>02</b> |
| 01.02.01     | Duties & Responsibilities of Larder Chef                |           |

### **TOPIC:02 CHARCUTIERIE**

|              |                              |           |
|--------------|------------------------------|-----------|
| <b>02.01</b> | <b>SAUSAGE</b>               | <b>04</b> |
| 02.01.01     | Introduction to charcutierie |           |
| 02.01.02     | Sausage – Types & Varieties  |           |
| 02.01.03     | Casings – Types & Varieties  |           |
| 02.01.04     | Fillings - Types & Varieties |           |
| 02.01.05     | Additives & Preservatives    |           |

|              |  |           |
|--------------|--|-----------|
| <b>02.02</b> | <b>BRINES,CURES &amp; MARINADES</b>          | <b>02</b> |
| 02.02.01     | Types of Brines                              |           |
| 02.02.02     | Typing of Marinades                          |           |
| 02.02.03     | Difference between Brines, Cures & Marinades |           |

|              |   |           |
|--------------|---|-----------|
| <b>02.03</b> | <b>HAM, BACON &amp; GAMMON</b>          | <b>03</b> |
| 02.03.01     | Cuts of Ham, Bacon & Gammon             |           |
| 02.03.02     | Differences between Ham, Bacon & Gammon |           |
| 02.03.03     | Green Bacon                             |           |

|              |                      |           |
|--------------|----------------------|-----------|
| <b>02.04</b> | <b>GALANTINES</b>    | <b>01</b> |
| 02.04.01     | Making of galantines |           |

|              |  |           |
|--------------|--|-----------|
| <b>02.05</b> | <b>PATES</b>   | <b>02</b> |
| 02.05.01     | Types of Pate  |           |
| 02.05.02     | Commercial pate and Pate Maison                              |           |
| 02.05.03     | Truffle – sources, Cultivation and uses and Types of truffle |           |

|              |                                |           |
|--------------|--------------------------------|-----------|
| <b>02.06</b> | <b>MOUSSE &amp; MOUSSELINE</b> | <b>01</b> |
| 02.06.01     | Preparation of mousse          |           |

|              |                        |           |
|--------------|------------------------|-----------|
| <b>02.07</b> | <b>CHAUD FROID</b>     | <b>01</b> |
| 02.07.01     | Meaning of chaud froid |           |

|              |                               |           |
|--------------|-------------------------------|-----------|
| <b>02.08</b> | <b>ASPIC &amp; JELLY</b>      | <b>01</b> |
| 02.08.01     | Definition of Aspic and Jelly |           |
| 02.08.02     | Difference between the two    |           |
| 02.08.03     | Making of Aspic and Jelly     |           |
| 02.08.04     | Uses of Aspic and Jelly       |           |

### **TOPIC: 03 APPETIZERS & GARNISHES (02)**

|       |                                    |  |
|-------|------------------------------------|--|
| 03.01 | Classification of Appetizers       |  |
| 03.02 | Examples of Appetizers             |  |
| 03.03 | Explanation of different Garnishes |  |

|                  |   |           |
|------------------|---|-----------|
| <b>TOPIC: 04</b> | <b>SANDWICHES</b>   | <b>02</b> |
| 04.01            | Parts of Sandwiches                                       |           |
| 04.02            | Types of Bread  |           |
| 04.03            | Types of filling – classification                         |           |
| 04.04            | Spreads and Garnishes                                     |           |
| 04.05            | Types of Sandwiches                                       |           |
| 04.06            | Making of Sandwiches                                      |           |
| 04.07            | Storing of Sandwiches                                     |           |
| <b>TOPIC: 05</b> | <b>USES OF WINE AND HERBS IN COOKING</b>                  | <b>02</b> |
| 05.01            | Ideal uses of wine in cooking                             |           |
| 05.02            | Classification of herbs                                   |           |
| 05.03            | Ideal uses of herbs in cooking                            |           |
| <b>TOPIC: 06</b> | <b>INTERNATIONAL CUISINE</b>                              | <b>20</b> |
| 06.01            | Geographic location                                       |           |
| 06.02            | Historical background                                     |           |
| 06.03            | Staple food with regional Influences                      |           |
| 06.04            | Specialties   |           |
| 06.05            | Recipes   |           |
| 06.06            | Equipment in relation to:                                 |           |
| 06.06.01         | Great Britain   |           |
| 06.06.02         | France  |           |
| 06.06.03         | Italy   |           |
| 06.06.04         | Spain & Portugal  |           |
| 06.06.05         | Scandinavia   |           |
| 06.06.06         | Germany   |           |
| 06.06.07         | Middle East   |           |
| 06.06.08         | Oriental  |           |
| 06.06.09         | Mexican   |           |
| 06.06.10         | Arabic  |           |
| 06.07            | <b>CHINESE</b>  | <b>06</b> |
| 06.07.01         | Introduction to Chinese foods                             |           |
| 06.07.02         | Historical background                                     |           |
| 06.07.03         | Regional cooking styles                                   |           |
| 06.07.04         | Methods of cooking  |           |
| 06.07.05         | Equipment & utensils                                      |           |
| <b>TOPIC: 07</b> | <b>BAKERY &amp; CONFECTIONERY</b>                         |           |
| 07.01            | <b>ICINGS &amp; TOPPINGS</b>                              | <b>02</b> |
| 07.01.01         | Varieties of icings                                       |           |
| 07.01.02         | Using of Icings   |           |
| 07.01.03         | Difference between icings & Toppings                      |           |
| 07.01.04         | Recipes   |           |
| 07.02            | <b>FROZEN DESSERTS</b>                                    | <b>02</b> |
| 07.02.01         | Types and classification of Frozen desserts               |           |
| 07.02.02         | Ice-creams – Definitions                                  |           |
| 07.02.03         | Methods of preparation                                    |           |
| 07.02.04         | Additives and preservatives used in Ice-cream manufacture |           |

|                  |  |           |
|------------------|--|-----------|
| 07.03            | <b>MERINGUES</b>                                   | <b>02</b> |
| 07.03.01         | Making of Meringues                                |           |
| 07.03.02         | Factors affecting the stability                    |           |
| 07.03.03         | Cooking Meringues                                  |           |
| 07.03.04         | Types of Meringues                                 |           |
| 07.03.05         | Uses of Meringues                                  |           |
| <br>             |  |           |
| 07.04            | <b>BREAD MAKING</b>                                | <b>02</b> |
| 07.04.01         | Role of ingredients in bread Making                |           |
| 07.04.02         | Bread Faults                                       |           |
| 07.04.03         | Bread Improvers                                    |           |
| <br>             |  |           |
| 07.05            | <b>CHOCOLATE</b>                                   | <b>06</b> |
| 07.05.01         | History  |           |
| 07.05.02         | Sources  |           |
| 07.05.03         | Manufacture & Processing of Chocolate              |           |
| 07.05.04         | Types of chocolate                                 |           |
| 07.05.05         | tempering of chocolate                             |           |
| 07.05.06         | Cocoa butter, white chocolate and its applications |           |
| <br>             |  |           |
| <b>TOPIC: 08</b> | <b>PRODUCTION MANAGEMENT</b>                       | <b>05</b> |
| 08.01            | Kitchen Organisation                               |           |
| 08.02            | Allocation of Work-Job description, Duty Rosters   |           |
| 08.03            | Production Planning                                |           |
| 08.04            | Production Scheduling                              |           |
| 08.05            | Production Quality & Quantity Control              |           |
| 08.06            | Forecasting Budgeting                              |           |
| 08.07            | Yield Management                                   |           |
| 08.08            | Glossary   |           |

**SCHEME OF EXAMINATION FOR FINAL EXAMINATION**

**F.M.: 80**

|                            |       |
|----------------------------|-------|
| Objective (selection type) | 25%   |
| Short answers              | - 25% |
| Long answer                | - 50% |

**Book Recommended**

- |                      |   |                   |
|----------------------|---|-------------------|
| 1. Basics of Baking  | - | Sandeep Malik     |
| 2. Modern Cookery    | - | Thangam E. Philip |
| 3. The story of food | - | K. T. Acharya     |

# ADVANCE FOOD & BEVERAGE OPERATION

Subject code  
**36502**

No. of Periods  
in one Session  
**70**

## THEORY

| No. of Periods<br>per week |          |          |
|----------------------------|----------|----------|
| L                          | T        | P/S      |
| <b>06</b>                  | <b>0</b> | <b>0</b> |

|                 |   |     |
|-----------------|---|-----|
| Full Marks      | : | 100 |
| Final Marks     | : | 80  |
| Terminal Marks: |   | 20  |

### Rationale:

1. Supervisory skills
2. Developing efficiency
3. Standard Operation Procedure
4. Supervising F&B outlets

### Objective:

1. Supervisory skills
2. Developing efficiency
3. Standard Operation Procedure
4. Supervising F&B outlets

| <b>Sl. No.</b> | <b>Topic</b>                        | <b>Hours</b> |
|----------------|-------------------------------------|--------------|
| <b>01</b>      | <b>F &amp; B STAFF ORGANISATION</b> | <b>06</b>    |
| 01.01          | Hierarchy                           |              |
| 01.02          | Job description and specification   |              |
| 01.03          | Duty roaster                        |              |
| <b>02</b>      | <b>MANAGING F&amp;B OUTLET</b>      | <b>04</b>    |
| 02.01          | Supervisory skills                  |              |
| 02.02          | Developing efficiency               |              |
| 02.03          | Standard Operating Procedure        |              |
| <b>03</b>      | <b>FUNCTION CATERING BANQUETS</b>   | <b>12</b>    |
| 03.00.01       | History                             |              |
| 03.00.02       | Types                               |              |
| 03.00.03       | Organisation of Banquet department  |              |
| 03.00.04       | Duties & responsibilities           |              |
| 03.00.05       | Sales                               |              |
| 03.00.06       | Booking procedure                   |              |
| 03.00.07       | Banquet menus                       |              |
| <b>04</b>      | <b>BANQUET PROTOCOL</b>             | <b>06</b>    |
| 04.00.01       | Space Area requirement              |              |
| 04.00.02       | Table Plans/arrangement             |              |
| 04.00.03       | Misc-en-place                       |              |
| 04.00.04       | Service                             |              |
| 04.00.05       | Toasting                            |              |
| <b>04.01</b>   | <b>INFORMAL BANQUET</b>             | <b>06</b>    |
| 04.01.01       | Reception                           |              |
| 04.01.02       | Cocktail parties                    |              |
| 04.01.03       | Convention                          |              |
| 04.01.04       | Exhibition                          |              |
| 04.01.05       | Fashion shows                       |              |
| 04.01.06       | Trade Fair                          |              |
| 04.01.07       | Wedding                             |              |
| 04.01.08       | Outdoor Catering                    |              |
| <b>05</b>      | <b>FUNCTION CATERING BUFFETS</b>    | <b>12</b>    |
| 05.01          | Introduction                        |              |
| 05.02          | Factors to plan buffets             |              |
| 05.03          | Area requirement                    |              |
| 05.04          | Planning and organization           |              |
| 05.05          | Sequence of food                    |              |
| 05.06          | Menu Planning                       |              |
| 05.07          | Types of Buffet                     |              |
| 05.08          | Display                             |              |
| 05.09          | Sit down                            |              |
| 05.10          | Fork, Finger, Cold Buffet           |              |

|           |  |           |
|-----------|--|-----------|
| 05.11     | Breakfast Buffets  |           |
| 05.12     | Equipment  |           |
| <b>06</b> | <b>GUERIDON SERVICES</b>                                 | <b>10</b> |
| 06.01     | History of gueridon                                      |           |
| 06.02     | Definition   |           |
| 06.03     | Advantages Dis-advantages                                |           |
| 06.04     | Types of trolleys  |           |
| 06.05     | Gueridon equipment                                       |           |
| 06.06     | Gueridon ingredients                                     |           |
| <b>07</b> | <b>BAR OPERATION</b>                                     | <b>04</b> |
| 07.01     | Type of Bar  |           |
| 07.02     | Cocktail   |           |
| 07.03     | Dispense   |           |
| 07.04     | Area of Bar  |           |
| 07.05     | Front Bar  |           |
| 07.06     | Back Bar   |           |
| 07.07     | Under Bar (Speed Rack, Garnish Container, Ice well etc.) |           |
| 07.08     | Bar Stock  |           |
| 07.09     | Bar Control  |           |
| 07.10     | Bar Staffing   |           |
| 07.11     | Opening and closing duties                               |           |
| <b>08</b> | <b>COCKTAILS &amp; MIXED DRINKS</b>                      | <b>08</b> |
| 08.01     | Definition and History                                   |           |
| 08.02     | Classification   |           |
| 08.03     | Recipe, Preparation and Service of Popular Cocktails     |           |
| 08.03.01  | Martini - Dry & Sweet                                    |           |
| 08.03.02  | Manhattan - Dry & Sweet                                  |           |
| 08.03.03  | Dubonnet   |           |
| 08.03.04  | Roy-Roy  |           |
| 08.03.05  | Bronx\   |           |
| 08.03.06  | White lady   |           |
| 08.03.07  | Pink Lady  |           |
| 08.03.08  | Side Car   |           |
| 08.03.09  | Bacardi  |           |
| 08.03.10  | Alexandra  |           |
| 08.03.11  | John Collins   |           |
| 08.03.12  | Tom Collins  |           |
| 08.03.13  | Gin FIZZ   |           |
| 08.03.14  | Pimm's Cup - no. 1,2,3,4,5                               |           |
| 08.03.15  | Flips  |           |
| 08.03.16  | Noggs  |           |
| 08.03.17  | Champagne Cocktail                                       |           |
| 08.03.18  | Between the Sheets                                       |           |
| 08.03.19  | Daiquiri   |           |
| 08.03.20  | Bloody Mary  |           |
| 08.03.21  | Screw Driver   |           |



|          |                      |
|----------|----------------------|
| 08.03.22 | Tequilla Sunrise     |
| 08.03.23 | Gin-Sling            |
| 08.03.24 | Planters Punch       |
| 08.03.25 | Singapore Sling      |
| 08.03.26 | Pinacolada           |
| 08.03.27 | Rusty Nail           |
| 08.03.28 | B&B                  |
| 08.03.29 | Black Russian        |
| 08.03.30 | Margarita            |
| 08.03.31 | Gimlet - Dry & Sweet |
| 08.03.32 | Cuba Libre           |
| 08.03.33 | Whisky Sour          |
| 08.03.34 | Blue Lagoon          |
| 08.03.35 | Harvery Wall Banger  |
| 08.03.36 | Bombay Cocktail      |

|           |                           |           |
|-----------|---------------------------|-----------|
| <b>09</b> | <b>KITCHEN STEWARDING</b> | <b>02</b> |
|-----------|---------------------------|-----------|

|       |   |
|-------|---|
| 09.01 | Importance                              |
| 09.02 | Opportunities in Kitchen stewarding     |
| 09.03 | Record maintaining                      |
| 09.04 | Machine used for cleaning and polishing |
| 09.05 | Inventory                               |

|  |                |
|--|----------------|
| <b>SCHEME OF EXAMINATION FOR FINAL EXAMINATION</b> | <b>F.M.:80</b> |
|--|----------------|

|                            |     |
|----------------------------|-----|
| Objective (selection type) | 25% |
| Short answers              | 25% |
| Long answer                | 50% |

**Book Recommended**

|   |   |                     |
|---|---|---------------------|
| 1. Professional F & B Service                         | - | H. Berberoglu       |
| 2. Manual for F & B Service                           | - | Sudhir Andrews      |
| 3. Professional Food and Beverage Services Management | - | Brian Verghese      |
| 4. Food & Beverage Service                            | - | Dennis R. Lillicrap |

# FACILITY PLANNING

Subject code  
36503

No. of Periods in  
one Session  
50

## THEORY

| No. of Periods<br>per week |   |     |
|----------------------------|---|-----|
| L                          | T | P/S |
| 06                         | 0 | 0   |

|                |   |     |
|----------------|---|-----|
| Full Marks     | : | 100 |
| Final Marks    | : | 80  |
| Terminal Marks | : | 20  |

### Rationale:

1. Planning consideration
2. Architectural consideration
3. Design consideration
4. Star classification of Hotel

### Objectives:

1. Planning consideration
2. Architectural consideration
3. Design consideration
4. Star classification of Hotel

| <b>Sl. No.</b> | <b>Topic</b>  | <b>Hours</b> |
|----------------|---|--------------|
| <b>01</b>      | <b>HOTEL DESIGN</b>   | <b>04</b>    |
| 01.01          | Design Consideration  |              |
| 01.02          | Attractive Appearance   |              |
| 01.03          | Efficient Plan  |              |
| 01.04          | Good location   |              |
| 01.05          | Suitable material   |              |
| 01.06          | Good workmanship  |              |
| 01.07          | Sound financing   |              |
| 01.08          | Competent Management  |              |
| <b>02</b>      | <b>FACILITIES PLANNING</b>  | <b>02</b>    |
| 02.00.01       | The systematic layout planning pattern  |              |
| <b>02.01</b>   | <b>Planning consideration</b>   | <b>03</b>    |
| 02.01.01       | Flow process & Flow diagram   |              |
| 02.01.02       | 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 |              |
| <b>02.02</b>   | <b>Architectural consideration</b>  | <b>05</b>    |
| 02.02.01       | Difference between carpet area plinth area and super built area, their relationships, reading of blue print (plumbing, electrical, AC, ventilation, FSI, FAR, public Areas)                     |              |
| 02.02.02       | Approximate cost of construction estimation   |              |
| 02.02.03       | Approximate operating areas in budget type/5 star type hotel<br>approximate other operating areas per guest room  |              |
| <b>03</b>      | <b>STAR CLASSIFICATION OF HOTEL</b>   | <b>04</b>    |
| 03.01          | Criteria for star classification of hotel (Five, four, three, two, one & heritage)  |              |
| <b>04</b>      | <b>KITCHEN</b>  | <b>04</b>    |
| 04.01          | Equipment requirement for commercial kitchen, heating, gas/Electrical, cooling (for various catering establishment)   |              |
| 04.02          | Developing Specification for various Kitchen equipments   |              |
| 04.03          | Planning of various supporting services (pot wash, wet grinding, chef room, larder, store and other staff facilities)   |              |
| <b>05</b>      | <b>KITCHEN LAY OUT &amp; DESIGN</b>   | <b>10</b>    |
| 05.01          | Principles of kitchen layout and design   |              |
| 05.02          | Areas of the various kitchens with recommended dimension  |              |
| 05.03          | Factors that affect kitchen design  |              |
| 05.04          | Placement of equipment  |              |
| 05.05          | Flow of work  |              |
| 05.06          | Space allocation  |              |
| 05.07          | Kitchen equipment, manufacturers and selection  |              |
| 05.08          | Layout of commercial kitchen (type, drawing a layout of a Commercial Kitchen)   |              |
| 05.09          | Budgeting for kitchen equipment   |              |
| <b>06</b>      | <b>KITCHEN STEWARDING LAYOUT AND DESIGN</b>   | <b>04</b>    |
| 06.01          | Importance of kitchen stewarding  |              |
| 06.02          | Kitchen stewarding department layout and design   |              |
| 06.03          | Equipment found in kitchen stewarding department  |              |
| <b>07</b>      | <b>STORES - LAYOUT AND DESIGN</b>   | <b>04</b>    |
| 07.01          | Stores layout and planning (dry, cold and bar)  |              |
| 07.02          | Various equipment of the stores work flow in stores   |              |

|           |  |           |
|-----------|--|-----------|
| <b>08</b> | <b>ENERGY CONSERVATION</b>   | <b>02</b> |
| 08.01     | Necessity for energy conservation                                      |           |
| 08.02     | Methods of conserving energy in different area of operation of a hotel |           |
| 08.03     | Developing and implementing energy conservation program for a hotel    |           |
| <b>09</b> | <b>CAR PARKING</b>   | <b>01</b> |
| 09.01     | Calculation of park area for different types of hotels                 |           |
| <b>10</b> | <b>PLANNING FOR PHYSICALLY CHALLENGED</b>                              | <b>01</b> |
| <b>11</b> | <b>PROJECT MANAGEMENT</b>  | <b>06</b> |
| 11.01     | Introduction to Network analysis                                       |           |
| 11.02     | Basic rules and procedure for network analysis]                        |           |
| 11.03     | C.P.M and PERT   |           |
| 11.04     | Comparison of CPM and PERT   |           |
| 11.05     | Classroom exercises  |           |
| 11.06     | Network crashing determining crash cost, normal cost                   |           |

### **SCHEME OF EXAMINATION FOR FINAL EXAMINATION**

**F.M.: 80**

|                            |     |
|----------------------------|-----|
| Objective (selection type) | 25% |
| Short answers              | 25% |
| Long answer                | 50% |

### **Book Recommended**

1. Hotel Facility Planning - Tarun Bansal
2. Hotel Facility Planning - Jeffery E. Clark

# FOOD & BEVERAGE CONTROLS

Subject code  
**36504**

No. of Periods in  
one Session  
60

## THEORY

| No. of Periods<br>per week |   |     |
|----------------------------|---|-----|
| L                          | T | P/S |
| 06                         | 0 | 0   |

|                 |   |     |
|-----------------|---|-----|
| Full Marks      | : | 100 |
| Final Marks     | : | 80  |
| Terminal Marks: |   | 20  |

### Rationale:

1. Food Cost Control
2. Purchase Control
3. Receiving Control
4. Control Cycle
5. Storing & Issuing Control

### Objectives:

1. Food Cost Control
2. Purchase Control
3. Receiving Control
4. Control Cycle
5. Storing & Issuing Control

|            |  |             |
|------------|--|-------------|
| <b>01</b>  | <b>FOOD COST CONTROL</b>   | <b>(04)</b> |
| 01.01.     | Introduction to Cost Control                                     |             |
| 01.02.     | Define Cost Control  |             |
| 01.03      | The Objectives and Advantages of Cost Control                    |             |
| <br>       |  |             |
| <b>02</b>  | <b>FOOD CONTROL CYCLE</b>  | <b>(12)</b> |
| 02.01      | Purchasing Control   |             |
| 02.02      | Aims of Purchasing Policy  |             |
| 02.03      | Job Description of Purchase Manager/Personnel                    |             |
| 02.04      | Types of Food Purchase   |             |
| 02.05      | Quality Purchasing   |             |
| 02.06      | Food Quality Factors for different commodities                   |             |
| 02.07      | Definition of Yield  |             |
| 02.08      | Definition of Standard Purchase Specification                    |             |
| 02.09      | Advantages of Standard Yield and Standard Purchase Specification |             |
| 02.10      | Purchasing Procedure   |             |
| 02.11      | Different Methods of Food Purchasing                             |             |
| 02.12      | Sources of Supply  |             |
| 02.13      | Methods of Purchasing in Hotels                                  |             |
| 02.14      | Purchase Order Forms   |             |
| 02.15      | Economic Order Quantity  |             |
| 02.16      | Practical Problems   |             |
| <br>       |  |             |
| <b>03-</b> | <b>RECEIVING CONTROL:</b>  | <b>(08)</b> |
| 03.01      | Aims of Receiving  |             |
| 03.02      | Job Description of Receiving Clerk/Personnel                     |             |
| 03.03      | Equipment required for receiving                                 |             |
| 03.04      | Documents by the Supplier (including format)                     |             |
| 03.05      | Delivery Notes   |             |
| 03.06      | Bills/Invoices   |             |
| 03.07      | Credit Notes   |             |
| 03.08      | Records maintained in the Receiving Department                   |             |
| 03.09      | Goods Received Book  |             |
| 03.10      | Daily Receiving Report   |             |
| 03.11      | Meat Tags  |             |
| 03.12      | Receiving Procedure  |             |
| 03.13      | Blind Receiving  |             |
| 03.14      | Assessing the performance and efficiency of receiving department |             |
| 03.15      | Frauds in the Receiving Department                               |             |
| <br>       |  |             |
| <b>04</b>  | <b>STORING &amp; ISSUING CONTROL</b>                             | <b>(20)</b> |
| 04.01      | Storing Control  |             |
| 04.02      | Aims of Store Control  |             |
| 04.03      | Job Description of Food Store Room Clerk/personnel               |             |
| 04.04      | Conditions of facilities and equipment                           |             |
| 04.05      | Arrangements of Food   |             |
| 04.06      | Location of Storage Facilities                                   |             |

- 04.07 Security
- 04.08 Stock Control
- 04.09 Two types of foods received – direct stores  
(Perishables/non-perishables)
- 04.10 Stock Records Maintained Bin Cards  
(Stock Record Cards/Books)
- 04.11 Issuing Control
- 04.12 Requisitions
- 04.13 Transfer Notes
- 04.14 Perpetual Inventory Method
- 04.15 Monthly Inventory/Stock Taking
- 04.16 Pricing of Commodities
- 04.17 Stock levels
- 04.18 Practical Problems
- 04.19 Hygiene & Cleanliness of area

**05 PRODUCTION CONTROL (06)**

- 05.01 Aims and Objectives
- 05.02 Forecasting
- 05.03 Definition of Standards (Quality & Quantity)
- 05.03.01 Standard Recipe (Definition, Objectives and various tests)
- 05.03.02 Standard Portion Size (Definition, Objectives and equipment used)
- 05.03.03 Standard Portion Cost (Objectives & Cost Cards)

**06 SALES CONTROL (10)**

- 06.01 Sales – ways of expressing selling, determining sales price, Calculation of selling price, factors to be considered while fixing selling price
- 06.02 Matching costs with sales
- 06.03 Billing procedure – cash and credit sales
- 06.04 Cashier's Sales summary sheet

**SCHEME OF EXAMINATION FOR FINAL EXAMINATION**

**F.M.: 80**

|                            |     |
|----------------------------|-----|
| Objective (selection type) | 25% |
| Short answers              | 25% |
| Long answer                | 50% |

**Book Recommended**

- 1. F & B Control - Sudhir Andrews
- 2. F & B Control - Rakesh Puri
- 3. F & B Control - Vioza

# FINANCIAL MANAGEMENT

Subject code  
**36505**

No. of Periods in  
one Session  
**70**

## THEORY

| No. of Periods<br>per week |          |          |
|----------------------------|----------|----------|
| L                          | T        | P/S      |
| <b>06</b>                  | <b>0</b> | <b>0</b> |

|                |       |
|----------------|-------|
| Full Marks     | : 100 |
| Final Marks    | : 80  |
| Terminal Marks | : 20  |

### Rationale:

1. Techniques of Financial Analysis
2. Limitation of Financial Analysis
3. Meaning of Cash flow statement
4. Meaning of Funds flow statement
5. Classification of Ratios

### Objectives:

1. Techniques of Financial Analysis
2. Limitation of Financial Analysis
3. Meaning of Cash flow statement
4. Meaning of Funds flow statement
5. Classification of Ratios

| Sl. No.   | Topic  | Hours     |
|-----------|--|-----------|
| <b>01</b> | <b>FINANCIAL MANAGEMENT MEANING &amp; SCOPE</b>        | <b>06</b> |
| 01.01     | Meaning of business finance                            |           |
| 01.02     | Meaning of financial management                        |           |
| 01.03     | Objectives of financial management                     |           |
| <b>02</b> | <b>FINANCIAL STATEMENT ANALYSIS AND INTERPRETATION</b> | <b>10</b> |
| 02.01     | Meaning and types of financial statements              |           |
| 02.02     | Techniques of financial analysis                       |           |
| 02.03     | Limitations of financial analysis                      |           |
| 02.04     | Practical problems                                     |           |



|           |   |           |
|-----------|---|-----------|
| <b>03</b> | <b>RATIO ANALYSIS</b>   | <b>15</b> |
| 03.01     | Meaning of ratio  |           |
| 03.02     | Classification of ratios  |           |
| 03.03     | Profitability ratios  |           |
| 03.04     | Turnover ratios   |           |
| 03.05     | Financial ratios  |           |
| 03.06     | Du Pont Control Chart   |           |
| 03.07     | Practical Problems  |           |
| <b>04</b> | <b>FUNDS FLOW ANALYSIS</b>  | <b>12</b> |
| 04.01     | Meaning of funds flow statement   |           |
| 04.02     | Uses of funds flow statement  |           |
| 04.03     | Preparation of funds flow statement   |           |
| 04.04     | Treatment of provision for taxation and proposed dividends (as non-current liabilities) |           |
| 04.05     | Practical problems  |           |
| <b>05</b> | <b>CASH FLOW ANALYSIS</b>   | <b>12</b> |
| 05.01     | Meaning of cash flow statement  |           |
| 05.02     | Preparation of cash flow statement  |           |
| 05.03     | Difference between cash flow and funds flow analysis                                    |           |
| 05.04     | Practical problems  |           |
| <b>06</b> | <b>FINANCIAL PLANNING MEANING &amp; SCOPE</b>   | <b>07</b> |
| 06.01     | Meaning of Financial Planning   |           |
| 06.02     | Meaning of Financial Plan   |           |
| 06.03     | Capitalisation  |           |
| 06.04     | Practical Problems  |           |
| <b>07</b> | <b>CAPITAL STRUCTURE</b>  | <b>08</b> |
| 07.01     | Meaning of Capital Structure  |           |
| 07.02     | Factors determining capital structure   |           |
| 07.03     | Point of indifference   |           |
| 07.04     | Practical problems  |           |

## **SCHEME OF EXAMINATION FOR FINAL EXAMINATION**

**F.M.: 80**

|                            |     |
|----------------------------|-----|
| Objective (selection type) | 25% |
| Short answers              | 25% |
| Long answer                | 50% |

### **Book Recommended**

|                                  |   |                         |
|----------------------------------|---|-------------------------|
| 1. Financial Management          | - | I.M.Pandey              |
| 2. Financial Accounting          | - | S.P.Jain                |
| 3. Financial Accounting for Mgt. | - | Neelakantan Ramchandran |

# ADVANCE FOOD PRODCUTION OPERATION

Subject code  
**36506**

No. of Periods  
In one Session  
100

## Practical

| No. of Periods<br>per week |          |          |
|----------------------------|----------|----------|
| L                          | T        | P/S      |
| <b>08</b>                  | <b>0</b> | <b>0</b> |

|                |       |
|----------------|-------|
| Full Marks     | : 100 |
| External Marks | : 80  |
| Internal Marks | : 20  |

### Rationale:

- (1) Introduction to Larder Work
- (2) Equipments used in Larder
- (3) Introduction to Sausage
- (4) Cuts of Ham, Bacon & Gammon
- (5) Preparation of Quenelles, Parfaits and Roulades

### Objectives:

- (1) Introduction to Larder Work
- (2) Equipments used in Larder
- (3) Introduction to Sausage
- (4) Cuts of Ham, Bacon & Gammon
- (5) Preparation of Quenelles, Parfaits and Roulades

| <b>S. No.</b> | <b>Topic</b>  | <b>Hours</b> |
|---------------|---|--------------|
|               | Three course menus to be formulated feature in International cuisines |              |
| 1             | FRENCH  | 40%          |
| 2             | ORIENTAL a) Chinese b) Thai   | 20%          |
| 3             | ITALY, GERMANY, SPAIN, GREECE, MEXICAN, MEDITERANIAN AND LEBANESE     | 40%          |

## **SUGGESTED MENUS**

### **FRENCH**

|         |  |
|---------|--|
| MENU 01 | Consomme Carmen<br>Poulet Saute Chasseur<br>Pommes Loretta<br>Haricots Verts<br>Salade de Betterave<br>Brioche<br>Baba au Rhum   |
| MENU 02 | Bisque D'ecrevisse<br>Escalope De Veau Viennoise<br>Pommes batailles<br>Courge Provencale<br>Epinards au Gratin  |
| MENU 03 | Crème Du Barry<br>Dame De Saumon Grille<br>Sauce paloise<br>Pommes Fondant<br>Petits Pois A La Flamande<br>French Bread<br>Tarte Tartin                                  |
| MENU 04 | Veloute Dame Blanche<br>cote De Porc Charcuterie<br>Pommes De Terre A La Crème<br>Carottes Clce Au Gingembre<br>Salade Verte<br>Harlequin Bread<br>Chocolate Cream Puffs |
| MENU 05 | Cabbage Chowder<br>Poulet A La Rex<br>Pommes Marguises<br>Ratatouille<br>Salade De Carottees Et Celeris<br>Clover Leaf Bread<br>Savarin Des Fruits                       |
| MENU 06 | Barquettes Assortis<br>Stroganoff De Boeuf<br>Pommes Persilles<br>Salade De Chou-Cru<br>Garlic Rolls<br>Crepe Suzette  |

|                |  |
|----------------|--|
| MENU 07        | Duchesse Nantua<br>Poulet Maryland<br>Croquette Potatoes<br>Salade Nicoise<br>Brown Bread<br>Pate Des Pommes   |
| MENU 08        | Kromeskies<br>Filet De Sols Walweska<br>Pommes Marirati<br>Bread Sticks<br>Souffle Milanaise                   |
| MENU 09        | Vol-Au-Vent De Volaille Et. Jambon<br>Homard Thermidor<br>Salade Waldorf<br>Vienna Rolls<br>Mousse Au Chocolat |
| MENU 10        | Crabe En Coquille<br>Quiche Lorraine<br>Salade de Viande<br>Pommes Parisienne<br>Foccacia<br>Crème Brulee      |
| Plus 4 Buffets | Cold Buffet<br>Hot Continental<br>Indian Continental   |

## CHINESE

|         |  |
|---------|--|
| MENU 01 | Prawn Ball Soup<br>Fried Wantons<br>Sweet & Sour Pork<br>Hakka Noddles                 |
| MENU 02 | Hot & Sour soup<br>Beans Sickwan<br>Stir Fried Chicken & Peppers<br>Chinese Fried Rice |
| MENU 03 | Sweet Corn Soup<br>Shao Mai<br>Tung Po- Mutton<br>Yangchow Fried Rice                  |
| MENU 04 | Wanton Soup<br>Spring Rolls<br>Stir Fried Beef & Celery<br>Chow Mein                   |
| MENU 05 | Prawns in Garlic Sauce<br>Fish Szechwan<br>Hot & Sour Cabbage<br>Steamed Noddles       |

# INTERNATIONAL

|         |  |
|---------|--|
| SPAIN   | Gazpacho<br>Pollo En Pepitoria<br>Paella<br>Fritata De Patata<br>Pstel De Mazaana  |
| ITALY   | Minestrone<br>Ravioli Arabeata<br>Fettocine Carbonara<br>Pollo Alla Cacciatore<br>Medazane Parmigiane<br>Grissini<br>Tiramisu      |
| GERMANY | Linsensuppe<br>Sauerbaaten<br>Spantzale<br>German Potato Salad<br>Pumpnicklr<br>Apfel Strudel                                      |
| U.K.    | Scotch Broth<br>Roast Beef<br>Yorkshire Pudding<br>Glazed Carrots & Turnips<br>Roast Potato<br>Yorkshire Curd Tart<br>Crusty Bread |
| GREECE  | Soupe Avogolemeno<br>Moussaka A La Greque<br>Dolmas<br>Tzaziki<br>Baklava<br>Harlequin Bread                                       |

## BAKERY & PATISSERIE PRACTICALS

### MUST INCLUDE

- Decorated Cakes
- Gateaux
- International Breads
- Sorbets, Parfaits
- Hot/Cold Desserts

### DEMONSTRATION OF:-

- Charcuterie
- Galantines
- Pate
- Terrines
- Mousselines

### SCHEME OF EXAMINATION FOR FINAL EXAMINATION

|          |   |     |
|----------|---|-----|
| Internal | - | 40% |
| External | - | 60% |

**F.M.: 80**

## **Book Recommended**

1. Practical Cookery - Foskett
2. Best Chinese Cooking - Sanjeev Kapoor
3. Modern Cookery 2 - Thangam E. Philip

# ADVANCE FOOD & BEVERAGE OPERATION

Subject code  
**36507**

No. of Periods  
In one Session  
**50**

## Practical

| No. of Periods<br>per week |          |          |
|----------------------------|----------|----------|
| L                          | T        | P/S      |
| <b>04</b>                  | <b>0</b> | <b>0</b> |

|                |   |    |
|----------------|---|----|
| Full Marks     | : | 50 |
| External Marks | : | 40 |
| Internal Marks | : | 10 |

### Rationale:

1. Supervisory skills
2. Developing efficiency
3. Standard Operation Procedure
4. Supervising F&B outlets

### Objective:

1. Supervisory skills
2. Developing efficiency
3. Standard Operation Procedure
4. Supervising F&B outlets

| <b>Sl.No.</b> | <b>Topic</b>  | <b>Hours</b> |
|---------------|---|--------------|
| 01            | <b>PLANNING &amp; OPERATING VARIOUS F&amp;B OUTLET</b>            | 10           |
| 02            | <b>F &amp; B STAFF ORGANISATION</b>                               | 02           |
| 02.01         | Making of Duty Roster and writing job description & specification |              |
| 03            | <b>MANAGING F&amp;B OUTLET</b>                                    | 04           |
| 03.01         | <b>Supervising F&amp;B outlets</b>                                |              |
| 04            | <b>FUNCTION CATERING</b>  | 16           |
| 04.01         | Calculation of Space for Banquets, Banquet Menu & Service         |              |
| 05            | <b>FUNCTION CATERING BUFFETS</b>                                  | 10           |
| 05.01         | Setting of various types of Buffet                                |              |
| 06            | <b>GUERIDION SERVICE</b>  | 10           |
| 06.01         | Preparing items on Gueridon trolley                               |              |
| 06.02         | Crepe Suzette   |              |
| 06.03         | Banana au Rhum  |              |
| 06.04         | Peach Flambe  |              |
| 06.05         | Rum Omlette   |              |
| 06.06         | Steak Diane   |              |
| 06.07         | Pepper Steak  |              |
| 07            | <b>BAR OPERATIONS</b>   | 04           |
| 07.01         | Designing and setting the bar for above sub-topics                |              |
| 08            | <b>COCKTAILS &amp; MIXED DRINKS</b>                               | 06           |
| 08.01         | Preparation of Cocktails  |              |
| 09            | <b>KITCHEN STEWARDING</b>   | 04           |
| 09.01         | Using and Operating Machines                                      |              |

### **SCHEME OF EXAMINATION FOR FINAL EXAMINATION**

**F.M. : 40**

Internal - 40%  
External - 60%

### **Book Recommended**

1. F & B Operation - Sudhir Andrews
2. F & B Management - Bernard Davis



# ADVANCE FOOD PRODUCTION OPERATION

Subject code  
**36508**

No. of Periods in  
one Session

## Sessional

| No. of Periods<br>per week |   |     |
|----------------------------|---|-----|
| L                          | T | P/S |
| -                          | - | -   |

|                |   |    |
|----------------|---|----|
| Full Marks     | : | 50 |
| External Marks | : | 30 |
| Internal Marks | : | 20 |

### Rationale:

- (1) Introduction to Larder Work
- (2) Equipments used in Larder
- (3) Introduction to Sausage
- (4) Cuts of Ham, Bacon & Gammon
- (5) Preparation of Quenelles, Parfaits and Roulades
- (6) Bakery & confectionary

### Objective:

- (1) Introduction to Larder Work
- (2) Equipments used in Larder
- (3) Introduction to Sausage
- (4) Cuts of Ham, Bacon & Gammon
- (5) Preparation of Quenelles, Parfaits and Roulades
- (6) Bakery & confectionary

## SUGGESTED MENUS FRENCH

|         |  |
|---------|--|
| MENU 01 | Consomme Carmen<br>Poulet Saute Chasseur<br>Pommes Loretta<br>Haricots Verts<br>Salade de Betterave<br>Brioche<br>Baba au Rhum |
| MENU 02 | Bisque D'ecrevisse<br>Escalope De Veau Viennoise<br>Pommes batailles<br>Courge Provencale<br>Epinards au Gratin                |

|                |  |
|----------------|--|
| MENU 03        | Crème Du Barry<br>Dame De Saumon Grille<br>Sauce paloise<br>Pommes Fondant<br>Petits Pois A La Flamande<br>French Bread<br>Tarte Tartin                                  |
| MENU 04        | Veloute Dame Blanche<br>cote De Porc Charcuterie<br>Pommes De Terre A La Crème<br>Carottes Clce Au Gingembre<br>Salade Verte<br>Harlequin Bread<br>Chocolate Cream Puffs |
| MENU 05        | Cabbage Chowder<br>Poulet A La Rex<br>Pommes Marguises<br>Ratatouille<br>Salade De Carottes Et Celeris<br>Clover Leaf Bread<br>Savarin Des Fruits                        |
| MENU 06        | Barquettes Assortis<br>Stroganoff De Bceuf<br>Pommes Persilles<br>Salade De Chou-Cru<br>Garlic Rolls<br>Crepe Suzette  |
| MENU 07        | Duchesse Nantua<br>Poulet Maryland<br>Croquette Potatoes<br>Salade Nicoise<br>Brown Bread<br>Pate Des Pommes   |
| MENU 08        | Kromeskies<br>Filet De Sols Walweska<br>Pommes Marirati<br>Bread Sticks<br>Souffle Milanaise   |
| MENU 09        | Vol-Au-Vent De Volaille Et. Jambon<br>Homard Thermidor<br>Salade Waldorf<br>Vienna Rolls<br>Mousse Au Chocolat   |
| MENU 10        | Crabe En Coquille<br>Quiche Lorraine<br>Salade de Viande<br>Pommes Parisienne<br>Foccacia<br>Crème Brulee  |
| Plus 4 Buffets | Cold Buffet<br>Hot Continental<br>Indian Continental   |

## CHINESE

|         |  |
|---------|--|
| MENU 01 | Prawn Ball Soup<br>Fried Wantons<br>Sweet & Sour Pork<br>Hakka Noddles                 |
| MENU 02 | Hot & Sour soup<br>Beans Sickwan<br>Stir Fried Chicken & Peppers<br>Chinese Fried Rice |
| MENU 03 | Sweet Corn Soup<br>Shao Mai<br>Tung Po- Mutton<br>Yangchow Fried Rice                  |
| MENU 04 | Wanton Soup<br>Spring Rolls<br>Stir Fried Beef & Celery<br>Chow Mein                   |
| MENU 05 | Prawns in Garlic Sauce<br>Fish Szechwan<br>Hot & Sour Cabbage<br>Steamed Noddles       |

## INTERNATIONAL

|         |  |
|---------|--|
| SPAIN   | Gazpacho<br>Pollo En Pepitoria<br>Paella<br>Fritata De Patata<br>Pstel De Mazaana  |
| ITALY   | Minestrone<br>Ravioli Arabeata<br>Fettocine Carbonara<br>Pollo Alla Cacciatore<br>Medazane Parmigiane<br>Grissini<br>Tiramisu      |
| GERMANY | Linsensuppe<br>Sauerbaaten<br>Spantzale<br>German Potato Salad<br>Pumpnicklr<br>Apfel Strudel                                      |
| U.K.    | Scotch Broth<br>Roast Beef<br>Yorkshire Pudding<br>Glazed Carrots & Turnips<br>Roast Potato<br>Yorkshire Curd Tart<br>Crusty Bread |

GREECE

Soupe Avogolemeno  
Moussaka A La Greque  
Dolmas  
Tzaziki  
Baklava  
Harlequin Bread

**BAKERY & CONFECTIONARY**

**ICINGS & TOPPINGS**

Varieties of icings  
Using of Icings  
Difference between icings & Toppings  
Recipes

**FROZEN DESSERTS**

Types and classification of Frozen desserts  
Ice-creams – Definitions  
Methods of preparation  
Additives and preservatives used in Ice-cream manufacture

**MERINGUES**

Making of Meringues  
Factors affecting the stability  
Cooking Meringues  
Types of Meringues  
Uses of Meringues

**BREAD MAKING**

Role of ingredients in bread Making  
Bread Faults  
Bread Improvers

**CHOCOLATE**

History  
Sources  
Manufacture & Processing of Chocolate  
Types of chocolate  
tempering of chocolate  
Cocoa butter, white chocolate and its applications

**SCHEME OF EXAMINATION FOR FINAL EXAMINATION**

**F.M.: 80**

|          |     |
|----------|-----|
| Internal | 40% |
| External | 60% |

**Book Recommended**

1. Practical Cookery - Foskett
2. Best Chinese Cooking - Sanjeev Kapoor
3. Modern Cookery 2 - Thangam E. Philip

# ADVANCE FOOD & BEVERAGE OPERATION

Subject code  
**36509**

No. of Periods  
In one Session

## Sessional

| No. of Periods<br>per week |   |     |
|----------------------------|---|-----|
| L                          | T | P/S |
| -                          | - | -   |

|                |      |
|----------------|------|
| Full Marks     | : 50 |
| External Marks | : 30 |
| Internal Marks | : 20 |

### Rationale:

1. Supervisory skills
2. Developing efficiency
3. Standard Operation Procedure
4. Supervising F&B outlets

### Objective:

1. Supervisory skills
2. Developing efficiency
3. Standard Operation Procedure
4. Supervising F&B outlets

| <b>Sl. No.</b> | <b>Topic</b>  | <b>Hours</b> |
|----------------|---|--------------|
| 01             | <b>PLANNING &amp; OPERATING VARIOUS F&amp;B OUTLET</b>            | 10           |
| 02             | <b>F &amp; B STAFF ORGANISATION</b>                               | 02           |
| 02.01          | Making of Duty Roster and writing job description & specification |              |
| 03             | <b>MANAGING F&amp;B OUTLET</b>                                    | 04           |
| 03.01          | Supervising F&B outlets   |              |
| 04             | <b>FUNCTION CATERING</b>  | 16           |
| 04.01          | Calculation of Space for Banquets, Banquet Menu & Service         |              |
| 05             | <b>FUNCTION CATERING BUFFETS</b>                                  | 10           |
| 05.01          | Setting of various types of Buffet                                |              |
| 06             | <b>GUERIDION SERVICE</b>  | 10           |
| 06.01          | Preparing items on Gueridon trolley                               |              |
| 06.02          | Crepe Suzette   |              |
| 06.03          | Banana au Rhum  |              |
| 06.04          | Peach Flambe  |              |
| 06.05          | Rum Omlette   |              |
| 06.06          | Steak Diane   |              |
| 06.07          | Pepper Steak  |              |
| 07             | <b>BAR OPERATIONS</b>   | 04           |
| 07.01          | Designing and setting the bar for above sub-topics                |              |
| 08             | <b>COCKTAILS &amp; MIXED DRINKS</b>                               | 06           |
| 08.01          | Preparation of Cocktails  |              |
| 09             | <b>KITCHENSTEWADING</b>   | 04           |
| 09.01          | Using and Operating Machines                                      |              |

**SCHEME OF EXAMINATION FOR FINAL EXAMINATION**

**F.M. : 50**

Internal - 40%  
External - 60%

**Book Recommended**

1. F & B Operation - Sudhir Andrews
2. F & B Management - Bernard Davis