

### 3<sup>RD</sup>/4<sup>TH</sup> SEMESTER TEACHING & EXAMINATION SCHEME (17 WEEKS)

#### National Council Component

No.	Subject code	Subject	Hours per Semester		Term Marks*	
			Th.	Pr.	Th.	Pr.
1	BHM201	Food Production Operations	02	08	100	100
2	BHM202	Food & Beverage Operations	02	02	100	100
3	BHM203	Front Office Operations	02	02	100	100
4	BHM204	Accommodation Operations	02	02	100	100
5	BHM205	Food & Beverage Controls	02	-	100	-
6	BHM206	Hotel Accountancy	02	-	100	-
7	BHM207	Food Safety & Quality	02	-	50	-
8	--	Research Methodology	01	-	-	-
TOTAL:			15	14	650	400
GRAND TOTAL			29		1050	

\* Term marks will comprise 30% Incourse & 70% Term end exam marks.

### 3<sup>RD</sup>/4<sup>TH</sup> SEMESTER TEACHING & EXAMINATION SCHEME

No.	Subject code	Subject	Marks
01	BHM208	Industrial Training (17 weeks)	200
TOTAL:			200

**BHM201 - FOOD PRODUCTION OPERATIONS – THEORY**  
**HOURS ALLOTTED: 30                      MAXIMUM MARKS: 100**

S.No.	Topic	Hours	Weight age
01	<p><b>QUANTITY FOOD PRODUCTION EQUIPMENT</b></p> <p>A. Equipment required for mass/volume feeding  B. Heat and cold generating equipment  C. Care and maintenance of this equipment  D. Modern developments in equipment manufacture</p> <p><b>MENU PLANNING</b></p> <p>A. Basic principles of menu planning – recapitulation  B. Points to consider in menu planning for various volume feeding outlets such as Industrial, Institutional, Mobile Catering Units  C. Planning menus for <ul style="list-style-type: none"> <li>• School/college students</li> <li>• Industrial workers</li> <li>• Hospitals</li> <li>• Outdoor parties</li> <li>• Theme dinners</li> <li>• Transport facilities, cruise lines, airlines, railway</li> </ul> D. Nutritional factors for the above</p> <p><b>INDENTING</b></p> <ul style="list-style-type: none"> <li>• Principles of Indenting for volume feeding</li> <li>• Portion sizes of various items for different types of volume feeding</li> <li>• Modifying recipes for indenting for large scale catering</li> <li>• Practical difficulties while indenting for volume feeding</li> </ul> <p><b>PLANNING</b></p> <p>Principles of planning for quantity food production with regard to <ul style="list-style-type: none"> <li>• Space allocation</li> <li>• Equipment selection</li> <li>• Staffing</li> </ul> </p>	07	<p>05%</p> <p>10%</p> <p>05%</p> <p>05%</p>
02	<p><b>VOLUME FEEDING</b></p> <p>A. Institutional and Industrial Catering <ul style="list-style-type: none"> <li>• Types of Institutional &amp; Industrial Catering</li> <li>• Problems associated with this type of catering</li> <li>• Scope for development and growth</li> </ul> </p> <p>B. Hospital Catering <ul style="list-style-type: none"> <li>• Highlights of Hospital Catering for patients, staff, visitors</li> <li>• Diet menus and nutritional requirements</li> </ul> </p>	07	<p>5%</p> <p>5%</p>

	<p>C. Off Premises Catering</p> <ul style="list-style-type: none"> <li>• Reasons for growth and development</li> <li>• Menu Planning and Theme Parties</li> <li>• Concept of a Central Production Unit</li> <li>• Problems associated with off-premises catering</li> </ul> <p>D. Mobile Catering</p> <ul style="list-style-type: none"> <li>• Characteristics of Rail, Airline (Flight Kitchens and Sea Catering)</li> <li>• Branches of Mobile Catering</li> </ul> <p>E. Quantity Purchase &amp; Storage</p> <ul style="list-style-type: none"> <li>• Introduction to purchasing</li> <li>• Purchasing system</li> <li>• Purchase specifications</li> <li>• Purchasing techniques</li> <li>• Storage</li> </ul>		5%
			5%
			5%
03	<p><b>REGIONAL INDIAN CUISINE</b></p> <p>A. Introduction to Regional Indian Cuisine</p> <p>B. Heritage of Indian Cuisine</p> <p>C. Factors that affect eating habits in different parts of the country</p> <p>D. Cuisine and its highlights of different states/regions/communities to be discussed under:</p> <ul style="list-style-type: none"> <li>• Geographic location</li> <li>• Historical background</li> <li>• Seasonal availability</li> <li>• Special equipment</li> <li>• Staple diets</li> <li>• Specialty cuisine for festivals and special occasions</li> </ul> <p><b>STATES</b> Andhra Pradesh, Bengal, Goa, Gujarat, Karnataka, Kashmir, Kerala, Madhya Pradesh, Maharashtra, North Eastern States, Punjab, Rajasthan, Tamil Nadu and Uttar Pradesh/Uttaranchal</p> <p><b>COMMUNITIES</b> Parsee, Chettinad, Hyderabadi, Lucknowi, Avadhi, Malbari/Syrian Christian and Bohri</p> <p><b>DISCUSSIONS</b> Indian Breads, Indian Sweets, Indian Snacks</p>	16	15%
			25%
			10%
<b>TOTAL</b>		30	100%

**FOOD PRODUCTION OPERATIONS – PRACTICAL**  
**HOURS ALLOTTED: 120                      MAXIMUM MARKS: 100**

Each institute to formulate 36 set of menus from the following cuisines.

- Awadh
- Bengal
- Goa
- Gujarat
- Hyderabad
- Kashmiri
- Maharastra
- Punjabi
- Rajasthan
- South India (Tamilnadu, Karnataka, Kerala)

**SUGGESTED MENUS**

**MAHARASTRIAN**

- MENU 01      Masala Bhat  
                  Kolhapuri Mutton  
                  Batata Bhajee  
                  Masala Poori  
                  Koshimbir  
                  Coconut Poli
- MENU 02      Moong Dal Khichdee  
                  Patrani Macchi  
                  Tomato Saar  
                  Tilgul Chapatti  
                  Ami  
                  Basundi

**AWADH**

- MENU 01      Yakhni Pulao  
                  Mughlai Paratha  
                  Gosht Do Piazza  
                  Badin Jaan  
                  Kulfi with Falooda
- MENU 02      Galouti Kebab  
                  Bakarkhani  
                  Gosht Korma  
                  Paneer Pasanda  
                  Muzzafar

## **BENGALI**

- MENU 01      Ghee Bhat  
Macher Jhol  
Aloo Posto  
Misti Doi
- MENU 02      Doi Mach  
Tikoni Pratha  
Baigun Bhaja  
Payesh
- MENU 03      Mach Bhape  
Luchi  
Sukto  
Kala Jamun
- MENU 04      Prawan Pulao  
Mutton Vidalloo  
Beans Foogath  
Dodol

## **GOAN**

- MENU 01      Arroz  
Galina Xacutti  
Toor Dal Sorak  
Alle Belle
- MENU 02      Coconut Pulao  
Fish Caldeen  
Cabbage Foogath  
Bibinca

## **PUNJABI**

- MENU 01      Rada Meat  
Matar Pulao  
Kadhi  
Punjabi Gobhi  
Kheer
- MENU 02      Amritsari Macchi  
Rajmah Masala  
Pindi Chana  
Bhaturas  
Row Di Kheer

MENU 03 Sarson Da Saag  
Makki Di Roti  
Peshawari Chole  
Motia Pulao  
Sooji Da Halwa

MENU 04 Tandoori Roti  
Tandoori Murg  
Dal Makhani  
Pudina Chutny  
Baingan Bhartha  
Savian

### **SOUTH INDIAN**

MENU 01 Meen Poriyal  
Curd Rice  
Thoran  
Rasam  
Pal Payasam

MENU 02 Line Rice  
Meen Moilee  
Olan  
Malabari Pratha  
Parappu Payasam

MENU 03 Tamarind Rice  
Kori Gashi  
Kalan  
Sambhar  
Savian Payasam

MENU 04 Coconut Rice  
Chicken Chettinad  
Avial  
Huli  
Mysore Pak

### **RAJASTHANI**

MENU 01 Gatte Ka Pulao  
Lal Maas  
Makki Ka Soweta  
Chutny (Garlic)  
Dal Halwa

MENU 02 Dal  
Batti  
Churma  
Besan Ke Gatte  
Ratalu Ki Subzi  
Safed Mass

### GUJRATI

MENU 01 Sarki  
Brown Rice  
Salli Murg  
Gujrati Dal  
Methi Thepla  
Shrikhand

MENU 02 Gujrati Khichadi  
Oondhiyu  
Batata Nu Tomato  
Osaman  
Jeera Poori  
Mohanthal

### HYDERABADI

MENU 01 Sofyani Biryani  
Methi Murg  
Tomato Kut  
Hare Piaz ka Raita  
Double Ka Meetha

MENU 02 Kachi Biryani  
Dalcha  
Mirchi Ka Salan  
Mix Veg. Raita  
Khumani Ka Meetha

### KASHMIRI

Two menus may be formed out of the Dishes given as under:

**Rice and Bread Preparations:** Mutaegen, Pulao (Kashmiri), Plain Rice, Girdeh, Lawas

**Meat Preparations:** Gushtaba ,Rista ,Marchevangan korma, Macch Kofta, Yakhean Kaliya, Tabak Maaz, Rogon Josh

**Vegetables and Potato:** Ruwangan chaman, Choek wangan, Chaman Qaliyan Alleh Yakhean, Dum Aloo Kashmiri ,Nader Palak, Razma Gogji

**Sweet Dishes:** Kongeh Phirin (Sooji phirni with Saffron), Aae't phirin (Wheat Flour Phirni), Halwa

**Chutneys:** Mujeh cheten, Ganda Cheten, Dween cheten, Aleh cheten (pumpkin chutney)

**Note:** In addition to above each institute to formulate 08 (eight) set of regional menus including snacks, sweets etc.

## MARKING SCHEME FOR PRACTICAL EXAMINATION (SEM-III/IV) BHM201

MAXIMUM MARKS	:	100
PASS MARKS	:	50
TOTAL TIME ALLOWED	:	06.00 HRS
TIME ALLOWED FOR INDENTING & PLAN OF WORK	:	30 MINUTES
SCULLERY & WINDING UP	:	30 MINUTES

All menu items to be made from the prescribed syllabus only

### Part – A (Cookery)

1. Rice preparation	10
2. Indian Bread	10
3. Main Course	20
4. Accompaniment/ Veg. Dish/ Dal etc	10
5. Sweet	10
	<b>60</b>

### Part – B (General Assessment)

1. Uniform & Grooming	05
2. Indenting and plan of work	10
3. Scullery, equipment cleaning and Hygiene	10
4. Viva	05
5. Journal	10
	<b>40</b>

### PARAMETERS OF ASSESMENT OF EACH DISH

A) Temperature	20%
B) Texture / Consistency	20%
C) Aroma / Flavour	20%
D) Taste	20%
E) Presentation	<u>20%</u>
	<u>100%</u>

### NOTE:

1. Journal is not allowed during indenting or practical. It must be handed over to the examiner before commencement of examination.
2. Invigilation will be done by both internal and external persons.
3. Each student will cook 10 portions of each dish/item.
4. Extra ingredients may be made available in case of failure but of limited types and quantity (groceries and dairy products only). Only one extra attempt may be permitted.
5. Uniform and grooming must be checked by the examiners before commencement of examination.
6. Students are not allowed to take help from books, notes, journal or any other person.

**BHM202 - FOOD & BEVERAGE SERVICE OPERATIONS – THEORY**  
**HOURS ALLOTTED: 30                      MAXIMUM MARKS: 100**

<b>S.No.</b>	<b>Topic</b>	<b>Hours</b>	<b>Weight age</b>
01	<b>ALCOHOLIC BEVERAGE</b> A. Introduction and definition B. Production of Alcohol <ul style="list-style-type: none"> <li>• Fermentation process</li> <li>• Distillation process</li> </ul> C. Classification with examples	03	7%
02	<b>DISPENSE BAR</b> A. Introduction and definition B. Bar layout – physical layout of bar C. Bar stock – alcohol & non alcoholic beverages D. Bar equipment	02	07%
03	<b>WINES</b> A. Definition & History B. Classification with examples <ul style="list-style-type: none"> <li>• Table/Still/Natural</li> <li>• Sparkling</li> <li>• Fortified</li> <li>• Aromatized</li> </ul> C. Production of each classification D. Old World wines (Principal wine regions, wine laws, grape varieties, production and brand names) <ul style="list-style-type: none"> <li>• France</li> <li>• Germany</li> <li>• Italy</li> <li>• Spain</li> <li>• Portugal</li> </ul> E. New World Wines (Principal wine regions, wine laws, grape varieties, production and brand names) <ul style="list-style-type: none"> <li>• USA</li> <li>• Australia</li> <li>• India</li> <li>• Chile</li> <li>• South Africa</li> <li>• Algeria</li> <li>• New Zealand</li> </ul> F. Food & Wine Harmony G. Storage of wines H. Wine terminology (English & French)	08	30%
04	<b>BEER</b> A. Introduction & Definition B. Types of Beer C. Production of Beer D. Storage	04	15%

05	<b>SPIRITS</b> <ul style="list-style-type: none"> <li>A. Introduction &amp; Definition</li> <li>B. Production of Spirit <ul style="list-style-type: none"> <li>• Pot-still method</li> <li>• Patent still method</li> </ul> </li> <li>C. Production of <ul style="list-style-type: none"> <li>• Whisky</li> <li>• Rum</li> <li>• Gin</li> <li>• Brandy</li> <li>• Vodka</li> <li>• Tequilla</li> </ul> </li> <li>D. Different Proof Spirits <ul style="list-style-type: none"> <li>• American Proof</li> <li>• British Proof (Sikes scale)</li> <li>• Gay Lussac (OIML Scale)</li> </ul> </li> </ul>	07	25
06	<b>APERITIFS</b> <ul style="list-style-type: none"> <li>A. Introduction and Definition</li> <li>B. Types of Aperitifs <ul style="list-style-type: none"> <li>• Vermouth (Definition, Types &amp; Brand names)</li> <li>• Bitters (Definition, Types &amp; Brand names)</li> </ul> </li> </ul>	03	08%
07	<b>LIQUEURS</b> <ul style="list-style-type: none"> <li>A. Definition &amp; History</li> <li>B. Production of Liqueurs</li> <li>C. Broad Categories of Liqueurs (Herb, Citrus, Fruit/Egg, Bean &amp; Kernel)</li> <li>D. Popular Liqueurs (Name, colour, predominant flavour &amp; country of origin)</li> </ul>	03	08%
<b>TOTAL</b>		30	100%

**FOOD & BEVERAGE SERVICE OPERATIONS - PRACTICAL**  
**HOURS ALLOTTED: 30                      MAXIMUM MARKS: 100**

S.No	Topic	Hours
01	<b>Dispense Bar – Organizing Mise-en-place</b> Task-01 Wine service equipment Task-02 Beer service equipment Task-03 Cocktail bar equipment Task-04 Liqueur / Wine Trolley Task-05 Bar stock - alcoholic & non-alcoholic beverages Task-06 Bar accompaniments & garnishes Task-07 Bar accessories & disposables	05
02	<b>Service of Wines</b> Task-01 Service of Red Wine Task-02 Service of White/Rose Wine Task-03 Service of Sparkling Wines Task-04 Service of Fortified Wines Task-05 Service of Aromatized Wines Task-06 Service of Cider, Perry & Sake	05
03	<b>Service of Aperitifs</b> Task-01 Service of Bitters Task-02 Service of Vermouths	03
04	<b>Service of Beer</b> Task-01 Service of Bottled & canned Beers Task-02 Service of Draught Beers	02
05	<b>Service of Spirits</b> Task-01 Service styles – neat/on-the-rocks/with appropriate mixers Task-02 Service of Whisky Task-03 Service of Vodka Task-04 Service of Rum Task-05 Service of Gin Task-06 Service of Brandy Task-07 Service of Tequila	04
06	<b>Service of Liqueurs</b> Task-01 Service styles – neat/on-the-rocks/with cream/en frappe Task-02 Service from the Bar Task-03 Service from Liqueur Trolley	03
07	<b>Wine &amp; Drinks List</b> Task-01 Wine Bar Task-02 Beer Bar Task-03 Cocktail Bar	04
08	<b>Matching Wines with Food</b> Task-01 Menu Planning with accompanying Wines <ul style="list-style-type: none"> <li>• Continental Cuisine</li> <li>• Indian Regional Cuisine</li> </ul> Task-02 Table laying & Service of menu with accompanying Wines <ul style="list-style-type: none"> <li>• Continental Cuisine</li> <li>• Indian Regional Cuisine</li> </ul>	04
<b>TOTAL</b>		30

## MARKING SCHEME FOR PRACTICAL EXAMINATION (SEM-III/IV) BHM202

MAXIMUM MARKS	100	PASS MARKS	50
DURATION	03.00HRS		

### All Technical Skills to be tested as listed in the syllabus

			<b>MARKS</b>
1.	Uniform / Grooming	:	10
2.	Misc-en-place	:	10
3.	Service of wine	:	20
4.	Service of Spirits & liqueur etc.	:	15
5.	Food & Beverage Service	:	25
6.	Viva	:	10
7.	Journal	:	10
	<b>TOTAL</b>	<b>:</b>	<b>100</b>

### NOTE:

1. The examination should test skills and knowledge of the students by assigning sets of tasks as listed in the practical syllabus under each category.
2. Each should be responsible for laying of 4 covers. The student must also ensure that sideboard contains everything necessary for service.
3. During table service each guest should pose one question to the candidate on the item being served. The invigilators can brief guests prior to service.

**BHM203 - FRONT OFFICE OPERATIONS – THEORY**  
**HOURS ALLOTTED: 30                      MAXIMUM MARKS: 100**

S.No.	Topic	Hours	Weight age
01	<b>COMPUTER APPLICATION IN FRONT OFFICE OPERATION</b> A. Role of information technology in the hospitality industry B. Factors for need of a PMS in the hotel C. Factors for purchase of PMS by the hotel D. Introduction to Fidelio & Amadeus	02	5%
02	<b>FRONT OFFICE (ACCOUNTING)</b> A. Accounting Fundamentals B. Guest and non guest accounts C. Accounting system <ul style="list-style-type: none"> <li>• Non automated – Guest weekly bill, Visitors tabular ledger</li> <li>• Semi automated</li> <li>• Fully automated</li> </ul>	06	20%
03	<b>CHECK OUT PROCEDURES</b> <ul style="list-style-type: none"> <li>• Guest accounts settlement                             <ul style="list-style-type: none"> <li>- Cash and credit</li> <li>- Indian currency and foreign currency</li> <li>- Transfer of guest accounts</li> <li>- Express check out</li> </ul> </li> </ul>	04	20%
04	<b>CONTROL OF CASH AND CREDIT</b>	04	15%
05	<b>NIGHT AUDITING</b> A. Functions B. Audit procedures (Non automated, semi automated and fully automated)	04	15%
06	<b>FRONT OFFICE &amp; GUEST SAFETY AND SECURITY</b>  A. Importance of security systems B. Safe deposit C. Key control D. Emergency situations (Accident, illness, theft, fire, bomb)	05	20%
07	<b>FRENCH</b>  A. Expressions de politesse et les commander et Expressions d'encouragement B. Basic conversation related to Front Office activities such as <ul style="list-style-type: none"> <li>• Reservations (personal and telephonic)</li> <li>• Reception (Doorman, Bell Boys, Receptionist etc.)</li> <li>• Cleaning of Room &amp; change of Room etc.</li> </ul>	05	5%
<b>TOTAL</b>		30	100%

**FRONT OFFICE OPERATIONS - PRACTICAL**  
**HOURS ALLOTTED: 30                      MAXIMUM MARKS: 100**

- A. Hands on practice of computer applications related to Front Office procedures such as
- Reservation,
  - Registration,
  - Guest History,
  - Telephones,
  - Housekeeping,
  - Daily transactions
- B. Front office accounting procedures
- Manual accounting
  - Machine accounting
  - Payable, Accounts Receivable, Guest History, Yield Management
- C. Role Play
- D. Situation Handling

**SUGGESTIVE LIST OF TASKS FOR FRONT OFFICE OPERATION SYSTEM**

S.No	Topic
1	Hot function keys
2	Create and update guest profiles
3	Send confirmation letters
4	Print registration cards
5	Make FIT reservation & group reservation
6	Make an Add-on reservation
7	Amend a reservation
8	Cancel a reservation-with deposit and without deposit
9	Log onto cahier code
10	Process a reservation deposit
11	Pre-register a guest
12	Put message and locator for a guest
13	Put trace for guest
14	Check in a reserved guest
15	Check in day use
16	Check –in a walk-in guest
17	Maintain guest history
18	Make sharer reservation
19	Add a sharer to a reservation
20	Make A/R account
21	Take reservation through Travel Agent/Company/ Individual or Source
22	Make room change
23	Make check and update guest folios
24	Process charges for in-house guests and non-resident guests.
25	Handle allowances and discounts and packages

26	Process advance for in-house guest
27	Put routing instructions
28	Print guest folios during stay
29	Processing foreign currency exchange/ cheque exchange
30	Process guest check out by cash and credit card
31	Check out without closing folio-Skipper accounts
32	Handle paymaster folios
33	Check out using city ledger
34	Print guest folio during check out
35	Close bank at end of each shift
36	Check room rate and variance report
37	Tally Allowances for the day at night
38	Tally paid outs for the day at night
39	Tally forex for the day at night
40	Credit check report

### MARKING SCHEME FOR PRACTICAL EXAMINATION (SEM-III/IV) BHM203

MAXIMUM MARKS	100	PASS MARKS	50
DURATION	03.00 HRS		

			<b>MARKS</b>
1.	Uniform & Grooming	:	10
2.	Courtesy & Manners (Social Skills)	:	10
3.	Technical knowledge	:	10
4.	Role play & Situation handling	:	20
5.	Four Practical Tasks on PMS (4x10=40)	:	40
6.	Journal	:	10
<b>TOTAL</b>			<b>100</b>

**NOTE:**

1. Speech, Communication, Courtesy and Manners should be observed throughout.
2. PMS tasks as per syllabus.
3. Role Play & Situation handling as per syllabus.

**BHM204 - ACCOMMODATION OPERATIONS - THEORY**  
**HOURS ALLOTTED: 30                      MAXIMUM MARKS: 100**

<b>S.No.</b>	<b>Topic</b>	<b>Hours</b>	<b>Weight age</b>
01.	<b>LINEN ROOM</b> A. Activities of the Linen Room B. Layout and equipment in the Linen Room C. Selection criteria for various Linen Items & fabrics suitable for this purpose D. Purchase of Linen E. Calculation of Linen requirements F. Linen control-procedures and records G. Stocktaking-procedures and records H. Recycling of discarded linen I. Linen Hire	10	35%
02.	<b>UNIFORMS</b> A. Advantages of providing uniforms to staff B. Issuing and exchange of uniforms; type of uniforms C. Selection and designing of uniforms  J. D. Layout of the Uniform room	03	10%
03.	<b>SEWING ROOM</b> A. Activities and areas to be provided B. Equipment provided	02	5%
04.	<b>LAUNDRY</b> A. Commercial and On-site Laundry B. Flow process of Industrial Laundering-OPL C. Stages in the Wash Cycle D. Laundry Equipment and Machines E. Layout of the Laundry F. Laundry Agents G. Dry Cleaning H. Guest Laundry/Valet service I. Stain removal	10	35%
05.	<b>FLOWER ARRANGEMENT</b>  A. Flower arrangement in Hotels B. Equipment and material required for flower arrangement C. Conditioning of plant material D. Styles of flower arrangements E. Principles of design as applied to flower arrangement	03	10%
06.	<b>INDOOR PLANTS</b> Selection and care	02	5%
<b>TOTAL</b>		<b>30</b>	<b>100%</b>

**ACCOMMODATION OPERATIONS - PRACTICAL**  
**HOURS ALLOTTED: 30                      MAXIMUM MARKS: 100**

S.No.	Topic	Hours
01	Layout of Linen and Uniform Room/Laundry	03
02	Laundry Machinery and Equipment	10
03	Stain Removal	06
04	Flower Arrangement	08
05	Selection and Designing of Uniforms	03

**MARKING SCHEME FOR PRACTICAL EXAMINATION (SEM-III/IV) BHM204**

MAXIMUM MARKS                      100                      PASS MARKS                      50  
DURATION                                      03.00HRS

**MARKS**

1.	Uniform & Grooming	:	10
2.	Laundry & Equipment Exercise	:	15
3.	Stain Removal	:	15
4.	Flower Arrangement	:	15
5.	Uniform Selection Design Exercise	:	15
6.	Viva	:	20
7.	Journal	:	10
	<b>TOTAL</b>	<b>:</b>	<b>100</b>

**NOTE:**

1. Time limit of the examination should be strictly adhered to.
2. Tasks should be limited to the syllabus

**BHM205 - FOOD & BEVERAGE CONTROLS**  
**HOURS ALLOTTED: 30                      MAXIMUM MARKS: 100**

S.No.	Topic	Hours	Weight age
01	<b>FOOD COST CONTROL</b> A. Introduction to Cost Control B. Define Cost Control C. The Objectives and Advantages of Cost Control D. Basic costing E. Food costing	02	5%
02	<b>FOOD CONTROL CYCLE</b> A. Purchasing Control B. Aims of Purchasing Policy C. Job Description of Purchase Manager/Personnel D. Types of Food Purchase E. Quality Purchasing F. Food Quality Factors for different commodities G. Definition of Yield H. Tests to arrive at standard yield I. Definition of Standard Purchase Specification J. Advantages of Standard Yield and Standard Purchase Specification K. Purchasing Procedure L. Different Methods of Food Purchasing M. Sources of Supply N. Purchasing by Contract O. Periodical Purchasing P. Open Market Purchasing Q. Standing Order Purchasing R. Centralised Purchasing S. Methods of Purchasing in Hotels T. Purchase Order Forms U. Ordering Cost V. Carrying Cost W. Economic Order Quantity X. Practical Problems	07	25%
03	<b>RECEIVING CONTROL</b> A. Aims of Receiving B. Job Description of Receiving Clerk/Personnel C. Equipment required for receiving D. Documents by the Supplier (including format) E. Delivery Notes F. Bills/Invoices G. Credit Notes H. Statements I. Records maintained in the Receiving Department J. Goods Received Book K. Daily Receiving Report L. Meat Tags M. Receiving Procedure	05	15

	<p>N. Blind Receiving</p> <p>O. Assessing the performance and efficiency of receiving department</p> <p>P. Frauds in the Receiving Department</p> <p>Q. Hygiene and cleanliness of area</p>		
04	<p><b>STORING &amp; ISSUING CONTROL</b></p> <p>A. Storing Control</p> <p>B. Aims of Store Control</p> <p>C. Job Description of Food Store Room Clerk/personnel</p> <p>D. Storing Control</p> <p>E. Conditions of facilities and equipment</p> <p>F. Arrangements of Food</p> <p>G. Location of Storage Facilities</p> <p>H. Security</p> <p>I. Stock Control</p> <p>J. Two types of foods received – direct stores (Perishables/non-perishables)</p> <p>K. Stock Records Maintained Bin Cards (Stock Record Cards/Books)</p> <p>L. Issuing Control</p> <p>M. Requisitions</p> <p>N. Transfer Notes</p> <p>O. Perpetual Inventory Method</p> <p>P. Monthly Inventory/Stock Taking</p> <p>Q. Pricing of Commodities</p> <p>R. Stock taking and comparison of actual physical inventory and Book value</p> <p>S. Stock levels</p> <p>T. Practical Problems</p> <p>U. Hygiene &amp; Cleanliness of area</p>	08	25
05	<p><b>PRODUCTION CONTROL</b></p> <p>A. Aims and Objectives</p> <p>B. Forecasting</p> <p>C. Fixing of Standards</p> <ul style="list-style-type: none"> <li>• Definition of standards (Quality &amp; Quantity)</li> <li>• Standard Recipe (Definition, Objectives and various tests)</li> <li>• Standard Portion Size (Definition, Objectives and equipment used)</li> <li>• Standard Portion Cost (Objectives &amp; Cost Cards)</li> </ul> <p>D. Computation of staff meals</p>	04	15
06	<p><b>SALES CONTROL</b></p> <p>A. Sales – ways of expressing selling, determining sales price, Calculation of selling price, factors to be considered while fixing selling price</p> <p>B. Matching costs with sales</p> <p>C. Billing procedure – cash and credit sales</p> <p>D. Cashier's Sales summary sheet</p>	04	15
<b>TOTAL</b>		30	100%

**BHM206 - HOTEL ACCOUNTANCY**  
**HOURS ALLOTTED: 30                      MAXIMUM MARKS: 100**

S.No.	Topic	Hours	Weight age
01	<b>UNIFORM SYSTEM OF ACCOUNTS FOR HOTELS</b>  A. Introduction to Uniform system of accounts B. Contents of the Income Statement C. Practical Problems D. Contents of the Balance Sheet (under uniform system) E. Practical problems F. Departmental Income Statements and Expense statements (Schedules 1 to 16) G. Practical problems	10	35%
02	<b>INTERNAL CONTROL</b>  A. Definition and objectives of Internal Control B. Characteristics of Internal Control C. Implementation and Review of Internal Control	06	20%
03	<b>INTERNAL AUDIT AND STATUTORY AUDIT</b>  A. An introduction to Internal and Statutory Audit B. Distinction between Internal Audit and Statutory Audit C. Implementation and Review of internal audit	06	20%
04	<b>DEPARTMENTAL ACCOUNTING</b>  A. An introduction to departmental accounting B. Allocation and apportionment of expenses C. Advantages of allocation D. Draw-backs of allocation E. Basis of allocation F. Practical problems	08	25%
<b>TOTAL</b>		30	100%

**BHM207 - FOOD SAFETY & QUALITY**  
**HOURS ALLOTTED: 30                      MAXIMUM MARKS: 50**

S.No.	Topic	Hours	Weight age
01	<i>Basic Introduction to Food Safety, Food Hazards &amp; Risks, Contaminants and Food Hygiene</i>	01	Intro
02	<b>MICRO-ORGANISMS IN FOOD</b> A. General characteristics of Micro-Organisms based on their occurrence and structure. B. Factors affecting their growth in food (intrinsic and extrinsic) C. Common food borne micro-organisms: a. Bacteria (spores/capsules) b. Fungi c. Viruses d. Parasites	02	10%
03	<b>FOOD SPOILAGE &amp; FOOD PRESERVATION</b> A. Types & Causes of spoilage B. Sources of contamination C. Spoilage of different products (milk and milk products, cereals and cereal products, meat, eggs, fruits and vegetables, canned products) D. Basic principles of food preservation E. Methods of preservation (High Temperature, Low Temperature, Drying, Preservatives & Irradiation)	04	15%
04	<b>BENEFICIAL ROLE OF MICRO-ORGANISMS</b> A. Fermentation & Role of lactic and bacteria B. Fermentation in Foods (Dairy foods, vegetable, Indian foods, Bakery products and alcoholic beverages) C. Miscellaneous (Vinegar & anti-biotics)	02	5%
05	<b>FOOD BORNE DISEASES</b> A. Types (Infections and intoxications) B. Common diseases caused by food borne pathogens C. Preventive measures	02	5%
06	<b>FOOD ADDITIVES</b> A. Introduction B. Types (Preservatives, anti-oxidants, sweeteners, food colours and flavours, stabilizers and emulsifiers)	02	5%
07	<b>FOOD CONTAMINANTS &amp; ADULTERANTS</b>  A. Introduction to Food Standards B. Types of Food contaminants (Pesticide residues, bacterial toxins mycotoxins, seafood toxins, metallic contaminants, residues from packaging material) C. Common adulterants in food D. Method of their detection (basic principle)	04	15%
08	<b>FOOD LAWS AND REGULATIONS</b>  A. National – PFA Essential Commodities Act (FPO, MPO etc.)	03	10%

	B. International – Codex Alimentarius, ISO C. Regulatory Agencies – WTO D. Consumer Protection Act		
09	<b>QUALITY ASSURANCE</b>  A. Introduction to Concept of TQM, GMP and Risk Assessment B. Relevance of Microbiological standards for food safety C. HACCP (Basic Principle and implementation)	04	10%
10	<b>HYGIENE AND SANITATION IN FOOD SECTOR</b>  A. General Principles of Food Hygiene B. GHP for commodities, equipment, work area and personnel C. Cleaning and disinfection (Methods and agents commonly used in the hospitality industry) D. Safety aspects of processing water (uses & standards) E. Waste Water & Waste disposal	04	15%
11	<b>RECENT CONCERNS</b>  A. Emerging pathogens B. Genetically modified foods C. Food labelling D. Newer trends in food packaging and technology E. BSE (Bovine Serum Encephalopathy)	02	10%
<b>TOTAL</b>		30	100%

#### REFERENCES:

- i. Modern Food Microbiology by Jay. J.
- ii. Food Microbiology by Frazier and Westhoff
- iii. Food Safety by Bhat & Rao
- iv. Safe Food Handling by Jacob M.
- v. Food Processing by Hobbs Betty
- vi. PFA Rules

**RESEARCH METHODOLOGY**  
**HOURS ALLOTTED: 15**

Research Methodology will be taught in the theory class to prepare students on how to approach the subject of Research Project in the 3<sup>rd</sup> year. Inputs can be given to the students during the institute tenure but topics allotted only after return from IT. This will help students perceive the subject in a better fashion while the vacation period between the two years (2<sup>nd</sup> & 3<sup>rd</sup> year) utilized for exploratory research and self-study. Final preparation of the project will be done only in the 3<sup>rd</sup> year under guidance.

S.No.	Topic
01	<b>INTRODUCTION TO RESEARCH METHODOLOGY</b> A. Meaning and objectives of Research B. Types of Research C. Research Approaches D. Significance of Research E. Research methods vs Methodology F. Research Process G. Criteria of Good Research H. Problem faced by Researches I. Techniques Involved in defining a problem
02	<b>RESEARCH DESIGN</b> A. Meaning and Need for Research Design B. Features and important concepts relating to research design C. Different Research design D. Important Experimental Designs
03	<b>SAMPLE DESIGN</b> A. Censure and sample Survey B. Implication of Sample design C. Steps in sampling design D. Criteria for selecting a sampling procedure E. Characteristics of a good sample design F. Different types of Sample design G. Measurement Scales H. Important scaling Techniques
04	<b>METHODS OF DATA COLLECTION</b> A. Collection of Primary Data B. Collection through Questionnaire and schedule collection of secondary data C. Difference in Questionnaire and schedule D. Different methods to collect secondary data
05	<b>DATA ANALYSIS INTERPRETATION AND PRESENTATION TECHNIQUES</b> A. Hypothesis Testing B. Basic concepts concerning Hypothesis Testing C. Procedure and flow diagram for Hypothesis Testing D. Test of Significance E. Chi-Square Analysis F. Report Presentation Techniques

## **SECOND YEAR – INDUSTRIAL TRAINING SCHEME (BHM208) (17 Weeks)**

- 1) Exposure to Industrial Training is an integral part of the 2<sup>nd</sup> year curriculum. The class would be divided into two groups or as the case may be. The 17 weeks industrial training would be divided into four/five weeks each in the four key areas of Food Production, Food & Beverage Service, Accommodation Operations & Front Office Operations.
- 2) Attendance in the 2<sup>nd</sup> year would be calculated separately for the two components of in-institute training and industrial training as per NCHMCT rules. Industrial Training will require an input of 102 working days i.e. (17 weeks x 06 days = 102 days). A student can avail leave to a maximum of 15% (15 days) only with prior permission of the hotel authorities. Similarly, the institute Principal can condone an additional 10% (10 days) on production of a medical certificate.
- 3) For award of marks, 20% marks of IT would be on the basis of feed-back from the industry in a prescribed Performance Appraisal Form (PAF). It will be the students' responsibility to get this feed-back/assessment form completed from all the four departments of the hotel for submission to the institute at the end of Industrial Training. For the remaining 80% marks, students would be assessed on the basis of seminar/presentation before a select panel. The presentation would be limited to only one key area of the student's interest. A hard copy of the report will also have to be submitted to the panel.
- 4) Responsibilities of institute, hotel and the student/trainee with aims & objectives have been prescribed for adherence.
- 5) Once the student has been selected / deputed for Industrial Training by the institute, he/she shall not be permitted to undergo IT elsewhere. In case students make direct arrangements with the hotel for Industrial Training, these will necessarily have to be approved by the institute. Students selected through campus interviews will not seek Industrial Training on their own.
- 6) There will be no inter change of candidates from one batch to another i.e. winter batch to summer batch and vice versa.

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# Industrial Training

Objective of industrial training is to provide to students the feel of the actual working environment and to gain practical knowledge and skills, which in turn will motivate, develop and build their confidence. Industrial training is also expected to provide the students the basis to identify their key operational area of interest.

## 1. RESPONSIBILITIES OF THE TRAINEE

- 1 should be punctual.
- 2 should maintain the training logbook up-to-date.
- 3 should be attentive and careful while doing work.
- 4 should be keen to learn and maintain high standards and quality of work.
- 5 should interact positively with the hotel staff.
- 6 should be honest and loyal to the hotel and towards their training.
- 7 should get their appraisals signed regularly from the HOD's or training manager.
- 8 gain maximum from the exposure given, to get maximum practical knowledge and skills.
- 9 should attend the training review sessions / classes regularly.
- 10 should be prepared for the arduous working condition and should face them positively.
- 11 should adhere to the prescribed training schedule.
- 12 should take the initiative to do the work as training is the only time where you can get maximum exposure.
- 13 should, on completion of Industrial Training, handover all the reports, appraisals, logbook and completion certificate to the institute.

## 2. RESPONSIBILITIES OF THE INSTITUTE

- 1 should give proper briefing to students prior to the industrial training
- 2 should make the students aware of the industry environment and expectations.
- 3 should notify the details of training schedule to all the students.
- 4 should coordinate regularly with the hotel especially with the training manager.
- 5 should visit the hotel, wherever possible, to check on the trainees .
- 6 should sort out any problem between the trainees and the hotel.
- 7 should take proper feedback from the students after the training.
- 8 should brief the students about the appraisals , attendance, marks, logbook and training report.
- 9 should ensure that change of I.T. hotel is not permitted once the student has been interviewed, selected and has accepted the offer.
- 10 should ensure that change of I.T. batch is not permitted.
- 11 should ensure trainees procure training completion certificate from the hotel before joining institute.

### 3. RESPONSIBILITIES OF THE HOTEL

**First exposure:** A young trainee's first industry exposure is likely to be the most influential in that person's career. If the managers / supervisors are unable or unwilling to develop the skills young trainees need to perform effectively, the latter will set lower standards than they are capable of achieving, their self-images will be impaired, and they will develop negative attitudes towards training, industry, and – in all probability – their own careers in the industry. Since the chances of building successful careers in the industry will decline, the trainees will leave in hope of finding other opportunities. **If on the other hand, first managers/supervisors help trainees achieve maximum potential, they will build the foundations for a successful career.**

#### Hotels:

1. should give proper briefing session/orientation/induction prior to commencement of training.
2. should make a standardized training module for all trainees.
3. should strictly follow the structured training schedule.
4. should ensure cordial working conditions for the trainee.
5. should co-ordinate with the institute regarding training programme.
6. should be strict with the trainees regarding attendance during training.
7. should check with trainees regarding appraisals, training report, log book etc.
8. should inform the institute about truant trainees.
9. should allow the students to interact with the guest.
10. should specify industrial training's "Dos and Don'ts" for the trainee.
11. should ensure issue of completion certificate to trainees on the last day of training.

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**Industrial Training**

**PERFORMANCE APPRAISAL FORM**

**Institutes of Hotel Management & Catering Technology**

(PAF)

<b>Name of Student:</b> _____	<b>NCHM&amp;CT Roll No:</b> _____
<b>Institute:</b> IHM, _____	<b>Duration:</b> 4 weeks (24 working days)
<b>Name of the Hotel:</b> _____	<b>From:</b> _____ <b>To:</b> _____
<b>Department:</b> F&BS / FP / HK / FO	

**Appearance**

Immaculate Appearance, Spotless uniform, Well groomed hair, Clean nails & hands	5
Smart Appearance, Crisp uniform, Acceptable hair, Clean nails and hands	4
Well Presented, Clean Uniform, Acceptable hair, Clean nails & hands	3
Untidy hair, Creased ill kept uniform, Hands not clean at times	2
Dirty / dishevelled, Long / unkempt hair, Dirty hands & long nails	1

**Punctuality / Attendance ( \_\_\_\_\_ days present out of 30 days)**

On time, Well Prepared, Ready to commence task, Attendance Excellent	100%	5
On time, Lacks some preparation but copes well, Attendance Very good	90%	4
On time, Some disorganized aspects-just copes, Attendance Regular	80%	3
Occasionally late, Disorganized approach, Attendance irregular	60%	2
Frequently late, Not prepared, Frequently absent without excuse	50%	1

**Ability to Communicate (Written / Oral)**

Very confident, demonstrates outstanding confidence & ability both spoken/written	5
Confident, Delivers information	4
Communicates adequately, but lacks depth and confidence	3
Hesitant, lacks confidence in spoken / written communication	2
Very inanimate, unable to express in spoken or written work	1

**Attitude to Colleagues / Customers**

Wins / retains highest regard from colleagues has an outstanding rapport with clients	5
Polite, considerate and firm, well liked.	4
Gets on well with most colleagues, Handles customers well.	3
Slow to mix, weak manners, is distant has insensitive approach to customers	2
Does not mix, relate well with colleagues & customers	1

**Attitude to Supervision**

Welcomes criticism, Acts on it, very co-operative	5
Readily accepts criticism and is noticeably willing to assist others.	4
Accepts criticism, but does not necessarily act on it.	3
Takes criticism very personally, broods on it.	2
Persistently disregards criticism and goes own way.	1

### Initiative / Motivation

Very effective in analyzing situation and resourceful in solving problems	Demonstrates ambition to achieve progressively.	5
Shows ready appreciation and willingness to tackle problems	Positively seeks to improve knowledge and performance	4
Usually grasps points correctly.	Shows interest in all work undertaken.	3
Slow on the uptake.	Is interested only in areas of work preferred.	2
Rarely grasps points correctly.	Lacks drive and commitment.	1

### Reliability / Comprehension

Is totally trust worthy in any working situation? Understands in detail, why and how the job is done.	5
Can be depended upon to identify work requirements and willing to complete them. Readily appreciates, how and why the job is done.	4
Gets on with the job in hand. Comprehends, but doesn't fully understand work in hand	3
Cannot be relied upon to work without supervision. Comprehends only after constant explanation.	2
Requires constant supervision. Lacks any comprehension of the application.	1

### Responsibility

Actively seeks responsibility at all times.	5
Very willing to accept responsibility.	4
Accepts responsibility as it comes.	3
Inclined to refer matters upwards rather than make own decision.	2
Avoids taking responsibility.	1

### Quality of Work

Exceptionally accurate in work, very thorough usually unaided.	5
Maintains a high standard of quality	4
Generally good quality with some assistance.	3
Performance is uneven.	2
Inaccurate and slow at work.	1

### Quantity of work

Outstanding in output of work.	5
Gets through a great deal.	4
Output satisfactory.	3
Does rather less than expected.	2
Output regularly insufficient	1

Total \_\_\_\_\_ / 50

Stipend Paid: Rs. \_\_\_\_\_ per month.

Name of Appraiser: \_\_\_\_\_ Signature: \_\_\_\_\_

Designation of Appraiser: \_\_\_\_\_ Date : \_\_\_\_\_

Signature of Student: \_\_\_\_\_ Date : \_\_\_\_\_