B.Sc. HS - PROGRAM STRUCTURE

Semester I								
Sl. No	**Subject Code**	**Title of the Course**	**Category of Courses**	**Teaching Hours per Week (L + T + P)**	**SEE**	**CIE**	**Total Marks**	**Credits**
1	Language	Language – I	AECC	3+1+0	60	40	100	3
2	Language	Language – II	AECC	3+1+0	60	40	100	3
3	BHSHSCN101	F&B Production Theory I	DSC	3+0+0	60	40	100	3
4	BHSHSPN101	F&B Production Practical I	DSC	0+0+4	25	25	50	2
5	BHSHSCN102	F & B Service Theory I	DSC	3+0+0	60	40	100	3
6	BHSHSPN102	F & B Service Practical I	DSC	0+0+4	25	25	50	2
7	BHSHSCN103	Front office operations Theory I	DSC	3+0+0	60	40	100	3
8	BHSHSEN101/102Open Electives	• Introduction to Hospitality • Food Safety Management	OE	3+0+0	60	40	100	3
9	COMDFSN101	DIGITAL FLUENCY	SEC	2+0+0	30	20	50	2
10	COMYGSN101	Yoga Practical	VB	0+0+2	-	25	25	1
11	COMHWSN101	Health & Wellness	VB	0+0+2	-	25	25	1
Total Credits								**26**

BHSHSCN101 **: F&B PRODUCTION THEORY I**
Teaching Hours : 3 hours per week
Examination : 2 hours
Pedagogy : Lectures, Assignments, Discussions, Presentations & Audiovisual aids.

UNIT I: INTRODUCTION TO COOKERY **10 Hours**

- Aims & objectives of cooking food
- Taste sensations seasoning, flavoring, condiments, colouring, marinades Spices, herbs.
- Indian – Wet and Dry Masala
- Indian Gravies – Types & Preparation

UNIT II: COMMODITIES & PREPARATION OF INGREDIENTS **14 Hours**

- Basic ingredients (perishable, non-perishable)
- Categorizing fresh and dry provisions
- Weights and volumes
- Mixing methods
- Mis-en-place in kitchen
- Classification of Vegetables and Fruits
- Classical cuts of vegetables
- Effects of heat on vegetables

UNIT III: KITCHEN EQUIPMENT **12 Hours**

- Different metals (Aluminum, Copper, Steel etc.)
- Classification of kitchen equipment
- Selection factors
- Quantity cooking equipment's (Ovens, Deep fryers, Steam Cooker etc.)
- Modern kitchen equipment's (Microwave Oven, Air fryer, induction hobs etc.)
- Usage, maintenance and upkeep

UNIT IV: KITCHEN ORGANIZATION & KITCHEN / BAKERY LAYOUT **12 Hours**

1. **Kitchen Organization**
   - Introduction
   - Comparison of Classical and modern kitchen brigade
   - Organization structure in various category hotels
   - Duties and responsibilities of chefs
2. **Kitchen / Bakery Layout**
   - Introduction
   - Types of layouts
   - Principles of layout planning
   - Structural considerations
   - Layout of a large/medium kitchen and bakery

REGERENCE BOOKS

1. Professional Cooking-Wayne Gisslen
2. Theory of Cookery -Parvinder S Bali
3. Modern Cookery -Thangam E Philip
4. Food Production Operation -Parvinder S Bali
5. Prashad Cooking with Indian Masters-J Inder Singh Kalri

BHSHSPN101 **: F&B PRODUCTION PRACTICAL I**
Teaching Hours : 4 hours per week
Examination : 3 hours
Pedagogy : Demonstration, Physical Preparation & Presentation

Practical 1 Identification of Equipment's & Ingredients	**Practical 2** Cuts of Vegetables
Menu 1 Tomato Shorba Machchi Amritsari Navaratna Korma / Chapati Gulab Jamun	**Menu 2** Kori Porichathu Avial / Boiled Rice Meen Moilee Ada Pradhman
Menu 3 Dahi Bara Kori Ajadina Bisibele Huliyanna Sheera / Puri	**Menu 4** Veg Bonda Kori Kundapur Neerdosa Obbattu
Menu 5 Aloo Tikki with Sounth Chicken Korma Peas Pulav Double Ka Metta	**Menu 6** Chilli Pakoda Jeera Rice Chole / Batura Phirini
Menu 7 Rasam Chicken Chettinad Lemon Rice Payasam	**Menu 8** Galinha Cafreal Prawn Balchao White Rice Espumas

SCHEME OF VALUATION
Internal assessment : 25 marks
University exams : 25 marks

Personal Grooming	05 marks
Journal/ Record Book	05 marks
Presentation of any one rice (Peas Pulao, Jeera rice, Lemon rice, White rice)	05 marks
Preparation of any one Indian Bread (Chapatti, Batura, Puri)	05 marks
Viva-Voce (Any 5 questions from the first semester food production theory or practical Syllabus)	05 marks
Total	25marks

No. Students per session : 15
No. of session per day : 2
Time : 3 hours

BHSHSCN102 : F & B SERVICE THEORY I
Teaching Hours : 3 hours per week
Examination : 2 hours
Pedagogy : lectures, assignments, discussions, case studies.

UNIT I: STRUCTURE OF THE F & B SERVICE DEPARTMENT & OPERATIONAL EQUIPMENT 12 hours

- Organization chart
- Principal staff for various types of f & b operations & Job descriptions of key staff
- French terms related to f & b staff& French terms for the equipment
- Attributes of f & b service staff
- Inter-departmental relationships
- Classification of equipment's (glassware, flatware, cutlery, cookery, hollow ware)
- Special equipment and trolleys
- Maintenance and upkeep of equipment

UNIT II: MEALS AND MENU PLANNING 12 hours

- Types of meals-early morning tea, breakfast (Continental, American, English, Indian) brunch, lunch, afternoon tea, high tea, dinner, supper timings, dishes served and covers
  Origin of menu and types of menus
- French classical menu – Courses, Two examples for each course
- Objectives and principles of menu planning& Factors affecting menu planning process
- Knowledge of accompaniments (from food & beverage service by DENNIS R. LILLICRAP and JOHN A. COUSINS)

UNIT III: TYPES OF SERVICE & ANCILLARY DEPARTMENTS 12 hours

- Waiter service – counter or bar, table (American, French, Russian, English), banquet, room service, drive- in
- Self-service – traditional cafeteria, free flow, cafeteria, carousel, vending, Carvery, buffet and take-away
- Special service arrangements – tray service (essential features of room service, hospital trolley/tray service, airline service)
- Mise-en-scene and mise-en-place
- Laying of cover, restaurant service cycle.
- Pantry, still room, Linen room & Hot plate
- Kitchen stewarding – role and functions and hierarch

UNIT IV: BEVERAGES 12 hours

- Classification of beverages
- Non-alcoholic beverages
- Refreshing – spring water mineral water aerated water, squashes and syrups, service standards.
- Nourishing beverages – fruit juices & milk drinks, service standards
- Stimulating beverages – tea (introduction, manufacturing, storage, types, brands, service standards) coffee (introduction, manufacturing, storage, types, brands, service standards)

REFERENCE BOOKS:

1. Modern Restaurant Service - A Manual for Students & Practitioners, John Fuller, Hutchinson, 1983
2. Food & Beverage Management, Bernard Davis & Sally Stone, Heinemann Professional Publishing
3. Food & Beverage Service, Dennis R. Lillicrap & John A Cousins – Elbs, Elst, 2002
4. Food & Beverage Service, Ronald F Cichy & Paul E Wise – Eiah & La, Educational Institute, 1999

BHSHSPN102 : F & B SERVICE PRACTICAL I
Teaching Hours : 4 hours per week
Examination : 3 hours
Objectives : To give the student practical exposure to basic service skills in a restaurant.

1. Industry Grooming Standards
2. Identifying operating equipment – care and maintenance including cleaning / polishing,
3. Setting up the side board
4. Laying and relaying the table cloth.
5. Napkin folding (at least 10 different ways)
6. Setting the table (cover) for breakfast, lunch and dinner
7. Handling restaurant reservation, receiving and seating the guest & taking the order
8. Procedure of service and clearance at the table & presenting and en-cashing the bill
9. Basic etiquette and standard phrases

SCHEME OF VALUATION
Internal assessment : 25 marks
University exams : 25 marks

Grooming	3 marks
Journal	3 marks
Identification of equipment, cutlery, crockery, glassware	4 marks
Planning a 3-course menu (Courses to be specified by the external examiner)	5 marks
Napkin folding	5 marks
Viva-voce (Any five questions topic from II Semester F & B Service Theory and Practical syllabus)	5 marks
Total	25 marks

No. Students per session : 15
No. of session per day : 2
Time : 3 hours

BHSHSCN103 **: FRONT OFFICE OPERATIONS THEORY I**
Teaching Hours : 3 hours per week
Examination : 2 hours
Pedagogy : lectures assignments, discussions, case studies.

UNIT I: INTRODUCTION **12 hours**

- Classifications of hotels (star categorization types etc.)
- Operating arrangements
  (Chains, independent hotels, franchise, management contract)
- Types of rooms (Single, Double, Twin, Parlour, cabana, Suites etc)

UNIT II: RATES AND MEAL PLANS **12 hours**

- Different types of plans (EP, CP, AP, MAP etc)
- Tariff structure of hotels (Rack Rate, CVGR, Crib rate, etc)
- Types of hotel guests (FIT, FFIT, DFIT, Group etc)

UNIT III: FRONT OFFICE DEPARTMENT & DUTIES AND RESPONSIBILITIES OF ITS STAFF **12 hours**

- Functions of front office
- Guest cycle (Pre-arrival, Arrival, during stay, departure)
- Organization of front office department
- Job description a job specifications of front office management, duty manager, front office assistant, bell captain, bell boy and other staff

UNIT IV: RESERVATION & PRE-REGISTRATION PROCESS **12 hours**

- Function of reservation department
- Equipment used (Telephone, Fax, Computer etc)
- Types of reservation (Tentative, Confirmed, Waitlisted)
- Sources of reservation (Direct, CRS, GDS, Intersell Agencies, Corporate, etc)
- Modes of reservation (Written, Verbal)
- Reservation process
- Over booking and full house management (Plus Position, minus position)
- Forms, formats and reports (Reservation, GRC, C – form etc)
- Pre-registration process

REFERENCE BOOKS:

1. Front Office Management, S.K Bhatnagar, Frank Bros And Co.
2. Managing Front Office Operations, Michael. L. Kasavana & Richard. M., Brooks Publisher: Ahma, 1998
3. Hotel Front Office Training Manuel, Sudheer Andrews, Tata Mcgraw Hill, 2009
4. Principles Of Front Office Operations, Sue Baker Et-Al, Cassell, 1994
5. Front Office Operations, Colin Dix, Pearson Education, 2006
6. Hotel Front Office Management, James. A. Bardi, John Wiley & Sons, 1996

Sub code **: INTRODUCTION TO HOSPITALITY (Open Elective)**
Teaching Hours : 3 hours per week
Examination : 2 hours
Pedagogy : lectures assignments, discussions, case studies.

UNIT – 1HOSPITALITY INDUSTRY- A PROFILE **12 hours**

- Meaning & Definition, Historical Evolution & Development of Hospitality Industry,
- Hotel Guest, Type of hotel guest, types of hotel rooms, hotel banquets and ball rooms
- Major contributors to hospitality industry, Hotel organization: -
- Hotel revenue center
- Hotel cost center
- Organizational structures –Small, Medium, Large, Very Large Hotels

UNIT – 2THE LODGING INDUSTRY **12 hours**

- Introduction, Concept, and its importance; definition of the hotel Types & Classification of Hotels on
- different basis; Star Categorization, Heritage Hotels and others in India, Organization
- Structure of Hotels; Origin, growth and development of Hotel Sector in India. (ITC, The
- Taj Group, The Oberoi Group), Foreign Hotel Chains in India – Hilton, Marriott, Hyatt

UNIT – 3 HOSPITALITY DISTRIBUTION CHANNELS **12 hours**

- Meaning & Definition, Functions & Levels of Distribution channels, Major Hospitality
- Distribution Channels – Travel agents, Tour operators, Consortia & Reservation System,
- Global Distribution System (GDS), and Internet.

UNIT – 4INTRODUCTIONS TO TRAVEL AND TOURISM INDUSTRY **12 hours**

- Over view of Travel & Tourism Industry, Interrelationships within Travel, Tourism &
- Hospitality Industry, Components of Travel & travel trends. Role of Tour operators &
- Travel agents. Major Players of Travel & Tour Operations.

REFERENCE BOOKS:

1. Wherich & Koontz : Principles of Management
2. L. M. Prasad : introduction to management concept Tripathi & Reddy :
3. A K Bhatia : International Management
4. R N Kaul : Dynamics of Tourism
5. Robert lewis & Richard Chambers : Marketing Leadership in Hospitality

Sub code **: FOOD SAFETY MANAGEMENT (Open Elective)**
Teaching Hours : 3 hours per week
Examination : 2 hours
Pedagogy : lectures assignments, discussions, case studies.

Unit -1 HAZARDS TO FOOD SAFETY **8 hours**

- Changing trends in food consumption & choices
- Hazards to food safety, food borne hazards (Physical, Chemical& Biological)
- Food borne illness, and classification of food had borne illness.
- Microorganisms, What Microorganisms need for growth.
- Potentially hazardous foods, ready to eat foods. Food borne illness caused by bacteria viruses & parasites
- Food borne illness caused by chemicals.
- Factors that contribute to food borne illness.

Unit 2: FOOD HANDLING TEMPERATURES **8 hours**

- Time and temperature abuse.
- How and when to measure food temperatures.
- Holding foods-Hot holding, cold holding, reheating, and cooling.
- The importance of hand washing &good personal hygiene, personal habits.
- Avoiding cross contamination.

Unit-3 FOLLOWING FOOD PRODUCT FLOW **16 hours**

- Strategies in determining the food quality.
- Measuring temperature at receiving & storage.
- Following the flow of food.
- Receiving, packaged foods, red meat products, game animals, poultry, eggs, fluid milk & Milk products, fish, Vegetables & fruits.
- Proper storage of foods-refrigerator storage, freezer storage & dry storage. Storage condition. Thawing frozen foods.
- Waste management
- Pest control

Unit -4 MANAGING FOOD SAFETY WITH HACCP **16 hours**

- The HACCP system
- Need for implementing HACCP.
- Seven Principles of HACCP system.
- Food safety & standards act
- Food safety & standards rules

REFERENCE BOOKS:

- S.RODAY, Food hygiene & Sanitation, Tata McGraw Hill, 1999, ISBN 0-07-463178-0.
- JOAN LOKEN, The HACCP Food safety Manual, John Wiley, 1994.
- McSwane, Nancy Rue, Richard Linton, Essentials of Food safety and Sanitation.David.5th edition.
- William C Frazier, Dennis C Westhoff, Food Microbiology, 2008,Tata McGraw Hill. www.Fightbac.org
- http://www.fssai.gov.in
- http://www.foodsafetysite.com.
- http://www.foodsafety.gov.
- http://www.medicinenet.com.
- http://www.mypyramid.gov.
- http://www.foodpyramidindia.org.

Semester II								
Sl. No	**Subject Code**	**Title of the Course**	**Category of Courses**	**Teaching Hours per Week (L + T + P)**	**SEE**	**CIE**	**Total Marks**	**credits**
1	Language	Language - I	AECC	3+1+0	60	40	100	3
2	Language	Language – II	AECC	3+1+0	60	40	100	3
3	BHSHSCN201	Food Production theory II	DSC	3+0+0	60	40	100	3
4	BHSHSPN201	Food Production Practical II	DSC	0+0+4	25	25	50	2
5	BHSHSCN202	Accommodation Operation I	DSC	3+0+0	60	40	100	3
6	BHSHSPN202	Accommodation Operation Practical I	DSC	0+0+4	25	25	50	2
7	BHSHSCN203	F & B Service Theory II	DSC	3+0+0	60	40	100	3
8	BHSHSEN201/202 Open Electives	• Personality Development • Nutrition & Food Science	OE	3+0+0	60	40	100	3
9	COMEVSN201	Environmental Studies	SEC	2+0+0	30	20	50	2
10	COMSRSN201	Sports	VB	0+0+2	-	25	25	1
11	COMCUSN201	NCC/NSS/R & R (s & g)/ Cultural	VB	0+0+2	-	25	25	1
Total Credits								**26**

BHSHSCN201 **: FOOD PRODUCTION THEORY II**
Teaching Hours : 3 hours per week
Examination : 2 hours
Pedagogy : Lectures, Assignments, Discussions, Presentations & Audiovisual aids.

UNIT I: METHODS OF COOKING **12 hours**

- Heat transfer (Conduction, Convection, Radiation etc)
- Classification of cooking methods
- Réchauffé Cooking
- Solar Cooking
- Microwave cooking
- Convenience Cooking
- Modern Techniques of Cooking

UNIT II: CEREALS & EGGS **14 hours**

1. **Cereals**
   - Types
   - Processing of wheat
   - By products
   - Action of heat on cereal products
   - Uses &Storage
2. **Egg**
   - Types
   - Composition of egg
   - Selection
   - Egg cookery
   - Uses &Storage

UNIT III: FISH & SEA FOOD **10 hours**

- Classification
- Selection
- Cuts
- Cooking techniques for fish
- Storage

UNIT IV: PASTA **12 hours**

- Introduction
- History
- Manufacturing Process
- Type & Shapes of Pasta
- Cooking Techniques
- Uses &Storage

REGERENCE BOOKS

1. The Art & Science of Culinary Preparations-Jerald W Chesser
2. Professional cooking-Wayne Gisslen
3. Food Production Operation -Parvinder S Bali
4. Prashad Cooking with Indian Masters-J Inder Singh Kalri
5. The Cooks Book of Ingredients-Dorling Kindersley Ltd.

BHSHSPN201 **: FOOD PRODUCTION PRACTICAL II**
Teaching Hours : 4 hours per week
Examination : 3 hours
Pedagogy : Demonstration, Physical Preparation & Presentation

Menu 1 Aloo Chaat Murgh Makhani Kashmiri Pulao with Raita Lapsi	**Menu 2** Shami Kebab Shahi Paneer Aloo paratha Carrot Halwa
Menu 3 Tandoori Chicken Dum Biriyani Raitha Kashi Halwa	**Menu 4** Samosas Dhansak with Ghee Rice Patrani Machi Falooda
Menu 5 Harabara Kabab Achar Murgh Thepla Coconut Burfi	**Menu 6** Fish Patties Mulligatawny Soup Ceylon Chicken Curry Kaludodol
Menu 7 Hot & Sour Soup Garlic Chicken Chinese Choupsey Date Pancakes	**Menu 8** Manchao Soup Tempura Hunan Chicken with Noodles Toffee Apple
Menu 9 Spring roll Veg Fried rice Chicken Schezwan Agar Agar Jelly	**Menu 10** Egg Flour Soup Mandarin Fish Steamed Rice Sweet Wantons

SCHEME OF VALUATION
Internal assessment : 25 marks
University exams : 25 marks

Personal Grooming	04 marks
Journal/ Record Book	04 marks
Three Course Menu: (Dishes from the I & II semester practical syllabus)	
Appetizer / soup	04 marks
Main course	04 marks
Dessert	04 marks
Viva-Voce (Any 5 questions from the II semester food production theory or practical Syllabus)	05 marks
Total	25marks

Note:
1. Examiner to prescribe any dishes from the I & II semester practical syllabus and inform the college about the menus one week in advance to produce required stores.
2. Students to be informed about the prescribed menu for examination 1 day in advance.

No. Students per session : 15
No. of session per day : 1
Time : 3 hours

BHSHSCN202 : ACCOMMODATION OPERATION THEORY I
Teaching Hours : 3 hours per week
Examination : 2 hours
Pedagogy : lectures, assignments, discussions, case studies.

UNIT I: INTRODUCTION & FUNCTIONS OF THE HOUSEKEEPING DEPARTMENT 12 hours

- Importance & Objectives
- Organization structure (small, medium, large)
- Duties and responsibilities of Housekeeping Personnel
- Qualities and attributes required for housekeeping personnel
- Desk control- Records & Registers maintained.
- Keys- Types, Control of keys
- Daily routines and systems of housekeeping department
- Dealing with guests-sickness, death, fire, lost and found, theft, missing & damaged (procedures)

UNIT II: CLEANING AND MAINTENANCE OF GUESTROOMS AND PUBLIC AREAS 12 hours

- Cleaning agents and cleaning equipment – classification, selection, use, care & maintenance
- Frequency schedules – daily/routine cleaning, special cleaning, periodic/spring cleaning
- Standard contents of a guestroom
- Cleaning of occupied, departure and vacant room
- Floor pantry, rooms under repair
- Entrance- Public restroom
- Lobbies-swimming fool areas
- Front desk- Dining & Banquet areas
- Corridors –administrative officer
- Employee rooms – exercise rooms

UNIT III: LAYOUT &INTERDEPARTMENTAL RELATION OF HOUSEKEEPING DEPARTMENT, CONTRACT SERVICES 12 hours

- Introduction
- Layout of Housekeeping & facilities
- Layout of Linen Room
- Interdepartmental co-ordination
- Importance of inspection
- Checklist for inspection
- Neglected Areas
- Contract Services – Meaning & types.

UNIT IV: MANAGEMENT OF LINEN AND UNIFORM 12 hours

- Classification of linen and sizes
- Selection criteria for linen & uniform
- Quantity of linen & uniform (Establishing PAR level)
- Location, equipment and layout of linen and uniform rooms
- Activities of linen and uniform room – marking, issuing, storage & inspection
- Stock taking
- Condemned linen

REFERENCE BOOKS:

1. The Complete Guide To Flower Arranging, Judith Blacklock, Flower Press, 2012
2. Ikebana – A Practical & Philosophical Guide To Japanese Flower Arrangement, Stella Coe, Gallery Books, 1989
3. Professional Management Of Housekeeping Operation, Robert J. Martin, John Wiley & Sons, 2007
4. Housekeeping Supervisor, Jane Fellows

BHSHSPN202 : ACCOMMODATION OPERATION PRACTICAL I
Workload : 4 hours per week
Examination : 3 hours
Pedagogy : Demonstration, Physical Preparation & Presentation

1-GUEST ROOM SUPPLIES AND POSITION

- Standard room
- Suite
- VIP room special amenities

2-CLEANING EQUIPMENT-(MANUAL AND MECHANICAL)

- Familiarization
- Function
- Different parts
- Care and maintenance

3-CLEANING AGENT

- Familiarization according to classification
- Function

4-PUBLIC AREA CLEANING (CLEANING DIFFERENT SURFACE)

A. WOOD

- polished
- painted
- Laminated

B. SILVER/EPNS

- Plate powder method
- Polivit method
- Proprietary solution (Silvo)

C. BRASS

- Traditional/ domestic 1Method
- Proprietary solution 1(brasso)

D. GLASS

- Glass cleanser
- Economical method (newspaper)

E. FLOOR - Cleaning and polishing of different types

- Wooden
- Marble
- Terrazzo/ mosaic etc.

F. WALL - care and maintenance of different types and parts

- Skirting
- Dado
- Different types of paints

5-MAID'S TROLLEY

- Contents
- Trolley setup

6-BED MAKING PROCEDURE (USING DUVET /MODERN METHOD)

- Turndown Service

SCHEME OF VALUATION
Internal assessment : 25 marks
University exams : 25 marks

Grooming	05 marks
Journal	05 marks
Bed Making	05 marks
Practical work (Cleaning of any one surface of the following: Wood, Silver/EPNS, Brass, Glass, floor, Wall)	05 marks
Viva-voce (Any five questions from the accommodation operation i or practical syllabus)	05 marks
Total	25 marks

No. Students per session : 15
No. of session per day : 2
Time : 3 hours

BHSHSCN203 : F & B SERVICE THEORY II
Work load : 3 hours per week
Examination : 2 hours
Pedagogy : lectures, assignments, discussions, case studies.

UNIT I: WINE **12 hours**

- Definition, history and classification
- Grape varieties
- Viticulture
- Effects of soil, climate and location on wine making
- Production of wine (vinification – mololactic fermentation, maceration carbonique)
- Factors affecting quality of wine
- Characteristics of wine – appearance, colour, bouquet, taste, aging, body, sweetness etc

UNIT II: WINES OF THE WORLD WITH ITS LAWS **12 hours**

- France – general climatic conditions, regions (Alsace, Bordeaux, Burgundy, Loire, Rhone, Jura and Midi) & its Law and label reading.
- Italy – general climatic conditions and regions (Piedmont, Tuscany, Veneto, Umbria, Lazio, Sicily, Sardinia, Emilia – Romagna) & its Law and label reading
- Germany – general climatic conditions and regions (Ahr. Mitelrhein, Mosel-Saar-Ruwer, Rheingau, The Nahe, The Pfalz, Heinhessan, Franken, Hessische Bergstrasse, Wurttemberg and Baden) & its Law and label reading
- Spain – general climatic conditions and regions (Rioja, Catalonia, Andalusia, La Mancha, Navara, Alicante) & its Law and label reading
- Portugal – general climatic conditions and regions (Vinho verde, Douro, Dao, Alto) & its Law and label reading
- Wines of other countries – America, South Africa, Australia, India, New Zealand)

UNIT III: SPARKLING WINES, FORTIFIED WINES AND AROMATIZED WINES **12 hours**

- Method of making sparkling wines – Method Champenoise, Charmat process, Transfer method, Method Gazafie.
- Champagne – Introduction, grapes used production, bottle names and sizes, types and styles of champagne, label reading.
- Sparkling wines from other regions of France, Germany, Italy, Spain, Portugal, California, India etc.
- Other sparkling wine terms.
- Sherry – introduction, production, styles and shippers
- Port – introduction, production, styles and shippers
- Maderia– introduction, production, styles and shippers
- Malaga and Marsala
- Vermouth– introduction, production, styles and brand names
- Other aromatized wines.

UNIT IV: STORAGE AND SERVICE OF WINES **12 hours**

- Storage of wine
- Service of still and sparkling wine – presenting, opening and pouring technique.
- Service of fortified and aromatized wines
- Wine decanting and service temperature
- Wine tasting – common terms used to describe color, taste and smell.
- Food and wine harmony, wine lists.
- Faults in wine and dealing with them.

REFERENCE BOOKS:

1. Modern Restaurant Service – A Manual for Students And Practitioners, John Fuller – Stanley Thomas, Hutchinson, 1983
2. Food And Beverage Service, Dennis R Lillicrap and John A Cousins, Elst, 2002
3. Essential Table Service for Restaurant, John Fuller, Hutchison
4. Food And Beverage Service, Ronald F. Cichy and Paul E. Wise, Educational Institute, 1999
5. The Student's Guide to Food & Drink, John Cousins and Andrew Durkan, Hodder And Stoughton, 1992
6. Beverage Sales and Service – A Professional Guide for Students, Brian K. Julyan, Butterworth Heinemann, 1998

BHSHSEN201 : PERSONALITY DEVELOPMENT (Open Elective)
Work load : 3 hours per week
Examination : 2 hours
Pedagogy : lectures, assignments, discussions, case studies.

Unit 1: Personality Enrichment **6 hours**

- Grooming
- Personal hygiene
- Social and Business and Dining Etiquettes
- Body Language
- Art of good Conversation
- Art of Intelligent Listening

Unit 2: Personality Development Strategies **5 hours**

- Communication Skills
- Presentation Skills
- Public Speaking
- Extempore Speaking
- Importance and art of 'Small Talk' before serious business.

Unit 3: Interpersonal Skills **7 hours**

- Dealing with Supervisors
- Colleagues & subordinates (coworkers) customers
- Suppliers
- contract workers
- Owners etc. at work place.
- Dealing with problems
- Conflicts among workers

Unit 4: Telephone conversation **6 hours**

- Thumb rules
- voice modulation
- Tone
- Do's & Don'ts
- Manners and Accent.
- Electronic Communication Techniques: Email, Fax

REFERENCE BOOKS:

1. Personality Development and Soft Skills by Barun K. Mitra
2. Handbook of Personality Development by Dan P. McAdams

BHSHSEN202 **: NUTRITION & FOOD SCIENCE (Open Elective)**
Work load : 3 hours per week
Examination : 2 hours
Pedagogy **:** Lecturers, assignments, discussions, case studies

I. NUTRITION AND NUTRIENTS **12 hours**

- Nutrition (Definition)
- Importance of food
- Digestion absorption
- Recommended Dietary allowances
- Function of Food to man
- Nutrients (Definition)
- Carbohydrates Protein, Lipids
- Composition, Functions, Sources, Digestions, Deficiency,
- Vitamins (A, D, E, K, Thiamine, Riboflavin, Niacin, Vitamin C, Folic Acid),
- Minerals (Sodium, Iron, Calcium, Phosphorus & Iodine)
- Composition, Classification, Functions, Sources, Deficiency

II. CLASSIFICATIONS OF RAW MATERIALS & ENERGY: **10 hours**

- Classifying Functionary & Nutritionally
- Definition – BMR, SDA
- Factors affecting BMR
- Measurement of Caloric value of Foods
- Water – Importance of water, balance, deficiency & oral rehydration; Digestion and absorption

III. FOOD PRESERVATIONS **12 hours**

a) Importance of food preservation
b) Preservation by high temperature – Asepsis, pasteurization, sterilization
c) Preservation by use of low temperatures

- Temperatures employed in low temperature storage Chilling or cold storage
- Freezing – changes during preparation for freezing
- Changes during freezing
- Changes during thawing
- Changes during storage
- Refrigeration

d) Preservation by drying

- Sun drying
- Freeze- drying
- Procedures after drying
- Mechanical drying
- Smoking drying

e) Preservation by food additives

- Chemical
- Salt and sugar Alcohol
- Wood Smoke Spices and other condiments

f) Beneficial effects of microorganisms in food preparation
(A) Mold (B) Yeast (C) Bacteria

IV. ADULTRATION, FOOD ADDITIVES & LEAVENING AGENTS **8 hours**

- Definition
- Common food adulteration in different food groups
- Detection of adulteration
- Antioxidants, Sequestrants, Surface Active Agents, Stabilizers and Thickeners, Bleaching & Maturing Agents.
- Food Colors, Flavoring agents, Non-Nutritive and Special Dietary Sweeteners, Buffers, Acids and Alkalis.

REFERENCE BOOKS:

3. Food and Nutrition Volume 1 and Volume 2 by Dr. M. Swaminathan.
4. Food microbiology by W. C. Frazier ID. C West hoff
5. A textbook of foods nutrition and dietetics by M. Raheena Begum
6. Food facts and principles by Sadaksharaswamy and Shankunlal Manay
7. Normal and therapeutic diets by cosine. H. Robinson, Marilyn R. Lawer: Macmillian Pub. Car. Inc 18 edition Foundation if food Preparation by G. C. Peckham.

QUESTION PAPER PATERN FOR ALL THE B. SC. HOSPITALITY SCIENCE PAPERS

Subject Code: _____

____Semester B. Sc. H.S. Degree Examination MONTH _____ YEAR _____

NEP Based Semester Scheme

SUBJECT NAME _____

Time: 2 Hours **Maximum Marks: 60**

Instruction: Part – **A**: Answer **any 5** out of 8 Questions
Part – **B**: Answer **any 4** out of 6 Questions
Part – **C**: Answer **any 3** out of 4 Questions

Part – A

I. Answer **any Five**: **(5 X 2 = 10)**

1. **(02)**
2. **(02)**
3. **(02)**
4. **(02)**
5. **(02)**
6. **(02)**
7. **(02)**
8. **(02)**

(Two Question from each Unit)

Part – B

II. Answer **any Four**: **(4 X 5 = 20)**

1. **(05)**
2. **(05)**
3. **(05)**
4. **(05)**
5. **(05)**
6. **(05)**

(At least One Question from each Unit)

Part – C

III. Answer **any Three**: **(3 X 10 = 30)**

1. **(10)**
2. **(10)**
3. **(10)**
4. **(10)**

(One Question from each Unit)

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