

Sri Venkateswara University, Tirupati

Model Syllabus for 4-Year UG Honors in Hotel Management & Catering
Technology as Major in consonance with Curriculum framework
w.e.f. AY 2025-26

COURSESTRUCTURE

Year	Semester	Course	Title of the Course	No.of Hrs /Week	No. of Credits
I	I	1	Introduction to Room Division-1	3	3
			Introduction to Room Division-1-Practical	2	1
		2	Introduction to Food & Beverage-1	3	3
			Introduction to Food & Beverage-1-Practical	2	1
	II	3	Introduction to RoomDivision:2	3	3
			Introduction to RoomDivision:2-Practical	2	1
		4	Introduction to Food&Beverage2	3	3
			Introduction to Food & Beverage2-Practical	2	1
II	III	5	Food production operations-1	3	3
			Food production operations-1	2	1
		6	Food & Beverage operations-1	3	3
			Food & Beverage operations-1	2	1
		7	Room division operations-1	3	3
			Room division operations-1	2	1
	IV	8	Room Divisions operations-2	3	3
			Room Divisions operations-2	2	1
		9	Food Production operations-2	3	3
			Food Production operations-2	2	1
		10	Food & Beverage operations-2	3	3
			Food & Beverage operations-2	2	1
III	V	11	International Hospitality Management	3	3
			International Hospitality Management	2	1
		12A	F & B Management	3	3
			F & B Management	2	1
		OR			
		12B	Event Management	3	3
			Event Management	2	1
		OR			
		12C	Advanced Rooms division management	3	3
		Course	Title of the Course	No.of Hrs /Week	No. of Credits
			Advanced Rooms division management	2	1
		OR			
		12D	AdvancedFoodProduction-1	3	3
			AdvancedFoodProduction-1-Practical	2	1

		13A	Hotel Marketing	3	3		
			Hotel Marketing	2	1		
		OR					
		13B	Advance food production-2	3	3		
			Advance food production-2	2	1		
		OR					
		13C	Bar Management	3	3		
			Bar Management	2	1		
		OR					
		13D	Food & Beverage controls	3	3		
			Food & Beverage controls	2	1		
		VI	Semester Internship				
		IV	VII	14	Advanced dessert presentations& international breads	4	4
				15	Art, food and culture-the gastronomy	4	4
16	Effective, efficientf & boperations & cost management			4	4		
17A	Facility food service concept & environment			4	4		
OR							
17B	Food blogging			4	4		
18A	Principles of management &leadership			4	4		
OR							
18B	Tourism and hotel Industry			4	4		
VIII	19		Presentation & Visual effects in food	4	4		
	20		Nutrition &wellness	4	4		
	21		Mastering the art of food & beverage service	4	4		
	22A		Menu planning, product development and sustainability	4	4		
	OR						
	22B		Public relation and customer relationship management	4	4		
	23A		Resort management	4	4		
	Course		Title of the Course	No.of Hrs /Week	No. of Credits		
	OR						
	23B	Hotel Accountancy	4	4			

Note: In the III Year (during the V Semester), students are required to select a pair of electives from one of the **THREE** specified domains. **For example: if set 'A' is chosen, courses 12 to 13 to be chosen as 12 A and 13 A.** To ensure in-depth understanding and skill development in the chosen domain, students must continue with the same domain electives in both the V and VI Semesters.

SEMESTER-I

COURSE 2: INTRODUCTION TO FOOD & BEVERAGE-I

Theory

Credits: 3

3hrs/week

Course Objectives – Food Production

By the end of the course, students will be able to:

- Explain the history of cooking, modern developments, and gain a brief understanding of various cuisines.
- Understand the professional requirements of kitchen personnel and the importance & maintenance of hygiene.
- Describe kitchen organization, duties & responsibilities of staff, workflow, and kitchen equipment.

Course Objectives –Food& Beverage Service

- By the end of the course, students will be able to:
- Describe the growth of the catering industry from medieval times to the present day.
- Identify components of the catering industry, the functions of hotel departments, and their relationship with the F&B service department.
- Demonstrate the basic technical skills required for competent food & beverage service.

Course Outcomes–Food Production

After completing this course, students will be able to:

1. Explain the history of cooking, modern culinary developments, and characteristics of various cuisines.
2. Apply professional standards of hygiene and demonstrate the requirements of kitchen personnel.
3. Describe kitchen organization, staff roles, work flow, and equipment used in food production.

Course Outcomes–Food & Beverage Service

After completing this course, students will be able to:

1. Explain the evolution of the catering industry from medieval times to the present day.
2. Identify the components of the catering industry and explain the interrelationship between F&B service and other hotel departments.
3. Demonstrate fundamental technical skills required for effective food and beverage service

COURSE 2: INTRODUCTION TO FOOD & BEVERAGE-I

UNIT 1 – The Hotel, Catering Industry & F&B Department Role of

Catering in Tourism: Enhances tourist experience. **On-premises:**

Restaurants, hotels. **Off-premises:** Outdoor/events. Supports local economy & promotes culture.

Classification of F&B Operations: **Commercial Catering, Residential:** Hotels, Resorts, And Motels. **Non-Residential: Restaurants, Bars, and Cafés. Welfare**

Catering: Industrial – Factory/office canteens. Institutional – Schools, hospitals, prisons.

Transport – Air, Rail, Road, Sea.

F&B Service Department Structure

Key Roles: Restaurant Manager, Head Waiter, Captains, Stewards. **Duties:**

Guestgreeting, ordertaking, serving, kitchen/barcoordination.

Attributes: Hygiene, communication, courtesy, stamina, teamwork.

Relations: Kitchen, Housekeeping, Front Office, Stores, Accounts.

UNIT 2 – F&B

Service Areas & Equipment

Food Service Areas (Outlets)

Specialty Restaurant, Coffee Shop, Cafeteria, Fast Food, Grill Room, Banquets, Bar, Vending Machines, Discotheque.

Ancillary Areas: Pantry, Food Pick-Up Area, Store, Linen Room, Kitchen Stewarding.

F&B Equipment: Selection: Durability, design, cost, maintenance,

Major: Electrical & Non-Electrical equipment.

Minor: Trays, ladles, spoons.

Tableware: Flatware, Hollow ware, Chinaware, Glassware.

Others: Disposable items, furniture, linen, specialized service tools.

Care& Cleaning: Follow hygiene & maintenance standards.

Basic French Terms– Related to service & equipment.

Cookery–(3Units)

Unit3– Introduction to Cookery& Kitchen Safety

- Origin of modern cookery,
- Hygiene–introduction, importance, and types
- Handling kitchen accidents and safety precautions : burns, cuts, fractures, heart attacks
- Fire – introduction, types, and methods to extinguish different types of fire
- Importance of personal hygiene, uniform, and protective clothing.

Unit4–Kitchen Organization & Basic Cookery Fundamentals

- Classical & modern kitchen brigade–duties & responsibilities of chefs
- Kitchen layout and workflow,
- Co-operation & co-ordination with other departments
- Identification of tools, equipment & ingredients,
- Effect of heat on flour, proteins, and pigments .
- Principles of heat transfer–conduction, convection, radiation

Unit 5–Food Groups, Storage & Handling

- Vegetables–definition, classification, and uses
- Fruits –definition, classification, and uses
- Care & precautions while using vegetables & fruits
- Salads – definition, classification, dressings,
- Principles of food storage.
- Cereals, pulses, spices, condiments–uses & handling.
- Fats, oils, milk & milk products

Practical syllabus– F&B service &Food Production

- Familiarization with F&B service areas and ancillary areas.
- Identification of different types of F&B equipments and their functions.
- Practice greeting guests, taking orders, serving food & beverages, and clearing tables.
- Coordination exercises between restaurant and kitchen/bar.
- Identification and handling of F&B service equipment (major, minor, tableware, glassware, disposable items, linen).
- Care, cleaning, and storage of service equipment.
- Basic French terms pronunciation and usage in service.
- Setting up different table layout and covers for various menus.
- Mock service of breakfast, lunch, dinner, and banquets.
- Familiarization with kitchen areas, layout, and work flow.
- Identification of kitchen tools, utensils, and equipment.
- Practice in kitchen hygiene, personal hygiene, and uniform standards.
- Demonstration of basic safety procedures for burns, cuts, and fire.
- Identification and tasting of different vegetables, fruits, cereals, pulses, spices, condiments, fats, oils, milk products.
- Basic preparation and cooking methods (dry, moist, and special methods).
- Practice in measuring ingredients, understanding textures and consistencies.
- Preparation of simple salads and dressings.
- Storage procedures for dry, refrigerated, and frozen foods.
- Coordination drills between kitchen and other departments.

I BHM SEMESTER –I: PAPER – 2**Subject: Introduction to Food & Beverage-1****BLUE PRINT FOR THE MODEL PAPER**

S. No.	Type of Question	To be given in the Question Paper			To be answered		
		No. of Questions	Marks Allotted To Each Question	Total Marks	No. of Questions	Marks allotted to each question	Total Marks
1	Section-A (very Short Questions)	10	3	30	5	3	15
2	Section-B (Short Questions)	10	12	120	5	12	60
Total Marks				150	Total Marks		75

BLUE PRINT FOR THE QUESTION PAPER SETTING

Chapter Name	Short questions 3 marks	Essay questions 12 marks	Marks allotted to the Chapter
UNIT– I	2	2	30
UNIT– II	2	2	30
UNIT– III	2	2	30
UNIT– IV	2	2	30
UNIT– V	2	2	30
Total No. Of Questions	10	10	150

Section A

Answer any Five of the following

5 X 3=15 M

1. Short answer question from unit-I
2. Short answer question from unit-I
3. Short answer question from unit-II
4. Short answer question from unit-II
5. Short answer question from unit-III
6. Short answer question from unit-III
7. Short answer question from unit-IV
8. Short answer question from unit-IV
9. Short answer question from unit-V
10. Short answer question from unit-V

Section - B

Answer Five Questions. One question from each Unit

5 X12=60 M

Unit-I

11. a) Long answer question from Unit-1

OR

- b) Long answer question from Unit-1

Unit-II

12. a) Long answer question from Unit-2

OR

- b) Long answer question from Unit-2

Unit-III

13. a) Long answer question from Unit-3

OR

- b) Long answer question from Unit-3

Unit-IV

14. a) Long answer question from Unit-4

OR

- b) Long answer question from Unit-4

Unit-V

15. a) Long answer question from Unit-5

OR

- b) Long answer question from Unit-5