

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

IV	VI	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
		Semester Internship			
	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-II

COURSE 4: INTRODUCTION TO FOOD & BEVERAGE-II

Theory

Credits: 3

3hrs/week

Course Objectives:

- To familiarize students with the fundamentals of meals and menu planning, Including types, courses, and service styles.
- To develop practical skills in preparation for service, mire-en-scène, and mise en place.
- To train students in various food and room service methods, including tray and trolley setups, order taking, and suggestive selling.
- To understand control methods in F&B operations, including billing systems and the use of K.O.T./B.O.T. procedures.
- To gain knowledge of to back products, their history, processing, types, brands, and proper storage techniques.

Course Outcomes :

After completing this course, students will be able to:

1. Explain the fundamentals of meals and menu planning, including types, courses, and service styles.
2. Demonstrate practical's kills in preparation for service, mise-en- scène, and mise en place.
3. Perform different food and room service methods such as tray/trolley setups, order taking, and suggestive selling.
4. Apply control methods in F&B operations using billing systems and K.O.T./B.O.T. procedures.
5. Describe to bacco products, their history, processing, types, brands, and demonstrate knowledge of proper storage techniques.

Unit1: Stocks, Sauces & Soups

- **Stocks:** Definition, types, standard recipes, storage methods, uses, care & precautions.
- **Sauces:** Introduction, classification of mother sauces & derivatives, standard recipes, uses, care & precautions.
- **Soups:** Definition, classification, basic recipes, garnishes & accompaniments.

Unit2: Meat, Fish & Egg Cookery

- **Meat:** Composition, processing, preservation, curing, cuts of beef, veal, pork, lamb, poultry; uses; standard purchase specifications; menu examples.
- **Fish:** Classification & selection with examples, cuts & their uses, standard purchase specifications.
- **Eggs:** Composition, standard purchase specifications, various preparations, uses in cookery.

Unit3: Bakery & Confectionery Basics

- **Bakery Fundamentals :** Tools & equipment, selection & uses of common

Ingredients (flour, sugar, salt, eggs, raising & shortening agents), importance of baking temperatures.

- **Bread Making:** Ingredients & their roles, definition, steps & methods, faults & remedies, bread improvers, alternative flours.
- **Cakes Making :** Types of sponge, ingredient roles, single & double-stage methods, faults & remedies; pastry types (puff, flaky, choux, short crust), recipes, faults & remedies; basic pastry creams, uses, preparation & care.

UNIT 4–MEALS, MENU PLANNING & FOOD SERVICE

- **Origin of Menu, Objectives of Menu Planning, Types of Menu**
- **Courses of French Classical Menu** (Sequence, Examples from each course, Cover of each course, Accompaniments), **French Names of Dishes**
- **Types of Meals:** Early Morning Tea, Breakfast (English, American, Continental, Indian), Brunch, Lunch, Afternoon/High Tea, Dinner, Supper
- **Preparation for Service:** Organizing *Mise-en-scène*, Organizing *Mise en place*
- **Types of Food Service:** Silver service, pre-plated service, Cafeteria service, Room service, Buffet service, Guerdon service, Lounge service, **FSSAI** norms in f & b service

UNIT 5–ROOM SERVICE, CONTROL METHODS & TOBACCO

- **Room Service:** Introduction, General Principles, Types – Centralized and Decentralized, Tray/Trolley setups for breakfast & other meals, Forms and Formats, Order Taking, Thumb Rules, Suggestive Selling, Break fast Cards, Layout & Setup of Common Meals, Lead Time from Order Taking to Clearance
- **Control Methods:** Billing Methods–Duplicate & Triplicate, K.O.T & B.O.T, Computerized K.O.T
- **Tobacco:** History, Processing (Cigarettes, Pipe Tobacco & Cigars), Cigarettes – Types & Brand Names, Pipe Tobacco – Types & Brand Names, Cigars– Shapes, Sizes, Colors & Brand Names, Care & Storage of Cigarettes & Cigars

SEMESTER-II

COURSE 4: INTRODUCTION TO FOOD & BEVERAGE-II

Practical

Credits:1

2 hrs/week

PRACTICAL SYLLABUS– FOOD PRODUCTION & F&B SERVICE

- Preparation of basic stocks (white, brown, fish, vegetable) with correct procedures.
- Preparation of mother sauces (béchamel, velouté, espagnole, tomato, hollandaise) and selected derivatives.
- Preparation of clear, thick, and international soups with garnishes and accompaniments.
- Identification of meat cuts (beef, veal, pork, lamb, poultry) with standard purchase specifications.
- Demonstration of fish selection, cuts, and basic cooking methods.
- Identification of egg quality and preparation of various egg dishes (boiled, poached, scrambled, omelets).
- Familiarization with bakery tools and equipment.
- Preparation of basic breads using different methods; identifying faults and remedies.
- Preparation of sponge cakes, basic pastries (puff, choux, short crust) and simple fillings/creams.
- Designing a sample menu for different types of meals.
- Identification of French classical menu courses, covers, and accompaniments.
- Practice in mise-en-scène and mise en place for different service styles.
- Demonstration of types of service: silver, pre-plated, buffet, room service, guerdon.
- Tray and trolley setup for breakfast and other meals in room service.
- Practice in room service order taking, suggestive selling, and handling breakfast cards.
- Preparation of KOT, BOT, duplicate/ triplicate bills, and demonstration of computerized KOT.
- Identification and handling of tobacco products (cigarettes, cigars, pipe tobacco) and demonstration of correct storage

I BHM SEMESTER –II: PAPER – 4

Subject: INTRODUCTION TO FOOD & BEVERAGE-II

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

Format of Model Question Paper

Semester-wise Syllabus under CBCS

(w.e.f. 2025-26 Admitted Batch)

SEMESTER - II

COURSE 4: Introduction To Food & Beverage-II

Time: 3 hrs Max.

Marks 75

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