

SRI VENATESWRA UNIVERSITY

Model Syllabus for 4-Year UG Honors in Hotel Management & Catering
Technology as Major in consonance with Curriculum framework

(W.E.F. AY-2026-27)

COURSESTRUCTURE

Year	Semester	Course	Title of the Course	No.of Hrs /Week	No. of Credits
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

SEMESTER-III

COURSE 5: FOOD PRODUCTION OPERATIONS -1

Theory

Credits:3

3 hrs/week

COURSE OBJECTIVE:

To provide students with essential knowledge and skills in large-scale food production, covering menu planning, standard recipes, quantity cooking techniques, and specialized Indian culinary methods for efficient, safe, and high-quality output in institutional and commercial kitchens.

COURSE OUTCOMES:

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

1. Apply principles of bulk cooking and operate related equipment.
2. Plan menus for schools, industries, and hospitals.
3. Use echauffe cookery safely and effectively.
4. Develop and follow standard recipes with proper portion control.
5. Prepare indents and maintain documentation

UNIT 1–PRINCIPLES OF QUANTITY COOKING

- Quantity cooking equipment: types, uses, and maintenance.
- Common problems in large-scale cooking.
- Adjustments in cooking time and temperature for bulk production.

UNIT 2 –MENU PLANNING

- Basics of menu planning for quantity food production.
- Menu planning for: School/college students, Industrial workers Hospital canteens

UNIT 3–STANDARD RECIPE & INDENTING

- Principles of a standard recipe.
- Indenting: principles, quantities, and portion control.
- Indenting formats and documentation.

UNIT 4–TANDOOR COOKING, BASIC GRAVIES, MASALAS

- History and origin of Tandoor cooking. Types of Tandoors
- Basic Tandoor preparations
- Basic Indian gravies and their preparation
- Masalas (wet & Dry) Types, Uses & Application

UNIT5 –INDIANSWEETS

- IntroductiontoIndiansweets&types
- Origin and historyofIndian sweets.
- IngredientsusedinIndiansweet-making.

References:

1. FOODPRODUCTIONOPERATIONS–ParvinderS.Bali,Oxford Publication
2. PRASHAD–J. InderSingh Kalra
3. ATASTE OFINDIA–MadhurJaffery
4. ZAIKEKASAFAR–Jiggs Kalra
5. DAAWAT –JiggsKalra

SEMESTER-III

COURSE 5: FOOD PRODUCTION OPERATIONS -1

Practical

Credits:1

2 hrs/week

PRACTICALSYLLABUS

1. Demonstrationof bulkcookingtechniques.
2. Operatingquantitycooking equipment.
3. Adjustingrecipesforlargerquantities.
4. Designing banquetandcommercial menus.
5. Forecastingandindentingfor events.
6. Pre-preparationactivitiesfor bulkmenus.
7. Preparingstandardrecipesforbulkservice.
8. Recipescalingexercises.
9. Fillingoutindentingforms.
10. Preparationof dumbiryanianddum curries.
11. Operatingatandoorandbaking Indian breads.
12. Makingkebabsandapplyingmarination techniques.
13. PreparationofpopularIndiansweets(e.g.,GulabJamun,Rasgulla,Mysore Pak).
14. Useof traditionalandmodernequipmentforsweet-making.

SRI VENATESWARA UNIVERSITY, TIRUPATI**II BHM SEMESTER –III: PAPER - 1****Subject: FOOD PRODUCTION OPERATIONS -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

Format of Model Question Paper

Semester-wise Syllabus under CBCS
(W.E.F. AY-2026-27)

SEMESTER - III

COURSE: FOOD PRODUCTION OPERATIONS -1

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