

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	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

SEMESTER-IV

COURSE9: FOOD PRODUCTION OPERATIONS-2

Theory

Credits:3

3 hrs/week

COURSE OBJECTIVES:

1. The course provides an overview of understanding the Indian food concepts of handling the kitchen department and improvises the student Indian culinary skills, Understands the quantity skills required to work in Indian cuisine kitchen in domestic places.

COURSE OUTCOMES:

1. Identify Scope of Understanding the principle of quantity cooking
2. Understand the need and importance of South regional cuisines
3. Identify the importance of North regional cuisines
4. Learn the key Concepts of West regional cuisines
5. Focus on Understanding the East region cuisine and importance of Banquets

SYLLABUS: (Total Teaching Hours: 48)

UNIT-1: SOUTH REGIONAL CUISINES

Tamilnadu cuisine: Equipments, Ingredients, staple food, Culture & Tradition, Geographic location, Historical background

1. **Kerala cuisine:** Equipments, Ingredients, staple food, Culture & Tradition, Geographic location, Historical background
2. **Andhra cuisine:** Equipments, Ingredients, staple food, Culture & Tradition, Geographic location, Historical background
3. **Hyderabad cuisine:** Equipments, Ingredients, staple food, Culture & Tradition, Geographic location, Historical background

UNIT-2: NORTH REGIONAL CUISINES

1. **Kashmiri cuisine:** Equipments, Ingredients, staple food, Culture & Tradition, Geographic location, Historical background
2. **Punjab cuisine:** Equipments, Ingredients, staple food, Culture & Tradition, Geographic location, Historical background
3. **Rajasthan cuisine:** Equipments, Ingredients, staple food, Culture & Tradition, Geographic location, Historical background
4. **Awadhi cuisine:** Equipments, Ingredients, staple food, Culture & Tradition, Geographic location, Historical background

UNIT-3: WEST REGIONAL CUISINES

1. **Gujarati cuisine:** Equipments, Ingredients, staple food, Culture & Tradition, Geographic location, Historical background
2. **Maharashtra cuisine:** Equipments, Ingredients, staple food, Culture & Tradition, Geographic location, Historical background
3. **Goan cuisine:** Equipments, Ingredients, staple food, Culture & Tradition, Geographic location, Historical background
4. **Karnataka cuisine:** Equipments, Ingredients, staple food, Culture &

Tradition, Geographic location, Historical background

UNIT-4 Regional Snacks

Types of snacks, Ingredients used, method of preparation, Importance & Impact of snacks in India

UNIT-5 - BREAKFAST OF INDIA

Types of breakfast, Ingredients used, Method of preparation, Importance & Impact, History

REFERENCES:

1. Quantity food production operations and Indian cuisine by chef Parvinder S. Bali
2. Indian Gastronomy by Debasis Sahoo
3. The great Indian cookbook by Vijay Karna
4. Kitchen secrets by Sanjeev Kapoor

SEMESTER-IV

COURSE9 : FOOD PRODUCTION OPERATIONS-2

Practical

Credits:1

2 hrs/week

PRACTICAL SYLLABUS:

Practical Objective: Lab has been designed so as to inculcate practical understanding of Indian cuisines and the ability of cooking food for Banquets. **Practicals:** 4 Course menu (classical) of the choice.

- | | | |
|------------------------|-----------------------|------------------------|
| 1. Kashmiri cuisine | 6. Bengali cuisine | 11. Hyderabadi cuisine |
| 2. Rajasthan cuisine | 7. Karnataka cuisine | |
| 3. Gujarati cuisine | 8. Kerala cuisine | |
| 4. Maharashtra cuisine | 9. Tamil Nadu cuisine | |
| 5. Goan cuisine | 10. | |

Andhra cuisine

NOTE: Each

Menu should contain,
Rice preparation, vegetarian preparation, non-vegetarian preparation,
dessert and accompaniments

SRI VENATESWARA UNIVERSITY, TIRUPATI

II BHM SEMESTER –IV: PAPER - II

Subject: FOOD PRODUCTION OPERATIONS-2

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 - IV

COURSE: FOOD PRODUCTION OPERATIONS-2

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