



Syllabus for B.Sc. CT & HM
3-1-119

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SUBJECT: CT& HM (Catering Tourism & Hotel Management)

SEMESTER- I

PAPER-I:101 PRINCIPLES OF TOURISM

Unit-I

Tourism - Definition - Nature and Scope - History of Tourism and its development - Motivation - for Travel - Types of tourism Domestic and International Tourism.

Unit - II

Social and Economic significance of Tourism - Environmental and Social Impact of Tourism - Tourism as an Industry - Ancillary industries in Tourism

Unit - III

Tourism - Analyse the Scenario and Five year plans - Impact of Tourism - Contribution of Andhra Pradesh State Tourism - Along with different organization. Eg. WTO, IATA, PATA, ICAO, TAAI and UFTAA.

Unit - IV

Natural resources - wildlife - Beaches - Hill Resorts - Impact of Tourism on Physical Environment - Air - Water - Soil - Mountain - Ecology etc. - Social Impact of Tourism - Unity of In diversity in Indian context.

Unit - V

Importance of Tourism in India - fairs and festivals - Kumbhamela - Mysore Dasara - Brahmotsavams of Tirumala - Tribal culture - History and Culture for Tourism - Ajantha - Ellora - amaravathi - Nagarjunakonda - Mahabalipuram - BellarandHaldidu - Tirupati - Puri - Delhi - Goa - Mount Abu.

PRACTICALS:

1. Visit to A.P. Tourism Department
2. Wild life / Beaches / Record work / AP Regional wise
3. Hill resorts
4. Transport: a) Air, b) Sea, c) Railway, d) Bus
5. Visit to any culture regions - Case Study

REFERENCES:

1. An Introduction to Travel and Tourism - Jag Mohan Nagi
2. Air Lines and ticketing for tourism - Jag Mohan Nagi
3. IATA ticketing manual - Ticketing course material

Question paper to be set both languages (English and Telugu)

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(20.....Exams)

3. Hill resorts
4. Transport: a) Air, b) Sea, c) Railway, d) Bus
5. Visit to any culture regions – Case Study

REFERENCES:

1. An Introduction to Travel and Tourism – Jag Mohan Nagi
2. Air Lines and ticketing for tourism – Jag Mohan Nagi
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**B.Sc. (CT & HM)
I-Semester
CT & HM -101 PRINCIPLES OF TOURISM - I
Model Question Paper**

Time : 3 Hrs

Marks : 75

Section-A

**Answer any Five Questions
Each question carries 5 marks**

5 × 5 = 25 M

1. Write short note on any one wild life sanctuary?
2. Explain any two important hill station in India?
3. Write short note on Nagarjuna Konda?
4. What are the functions of TDC?
5. Write any one famous world heritage places in India.
6. Write about history of travel agency?
7. Define International Tourism?
8. Explain Simbachalam as a historical tourist place.

Section-B

**Answer All Questions
Each question carries 10 marks**

5 × 10 = 50 M

9. a) Write about types and forms of tourism.
(or)
b) Explain the social and economical significance of Tourism?
10. a) What are the services provided by Tourism Industry?
(or)
b) Write about the importance of Kumbamela?

Q.P. to be set both languages
English and Telugu

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11. a) Explain any two eco-tourism places in A.P.
(or)
b) Explain International Tourism.
12. a) Discuss the importance of monuments and museums.
(or)
b) Explain impact of tourism in Indian economy.
13. a) Write any two beaches in India?
(or)
b) Explain the Scenario of Tourism in India?

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SUBJECT: CT& HM (Catering Tourism & Hotel Management)

SEMESTER- I

PAPER-I: 102 FOOD PRODUCTION

Unit-I

Introduction to cooking - origin of cooking - Culinary terms.

Basic Commodities - Types of commodities, Explanation of various types and their usage in cooking / Processing of cream, types of Butter and its uses classification of cheese and its uses.

Unit - II

Kitchen organization - listing of the classical kitchen Brigade and Kitchen Brigade in various category hotels. Flight kitchen, hospital and institution kitchen, attributes of kitchen staff and Job Description of Staff, Co-ordinating Departments, Layout of kitchen in various organizations, Raw material receiving Areas, storage Areas, Layout of service wash up area of kitchen.

Unit - III

Equipments and Fuels used - Different equipment used in food in food production. Mode of operation, care and maintenance, Different types of fuel used.

Aims and objectives of food production.

Unit - IV

Quantitative and qualitative aspects, different types of basic stocks and sauces and their preservatives usage in food preparation.

Principles of food production - Classification Selection, Principles of cookery, effect of cooking usage in food preparation, cooking, Accompanied garnishes and presentation of:

- (a) Cereals and pulses (b) Egg Cookery
- (c) Vegetable & Fruits (d) Meat & Meat Products
- (e) Milk Products

Unit - V

Methods of cooking - types of cooking methods with proper examples.

Menu & Menu planning - origin and description of menu. Types of menu and difference between menus, planning and competition of Menu, factors and considerations of menu planning - Different courses of French Classical menu with Examples, Different kinds of Breakfast - Explanation of Brunch & lunch, Dinner and supper after tea of high Tea etc.

PRACTICALS:

1. Identification of equipments, grocery and provision.
2. Preparation of basic stocks and Soups
3. Preparation of continental menus
4. Preparations of Cereals, Pulses, Milk, Meat product, Egg cookery, Fruit and Vegetables.
5. Garnishing presentation of carving.

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REFERENCES:

1. Modern cookery - volumes - Thangam E. Phillip - 5th Edition, 2003, Orient Longman.
2. Theory of catering - Kinton and Ceserami ELBS with hodder and Stoughton.
3. Food preparation theory - Eva Medwed Prentice
4. Practical professional cookery - Crockewell and Kanuttmann Macmillan
5. Complete Cookery Manual - Antony O' Reilley (ELBS)

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3-1-104

B.Sc. (CT & HM)
I-Semester
CT & HM--102 FOOD PRODUCTION - I
Model Question Paper

Time : 3 Hrs

Marks : 75

Section-A

Answer any Five Questions
Each question carries 5 marks

5 × 5 = 25 M

1. What is cooking? Write about the origin of cooking?
2. What is the hygiene? Write in detail about personal hygiene?
3. Draw a kitchen brigade chart?
4. Write in detail about different method of cooking
5. Write in detail about different types of stocks?
6. Draw any Five vegetable cuttings
7. Functions of catering industry?
8. Write about manual Equipments ?

Section-B

Answer ALL Questions
Each question carries 10 marks

5 × 10 = 50 M

9. a) Write about various types of commodities and their usage in cooking.
(or)
b) Classify basic sauces and Explain and give atleast three derivatives for each sauces.
10. a) Explain bread making process in detail.
(or)
b) Explain kitchen equipments mechanical manual and machinery equipments
11. a) Explain menu-planning and points to consider while planning?
(or)
b) Explain French classical menu?
12. a) Explain in detailed the principles of food preparation in Five star hotels?
(or)
b) Write about different types fuel used in kitchen?
13. a) Draw the layout of Kitchen organization and explain?
(or)
b) Describe the difference between quantitative and quality in kitchen in detail?

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SUBJECT: CT& HM (Catering Tourism & Hotel Management)

SEMESTER- I

PAPER-I: 103 FOOD BEVERAGE SERVICES

Unit-I

Introduction to Catering Technology - Definition - Need and Scope - Types - Career - Opportunities - Functions of Catering Industry.

Unit - II

Food and Beverage Service organization - Food and Beverage Service Organization - Hierarchy, Job specification and Job description of Staff, Attributes of Food and Beverage Service Personnel - Co-ordinating with Other Departments.

Unit - III

Types Of Food And Beverage Service Outlets - About Various Types of Service Outlets, Brief Description about the Service Outlets. Difference Between Specialized Restaurant and Multi Casting Restaurant, Room Services, Banquets, Operations, Pantry, Food Pick-Up Areas, Stores and Linen Room, Kitchen Stewarding.

Unit - IV

Food and Beverage Service Area Equipments - Introduction of Various Areas. Describing the Area, Still Rooms Silver Room, Washup, Hot Plate, Dispense Bar & Spare - Linen Store - Lightening, colour etc. Different types of Linen and Furniture. Equipment and their Classification. Different Types of cutlery, Glassware, Crockery etc.

Unit - V

Food and Beverage Service - Types of Food Service, Description of Food Science, Cafeteria Service and Counter Service, Room Service and Banquet Hall Buffet Define Mise-en-Scene, Mise-en-Place, Restaurant Reservations, Wine - making.

PRACTICALS:

1. Familiarization of restaurant equipment.
2. Maintenance of the equipment and Silver.
3. Menu planning
4. Description of Dishes and their accompartments.
5. Misen-en-seen and Mise-en-place.

REFERENCES:

1. Test Book of Food and Beverages Service - S.N. Bagchi&Anitha Sharma, Aman Publications, New Delhi, 1st Edition.
2. Food & Beverage Service - B.R. Lillicrap&Courius - 2003 ELBS.
3. Modern Restaurant Service - John Fuller - Stanley Thornupub Ltd.
4. Introduction to Modern Food & Beverage Service by William H Krant.

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B.Sc. (CT & HM)
I-Semester
CT & HM-103 FOOD & BEVERAGE SERVICE - I
Model Question Paper

Time : 3 Hrs

Marks : 75

Section-A

Answer any Five Questions
Each question carries 5 marks

5 × 5 = 25 M

1. Write the classification of food and Beverage service equipment.
2. Write about the rate of computer application in food and Beverage Service.
3. Explain the care and maintain of silver dining equipment.
4. Write the principles of Menu planning
5. Define Mise-en-Scene and Mise-en-place
6. Differentiate between cocktail and mock tail.
7. Mention 5 Principles of restaurant reservation.
8. Write about Banquets Service?

Section-B

Answer ALL Questions
Each question carries 10 marks

5 × 10 = 25 M

9. a) Define catering technology write the classification and function of catering organization
(or)
b) Write about various types of Food and Beverage Service Outlets.
10. a) Explain Food and Beverage Service sequence with illustrations.
(or)
b) Describe about the service area and explain about the linen furniture equipment used in it.
11. a) Define Beverage write classification. Explain the procedure of wine preparation.
(or)
b) What in Food Cost. Describe the different control methods allowed by Beverage organization to control the food cost.
12. a) Name the basic services, classify and give atleast three derivatives for each.
(or)
b) Write about classical kitchen brigade and kitchen brigade in 3 star hotel.
13. a) Write about various types of commodities and their usage in cooking.

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(or)

b) Explain the Bread making process.

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