

ACHELOR OF HOTEL MANAGEMENT (BHM)

Choice Based Credit System (C.B.C.S) Syllabus and Scheme of Examination

(with effect from the Academic Year 2020-2021)

2nd YEAR BHM Degree Semester -III

	Paper Code	Subjects	Teaching Scheme		Examination Scheme			
			No of Hours		Credits	IA	EE	Total Marks (100)
			T	P				
PART 1		First Language (English)	4	0	3	25	75	100
		Second language (Telugu/Hindi/Sanskrit/Urdu)	4	0	3	25	75	100
		Life Skills Courses	2+2	0	2+2	0	50+50	100
		Skill Development Courses	2	0	2	0	50	50
PART 2	BHM301	Principles of Tourism	4		4	25	75	100
		Principles of Tourism Practicals		2	1	-	50	50
	BHM302	Food Production Operations– III	4		4	25	75	100
		Food Production Operations Practicals -III		2	1	-	50	50
	BHM303	Food & Beverage service Operations– II	4		4	25	75	100
		Food & Beverage service Operations Practicals -II		2	1	-	50	50
		Total Marks	26	06	27			800

SRI VENKATESWARA UNIVERSITY::
TIRUPATI SECOND YEAR BHM 301/ PRINCIPLES OF
TOURISM - I THIRD SEMESTER
Revised Syllabus under CBCS W.E.F. 2020-21
PRINCIPLES OF TOURISM - I

Learning Outcomes:

Upon successful completion of the course, the students will be able to:

- Define Technical Terms- Tourism, Tourists, and types of tourism-Domestic, outbound and inbound tourism.
- Explain the diverse nature of tourism including culture and place, Global /Local perspectives and experience design and provision.
- Understand the importance of tourist places with reference to Indian context.
- Describe the different types of tourism resources of India, their importance in tourism and management.
- Explain the importance of tourism industry for revenue and foreign exchange.
- Compare and contrast the impact of physical and social factors on tourism industry.
- List out the principles of sustainable tourism and its benefits to the society.
- Prepare brochure of a travel destination.

Unit-I

Tourism – Definition, Meaning – Nature and Scope – History of Tourism and its development – Motivation for Travel – Types of tourism -- Domestic and International Tourism – Accessibility and Amenities.

Unit – II

Social and Economic significance of Tourism – Impact of Tourism on Indian Economy-- Environmental and Social Impact of Tourism - Tourism as an Industry – Ancillary industries in Tourism – Nature and forms of travel – Tourism, components of Tourism industry.

Unit – III

Tourism- Scenario – Indian Tourism Administration and its Organization Five year plans – Impact of Tourism – Contribution of Andhra Pradesh State Tourism – along with different organization. i.e. WTO, IATA, PATA, ICAO, TAAI, UFTAA, WTTC.

Organization and function of ITDC, APTDC, FHRAI, IH&RA, IRCTC.

Case studies of travel agency and tour operations, Thomas-cook, SITA, TCI, COX & KINGS.

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 in diversity in relation to Tourism with Reference to Indian Context

Unit – V

Importance of Tourism in India – fairs and festivals – Kumbhamela – Mysore Dasara – Brahmotsavams of Tirumala – Tribal culture – History and Culture Tourism – Ajantha – Ellora – Amaravathi – Nagarjuna konda – Mahabalipuram – Tirupati – Puri – Delhi – Goa – Mount Abu.

Social and culture aspects of tourism advantages, disadvantages, effect of tourism.

REFERENCES:

1. An Introduction to Travel and Tourism – Jag MohanNagi
2. Air Lines and ticketing for tourism – Jag MohanNagi
3. IATA ticketing manual – Ticketing coursematerial
4. Travel and Tourism Management – R KSinha
5. Professional Hotel Management; Jagmohan Negi; S. Chand Co., New Delhi, 2002.
6. Faster, Douglas: Travel and Tourism Management

BHM II YEAR III SEMESTER
BHM--301 PRINCIPLES OF TOURISM - I
PRACTICALS

- Visit to A.P. Tourism Department
- Visit to Wild life / Beaches / Record work / AP Regionalwise
- Visit to Hill resorts
- Means of Transport: a) Air, b) Sea, c) Railway, d) Bus
- Visit to any Tourist regions of Cultural Interest – 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
4. Cultural History of India – A.L. Bhashan

II SECOND YEAR-III-Semester
BHM -301 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 = 25M

1. Define International Tourism?
2. Explain Economic Significance of Tourism?
3. What are the Functions of IATA?
4. Write a short note on Wild life Sanctuaries?
5. Explain any two Important hill Stations of India?
6. Write a short note on Nagarjuna Konda?
7. Write any Famous World Heritage place in India?
8. Explain the Nature and Scope of Tourism?

Section-B

Answer All Questions Each question carries 10 marks 5 × 10 = 50M

9. a) Define Tourism. Write about types and forms of Tourism
(or)
b) Describe the History and development of Tourism?
10. a) Explain the social and economical significance of Tourism?
(or)
b) "Tourism as an Industry"—Elaborate Your Answer?
11. a) Explain the impact of Tourism on Indian economy.
(or)
b) Contribution of following organizations in Tourism
a) TAAI.
b) PATA
12. a) Discuss the impact of Tourism on physical environment and ecology.
(or)
b) Discuss the Importance of Beaches and Historical Monuments in relation to Tourism.
13. a) Write about the importance of following festivals?
a) Kumbhamela b) Dussehra In Mysore
(or)
b) Explain the scenario of Tourism in India?

SRI VENKATESWARA UNIVERSITY: TIRUPATI
SECOND YEAR BHM 302/ FOOD PRODUCTION OPERATIONS-
III THIRD SEMESTER

Revised Syllabus under CBCS W.E.F. 2020-21

FOOD PRODUCTION OPERATIONS-III

Learning Outcomes:

At the end of the course the student will be able to:

- Identify various equipments used in cooking.
- Understand various factors that influence the purchase of equipment, care and maintenance of equipment.
- Explain the significance of menu planning, preparation and service.
- Gain knowledge about different types of menus and catering.
- Calculate area requirement for kitchen planning.
- Understand various principles of effective purchasing and prepare indent list.
- Understand and able to make appetizers and garnishes.
- Get an insight of quite a vast description on the culture, eating habits and preparation of popular dishes from the Indian cuisine and continental cuisine.

UNIT-I

QUANTITY FOOD PRODUCTION EQUIPMENT

Introduction to equipments, using volume cookery, selection of kitchen, types of metals used in kitchen equipments, equipment required for mass/volume feeding - Heat and cold generating equipment - Care and maintenance of equipment - Modern developments in equipment manufacture

MENU PLANNING

Basic principles of menu planning –recapitulation - Points to consider in menu planning for various volume feeding outlets such as Industrial, Institutional, Mobile Catering Units.

Objectives of menu planning and constraints of menu planning, types of meals – early morning, tea break fast (English, American, Continental, Indian) Lunch, high tea, Dinner & supper, sequence menu cover for each course.

Planning menus for - School/college students - Industrial workers – Hospitals - Outdoor parties - Theme dinners - Transport facilities, cruise lines, airlines, railway - Nutritional factors for the above.

UNIT-II

INDENTING

Principles of Indenting for volume feeding - Portion sizes of various items for different types of volume feeding - Modifying recipes for indenting for large scale catering - Practical difficulties while indenting for volume feeding.

PLANNING

Principles of planning for quantity food production with regard to - Space allocation, kitchen setup, Equipment selection, Staffing, resourcing, process of requirement, food cost, factors affecting food cost.

UNIT-III

VOLUME FEEDING

Institutional and Industrial Catering - Types of Institutional & Industrial Catering - Problems associated with Institutional and Industrial catering - Scope for development and growth of - Institutional and Industrial catering.

Hospital Catering - Highlights of Hospital Catering for patients, staff, visitors - Diet menus and nutritional requirements.

Off Premises Catering - Reasons for growth and development, Menu Planning and Theme Parties, Concept of a Central Production Unit, Problems associated with off-premises catering

Mobile Catering - Characteristics of Rail, Airline (Flight Kitchens and Sea Catering), Branches of Mobile Catering.

UNIT-IV

QUANTITY PURCHASE & STORAGE

Introduction to purchasing - Purchasing system, Purchase specifications, Purchasing techniques, Storage - types of store rooms, storage of bulk, inventory controlling stores, control procedure to check pilferage & storage.

UNIT-V

REGIONAL INDIAN CUISINE

Introduction to Regional Indian Cuisine - Heritage of Indian Cuisine - Indian breads, sweets and snacks - Factors that affect eating habits in different parts of the country - Cuisine and its highlights of different states/regions/communities to be discussed under.

Geographic location - Historical background - Seasonal availability - Special equipment - Staple diets Specialty cuisine for festivals and special occasions.

Cuisine and its highlights of different states

Cuisine and its highlights of different communities

REFERENCE BOOKS:

1. Gisslen wayne – professional cookery (john wiley andsons)
2. Montage – Larousse gastronomique (Himalaya publishinggroup)
3. Theory Of Cookery By Krishna Arora, First Published On 1992.Reprinted On 2015.Modern Cookery By Thangam E Philip, Printed At Yash Printo Graphics Noida.
4. Quantity Food Production Operation and Indian Cuisine ByParvinder S. Bali, Published By OxfordIndian Press. First Published On 2011, Seventh Impression On 2015.

II YEAR BHM III SEMSTER
BHM-303 FOOD PRODUCTION OPERATIONS-III
PRACTICALS

Each institute to formulate 36 set of menus from the following cuisines.

- Awadh
- Bengal
- Goa
- Gujarat
- Hyderabad
- Kashmiri
- Maharastra
- Punjabi
- Rajasthan
- South India (TamilNadu, Karnataka,Kerala)

SUGGESTED MENUS

MAHARASTRIAN

MENU 01

Masala Bhat
Kolhapuri Mutton& masala
Batata Bhaji
Masala Poori
Kosambari
CoconutPoli

MENU 02

Moong Dal Khichidi
Patrani Macchi
TomatoSaar
Tilgul Chapati
Amti
Basundi

AWADH

MENU01

Yakhni Pulao
Mughlai Paratha
Gosht Do Piazza
Badin Jaam
Kulfi with Falooda

MENU02

Galouti Kebab
Bakarkhani
Paneer Pasanda
Muzaffar

BENGALI

MENU01

Ghee Bhat
Machher Jhol
Aloo Posto
MishtiDoi

MENU02

Bhape Maach
Luchi
Shukto
Kala Jamun

GOAN

MENU01

Rojo
Galina Xacutti
Toor Dal Sorak
Alle Belle

MENU02

Coconut Pulao
Fish Caldine
Cabbage Foogath
Bebinca

PUNJABI

MENU01

Rada Meat
Matar Pulao
Kadhi
Punjabi Gobi
Kheer

MENU02

Amritsari Macchi
Rajma Masala
Pindi Chana
Bhatura
Row Di Kheer

MENU03

Tandoori Roti
Tandoori Murgh
Dal Makhani
Pudina Chutney
Baingan Bharta
Savian

SOUTH INDIAN

MENU 01

Meen Poriyal
Curd Rice
Thoran
Rasam
Pal Payasam

MENU 02

LemonRice
Meen Moilee
Olan
Malabari curry
Pratha
PruppuPayasam

MENU03

Tamarind Rice
Kori Gassi
Kalan Samber
Savian Payasam

MENU04

Coconut Rice
Chicken Chettinad
Avial
Huli
MysorePak

RAJASTHANI

MENU 01

Gatte Ka Pulao
Laal Maas
Makki Ka Soweta
Chutny (Garlic)
Dal Halwa

MENU 02

Dal
Baati

GUJARATI

MENU01

Churma
Besan Ke Gatte
Ratalu Ki Sabji
Safed Maas

MENU02

Gujrati Khichdi
Undhiyu
Batata Nu Tomato
Osaman
Jeera Poori

HYDERABADI

MENU 01

Sofiyani Biryani

Methi Murgh

Tomato Kut

Pyaz ka Raita

Double Ka Meetha

MENU 02

Kacchi Biryani

Dalcha

Mirchi Ka Salan

Mix Veg. Raita

Khubani KaMeetha

KASHMIRI

Two menus may be planned out of the Dishes given below:

Rice and Bread Preparations: Mutanjan, Pulao (Kashmiri), Plain Rice, Girda,

Lavash**Meat Preparations:** Gushtaba ,Rista ,Marchwangan korma, Mochar Kofta, Yakhean Kaliya, Tabak Maaz, Rogan Josh

Vegetables and Potato: Ruwangan hachi chaman,Chok wangun,Chaman Qailya Alleh Yakhean, Dum Aloo Kashmiri ,Nadir Palak, Rajma Gogji

Sweet Dishes: Kong Phirin (Sooji with Saffron), Aae't phirin (Wheat Flour Phirni), Halwa

Chutneys: Muji chatin, Ganda Cheten, Doon chetin, Aleh cheten (pumpkin chutney)

Note: In addition to above each institute to formulate 08 (eight) set of regional menus including snacks, sweets etc.

REFERENCE BOOKS :-

1. Gisslen wayne – professional cookery (john wiley and sons) Montage – Larousse gasrtronomie (Himalaya publishing group)
2. R.Singaravelavan, Basic F & B Service, Oxford University press, 2012
3. D.R. Lillicrap, John A. Cousins, and Suzanne Weekes, Food and Beverage Service for Levels 1 and 2.Hodder Publisher, 2014
4. Food and Beverage Service by R.Singaravelavan: 2nd edition 2016
5. Food and Beverage Service by John cousins , Dennis Lillicrap , Suzanneekesr ; 9th edition -2014
6. Food and Beverage Service by Sudhir Andrews ; 3rd edition -2013 Food and Beverage Service

by Bobby George ;2005

7. Food and Beverage Management by Bernard Davis , Andrew lock hood , sally stone ; 3rd edition, reprinted in 2005

MODEL QUESTION PAPER

BHM302 II YEAR, III

Semester

Sub: - Food Production Operation-III

Time:3Hrs

Marks:75

Part A

Answer any FIVE of the following Questions 5x5=25m

1. Write quantity food production equipments?
2. Basic principles of Menu planning?
3. Explain mobile catering?
4. Write about one Punjabi Menu Preparation?
5. Write a short notes on staple diets?
6. Menu for Theme Dinner?
7. Write the difference between hospitals menu / Industrial menu?
8. Write a Menu for Parsee Community?

Part B

Answer All Questions

5x10=50m

9 (A) Write an essay on equipments required for Volume feeding & their care and Maintenance?

Or

(B) Explain the factor to be considered while Planning Menus for School Students and Hospital ?

10(A) Write about the Principles of Indenting for Volume feeding and Practical difficulties?

Or

(B) Write an essay on principles of planning for quantity food production with regard to equipment selection and staffing?

11(A) Write a essay on off permises catering?

Or

(B) Hospital Catering?

12(A) Describe about Regional Indian Cuisine ?

Or

(B) what are the factors that effect eating habits in different Parts of the country ?

13(A) Explain about Indian sweets and Indian Snacks

Or

(B) Write at least one menu for the following states

a)Hyderabadi b)Kerala c)Rajasthan d) Punjab

SRI VENKATESWARA UNIVERSITY:: TIRUPATI
SECOND YEAR BHM 303/ FOOD and BEVERAGE SERVICE OPERATIONS-II
THIRD SEMESTER

Revised Syllabus under CBCS W.E.F. 2020-21

FOOD and BEVERAGE SERVICE OPERATIONS-II

Learning Outcomes:

Upon the completion of course, the learners will be able to:

- Describe different types of Alcoholic beverages, their ingredients and appropriate matches with food.
- Know the storage and equipment requirements of common types of alcoholic beverages.
- Learn the serving method of alcoholic beverages.
- Explain the types of cocktails and ways in which they are mixed and served.
- Understand the steps/ points to be remembered while serving and sale of alcoholic beverages.
- Learn the responsibilities concerned with the sale of alcohol in terms of relevant legislation, the negative and positive effects of alcohol on health, problems caused by excessive alcohol consumption.
- Explain the recommended safe level of consumption for alcohol and describe the potential effects of a hangover.

UNIT-I

ALCOHOLIC BEVERAGES

Introduction and definition - Production of Alcohol - Fermentation process - Distillation process - Wine, spirits, dark spirits, white spirits, brands, aperitifs & liqueurs - Classification of alcoholic beverage.

Food & Beverage staff organization – categories of staff, hierarchy, job description & specification, duty roster.

DISPENSE BAR

Introduction and definition - Bar layout – physical layout of a bar - Bar stock – alcohol & non alcoholic beverages - Bar equipment, bar glass wares, functions of bar & dispense bar.

UNIT-II

WINES

Definition & History – Grape varieties Classification of wines & production process, wine laws, storage of wines, wine terminology (English/French), Table/Still/Natural, Sparkling, Fortified, Aromatized, brandnames

Famous wine producing countries

France, Germany, Italy, Spain, Portugal

Principle wine regions, grape varieties, production and brand names

USA, Australia, India, Chile, South Africa, Algeria, New Zealand, Food & Wine Harmony, Storage of wines

UNIT-III

BEER

Introduction & Definition, Types of Beer, Production of Beer, Storage- Service of beer, Indian/International brand names.

UNIT-IV

SPIRITS

Introduction & Definition, Production of Spirits – pot – still method, patent still method Types & Production of the Following, Whisky, Rum, Gin, Brandy, Vodka, Tequila, Proof Spirits-Different Scales, American Proof, British Proof (Sikes scale), Gay Lussac (OIML Scale), Indian/International brand names.

UNIT-V

APERITIFS

Introduction and Definition, Types of Aperitifs, Vermouth (Definition, Types & Brand names), Bitters (Definition, Types & Brand names)

LIQUEURS

Definition & History, Production of Liqueurs, Broad Categories of Liqueurs (Herb, Citrus, Fruit/Egg, Bean & Kernel, Popular Liqueurs Definitions (Name, colour, predominant flavour & Country of Origin, Cocktails – Definition Classification – Preparation and Service Mocktails- preparation and service.

REFERENCE BOOKS:

Modern restaurants service – John Fuller

Food and beverage service-Dennis R. Lillicrap and John Cousins

Food and Beverage Service Training Manual – Sudheer Andrews-Tata McGrawhill publishing co.ltd

II YEAR III SEMSETER BHM303
FOOD AND BEVERAGE SERVICE OPERATIONS – II (PRACTICAL)

1. Dispense Bar – Organizing Mise-en-place

Task-01: Wine service equipment

Task-02: Beer service equipment

Task-03: Cocktail bar equipment

Task-04: Liqueur / Wine Trolley

Task-05 Bar stock - alcoholic & non-alcoholic beverages

Task-06: Bar accompaniments & garnishes

Task-07: Bar accessories & disposables

2. Service of Wines

Task-01: Service of Red Wine

Task-02: Service of White/Rose Wine

Task-03: Service of Sparkling Wines

Task-04: Service of Fortified Wines

Task-05: Service of Aromatized Wines

Task-06: Service of Cider, Perry & Sake

3. Service of Aperitifs

Task-01: Service of Bitters.

Task-02: Service of Vermouths

4. Service of Beer

Task-01: Service of Bottled & Canned

Beers Task-02: Service of Draught Beers

5. Service of Spirits

Task-01: Service styles – neat/on-the-rocks/with appropriate mixers

Task-02: Service of Whisky

Task-03: Service of Vodka

Task-04: Service of Rum

Task-05: Service of Gin

Task-06 Service of Brandy

Task-07 Service of Tequila.

6. Service of Liqueurs

Task-01 Service styles – neat/on-the-rocks/with cream/enfrappe

Task-02 Service from the Bar

Task-03: Service from Liqueur Trolley

7. Wine & Drinks List

Task-01 Wine Bar, Beer Bar, Cocktail Bar

8. Matching Wines with Food

Task-01 Menu Planning with accompanying Wines

- Continental Cuisine
- Indian Regional Cuisine

Task-02 Table laying & Service of menu with accompanying Wines

- Continental Cuisine
- Indian Regional Cuisine

REFERENCE BOOKS:

Modern restaurants service –John fuller

Food and beverage service-Dennis R.Lillicrap and John cousins

Food and beverage service-Vijay Dhawan-Francbro &co

MODEL QUESTION PAPER
BHM303 Sub: - Food and Beverage Service Operation -
II 2nd Year III Semester

Time:3Hrs

Max Marks:75

Part-A

Answer any FIVE of the following Questions 5x5=25M

1. Write Short notes on Dispensebar?
2. Write about Alcoholfermentation?
3. Explain the Production of FortifiedWine?
- 4 Write about storage and service and Beer?
- 5 Briefly write about types ofGin?
- 6 Write a short note on cocktails?
- 7 Define Aperitifs and theirtypes?
- 8 Write a short note on Food and Wine Combination?

Part- B

Answer All Questions 5X10=50M

- 9 a) Write an essay on production of alcohol?
Or
b) Describe physical Layout of a Bar and Bar equipment?
- 10 a) Write an essay on World Wine Principal regions, production and their Brand Names?
Or
b) Write about Classification of wines with Examples?
- 11 a) Define Beer. Explain about Types of Beers
Or
b) Write about production of beer with suitable Flow chart?
- 12 a) Explain briefly about the production of the following
A) Whisky B) Brandy C) Vodka
Or
b) Explain about Broad Categories of Liqueurs?
- 13 a) Write an essay on Cocktails classification and service of Cocktails
Or
b) Write an essay on service and storage of Liqueurs?