

SRI VENKATESWARA UNIVERSITY : TIRUPATI

SEMESTER- III – W.E.F. 2021-22

CT&HM -301 PILGRIMAGE TOURISM AND HOSPITALITY MANAGEMENT – II

Outcomes of the course

At the end of the course the student will be able to demonstrate the following

A. Remembers and Explain in a systemic way

- Label the concepts of tourism.
- Name different types of tourism.
- Identifies different travel agencies and tourist guides.

B. Understands and Uses

- Recognises Tourism as a revenue generator in a country.
- Reviews tourism destinations in the world.

C. Critically explains, judges and solves

- Explains the merits and demerits of tourism as a destination.
- Interprets employment generation in Tourism sector.

D. Working in out of prescribed area under a co – curricular activity

- Learn about globalization of world through tourism.
- Visit to different Tourist accommodations.

E. Practical Skills

- Visit to various Tourism destinations.
- Dealing and analysing the history of tourist destination.

SEMESTER- III

CT&HM -301 PILGRIMAGE TOURISM AND HOSPITALITY MANAGEMENT – II

Theory: 4 hrs/Practicals : 2 hrs

THEORY

Unit-I

India- culture, demography, geography and soil - Rich history of Andhra Pradesh – and Role of Hospitality Management in Tourism.

Unit – II

Pilgrimage Tourism and Hospitality Management Pilgrim Tourism – Definition and Importance - study of Historical, Pilgrimage centers - Tirumala and Tirupati – Sri Kalahasti – Srisailam – Simhachalam – Ahobalam – Vijayawada – Alampur – Pushpagir – Sriangam – Hampi- Badami – Tiruvananthapuram – Varanasi – Allahabad (Praying).

Unit – III

Impact of tourism on - Nature -Water -Soil -Air-Sound pollution culture - Cost of living. Over tourism - Black tourism - Religious tourism-vaccine tourism, Tourism as a revenue - job - generator.

Unit – IV

Travel Agency – History and development of the concept of Travel Agency in India – role of Travel Agencies and Tourist Guides in promoting tourism in India – Tour operator and Partners of Tour Operators.

Unit – V

Tourist Accommodation – Various Categories – Hotels – Star Hotels – Heritage hotels – resorts – Private accommodation – Accommodation provided by religious institutions – paying guest – New trends in tourism

PRACTICALS :

1. Tour to Pilgrimage centre
2. Historical aspects of tourism
3. Visit to travel agency
4. Identifying Travel Agents in Tirupati

REFERENCES:

1. Nostalgia for Eternity: Journeys in Religion, History and Myth on the Indian Subcontinent_by Leonid Plotkin (2018).
2. Pilgrimage to India: Lessons Learned and Now Lived by REV John J Lombardi (2020).
3. The National Cultural of India – National Book Trust – Delhi (1959) – Hussain, A.A.
4. The wonder that was India – Basham A.L., Rope & Company (Publication) Delhi – (1985).
5. The culture and Art of India – Mukharjee R.K, Londaon–(1959).

B.Sc. (CT & HM)

SEMESTER - III

CT&HM -301 PILGRIMAGE TOURISM AND HOSPITALITY MANAGEMENT - II

MODEL QUESTION PAPER

Time :3Hrs

Marks : 75

SECTION-A

Answer any Five Questions

Each question carries 5 marks

5 × 5 = 25 M

1. What is Tourism?
2. Write about vaccine tourism.
3. Give a brief note on heritage hotels.
4. Write a brief note on the history of Travel agency in India.
5. Write a detailed note on Pilgrimage Tourism.
6. Describe the greatness of Hampi.
7. What do you understand by over tourism?
8. Who is a tour operator?

SECTION-B

Answer ALL Questions

Each question carries 10 marks

5 × 10 = 50 M

9. a) Assess the role of tourist guide in promoting tourism in India.

(or)

b) Write about the Partner of tour operator.

10. a) Explain the contribution of Tourism for Andhra Pradesh State.

(or)

b) What is meant by pilgrimage tourism? Analyze its importance?

11. a) Write down the concept and functions of travel agency.

(or)

b) Describe various categories of Tourist accommodation.

12. a) Explain the importance of Varanasi and Allahabad as a pilgrimage centers.

(or)

b) Name the major Buddhist circuits in the state of A.P.

13. a) Explain the concept and functions of travel agency.

(or)

b) Write detail about historical and religious aspects of Tirumala Tirupati Devasthanams.

SEMESTER - III
CT & HM-302 FOOD PRODUCTION - II

Outcomes of the course

At the end of the course the student will be able to demonstrate the following.

A. Remembers and Explains in a systemic way

- The principles of cooking.
- Concept of International, National and regional cuisines.

B. Understands and Uses

- Knowledge related to standardization of quantity cooking.
- Reviews standardization of different cuisines.

C. Critically explains, judges and solves

- Explains difference between Northern Indian and South Indian cuisine and also cooking methods of different cuisines.
- Judges suitable techniques for purchase and storage of quantity cooking

D. Working in out of prescribed area under a co – curricular activity

- Learning about quality cooking by visiting hotels.
- Visiting different cuisines offering North and South Indian styles.

E. Practical Skills:-

- Preparation of different cuisines.
- Preparation of quality cooking.
- Preparation of food using different types of cooking

SEMESTER - III
CT&HM-302 FOOD PRODUCTION – II

Theory: 4hrs/ Practicals: 2hrs

THEORY

Unit-I

Quantity food production – Principles of quantity cooking, Menu planning for various organizations/Institutions, related to food costing, volume indenting, problems and adjustment in terms of cooking time and temperatures.

Unit – II

Indian regional cooking styles I - Description of regional cooking styles, eating habits, ingredients.

Northern Indian cuisine – Moghlai, Avadh, (Dum-puet), Punjabi, Kashmiri, History, Methodology, Equipment, Culinary terms – Tandoor – Making, Size of Tandoor, fixing, Seasoning, Preparation of Indian Breads.

Unit – III

South Indian Cuisine – Hyderabadi, Kerala, Andhra, Tamil Nadu, Chettinad – History, Methodology, Equipment and Culinary Term.

Unit – IV

Indian Regional Cooking styles - II

Central Indian Cuisine, Eastern Indian Cuisine and North Eastern Cuisine, Bengal, Assam, Nagaland, Mizoram, Arunachal Pradesh – History, Methodology, Equipment, Culinary Terms. Western cuisine – Gujrathi, Rajasthani, Goan, Maharashtra – History, Methodology, Equipment, Culinary terms.

Unit – V

Quantity cooking, purchase strategies – weights and measurements- purchase methods – Techniques – Storage – cold storage – dry storage- techniques, receiving techniques.

PRACTICALS:

1. Northern Indian Cuisine
2. Southern Indian Cuisine
3. Eastern Indian Cuisine
4. Western Indian Cuisine
5. Inventory Control

REFERENCES:

1. A Text Book on Production Engineering_by Dr. Swadesh Kumar Singh |(2019).
2. Textbook on Food Production and Operation by Vijay Tyagi |(2015)
3. Cooking with Indian Masters -Prasad
4. Modern cooking (Vol-I). Thangau E. Phillip 5th Edition,(2003).

B.Sc. (CT & HM)
SEMESTER -III
CT&HM-302 FOOD PRODUCTION-II
Model Question Paper

Time: 3Hrs

Marks : 75

SECTION-A

Answer any Five Questions

Each question carries 5 marks

5 × 5 = 25 M

1. Write in detail about tandoor.
2. Explain the different methods of cooking.
3. Write the cooking styles explain in detail.
4. State the Principles of cooking and explain.
5. Describe the equipment used in different cuisine.
6. Write in detail about any two states cuisines.
7. What is costing and explain detail?
8. What is cold storage?

SECTION-B

Answer ALL Questions

Each question carries 10 marks

5 × 10 = 50 M

9. a) What are the differences between perishable and non – perishable foods?
(or)
b) What is quantity cooking? Explain about different cooking methods?
10. a) Discuss the Principles of menu planning.
(or)
b) Enlist the equipment used in different cuisines.

11. a) What is food cost? Write the different control methods adopted for cost control.

(or)

b) What is menu Planning? Prepare a 7 Course menu in marriage party.

12. a) Write the difference between Palao and Biryani? Give recipes for each.

(or)

b) What are the principles of cooking write the importance of hygiene?

13. a) Explain the purchases methods following in Five Star Hotels.

(or)

b) Any two recipes in Eastern Cuisine.

SEMESTER -III

CT & HM -303 FOOD AND BEVERAGE SERVICE - II

Outcomes of the course

At the end of the course the student will be able to demonstrate the following

A. Remembers and Explains in a systemic way

- Names of different alcoholic and non- alcoholic beverages
- Identifies different types of beverages

B. Understands and Uses

- Understands about history of alcoholic and non- alcoholic beverages.
- Uses the knowledge about storage of cocktails and mock tails.

C. Critically explains, judges and solves

- Apply knowledge in analysing and standardizing the method of making different beverages.
- Explains about quality of different alcoholic and non-alcoholic beverages.

D. Working in out of prescribed area under a co – curricular activity

- Observing the preparation of mock tails and cocktails by visiting bars and hotels.
- Knowing about different types of glass wares for the table arrangements.

E. Practical Skills

- Preparation non – alcoholic beverages.
- Services of Tea, Coffee

SEMESTER -III

CT & HM -303 FOOD AND BEVERAGE SERVICE - II

Theory: 4 hrs/ Practicals : 2 hrs

THEORY

Unit-I

Classification of Beverages into Alcoholic and Non-Alcoholic - Different Non-Alcoholic Beverages – Stimulating, refreshing and Nourishing drinks - Classification of Alcoholic beverages, - Terms related to Alcoholic beverages.

Unit – II

Introduction of Wine, Definition of wine, History of wine making, famous wine producing countries of the world. Types of wines - Table wines, Sparking wine, Aromatized wines, Fortified wines and other classification, manufacturing of various wine, Bottling, Labeling and Shipping of Wine, Storage & Service of wine.

Unit – III

Spirits – Meaning, Distillation of Spirits Pot and Patent distillation methods, Manufacture of Whiskey – Classification and Quality, Brand Names, Service of Whisky. Manufacture of Brandy – Types, Brand Names and Service, Glassware used, Manufacturing process of Gin, Rum, Vodka, Tequila etc.

Unit – IV

Beer - Definition and History - Materials used in the manufacture of beer, manufacturing process of beer - Types of beer, Storage & Service of beer.

Unit – V

Liqueurs - Definition - Methods of making liqueurs. Categories of liqueurs - Service of liqueurs. Cocktails - Rules to make a perfect cocktail, Types of cocktails. Mocktails - Difference between cocktail & Mocktail, Preparation and service of cocktails and mocktails, Specialty coffee - Irish coffee, Turkish coffee etc. Tobacco – types, storage, Aperitifs - Meaning, - Different types of Aperitifs.

PRACTICALS:

1. Services of Tea, Coffee
2. Service of Wine
3. Services of Spirit and Equipment
4. Identification of Different types of glassware and equipment used in bar.
5. Preparation & Services of cocktails, Mock tails.

REFERENCES:

1. Food and Beverage Service_Bruce Axler and Carol Litrides (2013).
2. Food & Beverage Service Basics: Hotel Management (1) by Dr. Sanjeev Kumar Saxena (2019).
3. The text of Food & Beverages Service – S. N. Bagchi & Anita Sharma, 1st Ed. Aman Publications, New Delhi (2004).
4. Food & Beverage Service – Vijay Dhawan – Frank Bros & Co., (Publisher) Ltd. New Delhi.
5. Food and Beverage Management – Bernard Devis, Andrew lock wood and sally stone 3rd edition, published by Elsevier India Pvt. Ltd., New Delhi.

B.Sc. (CT & HM)

SEMESTER - III

CT&HM-303 FOOD AND BEVERAGE SERVICE-II

Time :3Hrs

Model Question Paper

Marks : 75

SECTION-A

Answer any Five Questions

Each question carries 5 marks

5 × 5 = 25 M

1. What is fermentation? Where do and how do you implement in winemaking?
2. Write the difference between cocktail and mock tail.
3. What is an alcoholic beverage give percentage of alcoholic of at least 6 alcoholic drinks?
4. What is Gin?
5. What are the mock tails? Explain with examples?
6. What is distillation?
7. What is viticulture?
8. What is Whisky write in detail?

SECTION-B

Answer ALL Questions

Each question carries 10 marks

5 × 10 = 50 M

9. a) Write the difference between cocktail and mock tail. Give two recipes of each.
(or)
b) How is beer made write in detail the procedure and the alcoholic content of beer?
10. a) How do you classify alcoholic beverage? Explain with examples?
(or)
b) Write the process of making wine and different types of wines.

11. a) Write in detail about tobacco, type, storage service.

(or)

b) What is pot distillation and patent distillation, describe with diagram?

12. a) Write about non-alcohol beverage and its classification.

(or)

b) What is sparkling wine? What are the various methods of making sparkling wines?

13. a) What is coffee write about its any Two varieties?

(or)

b) What is whisky write in detail?

SUBJECT EXPERTS

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