



BACHELOR OF HOTEL MANAGEMENT

UNDER CBCS FRAMEWORK WITH EFFECT FROM 2020-2021

PROGRAMME: THREE YEAR BHM (BACHELOR OF HOTEL MANAGEMENT)

***For Fifteen Courses of 1, 2, 3 & 4 Semesters
(To be implemented from 2020-21 Academic Year)***

(With Learning Outcomes, Unit-wise Syllabus, References, Co-curricular Activities & Model Q.P.)

PROGRAMME: THREE-YEAR-BHM (BACHELOR OF HOTEL MANAGEMENT)

(With effect from 2020 Onwards)

DOMAIN SUBJECT: HOTEL MANAGEMENT

**(Syllabus with Outcomes, Co-curricular Activities,
References & Model Question Papers for 1, 2, 3 and 4th
Semesters)**

The Domain Hotel management is a multi-disciplinary job oriented course which helps in making the student a better professional and a better person. The course focuses on providing scientific and systematic knowledge about Food, Hospitality and Tourism. The subjects include **FOOD PRODUCTION, FOOD & BEVERAGE SERVICE OPERATIONS, FRONT OFFICE/ HOUSE KEEPING, ACCOMODATION OPERATIONS, TOURISM MANAGEMENT / BAR MANAGEMENT, HOTEL LAWS AND HOTEL ENGINEERING.** The core courses empower the students with skills to improve individual's personal life as well as professional life by providing excellent career opportunities through skill based training and contribute to the overall development of student.

The students of Hotel management have proven themselves as an excellent Chefs, Entrepreneurs and Service providers in the field of Hotel management. They do not remain job seekers but have also become job creators. They gain and provide employment in Hotel organizations, Hospitals, Cafeterias, and Commercial Restaurants, which includes Consultancy, Railways, Cruise and Airline industry. Keeping in view the growing aspirations of young generation, the curriculum has been updated and designed for each course with outcomes which includes knowledge, intellectual skills and practical skills.

GENERAL CURRICULAR ACTIVITIES

- **Lecturer-based**
 - 1) **Class-room Activities:** Organization of group discussions, question-answer sessions, observations, use of audio-visual aids, guidance programme, record writing, Log book maintenance.

- 2) **Library Activities:** Reading books and magazines, taking notes from prescribed and reference books and preparation of notes on lessons as per the syllabus. Preparing assignment notes, reading journals and periodicals pertaining to different subjects of study; making files of news-paper cuttings etc.
- 3) **Lab activities & Industrial training:** Organization of practicals related to Major Courses- Maintenance of lab record based on each subject. The students have to undergo an industrial training for a duration of 6 months in the field of Hospitality and Tourism.
- 4) **Smart Classroom Activities:** Organization of Departmental WhatsApp groups/Google Class Rooms/ for quick delivery of the subject; Using smart/digital/e- class rooms (Mandatory) wherever present; Utilization of YouTube videos and live Demo by the students to their juniors.

- **Student-based**

- 1) **Class-room activities :** Power point presentations and seminar by students for the industrial training experience and project work
- 2) **Library activities:** Visit to library during library hour and preparation of notes
- 3) **Lab activities:** Maintenance of observation notes for practicals under the supervision of faculty
- 4) **Community based activities**
 - Preparation of charts, posters and nutritious diet for creating awareness to public in collaboration with NCC, NSS, Scouts and Guide wing.
 - Planning and organization of exhibitions to create awareness about the different job opportunities in the field of Hospitality and Tourism.
 - As a part of field work programme, students visit hotels, tourist destinations and bakeries.

CO-CURRICULAR ACTIVITIES

OBJECTIVES: The co-curricular activities are aimed at strengthening the theoretical knowledge with an activity related to the content taught in the class room. The activities promote aesthetic development, character building, spiritual growth, self-confidence and team spirit among students. The different types of co-curricular activities relevant to different domains of **HOTEL MANAGEMENT** are listed below:

- ***Academic – based***

- 1) Planning and Preparation of menu according to the age, religion, location and preferences of the customer based on the location of the hotel.
- 2) Debates, Essay Writing Competitions and Group Discussions.

- ***Lab/Field visit – based***

- 1) Menu planning according to occasion ,customer and location of the organization
- 2) Getting hands-on experience through visits to hotel hostels, bars, airports, restaurants, bakery and tourism destination.
- 3) Knowing about the categorization service and menu provided by the hotel.
- 4) Field Visit to hotel, restaurant and Tourism destination.

- ***Value - based***

Celebration of significant days related to Hotel and Tourism. Field visits by the students to various organization related to hospitality industry.

Observation of Days of National/ International Importance:

- Republic Day (Jan 26th)
- World Suicidal Prevention Day (Sep 10th)
- International Women’s Day (March 8th)

- International Day of Elderly (October 1st)
- World Tourism Day(Sep 27th)
- World Food Day (October 16th)
- Independence Day (August 15th)
- World Human Rights day(Dec10th)
- World Tea day(May21st)

BACHELOR 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)
 BHM Degree Semester -I

	Paper Code	Subjects	Teaching Scheme		Examination Scheme			
			No of Hours		Credits	IA	EE	Total Marks (100)
		Title of the Paper		T				
PART-I		First Language (English)	4	0	3	25	75	100
		Second language (Telugu/Hindi/Sanskrit/Urdu)	4	0	3	25	75	100
		Life Skills Course	2	-	2	0	50	50
		Skill Development	2	-	2	0	50	50
PART-II	BHM 101	Food Production – I	4		4	25	75	100
		Food Production-I Practicals		2	1	-	50	50
	BHM 102	Food & Beverage service – I	4		4	25	75	100
		Food& Beverage Service-I Practicals		2	1	-	50	50
	BHM 103	Principles of Nutrition	4		4	25	75	100
		Principles of Nutrition Practicals		2	1		50	50
Total Marks			24	06	25	-	-	750

SRI VENKATESWARA UNIVERSITY: TIRUPATI
FIRST YEAR BHM 101/ FOOD PRODUCTION-I
FIRST SEMESTER
Revised Syllabus under CBCS W.E.F. 2020-21

Learning outcomes:

Upon successful completion of the course the learner will be able to

- Define and describe the methods of cookery and culinary terms.
- Prepare a variety of food products and dishes according to world market standards
- Identify the different areas of the kitchen and name their functions.
- Describe the principles of heat transfer in the cooking process.
- Acquire knowledge about kitchen brigade equipment in kitchen and store room orientation.
- Implement equipment care, cleaning and maintenance
- Handle knives safely and select knives appropriate to the tasks and types of food.
- Define and list out basic ingredients of sauces and gravies.
- Prepare and serve a variety of sauces and gravies according to established standards.

UNIT-I

INTRODUCTION TO COOKERY

- Levels of skills and experiences required in the kitchen
- Attitudes and behaviour in the kitchen
- Personal hygiene
- Cleaning and up keep of working area
- Uniforms & protective clothing
- Safety procedure in handling kitchen equipment

CULINARY HISTORY

- Origin of modern cookery

HIERARCHY AREA OF DEPARTMENT AND KITCHEN

- Classical Brigade
- Modern staffing in various category hotels
- Roles of Executive chef
- Duties and responsibilities of various chefs
- Co-operation of kitchen staff with other departments

CULINARY TERMS

- List of culinary (common and basic) terms
- Explanation with examples

UNIT-II

AIMS & OBJECTS OF COOKING FOOD

- Aims and objectives of cooking food
- Texture – definition & types
- Consistencies – definition & types
- Techniques used in food pre-preparation
- Techniques used in food preparation

VEGETABLE AND FRUIT COOKERY

- Introduction - classification of vegetables
- Pigments and colour changes
- Effects of heat on vegetables
- Cuts of vegetables
- Classification of fruits
- Uses of fruit in cookery
- Salads and salad dressings

UNIT-III

STOCKS

- Definition of stock
- Types of stock
- Preparation of stock
- Recipes
- Storage of stocks
- Uses of stocks, care and precautions

SAUCES

- Classification of sauces
- Recipes for mother sauces, Storage & precautions

SOUPS

- Classification with Examples
- Basic recipes of Consomme with 10 Garnishes

UNIT-IV

METHODS OF COOKING FOOD

- Roasting, Grilling, Frying, Baking
- Broiling
- Poaching
- Boiling
- Principles of each of the above
- Care and precautions to be taken
- Selection of food for each type of cooking

UNIT-V

EGG COOKERY

- Introduction to egg cookery
- Structure of an egg
- Selection of egg
- Uses of egg in cookery

MEAT COOKERY

- Chicken, Lamb, Veal, Meat, Pork, Beef – Cuts
- Methods of Cooking

FISH COOKERY

- Classification of Fish
- Selection & storage of Fish
- Cleaning of Fish
- Fish cuts
- Methods of cooking Fish

REFERENCE BOOKS:

- Theory of Cookery- Krishna Arora, Frank Bros. & Co. Ltd. 2000-2001.
- Principles of Food Production Operations – Yogesh Singh – I. K. International Publishing House Pvt Ltd., 2017

BHM 101: FOOD PRODUCTION-I PRACTICAL

PART-A-COOKERY

S.NO	TOPIC	METHOD
1	<ul style="list-style-type: none">• Equipment's-Identification, Description, Uses & handling• Hygiene Kitchen etiquettes, Practices & knife handling• Safety and security in kitchen	Demonstrations & simple applications
2	<ul style="list-style-type: none">• Vegetables – classification• Cuts -julienne, jardinière, macedoines, brunoise, payssane,mignonnete, dices, cubes, shred, mirepoix• Preparation of salad dressings	Demonstrations & simple applications by students
3	Identification and Selection of Ingredients - Qualitative and quantitative measures.	Market survey/tour
4	<ul style="list-style-type: none">• Basic Cooking methods and pre-preparations• Blanching of Tomatoes and Capsicum• Preparation of concasse• Boiling (potatoes, Beans, Cauliflower, etc)• Frying - (deep frying, shallow frying, sautéing) Aubergines, Potatoes, etc.• Braising - Onions, Leeks, Cabbage• Starch cooking (Rice, Pasta, Potatoes)	Demonstrations & simple applications by students
5	<ul style="list-style-type: none">• Stocks - Types of stocks (White and Brown stock)• Fish stock• Emergency stock	Demonstrations & simple applications by students
6	Sauces-Basic mother sauces <ul style="list-style-type: none">• Béchamel• Espagnole• Veloute• Hollandaise• Mayonnaise• Tomato	Demonstrations & simple applications
7	<ul style="list-style-type: none">• Egg cookery - Preparation of variety of egg dishes• Boiled (Soft & Hard)	Demonstrations & simple applications

	<ul style="list-style-type: none"> • Fried (Sunny side up, Single fried, Bull's Eye, • Double fried) • Poaches • Scrambled • Omelette (Plain, Stuffed, Spanish) En cocotte (eggs Benedict) 	By students
8	Demonstration & Preparation of simple menu	Demonstrations & simple applications by students
9	Simple Salads &Soups: <ul style="list-style-type: none"> • Coleslaw, • Potato salad, • Beet root salad, • Green salad, 	Demonstration by instructor and applications by students

REFERENCE BOOK:

- Theory of Cookery- Krishna Arora, Frank Bros. & Co. Ltd. 2000-2001.
- Principles of Food Production Operations – Yogesh Singh – I. K. International Publishing House Pvt Ltd., 2017

Model Question Paper
BHM 101 Sub: - Food Production - I
1stYear: Semester I

Time: 3Hrs

Max Marks: 75

Part-A

Answer Any FIVE Questions

5x5=25M

1. Effects of heat on vegetables. Classification of vegetables?
2. Basic cuts of vegetable?
3. Classification of Soups?
4. Explain Classical Brigade?
5. What is sanitation? Advantages?
6. Write any five types of salads and salad dressings?
7. Write different types of Meat and their cuts?
8. Write the cleaning procedure of Fish?

Part-B

Answer ALL the questions. Each question carries 10 marks

5x10=50M

- (9) (A) Write an essay on Personal Hygiene?

OR

- (B) Duties and Responsibilities of Executive Chef?

- (10) (A) Define texture? Explain various types of Textures?

OR

- (B) What about classification of fruits and uses of fruits in cookery?

- (11) (A) Write an essay on different types of Stock and their preparation?

OR

- (B) Classification of Sauces with mother sauces?

- (12) (A) Aims and objective of cooking?

OR

- (B) Explain different methods of cooking?

- (13) (A) Write an essay on different types of Fish cuts and storage of Fish?

OR

- (B) Describe the structure of Egg and uses in cookery?

SRI VENKATESWARA UNIVERSITY: TIRUPATI
FIRST YEAR BHM 102 / FOOD AND BEVERAGE SERVICE -I
FIRST SEMESTER
Revised Syllabus under CBCS W.E.F. 2020-21

Learning outcomes:

After completion of this course, the students will be able to

- Describe various food and beverage service positions.
- Acquire knowledge about types and styles of service.
- Identify types and functions of table ware.
- Perform various service styles.
- Explain the function and care of hand tool and equipment.
- List the safety measures that should be taken when using equipment in the food service area.
- Demonstrate the various service techniques and management techniques.
- Outline duties and responsibilities of food and beverage service personnel.

UNIT-I

THE HOTEL & CATERING INDUSTRY

- Introduction to the Hotel Industry and Growth of the Hotel Industry in India
- Role of Catering establishment in the travel/tourism industry
- Types of F&B operations
- Classification of Commercial, Residential/Non-residential Hotels
- Welfare Catering - Industrial/Institutional/Transport such as Air, Road, Rail, Sea etc.
- Structure of the Catering industry

UNIT-II

DEPARTMENTAL ORGANISATION & STAFFING

- Organization of F&B department of hotel
- Principal staff
- Duties & responsibilities of F&B staff
- French terms related to F&B staff
- Attributes of a waiter
- Personal hygiene
- Grooming of F & B staff
- Inter-departmental relationships (Within F&B and other department)

UNIT-III

I FOOD SERVICE AREAS (F & B OUTLETS)

- Speciality Restaurants
- Coffee Shop
- Cafeteria
- Fast Food (Quick Service Restaurants)

- Grill Room
- Banquets
- Bar
- Vending Machines
- Discotheque

II ANCILLIARY DEPARTMENTS

- Pantry
- Food pick-up area
- Store
- Linen room
- Kitchen stewarding

UNIT-IV

F & B SERVICE EQUIPMENT

Familiarization & Selection factors of:

- Cutlery
- Crockery
- Glassware
- Flatware
- Hollowware
- All other equipment used in F&B Service • French terms related to the above

UNIT-V

NON-ALCOHOLIC BEVERAGES

Classification (Nourishing, Stimulating and Refreshing beverages)

A. Tea

- Origin & Manufacture
- Types & Brands

B. Coffee

- Origin & Manufacture
- Types & Brands

C. Juices and Soft Drinks

D. Cocoa & Malted Beverages

- Origin & Manufacture

REFERENCE BOOKS

1. Mastering restaurant service-H.L.craschnell and G.Nobis
2. Food and beverage training manual-Sudhir Andrews
3. The waiter-fuller and curie
4. Food and beverage service-D.R.Liilicrap
5. Modern restaurant service —John fuller
6. Essential table service-John fuller
7. Food and beverage management-Bernard Davi Professional food service management-Habisthayar

BHM 102
FOOD AND BEVERAGE SERVICE — I PRACTICAL-I

S.NO	TOPIC
1	Food Service areas— Introduction & Profile of the areas
2	Ancillary F&B Service areas— Introduction & Profile of the areas
3	Familiarization of F&B Service equipment
4	Care & Maintenance of F&B Service equipment
5	Cleaning /polishing of EPNS items by: <ul style="list-style-type: none"> • Plate Powder method • Polivit method • Silver Dip method • Burnishing Machine
6	Basic Technical Skills Task-01: Holding Service Spoon & Fork Task-02: Carrying a Tray / Salver Task-03: Laying a Table Cloth Task-04: Changing a Table Cloth during service Task-05: Placing meal plates & Clearing soiled plates Task-06: Stocking Sideboard Task-07: Service of Water Task-08. Using Service Plate &Crumbing down Task-09: Napkin Folds Task-10: Changing dirty ashtray Task-11: Cleaning & polishing glassware
7	Tea-Preparation &Service
8	Coffee -Preparation &Service '
9	Juices & Soft Drinks - Preparation & Service •Mocktails •Juices, Soft drinks, Mineral water, Tonic water
10	Cocoa & Malted Beverages—Preparation & Service

REFERENCE BOOKS

- 1.Mastering restaurant service-H.L.craschnell and G.Nobis
- 2.Food and beverage training manual-SudhirAndrews
- 3.The waiter-fuller and curie
- 4.Food and beverage service-D.R.Lillicrap
- 5.Modern restaurant service —John fuller
- 6.Essential Table service-John fuller
7. Food and beverage management-Bernard Davis

MODEL QUESTION PAPER
BHM 102: SUBJECT: - FOOD AND BEVERAGE SERVICE -I
First Year –I-Semester

Time: 3Hrs

Max Marks: 75

Part-A

Answer Any Five Questions 5x5=25M

- 1) Write about Welfare Catering
- 2) Write a short notes on Attributes of a Waiter
- 3) Write Briefly about Kitchen Stewarding
- 4) Write Briefly about Pantry
- 5) Write a Short Notes on Welding Machine with example
- 6) Manufacture of Malted Beverage
- 7) Explain about Glassware used in Food and Beverage Service
- 8) Cafeteria

Part-B

Answer ALL the questions. Each question carries 10 marks

5X10=50M

- 9) (A) Describe the Operations of F&B Operations
OR
(B) Role of Catering Establishment in the travel bar Tourism Industry
- 10) (A) Write an essay on Duties and responsibilities F&B Staff
OR
(C) Describe the job Description of F&B Manager
- 11) (A) Explain the Following F&B outlets
(i) Grill room (ii) Banquets (iii) Quick Service Restaurants (iv) Speciality Restaurants
OR
(B) Write an Essay on Ancillary Departments in F&B Service
(i) Food pickup Area (ii) Store (iii) Linen Room
- 12) (A) Write in Detail about Cutlery and Crookery
OR
(B) Discuss about Different F&B Service Equipments and their uses.
- 13) (A) Explain Different Types of Tea Method of Tea Processing
OR
(B) Write an Essay on Types on Aerated Drinks and Methods Of Service.

SRI VENKATESWARA UNIVERSITY: TIRUPATI
FIRST YEAR BHM 103 / PRINCIPLES OF NUTRITION
FIRST SEMESTER

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

Learning Outcomes

At the end of the course, it is expected the students will be able to

- Acquire knowledge about components of food and their role in the growth and development.
- Understand what an adequate and well balanced diet is.
- Explain the role of nutritious food in the promotion of a healthy life style.
- Interpret and calculate nutrient composition of food.
- Understand the functions and sources of nutrients, role of nutrients in the maintainance of good health.
- Describe and translate nutritional needs for individuals and groups across the lifespan in diverse cultures and religions and for different income levels.
- Apply biological, biochemical and physiologic scientific principles to nutrition practice.

UNIT-I

BASIC ASPECTS

- A. Definition of the terms Health, Nutrition and Nutrients
- B. Importance of Food - (Physiological, Psychological and Social function of food) in maintaining good health.
- C. Classification of nutrients. Balanced Diet, food Groups

BALANCED DIET:

- Definition
- Importance of balanced diet
- RDA for various nutrients-age, gender. Physiological state

ENERGY

- Definition of Energy and Units of its measurement (Kcal)
- Energy contribution from macronutrients (Carbohydrates, Proteins and Fat)
- Factors affecting energy requirements
- Concept of BMR,SDA
- Dietary sources of energy
- Concept of energy balance and the health hazards associated with Underweight, Overweight

UNIT – II

MACRO NUTRIENTS

CARBOHYDRATES

- Introduction
- Definition
- Classification (mono, di and polysaccharides)
- Sources
- Functional/Culinary application of carbohydrates in food
- Effect of cooking

LIPIDS/FATS AND OLIS

- Definition
- Classification
- Dietary Sources
- Functional application in foods
- Rancidity

PROTEINS

- Definition
- Classification
- Sources
- Properties
- Functional/Culinary application of Proteins in food
- Effect of cooking

VITAMINS

- Definition and Classification(water and fats soluble vitamins)
- Food Sources, function and significance of
 1. Fat soluble vitamins{ Vitamin A,D,E,K)
 2. Water soluble vitamins(Vitamin C, B Complex)
- Retention of Vitamins in food production and processing

MINERALS

Definition and Classification (major and minor)

- Food Sources, functions and significance of: Calcium, Iron.
- Sodium, Iodine & Fluorine

WATER

- Definition
- Dietary Sources (visible, invisible)
- Functions of water

Role of water in maintaining health (water balance)

UNIT - III

MENU PLANNING

- Planning of nutritionally balanced meals based upon the food group systems
- Factors affecting meal planning
- Critical evaluation of few meals served at the Institutes/Hotels based on the principle of meal planning

UNIT – IV

FOOD PROCESSING

- Definition and scope of food science and
- It's inter-relationship with food chemistry, food microbiology and food processing
- Definition of food processing, Objectives, Types of treatment
- Effect of factors like heat, acid, alkali on food constituents

EVALUATION OF FOOD

- Objectives, Sensory assessment of food quality
- Methods
- Introduction to proximate analysis of Food constituents

UNIT-V

EMULSIONS

- Theory of emulsification
- Types of emulsions
- Emulsifying agents
- Role of emulsifying agents in food emulsions

COLLOIDS

- Definition, Application of colloid systems in food preparation

REFERENCE BOOKS

1. Food Science & Nutrition -Sunetra Roday
2. Food hygiene and Sanitation - Sunetra Roda
3. Food Science- Potter and Hotchkin

SEMESTER - I
BHM 103-PRINCIPLES OF NUTRITION-PRACTICALS

1. List out the common foods and to learn their names in Telugu, English, Hindi and Urdu.
2. Learn to identify the different food samples and to know their nutrient composition.
3. Market survey
4. Dietary sources, Recommended Dietary Allowances and planning of recipes of the following nutrients
 - Macronutrients
 - Carbohydrates
 - Proteins
 - Fats
 - Fibre
5. Micronutrients
 - Vitamins –
 - Vitamin A
 - Vitamin C
 - Minerals
 - Calcium
 - Iron

REFERENCE BOOKS

1. Food Science & Nutrition -Sunetra Roday
2. Food hygiene and Sanitation - Sunetra Roda
3. Food Science- Potter and Hotchkin

Model Question Paper
BHM 103
Sub: - PRINCIPLES OF NUTRITION

1stYr., I Semester

Time: 3Hrs

Max Marks: 75

Part-A

Answer **Any FIVE Questions**

5x5=25m

1. Define balanced diet. Write its importance?
2. Write the role of Emulsifying agent in food emulsion?
3. Write short notes on classifications of carbohydrates
4. Write culinary applications of proteins in food.
5. Write factors which affecting meal planning.
6. Define food processing.
7. Define colloids.
8. Write the concept of BMR.

Part-B

Answer **ALL the questions. Each question carries 10 marks**

5x10=50m

9. (A) Explain the importance of food in maintaining food health.
OR
(B) Elaborate RDA for various nutrients-ages, gender, physiological state.
10. (A) Write an essay on classification of Lipids.
OR
(B) Describe the function and food sources of fat soluble vitamins.
11. (A) Write Evaluation of few meals served at the hotels based on the principle of meal planning.
OR
(B) Write the factors which affecting meal planning.
12. (A) Write an essay on Evaluation of food quality by sensory assessment.
OR
(B) Write the objectives and types of food processing treatments.
13. (A) Write an essay on application of colloids systems input preparations.
OR
(B) Describe the Role of emulsifying agents in food emulsions.