

SRI VENKATESWARA UNIVERSITY



B.Sc CATERING, TOURISM AND HOTEL MANAGEMENT

(CT & HM)

UNDER CBCS FRAMEWORK WITH EFFECT FROM
2020-2021

PROGRAMME: THREE-YEAR B.Sc. (CT&HM)

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.)

SRI VENKATESWARA UNIVERSITY

PROGRAMME: THREE-YEAR B.Sc. CATERING, TOURISM AND HOTEL MANAGEMENT

(WITH EFFECT FROM THE ACADEMIC YEAR 2020 Onwards)

B. Sc. CATERING, TOURISM AND HOTEL MANAGEMENT

DOMAIN SUBJECT: HOTEL MANAGEMENT

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

The Domain of Catering, Tourism and Hotel management is 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 **CATERING, TOURISM, FOOD PRODUCTION, BAKERY, BAR MANAGEMENT, FRONT OFFICE and HOUSE KEEPING**. The corecourses 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 Tourism. They do not remain job seekers but have also become job creators. They gain and provide employment in Hotel organizations, Hospitals, Cafeterias, 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 practicalskills.

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 cuttingsetc.
- 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 ClassRooms/for quick delivery of the subject; Using smart/digital/e-classrooms (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 projectwork
- 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 Guidewing.
 - 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

Planning and Preparation of menu according to the age, religion, location and preferences of the customer based on the location of the hotel.

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 (Jan26th)

World Suicidal Prevention Day (Sep 10th)

International Women's Day (March8th)

International Day of Elderly (October 1st)

World Tourism Day(Sep27th)

World Food Day (October 16th)

Independence Day (August15th)

World Human Rights day(Dec10th)

World Teaday(May21st)

B.Sc., CATERING, TOURISM AND HOTEL MANAGEMENT

(CT & HM)

CHOICE BASED CREDIT SYSTEM (C.B.C.S)

SYLLABUS AND SCHEME OF EXAMINATION

(WITH EFFECT FROM THE ACADEMIC YEAR 2020 Onwards)

B. Sc., CATERING, TOURISM AND HOTEL MANAGEMENT

Course: **B. Sc.**

Subject: **CATERING, TOURISM AND HOTEL MANAGEMENT**

Semester	Part	Course Code	Title of the Course	No. of Hours		Credits	Max Marks
				T	P		
Semester I	Part 1		English	4	0	3	100
			Language 2(H/T/S)	4	0	3	100
			Life Skills Course	2	-	2	50
			Skill Development Course	2	-	2	50
	Part 2	CTHM 101	Principles of Tourism-I	4	-	4	100
			Principles of Tourism – I Practicals	-	2	1	50
		CTHM 102	Food Production- I	4	-	4	100
			Food Production – I Practicals	-	2	1	50
		CTHM 103	Food and Beverage Service -I	4	-	4	100
			Food and Beverage Service I - Practicals	-	2	1	50
Total				30		25	750
Semester II	Part 1		English	4	0	3	100
			Language 2-(H/T/S)	4	0	3	100
			Life Skills Course	2	-	2	50
			Skill Development Course	2+2	-	2+2	100
	Part 2	CTHM 201	Bakery	4	-	4	100
			Bakery - Practicals	-	2	1	50
		CTHM 202	Front Office -I	4	-	4	100
			Front Office- I Practicals	-	2	1	50
		CTHM 203	Accommodation Operation I	4	-	4	100
			Accommodation Operation- I Practicals	-	2	1	50
Total Marks				32		27	800

Semester	Part	Course Code	Title of the Paper	No. of Hours		Credits	Max Marks	
				T	P			
Semester III	Part 1		Language 1	4	0	3	100	
			Language 2	4	0	3	100	
				Life Skills Course	2+2	-	2+2	100
				Skill Development Course	2	-	2	50
	Part 2	CTHM 301		Pilgrimage Tourism -II	4	-	4	100
				Pilgrimage Tourism II – Practicals	-	2	1	50
		CTHM 302		Food Production -II	4	-	4	100
				Food Production II – Practicals	-	2	1	50
		CTHM 303		Food and Beverage Service-II	4	-	4	100
			Food and Beverage Service II - Practicals	-	2	1	50	
				Total Marks	32		27	800
Semester IV		CTHM 401	Tourism Marketing -III	4	-	4	100	
			Seminar	-	2	1	50	
		CTHM 402	Front Office -II	4	-	4	100	
			Front Office II – Practicals	-	2	1	50	
		CTHM 403	Accommodation -II	4	-	4	100	
			Accommodation II Practicals	-	2	1	50	
		CTHM 404	Food Production -III	4	-	4	100	
			Food Production – III Practicals	-	2	1	50	
		CTHM 405	Food And Beverage Service -III	4	-	4	100	
			Food And Beverage Service – III Practicals	-	2	1	50	
		CTHM 406	Bar Management -I	4	-	4	100	
Bar Management I – Practicals			-	2	1	50		
			Total Marks	36		30	900	

DOMAIN RELATED SKILL ENHANCEMENT COURSES (SEC)

Suggested By the Subject Committee

(TENTATIVE)

Semester	Course code	Title of the Course	Hours		Credits
			P	T	
Semester V	CTHM 501	Front Office Management-III	4	-	4
		Front Office Management –III Practicals	-	2	1
	CTHM 502	Accommodation Operation-III	4	-	4
		Accommodation Operation – III Practicals	-	2	1
	CTHM 503	Hotel Laws	4	-	4
		Seminar	-	2	1
	CTHM 504	Travel and Tour Management-IV	4	-	4
		Travel and Tour Management -IV Practicals	-	2	1
	CTHM 505	Hotel Engineering	4	-	4
		Hotel Engineering Practical	-	2	1
	CTHM 506	Continental Cuisine	4	-	4
		Continental Cuisine Practical	-	2	1
			Total Marks	36	30

SEMESTER – I

CT & HM – 101 – PRINCIPLES OF TOURISM - I

Outcomes of the course

At the end of the course the student will be able to understand the following ;

A. Remembers and Explains in a systemic way

- Defines terms like Tourism, Tourists and identifies Tourism as an industry.
- Explains growth and development of Tourism at state and national level.

B. Understands and Uses

- Understands the importance of tourism in Indian context.
- Uses the knowledge of unity in diversity for tourism industry.

C. Critically explains, judges and solves

- Explains the importance of tourism industry for revenue and foreign exchanges.
- Describes impact of tourism on physical environment and social impact of tourism.

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

- Visiting and observing tourist places of importance.
- Analyses and appraises the natural resources, wild life sanctuaries, Hill resort etc.

E. Practical Skills

- Preparing brochures for travel destination.
- Technique of collecting case studies of tourists.

SEMESTER-I

CT & HM - 101 PRINCIPLES OF TOURISM - I

Theory : 4 hrs / Practicals : 2hrs

THEORY

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 –The scenario of tourism in 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. Road, Rail, Air transport - Unity in diversity in Indian context.

Unit – V

Importance of Tourism in India –Significant Fairs and festivals— Kumbhamela, South India– Mysore Dasara– Brahmotsavams of Tirumala– History and Culture for tourism – Ajantha – Ellora – Amaravathi – Nagarjunakonda – Mahabalipuram – Tirupati – Puri – Delhi – Goa – Mount Abu, – Tribal culture in India- koya-percentage of population –profession.

PRACTICALS:

1. Visit to A.P. TourismDepartment
2. Visit to wild life / Beaches /Resorts.
3. Transports study: a) Air b) Sea, c) Railway, d)Bus
4. Visit to Tourismplaces
5. Recordwork.

REFERENCES:

1. An Introduction to Travel and Tourism – Jag MohanNegi
2. Air Lines and ticketing for tourism – Jag MohanNegi
3. IATA ticketing manual – Ticketing coursematerial

B.Sc. (CT & HM)
SEMESTER-I
CT & HM -101 PRINCIPLES OF TOURISM - I

Model Question Paper

Time:3Hrs

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 stations in India.
3. Write a short note on Nagarjuna Konda.
4. What are the functions of ITDC?
5. Write any one famous world heritage place in India.
6. Write about history of travel agency.
7. Define International Tourism.
8. Explain 'Simhachalam' 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 Kumbh Mela?

11. a) Explain any two eco-tourism places in A.P.

(or)

b) Explain International tourism and documents required to travel abroad.

12. a) Discuss the importance of monuments and museums in promotion of tourism.

(or)

b) Explain impact of tourism in Indian economy.

13. a) Write about any two beaches in India?

(or)

b) Explain the scenario of Tourism in India in five year plan.

SEMESTER -I

CT & HM--102 FOOD PRODUCTION - I

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

- Concepts and principles of cooking.
- Identifies different cooking practices.

B. Understands and Uses

- Understands the criteria for selection of ingredients and raw materials according to menu.
- Uses principles in planning and preparation of menu in kitchen.

C. Critically explains, judges and solves

- The problems faced in kitchen
- Analyses the methods involved in different kinds of food preparation and food services.

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

- Planning and understanding different types of menus.
- Visit to different hotel kitchens.

E. Practical Skills

- Preparation of south Indian menu.
- Preparation of sauces.
- Preparation of stocks and soups.
- Preparation of lunch and brunch.

SEMESTER-I

CT & HM-102 FOOD PRODUCTION - I

Theory:4hrs /Practicals:2hrs

THEORY:

Unit - I

Introduction to cooking – origin of cooking – culinary terms.

Basic commodities –Types of commodities, explanation of various types of commodities and their usage in cooking.Processing of cream, types of butter and its uses.Classification of cheese and its uses.

Unit – II

Kitchen - kitchen brigade in various category hotels. Flight kitchen, Hospital and institution kitchen-Attributes of kitchen staff and Job description of staff coordination with other departments-Layout of kitchen in various organizations, Raw material receiving areas, storage areas, layout of service, wash up area of kitchen.

Unit – III

Food production, Definition - Aims and objectives of cooking.

Equipments and Fuels used – different equipment used in food and food production. Mode of operation, care and maintenance. Different types of fuel used, their advantages anddisadvantages.

Unit – IV

Quantitative and qualitative aspects, Stocks – basic stocks - Different types of basic stocks and sauces and their preservatives usage in food preparation, Soups – Definition, classification methods of preparation.

Principles of food production – classification, selection, Principles of cookery, Effect of cooking, usage in food preparation, accompanied garnishes and presentation of:

- | | |
|----------------------|-------------------------|
| (a) Cerealsandpulses | (d) EggCookery |
| (b) Vegetable&Fruits | (E) Meat & MeatProducts |
| (c) MilkProducts | |

Unit – V

Methods of cooking – Different cooking methods with proper examples.

Menu & menu planning –origin and description of menu. Types of menu and difference between different menus – Planning techniques of Menu, factors to be considered while planning of menu - different courses of French classical menu with Examples, different kinds of breakfast -Explanation of brunch & lunch, dinner and supper afternoon tea or high tea etc.

PRACTICALS:

1. Identification of equipments, Grocery and provisions.
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.

REFERENCES:

1. A Text Book on Production Engineering by Dr. Swadesh Kumar Singh | January 2019.
2. Focus on Food Photography for Bloggers: Focus on the Fundamentals (The Focus On Series)_by Matt Armendariz |October 2012.
3. Modern cookery –volumes –Thangam E. Phillip –5th Edition, 2003, Orient Longman.
4. Practical professional cookery –Crockwell and Kanuttman Macmillan

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SEMESTER-I

CT & HM--102 FOOD PRODUCTION - I

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 cooking? Write about the origin of cooking.
2. What is hygiene? Write in detail about personal hygiene.
3. Draw a kitchen brigade chart.
4. Write in detail about different methods of cooking.
5. Write in detail about different types of stocks.
6. Write about any five vegetable cuttings.
7. Enumerate functions of catering industry.
8. Write about manual equipments used in kitchen.

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 any three derivatives for each sauce.
10. a) Explain Indian breads making process in detail.
(or)
b) Explain about manual and mechanical equipments used in food production.

11. a) Explain menu-planning and discuss points to consider while planning.

(or)

b) Write about preparation of French classical menu.

12. a) Explain in detail the principles of food preparation in Five star hotels?

(or)

b) Discuss about different types of fuels used in kitchen? Their advantages and disadvantages.

13. a) Draw the layout of Kitchen organization and explain?

(or)

b) Write the importance of qualitative and quantity in food production.

SEMESTER – I

CT & HM – 103 – FOOD & BEVERAGE SERVICES

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 systematic way

- The concepts of Food Beverage Outlets.
- Explains about different types of Food & Beverage services.

B. Understands and Uses

- Understands the concepts of kitchen order tickets.
- Uses knowledge about glass wares and crockeries.

C. Critically explains, judges and solves

- Explains different types of services and skills used in Food & Beverage services.
- Solves problems in maintaining hygiene in kitchen.

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

- Observing the duties of a waiter by visiting hotels.
- Observing the calculation techniques for food costing by visiting hotels.

E. Practical Skills

- Doing different types of services like cafeteria service , counter service, room service, banquet hall etc.,
- Planning different formal and informal banquets.
- Drawing different table plans

SEMESTER-I

CT & HM--103 FOOD BEVERAGE SERVICES – I

Theory: 4 hrs/ Practicals:2hrs

THEORY

Unit-I

Food and beverage service outlet and maintenance of outlet – Description of food & Beverage outlet – Objective of a good layout, Factors to be considered while calculation of various Food & Beverages.

Unit – II

Different types of kitchen design, still room, pantry, kitchen order ticket (KOT)-personal and hygiene of food hygiene in kitchen. Supplier and manufacturer of various kitchen equipment and Food & Beverage service equipment.

Unit – III

Catering – Functions, types of catering – Duties and responsibilities of waiter, host or hostess and food beverage manager.

Table plans-Drawing and Explanation of seating arrangement, Banquets – Types, Formal, Informal banquets, space and service area required for banquets.

Unit – IV

Food and Beverage Service Area Equipments – Classification - Selection procedure. Describing the Area, Table arrangements - Classification. Different Types of Cutlery, Glassware, table ware, Crockery, linen - Furniture used in food beverage service area etc.

Unit – V

Food and Beverage Service - types of Food Service - English, French, American, Russian service. Cafeteria service, Counter service, Room service and Banquet hall, buffet, Define Mise- en-Scene, Mise-en-Place, Restaurant reservations.

PRACTICALS:

1. Familiarization of restaurant equipment.
2. Maintenance of the equipment and silver
3. Menu planning

4. Description of dishes and their accompaniment
5. Mise-en-scene and Mise-en-place.

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 and (2019).
3. Test Book of Food and Beverages Service – S.N. Bagchi&Anitha Sharma, AmanPublications, New Delhi, 1stEdition.
4. Food & Beverage Service – B.R. Lillicrap&Courius – (2003)ELBS.
5. Modern Restaurant Service – John Fuller – Stanley ThornupubLtd.

B.Sc. (CT & HM)

SEMESTER - I

CT & HM-103 FOOD & BEVERAGE SERVICE - I

Time : 3 Hrs

Model Question Paper

Marks : 75

SECTION-A

Answer any Five Questions

**Each question carries 5 marks
25 M**

5 × 5 =

1. Write the classification of food and beverage service equipment.
2. Explain the care and maintain of silver ware equipment.
3. Write the principles of menu planning
4. Define Mise-en-Scene and Mise-en-place
5. Write about Food and Beverage service objectives
6. Mention 5 principles of restaurant reservation.
7. Write about Banquets Service.
8. What is Beverage? Give example.

SECTION-B

Answer ALL Questions

**Each question carries 10 marks
25 M**

5 × 10 =

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) Write about formal and informal banquets?

(or)

b) What is 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 at least three derivatives for each.

(or)

b) Write about classical kitchen brigade and kitchen brigade in 3 star hotel.

13. a) Discuss the importance of good layout in Food and Beverage service department.

(or)

b) Explain in detail about Mise-en-scène and Mise – en-place.

SUBJECT EXPERTS

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SYLLABUS VETTED BY

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