

CATERING, TOURISM & HOTEL MANAGEMENT

SEMESTER III - W.E.F. 2016-17

| Semester | Part | Paper Code | Title of the Paper | No. of Hours | | Credits | IA | ES | Total Marks (100) | |
|--------------|--------|--------------------|----------------------------------------------------|--------------|-----------|-----------|-----------|----|-------------------|------------|
| | | | | T | P | | | | | |
| Semester III | Part 1 | | Language 1 | 4 | 0 | 4 | 25 | 75 | 100 | |
| | | | Language 2 | 4 | 0 | 4 | 25 | 75 | 100 | |
| | SK/FC | | Entrepreneurship | 2 | 0 | 2 | - | 50 | 50 | |
| | | | Communication and soft skills (CSS)-2 | 2 | 0 | 2 | - | 50 | 50 | |
| | Part 2 | CTHM 301 | Pilgrimage Tourism and Hospitality Management - II | 4 | - | 4 | 25 | 75 | 100 | |
| | | | Practicals | - | 3 | 2 | - | 50 | 50 | |
| | | CTHM 302 | Food production -II | 4 | - | 4 | 25 | 75 | 100 | |
| | | | Practicals | - | 3 | 2 | - | 50 | 50 | |
| | | CTHM 303 | Food Beverage Service - II | 4 | - | 4 | 25 | 75 | 100 | |
| | | | Practicals | - | 3 | 2 | - | 50 | 50 | |
| | | Total Marks | | | 24 | 09 | 30 | | | 750 |

SECOND YEAR - III SEMESTER

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

Theory: 4 hrs/week
Practicals : 3 hrs/week

THEORY:

Unit-I

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

Unit – II

Pilgrimage Tourism and Hospitality Management Pilgrim Tourism – Definition and Importance - Historical study of select Pilgrimage centres Tirumala and Tirupati – Sri Kalahasti – Srisailam – Simhachalam – Ahobalam – Vijayawada – Alampur – Pushpagir – Sriangam – HampiBadomi – Pabladakal – Tiruvanantapuram – Varanasi – Allahabad (Praying).

Unit – III

Historial study of select Buddhist and Jain Pilgrimage centres – Sarnath, Sanchi, Nagarjunakonda- Amaravathi, Sravanbelagola – Kolanupaka, Danavulapadu.

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 – concept – Food and Beverages – Role of Hospitality and various Hotels.

PRACTICALS:

1. Tour to Pilgrimage centre – Map pointing.
2. Historical aspects of Tourism
3. Visit to Travel agency
4. Travel Agent in Tirupati
5. Case Study – 2 Nos. Observation

REFERENCES:

1. Tourism and cultural heritage of India – Achary Rao – Rose Publications.
2. The National Cultural of India – National Book Trust – Delhi 1959 – Hussain, A.A.
3. The wonder that was India – Basham A.L., Rope & Company (Publication) Delhi – 1985.
4. The culture and Art of India – MukharjeeR.K, Londaon – 1959.
5. Travel Agencies and Management communication India – 1963 – Agarwal – Surinvdra.

B.Sc. (CT & HM)
SECOND YEAR : III-SEMESTER
CT&HM -301 PILGRIMAGE TOURISM AND HOSPITALITY MANAGEMENT - II
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 in detail about hotel categorization.
2. Write about Saranatha?
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 Srisailam?
6. Describe the greatness of Hampi?
7. What do you know about sravanabelogola?
8. Describe the accommodation provided by private agencies.

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) Explain the Kolanupaka and Danavulapadu as Jain Pilgrim Centres?
10. a) Explain the contribution of Tourism for Andhra Pradesh Staet?
(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?
(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 TirupatiDevasthanams.

**SECOND YEAR: III SEMESTER
CT&HM-302 FOOD PRODUCTION – II**

Theory: 4 hrs/week
Practicals : 3 hrs/week

THEORY:

Unit-I

Quantity food production – Principles of quantity cooking, equipment, menu planning, volume indenting, costing, problems and adjustment in terms of cooking time and temperatures.

Unit – II

Indian Regional Cooking styles (1)

Northern Indian cuisine – Moghlai, Avadh, (Dum-puet), Punjabi, Kashmiri, History, Methodology, Equipment, Culinary terms – Tandar – Make, 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 (2)

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

Unit – V

Quantity cooking purchase and strategies – Purchase methods – Techniques – 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. Theory of cooking – K. Arona
2. Mohimsethi&SurjeeMalhan – Catering Management. An integrated Approach second edition – Wiley Eastern Ltd. (Publisher)
3. Cooking with Indian Masters - Prasad
4. Modern cooking (Vol-I). Thangau E. Phillip 5th Edition, 2003.
5. Modern cookery by Chef ArrindSaraswat.

B.Sc. (CT & HM)
Second Year : III-Semester
CT&HM- 302 FOOD PRODUCTION-II
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 in detail about kitchen hygiene?
2. Explain the dry 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 Two states cuisines?
7. What is costing and explain detail?
8. What is grill room?

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?

SECOND YEAR - III SEMESTER

CT&HM -303 FOOD AND BEVERAGE SERVICE – II

Theory: 4 hrs/week
Practicals : 3 hrs/week

THEORY:

Unit-I

Classification of Beverages into Alcoholic and Non-Alcoholic and their further breakup their respective categories.

Different Non-Alcoholic Beverages – Stimulating, refreshing and Nourishing drinks - Bar Management.

Unit – II

General Introduction of Wine, History and principal wine producing countries of the world. Types of wine and other classification, manufacturing of wine, Bottling, Labelling and Shipping of Wine.

Unit – III

Spirits – Meaning of Distillation, Spirit, Proof, American proof and conversions

Manufacture of Whiskey – Classification and Quality, Brand Names, Service of Whisky.

Manufacture of Brandy – Types, Brand Names and Service.

Unit – IV

Beer – History, Manufacture, Types, Storage and Service. Liquor – types, Classification, Methods of Manufacture and Service.

Unit – V

Cocktails – Mixed drinks – classification.

Cocktails and mock tails – definition – types methods of mixing.

Tobacco – types, storage, service

PRACTICALS:

1. Services of Tea, Coffee
2. Service of Wine
3. Services of Spirit and Equipment
4. Different types glassware and equipment
5. Services of cocktails, Mock tails.

REFERENCES:

1. The text of Food & Beverages Service – S. N. Bagchi & Anita Sharma, 1st Ed. Aman Publications, New Delhi (2004)
2. Food & Beverage Service – Vijay Dhawan – Frank Bros & Co., (Publisher) Ltd. New Delhi.
3. Food and Beverage Management – Bernard Devis, Andrew lock wood and sallay stone 3rd edition, published by Elsevier India Pvt. Ltd., New Delhi.
4. Professional Restaurant Service – John Willey & Sons, Inc.
5. Bartenders Guide – John J. Poister.

B.Sc. (CT & HM)
Second Year : III Semester
CT&HM-303 FOOD AND BEVERAGE SERVICE-II
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 fermentation? Where do and how do you implement in wine making?
2. What is distillation of write the different methods of distillation?
3. What is an alcoholic beverage give percentage of alcoholic of atleast 6 alcoholic drinks?
4. Explain what is menu and how do you plan a menu?
5. What are the mock tails? Explain with examples?
6. What are the attributes required in Food and Beverages Staff?
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 mocktail. Give two recipes of cocktail?
(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) Explain wine and wine making methods? How do you classify wines?
11. a) Explain the process involved in making of red wine?
(or)
b) What are the terms used to denote the level of sweetness in the champagne write the terms used on the label to refer to the champagne produce?
12. a) What is distillation? Part Give the distillation process of Spirit?
(or)
b) What is sparkling wine? What are the various methods of making sparkling?
13. a) Write in detail about liqueurs and aperitifs.
(or)
b) What is whisky write in detail?