

SEMESTER -1(MID-TERM EXAM)

FOOD PRODUCTION (BHM 111T)

Sr no. Topic

1. Introduction to Cookery
 2. Culinary History
 3. Hierarchy area of department and kitchen
 4. Culinary terms
 5. Aims and Objectives of cooking food
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Food & Beverage Service (BHM 112T)

1. 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
- Welfare Catering - Industrial/Institutional/Transport such as air, road, rail, sea, etc.
- Structure of the catering industry - a brief description of each

2. FOOD SERVICE AREAS (F & B OUTLETS)

- Specialty Restaurants
- Coffee Shop
- Cafeteria
- Fast Food (Quick Service Restaurants)
- Grill Room
- Banquets
- Bar
- Vending Machines
- Discotheque

ANCILLIARY DEPARTMENTS

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

3. 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
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FRONT OFFICE THEORY (BHM 113T)

1. Introduction to hospitality and hotel industry
 2. Classification of hotels
 3. Types of rooms
 4. Basis of Charging
 5. Food Plans
 6. Abbreviations and terms
 7. Departmental Organisation
 8. Front Office Organisation (Functional areas)
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F.C. IN ACCOMMODATION OPERATIONS (BHM 114T)

01 THE ROLE OF HOUSEKEEPING IN HOSPITALITY OPERATION

Role of Housekeeping in Guest Satisfaction and Repeat Business

02 ORGANISATION CHART OF THE HOUSEKEEPING DEPARTMENT

- A. Hierarchy in small, medium, large and chain hotels
- B. Identifying Housekeeping Responsibilities
- C. Personality Traits of housekeeping Management Personnel.
- D. Duties and Responsibilities of Housekeeping staff
- E. Layout of the Housekeeping Department

03 CLEANING ORGANISATION

- A. Principles of cleaning, hygiene and safety factors in cleaning
 - B. Methods of organising cleaning
 - C. Frequency of cleaning daily, periodic, special
 - D. Design features that simplify cleaning
 - E. Use and care of Equipment
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APPLICATION OF COMPUTERS (BHM 105)

Chapter 1

Computer Fundamentals

- Information Concepts and Processing
- Elements of a Computer System
- Hardware Features and uses
- Software Concepts

Chapter 2

Operating Systems/Environments

- Introduction to Windows
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HOTEL ENGINEERING (BHM 106)

- 1) Various Engineering services required in the hotel
- 2) Organisation chart of Engineering department
- 3) Duties and responsibilities of Engineering department

- A) Various terms used in electricity and their units
 - B) Good and bad conductor
 - C) Types of Electric circuits
 - D) Electrical power and Energy and calculation
 - E) Open and closed circuit
 - F) Short circuit and Ear thing
 - G) Types of fuses and circuit breakers
 - H) Types of Electricity supply
- 4) Types of Maintenance and importance and comparison
 - 5) Types of pollution related to hotel
 - 6) Cold and hot water distribution system in the hotel
 - 7) Refrigeration and Air-conditioning
 - 8) Contract Maintenance advantages and disadvantages
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NUTRITION (BHM 116)

Chapter 1. - Introduction to Nutrition

Chapter 2 - Energy

Chapter 3 - Carbohydrate

Chapter 4 - Proteins