

Course Content for Semester 3 Midterm Theory Exam 2021-22

Food Production (BHM 201T)

1. Equipment, indenting and planning
2. Origin of Indian cuisine
3. Airline catering
4. Kashmiri cuisine
5. Maharashtrian cuisine
6. Institutional and industrial catering

Front Office Operations (BHM 203T)

1. Computer applications in Front Office Operations
2. Front Office Accounting + Relevant Formats.

Accommodation Operations (BHM 204T)

LINEN ROOM

- A. Activities of the Linen Room
- B. Layout and equipment in the Linen Room
- C. Selection criteria for various Linen Items & fabrics suitable for this purpose
- D. Purchase of Linen
- E. Calculation of Linen requirements
- F. Linen control-procedures and records
- G. Stocktaking-procedures and records
- H. Recycling of discarded linen
- I. Linen Hire

UNIFORMS

- A. Advantages of providing uniforms to staff
- B. Issuing and exchange of uniforms; type of uniforms
- C. Selection and designing of uniforms
- D. Layout of the Uniform room

SEWING ROOM

- A. Activities and areas to be provided
- B. Equipment provided

FLOWER ARRANGEMENT

- A. Flower arrangement in Hotels
- B. Equipment and material required for flower arrangement
- C. Conditioning of plant material
- D. Styles of flower arrangements
- E. Principles of design as applied to flower arrangement

Course Content for Semester 3 Midterm Theory Exam 2021-22

Food & Beverage Service (BHM 202T)

1. Classification of alcoholic beverages
2. Distillation process- alcoholic proof, pot still and column still distillation
3. Bar equipment & bar stock
4. Beer- Ingredients, production, types of beer, storage
5. Whisky- types of whisky, Scotch whisky production
6. Brandy-types, Cognac production
7. Champagne- areas of production, grapes, Champagne production
8. Wine & food harmony

Food Cost Control (BHM 205)

1. Cycle of control
2. Basics of F & B control
3. Costs and costs concepts
4. Purchasing- Objectives, Purchasing procedure, selection of supplier, Types/Methods of purchasing

Course: BSC H&HA	Subject: Hotel Accountancy (BHM 206)
Semester- 3	Faculty- Nikita Poojary
Serial No	Topic
1.	Income Statement as per USAH
2.	Balance Sheet as per USAH
3.	Departmental Accounting
4.	Internal Control

Food Safety & Quality (BHM 207)

1. Introduction to food safety
2. Microorganisms in food
3. Food spoilage & food preservation
4. Food borne diseases
5. Food labelling