

**DEPARTMENT OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY**

**BIT MESRA, RANCHI**

**Semester – I**

**SEMESTER - I**

<b>Course Code</b>	<b>Course Title</b>	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
HM1021	Food Production – I	3	1	0	4
HM1202	Food Production Practical – I	0	0	3	2
HM1023	Food & Beverage Service - I	3	1	0	4
HM1204	Food & Beverage Practical – I	0	0	3	2
HM1209	Application of Computers	3	0	0	3
HM1210	Computer Practical	0	0	3	2
HM1013	Introduction to Tourism, Travel & Hospitality Industry	3	0	0	3
MSH 1141	English for Technical students	3	0	0	3
HM1212	Communication Practical	0	0	3	2
HM1017	Human Biology	3	0	0	3
GA1001	P.T. & Games	0	0	2	1
	<b>T O T A L -----&gt;</b>	<b>18</b>	<b>2</b>	<b>14</b>	<b>29</b>
	<b>Total Hours in a Week -----&gt;</b>	<b>34</b>			

## HM 1021 Food Production - I

### Theory:

#### **1. Introduction to the art of cookery**

Culinary history- Development of culinary art from the middle age to modern cookery.

Aims and objectives of cooking food. Importance of cooking food, Principles of a balanced and a healthy diet, Action of heat on food.

#### **2. Kitchen Equipment**

Different types of the kitchen equipments-- heat generating, refrigeration, kitchen machinery, storage tables, hand tools, weighing and measuring, pot wash. (diagrams, uses, maintenance and criteria for selection).

#### **3. Methods of cooking**

Classifications, principles, equipments required, methods of cooking-boiling, roasting, poaching, braising, grilling, baking, broiling, stewing, sautéing, blanching steaming, micro-waving, conduction, convection, radiation.

#### **4. Basic preparations**

Mise-en-place, preparation of ingredients (sub division and fractionalization, combining and mixing). Stocks - Classification of stocks, stocks and their uses, preparation of stocks- fish stock, white stock, brown stock, vegetable stock, Indian yakhni stock.

#### **5. Food Commodities**

Classification with examples and uses in cookery-- Cereals, pulses, vegetables, mushrooms, fruits, foundation ingredients - their characteristics and their uses in cookery

Egg - Egg preparation, components, sizes, storage, grading, storage, uses, preparation.

#### **6. Kitchen hygiene & HACCP principles and its application**

Personal hygiene, their importance, food handling & storage, sanitation practices, attitude towards work in the kitchen, fumigation, HACCP principles and its application in food service, benefits of a HACCP based food safety programme.

## 7. Conversion tables

**American, British measures and its equivalents.**

### **HM 1202 Food Production Practical - I**

#### **Practical:**

- Understanding the usage of equipments and hand tools
- Familiarization, identification of commonly used raw material
- Basic hygiene practices to be observed in the kitchen
- First aid for cuts & burns
- Safety practices to be observed in the kitchen
- Demonstration of fire fighting for kitchen fires
- Demonstration of cooking methods -two items of preparation of each method
- Proper usage of kitchen knife & Basic cuts of vegetables
- Basic stock preparations
- Egg cookery including classical preparations

#### **Bakery:**

- Fermented dough preparations- breads rolls, breads loaf, savarins, baba au rums, doughnuts, brioche, French bread etc
- Basic custards and simple pudding

#### **Reference Books:**

1. Practical Cookery: Victor Cesrani & Ronald Kinton
2. Theory of Catering: Victor Cesrani & Ronald Kinton
3. Food Production Operation: Parvinder S. Bali
4. Theory of Catering: K. Arora
5. Modern Cookery for Teaching & Trade: Vol-I: Thangam E. Philip

## **HM1023 FOOD AND BEVERAGE SERVICE - I**

### **Theory:**

#### **1. The Hotel & Catering Industry:**

Introduction to the hotel industry & the growth of the hotel industry in India, Role of catering establishment in the travel/tourism industry. Classification of F&B sector. Welfare catering – Industrial, Institutional, transport such as air, road, rail, sea etc., Commercial catering, Organizational structure of the catering industry – a brief description of each.

#### **2. Departmental Organization & Staffing:**

Organization of F&B department of hotel Principal staff of various types of F&B operation. French terms related to F&B staff. Duties & responsibilities of F&B staff, Attributes of F&B staff.

#### **3. Food And Beverage Service Areas (F&B Outlets):**

Specialty restaurant, Coffee shop, Room Service, Cafeteria, Fast food (Quick service restaurant), Grill room, Banquets, Bar, Executive Lounge, Vending machines, Discotheque, Night Club.

#### **4. Ancillary Departments:**

Pantry, Food pick-up area/Hotplate point, Store, Linen room, Kitchen stewarding.

#### **5. Food & Beverage Service Equipments:**

Familiarization & Selection factors of: Cutlery, Crockery, Glassware, Flatware, Hollowware. All other equipments used in F&B service

#### **6. Food & Beverage Service Methods:**

Table Service- Silver/English, American, Butler / French, Russian. Self Service - Buffet & Cafeteria. Single Point Service - Take Away Vending, Kiosks, Food Courts & Bars, Automats.

#### **7. Food & Beverage Terminology Related To The Inputs Of The 1<sup>st</sup> Semester.**

## **HM1204 FOOD AND BEVERAGE PRACTICAL - I**

### **Practical:**

- Holding service spoon & fork.
- Carrying a tray/salver.
- Laying a table cloth.
- Changing a table cloth during service.
- Placing meal plates & clearing soiled plates.
- Stocking sideboard.
- Service of water.
- Using service plate & crumbing down.
- Napkin folds.
- Changing dirty ashtray.
- Cleaning & polishing glassware.
- Situation handling & Role Play.

### **References:**

1. Food & Beverage Service Training Manual-Sudhir Andrews, Tata McGraw Hill
2. Food & Beverage Service - Lillicrap & Cousins, ELBS
3. Modern Restaurant Service - John Fuller, Hutchinson
4. Food & Beverage Service Management-Brian Varghese
5. Introduction F& B Service-Brown, Heppner & Deegan
6. Professional Food & Beverage Service Management - Brian Varghese

## **HM 1209 APPLICATION OF COMPUTERS**

### **Theory:**

#### **1. Introduction to Computers**

What is a computer, Block Diagram, Components of a computer system, generation of computers, programming languages, generation of languages, storage devices, floppy disks, CD ROM's.

#### **2. Operating Systems**

Introduction, Functions, types, Components, Case Studies - DOS, Windows.

#### **3. Introduction to DBMS**

Data, Data types, Advantages, Introduction to FOXPRO, Creating a database, Searching, Sorting, Indexing, Writing simple programmes, overview of MS Access.

#### **4. Word Processing, Spread sheets and Presentations**

What is Word Processing, Features of MS WORD, Editing Commands and Mail merge, What is spreadsheet, Features, Formulae and functions. If Statement, Preparing sample worksheets, Different graphs.

#### **5. PowerPoint**

Features, Preparing a presentation, Preparing an Organization chart.

#### **6. Introduction to Internet**

What is Internet, Network, Network of Networks, WWW, Search Engines, e-mail, websites, Introduction to e - commerce.

#### **7. Management Information System (MIS)**

Concepts, MIS Design and functions, Managing Multi Processor Environments, MIS Security issues, MIS performance evaluation.

## **HM 1210 COMPUTER PRACTICAL**

### **Practical:**

- DOS, WINDOWS
- MS WORD
- MS EXCEL
- MS POWERPOINT
- FOX PRO & ACCESS
- INTERNET USAGE

### **References:**

1. Fundamental of Computers, V.Rajaraman, Prentice Hall India
2. Mastering Microsoft Office, Lonnie E. Moseley & David M. Boodey, BPB Publication

## **HM 1013 INTRODUCTION TO TOURISM, TRAVEL & HOSPITALITY INDUSTRY**

### **Theory:**

#### **1. Introduction and main concepts & terminology in Tourism:**

Meaning and Nature of Tourism, The Historical Perspective of Tourism, The economic, social and cultural significance of tourism, tourist, Excursionist, Tourism Market, Tourism Resources, Tourism Product, Destination, Recreation, Pleasure, Relaxation.

#### **2. Types and Forms of Tourism:**

Inter-regional and intra-regional tourism, Inbound and Outbound tourism, Domestic, International tourism. Forms of Tourism: religious, historical, social, adventure, health, business, conferences, conventions, incentives, sports and adventure, senior tourism, special interest tourism like culture or nature oriented, ethnic or 'roots' tourism and VFR.

#### **3. Tourism Products & Attraction:**

A brief introduction of Indian culture, architecture, dances & music, fair & festivals. Facilitators of Tourism: Accommodation - types of accommodation, classification of accommodation, Transportation: Types and Relevance in Tourism, Characteristics and Components of Tourism Industry. Why it is different from other types of consumer product?

#### **4. Hospitality Industry:**

Concept, origin and growth of Hospitality Industry, Hospitality as an industry & linkages with other industries, role in global and Indian economy. External environment and hospitality industry, Characteristics of the hospitality Industry. Major hotel chains operating in India. Future trends in Hospitality Industry.

## **5. Hospitality Sectors:**

Organization structure & Departmentation in hotels; Basic of Front office, Housekeeping, Food and Beverage (service & production), Engineering & Maintenance, Security, Human Resource dept., Sales & Marketing, Purchase & Stores, Accounts. Ancillary services, support services.

## **6. Introduction to Hospitality Distribution Channels:**

Meaning & definition, Functions & levels of distribution channels, Major hospitality distribution channels - Travel agents, Tour operators, Consortia and reservation system, Global Distribution System (GDS), Internet.

## **7. Career & Scope in Hospitality & Tourism Industry:**

Hotels & Resorts, Restaurants & Commercial food services, Meeting & Event planning, Destination Managements companies (DMCs), Airlines, Cruises, etc.

## **References:**

1. Tourism Operations & Management, by Sunetra Roday, Archana Biwal, Vandana Joshi (ISBN 9780198060017 , Oxford Publications India)
2. International Tourism, A.K. Bhatia Sterling Publishing Pvt. Ltd., New Delhi
3. Tourism principles and policies – A.K. Bhatia, Sterling Publications
4. Tourism principles, practices, philosophies, 10th ed... By Charles R. Goeldner, J.R. Brent Ritchie, John Wiley India Publications , ISBN ISBN13 : 9788126513437
5. Introduction to tourism – Seth P.N. Sterling Publications
6. Tourism: The Business of Travel, 3/e, by Roy A. Cook, Pearson Education ISBN 9788131714874
7. Introduction to Hospitality Management, 2/e by John R. Walker Pearson Education ISBN 9788131724873
8. Hotels for Tourism Developments, Dr. J.M.S. Negi Metropolitan Book Co. (P) Ltd., New Delhi
9. Dynamics of Tourism, R.N. Kaul Sterling Publishing Pvt Ltd., New Delhi

## **HM 1212 COMMUNICATION PRACTICAL**

### **Practical:**

With reference to 1<sup>st</sup> semester theory syllabus of Communication

### **References:**

1. Bhaskar, W.W.S., and Prabhu, N.S.. English through reading, MacMillan, 1978
2. D Souza Eunice and Shahani, G., Communication Skills in English, Noble Publishing, 1977

## HM 1017 HUMAN BIOLOGY

### **Theory:**

#### **1. Nutrition through Life cycle**

Definitions of food, nutrition, nutrient, health, nutritional status, balanced diet, malnutrition, Role of nutrition – nutrients – nutritional needs importance of diet during life cycle, Importance of Nutrition for ensuring , adequate development, Energy in Human Nutrition: Definition of Energy and its unit, Energy Balance, Assessment of Energy Requirements—deficiency and excess, Determination of Energy in food, Basal Metabolic Rate.

#### **2. Nutritional Science**

Food in relation to health, functions of food, Carbohydrates- classification, sources, functions, deficiency, excess, Proteins- Classification, sources, functions, deficiency, Lipids: Definition, sources, functions, deficiency and excess, Vitamins: Fat soluble – A, D, E, K , Vit. C – sources, functions, deficiency diseases and hypervitaminosis, Minerals: Ca, Fe, K, Na, P, I, F – sources, functions, deficiency diseases and excess, Water & Dietary Fiber - Sources, Functions, Deficiency Diseases.

#### **3. Physiology**

Digestive system: Anatomy of digestive system (mouth, esophagus, stomach, small intestine, large intestine, liver, pancreas, gallbladder), and their functions, composition of different digestive juices & their functions. Digestion and absorption, metabolism of carbohydrate, protein and fat.

#### **4. Factors affecting food Behaviour**

Relation of knowledge, attitude and practice about food in changing food behaviour for good nutrition, Factors affecting food behaviour like: Agricultural, Economic, Environmental, Socio-cultural, Psychological, Religious, Role of industrialization, urbanization, work pattern, mass media etc. in changing food behaviour, Food behaviour and linkages with health, Food Selection, Purchase of food.

## **5. General Microbiology**

Introduction to Microbiology-microbes, Prokaryotes and Eukaryotes.

## **6. Food Diseases**

Microbes significance in foods- pathogenic organism, harmful and beneficial organisms, Food allergy –Definition, Sources, Symptoms, Food intolerance, types of food borne diseases ( Infections and intoxications).

## **7. Hygiene and sanitation in food sector**

General principle of food Hygiene, general hygiene practices for commodities, equipment, work area and personnel, cleaning and disinfections.

## **References**

1. B. Srilakshmi : Nutrition Science, New Age International Publishers.
2. Guthrie, A. H.: Introductory Nutrition, 6th Ed. The C. V. Mosby Company.
3. Manne Sakuntala: Food Science
4. Devlin, T. M. : Text Book of Biochemistry with Clinical Correlations. John Wiley and Sons.
5. Chatterjee Chandi Charan : Text Book of Medical Physiology, London W.B.
6. Joshi, S. A. : Nutrition and Dietetics, Tata McGraw Hill, Publications, New Delhi.
7. Swaminathan, M. : Essentials of Foods and Nutrition, Vols -1 and II. Ganesh and Co. Madras.
8. Sanjur, D. (1982), Social and Cultural Perspectives in Nutrition, Prentice Hall, Inc.