

Third Year BHMCT (SEM - VI)

Subject Code	Subject	Teaching Scheme (Hours / Week)			Examination Scheme			Total Marks
		L	P	T	T	P	I	
026601	Food Nutrition & Hygiene	3	-	1	80	-	20	100
026602	Food Production – VI	2	8	1	40	40	20	100
026603	Rooms Division Management – III	2	2	1	40	40	20	100
026604	Food and Beverage Service – VI	2	2	1	40	40	20	100
026605	Organizational Behaviour	3	-	1	80	-	20	100
026606	Entrepreneurship Development	3	-	1	80	-	20	100
Total		15	12	06	360	120	120	600

Subject – Food Nutrition & Hygiene
Subject Code – 026601

Teaching Scheme			Examination Scheme			
Theory hrs / week	Tutorial hrs / week	Total	Theory Marks / hrs	Practical Marks	Internal Marks	Total Marks
02	01	03	80 / 3 hrs	-	20	100

	Hrs.	Marks
Ch I Importance of Hygiene in catering industry	3	10
Introduction		
Definition – Hygiene and Sanitation		
Significance of hygiene and sanitation in the food industry		
Ch II Hazard Analysis and Critical Control Points	2	10
Importance, definition and usage of HACCP		
Ch III Food Microbiology	7	15
Classification and Morphology of Micro organisms		
Growth of bacteria and its relevance to food industry		
Factors affecting microbial growth – Moisture, PH, temperature, time, oxygen, osmotic pressure.		
Ch IV Food contamination and spoilage	6	10
Concept of food contamination		
Factors leading to food contamination		
Causes of food spoilages.		
Ch V Hygienic food handling	8	10
Importance of following sanitary procedures, concept of danger zones		
Sanitary procedures for – preparation, cooking, hot holding, cooling, left over production.		
Common faults in food preparation		
Rules to be observed during food service		
Personal hygiene for food handling		
Ch VI Beneficial effects of micro organism	4	10
Role of micro organism in the manufacture of		
Fermented foods; Dairy products; Bakery products; Alcoholic beverages		
Ch VII Introduction to Nutrition	5	15
Definitions – food, diet, nutrients, nutrition, malnutrition, over and under nutrition, energy, energy requirements		
Basal metabolic rate, factors affecting basal metabolic rate		
Concepts of digestion, absorption, metabolism.		

Reference Books: -

Title

1. Food Microbiology
2. General Microbiology
3. Microbiology

Author

- William C. Frazier
- Stanier
- Pelzar

Subject – Food Production – VI
Subject Code – 026602

Teaching Scheme				Examination Scheme			
Theory hrs / week	Tutorial hrs / week	Practical hrs /week	Total	Theory Marks / hrs	Practical Marks	Internal Marks	Total Marks
02	01	08	11	40 / 2 hrs	40	20	100

	Hours	Marks
Ch - I	06	10
Basic Indian masala and gravies		
Masalas used in Indian regions		
Composition of different masala - Garam masala, Sambhar masala, Rasam powder, Chat masala, Dhansak masala, goda masala, Malwani masala, Kashmiri masala.		
Basic Indian gravies and their proportion.		
Ch - II	04	06
Indian spices and ingredients		
Role of Indian spices and ingredients in Indian cooking.		
Ch - III	06	10
Regional cooking - Cooking from different states with reference to		
Geographical location		
Historical background		
Seasonal availability of raw material		
Special equipments used		
Following are the sates – Staple diet and popular food preparations.		
Maharashtra		
Gujarat		
Punjab		
Bengal		
Rajasthan		
Luckhnow		
Tamil Nadu		
Hyderabad		
Goa		
Kashmir		

Ch - IV	06	10
Specialized Indian cooking techniques		
Dum phukt		
Tan door		
Wazwan		

Ch - V	02	04
Indian culinary terms		

Kahwah	Wazwan	Ver
Sandesh	Toddy	Loochi
Sorpotel	Shukto	Payassam
Raita	Shikora	Tikka
Kari	Seekh kebab	Khansamah
Murabba	Saunth	Brista
Gustaba	Rista	Wark
Kalan	Raan	Kheema
Malpua	Pongal	Gujjya
Roganjosh	Panch phoram	Dhansak
Phirnee	Naan	Petha
Chenna	Mussallum	Do pyazaa
Ittr	Moin	Bharwaan
Zarda	Moilee	Bhurta
Rabarhi	Kulfi	Pakora
Shikampuri kebab	Korma	Kadhi
Khichri	Kofta	Pulao
Dosa	Khoya	Kabachini
Yakhni	Kalia	Salan
Achar	Kachumber	Vindaloo
Halwa	Kachori	Tandoor
Bhatura	Imarti	Burfi
Loab	Gile hikmat	Zamin doz
Bhunnana	Galavat	Dhungar
Boondi	Gajjac	Chikki
Biryani	Boti	Falooda
Mungodi	Bonda	Bisi bela hulyana
Dum	Bhunao	Baghar
Pachadi	Baffad	Bhujjia
Mutanjan	Appam	Foogath

Practicals

Regional Indian Menus and Specialized Indian Cooking Techniques - Tandoor, Dum, Wazwan – 24 (4 course each)

Reference Books

1. Modern Cookery – Thangam Philip
2. Prashad – J. Indersingh

3. Historical Companion to India – K. T. Acharya
4. Zaika – Sonya Atal Sapru
5. Wazwan – Rocky Mohan
6. A Taste of India – Madhur Jaffrey
7. Tandoor – Ranjit Rai
8. Maharashtrian Cuisine – Kaumudi Marathe
9. Begal Cookbook – Dasgupta
10. Classic cooking of Punjab – Jiggs Kalra
11. Classic cooking of Avadh – Jiggs Kalra
12. Classic cooking of Rajasthan – Jiggs Kalra
13. Indian cookery – Singh, Balbir

Subject: Rooms Division Management - III
Subject Code: 026603

Teaching Scheme				Examination Scheme			
Theory hrs / week	Tutorial hrs / week	Practical hrs /week	Total	Theory Marks / hrs	Practical Marks	Internal Marks	Total Marks
02	01	02	05	40 / 2 hrs	40	20	100

Marks 20

Section – I Housekeeping

Hours Marks

Ch I) Hotel Renovation

4 6

Reasons to Renovate
Types of Renovation
Processes in Renovation

Ch II) Horticulture

3 6

Essential Components of Horticulture
Landscaping
Various plants used in Horticulture

Ch III) Ecotels

5 8

Ecotel Certification
Choosing an Ecfriendly Site
Hotel Design and Construction
Energy Conservation
Water Conservation
Environment-friendly Housekeeping

Reference Books:

1. Hotel Housekeeping Operations & Management
G. Raghubalan & Smriti Raghubalan
Oxford Higher Education

Marks 20

Section – II Front Office

Hours Marks

Ch I) Establishing Room rates

4 8

Rule of Thumb

Market condition Approach

Hubbart's formula

Ch II) Human Resource Management at Front Desk

8 12

Recruiting

Selecting

Hiring

Orientation

Training

Staff Scheduling

Staff motivation

Reference Books:

1. Front Office Management
S. K. Bhatnagar
Frank Bros. & Co. Ltd.
2. Managing Front Office operations
Michael Kasavana
Richard Brooks
AHLA Publication

Practicals:-

Different Landscapes used in Hotels

Various Equipments used for Horticulture.

Planning staff schedules

Learning Supervisory Skills.

Sums on Establishing Room Rates

Subject: Food and Beverage Service – VI
Subject Code: 026604

Teaching Scheme				Examination Scheme			
Theory Hrs / week	Tutorial Hrs / week	Practical Hrs /week	Total	Theory Marks / Hrs	Practical Marks	Internal Marks	Total Marks
03	01	02	06	40 / 2 hrs	40	20	100

Hrs. Marks

Ch I) Elements of Restaurant Design

Principle of design
 Principle of Flexibility
 Principle of Simplicity
 Principle of Flow of Material
 Principle of Ease of Sanitation
 Principle of Ease of Supervision
 Principle of Space Efficiency.

08 12

Ch II) Service Area Planning

Temperature & Humidity
 Sufficient Work Space, Aisle Space
 Work Surface
 Properly Designed Equipments
 Adequate Lighting
 Control of Noise level

08 12

Ch III) Factors Affecting Mood & Atmosphere of Catering Facility

Décor
 Lighting
 Music
 Table & Seating arrangement
 Type of Service
 Staff
 Level of Customer

08 10

Ch IV) Menu Engineering

Introduction
 Dogs, Stars, Plough Horses & Puzzles

04 06

Practicals: -

Revision of semester 2 & Semester 3.

Reference Books: -

Title	Author
1. Food & Beverage Service	-Lillicrap, Cousins & Smith
2. Food & Beverage Service Training Manual	-Sudhir Andrews
3. Food & Beverage Management	-Bernard Davis & Sally stone

Subject: Organizational Behavior
Subject Code: 026605

Teaching Scheme			Examination Scheme			
Theory hrs / week	Tutorial hrs / week	Total	Theory Marks / hrs	Practical Marks	Internal Marks	Total Marks
03	01	04	80 / 3 hrs	-	20	100

	Hrs	Marks
Chp I) Introduction to Organizational Behavior	5	10
Definition		
Theoretical frameworks		
Chp II) Perception and Attribution	6	16
Definition of perception		
Nature and importance of perception		
Sensation versus perception		
Social perception		
Attribution theory		
Focus of control		
Attribution errors		
Chp III) Personality and attitudes	6	14
Meaning of personality		
Self esteem		
Personality traits		
Measure and dimension of attitudes		
Components and functions of attitudes		
Job satisfaction and factors influencing job satisfaction		
Chp IV) Communication	4	8
Definition of communication		
Interpersonal communication		
Organizational communication		
Upward communication		
Downward communication		
Interactive communication		
Chp V) Decision Making	4	10
Decision making process		
Decision making styles		
Group decision making		
Chapter VI) Stress and Conflict	5	10
Definition of stress		

Causes of stress
Sources of conflict
Coping strategies for stress and conflict
Effects of stress and conflict

Chapter VII) Group and group dynamics

4 10

Nature of groups
Dynamics of groups
Dysfunctions of group

Reference books –

1. Organizational Behavior - Fred Luthans
2. Organizational Behavior – K. Aswathappa

Subject: Entrepreneurship Development
Subject Code: 026606

Teaching Scheme			Examination Scheme			
Theory hrs / week	Tutorial hrs / week	Total	Theory Marks / hrs	Practical Marks	Internal Marks	Total Marks
03	01	04	80 / 3 hrs	-	20	100

	Hrs	Marks
Ch I) Introduction to Entrepreneurship	08	15
Definition		
Entrepreneur and entrepreneurship		
Characteristics of entrepreneur		
Entrepreneurial process		
Local economic development and E.D.		
Ch II) Motivation, Types and Barriers to Entrepreneurship	08	15
Entrepreneurial Motivation		
Internal and external factors		
Factors responsible for the emergence of entrepreneurship		
Classification of entrepreneurship economic, financial, personal, social		
Ch III) Business Planning Processes	08	15
What is business plan		
Preparing business plan		
Business planning process		
Advantage of business plan		
Sample business plan		
Ch IV) Institutions supporting small scale Industry and entrepreneurs		
Development of financial institutions in India	08	15
SIDBI		
NABARD		
NIESBUD		
IDBI		
Ch V) Small scale Industry	06	15
Introduction		
Definition		
Advantages and disadvantage of SSI		

Reference Book:-

1. Entrepreneurship - Madhurine Lal Excel Book
2. Entrepreneurship Development - Tata MC Graw – Hill Publishing
3. Small Scale Industries & Entrepreneurship – Dr. Vasant Desai
4. Entrepreneurship Development & Project Management –Neeta Bopoprikar – Himalaya Publication