

GURU KASHI UNIVERSITY



**Bachelor of Vocation in Hospitality and Culinary
Arts**

Session: 2025-26

Faculty of Management & Commerce

Graduate Attributes of the Programme: -

Type of learning outcomes	The Learning Outcomes Descriptors
Graduates should be able to demonstrate the acquisition of:	
Learning outcomes that are specific to disciplinary/interdisciplinary areas of learning	Comprehensive Industry Knowledge: Demonstrate a sound understanding of hospitality domains such as food production, F&B service, front office, housekeeping, food safety, and facility planning across regional, national, and international contexts.
	Operational and Technical Proficiency: Apply practical and managerial skills in culinary arts, service management, bar operations, event coordination, packaging, and preservation with adherence to industry standards.
	Business Acumen and Control: Understand and manage cost control, inventory, entrepreneurship, and quality assurance systems relevant to hospitality operations.
	Safety, Hygiene, and Sustainability Competence: Implement principles of hygiene, sanitation, disaster preparedness, and environmentally sustainable practices in hospitality settings.
Generic learning outcomes	Effective Communication and Teamwork: Communicate clearly and professionally while working collaboratively in diverse, multicultural, and service-oriented environments.
	Ethical, Responsible, and Inclusive Conduct: Demonstrate integrity, respect for diversity, and social responsibility in all professional practices.
	Critical Thinking and Adaptability: Show leadership, resilience, time management, and problem-solving skills in dynamic and high-pressure hospitality situations.

Programme Learning outcomes: An Undergraduate Certificate is awarded to students who have demonstrated the achievement of the outcomes located at level ____:

Element of the Descriptor	Programme learning outcomes relating to Undergraduate Certificate
The graduates should be able to demonstrate the acquisition of:	
Knowledge and Understanding	Understand core concepts of hospitality operations including food, service, front office, housekeeping, and IT.
	Identify the structure, scope, and key functions of the hospitality and tourism industry.
	Apply hygiene, safety, sustainability, and professional standards in service delivery.
	Understand basic entrepreneurship and business principles relevant to hospitality.
General, technical and professional skills required to perform and accomplish tasks	Perform practical tasks in food production, service, housekeeping, and front office operations.
	Communicate clearly and courteously with guests and colleagues.
	Use tools, equipment, and software relevant to hospitality operations.
Application of knowledge and skills	Integrate theoretical knowledge with practical execution to deliver guest services efficiently across various hotel departments in simulated or real-world environments.
Generic learning Outcomes	Work collaboratively and ethically in diverse team environments, demonstrating adaptability, time management, and problem-solving abilities required in hospitality.
Constitutional, humanistic, ethical, and moral values	Uphold values of dignity, inclusivity, environmental responsibility, and professional ethics in hospitality service, reflecting awareness of legal, cultural, and human concerns.
Employability and job-ready skills, and entrepreneurial skills and capabilities/qualities and mindset	Develop an entrepreneurial outlook and job-ready competencies, including initiative, grooming, communication, innovation, and customer orientation for careers or ventures in hospitality.
Credit requirements	Completion of required credits as per the National Higher Education Qualifications Framework (NHEQF) Level 4.5, covering core subjects and practical training. Total Credits required are 42.
Entry requirements	Completion of 10+2 or equivalent qualification.

Program Structure

SEMESTER: 1 st									
Course Code	Course Title	Type of Courses	L	T	P	No. of Credits	Int.	Ext.	Total Marks
BVC100	Fundamentals of Food Production	Major	2	0	0	2	15	35	50
BVC101	Fundamentals of Food & Beverage Service	Major	2	0	0	2	15	35	50
BVC102	Fundamentals of Front Office	Minor	2	0	0	2	15	35	50
BVC103	Introduction to Hospitality industry	Minor	2	0	0	2	15	35	50
BVC104	Food Pairing and Sciences	Minor	2	0	0	2	15	35	50
BVC105	Fundamentals of Food Production (Practical)	SEC	0	0	4	2	15	35	50
BVC106	Fundamentals of Food & Beverage Services (Practical)	SEC	0	0	4	2	15	35	50
BVC107	Fundamentals of Front Office (Practical)	SEC	0	0	4	2	15	35	50
BVC108	Entrepreneurship Setup & Launch	MSEC	0	0	4	2	15	35	50
BVC109	Communication & Soft Skills	AEC	2	0	0	2	15	35	50
Total			14	0	14	21	160	365	525

SEMESTER: 2nd									
Course Code	Course Title	Type of Courses	L	T	P	No. of Credits	Int.	Ext.	Total Marks
BVC200	Food Production Operations	Major	2	0	0	2	15	35	50
BVC201	Food & Beverage Service Operations	Major	2	0	0	2	15	35	50
BVC202	Housekeeping Operations	Minor	2	0	0	2	15	35	50
BVC203	Basics of Computer Application	Minor	2	0	0	2	15	35	50
BVC204	Food Presentation and Plating Techniques	Minor	2	0	0	2	15	35	50
BVC205	Food Production Operations (Practical)	SEC	0	0	4	2	15	35	50
BVC206	Food & Beverage Service Operations (Practical)	SEC	0	0	4	2	15	35	50
BVC207	Housekeeping Operations (Practical)	SEC	0	0	4	2	15	35	50
BVC208	Basics in Computer application (Practical)	SEC	0	0	2	1	10	15	25
BVC209	Environmental Studies & Sustainability	MDSC	2	0	0	2	15	35	50
BVC210	Personality Development	AEC	2	0	0	2	15	35	50
Total			14	0	14	21	160	365	525

Programme learning outcomes: An Undergraduate Diploma is awarded to students who have demonstrated the achievement of the outcomes located at level 5:

Element of the Descriptor	Programme learning outcomes relating to Undergraduate Diploma
The graduates should be able to demonstrate the acquisition of:	
Knowledge and Understanding	Understand regional Indian cuisines, commodities, and nutritional principles relevant to culinary operations. Gain advanced knowledge of F&B service, banquet and event operations, and front office procedures.
	Understand food science, guest handling, and business communication in a hospitality context. Comprehend the structure and expectations of the hospitality industry through real-world exposure during internship.
Skills required to perform and accomplish tasks	Demonstrate advanced skills in food production, service, and guest operations. Plan and support banquet and event setups professionally.
	Communicate effectively using business communication tools and customer service language.
Application of knowledge and skills	Apply advanced operational knowledge in live environments during internship and practical sessions.
Generic learning Outcomes	Display leadership, adaptability, and teamwork in real-time hospitality and event operations.
Constitutional, humanistic, ethical, and moral values	Uphold professional ethics, respect for diversity, and responsible service practices during training and industry exposure.
Employability and job-ready skills, and entrepreneurship skills and capabilities/qualities and mindset	Strengthen industry readiness, initiative, and entrepreneurial thinking through hands-on projects and internship experience.
Credit requirements	Completion of credits as per Level 5 of NHEQF, including internship and industry engagement for experiential learning. Total credits required are 87.
Entry requirements	Successful progression from Level 4 (first-year completion) of the B.Voc. in Hospitality and Culinary Arts programme or equivalent.

SEMESTER: 3rd									
Course Code	Course Title	Type of Courses	L	T	P	No. of Credits	Int.	Ext.	Total Marks
BVC300	Cuisines of India and Commodities	Major	4	0	0	4	30	70	100
BVC301	Advance Food & Beverage Service Operations	Major	4	0	0	4	30	70	100
BVC302	Front Office Operations	Minor	2	0	0	2	15	35	50
BVC303	Modern Gastronomy	Minor	2	0	0	2	15	35	50
BVC304	Cuisines of India and Commodities (Practical)	SEC	0	0	4	2	15	35	50
BVC305	Advance Food & Beverage Services Operations (Practical)	SEC	0	0	4	2	15	35	50
BVC306	Front Office Operations (Practical)	SEC	0	0	2	1	10	15	25
BVC307	Banquet & Event Management	Minor	2	0	0	2	15	35	50
BVC308	Food Science & Nutrition	MDSC	2	0	0	2	15	35	50
BVC309	Business Communication	AEC	2	0	0	2	15	35	50
Total			18	0	10	23	175	400	575

SEMESTER: 4th									
Course Code	Course Title	Type of Courses	L	T	P	No. of Credits	Int.	Ext.	Total Marks
BVC400	Internship (22 Weeks)	Skill Based	0	0	0	20	150	350	500
BVC401	Industrial Training Project Report	Skill Based	0	0	0	2	15	35	50
Total			0	0	0	22	165	385	550

Programme learning outcomes: The Bachelor's degree is awarded to students who have demonstrated the achievement of the outcomes located at level 5.5:

Element of the Descriptor	Programme learning outcomes relating to Bachelor Degree
The graduates should be able to demonstrate the acquisition of:	
Knowledge and understanding	Understand international cuisine, food & beverage control, packaging, and preservation methods.
	Gain knowledge of beverage service management, bar operations, and facility planning.
	Learn food safety, hygiene, sanitation, and disaster management principles.
	Comprehend quality assurance systems and first-aid practices in hospitality operations.
General, technical and professional skills required to perform and accomplish tasks	Demonstrate skills in quantity cooking, baking, bar operations, and food packaging.
	Use food safety, hygiene, and first-aid protocols effectively in practical settings.
	Operate control systems for food cost, inventory, and quality in kitchen and service areas.
Application of knowledge and skills	Apply advanced culinary and managerial knowledge in real-time scenarios and on-the-job training environments.
Generic learning outcomes	Exhibit time management, critical thinking, and resilience in high-pressure operational contexts.
Constitutional, humanistic, ethical, and moral values	Practice ethical food handling, ensure guest safety, and respond responsibly to emergencies.
Employability and job-ready skills, and entrepreneurship skills and capabilities/qualities and mindset	Enhance readiness for supervisory roles and develop innovative approaches to food and beverage entrepreneurship.
Credit requirements	Fulfillment of Level 5.5 credit requirements as per programme structure, including advanced practical training and professional theory. Total credits required are 132.
Entry requirements	Successful completion of Level 5 (Second Year) of the programme or an equivalent qualification in hospitality studies.

SEMESTER: 5 th									
Course Code	Course Title	Type of Courses	L	T	P	No. of Credits	Int.	Ext.	Total Mark
BVC500	International Cuisine	Major	4	0	0	4	30	70	100
BVC501	Beverage Service Management	Major	4	0	0	4	30	70	100
BVC502	Food & Beverage Control	Minor	2	0	0	2	15	35	50
BVC503	Food Packaging	Minor	2	0	0	2	15	35	50
BVC504	Facility Planning	Minor	2	0	0	2	15	35	50
BVC505	International Cuisine (Practical)	SEC	0	0	4	2	15	35	50
BVC506	Beverage Service Management (Practical)	SEC	0	0	4	2	15	35	50
BVC507	Hygiene, Sanitation & First Aid	MDSC	2	0	0	2	15	35	50
BVC508	Disaster Management	VAC	2	0	0	2	15	35	50
Total			18	0	08	22	165	380	545

SEMESTER: 6 th									
Course Code	Course Title	Type of Courses	L	T	P	No. of Credits	Int.	Ext.	Total Marks
BVC600	Quantity Food Production	Major	4	0	0	4	30	70	100
BVC601	Bakery & Confectionary	Major	2	0	0	2	15	35	50
BVC602	Food Preservation	Minor	2	0	0	2	15	35	50
BVC603	Food Safety & Quality Management	Minor	2	0	0	2	15	35	50
BVC604	Quantity Food Production (Practical)	SEC	0	0	4	2	15	35	50
BVC605	Bakery & Confectionary (Practical)	SEC	0	0	2	1	10	15	25
BVC606	Food Entrepreneurship and Start-Up Management	AEC	2	0	0	2	15	35	50
BVC607	On-the-Job Training (08 Weeks)	Skill Based	0	0	0	8	60	140	200
Total			12	0	06	23	175	400	575
Grand Total			76	0	52	132	1000	2295	3295

Semester – I

Course Title: Fundamentals of Food Production	L	T	P	Cr.
Course Code: BVC100	2	0	0	2

Total Hours: 30

Learning Outcomes: After completion of this course, the learner will be able to:

1. Understand kitchen hierarchy, ethics, and the role of food production in hospitality.
2. Apply safety, hygiene, and proper equipment handling in the kitchen.
3. Use basic cooking methods, knife skills, and prepare stocks, sauces, and salads.
4. Identify Indian spices and prepare basic gravies and masalas.

Course Content

Unit-I

08 Hours

Introduction to Culinary Arts

Overview of the food industry and kitchen hierarchy, Introduction to the kitchen brigade system, Professional ethics and kitchen etiquette, Importance of food production in hospitality.

Unit-II

08 Hours

Kitchen Safety and Hygiene

Importance of food safety and sanitation, Personal hygiene and kitchen cleanliness, Cross-contamination prevention, Safe handling of kitchen equipment.

Unit-III

08 Hours

Basic Cooking Techniques

Introduction to cooking methods: Boiling, Steaming, Roasting, Grilling, Frying, Sautéing, and Braising, Knife skills and vegetable cuts: Julienne, Brunoise, Dice, Chopped, Preparation of stocks and basic mother sauces, Basic preparation of soups and salads.

Unit-IV

06 Hours

Vegetable and Fruit Cookery

Introduction, classification of vegetables, Pigments and color changes, Effects of heat on vegetables, Cuts of vegetables, Classification of fruits, Uses of fruit in cookery.

Transactional Mode:

Video Based Teaching, Panel Discussion, Case Based Teaching, Brain Storming, Demonstration, Peer Teaching.

Suggested Reading:

- *Bali Parvinder S. (2015). Food Production Operations. Oxford University Press. US*
- *Friberg Bo. (2017). The Professional Pastry Chef. 8th edition, Wiley & Sons INC, New York.*
- *Arora K. (2016). Theory of Cookery. Frank Brothers Publication, New Delhi.*
- *Philip, Thangam E. (2018). Modern Cookery, Vol-1. Orient Blackswan Private Limited. Hyderabad*
- *Philip, Thangam E. (2018). Modern Cookery, Vol-2. Orient Blackswan Private Limited. Hyderabad*
- *Aggarwal. D.K. (2019). Kitchen Equipment & Design. Aman Publications. New Delhi.*

Course Title: Fundamentals of Food & Beverage Service	L	T	P	Cr.
Course Code: BVC101	2	0	0	2

Total Hours: 30

Course Learning Outcomes: After completion of this course, the learner will be able to:

1. Examine the structure, role, and types of F&B operations in hospitality and tourism.
2. Understand F&B department organization, service equipment, and staff roles using industry terms.
3. Compare F&B outlets and ancillary departments in hospitality operations.
4. Apply food service techniques while following standard procedures.

Course Content

Unit-I

08 Hours

Introduction to the Hotel & Catering Industry

Overview of the Hotel Industry & its growth in India. Role of catering establishments in tourism. Types of F&B operations: Commercial, Residential/Non-residential. Welfare Catering: Industrial, Institutional, Transport. Structure of the catering industry: Brief description of sectors.

UNIT – II

08 Hours

F&B Department Organization & Service Equipment

F&B department organization in a hotel. Structure and role of the organizational staff. French terms. Duties & responsibilities of F&B personnel. Attributes of a professional waiter. Inter-departmental relationships. F&B Service Equipment: Cutlery, crockery, glassware, hollowware, flatware. French terms for equipment, Bar equipment, Basic introduction to Gueridon Trolley & equipment.

UNIT – III

07 Hours

Food Service Areas

F&B Outlets: Specialty restaurants, coffee shops, banquets, bars, Fast food, cafeterias, vending machines, Grill Room, Discotheque. Ancillary Departments: Pantry, food pick-up, stores, kitchen stewarding, linen Room.

UNIT – IV

07 Hours

Service Standards

PREPARATION FOR SERVICE: Organizing Mise-en-scene, Organizing Mis-en-Place, TYPES OF FOOD SERVICE-Silver service, pre-plated service, Cafeteria Service, Room service, Buffet service, Gueridon service, Lounge service.

Transactional Mode:

Video Based Teaching, Panel Discussion, Case Based Teaching, Brain Storming, Demonstration, Peer Teaching.

Suggested Reading:

- *Krishna G., & Prasad V. (2012) F&B Service Simplified: Food and Beverage. Pearson Education*
- *Lillicrap Dennis R. Cousins John A. (2018), Food and Beverage Service. John Wiley & Sons Inc, New York.*
- *Bagchi S. N. (2020). Textbook of Food and Beverage Service. Aman Publications; Kanpur.*
- *Davis, B., Lockwood, A., Pantelidis, I. S., & Alcott, P. (2018). Food and beverage management. Routledge.*
- *Andrews Sudhir (2017). Food and Beverage Services: A Training Manual, 3rd Edn. McGraw Hill Education*

Course Title: Fundamentals of Front Office	L	T	P	Cr.
Course Code: BVC102	2	0	0	2

Total Hours: 30

Course Learning Outcomes: After completion of this course, the learner will be able to:

1. Explain the structure and significance of the hospitality and tourism industry, including hotel classifications and core operational areas.
2. Describe the front office organization, roles of staff, and interdepartmental coordination in hotel operations.
3. Analyze the role of housekeeping in guest satisfaction, including departmental structure, staff duties, and required competencies.
4. Demonstrate interdepartmental coordination between housekeeping, front office, maintenance, and other hotel departments.

Course Content

Unit-I

10 Hours

Introduction to Hospitality Industry

Hospitality Industry – Origin and Growth, Tourism Industry and its types, importance of Tourism, Industries related to Tourism, Evolution and Growth Hotel Industry, Hotel definition and core areas.

Classification of Hotels: Need for classification, classification of hotels and other types of lodging (standard classification, basis of size, basis of location, basis of clientele, basis of duration of guest stay, basis of level of services, basis of ownership, alternative accommodation), Types of Guests Rooms.

Unit-II

06 Hours

Front Office Organization

Functional areas, Sections and layouts of Front Office, Organization of Front Office Staff, duties and responsibilities, Qualities of Front Office Personnel, Intradepartmental and Interdepartmental Coordination, Related Terminologies.

Unit-III

07 Hours

TARIFF STRUCTURE & RESERVATION

Basis of charging, Factors affecting room tariff, Room Rate Designation, Types of Meal Plans, Room Tariff Card, Room Tariff Fixation (Cost-based Pricing, Market-based Pricing), Room Selling Techniques.

Unit-IV

07 Hours

Guest Cycle and Room Reservations

Guest Cycle, Reservations, Types of Reservations, Modes, Sources, Systems of Reservations, Processing Reservation requests, importance of reservation (Hotel & Guest), Reservation reports, Related Terminologies.

Transactional Mode:

Video Based Teaching, Panel Discussion, Case Based Teaching, Brain Storming, Demonstration, Peer Teaching.

Suggested Reading:

- Walker, J. R. (2022). *Introduction to hospitality management (5th ed.)*. Pearson.
- Abbott, P., & Lewry, S. (2019). *Front office: Procedures, social skills, and management (2nd ed.)*. Goodfellow Publishers.
- Raghubalan, G., & Raghubalan, S. (2017). *Hotel housekeeping: Operations and management (4th ed.)*. Oxford University Press.
- Hayes, D. K., & Ninemeier, J. D. (2021). *Hotel operations management (3rd ed.)*. Pearson.
- Bardi, J. A. (2018). *Hotel front office management (6th ed.)*. Wiley.

Course Title: Introduction to Hospitality industry	L	T	P	Cr.
Course Code: BVC103	2	0	0	2

Total Hours: 30

Learning Outcomes: After completion of this course, the learner will be able to:

1. Explain the scope and key sectors of the hospitality and tourism industries.
2. Identify and describe various types of accommodations and F&B operations.
3. Outline basic front office and housekeeping procedures.
4. Evaluate current trends, technologies, and sustainability practices in hospitality.

Course Content

Unit-I

08 Hours

Introduction

Overview of the Hospitality Industry: Definition and Scope, History and Evolution, Major Sectors: lodging, food and beverage, recreation, travel and tourism
Overview of the Tourism Industry: Definition and Scope, Types of Tourism: Cultural, adventure, eco-tourism, etc. Economic, social and environmental impacts

Unit-II

08 Hours

Key Sector in Hospitality

Lodging and Accommodation: Types of accommodation: hotels, motels, resorts, flotels, B&B, etc., Hotel classification and its system, Organization of hotel and key departments

Food and Beverage Services: Types of establishments, Restaurant operations, Trends in F & B service

Unit-III

07 Hours

Hospitality Operations

Front Office Operations: Role and responsibilities of the front office, Reservation systems and processes, Guest services and relations

Housekeeping Operations: Role and responsibilities of housekeeping, Cleaning and maintenance procedures, Inventory control and management

Unit-IV

07 Hours

Trends and Challenges in Hospitality Industry

Technology in Hospitality and Tourism: Role of technology in operations and marketing, Online booking systems and mobile apps, Emerging technologies: AI, VR, IoT

Sustainability and Ethics: Sustainable practices in hospitality and tourism, Ethical issues and responsible tourism, Corporate social responsibility.

Transactional Mode:

Demonstration, Role-Play, Workshops, Industrial visits, Stimulations, Video-Based teaching.

Suggested Reading:

- *Tourism And Hospitality Industry, Gupta S K, Aman Publications*
- *Introduction To Tourism and Hospitality Industry, Sudhir Andrews*
- *Oxford University Press Tourism Operations and Management, Archana Biwal, Joshi Vandana, and Sunetra Roday*

Course Title: Food Pairing and Sciences	L	T	P	Cr.
Course Code: BVC104	2	0	0	2

Total Hours: 30

Course Learning Outcomes: After completion of this course, the learner will be able to:

1. Explain the basic principles of food science and the role of key food components and reactions.
2. Apply the concepts of food pairing and identify pairing techniques in Indian and global cuisines.
3. Demonstrate sensory and flavour profiling methods relevant to food combinations.
4. Evaluate pairing choices in menu design with regard to flavour, texture, nutrition, and safety.

Course Content

Unit-I

08 Hours

Basics of Food Science

Introduction to Food Science – scope, relevance to hospitality, Major Food Components – carbohydrates, proteins, fats: structure & functions, Reactions & Changes – gelatinization, denaturation, Maillard, oxidation, Flavour Compounds Overview – volatile & non-volatile substances, aroma sources

Unit-II

08 Hours

Principles of Food Pairing

Food Pairing Concept – definition, positive vs negative pairing, flavour sharing rationale, Indian Cuisine Patterns – negative pairing trend vs spice-dairy dynamic, Global Pairing Styles – contrast, complementarity, weight balance, Key Pairing Elements – flavour, texture, aroma synergy principles

Unit-III

07 Hours

Sensory & Flavour Profiling

Sensory Evaluation Techniques – hedonic scales, triangle test, descriptive profiling, Texture & Mouthfeel in Pairing – emulsions, mouth-coating, body perception, Food Chemistry in Pairing Contexts – browning (enzymatic/non-enzymatic), volatile vs non-volatile roles

Unit-IV

07 Hours

Pairing Application & Considerations

Menu Design Basics – balancing colour, texture, seasonal and regional ingredients, Ingredient-wise Pairing Guidance – spices, herbs, dairy, fruits, proteins, starches, Nutritional & Safety Aspects – allergens, rancidity, adulteration awareness, nutritional balance, Case Discussions – simple regional and international pairings (e.g. spice-dairy, acid-starch, herb-protein)

Transactional Mode:

Demonstration, Role-Play, Workshops, Industrial visits, Stimulations, Video-Based teaching.

Suggested Reading:

- *Jain & Bagler – “Analysis of Food Pairing in Indian Regional Cuisines” (flavour sharing patterns)*
- *Roday, Food Science & Nutrition*
- *Manay & Shakuntala – Food: Facts & Principles*
- *Swaminathan – Essentials of Food and Nutrition*

Course Title: Fundamentals of Food Production (Practical)	L	T	P	Cr.
Course Code: BVC105	0	0	4	2

Total Hours: 60

Course Learning Outcomes: After completion of this course, the learner will be able to:

1. Identify and operate kitchen and bakery equipment while following safety and hygiene practices.
2. Demonstrate basic knife skills, cooking methods, and preparation of stocks, sauces, and salads.
3. Prepare Indian dishes using traditional spices, gravies, and cooking techniques.
4. Bake breads, cakes, cookies, and desserts using standard bakery methods and ingredient measurements.

Course Content

1. Introduction to Kitchen and Equipment Handling

- 1.1 Orientation to kitchen layout and tools
- 1.2 Identification and use of basic kitchen equipment
- 1.3 Practice professional kitchen etiquette

2. Safety, Sanitation, and Hygiene Practices

- 2.1 Hand washing and personal hygiene drills
- 2.2 Cleaning and sanitizing work surfaces and utensils
- 2.3 Safe handling and storage of ingredients
- 2.4 Demonstration of cross-contamination prevention techniques

3. Basic Knife Skills and Cuts

- 3.1 Practice knife handling safety
- 3.2 Execute basic vegetable cuts: Julienne, Brunoise, Dice, Chopped
- 3.3 Sharpening and maintaining knives

4. Advanced Cooking Methods

- 4.1 Practice poaching, stewing, and broiling techniques
- 4.2 Demonstrate sous-vide cooking and temperature control
- 4.3 Apply marination techniques for meats and vegetables
- 4.4 Execute braising, steaming, and pressure-cooking for various meat cuts

Transactional Mode:

Video Based Teaching, Panel Discussion, Case Based Teaching, Brain Storming, Demonstration, Peer Teaching.

Suggested Reading:

- Bali Parvinder S. (2015). *Food Production Operations*. Oxford University Press. US
- Friberg Bo. (2017). *The Professional Pastry Chef*. 8th edition, Wiley & Sons INC, New York.

- *Arora K. (2016). Theory of Cookery. Frank Brothers Publication, New Delhi.*
- *Philip, Thangam E. (2018). Modern Cookery, Vol-1. Orient Blackswan Private Limited. Hyderabad*
- *Philip, Thangam E. (2018). Modern Cookery, Vol-2. Orient Blackswan Private Limited. Hyderabad*
- *Aggarwal. D.K. (2019). Kitchen Equipment & Design. Aman Publications. New Delhi.*

Course Title: Fundamentals of Food & Beverage Services (Practical)	L	T	P	Cr.
Course Code: BVC106	0	0	4	2

Total Hours: 60

Course Learning Outcomes: After completion of this course, the learner will be able to:

1. Manage F&B service areas, equipment, and ancillary departments with proper maintenance.
2. Perform basic technical skills like tray carrying, table setup, and glassware polishing.
3. Execute table setups and meal service techniques following industry standards.
4. Apply social and professional skills in guest interaction and service scenarios.

Course Content

1. Introduction to F&B Service Areas & Equipment

- 1.1 Induction to Food Service Areas: Restaurant, Coffee Shop, Banquet, Bar, etc.
- 1.2 Ancillary F&B Areas: Pantry, Store, Linen Room, Kitchen Stewarding
- 1.3 Familiarization with F&B Service Equipment: Cutlery, Crockery, Glassware, Flatware, Hollowware
- 1.4 Care & Maintenance of Equipment: Cleaning & Polishing (Plate Powder, Silver Dip, Burnishing Machine)

2. Basic Technical Skills

- 2.1 Holding Service Spoon & Fork
- 2.2 Carrying a Tray / Salver
- 2.3 Laying & Changing a Table Cloth
- 2.4 Placing & Clearing Plates
- 2.5 Stocking Sideboard
- 2.6 Service of Water
- 2.7 Using Service Plate & Crumbing Down
- 2.8 Napkin Folding (Basic Folds)
- 2.9 Changing Dirty Ashtray
- 2.10 Cleaning & Polishing Glassware

3. Table Setup & Meal Service

- 3.1 Table Lay-Up & Covers
- 3.2 A La Carte Cover. Table d'Hôte Cover. Breakfast Covers (English, American, Continental, Indian). Afternoon Tea & High Tea Cove
- 3.3 Tray/Trolley Setup
- 3.4 Pre-plated setup, silver service setup, Room service setup
- 3.5 Preparation for Service
- 3.6 Mise-en-scene (Restaurant Setup), Mise-en-place (Pre-Service Preparation), Opening, Operating & Closing Duties.

4. Social & Professional Skills

- 4.1 Handling Guest Complaints
- 4.2 Telephone Etiquette (Restaurant Reservations)
- 4.3 Dining & Service Etiquette

4.4 Common French Terms & Abbreviations

Transactional Mode:

Video Based Teaching, Panel Discussion, Case Based Teaching, Brain Storming, Demonstration, Peer Teaching.

Suggested Reading:

- *Krishna G., & Prasad V. (2012) F&B Service Simplified: Food and Beverage. Pearson Education*
- *Dennis R. Lillicrap. & John.A. Cousins (2015) Food & Beverage Service, Publisher: ELBS, Germany.*
- *Andrews Sudhir (2018) Food & Beverage Service Training Manual, Tata McGraw Hill, New Delhi.*
- *Brown Grahm (2019) The Waiter Handbook Forth Edition, Publisher: Global Books & Subscription Services, New Delhi.*
- *Negi Dr. J M (2017) Food & Beverage Management & Control by, Kanishka Publications, New Delhi*

Course Title: Fundamentals of Front Office (Practical)	L	T	P	Cr.
Course Code: BVC107	0	0	4	2

Total Hours: 60

Course Learning Outcomes: After completing all the units, students will learn:

1. Explain grooming standards, service culture, etiquette, and guest interaction fundamentals.
2. Demonstrate front office procedures including guest welcoming, reservations, luggage handling, and guest communication.
3. Use polite language, telephone/email etiquette, and professional formats in guest interactions.
4. Evaluate teamwork effectiveness and professionalism in delivering consistent guest satisfaction.

Course Content

1. GROOMING ETIQUETTE – Personal Grooming and hygiene, Etiquette, Body Language, Introduction to service culture, Service product, Guest Relationship-Business, protocol & Professionalism. Moments of Truth, Creating a WOW factor (Guest delight) & Guest satisfaction
2. SKILL SET & ATTITUDE OF FRONT OFFICE PERSONNEL, Job description & Job specifications, Layout of Front Office- FO equipment.
3. Welcoming a Guest.
4. Polite Phrases, words and sentences during guest interaction.
5. Telephone Handling, Phonetics, Email, Texting etiquette.
6. Forms and Formats.
7. Self-Introduction
8. Guest Interaction Foundation.
9. Bell Service / Luggage Handling Procedure (Role-play).
10. RESERVATION PROCEDURES-Amendments, Cancellations, PMS, Formats-Arrival procedure, answering a question, handling non-guarantee reservation, Refusing accommodation to a guaranteed reservation (Role-play).
11. Business Services, Business center, Teamwork with co-workers, Teamwork with Housekeeping/Maintenance/Engineering etc.

Transactional Mode:

Video Based Teaching, Panel Discussion, Case Based Teaching, Brain Storming, Demonstration, Peer Teaching.

Suggested Readings:

- Srilakshmi, B. (2022). *Nutrition Science*. New Age International Publishers.
- Srilakshmi, B. (2022). *Food Science*. New Age International Publishers.
- Joshi, S. A. (2015). *Nutrition and Dietetics (4th ed.)*. McGraw Hill Education.
- Mudambi, S. R., & Rajagopal, M. V. (2020). *Fundamentals of Foods, Nutrition and Diet Therapy (6th ed.)*.
- Gajalakshmi, R. (2018). *Nutrition Science*. CBS Publishers.

Course Title: Entrepreneurship Setup & Launch	L	T	P	Cr.
Course Code: BVC108	0	0	4	2

Total hours: 60

Introduction:

This semester lays the foundation for the learner to understand what entrepreneurship is, beyond just starting a business. It introduces key ideas like problem-solving, value creation, and self-awareness. The learner will begin exploring basic business concepts while discovering their own interests and strengths.

Learners Objective:

1. Understand the core concepts of entrepreneurship through relatable, real-life examples.
2. Begin to see themselves as problem-solvers and creators.
3. Learn about business paths and choose one to try based on interest or local fit.
4. Launch a micro-hustle (online or offline) to earn their first income.
5. Build confidence and self-belief by doing.

Outcome: By the end of this semester, learners will start a simple business activity, earn their first income, and build belief in their ability to do business.

Guiding Principles/Approach:

This syllabus is built on principles of **experiential learning, growth mindset development**, and **identity-first learning**. Drawing from learning science and behavior design, the course shifts students from passive learning to *active doing*, where they try out small business activities in real contexts. The design helps students not just learn entrepreneurship, but begin to see themselves as entrepreneurs. Emphasis is placed on *small wins, peer collaboration, and locally relevant opportunities* to ensure learning feels achievable and connected to their realities. The curriculum focuses on conceptual understanding without heavy theory, combining *practical action, reflection, and collaboration*. By making progress visible and success feel possible, it plants the seeds of self-reliance, initiative, and long-term motivation.

Semester Syllabus:

Format: 12 weeks, 4 hours/week | 2 credits

Revenue Target: ₹10,000

Week	Learning Goal	Measurable Outcome
1	Understand what entrepreneurship is and who can be an entrepreneur	Students define entrepreneurship in their own words and list 2 entrepreneurs from their local area or community
2	Connect personal identity to entrepreneurship (strengths, interests, struggles)	Students create a “value map” showing how a skill/interest/problem from their life could become a business opportunity
3	Learn about 5 business paths: content creation, dropshipping, cloud kitchen/food business, gig economy and local services	Students explore 1–2 examples from each domain and share one they’re most curious to try and why
4	Choose a path and generate a basic business idea	Students write down a clear offer (what, for whom, why) and one way to reach their customer
5	Take first real action: message, post, pitch, or sell	Students reach out to or serve 1 real potential customer and record what happened
6	Reflect on first attempt and share with peers	Students share their result, a challenge faced, and one idea to improve next time
7	Improve and try again: aim for first ₹100	Students apply a change, try again, and aim to make their first ₹100 or get meaningful response
8	Learn how to identify and understand your target customer	Students talk to 2 potential customers or observe them and list 3 insights about their needs
9	Learn how to serve your target audience better	Students improve one part of their offer (product, delivery, messaging, or interaction) based on customer feedback or need
10	Explore core entrepreneurial values (resilience, honesty, effort)	Students reflect on 1 value they’re building and show it in a business task or peer story
11	Focus on earning and staying consistent	Students complete a second earning task and track their consistency (e.g., same product or message for 3 days)
12	Reflect on earnings, grit, and how to keep going	Students record total earnings, one resilience moment, and one support system or habit they’ll continue with

Weekly Component:

Component	Duration	Description
Learning Module	~1.5 hrs	- Introduces key concepts in a simple and engaging way - Includes, examples, and 1–2 interactive discussions or quizzes
Action Lab	~2 hrs	- Hands-on task on the weekly concept - Includes step-by-step guidance, templates, and worksheets - Ends with a submission (e.g., video, reflection, or proof of action)
Resources	Self-paced	- - Supplementary videos, short readings, real- life stories, and tools to deepen understanding at their own pace

Evaluation Criteria

Evaluation Component	Description	Weightage
Weekly Task Completion	Timely submission of weekly tasks including reflections, activities, quizzes etc.	40%
Target Completion	Performance-based evaluation on hitting revenue or profit targets (e.g., generating ₹10,000 revenue)	30%
Final Project	A comprehensive project based on the semester's theme	30%

Transactional Mode:

Flipped teaching, Demonstration, Case Analysis, Visualization, Group discussion, Active participation, Mentor-mentee

Suggested Reading:

- Desai, V. (2018). *Project Management and Entrepreneurship*. Himalaya Publishing House.
- Blank, S. (2013). *The Startup Owner's Manual*. Wiley
- Dorf, R. c., & Byers, T. H. (2019). *Technology Ventures: From Idea to Enterprise*. McGratuw - Hill

Course Title: Communication & Soft Skills	L	T	P	Cr.
Course Code: BVC109	2	0	0	2

Total Hours: 30

Course Learning Outcomes: After completing all the units, students will learn:

1. Grasp the concept of Environmental Science, its components, types of natural resources, their distribution, and usage, with a focus on India.
2. Discuss the factors impacting biodiversity loss and ecosystem degradation in India and the world.
3. An overview of Contemporary Environmental Issues i.e National and Global efforts to address climate change adaptation and mitigation.
4. To understand environmental laws for monitoring pollution.

Course Content

Unit-I

07 Hours

Basics of Communication

Introduction, Need and Purpose, Nature, Models, Channels of Business communication, Selection of channel.

Unit-II

09 Hours

Communication Skills

The importance of effective communication, Types of communication: verbal, non-verbal, written, and visual, Barriers to effective communication. Public speaking exercises (2-minute speeches), Active listening drills in pairs or groups. Role-playing various communication scenarios (e.g., formal and informal settings).

Unit-III

07 Hours

Time Management and Goal Setting-Time management

Strategies and techniques (e.g., Pomodoro Technique, Eisenhower Matrix), Importance of setting SMART goals (Specific, Measurable, Achievable, Relevant, Time-bound), Setting and tracking personal goals for a week, Prioritizing tasks using a time management matrix, planning daily/weekly schedules and reflecting on time usage, Emotional Intelligence-Role-playing to handle emotional situations (e.g., conflict resolution, giving feedback).

Unit-IV**07 Hours****Conflict Resolution and Negotiation Skills**

Role-playing negotiations between two parties with different interests, Group discussions on real-life conflicts and their resolution strategies, Conflict resolution through mediation and compromise exercises, Presentation Skills-Mock interviews with peer feedback, Group activities on crafting an elevator pitch, Resume and cover letter writing workshop, Networking and Professional Etiquette-Networking exercises in a simulated professional environment, Role-play professional meetings or formal events, Mock business lunches and practice etiquette, Problem-Solving and Critical Thinking-Brainstorming sessions on solving real-life problems, Puzzles and exercises that promote logical thinking, Group debates to improve critical thinking and argumentation skills.

Suggested Readings:

1. Chahal, M. K. (2024). *Environmental Science and Hazards Management (Ecology and Risk Management)*, ISBN:978-93-6440-586-7.
2. Baskar, S. and Baskar, R. (2009). *Natural Disasters (Earth's Processes & Geological Hazards)*, ISBN: 978-81-7806-168-9.
3. Tiefenbacher, J (ed.) (2022), *Environmental Management - Pollution, Habitat, Ecology, and Sustainability*, Intech Open, London. 10.5772/
4. Kanchi Kohli and Manju Menon (2021) *Development of Environment Laws in India*, Cambridge University Press.
5. Bhagwat, Shonil (Editor) (2018) *Conservation and Development in India: Reimagining Wilderness*, Earthscan Conservation and Development, Routledge.
6. Manahan, S.E. (2022). *Environmental Chemistry (11th ed.)*. CRC Press. <https://doi.org/10.1201/9781003096238>.
7. William P.Cunningham and Mary A. (2015) *Cunningham Environmental Science: A Global Concern*, Publisher (Mc-Graw Hill, USA)
8. Central Pollution Control Board Web page for various pollution standards. <https://cpcb.nic.in/standards/>
9. Theodore, M. K. and Theodore, Louis (2021) *Introduction to Environmental Management, 2nd Edition*. CRC Press.

Semester – II

Course Title: Food Production Operations	L	T	P	Cr.
Course Code: BVC200	2	0	0	2

Total Hours: 30

Learning Outcomes: After completion of this course, the learner will be able to:

1. Apply advanced cooking methods and temperature control techniques for precision in food preparation.
2. Identify and cook various cuts of meat, poultry, and seafood using suitable techniques and preservation methods.
3. Demonstrate foundational skills in preparing international dishes and sauces from European and Asian cuisines.
4. Execute advanced bakery and patisserie techniques, including bread making, laminated pastries, and dessert preparations.

Course Content

UNIT-I

08 Hours

Advanced Cooking Techniques

Cooking methods: Poaching, Stewing, Broiling, and Sous-Vide, Introduction to marination techniques for meats and vegetables, Braising, Steaming, and Pressure-cooking techniques for different cuts of meat, Understanding temperature control and precision in cooking.

UNIT-II

08 Hours

Meat, Poultry, and Fish Cookery

Cuts of meat (beef, lamb, pork), poultry, and seafood, Techniques for cooking meat, poultry, and fish: Roasting, Grilling, Frying, Poaching, and Sautéing, Meat preservation and storage methods, Introduction to offal and its preparation in different cuisines.

UNIT-III

07 Hours

International Cuisine Introduction

Introduction to European cuisine (French, Italian, Spanish), Overview of European sauces: Velouté, Béchamel, Hollandaise, Espagnole, Mediterranean cuisine and its emphasis on olive oil, herbs, and fresh vegetables, Introduction to Asian cuisine: Chinese, Thai, and Japanese cuisine basics. Advanced sauce techniques: Espagnole, Tomato, Beurre Blanc, Velouté, Preparing stocks:

Brown, white, Fish stock, and Demi-glace, Preparation of advanced soups: Consommé, Bisques, and Velouté.

UNIT-IV

07 Hours

Bakery & Patisserie Techniques

Advanced bread making: Sourdough, Focaccia, and Brioche, Introduction to laminated pastry: Croissants and Danish pastries, Cake baking and icing techniques, Pastry creams and custards: Basic techniques and applications, Preparation of advanced pastries: Choux, Puff, and Phyllo pastry, Confectionery techniques: Chocolate, sugar work, and candy making, Production of mousse, soufflé, and Bavarois, Introduction to plated desserts

Transactional Mode:

Team Teaching, Project Based Teaching, Brain Storming, Demonstration based analysis.

Suggested Reading:

- Singh Vikas. (2011). *Text Book Of food Production (BTK)*. Aman Publication New Delhi.
- Bali. Parvinder S. (2017). *Quantity Food Production Operations and Indian Cuisine*. Oxford University Press. London.
- Folsom. LeRoi A. (2011). *The Professional Chef*. CBI Pub. Boston.
- Arora K. (2008). *Theory of Cookery, Vol-2*. Frank Brothers. New Delhi.
- Friberg Bo. (2002). *The Professional Pastry Chef*. Wiley & Sons INC. New Jersey, USA.
- Arora K. (2008). *Theory of Cookery, Vol-1*. Frank Brothers. New Delhi.

Course Title: Food & Beverage Service Operations	L	T	P	Cr.
Course Code: BVC201	2	0	0	2

Total Hours: 30

Course Learning Outcomes: After completion of this course, the learner will be able to:

1. Analyze meal types, menu planning, and French classical menu structures with service styles.
2. Operate sales control systems and maintain accurate restaurant financial records.
3. Evaluate tobacco products, their production, types, and storage methods.
4. Classify the alcoholic and non-alcoholic beverages and their key brands.

Course Content

UNIT – I

08 Hours

Meals, Menu Planning & Service Types

Meals & Their Types: Breakfast, Brunch, Lunch, Afternoon/High Tea, Dinner, Supper. Menu Planning: Origin of the menu, types of menus. French Classical Menu: Courses, Sequence, Examples, Accompaniments. Types of Food Service: Silver Service, Pre-plated, Cafeteria, Room Service, Buffet, Gueridon.

UNIT – II

08 Hours

Basic Sales Control System

KOT/Bill Control (Manual – Triplicate/Duplicate/Single Order System). Quick Service Menu & Customer Bill. Making bill, Cash handling equipment, Record keeping (Restaurant Cashier).

UNIT – III

07 Hours

Tobacco

History of tobacco; processing for cigarettes, pipe tobacco, and cigars; Cigarettes: types and brand titles, pipe tobacco: Types, brands and titles, Cigar: shapes, sizes, colors, and brand titles; care and storage of cigarettes and cigars.

UNIT – IV

07 Hours

Beverages

Classification of beverages: Types, Examples and Differences, Basic Non-Alcoholic Beverages: Classification (Nourishing, Stimulating, and Refreshing Beverages), Basic Alcoholic Beverages: Classification (Fermented and Distilled). Brands and examples.

Transactional Mode:

Video Based Teaching, Panel Discussion, Case Based Teaching, Brain Storming, Demonstration, Peer Teaching.

Suggested Reading:

- Cousins John, & Weekes Suzane. (2022). *Food And Beverage Service 10 Edn.* Hodder Education
- Saxena K. Sanjeev, (2019). *Food & Beverage Service Basics: Hotel Management*
- Andrews Sudhir. 1 July 2017. *Food and Beverage Services: A Training Manual.* McGraw Hill Education. New Delhi.
- Kant Jay Prakash. 1 January 2015. *Food & Beverage: Management and Cost Control.* Aman Publications. New Delhi.
- George Bobby. And Chatterjee Sandeep. 1 August 2008. *Food & Beverage – Service and Management.* Jaico Publishing House. Mumbai.
- Bansal Tarun K. 1 September 2019. *Food and Beverage: Operations to Management* Dream tech Press. New Delhi.
- Pavesic, D. V., & Magnant, P. F. (2005). *Fundamental principles of restaurant cost control.* Pearson, London

Course Title: Housekeeping Operations	L	T	P	Cr.
Course Code: BVC203	2	0	0	2

Total Hours: 30

Course Learning Outcomes: After completion of this course, the learner will be able to:

1. Explain the factors influencing room tariff and the different pricing strategies used in the hospitality industry.
2. Describe the various types and sources of room reservations, and the importance of the reservation process for both hotels and guests.
3. Identify cleaning principles, methods, and equipment used in housekeeping, as well as the types of beds and mattresses in hotel rooms.
4. Apply pest control and area-specific cleaning practices to maintain hygiene and safety in guest and back-of-house areas.

Course Content

Unit-I 08 Hours

Basic of Housekeeping Operations

Introduction to housekeeping department, Role of housekeeping in hotel operations, Organization charts of housekeeping department, Layout of housekeeping department.

Unit-II 08 Hours

Cleaning Organizations

Principles of cleaning, Hygiene and Safety, Frequency of cleaning, cleaning agents, cleaning equipment, Use and care of cleaning equipment, Methods of organizing cleaning.

Unit-III 07 Hours

Interdepartmental relationships and IT in housekeeping

Interdepartmental relationship: Front Office, Kitchen department, Food & Beverage service department, Maintenance department, Security department, Store and accounts, Technology integration in housekeeping.

Unit-IV 11 Hours

Rooms and Supplies

Different types of rooms: Suite, Double, Twin, etc. Layout of guest rooms: - Suite room, Double room, Twin room. Guest room supplies: - Essentials, Special requests, loan items, VIP room amenities.

Transactional Mode:

Video Based Teaching, Panel Discussion, Case Based Teaching, Brain Storming, Demonstration, Peer Teaching.

Suggested Reading:

- *Hayes, D. K., & Ninemeier, J. D. (2021). Hotel operations management (3rd ed.). Pearson.*
- *Raghubalan, G., & Raghubalan, S. (2017). Hotel housekeeping: Operations and management (4th ed.). Oxford University Press.*
- *Jones, T. (2020). Professional management of housekeeping systems (5th ed.). Wiley.*
- *American Hotel & Lodging Educational Institute. (2021). Managing hospitality technology: PMS, reservations, and revenue. AHLEI.*

Course Title: Basics of Computer Application	L	T	P	Cr.
Course Code: BVC203	2	0	0	2

Total Hours: 30

Course Learning Outcomes: After completion of this course, the learner will be able to:

1. Explain computer classification, generations, organization, capabilities, limitations, and hotel applications.
2. Identify computer components, hardware elements, input/output devices, and types of software.
3. Use MS Word for document formatting, tables, mail merge, and MS PowerPoint for presentations.
4. Apply MS Excel for data entry, formulas, charts, sorting, and filtering.

Course Content

Unit-I

08 Hours

Introduction to Computers: Introduction to Computer: Classification, Generations, Organization, Capabilities & Limitations, Application of Computer in Hotels (PMS)

Unit-II

08 Hours

Familiarisation with Components of Computers- Hardware: Hardware elements, input, storage, processing & output devices. Block diagram of computer, Software: Types of software, application software and system software.

Unit-III

07 Hours

Introduction to MS-Word: Introduction to word processing, it's features, formatting documents, paragraph formatting, indents, page formatting, header and footer, bullets and numbering, tabs, tables, formatting the tables, finding and replacing text, mail merging etc.

Introduction to MS Power point: PowerPoint, features of MS PowerPoint clipping, slide animation, slide shows, formatting.

Unit-IV

07 Hours

Introduction to MS-Excel: Introduction to Electronic Spreadsheets, Feature of MS-Excel - Entering Data, Entering Series, Editing Data, Cell Referencing, ranges, Formulae, Functions, Auto Sum, Copying Formula, Formatting Data, Creating Charts, Creating Database, Sorting Data, Filtering etc.

Transactional Mode:

Lecture, Demonstration, Hands-on Practice, Practical Exercises, Group Discussion, Case Studies.

Suggested Reading:

- Seal, P. P. (2012). Computers in Hotels: Concepts and Applications. Oxford University Press.
- O'Connor, P. (2004). Using Computers in Hospitality. Cengage Learning.
- Kasavana, M. L., & Cahill, J. J. (1995). Hospitality Industry Computer Systems. Educational Institute of the American Hotel & Motel Association.
- Bilal, S. (2013). Computer Applications in Tourism and Hospitality Industry. LAP Lambert Academic Publishing.
- Lambert, J. (2023). Microsoft Word Step by Step (Office 2021 and Microsoft 365). Microsoft Press.
- Culp, J. (2019). Using Computer Science in Hospitality Careers. Rosen Young Adult.

Course Title: Food Presentation and Plating Techniques	L	T	P	Cr.
Course Code: BVC204	2	0	0	2

Total Hours: 30

Course Learning Outcomes: After completion of this course, the learner will be able to:

1. Execute meal service from reservations to bill settlement with guest interaction.
2. Demonstrate dining etiquette, cutlery placement, and proper use of service equipment.
3. Prepare and serve tea and coffee with correct tray setups and protocols.
4. Mix and serve non-alcoholic beverages following standard techniques.

Course Content

Unit-I

08 Hours

Introduction to Food Presentation & Visual Appeal

Introduction to food presentation, Importance & objectives of plating

Key elements: balance, proportion, color, texture, symmetry, contrast, Brief history of plating—from classic to modern trends. Types of plates (shape, color, material) and their impact, Choosing appropriate plateware for different dishes, Effective use of tools: tweezers, brushes, spoons, squeeze bottles, Concepts: color harmony, negative/positive space, focal points, Composition techniques: rule of thirds, layering, geometric arrangements.

Unit-II

08 Hours

Texture, Garnishes & Finishing Touches

Choosing garnishes that add visual & flavor dimension, Use of edible flowers, microgreens, sauces, drizzles, crumbs, powders, selecting and placing garnishes and edible accents to enhance visual and taste appeal, Capturing criteria for plated food: lighting, angles, composition tips for presentation and documentation.

Unit-III

07 Hours

Advanced Plating Techniques & Themes

Understanding and expressing themes (e.g., cultural, color-based, seasonal), Developing thematic concepts and translating them into plating ideas, Minimalist approach: restrained elegance, strategic

simplicity, Maximalist approach: abundance, bold textures, dynamic layering, When and how to apply each style effectively.

Unit-IV

07 Hours

Trends & Modern Techniques in Plating

Exploring molecular garnishes (e.g., gels, foams), deconstructed plating, Edible “landscapes,” vertical presentations, texture overlays, Use of seasonal ingredients, minimizing waste, eco-friendly garnishes, Presentation using repurposed bits, natural elements, or edible containers.

Transactional Mode:

Lecture, Demonstration, Hands-on Practice, Practical Exercises, Group Discussion, Case Studies.

Suggested Reading:

- *Culinary Artistry* – Andrew Dornenburg & Karen Page
- *The Art of Plating* – Chef Liz Shim
- *The Professional Chef* (The Culinary Institute of America, latest edition)
- *Plating for Gold: A Decade of Desserts from the World and National Pastry Team Championships* – Tish Boyle & Timothy Moriarty
- *Kitchen Creativity* – Karen Page

Course Title: Food Production Operations (Practical)	L	T	P	Cr.
Course Code: BVC205	0	0	4	2

Total Hours: 60

Course Learning Outcomes: After completion of this course, the learner will be able to:

1. Concept the classification of meats and different types of cuts of meat products.
2. Apply the skills to identification, selection and processing of meat, fish and poultry.
3. Innovate the various bakery dishes using different types of pastries.
4. Exhibit the various Indian cold & hot sweet dishes.

Course Content

1. Advanced Cooking Methods

- 1.1 Practice poaching, stewing, and broiling techniques
- 1.2 Demonstrate sous-vide cooking and temperature control
- 1.3 Apply marination techniques for meats and vegetables
- 1.4 Execute braising, steaming, and pressure-cooking for various meat cuts

2. Meat, Poultry, and Fish Cookery

- 2.1 Identify and portion cuts of beef, lamb, pork, poultry, and seafood
- 2.2 Cook meat, poultry, and fish using roasting, grilling, frying, poaching, and sautéing
- 2.3 Practice preservation techniques: marination, freezing, curing
- 2.4 Prepare dishes using offal from various cuisines

3. International Cuisine Practical

- 3.1 Prepare traditional dishes from French, Italian, and Spanish cuisines
- 3.2 Make classic European sauces: Velouté, Béchamel, Espagnole, and Hollandaise
- 3.3 Cook Mediterranean dishes using herbs, vegetables, and olive oil
- 3.4 Prepare basic Chinese, Thai, and Japanese dishes

4. Bakery and Patisserie Techniques

- 4.1 Prepare advanced breads: Sourdough, Focaccia, Brioche
- 4.2 Make laminated pastries: Croissants and Danish
- 4.3 Practice cake baking, icing, and decorating techniques

4.4 Prepare pastry creams and custards for dessert applications

Transactional modes:

Demonstration, Team Demonstration, Video Demonstration, Team Teaching, Mock Exercise.

Suggested Readings:

- *K. Arora, (2011) Theory of Cookery, Frank Bros &Co. New Delhi*
- *KintonCesserani (2012) Practical Cookery, Hodder& Stoughton, London, UK.*
- *Carole Clement (2013) Ultimate Cooking Course, Joana Lorrenz, New York.*
- *James Peterson (2015) Essential of Cooking, Artisan Publisher, USA*

Course Title: Food & Beverage Service Operations (Practical)	L	T	P	Cr.
Course Code: BVC206	0	0	4	2

Total Hours: 60

Course Learning Outcomes: After completion of this course, the learner will be able to:

5. Execute meal service from reservations to bill settlement with guest interaction.
6. Demonstrate dining etiquette, cutlery placement, and proper use of service equipment.
7. Prepare and serve tea and coffee with correct tray setups and protocols.
8. Mix and serve non-alcoholic beverages following standard techniques.

Course Content

1. Meal Service Sequence

- 1.1 Taking Reservations
- 1.2 Receiving & Seating Guests
- 1.3 Order Taking (Manual KOT System)
- 1.4 Order Processing & Kitchen Coordination
- 1.5 Sequence of Service (French/English Style)
- 1.6 Presenting & Settling the Bill
- 1.7 Handling Guest Feedback

2 Dining Etiquettes

- 2.1 Cutlery signs in plate
- 2.2 Behavioral etiquettes
- 2.3 Usage of dining equipment

3 Glassware

- 3.1 Types
- 3.2 Uses
- 3.3 Sizes

4 Beverages

- 4.1 Non-Alcoholic
- 4.2 Alcoholic

Transactional Mode:

Demonstration, Role-Play, Workshops, Industrial visits, Stimulations, Video-Based teaching.

Suggested Reading:

- *Cousins John, & Weekes Suzane. (2022). Food and Beverage Service 10 Edn. Hodder Education*
- *Krishna G., & Prasad V. (2012) F&B Service Simplified: Food and Beverage. Pearson Education*
- *Andrews Sudhir (2011) F & B Service Manual by, Tata McGraw Hill. New Delhi.*
- *Negi Dr. J M (2012) Food & Beverage Management & Control, Kanishka Publications, New Delhi.*
- *Singaravelavan R. (2016) Food & Beverage Service, Oxford University Press, London, UK.*

Course Title: Housekeeping Operations (Practical)	L	T	P	Cr.
Course Code: BVC207	0	0	4	2

Total Hours: 60

Course Learning Outcomes: After completion of this course, the learner will be able to:

1. Manage files, folders, and shortcuts using Windows operations.
2. Create, format, and edit documents, presentations, and spreadsheets.
3. Use advanced tools like Mail Merge, Animations, and Formulas.
4. Organize and present data using tables, charts, and printing options.

Course Content

1 Sample Layout of Guest Rooms

- 1.1 Single room
- 1.2 Double room
- 1.3 Twin room
- 1.4 Suite

2 Guest Room Supplies and Position

- 2.1 Standard room
- 2.2 Suite
- 2.3 VIP room special amenities
- 3 Cleaning Equipment-(manual and mechanical)
 - 3.1 Familiarization
 - 3.2 Different parts
 - 3.3 Function
 - 3.4 Care and maintenance
- 4 Cleaning Agent
 - 4.1 Familiarization according to classification
 - 4.2 Function
- 5 Maid's trolley
 - 5.1 Contents
 - 5.2 Trolley setup

Transactional Mode:

Demonstration, Hands-on Practice, Guided Exercises, Assignments, Case Studies, Group Discussions, Presentations, PRACTICAL Sessions, Practical Assessments.

Suggested Reading:

- *Hayes, D. K., & Ninemeier, J. D. (2021). Hotel operations management (3rd ed.). Pearson.*
- *Raghubalan, G., & Raghubalan, S. (2017). Hotel housekeeping: Operations and management (4th ed.). Oxford University Press.*
- *Jones, T. (2020). Professional management of housekeeping systems (5th ed.). Wiley.*

Course Title: Basics in Computer application (Practical)	L	T	P	Cr.
Course Code: BVC208	0	0	2	1

Total Hours: 30

Course Learning Outcomes: After completion of this course, the learner will be able to:

1. Manage files, folders, and shortcuts using Windows operations.
2. Create, format, and edit documents, presentations, and spreadsheets.
3. Use advanced tools like Mail Merge, Animations, and Formulas.
4. Organize and present data using tables, charts, and printing options.

Course Content

Windows Operations – Practical

- Creating Folders, Shortcuts, Copying, Renaming, Deleting Files/Folders, Exploring Windows, Quick Menus

MS-Word – Practical

- 1 Creating & Editing: Entering, Saving, Editing, Navigating, Find & Replace, Printing
- 2 Formatting: Justification, Indents, Tabs, Margins, Bullets, Numbering, Headers, Footers, Pagination
- 3 Special Effects: Bold, Underline, Superscript, Subscript, Fonts, Case Change
- 4 Cut, Copy, paste: Marking, Copying, Cutting, Deleting, Formatting, Find & Replace
- 5 Tools: Spelling & Grammar, Mail Merge, Envelopes & Labels
- 6 Tables & Graphics: Creating, Deleting, Formatting, Clip Arts, Borders, Word Art
- 7 Printing: Preview, Whole Document, Selected Pages, Multiple Copies

MS-PowerPoint – Practical

- 1 Creating & Formatting: Slides, Templates, Text, Backgrounds, Headers, Footers
- 2 Objects & Effects: Images, Shapes, SmartArt, Charts, WordArt, Animations, Transitions
- 3 Presentation & Printing: Slide Show, Presenter View, Printing Slides & Handouts

MS-Excel – Practical

- 1 Worksheets: Creating, Editing, Saving, Cell References

- 2 Formatting: Fonts, Column Width, Borders, Merging, Alignment
- 3 Formulas & Functions: SUM, AVERAGE, MAX, MIN, IF, COUNTIF, References
- 4 Charts & Data: Bar, Line, Pie, Formatting, Sorting, Filtering, Tables
- 5 Printing: Preview, Selected Data, Fit to Page, Page Breaks

Transactional Mode:

Demonstration, Hands-on Practice, Guided Exercises, Assignments, Case Studies, Group Discussions, Presentations, PRACTICAL Sessions, Practical Assessments.

Suggested Reading:

- Weale, D. (1998). *A Practical Introduction to Microsoft Office 97*. Bernard Babani Publishing.
- Rutkosky, N. (1997). *Microsoft Word 97 for Windows: Illustrated Essentials*. EMC Paradigm.
- Nelson, S. (1997). *Microsoft Excel 97: The Complete Reference*. Osborne/McGraw-Hill.
- Perception, Inc. (1997). *Microsoft PowerPoint 97: At a Glance*. Microsoft Press.
- Bott, E., & Leonhard, W. (1997). *Using Microsoft Office 97*. Que Publishing.
- Hart-Davis, G. (1997). *Mastering Windows 95*. Sybex.
- Nelson, S. (1997). *Windows 95: The Complete Reference*. Osborne/McGraw-Hill.
- Fisher, T. (1997). *Microsoft Office 97: No Experience Required*. Sybex.
- Murray, K. (1997). *Microsoft Word 97 Bible*. IDG Books Worldwide.
- Walkenbach, J. (1997). *Excel 97 Bible*. IDG Books Worldwide.

Course Title: Environmental Studies & Sustainability	L	T	P	Cr.
Course Code: BVC209	2	0	0	2

Total Hours: 30

Course Learning Outcomes: After completion of this course, the learner will be able to:

1. Identify the multidisciplinary approach to environment studies.
2. Analyze and recognize the various problem related to the climate.
3. Apply interdisciplinary approach to understand key environmental issues and critically analyze them to explore the possibilities to mitigate these problems
4. Replicate critically about their roles and identities as citizens, consumers and environmental actors in a complex, interconnected world.

Course Content

Unit-I

08 Hours

The Multidisciplinary nature of environmental studies, Definition, scope and importance, Need for public awareness.

Natural Resources: Renewable and non-renewable resources: Natural resources and associated problems. Forest resources: Use and overexploitation, deforestation, case studies. Timber extraction, mining, dams and their effects on forests and tribal people. Water resources: Use and over Utilization of surface and ground water, floods, drought, conflicts and water, dams-benefits and problems. Mineral resources: Use and exploitation, environmental effects of extracting and using mineral resources, case studies. Food resources: World food problems, changes caused by agriculture and overgrazing, effects of modern agriculture, fertilizer-pesticide problems, water logging, salinity, case studies. Energy resources: Growing energy needs, renewable and non-renewable energy sources, use of alternate energy sources. Case studies, Land resources: Land as a resource, land degradation, man induced landslides, soil erosion and desertification. Role of an individual in conservation of natural resources, equitable use of resources for sustainable lifestyles.

Unit-II

08 Hours

Biodiversity and its conservation: Introduction – Definition: genetic, species and ecosystem diversity. Biogeographically classification of India, Value of biodiversity: consumptive use, productive use, social, ethical, aesthetic and option values Biodiversity at global, National and local levels. India as a mega-diversity nation Hot-spots of biodiversity. Threats to biodiversity: habitat loss, poaching of wildlife, man-wildlife conflicts. Endangered and endemic species

of India Conservation of biodiversity: In-situ conservation of biodiversity.

Unit-III

07 Hours

Oral Skills (Listening and Speaking) For Effective Communication: Note taking, preparing summaries and abstracts for oral presentation, Restaurant and Hotel English, polite and effective enquiries and responses, addressing a group, essential qualities of a good speaker and listener, Audience analysis, defining purpose of a speech, organizing the ideas and delivering the speech.

Unit-IV

07 Hours

Environmental Pollution: Definition Causes, effects and control measures of: Air pollution Thermal pollution nuclear hazard ill-effects of fireworks Solid waste Management: Causes, effects and control measures of urban and industrial wastes. Role of an individual in prevention of pollution. Pollution case studies. Disaster management: floods, earthquake, cyclone and landslides.

Human Population and the Environment Population growth, variation among nations. Population explosion – Family Welfare Programme. Environment and human health. Human Rights. Value Education. HIV / AIDS Women and Child Welfare. Role of Information Technology in Environment and human health.

Transactional Mode: Video Based Teaching, Panel Discussion, Case Based Teaching, Brain Storming, Demonstration, Peer Teaching.

Suggested Reading:

- Hawkins R.E., (2012) *“Encyclopedia of Indian Natural History”*, Natural History Society, Mumbai.
- Jadhav, H & Bhosale, V.M., (2016) *“Environmental Protection and Laws”* Himalaya Pub. House, Delhi
- McKinney, M.L. & School, R.M. (2012) *“Environmental Science systems & Solutions”*. Himalaya Publisher House. New Delhi
- Miller T.G. Jr. (2010) *“Environmental Science”*, Wadsworth Publishing Co. USA.

Course Title: Personality Development	L	T	P	Cr.
Course Code: BVC210	2	0	0	2

Total Hours: 30

Course Learning Outcomes: After completion of this course, the learner will be able to:

1. Mastering both verbal and non-verbal communication techniques, including active listening, public speaking, and presentation skills.
2. Developing skills in motivating, inspiring, and leading others towards a common goal.
3. Enhancing the ability to work effectively in teams, contribute positively to group dynamics, and resolve conflicts constructively.
4. Improving the ability to analyze situations, identify problems, and develop effective solutions.

Course Content

Unit –I

08 hours

Introduction to Personality Development-Definition and importance of personality, Factors influencing personality (genetics, environment, experience)., Understanding different personality types, Self-assessment of personality traits, Group discussion on real-life examples of strong personalities, Case studies on individuals with notable personalities, Self-Awareness and Self-Improvement.

Unit II

08 hours

Communication Skills-The importance of effective communication, Types of communication: verbal, non-verbal, written, and visual, Barriers to effective communication. Public speaking exercises (2-minute speeches), Active listening drills in pairs or groups. Role-playing various communication scenarios (e.g., formal and informal settings).

Unit III

07 hours

Time Management and Goal Setting-Time management strategies and techniques (e.g., Pomodoro Technique, Eisenhower Matrix), Importance of setting SMART goals (Specific, Measurable, Achievable, Relevant, Time-bound), Setting and tracking personal goals for a week, Prioritizing tasks using a time management matrix, planning daily/weekly schedules and reflecting on time usage, Emotional Intelligence-Role-playing to handle emotional situations (e.g., conflict resolution, giving feedback).

Unit IV**07 hours**

Conflict Resolution and Negotiation Skills.-Role-playing negotiations between two parties with different interests, Group discussions on real-life conflicts and their resolution strategies, Conflict resolution through mediation and compromise exercises, Presentation Skills-Mock interviews with peer feedback, Group activities on crafting an elevator pitch, Resume and cover letter writing workshop, Networking and Professional Etiquette-Networking exercises in a simulated professional environment, Role-play professional meetings or formal events, Mock business lunches and practice etiquette, Problem-Solving and Critical Thinking-Brainstorming sessions on solving real-life problems, Puzzles and exercises that promote logical thinking, Group debates to improve critical thinking and argumentation skills.

Transactional Mode:

Video based teaching, case-based teaching, brain storming, demonstration, peer teaching.

Suggested Reading:

- *Meena K and V. Ayothi (2013) A Book on Development of Soft Skills.*
- *Alex K. (2012) Soft Skills-Know Yourself & Know the World.*

Semester – III

Course Title: Cuisines of India and Commodities	L	T	P	Cr.
Course Code: BVC300	4	0	0	4

Total Hours: 60

Learning Outcomes: After completion of this course, the learner will be able to:

1. Identify the staples diet of north India as well as the special occasions.
2. Recognize the factors that affect eating habits in southern states of the country.
3. Describe the preparation of various dishes of western region of India.
4. Analyze and recognize the famous dishes of eastern region of India.

Course Content

UNIT-I

16 Hours

NORTHERN REGION: Introduction to Northern Regional Indian Cuisine, Heritage of Northern Cuisine, Factors that affect eating habits in northern states of the country, Cuisine and its highlights of different areas to be discussed; Geographic location, Historical background, Seasonal availability, Special equipment, Staple diets, Specialty cuisine for festivals and special occasions States: Jammu & Kashmir, Himachal Pradesh, Uttarakhand, Uttar Pradesh, Punjab, Haryana, Delhi and Chandigarh.

Tandoor cooking: Origin of tandoor and its uses, fabrication and installing tandoor, work station set up, Work flow, tenderizing agents used in Indian cooking, Classical tandoori marinades and preparations of different dishes from it. Marination of Tandoor and its use. SOUTHERN REGION: Introduction to Southern Regional Indian Cuisine, Heritage of Southern Cuisine, Factors that affect eating habits in southern states of the country, Cuisine and its highlights of different areas to be discussed; Geographic location, Historical background, Seasonal availability, Special equipment, Staple diets, Specialty cuisine for festivals and special occasions, States: Andhra Pradesh, Karnataka, Tamil Nadu, Telangana, Andaman and Nicobar, Lakshadweep, Pondicherry

UNIT – II

16 Hours

WESTERN REGION: Introduction to Western Regional Indian Cuisine, Heritage of Western Cuisine, Factors that affect eating habits in Western states of the country, Cuisine and its highlights of different areas to be discussed; Geographic location, Historical background, Seasonal availability, Special equipment, Staple diets, Specialty cuisine for festivals and special occasions. States: Goa, Gujrat, Maharashtra, Madhya Pradesh, Dadra and Nagar Haveli, Daman and Diu, Rajasthan. **EASTERN REGION:** Introduction to Eastern Regional Indian Cuisine, Heritage of Eastern Cuisine, Factors that affect eating habits in Eastern states of the country, Cuisine and its highlights of different areas to be discussed; Geographic location, Historical background, Seasonal availability, Special equipment, Staple diets, Specialty cuisine for festivals and special occasions. States: West Bengal, Bihar, Jharkhand, Orrisa, Seven Sisters,

UNIT-III

14 Hours

Food Commodities

Definition and classification of food commodities, Importance in culinary operations, Factors affecting selection and quality of food commodities, Seasonality and sourcing (local vs imported), Food adulteration and food laws (intro to FSSAI standards), Cereals: Rice, wheat, barley, maize, oats – types, uses, and processing, Pulses and legumes: Classification, nutritional value, soaking/sprouting, cooking, Flours: Wheat flour (refined, whole), rice flour, besan, maize flour – properties and culinary uses, Fermentation in cereal-based dishes, Storage and shelf life.

UNIT-IV

14 Hours

Dairy, Non-Veg, and Spices

Milk and milk products: Types, processing (pasteurization, homogenization), cream, butter, curd, cheese, ghee, Eggs: Structure, grading, testing freshness, uses in cookery, Fats and oils: Classification (animal vs plant), smoking points, role in cooking, rancidity, Vegan dairy and oil alternatives, Handling and storage precautions. Meat: Types, selection, cuts, tenderness, storage, Poultry: Types, selection criteria, culinary uses, Fish and seafood: Classification (white/oily, shellfish), freshness indicators, storage, Spices and condiments: Indian and global – classification, functions in food, correct usage, Convenience foods: Types (canned, frozen, dried, instant), advantages/disadvantages, usage in kitchens, Label reading and basic food laws applicable to commodities.

Transactional Mode:

Video Based Teaching, Live Demonstration, Group Assignments, Instructional Teaching.

Suggested Reading:

- *Bali Parvinder S. (2017). Quantity Food Production Operations and Indian Cuisine. Oxford University Press. London.*
- *Knight John B. Kotschevar Lendal H. (2016). Quantity Food Production. Planning, and Management. John Wiley & Sons. USA*
- *Arora K. (2018). Theory of Cookery, Vol-1. Frank Brothers. USA*
- *Bali Parvinder S. (2012). International Cuisine and Food Production Management. Oxford University Press. London*
- *Chaini Susanta. (2014). Quantity Food Production and Operations with Glimpses of Indian Cuisine. Shroff Publishers & Distributors Pvt. Ltd.*

Course Title: Advance Food & Beverage Service Operations	L	T	P	Cr.
Course Code: BVC301	4	0	0	4

Total Hours: 60

Course Learning Outcomes: After completion of this course, the learner will be able to:

1. Design F&B outlet layouts considering space, equipment, cost, and workflow efficiency.
2. Manage banquet operations, including sales, menu planning, and event execution.
3. Plan and organize buffets with proper setup, equipment, and guest flow optimization.
4. Execute gueridon service with trolley setup, ingredient prep, and tableside cooking.

Course Content

UNIT – I

16 Hours

Planning & Operating Various F&B Outlet

Physical layout of functional and ancillary areas, Objective of a good layout, steps in planning, Factors to be considered while planning, calculating space requirement, Various set ups for seating, Planning staff requirement.

Selecting and planning of heavy duty and light equipment, Requirement of quantities of equipment required like crockery, Glassware, Cutlery - steel or silver etc. Suppliers & manufacturers, Approximate cost, Planning Décor, furnishing fixture etc.

UNIT – II

16 Hours

Function Catering

Banquets: History, Types, and Organization of Banquet department, Duties & responsibilities, Banquet Sales, Booking procedure, Banquet menus. Banquet Protocol Space Area requirement, Table plans/arrangement, Mise-en-place, Service, Toast & Toast procedures.

INFORMAL BANQUET Reception, Cocktail parties, Convention, Seminar, Exhibition, Fashion shows, Trade Fair, Wedding, Outdoor catering

UNIT – III

14

Hours

Buffet

Introduction, Factors to plan buffets, Area requirement, Planning and organization, Sequence of food, Menu planning, Types of Buffets, Display, sit down, Fork, Finger, Cold Buffet, Breakfast Buffets, Buffet equipment, Supplies, Check list.

UNIT – IV

14 Hours

Gueridon Service

History of gueridon, Definition, Different gueridon trolleys, General consideration of operations, Advantages & Dis- advantages, Types of trolleys with setup, Sales improvisation: impulse buying, Trolley, open kitchen, Gueridon equipment, Gueridon ingredients, Gueridon service with examples of different gueridon services.

Transactional Mode:

Video Based Teaching, Panel Discussion, Case Based Teaching, Brain Storming, Demonstration, Peer Teaching.

Suggested Reading:

- Saxena K. Sanjeev, (2019). *Food & Beverage Service Basics: Hotel Management*
- George Bobby. And Chatterjee Sandeep. 1 August 2008. *Food & Beverage - Service and Management*. Jaico Publishing House. Mumbai.
- Bansal Tarun K. 1 September 2019. *Food and Beverage: Operations to Management Dream tech Press*. New Delhi.
- Cousins John, & Weekes Suzane. (2022). *Food And Beverage Service 10 Edn*. Hodder Education
- Krishna G., & Prasad V. (2012) *F&B Service Simplified: Food and Beverage*. Pearson Education
- Andrews Sudhir (2011) *F & B Service Manual by, Tata McGraw Hill*. New Delhi.
- Negi Dr. J M (2012) *Food & Beverage Management & Control*, Kanishka Publications, New Delhi.
- Singaravelavan R. (2016) *Food & Beverage Service*, Oxford University Press, London, UK.

Course Title: Front Office Operations	L	T	P	Cr.
Course Code: BVC302	2	0	0	2

Total Hours: 30

Course Learning Outcomes: After completion of this course, the learner will be able to:

1. Understand the registration process, including preregistration, check-in procedures, and legal formalities for various guest types.
2. Learn guest service procedures such as mail handling, key control, guest complaints, and managing different guest behaviours.
3. Gain knowledge of linen room operations, including linen purchase, control, stocktaking, and uniform management.
4. Familiarize with sewing room and laundry operations, covering industrial laundering, equipment, stain removal, and valet services.

Course Content

Unit-I

08 Hours

Arrivals

Pre-registration, receiving of guests, Registration, Form C, Passport, Visa, Registration records and format, Registration process, Check-In Procedures (confirmed reservation, walk-in guest, VIP Guest, Groups and Crews, Scanty Baggage, Foreign Guest, Fully Automated Hotels), Relevant records for FITs, Groups, Air crews & VIPs.

Unit-II

08 Hours

During Stay Activities

Information services, Message and Mail Handling, Key Handling, Room selling technique, Hospitality desk, Complaints handling, Guest handling, Guest history, Guest Services: Handling Guest Mails, Types of Mails, Procedure of Mail Delivery, Message Handling Procedure, Key control, Page Board, Safe Deposit Locker (Issue & Deposit), Guest Room Change, Left Luggage Handling, Wake-up call.

Unit-III

08

Hours

Check-out & Front Office Accounting

Guest accounts settlement: Cash and credit, Indian currency and foreign currency, Transfer of guest accounts, Express check out, Control of cash and credit, Accounting Fundamentals, Guest and non-guest accounts, accounting system: Non-automated - Guest weekly bill, Visitors tabular ledger, semi-automated, Fully automated

Unit-IV**06 Hours****Computer Application in Front Office Operation**

Role of information technology in the hospitality industry, Factors for need of a PMS in the hotel, Factors for purchase of PMS by the hotel, Introduction to Fidelio & Amadeus

Transactional Mode:

Video Based Teaching, Panel Discussion, Case Based Teaching, Brain Storming, Demonstration, Peer Teaching.

Suggested Reading:

- *Bardi, J. A. (2018). Hotel front office management (6th ed.). Wiley.*
- *Bhatnagar, S. K., & Sharma, N. G. N. (2020). Front office operations (2nd ed.). Oxford University Press.*
- *(Kasavana, M. L., & Brooks, R. M. (2019). Managing front office operations (10th ed.). American Hotel & Lodging Educational Institute.*
- *Garg, A. (2021). Hotel housekeeping: A training manual (3rd ed.). CBS Publishers.*

Course Title: Modern Gastronomy	L	T	P	Cr.
Course Code: BVC303	2	0	0	2

Total Hours: 30

Course Learning Outcomes: After completion of this course, the learner will be able to:

1. Explain the history, scientific principles, and key movements in modern gastronomy.
2. Apply contemporary cooking techniques and tools to create innovative dishes.
3. Analyze the impact of technology, sustainability, and ethics on modern culinary practices.
4. Design a creative, sustainable modernist menu or dish using advanced techniques.

Course Content

Unit-I

08 Hours

Introduction to Modern Gastronomy

Definition, evolution, and significance, Transition from classical cuisine to modernist approaches, Key movements: Nouvelle Cuisine, Molecular Gastronomy, Avant-Garde cuisine, Overview of avant-garde and molecular gastronomy movements, Physics, chemistry, and biology in food transformation, Heat transfer, emulsification, and flavor extraction principles

Unit-II

08 Hours

Techniques & Tools of Modern Gastronomy

Molecular Techniques: Spherification, gelification, emulsification, and carbonation, Dehydration and sous-vide cooking, Specialized Equipment: Rotary evaporator, liquid nitrogen, dehydrators, Modern Ingredients: Hydrocolloids (agar-agar, carrageenan), gelling agents, stabilizers, Plating & Presentation in Modern Gastronomy: Minimalism, deconstruction, interactive plating

Unit-III

07 Hours

Innovations & Menu Engineering

Innovations in Dining: Multi-sensory dining experiences (sound, smell, sight), Edible packaging, 3D-printed foods, aroma integration, Menu Development: Designing modernist menus for fine dining and pop-ups, Balancing creativity, cost, and kitchen operations, Fusion & Cross-Disciplinary Influences: Art, technology, and design in food creation

Unit-IV

07 Hours

Sustainability, Ethics & Future Trends

Sustainable Modern Gastronomy: Locavore movement, zero-waste cooking, upcycling ingredients, Ethical sourcing and carbon footprint reduction, Trend Analysis & Case Studies: Noma, The Fat Duck, Gaggan, Central (Peru), Plant-based innovation & lab-grown proteins

Transactional Mode:

Video Based Teaching, Panel Discussion, Case Based Teaching, Brain Storming, Demonstration, Peer Teaching.

Suggested Reading:

- Myhrvold, N., Young, C., & Bilet, M. (2011). *Modernist cuisine: The art and science of cooking (Vols. 1–6). The Cooking Lab.*
- This, H. (2006). *Molecular gastronomy: Exploring the science of flavor.* Columbia University Press.
- Barham, P. (2001). *The science of cooking.* Springer.
- Blumenthal, H. (2008). *The big fat duck cookbook.* Bloomsbury Publishing.
- Vega, C., Ubbink, J., & van der Linden, E. (Eds.). (2012). *The kitchen as laboratory: Reflections on the science of food and cooking.* Columbia University Press.

Course Title: Cuisines of India and Commodities (Practical)	L	T	P	Cr.
Course Code: BVC304	0	0	4	2

Total Hours: 60

Learning Outcomes: After completion of this course, the learner will be able to:

1. Exhibit the preparation of Indian dishes according to different regions of India.
2. Recognize the spices used for preparing various dishes of regional cuisine.
3. Identify the flavors, textures and Courses about the practical use of certain ingredients.
4. Demonstrate and prepare the various Indian cuisine dishes.

Course Content

1. MAHARASTRIAN

MENU 01: - Masala Bhatt, Kolhapuri Mutton, Batata Bhajee, Masala Poori, Koshimbir, Coconut Poli.

MENU 02: - Moong Dal Khichdee, Patrani Macchi, Tomato Saar, Tilgul Chapatti, Amti, Basundi.

2. AWADHI

MENU 01: -Yakhni Pulao, Mughlai Paratha, Gosht Do Piazza, Badin Jaan, Kulfi with Falooda.

MENU 02: -Galouti Kebab, karkhani, Gosht Korma, Paneer Pasanda, Muzzafar.

3. BENGALI

MENU 01: - Ghee Bhat, Macher Jhol, Aloo Posto, Misti Doi.

MENU 02: -Doi Mach, Tikoni Pratha, Baigun Bhaja, Payesh.

MENU 03: - Mach Bhape, Luchi, Sukto, Kala Jamun.

MENU 04: -Prawan Pulao, Mutton Vidalloo, Beans Foogath, Dodol.

4. GOAN

MENU 01: -Arroz, Galina Xacutti, Toor Dal Sorak, Alle Belle.

MENU 02: - Coconut Pulao, Fish Caldeen, Cabbage Foogath, Bibinca.

5. PUNJABI

MENU 01: -Rada Meat, Matar Pulao, Kadhi, Punjabi Gobhi, Kheer.

MENU 02: -Amritsari Macchi, Rajmah Masala, Pindi Chana, Bhaturas, Row Di Kheer.

MENU 03: -Sarson Da Saag, Makki Di Roti, Peshawari Chole, Motia Pulao, Sooji Da Halwa.

MENU 04: - Tandoori Roti, Tandoori Murg, Dal Makhani, Pudina Chutny, Baingan Bharta, Savian.

6. SOUTH INDIAN

MENU 01: -Meen Poriyal, Curd Rice, Thoran, Rasam, Pal Payasam.

MENU 02: - Lime Rice, Meen Moilee, Olan, MaPRACTICALari Pratha, Parappu Payasam.

MENU 03: - Tamarind Rice, Kori Gashi, Kalan, Sambhar, Savian Payasam. MENU 04: - Coconut Rice, Chicken Chettinad, Avial, Huli, Mysore Pak.

7. RAJASTHANI

MENU 01: -GatteKaPulao, Lal Maas, MakkiKaSoweta, Chutny (Garlic), Dal Halwa.

MENU 02: - Dal BattiChurma, BesanKeGatte, Ratalu Ki Subzi, Safed Mass.

8. GUJRATI

MENU 01: -Sarki, Brown Rice, Salli Murg, Gujrati Dal, Methi Thepla, Shrikhand.

MENU 02: -Gujrati Khichadi, Oondhiyu, Batata Nu Tomato, Osaman, Jeera Poori, Mohan thal.

9. HYDERABADI

MENU 01: -Sofyani Biryani, Methi Murg, Tomato Kut, Hare Piaza Raita, Double Ka Meetha.

MENU 02: -Kachi Biryani, Dalcha, Mirchi Ka Salan, Mix Veg. Raita, Khumani Ka Meetha.

Transactional modes:

Live Demonstration, Team Demonstration, Projector Based Teaching, Group Assignment, Instructional Teaching.

Suggestive Reading:

- *Bali Parvinder S. (2017). Quantity Food Production Operations and Indian Cuisine. Oxford University Press. London.*
- *Knight John B. KotschevarLendal H. (2016). Quantity Food Production. Planning, and Management. John Wiley & Sons. USA*
- *Arora K. (2018). Theory of Cookery. Frank Brothers. USA*
- *Bali Parvinder S. (2012). International Cuisine and Food Production Management. Oxford University Press. London*

Course Title: Advance Food & Beverage Services Operations (Practical)	L	T	P	Cr.
Course Code: BVC305	0	0	4	2

Total Hours: 60

Course Learning Outcomes: After completion of this course, the learner will be able to:

1. Create F&B operational blueprints using business models and case studies.
2. Plan banquet operations, including formal/informal events and outdoor catering.
3. Perform gueridon service with mise-en-place and classic flambé/carving techniques.
4. Set up buffets and banquets with suitable table arrangements, service, and equipment.

Course Content

1. Planning & Operating Food & Beverage Outlets

- 1.1 Class room Exercise.
 - 1.1.1 Developing Hypothetical Business Model of Food & Beverage Outlets.
 - 1.1.2 Case study of Food & Beverage Outlets-Hotels & Restaurants.

2. Function Catering-Banquets

- 2.1 Planning& organizing Formal & Informal Banquets.
- 2.2 Planning& organizing Outdoor caterings.

3. Function Catering- Buffets

- 3.1 Planning& organizing various types of Buffets.

4. Gueridon Service

- 4.1 Organizing Mise-en-place for Gueridon Service.
- 4.2 Dishes involving work on the Gueridon.
- 4.3 Recipe 01 Crepe suzette.
- 4.4 Recipe 02 Banana au Rhum.
- 4.5 Recipe 03 Peach Flambe.

4.6 Recipe 04 Rum Ouellette.

4.7 Recipe 05 Steak Diane.

4.8 Recipe 06 Pepper Steak.

5. Buffet service procedures

6. Banquet setups

6.1 Formal banquet setup.

6.2 Informal banquet setup.

Transactional Mode:

Demonstration, Role-Play, Live Event Projects, Workshops, Industrial visits, Stimulations, Video-Based teaching, Hand on service experience.

Suggested Reading:

- *Saxena K. Sanjeev, (2019). Food & Beverage Service Basics: Hotel Management*
- *George Bobby. And Chatterjee Sandeep. 1 August 2008. Food & Beverage - Service and Management. Jaico Publishing House. Mumbai.*
- *Bansal Tarun K. 1 September 2019. Food and Beverage: Operations to Management Dream tech Press. New Delhi.*
- *Cousins John, & Weekes Suzane. (2022). Food And Beverage Service 10 Edn. Hodder Education*
- *Krishna G., & Prasad V. (2012) F&B Service Simplified: Food and Beverage. Pearson Education*
- *Andrews Sudhir (2011) F & B Service Manual by, Tata McGraw Hill. New Delhi.*
- *Negi Dr. J M (2012) Food & Beverage Management & Control, Kanishka Publications, New Delhi.*
- *Singaravelavan R. (2016) Food & Beverage Service, Oxford University Press, London, UK.*

Course Title: Front Office Operations (Practical)	L	T	P	Cr.
Course Code: BVC306	0	0	2	1

Total Hours: 30

Course Learning Outcomes: After completion of this course, the learner will be able to:

1. Explain the role of marketing in hospitality.
2. Develop marketing plans for hotels/resorts.
3. Apply digital marketing tools (SEO, social media) in hospitality.
4. Evaluate sales strategies and customer loyalty programs.

Course Content

1. Check-In Procedure, Left Luggage Handling, Answering questions/queries procedure, Key Handling (Role-play).
2. Giving Information, Sample phrases, words to help in showing directions (Role-play).
3. DURING THE STAY ACTIVITY PROCEDURES- Mail handling, Message handling, Paging, Special requests, Room change procedure & Complaint handling. Discrepancy report, Arrival Notification, Amenity vouchers, Meal Coupons & Mini bar, Logging and Making wakeup calls (Role-play).
4. Check-out Procedures: Account handling, Guest bill clearance, Cash and credits.
5. PMS working and handling: Reservation, Registration, Special requests, Check-outs, Guest history
6. Situation Handling - SOP, Formats used, Group presentation, Numerical (different situations and guests like- Timid, Irate etc.) (Roleplay).

Transactional Mode:

Video Based Teaching, Panel Discussion, Case Based Teaching, Brain Storming, Demonstration, Peer Teaching.

Suggested Reading:

- *Hotel Front Office Management" by James A. Bardi*
- *Hotel Housekeeping: Operations and Management" by G. Raghubalan & Smritee Raghubalan*
- *Front Office Operations" by S. K. Bhatnagar & N. G. N. Sharma*
- *Hospitality and Hotel Management" by P. K. Gupta & S. K. Sharma*
- *Rooms Division Management" by Chris Jefferies*

Course Title: Banquet & Event Management	L	T	P	Cr.
Course Code: BVC307	2	0	0	2

Total Hours: 30

Course Learning Outcomes: After completion of this course, the learner will be able to:

1. Describe the structure, functions, and types of banquets and events.
2. Apply planning and operational strategies for organizing banquets and events.
3. Evaluate event logistics, risk management, and client satisfaction outcomes.
4. Design a complete event proposal including layout, menu, budget, and service plan.

Course Content

Unit-I

08 Hours

Fundamentals of Banquet & Event Management

Introduction, Scope and importance of banquets in hospitality, Types of banquets: formal, informal, themed, state, corporate, Banquet organizational structure & roles. Event types (corporate, social, MICE), Event life cycle: concept, planning, execution, evaluation. Venue Selection & Layout Planning: Space utilization, seating arrangements (theatre, classroom, banquet), Audio-visual setup, décor, and ambiance.

Unit-II

08 Hours

Planning & Operations

Banquet Sales & Marketing: Selling banquet packages and event services, Negotiation skills, contracts, and proposal drafting, Menu Planning for Events: Designing menus for banquets: factors to consider (theme, seasonality, budget), Beverage service and pairing considerations, Operational Logistics: Staff allocation, service styles (buffet, plated, family-style), Equipment and resource management.

Unit-III

07 Hours

Event Coordination & Execution

Pre-Event Coordination: Client meetings, vendor selection, and supplier contracts, Timeline creation and task allocation, On-the-Day Management: Guest handling, service flow, and troubleshooting, Coordination between kitchen, service, and event team. Crisis & Risk Management: Contingency planning, safety, and compliance with legal requirements

Unit-IV

07 Hours

Post-Event Evaluation & Trends

Post-Event Analysis: Client feedback collection, report preparation, and performance review, financial reconciliation and budget review, Trends in Banquet & Event Management: Sustainable event practices, virtual/hybrid events, technology integration, Cultural sensitivity and global event trends, Career Opportunities & Professional Ethics: Career pathways in event management, Professional etiquette and client relationship management

Transactional Mode:

Video Based Teaching, Panel Discussion, Case Based Teaching, Brain Storming, Demonstration, Peer Teaching.

Suggested Reading:

- Goldblatt, J. (2014). *Special events: Creating and sustaining a new world for celebration* (7th ed.). Wiley.
- Hoyle, L. H., Dorf, B., & Jones, T. J. (2000). *Event marketing: How to successfully promote events, festivals, conventions, and expositions*. Wiley.
- Fenich, G. G. (2019). *Meetings, expositions, events, and conventions: An introduction to the industry* (5th ed.). Pearson.
- Tum, J., Norton, P., & Wright, J. N. (2006). *Management of event operations*. Routledge.
- Rogers, T. (2013). *Conferences and conventions: A global industry* (3rd ed.). Routledge.
- Silvers, J. R. (2012). *Professional event coordination* (2nd ed.). Wiley.

Course Title: Food Science & Nutrition	L	T	P	Cr.
Course Code: BVC308	2	0	0	2

Total Hours: 30

Learning Outcomes: After completion of this course, the learner will be able to:

1. Define food, nutrition, and the essential physiological, psychological, and social roles of food in human life.
2. Classify and differentiate macro- and micro-nutrients based on their functions, sources, and health implications
3. Evaluate the effects of nutrient deficiencies and excesses on human health.
4. Demonstrate awareness of nutrient preservation techniques during food storage, preparation, and cooking.

Course Content

UNIT-I

08 Hours

Basic Concepts of Nutrition

Definition of Food and Nutrition, Importance of Food - Physiological, - Psychological and – Social, Functions of food, Classification of nutrients, Macro-nutrients, Micro-nutrients.

UNIT-II

08 Hours

Macro-Nutrients

Carbohydrates: Functions of Carbohydrates, Sources, Recommended Daily Allowances (RDA), Effects of Deficiency and excess intake of Carbohydrates, Fats: Functions of Fats, Sources Recommended Daily Allowances (RDA), Effects of Deficiency and excess intake of Fats, Proteins: Functions of Proteins, Sources, Recommended Daily Allowances (RDA), Effects of Deficiency and excess intake of Proteins, Water: Function, Source, Recommended Daily Allowance (RDA)

UNIT-III

07 Hours

Micro-Nutrients

Vitamins: Functions, sources, Recommended Daily Allowances (RDA) and Effects of Deficiency / Excess intake of; Vitamins of B-Complex Group, Vitamin C, Vitamin A, Vitamin D, Vitamin E, Vitamin K, Minerals: Functions, Sources, Recommended Daily Allowances (RDA) and Effects of Deficiency / excess intake of; Calcium, Iron, Iodine, Sodium, Phosphorous

UNIT-IV

07 Hours

Conserving Nutrients and Balanced Diet

During Storing, During Food Preparation (Pre-cooking e.g. Washing, Peeling, Cutting, Chopping, Slicing, Pounding, Grinding, Soaking, Sprouting, Fermentation, Mixing), During Cooking, Definition and its importance, Factors Affecting Balanced Diet (Age, Gender and Physiological state)

Transactional Mode:

Video Based Teaching, Panel Discussion, Case Based Teaching, Brain Storming, Demonstration, Peer Teaching.

Suggested Reading:

- Swaminathan, M. (2012). *Handbook of food and nutrition* (5th ed.). Bangalore Printing and Publishing Co.
- Srilakshmi, B. (2019). *Dietetics* (7th ed.). New Age International Publishers.
- Mudambi, S. R., & Rajagopal, M. V. (2007). *Fundamentals of foods, nutrition and diet therapy* (5th ed.). New Age International Publishers.
- Bamji, M. S., Krishnaswamy, K., & Brahmam, G. N. V. (2009). *Textbook of human nutrition* (3rd ed.). Oxford & IBH Publishing.

Course Title: Business Communication	L	T	P	Cr.
Course Code: BVC309	2	0	0	2

Total Hours: 30

Course Learning Outcomes: After completion of this course, the learner will be able to:

1. Understand the need, purpose, and channels of business communication for effective message delivery.
2. Identify different types of business communication and their role in organizational functions.
3. Develop proficiency in writing business letters, reports, emails, and social media responses.
4. Learn to structure, conduct, and document meetings effectively.

Course Content

Unit-I

08 Hours

Business communication: Need, purpose, nature, models, Channels of Business communication, Selection of channel.

Unit-II

08 Hours

Organizational communication: Types of Business Communication, purpose, functions - Written communications, memos, circulars, notices, advertisements, press notes.

Unit-III

07 Hours

Communicating with outside world: Business letters of different types, social media responses (TripAdvisor, Google Reviews), Report writing (incident reports, shift handovers), email writing and manners - Communicating within groups, nature, purpose, merits, demerits -Role of wit and humor.

Unit-IV

07 Hours

Handling Meetings: Types of meetings - Structuring a meeting: agenda and minutes - Conducting a meeting.

Transactional Mode:

Video Based Teaching, Panel Discussion, Case Based Teaching, Brain Storming, Demonstration, Peer Teaching.

Suggested Reading:

- Guffey, M. E., & Loewy, D. (2024). *Business communication: Process and product* (10th ed.). Cengage Learning.
- Flatley, M. E., Rentz, K., & Lentz, P. (2023). *Business communication* (4th ed.). McGraw-Hill Education.
- Locker, K. O., & Kaczmarek, S. K. (2023). *Business communication: Building critical skills* (8th ed.). McGraw-Hill.
- Lehman, C. M., & DuFrene, D. D. (2023). *Business communication* (18th ed.). Cengage Learning.
- Murphy, H. A., Hildebrandt, H. W., & Thomas, J. P. (2023). *Effective business communications* (11th ed.). McGraw-Hill.

SEMESTER – IV

Course Title: Internship	L	T	P	Cr.
Course Code: BVC400	0	0	0	20

Total Hours: 22 Weeks

Course Content

1. Evaluation of Students for Professional Training

- A total training of 22 weeks in hotels, restaurants, QSR's.
- Total evaluation of 500 Marks.
- The student needs to maintain a log-book.
- Criteria for evaluation
 - Attendance/Punctuality – 50
 - Proficiency in organizing departmental task - 70
 - Initiative/responsibility exhibited - 70
 - Interpersonal relations - 50
 - Behavior/attitude - 60
 - Log Book - 100
 - Viva – Voce – 100

2. Submission Post Completion of Internship

- Log Book
- Training Completion Certificate
- Training Project

PowerPoint Presentation for Viva-Voce.

Course Title: Industrial Training Project Report	L	T	P	Cr.
Course Code: BHH4251	0	0	0	2

Course Content

1. ARRANGEMENT OF CONTENTS:

The training/project of the student needs to be arranged in the following format:

- Cover Page & Title Page
- Certificate of Declaration
- Table of Contents
- Project Objectives
- Introduction
- Findings of the Project
- Interpretation of findings
- Conclusion
- Certificate of training completion

The table and figures should be introduced in the appropriate places and a table of figures and tables should be added with table of contents if necessary.

2. Guidelines for project report submission:

The following guidelines need to be adhered to for preparing and submitting the project report:

- The training/project report must be original in nature.
- The cover page includes the student detail followed with index/table of contents.
- The project report must be in MS-Word document printed format only.
- The font size should be as follows: -
 - Title and Name of Student – Times New Roman, Size: 16, Bold
 - Main Heading – Times New Roman, Size: 14, Bold
 - Sub-Heading – Times New Roman, Size: 12, Bold
 - Content – Times New Roman, Size: 12, Normal Text
 - Table Heading – Times New Roman, Size: 10, Bold
 - Table Content – Times New Roman, Size: 10
- The range of words should be between 4,000 to 5,000
- The photographs, tables may be used at appropriate location.
- The submission of 1 hard bound copy of the project report is mandatory.
- The submission date for both soft copy & hard copy of the project are same.
- The color of the hard bound must be black.

SEMESTER – V

Course Title: International Cuisine	L	T	P	Cr.
Course Code: BVC500	4	0	0	4

Total Hours: 60

Learning Outcomes: After completion of this course, the learner will be able to:

1. Analyze the basic structure of LARDER kitchen with its operation.
2. Apply the skills related to preparation of galantines and pates.
3. Recognize the classification of appetizers and their accompaniments.
4. Demonstrate the usage of wine & herbs in food preparation.

Course Content

UNIT-I

16 Hours

International Cuisines

Definition and scope of international cuisine, Global culinary influences and cross-cultural exchange, Continental Cuisine: Overview of French, Italian, and Spanish cuisines, Key ingredients, flavor profiles, and cooking methods, Signature dishes: Ratatouille, Risotto, Paella, Presentation styles and service etiquette, Asian Cuisine: Chinese, Japanese, Thai, and Indian subcontinental cuisines, Spices, condiments, and staple ingredients, Cooking methods: stir-frying, steaming, tandoor cooking, tempura, Middle Eastern & African Cuisine: Common ingredients: chickpeas, tahini, couscous, spices, Influence of spice trade on flavor development, American & Latin American Cuisine: North American regional cuisines (Southern BBQ, Cajun, Tex-Mex), Latin American highlights: Mexican, Brazilian, Peruvian

UNIT-II

16 Hours

CHARCUTIERIE

SAUSAGE - Types & Varieties Casings - Types & Varieties, Fillings - Types & Varieties, Additives & Preservatives

FORCEMEATS, Types of forcemeats, Preparation of forcemeats, uses of forcemeats, BRINES, CURES & MARINADES, Types of Brines, Preparation of Brines, Methods of Curing, Types of Marinades, Uses of Marinades, Difference between Brines, Cures & Marinades,

HAM, BACON & GAMMON, Cuts of Ham, Bacon & Gammon,

Differences between Ham, Bacon & Gammon Processing of Ham & Bacon, Green Bacon, uses of different cuts, GALANTINES making of galantines, Types of Galantine Ballotines, PATES: Types of Pates, Pate de foie Gras, Making of Pate, Commercial pate and Pate Maison Truffle - Sources, Cultivation and uses and Types of truffles

UNIT-III

14 Hours

MOUSE & MOUSSELINE

Types of mousse, Preparation of mousse, Preparation of mousseline, Difference between mousse and mousseline.

CHAUD FROID: Meaning of Chaudfroid, Making of Chaudfroid & Precautions, Types of chaudfroid, Uses of chaudfroid.

ASPIC & GELEE Definition of Aspic and Gelee, Difference between the two, Making of Aspic and Gelee Uses of Aspic and Gelee.

QUENELLES, PARFAITS, ROULADES Preparation of Quenelles, Parfaits and Roulades NON-EDIBLE DISPLAYS Ice carvings, Tallow sculpture, Fruit & vegetable Displays, Salt dough, Pastillage, Jelly Logo, Thermal work

UNIT-IV

14 Hours

APPETIZERS & GARNISHES

Classification of Appetizers, Examples of Appetizers, Historic Importance of culinary Garnishes, Explanation of different Garnishes.

SANDWICHES Parts of Sandwiches, Types of Bread, Types of filling – classification, Spreads and Garnishes, Types of Sandwiches, Making of Sandwiches, and Storing of Sandwiches.

USE OF WINE AND HERBS IN COOKING: Ideal uses of wine in cooking, Classification of herbs, Ideal uses of herbs in cooking

Transactional Mode:

Collaborative Teaching, Team Demonstration, Video Demonstration, Flipped Teaching, Project Based learning.

Suggested Reading:

- Philip, Thangam E. (2018) “Modern Cookery”. Orient Blackswan Private Limited. New Delhi.
- Kinton Ronald. Ceserani Victor. Foskett David. (2012). “Practical Cookery”. Hodder Education. London
- Bode W. K. H., Leto M. J. (June 2016) “The Larder Chef: Food

*Preparation and Presentation". A Butterworth-Heinemann.
UK*

- *Budgen June, (2012), "The Book of Garnishes", HP Trade. USA*

Course Title: Beverage Service Management	L	T	P	Cr.
Course Code: BVC501	4	0	0	4

Total Hours: 60

Course Learning Outcomes: After completion of this course, the learner will be able to:

1. Explain the origins, history, manufacturing processes, and classifications of non-alcoholic and alcoholic beverages, including tea, coffee, juices, beer, wine, spirits, aperitifs, and liqueurs.
2. Differentiate between various beverage categories by identifying unique production methods, ingredient profiles, and serving styles.
3. Apply appropriate service techniques and glassware selection for different types of beverages in a hospitality setting.
4. Evaluate beverage quality, authenticity, and suitability for different customer preferences and dining contexts.

Course Content

UNIT – I

14 Hours

Tea & Coffee

Classification of Non-Alcoholic Beverages: Stimulating, Nourishing, Refreshing. Tea: Origin, History, Manufacture, Types & Brands. Coffee: Origin, History, Manufacture, Types & Brands, Juices & Soft Drinks: Types & Brands. Cocoa and Malted Beverages: Origin, Manufacturing, Types & Brands.

UNIT – II

18 Hours

Introduction to Alcoholic Beverages

Introduction to alcoholic beverages, Classification of alcoholic beverages, Fermentation and distillation processes (Pot Still & Patent Still), Types of alcoholic beverages with examples, Alcohol by volume (ABV) and standard drink measurements.

Beer: Definition, History, and Types with examples, Production process, Service of Beer.

Wines: Definition, History, Classification of wines with example, Types of wines with characteristics (Table/Still/Natural, Sparkling, Fortified, Aromatized). Production of wines, Wine grapes, Wine glassware, Service of wines. New and Old World Wines.

UNIT – III

14 Hours

Spirits

Introduction to spirits, Definition, Production of Spirit (Pot-still method, Patent still method), Classification of spirits with examples, Production of Whisky, Rum, Gin, Brandy, Vodka, Tequila, Proofing of Spirits, American Proof, British Sikes Scale (Gay - Lussac), OIML Scale, Glasses and servicing of spirits.

UNIT – IV

14 Hours

Aperitifs & Liqueurs

Aperitifs: Introduction and Definition, Different types of Aperitifs Vermouth (Definition, Types & Brand Titles), Bitters (Definition, Types & Brand Titles) Liqueurs: Definition & History, Production of Liqueurs, Broad Categories of Liqueurs (Herb, Citrus, Fruit/Egg, Bean & Kernel), Popular Liqueurs (Title, color, predominant flavor & country of origin).

Transactional Mode:

Video Based Teaching, Panel Discussion, Case Based Teaching, Brain Storming, Demonstration, Peer Teaching.

Suggested Reading:

- *Yadav K. Manoj (2020). Food and Beverage Services & Operations. I K International Publishing House Pvt. Ltd*
- *Singaravelavan R. (2016). Food and Beverage Service 2Edn. Oxford University Press*
- *Cousins John, & Weekes Suzane. (2022). Food And Beverage Service 10 Edn. Hodder Education*
- *Bhatnagar K. Sushil (2024). Food & Beverages Service and Operations. The Hospitality Press.*
- *Andrews Sudhir (2011) F & B Service Manual by, Tata McGraw Hill. New Delhi.*

Course Title: Food & Beverage Control	L	T	P	Cr.
Course Code: BVC502	2	0	0	2

Total Hours: 30

Course Learning Outcomes: After completion of this course, the learner will be able to:

1. Apply cost control principles, food costing methods, and purchasing strategies to optimize hotel F&B operations.
2. Execute effective receiving control procedures, documentation, and fraud prevention measures for inventory accuracy.
3. Manage storing, issuing, and stock control systems while maintaining hygiene and inventory records.
4. Implement production and sales control techniques, including standard recipes, portion costing, and pricing strategies.

Course Content

Unit-I

08 Hours

FOOD COST CONTROL: Introduction to Cost Control, Define Cost Control, The Objectives and Advantages of Cost Control, Basic costing, Food costing
FOOD CONTROL CYCLE: Purchasing Control, Aims of Purchasing Policy, Job Description of Purchase Manager/Personnel, Types of Food Purchase, Quality Purchasing, Food Quality Factors for different commodities, Definition of Yield, Tests to arrive at standard yield, Definition of Standard Purchase Specification, Advantages of Standard Yield and Standard Purchase Specification, Purchasing Procedure, Different Methods of Food Purchasing, Sources of Supply, Purchasing by Contract Periodical Purchasing, Open Market Purchasing, Standing Order Purchasing.

Unit-II

08 Hours

RECEIVING CONTROL: Aims of Receiving, Job Description of Receiving Clerk/Personnel, Equipment required for receiving, Documents by the Supplier (including format), Delivery Notes, Bills/Invoices, Credit Notes, Statements Records maintained in the Receiving Department, Goods Received Book, Daily Receiving Report, Meat Tags, Receiving Procedure, Blind Receiving, Assessing the performance and efficiency of receiving department, Frauds in the Receiving Department, Hygiene and cleanliness of area

Unit-III

07 Hours

STORING & ISSUING CONTROL: Storing Control, Aims of Store Control, Job Description of Food Store Room Clerk/personnel, Storing Control, Conditions of facilities and equipment, Arrangements of Food, Location of Storage

Facilities Security, Stock Control, Two types of foods received – direct stores (Perishables/non-perishables), Stock Records Maintained Bin Cards (Stock Record Cards/Books), Issuing Control, Requisitions, Transfer Notes, Perpetual Inventory Method, Monthly Inventory/Stock Taking, Pricing of Commodities Stock taking and comparison of actual physical inventory and Book value Stock levels, Practical Problems, Hygiene & Cleanliness of area.

Unit-IV

07 Hours

PRODUCTION CONTROL: Aims and Objectives, Forecasting, Fixing of Standards Definition of standards (Quality & Quantity), Standard Recipe (Definition, Objectives and various tests), Standard Portion Size (Definition, Objectives and equipment used), Standard Portion Cost (Objectives & Cost Cards), Computation of staff meals

SALES CONTROL: Sales – ways of expressing selling, determining sales price, Calculation of selling price, factors to be considered while fixing selling price, Matching costs with sales, Billing procedure – cash and credit sales, Cashier's Sales summary sheet.

Transactional Mode:

Video Based Teaching, Panel Discussion, Case Based Teaching, Brain Storming, Demonstration, Peer Teaching.

Suggested Reading:

- Dittmer, P., & Keefe, D. J. (2008). *Principles of food, beverage, and labor cost controls (8th ed.)*. Wiley.
- Dopson, L. R., & Hayes, D. K. (2019). *Food and beverage cost control (7th ed.)*. Wiley.
- Jagmohan Negi. (2022). *Food and beverage cost control*. Aman Publications.
- Ninemeier, J. D., & Hayes, D. K. (2006). *Restaurant operations management: Principles and practices*. Pearson Prentice Hall.
- Davis, B., Lockwood, A., Alcott, P., & Pantelidis, I. (2018). *Food and beverage management (6th ed.)*. Routledge.

Course Title: Food Packaging	L	T	P	Cr.
Course Code: BVC503	2	0	0	2

Total Hours: 30

Course Learning Outcomes: After completion of this course, the learner will be able to:

1. Describe the functions, materials, and regulatory aspects of food packaging.
2. Differentiate between various packaging materials and technologies for specific food categories.
3. Apply modern packaging techniques to improve food preservation, safety, and marketability.
4. Design innovative and sustainable packaging solutions using emerging technologies.

Course Content

Unit-I

08 Hours

Introduction to Food Packaging

Definition, Scope & Importance, Protection, containment, convenience, communication, and sustainability, Materials: Paper, cardboard, glass, metal, plastics, biodegradable materials, Regulatory Framework: National & international standards (FSSAI, FDA, EU regulations), Labelling requirements and nutritional information

Unit-II

08 Hours

Packaging Materials & Technology

Primary, Secondary, and Tertiary Packaging: Definitions and examples, Advanced Packaging Materials: Flexible packaging, laminates, co-extruded films, Biodegradable and compostable options, Packaging Technologies: Vacuum packaging, Modified Atmosphere Packaging (MAP), Aseptic packaging, Printing & Labelling Techniques: Barcoding, QR codes, tamper-proof seals

Unit-III

07 Hours

Packaging for Specific Food Categories

Packaging for Fresh Produce: Breathable films, moisture control, Packaging for Dairy & Bakery Products: Light protection, moisture barrier, anti-fungal measures, Packaging for Meat, Poultry & Seafood: Hygiene, temperature control, leak-proof sealing, Packaging for Ready-to-Eat & Processed Foods: Retort pouches, shelf-life extension techniques

Unit-IV

07 Hours

Trends, Innovations & Sustainability

Innovative Packaging Concepts: Active packaging, intelligent packaging, edible packaging, Sustainability & Environmental Concerns: Life Cycle Assessment (LCA) of packaging materials, Waste reduction and recycling methods, Future of Food Packaging: Nanotechnology, smart sensors, eco-friendly innovations

Transactional Mode:

Video Based Teaching, Panel Discussion, Case Based Teaching, Brain Storming, Demonstration, Peer Teaching.

Suggested Reading:

- Coles, R., McDowell, D., & Kirwan, M. J. (Eds.). (2003). *Food packaging technology*. CRC Press.
- Marsh, K., & Bugusu, B. (2007). Food packaging—Roles, materials, and environmental issues. *Journal of Food Science*, 72(3), R39–R55.
- Robertson, G. L. (2016). *Food packaging: Principles and practice* (3rd ed.). CRC Press.
- Han, J. H. (2013). *Innovations in food packaging* (2nd ed.). Academic Press.

Course Title: Facility Planning	L	T	P	Cr.
Course Code: BVC504	2	0	0	2

Total Hours: 30

Course Learning Outcomes: After completion of this course, the learner will be able to:

1. Apply hotel design principles considering layout, materials, and operational efficiency.
2. Plan and evaluate facilities using systematic layout planning (SLP) and space management techniques.
3. Design commercial kitchens based on workflow, equipment selection, and safety standards.
4. Implement energy conservation strategies and project management tools (CPM/PERT) in hotel operations.

Course Content

Unit-I

08 Hours

HOTEL DESIGN: Design Consideration - Attractive Appearance - Efficient Plan - Good location - Suitable material - good workmanship - Sound financing - Competent Management.

FACILITIES PLANNING: The systematic layout planning pattern (SLP) Planning consideration, Flow process & Flow diagram, Procedure for determining space considering the guiding factors for guest room/ public facilities, support facilities & services, hotel administration, internal roads/budget hotel/5 star hotel Architectural consideration, Difference between carpet area plinth area and super built area, their relationships, reading of blue print (plumbing, electrical, AC, ventilation, FSI, FAR, public Areas), Approximate cost of construction estimation, Approximate operating areas in budget type/5 star type hotel approximate other operating areas per guest room, Approximate requirement and Estimation of water/electrical load gas, ventilation.

Unit-II

08 Hours

STAR CLASSIFICATION OF HOTEL: Criteria for star classification of hotel (Five, four, three, two, one & heritage)

KITCHEN: Equipment requirement for commercial kitchen, Heating - gas/electrical, Cooling (for various catering establishment), Developing Specification for various Kitchen equipments, Planning of various support services (pot wash, wet grinding, chef room, larder, store & other staff facilities)

Unit-III**07 Hours**

KITCHEN LAY OUT & DESIGN: Principles of kitchen layout and design, Areas of the various kitchens with recommended dimension, Factors that affect kitchen design, Placement of equipment, Flow of work, Space allocation, Kitchen equipment, manufacturers and selection, Layout of commercial kitchen (types, drawing a layout of a Commercial kitchen), Budgeting for kitchen equipment. KITCHEN STEWARDING LAYOUT AND DESIGN: Importance of kitchen stewarding, Kitchen stewarding department layout and design, Equipment found in kitchen stewarding department.

STORES – LAYOUT AND DESIGN: Stores layout and planning (dry, cold and bar), Various equipment of the stores, Work flow in stores

Unit-IV**07 Hours**

ENERGY CONSERVATION: Necessity for energy conservation, Methods of conserving energy in different area of operation of a hotel, Developing and implementing energy conservation program for a hotel.

PLANNING FOR PHYSICALLY CHALLENGED.

PROJECT MANAGEMENT: Introduction to Network analysis, basic rules and procedure for network analysis, C.P.M. and PERT, Comparison of CPM and PERT, Classroom exercises, Network crashing determining crash cost, normal cost.

Transactional Mode:

Video Based Teaching, Panel Discussion, Case Based Teaching, Brain Storming, Demonstration, Peer Teaching.

Suggested Reading:

- Sudhir, A. (2016). *Hotel planning and design*. Phoenix Publishing House.
- Bali, P. S. (2018). *Facility planning: Design and management of hospitality infrastructure (2nd ed.)*. Frank Bros. & Co
- Bhatnagar, S. K. (2015). *Hotel engineering: Planning, design and installation*. Aman Publications.
- Ransley, J., & Ingram, H. (2004). *Developing hospitality properties and facilities (2nd ed.)*. Routledge.
- Stipanuk, D. M. (2006). *Hospitality facilities management and design (3rd ed.)*. AHLEI.

Course Title: International Cuisine (Practical)	L	T	P	Cr.
Course Code: BVC505	0	0	4	2

Total Hours: 60

Learning Outcomes: After completion of this course, the learner will be able to:

1. Recognize the operations of cold buffet and buffet desserts.
2. Apply the required skills for the preparation of different sandwich that are trending in Hotel Industry.
3. Exhibit the various preparations of items on gueridon trolley.
4. Demonstrate the process of making different types of cakes and meringues and breads.

Course Content

1. French, Italian Classics & Spanish Cuisine

- French: Ratatouille (vegetable medley with Provençal herbs)
- Italian: Risotto alla Milanese (saffron risotto)
- Paella Valenciana (traditional rice dish with saffron, chicken, seafood)

2. Asian Cuisine

- Chinese: Dim Sum, Spinach-corn Rolls, Hakka Noodles
- Japanese: Udon Noodles, Chicken Katsu Curry

3. Middle Eastern, African Cuisine, American & Latin American Cuisine

- Middle Eastern: Hummus with Pita Bread
- North African: Moroccan Chicken Tagine
- American: Cajun Jambalaya
- Latin American: Ceviche (Peruvian style)

4. Larder & Garde Manger

- Forcemeats different style.
- Pate and Terrine
- Galantine and ballontine
- Different types of salads and Dressings: -meat based, fish Based, Vegetable, Chicken, fruits.
- Mousse and Mousseline
- Consommé Carmen, Poulet Sauté Chasseur, Pommes Loretta, Haricots Verts
- Bisque D'écrevisse, Escalope De Veauviennoise, Pommes atailles, Epinards au Gratin
- Crème Du Barry, Darne De Saumon Grille, Sauce paloise, Pommes Fondant, PetitsPois a La Flamande

- Veloute Dame Blanche, Cote De Porc Charcuterie, Pommes De Terre A La Crème, Carottes Glace Au Gingembre
- Cabbage Chowder, Poulet A La Rex, Pommes Marguises, Ratatouille

5. Buffets

- Cold Buffet,
- Hot Continental,
- Hot Indian,
- Buffet Desserts,
- Bread Displays Demonstration of: Charcuterie Galantines, Pate, Terrines, Mousselines

Transactional mode:

Group Demonstration, Video based Teaching, Team Teaching, Live Demonstration, Group Assignment.

Suggested Reading:

- Philip, Thangam E. (2018) “Modern Cookery”. Orient Blackswan Private Limited. New Delhi.
- Kinton Ronald. Ceserani Victor. Foskett David. (2012). “Practical Cookery”. Hodder Education. London
- Bode W. K. H., Leto M. J. (June 2016) “The Larder Chef: Food Preparation and Presentation”. A Butterworth-Heinemann. UK
- Budgen June, (2012), “The Book of Garnishes”, HP Trade.US

Course Title: Beverage Service Management (Practical)	L	T	P	Cr.
Course Code: BVC506	0	0	4	2

Total Hours: 60

Course Learning Outcomes: After completion of this course, the learner will be able to:

1. Demonstrate the preparation, tray setup, and professional service techniques for tea, coffee, juices, soft drinks, and mocktails.
2. Organize and operate bar equipment, glassware, and tools effectively for the preparation and service of cocktails, mocktails, and a variety of beverages.
3. Perform correct service styles for wines, beers, spirits, aperitifs, and liqueurs according to industry standards and customer preferences.
4. Differentiate between service requirements for various alcoholic and non-alcoholic beverages, including appropriate glassware, accompaniments, and presentation styles.

Course Content

1. Tea

- 1.1 Preparation
- 1.2 Tray setup
- 1.3 Tea Service

2. Coffee

- 2.1 Preparation
- 2.2 Tray setup
- 2.3 Coffee Service

3. Juices & Soft-drinks

- 3.1 Preparation & Service – Mocktails
- 3.2 Preparation & Service – Juices & Soft Drinks
- 3.3 Preparation & Service – Mineral & Tonic Water

4. Bar Equipment

- 4.1 Organizing the bar
- 4.2 Cocktail and Mocktail preparation equipment
- 4.3 Service equipment
- 4.4 Aiding equipment (Ice box, Squeezer, etc)
- 4.5 Glassware for alcoholic beverage service

5. Service of Wines

- 5.1 Service of Red Wine
- 5.2 Service of White/Rose Wine

- 5.3 Service of Sparkling Wines
- 5.4 Service of Fortified Wines
- 5.5 Service of Aromatized Wines
- 5.6 Service of Cider, Perry & Sake

6. Service of Beer

- 6.1 Service of Bottled & canned Beers
- 6.2 Service of Draught Beers

7. Service of Spirits

- 7.1 Service styles - neat/on-the-rocks/with appropriate mixers
- 7.2 Service of Whisky
- 7.3 Service of Vodka
- 7.4 Service of Rum
- 7.5 Service of Gin
- 7.6 Service of Brandy
- 7.7 Service of Tequila

8. Service of Aperitifs

- 8.1 Service of Bitters
- 8.2 Service of Vermouths

9. Service of Liqueurs

- 9.1 Service styles - neat/on-the-rocks/with cream/en frappe
- 9.2 Service from the Bar
- 9.3 Service from Liqueur Trolley

Transactional Mode:

Demonstration, Role-Play, Live Event Projects, Workshops, Industrial visits, Stimulations, Video-Based teaching, Hand on service experience.

Suggested Reading:

- *Yadav K. Manoj (2020). Food and Beverage Services & Operations. I K International Publishing House Pvt. Ltd*
- *Singaravelavan R. (2016). Food and Beverage Service 2Edn. Oxford University Press*
- *Cousins John, & Weekes Suzane. (2022). Food And Beverage Service 10 Edn. Hodder Education*
- *Bhatnagar K. Sushil (2024). Food & Beverages Service and Operations. The Hospitality Press.*
- *Gupta Suyasha (2015). Simplified Alcoholic Beverages. Unistar Books.*

Course Title: Hygiene, Sanitation & First Aid	L	T	P	Cr.
Course Code: BVC507	2	0	0	2

Total Hours: 30

Course Learning Outcomes: After completion of this course, the learner will be able to:

1. Explain the types of microorganisms relevant to food microbiology and their roles in food contamination and spoilage.
2. Demonstrate safe food handling practices across all stages of food preparation and apply personal hygiene standards.
3. Perform basic life support techniques including CPR and use of an AED on adults, children, and infants.
4. Apply appropriate first aid procedures for common injuries such as bleeding, burns, fractures, and choking.

Course Content

Unit-I

08 Hours

Food Microbiology, Sanitary Food Handling

Introduction, Microorganism groups important in food microbiology - Viruses - Bacteria - Fungi (Yeast & Molds) - Algae - Parasites, Factors affecting the growth of microbes, Beneficial role of Microorganisms, Classification of Food, Contamination and Cross Contamination, Spoilages of Various Food with the Storing Method. Receiving, Storage, Preparation, Cooking, Holding, and Service of food, Food handler: Personal Hygiene discussing all the standard, Hand Washing Procedure, First Aid definition, types of cuts, wounds, lacerations with reasons and precautions.

Unit-II

08 Hours

HACCP, FSSAI and Garbage Disposal

Introduction to HACCP, History of HACCP, Principles of HACCP, Introduction to FSSAI, Role of FSSAI, FSSAI Compliance. Types of garbage, Types of bins, Methods of garbage disposal, Advantages and disadvantages, Municipal Laws and Swachh Abhiyan.

Unit-III

07 Hours

First Aid, Basic Principles and Emergency Assessment

Definition and importance of first aid, Objectives and principles of first aid, Responsibilities and qualities of a first aider, Legal and ethical aspects of first aid, First aid kit, Scene assessment and safety, Primary survey (DRABC): Danger, Response, Airway,

Breathing, Circulation, Secondary survey: Head-to-toe examination, Cardiopulmonary Resuscitation (CPR) techniques for adults, children, and infants, Use of Automated External Defibrillator (AED), Recovery position and safe patient handling.

Unit-IV

07 Hours

First Aid for Common Injuries and Conditions & First Aid for Medical Emergencies

Treatment of bleeding and wounds (types, control of bleeding, bandaging), Burns and scalds: types, degrees, and first aid management, Fractures, dislocations, and sprains: recognition and immobilization, Head injuries and spinal injuries: signs, symptoms, and precautions, Choking and airway obstruction, Shock: types, symptoms, and first aid management. First aid for heart attack, stroke, seizures, diabetic emergencies, Poisoning: types, symptoms, and first aid measures, Heat exhaustion, heat stroke, hypothermia, and frostbite.

Transactional Mode:

Video Based Teaching, Panel Discussion, Case Based Teaching, Brain Storming, Demonstration, Peer Teaching.

Suggested Reading:

- American Red Cross. (2017). *First aid/CPR/AED participant's manual (7th ed.)*. American Red Cross.
- Eames, J., & Lambert, M. (2019). *First aid manual: The step-by-step guide for everyone*. Dorling Kindersley.
- Kitching, S. (2020). *Essentials of first aid and emergency care (3rd ed.)*. Cengage Learning.
- Jay, J. M., Loessner, M. J., & Golden, D. A. (2005). *Modern food microbiology (7th ed.)*. Springer Science+Business Media.
- Forsythe, S. J. (2020). *The microbiology of safe food (3rd ed.)*. Wiley-Blackwell.
- Frazier, W. C., & Westhoff, D. C. (1995). *Food microbiology (4th ed.)*. McGraw-Hill Education.
- Marriot, N. G., & Gravani, R. B. (2006). *Principles of food sanitation (5th ed.)*. Springer.

Course Title: Disaster Management	L	T	P	Cr.
Course Code BVC508	2	0	0	2

Total Hours: 30

Course Learning Outcomes: After completion of this course, the learner will be able to:

1. Recognize the basic concept of disaster with their vulnerability.
2. Describe the various category of natural and man-made disaster.
3. Evaluate the different types of techniques for mitigating the disaster.
4. Analyze the principles and policies of disaster management.

Course Content

Unit-I 08 Hours

Definition and types of disaster: - Hazards and Disasters, Risk and Vulnerability in Disasters.

Unit-II 08 Hours

Natural and Man-made disasters, earthquakes, floods drought, landside, land subsidence, cyclones, volcanoes, tsunami, avalanches, global climate extremes. Man-made disasters: Terrorism, gas and radiations leaks, toxic waste disposal, oil spills, forest fires.

Unit-III 07 Hours

Mitigation of Disaster, Different way of mitigation of disaster, Management techniques of Disaster

Unit-IV 07 Hours

Basic principles of disasters management, Disaster Management cycle, Disaster management policy, National and State Bodies for Disaster Management, Early Warning Systems, building design and construction in highly seismic zones, retrofitting of buildings.

Transactional Mode:

Video Based Teaching, Panel Discussion, Case Based Teaching, Brain Storming, Demonstration, Peer Teaching.

Suggested Reading:

- *Damon, P. Copola, (2006) Introduction to International Disaster Management,*
- *Butterworth Heineman.*

- *Gupta A.K., Niar S.S and Chatterjee S. (2013) Disaster management and Risk*
- *Reduction, Role of Environmental Knowledge, Narosa Publishing House, Delhi.*
- *Murthy D.B.N. (2012) Disaster Management, Deep and Deep Publication PVT. Ltd. New Delhi.*
- *Modh S. (2010) Managing Natural Disasters, Mac Millan Publishers India LTD.*

Semester – VI

Course Title: Quantity Food Production	L	T	P	Cr.
Course Code: BVC600	4	0	0	4

Total Hours: 60

Learning Outcomes: After completion of this course, the learner will be able to:

1. Analyze the culture, eating habits and preparation of popular dishes from the cuisines around the world.
2. Apply the desired skills needed in the production management.
3. Describe the various recipes of international cuisine.
4. Apply the skills related to the research of new things in international Cuisine.

Course Content

UNIT-I

16 Hours

Principles & Planning of Quantity Food Production

Introduction to Quantity Food Production: Scope and importance in institutional and commercial catering, Differences between quantity and à la carte cooking, Menu Planning for Large-Scale Operations: Factors affecting menu planning (budget, clientele, equipment, nutrition, seasonality), Types of menus: cyclic, single-use, table d'hôte, à la carte, Kitchen Organization & Workflow: Layout for large-scale kitchens (hot kitchen, cold kitchen, bakery, bulk cooking area), Work allocation and staff hierarchy, Standardization & Portion Control: Standard recipes, yield testing, portion sizes for various meal types, Purchasing & Receiving for Large-Scale Production: Bulk purchasing systems, supplier selection, inspection methods

UNIT-II

16 Hours

Production Systems & Cooking Methods

Types of Production Systems: Conventional, commissary, ready-prepared, and assembly-serve, Large-Scale Cooking Methods: Boiling, steaming, baking, roasting, grilling, frying for bulk cooking, Equipment for Quantity Cooking: Bulk cooking kettles, tilting pans, steamers, combi-ovens, conveyor ovens, Food Holding & Transportation: Hot and cold holding methods, insulated containers, transport hygiene, Quality Control in Quantity Food Production: Sensory evaluation, HACCP in bulk cooking, maintaining nutritional value.

UNIT-III**14 Hours****Quantity Production for Specialized Services**

Institutional Catering: Hospitals, schools, corporate cafeterias, defense catering, Event & Outdoor Catering: Menu adaptation, logistical planning, temporary kitchen setup, Industrial Catering: Canteen management, budget meals, volume efficiency, Special Dietary Catering: Vegetarian, vegan, gluten-free, diabetic-friendly, low-sodium menus

UNIT-IV**14 Hours****Costing, Waste Management & Sustainability**

Cost Control in Quantity Food Production: Food cost calculation, portion costing, controlling wastage, Inventory & Storage Management: FIFO, LIFO methods, storage standards for dry, chilled, and frozen goods, Waste Management Practices: Waste reduction, recycling, composting in large-scale kitchens Sustainability in Quantity Production: Local sourcing, energy efficiency, sustainable packaging

Transactional modes:

Video based Teaching, Inquiry Based Teaching, Project based learning, Demonstration, Flipped Teaching.

Suggested Reading:

- *Bali Parvinder S. (2012). International Cuisine and Food Production Management. Oxford University Press. London.*
- *Knight John B. Kotschevar Lendal H. (2017). Quantity Food Production. Planning, and Management. John Wiley & Sons. USA*
- *Kinton, R., Ceserani, V., & Foskett, D. (2012). The theory of catering (11th ed.). Hodder Education.*
- *Mohini, S., & Kadam, P. S. (2019). Catering management: An integrated approach. PHI Learning.*
- *Davis, B., Lockwood, A., Alcott, P., & Pantelidis, I. (2018). Food and beverage management (6th ed.). Routledge.*
- *Payne-Palacio, J., & Theis, M. (2016). Foodservice management: Principles and practices (13th ed.). Pearson.*

Course Title: Bakery & Confectionary	L	T	P	Cr.
Course Code: BVC601	2	0	0	2

Total Hours: 30

Learning Outcomes: After completion of this course, the learner will be able to:

1. Identify and explain the basic terms, ingredients, and functions used in bakery and flour analysis.
2. Demonstrate the preparation of various doughs and the application of fermentation and proofing techniques.
3. Analyze the role of ingredients and fermentation effects on the quality of bakery products.
4. Create a variety of bakery and confectionery products, showcasing standard preparation and decoration techniques.

Course Content

Unit-I

08 Hours

Basics of Bakery

Introduction to bakery, Scope of Bakery & Confectionery, Bakery terms, Organization chart of Bakery, Different types of flours available, Constituents of flours, pH Value of flour, Water absorption power of flour, Gluten, diastatic capacity of flour.

Unit-II

08 Hours

Raw Materials

Basic raw materials of bakery, Role of flour, water, yeast, salt, Sugar, milk and fats, Introduction to baker's yeast, Fermentation in bakery and confectionary products, Over-done and under-done fermentation, Effect of over-done and under-done fermentation, Proofing in bakery, Under-proofing and its effects.

Unit-III

06 Hours

Bakery Products and Techniques

Types of doughs: Fermented, short, puff, choux, Bread-making process (Straight & Sponge method), Types of bread: White, whole wheat, multigrain, buns, rolls, Cookies: Techniques and types, Use of molds and tins, Storage and shelf-life of bakery products

Unit-IV

08 Hours

Confectionery Basics

Introduction to confectionery, Basic creams and fillings: Buttercream, whipped cream, custards, Cakes and sponges: Types and preparation methods, Icings and frostings: Fondant, royal icing, glaze, Faults and remedies in cakes and sponges, Handling and storage of confectionery products

Transactional Mode:

Video Based Teaching, Panel Discussion, Case Based Teaching, Brain Storming, Demonstration, Peer Teaching.

Suggested Reading:

- Arora, K. (2012). *Theory of bakery and confectionery*. Frank Bros. & Co.
- Gisslen, W. (2016). *Professional baking (7th ed.)*. John Wiley & Sons.
- Raina, U., Yadav, S., & Anand, S. (2010). *Basic food preparation: A complete manual*. Orient BlackSwan.
- Dubey, S. C. (2012). *Basic baking*. The Society of Indian Bakers.

Course Title: Food Preservation	L	T	P	Cr.
Course Code: BVC602	2	0	0	2

Total Hours: 30

Course Learning Outcomes: After completion of this course, the learner will be able to:

1. Explain the principles, methods, and applications of food preservation across thermal, cold, dehydration, chemical, and biological techniques.
2. Demonstrate preservation processes such as canning, freezing, dehydration, and fermentation in a controlled environment.
3. Analyze the impact of preservation techniques on nutritional value, sensory quality, and shelf life of foods.
4. Evaluate food preservation methods for safety, cost-effectiveness, and sustainability.

Course Content

Unit-I

08 Hours

Introduction & Principles of Food Preservation

Definition, scope, and significance in the food industry, Historical development of preservation methods, Factors causing food spoilage (microbial, enzymatic, physical, chemical), Concept of shelf life and its determination, Preservation methods: Low-temperature, high-temperature, dehydration, chemical, and biological methods, HACCP in preservation processes, Regulatory guidelines and labeling requirements

Unit-II

08 Hours

Thermal & Cold Preservation Methods

Thermal Preservation: Pasteurization: principles, types (HTST, LTLT), applications, Sterilization: methods, advantages, limitations, Canning: process flow, equipment, common defects, safety measures.

Cold Preservation: Refrigeration: principles, temperature ranges for different foods, Freezing: slow vs. quick freezing, IQF technology, thawing methods, Cold chain management

Unit-III

08 Hours

Dehydration, Concentration & Chemical Preservation

Dehydration & Drying Methods: Sun drying, hot air drying, spray drying, freeze drying, Effect on nutritional value and quality, Concentration Techniques: Vacuum concentration, evaporation methods, Applications in beverages and fruit products, Chemical Preservation: Use of salt, sugar, vinegar, and permitted chemical preservatives, GRAS substances and legal limits

Unit-IV

06 Hours

Fermentation, Irradiation

Fermentation in Preservation: Principles, types (lactic acid, alcoholic), examples (yogurt, sauerkraut, kimchi), Food Irradiation: Methods, safety aspects, and applications, Emerging Preservation Technologies: High-pressure processing (HPP), pulsed electric field (PEF), modified atmosphere packaging (MAP)

Transactional Mode:

Lecture, Demonstration, Case Study, Problem-Solving, Hands-on Training, Group Discussion, Industry Examples.

Suggested Reading:

- *Fellows, P. J. (2017). Food processing technology: Principles and practice (4th ed.). Woodhead Publishing.*
- *Ranganna, S. (2019). Handbook of analysis and quality control for fruit and vegetable products (3rd ed.). McGraw Hill Education.*
- *Rahman, M. S. (2020). Handbook of food preservation (3rd ed.). CRC Press.*
- *Desrosier, N. W., & Singh, R. P. (2018). Essentials of food preservation. Springer.*

Course Title: Food Safety & Quality Management	L	T	P	Cr.
Course Code: BVC603	2	0	0	2

Total Hours: 30

Course Learning Outcomes: After completion of this course, the learner will be able to:

1. Understand the causes and prevention of food contamination and spoilage.
2. Apply hygienic practices and sanitation standards in food preparation.
3. Interpret national and international food safety laws and regulations.
4. Identify quality control and assurance procedures in food production.

Course Content

Unit-I

08 Hours

Introduction to Food Safety and Hygiene

Definition of food safety, hygiene, and sanitation, Importance of food safety in commercial kitchens, Types of food hazards: biological, chemical, and physical, Sources and prevention of contamination, Personal hygiene and hygienic handling of food, Cleaning, disinfection, and pest control in kitchens

Unit- II

08 Hours

Foodborne Illnesses and Spoilage

Foodborne infections and intoxications: causes, symptoms, prevention, Major microorganisms: bacteria (Salmonella, E. coli), viruses, fungi, parasites, Food spoilage: signs, causes, and prevention, Safe food storage practices (temperature control, FIFO, labelling), Role of preservatives and additives

Unit- III

07 Hours

Food Safety Laws and Regulatory Framework

Introduction to FSSAI (India) and Food Safety and Standards Act, 2006, Codex Alimentarius, WHO, FDA (overview of international laws), Food labeling regulations, Licensing and inspection protocols, Penalties for non-compliance and consumer protection laws

Unit- IV

07 Hours

Food Quality Control and Management Systems

Concept of food quality: sensory, nutritional, and microbiological aspects, Quality control vs quality assurance, HACCP (Hazard Analysis and Critical Control Points): principles and implementation, ISO 22000 and other food safety management standards, Good Manufacturing Practices (GMP) and Good Hygienic Practices (GHP), Quality auditing and documentation

Transactional Mode:

Video Based Teaching, Panel Discussion, Case Based Teaching, Brain Storming, Demonstration, Peer Teaching.

Suggested Reading:

- *Marriott, N. G., & Gravani, R. B. (2006). Principles of food sanitation (5th ed.). Springer.*
- *Sprenger, R. A. (2020). Hygiene for management (20th ed.). Highfield International.*
- *Frazier, W. C., & Westhoff, D. C. (2008). Food microbiology (4th ed.). McGraw-Hill.*
- *Shakuntala, M. N., & Shadaksharaswamy, M. (2008). Foods: Facts and principles (2nd ed.). New Age International.*

Course Title: Quantity Food Production (Practical)	L	T	P	Cr.
Course Code: BVC604	0	0	4	2

Total Hours: 60

Learning Outcomes: After completion of this course, the learner will be able to:

1. Apply the required skills for the preparation of various internationally famous food items in all around world.
2. Evaluate the usage of various international species in food production.
3. Demonstrate the service skills of various international dishes.
4. Exhibit the preparation skills of international breads and desserts according to international standards.

Course Content

1. Menu Planning, Standardization & Preparation for Large-Scale Cooking

- Design cyclic, A-la Carte menus
- Develop and test standard recipes with yield calculations.
- Preparation of quantity breakfast, lunch, and dinner menus: -
 - Breakfast: Upma, poha, boiled eggs, tea/coffee
 - Lunch: Rice, dal, sabzi, roti, salad, dessert
 - Dinner: Fried rice, manchurian gravy, soup, dessert
- Themed Menu Preparation: -
 - Indian regional, Continental, Festive menus
 - Service coordination and plating for large batches

2. Quantity Cooking Methods & Equipment Operation

- Bulk Cooking Techniques: -
 - Soups: Clear soup, cream soup
 - Rice & cereal dishes: Biryani, pulao, khichdi
 - Curry & gravy dishes: Dal makhani, korma, chana masala
- Equipment Handling & Maintenance: -
 - Operation of tilting pans, steam kettles, combi-ovens, bulk fryers
 - Cleaning and safety protocols

3. Specialized Catering Production

- Institutional Catering: -
 - Hospital diet menu preparation (low-sodium, diabetic, high-protein)

- School lunch menu (nutritionally balanced, cost-effective)
- Outdoor/Event Catering: -
 - Temporary kitchen setup
 - Buffet preparation, service flow, and coordination

4. Costing, Waste Management

- Costed Menu
 - Preparation of a 3-course costed meal
 - Portion control and plate cost analysis
- Waste Management
 - Segregation of kitchen waste (organic, recyclable, landfill)
 - Composting demonstration using kitchen scraps

Transactional modes:

Live Demonstration, Team Demonstration, Video Demonstration, Mock Exercise, Group Assignment.

Suggestive Readings:

- *Bali Parvinder S. (2012). International Cuisine and Food Production Management. Oxford University Press. London.*
- *Knight John B. KotschevarLendal H. (2017). Quantity Food Production. Planning, and Management. John Wiley & Sons. USA*
- *Philip, Thangam E. (2018). Modern Cookery. Orient Blackswan Private Limited. New Delhi*
- *Folsom LeRoi A. (2017). The Professional Chef. Boston CBI Pub. Massachusetts*
- *Walton Stuart.(2018). The World Encyclopedia of Wine. Hermes House. Leicester*

Course Title: Bakery & Confectionary (Practical)	L	T	P	Cr.
Course Code: BVC605	0	0	2	1

Total Hours: 30

Learning Outcomes: After completion of this course, the learner

will be able to:

1. Identify and correctly handle bakery equipment and ingredients used in professional bakery setups.
2. Apply standard mixing and fermentation methods to produce yeast-based bakery products.
3. Differentiate between various dough types and breads based on ingredients, fermentation, and baking techniques.
4. Produce a range of simple to rich and international yeast-leavened bakery products following industry standards.

Course Content

1. Introduction to ingredients / Equipment:

- Identification and uses of equipment – large, small and utilities
- Ingredients – Types of flour, Sugar, Nuts and Dry fruits, Shortenings, leavening etc.

2. Quality Checking & Basic Mixing Methods:

- Flour: Window Pane Test, Gluten Content
- Yeast: Flying fermentation

3. Mixing Methods:

- Basic steps involved in mixing ingredients
- Kneading, stirring, whipping, creaming etc.

4. Simple yeast fermented products:

- Bread Sticks, Bread Rolls and Soft Rolls

5. Flavored Breads:

- Basic Buns, Fruit Buns, Hot Cross Buns
- Tomato Rolls and Garlic Rolls

6. Rich Yeast Fermented Breads:

- Brioche
- Fermented Doughnuts
- Baba au Rhum
- Savarin

7. Bread Loafs:

- Milk Bread
- Bread Loaf
- Currant Loaf
- Whole Meal Bread
- Masala Bread
- Raisin Bread

8. International Bread:

- French Bread
- Chelsea Buns

9. Laminated Yeast Breads:

- Danish pastry
- Croissants

10. Burger Buns, Pizza Base**Transactional Mode:**

Demonstration, Role-Play, Workshops, Industrial visits, Stimulations, Video-Based teaching.

Suggested Reading:

- *Arora, K. (2012). Theory of bakery and confectionery. Frank Bros. & Co.*
- *Dubey, S. C. (2012). Basic baking. The Society of Indian Bakers.*
- *Gisslen, W. (2016). Professional baking (7th ed.). John Wiley & Sons.*
- *Raina, U., Yadav, S., & Anand, S. (2010). Basic food preparation: A complete manual. Orient BlackSwan.*

Course Title: Food Entrepreneurship and Start-Up Management	L	T	P	Cr.
Course Code: BVC606	2	0	0	2

Total Hours: 30

Course Learning Outcomes: After completion of this course, the learner will be able to:

1. Explain the fundamental principles, opportunities, and challenges of food entrepreneurship.
2. Develop a viable business plan for a food start-up, incorporating legal, operational, and financial elements.
3. Analyze operational and marketing strategies for successful food venture management.
4. Evaluate sustainability practices, growth strategies, and exit options for food businesses.

Course Content

Unit-I

08 Hours

Fundamentals of Food Entrepreneurship

Definition, scope, and significance in the food industry: Types of entrepreneurs (innovators, imitators, social entrepreneurs), Traits and competencies of successful food entrepreneurs, Overview of the Food Business Ecosystem: Sectors: Restaurants, catering, packaged foods, cloud kitchens, food tech, Current trends and opportunities in the food sector: Identifying and Evaluating Business Ideas, Idea generation techniques, Feasibility analysis: market demand, competition, unique value proposition

Unit- II

08 Hours

Business Planning and Legal Framework

Business Model Development: Business model canvas for food ventures, Choosing the right business structure (proprietorship, partnership, company), Licenses & Legal Requirements, FSSAI regulations and licensing: GST registration, shop & establishment act, health and safety compliance, Creating a Business Plan: Market research, SWOT analysis, product portfolio, Financial projections, break-even analysis, funding requirements

Unit- III

07 Hours

Operations, Marketing & Funding

Operations Management for Food Businesses: Procurement, inventory management, vendor selection, Kitchen and workflow design for efficiency, Marketing Strategies: Branding, packaging, and positioning, Digital marketing: social media, SEO, influencer collaborations, Offline marketing:

events, sampling, collaborations, Funding Sources: Self-funding, angel investors, venture capital, government schemes (PMEGP, MUDRA)

Unit- IV

07 Hours

Growth, Sustainability & Exit Strategies

Scaling Up Food Ventures: Franchising models, multi-outlet expansion, product line diversification, Sustainability in Food Start-Ups: Waste management, eco-friendly packaging, sourcing local and seasonal, Risk Management and Exit Strategies: Crisis handling in food businesses, Exit planning: selling, merging, or handing over

Transactional Mode:

Video Based Teaching, Panel Discussion, Case Based Teaching, Brain Storming, Demonstration, Peer Teaching.

Suggested Reading:

- Barringer, B. R., & Ireland, R. D. (2019). *Entrepreneurship: Successfully launching new ventures (6th ed.)*. Pearson.
- Hisrich, R. D., Peters, M. P., & Shepherd, D. A. (2020). *Entrepreneurship (11th ed.)*. McGraw Hill.
- Gupta, S. L., & Mittal, R. (2021). *Entrepreneurship development in the food industry*. CBS Publishers & Distributors.
- Sharma, J. P. (2020). *Business law (9th ed.)*. Ane Books Pvt. Ltd.
- Kotler, P., & Keller, K. L. (2016). *Marketing management (15th ed.)*. Pearson.

Course Title: On-the-Job Training	L	T	P	Cr.
Course Code: BVC607	0	0	0	8

Total Hours: 08 Weeks

1. Evaluation of Students for Professional Training

- A total training of 08 weeks in hotels, restaurants, QSR's.
- Total evaluation of 200 Marks.
- The student needs to maintain a log-book.
- Criteria for evaluation
 - o Attendance/Punctuality – 20
 - o Proficiency in organizing departmental task - 30
 - o Initiative/responsibility exhibited - 30
 - o Interpersonal relations - 20
 - o Behavior/attitude - 30
 - o Log Book - 20
 - o Viva – Voce – 50

2. Submission Post Completion of Internship

- o Log Book
- o Training Completion Certificate
- o Training Project
- o PowerPoint Presentation for Viva-Voce.