

**BHM351 - ADVANCE FOOD PRODUCTION OPERATIONS – II (THEORY)**  
**HOURS ALLOTTED: 30      MAXIMUM MARKS: 100**

S.No.	Topic	Hours	Weight age
01	<b>INTERNATIONAL CUISINE</b>  A. Geographic location B. Historical background C. Staple food with regional Influences D. Specialities E. Recipes F. Equipment in relation to: <ul style="list-style-type: none"> <li>• Great Britain</li> <li>• France</li> <li>• Italy</li> <li>• Spain &amp; Portugal</li> <li>• Scandinavia</li> <li>• Germany</li> <li>• Middle East</li> <li>• Oriental</li> <li>• Mexican</li> <li>• Arabic</li> </ul>	12	40%
	<b>CHINESE</b>  A. Introduction to Chinese foods B. Historical background C. <b><u>Regional cooking styles</u></b> D. Methods of cooking E. Equipment & utensils	04	15%
02	<b>BAKERY &amp; CONFECTIONERY</b>  <b>I. ICINGS &amp; TOPPINGS</b>  A. Varieties of icings B. Using of Icings C. Difference between icings & Toppings D. Recipes	02	05%
	<b>II. FROZEN DESSERTS</b>  A. Types and classification of Frozen desserts B. Ice-creams – Definitions C. Methods of preparation D. Additives and preservatives used in Ice-cream manufacture	02	05%
	<b>III. MERINGUES</b>  A. Making of Meringues B. Factors affecting the stability C. Cooking Meringues D. Types of Meringues E. <b><u>Uses of Meringues</u></b>	01	05%
	<b>IV. BREAD MAKING</b>  A. Role of ingredients in bread Making B. Bread Faults C. Bread Improvers	02	05%

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	<p><b>V. CHOCOLATE</b></p> <p>A. History  B. Sources  C. Manufacture &amp; Processing of Chocolate  D. Types of chocolate  E. Tempering of chocolate  F. <b>Cocoa butter, white chocolate and its applications</b></p>	02	05%
03	<p><b>PRODUCTION MANAGEMENT</b></p> <p>A. Kitchen Organisation  B. Allocation of Work - Job Description, Duty Rosters  C. Production Planning  D. Production Scheduling  E. Production Quality &amp; Quantity Control  F. Forecasting &amp; Budgeting  G. Yield Management</p> <p><b>PRODUCT &amp; RESEARCH DEVELOPMENT</b></p> <p>A. Testing new equipment,  B. Developing new recipes  C. Food Trails  D. Organoleptic &amp; Sensory Evaluation</p>	03	15%
		02	05%
04	<p><b>FRENCH</b></p> <ul style="list-style-type: none"> <li>• Culinary French</li> <li>• Classical recipes (recettes classique)</li> <li>• Historical Background of Classical Garnishes</li> <li>• Offals/Game</li> <li>• Larder terminology and vocabulary</li> </ul> <p><b>Note: Should be taught along with the relevant topics</b></p>		
<b>TOTAL</b>		30	100%

**BHM351 - ADVANCE FOOD PRODUCTION OPERATIONS – II (COOKERY PRACTICAL)**  
**HOURS ALLOTTED: 60      MAXIMUM MARKS: 50**

Menu	Hours
<b>CHINESE</b>	4
<b><u>MENU 01</u></b> <ul style="list-style-type: none"> <li>• Prawn Ball Soup</li> <li>• Fried Wantons</li> <li>• Sweet &amp; Sour Pork</li> <li>• Hakka Noddles</li> </ul>	4
<b><u>MENU 02</u></b> <ul style="list-style-type: none"> <li>• Hot &amp; Sour soup</li> <li>• Beans Sichwan</li> <li>• Stir Fried Chicken &amp; Peppers</li> <li>• Chinese Fried Rice</li> </ul>	4
<b><u>MENU 03</u></b> <ul style="list-style-type: none"> <li>• Sweet Corn Soup</li> <li>• Shao Mai</li> <li>• Tung-Po Mutton</li> <li>• Yangchow Fried Rice</li> </ul>	4
<b><u>MENU 04</u></b> <ul style="list-style-type: none"> <li>• Wonton Soup</li> <li>• Spring Rolls</li> <li>• Stir Fried Beef &amp; Celery</li> <li>• Chow Mein</li> </ul>	4
<b><u>MENU 05</u></b> <ul style="list-style-type: none"> <li>• Prawns in Garlic Sauce</li> <li>• Fish Szechwan</li> <li>• Hot &amp; Sour Cabbage</li> <li>• Steamed Noddles</li> </ul>	4
<b>INTERNATIONAL</b>	4
<b><u>SPAIN</u></b>	4
<b><u>MENU 06</u></b> <ul style="list-style-type: none"> <li>• Gazpacho</li> <li>• Pollo En Pepitoria</li> <li>• Paella</li> <li>• Fritata De Patata</li> <li>• Pastel De Mazaana</li> </ul>	4
<b><u>ITALY</u></b>	4
<b><u>MENU 07</u></b> <ul style="list-style-type: none"> <li>• Minestrone</li> <li>• Ravioli Arabeata</li> <li>• Fettocine Carbonara</li> <li>• Pollo Alla Cacciatore</li> <li>• Medanzane Parmigiane</li> </ul>	4
<b><u>GERMANY</u></b>	4
<b><u>MENU 08</u></b> <ul style="list-style-type: none"> <li>• Linsensuppe</li> <li>• Sauerbaaten</li> <li>• Spatzale</li> <li>• German Potato Salad</li> </ul>	4

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<p style="text-align: center;"><u><b>U.K.</b></u></p> <p><b>MENU 09</b></p> <ul style="list-style-type: none"> <li>• Scotch Broth</li> <li>• Roast Beef</li> <li>• Yorkshire Pudding</li> <li>• Glazed Carrots &amp; Turnips</li> <li>• Roast Potato</li> </ul>	4
<p style="text-align: center;"><u><b>GREECE</b></u></p> <p><b>MENU 10</b></p> <ul style="list-style-type: none"> <li>• Soupe Avogolemeno</li> <li>• Moussaka A La Greque</li> <li>• Dolmas</li> <li>• Tzaziki</li> </ul>	4
<p><b>FIVE DEMONSTRATIONS OF FOUR HOUR EACH</b></p> <ul style="list-style-type: none"> <li>• Charcuterie Galantines</li> <li>• Pate</li> <li>• Terrines</li> <li>• Mousselines</li> <li>• New Plating Techniques</li> </ul>	20
<b>TOTAL</b>	60

## SIXTH SEMESTER SYLLABUS OF SIX SEMESTER B.Sc IN H&amp;HA

**BHM351 - ADVANCE FOOD PRODUCTION OPERATIONS – II (BAKERY PRACTICAL)**  
**HOURS ALLOTTED: 60                      MAXIMUM MARKS: 50**

<b>S.No.</b>	<b>Topic</b>	<b>Hours</b>
1	Grissini Tiramisu	4
2	Pumpernickle Apfel Strudel	4
3	Yorkshire Curd Tart Crusty Bread	4
4	Baklava Harlequin Bread	4
5	Baugette Crepe Normandy	4
6	Crossiants Black Forest Cake	4
7	Pizza base Honey Praline Parfait	4
8	Danish Pastry Cold Cheese Cake	4
9	Soup Rolls Chocolate Truffle cake	4
10	Ginger Bread Blancmange	4
11	Lavash Chocolate Parfait	4
12	Cinnamon & Raisin Rolls Souffle Chaud Vanille	4
13	Fruit Bread Plum Pudding	4
14	Demonstration of <ul style="list-style-type: none"> <li>• Meringues</li> <li>• Icings &amp; Topings</li> </ul>	4
15	Demonstration of <ul style="list-style-type: none"> <li>• Wedding Cake &amp; Ornamental cakes</li> </ul>	4
<b>TOTAL</b>		<b>60</b>

**MARKING SCHEME FOR PRACTICAL EXAMINATION (SEM-VI) BHM351**

MAXIMUM MARKS	:	100
PASS MARKS	:	50
TOTAL TIME ALLOWED	:	06.00 HRS
TIME ALLOWED FOR INDENTING & PLAN OF WORK	:	30 MINUTES
SCULLERY & WINDING UP	:	30 MINUTES

All menu items to be made from the prescribed syllabus only

**Part – A (Cookery)**

1. One starter OR soup	10
2. One main course	10
3. One preparation of Pasta/Rice/Noodle	10
4. One accompaniment	05
5. Journal	05
	<b>40</b>

**Part – B (Bakery)**

1. Bread	15
2. One cold dessert	10
3. One hot dessert	10
4. Journal	05
	<b>40</b>

**Part – C (General Assessment)**

1. Uniform & Grooming	05
2. Indenting and plan of work	05
3. Scullery, equipment cleaning and Hygiene	05
4. Viva	05
	<b>20</b>

**PARAMETERS OF ASSESMENT OF EACH DISH**

A) Temperature	20%
B) Texture / Consistency	20%
C) Aroma / Flavour	20%
D) Taste	20%
E) Presentation	<u>20%</u>
	<b><u>100%</u></b>

**NOTE:**

- Journal is not allowed during indenting or practical. It must be handed over to the examiner before commencement of examination.
- Invigilation will be done by both internal and external persons.
- Each student will cook 04 portions of each dish/item.
- Extra ingredients may be made available in case of failure but of limited types and quantity (groceries and dairy products only). Only one extra attempt may be permitted.
- Uniform and grooming must be checked by the examiners before commencement of examination.
- Students are not allowed to take help from books, notes, journal or any other person.

**BHM352 - ADVANCE FOOD & BEVERAGE OPERATIONS – II (THEORY)**  
**HOURS ALLOTTED: 30      MAXIMUM MARKS: 100**

S.No.	Topic	Hours	Weight age
01	<b>FOOD &amp; BEVERAGE STAFF ORGANISATION</b>  A. Categories of staff B. Hierarchy C. Job description and specification D. Duty roster	08	25%
02	<b>MANAGING FOOD &amp; BEVERAGE OUTLET</b>  A. Supervisory skills B. Developing efficiency C. Standard Operating Procedure	06	25%
03	<b>BAR OPERATIONS</b>  A. Types of Bar <ul style="list-style-type: none"> <li>• Cocktail</li> <li>• Dispense</li> </ul> B. Area of Bar C. Front Bar D. Back Bar E. Under Bar (Speed Rack, Garnish Container, Ice well etc.) F. Bar Stock G. Bar Control H. Bar Staffing I. Opening and closing duties	06	25%
04	<b>COCKTAILS &amp; MIXED DRINKS</b>  A. Definition and History B. Classification C. Recipe, Preparation and Service of Popular Cocktails <ul style="list-style-type: none"> <li>- Martini – Dry &amp; Sweet</li> <li>- Manhattan – Dry &amp; Sweet</li> <li>- Dubonnet</li> <li>- Roy-Roy</li> <li>- Bronx</li> <li>- White Lady</li> <li>- Pink Lady</li> <li>- Side Car</li> <li>- Bacardi</li> <li>- Alexandra</li> <li>- John Collins</li> <li>- Tom Collins</li> <li>- Gin FIZZ</li> <li>- Pimm's Cup – no. 1,2,3,4,5</li> <li>- Flips</li> <li>- Noggs</li> <li>- Champagne Cocktail</li> <li>- Between the Sheets</li> <li>- Daiquiri</li> <li>- Bloody Mary</li> <li>- Screw Driver</li> <li>- Tequilla Sunrise</li> <li>- Gin-Sling</li> <li>- Planters Punch</li> <li>- Singapore Sling</li> <li>- Pinacolada</li> <li>- Rusty Nail</li> </ul>	10	25%

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	<ul style="list-style-type: none"> <li>- B&amp;B</li> <li>- Black Russian</li> <li>- Margarita</li> <li>- Gimlet – Dry &amp; Sweet</li> <li>- Cuba Libre</li> <li>- Whisky Sour</li> <li>- Blue Lagoon</li> <li>- Harvey Wall Banger</li> <li>- Bombay Cocktail</li> </ul>		
<b>TOTAL</b>		30	100%



**BHM352 - ADVANCE FOOD & BEVERAGE OPERATIONS – II (PRACTICAL)**  
**HOURS ALLOTTED: 30                      MAXIMUM MARKS: 100**

S.No.	Topic	Hours
01	<b>F&amp;B Staff Organization</b> Class room Exercise (Case Study method) <ul style="list-style-type: none"> <li>• Developing Organization Structure of various Food &amp; Beverage Outlets</li> <li>• Determination of Staff requirements in all categories</li> <li>• Making Duty Roster</li> <li>• Preparing Job Description &amp; Specification</li> </ul>	08
02	<b>Supervisory Skills</b> <ul style="list-style-type: none"> <li>• Conducting Briefing &amp; Debriefing - Restaurant, Bar, Banquets &amp; Special events</li> <li>• Drafting Standard Operating Systems (SOPs) for various F &amp; B Outlets</li> <li>• Supervising Food &amp; Beverage operations</li> <li>• Preparing Restaurant Log</li> </ul>	12
03	<b>Bar Operations</b> <ul style="list-style-type: none"> <li>• Designing &amp; Setting the bar</li> <li>• Preparation &amp; Service of Cocktail &amp; Mixed Drinks</li> </ul>	10
<b>TOTAL</b>		<b>30</b>

**MARKING SCHEME FOR PRACTICAL EXAMINATION (SEM-VI) BHM352**

MAXIMUM MARKS                      100                                      PASS MARKS                      50  
 DURATION                                      03.00HRS

All Technical Skills to be tested as listed in the syllabus

	<b>MARKS</b>
1. Uniform / Grooming	: 10
2. Misc-en-place	: 10
3. Preparation of Cocktail & mixed drink	: 30
4. Food & Beverage Service Skill	: 30
5. Viva	: 10
6. Journal	: 10
<b>TOTAL</b>	<b>: 100</b>

**NOTE:**

- The examination should test skills and knowledge of the students by assigning sets of tasks as listed in the practical syllabus under each category.
- Each should be responsible for laying of 4 covers. The student must also ensure that sideboard contains everything necessary for service.
- During table service each guest should pose one question to the candidate on the item being served. The invigilators can brief guests prior to service.

**BHM353 - FRONT OFFICE MANAGEMENT – II (THEORY)**  
**HOURS ALLOTTED: 30      MAXIMUM MARKS: 100**

S.No.	Topic	Hours	Weight age
01	<b>YIELD MANAGEMENT</b>  A. Concept and importance B. Applicability to rooms division <ul style="list-style-type: none"> <li>• Capacity management</li> <li>• Discount allocation</li> <li>• Duration control</li> </ul> C. Measurement yield D. Potential high and low demand tactics E. Yield management software F. Yield management team	14	50%
02	<b>TIMESHARE &amp; VACATION OWNERSHIP</b>  <ul style="list-style-type: none"> <li>• Definition and types of timeshare options</li> <li>• Difficulties faced in marketing timeshare business</li> <li>• Advantages &amp; disadvantages of timeshare business</li> <li>• Exchange companies -Resort Condominium International, Intervals International</li> <li>• How to improve the timeshare / referral/condominium concept in India- Government's role/industry role</li> </ul>	10	40%
03	<b>FRENCH</b>  Conversation with guests <ul style="list-style-type: none"> <li>• Providing information to guest about the hotel, city, sight seeing, car rentals, historical places, banks, airlines, travel agents, shopping centres and worship places etc.</li> <li>• Departure (Cashier, Bills Section and Bell Desk)</li> </ul>	06	10%
<b>TOTAL</b>		30	100%

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**BHM353 - FRONT OFFICE MANAGEMENT – II (PRACTICAL)**  
**HOURS ALLOTTED: 30                      MAXIMUM MARKS: 100**

Hands on practice of computer application (Hotel Management System) related to front office procedures such as

- Night audit,
- Income audit,
- Accounts
- Yield Management
- Situation handling – handling guests & internal situations requiring management tactics/strategies

**SUGGESTIVE LIST OF TASKS FOR FRONT OFFICE OPERATION SYSTEM**

S.No.	Topic
01	HMS Training – Hot Function keys
02	How to put message
03	How to put a locator
04	How to check in a first time guest
05	How to check in an existing reservation
06	How to check in a day use
07	How to issue a new key
08	How to verify key
09	How to cancel a key
10	How to issue a duplicate key
11	How to extend a key
12	How to print and prepare registration cards for arrivals
13	How to programme keys continuously
14	How to programme one key for two rooms
15	How to re-programme a key
16	How to make a reservation
17	How to create and update guest profiles
18	How to update guest folio
19	How to print guest folio
20	How to make sharer reservation
21	How to feed remarks in guest history
22	How to add a sharer
23	How to make add on reservation
24	How to amend a reservation
25	How to cancel a reservation
26	How to make group reservation
27	How to make a room change on the system
28	How to log on cashier code
29	How to close a bank at the end of each shift
30	How to put a routing instruction
31	How to process charges
32	How to process a guest check out
33	How to check out a folio
34	How to process deposit for arriving guest
35	How to process deposit for in house guest
36	How to check room rate variance report
37	How to process part settlements
38	How to tally allowance for the day at night
39	How to tally paid outs for the day at night
40	How to tally forex for the day at night
41	How to pre-register a guest
42	How to handle extension of guest stay
43	Handle deposit and check ins with voucher
44	How to post payment
45	How to print checked out guest folio
46	Check out using foreign currency

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47	Handle settlement of city ledger balance
48	Handle payment for room only to Travel Agents
49	Handle of banquet event deposits
50	How to prepare for sudden system shutdown
51	How to checkout standing batch totals
52	How to do a credit check report
53	How to process late charges on third party
54	How to process late charges to credit card
55	How to check out during system shut down
56	Handling part settlements for long staying guest
57	How to handle paymaster folios
58	How to handle bills on hold

**MARKING SCHEME FOR PRACTICAL EXAMINATION (SEM-VI) BHM353**

MAXIMUM MARKS	100	PASS MARKS	50
DURATION		03.00 HRS	

		<b>MARKS</b>
1.	Uniform & Grooming	: 10
2.	Guest Handling Situation	: 20
3.	Technical knowledge	: 20
4.	Four Practical Tasks on PMS (4x10=40)	: 40
5.	Journal	: 10
<b>TOTAL</b>		<b>: 100</b>

**NOTE:**

1. Speech, Communication, Courtesy and Manners should be observed throughout.
2. PMS tasks as per syllabus.
3. Guest Handling Situation as per syllabus.

## SIXTH SEMESTER SYLLABUS OF SIX SEMESTER B.Sc IN H&amp;HA

**BHM354 - ACCOMMODATION MANAGEMENT – II (THEORY)**  
**HOURS ALLOTTED: 30      MAXIMUM MARKS: 100**

S.No.	Topic	Hours	Weight age
01	<b>SAFETY AND SECURITY</b>  A. Safety awareness and accident prevention B. Fire safety and fire fighting C. Crime prevention and dealing with emergency situation	06	20%
02	<b>INTERIOR DECORATION</b>  A. Elements of design B. Colour and its role in décor –types of colour schemes C. Windows and window treatment D. Lighting and lighting fixtures E. <b>Floor finishes</b> F. Carpets G. Furniture and fittings H. Accessories	15	50%
03	<b>LAYOUT OF GUEST ROOMS</b>  A. Sizes of rooms, sizes of furniture, furniture arrangement B. Principles of design C. Refurbishing and redecoration	06	20%
04	<b>NEW PROPERTY COUNTDOWN</b>	03	10%
<b>TOTAL</b>		30	100%

**BHM354 - ACCOMMODATION MANAGEMENT – II (PRACTICAL)**  
**HOURS ALLOTTED: 30                      MAXIMUM MARKS: 100**

S.No.	Topics	Hours
1	<b>Standard operating procedure</b> <ul style="list-style-type: none"> <li>• skill oriented task (e.g. cleaning and polishing glass, brass etc)</li> </ul>	4
2	<b>First aid</b> <ul style="list-style-type: none"> <li>• first aid kit</li> <li>• dealing with emergency situation</li> <li>• maintaining records</li> </ul>	4
3	<b>Fire safety fire fighting</b> <ul style="list-style-type: none"> <li>• safety measures</li> <li>• fire drill (demo)</li> </ul>	4
4	<b>Special decoration (theme related to hospitality industry)</b> <ul style="list-style-type: none"> <li>• indenting</li> <li>• costing</li> <li>• planning with time split</li> <li>• executing</li> </ul>	6
5	<b>Layout of guest room</b> <ul style="list-style-type: none"> <li>• to the scale</li> <li>• earmark pillars</li> </ul> <p>specification of colours, furniture, fixture, fitting, soft furnishing and accessories etc used</p>	12
<b>Total</b>		<b>30</b>

**MARKING SCHEME FOR PRACTICAL EXAMINATION (SEM-VI) BHM354**

MAXIMUM MARKS                      100                                      PASS MARKS                      50  
DURATION                                      03.00HRS

		<b>MARKS</b>
1.	Uniform & Grooming	: 10
2.	Standard Operating Procedure Exercise	: 10
3.	First Aid / Fire Safety & Fire Fighting Exercise	: 15
4.	Guest Room Layout Exercise	: 15
5.	Special Decoration	: 20
6.	Viva	: 20
7.	Journal	: 10
	<b>TOTAL</b>	<b>: 100</b>

**NOTE:**

1. Time limit of the examination should be strictly adhered to.
2. Tasks should be limited to the syllabus

**BHM305 - FOOD & BEVERAGE MANAGEMENT**  
**HOURS ALLOTTED: 60                      MAXIMUM MARKS: 100**

S.No.	Topic	Hours	Weight age
01	<b>COST DYNAMICS</b> A. Elements of Cost B. Classification of Cost	02	05%
02	<b>SALES CONCEPTS</b> A. Various Sales Concept B. Uses of Sales Concept	02	05%
03	<b>INVENTORY CONTROL</b> A. Importance B. Objective C. Method D. Levels and Technique E. Perpetual Inventory F. Monthly Inventory G. Pricing of Commodities H. Comparison of Physical and Perpetual Inventory	10	15%
04	<b>BEVERAGE CONTROL</b> A. Purchasing B. Receiving C. Storing D. Issuing E. Production Control F. Standard Recipe G. Standard Portion Size H. Bar Frauds I. Books maintained J. Beverage Control	10	15%
05	<b>SALES CONTROL</b> A. Procedure of Cash Control B. Machine System C. ECR D. NCR E. Preset Machines F. POS G. Reports H. Thefts I. Cash Handling	05	10%
06	<b>BUDGETARY CONTROL</b> A. Define Budget B. Define Budgetary Control C. Objectives D. Frame Work E. Key Factors F. Types of Budget G. Budgetary Control	05	10%
07	<b>VARIANCE ANALYSIS</b> A. Standard Cost B. Standard Costing C. Cost Variances	05	10%

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	<ul style="list-style-type: none"> <li>D. Material Variances</li> <li>E. Labour Variances</li> <li>F. Overhead Variance</li> <li>G. Fixed Overhead Variance</li> <li>H. Sales Variance</li> <li>I. Profit Variance</li> </ul>		
08	<p><b>BREAKEVEN ANALYSIS</b></p> <ul style="list-style-type: none"> <li>A. Breakeven Chart</li> <li>B. P V Ratio</li> <li>C. Contribution</li> <li>D. Marginal Cost</li> <li>E. Graphs</li> </ul>	07	10%
09	<p><b>MENU MERCHANDISING</b></p> <ul style="list-style-type: none"> <li>A. Menu Control</li> <li>B. Menu Structure</li> <li>C. Planning</li> <li>D. Pricing of Menus</li> <li>E. Types of Menus</li> <li>F. Menu as Marketing Tool</li> <li>G. Layout</li> <li>H. Constraints of Menu Planning</li> </ul>	05	10%
10.	<p><b>MENU ENGINEERING</b></p> <ul style="list-style-type: none"> <li>A. Definition and Objectives</li> <li>B. Methods</li> <li>C. Advantages</li> </ul>	05	05%
11.	<p><b>MIS</b></p> <ul style="list-style-type: none"> <li>A. Reports</li> <li>B. Calculation of actual cost</li> <li>C. Daily Food Cost</li> <li>D. Monthly Food Cost</li> <li>E. Statistical Revenue Reports</li> <li>F. Cumulative and non-cumulative</li> </ul>	04	05%
<b>TOTAL</b>		60	100%



**BHM306 - FACILITY PLANNING**  
**HOURS ALLOTTED: 60      MAXIMUM MARKS: 100**

S.No.	Topic	Hours	Weight age
01	<b>HOTEL DESIGN</b> A. Design Consideration <ul style="list-style-type: none"> <li>- Attractive Appearance</li> <li>- Efficient Plan</li> <li>- Good location</li> <li>- Suitable material</li> <li>- Good workmanship</li> <li>- Sound financing</li> <li>- Competent Management</li> </ul>	04	10%
02	<b>FACILITIES PLANNING</b> The systematic layout planning pattern (SLP)  <b>Planning consideration</b> <ul style="list-style-type: none"> <li>A. Flow process &amp; Flow diagram</li> <li>B. Procedure for determining space considering the guiding factors for guest room/ public facilities, support facilities &amp; services, hotel administration, internal roads/budget hotel/5 star hotel</li> </ul> <b>Architectural consideration</b> <ul style="list-style-type: none"> <li>A. Difference between carpet area plinth area and super built area, their relationships, reading of blue print (plumbing, electrical, AC, ventilation, FSI, FAR, public Areas)</li> <li>B. Approximate cost of construction estimation</li> <li>C. Approximate operating areas in budget type/5 star type hotel approximate other operating areas per guest room</li> <li>D. Approximate requirement and Estimation of water/electrical load gas, ventilation</li> </ul>	02  04  05	05%  05%  10%
03	<b>STAR CLASSIFICATION OF HOTEL</b>  Criteria for star classification of hotel (Five, four, three, two, one & heritage)	04	05%
04	<b>KITCHEN</b> <ul style="list-style-type: none"> <li>A. Equipment requirement for commercial kitchen               <ul style="list-style-type: none"> <li>• Heating - gas/electrical</li> <li>• Cooling (for various catering establishment)</li> </ul> </li> <li>B. Developing Specification for various Kitchen equipments</li> <li>C. Planning of various support services                (pot wash, wet grinding, chef room, larder, store &amp; other staff facilities)</li> </ul>	02  02 02	05%  05% 05%
05	<b>KITCHEN LAY OUT &amp; DESIGN</b> <ul style="list-style-type: none"> <li>A. Principles of kitchen layout and design</li> <li>B. Areas of the various kitchens with recommended dimension</li> <li>C. Factors that affect kitchen design</li> <li>D. Placement of equipment</li> <li>E. Flow of work</li> <li>F. Space allocation</li> <li>G. Kitchen equipment, manufacturers and selection</li> <li>H. Layout of commercial kitchen (types, drawing a layout of a Commercial kitchen)</li> <li>I. Budgeting for kitchen equipment</li> </ul>	10	15%
06	<b>KITCHEN STEWARDING LAYOUT AND DESIGN</b> <ul style="list-style-type: none"> <li>A. Importance of kitchen stewarding</li> <li>B. Kitchen stewarding department layout and design</li> <li>C. Equipment found in kitchen stewarding department</li> </ul>	04	05%

SIXTH SEMESTER SYLLABUS OF SIX SEMESTER B.Sc IN H&HA

07	<b>STORES – LAYOUT AND DESIGN</b> A. Stores layout and planning (dry, cold and bar) B. Various equipment of the stores C. Work flow in stores	04	05%
08	<b>ENERGY CONSERVATION</b> A. Necessity for energy conservation B. Methods of conserving energy in different area of operation of a hotel C. Developing and implementing energy conservation program for a hotel	01 01 02	05%
09	<b>CAR PARKING</b> Calculation of car park area for different types of hotels	01	02%
10	<b>PLANNING FOR PHYSICALLY CHALLENGED</b>	02	03%
11	<b>PROJECT MANAGEMENT</b> A. Introduction to Network analysis B. Basic rules and procedure for network analysis C. C.P.M. and PERT D. Comparison of CPM and PERT E. Classroom exercises F. Network crashing determining crash cost, normal cost	01 02 02 01 02 02	15%
<b>TOTAL</b>		60	100%

**BHM309 - RESEARCH PROJECT (PRACTICAL)**  
**HOURS ALLOTTED: 45                      MAXIMUM MARKS: 100**

Once you have finalised the first draft or synopsis in consultation with your supervisor during SEM-V, plan to writing the final research paper during SEM-VI. Keep in mind the following:

1. Statement of purpose: tell the reader what you're going to say.
2. Main body of the paper: say it
3. Summary and conclusion: tell the reader what you've said.
4. Stick to the point, avoid digression. State each major idea quickly and then develop it through examples and explanations.
5. Include concrete examples, illustrations, and factual details to back up your generalizations.
6. Criticize, evaluate, illustrate, attack, or defend where appropriate to your topic. Show you've been thinking.
7. As you write, indicate your information source (by # of card or author's name) in the margin beside ideas. You can return later to complete the documenting of your references.
8. Unless your professor has specified otherwise, be sure to introduce quotations and show how they fit in with your position. Don't use them as filler.
9. Read it out loud to check for flow and awkward language. Read for clarity and logical progression and smooth transitions.
10. Find alternate words for ones you are using too often (check a Thesaurus).
11. Check for mechanical errors such as misspelled words, inaccurate punctuation, incorrect grammar, etc.
12. Watch carefully to prevent plagiarism. Be absolutely certain that your documentation gives full credit for all materials used not only in quotations but in paraphrased form.
13. Revise and polish your tentative draft for final project
14. Type the final version of your report. Double space and allow for proper margins.
15. Follow the exact format prescribed by your instructor for the title page, bibliography and documentation. This may vary from topic to topic, so be sure to check if you're in doubt.
16. Double check your documentation against your alphabetized bibliography. Make certain that all of your documentation is accurately tied to the references listed in your bibliography.
17. After typing, be sure to proofread for typos and other errors.
18. Hand your paper in!!

Remember all research is expected to show originality as it provides significant contribution to enhancing knowledge. Do give reference of ideas, quotes etc. in your paper from wherever it has been borrowed. The research paper must be accompanied by a certificate to the affect that it is an original piece of work. If at any stage it is found that the research paper has been copied, in part or full, it is likely to be cancelled and the student failed in the subject.

**MARKING SCHEME FOR PRACTICAL EXAMINATION (SEM-VI) BHM309**

**RESEARCH PROJECT**

MAXIMUM MARKS	100	PASS MARKS	50
			MARKS
1. Introduction of the topic chosen giving basic theoretical inputs reference to any previous study conducted.		-	10
2. Research Methodology and Design: Objectives, Hypothesis, place where study was conducted Methods of data collected: (a) Questionnaire (b) Interview (c) Case Study		-	20
3. Actual data collation			10
4. Data analysis			20
5. Conclusions with recommendations			20
6. VIVA			20
		TOTAL:	<u>100</u>

**COVERAGE OF SPECIAL TOPICS  
USING EXTERNAL GUEST AND EXPERT SPEAKERS  
HOURS ALLOTTED: 30**

As per teaching scheme, two hours per week have been allocated for External Guests as Expert Speakers to create a good academic interface with the industry. This is an important activity to complement our existing faculty through inviting renowned industry experts to address specialised disciplines and investigate emerging business trends, techniques and innovative case-studies.

**GUIDELINES FOR USING EXTERNAL EXPERT SPEAKERS**

1. Before inviting the Speaker, make sure that they *really are* experts in the relevant subject.
2. Invite, if possible, Speakers who are not only experts in subjects but are also capable speakers.
3. If, although they are eminently suitable because of their expertise, they have poor presentation skills, offer them support.
4. Inform them in writing, and in clear unambiguous terms, of the aims and objectives of the session.
5. Discuss with them, then confirm in writing, specifically what you want them to cover: exactly how long they have to speak: and what questioning techniques will be employed – during and after the session.
6. Give them full information, in writing, about the starting time, the location, and the size and level of the participants.
7. Confirm whether they will use aids and, if so, of what type(s) and how many. Do they already have them, are they of acceptable quality: do they want any help in procuring them: do they want to use aids available with you.
8. Confirm whether they intend to use hand-outs: do they have them available: do they want any support in their production: when do they intend to use them.
9. Seek and confirm their views on the room layout – what type they would prefer or whether they have to accept the existing room layout.
10. Arrange a feed-back session with the participants – as you may want to use them again.

Maintain a record of the date, duration of the session and contact details of the Guest Speakers for future references which may be required by your institute and the NCHMCT.

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