

BHARATHIAR UNIVERSITY: COIMBATORE 641 046
B. Sc. CATERING SCIENCE AND HOTEL MANAGEMENT
(Revised for the candidates admitted from the academic year 2017-18 onwards)

SCHEME OF EXAMINATION

Part	Study Components	Course Title	Inst.hrs/ week	Exam duration	Marks			Credits	
					CIA	Univ. Exam	Total		
		Semester I							
I	Language	Language I	6	3	25	75	100	4	
II	English	English I	6	3	25	75	100	4	
III	Core	Paper I - Food Production & Patisserie I	3	3	20	55	75	3	
		Paper II - Food & Beverage Service I	3	3	20	55	75	3	
		Practical I Food Production & Patisserie I	3	-	-	-	-	-	
		Practical II Food & Beverage Service I	3	-	-	-	-	-	
		Allied	Paper I House Keeping Management I	2	3	20	55	75	3
			Practical House Keeping Management	2	-	-	-	-	-
IV		Environmental Studies #	2	3	-	50	50	2	
		Semester II							
I	Language	Language II	6	3	25	75	100	4	
II	English	English II	6	3	25	75	100	4	
III	Core	Paper III - Food Production & Patisserie II	3	3	20	55	75	3	
		Paper IV- Food & Beverage Service II	3	3	20	55	75	3	
		Practical I Food Production & Patisserie I	3	4	40	60	100	4	
		Practical II Food & Beverage Service I	3	3	40	60	100	4	
		Allied	Paper II House Keeping Management II	2	3	20	55	75	3
			Practical House Keeping Management	2	3	20	30	50	2
IV		Value Education – Human Rights #	2	3	-	50	50	2	
		Semester III							
III	Core	Paper V Food Production & Patisserie III	4	3	20	55	75	3	
		Paper VI- Food & Beverage Service III	3	3	20	55	75	3	
		Paper VII- Hotel Accounting	3	3	20	55	75	3	
		Paper VIII- Tourism Marketing Management	3	3	20	55	75	3	
		Practical III Food Production & Patisserie II	3	-	-	-	-	-	
		Practical IV Food & Beverage Service II	3	-	-	-	-	-	
	Allied	Paper III – Front Office Operations I	2	3	20	55	75	3	
		Practical II Front Office Operations	2	-	-	-	-	-	
	Skill based	Bakery & Confectionery I	2	3	20	55	75	3	
		Bakery & Confectionery Practical	3	-	-	-	-	-	
		Tamil@ / Advanced Tamil# (OR) Non-major elective-I (Yoga for Human Excellence)# / Women's Rights#	2	3	50		50	2	
		Semester IV							
III	Core	Paper IX Food Production & Patisserie IV	3	3	20	55	75	3	

		Paper X- Food & Beverage Service IV	3	3	20	55	75	3
	Elective	Elective I	3	3	25	75	100	4
		Paper XI- Computer Applications in Hotel Industry	2	3	20	55	75	3
		Practical III Food Production & Patisserie II	3	4	40	60	100	4
		Practical IV Food & Beverage Service II	3	3	40	60	100	4
		Practical V Computer Applications in Hotel Industry	2	3	20	30	50	2
	Allied	Paper IV – Front Office Operations II	2	3	20	55	75	3
		Practical II Front Office Operations	2	3	20	30	50	2
IV	Skill based	Bakery & Confectionery II	2	3	20	55	75	3
		Bakery & Confectionery Practical	3	3	30	45	75	3
		Tamil@ / Advanced Tamil# (OR) Non-major elective-II (General Awareness#)	2	3	50		50	2
		Semester V						
III		Industrial Exposure Training report					100*	4
		Semester VI						
III	Core	Paper XII- Food & Beverage Management	5	3	20	55	75	3
	Elective	Elective II	4	3	25	75	100	4
	Core	Paper XIII Food Production & Patisserie V	4	3	20	55	75	3
		Paper XIV- Food & Beverage Service V	3	3	20	55	75	3
	Elective	Elective III	4	3	25	75	100	4
		Practical VI Food Production & Patisserie III	3	4	40	60	100	4
		Practical VII Food & Beverage Service III	3	3	40	60	100	4
IV	Skill based	Bar Management	2	3	20	55	75	3
		Bar Management Practical	2	3	20	30	50	2
V		Extension Activities@	-	-	50	-	50	2
		Total					3500	140

@ No University Examinations. Only Continuous Internal Assessment (CIA)

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List of Elective Papers (Choose any one of the paper as electives)		
Elective - I	A	Individual Project – topics related to hospitality industry*
	B	Food presentation
	C	Food Safety & Microbiology
Elective - II	A	Room Division Management
	B	Fast Food Operations
Elective - III	A	Human Resource management
	B	Statistics Management report
	C	Food service facility planning

Note: The syllabus of the following papers for B.Sc. Catering Science and Hotel Management degree for the candidates admitted from the academic year 2017-18 is revised and there is no change in the syllabi of remaining papers.

SEMESTER-1 PAPER –I FOOD PRODUCTION & PATISSERIE – I

UNIT:I

Introduction to Cookery

- (a) Levels of skills and experiences
- (b) Attitudes and behavior in the kitchen
- (c) Personal hygiene
- (d) Uniforms & protective clothing
- (e) Safety procedure in handling equipment
- (f) Culinary History- Development of the Culinary Art from the middle ages to modern cookery (the layout of 5 star hotel model kitchen.

AIMS AND OBJECTIVE OF COOKING FOOD: Aims and objective of foods, various textures, various consistencies, Techniques used in pre-preparation, Techniques used in preparation.

UNIT: II

Classification of cooking materials and their uses:

- a) Foundation ingredients – Meaning, action of heat on carbohydrates, fats, proteins, minerals and vitamins.
- b) Fats and oils – Meaning and examples of fats and oils. Hydrogenation of oils, uses of fats and oils, quality for shortenings, commonly used fats and oils, their sources and uses.
- c) Raising agents – Functions of raising agents, chemical raising agents and yeast.
- d) Eggs – Uses of egg in cooking, characteristics of fresh eggs, deterioration of eggs, storage of eggs.
- e) Salt – Uses.
- f) Liquid –Water, stock, milk, fruit juices, etc., uses of a liquid.
- g) Flavorings and seasonings – Uses and examples.
- h) Sweetening agents – Uses and examples.
- i) Thickening agents.
- j) Condiments & spices
- k) Herbs – Uses of herbs.

UNIT:III

Preparation Of Ingredients: Washing, Peeling and scraping, pairing, cutting (terms used in vegetable cutting, julienne, Brunoise, Macedoine, Jardiniere, Paysanne), grating, grinding, mashing, sieving, milling, steeping, centrifuging, emulsification, evaporation, homogenization.

Methods of mixing food - Beating, Blending, Cutting, Creaming, Folding, Kneading, marinating, Sealing, Stirring, Whipping, and Whisking

UNIT IV

Equipments used in the kitchen

I. Kitchen organization - Hierarchy Area Of Department And Kitchen. Classical Brigade, Modern staffing in various category hotels, Roles of executive chef, Duties and responsibilities of various chefs. Co-ordination of food production department with other departments

II. Classification of kitchen equipment – manual, mechanical and their uses. Cooking fuels - Uses and advantages of different cooking fuels.

UNIT:V

Fusion Cuisine: Characteristic, ingredients used, equipments used, Dishes with recipes and preparation method.

Italian Cuisine: : Characteristic, ingredients used, equipments used, Dishes with recipes and preparation method.

French Cuisine: : Characteristic, ingredients used, equipments used, Dishes with recipes and preparation method.

REFERENCE TEXT: .

1. International cuisine & food production management - Parvinder S. Bali

PAPER- VIII : TOURISM MARKETING MANAGEMENT

UNIT-I

Definition : History of Travel – Nature, Importance and Scope of Tourism – Types of Travel Agencies and Tour operators.

Travel Agency and Linkages and arrangements with hotels, Airlines and Transport

Tour Operators : Agencies and other segments of Tourism Plants.

UNIT-II

Need for marketing in Tourism – Defining Tourism marketing – The tourism Product.

Special features of Tourism Marketing - Marketing process - Marketing research – Market segmentation. Market targeting - Tourism promotion -Advertising. Public relation technique.

UNIT-III

Travel Formalities & Regulations:

Passports: Functions, Types, Issuing Authority, Procedure for obtaining passport etc.

Visas: Functions, Types, Issuing Authority, Procedure for obtaining visa. Other travel legislations.

Immigration laws.guidelines.

UNIT- IV

Function of a Travel Agency & Tour operator:

Understanding the functions of a Travel Agent, travel information and counseling to the tourists, reservation, ticketing, documentation, handling business/corporate clients including Conference and Conventions, sources of income: commission, service charges.

UNIT-V

Role of communication in travel - Modern mass media techniques - Computer technology in tourism - Use of computers by Airlines - Role of computers in reservations - Computers in railways - Videotex system.

Market research and tour package formulation:

Assembling, processing and disseminating information on destinations, preparation of itineraries. Handling of tour file, sources of income for tour operation.

REFERENCE TEXT:

1. Successful Tourism Management — Pran Nath Seth - Sterling Publishers Private Limited.
- 2.Tourism Marketing Management — A.K.Bhatia — Sterling Publishers Private limited.