

 <b>BCIHMCT</b>	<b>ACADEMIC</b>	Doc. No.BCIHMCT/SP/001
		Issue No.01 Date 09/01/2017
	<b>SESSION PLAN</b>	Rev.No.00 Date: 00
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Course Name: BHMCT

Semester: Fifth

Paper Code: bhct-351

**ADVANCED FOOD PRODUCTION**

No. of hours prescribed as per syllabus: 4hrs

Date of commencement of classes: 05.09.2024.

No. of hours allotted per week as per timetable: 12

Date of cessation of classes: 26.10.2024

Teaching days available in the semester: 12 week

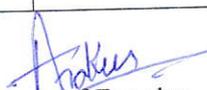
No. of hours possible in the semester: 144 hr

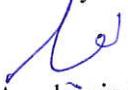
Week	Menu	No. of hours planned	Books
1 <sup>st</sup> week	<b>FRENCH</b> French Onion Soup Coq Au Vin Pommes Duchess Ratatouille Crème Brulee	04	1. International Cuisine & Food Production Management by Parvinder S.Bali, publisher: Oxford press. 2. Professional baking by Wayne Giessen, Publisher: Wiley Publications
2 <sup>nd</sup> week	<b>ITALIAN</b> Bruschetta Minestrone Spaghetti Bolognese Tiramisu	04	1. International Cuisine & Food Production Management by Parvinder S.Bali, publisher: Oxford press. 2. Professional baking by Wayne

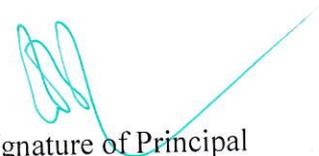
			Giessen, Publisher: Wiley Publications
3 <sup>rd</sup> week	<b>SPANISH</b> Potato with alio oli and orange jus Rack of lamb with machengo cheese Creamed vegetables Spanish rice Crème catalana	04	1. International Cuisine & Food Production Management by Parvinder S.Bali, publisher: Oxford press. 2. Professional baking by Wayne Giessen, Publisher: Wiley Publications
4 <sup>th</sup> week	<b>GERMAN</b> Gebakener blumenkohl Berliner Kartoffel Suppe chicken schnitzel Sauerkraut spatzel onion and cheese	04	1. International Cuisine & Food Production Management by Parvinder S.Bali, publisher: Oxford press. 2. Professional baking by Wayne Giessen, Publisher: Wiley Publications
5 <sup>th</sup> week	<b>MEXICAN</b> Chicken And Tomato Chimichanga Fajitas Mexican Rice Pine Apple Upside Down Cake	04	1. International Cuisine & Food Production Management by Parvinder S.Bali, publisher: Oxford press. 2. Professional baking by Wayne Giessen, Publisher: Wiley Publications
6 <sup>th</sup> week	<b>THAI</b> Tom Yum Soup Thai Green Chicken Curry Pumpkin and Peanut Curry Steamed Rice Coconut Custard	04	1. International Cuisine & Food Production Management by Parvinder S.Bali, publisher: Oxford

			press. 2. Professional baking by Wayne Giessen, Publisher: Wiley Publications
7 <sup>th</sup> week	<b>JAPANESE</b> Gammodki Veg tempura Nori rolled sushi grilled eel in Tapenyaki sauce	04	1. International Cuisine & Food Production Management by Parvinder S.Bali, publisher: Oxford press. 2. Professional baking by Wayne Giessen, Publisher: Wiley Publications
8 <sup>th</sup> week	<b>KOREAN</b> Jhapchae Chogetang Dak tai tang Dak bulgogi Kimchi fried rice Chilled watermelon	04	1. International Cuisine & Food Production Management by Parvinder S.Bali, publisher: Oxford press. 2. Professional baking by Wayne Giessen, Publisher: Wiley Publications
9 <sup>th</sup> week	<b>LEBANESE</b> Mezze Platter Bamia , Jawane Hummus, Falafel, Tabulleh Pita	04	1. International Cuisine & Food Production Management by Parvinder S.Bali, publisher: Oxford press. 2. Professional baking by Wayne Giessen, Publisher: Wiley Publications
10 <sup>th</sup> week	<b>GREEK</b> Soupe Avgolemono Moussaka	04	1. International Cuisine & Food Production

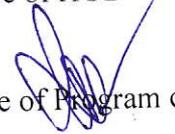
	Dolma Tzaziki Loukomades		Management by Parvinder S.Bali, publisher: Oxford press. 2. Professional baking by Wayne Giessen, Publisher: Wiley Publications
11 <sup>th</sup> week	<b>Turkish</b> Beyaz Peynir ve Kavun, Imam Bayildi, Döner Kebap, Pide, Lokum	04	1. International Cuisine & Food Production Management by Parvinder S.Bali, publisher: Oxford press. 2. Professional baking by Wayne Giessen, Publisher: Wiley Publications
12 <sup>th</sup> week	<b>INDONESIAN</b> Gado Gado Chicken Satay with Peanut Sauce Ikan Bakar Tahu Bacem Nasin Goreng Klepon	04	1. International Cuisine & Food Production Management by Parvinder S.Bali, publisher: Oxford press. 2. Professional baking by Wayne Giessen, Publisher: Wiley Publications

  
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Signature of HOD

  
Signature of Program coordinator

 <b>BCIHMCT</b>	<b>ACADEMIC</b>	Doc. No.BCIHMCT/SP/001
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**ACADEMIC SESSION: 2024( AUG- DEC)**

**Bakery & Confectionery- I**

**Course Name:** BHMCT

**Semester:** First

**Paper Code:** Bhct-159

**No. of hours prescribed as per syllabus:** 8 hrs per week **Date of commencement of classes:** Aug 2024

**No. of hours allotted per week as per timetable:** 8 hrs

**End of classes:**

**Teaching weeks available in the semester:** 12 weeks

Week	Topic	No. of hours	Reference text books
1st week	introduction to Professional baking, equipment, tools	02hrs	Professional Baking by Wayne & Gisslen
2 <sup>nd</sup> Week	Bread Loaf	02hrs	Professional Baking by Wayne & Gisslen
3 <sup>rd</sup> week	Bread Rolls, Dinner Rolls, Bread Sticks	02hrs	Professional Baking by Wayne & Gisslen
4 <sup>th</sup> week	Cup Cakes- butter Cream	02hrs	Professional Baking by Wayne & Gisslen

5 <sup>th</sup> week	Swiss Rolls, Sponge	02hrs	Professional Baking by Wayne & Gisslen
6 <sup>th</sup> week	Muffins	02hrs	Professional Baking by Wayne & Gisslen
7 <sup>th</sup> week	Donuts	02hrs	Professional Baking by Wayne & Gisslen
8 <sup>th</sup> week	Cakes	02hrs	Professional Baking by Wayne & Gisslen
9 <sup>th</sup> week	Tarts- Truffle	02hrs	Professional Baking by Wayne & Gisslen
10 <sup>th</sup> week	Choc Truffle Cake	02hrs	Professional Baking by Wayne & Gisslen
11 <sup>th</sup> week	High Ratio Cakes	02hrs	Professional Baking by Wayne & Gisslen
12 <sup>th</sup> week	Baba au Rhum	02hrs	Professional Baking by Wayne & Gisslen

  
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Prog Coordinator

  
Academic Coordinator

  
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 <b>BCIHMCT</b>	<b>ACADEMIC</b>	Doc. No. BCIHMCT/SP/001
	<b>SESSION PLAN</b> (ADVANCED ACCOMMODATION MANAGEMENT - I) (Practical)	Issue No.01 Date: 10/06/2024 Rev.No.00 Date: 05/08/2024 Page 1 of 1

Course Name: BHMCT

Semester: 7<sup>th</sup>

Paper Code: BHCT- 459

No. of Weeks prescribed as per syllabus: 12 weeks

Date of commencement of classes: 05<sup>th</sup> Aug, 2024

Date of cessation of classes: ....., 2024

No. of hours allotted per week as per timetable: 4 hrs/week

Teaching days available: 12 weeks

Week no.	Module/ topic detail	No. of hours	Books referred
Week 1	<b>Syllabus &amp; Introduction</b> <ul style="list-style-type: none"> <li>• Recap</li> <li>• Introduction</li> <li>• Evaluation Criteria</li> <li>• Journal/Module</li> </ul>	4 Hours	Hotel Housekeeping: Operations and Management by G. Raghubalan and Smritee Raghubalan,
Week 2	<b>TOWEL ORIGAMI</b> <ul style="list-style-type: none"> <li>• Introduction to Towel Origami</li> <li>• Process of making Tower origami:               <ul style="list-style-type: none"> <li>a. Crab</li> <li>b. Lobster</li> <li>c. Elephant</li> </ul> </li> </ul>	4 Hours	Hotel Housekeeping: Operations and Management by G. Raghubalan and Smritee Raghubalan,
Week 3	<ul style="list-style-type: none"> <li>• Process of making Tower origami:               <ul style="list-style-type: none"> <li>d. Snail</li> <li>e. Bunny</li> <li>f. Sitting Baby</li> <li>g. Swan Couple</li> </ul> </li> </ul>	4 Hours	Hotel Housekeeping: Operations and Management by G. Raghubalan and Smritee Raghubalan
Week 4	<ul style="list-style-type: none"> <li>• Process of making Tower origami:               <ul style="list-style-type: none"> <li>h. Cat</li> <li>i. Baby Bird</li> <li>j. Basket and Napkin</li> </ul> </li> </ul>	4 Hours	Hotel Housekeeping: Operations and Management by G. Raghubalan and Smritee Raghubalan
Week 5	<b>LAUNDRY</b> <ul style="list-style-type: none"> <li>• Introduction to Laundry</li> <li>• a. Making a Blue Print Lay out Plan of an In-house Laundry for a Hotel</li> <li>• b. Flow process of Industrial laundering and OPL</li> <li>• Chart and Diagrammatical Representation</li> </ul>	4 Hours	Hotel Housekeeping: Operations and Management by G. Raghubalan and Smritee Raghubalan

Week 6	<b>LAUNDRY</b> <ul style="list-style-type: none"> <li>a. Making Report of Laundry Machinery and Equipment</li> <li>b. Making a Blue Print Lay out Plan of a In-house Laundry for a Hotel</li> <li>c. Flow process of Industrial laundering and OPL</li> <li>d. Planning and Designing a laundry Model</li> </ul>	4 Hours	Hotel Housekeeping: Operations and Management by G. Raghubalan and Smritee Raghubalan
Week 7	<b>LAUNDRY VISIT</b> <ul style="list-style-type: none"> <li>e. Fabric laundering and Handling Machines</li> </ul>	4 Hours	Hotel Housekeeping: Operations and Management by G. Raghubalan and Smritee Raghubalan,
Week 8	<b>STAIN REMOVAL</b> <ul style="list-style-type: none"> <li>• Introduction to Stain Removal</li> <li>• Process of Stain removal for following stains: <ul style="list-style-type: none"> <li>a. Protein Stains and Red Inks and Dyes</li> <li>b. Fruit, Beverage, and Various Liquid Stains</li> </ul> </li> <li>• Process of Stain removal for following stains: <ul style="list-style-type: none"> <li>c. Greasy, Non-food</li> <li>d. Greasy Food Stains</li> </ul> </li> </ul>	4 Hours	Hotel Housekeeping: Operations and Management by G. Raghubalan and Smritee Raghubalan,
Week 9	<ul style="list-style-type: none"> <li>• Process of Stain removal for following stains: <ul style="list-style-type: none"> <li>e. Special Problem</li> <li>f. Unknown Stains</li> </ul> </li> </ul>	4 Hours	Hotel Housekeeping: Operations and Management by G. Raghubalan and Smritee Raghubalan,
Week 10	<b>MODEL GUEST ROOM DESIGNING</b> <ul style="list-style-type: none"> <li>a. Standard Room</li> </ul>	4 Hours	Hotel Housekeeping: Operations and Management by G. Raghubalan and Smritee Raghubalan,
Week 11	<b>MODEL GUEST ROOM DESIGNING</b> <ul style="list-style-type: none"> <li>b. Suite Room</li> </ul>	4 Hours	
Week 12	<b>MODEL GUEST ROOM DESIGNING</b> <ul style="list-style-type: none"> <li>c. Theme Based Room</li> </ul>	4 Hours	
Week 13	<b>REVISION CLASSES</b>	4 Hours	

  
Signature (Instructor)

  
Signature (HOD)

  
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Signature (In Charge-RDM)

  
Signature (Program Coordinator)

  
Signature (Principal)

 <b>BCIHMCT</b>	<b>ACADEMIC</b>	Doc. No. BCIHMCT/QFP/001
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**Course Name:** BHMCT

**Semester:** 3rd

**Paper Code:** BHCT – 201

**Course Title:** INDIAN CUISINE & CULTURE

**No. of Weeks prescribed as per syllabus:** 12

**Date of commencement of classes:** 16/08/2024

**Date of cessation of classes:**

**No. of hours allotted per week as per timetable:** 36 hours

**Teaching days available:** 36

Week no.	Module/ topic detail	No. of hours	Books referred
Week 1	<b>Unit 1:</b> Introduction to Indian Cuisines History of Indian Cuisine, Influences Foreign & Religion, Features and Characteristics – Regional Nature, Geography, Heritage	3 Hrs.	Quantity Food Production Operation and Indian Cuisine by P. S. Bali
Week 2	<b>Unit 1:</b> Introduction to Indian Cuisines Indian Masala – Types, Blends & Usage, Cooking Methods and Techniques	3 Hrs.	
Week 3	<b>Unit 2:</b> Gravies, Tandoor cookery and Indian sweets Introduction and Classification, Derivatives and Regional Gravies, Guidelines for Gravy Preparation, History of Tandoor, Types, Manufacturing, Installation and Safety Guidelines	3 Hrs.	
Week 4	<b>Unit 2:</b> Gravies, Tandoor cookery and Indian sweets Marination (Types) and Cooking of Tandoor Dishes, Breads Made in Tandoor, Indian sweets, History & Classification, Festive and Regional Delicacies	3 Hrs.	
Week 5	<b>Unit 3:</b> Regional Cuisine Punjab, Jammu & Kashmir Geographical Location, History & Staple Food, Seasonal Availability of Ingredients, Special Equipment's, Cooking Methods, Festive Delicacies	3 Hrs.	
Week 6	<b>Unit 3:</b> Regional Cuisine Rajasthan, Awadh Geographical Location, History & Staple Food, Seasonal Availability of Ingredients, Special Equipment's, Cooking Methods, Festive Delicacies	3 Hrs.	
Week 7	Revision Continuous Evaluation Project	3 Hrs.	
Week 8	<b>Unit 4:</b> Regional Cuisine Andhra Pradesh, Tamil,	3 Hrs.	

	Kerala, Karnataka Geographical Location, History & Staple Food, Seasonal Availability of Ingredients, Special Equipment's, Cooking Methods, Festive Delicacies		
Week 9	<b>Unit 5:</b> Regional Cuisine Maharashtra, Gujrat, Goa Geographical Location, History & Staple Food, Seasonal Availability of Ingredients, Special Equipment's, Cooking Methods, Festive Delicacies	3 Hrs.	
Week 10	<b>Unit 6:</b> Regional Cuisine Bengal, Bihar, Odisha Geographical Location, History & Staple Food, Seasonal Availability of Ingredients, Special Equipment's, Cooking Methods, Festive Delicacies	3 Hrs.	
Week 11	<b>Unit 6:</b> Regional Cuisine Bengal, Bihar, Odisha Geographical Location, History & Staple Food, Seasonal Availability of Ingredients, Special Equipment's, Cooking Methods, Festive Delicacies	3 Hrs.	
Week 12	Revision Continuous Evaluation Project	3 Hrs.	



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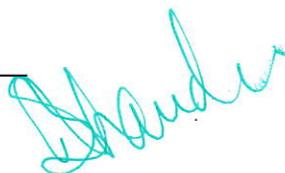


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Signature (Programme Coordinator)

Signature (Principal)



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		Issue No.01 Date 15.07.2011
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**Academic Session: 2024/25**

**SESSION PLAN FOR ACCOMMODATION OPERATIONS - I**

Course Name: BHMCT

Semester: 3<sup>rd</sup>

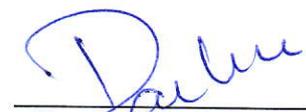
Paper Code: BHCT 257

Date of commencement of classes: 01/08/2024

No. of hours allotted per week as per timetable: 2 hrs./week

WEEK NO.	TOPIC DETAILS	NO. OF HOURS PLANNED	BOOKS REFERRED
WEEK 1	<b>Introduction</b> <ul style="list-style-type: none"> <li>• Introduction to syllabus</li> <li>• Glossary terms</li> <li>• Evaluation criteria</li> </ul>	2 hrs.	<ul style="list-style-type: none"> <li>• Hotel Hostel and Hospital Housekeeping by Branson &amp; Margaret,</li> <li>• Hotel Housekeeping: Operations and Management by G. Raghubalan and S. Raghubalan</li> <li>• The Professional Housekeeper by Schneider, Tucker &amp; Scoviak</li> </ul>
WEEK 2	<b>UNIT 1 Layout of LINEN ROOM</b> <ul style="list-style-type: none"> <li>• Architectural features</li> <li>• Activity areas</li> <li>• Space allocation</li> <li>• Linen room equipment</li> </ul> <b>LAUNDRY VISIT</b>	2 hrs.	
WEEK 3	<b>UNIT 2 &amp; 3 Layout of LAUNDRY</b> Location <ul style="list-style-type: none"> <li>• Size</li> <li>• Ventilation</li> <li>• Doors</li> <li>• Ceilings</li> <li>• Walls</li> </ul> <b>LAUNDRY VISIT</b>	2 hrs.	
WEEK 4	<b>UNIT 4 UNIFORM DESIGNING</b> -for different	2 hrs.	
WEEK 5	<b>UNIT 5 UNIFORM DESIGNING</b> -Cost calculation	2 hrs.	
WEEK 6	<b>UNIT 6 Preparation of FIRST AID KIT</b>	2 hrs.	
WEEK 7	<b>UNIT 7 Dealing with Different Emergency Situations</b> <ul style="list-style-type: none"> <li>• first aid for minor wounds</li> <li>• first aid in bleeding</li> <li>• first aid for shock</li> <li>• first aid for burns</li> <li>• first aid in choking</li> <li>• first aid in fractures</li> <li>• first aid in bites and stings</li> <li>• first aid in heart attack</li> </ul>	2 hrs.	
WEEK 8	<b>UNIT 8 LINEN &amp; UNIFORM CONTROL</b> <ul style="list-style-type: none"> <li>• Par stock &amp; Stock taking procedure</li> <li>• Discard linen procedure</li> <li>• Formats</li> <li>• Linen inventory procedure</li> </ul>	2 hrs.	

<b>WEEK 9</b>	<b>UNIT 9 LINEN &amp; UNIFORM EXCHANGE PROCEDURE</b> <ul style="list-style-type: none"> <li>• Room linen exchange procedure</li> <li>• F&amp;B linen exchange procedure</li> <li>• Uniform exchange procedure</li> <li>• Formats</li> </ul>	<b>2 hrs.</b>	
<b>WEEK 10</b>	<b>UNIT 10 Basic HAND SEWING TECHNIQUES</b> <ul style="list-style-type: none"> <li>• Thread a hand-sewing needle</li> <li>• Use of needle threader</li> <li>• Knot the End of Hand Sewing Thread</li> <li>• Types of stitches</li> </ul>	<b>2 hrs.</b>	
<b>WEEK 11</b>	Practicing Basic hand sewing techniques <ul style="list-style-type: none"> <li>• Basting stitch</li> <li>• Running stitch</li> <li>• Backstitch</li> <li>• Whip Stitch</li> <li>• Blanket stitch</li> <li>• Slip stitch</li> <li>• Chain stitch</li> <li>• Sewing a button</li> </ul>	<b>2 hrs.</b>	
<b>WEEK 12</b>	<b>UNIT 11 FIBER IDENTIFICATION</b> <ul style="list-style-type: none"> <li>• Glossary terms</li> <li>• Methods of fabric identification</li> </ul> <ol style="list-style-type: none"> <li>1. Non-technical test: feeling test, burn test</li> <li>2. Technical test: microscopic test, chemical test</li> </ol>	<b>2 hrs.</b>	
<b>WEEK 13</b>	Fiber Identification Test- <b>BURN TEST</b> <ul style="list-style-type: none"> <li>• Cotton</li> <li>• Jute</li> <li>• Rayon</li> <li>• Polyester</li> <li>• Wool</li> <li>• Silk</li> </ul>	<b>2 hrs.</b>	

  
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 Signature (Academic Coordinator)

  
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 Signature (Principal)



# ACADEMIC

## SESSION PLAN

Doc. No. BCI

Issue No. 01 Da

Rev. No. 00 D

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Course Name: BHMCT

Semester: VII

Paper Code: Bhet -407

No. of hours prescribed as per syllabus: 36

Date of commencement of classes: August, 05, 2024

No. of hours allotted per week as per timetable: 3 hrs

Date of cessation of classes:

Teaching days available in the semester: 13 weeks

No. of hours possible in the semester: 36

Week no.	Module/ topic detail with sub and sub-sub topic	No. of hours planned	Books
1	<p><b><u>The Wine &amp; Food Pyramid</u></b></p> <ul style="list-style-type: none"> <li>• Introduction to wines</li> <li>• Introduction to the Wine &amp; Food Pyramid</li> <li>• Hierarchy of Taste</li> </ul>	1 1 1	Food & Wine Pairing: Sensory Experience – Robert J. Harrinton (Wiley & Sons)
2	<ul style="list-style-type: none"> <li>• Objectives of Food &amp; Wine pairing</li> <li>• Mechanism of Food &amp; Wine pairing</li> <li>• Food &amp; Wine pairing Mechanics</li> </ul>	1 1 1	Food & Wine Pairing: Sensory Experience – Robert J. Harrinton (Wiley & Sons)
3	<p><b><u>Taste Basic &amp; the Basic of Wine Evaluation</u></b></p> <ul style="list-style-type: none"> <li>• Elements of Wine Service</li> <li>• Sensory Evaluation</li> <li>• The Art &amp; Science of Wine Evaluation</li> </ul>	1 1 1	Food & Wine Pairing: Sensory Experience – Robert J. Harrinton (Wiley & Sons)
4	<ul style="list-style-type: none"> <li>• Palate Mapping</li> <li>• Tasting Instruction</li> <li>• Revision</li> </ul>	1 1 1	Food & Wine Pairing: Sensory Experience – Robert J. Harrinton (Wiley & Sons)

5	<p><b><u>Gastronomic Identity</u></b></p> <ul style="list-style-type: none"> <li>• Effect of Environment on Prevailing Components</li> <li>• Effect of Culture on Prevailing Components</li> <li>• Organization of Menu &amp; Wine List</li> </ul>	1 1 1	Food & Wine Pairing: Sensory Experience – Robert J. Harrinton (Wiley & Sons)
6	<ul style="list-style-type: none"> <li>• Impact of Geography &amp; Climate</li> <li>• Impact of Culture</li> <li>• Gastronomic Identity: Old world wines &amp; New world wines</li> </ul>	1 1 1	Food & Wine Pairing: Sensory Experience – Robert J. Harrinton (Wiley & Sons)
7	<p><b><u>Salt, Bitter and Bubbles</u></b></p> <ul style="list-style-type: none"> <li>• Impact of Sweetness, Salt &amp; Bitterness, Bubbles &amp; Acidity Level</li> <li>• Types of Sweetness, Perceived Sweetness level</li> <li>• Interaction between Wine &amp; Food Sweetness</li> </ul>	1 1 1	Food & Wine Pairing: Sensory Experience – Robert J. Harrinton (Wiley & Sons)
8	<ul style="list-style-type: none"> <li>• Acidity level description in Wine &amp; Food</li> <li>• Interaction between Wine &amp; Food Acidity</li> <li>• Sparkling Wine &amp; Pairing, Effervescence: the great Equalizer</li> </ul>	1 1 1	Food & Wine Pairing: Sensory Experience – Robert J. Harrinton (Wiley & Sons)
9	<p><b><u>Menu Planning</u></b></p> <ul style="list-style-type: none"> <li>• Horizontal &amp; Vertical Decision</li> <li>• General Menu Planning</li> <li>• Basic Wine Sequencing Recommendations</li> </ul>	1 1 1	Food & Wine Pairing: Sensory Experience – Robert J. Harrinton (Wiley & Sons)
10	<ul style="list-style-type: none"> <li>• Wine &amp; Food Pairing Instrument</li> <li>• Wine &amp; Food Match Decision Tree</li> <li>• Revision</li> </ul>	1 1 1	Food & Wine Pairing: Sensory Experience – Robert J. Harrinton (Wiley & Sons)

11	<u>Wine &amp; Cheese Pairing</u> <ul style="list-style-type: none"> <li>• Cheese Types</li> <li>• Cheese Categories</li> <li>• Wine &amp; Cheese pairing</li> </ul>	1 1 1	Food & Wine Pairing: Sensory Experience – Robert J. Harrinton (Wiley & Sons)
12	<u>Dessert &amp; Wine Pairing</u> <ul style="list-style-type: none"> <li>• Dessert Wine Categories</li> <li>• Dessert Selection &amp; Wine pairing</li> <li>Revision</li> </ul>	1 1 1	Food & Wine Pairing: Sensory Experience – Robert J. Harrinton (Wiley & Sons)
13	<u>Revision</u>	3	Food & Wine Pairing: Sensory Experience – Robert J. Harrinton (Wiley & Sons)

#### REFERENCE TEXT BOOKS

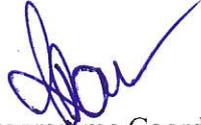
1. Food & Wine Pairing: Sensory Experience – Robert J. Harrinton (Wiley & Sons)
2. Question of Taste: The Philosophy of Wine by Barry C Smith, Publisher: OUP
3. Pairing Wine & Food: A handbook for all Cuisine by Johnson-Bell, Publisher: Burford Books
4. Indian Food & Wine Paperback by Michael Swamy, Publisher; Om Book International

  
Signature of Faculty

  
Signature of HOD

  
Signature Incharge F & B

  
Signature of Academic Coordinator

  
Signature of Programme Coordinator

  
Signature of Principal



BCIHMCT

**ACADEMIC  
SESSION PLAN**

Doc. No. BCIHMCT/FR/001

Issue No.01 Date: 11/06/2024

Rev.No.00 Date: 11/06/2024

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**RESEARCH METHODOLOGY**

Commencement of Classes: 5<sup>th</sup> August, 2024  
Number of Hours/Week: 03

Course Code: BHCT-401  
Semester: VII

Week No.	Topic	No. of Hours	Reference
1	<b>UNIT 1</b> <b>Introduction to Research Methodology</b> – Meaning and Objectives of Research, Types of Research, Research Approaches, Significance of Research, Managerial Decision Making, Research & Managerial Effectiveness	3	Research Methodology: Methods and Techniques by C R Kothari, Publisher: New Age Publication
2	<b>Introduction to Research Methodology</b> – Research Methods v/s Methodology, Criteria of Good Research, Problem Faced by Researchers, Techniques Involved in Defining a Problem, Research in Tourism and Hospitality	3	
3	<b>UNIT 2</b> <b>Research Process</b> – An Overview; Problem Identification and Definition; Selection of Basic Research Methods- Field Study, Laboratory Study, Survey Method, Observational Method, Existing Data Based Research, Longitudinal Studies, Panel Studies, Questionnaire Design	3	Research Methodology: Methods and Techniques by C R Kothari, Publisher: New Age Publication
4	<b>UNIT 3</b> <b>Sample Design</b> – Censure and Sample Survey, Implication of Sample Design, Steps in Sampling Design, Criteria for Selecting a Sampling Procedure	3	Research Methodology: Concepts and Cases Deepak Chawla, Neena Sondhi
5	<b>Sample Design</b> – Characteristics of a Good Sample Design Different Types of Sample Design, Measurement Scales, Important Scaling Techniques	3	
6	<b>UNIT 4</b> <b>Methods of Data Collection &amp; Data Analysis</b> – Collection of Primary Data, Collection through, Questionnaire and Schedule, Difference in Questionnaire and Schedule, Collection of Secondary Data, Different Methods to Collect Secondary Data	3	Research Methodology: Concepts and Cases Deepak Chawla, Neena Sondhi
7	<b>Methods of Data Collection &amp; Data Analysis</b> – Analysis of Data- Preparing Data for Analysis, Examining Relationship and Trends Using Statistics, Selecting Appropriate Statistical	3	

	Technique, Tabulation of Data, Analysis of Data-Techniques for Data Analysis		
8	<b>UNIT 5</b> <b>Report Writing and Presentation –</b> Research Proposal (Report Presentation Techniques, Analysis of Qualitative Data, Managerial Relevance), Report Writing (Types of Report, Planning Report Writing, Research Report Format)	3	Research Methodology: Methods and Techniques by C R Kothari, Publisher: New Age Publication
9	<b>Report Writing and Presentation –</b> Documentation (Footnotes and Bibliography, Writing and Typing a Report)	3	
10	<b>UNIT 6</b> <b>Computerized Data Analysis –</b> An overview, features, and role of Computerized Data Analysis (Advanced Excel / SPSS or any other analytical software) (Introductory aspects only)	3	Research Methodology: Concepts and Cases Deepak Chawla, Neena Sondhi
11	Revision Week	3	

Signature (Instructor)

Signature (Academic Coordinator)

Signature (Program Coordinator)

Signature (Principal)

 BCIHMCT	ACADEMIC	Doc. No. BCIHMCT/FR/001
		Issue No.01 Date: 11/06/2024
	SESSION PLAN	Rev.No.00 Date: 11/06/2024
		Page 1 of 1

### FOUNDATION COURSE IN FRONT OFFICE

Commencement of Classes: 5<sup>th</sup> August, 2024

Course Code: BHCT-103

Number of Hours/Week: 03

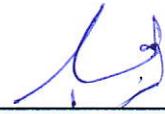
Semester: I

Week No.	Topic	No. of Hours	Reference
1	<b>UNIT - I</b> <b>Introduction To Hospitality Industry :</b> Evolution and Growth of Hotel Industry and Tourism, Famous hotels worldwide, Hotel Industry-An Overview, Service Provider in the Modern Day	3	Hotel Front Office Operations and Management
2	<b>UNIT - I</b> <b>Introduction To Hospitality Industry :</b> Classification on hotel on the basis of: Size, Star Classification, Clientele, Location, Ownership, Independent, Management Contract, Chains & Franchise/ Affiliated, Resorts & Time Share, Bed & Breakfast, Boutique Hotel, Pod Hotels, Ecotels	3	
3	<b>UNIT - II</b> <b>Introduction to Front Office :</b> An overview of the Front Office Department, Importance of Front Office in Hotel Sections	3	Hotel Front Office Operations and Management
4	<b>UNIT - II</b> <b>Introduction to Front Office :</b> Layout of the Front Office and their Importance	3	
5	<b>UNIT – III</b> <b>Front Office Organization: Organizational Chart:</b> Large, Medium and Budget, Organization Chart of the Front Office Department: Large, Medium and Budget	3	Hotel Front Office Operations and Management
6	<b>UNIT – III</b> <b>Front Office Organization: Organizational Chart:</b> Duties and Responsibilities of Various Front Office Personnel, Work shifts in Front Office, Essential Attributes of a Front Office Professional	3	
7	<b>UNIT – IV</b> <b>Basic Knowledge for Front Office Personnel :</b> Different Types of Rooms, Numbering of Rooms , Basis of Charging a Guest,	3	Hotel Front Office Operations and Management
8	<b>UNIT – IV</b> <b>Basic Knowledge for Front Office Personnel :</b> Meal Plan, Room Rates, Discounts and Policy , Brochure, Designing & Tariff Card		

9	<b>UNIT – V</b> <b>Front Office Responsibilities:</b> Key Control & Handling Procedure, Business Centre Activities, Role & Functions of Bell Desk and of Uniform Staff: Concierge, Valet Parking Attendant, Door Man, Lift Operator, Role of Bell Desk	3	Managing Front Office Operations
10	<b>UNIT – V</b> <b>Front Office Responsibilities:</b> Equipments Required at Front Office & Bell Desk, Functions Performed at Bell Desk: Guest Mail, Wake-up call, Luggage Handling of FIT, Group, VIP/Regular Guest, Left Luggage, Scanty Baggage, Daily Reports, Errand Cards	3	Textbook of Hotel Front Office Management & Operations
11	<b>UNIT – VI</b> <b>Classification of Guests:</b> FIT, VIP, Business Traveler, GIT, Domestic & International, Crew, Corporate, Blacklisted Guests	3	Textbook of Hotel Front Office Management & Operations
12	<b>Revision Week</b>	3	



Signature (Instructor)



Signature (Academic Coordinator)



Signature (Program Coordinator)



Signature (Principal)

 <b>BCIHMCT</b>	<b>ACADEMIC</b>	Doc. No. BCIHMCT/SP/001
	<b>SESSION PLAN</b>	Issue No.01 Date 31/01/2024
	<b>HOSPITALITY ENGINEERING &amp; MAINTENANCE</b>	Rev.No.00 Date: 1/02/2024
		Page 1 of 2

**Course Name: BHMCT**

**Semester: IV**

**Paper Code: BHCT- 210**

**No. of Weeks prescribed as per syllabus: 12**

**Date of commencement of classes: 1<sup>st</sup> Feb, 2024**

**Date of cessation of classes:**

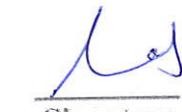
**No. of hours allotted per week as per timetable: 3hrs/week**

**Teaching days available: 13 weeks**

Week no.	Module/ topic detail	No. of hours	Books referred
Week 1	<b>Hotel Maintenance Management and Systems</b>	03 Hours	<ul style="list-style-type: none"> <li>• Hotel Engineering by Sujit Ghosal</li> <li>• Management of Maintenance and Engineering Systems in Hospitality by Borsenik</li> <li>• Textbook of Hotel Maintenance by N C Goyal and K C Arora</li> <li>• Hospitality Facilities Management and Design by Stipanuk and Roffman</li> <li>• Hotel Engineering by Sujit Ghosal</li> <li>• Management of Maintenance and Engineering Systems in Hospitality by Borsenik</li> <li>• Textbook of Hotel Maintenance by N C Goyal and K C Arora</li> <li>• Hospitality Facilities</li> </ul>
	i. Introduction to Hotel Engineering Department		
	ii. Organization		
	iii. Hierarchy and Functions of the Department		
Week 2	iv. The Staff - Duties and Responsibilities	03 Hours	
	v. Classification and Types of Maintenance		
	vi. Equipment Replacement		
	vii. Work Order System		
Week 3	viii. Requirement of Engineering Workshop	03 Hours	
	<b>Fuels</b>		
	i. Types of Fuels - Classification		
	ii. Advantages and Disadvantages		
	iii. Energy Resources		
	iv. Types of Heat; Heat Requirement		
Week 4	v. Bunsen burner	03 Hours	
	vi. Industrial Gas Range - Parts and Functions		
	vii. <b>Electricity:</b> Introduction and Uses		
	viii. Conductors and Non Conductors		
Week 5	ix. Electric Measures - Ampere, Volt, Ohm, AC & DC, Open and Closed Circuit	03 Hours	
	x. Causes and Dangers of Electricity		
	xi. General Layout of Circuits		
Week 6	xii. Bill Calculation of Electrical Consumption	03 Hours	
	xiii. Earthing System		
	<b>Water Management System</b>		
Week 7	i. Sources of Water	03 Hours	
	ii. Hardness of Water and Methods to Remove It		
Week 8	iii. Supply	03 Hours	
	iv. Storage and Distribution of Water In Hotels		
	v. Swimming Pool Management System		
Week 8	vi. Calculation of Water Requirement	03 Hours	
	<b>Sanitary Management System</b>		
	i. Sanitary Fittings - Structure, Functioning and	03 Hours	

	<p>Maintenance</p> <p>ii. Water Traps; Water Seals; Water Pipes; Soil Pipes, Blockages and Leakages and Their Remedies</p>		Management and Design by Stipanuk and Roffman
Week 9	<p><b>Refrigeration and Heating &amp; Air-Conditioning System</b></p> <p>i. Introduction and Uses of Refrigeration in the Hotel Industry</p> <p>ii. Basic Scientific Principles</p> <p>iii. Types of Refrigeration Systems and Refrigerants</p> <p>iv. Walk In Coolers</p>	03 Hours	• Hotel Engineering by Sujit Ghosal
Week 10	<p>i. Freezers – Care and Maintenance</p> <p>ii. Classification Air Conditioning System and Layout of AC</p> <p>iii. Heating Systems in Hotels</p> <p>iv. Conditions for Comfort Air Movement</p>	03 Hours	• Management of Maintenance and Engineering Systems in Hospitality by Borsenik
Week 11	<p>v. Humidity Control and Ventilation</p> <p>vi. Selection of Air Conditioning System</p> <p><b>Fire Prevention &amp; Protection</b></p> <p>i. Classification of Fire</p>	03 Hours	• Textbook of Hotel Maintenance by N C Goyal and K C Arora
Week 12	<p>ii. Different Types of Fire Extinguishers</p> <p>iii. Fire Alarms and Functioning</p> <p>iv. Fire Hazards</p> <p>v. Fire Prevention Measures</p>	03 Hours	• Hospitality Facilities Management and Design by Stipanuk and Roffman
Week 13	<b>REVISION CLASSES</b>		

  
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(Principal)

 <b>BCIHMCT</b>	<b>ACADEMIC</b>	Doc. No. BCIHMCT/SP/001
		Issue No.01 Date 20/01/2025
	<b>SESSION PLAN</b> (Restaurant & Bar Operations-II)	Rev.No.00 Date: 20/01/2025
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Course Name: BHMCT

Semester: IV

Paper Code: BHCT- 206

No. of Weeks prescribed as per syllabus:

Date of commencement of classes: 20<sup>th</sup> Jan , 2025

Date of cessation of classes:

No. of hours allotted per week as per timetable: 2hrs/week

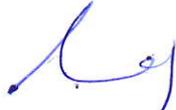
Teaching days available: 13 weeks

Week no.	Module/ topic detail	No. of hours	Books referred
Week 1	<b>Discuss Syllabus and Unit 1</b> <ul style="list-style-type: none"> <li>➤ Define Distillation</li> <li>➤ Explain Methods of Distillation - (Pot Still &amp; Column Still Method)</li> <li>➤ Categorization of Spirits (Vodka, Gin, Tequila, Mezcal, Rum, Whisky and Brandy)</li> <li>➤ Explain Other Spirits</li> </ul>	3 Hrs	
Week 2	(Vodka, Gin, Tequila and Mezcal) <ul style="list-style-type: none"> <li>➤ Defination of Spirit</li> <li>➤ Categorize and discuss Types and sub types of Spirit</li> <li>➤ Explain Methods to make Spirit</li> <li>➤ Terminology</li> <li>➤ Brand Names</li> </ul>	3 Hrs	
Week 3	(Rum, Whisky, Brandy and Other Spirits ) <ul style="list-style-type: none"> <li>➤ Defination of Spirit</li> <li>➤ Types and sub-types of Spirits</li> <li>➤ Methods to make Spirit</li> <li>➤ Terminology</li> <li>➤ Brand Names</li> </ul> Proof Scales (American Proof, British Proof), (Sikes scale), Gay Lussac (OIML Scale)	3 Hrs	
Week 4	<b>Unit - 2 Liqueurs</b> <ul style="list-style-type: none"> <li>➤ Definition and Classification of Liqueurs</li> <li>➤ Explain Production Methods of Liqueurs</li> <li>➤ Categories of Liqueurs (Herb, citrus, Fruit/Egg &amp; Kernel)</li> </ul>	3 Hrs	
Week 5	<ul style="list-style-type: none"> <li>➤ Procedure of Service of Liqueurs</li> <li>➤ Liqueur brand names, color. Flavor, country of origin</li> </ul> <i>Quiz/Test of Unit 1 and Unit 2</i>	3 Hrs	

Week 6	<b>Unit - 3 Bar Operations</b> <ul style="list-style-type: none"> <li>➤ Explain Types of Bar (Cocktails, Dispense, Floating/ Cash Bar)</li> <li>➤ Describe Bar Areas (Front &amp; Back Bar)</li> <li>➤ List Bar Equipments</li> </ul>	3 Hrs	
Week 7	<ul style="list-style-type: none"> <li>➤ Usage of Bar Stocks (Alcoholic, Mixers, Non-Alcoholic, Perishables and Dry Stores)</li> <li>➤ Describe the Staffing required in a Bar</li> <li>➤ Explain Job description and duties of Bar staff</li> <li>➤ Describe Dispense Bar (Functions, Storage and Service)</li> </ul> <p><i>Quiz/Test of Unit 3</i></p>	3 Hrs	
Week 8	<b>Unit - 4 Bar Control Systems and Legal Tangle</b> <ul style="list-style-type: none"> <li>➤ Describe Inventory &amp; Controls Systems</li> <li>➤ Explain how to calculate Sales Profitability and Controls</li> <li>➤ Explain the list of Liquor Licenses</li> <li>➤ Discuss Central and State Government Legal Regulations</li> </ul>	3 Hrs	
Week 9	<b>Unit - 5 Cocktails</b> <ul style="list-style-type: none"> <li>➤ Definition &amp; Classification of cocktails</li> <li>➤ List of Cocktail Bar Equipment with usage</li> <li>➤ Method of Mixing, Preparation &amp; Service of Cocktails</li> </ul>	3 Hrs	
Week 10	<ul style="list-style-type: none"> <li>➤ Classic Cocktails names and recipes</li> <li>➤ Describe Mocktails with examples</li> <li>➤ Describe Specialty Coffees</li> </ul> <p><i>Quiz/ Test of Unit 4 and Unit 5</i></p>	3 Hrs	
Week 11	<b>Unit - 6 Tobacco</b> <ul style="list-style-type: none"> <li>➤ History of Tobacco</li> <li>➤ Processing for Cigarettes, Pipe Tobacco &amp; Cigars</li> <li>➤ Cigarettes – Types and Brand names</li> <li>➤ Pipe Tobacco – Types and Brand names</li> <li>➤ Cigars – Shapes, Sizes, Colours</li> </ul>	3 Hrs	
Week 12	<ul style="list-style-type: none"> <li>➤ Cigar Brand names</li> <li>➤ Care and Storage of Cigarettes &amp; Cigars</li> <li>➤ Cigar Service Equipments</li> </ul> <p><i>Quiz/ Test of Unit 6</i></p>	3 Hrs	
Week 13	<b>Revision of Whole curriculum</b>	3 Hrs	



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Signature (Principal)

 <b>BCIHMCT</b>	<b>ACADEMIC</b>	Doc. No. BCIHMCT/SP/001
	<b>SESSION PLAN</b>	Issue No.01 Date:
		Rev.No.00 Date:
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### Hospitality Quality Management & Guest Satisfaction

Commencement of Classes: 20<sup>th</sup> January, 2025  
 Number of Hours/Week: 03

Course Code: BHCT-414  
 Semester: VIII

Week No.	Topic	No. of Hours	Reference
1	<b>UNIT –I</b> <b>Training for Rooms division</b> – Training (Meaning & definition), Training Need Analysis,	2	Managing Front Office Operations
1&2	<b>UNIT –I</b> <b>Training for Rooms division</b> – Training Schedule, Steps of Training, Train the Trainer	2	
2	<b>UNIT –I</b> <b>Training for Rooms division</b> – Employee Development, Training for New and Old Employees	2	
3	<b>UNIT 2</b> <b>Service Quality</b> - Defining Service Quality and Guest satisfaction, Experienced Service Quality Models	2	Hotel Front Office Operations and Management
3&4	<b>UNIT 2</b> <b>Service Quality</b> - Guest Satisfaction and Retention, Dimensions of Guest Satisfaction, Tools to Achieve Continuous Guest Satisfaction by Practising Service Quality	2	Total Quality Management
4	<b>UNIT 2</b> <b>Service Quality</b> - Model of Service Quality Gaps Positive Effects by Practicing Service Quality in the Hospitality Industry, Measurement Models of Service Quality and Guest Satisfaction in Hotel Industry	2	Research Papers on SERVQUAL
4&5	<b>UNIT 2</b> <b>Service Quality</b> - Introduction to SERVQUAL, Guest Perceptions of Quality in Hotels, Measuring Guest Satisfaction	2	
5	<b>UNIT 3</b> <b>Guest Loyalty &amp; Culture-</b> Definition of Culture, Dimension of Culture Difference for Guests	2	Internet Sources
6	<b>UNIT 3</b> <b>Guest Loyalty &amp; Culture-</b> Impact of Culture on Guest Satisfaction & Loyalty, the Importance of Guest Loyalty in the Hotel Industry	2	
6&7	<b>UNIT 3</b> <b>Guest Loyalty &amp; Culture-</b> Definition of Guest Loyalty, Loyalty Prerequisites, Guest Satisfaction	2	

7	<b>UNIT 4</b> <b>Total Quality Management</b> - Quality Management in the 21st Century in the Hotel Industry, Theories about Quality (Kaizan, Just in Time & Six Sigma),	2	Total Quality Management
8	<b>UNIT 4</b> <b>Total Quality Management</b> - Challenges in the Hotel Industry, Development of Quality Management to Total Quality Management,	1	
8	<b>UNIT 4</b> <b>Total Quality Management</b> - Introduction and the Concept of Total Quality Management, Importance of TQM in Accommodation Management	2	
9	<b>UNIT 5</b> <b>Case Studies on Operation Management</b> – Guest Complaint Management, Customer Surveys and Loyalty program of various Hotel chains, Handling Negative Feedback, Service Recovery	2	Managing Front Office Operations
9	<b>UNIT 5</b> <b>Case Studies on Operation Management</b> – Handling Negative Feedback, Service Recovery	1	
10	<b>UNIT 6</b> <b>Case Studies on Safety &amp; Security of Guests</b> - Fire and Evacuation Procedure in Hotel, Online Frauds and Skipper, Data Thefts, Theft of Guest Valuables outside the Hotel Premises, Guest Harassment (Domestic & International), Employee Frauds	2	Hotel Front Office Operations and Management
10&11	<b>UNIT 6</b> <b>Case Studies on Safety &amp; Security of Guests</b> - Data Thefts, Theft of Guest Valuables outside the Hotel Premises, Guest Harassment (Domestic & International), Employee Frauds	2	
12	<b>Revision</b>	2	

  
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 <b>BCIHMCT</b>	<b>ACADEMIC</b>	Doc. No. BCIHMCT/SP/001
		Issue No.01 Date 15.01.2025
	<b>SESSION PLAN</b>	Rev.No.00 Date: 00
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**Academic Session: 2025/26**  
**SESSION PLAN FOR AMBIENCE MANAGEMENT**

Course Name: BHMCT

Semester: 8<sup>th</sup>

Paper Code: BHCT 416

No. of hrs. prescribed as per syllabus: 3 hrs./week

Date of commencement of classes: 16/01/2025

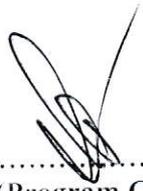
No. of hours allotted per week as per timetable: 3hrs

WEEK NO.	TOPIC DETAILS	NO. OF HOURS PLANNED	BOOKS REFERRED
<b>WEEK 1</b>	<b>UNIT 1: Ambient Intelligence</b> <ul style="list-style-type: none"> <li>• Importance &amp; Need.</li> <li>• Ambience Management for Guest Satisfaction.</li> </ul>	1 hr. 2 hrs.	<ul style="list-style-type: none"> <li>• Hotel Housekeeping Operations by Smriti Raghubalan</li> <li>• The Professional Housekeeper by Schneider, Tucker &amp; Scoviak, Publisher: Wiley</li> <li>• Professional Management of Housekeeping Operations by Thomas J. A. Jones, Publisher: Wiley</li> <li>• Time Saver Standards for Architectural Design by Watson and Crosbie, Publisher: McGraw Hill</li> <li>• Facilities Planning by James A. Tomkins, Publisher: Wiley</li> <li>• Facility Planning</li> </ul>
<b>WEEK 2</b>	<ul style="list-style-type: none"> <li>• Ambience Management for Staff Satisfaction.</li> <li>• Ambient Intelligence Systems</li> </ul>	2 hrs. 1 hr.	
<b>WEEK 3</b>	<b>UNIT 2: New Set-up Operations</b> <ul style="list-style-type: none"> <li>• Role of Housekeeper in a New Property,</li> <li>• Pre-Opening Operations: Temporary Storage,</li> </ul>	2 hrs. 1 hr.	
<b>WEEK 4</b>	<ul style="list-style-type: none"> <li>• Moving into the Property,</li> <li>• Disposition of Spares.</li> <li>• Importance of Checklists for New Set ups</li> </ul>	1 hr. 1 hr. 1 hr.	
<b>WEEK 5</b>	<b>UNIT 3: Managing Internal Environment</b> <ul style="list-style-type: none"> <li>• Glossary</li> <li>• Noise Control,</li> <li>• Air Conditioning Control,</li> </ul>	1 hr. 1 hr. 1 hr.	
<b>WEEK 6</b>	<ul style="list-style-type: none"> <li>• Indoor Air Quality.</li> <li>• Odor Control,</li> <li>• Light Control</li> </ul>	1 hr. 1 hr. 1 hr.	
<b>WEEK 7</b>	<b>UNIT 4: Facility Planning and Management</b> <ul style="list-style-type: none"> <li>• Factors Considered in Planning &amp; Designing the Hotel Facilities,</li> <li>• Stages in Developing a property</li> </ul>	2 hrs. 1 hr.	
<b>WEEK 8</b>	<ul style="list-style-type: none"> <li>• Stages in Developing a property</li> <li>• Hotel Design Process</li> </ul>	2 hrs. 1 hr.	
<b>WEEK 9</b>	<b>UNIT 5: Designing Hotel Room Ambience</b> <ul style="list-style-type: none"> <li>• Key Design Elements to Perfecting Guest Room Ambience,</li> <li>• Technical Guest Room Management Solutions,</li> </ul>	1 hr. 2 hrs.	
<b>WEEK 10</b>	<ul style="list-style-type: none"> <li>• Defining Interiors &amp; Design Considerations in Boutique Hotels,</li> <li>• Energy Management</li> </ul>	2 hrs. 1 hr.	

WEEK 11	<b>UNIT 6: Trends for Today: Using Technology –</b> <ul style="list-style-type: none"> <li>• Maximizing the Benefits of Technology,</li> <li>• Balancing labor Costs and Technology,</li> </ul>	2 hrs. 1 hr.	– Principle, Technology and Guidelines by Jeffrey E. Clark, Publisher: Pearson
WEEK 12	<ul style="list-style-type: none"> <li>• Accounting and Budgeting with Technology</li> <li>• Revision</li> </ul>	3 hrs.	

  
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	<b>ACADEMIC</b>	Doc. No. BCIHMCT/SP/001
		Issue No. 01 Date 30/01/2024
	<b>SESSION PLAN</b>	Rev. No. 00 Date: 00
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**Course Name: ADVANCED FOOD PRODUCTION MANAGEMENT**

**Semester: VIIIITH**

**Paper Code: BHCT-410**

**No. of hours prescribed as per syllabus: 36 hrs**

**Date of commencement of classes: 1 -Feb -24 No. of hours allotted as per timetable: 03 hours/week**

**Date of cessation of classes:**

**Teaching days available in the semester: 36 days No. of hours possible in the semester: 36 hrs**

Week no./ Unit no.	Module/ topic detail with sub and sub-sub topic	No. of hours planned	Books
Week 1	Unit-1:- Larder- Functions of Larder, Layout, Sections and equipment of larder, Control and liaison with other departments, Hierarchy of Larder Staff, Duties and Responsibilities of Larder Chef	03	Larder Chef by M J Leto & W K H Bode Publisher: Butterworth- Heinemann
WEEK 2	UNIT -1-LARDER  Hierarchy of Larder Staff, Duties and Responsibilities of Larder Chef	03	Larder Chef by M J Leto & W K H Bode Publisher: Butterworth- Heinemann
Week 3	Unit-2:- Charcuterie- Sausage: Types and Varieties (Sausage, Casings and fillings), Additives and Preservatives; Force Meats: Types, Preparation and uses; Brines, Cures and Marinades: Differences, Processing & Uses; Galantine, Ballotine, Roulade & Parfait: Preparation and Types (Foie	03	Larder Chef by M J Leto & W K H Bode Publisher:

	Gras, Liver Terrines and Rillettes) Mousse and Mosseline Chaud-Froid and Collees		Butterworth-Heinemann
<b>WEEK 4</b>	UNIT -2- Charcuterie Roulade & Parfait: Preparation and Types (Foie Gras, Liver Terrines and Rilette Mousse and Mosseline Chaud-Froid and Collees s)	03	Larder Chef by M J Leto & W K H Bode Publisher: Butterworth-Heinemann
<b>Week 5</b>	Unit-3, Quality Management in Food Production-Importance and Principles of Quality Management, Total Quality Management, Quality Control Circles, Kaizen, Six Sigma, Just in Time, Codex Alimentarius, Food Safety (HACCP, Servsafe, FSSAI), Food safety Research in India: A review	03	Professional Chef, THE Culinary Institute of America Published By John Wiley & Sons Inc.
<b>Week 6</b>	Unit -3 Quality management in Food Production , Codex Alimentarius, Food Safety (HACCP, Servsafe, FSSAI), Food safety Research in India: A review	03	Professional Chef, THE Culinary Institute of America Published By John Wiley & Sons Inc.
<b>Week 7</b>	Sandwiches and Canape'-Parts of sandwiches (Breads, Spreads and fillings), Types of Sandwiches, Preparation and Storage.	03	Professional COOKING 4 <sup>th</sup> Edition By Wayne Gisslen: John Wiley & Sons Inc

Week 8	Rechauffe and Invalid Cookery- Principles of Reheating, Rechauffe -Precautions to be taken Invalid cookery, Planning Diet for Obese and Diabetic People	03	The professional Chef ( 4 <sup>th</sup> Edition) By Le Rol A. Polsom
Week 9	Invalid cooking Rechauffe -Precautions to be taken Invalid cookery, Planning Diet for Obese and Diabetic People	03	The professional Chef ( 4 <sup>th</sup> Edition) By Le Rol A. Polsom
Week 10	Religion and Food service Management- Religion (Introduction and its Influence on Diet and food service), Types of Food service, Product sourcing, Menu Modifications, Other development and operational aspects.	03	Theory of Catering By Kinton & Cessarani
Week 11	Religion and food service management. Types of Food service, Product sourcing, Menu Modifications, Other development and operational aspects. food service management	03	Theory of Catering By Kinton & Cessarani
Week 12	Revision week		
Week 13	Revision week		

REFERENCE TEXT BOOKS

1. Professional Chef, THE Culinary institute of America Published By John Wiley & Sons Inc.
2. Professional COOKING 4<sup>th</sup> Edition By Wayne Gisslen: John Wiley & Sons Inc
3. The professional Chef ( 4<sup>th</sup> Edition) By Le Rol A. Polsom
4. Theory of Catering By Kinton & Cessarani
5. Larder Chef by M J Leto & W K H Bode Publisher: Butterworth- Heinemann

  
(Signature of Faculty)

  
(Signature of HOD)

  
(Signature in charge-F&B Management)

  
(Signature of Academic coordinator)

  
(Signature of Program coordinator)

 <b>BCIHMCT</b>	<b>ACADEMIC</b>	<b>Doc. No. BCIHMCT/SP/001</b>
		<b>Issue No.01 Date 11/01/2025</b>
	<b>SESSION PLAN</b> <b>Food &amp; Beverage Controls-II</b>	<b>Rev.No.00 Date: 00</b>
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**Course Name:** BHMCT

**Semester:** Eight

**Paper Code:** BHCT-412

**No. of Weeks prescribed as per syllabus:**

**Date of commencement of classes:** 13<sup>th</sup> Jan, 2025.

**Date of cessation of classes:** ....., 2025

**No. of hours allotted per week as per timetable:** 3hrs/ Per Batch.

**Teaching days available:** 13 weeks

Week no.	Module/ topic detail	No. of hours	Books referred
Week 1	<b>SUBJECT INTRODUCTION (Syllabus Intro)</b> Objectivity – Food & Beverage Control <b>Unit 1- Food &amp; Beverage Production Control</b> F & B Costing, Food Costing Formula, Calculation Food Cost, Standard Recipe and Standard Portion Size.	3	Food & Beverage Management & Cost Control.  <b>Author-</b> Jay Prakash Kant. (Aman Publication)  Food & Beverage Cost Control by L. R. Dopson and D. K. Hayes . Publisher : Wiley.  Culinary Economics by Y. B. Mathur, Publisher : IK Publications.
Week 2	<b>Unit 1- Food &amp; Beverage Production Control</b> Yield Testing, Profit Volume Relationship, Breakeven Analysis, Forecasting, Production sheet, Daily and Monthly food Costing etc.	3	
Week 3	<b>Unit-Two; Sales Control</b> Sale Control Techniques, Method of calculating selling price of food & Beverages. Matching cost with sale and Controlling revenue	3	
Week 4	<b>Unit-Two; Sales Control</b> Reports and Role of Cashier summary sheet, Point of Sale and Fraud in Billing.	3	
Week 5	<b>Unit 3- Budgetary Control</b> Definition & Objectives of Budget, Frame work and key factor, Types of budget and Budgetary Control.	3	
Week 6	<b>Unit 4- Variance Analysis</b> Standard Cost/Costing, Cost Variance, Sales Variance, Profit Variance.	3	
Week 7	<b>General Discussion on – (Unit 1, 2, &amp; 3)</b>		
Week 8	<b>Unit 5- Menu Management and Merchandising.</b> Menu Control & Structure, Menu Planning, Pricing and Merchandising and Menu Engineering.	3	
Week 9	<b>Unit 5- Menu Management and Merchandising.</b> Menu item analysis, Menu Mix Analysis, Pie chart, Four box analysis, Transforming puzzles into stars, Limitations of menu	3	

	engineering.		
Week 10	<b>General Discussion on - Unit 4 to Unit 5</b>	3	
Week 11	<b>Unit 6- MIS Reports, Calculation of Actual Cost, Daily Food Cost, Monthly Food Cost, Statistical revenue reports (Cumulative and Non cumulative).</b>	3	
Week 12	<b>Revision- From Unit One to Unit Six.</b>	3	
Week 13	<b>Question Answer Session from Complete Syllabus Objective base (MCQ)</b>		

  
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 Signature (Faculty)

  
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 Signature (HOD)

  
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 Signature (Programme Coordinator)

  
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 Signature (Principal)