

Vels Institute of Science, Technology and Advanced Studies

Scheme for Revision of Syllabus 2016-17

B.Sc Hotel and Catering Management

Sl. No	Name of the Programme under Revision	Courses followed as per Regulation 2015-16	No of Credits	Revision of courses as per Regulation 2015-16	No of Credits	Percentage of Revision
1	B.Sc Hotel and Catering Management	Nutrition and Food Science	2	Nutrition and Food Science	2	28%
		Food and Beverage Management	2	Food and Beverage Management	2	
		Environmental Studies and Field Trip	2	Environmental Studies and Field Trip	2	
		Quantity Food Production - Practicals	4	Quantity Food Production - Practicals	4	
		Facility Planning	2	Facility Planning	2	



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B.Sc., HOTEL AND CATERING MANAGEMENT

**Curriculum and Syllabus
(Based on Choice Based Credit System)
Effective from the Academic year
2015 – 2016**

Regulation 2015-2016

**Department of Hotel and Catering Management
School of Hotel and Catering Management**

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Pallavaram, Chennai - 600 117.**

COURSE OBJECTIVE

- a) To enable students to obtain knowledge of different food groups and their contribution to nutrition.
- b) To enable them gain knowledge of beverages and its uses with attention to the preservation of their nutritive value - oriented to Traditional Indian beverages
- c) To help them understand the food additives and food laws and standards governing the food adulteration

COURSE OUTCOME:

On successful completion of this course learners will be able to:

- 1. Identify different foods, effects of heat changes, its storage and its nutrient contribution
- 2. Explain origin of spices, its properties and its significance in field of Ayurveda and medical applications
- 3. Prepare various beverages and preserve their nutritive value
- 4. Identify physical, chemical contaminants in foods and comply with current Food regulations and Food laws governing the food additives and food adulteration

UNIT - I INTRODUCTION TO NUTRITION**7**

Definition of the terms Health, Nutrition and Nutrients- Importance of Food – (Physiological, Psychological and Social function of food) in maintaining good health - Classification of nutrients – Energy.

UNIT - IIMACRO & MICRO NUTRIENTS**7**

Carbohydrates – definition, classification, function, sources, excess and deficiency
Proteins– definition, classification, function, sources, excess and deficiency.
Lipids – definition, classification, function, sources, excess and deficiency
Vitamins – definition, classification, function, sources, excess and deficiency
Minerals – definition, classification, function, sources, excess and deficiency.
Water – Definition, Functions of water, Water balance.

UNIT - III COLLOIDS**6**

Colloids – Definition - Size and shape - Dispersed phase and Dispersion medium - Difference between colloids, True solution and suspension - Sols - Hydrophilic and Hydrophobic sol - Its characteristics - Emulsion – Definition - Process of emulsification - Emulsifier -Properties of emulsion.

UNIT -IV FOOD ADDITIVES**5**

Food additives - Definition - Types – Objectives - Food Colours and flavours -Legal safe guards.- Vegetable Pigments- Meaning - Types - Changes observed on cooking - Browning- Definition -Types – Enzymatic and non enzymatic - Millard reaction -Prevention of browning.

UNIT – V FOOD MICROBIOLOGY

Classification of microorganisms - Benefits and harmful effects of microorganisms - Food quality – Safe food handling - Preservation of Foods - Principles of Preservation - Methods of Preservation - Canning of foods.

Total Hrs.30

TEXT BOOKS:

1. SunetraRoday, Food Science and Nutrition, Oxford University Press, 2007.
2. B. Srilakshmi, Nutrition Science, New Age International Publishers, 2008.

REFERENCE BOOKS:

1. Anna K Joshua, Food Microbiology, Popular Book Department, 2000
2. Dr.M. Swaminathan, Essentials of Food and Nutrition (vol I &II), Ganesh and Co. Madras, 2012



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COURSE OBJECTIVE:

This subject helps students to explore the nature of the foodservice product, gain an insight into service quality and quality management issues and set standards for food and beverage operations.

COURSE OUTCOME:

On successful completion of this course learners will be able to:

1. Plan, prepare and present quality food and beverage for a variety of hospitality environments.
2. Use marketing concepts, market research, social networks, sales and revenue management strategies, relationship management skills and product knowledge to promote and sell hospitality services, products and guest experiences.
3. Apply business and revenue models as well as basic accounting, budgeting, financial and administration skills to support the effective management and operation of a variety of organizations delivering hospitality services and products.
4. Comply with relevant organization and workplace systems, processes, policies, standards, legal obligations and regulations.

UNIT – I FOOD AND BEVERAGE SECTORS**6**

Origins & sectors of F&B Operations: * Commercial operations – Origin, present scenario, types and future * Non – commercial operations – Origin, present scenario, types and future * Responsibilities of Food & Beverage Management towards primary and secondary groups.

The fundamentals of management: * Definition of management * Resources available * The seven tasks of Management: Planning, Organizing, Coordinating, Staffing, Directing, Controlling and Evaluating * Other management tasks like communicating, delegating, motivating, scheduling and disciplining.

UNIT – II MARKETING**6**

Food & Beverage Marketing: * Marketing – definition * Market analysis * Marketing plan * Tools of Marketing: Sales, Advertising, Public relations & publicity.

Budgeting & Budgetary Control: * Objectives * types of budget: Department budgets, master budgets, long term & short term budgets, sales budgets, sales forecasting, production budgets, purchase budgets, other budgets * Budgetary controls.

Menu planning: * Menu pricing styles * Types of menu * components of operation influencing menu planning * Knowing the needs of the guest * Selection of menu items * Menu balance * Evaluating the menu.

UNIT-III FOOD AND BEVERAGE CONTROLS**6**

Definition of control * The Control process – establishing standards, measuring actual operating results, comparing actual results with standards, taking corrective action, reviewing the corrective action * Considerations in designing a control system.

Purchasing & purchase controls: *Introduction *The purchasing process * Aims of purchasing * Qualities of a purchaser * standard purchase specifications * Sources of supply

*Selection of supplier *Purchasing procedures *Methods of purchasing *purchase requisition & purchase order.

UNIT-IV RECEIVING CONTROL

6

Aims *Staff * Equipments *Documents handled – Bills, invoice, delivery note, Credit note, GRB etc., *Bind Receiving * Fraud in Receiving *Hygiene & Cleanliness.

Stores management & control: *Location, size and equipment used *Functions of stores *Material control – FIFO, causes of food spoilage * Records maintained – bin card, meat tag, Cardex, stock card, stock ledger, etc. *Inventory control – perpetual and physical inventory systems *Issuing procedure.

UNIT-V FOOD PRODUCTION CONTROL

6

Introduction, *Forecasting *various standards – standard yield, yield testing, standard recipe, standard portion size * Records maintained – stores issued note, indent cum issue note, inter departmental transfers, production sheet, food cost sheet *Meat costing.

Food & Beverage service & Control: * Food sales – service charge, cash sales, credit sales, credit to residential guests * Room service * Banquet sales * KOT, Bills, ECR, POS & Cashier summary sheet * Special concerns for control in beverage sales.

Total Hrs.30

TEXT BOOKS:

1. Jack D. Ninemeier, Food and Beverage Management, 3rd Edition, Educational Institute of the American Hotel & Motel Association, 2000
2. Jagmohan Negi, Professional Hotel Management, 3rd Edition, S. Chand Publishing, 1997

REFERENCE BOOKS:

1. Peter Jones with Paul Merricks, The management of foodservice operations, . Cassell, 1994
2. [David Foskett](#), [Victor Ceserani](#), Theory of Catering, 11th Edition, Dynamic Learning , 2007.



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COURSE OBJECTIVES:

The subject environmental studies help students to gain knowledge with regard to the present issues and environmental problems and to know their responsibilities.

COURSE OUTCOME:**On successful completion of this course learners will be able to:**

1. Define terminology commonly used in environmental science
2. Identify the biological and physical components of varied ecosystems
3. Analyze and summarize the details of current environmental issues from the local to international and develop and describe personal opinions regarding these issues.
4. List common pollution and adverse impact on biotic communities, soil, water, and air quality and suggest sustainable strategies to mitigate these impacts
5. Demonstrate a logical relationships between human use and exploitation of natural resources, environmental and ecological concepts and possible solutions and sustainable practices

UNIT -I INTRODUCTION TO ENVIRONMENTAL STUDIES**3**

Introduction - Definition - Types of Environment - Scope and Importance of Environmental Studies

UNIT -II NATURAL RESOURCES**3**

Types of Natural Resources - Case Studies - Role of an individual in Conservation of Natural Resources - Equitable use of Resources for sustainable life style - Field study of local area

UNIT -III ECOSYSTEMS**5**

Concept of ecology and ecosystem - Types of ecosystem - Structure of ecosystem - Function of an ecosystem - Energy flowing ecosystem - Ecological succession - Food chain Food web - Ecological pyramids -Field study of simple ecosystems

UNIT -IV BIODIVERSITY**4**

Significance of Biodiversity - Classification of biodiversity - Threats to biodiversity - Conservation of biodiversity

UNIT -V ENVIRONMENTAL POLLUTION**4**

Types of environmental pollution - Role of an individual in prevention of pollution - Solid waste management - Case studies

UNIT -VI DISASTER MANAGEMENT**3**

Floods- Cyclones – Landslides – Earthquakes –Tsunami - Case Studies - Field study

UNIT -VII SOCIAL ISSUES IN THE ENVIRONMENT**5**

Urban problem related to energy - Water conservation - Method of water conservation -Resettlement and rehabilitation of people -Climate - Green house effect -Acid Rain -Ozone layer depletion -Nuclear Accidents -Waste land reclamation -Consumerism and products -Issues involved in enforcement of environmental legislation -Public awareness



UNIT -VIII HUMAN POPULATION AND THE ENVIRONMENT

3

Population Growth and explosion - Family welfare programme-Environmental and human health- Human rights -Value education -HIV / AIDS-Women and child welfare -Role of information technology in environment and human health - Case studies

Total Hrs.30

TEXT BOOKS:

- 1.Kathlyn. *Saving the environment: debating the costs*. New York, Franklin Watts, 1996.
- 2.Thomas R., and Robert C. Mebane. *Environmental experiments about life*. Hillside, N.J., Enslow Publishers, 1993.

REFERENCE BOOKS:

1. Nick. *Atlas of environmental issues*. New York, Facts on File, 1989.
2. William G., Thomas B. Daugherty, and Carla Kirts. *Managing our natural resources*. 3rd -Albany, N.Y., Delmar Publishers, 1997..



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COURSE OBJECTIVE:

Introduction to quantity Food Production emphasizing regional Indian dishes, Indian breads and sweets.

COURSE OUTCOME:**On successful completion of this course learners will be able to:**

1. Prepare assorted Indian foods in bulk quantities.
2. Demonstrate the techniques of preparation of dishes from states of India.
3. Incorporate the spices and condiments that are unique to each province.
4. Prepare Indian breads and their variations.
5. Create desserts with correct texture and consistency.

MENU – I

Plain Rice - Avial –Sambar-MeenVarathathu-Nenthra Kai Chips-Inji Puli Kari-ParippuVadai –Prathamam

AttukalSoup-Plain Rice-VeechchuParotta-ChettinaduChicken Curry-MoolaiMuttaVaruval
UrundaiKuzhambu-BeetrootKaraporiyal-Curd Rice-Kesari

MENU – III

Tomato Bath-Kholapuri Mutton Masala-Potato Vadai-Chappathis-Jallebi

MENU - IV

Kitchidi-Tomato Baingan Ambal-Dal Philani-Macher Jal-Loochi-GulabJamun

MENU - V

BisbellaHullianna-Baesserattu-Mysore Bonda-Manglore Fish Fry-Potato Fry-Appalam
Mysore Pak

MENU - VI

Chicken Biryani-Vegetable Biryani-Baghara Baingan-Onion Raitha-SemiyaPayasam

MENU - VII

Jeera Pulao-Dhal Makhani -Aloo Capsicum-Fish Amritsari-Phulka-Beetroot Halwa

MENU - VIII

Coconut Rice-Ven Pongal-Meat ball curry-Cabbage and Carrot foogath-Curd rice-Rose cookies

MENU IX

Plain Rice

Mutton Vindaloo-Ambiachi Dhal-Mix Vegetable Chilly Fry-Curd Rice-Bean, Kajoo&
Coconut -Burfi



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MENU – X

Chettinadu Mutton Biryani-Cheruva-Kallu Dosa-Vadai Curry-Curd Rice
Kuzhi Paniyaram

MENU - XI

Mutter Pulao-Bhaturas-Peshawari Chole-Palak Ghost-Aloo Gobi-Gajarka Halwa

MENU – XII

Kachchi Biryani-Mirchi Ka Salan-Nellore Mutton Curry-Kulcha-Double Ka Meetha

MENU - XIII

Yakhni Pulao-Aloo Paratha-Mutton Do Piazza-Dal Palak-Phirnee-

MENU - XIV

Ghee Bhat –Kachori-Doi Mach-Aloo Pos to-Baigun Bhaja-Rasogulla-

MENU - XV

Tandoori Naan-Tandoori Murg-Sheek Kabab-Paneer Tikka-Tandoori Pomfret



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COURSE OBJECTIVE:

To make the students understand the importance of the facility planning in the various departments of a hotel. To develop their knowledge in the designing, planning and executing the projects in the hotels. To create an awareness among the students about the eco-friendly procedures in the building operations.

COURSE OUTCOME:

On successful completion of this course learners will be able to:

1. Determine the space requirement for 100 to 1000 rooms' hotel property.
2. Estimate the project cost.
3. Study the blueprint of various facilities with their features.
4. Prepare the feasibility report of a hotel
5. Assess the value of facility planning on the strategy of a hotel.
6. Develop, design and process systematic layout procedure.

UNIT - I DESIGN CONSIDERATION

6

Guest room, suites, physically challenged - The lobby, portico, business centers, car parking Administration Offices - Back of the house areas -The project planning team – planning, organizing, & executing.

UNIT – II PROJECT PLANNING AND DEVELOPMENT

6

The systematic layout - Planning consideration - Flow process and flow diagram - Procedure for determining space relationship - Architectural consideration - Difference between carpet area and plinth area - Approximate cost of construction estimation - Approximate operation areas in budget - Approximate budget for other operating areas per guest room - Approximate water - electrical power consumption requirement – estimation

UNIT –III F&B OUTLET DESIGN

6

Physical layout - Objectives of a good layout - Planning a restaurant, banquet hall, lounge, coffee shop etc., - Decision prior to planning - Steps in planning – Location - Space allocation -Staffing - Equipment and erecting – Furniture – Linen - Cutlery and Crockery requirement - Types of seating - Table arrangement – Assistants - Restaurant Costing – Performance measure

UNIT – IV KITCHEN DESIGN

6

Physical layout - Objectives of a good layout - Layout of commercial kitchen - Sample layout Space requirements - Work area requirement - Equipment requirement for commercial kitchen - Specification of kitchen equipment - Planning of various supporting service - Kitchen safety -Stores, stewarding, receiving and ancillary area, planning and design

UNIT - V DESIGNING AN ECO FRIENDLY HOTEL

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Evolution of an eco-friendly hotel. - Steps involved saving environment – in project stage. - Waste management in the entire department - Energy Efficiency Measures. -Waste conservation. - Safe environment & public awareness.

Total Hrs.30



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TEXT BOOKS:

1. Hotel Facility Planning- Tarun Bansal Oxford university Press Oxford university press
YMCA library building jaisingh road New Delhi 110001
2. Hospitality Facilities Management Design -David M.Stipnauk American Hotel
And lodging association 2113 North high street Lansing,Michigan 48906-4221

REFERENCE BOOKS:

1. Developing Hospatilaty Properties And Facilities- Joseph Ransley - Butterworth
Heinemann Butterworth Heinemann Hadyn Ingram
2. Supervision in the hospitality industry - Raphael R.Kava / Naugh /Jack D.Nivnler -
Educational Institute American Hotel and Location association



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