

C-18 - Curriculum

Diploma in Hotel Management and Catering Technology



**State Board of Technical Education & Training
Telangana, Hyderabad**

IV Semester

[illegible]

DEPARTMENT OF TECHNICAL EDUCATION

STATE BOARD OF TECHNICAL EDUCATION & TRAINING (TS)

Course Title: Advance cookery	Course Code : 18HMCT-401C
Semester : IV	Course / Elective : Core
Teaching Scheme (L:T:P) : Theory 50 Minutes (08)	Credits : 3 Credits
Type of course : Laboratory course	Total Contact Hours : 45Hrs/60Pds
CIE : 60 Marks	SEE : 40 Marks

PRE REQUISITE:

Possess the basic understanding of starters, soups & cuts of meat.

CO 1	Derive the major components of the day's first meal
CO2	Relate the thickened roots, tubers, and their uses
CO 3	Preparing the dishes flour and meal, rich in starch; and appreciate the gourmet cookery, sensory evaluation.
CO 4	Familiarize with sections of Garde Manger
CO 5	Identify the regional influences and specialties of continental
CO 6	Analyze the extensive use of rice, spices and steamed preparations.

COURSE CONTENTS:

1. BREAKFAST COOKERY;

- Definition; Mise en place, Egg cookery, Break Fast Cereals, preparation of Break Fast Meat, potatoes, pancakes and waffles.

2. POTATO & OTHER TUBERS

- Tubers, thickened roots, types of potatoes, methods of cooking, storage, common cuts, availability and utilization.

3. FARINACEOUS COOKERY & GOURMET COOKERY

- Definition; farinaceous- rice, wheat, corn. Principle; pasta, noodles, Polenta and Gnocchi. Define gourmet, terms- epicure, gastronome, and connoisseur – sensory evaluation.

4. LARDER

- Hours d'oeuvres, salads, mongery, cuts of poultry, Game, veal, beef, lamb, mutton. Pork; bacon, gammon, ham; charcuterie, sausages Force meals and marinates.

5. CONTINENTAL & MIDDLE EAST COOKERY

- Origin, specialties of British cookery, courses in French cookery, Scandinavian cookery and specialties of Italian stove cookery, Spanish, Portugal, Greece and turkey. Middle East influences, kosher cuisine, Aztec civilization- characteristics of Mexican, Central

- American, Austrian, Belgian, Bulgaria, Finland, Hungary, Romania, Swiss and Yugoslav.
6. **ORIENTAL COOKERY**
- Javanese cookery, practises of Indonesian food- Burmese cuisine, Asian- Chinese cuisine, Japanese, Korea and Thai cuisine.

Recommended books:

- The Theory of Catering by Ronald Kington ELBs, 8th Edition 1995.
- Cooking in the professional way by Keneeth C. Wolfe
- “Modern Cooker” Volume – 1 by Ms. Thangam E. Philip.

SUGGESTED LEARNING OUTCOMES:

COI Derive the major components of the day's first meal

- 1.1 Define breakfast cookery.
- 1.2 Explain the importance of mise - en place in breakfast cookery.
- 1.3 Describe egg cookery, its basic rule and the size methods of egg preparation for breakfast cookery.
- 1.4 Explain the breakfast cereals presentation.
- 1.5 Discuss the preparation of breakfast meats.
- 1.6 Explain the preparation of breakfast potatoes.
- 1.7 Explain the preparation of pan cakes and waffles.
- 1.8 List the breakfast Breads
- 1.9 Discuss the preparations and service of fresh fruit and juice.
- 1.10 Differences to be considered while servicing breakfast in other parts of the world.

COII Relate the thickened roots, tubers, and their uses

- 2.1 Explain the meaning of tubers and thickened roots.
- 2.2 List the various common types of tubers used in kitchen.
- 2.3 Discuss factors effecting the preparation of tubers.
- 2.4 Explain various types of potatoes.
- 2.5 Describe the methods for cooking of potatoes, its nutritional aspects and storage.
- 2.6 List common potato cuts, market form of potato and its utilization.

COIII Preparing the dishes flour and rich in starch and appreciate the gourmet cookery, sensory evaluation

- 3.1 Define farinaceous food its ingredients and products.
- 3.2 Introduce as a group, the farinaceous foods its ingredients and products.
- 3.3 Explain rice composition, structure and method of preparation.
- 3.4 Discuss corn & wheat varieties.
- 3.5 Explain the principles of cooking cereals/grains.
- 3.6 Describe pastas, noodles, polenta and gnocchi.
- 3.7 Define Gourmet.

- 3.8 Explain the terms Epicure, Gourmet, Gastronomer, and Connoisseur.
- 3.9 List popular gourmet dish of continental and middle east.
- 3.10 Define Organoleptic. Explain sensory evaluation of food.
- 3.11 Illustrate general senses, Henning's olfactory prism, and olfactory perception.

COIV Familiarize with sections of garde manger

- 4.1 explain the three basic groups of hors d'oeuvres and salads.
- 4.2 Preparation of important fish cooking, fish marinade, French frying batter, quick French frying batter.
- 4.3 Explain the preparation, dressing and cuts of poultry and game.
- 4.4 Uses of Butchery meats, slaughtering techniques Beef cuts, Carcass cuts, Methods of Dissection Preparation of Beef Cuts.
- 4.5 Cuts of Veal, Lamb & Mutton, Dissection of Carcass, and Preparation of Cuts.
- 4.6 Slaughtering of Pork, cuts of Pork, Bacon, Gammon, & Ham.
- 4.7 Define Charcuterie. List Pork products. Recipes for developing skills in charcuterie-Soft Brine Sausages, Breakfast Sausage Frankfurters.
- 4.8 Define force meats and marinades; List The Materials Required Course Wise for Garnishes by the Chef garde manger.

COV Identify the Regional influences and specialties of Continental

- 5.1 Discuss the origin, and specialties of British Cookery.
- 5.2 Explain the famous courses of food in French Cookery.
- 5.3 Discuss the importance of Scandinavian Cookery.
- 5.4 Explain with 2 specialties recipes of the predominantly top of the Stove Italian Cookery..
- 5.5 Explain the Spanish, Portugal with 2 recipes of each cooking styles.
- 5.6 Discuss the Germany Cuisine with one famous Soup and Salad Recipe.
- 5.7 Explain the influences of Greece and Turkey.
- 5.8 Discuss the Middle East influences, flavourings and Meals.
- 5.9 Explain the Kosher Cuisine, its Laws and different Jewish Dishes
- 5.10 Explain the Aztec Civilization influence of crop, characteristics of Mexican and Central American.
- 5.11 Austrian, Belgian, Bulgarian, Finnish
- 5.12 Hungarian, Romanian, Swiss and Yugoslav.

COVI Analyze the extensive use of Rice, Spices and Steamed preparations

- 6.1 Describe the influence of dry spices in Javanese cuisine and the food practices of Indonesians.
- 6.2 Explain the Burmese cuisine and fish curry and prawn curry with bamboo shoots.
- 6.3 Describe the most popular Asian Chinese cuisine with all its regional specialties in detail.
- 6.4 Discuss the island country Japanese cooking styles.
- 6.5 Explain the climate conditions that influence Korea with Tomi chum and ke chikai recipes and the influence of various ingredients and methods of cooking.
- 6.6 Describe the Thai cuisine with its pastes and popular dishes.

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Accordingly the modified C-18 curriculum examination pattern is;

1. Midsem-I and Midsem-II examinations conducted for 20 marks each for the duration of 1 hour only.
2. Midsem-III and End Examination conducted together for 40 marks for the duration of 2 hours only.

The question paper pattern in Mid Sem Examinations is as follows;

S.No	Description	Level	No. of questions	Marks for each question	Choice	Total Marks
01	Part-A	Remembering (R)	4	1	Nil	4 Marks
02	Part-B	Understanding (U)	4	3	2	6 Marks
03	Part-C	Application (A)	4	5	2	10 Marks
Total Marks						20 Marks

The question paper pattern in End Sem Examinations is as follows;

S.No	Description	Level	No. of questions	Marks for each question	Choice	Total Marks
01	Part-A	Remembering (R)	8	1	Nil	8 Marks
02	Part-B	Understanding (U)	8	3	4	12 Marks
03	Part-C	Application (A)	8	5	4	20 Marks
Total Marks						40 Marks

	COURSE OUT COME	CL	Linked PO	Teaching Hrs
CO1	Derive the major components of the day's first meal	R/U/A	1,2,4,5,9,10	08
CO2	Relate the thickened roots, tubers, and their uses	R/U/A	1,2,6,7,8,9,10	10
CO3	Preparing the dishes flour and meal, rich in starch; and appreciate the gourmet cookery, sensory evaluation.	R/U/A	1,2,8,9,10	10
CO4	Familiarize with sections of grade manger	R/U/A	1,2,5,6,7,8,9,10	10
CO5	Identify the regional influences and specialties of continental	R/U/A	1,2,3,5,6,7,8,9,10	12
CO 6	Analyze the extensive use of rice, spices and steamed preparations			

Student Activity –Visit to star hotels and Butchery Department

MID SEM-I EXAM

S.No	Unit Name	R	U	A	Remarks
1	Breakfast cookery	1, 2	5(a) 5(b)	7(a) 7(b)	
2	Potato & other tubers	3, 4	6(a) 6(b)	8(a) 8(b)	
Total Questions		4	4	4	

MID SEM –II EXAM

S.No	Unit Name	R	U	A	Remarks
1	Farinaceous cookery & Gourmet cookery	1, 2	5(a) 5(b)	7(a) 7(b)	
2	Larder	3, 4	6(a) 6(b)	8(a) 8(b)	
Total Questions		4	4	4	

Semester End Examination

L.NO	Unit No.	Unit Name	Questions to be set for SEE				Remarks	
			R		U	A		
1	I	Breakfast cookery	4	1		9(a)	13(a)	
2	II	Potato & other tubers						
3	III	Farinaceous cookery & Gourmet cookery		2		10(a)	14(a)	
4	IV	Larder						
5	V	Continental & middle East Cookery		3	5, 6	9(b)	13(b)	
6	VI	Oriental cookery				7,8	11(a)	
					11(b)		15(b)	
					10(b)	14(b)		
					12(a)	16(a)		
					12(b)	16(b)		
Total Questions			8		8	8		
Legend:		Remembering (R)	1 Mark					
		Understanding (U)	3 Marks					
		Application (A)	5 Marks					

Instructions to the Students:

1. The student has to attempt either (a) or (b) question under the given question in serial.
2. The students are advised not to attempt more than prescribed questions in the exam.
3. In case additional questions attempted by the students, the consideration will be given on the basis of priority of first attempted question as the valid answer.
4. The student has to write the answer for the Questions of 1 mark, not more than $\frac{1}{4}$ page and 3 marks, not more than 1 page and 5 marks, not more than 2 pages.

DEPARTMENT OF TECHNICAL EDUCATION
STATE BOARD OF TECHNICAL EDUCATION & TRAINING (TS)

Course Title: WINES AND SPIRITS	Course Code : 18HMCT-402C
Semester : IV	Course / Elective : Core
Teaching Scheme (L:T:P) : Theory 50 Minutes (08)	Credits : 3Credits
Type of course : Laboratory course	Total Contact Hours : 45Hrs/60Pds
CIE : 60 Marks	SEE : 40 Marks

PRE REQUISTES:

Possess the ability to understand the difference between non alcoholic and alcoholic beverages

COURSE OUTCOMES:

CO1	Categorize alcoholic beverages & Glossary items
CO2	Analyse the production of Beer
CO3	Compile the different types of spirits and their alcoholic strength
CO4	Appreciate the fine delicate aromas and other characteristics of wine
CO5	Propose the list of wine based Aperitifs and Spirit Based liqueurs
CO6	Classify cocktails, liqueurs, and their recipes.

Course content:

1.0 Alcoholic Beverages

Introduction – Definition – Classification – History, Production, Definition of wine, varieties of grape-Black & White, Famous wine producing countries, Terms.

2.0 Beer:

Introduction and definition –Raw material manufacturing types – production of each type – storage – service.

3.0 Spirits

Definition – Production – Pot still, patent still – production of whisky, rum, gin, brandy, vodka and tequila – proof spirits different scales – service

4.0 Wines:

Introduction – Definition – Classification Table/Still/natural – Fortified – Sparkling – Aromatized – Definition and production of each category – Principle Wine regions of France, Germany, Italy and Spain, food and wine combination – storage and service of wines.

5.0 Aperitifs and LIQUEURS.

Meaning-types-service-liquers-Definition-History-production-categories-service

6.0 Cocktails & Mocktails

Definition-classification-equipment for the preparation of cocktail and service of cocktails-mocktails -specaility coffee.

Reference books:

Food and Beverage Service by D.R. Lilly rap – Edward Arnold.

Food and Beverage Service by Vijay Dhawan – Frank Bros. & Co.

Professional Food and Beverage Service Management by Brain Verghese Macmillan India Ltd.,

Food and Beverage Service Training Manual by Sudhir Andrews – Tata Mc Graw Hill Publishing Co. Ltd.

Multiple choice question on food service by Brian K. Julyan Heinemann London.

Suggested learning outcomes:

C01: Categorize Alcoholic beverages &Glossary terms.

- 1.1 Define alcoholic beverage.
- 1.2 Classify Alcoholic Beverage .
- 1.3 History of wine making and the development of Wine production and Grape wine.
- 1.4 Famous white Grape of various Countries white Grape used in making wine .
Chardonnay, Chenin Blanc ,Gewiirztraminer ,Marsanne , Muller- Thurgau ,
Muscat, Pinot Blanc, Pinot Gris , RhineRiesling, SauvignonBlanc, Semillon.
- 1.5 Famous Black grapes of Various Countries- Cabernet Franc Cabernet
Sauvignon ,Carmenere ,Gamay , Grenache Noir, Malbe, Merlot, Meunier ,
Nebbiolo, Pinot Noir, Sangiovese, Syrah (Shiraz) Tempramillo .
- 1.6 Wine producing Countries - famous France, Italy ,Spain, Germany, Portugal,
California , Australia , Hungary, India.
- 1.7 Give meaning of Various terms related to Alcoholic beverage .
- 1.8 Differentiate between Fermentation and Distillation.

C02; Assess the types of Wines

- 2.1 Define Wine.
- 2.2 Describe table/still/natural wine and explain the production process.
- 2.3 List out various table wines.
- 2.4 Explain the methods of production of sparkling wines.
- 2.5 Mention various sparkling wines.
- 2.6 Explain in detail about fortified wines (Port, Sherry, Madeira, Marasala).
- 2.7 Write about aromatized wines.
- 2.8 List out aromatized wines and describe each in brief.
- 2.9 List out food and wine combination list.
- 2.10 Write about storage of wines.
- 2.11 Describe the service of wines.

CO 3 Composition,types of Beer

- 3.1 Define Beer.
- 3.2 List out the basic material used in the manufacture of beer.
- 3.3 Explain the process of manufacture of beer.
- 3.4 List out different types of beer.
- 3.5 Write in detail about the production of bottled, canned and draught beer.
- 3.6 Explain the service of beer.

C04 Define Aperitifs ,its characteristics

- 4.1 Give the meaning of the term Aperitifs,
- 4.2 Mention the types of Aperitifs
- 4.3 Describe Aperitifs
- 4.4 Explain the service of Aperitifs.

C05 Compare the alcoholic percentage of Spirits

- 5.1 Define Spirits.
- 5.2 Explain Pot – Still method and Patent Still method.
- 5.3 Explain the production of Whisky, Rum, Gin, Brandy, Vodka and Tequila.
- 5.4 Identify few of Non-Popular Spirits.
- 5.5 Describe proof spirit and scales.
- 5.6 Explain service of Spirits.

CO 6 Classify COCKTAILS ,LIQUEURS AND THEIR RECIPES

- 6.1 Describe cocktails. Differentiate between Cocktails and Mocktails.
- 6.2 State various types of cocktails.
- 6.3 Explain the methods of making cocktails.
- 6.4 List out rules to make perfect Cocktail.
- 6.5 Give the recipes of
Whisky – Cocktails- Scotch- Mist- Whisky Sour, Manhattan, Gin Cocktails- Pink Lady, Fallen Angel, Tom Collin, Rum cocktails, Pinnacolada Cuba Libra, Vodka Cocktails – Bloody Mary, White Spider, Brandy Cocktails – Sidecar, Stinger.
- 6.6 List out cocktail bar equipment.
- 6.7 Explain speciality coffee.
- 6.8 Describe the Service of Irish and Turkey.
- 6.9 Define Liqueurs. Describe the basic methods of making liqueurs.
- 6.10 List out various categories of liqueurs and their colour, flavours and base spirit's
- 6.11 Explain Service of liqueurs.

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3. Midsem-I and Midsem-II examinations conducted for 20 marks each for the duration of 1 hour only.
4. Midsem-III and End Examination conducted together for 40 marks for the duration of 2 hours only.

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01	Part-A	Remembering (R)	4	1	Nil	4 Marks
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03	Part-C	Application (A)	4	5	2	10 Marks
Total Marks						20 Marks

The question paper pattern in End Sem Examinations is as follows;

S.No	Description	Level	No. of questions	Marks for each question	Choice	Total Marks
01	Part-A	Remembering (R)	8	1	Nil	8 Marks
02	Part-B	Understanding (U)	8	3	4	12 Marks
03	Part-C	Application (A)	8	5	4	20 Marks
Total Marks						40 Marks

Suggested student activities:

Mock Service of wines, spirits beer, preparation of cocktails & liqueurs.

	COURSE OUT COME	CL	Linked PO	Teaching Hrs
CO1	Categorize alcoholic beverages & Glossary items	R/U/ U/A	12678910	10
CO2	Analyse the production of Beer		1,2,3,6,7,8,9,10	10
CO3	Compile the different types of spirits and their alcoholic strength		1,2,3,6,7,8,9,10	10
CO4	Appreciate the fine delicate aromas and other characteristics of wine		1,2,3,5,6,7,8,9,10	10
CO5	Propose the list of wine based Aperitifs and Spirit Based liqueurs		1,2,3,4,6,7,8,9,10	10
CO6	Classify cocktails, liqueurs, and their recipes.		1,2,3,4,5,6,7,8,9,10	10

S.No	Unit Name	R	U	A	Remarks
1	Introduction to alcoholic beverages and glossary terms	1, 2	5(a) 5(b)	7(a) 7(b)	
2	Beer	3, 4	6(a) 6(b)	8(a) 8(b)	
Total Questions		4	4	4	

MID SEM –II EXAM

S.No	Unit Name	R	U	A	Remarks
1	Spirits	1, 2	5(a) 5(b)	7(a) 7(b)	
2	Wines	3, 4	6(a) 6(b)	8(a) 8(b)	
Total Questions		4	4	4	

Semester End Examination

L.NO	Unit No.	Unit Name	Questions to be set for SEE				Remarks	
			R		U	A		
1	I	Introduction to alcoholic beverages and glossary terms	4	1		9(a)	13(a)	
2	II	Beer						
3	III	Spirits		2		10(a)	14(a)	
4	IV	Wines						
5	V	Aperitifs & Liqueurs		3	5, 6	9(b)	13(b)	
						11(a)	15(a)	
					11(b)	15(b)		
6	VI	Cocktails and Mock tails			7,8	10(b)	14(b)	
			12(a)	16(a)				
					12(b)	16(b)		
Total Questions			8		8	8		
Legend:		Remembering (R)	1 Mark					
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8. The student has to write the answer for the Questions of 1 mark, not more than ¼ page and 3 marks, not more than 1 page and 5 marks, not more than 2 pages.

DEPARTMENT OF TECHNICAL EDUCATION
STATE BOARD OF TECHNICAL EDUCATION & TRAINING (TS)

Course Title: HUMAN RESOURCE MANAGEMENT	Course Code : 18HMCT-403C
Semester : IV	Course / Elective : Core
Teaching Scheme (L:T:P) : Theory 50 Minutes (08)	Credits : 3Credits
Type of course : Laboratory course	Total Contact Hours : 45Hrs/60Pds
CIE : 60 Marks	SEE : 40 Marks

Pre requisites:

Execute the functions of management & special focus on HR department.

Course outcomes:

CO1	Explain the importance of principles and function of Management
CO2	Forecasting Needs and Manpower Requirements
CO3	Emphasize the tools of Human Resources Management
CO4	Appreciate the importance of staffing
CO5	Analysing Human Behaviour in a work place
CO6	To handle Strategic challenges of Human Resource Department

COURSE CONTENTS

- Principles & Functions of Management.
 - Definition – Henry Fayol’s Principles of Management.
 - Planning – Steps in Planning – Types of Plans – advantages – organizing – organizational structures – centralization – decentralization delegation – staffing – directing.
- Planning of Personnel Functions.
 - Changing role of personnel management in India functions and operations of personnel department – manpower planning – objectives and process – manpower demand – micro forecast of manpower demand.
- Tools of Human Resource Management.
 - Job analysis – job description – job specification – job evaluation – job design – training – decision making – stages in the process of decision making – managerial decisions – techniques of decision making.
- Staffing – Recruitment Methods Selection.
 - Steps – induction and placement – transfer – promotion – training – need – methods – H.R.D. – Need – Methods of performance appraisal
- Organisational behaviour, industrial relations and QWL – motivation – Maslow’s theory – Styles of leadership – Theory X & Y – group dynamics – good industrial relation practices – workers participation in management – industrial disputes – conflict –

collective bargaining – counseling – stress – barriers to quality of work life – improvement in quality of work life – quality circles – structure and goals, work measurement – work improvement – method study – motion study – time study.

6. Strategic planning process-organizational activities-strategic HR manager links external and internal environmental factors-global competitiveness-strategic HR-global frame work-planning mergers and acquisitions- challenges-measures of effectiveness –Human capital effectiveness measures.

REFERENCES

1. Industrial Management and Entrepreneurship – M. Zakria Baig.
2. Industrial Management and Entrepreneurship – N. Krishna Moorthy.
3. Industrial Management and Entrepreneurship – M.M. Sheriff.
4. Personnel Management – C.B. Mamoria

Suggested learning outcomes:

C01: Explain the importance of principles and function of Management.

- 1.1 Define Management and explain the Principles.
- 1.2 List out Managerial Functions.
- 1.3 Define Planning and list out the steps of planning.
- 1.4 Write about different types of plans. (Short-term, mid-term & long-term).
- 1.5 Explain the advantages of planning.
- 1.6 Give the meaning of organizing and write about various types of organization structures.
- 1.7 Explain Centralization and Decentralization.
- 1.8 Write about delegation and different forms of delegation.
- 1.9 Give the meaning of staffing.
- 1.10 Describe directing

CO2: Forecasting Needs and Manpower Requirements

- 2.1 Discuss about changing role of personnel management in India.
- 2.2. Explain the functions and operations of personnel department.
- 2.3. Give the meaning of manpower planning.
- 2.4. List out the objectives of manpower planning.
- 2.5. Explain the process of manpower planning.
- 2.6. Give the meaning of manpower demand.
- 2.7 Explain about micro forecasts of manpower demand.

C03: Emphasize the tools of Human Resources Management

- 3.1. Define Job analysis and explain the use.
- 3.2. Give the meaning of job description and write about the use.
- 3.3. Give the job description of any one job in hotel industry.
- 3.4. Explain about job specification and explain its importance.
- 3.5. Explain about job evaluation and its objectives.
- 3.6. Explain in brief about various methods of job evaluation.
- 3.7. Explain Decision Making.
- 3.8. List out the stages in the process of decision making.
- 3.9. Explain various types of managerial decisions.
- 3.10 Explain about techniques used in different steps of decision making.

C04: Appreciate the importance of staffing.

- 4.1. Explain recruitment and selection.
- 4.2. Explain about various methods of recruitment.
- 4.3. Explain in brief about various steps of selection process.
- 4.4. Explain about induction and placement.
- 4.5. State about types of transfers and a systematic transfer policy.
- 4.6. Explain the purpose of promotion and a sound promotion policy.
- 4.7. Explain the need for training.
- 4.8. Discuss in brief, about various methods of training.
- 4.9. State the meaning of H.R.D. and explain its need.
- 4.10 Explain about various methods of performance appraisal.

C05 Analysing Human Behaviour in a work place

- 5.1. State the meaning of motivation and explain Maslow's Theory of Motivation.
- 5.2. Explain theory 'X' and 'Y' and explain different styles of leadership.
- 5.3. Explain group dynamics.
- 5.4. Explain what constitutes good industrial relation practices and the objectives of workers participation in management.
- 5.5. Explain about industrial disputes, the causes and collective bargaining.
- 5.6. State the causes and manifestations of conflict and explain Conflict Management.
- 5.7. Explain about reasons for stress, methods of stress coping, counseling and effective helping.
- 5.8. Explain quality of work life.
- 5.9. Explain about various barriers to quality of work life and discuss strategies for improvement in quality of work life.
- 5.10. State the meaning of quality circle and explain the structure and goals of quality circles.
- 5.11. Explain work measurement and work improvement.
- 5.12 Explain about method study, motion study and time study

C06: To handle strategic challenges of Human Resource Department

- 6.1. Cite the strategic planning process by Human Resource Management
- 6.2. Outline the Organizational Activities of Strategic Planning

- 6.3. Outline the Strategic Human Resource Management Links to organizational Strategies
- 6.4. Explain the internal and external Environmental Factors that affect Human Resource Strategic.
- 6.5. Identify the Global Competiveness and Strategic Human Resource, its Global frame work.
- 6.6. Role of Human Resource Planning in Mergers and Acquisition.
- 6.7. Strategize the challenges of Planning by Human Resource.
- 6.8. Emphasize the Technology Challenges
- 6.9. Measure the Effectiveness of Human Resource initiatives.
- 6.10. Engaging the Human Capital Effectiveness Measure by Human Resource.

E-LEARNING LINKS:

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01	Part-A	Remembering (R)	8	1	Nil	8 Marks
02	Part-B	Understanding (U)	8	3	4	12 Marks
03	Part-C	Application (A)	8	5	4	20 Marks
Total Marks						40 Marks

Suggested Student activity :

	COURSE OUT COME	CL	Linked PO	Teaching Hrs
CO1	Explain the importance of principles and function of M	R/U/A	1,2,7,8,9,10	10
CO2	Forecasting Needs and Manpower Requirements	R/U/A	1,2,3,7,8,9,10	10
CO3	Emphasize the tools of Human Resources Management	R/U/A	1,2,5,7,9,10	10
CO4	Appreciate the importance of staffing.	R/U/A	1,2,7,8,9	10
CO5	Analysing Human Behaviour in a work place	R/U/A	1,2,4,7,10	10
CO6	To handle strategic challenges of Human Resource Department	R/U/A	1,2,3,6,7,8,10	10

Organize co ordinate and event related to publicity, promotion.

MID SEM-I EXAM

S.No	Unit Name	R	U	A	Remarks
1	Principles and Functions of management	1, 2	5(a) 5(b)	7(a) 7(b)	
2	Planning of Personnel Functions	3, 4	6(a) 6(b)	8(a) 8(b)	
Total Questions		4	4	4	

MID SEM –II EXAM

S.No	Unit Name	R	U	A	Remarks
1	Tools of Human Resource Management	1, 2	5(a) 5(b)	7(a) 7(b)	
2	Staffing	3, 4	6(a) 6(b)	8(a) 8(b)	
Total Questions		4	4	4	

Semester End Examination

Sl No	Unit No.	Unit Name	Questions to be set for SEE				Remarks	
			R		U	A		
1	I	Principles and Functions of management	4	1		9(a)	13(a)	
2	II	Planning of Personnel Functions						
3	III	Tools of Human Resource Management		2		10(a)	14(a)	
4	IV	Staffing						
5	V	Organisational Behaviour, Industrial Relation and Quality of work life		3	5, 6	9(b)	13(b)	
						11(a)	15(a)	
					11(b)	15(b)		
6	VI	Strategic Human Resource Management		7,8	10(b)	14(b)		
					12(a)	16(a)		
					12(b)	16(b)		
Total Questions			8		8	8		
Legend:		Remembering (R)	1 Mark					
		Understanding (U)	3 Marks					
		Application (A)	5 Marks					

Instructions to the Students:

1. The student has to attempt either (a) or (b) question under the given question in serial.
2. The students are advised not to attempt more than prescribed questions in the exam.
3. In case additional questions attempted by the students, the consideration will be given on the basis of priority of first attempted question as the valid answer.
4. The student has to write the answer for the Questions of 1 mark, not more than $\frac{1}{4}$ page and 3 marks, not more than 1 page and 5 marks, not more than 2 pages.

DEPARTMENT OF TECHNICAL EDUCATION
STATE BOARD OF TECHNICAL EDUCATION & TRAINING (TS)

Course Title: HOTEL ENGINEERING	Course Code : 18HMCT-404C
Semester : IV	Course / Elective : Core
Teaching Scheme (L:T:P) : Theory 50 Minutes (08)	Credits : 2 Credits
Type of course : Laboratory course	Total Contact Hours : 45Hrs/60Pds
CIE : 60 Marks	SEE : 40 Marks

Pre requisite:

Maintenance types of maintenance & importance of responsibility of maintenance equipment replacement policies and fuels used in Hotel industry.

CO1	Emphasize the importance of maintenance department in hotel industry and types of hotels
CO2	Analyse the Policies of maintenance in hotel industry
CO3	Identify the water conservation in hotel
CO4	Emphasis on WASTE disposal & pest control.
CO5	Categorize the fuels used in catering industry-gas and electricity
CO6	Providing Maintaining the refrigeration and air conditioning system fire prevention and fire fighting system in hotel industry

Course contents:

- Maintenance - maintenance department in hotel industry with emphasis on its relation with other departments of the hotel- organization chart of maintenance department- duties and responsibilities of maintenance department Maintenance – Preventive and preventive and break down. **10 Periods**
- Policy maintenance – Equipment replacement policy and its importance **10 Periods**
- Water systems- cold water systems in hotels- harness of water , water softening, base – exchange method –cold water systems, swimming pools-hot water supply systems in hotels- flushing cistern, water traps and closets. **10 Periods**
- Waste disposal system – Liquid waste and solid waste disposal systems – importance of safety and health measures
- Fuels - Fuels used in catering industry – types of fuels used in the catering industry – calorific value – comparative study of different fuels – LPG and its properties, principle of Bunsen Burner – precautions to be taken while handling gas, low and high pressure burners – corresponding heat outcome. Electricity – fundamentals of electricity – insulators, conductors, resistance, current potential difference, power energy – concepts definitions – their units and relationship – AC and DC, single phase and three phase and its importance on an equipment. Specifications electric circuits – open circuits and

closed circuits, symbols of circuit elements, series and parallel connection – short circuits, symbols of circuit elements, series and parallel connection- short circuit –fuses- MCB –earthing – reason for placing switches on live wire side- electric wires and types of wiring- safety precautions to be observed while using electric appliances.

10 Periods

6. . Refrigeration and air-conditioning- basic principle- latent heat- boiling point and its dependence on pressure-vapour compression system of refrigeration and refrigerants- vapour absorption system- care and maintenance of refrigerants different types of refrigerant units, their care and maintenance- condition of comfort in the guest rooms and public areas- relative humidity- humidification – dehumidifying- dew point control, unit air conditioning –window type air – conditioner- central- air conditioning – window type air –conditioner-central- air conditioning –preventive maintenance vertical transportation- elevator-escalators.

10 periods

Reference books:

1. Practical Maintenance and Equipment for Hoteliers, Licenses and Caterers by D.C.Gladwell.
2. Household equipment by Wiley.
3. Food and Beverage Management and cost control by Jagmohan Nagi – Kanishka Publishers, Distributors Catering Management – An integrated approach by Mohini Sethi Surjeet Malhan Wiley Eastern Ltd

Learning outcomes:

1.0 Emphasize the importance of maintenance department in hotel industry and types of hotels.

1.1 Explain the functions of maintenance department with emphasis on its relation with other departments in hotels.

1.2 Draw the organization chart of maintenance department.

1.3 Explain the duties and responsibilities of maintenance department.

1.4 Define the term maintenance.

1.5 State the types of maintenance, preventive maintenance and breakdown maintenance. Differentiate between preventive and breakdown maintenance.

1.6 Explain about the necessity of contract maintenance and services, type of contract service, their advantages and disadvantages.

- 1.1 List out guide's lines for hiring contract service and discuss the procedure for inviting and processing tender, negotiating and finalizing.

2.0 Analyse the Policies of maintenance in hotel industry.

2.1 Explain the importance of equipment replacement policy and state the circumstances under which equipment are replaced.

2.2 Discuss replacement policy of items which gradually Deteriorate.

2.3 List out the equipment to be purchased when the cost is minimum and about economic replacement cycle for suddenly failing equipment.

3.0 Identify the water & Sanitation system and energy and water conservation in hotel.

- 3.1 Explain the cold water supply and Hot water system in hotel.
- 3.2 Define hardness of water.
- 3.3 Water softening base-exchange method.
- 3.4 Explain about flushing cistern, water taps and closets.
- 3.5 Explain the necessity of for energy and water conservation in different area of Hotels.

4.0 Emphasis on Waste Disposal & pest control.

- 4.1 Discuss the importance of waste disposal and pollution control; state the types of waste, liquid sewage and solid waste.
- 4.2 Discuss about disposal of solid waste and sewage treatment.
- 4.3 Explain about the control measure to be taken for air pollution, water pollution, noise pollution and thermal pollution in hotel industry.
- 4.4 Discuss about the importance of safety and health measures .
- 4.5 State the importance of Pest control and methods of pest control.

5.0 Categorize the fuels used in catering industry-gas and electricity.

- 5.1 State the types of fuel used in catering industry. List the advantages and disadvantages of different fuels like gas, electricity, solar, oil, coal, steam, wood etc.
- 5.2 Explain heat terms-conditions, convection, radiation.
- 5.3 Define LPG, explain its properties and explain the principle of Bunsen burner.
- 5.4 Explain about the low and high pressure burner corresponding heat outcome and list out the precautions to be taken while handling gas equipment.
- 5.5 Explain the fundamental of electricity-AC and DC current, single and three phase current, volt, ampere, ohms.
- 5.6 Define insulator, conductor, resistance and unit and relationship, open circuit, close circuit and short circuit.
- 5.7 Understand the importance of electric current and identify the symbols of circuit element.
- 5.8 Explain about series and parallel connections, fuse, MCB and earthing.
- 5.9 Categorize the types of wiring and justify for placing switches on live wire side.
- 5.10 List the precaution to be observed while using electric appliances.
- 5.11 Define illumination and state to unit of illumination. State different lighting devices, incandescent lamps, florescent lamps and other gas discharge lamps

6.0 Providing Maintaining the refrigeration and air conditioning system fire prevention and fire fighting system in hotel industry.

- 6.1 State the basic principles of refrigeration-latent heat, boiling point and its dependant on pressure.
- 6.2 Explain the two types of refrigeration system vapour compression system and vapour absorption system and their properties.
- 6.3 Explain care and maintenance of refrigerators.
- 6.4 Mention the conditions of comfort in the guest room and public areas of a hotel.

- 6.5 Explain the terms, relative humidity, humidification, dehumidifying and dew point control.
- 6.6 Describe the work of air conditioning plant with the help of a neat diagram and explain care and maintenance.
- 6.7 State the classification of fire.
- 6.8 Explain the methods of extinguishing fire and mention the types of fire extinguishers.
- 6.9 Explain about fire detectors and alarms.
- 6.10 Mention about structural protection and legal requirement

E-learning links;

hotel du vin

<https://www.hotelduvin.com>

www.srisriuniversity.edu.in

www.bolc.co.uk> Free Hotel Management

www.oxfordhome study.com

Free outline Hospitality courses and MOOCS

[https:// www.classcentral.com](https://www.classcentral.com)>tag

1. Midsem-I and Midsem-II examinations conducted for 20 marks each for the duration of 1 hour only.
2. Midsem-III and End Examination conducted together for 40 marks for the duration of 2 hours only.

The question paper pattern in Mid Sem Examinations is as follows;

S.No	Description	Level	No. of questions	Marks for each question	Choice	Total Marks
01	Part-A	Remembering (R)	4	1	Nil	4 Marks
02	Part-B	Understanding (U)	4	3	2	6 Marks
03	Part-C	Application (A)	4	5	2	10 Marks
Total Marks						20 Marks

The question paper pattern in End Sem Examinations is as follows;

S.No	Description	Level	No. of questions	Marks for each question	Choice	Total Marks
01	Part-A	Remembering (R)	8	1	Nil	8 Marks
02	Part-B	Understanding (U)	8	3	4	12 Marks
03	Part-C	Application (A)	8	5	4	20 Marks

Total Marks	40 Marks
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Suggested Student activities:

Importance of maintenance department

Types of maintenance

Types of fuels

Equipment replacement policies

Water softening systems

	COURSE OUT COME	CL	Linked PO	Teaching Hrs
CO1	Emphasize the importance of maintenance department in hotel industry and types of hotels	R/U/A	1,2,7,8,9,10	10
CO2	Analyse the Policies of maintenance in hotel industry	R/U/A	1,2,4,7,10	10
CO3	Identify the water & Sanitation system and energy and water conservation in hotel	R/U/A	1,2,5,7,9,10	10
CO4	Emphasis on saving energy & water conservation & pest control.	R/U/A	1,2,7,8,9	10
CO5	Categorize the fuels used in catering industry-gas and electricity	R/U/A	1,2,3,7,8,9,10	10
CO6	Providing Maintaining the refrigeration and air conditioning system fire prevention and fire fighting system in hotel industry	R/U/A	1,2,3,6,7,8,10	10

Waste disposal

**C-18 New Pattern
MID SEM-I EXAM**

S.No	Unit Name	R	U	A	Remarks
1	Maintenance	1, 2	5(a) 5(b)	7(a) 7(b)	
2	Policy Maintenance	3, 4	6(a) 6(b)	8(a) 8(b)	
Total Questions		4	4	4	

MID SEM –II EXAM

S.No	Unit Name	R	U	A	Remarks
1	Water distribution systems	1, 2	5(a) 5(b)	7(a) 7(b)	
2	Sanitation	3, 4	6(a) 6(b)	8(a) 8(b)	
Total Questions		4	4	4	

Semester End Examination

Sl No	Unit No.	Unit Name.	Questions to be set for SEE					Remarks
			R		U		A	
1	I	Maintenance	4	1		9(a)	13(a)	
2	II	Policy maintenance						
3	III	Water distribution systems		2		10(a)	14(a)	
4	IV	Sanitation						
5	V	Fuels		3	5, 6	9(b)	13(b)	
					11(b)	15(b)		
6	VI	Refrigeration,Air Conditioning & Fire Safety		7,8	10(b)	14(b)		
						12(a)		16(a)
					12(b)	16(b)		
Total Questions			8		8	8		
Legend:		Remembering (R)	1 Mark					
		Understanding (U)	3 Marks					
		Application (A)	5 Marks					

Instructions to the Students:

1. The student has to attempt either (a) or (b) question under the given question in serial.
2. The students are advised not to attempt more than prescribed questions in the exam.
3. In case additional questions attempted by the students, the consideration will be given on the basis of priority of first attempted question as the valid answer.
4. The student has to write the answer for the Questions of 1 mark, not more than $\frac{1}{4}$ page and 3 marks, not more than 1 page and 5 marks, not more than 2 pages.

DEPARTMENT OF TECHNICAL EDUCATION
STATE BOARD OF TECHNICAL EDUCATION & TRAINING (TS)

Course Title: Financial Management	Course Code : 18HMCT-405C
Semester : IV	Course / Elective : Core
Teaching Scheme (L:T:P) : Theory 50 Minutes (08)	Credits : 3 Credits
Type of course : Laboratory course	Total Contact Hours : 45Hrs/60Pds
CIE : 60 Marks	SEE : 40 Marks

Pre Requisite:

Possess basic arithmetic algorithms.

CO 1	Explain the importance of objectives for financial management
CO 2	Analyze the financial position
CO 3	Prepare ratio analysis and control chart
CO 4	Utilization of funds and solve control practical problems
CO 5	Focus on the financial planning and conceptualize capital structure
CO 6	Determine the working capital needs, appraise capital budget.

COURSE CONTENTS:

- Financial Management meaning, scope and financial statements :-** Meaning, Definition, nature, scope of financial management – objectives, importance, need and functions of Financial Management – Organizational structure of finance department.
- Financial Analysis, Planning and Forecasting:-** Meaning, Definition, forecast financial planning – its scope, objectives, characteristics of financial planning:- essentials of sound planning. – Preparation of fund flow statements.
- Funds Flow :-** Definition, flow statements, its uses – preparation of fund flow statement – provision for taxation, proposed dividends, practical problems
- Cash Flow Analysis:-** definitions, analysis, sources, and uses of cash – statement. Differentiate cash flow and cash funds – flow analysis – practical problems.
- Capital Management And Capitalization:-** Meaning, need, and importance of Capitalization – definition, authorized, issued, subscribed, called-up capital, paid-up capital - Determinants of capitalization.- over capitalization, under capitalization, issue of shares and debentures their types. Procuring of capital by hotel industry.
- Capital Management and Capital Budgeting :-** Meaning, classification, objectives and features of budgetary control. Inventory control – concepts, factors, levels of inventory its types. Stock receipt, recording and issue of stock, order level of stock – LIFO and FIFO Bin card.

RECOMMENDED BOOKS:

- Theory and problems of Financial Management – Khan & Jain.
 - Management Accounting – J.V. Prabhakara Rao, V. Subbarayudu.
 - Financial Management – Dr. M.M. Varma & R.K. Agarwal.

- Management Accountancy – S.N. Maheswari.
- Financial Management by - Dr. Mittal
- Financial Management by - Nair, Benerjee, Agarwal.

SUGGESTED LEARNING OUTCOMES:

CO 1 Explain the importance of objectives for financial management:

Know about Financial Management, Financial Statement, Analysis and interpretation.

- 1.1 Define the term finance and functions of financial management.
- 1.2 Define Financial Management.
- 1.3 Explain the scope, its importance and functions.
- 1.4 Explain organizational structure of Finance Department

CO 2 Analyze the financial position:

Know about Financial Analysis planning and Forecasting.

- 2.1 Meaning and Definition of Financial Analysis.
- 2.2 Explain Financial Forecasting
- 2.3 Give the meaning of Financial Planning – its scope, objectives.
- 2.4 Explain characteristics of Sound Financial Planning

CO 3 Prepare ratio analysis and control chart:

- 3.1 Define funds
- 3.2 Explain fund flow statements
- 3.3 Enlist the uses of fund flow
- 3.4 Explain taxation, dividends
- 3.5 Discuss the practical problems of fund flow

CO 4 Utilization of funds and solve control practical problems

- 4.1 Define cash flow
- 4.2 Explain the meaning of cash flow analysis
- 4.3 List the sources and uses of cash statement
- 4.4 Differentiate cash flow and cash fund
- 4.5 Discuss the practical problems of cash flow.

CO 5 Focus on the financial planning and conceptualize capital structure

Understand Capital Management and Capitalization – meaning and scope

- 5.1. Explain the definition need and importance of Capitalization
- 5.2. Explain authorized capital, issued capital, subscribed capital, called-up capital, and paid-up capital.
- 5.3. List the objectives of Capitalization.
- 5.4. Explain the determinants of Capitalization
- 5.5. State over capitalization, under – capitalization.
- 5.6. Procedures for issue of shares and debentures and their types
- 5.7. Explain the method of procuring capital for the Hotel industry

CO 6 Determine the working capital needs, appraise capital budget:

- 6.1. Give the meaning, objectives and features of Budgetary control
- 6.2. Classify Budget.
- 6.3. Explain Inventory control its concepts
- 6.4. Factors determining the level of Inventory
- 6.5. State stock levels: types of levels – minimum and maximum levels.
- 6.6. Explain stock receipt, recording and issue of stock, order level of stock
- 6.7. State LIFO and FIFO Bin card.

E-LEARNING LINKS:

Hotel du vin
<https://www.hotelduvin.com>
www.srisriuniversity.edu.in
www.bolc.co.uk> Free Hotel Management
www.oxfordhome study.com
Free outline Hospitality courses and MOOCS
[https:// www.classcentral.com](https://www.classcentral.com)>tag

- 1. Midsem-I and Midsem-II examinations conducted for 20 marks each for the duration of 1 hour only.
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02	Part-B	Understanding (U)	4	3	2	6 Marks
03	Part-C	Application (A)	4	5	2	10 Marks
Total Marks						20 Marks

The question paper pattern in End Sem Examinations is as follows;

S.No	Description	Level	No. of questions	Marks for each question	Choice	Total Marks
01	Part-A	Remembering (R)	8	1	Nil	8 Marks
02	Part-B	Understanding (U)	8	3	4	12 Marks
03	Part-C	Application (A)	8	5	4	20 Marks
Total Marks						40 Marks

Suggested Student activity:

Allocate operational budget/funds for all departments.

	COURSE OUTCOME	CL	Linked PO	Teaching Hrs
CO1	Explain the importance of objectives for financial management	R/U/A	1,2,7,8,9,10	10
CO2	Analyze the financial position	R/U/A	1,2,3,7,8,9,10	10
CO3	Prepare ratio analysis and control chart	R/U/A	1,2,5,7,9,10	10
CO4	Utilization of funds and solve control practical problems	R/U/A	1,2,7,8,9	10
CO5	Focus on the financial planning and conceptualize capital structure	R/U/A	1,2,4,7,10	10
CO6	Determine the working capital needs, appraise capital budget.	R/U/A	1,2,3,6,7,8,10	10

MID SEM-I EXAM

S.No	Unit Name	R	U	A	Remarks
1	Financial Management, meaning, scope and financial statements	1, 2	5(a) 5(b)	7(a) 7(b)	
2	Financial Planning, Financial Analysis And Forecasting.	3, 4	6(a) 6(b)	8(a) 8(b)	
Total Questions		4	4	4	

MID SEM –II EXAM

S.No	Unit Name	R	U	A	Remarks
1	Funds Flow Cash Flow Analysis	1, 2	5(a) 5(b)	7(a) 7(b)	
2	Cash Flow Analysis	3, 4	6(a) 6(b)	8(a) 8(b)	
Total Questions		4	4	4	

Semester End Examination

Sl No	Unit No.	Unit Name	Questions to be set for SEE				Remarks	
			R		U	A		
1	I	Financial Management, meaning, scope and financial statements	4	1		9(a)	13(a)	
2	II	Financial Planning, Financial Analysis And Forecasting.						
3	III	Funds Flow Cash Flow Analysis		2		10(a)	14(a)	
4	IV	Cash Flow Analysis						
5	V	Capital Management And Capitalisation Capital Management And Capitalisation		3	5, 6	9(b)	13(b)	
						11(a)	15(a)	
					11(b)	15(b)		
6	VI	Capital Management And Capital Budget		7,8	10(b)	14(b)		
					12(a)	16(a)		
					12(b)	16(b)		
Total Questions			8		8	8		
Legend:		Remembering (R)	1 Mark					
		Understanding (U)	3 Marks					
		Application (A)	5 Marks					

Instructions to the Students:

1. The student has to attempt either (a) or (b) question under the given question in serial.
2. The students are advised not to attempt more than prescribed questions in the exam.
3. In case additional questions attempted by the students, the consideration will be given on the basis of priority of first attempted question as the valid answer.
4. The student has to write the answer for the Questions of 1 mark, not more than $\frac{1}{4}$ page and 3 marks, not more than 1 page and 5 marks, not more than 2 pages.

DEPARTMENT OF TECHNICAL EDUCATION
STATE BOARD OF TECHNICAL EDUCATION & TRAINING (TS)

Course Title: ADVANCE COOKERY LAB	Course Code : 18HMCT-406P
Semester : IV	Course / Elective : Core
Teaching Scheme (L:T:P) : Theory 50 Minutes (03)	Credits : 1.5 Credits
Type of course : Laboratory course	Total Contact Hours : 60/120pd
CIE : 60 Marks	SEE : 40 Marks

Legend: R; Remembering, U: Understanding A: Applying

Unit No	Unit Name	Periods	Questions to be set for SEE			Marks Weight age
			R	U	A	
1	Chaud Froid	30	2	1	1	25%
2	Western cookery	30	2	1	1	25%
3	Middle east and Oriental Cookery	60	4	2	2	50%
	Total	120	8	4	4	100%

Pre requisite:

Flare for adapting the various global cuisines.

CO I	Decorate serving platters with culinary sauce
CO II	Insight of the western frontiers and Mediterranean cuisine
CO III	Preparation of popular middle east and oriental cuisine

COURSE CONTENTS:

1. Chaud froid sauce- Galantine and Terrine
2. Cuisine of USA- Europe and Mediterranean
3. Cuisine of middle east and oriental

COURSE OUTCOMES:

CO I: Decorate serving platters with culinary sauce

1.1 preparation of chaud froid, Aspic jelly.

1.2 Preparation of Galantine.

1.3 Preparation of Terrine

CO II: Insight of the Western frontiers and Mediterranean cuisine

2.1 FRANCE:-

MENU – 1

Crème Dubarry

Darne de Saumon Grill

Poulet Saute Chasseur

Haricotes Verts

Crepe Suzette

MENU- 2

Consomme Carmen

Homard Thermidor

Poulet a la Rex

Salade de Choufleur

Mousse au Chocolate

2.2 MENU -3 – GERMANY

Kartoffelsuppe

Fish balls with Spinach

Stubenkueken

Apple Strudel

2.3 MENU – 4 U.S.A

Black Bean Soup / Fish Chowder

Old fashioned Chicken Pie/Frijoles

Wild Rice Stuffing

Caesar Salad

Apple Jonathan

2.4 MENU – 6 ITALY

Minestrone Soup

Ravioli Arrabbiata

Pizza Margherita / Neapolitana

Stuffed Aubergines

Tiramisu

2.5 MENU – 9 GREECE

Soupe Avgolemono

Moussaka a la Greque

Chicken Pillaf
Aubergines with Pepper
Baklava

2.6 MENU- 11 SPAIN

Gazpacho
Salmon a la Alicantina
Spanish Rice
Pollo En Pepitoria
Chocolate Creams

2.7 MENU -12 RUSSIA

Caucasian Salad
Armenian Soup
Stuffed Fish
Stuffed Meat Loaf
French Beans with Mushrooms
Apple Soufflé

2.8 MENU – 16 U.K

1. Tomato Juice Cocktail
Scotch Broth
Roast beef
Apple Pie
2. Shepherd's Pie
Roast turkey/ roast lamb mint sauce
Mince Pies
Yorkshire pudding

CO III: Preparation of popular Middle East and oriental cuisine

3.1 MENU – 5 JAPAN

Misoshiru
Sukiyaki
Tsukemono
Teriyaki
Rice cakes with Strawberries

3.2 MENU – 7 THAI

Stir Fried Scallops with Asparagus
Ginger, Chicken and Coconut Soup
Steamed Egg with Lamb and Spring onion
Mutton Curry with Thai Aubergine
Pineapple Fried Rice

Bananas in Coconut Cream

MENU – 8 THAI

Fish Cakes with Cucumber Relish
Baked Fish in Banana Leaves
Fried Jasmine Rice with Prawns & Thai Basil
Mixed Vegetables in Coconut Milk
Baked Coconut in Rice Pudding

3.3 MENU – 10 SRILANKA

Mullugutwany Soup
Idde Appung
Ceylon Chicken Curry
Kalu Dodel

3.4 MENU – 13 CHINESE

4. Man chow Soupe
5. Golden Fried Prawns
6. Hunan Steamed Rice
7. Festival Sweet Rice Porridge

MENU – 14 CHINESE

8. Hot & Sour Chicken Soup
9. Chicken Lollipop
10. Pecking Duck
11. Spring Rolls
12. Fruit Custard

MENU – 15 CHINESE

13. Sweet Corn Chicken Soup
14. Fried Wanton
15. Chinese Fried Rice
16. Ginger Chicken
17. Moss Jelly

COURSE OUTCOME		CL	Linked PO	Teaching Hrs
	COURSE OUTCOME		P O	PERIODS
CO1	Decorate serving platters with culinary sauce	R/U/A	1,2,6,	30
CO2	Insight of the western frontiers and Mediterranean cuisine	R/U/A	1,2,6,7,	30
CO3	Preparation of popular middle east and oriental cuisine	R/U/A	1,2,3,4, 5,6,7,8,9,10	60

STUDENT ACTIVITY:

Arrange per compilation of menus, dating to the introduction of ingredients.

DEPARTMENT OF TECHNICAL EDUCATION

STATE BOARD OF TECHNICAL EDUCATION & TRAINING (TS)

Course Title: WINES AND SPIRITS LAB	Course Code : 18HMCT-407P
Semester : IV	Course / Elective : Core
Teaching Scheme (L:T:P) : Theory 50 Minutes (03)	Credits : 1.5 Credits
Type of course : Laboratory course	Total Contact Hours : 60
CIE : 60 Marks	SEE : 40 Marks

Unit No	Unit Name	Periods	Questions to be set for SEE			Marks Weight age
			R	U	A	Weight age (%)
1	Bar	10	1	1	0	10%
2	Wines	10	2	0	2	30%
3	Beer and Whiskey	20	2	1	1	25%
4	Cocktails	20	3	2	1	35%
	TOTAL	60	8	4	4	100%

Legend: R; Remembering, U: UnderstandingA: Applying

Pre requisite:

Possess basic knowledge of bar equipment and service of beverages.

CO I	Arrange for service for dispense bar and public bar
CO II	Develop skills to serve the various types of wines
CO III	Compile and serve beer and spirits
CO IV	Handle service of cocktails and other speciality drinks

COURSE CONTENT:

1. Bar setup
2. Wine service
3. Beer and spirits service

4. Cocktails, mock tails and Irish coffee

5. SUGGESTED LEARNING OUTCOMES:

CO I: Arrange for service for dispense bar and public bar

1.1 Setting and operating a bar.

CO II: Develop skills to serve the various types of wines

2.1 Service of red wine

2.2 Service of white wine

2.3 Service of champagne

2.4 Service of fortified drinks

CO III: Compile and serve beer and spirits

3.1 service of whiskey

3.2 service of gin

3.3 service of vodka

3.4 service of brandy

3.5 service of beer

CO IV: Handle service of cocktails and other speciality drinks

4.1 Preparation and service of cocktails

4.2 Preparation and service of mocktails

4.3 Preparation and service of specialities- Irish, Turkey.

STUDENT ACTIVITY:

Identify wine producing countries and popular brands of spirits.

COURSE OUT COME		CL	Linked PO	Teaching Hrs
	COURSE OUTCOME		P O	PERIODS
CO1	Arrange for service for dispense bar and public bar	R/U/A	1,2,6,	10
CO2	Develop skills to serve the various types of wines	R/U/A	1,2,6,7,	10
CO3	Compile and serve beer and spirits	R/U/A	1,2,3,4,5,6,7,8,9,10	20
CO4	Handle service of cocktails and other speciality drinks	R/U/A	1,2,3,4,5,7,8,9,10	20

DEPARTMENT OF TECHNICAL EDUCATION

STATE BOARD OF TECHNICAL EDUCATION & TRAINING (TS)

Course Title: HOTEL ENGINEERING LAB	Course Code : 18HMCT-408P
Semester : IV	Course / Elective : Core
Teaching Scheme (L:T:P) : Theory 50 Minutes (03)	Credits : 1.5 Credits
Type of course : Laboratory course	Total Contact Hours : 60
CIE : 60 Marks	SEE : 40 Marks

Legend: R; Remembering, U: UnderstandingA: Applying

Unit No	Unit Name	Periods	Questions to be set for SEE			Marks Weight age
			R	U	A	
1	Electrical wiring and circuits	15	2	1	1	25%
2	Plumbing	15	2	1	1	25%
3	Engineering maintenance	30	4	2	2	50%
	Total	60	8	4	4	100%

Pre requisite:

Basic knowledge of electrical tools.

CO I	Identify the types of wiring and handling of electrical equipment.
CO II	Identify parts repairs and assembling of taps and valves
CO III	Perform cleaning of heavy duty hotel equipments

COURSE CONTENTS:

1. Electrical equipment
2. Taps and valves
3. Maintenance of equipment, gas banks and HVAC.

CO I: Identify the types of wiring and handling of electrical equipment

- 1.1 Identify types of wirings- AC and DC
- 1.2 Identify single phase wiring and its load.

- 1.3 Identify 3 phase wiring and its load.
- 1.4 Identify symbols of circuit elements.
- 1.5 Identify fuse, MCB and earthing wire.
- 1.6 Identify types of switches.
- 1.7 Identify and replace bulk lamps.

CO II: Identify parts repairs and assembling of taps and valves

- 2.1 Identify plumbing equipments
- 2.2 replace valves
- 2.3 replace leaking taps
- 2.4 replace washers
- 2.5 fix flush handles
- 2.6 Identify water seals for closets.

CO III: Perform cleaning of heavy duty hotel equipments

- 3.1 Maintain gas bank pressure
- 3.2 Clean and maintain heavy-duty kitchen equipment- manual, mechanical and electrical.
- 3.3 Clean and maintain refrigerators, freezers and Air Conditioners.
- 3.4 Read the water meter and electricity meter.

COURSE OUT COME		CL	Linked PO	Teaching Hrs
	COURSE OUTCOME		P O	PERIODS
CO1	Decorate serving platters with culinary sauce	R/U/A	1,2,6,	15
CO2	Insight of the western frontiers and Mediterranean cuisine	R/U/A	1,2,6,7,	15
CO3	Preparation of popular middle east and oriental cuisine	R/U/A	1,2,3,4, 5,6,7,8,9,10	30

Student activity:

1. Sensor for water taps
2. Solar energy for water supply to guest rooms and kitchen.
3. Rain water harvest

Student activity to visit maintenance department of hotels and to know about their functioning

DEPARTMENT OF TECHNICAL EDUCATION
STATE BOARD OF TECHNICAL EDUCATION & TRAINING (TS)

Course Title: INTERNATIONAL BUFFET	Course Code : 18HMCT-409P
Semester : IV	Course / Elective : Core
Teaching Scheme (L:T:P) : Theory 50 Minutes (03)	Credits : 1.5 Credits
Type of course : Laboratory course	Total Contact Hours : 60
CIE : 60 Marks	SEE : 40 Marks

Legend: R; Remembering, U: Understanding A: Applying

Unit No	Unit Name	Periods	Questions to be set for SEE			Marks Weight age
			R	U	A	
1	Layouts and positions of buffet tables	10	1	0	1	15%
2	Gourmet dishes	10	1	1	0	10%
3	A la gourmet buffet	10	2	0	1	17.5%
4	Smorgasbord	15	2	1	1	25%
5	Scandinavian buffet	15	2	2	1	32.5%
	Total	60	8	4	4	100%

Pre requisite:

have basic knowledge of menu compilation.

CO I	Identify layouts and positions in a given room
CO II	Identify the origin of ingredients, wines used while compiling gourmet dishes
CO III	Prepare and display gourmet buffet
CO IV	Present the compilation of Scandinavian buffets of cold and hot dishes
CO V	Prepare and display Scandinavian buffet, Fork buffet, sandwiches and displays

COURSE CONTENTS:

1. Types of buffets
2. Gourmet
3. Scandinavian hot and cold
4. Display – aspics.

COURSE OUTCOMES:

CO II identify layouts and positions in a given room:

- 1.1 position buffet tables in large oblong room
- 1.2 Position buffet tables in smaller room with bay.
- 1.3 Assembly and layout of round and square
- 1.4 Assembly and layout of oblong buffet tables against a wall with chefs
 - Simple modern type
 - Elaborate and classical
- 1.5 The Smorgasbord

CO III identify the origin of country, wines used while compiling gourmet dishes

2.0 Experiment: list 2 gourmet dishes of the following with the country name, its ingredients and specialities.

- a) Horsd'oeuvres
- b) Soup
- c) Fish
- d) Pasta
- e) Chicken
- f) Beef
- g) Pork
- h) Lamb
- i) Sweets

CO III Prepare and display gourmet buffet

3.0 Experiment: gourmet buffet

- Trout with white wine
- Chicken livers
- paysanne with rose wine
- grilled tomatoes
- lamb a la president barbeque
- garlic bread
- green salad

- citrus soufflé (champagne)
- coffee

CO IV Present the compilation of Scandinavian buffets of cold and hot dishes

4.1 MENU 1

- Globe artichoke vinaigrette/ stuffed eggs/ anchovies
- Grilled sirloin/ la selle d'agneau
- Brased gammon chaud froid
- Cottage cheese

4.2 MENU 2

- Smoked salmon/ a la grecque Portugaise/ grilled lemon sole with herb butter
- Turkey liver pate
- Trout pochebleu/ frites de volai/ braised lion of wheal
- Jambon francaise/ mozzarella- fruit salad

4.3 MENU 3

- Hungarian salad
- Petite buchees/ grilled fillets of salmon with cucumber sauce
- Fricassee de volaille
- Leg of lamb (gigot d'agneau)/ le rognon de boeuf
- Ham quiche
- Ricotta/ gateau

4.3 MENU 4

- Smoked breast of goose
- Carmen salad
- Escalope fish
- Smoked boiled shoulder ham with asparagus
- La prince des fromageh
- Chocolate gateaux

CO V Prepare and display Scandinavian buffet, Fork buffet, sandwiches and displays

Experiment 1:

Menu:-

- **Chicken salad**
- **Spring soup**
- **Baked fish**
- **Danish parsley chicken**
- **Chocolate chiffon pudding**

Experiment 2:- Sandwiches

- Buffet sandwiches- four shapes
- Continental / French sandwiches
- Open sandwich- book maker sandwich, club sandwich, canapés

Experiment 3:- displays

- Chicken aspic
- Fish aspic
- Chicken chaud froid sauce
- Green chaud froid sauce
- Pink chaud froid sauce
- Brown glaze
- Red glaze
- Brown chaud froid sauce
- Mayonnaise collee

COURSE OUT COME		CL	Linked PO	Teaching Hrs
	COURSE OUTCOME		P O	PERIODS
CO1	Identify layouts and positions in a given room	R/U/A	1,2,6,	10
CO2	Identify the origin of ingredients, wines used while compiling gourmet dishes	R/U/A	1,2,6,	10
CO3	Prepare and display gourmet buffet	R/U/A	1,2,3,	10
CO4	Present the compilation of Scandinavian buffets of cold and hot dishes	R/U/A	1,2,3,4	15
CO5	Prepare and display Scandinavian buffet, Fork buffet, sandwiches and displays	R/U/A	1,2,3,4	15

- Simple version of chicken chaud froid sauce

Recommend books:

1. Cold kitchen- a guide to garde manger – D.D. Sharma
2. Larder chef- M.J. Leto, and W.K.H Bode
3. Dinner menus- Nitha Mehtas

Suggested student activity:

Compile gourmet and scandanavian items around the world.

PROGRAMMING IN C LAB PRACTICE

Course Title :	Programming in C lab practice	Course Code	18C-410P
Semester	V Semester	Course Group	Practical
Teaching Scheme in Periods(L:T:P)	15:00:30	Credits	1.5
Methodology	Lecture + Practical	Total Contact Periods :	45Pds
CIE	60 Marks	SEE	40 Marks

Pre requisites

Basic knowledge of Computer Operation.

Course outcomes

Course Outcome	
CO1	Write programs using input/output statements, variables and operators
CO2	Work on Constants, Variables, Data Types, Operators and Expressions in C
CO3	Construct programs on Decision making and Looping statements.
CO4	Develop programs using arrays and structures

Course Content

1. Programming Methodology and Introduction to C Language Duration: 5 Periods

Program - Define High level language and low level language-history of C language - importance of C language – Define & Differentiate Compiler, Assembler - structure of C language - programming style of C language - steps involved in executing the C program

2. Understand Constants, Variables and Data Types in C and Understand Operators and Expressions in C Duration: 15 Periods

Character set - C Tokens - Keywords and Identifiers- Constants and Variables - data types and classification - declaration of a variable - Assigning values to variables - Define an operator - Define an expression -Classify operators - List and explain various arithmetic operators with examples -Illustrate the concept of relational operators - List logical operators - various assignment operators - Increment and decrement operators - Conditional operator - List bitwise operators -List various special operators- Arithmetic expressions- precedence and associativity of operators- Evaluation of expressions - formatted input and output.

3. Decision making and Looping statements

Duration: 10 Periods

Simple if statement with sample program – if else statement – else if statement – switch statement
-Classification of various loop statements- while statement – do-while statement - for loop statement - break and continue statements.

4. Arrays and Structures

Duration: 15 Periods

Arrays -declaration and initialization of One Dimensional - Accessing elements in the Array - Declaration and initialization of two Dimensional Arrays - sample programs on matrix addition and matrix multiplication–Declaration of a Structure – Structure members – Array of structures.

Course Outcome		CL	Linked PO	Teaching Hours
CO1	Write programs using input/output statements, variables and operators	R, U, A	1,2,3,4,8,9,10	5
CO2	Work on Constants, Variables, Data Types, Operators and Expressions in C	R, U, A	1,2,3,4,8,9,10	15
CO3	Construct programs on Decision making and Looping statements.	R,U, A	1,2,3,4,8,9,10	10
CO4	Develop programs using arrays and structures	U, A	1,2,3,4,8,9,10	15
			Total Sessions	45

1.1.1.1.1.1.1 REFERENCE BOOKS

1. Let Us C -- Yeshwanth Kanetkar BPB Publications
2. Programming in ANSI C -- E. Balaguruswamy Tata McGrawHill
3. Programming with C -- Gottfried Schaum's outline
4. C The complete Reference -- Schildt Tata McGraw Hill

List of Experiments

1. Exercise on structure of C program
2. Exercise on Keywords and identifiers
3. Exercise on constants and variables
4. Execution of simple C program
5. Exercise on operators and expressions
6. Exercise on special operators

7. Exercise on input and output of characters
8. Exercise on formatted input and output
9. Exercise on simple if statement
10. Exercise on ifelse statement
11. Exercise on elseif ladder statement
12. Exercise on switch statement
13. Exercise on conditional operator
14. Exercise on while statement
15. Exercise on for statement
16. Exercise on do...while statement
17. Exercise on one dimensional arrays
18. Exercise on two dimensional arrays
19. Exercise on structure
20. Exercise on array of structures