

**MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WEST
BENGAL (Formerly West Bengal University of Technology)
Syllabus of B.Sc. In Hospitality & Hotel Administration
(Effective from 2023-24 Academic Sessions)**

Semester-V

Subject Code: BHHAM501

Subject Name: Advanced Food Production Management

Credit:5 (L-4, T-1, P-0)

Details of content:

Unit 1 – Kitchen Management (Lecture Hours – 10)

Production Planning _ Forecasting and Budgeting

Production Quality Control – Raw material, Preparation and Service

Kitchen Workflow – SPS, Yield Test, Standard Recipe, Portion Control

Store Management – Selection of Supplier, Purchasing and Receiving, Storage and issuing

Indenting – Rules for Indenting, Indent Sheet

New Product Development

Use of Internet and Technologies in Food Production

Unit 2 – Banquet Operations (Lecture Hours – 8)

Introduction to banquets with Menu planning

Sequence of function planning

Event type, Client enquiry & response

Selling the venue, booking status, the planning stage, the event order, Payment option,

Conducting the event

Conducting an evaluation of the event

Unit 3 – Outdoor Catering (Lecture Hours – 10)

The concepts and principles of Out Door Catering

Limitations of Menu planning

Preparation, holding and reheating of food

Concepts of on premises cooking

Checklist for outdoor catering

Planning for the function and execution

Unit 4 – Food Styling (Lecture Hours – 8)

Introduction to Food styling, Importance of aesthetic appeal

Tips for dressing plates, tools requirement

The impact that food photography has on the food industry in relation to marketing

Critically examine photographic techniques in relation to food styling

The principles of food reporting and the visual aspect photograph

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Suggested Readings:

Dining Room & Banquet Management Vol- 1, 2, 3, 4- Anthony Strianese & Pamela Strianese.
Sitting The Table- Danny Meyar.
Modern Cookery for Teaching & Trade Vol. I, Ms. Thangam Philip, Orient Longman
Chef Manual of Kitchen Management, Fuller, John
The Book of Ingredients, Jane Grigson
Food around the world, Margaret McWilliams, Pearson
Indian Cuisine by Prasad

BHHAM502: Advance F&B Service

Credits: 5

Course Content:

Unit 1: Beer

Introduction, Production of Beer
Types and Brands, storage and service
International brands of Beer.

Unit 2: Other Fermented Beverages

Sake
Cider
Perry

Unit 3: Wines

Definition & History

Classification with examples

- Table/Still/Natural
- Sparkling
- Fortified
- Aromatized

Production of each classification

Old World wines (Principal wine regions, wine laws, grape varieties, production and brand names)

- France
- Germany
- Italy
- Spain
- Portugal

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New World Wines (Principal wine regions, wine laws, grape varieties, production and brand names)

- **USA**
- **Australia**
- **India**
- **Chile**
- **South Africa**

Unit 4: Spirits

Introduction to Spirits (Whisky, Brandy, Rum, Vodka, Gin & Tequila)
Spirits-Types, Production, Brands-Indian and International & Service
Other Alcoholic Beverages-Absinthe, Ouzo, Aquavit, Silvovitz, Arrack, Feni, Grappa, Calvados Etc.,

Unit 5: Cocktails & Mocktails

Introduction, History, Types & Preparation.
Classic Cocktails -Recipes, costing, innovative cocktails & mocktails
Cocktail Bar Equipment, garnishes, decorative accessories

Unit 6: Liqueurs

Types
Production
Broad Categories of Liqueurs
Brands & Service-Indian and International

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Subject Code: BHHAM503

Subject Name: Advance Accommodation Operations

Credit:4 (L-3, T-1, P-0)

Details of content:

Unit I: Credit Control

Meaning, objective, hotel credit policy regarding guaranteed bookings/corporate account holders/ credit card users Control measures at the time of: reservation, check-in, during stay, check-out, after departure, Prevention of Skippers : on arrival/during stay/on departure day

Unit II: Interior Decoration

- Elements and principles of design
- Colour and its role in décor –types of colour schemes
- Windows and window treatment
- Lighting and lighting fixtures
- Floor and wall finishes
- Carpets
- Furniture and fittings
- Flower arrangement

Unit III: Property Management System

- Fidelio / IDS / Shawman/Amadeus

Unit IV: Planning and Organising The House Keeping Department

- Area inventory list, Frequency schedules, Performance and Productivity standards, Standard Operating manuals – Job procedures, Job allocation and work schedules, duty rosters, team work and leadership in House Keeping. Renovation, Snagging list

Unit V: Yield Management

- Concept and importance, Applicability to rooms division, Capacity management
- Potential high and low demand tactics

Unit VI: Budgeting

- Types of budget & budget cycle, Factors affecting budget planning
- Capital & operations budget, Refining budgets, budgetary control
- Forecasting, Advantages & Disadvantages of budgeting

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Suggested Readings:

- Hotel Hostel and Hospital Housekeeping – Joan C Branson & Margaret Lennox (ELBS).
- Hotel House Keeping – Sudhir Andrews Publisher: Tata McGraw Hill.
- Hotel Housekeeping Operations & Management – Raghubalan, Oxford University Press.
- Housekeeping and Front Office – Jones
- Managing Housekeeping Operations – Margaret Kappa & Aleta Nitschke
- Professional Management of Housekeeping Operations (II) Edn.) – Robert J. Martin & Thomas J.A. Jones, Wiley Publications
- Security Operations By Robert McCrie, Publisher: Butterworth – Heinemann
- The Professional Housekeeper – Tucker Schneider,; Wiley Publications
- Front Office Training manual – Sudhir Andrews. Publisher: Tata Mac Graw Hill
- Managing Front Office Operations – Kasavana & Brooks Educational Institution AHMA
- Front Office – Operations and management – Ahmed Ismail (Thomson Delmar).