

SRI VENKATESWARA UNIVERSITY



B.Sc CATERING, TOURISM AND HOTEL MANAGEMENT

(CT & HM)

**UNDER CBCS FRAMEWORK WITH EFFECT FROM
2020-2021**

PROGRAMME: THREE-YEAR B.Sc. (CT&HM)

(To be Implemented from 2020-21 Academic Year)

(With Learning Outcomes, Unit-wise Syllabus, References,

Co-curricular Activities & Model Q.P.)

**PROGRAMME: THREE-YEAR B.Sc. CATERING, TOURISM AND
HOTEL MANAGEMENT**

(WITH EFFECT FROM THE ACADEMIC YEAR 2020 Onwards)

B. Sc. CATERING, TOURISM AND HOTEL MANAGEMENT

DOMAIN SUBJECT: HOTEL MANAGEMENT

**(Syllabus with Outcomes, Co-curricular Activities, References & Model
Question Papers for 1, 2, 3 and 4th Semesters)**

The Domain of Catering, Tourism and Hotel management is multi-disciplinary job oriented course which helps in making a the student a better professional and a better person. The course focuses on providing scientific and systematic knowledge about food , hospitality and Tourism. The subjects include **CATERING, TOURISM, FOOD PRODUCTION, BAKERY, BAR MANAGEMENT, FRONT OFFICE and HOUSE KEEPING**. The core courses empower the students with skills to improve individual's personal life as well as professional life by providing excellent career opportunities through skill based training and contribute to the overall development of student .

The students of Hotel management have proven themselves as an excellent chefs, entrepreneurs and service providers in the field of Tourism. They do not remain job seekers but have also become job creators. They gain and provide employment in Hotel organizations, Hospitals, Cafeterias, Commercial Restaurants, which includes Consultancy, Railways, Cruise and Airline industry. Keeping in view the growing aspirations of young generation, the curriculum has been updated and designed for each course with outcomes which includes knowledge, intellectual skills and practical skills.

GENERAL CURRICULAR ACTIVITIES

❖ **Lecturer-based**

- 1) **Class-room Activities:** Organization of group discussions, question-answer sessions, observations, use of audio-visual aids, guidance programme, record writing, Log book maintenance.
- 2) **Library Activities:** Reading books and magazines, taking notes from prescribed and reference books and preparation of notes on lessons as per the syllabus. Preparing assignment notes, reading journals and periodicals pertaining to different subjects of study; making files of news-paper cuttings etc.
- 3) **Lab activities & Industrial training:** Organization of practicals related to major Courses- Maintenance of lab record based on each subject. The students have to undergo an industrial training for a duration of 6 months in the field of Hospitality and Tourism.
- 4) **Smart Classroom Activities:** Organization of Departmental WhatsApp groups,/Google Class Rooms/ for quick delivery of the subject; Using smart/digital/e- class rooms

(mandatory) wherever present; Utilization of YouTube videos and live Demo by the students to their juniors'

❖ **Student-based**

- 1) **Class-room activities:** Power point presentations and seminar by students for the industrial training experience and project work
- 2) **Library activities:** Visit to library during library hour and preparation of notes
- 3) **Lab activities:** Maintenance of observation notes for practicals under the supervision of faculty
- 4) **Community based activities**
 - Preparation of charts, posters and nutritious diet for creating awareness to public in collaboration with NCC, NSS, Scouts and Guide wing.
 - Planning and organization of exhibitions to create awareness about the different job opportunities in the field of Hospitality and Tourism.
 - As a part of field work programme, students visit hotels, tourist destinations and bakeries.

❖ **CO-CURRICULAR ACTIVITIES**

OBJECTIVES: The co-curricular activities are aimed at strengthening the theoretical knowledge with an activity related to the content taught in the class room. The activities promote aesthetic development, character building, spiritual growth, self confidence and team spirit among students. The different types of co-curricular activities relevant to different domains of **HOTEL MANAGEMENT** are listed below:

Academic – based

Planning and Preparation of menu according to the age, religion, location and preferences of the customer based on the location on the hotel.

Debates, Essay Writing Competitions and Group Discussions.

❖ **Lab/Field visit –based**

- 1) Menu planning according to occasion ,customer and location of the organization
- 2) Getting hands-on experience through visits to hotel hostels, bars, airports, restaurants, bakery and tourism destination.
- 3) Knowing about the categorization service and menu provided by the hotel.
- 4) Field Visit to hotel, restaurant and Tourism destination.

❖ **Value - based**

Celebration of significant days related to Hotel and Tourism. Field visits by the students to various organization related to hospitality industry.

Observation of Days of National/ International Importance

Republic Day (Jan 26th)

World Suicidal Prevention Day (Sep 10th)

International Women's Day (March 8th)

International Day of Elderly (October 1st)

World Tourism Day(Sep 27th)

World Food Day (October 16th)

Independence Day (August 15th)

World Human Rights day(Dec10th)

World Tea day(May21st)

SEMESTER-III

CT&HM -301 PILGRIMAGE TOURISM AND HOSPITALITY MANAGEMENT – II

Outcomes of the course

At the end of the course the student will be able to demonstrate the following

A. Remembers and Explain in a systemic way

- Label the concepts of tourism.
- Name different types of tourism.
- Identifies different travel agencies and tourist guides.

B. Understands and Uses

- Recognises Tourism as a revenue generator in a country.
- Reviews tourism destinations in the world.

C. Critically explains, judges and solves

- Explains the merits and demerits of tourism as a destination.
- Interprets employment generation in Tourism sector.

D. Working in out of prescribed area under a co – curricular activity

- Learn about globalization of world through tourism.
- Visit to different Tourist accommodations.

E. Practical Skills

- Visit to various Tourism destinations.
- Dealing and analysing the history of tourist destination.

SEMESTER- III
CT&HM -301 PILGRIMAGE TOURISM AND HOSPITALITY
MANAGEMENT – II

Theory: 4 hrs/Practicals : 2 hrs

THEORY

Unit-I

India- culture, demography, geography and soil - Rich history of Andhra Pradesh – and Role of Hospitality Management in Tourism.

Unit – II

Pilgrimage Tourism and Hospitality Management Pilgrim Tourism – Definition and Importance - Historical study of select Pilgrimage centers Tirumala and Tirupati – Sri Kalahasti – Srisailem – Simhachalam – Ahobalam – Vijayawada – Alampur – Pushpagir – Sriangam – Hampi- Badami – Tiruvananthapuram – Varanasi – Allahabad (Praying).

Unit – III

Impact of tourism -Nature -Water -Soil -Air-Sound pollution culture-Cost of living. Over tourism-Black tourism -Religious tourism-vaccine tourism, Tourism as a revenue -job -generator.

Unit – IV

Travel Agency – History and development of the concept of Travel Agency in India – role of Travel Agencies and Tourist Guides in promoting tourism in India – Tour operator and Partners of Tour Operators.

Unit – V

Tourist Accommodation – Various Categories – Hotels – Star Hotels – Heritage hotels – resorts – Private accommodation – Accommodation provided by religious institutions – paying guest – concept – Food and Beverages – Role of Hospitality and various Hotels.

PRACTICALS:

1. Tour to Pilgrimage centre
2. Historical aspects of tourism
3. Visit to travel agency
4. Identifying Travel Agents in Tirupati

REFERENCES:

1. Nostalgia for Eternity: Journeys in Religion, History and Myth on the Indian Subcontinent_by Leonid Plotkin | (2018).
2. Pilgrimage to India: Lessons Learned and Now Lived by REV John J Lombardi | (2020).
3. The National Cultural of India – National Book Trust – Delhi (1959) – Hussain, A.A.
4. The wonder that was India – Basham A.L., Rope & Company (Publication) Delhi – (1985).
5. The culture and Art of India – Mukharjee R.K, Londaon –(1959).

B.Sc. (CT & HM)

SEMESTER - III

CT&HM -301 PILGRIMAGE TOURISM AND HOSPITALITY MANAGEMENT - II

Model Question Paper

Time :3Hrs

Marks : 75

SECTION-A

Answer any Five Questions

Each question carries 5 marks

5 × 5 = 25 M

1. What is Tourism?
2. Write about vaccine tourism.
3. Give a brief note on heritage hotels.
4. Write a brief note on the history of Travel agency in India.
5. Write a detailed note on Pilgrimage Tourism.
6. Describe the greatness of Hampi.
7. What do you understand by over tourism?
8. Who is a tour operator ?

SECTION-B

Answer ALL Questions

Each question carries 10 marks

5 × 10 = 50 M

9. a) Assess the role of tourist guide in promoting tourism in India.

(or)

b) Write about the impact of tourism on a tourist destination.

10. a) Explain the contribution of Tourism for Andhra Pradesh State.

(or)

b) What is meant by pilgrimage tourism? analyze its importance?

11. a) Write down the concept and functions of travel agency.

(or)

b) Describe various categories of Tourist accommodation.

12. a) Explain the importance of Varanasi and Allahabad as a pilgrimage centers.

(or)

b) Name the major Buddhist circuits in the state of A.P..

13. a) Explain the concept and functions of travel agency.

(or)

b) Write detail about historical and religious aspects of Tirumala Tirupati Devasthanams.

SEMESTER-III

CT & HM-302 FOOD PRODUCTION - II

Outcomes of the course

At the end of the course the student will be able to demonstrate the following.

A. Remembers and Explains in a systemic way

- The principles of cooking.
- Concept of International, National and regional cuisines.

B. Understands and Uses

- Knowledge related to standardization of quantity cooking.
- Reviews standardization of different cuisines.

C. Critically explains, judges and solves

- Explains difference between Northern Indian and South Indian cuisine and also cooking methods of different cuisines.
- Judges suitable techniques for purchase and storage of quantity cooking

D. Working in out of prescribed area under a co – curricular activity

- Learning about quality cooking by visiting hotels.
- Visiting different cuisines offering North and South Indian styles.

E. Practical Skills:-

- Preparation of different cuisines.
- Preparation of quality cooking.
- Preparation of food using different types of cooking

SEMESTER - III
CT&HM-302 FOOD PRODUCTION – II

Theory: 4hrs/ Practicals: 2hrs

THEORY

Unit-I

Quantity food production – Principles of quantity cooking, quantity cooking , equipment, menu planning, for various organizations/Institutions, related to food costing volume indenting, costing, problems and adjustment in terms of cooking time and temperatures.

Unit – II

Indian regional cooking styles I - Description of regional cooking styles, eating habits, ingredients.

Northern Indian cuisine – Moghlai, Avadh, (Dum-puet), Punjabi, Kashmiri, History, Methodology, Equipment, Culinary terms – Tandoor – Make, Size of Tandoor fixing, Seasoning, Preparation of Indian Breads.

Unit – III

South Indian Cuisine – Hyderabadi, Kerala, Andhra, Tamil Nadu, Chettinad – History, Methodology, Equipment and CulinaryTerm.

Unit – IV

Indian Regional Cooking styles (IIs)

Central Indian Cuisine, Eastern Indian Cuisine and North Eastern Cuisine, Bengal, Assam, Nagaland, Mizoram, Arunachal Pradesh – History, Methodology, Equipment, Culinary Terms. Western cuisine – Gujrathi, Rajasthani, Goan, Maharashtra – History, Methodology, Equipment Culinary terms.

Unit – V

Quantity cooking purchase and strategies – weight and measurement- purchase methods – Techniques – Storage – cold storage – dry storage- techniques / receiving techniques.

PRACTICALS:

1. Northern Indian Cuisine
2. Southern Indian Cuisine
3. Eastern Indian Cuisine
4. Western Indian Cuisine
5. Inventory Control

REFERENCES:

1. A Text Book on Production Engineering_by Dr. Swadesh Kumar Singh |(2019).
2. Textbook on Food Production and Operation by Vijay Tyagi | (2015)
3. Cooking with Indian Masters -Prasad
4. Modern cooking (Vol-I). Thangau E. Phillip 5th Edition, (2003).

B.Sc. (CT & HM)
SEMESTER -III
CT&HM-302 FOOD PRODUCTION-II
Model Question Paper

Time : 3Hrs

Marks : 75

SECTION-A

Answer any Five Questions

Each question carries 5 marks

5 × 5 = 25 M

1. Write in detail about tandoor.
2. Explain the different methods of cooking.
3. Write the cooking styles explain in detail.
4. State the Principles of cooking and explain.
5. Describe the equipment used in different cuisine.
6. Write in detail about any two states cuisines.
7. What is costing and explain detail?
8. What is cold storage?

SECTION-B

Answer ALL Questions

Each question carries 10 marks

5 × 10 = 50 M

9. a) What are the differences between perishable and non-perishable foods?

(or)

b) What is quantity cooking? Explain about different cooking methods?

10. a) Discuss the Principles of menu planning.

(or)

b) Enlist the equipment used in different cuisines.

11. a) What is food cost? Write the different control methods adopted for cost control.

(or)

b) What is menu Planning? Prepare a 7 Course menu in marriage party.

12. a) Write the difference between Palao and Biryani? Give recipes foreach.

(or)

b) What are the principles of cooking write the importance of hygiene?

13. a) Explain the purchases methods following in Five Star Hotels.

(or)

b) Any two recipes in Eastern Cuisine.

SEMESTER -III

CT & HM -303 FOOD AND BEVERAGE SERVICE - II

Outcomes of the course

At the end of the course the student will be able to demonstrate the following

A .Remembers and Explains in a systemic way

- Names of different alcoholic and non-alcoholic beverages
- Identifies different types of beverages

B. Understands and Uses

- Understands about history of alcoholic and non-alcoholic beverages.
- Uses the knowledge about storage of cocktails and mocktails.

C. Critically explains, judges and solves

- Apply knowledge in analysing and standardizing the method of making different beverages.
- Explains about quality of different alcoholic and non-alcoholic beverages.

D. Working in out of prescribed area under a co – curricular activity

- Observing the preparation of mocktails and cocktails by visiting bars and hotels.
- Knowing about different types of glass wares for the table arrangements.

E. Practical Skills

- Preparation non-alcoholic beverages.
- Services of Tea, Coffee

SEMESTER - III

CT & HM -303 FOOD AND BEVERAGE SERVICE - II

Theory: 4 hrs/ Practicals : 2 hrs

THEORY

Unit-I

Classification of Beverages into Alcoholic and Non-Alcoholic -Different Non-Alcoholic Beverages – Stimulating, refreshing and Nourishing drinks - Classification of Alcoholic beverages, - Terms related to Alcoholic beverages.

Unit – II

Introduction of Wine, Definition of wine making, History and principal of wine producing countries of the world. Types of wines - table wines, sparkling wine, Aromatized wines, fortified wines and other classification, manufacturing of wine, Bottling, Labeling and Shipping of Wine, Storage & Service of wine.

Unit – III

Spirits – Meaning of Distillation, of Spirits pot and patent distillation methods ,Manufacture of Whiskey – Classification and Quality, Brand Names, Service of Whisky. Manufacture of Brandy – Types, Brand Names and Service, Glassware used Manufacturing process of Gin, Rum, Vodka, Tequila.

Unit – IV

Beer - Definition - Materials used in the manufacture of beer, Manufacturing process of beer - types of beer, storage & Service of beer. Beer – History, Manufacture, Types, Storage and Service, Classification, Methods of Manufacture and Service.

Unit – V

Liqueurs - Definition - Methods of making liqueurs. Categories of liqueurs - Service of liqueurs. Cocktails - Rules to make a perfect cocktail, - cocktails. Mock tails Difference between cocktail & Mock tail specialty coffee - Irish coffee, Turkish coffee etc. Tobacco – types, storage, service- Aperitifs - Meaning, - Different types of Aperitifs.

PRACTICALS:

1. Services of Tea, Coffee
2. Service of Wine
3. Services of Spirit and Equipment
4. Identification of Different types of glassware and equipment used in bar.
5. Preparation & Services of cocktails, Mocktails.

REFERENCES:

1. Food and Beverage Service_Bruce Axler and Carol Litrides | (2013).
2. Food & Beverage Service Basics: Hotel Management (1) by Dr. Sanjeev Kumar Saxena and DR SANJEEV KUMAR SAXENA | (2019).
3. The text of Food & Beverages Service – S. N. Bagchi& Anita Sharma, 1st Ed. Aman Publications, New Delhi(2004).
4. Food & Beverage Service – Vijay Dhawan – Frank Bros & Co., (Publisher) Ltd. New Delhi.
5. Food and Beverage Management – Bernard Devis, Andrew lock wood and sallay stone 3rd edition, published by Elsevier India Pvt. Ltd., NewDelhi.

B.Sc. (CT & HM)

SEMESTER - III

CT&HM-303 FOOD AND BEVERAGE SERVICE-II

Time : 3 Hrs

Model Question Paper

Marks : 75

SECTION-A

Answer any Five Questions

Each question carries 5 marks

5 × 5 = 25 M

1. What is fermentation? Where do and how do you implement in wine making?
2. Write the difference between cocktail and mocktail.
3. What is an alcoholic beverage give percentage of alcoholic of at least 6 alcoholic drinks?
4. Explain what is menu and how do you plan a menu.
5. What are the mock tails? Explain with examples?
6. What is distillation ?
7. What is viticulture?
8. What is Whisky write in detail?

SECTION-B

Answer ALL Questions

Each question carries 10 marks

5 × 10 = 50 M

9. a) Write the difference between cocktail and mocktail. Give two recipes of each.

(or)

b) How is beer made write in detail the procedure and the alcoholic content of beer?

10. a) How do you classify alcoholic beverage? Explain with examples?

(or)

b) Write the process of making wine and different types of wines.

11. a) Write in detail about tobacco, type , storage service.

(or)

b) What is pot distillation and patent distillation describe with diagram?

12. a) Write about non-alcohol beverage and its classification.

(or)

b) What is sparkling wine? What are the various methods of making sparkling?

13. a) What is coffee write about its any Two varieties?

(or)

b) What is whisky write in detail?
