DETAILED SYLLABUS

Semester I

PART I HOTEL FRENCH I (CREDITS 3)

Prescribed Text book: Rajeswari Chandrasekar, Rekha Hangal, Chitra Krishnan, Le Ninan, Asha Mokashi
A Votre Service, Tome I General Book Depot, New Delhi 1999 (with Audio – Cassettes)
Lesson 1 - 6 (including Informations culturelles)

PART II ENGLISH - I (CREDITS 3)

(Prose, Short story, Grammar and Composition)
Syllabus as prescribed by Madurai Kamaraj University

CORE MAJOR 1:

FOOD PRODUCTION AND PÂTISSERIE (CREDITS 4)

Objectives:
- To impart knowledge on the basic concepts of food production
- To study the basic concepts of Bakery

UNIT -1
Origin Of Cooking. Aims And Objectives Of Cooking Food; Food Commodities Cereals – Meaning And Examples; Pulse - Meaning And Examples; Fats And Oils - Meaning, Classification And Examples; Vegetables, Fruits – Classification And Examples; Nuts – Examples And Uses; Spices And Condiments – Meaning, Example And Uses; Raising Agents – Functions, Types And Examples; Sweetening Agents, Thickening Agents, Colouring And Flavouring Agents – Examples And Uses.

UNIT -2

UNIT -3
Cooking Fuels – Various Fuels Used In the Kitchen – Advantages And Disadvantages Transfer Of Heat To Food. Method Of Cooking Food, Microwave Cooking. Stocks - Definition, Types, Preparation, Storage And Uses; Points To Be Remembered While Preparing Stock. Glazes – Meaning and Uses. Sauces – Meaning, Types of Mother Saucer, Proprietary Sauces; Recipe for Basic Sauces; Derivatives of Mother Sauces. Miscellaneous Sauces
UNIT -4

UNIT -5
Baking- Definition, Baking Equipments; Types of Flour and its Composition; Dough Products – Bread – Methods, Improvers, Process, Faults, Remedies; Basic Pastries – Short Crust, Puff, Choux; Frozen Desserts – Bavarois, soufflés, Mousse, Puddings.

REFERENCE BOOKS:
• Ronald Kinton, Victor Caserani And David Fosket, Theory Of Catering:
CORE MAJOR:
FOOD PRODUCTION AND PATISSERIE PRACTICAL (CREDITS 4)

Objectives:
➢ To gain knowledge on food commodities and basics of food preparation
➢ To develop skills in the preparing and presentation of menus of continental cuisine

Identification of
2. Cereals And Pulses 5. Spices And Condiments
3. Fats And Oils 6. Herbs

Demonstration
1. Stocks
2. Basic Sauces, Derivative Sauces, Miscellaneous Sauces
3. Breakfast Egg Preparations-Boiled, Poached, Scrambled, Fried
4. Cuts Of Vegetables
5. Cuts Of Fish And Poultry

Continental cuisine (5 course menu)
1. Consommé / Cream Soup
2. Pasta / Fish
3. Chicken/Meat /Beef
4. Potato
5. Pudding /Soufflé /Mousse
6. Basic Yeast Dough Products
7. Cookies
8. Basic Pastries
9. Tarts
10. Pies
11. Basic Syrups

REFERENCE BOOKS:
➢ Thangam.E.Philip. Modern Cookery For Teaching And Trade
➢ Ronald Kinton, Victor Ceserani And David Fosket. Practical Cookery:
   Distributors.2nd Edition.2004
ALLIED I:

FOOD AND BEVERAGE SERVICE – I (CREDITS-4)

OBJECTIVES:

- To Study About The Types Of Catering Establishment And The Attributes Of Food And Beverage Service Personnel
- To Gain Basic Knowledge On The Equipment, Menu And Skills Necessary For Food And Beverage Service

UNIT 1

UNIT 2
Enumeration And Classification Of F&B Service Equipment- Cutlery, Crockery, Flatware, Glassware, Hollow-Ware, Ancillary Department – Floor Pantry; Still Room –Layout, Equipment Used; Silver Room/ Plate Room – Layout, Equipment Used; Hot Section; Wash Up And Linen Store.

UNIT 3

UNIT 4
Mise-en-Scene, Mise-en-Place, Type Of Service – American, English, French, Russian, Indian Service- Laying Cover for different Meals and Menu(Relaying Table Cloths & Serviette Folds); Room Service- Meaning, Full And Partial Room Service, Breakfast Service In The Room, Tray Set Up For Room Service Order Taking Procedure-In Person, Telephone And Door Hangers. Procedure For Afternoon Tea Service – Menu For High Tea And Afternoon Tea.
UNIT -5
Classification of Non-Alcoholic Beverages – Stimulating, Refreshing & Nourishing; Juices; Squash; Syrups; Tobacco – Cigars & Cigarettes. KOT – Types, Procedure for Taking Orders, Control System – Triplicate KOT Control System.

REFERENCE BOOKS :

ALLIED 1

FOOD AND BEVERAGE SERVICE PRACTICAL – I (CREDIT 4)

Objectives:

- To gain practical knowledge on food and beverage service equipment and basic cover laying
- To compile five French classical menu and service procedure of courses

1. Appraising and drawing of cutlery, crockery, glassware and miscellaneous equipment.
2. Serviette folding.
3. Laying and relaying of table cloth.
4. Cleaning, wiping and polishing of cutlery, crockery and glassware
5. Carrying glasses.
6. Manipulation of cutlery and crockery; service spoon and fork
7. Arrangement of sideboard.
8. Cover laying for Table d hote menu.
9. Cover laying for A la carte menu.
10. Receiving the guest, presenting the menu, taking orders.
11. French classical menu- courses with examples.
12. Menu compilation (five course French classical menu)
13. Service of courses of French classical menu

REFERENCE BOOKS:

SKILL BASED SUBJECT

BASIC FRONT OFFICE OPERATION (CREDIT 4)

Objectives:

➢ To educate on the procedures and practices adopted for the co-ordination between guests and hotel service.
➢ To impart knowledge on sales promotion activities and credit control measures adopted in hotels.

UNIT-1

UNIT-2
The Need for Classification, Classification of Hotel and Other Types of Lodging; Standard Classification, Heritage Hotels, Classification on the Basis of Size, Location, Clientele, Duration of Guest stay, Service, Ownership; Alternative accommodation, Hotel Tariff Plans, Types of Guest Rooms.

UNIT-3

UNIT-4
Front Office Organization: Function Area, Section and Layout of Front Office, Reservation, Reception, Information Desk, Cash and Bills, Travel Desk, Communication Section, Uniformed Services. Organization of Front Office staff, Duties and Responsibilities of Some Front Office Personnel, Front Office Manager, Reservation Assistant, Receptionist, Information Assistant, Cashier, Telephone Operator, Bell boy, Door Attendant, Qualification of Front Office Personnel.

UNIT-5
Housekeeping, Food and Beverage Department, Sales and Marketing Department, Engineering and Maintenance, Security, Finance Controller, Human Resource, Banquets,

REFERENCE BOOKS:
SKILL BASED SUBJECT:
BASIC ACCOMMODATION OPERATION (CREDIT 4)

Objectives:
- To provide the knowledge backdrop required of a person working in housekeeping
- To acquire knowledge of cleaning and laundry procedure and floor operations

UNIT-I
The Hotel Industry – An overview: Classification of Hotel, Star Rating of Hotels, Hotel Departments, Types of Hotel and Their Categorization, Hotel Guest Rooms, Importance of The Guest Rooms to a Guest, Types of Guest Rooms, Guest Room Status, Guest Floor Rules.

UNIT-II
The Housekeeping Department: Importance of Housekeeping, Responsibilities of Housekeeping Department, Organizational Structure, Housekeeping Personnel, Personal Attributes of Housekeeping Staff, Layout of the Department, Coordination with other Departments, The Professional Housekeeper.

UNIT-III

UNIT-IV

UNIT-V

REFERENCE BOOKS:
3. The Professional Housekeeper – Georgina trucker & Modeleri Schneider.
NON MAJOR ELECTIVE

BASIC CATERING SERVICE (CREDIT 2)

Objectives: To familiarise and to understand the structure of Catering Industry for non-catering students.

UNIT I

UNIT II

UNIT III

UNIT IV
Functions of Food and Beverage Service Department – Organisation Structure – Restaurant Equipments – Types of Menu, Meals, Services.

UNIT V
Career Opportunities in Catering Industry – Grooming and Etiquettes of Hotel Personnel – Star Classification.

REFERENCE BOOKS:


- Hotel, Hostel & Hospital Housekeeping – Joan c. Branson & Margaret Lennox.

- Housekeeping Supervision Volume 1 &2 – Jane Fellows.