SIXTH SEMESTER

ADVANCED FOOD PRODUCTION PRACTICAL (CREDIT 4)

Refer Fifth Semester Syllabus

FOOD AND BEVERAGE SERVICE PRACTICAL – III (CREDIT 4)

Refer Fifth Semester Syllabus

ALLIED I: FRONT OFFICE MANAGEMENT PRACTICAL (CREDIT 4)

1. Knowledge unit-1 - Dealing with Guest Enquiries
2. Knowledge unit-2 - Handling Mail & Message
3. Knowledge unit-3 - Using the Public Address System
4. Knowledge unit-4 - Arranging Safe Custody of Valuables
5. Knowledge unit-5 - Handling Complaints
6. Knowledge unit-6 - Giving Basic First Aid & Responding To Emergencies
7. Knowledge unit-7 - Checking Out Guests
8. Knowledge unit-8 - Arranging Departures & Seeing Guests Off
9. Knowledge unit-9 - Handling over Work at the End of a Work shift

ALLIED I: ACCOMMODATION MANAGEMENT PRACTICAL (CREDIT 4)

- Key Control Procedures
- Respond appropriately to theft and vandalism
- Respond appropriately to fires
- Respond appropriately to medical emergencies
- Respond appropriately to natural disasters
- Utility failures
- Handle hazardous materials
- Floral art
- Fresh flower arrangements
- Everlasting arrangements

ALLIED II: HOTEL ECONOMICS AND ENTREPRENEURSHIP (CREDIT 2)

Objectives: To understand the economical aspects of hotel industry and self employment.

UNIT – I

UNIT – II
UNIT - III
Cost output Relationship - Cost concepts: Fixed and Variable cost, total, average and marginal costs, outlay and opportunity costs, Past and future costs - Average fixed cost curve - short run marginal cost curve - short run average cost curve - Long run average cost curve - Long run marginal cost curve - Economics of large scale production.

UNIT - IV

UNIT - V
Entrepreneur - small business - history of self-employment, Ways to get small scale business in India; Entrepreneurship: Definition, functions, goals setting and vision for business, risky time money planning and organizing, Management with reference to the customer, employees suppliers and others.

REFERENCE BOOKS:
Business Economics - ABN Kulkarni
Hotel & Tourism Development - Dr. Jagmohan Negi
Economics Environment of business - Mr. Adhikary
Elements of Economics - Mr. B.S. Raman
OBJECTIVES:

- To study the management practices that directly affect human resources who work for the organization
- To enable to learn the essential concepts of Human Resource Management

UNIT-I

Strategic Importance Of HRM; Objectives Of HRM; Challenges To HR Professionals; Role Responsibilities And Competencies Of HR Professionals; HR Department- Scalar Chain Operations; Human Resource Planning - Objectives And Process; Human Resource Information System And HR Audits- Concepts And Functions.

UNIT- II


UNIT- III


UNIT- IV


UNIT- V


REFERENCE BOOKS:

SKILL BASED SUBJECT: CANNING AND PRESERVATION (CREDIT 2)

Objectives: To understand preserving and canning of foods used in Food Technology.

UNIT - I

UNIT - II
Production and Preservation of fruits and vegetable juices – Preparation of Jam, Jelly, Marmalade, Pickles, Vinegar and Tomato Products – Freezing, Canning and Drying.

UNIT - III
Canning - Definition – Methods and Types - The Basics of Canning – General Canning – Canning low acid foods - Objectives and Techniques of food preservation and Canning classification.

UNIT - IV

UNIT - V
Packaging Techniques and Various Types – Scope for new types of Containers and Packaging Materials – Packaging Equipments and Machinery – Methods and Types of Packaging – Selection of Packaging materials for different foods – Packaging and Sealing Equipments and Labelling.

BOOKS FOR REFERENCES:
Potter, Food Science.
Desrosier, Technology of Food Preservation.
Girdhari lal, Sidhapa & Tandon, Preservation of Fruits and Vegetables.
Cruss, Fruits and Vegetables Processing.
Joseph H.Hotchkiss, (ACS Symposium), Food and Packaging Interactions.
IRRI, Preservation of Fruits & Vegetables.
SKILL BASED SUBJECT: HOTEL INFORMATION TECHNOLOGY (CREDIT 2)

Objectives: To familiarise and handle MS Office Software for making use of Word, PowerPoint, Excel, Access for day to day operations of a hotel.

UNIT-1

UNIT-2

UNIT-3
Processing Data: Transformation of data Into Information, Computer Representation of data, Memory, Modern CPU, Processors, Storage Devices.

UNIT-4
Operating Systems and Applications: Basic Operation Systems, Running Programs, DOS, Window XP, Networking, MS-Office( word, Excel, power point, access).

UNIT-5
Internet: History, E-mail and Internet Services, Connecting to the Internet, Spam, Outlook, E commerce, Business and online.

REFERENCES:
Introduction to computers-Peter Norton
DOS manual

SKILL BASED SUBJECT: HOTEL INFORMATION TECHNOLOGY PRACTICAL (CREDIT 2)
- Working with office
- Processing with work
- Formatting in word
- Managing and customizing word
- Advanced features in word
- Computing with excel
- Starting excel
- Restricting and editing in excel
- Formatting
- Charting in excel
- Power point presentation
- Edition and arranging in power point
- Advanced features in power point
- Animating presentations
- Access basics
- Creating databases.

VALUE EDUCATION (CREDITS 2)
Refer Madurai Kamaraj University Syllabus