

**Study And Evaluation Scheme For
Diploma Course In Hotel Management & Catering Technology
First Year**

S.NO	NAME OF SUBJECT	PERIOD PERWEEK		EXAMINATION SCHEME							
				THEORY				PRACTICAL			
		Th	Pr.	EXAMINATION		Sess. Marks	Total Marks	EXAMINATION		Sess. Marks	Total Marks
				Dur.	Marks			Dur.	Marks		
1.1	FOUNDATION COURSE IN FOOD PRODUCTION	03	08	2.5	100	40	140	06	100	40	140
1.2	FOUNDATION COURSE IN FOOD & BEVERAGE SERVICE	02	04	2.5	100	40	140	03	75	35	110
1.3	FOUNDATION COURSE IN FRONT OFFICE Oper.	02	03	2.5	100	40	140	03	75	35	110
1.4	FOUNDATION COURSE IN ACCOMMODATION OPERATION	01	04	2.5	100	40	140	03	75	35	110
1.5	APPLICATION OF COMPUTERS	01	03	2.5	50	20	70	03	50	20	70
1.6	HOTEL ENGINEERING	03	--	2.5	50	20	70				
1.7	BASIC NUTRITION & PRINCIPLE OF FOOD SCIENCE	04	--	2.5	50	20	70				
1.8	BASIC ACCOUNTANCY	03	--	2.5	50	20	70				
1.9	COMMUNICATION SKILL	03		2.5	50	20	70				
	GAMES										
	DISCIPLINE										
	LIBRARY Food Service	02	02								
	Total	24	24		650	260	910		375	165	540

NOTE:-

- (1) Each period will be of 50 minutes duration.
- (2) Each session will be of 32 weeks.
- (3) Effective teaching will be at least 25 weeks.
- (4) Remaining periods will be utilised for revision etc.
- (5) After the annual examination, The First Year Students are scheduled for 20 weeks industrial training in Government Approved (Star Category) Hotel. It will be structured and supervised by institution. The student will submit the training report and certified log book from hotel department to hotel manager. The manager shall evaluate the student at hotel level for 100 marks for his performance and internal assessment for sessional marks will be done by the committee of institute for 40 marks and the external examiner will evaluate the student for 60 marks in II year. In case, the hotel fails to award marks for allotted 100 marks, the grade should be given by the hotel. According to grade the marks will awarded by the external

Approved By B.T.E. Meeting On Dated 29.05.2006

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examiner with the help of training placement officer of the institute. Certified log book and training report duly signed by training manager/manager of hotel have to submit to institute by student.

- (6) The external examiner should be appointed from hotel industry or hotel management institute.

Diploma Course In Hotel Management & Catering Technology**Study And Evaluation Scheme For
Diploma Course In Hotel Management & Catering Technology****Second Year**

S.NO	NAME OF SUBJECT	PERIOD PERWEEK		EXAMINATION SCHEME							
				THEORY				PRACTICAL			
		Th	Pr.	EXAMINATION		Sess. Marks	Total Marks	EXAMINATION		Sess. Marks	Total Marks
				Dur.	Marks			Dur.	Marks		
2.1	FOOD PRODUCTION OPERATION	03	08	2.5	100	40	140	06	80	40	120
2.2	FOOD & BEVERAGE SERVICE OPERATION	02	06	2.5	100	40	140	03	75	35	110
2.3	FRONT OFFICE OPERATION	02	04	2.5	100	40	140	03	75	35	110
2.4	ACCOMODATION OPERATION	02	06	2.5	100	40	140	03	75	35	110
2.5	FOOD & BEVERAGE CONTROLS	02		2.5	100	40	140				
2.6	HOTEL ACCOUNTANCY	02	--	2.5	50	20	70				
2.7	FOOD SAFETY AND QUALITY	02	--	2.5	50	20	70				
2.8	MANAGEMENT IN TOURISM	03		2.5	50	20	70				
2.9	COMMUNICATION SKILL IN ENGLISH	03		2.5	50	20	70				
2.10	HUMAN RESOURCE MANAGEMENT	03		2.5	50	20	70				
2.11	INDUSTRIAL TRAINING 20 WEEKS								60	140(*)	200
	GAMES DISCIPLINE										
	Total	24	24		750	300	1050		365	285	650

NOTE:-

- (1) Each period will be of 50 minutes duration.
- (2) Each session will be of 32 weeks.
- (3) Remaining periods will be utilised for revision etc.
- (4) (*)The Hotel manager shall evaluate the student at hotel level for 100 marks for his performance and internal assessment for sessional marks will be done by the committee of institute for 40 marks

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Final Year

S.NO	NAME OF SUBJECT	PERIOD PERWEEK		EXAMINATION SCHEME							
				THEORY				PRACTICAL			
		Th	Pr.	EXAMINATION		Sess. Marks	Total Marks	EXAMINATION		Sess. Marks	Total Marks
				Dur.	Marks			Dur.	Marks		
3.1	ADVANCE FOOD PRODUCTION OPERATION	03	08	2.5	100	40	140	06	100	50	150
3.2	ADVANCE FOOD & BEVERAGE OPERATION	02	04	2.5	100	40	140	03	100	50	150
3.3	FRONT OFFICE MANAGEMENT	02	04	2.5	100	40	140	03	100	50	150
3.4	ACCOMODATION MANAGEMENT	03	04	2.5	100	40	140	03	100	50	150
3.5	FOOD & BEVERAGE MANAGEMENT	02	--	2.5	50	20	70	--	--	--	--
3.6	FACILITY PLANNING	03	--	2.5	100	40	140	--	--	--	--
3.7	FINANCIAL MANAGEMENT	03	--	2.5	100	40	140	--	--	--	--
3.8	STRATEGIC MANAGEM-ENT	02		2.5	50	20	70				
3.9	TOURISM MARKETING	04		2.5	50	20	70				
3.10	ENVIRONMENTAL EDUCATION & MANAGEMENT *	02		2.5	50	--	--				
3.11	RESEARCH PROJECT	--	02	--	--	--	--	--	100	25	125
	GAMES DISCIPLINE										
	Total	26	22		750	300	1050		500	225	725

Carry Over of I Year 30%
450
Carry Over of II Year 70%
1225
Final Year 100%
1825
Grand Total
3500

NOTE:-

- (1) Each period will be of 50 minutes duration.
- (2) Each session will be of 32 weeks.
- (3) Remaining periods will be utilised for revision etc.
- (4) (*) It is compulsory to appear & to pass in examination, But marks will not be included for division and percentage of obtained marks.

Approved By B.T.E. Meeting On Dated 29.05.2006

Diploma Course In Hotel Management & Catering Technology

**CURRICULUM
FOR
THREE YEAR DIPLOMA COURSE
IN**

**HOTEL MANAGEMENT
&
CATERING TECHNOLOGY**

ANNUAL SYSTEM

**PREPARED BY
CURRICULUM DEVELOPMENT CELL**

**INSTITUTE OF RESEARCH, DEVELOPMENT
& TRAINING, U. P., KANPUR**

APPROVED BY

BOARD OF TECHNICAL EDUCATION, U.P., LUCKNOW

Approved By B.T.E. Meeting On Dated 29 May 2006

1.1 FOUNDATION COURSE IN FOOD PRODUCTION

- | Sl.No. | Topic |
|---------------|--|
| 01. | INTRODUCTION TO COOKERY <ul style="list-style-type: none">a. Levels of skills and experiencesb. Attitudes and behaviour in the kitchenc. Personal hygiened. Uniforms & protective clothinge. Safety procedure in handling equipment |
| 02. | CULINARY HISTORY <ul style="list-style-type: none">a. Origin of modern cookery |
| 03. | HIERARCHY AREA OF DEPARTMENT AND KITCHEN <ul style="list-style-type: none">a. Classical Brigadeb. Modern staffing in various category hotelsc. Roles of executive chefd. Duties and responsibilities of various chefse. Co-operation with other departments |
| 04. | KITCHEN ORGANIZATION AND LAYOUT <ul style="list-style-type: none">a. General layout of the kitchen in various organizationsb. Layout of receiving areasc. Layout of service and wash up |
| 05. | EQUIPMENT AND FUEL <ul style="list-style-type: none">a. Various fuels used:-Advantages and disadvantages of each.b. Different equipments used in food production |
| 06. | BASIC MENU PLANNING <ul style="list-style-type: none">a. Types of Menub. Menu Planning Principles |
| 07. | AIMS & OBJECTS OF COOKING FOOD <ul style="list-style-type: none">a. Aims and objectives of cooking foodb. Various texturesc. Various consistenciesd. Techniques used in pre-preparatione. Techniques used in preparation |
| 08. | BASIC PRINCIPLES OF FOOD PRODUCTION <ul style="list-style-type: none">i) VEGETABLE AND FRUIT COOKERY |

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- a. Introduction – classification of vegetables
- b. Pigments and colour changes
- c. Effects of heat on vegetables
- d. Cuts of vegetables
- e. Classification of fruits
- f. Uses of fruit in cookery
- g. Salads and salad dressings

ii) STOCKS

- a. Definition of stock
- b. Types of stock
- c. Preparation of stock
- d. Recipes
- e. Storage of stocks
- f. Uses of stocks
- g. Care and precautions

iii) SOUPS

- a. Classification with examples
- b. Basic recipes
- c. Consommés
- d. Garnishes and accompaniments

iv) SAUCES

- a. Classification of sauces
- b. Recipes for mother sauces
- c. Derivatives

v) MEAT COOKERY

- a. Introduction to meat cookery
- b. Cuts of beef/veal
- c. Cuts of lamb/muttons
- d. Cuts of pork
- e. Variety meats (offal's)

vi) EGG COOKERY

- a. Introduction to egg cookery
- b. Structure of an egg
- c. Selection of egg
- d. Uses of egg in cookery
- e. Methods of cooking egg

vii) FISH COOKERY

- a. Introduction to fish cookery
- b. Classification of fish with examples
- c. Cuts of fish
- d. Selection of fish and shell fish
- e. Cooking of fish (effects of heat)

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viii) RICE, CEREALS & PULSES

- a. Introduction
- b. Classification and identification
- c. Cooking of rice, cereals and pulses
- d. Varieties of rice and other cereals

09. METHODS OF COOKING FOOD

- a. Roasting
- b. Grilling
- c. Frying
- d. Baking
- e. Broiling
- f. Poaching
- g. Boiling
 - Principles of each of the above
 - Care and precautions to be taken
 - Selection of food for each type of cooking

10. BAKERY

i) PASTRY

- a. Short crust
- b. Laminated
- c. Choux
- d. Hot water/Rough puff
 - Recipes and methods of preparation
 - Differences
 - Uses of each pastry
 - Care to be taken while preparing pastry
 - Role of each ingredient
 - Temperature of baking pastry

ii) SIMPLE BREADS

- a. Principles of bread making
- b. Simple yeast breads
- c. Role of each ingredient in bread making
- d. Baking temperature and its importance

iii) PASTRY CREAMS

- a. Basic pastry creams
- b. Uses in confectionery
- c. Preparation and care in production

11. CULINARY TERMS

- a. List of culinary(common and basic) terms
- b. Uses in confectionery
- c. Preparation and care in production

12. COMMODITIES

i) Flour

- a. Structure of wheat
- b. Types of wheat
- c. Types of Flour
- d. Processing of Wheat-Flour
- e. Uses of Flour in Food Production
- f. Cooking of Flour (Starch)

ii) Shortenings (Fats & Oils)

- a. Role of Shortenings
- b. Varieties of Shortenings
- c. Advantages and Disadvantages of using various Shortenings
- d. Fats & Oils – Types, varieties, storage

iii) Raising Agents

- a. Classification of Raising Agents
- b. Role of Raising Agents
- c. Actions and Reactions

iv) Sugar

- a. Importance of Sugar
- b. Types of Sugar
- c. Cooking of Sugar-various
- d. Uses of Sugar

13. BASIC COMMODITIES

i) Milk

- a. Introduction
- b. Processing of Milk
- c. Pasteurization – Homogenization
- d. Types of Milk-Skimmed and Condensed
- e. Nutritive Value

ii) Cream

- a. Introduction
- b. Processing of Cream
- c. Types of Cream

iii) Cheese

- a. Introduction
- b. Processing of Cheese
- c. Types of Cheese
- d. Classification of Cheese
- e. Curing of Cheese

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f. Uses of Cheese

iv) Butter

- a. Introduction
- b. Processing of Butter
- c. Types of Butter

14. BASIC INDIAN COOKERY

i) Condiments & Spices

- a. Introduction to Indian food
- b. Spices used in Indian cookery
- c. Role of spices in Indian cookery
- d. Indian equivalent of spices(names)

ii) Masalas

- a. Blending of spices and concept of masalas
- b. Different masalas used in Indian cookery
 - *Wet masalas
 - *Dry masalas
- c. Composition of different masalas
- d. Varieties of masalas available in regional areas
- e. Special masala blends

iii) Thickening Agents

- a. Role of thickening agents in Indian cuisine
- b. Types of thickening agents

15. FRENCH

- a. La material de cuisine (The kitchen and its utensils)
- b. Hierarchy of kitchen personnel
- c. Methods of cooking
- d. Egg & Farinaceous
- e. Cuts of vegetables
- f. Cuts of fish
- g. Cuts of Meat
 - Lamb/Mutton
 - Pork
 - Beef
 - Veal
- h. Simple menu terminology & grammar

Note: Should be taught along with the relevant topics

PRACTICALS

1st Term

Topic

Introduction to cookery

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Demonstration classes & simple application by students

PART A

BASIC WESTERN CUISINE

i. Vegetables

a. Varieties of Vegetables

b. Classification

c. Cuts of Vegetables:

- Julienne
- Jardinière
- Mignonette
- Dices
- Cubes
- Macedoine
- Paysanne
- Shred
- Concasse
- Mirepoix

d. Blanching of Tomatoes & Capsicum

e. Methods of Cooking Vegetables

- Boiling(Potatoes, Beans, Cauliflower)
- Frying (Aubergine, Potatoes)
- Steaming (cabbage)
- Baking (potatoes, turnip)
- Braising (onion, leaks, cabbage)

ii) Stocks

Demonstration and preparation of:

- White stock
- Brown stock
- Fish stock

iii) Sauces

Demonstration & preparation of basic mother sauces and 2-3 derivatives of each

- Béchamel(+cheese sauce, mornay, mustard sauce, parsley sauce)
- Espagnole (+lyonnaise Madeira, charcutiere)
- Tomato (+Creole, Italienne, piquante)
- Veloute (+supreme, allemande, mormande)
- Hollandaise (+paliese, béarnaise)
- Mayonnaise (tartare, cocktail)

iv) Soups

Classification of soups

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Preparation of basic soups

- Consommé, (royale, Carmen, Clermont, ambassadrice, julienne)
- Cream (tomato, spinach, vegetables)
- Puree (lentil, peas, carrot)
- Cut vegetables (Scotch Broth, Minestrome)
- Veloute (crème de volaille pricesse, veloute dame blanche/marie-louise)
- National soup (mulligatawny, French onion oxtail)
- Bisque (Prawn, Shrimp)

v) Egg Cookery

Preparation of varieties of egg dishes

Boiled (soft & hard)

- Fried (sunny side up, double fried)
- Poaches
- Scrambled
- Omlette (plain, stuffed)
- En cocotte (eggs benedict)
- Starch (rice, pasta, potato)

vi) Fish Mongery

- Identification & classification of fish e.g. flat fish (Pomfret, Black Pomfret and Sole)
- Round fish (Surmai, Rawas, Mackerel)
- Shellfish (Clams, Mussels, Shrimps, Crabs, Lobsters)
- Cephalopods (Squid, Cuttle, Fish)
- Cuts of Fish e.g., Fillet, Darne, Troncon, Paupiette, Goujons

Preparation of simple fish Dishes such as

- Saumon frille
- Pomfret Meuniere
- Sole Nornay
- Fish Orly
- Fish Colbert fish a l'anglaise

vii) Poultry

- a. Cuts of Poultry
- b. Preparation and jointing of Chicken
- c. Preparation of Simple Dishes such as
 - Poulet roti a l'anglaise
 - Poulet grille diable
 - Poulet sauté chasseur
 - Poulet sauté Maryland

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viii) Meat

- a. Identification of various cuts
- b. Carcass demonstration of Lamb and Pork
- c. Preparation of Basic Cuts such as
 - Lamb and Pork Chops
 - Tornado, Fillet, Steak and Escalope
 - Roast leg of Lamb
 - Stew

PART B
BAKERY & PATISSERIE

i. Bread making

- a. **Demonstration + Preparation of Simple and enriched bread, recipes**
- b. **Bread Loaf (White and Brown)**
- c. **Bread rolls (Various shapes)**
- d. **French Bread**
- e. **Brioche**

ii) Simple Cakes

Demonstration + Preparation of Simple and enriched Cakes, recipes

- Sponge, Genoese, Fatless, Swiss roll
- Fruit Cake
- Rich Cakes
- Dundee, Madeira

iii) Pastry

- a. Demonstration and preparation of dishes using varieties of Pastry
- b. Short Crust-Jam tarts, Turnovers
- c. Laminated-Palmiers, Khara Biscuits, Danish Pastry, Cream Horns
- d. Choux Paste-Éclairs, Profiteroles

iv) Simple Cookies

Demonstration and preparation of simple cookies like Nan Khatai, Golden Goodies, Melting moments, Swiss tart, Tri colour biscuits, Chocolate chip Cookies, Chocolate Cream fingers, Bachelor Buttons.

v) Hot/Cold Desserts

- a. Caramel Custard, Bread and Butter Pudding, Queen of Pudding, Souffle-Lemon/Pineapple, Mousse Chocolate Coffee) Bavaroise, Diplomat Pudding, Apricot Pudding.
- b. Steamed Pudding – Albert Pudding, Cabinet Pudding

PART C
BASIC INDIAN CUISINE

i) Rice, cereals & pulses

a. Identification of various varieties of rice, cereals and pulses

b. Simple preparations such as

- Boiled rice(drainage & absorption method)
- Fried rice
- Various simple dal preparation
- Wheat products like chappaties, parathas, phulkas, pooris

ii) Indian masalas

a. Composition of basic Indian masalas

- Green
- White
- Brown
- Tandoori

b. Preparation of these and incorporation in simple dishes such and Vindaloo, korma, tikka, safed mas, navarattan korma.

c. Thickening, coloring and souring agents

2ND TERM
TOPIC

INDIVIDUAL STUDENT PRACTICAL

Practical classes to incorporate simple menus both Indian and Continental comprising of following dishes. Each institute to formulate their own combination.

a. Soups

- Cream-vegetable, spinach, tomato, green peas
- Consommé with garnishes like royale, Carmen, madrilène, Clermont, Celestine
- National soups – Oxtail, Mulligatawny, Minestrone, vichyssoise

b. Fish

fish Orly, a'langlaise, Colbert, meuniere, poached fish, grilled fish, baked fish, such as Florentine, Mornay, Protuguese

c. Entrée –

lamb stew, hot pot, hamburgers, shepherd's pie, scotch egg, grilled steaks & lamb/pork chops, casseroles, reast chicken/leg of lamb, beef

d. Potato – all basic preparation such as boiled, baked, roast French fries, lyonnaise, mashed/creamed, parsley/parisienne

e. Vegetables

- Boiled vegetables: cabbage, cauliflower, beans
- Glazed vegetables: carrot, radish, turnip

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- Friedvegetables: aborigines
- Stewed vegetables: courgette provencale, baked beans, ratatouille
- Braised vegetables: onion, leeks, cabbage
- f. Salads** – basic simple salads & dressings
 - Cole slaw salade nicoise
 - Russian Salad beetroot salad
 - Potato salad fruit salad
 - Carrot & celery waldorf salad
- g. Cold Sweet** – honeycomb mould, butterscotch sponge, coffee mousse, lemon sponge, trifle, blancmange, chocolate mousse, lemon soufflé
- h. Hot Sweet** – bread & butter pudding, caramel custard, Albert pudding, Christmas pudding
 - **Indian sweets** – simple ones chicoti, gajjar halwa, kheer
 - **Indian rice** – dishes such as jeera pulao, vegetavle pulao, lemon rice, aloogobi ki thehari,khichdi.
 - **Indian breads** – chappatis, pooeis, parathas, missi roti
 - **Indian meat/chicken dishes** – korma, baffat, safed mas, shahjehani, jhalfrazie, hussainey curry, rogini, Tandoori chicken
 - **Vegetable preparation:** salads, raitas, foogath, thoran, bhajees, bhujjia, cucumbers, dahi wadas ,preparation of paneer

REFERENCE BOOKS

1. Le Rol A. Polsom
The Professional Chef (4th edition)
2. Paul Hamlyn
Larousse Gastronomique –Cookery Encyclopedia
3. Jane Grigson
The Book of Ingredients
4. Wane Gisslen
Professional Cooking
5. H.L. Cracknel and G. Noble
The New Catering Reportoire(Vol-I)
6. Escoffier
The Complete Guide to the Art of Modern Cookery
7. Philip E. Thangam
Modern Cookery (Vol-I) For teaching & trade
8. Readers Digest Association Ltd.

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- The Cookery Year
9. Frederic H.Semerschmid and John F. Nicolas
Professional Chef's – Art of Garde Manager (4th Edition)
 10. Mary Reynolds
Italian Cooking for Pleasure
 11. Digvijay Singh
Cooking delights of maharajas
 12. Madhu Jaffery
Cook book (food for family & friends)
 13. Leto m.J. & bode w.K.h
The larder chef (food preparation & presentation) (3rd edition)
 14. wayne glasslen
Professional baking
 15. Lundberg, Donald E. & Kotsehevar
Understanding cookery
 16. Crnsknell & Kauffmann
Practical professional cookery
 17. W.K.H. Bode
Classical food preparation & presentation
 18. Ceserani, Kinton & Foskett
Contemporary Cookery
 19. Ceserani & Kinton
Cookery – an Introduction
 20. Bernald Davis
Food Commodities
 21. Jaffery, Madhur
A Taste of India
 22. Time life Service
The Cooking of India
 23. Grisslen, Wayhe
Professional Baking
 24. Fuller, John
Chef Manual of Kitchen Management
 25. Smith, Henry
Classical Recipes of the World
 26. ICMR, New Delhi
Nutritive Value of Indian Foods
 27. Jaggl Ceon & Sons
Le Repertoire de la Cuisine
 28. William Margaret
Food Fundamendat
 29. Prashad
 30. Understanding Baking/Bakery

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Diploma Course In Hotel Management & Catering Technology

1.2 FOUNDATION COURSE IN FOOD & BEVERAGE SERVICE

S.No.	Topic
01	THE HOTEL & CATERING INDUSTRY A. Introduction to the Hotel Industry and Growth of the hotel Industry of India B. Role of Catering establishment in the travel /tourism industry C. Types of F&B operations D. Classification of Commercial , Residential /Non-residential E. Welfare Catering –Industrial /Institutional/Transport such as air , road, rail / Sea F. Structure of the catering industry-a brief description of each
02	DEPARTMENTAL ORGANISATION & STAFFING A. Organization of F&B department of hotel B. Principal staff of various types of F&B operations C. French terms related to F&B staff D. Duties & responsibilities of F&B staff E. Attributes of a waiter F. Inter-departmental relationships (Within F&B and other department)
03	I - FOOD SERVICE AREAS A. Specialty Restaurants B. Coffee Shop Service C. Cafeteria Service D. Fast Food Service E. Room Service F. Banquet Service G. Bar Service H. Vending Machines II - ANCILLIARY DEPARTMENTS A. Pantry B. Food pick-up area C. Store D. Linen room E. Kitchen stewarding <i>PRACTICAL</i>
04	F&B SERVICE EQUIPMENT A. Familiarization of - Cutlery - Crockery - Glassware - Flatware - Hollowware

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- All other equipment used in F&B Service

***French terms related to the above**

B. Care & maintenance of equipment
including cleaning/polishing of EPNS Items by

- Plate Powder method
- Polivit method
- Silver dip method
- Burnishing machine

05 **MEALS & MENU PLANNING**

- A. Origin of Menu
- B. Objectives of Menu Planning
- C. Types of Menu
- D. Courses of French Classical Menu
 - * Sequence
 - * Examples from each course
 - * Cover of each course
 - * Accompaniments
- E. French Names of dishes
- F. Types of meals
 - * Early Morning Tea
 - * Breakfast (English, American Continental , Indian)
 - * Brunch
 - * Lunch
 - * Afternoon/High tea
 - * Dinner
 - * Supper

06 **METHODS OF SERVICE**

Mise- en-scene& Mise-en- place`

PRACTICAL

- A. Table laying for different meals
- B. Restaurant reservation
- C. Receiving and seating the guest
- D. Taking the order
- E. Procedure of service at table
(Silver service and pre-plated service)
- F. Presentation & En cashing the bill
- G. Room Service (tray and trolley)
- H. French for receiving and greeting the guest and seating the guest
- I. French related to taking order and description of dishes

07 SIMPLE CONTROL SYSTEM

- A. KOT/Bill Control System
- B. Making bill
- C. Cash handling equipment
- D. Record keeping

08 NON-ALCOHOLIC BEVERAGES

Classification (Nourishing , Stimulating and Refreshing beverages)

A. Tea

- Origin & Manufacture
- Types & Brands

PRACTICAL

Preparation & Service

B. Coffee

- Origin & Manufacture
- Types & Brands

PRACTICAL

Preparation & Service of different types of coffee

C. Juices and Soft Drinks

PRACTICAL

Service of Juices and Soft Drinks

- Mock tail making
- Brand Names of Juices, Soft Drinks, Mineral Water ,Tonic Water

D. Cocoa & Malted Beverages

- Origin & Manufacture

PRACTICAL

Preparation & Service

09 TOBACCO

- A. History
- B. Processing for cigarettes , pipe tobacco & cigars
- C. Cigars – shapes /sizes/ colours
- D. Storage of cigarettes & cigars

PRACTICAL

Service of Cigars & Cigarettes

1.3 FOUNDATION COURSE IN FRONT OFFICE OPERATIONS
THEORY

01. INTRODUCTION TO TOURISM, HOSPITALITY & HOTEL INDUSTRY

- A. Tourism and its importance
- B. Hospitality and its origin
- C. Hotels, their evolution and growth
- D. Brief introduction to hotel core areas with special reference to Front Office

02. CLASSIFICATION OF HOTELS

- A. Size
- B. Star
- C. Location & clientele
- D. Ownerships basis
- E. Independent hotels
- F. Management contracted hotel
- G. Chains
- H. Franchise / Affiliated
- I. Supplementary accommodation
- J. Times shares and condominium

03. TYPES OF ROOMS

- A. Single
- B. Double
- C. Twin
- D. Suits

04. ORGANIZATION

- A. Function areas
- B. Front office hierarchy
- C. Duties and responsibilities
- D. Personality traits

05. TARIFF STRUCTURE

- A. Basis of charging
- B. Plans, competition, customer's profile, standards of service & amenities
- C. Hubert formula
- D. Different types of tariffs
 - Rack Rate
 - Discounted Rates for corporate ,Airlines ,Groups & Travel Agents

06. HOTEL ENTRANCE, LOBBY AND FRONT OFFICE

- A. Layout

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B. Front office equipment (non automated, semi automated and automated)

07. FRONT OFFICE AND GUEST HANDLING

Introduction to guest cycle

- Pre arrival
- Arrival
- Stay
- Departure and after departure

08. RESERVATION

- Importance of reservation
- Modes
- Channels and sources (FITs, Travel Agents, Airline, GITs)
- Types of reservation (Tentative, confirmed, guaranteed etc.)
- Systems (non automatic, semi automatic, fully automatic)
- Cancellation, Amendments and overbooking

09. ROOM SELLING TECHNIQUES

- Up selling
- Discounts

10. ARRIVALS

- Preparing for guest arrivals at Reservation and Front Office
- Receiving of guests
- Pre-registration
- Registration (non automatic, semi automatic and automatic)
- Relevant records for FITs, Groups, Air crews & VIPs

11. BELL DESK

- Functions
- Procedures and records

12. DURING THE STAY ACTIVITIES

- Information services
- Message and mail handling
- Key Handling
- Room selling technique
- Hospitality desk
- Complaints handling
- Guest handling
- Guest history

13. FRONT OFFICE CO-ORDINATION WITH OTHER DEPARTMENTS OF HOTEL

14. GUEST ACCOUNTING (MANUAL)

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- A. Guest Weekly Bill
- B. Visitors tabular ledger

15. **FRENCH**

- A. Understanding and uses of accents, orthographic signs & punctuation
- B. Knowledge of cardinaux
- C. Days, Dates Time, month and seasons

PRACTIALS

- A. Appraisal of front office equipment and furniture
(Rack, counter bell desk)
- B. Filling up of various Performa
- C. Welcoming of Guest
- D. Telephone handling
- E. Role Play
 - Reservation
 - Arrivals
 - Luggage handling
 - Message and mail handling
 - Paging

Fidelio Training (in computer lab)

SUGGESTIVE LIST OF TASK FOR FIDELIO FRONT OFFICE OPERATION SYSTEM

Sl.No.	TOPIC
01	Fidelio training – Hot Function keys
02	How to put message in Fidelio
03	How to put a locator in Fidelio
04	How to check in a first time guest
05	How to check in an existing reservation
06	How to check in a day use
07	How to issue a new key
08	How to verify key
09	How to cancel a key
10	How to issue a duplicate key
11	How to extend a key
12	How to print and prepare registration cards for arrival
13	How to programme keys continuously
14	How to programme one key for two rooms
15	How to re-programme a key

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1.4 FOUNDATION COURSE IN ACCOMODATION OPERATION

01. **THE ROLE OF HOUSEKEEPING IN HOSPITALITY OPERATION**
 - A. Role of housekeeping in Guest satisfaction and Repeat Business.

02. **ORGANISATION CHART OF THE HOUSEKEEPING DEPARTMENT**
 - A. Hierarchy in small, medium, large and chain hotels
 - B. Identifying housekeeping responsibilities
 - C. Personality traits of housekeeping management personnel
 - D. Duties and responsibilities of housekeeping staff
 - E. Layout of the housekeeping department.\

03. **CLEANING ORGANISATION**
 - A. Principle of cleaning, hygiene& safety factors in cleaning.
 - B. Methods of organizing cleaning.
 - C. Frequency of cleaning daily, periodic, special.
 - D. Design feature that simplify cleaning.
 - E. Use & care of equipment.

04. **PEST CONTROL**
 - A Areas of infestation.
 - B. Preventive measures & control measures.

05. **CLEANING AGENTS**
 - A. General criteria for selection.
 - B. Classification
 - C. Polishes
 - D. Floor seats
 - E. Use, care &storage.
 - F. Distribution & control
 - G. Use of eco-friendly products in housekeeping

06. **COMPOSITION ,CARE & CLEANING OF DIFFERENT SURFACES.**
 - A. Metals
 - B. Glass
 - C. Leather, leatherettes, Rexene.
 - D. Plastic
 - E. Ceramics
 - F. Wood
 - G. Wall finishes
 - H. Floor finishes

07. **TYPES OF BEDS& MATTRESSES**

08. **KEYS**
 - A. Types of keys

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- B. Computerized key cards
- C. Key control

09 ROOM LAYOUT AND GUEST SUPPLIES

- A. Standard rooms ,VIP ROOMS
- B. Guests special requests

10. AREA CLEANING

- A. Guest rooms
- B. Front –of-the house Areas
- C. Back-of –the house Areas
- D. Work routine and associated problems e.g. high traffic areas, façade Cleaning etc.

11. ROUTINE SYSTEMS AND RECORDS OF HOUSE KEEPING DEPARTMENT

- A. Reporting staff placement
- B. Room Occupancy Report
- C. Guest Room Inspection.
- D. Entering Checklists, Floor Register, Work Orders , Log Sheet.
- E. Lost and Found Register and Enquiry file
- F. Maid’s report and housekeeper’s Report
- G. Handover Records
- H. Guest’s Special Requests Register
- I. Record of Special Cleaning
- J. Call Register
- K. VIP Lists

12. INTER DEPARTMENTAL RELATIONSHIP

- A. With Front Office
- B. With Maintenance
- C. With Security
- D. With Stores
- E. With Accounts
- F. With Personnel
- G. Use of Computers in House Keeping department

PRACTICAL

- 01 Room Layout and Standard Supplies
- 02 Cleaning Equipment
- 03 Cleaning of different surfaces
 - Daily
 - Periodic
 - Special tasks
- 04 Maid’s Trolley –Setting up a trolley
- 05 Bed making
- 06 Daily cleaning of guestrooms & bathrooms

- 07 Public Area Cleaning
 - 08 Guests Room Inspection
-

1.5 APPLICATION OF COMPUTERS

S.No.	TOPIC
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Objectives:

The basic objective of the course is to introduce the student to the world of computers and computer technology .to introduce the student to the basic concept of Operating System, word Processing, database Presentation & Networking.

01	<u>COMPUTER FUNDAMENTALS –THEORY</u> INFORMATION CONCEPTS AND PROCESSING
----	---

- A. Definitions
- B. Need ,Quality ,and Value of Information
- C. Data Processing Concept

ELEMENTS OF A COMPUTER SYSTEM

- A. Definitions
- B. Characteristics of Computers
- C. Classification of Computers
- D. Limitations

HARDWARE FEATURES AND USES

- A. Components of a Computer
- B. Generations of Computers
- C. Primary and Secondary Storage Concept
- D. Data Entry Devices
- E. Data Output Devices

SOFTWARE CONCEPTS

- A. System Software
- B. Application software
- C. Language Classification
- D. Compilers and Interpreters

02.	<u>OPERATING SYSTEM /ENVIRONMENTS – THEORY</u>
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BASICS OF MS- DOS

- A. Internal Commands
- B. External Commands

INTRODUCTION TO WINDOWS

- A. GUI/ Features
- B. what are Windows and windows 95 and above?
- C. Parts of a typical windows and their functions

WINDOWS OPERATIONS – PRACTICAL

- A. Creating Folders
- B. Creating Shortcuts
- C. Copying Files / Folders
- D. Renaming Files/Folders
- E. Deleting Files
- F. Exploring windows
- G. Quick Menus

03 **MS- OFFICE 97**

MS WORD –PRACTICAL

CREATING A DOCUMENT

- A. Entering text
- B. Saving the document
- C. Editing a document Already Saved to Disk
- D. Getting around the Document
- E. Find and replace Operations
- F. Printing the Document

FORMATTING A DOCUMENT

- A. Justify Paragraphs
- B. Changing Paragraphs Indents
- C. Setting tabs an Margins
- D. Formatting Pages and Documents
- E. Using Bullets and Numbering
- F. Headers ?Footers
- G. Pagnation

SPECIAL EFFECTS

- A. Print Special effects e.g. Bold, Underline, Superscripts, Subscripts
- B. Changing Fonts

C. Changing Case

CUT, COPY AND PASTE OPERATION

- A. Marking Blocks
- B. Copying and Pasting a Block
- C. Cutting and Pasting a block
- D. Deleting a Block
- E. Using Find and Replace in a Block

USING MS-WORD TOOLS

- A. Spelling and Grammar
- B. Mail Merge
- C. Printing Envelops and Labels

TABLES

- A. Create
- B. Delete
- C. Format

GRAPHICS

- A. Inserting clip arts
- B. Symbols (Borders/Shading)
- C. Word Art

PRINT OPTIONS

- A. Previewing the document
- B. Printing a whole document
- C. Printing a Specific Page
- D. Printing a Selected Page
- E. Printing Several Documents
- F. Printing More than One Copies

04 **MS OFFICE – 97**

MS- EXCEL – PRACTICAL

- A. How to use Excel

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- B. Starting Excel
- C. Parts of Worksheet
- D. Navigating in a Worksheet
- E. Getting to know mouse pointer shapes

CREATING SPREDSHEET

- A. Starting a new Worksheet
- B. Entering the three different types of data in a worksheet
- C. Creating simple Formulas
- D. Formatting data for decimal points
- E. Editing data in a worksheet
- F. Using Auto fill
- G. Blocking Data
- H. Saving a Worksheet
- I. Exciting Excel

MAKING THE WORKSHEET LOOK PRETTY

- A. Selecting cells to format
- B. Trimming tables with Auto Format
- C. Format Cells for:-
 - Currency
 - Comma
 - Percent
 - Decimal
 - Date
- D. Changing Columns width and row height
- E. Aligning text
 - Top to bottom
 - Text wrap
 - Re ordering Orientation
- F. Using Borders

GOING THROUGH CHANGES

- A. Opening worksheet files for editing
- B. Undoing the mistakes
- C. Moving and copying with cut, copy and paste
- D. Deleting cell entries
- E. Deleting columns and rows from worksheet
- F. Inserting columns and rows in a worksheet
- G. Spell Checking the worksheet

PRINTING THE WORKSHEET

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- A. Previewing pages before printing
- B. Printing from standard toolbar
- C. Printing a part of the worksheet
- D. Changing the orientation of the printing
- E. Printing a whole worksheet in a single pages
- F. Adding a header and footer to a report
- G. Inserting page breaks in a report
- H. Printing the formulas in the worksheet

ADDITIONAL FEATURES OF A WORKSHEET

- A. Splitting worksheet window into two four panes
- B. Freezing columns and row on-screen for worksheet title
- C. Attaching comments to cell
- D. Finding and replacing data in the worksheet
- E. Protecting a worksheet
- F. Function commands

MAINTAINING MULTIPLE WORKSHEET

- A. Moving from sheet in a worksheet
- B. Adding more sheet to a workbook
- C. Deleting sheets from a workbook
- D. Naming sheet tabs other than sheet1 , sheet2 and so on
- E. Copying or moving sheets from one worksheet to another

CREATING GRAPHICS/CHART

- A. Using chart wizard
- B. Changing the chart with the chart toolbar
- C. Formatting the chart's axes
- D. Adding a text box to a chart
- E. Changing the orientation of a 3-D chart
- F. Using drawing tools to add graphics to chart and worksheet
- G. Printing a chart with printing the rest of the worksheet data

EXCEL'S DATABASE FACILITIES

- A. Setting up a database
- B. Sorting records in the database

05

MS OFFICE 97

MS – POWER POINT

- A. Making a simple presentation
- B. Using Auto content Wizards and Templates s
- C. Power points five views
- D. Slides

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- Creating Slides , re-arranging, modifying
- Inserting pictures , objects
- Setting up a slide show

E. Creating an Organizational Chart

06 **NETWORKS – THEORY**

A. Network Topology

- Buss
- Star
- Ring

B. Network Applications

C. Types of Networking

- LAN
- MAN
- WAN

D. Network Configuration Hardware

- server
- Nodes

E. Channel

- Fiber optics
- Twisted
- Co- axial

F. Hubs

G. Network Interface Card

- Arc net
- Ethernet

H. Network Software

- Novel
 - Windows NT
-

1.6 HOTEL ENGINEERING

Sl.No.	Topic
01	MAINTENANCE: Preventive and breakdown maintenance, comparisons A. Roll & importance of maintenance department in the hotel Industry with emphasis on its relation with other departments of the hotel. B. Organization chart of maintenance department, duties and Responsibilities of maintenance department
02	FUELS USED IN CATERING INDUSTRY: A. Type of fuel used in catering industry; calorific value; comparative study of Different fuels B. Calculation of amount of fuel required and cost. C. Energy conservation and energy audit.
03	GAS A. Heat terms and units; method of transfer B. LPG and its properties; principles of Bunsen and burner, precautions to be taken while handling gas; low and high-pressure burners. corresponding heat output C. Gas bank, location, different types of manifolds
04	ELECTRICITY

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- A. Fundamentals of Electricity, insulators, conductors, current, potential difference Resistance, power, energy concept; definitions, their units and relationships, AC And DC; single phase and three phase and importance on equipment specifications
- B. Electric circuits, open circuits and close circuits, symbols of circuit elements, series and Parallel connections, short circuit, fuses; MCB, ear thing, reason for placing switches on Live wire side.
- C. Electric wires and types of wiring
- D. Calculation of electric energy consumption of equipment, safety precaution to be Observed while using electric appliances.
- E. Types of lighting, deferent lighting devices, incandescent lamps, fluorescent Lamps, other gas discharged lamps, illumination, and units of illumination.
- F. External lighting
- G. Safety in handling electrical equipment.

05

WATER SYSTEMS:

- A. Water distribution system in a hotel
- B. Cold water systems in India
- C. Hardness of water, water softening, Base Exchange method
- D. Cold water cistern swimming pools
- E. Hot water supply system in hotels
- F. Flushing system, water taps, traps and closets
- G. Water Conservation

06

REFRIGERATION & AIR-CONDITIONING:

- A. Basic principle, latent heat, boiling point and its dependence on pressure, vapour Compressor system of refrigeration and refrigerants.
- B. Vapor absorption system, care and maintenance of refrigerators, defrosting, and types of Refrigerant units, their care and maintenance.
- C. Conditions for comfort, relative humidity, humidification, de-humidifying due point, Control, unit of air conditioning
- D. Window type air conditioner central air conditioning preventive maintenance.
- E. Vertical transportation, elevators, escalators

07

FIRE PREVENTION AND FIRE FIGHTING SYSTEM:

- A. Classes of fire, methods of extinguishing fires
- B. Fire extinguishes, portable and stationery
- C. Fire detectors and alarm
- D. Automatic fire detectors cum extinguishing devices
- E. Structural protection
- F. Legal requirements

08

WASTE DISPOSAL AND POLLUTION CONTROL:

- A. Solid and liquid waste, silage and sewage, disposal of solid waste

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- B. Sewage treatment
- C. Pollution related to hotel industry
- D. Water pollution sewage pollution
- E. Air pollution, noise pollution, thermal pollution
- F. Legal Requirements

09

SAFETY:

- A. Accident prevention
- B. Slips and falls
- C. Other safety topics

10

SECURITY: Guest , Hotel, Employee & Supplier security

11

EQUIPMENT REPLACEMENT POLICY:

- A. Circumstances under which equipment are replaced
- B. Replacement policy of items which gradually deteriorates
- C. Replacement when the average annual cost is minimum
- C. Replacement when the present cost is minimum
- E. Economic replacement cycle for suddenly failing equipment

12

AUDIO VISUAL EQUIPMENTS:

- A. Various audio visual equipment used in hotel.
- B. Care and cleaning of overhead projector, slide projector, LCD and power point Presentation units.
- C. Maintenance of computers
- D. Care and cleaning of PC, CPU, Modem, UPS, Printer, Laptops
- E. Sensors – Various sensors used in different locations of a hotel – type, uses

13

CONTRACT MAINTENANCE:

- A. Necessity of contract maintenance, advantages and disadvantages of contract Maintenance Cost effectiveness.
 - B. Essential requirements of a contract, types of contract, their comparative Advantages and disadvantages
 - C. Procedure for inviting and processing tenders, negotiating and finalizing
-

1.7 BASIC NUTRITION & PRINCIPLE OF FOOD SCIENCE

S. No.	Topic
01	<p>BASIC ASPECTS:</p> <p>A. Definition of the terms Health, Nutrition and Nutrients.</p> <p>B. Importance of Good – (Physiological, Psychological and Social function of food) in maintaining good health.</p> <p>C. Classification of nutrients</p>
02	<p>ENERGY:</p> <p>A. Definition of Energy and Units of its measurement (Kcal)</p> <p>B. Energy contribution from macronutrients (Carbohydrates, Proteins, and Fat)</p> <p>C. Factors affecting energy requirements</p> <p>D. Concept of BMR, SDA, Thermodynamic action of food</p> <p>E. Dietary sources of energy</p> <p>F. Concept of energy balance and the health hazards associated with underweight, Overweight.</p>
03	<p>MACRO NUTRIENTS:</p> <p>Carbohydrates</p> <ul style="list-style-type: none">• Definition• Classification(mono, di and polysaccharides)• Dietary Sources• Functions• Significance of dietary fiber (prevention/treatment of diseases) <p>LIPIDS:</p> <ul style="list-style-type: none">• Definition• Classification L: Saturated and unsaturated fats• Dietary Sources• Functions• Significance of Fatty acids (PUFAs, MUFAs, SFAs, EFA) in maintaining health• Cholesterol - Dietary sources and the Concept of dietary and blood cholesterol <p>PROTEINS:</p> <ul style="list-style-type: none">• Definition• Classification base upon amino acid composition• Dietary sources• Functions• Methods of improving quality of protein in food (special emphasis on Soya proteins and whey proteins)

- 04 **MACRO NUTRIENTS:**
- A. Vitamins**
- Definition and Classification (water and fats soluble vitamins)
 - Food Sources, function and significance of:
 - Fat soluble vitamins (Vitamin A, D, E, K)
 - Water Soluble vitamins (Vitamin C, Thiamine, Riboflavin, Niacin, Cyanocobalamin Folic acid)
- B. MINERALS**
- Definition AND Classification (major and minor)
 - Food sources, functions and significance of:
 Calcium, iron, sodium, iodine & fluorine
- 05 **WATER:**
- Definition
 - Dietary Sources (visible, invisible)
 - Functions of water
 - Role of water in maintaining health (water balance)
- 06 **BALANCED DIET:**
- Definition
 - Importance of balanced diet
 - RDA fore various nutrients – age, gender, physiological state
- 07 **MENU PLANNING:**
- Planning of nutritionally balanced meals based upon the three food group system
 - Factors affecting meal planning
 - Critical evaluation of few meals served at the institutes/Hotels based on the principle of meal planning
 - Calculation of nutritive value of dishes/meals
- 08 **MASS FOOD PRODUCTION:**
- Effect of cooking on nutritive value of food(QPF)
- 09 **NEWER TRENDS IN FOOD SERVICE INDUSTRY IN RELEVANCE TO NUTRITION AND HEALTH:**
- Need for introducing nutritionally balanced and health specific meals
 - Critical evaluation of fast foods
 - New products being launched in the market (nutritional evaluation)

REFERENCES:

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1. Human Nutrition by : Guthrice HA and Picciano MF. 1995. Mosby Pub. Co. Toronto
2. Perspectives in Nutrition by: Wardlaw MW and Insel Pm. 1993 Mosby Pub. Co. Toronto
3. Food facts & Principles by: Manay & Shalakshara swamy New Age int. 2001
4. Mudambi & Rajgopal Fundamentals of food and nutrition 4th edition 2001
5. Nutritive value of Indian foods. Indian Council of Medical Research.

PRINCIPLE OF FOOD SCIENCE

<u>S. No.</u>	<u>TOPIC</u>
01	Definition and scope of food science and its inter – relationship with food Chemistry, food microbiology and food processing
02	CARBOHYDRATES: A. Introduction B. Effect of cooking (Gelatinisation and Retrogradation) C. Factors affecting texture of carbohydrates (Stiffness of CHO gel & Dextrinization) D. Uses of Carbohydrates in food preparations
03	FAT & OILS: A. Classification (based on the origin and degree of saturation) B. Autoxidation (factors and prevention measures) C. Flavor reversion D. Refining, Hydrogenation & winterization E. Effect of heating on fats & oils with respect to smoke point F. Commercial uses of fats (with emphasis on shortening value of different fats)
04	PROTEINS: A. Basic structure and properties B. Type of proteins based on their origin (plant/animal) C. Effect of heat on proteins (Denaturation, Coagulation) D. Functional properties of proteins (Gelatin, Emulsification, Foam ability, Viscosity) E. Commercial use of proteins in different food preparation (like Egg Gel, Gelatin Gel, Cakes, Confectionary items Meringues, Soufflés, Custards, Soups, Curries etc.)
05	FOOD PROCESSING: A. Definition B. objectives C. Types of treatment

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D. Effect of factor like heat, acid, alkali on food constituents

06 **EVOLUTION OF FOOD:**

- A. Objectives
- B. Sensory assessment of food quality
- C. methods
- D. introduction to proximate analysis of food constituents
- E. Rheological aspects of food

07 **EMULSIONS:**

- A. Theory of Emulsification
- B. Types of Emulsions
- C. Emulsifying agents
- D. Role of emulsifying agent in food emulsions

08 **COLLOIDS:**

- Definition
- Application of Colloids system in food preparation

09 **FLAVOUR:**

- Definition
- Description of food flavors (tea, coffee, wine, meat, fish, spices)

10 **BROWNING:**

- Types(enzymatic and non-enzymatic)
- Role in food preparation
- Prevention of undesirable browning

REFERENCES:

1. Food Science by Potter & Hotchkiss
2. Principles of food science by Borgstrom and Macmillon
3. Food Chemistry by Fennima
4. Sensory Evaluation by Amerine (Academic Press)
5. Handbook of analysis and Quality Control for fruits and vegetables by Rangana S. (Tata Mc Graw Hill)
6. Principles of Fssd Technology by P.J.Fellows

1.8 BASIC ACCOUNTANCY

<u>S.NO.</u>	<u>TOPIC</u>
01	INTRODUCTION TO ACCOUNTING A - Meaning and Definition B - Types and Classification C - Principles of Accounting D - Systems of Accounting E - Generally Accepted Accounting Principles(GAAP)
02	PRIMARY BOOKS(JOURNAL) A.- Meaning and Definition B - Format of Journal C - Rules of debit and credit D - Opening entry, simple and compound entries E - Practicles
03	SECONDARY BOOK(LEDGER) A - Meaning and Uses B - Formats C - Posting D - Practicals
04	SUBSIDIARY BOOKS A - Need and Use B.- Classification - Purchase Book - Sales Book - Purchase returns - Sales returns - Journal proper - Practicals
05	CASH BOOK A - Meaning B - Advantages C - Simple, Double and Three Column D - Petty Cash Book with Imp rest System (simple and tabular forms) E - Practicals
06	BANK RECONCILATION STATEMENT A- Meaning

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- B- Reasons for difference in Pass Book and Cash Book Balances
- C- Preparation of Bank Reconciliation Statement
- D- No Practical

07 TRIAL BALANCE

- A - Meaning
- B - Methods
- C - Advantages
- D - Limitations
- E - Practical

08 FINAL ACCOUNTS

- A - Meaning
- B - Procedure for preparation of Final Accounts
- C - Difference between Trading Accounts, Profit & Loss Accounts and Balance Sheets
- D - Adjustments (Only four)
 - Closing Stock
 - Pre-paid Expenses
 - Outstanding Expenses
 - Depreciation

09 CAPITAL AND REVENUE EXPENDITURE

- A - Meaning
- B - Definition of Capital and Revenue Expenditure

NOTE : USE OF CALCULATORS IS PERMITTED.

1.9 COMMUNICATION SKILL

SL.NO.	TOPIC
01	BUSINESS COMMUNICATION A. Need B. Purpose C. Nature D. Models E. Barriers to Communication F. Overcoming the barriers
02	LISTENING ON THE JOB A. Definition B. Levels and types of listening C. Listening barriers D. Guidelines for effective listening E. Listening computerization and note taking
03	EFFECTIVE SPEAKING A. Restaurant hotel English B. Polite and effective enquiries C. Addressing a group. D. Essential qualities of a good speaker. E. Audience analysis F. Defining the purpose of a speech, organizing the ideas and delivering the speech.
04	NON VERBAL COMMUNICATION A. Definition, its importance and its inevitability. B. Kinesics: Body movements, facial expressions, posture, eye contact etc. C. Proteomics: The communication use of space. D. Paralanguage: Vocal behavior and its impact on verbal communication. E. Communicative use of artifacts – furniture, plants, colors, architects etc.
05	SPEECH IMPROVEMENT A. Pronunciation, stress, accent. B. Important of speech in hotels C. Common phonetic difficulties D. Connective drills exercises E. Introduction of frequently used foreign sounds

06

USING THE TELEPHONE

- A. The nature of telephone activity in the hotel industry.
 - B. The need for developing telephone skills
 - C. Developing telephone skills
-

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**CURRICULUM
FOR
THREE YEAR DIPLOMA COURSE
IN**

**HOTEL MANAGEMENT
&
CATERING TECHNOLOGY**

ANNUAL SYSTEM

SECOND YEAR

UNDER DEVELOPMENT

**PREPARED BY
CURRICULUM DEVELOPMENT CELL**

**INSTITUTE OF RESEARCH, DEVELOPMENT
& TRAINING, U. P., KANPUR**

APPROVED BY
BOARD OF TECHNICAL EDUCATION, U.P.,
LUCKNOW

2.1 FOOD PRODUCTION OPERATION

L T P
3 - 8

Sl. No.	Topic
01	<p>QUANTITY AND FOOD PRODUCTION EQUIPMENT</p> <ul style="list-style-type: none"> A. Equipment required for mass/volume feeding B. Heat and cold generating equipment C. Care and maintenance of this equipments D. Modern developments in equipments manufacture <p>MENU PLANNING</p> <ul style="list-style-type: none"> A. Basic principles of menu planning – recapitulation B. Points to consider in menu planning for various volume feeding outlets such as Industrial, Institutional, Mobile Catering Units C. Planning menus for <ul style="list-style-type: none"> • School/college students • Industrial workers • Hospitals • Outdoor parties • Theme dinners • Transport facilities, cruise lines, airlines, railway D. Nutritional factor for the above <p>INDENTING</p> <ul style="list-style-type: none"> • Principles of Indenting for volume feeding • Portion size of various items for different types of volume feeding • Modifying recipes for indenting for large scale catering • Practical difficulties while indenting for volume feeding <p>PLANNING</p> <p>Principles of planning for quantity food production with regard to</p> <ul style="list-style-type: none"> • Space allocation • Equipments selection • Staffing
02	<p>VOLUME FEEDING</p> <ul style="list-style-type: none"> A. Institutional and Industrial Catering

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	<ul style="list-style-type: none"> • Types of Institutional & Industrial Catering • Problems associated with this type of catering • Scope for development and growth <p>B. Hospital Catering</p> <ul style="list-style-type: none"> • Highlights of Hospital Catering for patients, staff, visitors • Diet menus and nutritional requirements <p>C. Off Premises Catering</p> <ul style="list-style-type: none"> • Reasons for growth and development • Menu planning and Theme Parties • Concept of a Central Production Unit • Problems associated with off-premises catering <p>D. Mobile Catering</p> <ul style="list-style-type: none"> • Characteristics of Rail, Airline(Flight Kitchens and Sea Catering) • Branches of Mobile Catering <p>E. Quantity Purchase & Storage</p> <ul style="list-style-type: none"> • Introduction of purchasing • Purchase system • Purchasing specifications • Storage
03	<p>REGIONAL INDIAN CUISINE</p> <p>A. Introduction to Regional Indian Cuisine</p> <p>B. Heritage of Indian Cuisine</p> <p>C. Factor that effect eating habits in different part of country</p> <p>D. Cuisine and its highlights of different states/regions/communities to be discussed under :-</p> <ul style="list-style-type: none"> • Geographic location • Historical background • Seasonal availability • Special equipments • Staple diets • Specialty cuisine for festivals and special occasions <p>STATES Andhra Pradesh, Bengal, Goa, Karnataka, Kashmir, Kerala, Madhya Pradesh, Maharashtra, North Eastern States, Punjab, Rajasthan, Tamil Nadu and Uttar Pradesh/Uttaranchal</p> <p>COMMUNITIES Parsee, Chettinad, Hyderabadi, Lucknowi, Avadhi, Malbari/Syrian Christian and Bohri</p> <p>DISCUSSIONS Indian breads , Indian Sweets , Indian Snacks</p>

REFERENCE BOOKS

1. Quantity Food Production
2. Taste of India
3. Flavours of India
4. Heritage of India
5. Prashad
6. Cooking Delights of the Maharajas

FOOD PRODUCTION OPERATION

PRACTICAL

To formulate 03 sets of menus from the following regions in incorporating 09 dishes per menus as per planning at institute level.

- Awadh
- Bengal
- Goa
- Gujarat
- Hyderabad
- Kashmiri
- Maharastra
- Punjabi
- Rajasthan
- South India (Tamilnadu, Karnatka, Kerala)

2.2 FOOD & BEVERAGE SERVICE OPERATION

L T P
2 - 6

Sl. No.	Topic
01	ALCHOLIC BEVERAGE A. Introduction and definition B. Classification
02	WINES A . Definiton B. Classificaion with example - Tables/Still/Natural - Sparkling - Fortified - Aromatized C. Production of each classification D. Principles wine regions and wines of – France, Germany, Italy, Spain,

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	<p>Portugal USA, Australia</p> <p>E New World Wines (Brand Name)- India, Chile, South Africa, Algeria, New Zealand</p> <p>F. Food and wine Hannyony</p> <p>G. Storage of wine</p> <p>H. Wine Terminology (English & Franch)</p>
03	<p>BEER</p> <p>A. Introduction and Definition</p> <p>B. Types of Beer</p> <p>C. Production of beer</p> <p>D. Storage</p>
04	<p>SPRITS</p> <p>A. Introduction and Definition</p> <p>B. Production of Sprit-Pot-Still Method, Patent Still Method</p> <p>C. Production of Whisky, Rum, Gin, Brandy, Vodka, Tequila</p> <p>D. Different Proof Sprits-American Proof, Gay lussac</p>
05	<p>APERITIFS</p> <p>A. Introduction & Definition- different Types of Aperitifs</p>
06	<p>LIQUEURS</p> <p>A. Definition & history</p> <p>B. Production of liqueurs</p> <p>C. Names of liqueurs & country of origin and predominant flavour</p> <p>D. Service</p>
07	<p>REGIONAL CUISINE-PRACTICALS</p> <p>A. Menu writing of regional dishes</p> <p>B. Table laying of regional dishes</p>
08	<p>Cocktails and Mixed Drinks</p> <p>A. Definition, History</p> <p>B. Golden rules for making cocktails</p> <p>C. Types of cocktails</p> <p>D. Preparation of cocktails</p>

FOOD & BEVERAGE SERVICE OPERATION
PRACTICALS

1. Service of wines – Red wine, White/rose Wine, Sparkling wines, Fortified wine, Aromatized wines.
2. Service of Bottled canned beer, Draught beer.
3. Service of Spirits(Whisky, Vodka, Rum, Gin, Brandy, Tequila).
4. Service of Different types of aperitifs.
5. Service of Liqueurs.
6. Service of regional dishes.
7. Service of Cocktails.

2. 3 FRONT OFFICE OPERATIONL T P
2 - 4

Sl. No.	Topic
01	COMPUTER APPLICATION IN FRONT OFFICE OPERATION A. Fidelio/DS/Shawman.
02	FRONT OFFICE(AACCOUNTING) A .Accounting fundamentals. B. Guest and non-guest accounts. C. Accounting system (Non automated, semi automated and fully automated)
03	CHECK OUT PROCEDURES Guest accounts settlement <ul style="list-style-type: none"> • Cash and credit • Indian currency and foreign currency. • Transfer of guest accounts. • Express checkout.
04	CONTROL OF CASH AND CREDIT
05	NIGHT AUDITING <ul style="list-style-type: none"> * Functions * Audit procedures (Non automated, semi automated and fully automated)
06	FRONT OFFICE AND GUEST SAFETY AND SECURITY <ul style="list-style-type: none"> * Importance of security systems * Safe deposit * Key control * Emergency situations (accident, illness, theft, fire, bomb)
07	FRENCH <ul style="list-style-type: none"> A. Expressions de politesse et les commander et Expression d'encouragement. B. Basic conversation related to front office activities such as <ul style="list-style-type: none"> • Reservation (personal and telephonic) • Reception (Doorman, bellboys, receptionist etc.) • Cleaning of room and change of room etc.

FRONT OFFICE OPERATION
PRACTICAL

	Hands on practices of computer application (Hotel Management System) related to Front office procedures such as Reservation, Registration, Guest History, Telephones, Housekeeping, Daily transactions) Front Office Accounting Procedures <ul style="list-style-type: none">• Manual accounting• Machine accounting• Payable, Accounts Receivable, Guest History, Yield Management, Role pay. Situation handling
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SUGGESTIVE LIST OF TASKS FOR FRONT OFFICE OPERATION
SYSTEM

S. No.	Topic
1	How to make a reservation
2	How to create and update guest profiles.
3	How to create a guest folio.
4	How to print guest folio
5	How to make sharer reservation.
6	How to feed remarks in guest history
7	How to add a sharer.
8	How to make add on reservation.
9	How to amend a reservation.
10	How to cancel a reservation.
11	How to make a group reservation.
12	How to make a room change on the system.
13	How to logon cashier code.
14	How to close a bank at the end of each shift.
15	How to put a routine instruction.
16	How to process charges in.
17	How to process a guest checkout
18	How to check out a folio.
19	How to process deposit for arriving guest.
20	How to process deposit for in house guest.
21	How to check room rate variance report.
22	How to process part settlement.
23	How to tally allowance for day the at night.
24	How to tally paid outs for the day at night.

25	How to tally forex for the day at night.
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2.4 ACCOMODATION OPERATION

L T P
2 - - 6

S.No.	Topic
01	LINEN ROOM A. Activities of the Linen room B. Layout and equipments in the Linen room C. Selection criteria for various Linen items & fabrics suitable for this purpose D. Purchase of Linen E. Calculation of Linen requirements F. Linen control-procedures and records G. Stocktaking-procedures and records H. Recycling of discarded linen I. Linen Hire
02	UNIFORMS A. Advantages of providing uniforms to staff B. Issuing and exchange of uniforms; type of uniforms C. Selection and designing of uniforms D. Layout of the uniform room
03	SEWING ROOM A. Activities and areas to be provided B. Equipment provided
04	LAUNDRY A. Commercial and On-site Laundry B. Flow process of Industrial Laundering-OPL C. Stage in the Wash Cycle D. Laundry Equipment and Machines E. Layout of the Laundry F. Laundry Agents G. Dry Cleaning H. Guest Laundry/Valet service I. Stain removal
05	FLOWER ARRANGEMENT A. Flower arrangement in Hotels B. Equipment and material required for flower arrangement C. Conditioning of plant material D. Styles of flower arrangements E. Principles of design as applied to flower arrangement
06	INDOOR PLANTS

	A. Selection and care
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ACCOMMODATION OPERATION
PRACTICAL

01	Layout of Linen and Uniform Room/Laundry
02	Laundry Machinery and Equipment
03	Stain Removal
04	Flower Arrangement
05	Selection and designing of Uniforms

2.5 FOOD & BEVERAGE CONTROLS

L T P
2 - -

S. No.	Topic
01	<p>FOOD COST CONTROL</p> <ul style="list-style-type: none"> A. Introduction of Cost Control B. Define Cost Control C. Elements of cost-Food, Labour, Overhead cost D. Basic Costing E. Food Costing F. Determination of cost and profit – food, labour, overhead, Gross profit, Net profit G. The Objective and Advantages of Cost Control H. Break Even Analysis- Break Even Point, Break Even Graph and table
02	<p>FOOD CONTROL CYCLE</p> <ul style="list-style-type: none"> A. Purchasing Control B. Aims of Purchasing Policy C. Job Description of Purchase Manager/Personnel D. Types of Food Purchase E. Quality Purchasing F. Food quality Factor for different commodities G. Definition of Yield H. Test to arrive at standard yield I. Definition of Standard Purchase Specification J. Advantages of Standard yield and Standard Purchase Specification

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	<ul style="list-style-type: none"> K. Purchasing Procedure L. Different Method of food Purchasing M. Sources of Supply N. Purchasing by Contract O. Periodical Purchasing P. Open Market Purchasing Q. Standing Order Purchasing R. Centralised Purchasing S. Methods of Purchasing in Hotels T. Purchase order forms U. Ordering Cost V. Carrying Cost W. Economic Order Quantity X. Practical Problems
03	<p>RECEIVING CONTROL</p> <ul style="list-style-type: none"> A. Aims of Receiving B. Job Description of Receiving Clerk/Personnel C. Equipment required for receiving D. Documents by the Supplier (including format) E. Delivery Notes F. Bills/Invoices G. Credit Notes H. Statements I. Record maintained in Receiving Department J. Goods Received Book K. Daily Receiving report L. Meat Tags M. Receiving Procedure N. Blind Receiving O. Assessing the performance and efficiency of receiving department P. Frauds in the Receiving Departments Q. Hygiene and cleanliness of area
04	<p>STORING & ISSUING CONTROL</p> <ul style="list-style-type: none"> A. Storing Control B. Aims of Store Control C. Job Description of Food Store Clerk/Personnel D. Storing Control E. Conditions of facilities and equipment F. Arrangements of Food G. Location of storage Facilities H. Security I. Stock Control J. Two types of foods received – direct stores (Perishables/non-perishables) K. Stock records Maintained Bin Cards Stock Record Cards/books

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	<p>L. Issuing control M. Requisitions N. Transfer Notes O. Perpetual Inventory Method P. Pricing of Commodities Q. Monthly Inventory/Stock Taking R. Stock Taking and comparison of actual physical inventory and Book Value S. Stock levels T. Practical Problems U. Hygiene & Cleanliness of area</p>
05	<p>PRODUCTION CONTROL A. Aims and Objectives B. Forecasting C. Fixed of standards Definition of standards (Quality & Quantity) Standard recipe (Definition, Objectives and various tests) Standard Portion Size (Definition, Objectives and equipment used) Standard Portion Cost (Objectives and Cost Cards) D. Computation of staff meals</p>
06	<p>SALES CONTROL A. Sales – ways of expressing selling, determining sales price, Calculation of selling price, factors to be considered while fixing selling price B. Matching costs with sales C. Billing procedure – cash and credit sales D. Cashier’s Sales summary sheet</p>

2.6 HOTEL ACCOUNTANCY

L T P
2 - -

1. **UNIFORM SYSTEM OF ACCOUNTS :**

- A. Introduction to uniform system accounts
- B. Contents of the income statement
- C. Practical problems
- D. Contents of the balance sheets (under uniform system)
- E. Practical problem
- F. Departmental income statement and expense statement (Schedule 1 to 16)
- G. Practicals problems

2. INTERNAL CONTROLS

- A. Definition and objective of internal control
- B. Characteristic of internal control
- C. Implementation and review of internal control

3. INTERNAL AUDIT AND STATURY AUDIT :

- A. An introduction of internal and statutory audit.
- B. Definition between internal audit and statutory audit.
- C. Implementation and review of internal audit.

4. DEPARTMENTAL ACCOUNTING :

- A. An introduction of department accounting
- B. Allocation and apportionment
- C. Advantages of allocation
- D. Drawback of allocation.
- E. Basis of allocation
- F. Practical problems

5. TALLY

- A. Creating a company.
- B. Creating a ledger
- C. Types of account
- D. Credit and debit
- E. Types of receipts
- F. Profit and loss statement
- G. Creating balance sheet
- H. Backing up data from tally

2.7 FOOD SAFETY & QUALITY

- 1. Basic introduction to food safety, Food hazards and risks, Contaminas and Food Hygiene.

2. **MICRO-ORGANISMS IN FOOD :**

- A. General characteristics of Micro-Organisms based on their occurrence and structure.
- B. Factors affecting their growth in food (intrinsic and extrinsic).
- C. Common food borne micro-organisms –
 - a. Bacteria(Spores/Capsule)
 - b. Fungi
 - c. Viruses
 - d. Parasites

3. **FOOD SPOILAGE AND FOOD PRESERVATION :**

- A. Types and causes of spoilage.
- B. Source of Contamination.
- C. Spoilage of different products (milk and milk products, cereals and cereal products, meat, eggs, fruits and vegetables, canned products).
- D. Basic principles of food preservations.
- E. Methods of preservation (High temperature, Low temperature, Drying, Preservatives and irradiation).

4. **BENEFICIAL ROLE OF MICRO-ORGANISMS :**

- A. Fermentation and role of lactic acid bacteria.
- B. Fermentation in foods (Dairy foods, Vegetables, Indian foods Bakery products and alcoholic beverages).
- C. Miscellaneous (Vinegar and antibiotic).

5. **FOOD BORNE DISEASES :**

- A. Types (infections and intoxications).
- B. Common diseases caused by food borne pathogens.
- C. Preventive measures.

6. **FOOD ADDITIVES :**

- A. Introduction
- B. Types (Preservative, Anti oxidants, Sweeteners, Food colors and flavors, Stabilizers and emulsifiers).

7. **FOOD CONTAMINANTS AND ADULTERANTS :**

- A. Introduction to food standards.
- B. types of food contaminants (Pesticide residues, Bacterial toxins or mycotoxins, Sea food toxins, Metallic contaminants, residues from packaging material).

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- C. Common adulterants in foods.
- D. Method of their detections (Basic Principles)

8. **FOOD LAWS AND REGULATIONS :**

- A. National – PFA Essential commodities Act (FP,MPO, etc.)
- B. International – Codex Alimentarius, ISO
- C. Regulatory Agencies – WTO
- E. Consumer Protection Act.

9. **QUALITY ASSURANCE :**

- A. Introduction to concept of TQM, GMP and Risk Assessment.
- B. Relevance of Microbiological standards for food safety.
- C. HACCP (Basic Principle and implementation)

10. **HYGIENE AND SANITATION IN FOOD SECTOR :**

- A. General Principles of food hygiene.
- B. GHP for commodities, equipment, work area and personnel.
- C. Cleaning and disinfection (Method and agents commonly).
- D. Waste water and waste disposal.

11. **RECENT CONCERNS :**

- A. Emerging pathogens.
- B. Genetically modified foods.
- C. Food labeling.
- D. Newer trends in food packaging and technology.
- E. BSE (Bovine Serum Ecephthalopathy).

REFERENCES :

- 1. Modern Food Microbiology by jay j.
- 2. Food Microbiology by Frazier and Westhoff.
- 3. Food safety by Bhat and Rao
- 4. Safe food handelling by Jacob M.
- 5. Food Processing by Hobbs Betty.
- 6. PFA Rules.

2.8 MANAGEMENT IN TOURISM

The course has been designed to familiarize the learners with the Management concepts, functions and skills keeping in view their applicability in tourism.

Syllabus

Block-1 Understanding Entrepreneurship and Management

Unit 1	Management: Concept and Functions
Unit 2	Entrepreneurship: Concept and Functions
Unit 3	Corporate Forms in Tourism
Unit 4	Management issues in Tourism

Block-2 Understanding Organizational Theory

Unit 5	Understanding Organizations
Unit 6	Planning and Decision Making
Unit 7	Organizing
Unit 8	Monitoring and Controlling

Block-3 Organizational Behavior Issues

Unit 9	Small Group Behavior
Unit 10	Inter Personal Behavior
Unit 11	Inter Group Behavior
Unit 12	Supervisory Behavior

Block-4 Managerial Practices in Tourism – 1

Unit 13	Tour Operator
Unit 14	Travel Agencies
Unit 15	Hotels
Unit 16	Public Relations

Block-5 Convention Promotion and Management

Unit 17	Convention Industry
Unit 18	Planning Conventions
Unit 19	Management and Implementation of Conventions

2.9 COMMUNICATION SKILLS IN ENGLISH

This course aims at making you aware of how a communicative situation influences the choice of sentences structure and communication, formal and informal conversation, official communication, diaries, notes and use of English for i.e. Print.

Block 1

Letters

Unit 1	Some concepts in communication
Unit 2	Formal Letters – 1
Unit 3	Formal Letters – 2
Unit 4	Informal Letters – 1
Unit 5	Informal Letters – 2

Block 2

Conversation

Unit 6	Formal Conversation – 1 Face To Face 1
Unit 7	Formal Conversation – 2 Face To Face 2
Unit 8	Informal Conversation – 1 Face To Face 1
Unit 9	Informal Conversation – 2 Face To Face 2 Discussion
Unit 10	Telephone Conversation

Block 3

Others Forms of Official Communication

Unit 11	Memoranda
Unit 12	Reports 1
Unit 13	Reports 2
Unit 14	Minutes of Meetings
Unit 15	Telegrams and Telexes

Block 4

Interviews and Public Speaking

Unit 16	Interviews
Unit 17	Debates
Unit 18	Discussion
Unit 19	Speeches
Unit 20	Seminar talks

Block 5

Diaries, Note, Tables and Figures

Unit 21	Diaries : Private
Unit 22	Diaries : General

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Unit 23	Travelogues
Unit 24	Notes
Unit 25	Tables, Charts and Graphs

Block 6 Mass Media : Print

Unit 26	Writing for Newspaper-1
Unit 27	Writing for Newspaper-2
Unit 28	Articles for Journals
Unit 29	Advertising- 1
Unit 30	Advertising- 2

Audio 1	Letters (Block 1)
	2. Conversation : Role Relations and Tone in conversations (Block 2)
	3 Making a Public Speech (Block 4)

Videos 1	Debating Skills (Block 4)
	2. Appearing for Interview (Block 4)
	3. Visualizing and T.V. script introduction to T.V. production techniques (Block 8)

2.10 HUMAN RESOURCE MANAGEMENT

S.No.	Topic
01	Human Resource Planning A. Micro- Study of present H.R., H. R. inventory, H. R. Audit, Natural Separation, Causes of separation, Estimation, Net H.R. requirement B. Macro- Audit, Natural separation, Estimation of Human Resource
02	HRD applications in Hotel Industry
03	Relevance of HRD in Hotel Industry
04	Personnel Office A. Functions B. Operations
05	Hotel Environment and Culture
06	HRD System
07	Job Evaluation A. Concepts B. Scope C. Limitations
08	Job Analysis and Description
09	Job Evaluation Methods
10	Task Analysis
11	Demand and Supply Forecasting
12	Human Resource Information System
13	Human Resource Audit
14	Human Resource Accounting Practices
15	Recruitment and Selection
16	Attracting and Retaining Talents Strategic Interventions
17	Induction and Placement
18	Staff Training and Development
19	Training Methods and Evaluation
20	Motivation and Job Enrichment
21	Motivation and Productivity
22	Career Planning
23	Employee Counseling
24	Performance Monitoring and Appraisal
25	Transfer ,Promotion ,and Reward Policy
26	Disciplinary Issues
27	Employee' Grievance Handling
28	Compensation and Salary Administration
29	Employee Benefits and Welfare Schemes
30	Labour Law and Regulations Related ton Hotel Industry

31	Gender Sensitivities
32	Emerging trends and Perspectives
33	Impacts of Merger and Acquisitions on Human Resource Practice

LIST OF FRONT OFFICE EQUIPMENTS

S.NO.	ITEMS	NUMBER
1.	RECEPTION COUNTER	1
2.	COMPUTER	5
3.	FAX MACHINE	1
4.	TELEPHONE	2
5.	WHITNEY RACK	1
6.	KEY AND MAIL RACK	1
7.	MESSAGE RACK	1
8.	BELL DESK	1
9.	BELL TROLLEY	1
10.	INVENTORY OF FORMATS <ul style="list-style-type: none"> • Registration card • Reservation form • Form C • Bell Boy Card • Lobby Control Sheet • Arrival and Departure Register • Encashment Certificate • Guest Folio • Guest Receipt • Visitor's Paid Out • Luggage Tags • Guest Meal Coupon 	

BAKERY EQUIPMENTS

Pizza cutter	4 no.
Pizza peels	2 no.
Ring mould (small & big)	24 no.
Jelly mould (assorted)	3 dozen
Rolling pins (big & small)	24 no.
Tin openers (two different kinds)	6 small, 1 big
Savoring moulds	100 no.
Baba moulds	100 no.
Madeline moulds	100 no.
Caramel moulds	100 no.
Tartlet moulds (plain & fluted)	200 no.
Barquette moulds	36 no.
Palette knives	36 no.
Serrated knives	4 big, 4 small
Set of knives	2 no.
Cutting boards	12 no.
Cooking ranges	3 no.
Pan for sugar boiling	2 no.
Bakery sheets	50 no.
Swiss roll tray	12 no.
Patty tins	25 no.
Muffin moulds	100 no.
Pie tins, Pie dishes (Borosil)	6 no.
Karahi	2 big, 2 small
Cooker	1 no.
Graters	6 no.
Bread tins (small & big)	20 no.
Cake tins (different shapes & sizes) Mostly 7" in diameter	
Wooden spoons (Assorted)	3 dozen
Piping bags cloth- two sizes	2 dozen each
Doughnut cutter	12 no.
Check cake tin	12 no.
Cream horn mould	100 no.
Piping nozzle (different kinds)	1 dozen each
Turn table	2 no.
Measuring jugs	12 no.
Measuring spoon	2 Sets
Bhagonas	12 no.
S.S Mixing bowls	25 no.
S.S Thali	25 no.
Storing containers (plastic & aluminum)	(10 + 10)no.
Knife sharpner	2 no.
Scoopers	36 no.
Scoops	6 no.
Sieves	6 no.

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Candy Thermometer	2 no.
Pastry brushes	2 dozen
Pastry cutters(different shapes & sizes)	1 dozen each
Dough scrapers	6 no.
Egg beaters	36 small & 12 big
Stock pots	2 no.
Loose bottom cake tins & pie tins	12 no.
Dust bins	6 no.
Cooking ladles	6 no.
Tube cake tin	12 no.
Oven(electrical) Double Deck	01 no.
Oven(gas)	01 no.
Cooking Range	01 no.
Exhaust Fan	01 no.
Refrigerator Double Door	01 no.

COMPUTER LAB

LIST OF EQUIPMENTS

- 45 COMPUTERS WITH ALL ACCESSORIES LATEST VERSION
- MODEM
- INTERNET CONNECTION
- 45 COMPUTER TABLES
- 45 COMPUTER CHAIRS
- AIR CONDITIONER
- C.V.T
- O.H.P
- LAN
- DESKJET PRINTER

Equipment of House Keeping

<u>ITEMS</u>	<u>QUANTITY</u>
CHAMBER MAID TROLLY	2
WIPER (METAL)	24
(PLASTIC)	24
COLINS	24
BRASSO	12
SILVO	12
TOILET BRUSH (PLASTIC)	12
(METAL)	12
BUCKETS	10
MUGS	25
SOFT BROOMS	20
HARD BROOMS	16
TEEPOL	5
DUSTERS	24
CARPET BRUSH	12
FEATHER BRUSH	12
DUSTBINS	15
MOPS	24
DUST PANS	6
PHENYLS	5
VACUUM CLEANER	2
BLANKET	10
MATTRESS	4
FLOWER VASES	24
PIN HOLDERS	24
MULTI PURPOSE CLEANERS	10
ROTO BRUSH	6
WASHING MACHINE(HEAVY DUTY)	1
IRONING BOARD WITH IRON	1
FLOOR SCRUBBING BRUSH	12
(LONG HANDLE)	
HAND SCRUBBING (PLASTIC)	24
(METAL)	24
TOOTH BRUSH	24
PLASTIC DISH	6
COBWEB REMOVER	15
(E STICK)	
DRY MOP	24

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GLASSES	12
CLEAN WELL SOLUTION	2
TALC POWDER	4
DARA LIQUID POLISH	4
GLYCEROL	2 bottle
BOREX POWDER	2 bottle
HYDROCHLORIC ACID	5 bottles
ACETON	5 bottle
HYDROGEN PEROXIDE	5bottle
METHYLATED SPIRIT	1 ltr.
LINEN	
SINGLE BED SHEET (WHITE)	12
DOUBLE BED SHEET	12
BED COVERS	4
DRAPERY	
CURTAINS (HEAVY)	4
TOWELS	
BATH TOWELS	12
HAND TOWELS	12
FACE TOWELS	12
BATH MATS	6

FURNITURE AND FITTINGS

BED (SINGLE)	4
DRESSING TABLE	2
TABLE LAMPS	2
LUGGAGE RACK	2
TELEVISION	1
MINI REFRIGERATOR	1
TELEPHONE	1
SOFA CHAIRS	4
FOLDING CHAIRS	6
CENTER TABLE	2
SIDE TABLE	2
CUPBOARD	2
AIR CONDITIONER	1
NYLON TAPESTRY BRUSH	6
VIM	1KG
NIRMA	2 KG
HARPIC	1 LT
GLASS DISH	2
DETOL SOAP BARS	4
PLASTIC BLADES (WIPER)	6
STAINLESS STEEL LADLE	6

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PILLOW COVERS	12
THREAD	4
MANSION POLISH	1KG
VINEGAR	2 LIT
TAMARIND	1 KG
SULPURIC ACID	1 ltr.
NEEDLES	10
COMMON SALT	2 KG

Diploma Course In Hotel Management & Catering Technology**Kitchen Equipment**

Sl.No.	ITEM	TOTAL
1.	Almirah	3
2.	Aluminum bhagona (3 Lts)	6
3.	Aluminum bhagona (5 Lts)	6
4.	Aluminum bhagona (25 lts)	1
5.	Aluminum bhagona (40 lts)	1
6.	Aluminum saucepan (10' dia)	3
7.	Bain Marie (5 sections)	1
8.	Baking sheet	6
9.	Belan (med)	5
10.	Belan (small)	3
11.	Casserole	3
12.	Chimta	6
13.	Chopping board (fiber)	17
14.	Conical strainer (big)	1
15.	Conical strainer (M)	1
16.	Stock Ladle	1
17.	Deep fridge	1
18.	Dustbin (plastic)	1
19.	Exhaust fan	2
20.	Flour strainer	3
21.	Frying pan (big)	1
22.	Frying pan (Med)	5
23.	Frying pan steel (small)	11
24.	Gas range (1 burners)	1
25.	Gas range (4 burners)	7
26.	Gas range (6 burners)	1
27.	Grater (square)	7
28.	Hot plate	1
29.	Imam dasta	1
30.	Iron palta (big)	3
31.	Iron parat	1
32.	Iron pauni (Big)	1
33.	Iron pauni (med)	2
34.	Jalebi kadai	1
35.	Kadai (big)	1
36.	Kadai (med)	2
37.	Ladle (big, steel)	1
38.	Lighter	1
39.	Mallet	2
40.	Masala dani	2
41.	Mincer	1

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42.	Mixer grinder	2
43.	Non-stick frying pan	02
44.	Oven	1
45.	Paneer tikka skewer	12
46.	Parat (big)	3
47.	Parat (med)	2
48.	Potato masher	2
49.	Potato scooper	1
50.	Pressure cooker (10 ltrs)	2
51.	Pressure cooker (5 ltrs)	2
52.	Pyrex dish	5
53.	Refrigerator	1
54.	Rice strainer (Big, aluminum)	1
55.	Roti tawa	17
56.	Roti tawa range	1
57.	Round thali (big, steel)	7
58.	Round thali (small)	14
59.	Salamander	2
60.	Service table	2
61.	Service thali (5 compartments.)	105
62.	Shallow bowl (18" dia)	8
63.	Shallow bowl (20" dia)	2
64.	Sil batta	2
65.	Sizzler plate	2
66.	Soup strainer	14
67.	Steel bhagona (10 lts)	12
68.	Steel bhagona (2 lts)	2
69.	Steel bhagona (3 lts)	9
70.	Steel bhagona (40 lts)	3
71.	Steel bhagona (5 lts)	7
72.	Steel bowl (6" dia)	26
73.	Steel jug	9
74.	Steel ladle (2½ " dia)	9
75.	Steel ladle (3" dia)	19
76.	Steel ladle (4" dia)	14
77.	Steel palta (small)	10
78.	Steel palta (small, perforated)	11
79.	Steel pauni (med)	2
80.	Steel pauni (small)	4
81.	Steel plate	20
82.	Steel rice strainer (small)	5
83.	Steel saucepan (10' dia)	1
84.	Steel saucepan (12' dia)	3
85.	Steel saucepan (8" dia)	1

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86.	Table with garbage trash	1
87.	Taka tak tawa	1
88.	Tandoori jodi	1
89.	Tandoor	1
90.	Td.chicken skewer	8
91.	Wire whisk	4
92.	Wok (Chinese kadai)	3
93.	Working table	17

RESTAURANT EQUIPMENT

Item	No.
TABLES	16
CHAIRS	58
SIDE BOARD	06
BAR COUNTER	01
CUPBOARDS	04
RACKS	01
JOINT PLATES	84
RICE PLATES	15
TEA STRAINERS	10
BUTTER DISHES	15
COFFEE POTS	04
CONSOMME CUPS	40
SNAIL DISH	02
CRUET SETS	15
BUD VASES	10
AIRCONDITIONER	02
FANS	10
CHANDELIER	01
GUERIDON TROLEY	02
WINE BUCKET WITH STAND	01
TEA/COFFEE MACHINE	01
WALL MIRROR	01
SAUCE BOAT	01
MASTER BOARD	01
IMPORTED WINE OPENER	01
IMPORTED CITRUS SQUEEZER	01
CORK SCREW	01

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CORK SCREW WITH CAP	01
BAR MEASURE(DBL. CUP)	01
SALAMANDER	01
CAKE SLICER	02
SOUP LADLE	01

GLASSWARE

WHITE WINE GLASS	24
RED WINE GLASS	24
ROLLY POLLY	24
BEER GOBLETS	24
PONY TUMBLERS	50
CHAMPAGNE TULIP	06
HI BALL	100
BRANDY BALLOON	06
SHOT GLASS	06
CHAMPAGNE FLUTE	06
CUT GLASS DECANTER 750 ml.	01
PILSNER GLASS	06
WHITE WINE GLASS GOLD BAND	12
CHAMPAGNE TULIP GOLD RIM	06

Cutlery & Crockery

A P SPOON	75
A P FORK	75
JOINT KNIFE	75
SOUP SPOON	24
SERVICE FORK	20
SERVICE SPOON	20
DESSERT SPOON	50
DESSERT FORK	24
FISH KNIFE	24
FISH FORK	24
TEA SPOON	20
CHESSE KNIFE	02
SNAIL FORKS	02
STEAK KNIFE	06
SUGAR POT	02
COFFEE SPOON	02
BUTTER DISH	15
CREAMER	06
TEA POTS	12
PLATTERS ASSORTED	25
SERVICE BOWLS	25

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SIDE PLATES GOLD LINE	12
MEAT PLATES GOLD	12
SIDE PLATE	48
SALVERS	06
DESSERT PLATE	62
TEA CUPS	48
TEA SAUCERS	51
ASH TRAY	10
SOUP BOWLS	25
PLASTIC TRAY	12
COFFEE SPOONS	20
WATER JUGS	08
SOUP PLATES	21
WATER JUGS EPNS	03
DESSERT FORK GOLD HANDLE	10
AP KNIFE GOLD PLATED	11
DESSERT SPOON GOLD PLATED	12
TEA SPOON	08

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EQUIPMENT WITH LOGO

CHOP STICKSTAND	06
CHINESE TEA CUPS	06
CHINESE TAE SAUCER	06
CHINESE BOWL	06
CHINESE SPOON	06
JAM POTS	06
CONDIMENTS BOWL	06
CURRY BOWL	12
TEA CUPS	11
DESSERT PLATES	21
DINNER PLATE	12
SIDE PLATE	36
TEA SAUCER	27
DEMI TASSE CUP	06
DEMITASSE SAUCER	06
CONSOMME CUPS	12
BUD VASE	06
CRUET SETS	06
EGG CUPS	06
NAPPY BOWLS	12
ASH TRAY	06

DINNING HALL

BAIN MARIE	01
SERVICE TABLE	04
SERVICE SPOON	08
SERVICE FORK	08
LADLES	03
DINNING TABLES	08
DINNING CHAIRS	56
AP SPOONS	115
AP FORKS	115
GLASSES	90
WATER JUGS	08
BHOJAN THALI	100

LINEN

HAND TOWELS	06
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TABLE CLOTHS	30
NAPKINS	60
SLIP CLOTHS PINK	11
SLIP CLOTHS CHOCOLATE	07
GREEN SATIN	01

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FOR
THREE YEAR DIPLOMA COURSE
IN**

**HOTEL MANAGEMENT
&
CATERING TECHNOLOGY**

ANNUAL SYSTEM

FINAL YEAR

**PREPARED BY
CURRICULUM DEVELOPMENT CELL**

**INSTITUTE OF RESEARCH, DEVELOPMENT
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3.1 ADVANCE FOOD PRODUCTION OPERATIONS

L T P

3 - 8

S.NO.	Topic
Unit 1	<p>LARDER</p> <p>1- LAYOUT & EQUIPMENT</p> <ul style="list-style-type: none">A. Introduction of Larder WorkB. DefinitionC. Equipment found in the larderD. Layout of typical larder with equipment and various sections. <p>II. TERMS & LARDER CONTROL</p> <ul style="list-style-type: none">A. Common terms used in the Larder and Larder ControlB. Essentials of Larder ControlC. Importance of Larder ControlD. Devising Larder Control SystemsE. Leasing with other DepartmentsF. Yield Testing <p>III. DUTIES AND RESPONSIBILITIES OF THE LARDER CHEF</p> <ul style="list-style-type: none">A. Functions of the LarderB. Hierarchy of Larder StaffC. Sections of the LarderD. Duties & Responsibilities of Larder Chef

Unit 2	CHARCUTIERIE I. SAUSAGE A. Introduction to Charcuterie B. Sausage - Types & Varieties C. Casings - Types & Varieties D. Fillings - Types & Varieties E. Additives & Preservatives II. FORCEMEATS A. Types of forcemeats B. Preparation of forcemeats C. Uses of forcemeats III. BRINES, CURES & MARINADES A. Types of Brines B. Preparation of Brines C. Methods of Curing D. Types of Marinades E. Uses of Marinades F. Difference between Brines, Cures & Marinades
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IV. HAM, BACON & GAMMON
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- A. Cuts of Ham, Bacon & Gammon.
- B. Difference between Ham, Bacon & Gammon
- C. Processing of Ham & Bacon
- D. Green Bacon
- E. Uses of different cuts
- F.

V. GALANTINES

- A. Making of galantines
- B. Types of Galantine
- C. Ballotines

VI. PATES

- A. Types of Pate
- B. Pate de foie gras
- C. Making of Pate
- D. Commercial pate and Pate Maison
- E. Truffle - sources, Cultivation and uses and Types of truffle.

VII. MOUSE & MOUSSELINE

- A. Types of mousse
- B. Preparation of mousse
- C. Preparation of mousseline
- D. Difference between mousseline

VIII. CHAUD FROID

- A. Meaning of Chaud froid
- B. Making of chaud froid & Precautions
- C. Types of chaud froid
- D. Uses of chaud froid

IX. ASPIC & GELEE

- A. Definition of Aspic and Gelee
- B. Difference between the two
- C. Making of Aspic and Gelee
- D. Uses of Aspic and Gelee

X. QUENELLES, PARFAITS, ROULADES

Preparation of Quenelles, Parfaits and Roulades

XI. NON EDIBLE DISPLAYS

- A. Ice carvings
- B. Tallow sculpture
- C. Fruit & Vegetable Displays
- D. Salt dough
- E. Pastillage
- F. Jelly logo
- G. Thermacol work

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	<p>XII APPETIZERS & GARNISHES</p> <p>A. Classification of Appetizers B. Examples of Appetizers C. Historic importance of culinary Garnishes</p>
	<p>XIII SANDWICHES</p> <p>A. Parts of Sandwiches B. Types of Bread C. Types of filling - classification D. Spreads and Garnishes E. Types of Sandwiches F. Making of Sandwiches G. Storing of Sandwiches</p>
	<p>XIV USE OF WINE AND HERBS IN COOKING</p> <p>A. Ideal uses of wine in cooking B. Classification of herbs C. Ideal uses of herbs in cooking</p>
Unit 3	<p>I -INTERNATIONAL CUISINE</p> <p>A. Geographic location B. Historical background C. Staple food with regional influences D. Specialties E. Recipes F. Equipment in relation to :</p> <ul style="list-style-type: none"> • Great Britain • France • Italy • Spain & Portugal • Scandinavia • Germany • Middle East • Oriental • Mexican • Arabic
	<p>II-CHINESE</p> <p>A. Introduction to Chinese foods B. Historical background C. Regional cooking styles D. Methods of cooking E. Equipment & utensils</p>

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Unit 4	BAKERY & CONFECTIONERY I. ICINGS & TOPPINGS A. Varieties of icing B. Using of Icings C. Difference between icings & Toppings D. Recipes II. FROZEN DESSERTS A. Types and classification of Frozen desserts B. Ice-creams-Definitions C. Methods of preparation D. Additives and preservatives used in Ice-cream manufacture III. MERINGUES A. Making of Meringues B. Factors affecting the stability C. Cooking Meringues D. Types of Meringues E. Uses of Meringues IV. BREAD MAKING A. Role of ingredients in bread Making B. Bread Faults C. Bread Improvers V. CHOCOLATE A. History B. Sources C. Manufacture & Processing of Chocolate D. Types of chocolate E. Tempering of chocolate F. Cocoa butter, white chocolate and its applications
Unit 5	I-PRODUCTION MANAGEMENT A. Kitchen Organization B. Allocation of Work-job Description, Duty Rosters C. Production Planning D. Production Scheduling E. Production Quality & Quantity Control

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	<p>F. Forecasting Budgeting G. Yield Management</p> <p>II-PRODUCT & RESEARCH DEVELOPMENT</p> <p>A. Testing new equipment, B. Developing new recipes C. Food Trails D. Organoleptic & Sensory Evaluation</p>
	<p>III- FRENCH</p> <ul style="list-style-type: none">• Culinary French• Classical recipes (recettes classique)• Historical Background of Classical Garnishes• Offals / Games• Larder terminology and vocabulary <p>Note: Should be taught along with the relevant topics.</p>

PRACTICAL

S.No.	Topic
01	Three course menus to be formulated featuring International Cuisines FRENCH
02	ORIENTAL a) Chinese b) Thai
03	ITALY, GERMANY, SPAIN, GREECE, MEXICAN, MEDITERANIAN AND LEBANESE

SUGGESTED MENUS

FRENCH

- MENU 01 Consommé Carmen
 Poulet Sauté Chasseur
 Pommes Laretta
 Haricots Verts
 Salade de Betterave
 Brioche
 Bada au Rhum
- MENU 02 Bisque D' écrevisse
 Escalope De Veau viennoise
 Pommes Batailes
 Courge Provencale
 Epinards au Gratin
- MENU 03 Crème Du Barry
 Darne De Saumon Grille
 Sauce paloise
 Pommes Fondant

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Petits Pois A La Flamande
French Bread
Tarte Tartin
MENU 04 Veloute Dame Blanche
Cote De Porc Charcuterie
Pommes De Terre A La Crème
Carottes Glace Au Gingembre
Salade Verte
Garlequin Bread
Chocolate Cream Puffs

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- MENU 05 Cabbage Chowder
Poulet A La Rex
Pommes Marguises
Ratatouille
Salade De Carottées Et Céleris
Clover Leaf Bread
Savarin Des Fruits
- MENU 06 Barquettes Assortis
Stroganoff De Boeuf
Pommes Persilles
Salade De Chou-Cru
Garlic Rolls
Crêpe Suzette
- MENU 07 Duchesse Nautua
Poulet Maryland
Croquette Potatoes
Salade Nicoise
Brown Bread
Pâte Des Pommes
- MENU 08 Kromeskies
Filet De Sols Walweska
Pommes Lyonnaise
Funghi Marirati
Bread Sticks
Soufflé Milanaise
- MENU 09 Vol-Au-Vent De Volaille Et Jambon
Homard Thermidor
Salade Waldorf
Vienna Rolls
Mousse Ar Chocolat
- MENU 10 Crabe En Coquille
Quiche Lorraine
Salade de Viande
Pommes Parisienne
Foccacia
Crème Brûlée

Plus 4 Buffets - Cold Buffet
Hot Continental
Indian Continental

CHINESE

- MENU 01 Prawn Ball Soup
Fried Wantons
Sweet & Sour Pork
Hakka Noddles
- MENU 02 Hot & Sour soup
Beans Sichwan
Stir Fried Chicken & Peppers
Chinese Fried Rice
- MENU 03 Sweet Corn Soup
Chao Mai
Tung-Po Mutton
Yangchow Fried Rice
- MENU 04 Yanton Soup
Spring Rolls
Stir Fried Beef & Celery
Chow Mein
- MENU 05 Prawns in Garlic Sauce
Fish Szechwan
Hot & Sour Cabbage
Steamed Noddles

INTERNATIONAL

- SPAIN Gazpacho
Pollo En Pepitoria
Paella
Frittata De Patata
Pastel De Mazaana
- ITALY Minestrone
Ravioli Arabeata
Fettocine Carbonara
Pollo Alla Cacciatore
Medanzane Parmigiane
Grissini
Tiramisu
- GERMANY Linsensuppe
Sauerbaaten
Spatzale
German Potato Salad
Pumpnicklr
Apfel Strudel

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U.K. Scotch Broth
 Roast Beef
 Yorkshire Pudding
 Glazed Carrots & Turnips
 Poast Potato
 Yorkshire Curd Tart
 Crusty Bread

GREECE Soupe Acogolemeno
 Moussaka A La Greque
 Dolmas
 Tzaziki
 Baklava
 Harlequin Bread

BAKERY & PATISSERIE PRACTICALS

MUST INCLUDE

- Decorated Cakes
- Gateaux
- International Breads
- Sorbets, Parfaits
- Hot / Cold Desserts

DEMONSTRATION OF

Charcuterie Galantines
 Pate
 Terrines
 Mousselines

Practical Guidelines :

- ❖ Every student will prepare a 3 course menu along with a dessert preparation from Bakery and confectionary system.
- ❖ 4 Chit system usually incorporate or in basket exercise for the same.
- ❖ Student has to submit indent with cost of indent.
- ❖ Student should be assessed on individual preparation of the menu..

Note :

Different menus should be plan by internal examiner for every student at least 15 menus.

3.2 ADVANCE FOOD & BEVERAGE OPERATIONS

L T P

2 - 4

S.No.	Topic
Unit 1	<p>PLANNING & OPERATING VARIOUS F&B OUTLET</p> <ul style="list-style-type: none"> A. Physical layout of functional and ancillary areas B. Objective of a good layout C. Steps in planning D. Factors to be considered while planning E. Calculating space requirement F. Various set ups for seating G. Planning staff requirement H. Menu planning I. Constraints of menu planning J. Selecting and planning of heavy duty and light equipment K. Requirement of quantities of equipment required like crockery, Glassware, steel or silver etc. L. Suppliers & manufactures M. Approximate cost N. Planning Dècor, furnishing fixture etc. <p>PRACTICAL</p>
Unit 2	<p>F & B STAFF ORGANISATION</p> <ul style="list-style-type: none"> A. Categories of Staff B. Hierarchy C. Job description and specification D. Duty roaster <p>PRACTICAL</p> <p>Supervising Food & Beverage outlets</p>
Unit 3	<p>MANAGING F&B OUTLET</p> <ul style="list-style-type: none"> A. supervisory skills B. developing efficiency C. standard Operating Procedure <p>PRACTICAL</p>

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	Supervising Food & Beverage outlets
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Unit 4	FUNCTION CATERING I-BANQUETS A. History B. Types C. Organization of Banquet department D. Duties & responsibilities E. Sales F. Booking procedure G. Banquet menus II- BANQUET PROTOCOL <ul style="list-style-type: none">• Space Area requirement• Table plans / arrangement• Misc-en-place• Service• Toasting III- INFORMAL BANQUET <ul style="list-style-type: none">• R�ception• Cocktail parties• Convention• Seminar• Exhibition• Fashion shows• Trade Fair• Wedding• Outdoor catering PRACTICAL Calculation of Space for Banquets, Banquet Menu & Service
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Unit 5	FUNCTION CATERING BUFFETS A. Introduction B. Factors to plan buffets C. Area requirement D. Planning and organization E. Sequence of food F. Menu planning G. Types of Buffet H. Display I. Sit down J. Fork, Finger, Cold Buffet K. Breakfast Buffet L. Equipment M. Supplies N. Check list PRACTICAL Setting of various types of Buffet
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Unit 6	GUERIDON SERVICE A. History of gueridon B. Definition C. General consideration of operations D. Advantages Dis-advantages E. Types of trolleys F. Factor to create impulse, Buying - Trolley, open kitchen G. Gueridon equipment H. Gueridon ingredients PRACTICAL Preparing items on Gueridon trolley <ul style="list-style-type: none">• Crêpe Suzette• Banana au Rhum• Peach Flambé• Rum Omlette• Steak Diane• Pepper Steak
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<p>Unit 7</p>	<p>I- BAR OPERATIONS</p> <ul style="list-style-type: none"> A. Types of Bar <ul style="list-style-type: none"> • Cocktail • Dispense B. Area of Bar C. Front Bar D. Back Bar E. Under Bar (Speed Rack, Garnish Container, Ice well etc.) F. Bar Stock G. Bar Control H. Bar Staffing I. Opening and closing duties <p>PRACTICAL Designing and setting the bar for above sub-topics</p>
	<p>II- COCKTAILS & MIXED DRINKS</p> <ul style="list-style-type: none"> A. Definition and History B. Classification C. Recipe, Preparation and Service of Popular Cocktails <ul style="list-style-type: none"> - Martini - Dry & Sweet - Manhattan - Dry & Sweet - Dubonnet - Roy-Roy - Bronx - White Lady - Pink Lady - Side Car - Bacardi - Alexandra - John Collins - Tom Collins - Gin FIZZ - Pimm's Cup - no. 1,2,3,4,5 - Flips - Noggs - Champagne Cocktail - Between the Sheets - Daiquiri - Bloody Mary - Screw Driver - Tequila Sunrise - Gin-Sling

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	<ul style="list-style-type: none"> - Planters Punch - Singapore Sling - Pinacolada - Rusty Nail - B&B - Black Russian - Margarita - Gimlet-Dry & Sweet - Cuba Libre - Whisky Sour - Blue Lagoon - Harvey Wall Banger - Bombay Cocktail <p>PRACTICAL Preparation of cocktails</p>
Unit 8	<p>KITCHEN STEWARDING</p> <ul style="list-style-type: none"> A. Importance B. Opportunities in kitchen stewarding C. Record maintaining D. Machine used for cleaning and polishing E. Inventory <p>PRACTICAL Using and Operating Machines</p>

Practical Guidelines :

Grooming & Disposition	10 Marks
Food Service Skills (Operation)	20 Marks (Lunch)
Beverage Service Skill (Operation)	20 Marks(Lunch)
Gueridon Operation (Operation)	20 Marks (Lunch)
Practical Journal	10 Marks
Service Record Performance (Around Year)	10 Marks
Viva	10 Marks

Every student has to perform on mocktail/sundac preparation, one fueridon preparation and supervisory task during lunch operation.

3.3 FRONT OFFICE MANAGEMENT

L T P

2 - 4

S.No.	Topic
Unit 1	PLANNING & EVALUATING FRONT OFFICE OPERATIONS A. Forecasting techniques B. Forecasting Room availability C. Useful forecasting data <ul style="list-style-type: none"> • % of walking • % of overstay • % of under stay D. Forecast formula E. Sample forecast forms
Unit 2	BUDGETING A. Making of front office budget B. Factors affecting budget planning C. Capital operation budget for front office D. Refining budgets E. Forecasting room revenue
Unit 3	COMPUTER APPLICATION IN FRONT OFFICE OPERATION A. Fidelio / IDS / Shawman B. Amadeus
Unit 4	YIELD MANAGEMENT A. concept and importance B. applicability to rooms division <ul style="list-style-type: none"> • Capacity management • Discount allocation • Duration control C. Measurement yield D. Potential high and low demand tactics E. Yield management software F. Yield management team
Unit 5	FRENCH

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	<p>Conversation with guests</p> <ul style="list-style-type: none">• Providing information to guest about the hotel, city, sight seeing, car rentals, historical places, banks, airlines, travel agents, shopping centre and worship places etc.• Departure (Cashier, Bills Section and Bell Desk)
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PRACTICALS

Hands on practice of computer application (Hotel Management System) related to front office procedures such as

- Night audit,
- Income audit,
- Accounts,

SUGGESTIVE LIST OF TASKS FOR FRONT OFFICE OPERATION SYSTEM

S.No.	Topic
01	HMS Training - Hot Function kiys
02	How to put message
03	How to put a locator
04	How to check in a first time guest
05	How to check in an existing reservation
06	How to check in a day use
07	How to issue a new key
08	How to verify key
09	How to cancel a key
10	How to issue a duplicate key
11	How to extend a key
12	How to print and prepare registration cards for arrivals
13	Hot to programme keys continuously
14	How to programme one key for two rooms
15	How to re-programme a key
16	How to make a reservation
17	How to create and update guest profiles
18	How to update guest folio
19	How to print guest folio
20	How to make sharer reservation
21	How to feed remarks in guest history
22	How to add a sharer
23	How to make add on reservation
24	How to amend a reservation
25	How to cancel a reservation
26	How to make group reservation
27	How to make a room change on the system
28	How to log on cashier code
29	How to close a bank at he end of each shift
30	How to put a routing instruction
31	How to process charges
32	How to process a guest check out
33	How to check out a folio
34	How to process deposit for arriving guest
35	How to process deposit for in house guest
36	How to check room rate variance report
37	How to process part settlements
38	How to tally allowance for the day at night
39	How to tally paid outs for the day at night
40	How to tally forex for the day at night
41	How to pre-register a guest

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42	How to handle extension of guest stay
43	Handle deposit and check ins with voucher
44	How to post payment
45	How to print checked out guest folio
46	Check out using foreign currency
47	Handle settlement of city ledger balance
48	Handle payment for room only to Travel Agent
49	Handle of banquet event deposits
50	How to prepare for sudden system shutdown
51	How to checkout standing batch totals
52	How to do a credit check report
53	How to process late charges on third party
54	How to process late charges to credit card
55	How to check out during system shutdown
56	Handling part settlements for long staying guest
57	How to handle paymaster - folios
58	How to handle bills on hold

3.4 ACCOMMODATION MANAGEMENT

L T P

3 - 4

S.No.	Topic
Unit 1	PLANNING AND ORGANISING THE HOUSE KEEPING DEPARTMENT <ul style="list-style-type: none"> A. Area inventory list B. Frequency schedules C. Performance and Productivity standards D. Time and Motion study in House Keeping operations E. Standard Operating manuals - Job procedures F. Job allocation and work schedules G. Calculating staff strengths & Planning duty rosters, team work and leadership in house keeping H. Training in HKD, devising training programmes for HK Staff I. Inventory level for non recycled items J. Budget and budgetary controls K. The budget process L. Planning capital budget M. Planning operation budget N. Operating budget - controlling expenses - income statement O. Purchasing systems - methods of buying P. Stock records - issuing and control
Unit 2	HOUSEKEEPING IN INSTITUTIONS & FACILITIES OTHER THAN HOTELS
Unit 3	CONTRACT SERVICES <ul style="list-style-type: none"> A. Types of contract service B. Guidelines for hiring contract services C. Advantages & disadvantages of contract services
Unit 4	SAFETY AND SECURITY <ul style="list-style-type: none"> A. Safety awareness and accident prevention B. Fire safety and fire fighting C. Crime prevention and dealing with emergency situation
Unit 5	ENERGY AND WATER CONSERVATION IN HOUSEKEEPING OPERATIONS
Unit 6	INTERIOR DECORATION <ul style="list-style-type: none"> A. Elements of design B. Colour and its role in décor - types of colour schemes C. Windows and window treatment D. Lighting and lighting fixtures E. Floor finishes F. Carpets

	G. Furniture and fittings H. Accessories
Unit 7	LAYOUT OF GUEST ROOMS A. Sizes of rooms, sizes of furniture, furniture arrangement B. Principles of design C. Refurbishing and redecoration

PRACTICAL

S.No.	Topic
01	First Aid A. First aid kit B. Dealing with emergency situation
02	Special Decorations
03	Layout of a guest room
04	Team cleaning
05	Devising training modules/standard operating procedures/inspection check lists

Practical Guidelines :

Layout of a guest room graph paper (on scale)	20 Marks
Team cleaning	10 Marks
First Aids	20 Marks
Special Decoration (Team Job)	20 Marks
SOPs – written Exercise	10 Marks
Practical Journals	10 Marks
Viva	10 Marks

Student must given a time for 30 minutes for each exercise except (3,6,7).

3.5 FOOD & BEVERAGE MANAGEMENT

L T P

2 - -

S.No.	Topic
Unit 1	COST DYNAMICS A. Elements of Cost B. Classification of Cost
Unit 2	SALES CONCEPTS A. Various Sales Concept B. Uses of Sales Concept
Unit 3	INVENTORY CONTROL A. Importance B. Objective C. Method D. Levels and Technique E. Perpetual Inventory F. Monthly Inventory G. Pricing of Commodities H. Comparison of Physical and perpetual Inventory
Unit	BEVERAGE CONTROL

4	<ul style="list-style-type: none">A. PurchasingB. ReceivingC. StoringD. IssuingE. Production ControlF. Standard RecipeG. Standard Portion SizeH. Bar FraudsI. Books maintainedJ. Beverage Control
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<p>Unit 5</p>	<p>SALES CONTROL</p> <ul style="list-style-type: none"> A. Procedure of Cash Control B. Machine System C. ECR D. NCR E. Preset Machines F. POS G. Reports H. Thefts I. Cash Handling
<p>Unit 6</p>	<p>BUDGETARY CONTROL</p> <ul style="list-style-type: none"> A. define Budget B. Define Budgetary Control C. Objective D. Frame Work E. Key Factors F. Types of Budget G. Budgetary Control
<p>Unit 7</p>	<p>VARIANCE ANALYSIS</p> <ul style="list-style-type: none"> A. Standard Cost B. Standard Costing C. Cost Variances D. Material Variances E. Labour Variances F. Overhead Variance G. Fixed Overhead Variance H. Sales Variance I. Profit Variance
<p>Unit 8</p>	<p>BREAKEVEN ANALYSIS</p> <ul style="list-style-type: none"> A. Breakeven Chart B. P V Ration C. Contribution D. Marginal Cost E. Graphs

Unit 9	MENU MERCHANDISING A. Menu Control B. Menu Structure C. Planning D. Pricing of Menus E. Types of Menus F. Menu as Marketing Tool G. Layout H. Constraints of Menu Planning
Unit 10	MENU ENGINEERING A. Definition and Objectives B. Methods C. Advantages
Unit 11	MIS A. Reports B. Calculations of actual cost C. Daily Food Cost D. Monthly Food Cost E. Statistical Revenue Reports F. Cumulative and non-cumulative

3.6 FACILITY PLANNING

L T P
3 - -

S.No.	Topic
<p>Unit 1</p>	<p>HOTEL DESIGN</p> <p>A. Design Consideration</p> <ul style="list-style-type: none"> - Attractive Appearance - Efficient Plan - Good location - Suitable material - Good workmanship - Sound financing - Competent Management
<p>Unit 2</p>	<p>FACILITIES PLANNING</p> <p>The systematic layout planning pattern (SLP)</p> <p>Planning consideration</p> <ul style="list-style-type: none"> A. flow process & Flow diagram B. procedure for determining space considering the guiding factors for guest room/ public facilities, support facilities & services, hotel administration, internal roads/budget hotel/ <p>Architectural consideration</p> <ul style="list-style-type: none"> A. Difference between carpet area plinth area and super built area, their relationships, reading of blue print (plumbing , electrical, AC, ventilation, FSI, FAR, public Areas) B. Approximate cost of construction estimation C. Approximate operating areas in budget type/5 star types hotel approximate other operating areas per guest room D. Approximate requirement and Estimation of water/electrical load gas, ventilation
<p>Unit 3</p>	<p>STAR CLASSIFICATION OF HOTEL</p> <p>Criteria for star classification of hotel (Five, four, three, two, one & heritage)</p>

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<p>Unit 4</p>	<p>I- KITCHEN</p> <p>A. Equipment requirement for commercial kitchen</p> <ul style="list-style-type: none"> • Heating - gas / electrical • Cooling (for various catering establishment) <p>B. Developing Specification for various Kitchen equipments</p> <p>C. Planning of various support services (pot wash, wet grinding, chef room, larder, store & other staff facilities)</p>
	<p>II-KITCHEN LAY OUT & DESIGN</p> <p>A. Principles of kitchen layout and design</p> <p>B. Areas of the various kitchens with recommended dimension</p> <p>C. Factors that affect kitchen design</p> <p>D. Placement of equipment</p> <p>E. Flow of work</p> <p>F. Space allocation</p> <p>G. Kitchen equipment, manufactures and seletion</p> <p>H. Layout of commercial kitchen (types, drawing a layout of a commercial kitchen)</p> <p>I. Budgeting for kitchen equipment</p>
	<p>III- KITCHEN STEWARDING LAYOUT AND DESIGN</p> <p>A. Importance of Kitchen stewarding</p> <p>B. Kitchen stewarding department layout and design</p> <p>C. Equipment found in kitchen stewarding department</p>
<p>Unit 5</p>	<p>STORES - LAYOUT AND DESIGN</p> <p>A. Stores layout and planning (dry, cold and bar)</p> <p>B. Various equipment of the stores</p> <p>C. Work flow in stores</p>
<p>Unit 6</p>	<p>ENERGY CONSERVATION</p> <p>A. Nesessity for energy conservation</p> <p>B. Methods of conservation energy in different area of operation of a hotel</p> <p>C. Developing and implementing energy conservation program for a hotel</p>
<p>Unit 7</p>	<p>CAR PARKING</p> <p>Calculation of car park area for different types of hotel</p>
<p>Unit 8</p>	<p>PLANNING FOR PHYSICALLY CHALLENGED</p>
<p>Unit 9</p>	<p>PROJECT MANAGEMENT</p> <p>A. Introduction to Network analysis</p>

	<ul style="list-style-type: none"> B. Basic rules and procedure for network analysis C. C.P.M. and PERT D. Comparison of CPM and PERT E. Classroom exercises F. Network crashing determining crash cost, normal cost
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3.7 FINANCIAL MANAGEMENT

L T P

3 - -

S.No.	Topic
Unit 1	FINANCIAL MANAGEMENT MEANING & SCOPE <ul style="list-style-type: none"> A. Meaning of business finance B. Meaning of financial management C. Objectives of financial management
Unit 2	FINANCIAL STATEMENT ANALYSIS AND INTERPETATION <ul style="list-style-type: none"> A. Meaning and types of financial statements B. Techniques of financial analysis C. Limitations of financial analysis D. Practical problems
Unit 3	RATIO ANALYSIS <ul style="list-style-type: none"> A. Meaning of ratio B. Classification of ratios C. Profitability ratios D. Turnover ratios E. Financial ratios F. Du Pent Control Chart G. Practical Problems
Unit 4	FUNDS FLOW ANALYSIS <ul style="list-style-type: none"> A. Meaning of funds flow statement B. Uses of funds flow statement C. Preparation of fund flow statement D. Treatment of provision for taxation and proposed dividends (as non - current liabilities) E. Practical problems
Unit 5	CASH FLOW ANALYSIS <ul style="list-style-type: none"> A. Meaning of cash flow statement B. Preparation of cash flow statement

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	C. Difference between cash flow and fund flow analysis D. Practical problems
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Unit 6	FINANCIAL PLANNING MEANING & SCOPE A. Meaning of Financial Planning B. Meaning of Financial Plan C. Capitalization D. Practical problems
Unit 7	CAPITAL EXPENDITURE A. Meaning of Capital Structure B. Factors determining capital structure C. Point of indifference D. Practical problems
Unit 8	WORKING CAPITAL MANAGEMENT A. concept of working capital B. factors determining working capital needs C. over trading and under trading
Unit 8	BASICS OF CAPITAL BUDGETING A. importance of Capital Budgeting B. Capital Budgeting appraising methods C. Payback period D. Average rate of return E. Net present value F. Profitability index G. Internal rate of return H. Practical problems

3.8 STRATEGIC MANAGEMENT

L T P

2 - -

S.No.	Topic
<p>Unit 1</p>	<p>ORGANISATIONAL STRATEGY</p> <p>A. MISSION</p> <ul style="list-style-type: none"> • Mission Statement Elements and its importance <p>B. OBJECTIVES</p> <ul style="list-style-type: none"> • Necessity of formal objectives • Objective Vs Goal <p>C. STRATEGY</p> <ul style="list-style-type: none"> • DEVELOPING STRATEGIES <ul style="list-style-type: none"> - Adaptive Search - Intuition search - Strategic factors - Picking Niches - Entrepreneurial Approach
<p>Unit 2</p>	<p>ENVIRONMENTAL AND INTERNAL RESOURCE ANALYSIS</p> <p>A. Need for Environmental Analysis</p> <p>B. Key Environmental Variable Factors</p> <p>C. Opportunities and Threats</p> <ul style="list-style-type: none"> * Internal resource analysis <p>D. Functional Areas Resource Development Matrix</p> <p>E. Strengths and Weaknesses</p> <ul style="list-style-type: none"> * Marketing * Finance * Production * Personnel * Organization

Unit 3	STRATEGY FORMULATION A. STRATEGY (GENERAL) ALTERNATIVES <ul style="list-style-type: none">• Stability Strategies• Expansion Strategies• Retrench Strategies• Combination Strategies B. COMBINATION STRATEGIES <ul style="list-style-type: none">• Forward integration• Backward integration• Horizontal integration• Market penetration• Market development• Product development • Concentric diversification• Conglomerate diversification• Horizontal diversification• Joint Venture• Retrenchment• Divestiture• Liquidation• Combination
Unit 4	STRATEGIC ANALYSIS AND CHOICE (ALLOCATION OF RESOURCES) A. FACTORS INFLUENCING CHOICE <ul style="list-style-type: none">• Strategy formulation B. INPUT STAGE <ul style="list-style-type: none">• Internal factor evaluation matrix• External factor evaluation matrix• Competitive profile matrix C. MATCHING STAGE <ul style="list-style-type: none">• Threats opportunities - weaknesses - strengths matrix (TOWS)• Strategic position and action evaluation matrix (SPACE)• Boston consulting group matrix (BCGM)• Internal - External matrix• Grand Strategy matrix D. DECISION STAGE <ul style="list-style-type: none">• Quantitative Strategic Planning matrix (QSPM)

Unit 5	POLICIES IN FUNCTIONAL AREAS A. POLICY B. PRODUCT POLICIES C. PERSONNEL POLICIES D. FINANCIAL POLICIES E. MARKETING POLICIES F. PUBLIC RELATION POLICES
Unit 6	STRATEGIC IMPLEMENTATION REVIEW AND EVALUATION A. MCKINSEY 7-S FRAMEWORK B. LEADERSHIP AND MANAGEMENT STYLE C. STRATEGY REVIEW AND EVALUATION <ul style="list-style-type: none">• Review underlying bases of Strategy• Measure Organisational Performance• Take corrective actions

3.9 TOURISM MARKETING

L T P

4 - -

This course familiarises the students with Marketing concepts, techniques and skills as required in the marketing to tourism products and attractions.

Syllabus

Unit - 1 Understanding Entrepreneurship and Management

Role Introduction to Tourism Marketing - Approaches, Relevance and
Market Segmentation
Tourism Markets: International and Domestic

Unit - 2 Market Analysis

Marketing Research
Competitive Analysis and Strategies
Forecasting for Tourism and its Products
Role of Technology in Tourism Marketing

Unit - 3 Developmental Role of Marketing

Role of Public Organization
Role of Local Bodies
Role of NGOs
Socially Responsible Marketing
Social Marketing

Unit - 4 Marketing Mix

Product Designing
Pricing Strategies
Promotion Strategies
Distribution Strategies
The Fifth P: People, Process and Physical Evidence

Unit - 5 Marketing Mix: Specific Situations

Familiarization Tours
Seasonal Marketing
Tourism Fairs and Travel Markets

Unit - 6

Destination Marketing

Regions, Cities, Leisure Spots
Events, Activities, Individuals
Shopping, Education and Culture
Marketing Local Foods

Unit - 7

Accommodation Marketing

Star Category Hotels
Alternate' Accommodation
Supplementary Accommodation
Linkages in the Trade

Unit - 8

Transport and Travel Services Marketing

Air lines Marketing
Tourist Transport Marketing
Travel Agency Marketing
Tour Operators Marketing

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3.10 ENVIRONMENTAL EDUCATION & DISASTER MANAGEMENT

L T P
2 - -

RATIONALE:

A diploma student must have the knowledge of different types of pollution caused due to industrialization and construction activities, so as he may help in balancing of eco-system and control pollution by providing controlling measures. They should be also aware of the environmental laws for effectively controlling the pollution of environment. The topics are to be taught in light of legislation Para-3.

TOPIC WISE DISTRIBUTION OF PERIODS:

SL. NO.	TOPIC	L	T	P
1.	Introduction	6		
2.	Pollution	3		
2.1	Water Pollution	8		
2.2	Air Pollution	8		
2.3	Noise Pollution	3		
2.4	Radio Active Pollution	4		
2.5	Solid Waste Management	5		
3.	Legislations	3		
4.	Environmental Impact Assessment	4		
5.	Disaster Management	6		
TOTAL		50	-	-

DETAILED CONTENTS

1. INTRODUCTION :

- Basics of ecology, Ecosystem, Biodiversity Human activities and its effect on ecology and eco system, different development i.e. irrigation, urbanization, road development and other engineering activities and their effects on ecology and eco system, Mining and deforestation and their effects.
- Lowering of water level , Urbanization.
- Biodegradation and Biodegradability, composting, bio remediation, Microbes .Use of biopesticides and biofungicides.
- Global warning concerns, Ozone layer depletion, Green house effect, Acid rain,etc.

2. POLLUTION :

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Sources of pollution, natural and man made, their effects on living environments and related legislation.

2.1 WATER POLLUTION :

- Factors contributing water pollution and their effect.
- Domestic waste water and industrial waste water. Heavy metals, microbes and leaching metal.
- Physical, Chemical and Biological Characteristics of waste water.
- Indian Standards for quality of drinking water.
- Indian Standards for quality of treated waste water.
- Treatment methods of effluent (domestic waste water and industrial/ mining waste water), its reuse/safe disposal.

2.2 AIR POLLUTION :

Definition of Air pollution, types of air pollutants i.e. SPM, NOX, SOX, CO, CO₂, NH₃, F, CL, causes and its effects on the environment.

- Monitoring and control of air pollutants, Control measures techniques. Introductory Idea of control equipment in industries i.e.
 - A. Settling chambers
 - B. Cyclones
 - C. Scrubbers (Dry and Wet)
 - D. Multi Clones
 - E. Electro Static Precipitations
 - F. Bog Fillers.
- Ambient air quality measurement and their standards.
- Process and domestic emission control
- Vehicular Pollution and Its control with special emphasis of Euro-I, Euro-II, Euro-III and Euro IV.

2.3 NOISE POLLUTION :

Sources of noise pollution, its effect and control.

2.4 RADISACTIVE POLLUTION :

Sources and its effect on human, animal, plant and material, means to control and preventive measures.

2.5 SOLID WASTE MANAGEMENT :

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Municipal solid waste, Biomedical waste, Industrial and Hazardous waste, Plastic waste and its management.

3. LEGISLATION :

Preliminary knowledge of the following Acts and rules made There under-

- The Water (Prevention and Control of Pollution) Act - 1974.
- The Air (Prevention and Control of Pollution) Act - 1981.
- The Environmental Protection (Prevention and Control of Pollution) Act -1986. Rules notified under EP Act - 1986 Viz.
 - # The Manufacture, Storage and Import of Hazardous Chemical (Amendment) Rules, 2000
 - # The Hazardous Wastes (Management and Handling) Amendment Rules, 2003.
 - # Bio-Medical Waste (Management and Handling) (Amendment) Rules, 2003.
 - # The Noise Pollution (Regulation and Control) (Amendment) Rules, 2002.
 - # Municipal Solid Wastes (Management and Handling) Rules, 2000.
 - # The Recycled Plastics Manufacture and Usage (Amendment) rules, 2003.

4. ENVIRONMENTAL IMPACT ASSESSMENT (EIA) :

- Basic concepts, objective and methodology of EIA.
- Objectives and requirement of Environmental Management System (ISO-14000) (An Introduction).

5. DISASTER MANAGEMENT :

Definition of disaster - Natural and Manmade, Type of disaster management, How disaster forms, Destructive power, Causes and Hazards, Case study of Tsunami Disaster, National policy- Its objective and main features, National Environment Policy, Need for central intervention, State Disaster Authority- Duties and powers, Case studies of various Disaster in the country, Meaning and benefit of vulnerability reduction, Factor promoting vulnerability reduction and mitigation, Emergency support function plan.

Main feature and function of National Disaster Management Frame Work, Disaster mitigation and prevention,

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Legal Policy Frame Work, Early warning system, Human Resource Development and Function, Information dissemination and communication.

3.11 RESEARCH PROJECT

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The purpose of research is to seek answers to problems through the application of scientific methodology, which guarantees that the information is reliable and unbiased. This information is utilized to make conclusions and recommend solutions. Good research depends on addressing key points based on a checklist approach. Some elementary factors need to be kept in mind while preparing a research and deciding the topic, these could be based on its relevance, feasibility, coverage, accuracy and research objectivity and ethics.

Based on the above principles, the research project would be prepared by a student under guidance of a faculty member, familiar with the scientific research methodology. The research would clearly spell out the objective, its findings, the methodology adopted, a conclusion and recommendations. The research project will then be presented to a panel of internal and external examiner through a report and viva voce.

Two hours per week have been allocated for guiding students in undertaking the research project. Research Methodology has already been taught in the 2nd year and topic for research allotted to students. In the 3rd year the student will undertake practical field research and preparation of the project. At term end, the research project will be presented before a panel. The research project will carry weightage of 100 marks equivalent to six credits.

Introduction

10 Marks

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Research Objectives	10 Marks
Research Methodology	10 Marks
Data Analysis and finding	20 Marks
Conclusion and recommendation	10 Marks
Viva	20 Marks
Project Supervisor Report's	20 Marks

(Weekly assessment by maintaining a diary by the student and feed back about development of study)

GUEST SPEAKERS & SELF STUDY

As per the teaching scheme, two hours per week have been allocated for inviting Guest Speakers from the industry who would give a first hand input in the operational areas of hospitality management and allied service sectors. It would be mandatory to conduct at least 15 guest lectures per academic year for the benefit of 3rd year students who are to be prepared for entry to the industry. Relevant topics may be identified for guest speakers, creating a good academic interface with the industry. Besides, student must be encouraged to undertake self-study through assignments, including inputs from internal and external libraries, internet access, field visits, etc.

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Staff Structure

1.	Director/Principal	01	
2.	Head of Department		01
3.	Lecturer(Hotel Management)		06
4.	Lecturer(Computer Engineering)	01	
5.	Lecturer (English)	01	
6.	Lecturer (Management)	01	
7.	Steno/Typist		01
8.	Accountant/Cashier		01
9.	Student Clerk		01
10.	Librarian	01	
11.	Storekeeper		01
12.	Class IV	08	
13.	Sweeper		Part Time As Per Requirement
14.	Chaukidar & Mali		As Per Justification

Note : Qualification of the above staff as per U.P. Government Service Rule

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Space Structure

Norms for space Basic Data

Annual Intake (3 year programme)

100

Total No. of student

300

Teaching faculty required

20

Administrative Area

Sq.m.

Principal/ Director/ HOD

30

Principal/ Director office

25

Main Office

100

Reception

25

Admn. Officer

40

Maintenance & Estate Office

40

Faculty rooms

200

Seminar room

30

Store

10

Drawing/ Reprographic

20

Total Carpet

520

Plinth area

730 Sqm

Academic Area

Sq.m.

Class room (2 nos.)

220

Tutorial room (3 nos.)

78

Library

100

Laboratories

Food Production

840

Food and beverage

750

Housing Operation

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Computer Centre	800
Maintenance workshop	50
	50
Total Carpet area	2888 sq.m
Total land space require for academic and administrative area	
$2 * (730+4043) = 9546 \text{ sqm. or } 2.4 \text{ acres}$	

Residential area and Amenities area (Desirable)

Assumption

One hostel block for 120 students is provided

Area required for residential block

$$120 \times 9 = 1080 \text{ sqm}$$

Other facilities

	Sq.m.
Kitchen and dining hall	200
Indoor games - Student centre	150
Medical room	50
Canteen	15
Warden office	18
Guest room (2 rooms 7)	18

Total carpet area for student for one hostel

1531 sqm

Total plinth area for student hostel

2145 sqm

for two hostels

4290 sqm

Staff Residence

Principal/ Director/HOD

140

Warden

100

Hostel type accommodation for 25% faculty $5 * 30$

150

Essential staff $5 * 20$

100

Total carpet area for staff residences

490 sqm

Total plinth area

685 sqm

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Amenities

	Sq.m.
Guest House (5)	150
Student activity centre	75
Canteen and Cooperative store	200
Total carpet area	425
Plinth area	595

List of Equipment

Food Production (Kitchen) General Equipment List

Heavy Duty and medium

Microwave oven - 1, ratt pan-shallow tilting frypan - 2, Griddle/grill - 2, Cold counter (with sandwich unit) - 1, Torulsen (Reach in collar) - 1, Walk in Cooler - 1, Deep freezers - 1, Salamanders - 2, Slicing machine (gravity slicer) - 3, Dish Washing machine - 1, Precision scales - 3, Pasta machine - small table model - 1, Dough mixer - with attachments - 1, Food Mixer - with attachments - 1, Rich boiler - 1, Stockpots - 3, Masala grinder - 3, Deep fa trye -2, Convection oven - 1, Meat band saw (for regions only) -1, Food waste disposal unit - 1, Fish kettles - 2, Tandoor with rods - 1, Electric potato peeler (10-15 kg.) - 2, Buffalo chopper/mincer - 1, 4 burner gas range with oven and work table and stainless steel and sink with draining board - 60.

Light Equipment

Meat Thermometers - 2, Meat forks - 12, Filleting knives - 10, Butchers knives - 6, Boning knives - 6, Butchers saw - 2, Cleavers - 2, Cutlet bat - 2, Fish scissors - 3, Chefs knives case (8 per case) - 2, Carving knives - 2, mandolin - 2, Birds nest moulds - 2, Large Brass degchi - 6, Iron Kadai (different sizes) - 3, Dosa tawa - 2, Idli stamer - 2, Chapatti Puffer - 2, Poori Machine manual - 1, Omelette pan-non stick - 30, Fry pan - 30, Fish slicers - 30, Frying spoon - 30, round laddle - 30, Grater - 30, roasting tork - 30, Wooden Spon and spatula each - 30, Saute pan-small and medium each - 30, Measuring jug - 30, Wire whisks - 30, Brasing panwith lid - 30, Conical strainer - 30, Colander - 30, Potato peeler - 30, Brass Degchi with lid - 30, Stainless steel degchi with lid - 30, S/s bowl, flat and round bottom each - 60.

Kitchen Equipment (per 100 Students)

Brass Pan 12" with lids - 6, Brass Pan 18" with lids-4, B.-ass Pan 24" with lids -4, Alumunium Pans with lids and handles -4, Brass Karai 1 B" -2, Brass Karai 24" -1, Flat spoons iron(Palta) -4, Round spoon 18" with wooden handle -12, Perforated spoons(iron) -6, Metal strainers - 2, Steel trays -1, Doz., Alumunium Trays -6, Rice servers - 2, Working tables stainless steel - 10, Sauce pans brass with handles -6, Sinks stainless steel - 6, Egg beaters -6, Graters stainless steel -4, Plastic containers -1 Doz. (1 kg. each), Grinding stone - 2, Cleavers heavy stainless steel - 4, Hot water boiler electric -1.

Bakery

Bakery over with plates - 2, Proving Cabinet - 2, Ice Cream/ Sorbet machine - 1, Nylocast chopping Board - 2, Refrigerated marble top pastry bench - 3, Fat Thermometers - 2, Sugar Thermometers - 2, Parisienne scoopes - 6, Lemon Groovers - 6, Knife steels - . 30, Saccrometer - 2, Pastry pincher - 12, Croquemouche cone - 6, Cream whipper (electric) - 2, Long handled flat spoon(Palta) - 12, Halwai kadai - 12, Jalebi Tawa - 2, Long handled draining spoon - 12, Long handled wooden spoon -

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12, Bread tins - 30, Cake tin round - 30, Cake tin rectangular - 30, Baking trays (small and large) - 30, Underlining trays - 72, Jelly moulds - 30, Borquette moulds - 30, Tartlette moulds - 30, Flan rings - 30, Savarin moulds - 30, Muffin trays - 60, Brioche moulds - 30, Doughnet cutter - 6, Fancy moulds assorted - 6, Animal cutter - 6, Vol au vent cutter - 6, Piping Bags - 30, Nozzels assorted - 6, Cooling racks - rectangular and round - 20, Rolling pins - 60, Serrated rolling pins - 30, Quiche moulds 30, Praline - 30, Chocolate moulds (assorted) - 30, Easter egg moulds - 30, Slotted s/s spoon - 30, s/s bowl, flat and round bottom each - 60, Egg slicer - 30, Lemon squeezer - 30, Tin openers - 30, Scooper noisette - 6 sets, Mugs s/s - 60, Kadai brass - 30, Cold counter - 2, Deep freezers - 2, Precision scales - 3, Dough mixer - 2, Convection oven - 1, Ice-cream/ sorbet machine - 1, Fat thermometers - 2, Large brass degchi - 6, Iroi. kadai - 12, Rolling pin - 30, Round ladle - 30, Grater - 30, Wooden spoon and spatula each - 30, Saute pan - 30, Measuring jug - 60, s/s degchi with lid - 30, s/s Bowl flat and round each - 60.

Kitchen Equipment Norms for a Bakery (per student)

Work table with marble top - 1, Enamel bowl small - 1, Enamel bowl large - 1, Brass thal - 2, Steel degchi - 1, Enamel mug - 2, Rolling pin - 1, Egg beater 1, Wooden spoon - 1, Scraper - 1, Table spoon - 1, Fork - 1, Measuring jug enamel - 1, Tea spoon - 1, Measuring spoon set - 1, Sink - 1, s/s degchi - 1, Wire whisk - 1, Comb for decoration - 1, Piping bags with set of nozzles - 1, Strainer s/s - 1, s/s sieve - 1.

Food and Beverage Service Laboratory Equipment

Heavy Duty Equipment

Chafing dishes - 12, Coffee making machine - 1, Flammable rechaude - 1, Flammable pan-oval - 3, Flammable pan-round - 3, Hot plate - 1, Juice chiller 1, Juice extractor - 1, Ice-making machine - 1, Ice-flaking machine - 1, Plate dispenser electric - 1, Waring blender -1, Drink mixer -1, Gueridon - 1, Hors d'oeuvres/sweet - 1, Room service/ Carving - 1, Cigar cutter - 1, Cocktail shaker - 1, Cocktail strainer - 1, Bar spoon - 2, Check-flow pourer - 6, Corkcrew twin lever - 6, "ork screw-waiters friend - 36, Hydrometer - 1, Ice bucket - 1, Ice tongs - 3, Non-drip portable bottle stand - 1. Optic measure pourer - 6, Pushup measure pourer - 4, Measure jiggers - 2, Nta mug grater - 2, Salvers 12"- 24, "salvers-15"- 12, Wine cooler -, Wine cr4'oler - 3, Wine rack - 1, Bread and Butter plates - 288, Consomme cups - T,44, Coffee cups - 144, Flash plate 20cm - 144, Sweet plate 18 cms - 144, Dinner plate 25 cms - 144, Tea cups - 144, Avocado shells - 12, Asparagus plates - 6, Egg dish round earned - 12, Fish dishes - 12, Oyster plates - 12, Scallop shells - 12, Salad plates 12, Butter knives - 24, Cheese knives - 3, Coffee spoon - 72, Dessert fork 144, Dessert knife - 144, Dessert spoons - 144, Dinner fork - 144, Dinner knife - 144, Fish Knife - 72, Fish fork - 72, Fruit knife - 36, Fruit fork - 36, Gateau slice - 6, Grape fruit knife - 3, Grape fruit spoon - 36, Lobster crackers - 3, Lobster pick - 3, Mustard spoon - 12, Pastry fork - 36, Service spoon - 72, Service fork - 72, Steak knives - 12. Soup spoons - 144, Sugar tongs - 6, Butter dish with cover - 12, Candle sticks - 12, Chill cups - 12, Coups - 36, Cruet set - oil and vinegar - 3, Cruete set - pepper and salt - 36, Coffee pots - 36, Creamers - 12, Entree dishes - 24, Escargot dish/ tongs/ forks - 6, Finger bowls - 24, Hors d'oeuvres tray - 3, Milk jugs - 24, Menu stands - 24, Mustard pots - 24, Sauce boats - 12, Silver flat - 12, Sugar bowls - 12, Tea stainer - 24, Toast rack - 6, Water jugs - 24, Brandy ballon - 24, Champagne flute - 24, Champagne saucer - 60, Claret glass - 60, Goblet - 144, High ball glass - 60, Hock glass - 24, Juice glass - 144, Liquor glass - 24, Port glass 24, Sherry glass - 24, Whisky saucer - 24, Cocktail glasses - 24, Ashtray 60, Bread Boats - 24, Carving knife - 1, Carving Board - 2, Corn on the cob holder - 12, Fruit stand - 2, Pepper mill - 12, Plate cover - 36, Sugar bowl - 6, Table numbers - 1 to 48, Trays - 24.

Front Office Equipment and Furniture Equipment

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Room rack - 1, Information rack -1, Date and time stamping Tachine - 2, Message light system - 1, Reservation rack - 1, Space availability board -1, Call bell - 1, Trinning telephone - 4, Registration card holder - 3, Postal scale - 1, Front office. posting machine - 1, Guest folio tray - 1, Cash box - 1, Credit card Imprinter - 1, Calculating machine -2, Typewriter - 2, Wall clock - 1, Luggage Trolley - 1

Furniture

Reception counter - 1, Information counter - 1, F.O. cashiers counter - 1, Bell desk - 1, Lobby desk - 1, Mail and key rack - 1, Mail sorting rack - 1, Mail forwarding file - 1, Duplicate key rack - 1, Notice Board - 1, Bulletin board - 1, Chalk board with stand - 1, Guest history filing cabinet - 1, Reservation filing cabinet - 1, Reservation office table/ chair - 1.

Housekeeping Equipment

Room

Fan/ A.C - 1, Fitted carpet, single beds - 2, Bed heads - 2, Bed sheets - 2, Telephone - 1, Bed side Lamps - 2, Chest for drawers - 1, Wardrobe - 1, Desk - 1, Desk lamp - 1, Mirror - 1, Full length mirror - 1, Pictures/ Luggage rack 1, Arm chairs - 2, Coffee table - 1, Studying lamp - 1, Upright chair - 1, Curtains - as per requirement.

Bathroom

Shower curtains - as per requirement, Exhaust fan - as per requirement, Shelving - as per requirement, Toilet roll holders - as per requirement, Towel rails - as per requirement.

Housekeeping

Vacuum cleaner -1, Wet pickup machine -1, Scrubbing machine - 1, Carpet 1, Maids trolley - 1, Cleaners trolley - 1, Box carpet sweeper - 1.

Laundry

Sinks - 4, Laundry tables - 2, Laundry 'trolley - 1, Washing machine/ tumbler Drier (20 kg. - 1) (5 kg. - 1), Steam press - 1, Ironing Board - 2, Calendar - 1, Dry clean machine (1 0/1 5 kg.)- 1.

FOOD SCIENCE (Equipment and Furniture Requirement)

Refrigerator - 1, Incubator - 1, Hot air oven - 1, Autoclave - 1, Physical balances - 1, One pan balance - 1, Compound microscope - 10, Gas ranges - 2, Hot water bath - 1, Water distillation operator - 1, Steel almirah - 1, Apparatus racks - 4, Laboratory tables - 10, Stools - 20, Water taps fitted in laboratories tables - 10, Wire basket - 10, S/S degchis (medium size) - 4, Buckets (plastic) 2, Waste bin -1, Petri plates - 12 dozens, Test tube - 500, Glass slides (packet) -6, Brass spirit lamps - 12, s/s mug - 10, Inoculating loops - 20, Dropping reagent bottles(Brown glass)- 4 dozens, Tongs - 1 dozen, Test tube holders 1 dozen, Measuring spoon - 2 sets, Spatula - 10, Test tube stands - 10 big and 10 small, Pipette stands - 10, Glass apparatus-beakers - 100 ml, 250 ml, 500 ml - 1 dozen each, Measuring cylinders - 100cc-1 dozen, 1000cc-2 dozen, Conical flasks 250cc - 1 dozen, 500cc - 6 no., Pipettes 1 ml, 10ml, 20ml each, Pestle and mortar - 2, Burettes - 2, Funnels small and medium - 6 each.

Audio-visual and reproduction equipment

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Overhead Projector - 6, Trolley for OHP - 6, Transparency sheets - 1500" Transparency frames - 1000, Marking pens-permanent - 100, Marking penswater soluble - 100, Transparency erasers - 24, Slice Projectors - 1, Slide Trays(for 50 slides) - 10, Carousel Slide projector - 2, Projection screen-wall 1, Video Cassette recorder - 1, Color TV/monitor - 1, Portable cassette records - 1, Photocopier - 1, Electronic stencil cutter - 1, Flip Board-portable - 3, Flannel board-portable - 1, Magnetic board portable - 1, Desk top publishing machine - 1.

COMPUTER LAB

LIST OF EQUIPMENTS

- 45 COMPUTERS WITH ALL ACCESSORIES LATEST VERSION
- MODEM
- INTERNET CONNECTION
- 45 COMPUTER TABLES
- 45 COMPUTER CHAIRS
- AIR CONDITIONER
- C.V.T
- O.H.P
- LAN
- DESKJET PRINTER

RESTAURANT EQUIPMENT

Item	No.
TABLES	16
CHAIRS	58
SIDE BOARD	06
BAR COUNTER	01
CUPBOARDS	04
RACKS	01
JOINT PLATES	84
RICE PLATES	15
TEA STRAINERS	10
BUTTER DISHES	15
COFFEE POTS	04
CONSOMME CUPS	40
SNAIL DISH	02
CRUET SETS	15
BUD VASES	10
AIRCONDITIONER	02
FANS	10
CHANDELIER	01
GUERIDON TROLEY	02
WINE BUCKET WITH STAND	01
TEA/COFFEE MACHINE	01
WALL MIRROR	01
SAUCE BOAT	01
MASTER BOARD	01
IMPORTED WINE OPENER	01
IMPORTED CITRUS SQUEEZER	01
CORK SCREW	01
CORK SCREW WITH CAP	01
BAR MEASURE(DBL. CUP)	01
SALAMANDER	01
CAKE SLICER	02
SOUP LADLE	01
GLASSWARE	
WHITE WINE GLASS	24
RED WINE GLASS	24
ROLLY POLLY	24
BEER GOBLETS	24
PONY TUMBLERS	50
CHAMPAGNE TULIP	06
HI BALL	100

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BRANDY BALLOON	06
SHOT GLASS	06
CHAMPAGNE FLUTE	06
CUT GLASS DECANTER 750 ml.	01
PILSNER GLASS	06
WHITE WINE GLASS GOLD BAND	12
CHAMPAGNE TULIP GOLD RIM	06

Cutlery & Crockery

A P SPOON	75
A P FORK	75
JOINT KNIFE	75
SOUP SPOON	24
SERVICE FORK	20
SERVICE SPOON	20
DESSERT SPOON	50
DESSERT FORK	24
FISH KNIFE	24
FISH FORK	24
TEA SPOON	20
CHESSE KNIFE	02
SNAIL FORKS	02
STEAK KNIFE	06
SUGAR POT	02
COFFEE SPOON	02
BUTTER DISH	15
CREAMER	06
TEA POTS	12
PLATTERS ASSORTED	25
SERVICE BOWLS	25
SIDE PLATES GOLD LINE	12
MEAT PLATES GOLD	12
SIDE PLATE	48
SALVERS	06
DESSERT PLATE	62
TEA CUPS	48
TEA SAUCERS	51
ASH TRAY	10
SOUP BOWLS	25
PLASTIC TRAY	12
COFFEE SPOONS	20
WATER JUGS	08
SOUP PLATES	21
WATER JUGS EPNS	03

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DESSERT FORK GOLD HANDLE	10
AP KNIFE GOLD PLATED	11
DESSERT SPOON GOLD PLATED	12
TEA SPOON	08

List of Equipment

Food Production (Kitchen) General Equipment List

Heavy Duty and medium

Microwave oven - 1	
flat pan-shallow tilting frypan - 2	
Griddle/grill - 2	
Cold counter (with sandwich unit) - 1	
Torulsen (Reach in collar) - 1	
Walk in Cooler - 1	
Deep freezers - 1	
Salamanders - 2	
Slicing machine (gravity slicer) - 3	
Dish Washing machine - 1	
Precision scales - 3	
Pasta machine - small table model - 1	
Dough mixer - with attachments - 1	
Food Mixer - with attachments - 1	
Rich boiler - 1	
Stockpots - 3	
Masala grinder - 3	
Deep fryer - 2	
Convection oven - 1	
Meat band saw (for regions only) - 1	
Food waste disposal unit - 1	
Fish kettles - 2	
Tandoor with rods - 1	
Electric potato peeler (10-15 kg.) - 2	
Buffalo chopper/mincer - 1	
4 burner gas range with oven and work table and stainless steel and sink with draining board - 60	

Light Equipment

Meat Thermometers - 2	
Meat forks - 12	
Filleting knives - 10	
Butchers knives - 6	
Boning knives - 6	
Butchers saw - 2	
Cleavers - 2	
Cutlet bat - 2	
Fish scissors - 3	
Chefs knives case (8 per case) - 2	
Carving knives - 2	
mandolin - 2	
Birds nest moulds - 2	
Large Brass degchi - 6	
Iron Kadai (different sizes) - 3	

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Dosa tawa - 2
Idli stamer - 2
Chapatti Puffer - 2
Poori Machine manual - 1
Omelette pan-non stick - 30
Fry pan - 30
Fish slicers - 30
Frying spoon - 30
round laddle - 30
Grater - 30
roasting tork - 30
Wooden Spon and spatula each - 30
Saute pan-small and medium each - 30
Measuring jug - 30
Wire whisks - 30
Brasing panwith lid - 30
Conical strainer - 30
Colander - 30
Potato peeler - 30
Brass Degchi with lid - 30
Stainless steel degchi with lid - 30
S/s bowl
flat and round bottom each - 60

Kitchen Equipment (per 100 Students)

Brass Pan 12" with lids - 6
Brass Pan 18" with lids-4
B.-ass Pan 24" with lids -4
Alumunium Pans with lids and handles -4
Brass Karai 1 B" -2
Brass Karai 24" -1
Flat spoons iron(Palta) -4
Round spoon 18" with wooden handle -12
Perforated spoons(iron) -6
Metal strainers - 2
Steel trays -1
Doz.
Alumunium Trays -6
Rice servers - 2
Working tables stainless steel - 10
Sauce pans brass with handles -6
Sinks stainless steel - 6
Egg beaters -6
Graters stainless steel -4
Plastic containers -1 Doz. (1 kg. each)
Grinding stone - 2
Cleavers heavy stainless steel - 4

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Hot water boiler electric -1

Bakery

Bakery over with plates - 2
Proving Cabinet - 2
Ice Cream/ Sorbet machine - 1
Nylocast chopping Board - 2
Refrigerated marble top pastry bench - 3
Fat Thermometers - 2
Sugar Thermometers - 2
Parisienne scoopes - 6
Lemon Groovers - 6
Knife steels - . 30
Saccrometer - 2
Pastry pincher - 12
Croquembouche cone - 6
Cream whipper (electric) - 2
Long handled flat spoon(Palta) - 12
Halwai kadai - 12
Jalebi Tawa - 2
Long handled draining spoon - 12
Long handled wooden spoon - 12
Bread tins - 30
Cake tin round - 30
Cake tin rectangular - 30
Baking trays (small and large) - 30
Underlining trays - 72
Jelly moulds - 30
Borquette moulds - 30
Tartlette moulds - 30
Flan rings - 30
Savarin moulds - 30
Muffin trays - 60
Brioche moulds - 30
Doughnet cutter - 6
Fancy moulds assorted - 6
Animal cutter - 6
Vol au vent cutter - 6
Piping Bags - 30
Nozzels assorted - 6
Cooling racks - rectangular and round - 20
Rolling pins - 60
Serrated rolling pins - 30
Quiche moulds 30
Praline - 30
Chocolate moulds (assorted) - 30
Easter egg moulds - 30
Slotted s/s spoon - 30

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s/s bowl
flat and round bottom each - 60
Egg slicer - 30
Lemon squeezer - 30
Tin openers - 30
Scooper noisette - 6 sets
Mugs s/s - 60
Kadai brass - 30
Cold counter - 2
Deep freezers - 2
Precision scales - 3
Dough mixer - 2
Convection oven - 1
Ice-cream/ sorbet machine - 1
Fat thermometers - 2
Large brass degchi - 6
Iroi. kadai - 12
Rolling pin - 30
Round ladle - 30
Grater - 30
Wooden spoon and spatula each - 30
Saute pan - 30
Measuring jug - 60
s/s degchi with lid - 30
s/s Bowl flat and round each - 60

Kitchen Equipment Norms for a Bakery (per student)

Work table with marble top - 1
Enamel bowl small - 1
Enamel bowl large - 1
Brass thal - 2
Steel degchi - 1
Enamel mug - 2
Rolling pin - 1
Egg beater 1
Wooden spoon - 1
Scraper - 1
Table spoon - 1
Fork - 1
Measuring jug enamel - 1
Tea spoon - 1
Measuring spoon set - 1
Sink - 1
s/s degchi - 1
Wire whisk - 1
Comb for decoration - 1
Piping bags with set of nozzles - 1
Strainer s/s - 1

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s/s sieve - 1

Food and Beverage Service Laboratory Equipment

Heavy Duty Equipment

Chafing dishes - 12
Coffee making machine - 1
Flammable rechaude - 1
Flammable pan-oval - 3
Flammable pan-round - 3
Hot plate - 1
Juice chiller 1
Juice extractor - 1
Ice-making machine - 1
Ice-flaking machine - 1
Plate dispenser electric - 1
Waring blender -1
Drink mixer -1
Gueridon - 1
Hors d'oeuvres/sweet - 1
Room service/ Carving - 1
Cigar cutter - 1
Cocktail shaker - 1
Cocktail strainer - 1
Bar spoon - 2
Check-flow pourer - 6
Corkcrew twin lever - 6
"ork screw-waiters friend - 36
Hydrometer - 1
Ice bucket - 1 i Ice tongs - 3
Non-drip portable bottle stand - 1. Optic measure pourer - 6
Pushup measure pourer - 4
Measure jiggers - 2
Nta mug grater - 2
Salvers12'- 24
">alvers-15'- 12
Wine cooler -
Wine cr4'oler - 3
Wine rack - 1
Bread and Butter plates - 288
Consomme cups - T
44
Coffee cups - 144
Flash plate 20cm - 144
Sweet plate 18 cms - 144
Dinner plate 25 cms - 144
Tea cups - 144
Avocado shells - 12
Asparagus plates - 6

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Egg dish round earned - 12
Fish dishes - 12
Oyster plates - 12
Scallop shells - 12
Salad plates 12
Butter knives - 24
Cheese knives - 3
Coffee spoon - 72
Dessert fork 144
Dessert knife - 144
Dessert spoons - 144
Dinner fork - 144
Dinner knife - 144
Fish Knife - 72
Fish fork - 72
Fruit knife - 36
Fruit fork - 36
Gateau slice - 6
Grape fruit knife - 3
Grape fruit spoon - 36
Lobster crackers - 3
Lobster pick - 3
Mustard spoon - 12
Pastry fork - 36
Service spoon - 72
Service fork - 72
Steak knives - 12. Soup spoons - 144
Sugar tongs - 6
Butter dish with cover - 12
Candle sticks - 12
Chill cups - 12
Coups - 36
Cruet set - oil and vinegar - 3
Cruete set - pepper and salt - 36
Coffee pots - 36
Creamers - 12
Entree dishes - 24
Escargot dish/ tongs/ forks - 6
Finger bowls - 24
Hors d'oeuvres tray - 3
Milk jugs - 24
Menu stands - 24
Mustard pots - 24
Sauce boats - 12
Silver flat - 12
Sugar bowls - 12
Tea stainer - 24
Toast rack - 6

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Water jugs - 24
Brandy ballon - 24
Champagne flute - 24
Champagne saucer - 60
Claret glass - 60
Goblet - 144
High ball glass - 60
Hock glass - 24
Juice glass - 144
Liquor glass - 24
Port glass 24
Sherry glass - 24
Whisky saucer - 24
Cocktail glasses - 24
Ashtray 60
Bread Boats - 24
Carving knife - 1
Carving Board - 2
Corn on the cob holder - 12
Fruit stand - 2
Pepper mill - 12
Plate cover - 36
Sugar bowl - 6
Table numbers - 1 to 48
Trays - 24

Front Office Equipment and Furniture

Equipment

Room rack - 1
Information rack -1
Date and time stamping Tachine - 2
Message light system - 1
Reservation rack - 1
Space availability board -1
Call bell - 1
Trinning telephone - 4
Registration card holder - 3
Postal scale - 1
Front office. posting machine - 1
Guest folio tray - 1
Cash box - 1
Credit card Imprinter - 1
Calculating machine -2
Typewriter - 2
Wall clock - 1
Luggage Trolley - 1

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Furniture

Reception counter - 1
Information counter - 1
F.O. cashiers counter - 1
Bell desk - 1
Lobby desk - 1
Mail and key rack - 1
Mail sorting rack - 1
Mail forwarding file - 1
Duplicate key rack - 1
Notice Board - 1
Bulletin board - 1
Chalk board with stand - 1
Guest history filing cabinet - 1
Reservation filing cabinet - 1
Reservation office table/ chair - 1

Housekeeping Equipment

Room

Fan/ A.C - 1
Fitted carpet
single beds - 2
Bed heads - 2
Bed sheets - 2
Telephone - 1
Bed side Lamps - 2
Chest for drawers - 1
Wardrobe - 1
Desk - 1
Desk lamp - 1
Mirror - 1
Full length mirror - 1
Pictures/ Luggage rack 1
Arm chairs - 2
Coffee table - 1
Studying lamp - 1
Upright chair - 1
Curtains - as per requirement

Bathroom

Shower curtains - as per requirement
Exhaust fan - as per requirement
Shelving - as per requirement

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Toilet roll holders - as per requirement
Towel rails - as per requirement

Housekeeping

Vacuum cleaner -1
Wet pickup machine -1
Scrubbing machine - 1
Carpet 1
Maids trolley - 1
Cleaners trolley - 1
Box carpet sweeper - 1

Laundry

Sinks - 4
Laundry tables - 2
Laundry trolley - 1
Washing machine/ tumbler Drier (20 kg. - 1) (5 kg. - 1)
Steam press - 1
Ironing Board - 2
Calendar - 1
Dry clean machine (1 0/1 5 kg.)- 1

FOOD SCIENCE (Equipment and Furniture Requirement)

<u>Refrigerator - 1</u>
<u>Incubator - 1</u>
<u>Hot air oven - 1</u>
<u>Autoclave - 1</u>
<u>Physical balances - 1</u>
<u>One pan balance - 1</u>
<u>Compound microscope - 10</u>
<u>Gas ranges - 2</u>
<u>Hot water bath - 1</u>
<u>Water distillation operator - 1</u>
<u>Steel almirah - 1</u>
<u>Apparatus racks - 4</u>
<u>Laboratory tables - 10</u>
<u>Stools - 20</u>
<u>Water taps fitted in laboratories tables - 10</u>
<u>Wire basket - 10</u>
<u>S/S degchis (medium size) - 4</u>
<u>Buckets (plastic) 2</u>
<u>Waste bin -1</u>

<u>Petri plates - 12 dozens</u>
<u>Test tube - 500</u>
<u>Glass slides (packet) -6</u>
<u>Brass spirit lamps - 12</u>
<u>s/s mug - 10</u>
<u>Inoculating loops - 20</u>
<u>Dropping reagent bottles(Brown glass)- 4 dozens</u>
<u>Tongs - 1 dozen</u>
<u>Test tube holders 1 dozen</u>
<u>Measuring spoon - 2 sets</u>
<u>Spatula - 10</u>
<u>Test tube stands - 10 big and 10 small</u>
<u>Pipette stands - 10</u>
<u>Glass apparatus-beakers - 100 ml</u>
<u>250 ml</u>
<u>500 ml - 1 dozen each</u>
<u>Measuring cylinders (100cc) - 1 dozen</u>
<u>Measuring cylinders (1000cc) - 2 dozen</u>
<u>Conical flasks 250cc - 1 dozen</u>
<u>500cc - 6 no.</u>
<u>Pipettes - 1 ml</u>
<u>Pipettes - 10ml</u>
<u>Pipettes - 20ml each</u>
<u>Pestle and mortar - 2</u>
<u>Burettes - 2</u>
<u>Funnels small and medium - 6 each</u>

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Audio-visual and reproduction equipment

Overhead Projector - 6
Trolley for OHP - 6
Transparency sheets - 1500"
Transparency frames - 1000
Marking pens-permanent - 100
Marking penswater soluble - 100
Transparency erasers - 24
Slice Projectors - 1
Slide Trays(for 50 slides) - 10
Carousel Slide projector - 2
Projection screen-wall 1

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Video Cassette recorder - 1
Color TV/monitor - 1
Portable cassette records - 1
Photocopier - 1
Electronic stencil cutter - 1
Flip Board-portable - 3
Flannel board-portable - 1
Magnetic board portable - 1
Desk top publishing machine - 1

List of Equipment

Food Production (Kitchen) General Equipment List

Heavy Duty and medium

Microwave oven - 1	
ratt pan-shallow tilting frypan - 2	
Griddle/grill - 2	
Cold counter (with sandwich unit) - 1	
Torulsen (Reach in collar) - 1	
Walk in Cooler - 1	
Deep freezers - 1	
Salamanders - 2	
Slicing machine (gravity slicer) - 3	
Dish Washing machine - 1	
Precision scales - 3	
Pasta machine - small table model - 1	
Dough mixer - with attachments - 1	
Food Mixer - with attachments - 1	
Rich boiler - 1	
Stockpots - 3	
Masala grinder - 3	
Deep fa trye -2	
Convection oven - 1	
Meat band saw (for regions only) -1	
Food waste disposal unit - 1	
Fish kettles - 2	
Tandoor with rods - 1	
Electric potato peeler (10-15 kg.) - 2	
Buffalo chopper/mincer - 1	
4 burner gas range with oven and work table and stainless steel and sink with draining board - 60	

Light Equipment

Meat Thermometers - 2	
Meat forks - 12	
Filleting knives - 10	
Butchers knives - 6	
Boning knives - 6	
Butchers saw - 2	
Cleavers - 2	
Cutlet bat - 2	
Fish scissors - 3	
Chefs knives case (8 per case) - 2	
Carving knives - 2	
mandolin - 2	
Birds nest moulds - 2	
Large Brass degchi - 6	

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Iron Kadai (different sizes) - 3
Dosa tawa - 2
Idli stamer - 2
Chapatti Puffer - 2
Poori Machine manual - 1
Omelette pan-non stick - 30
Fry pan - 30
Fish slicers - 30
Frying spoon - 30
round laddle - 30
Grater - 30
roasting tork - 30
Wooden Spon and spatula each - 30
Saute pan-small and medium each - 30
Measuring jug - 30
Wire whisks - 30
Brasing panwith lid - 30
Conical strainer - 30
Colander - 30
Potato peeler - 30
Brass Degchi with lid - 30
Stainless steel degchi with lid - 30
S/s bowl
flat and round bottom each - 60

Kitchen Equipment (per 100 Students)

Brass Pan 12" with lids - 6
Brass Pan 18" with lids-4
B.-ass Pan 24" with lids -4
Alumunium Pans with lids and handles -4
Brass Karai 1 B" -2
Brass Karai 24" -1
Flat spoons iron(Palta) -4
Round spoon 18" with wooden handle -12
Perforated spoons(iron) -6
Metal strainers - 2
Steel trays -1
Doz.
Alumunium Trays -6
Rice servers - 2
Working tables stainless steel - 10
Sauce pans brass with handles -6
Sinks stainless steel - 6
Egg beaters -6
Graters stainless steel -4
Plastic containers -1 Doz. (1 kg. each)
Grinding stone - 2

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Cleavers heavy stainless steel - 4
Hot water boiler electric -1

Bakery

Bakery over with plates - 2
Proving Cabinet - 2
Ice Cream/ Sorbet machine - 1
Nylocast chopping Board - 2
Refrigerated marble top pastry bench - 3
Fat Thermometers - 2
Sugar Thermometers - 2
Parisienne scoopes - 6
Lemon Groovers - 6
Knife steels - . 30
Saccrometer - 2
Pastry pincher - 12
Croquembouche cone - 6
Cream whipper (electric) - 2
Long handled flat spoon(Palta) - 12
Halwai kadai - 12
Jalebi Tawa - 2
Long handled draining spoon - 12
Long handled wooden spoon - 12
Bread tins - 30
Cake tin round - 30
Cake tin rectangular - 30
Baking trays (small and large) - 30
Underlining trays - 72
Jelly moulds - 30
Borquette moulds - 30
Tartlette moulds - 30
Flan rings - 30
Savarin moulds - 30
Muffin trays - 60
Brioche moulds - 30
Doughnet cutter - 6
Fancy moulds assorted - 6
Animal cutter - 6
Vol au vent cutter - 6
Piping Bags - 30
Nozzels assorted - 6
Cooling racks - rectangular and round - 20
Rolling pins - 60
Serrated rolling pins - 30
Quiche moulds 30
Praline - 30
Chocolate moulds (assorted) - 30
Easter egg moulds - 30

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Slotted s/s spoon - 30
s/s bowl
flat and round bottom each - 60
Egg slicer - 30
Lemon squeezer - 30
Tin openers - 30
Scooper noisette - 6 sets
Mugs s/s - 60
Kadai brass - 30
Cold counter - 2
Deep freezers - 2
Precision scales - 3
Dough mixer - 2
Convection oven - 1
Ice-cream/ sorbet machine - 1
Fat thermometers - 2
Large brass degchi - 6
Iroi. kadai - 12
Rolling pin - 30
Round ladle - 30
Grater - 30
Wooden spoon and spatula each - 30
Saute pan - 30
Measuring jug - 60
s/s degchi with lid - 30
s/s Bowl flat and round each - 60

Kitchen Equipment Norms for a Bakery (per student)

Work table with marble top - 1
Enamel bowl small - 1
Enamel bowl large - 1
Brass thal - 2
Steel degchi - 1
Enamel mug - 2
Rolling pin - 1
Egg beater 1
Wooden spoon - 1
Scraper - 1
Table spoon - 1
Fork - 1
Measuring jug enamel - 1
Tea spoon - 1
Measuring spoon set - 1
Sink - 1
s/s degchi - 1
Wire whisk - 1
Comb for decoration - 1
Piping bags with set of nozzles - 1

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Strainer s/s - 1
s/s sieve - 1

Food and Beverage Service Laboratory Equipment

Heavy Duty Equipment

Chafing dishes - 12
Coffee making machine - 1
Flammable rechaude - 1
Flammable pan-oval - 3
Flammable pan-round - 3
Hot plate - 1
Juice chiller 1
Juice extractor - 1
Ice-making machine - 1
Ice-flaking machine - 1
Plate dispenser electric - 1
Waring blender -1
Drink mixer -1
Gueridon - 1
Hors d'oeuvres/sweet - 1
Room service/ Carving - 1
Cigar cutter - 1
Cocktail shaker - 1
Cocktail strainer - 1
Bar spoon - 2
Check-flow pourer - 6
Corkcrew twin lever - 6
"ork screw-waiters friend - 36
Hydrometer - 1
Ice bucket - 1 i Ice tongs - 3
Non-drip portable bottle stand - 1. Optic measure pourer - 6
Pushup measure pourer - 4
Measure jiggers - 2
Nta mug grater - 2
Salvers12'- 24
">alvers-15'- 12
Wine cooler -
Wine cr4'oler - 3
Wine rack - 1
Bread and Butter plates - 288
Consomme cups - T
44
Coffee cups - 144
Flash plate 20cm - 144
Sweet plate 18 cms - 144
Dinner plate 25 cms - 144
Tea cups - 144
Avocado shells - 12

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Asparagus plates - 6
Egg dish round earned - 12
Fish dishes - 12
Oyster plates - 12
Scallop shells - 12
Salad plates 12
Butter knives - 24
Cheese knives - 3
Coffee spoon - 72
Dessert fork 144
Dessert knife - 144
Dessert spoons - 144
Dinner fork - 144
Dinner knife - 144
Fish Knife - 72
Fish fork - 72
Fruit knife - 36
Fruit fork - 36
Gateau slice - 6
Grape fruit knife - 3
Grape fruit spoon - 36
Lobster crackers - 3
Lobster pick - 3
Mustard spoon - 12
Pastry fork - 36
Service spoon - 72
Service fork - 72
Steak knives - 12. Soup spoons - 144
Sugar tongs - 6
Butter dish with cover - 12
Candle sticks - 12
Chill cups - 12
Coups - 36
Cruet set - oil and vinegar - 3
Cruete set - pepper and salt - 36
Coffee pots - 36
Creamers - 12
Entree dishes - 24
Escargot dish/ tongs/ forks - 6
Finger bowls - 24
Hors d'oeuvres tray - 3
Milk jugs - 24
Menu stands - 24
Mustard pots - 24
Sauce boats - 12
Silver flat - 12
Sugar bowls - 12
Tea stainer - 24

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Toast rack - 6
Water jugs - 24
Brandy ballon - 24
Champagne flute - 24
Champagne saucer - 60
Claret glass - 60
Goblet - 144
High ball glass - 60
Hock glass - 24
Juice glass - 144
Liquor glass - 24
Port glass 24
Sherry glass - 24
Whisky saucer - 24
Cocktail glasses - 24
Ashtray 60
Bread Boats - 24
Carving knife - 1
Carving Board - 2
Corn on the cob holder - 12
Fruit stand - 2
Pepper mill - 12
Plate cover - 36
Sugar bowl - 6
Table numbers - 1 to 48
Trays - 24

Front Office Equipment and Furniture

Equipment

Room rack - 1
Information rack -1
Date and time stamping Tachine - 2
Message light system - 1
Reservation rack - 1
Space availability board -1
Call bell - 1
Trinning telephone - 4
Registration card holder - 3
Postal scale - 1
Front office. posting machine - 1
Guest folio tray - 1
Cash box - 1
Credit card Imprinter - 1
Calculating machine -2
Typewriter - 2
Wall clock - 1
Luggage Trolley - 1

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Furniture

Reception counter - 1
Information counter - 1
F.O. cashiers counter - 1
Bell desk - 1
Lobby desk - 1
Mail and key rack - 1
Mail sorting rack - 1
Mail forwarding file - 1
Duplicate key rack - 1
Notice Board - 1
Bulletin board - 1
Chalk board with stand - 1
Guest history filing cabinet - 1
Reservation filing cabinet - 1
Reservation office table/ chair - 1

Housekeeping Equipment

Room

Fan/ A.C - 1
Fitted carpet
single beds - 2
Bed heads - 2
Bed sheets - 2
Telephone - 1
Bed side Lamps - 2
Chest for drawers - 1
Wardrobe - 1
Desk - 1
Desk lamp - 1
Mirror - 1
Full length mirror - 1
Pictures/ Luggage rack 1
Arm chairs - 2
Coffee table - 1
Studying lamp - 1
Upright chair - 1
Curtains - as per requirement

Bathroom

Shower curtains - as per requirement
Exhaust fan - as per requirement

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Shelving - as per requirement
Toilet roll holders - as per requirement
Towel rails - as per requirement

Housekeeping

Vacuum cleaner -1
Wet pickup machine -1
Scrubbing machine - 1
Carpet 1
Maids trolley - 1
Cleaners trolley - 1
Box carpet sweeper - 1

Laundry

Sinks - 4
Laundry tables - 2
Laundry 'trolley - 1
Washing machine/ tumbler Drier (20 kg. - 1) (5 kg. - 1)
Steam press - 1
Ironing Board - 2
Calendar - 1
Dry clean machine (1 0/1 5 kg.)- 1

FOOD SCIENCE (Equipment and Furniture Requirement)

<u>Refrigerator - 1</u>
<u>Incubator - 1</u>
<u>Hot air oven - 1</u>
<u>Autoclave - 1</u>
<u>Physical balances - 1</u>
<u>One pan balance - 1</u>
<u>Compound microscope - 10</u>
<u>Gas ranges - 2</u>
<u>Hot water bath - 1</u>
<u>Water distillation operator - 1</u>
<u>Steel almirah - 1</u>
<u>Apparatus racks - 4</u>
<u>Laboratory tables - 10</u>
<u>Stools - 20</u>
<u>Water taps fitted in laboratories tables - 10</u>
<u>Wire basket - 10</u>
<u>S/S degchis (medium size) - 4</u>
<u>Buckets (plastic) 2</u>

<u>Waste bin -1</u>
<u>Petri plates - 12 dozens</u>
<u>Test tube - 500</u>
<u>Glass slides (packet) -6</u>
<u>Brass spirit lamps - 12</u>
<u>s/s mug - 10</u>
<u>Inoculating loops - 20</u>
<u>Dropping reagent bottles(Brown glass)- 4 dozens</u>
<u>Tongs - 1 dozen</u>
<u>Test tube holders 1 dozen</u>
<u>Measuring spoon - 2 sets</u>
<u>Spatula - 10</u>
<u>Test tube stands - 10 big and 10 small</u>
<u>Pipette stands - 10</u>
<u>Glass apparatus-beakers - 100 ml</u>
<u>250 ml</u>
<u>500 ml - 1 dozen each</u>
<u>Measuring cylinders (100cc) - 1 dozen</u>
<u>Measuring cylinders (1000cc) - 2 dozen</u>
<u>Conical flasks 250cc - 1 dozen</u>
<u>500cc - 6 no.</u>
<u>Pipettes - 1 ml</u>
<u>Pipettes - 10ml</u>
<u>Pipettes - 20ml each</u>
<u>Pestle and mortar - 2</u>
<u>Burettes - 2</u>
<u>Funnels small and medium - 6 each</u>

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Audio-visual and reproduction equipment

Overhead Projector - 6
Trolley for OHP - 6
Transparency sheets - 1500"
Transparency frames - 1000
Marking pens-permanent - 100
Marking penswater soluble - 100
Transparency erasers - 24
Slice Projectors - 1
Slide Trays(for 50 slides) - 10
Carousel Slide projector - 2

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Projection screen-wall 1
Video Cassette recorder - 1
Color TV/monitor - 1
Portable cassette records - 1
Photocopier - 1
Electronic stencil cutter - 1
Flip Board-portable - 3
Flannel board-portable - 1
Magnetic board portable - 1
Desk top publishing machine - 1

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