

Shri Rawatpura Sarkar University, Raipur



Examination Scheme & Syllabus

For

BBA

(Hotel Management)

Semester-(II)

(Effective from the session: 2022-23)

Three Years Graduate Programme

Scheme of Teaching and Examination

BBA HM Second Semester

Choice Based Credit System (CBCS)

(Effective from the Academic Year 2022-2023)

S. No.	Course Code	Course Title	Hours / Week			Credits	Maximum Marks			Sem End Exam Duration (Hrs)
			L	T	P		Continuous Evaluation	Sem End Exam	Total	
1	BBAHM201T	Basics of Food Production II	3	1	-	4	30	70	100	3
2	BBAHM201P	Basics of Food Production II	-	-	2	1	30	70	100	-
3	BBAHM202T	Basics of Food & Beverage Service II	3	1	-	4	30	70	100	3
4	BBAHM202P	Basics of Food & Beverage Service II	-	-	2	1	30	70	100	-
5	BBAHM203T	Environmental Science	3	1	-	4	30	70	100	3
6	BBA HM204T	Basics of Hotel Housekeeping II	3	1	-	4	30	70	100	3
7	BBAHM204P	Basics of Hotel Housekeeping II	-	-	2	1	30	70	100	-
8	BBAHM205T	Basics of Front Office-II	3	1	-	4	30	70	100	3
9	BBAHM205P	Basics of Front Office-II	-	-	2	1	30	70	100	-
10	BBAHM206T	Hygiene and First Aid	2	-	-	2	30	70	100	3
						26				



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Course Title	Basics of Food Production – II (Theory)				
Course Code	BBAHM201T				
Course Credits	L	T	P	TC	
	3	1	1	5	
Prerequisites	Basic concept of food production				
Course Objectives	Develop knowledge & interest in basic Indian food production & prepare students for each food production and service roles.				
Course Contents	<p style="text-align: center;">UNIT – I</p> <ul style="list-style-type: none">• SOUPS<ul style="list-style-type: none">A. Basic recipes other than consommé with menu examples<ul style="list-style-type: none">a. Brothsb. Bouillonc. Pureed. Creame. Veloutef. Chowderg. Bisque etcB. Garnishes and accompanimentsC. International soups• SAUCES & GRAVIES<ul style="list-style-type: none">A. Difference between sauce and gravyB. Derivatives of mother saucesC. Contemporary & Proprietary <p style="text-align: center;">UNIT – II</p> <p style="text-align: center;">MEAT & FISH COOKERY</p> <p style="text-align: center;">MEAT COOKERY</p> <ul style="list-style-type: none">A. Introduction to meat cookeryB. Cuts of beef/veal				



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- C. Cuts of lamb/mutton
- D. Cuts of pork
- E. Variety meats (offals)
- F. Poultry (With menu examples of each)

FISH COOKERY

- A. Introduction to fish cookery
- B. Classification of fish with examples
- C. Cuts of fish with menu examples
- D. Selection of fish and shell fish
- E. Cooking of fish (effects of heat)

UNIT – III

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

Cheese

- A. Introduction
- B. Processing of Cheese
- C. Types of Cheese
- D. Classification of Cheese
- E. Curing of Cheese
- F. Uses of Cheese

Butter



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| | <p>A. Introduction</p> <p>B. Processing of Butter</p> <p>C. Types of Butter</p> <p>UNIT – IV</p> <p>PASTRY</p> <p>A. Short crust</p> <p>B. Laminated</p> <p>C. Choux</p> <p>D. Hot water/Rough puff Recipes and methods of preparation</p> <ul style="list-style-type: none">• Differences• Uses of each pastry• Care to be taken while preparing pastry• Role of each ingredient• Temperature of baking pastry <p>Flour</p> <p>A. Structure of wheat</p> <p>B. Types of Wheat</p> <p>C. Types of Flour</p> <p>D. Processing of Wheat – Flour</p> <p>E. Uses of Flour in Food Production</p> <p>F. Cooking of Flour (Starch)</p> <p>iii) SIMPLE BREADS</p> <p>A. Principles of bread making</p> <p>B. Simple yeast breads</p> <p>C. Role of each ingredient in bread making</p> <p>D. Baking temperature and its importance</p> <p>iv) SOUPS</p> <p>A. Classification with examples</p> <p>B. Basic recipes of Consommé with 10 Garnishes</p> <p>UNIT – V</p> <p>KITCHEN ORGANIZATION AND LAYOUT</p> <p>A. General layout of the kitchen in various organizations</p> |
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	<p>B. Layout of receiving areas</p> <p>C. Layout of service and wash up</p>
Course Outcomes	<p>Course Outcome: Student will be able to</p> <ol style="list-style-type: none">1. Develop knowledge & interest in basic Indian food production.2. Know different equipment used in cooking.3. Understand basic skills required in the food production department4. The students after completing the Diploma Hotel Management Studies will be competently skilled in taking up operational and supervisory roles in all the four core areas of the Hotel Industry.
Text Books	<ol style="list-style-type: none">1. Food Production Operations Book by Chef Parvinder S Bali2. International Cuisine & Food Production Management by Chef Parvinder S Bali3. Theory of Cookery by chef Krishna Arora
Reference Books	<ol style="list-style-type: none">1. Quantity Food Production Operations and Indian Cuisine2. Theory of Bakery and Patisserie by Parvinder S Bali3. Principles of Food Production Operation by Yogesh Sinha.



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Course Title	Basics of Food Production – II (Practical)		
Course Code	BBAHM201P		
S.No	Topic	Method	Hours
1	Meat – •Identification of various cuts, Carcass • demonstration Preparation of basic cuts-Lamb and Pork • Chops , Tornado, Fillet, Steaks and Escalope Fish- Identification • & Classification Cuts and Folds of fish	Demonstrations & simple applications	4
2	Identification, •Selection and processing of • Meat, Fish and poultry. Slaughtering and dressing	Demonstrations & simple applications by students	4
3	Preparation of menu Salads & soups- waldrof salad, Fruit salad, Russian salad, salad nicoise, Cream (Spinach, Vegetable, Tomato), Puree (Lentil, Peas Carrot) International soups Chicken, Mutton and Fish Preparations Fish orly, a la anglaise, colbert, meuniere, poached, baked Entrée-Lamb stew, hot pot, shepherd's pie, grilled steaks & lamb/Pork chops, Roast chicken, grilled chicken, Leg of Lamb, Beef Simple potato preparations Basic potato dishes Vegetable preparations Basic vegetable dishes Indian cookery Rice dishes, Breads, Main course, Basic Vegetables, Paneer Preparations	Demonstrations & simple applications by students	4
4	PASTRY: Demonstration and Preparation of dishes using varieties of Pastry Short Crust – Jam tarts, Turnovers• Laminated – Palmiers, Khara Biscuits, Danish• Pastry, Cream Horns Choux Paste – Éclairs, Profiterole•,	Demonstration by instructor and applications by students	4
5	COLD SWEET •Honeycomb mould• Butterscotch sponge• Coffee mousse• Lemon sponge• Trifle• Blancmange• Chocolate mousse• Lemon soufflé	Demonstration by instructor and applications by students	4
6	HOT SWEET •Bread• & butter pudding Caramel custard• Albert pudding• Christmas pudding	Demonstration by instructor and applications by students	4
7	INDIAN SWEETS Simple ones such as chicoti, gajjar halwa, kheer	Demonstration by instructor and applications by students	4



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Course Title	BASIC OF FOOD AND BEVERAGE SERVICE – II (Theory)				
Course Code	BBAHM202T				
Course Credits	L	T	P	TC	
	3	1	1	5	
Prerequisites	Basic knowledge of Food & Beverage.				
Course Objectives	The objective of Food Production is concerned with planning, directing and controlling the kind, amount, location, movement and timing of various flows of Food Production used in and produced by the process.				
Course Contents	<p>UNIT – I</p> <p>MEALS & MENU PLANNING:</p> <p>A. Origin of Menu</p> <p>B. Objectives of Menu Planning</p> <p>C. Types of Menu</p> <p>D. • Courses of French Classical Menu Sequence</p> <ul style="list-style-type: none"> • Examples from each course • Cover of each course • Accompaniments <p>E. French Names of dishes</p> <p>F. Types of Meals Early Morning Tea</p> <ul style="list-style-type: none"> • Breakfast (English, American Continental, Indian)• Brunch• Lunch• Afternoon/High Tea• Dinner• Supper• <p>UNIT – II</p> <p>I PREPARATION FOR SERVICE</p> <p style="padding-left: 40px;">A. Organizing Mise-en-scene</p> <p style="padding-left: 40px;">B. Organizing Mise en place</p> <p>UNIT – III</p> <p>TYPES OF FOOD SERVICE</p> <p>A. Silver service</p> <p>B. Pre-plated service</p> <p>C. Cafeteria service</p>				



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	<p>D. Room service E. Buffet service F. Gueridon service G. Lounge service</p> <p>UNIT – IV SALE CONTROL SYSTEM</p> <p>A. KOT/Bill Control System (Manual) Triplicate Checking System• Duplicate Checking System• Single Order Sheet• Quick Service Menu• & Customer Bill B. Making bill C. Cash handling equipment D. Record keeping (Restaurant Cashier)</p> <p>UNIT – V TOBACCO</p> <p style="padding-left: 40px;">A. History B. Processing for cigarettes, pipe tobacco & cigars C. Cigarettes – Types and Brand names D. Pipe Tobacco – Types and Brand names E. Cigars – shapes, sizes, colors and Brand names F. Care and Storage of cigarettes & cigars</p>
<p>Course Outcomes</p>	<p>Course Outcomes: Student will be able to</p> <ol style="list-style-type: none"> 1. Develop knowledge & interest in Food and Beverage Service basic practices. 2. Know different equipment used in Restaurant 3. Understand basic skills required in the Food and Beverage Service department. 4. To know and understand and make the various cocktails using alcoholic and non alcoholic beverages. 5. To know about the buffet service and equipments.
<p>Text Books</p>	<ol style="list-style-type: none"> 1. Food & Beverage Service Book by R. Singaravelavan. 2. Food & Beverage Management by Peter Alcott
<p>Reference Books</p>	<p style="text-align: center;">Recommended</p> <ol style="list-style-type: none"> 1. Food & Beverage Service Book by R. Singaravelavan. 2. Food & Beverage Service by John Cousin.



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Course Title	BASIC OF FOOD AND BEVERAGE SERVICE – II (Practical)	
Course Code	BBAHM202P	
Prerequisites	Basic knowledge of Food & Beverage.	
Course Objective	Food and Beverage Services <i>covers</i> all the aspects of food and beverage department starting from understanding of the industry, organization of the department, menu served, various service procedures, managing cordial relations with customers	
S.No	Topic	Hours
1	REVIEW OF SEMESTER -1	
2	TABLE LAY-UP & SERVICE Task-01: A La Carte Cover Task-02: Table d' Hote Cover Task-03: English Breakfast Cover Task-04: American Breakfast Cover Task-05: Continental Breakfast Cover Task-06: Indian Breakfast Cover Task-07: Afternoon Tea Cover Task-08: High Tea Cover TRAY/TROLLEY SET-UP & SERVICE Task-01: Room Service Tray Setup Task-02: Room Service Trolley Setup	
3	PREPARATION FOR SERVICE (RESTAURANT) A. Organizing Mise-en-scene B. Organizing Mise-en-Place C. Opening, Operating & Closing duties	
4	PROCEDURE FOR SERVICE OF A MEAL Task-01: Taking Guest Reservations Task-02: Receiving & Seating of Guests Task-03: Order taking & Recording Task-04: Order processing (passing orders to the kitchen) Task-05: Sequence of service Task-06: Presentation & Encashing the Bill Task-07: Presenting & collecting Guest comment cards Task-08: Seeing off the Guests	
5	Social Skills Task-01: Handling Guest Complaints Task-02: Telephone manners Task-03: Dining & Service etiquette	
6	Restaurant French: To be taught by a professional French language teacher Restaurant Vocabulary (English• & French) French Classical Menu Planning• French for Receiving, Greeting• & Seating Guests French related to taking order• & description of Dishes	



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Course Title	Environmental Science (Theory)				
Course Code	BBAHM203T				
Course Credits	L	T	P	TC	
		2		2	
Prerequisites	Basic Communication Knowledge for smooth operations				
Course Objectives	<ul style="list-style-type: none"> • The student will be able to understand communication process • The student will be able to understand Communication Effectiveness. • The student will able to identify various issues in business communication 				
Course Contents	<p>UNIT – I Introduction to environmental studies Multidisciplinary nature of environmental studies; Scope and importance; the need for environmental education. Concept of sustainability and sustainable development.</p> <p>UNIT – II Ecosystems What is an ecosystem? Structure: food chains, food webs and function of ecosystem: Energy flow in an ecosystem, nutrient cycle and ecological succession. Ecological Interactions. Case studies of the following ecosystems: a) Forest ecosystem b) Grassland ecosystem c) Desert ecosystem d) Aquatic ecosystems (ponds, streams, lakes, rivers, oceans, estuaries)</p> <p>UNIT – III Biodiversity and Conservation a. Levels of biological diversity: genetic, species and ecosystem diversity; Biogeographic zones of India; Biodiversity patterns and global biodiversity hot spots b. India as a mega-biodiversity nation; Endangered and endemic species of India c. Threats to biodiversity: Habitat loss, poaching of wildlife, man-wildlife conflicts, biological invasions; Conservation of biodiversity: In-situ and Ex-situ conservation of biodiversity. d. Ecosystem and biodiversity services: Ecological, economic, social, ethical, aesthetic and Informational value</p> <p>UNIT – IV Environmental Pollution and Global Environmental Issues Dimensions of Communication a. Environmental pollution: types, causes, effects and controls; Air, water, soil and noise pollution.</p>				



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	<p>b. Climate change, global warming, ozone layer depletion, acid rain and impacts on human communities and agriculture</p> <p>c. Solid waste management: Control measures of urban and industrial waste, special reference e-waste, and Biomedical waste. [SEP] e. Pollution Tragedies: Love canal, Bhopal Gas,</p> <p>UNIT – V</p> <p>Natural Resources : Renewable and Non-renewable Resources</p> <p>A. Land resources and land use change; Land degradation, soil erosion and desertification.</p> <p>B. Deforestation: Causes and impacts due to mining, dam building on environment, forests, biodiversity and tribal populations.</p> <p>C. Disaster management: floods, earthquake, cyclones and landslides. Resettlement and rehabilitation of project affected persons; case studies. Water: Use and over-exploitation of surface and ground water, floods, droughts, conflicts over water (international & inter-state).</p> <p>D. Energy resources: Renewable and non renewable energy sources, use of alternate energy sources, growing energy needs, case studies.</p>
<p>Course Outcomes</p>	<ol style="list-style-type: none"> 1. To provide students with a broad interdisciplinary liberal arts framework for understanding the relationship between humans and their environment; 2. To provide students with informed perspectives on biological and physical processes relevant to environmental problems, to help students understand responsible environmental policy and practice, and to engage students in ethical reflection regarding environmental problems in local, regional, national, and global communities. 3. To equip students with the knowledge and skills necessary to pursue professional careers and advanced study related to the multi-faceted nature of environmental studies 4. Understand and evaluate the global scale of environmental problems; 5. Demonstrate an integrative approach to environmental issues with a focus on sustainability
<p>Text Books</p>	<ol style="list-style-type: none"> 1. Basu, M. and Xavier, S., Fundamentals of Environmental Studies, Cambridge University Press, 2016. 2. Mitra, A. K and Chakraborty, R., Introduction to Environmental Studies, Book Syndicate, 2016. 3. Enger, E. and Smith, B., Environmental Science: A Study of Interrelationships, Publisher: McGraw-Hill Higher Education; 12th edition, 2010.
<p>SUGGESTED READINGS</p>	<ol style="list-style-type: none"> 1. Carson, R. 2002. Silent Spring. Houghton Mifflin Harcourt. [SEP] 2. Gadgil, M., & Guha, R. 1993. This Fissured Land: An Ecological History of India Univ. of California Press. [SEP] 3. Odum, E.P., Odum, H.T. & Andrews, J. 1971. Fundamentals of Ecology. Philadelphia: Saunders. [SEP]



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Course Title	BASICS OF HOTEL HOUSEKEEPING – II (Theory)				
Course Code	BBAHM204T				
Course Credits	L	T	P	TC	
	3	1	1	6	
Prerequisites	Basic knowledge of Accommodation operation management.				
Course Objective	The objective of this course is to make student understand about how to achieve organizational <i>goals</i>				
Course Contents	<p>UNIT – I</p> <p>ROOM LAYOUT AND GUEST SUPPLIES</p> <p>Role of Housekeeping in Guest Satisfaction and Repeat Business</p> <p>A. Standard rooms, VIP ROOMS</p> <p>B. Guest’s special requests</p> <p>B. AREA CLEANING</p> <p>A. Guest rooms</p> <p>B. Front-of-the-house Areas</p> <p>C. Back-of-the house Areas</p> <p>D. Work routine and associated problems e.g. high traffic areas, Façade cleaning etc</p> <p>UNIT – II</p> <p>ROUTINE SYSTEMS AND RECORDS OF HOUSE KEEPING DEPARTMENT</p> <p>A. Reporting Staff placement</p> <p>B. Room Occupancy Report</p> <p>C. Guest Room Inspection</p> <p>D. Entering Checklists, Floor Register, Work Orders, Log Sheet.</p> <p>E. Lost and Found Register and Enquiry File</p> <p>F. Maid’s Report and Housekeeper’s Report</p> <p>G. Handover Records</p> <p>H. Guest’s Special Requests Register</p> <p>I. Record of Special Cleaning</p> <p>J. Call Register K. VIP Lists</p>				



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	<p>UNIT – III TYPES OF BEDS AND MATTRESSES</p> <p>UNIT – IV PEST CONTROL A. Areas of infestation B. Preventive measures and Control measure</p> <p>UNIT – V KEYS KEYS A. Types of keys B. Computerized key cards C. Key control</p>
Course Outcomes	<ol style="list-style-type: none">1. Develop knowledge & interest in basic practices of Housekeeping2. Know different equipment used in Housekeeping3. Understand basic skills required in the Housekeeping department.4. To understand the tactics of Handling Guest Complaints at Housekeeping department.5. To find out environmental friendly practices in housekeeping department.
Text Books	<ol style="list-style-type: none">1. Hotel House Keeping operations by Sailender Rai and Rohit Bisht2. Hotel Hospital and Hostel House Keeping by Joan C Branson3. Front Office Operations – Colin Dix & Chris Baird.
Reference Books	<ol style="list-style-type: none">1. Hotel House Keeping Operations and Management by G. Raghubalan and Smritee Raghubalan2. Hose keeping Management by Matt A. Casado3. Managing House Keeping Operations by Aleta Nitschke and William D. Frye



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Course Title	BASICS OF HOTEL HOUSEKEEPING – II (Practical)	
Course Code	BBAHM204P	
Prerequisites	Basic knowledge of Accommodation operation management.	
Course Objective	The objective of this course is to make student understand about how to achieve organizational <i>goals</i>	
S.No	Topic	Hours
1	Review of semester 1	4
2	<p>Servicing guest room(checkout/ occupied and vacant)</p> <p>ROOM Task 1- open curtain and adjust lighting Task 2-clean ash and remove trays if any Task 3- strip and make bed Task 4- dust and clean drawers and replenish supplies Task 5-dust and clean furniture, clockwise or anticlockwise Task 6- clean mirror Task 7- replenish all supplies Task 8-clean and replenish minibar Task 9-vaccum clean carpet Task 10- check for stains and spot cleaning</p> <p>BATHROOM Task 1-disposed soiled linen Task 2-clean ashtray Task 3-clean WC Task 4-clean bath and bath area Task 5-wipe and clean shower curtain Task 6- clean mirror Task 7-clean tooth glass Task 8-clean vanitory unit Task 9- replenish bath supplies Task 10- mop the floor</p>	4
3	<p>Bed making supplies (day bed/ night bed) Step 1-spread the first sheet(from one side) Step 2-make miter corner (on both corner of your side) Step 3- spread second sheet (upside down) Step 4-spread blanket Step 5- Spread crinkle sheet Step 6- make two folds on head side with all three (second sheet, blanket and crinkle sheet) Step 7- tuck the folds on your side Step 8- make miter corner with all three on your side Step 9- change side and finish the bed in the same way Step 10- spread the bed spread and place pillow</p>	4



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4	Records <ul style="list-style-type: none">• Room occupancy report• Checklist • Floor register• Work/ maintenance order]• Lost and found• Maid's report• Housekeeper's report• Log book • 4 Floor linen book/ register• VIP list• Call register• Record of special cleaning• Guest special request register	4
5	Minibar management <ul style="list-style-type: none">• checking expiry date• stock taking• Issue	4
6	Handling room linen/ guest supplies <ul style="list-style-type: none">• stock taking• replenishing floor pantry• maintaining register/ record	4



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Course Title	Basic of Front Office- II (Theory)				
Course Code	BBAHM205T				
Course Credits	L	T	P	TC	
	3	1	1	6	
Prerequisites	Basic Fundamentals of Front Office.				
Course Objectives	<ul style="list-style-type: none"> The objective of course is to identify the various <i>licenses</i> needed for running the <i>hotel/restaurant</i>. 				
Course Contents	<p>UNIT – I</p> <p>TARIFF STRUCTURE</p> <p>A. Basis of charging</p> <p>B. Plans, competition, customer’s profile, standards of service & amenities</p> <p>C. Hubbart formula</p> <p>D. Different types of tariffs</p> <ul style="list-style-type: none"> Rack Rate Discounted Rates for Corporate, Airlines, Groups & Travel Agents <p>UNIT – II</p> <p>FRONT OFFICE AND GUEST HANDLING</p> <ul style="list-style-type: none"> Introduction to guest cycle Pre arrival Arrival During guest stay Departure After departure <p>UNIT – III</p> <p>RESERVATIONS</p> <p>A. Importance of reservation B. Modes of reservation C. Channels and sources (FITs, Travel Agents, Airlines, GITs) D. Types of reservations (Tentative, confirmed, guaranteed etc.) E. Systems (non automatic, semi automatic fully automatic) F. Cancellation G. Amendments H. Overbooking</p> <p>UNIT – IV</p> <p>ROOM SELLING TECHNIQUES</p> <p>A. Up selling</p>				



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	<p>B. Discounts</p> <p>C. FRONT OFFICE CO-ORDINATION With other departments of hotel</p> <p>UNIT – V</p> <p>DURING THE STAY ACTIVITIES</p> <p>A. Information services</p> <p>B. Message and Mail Handling</p> <p>C. Key Handling</p> <p>D. Room selling technique</p> <p>E. Hospitality desk</p> <p>F. Complaints handling</p> <p>G. Guest handling</p> <p>H. Guest history</p>
Course Outcomes	At the end of course student will be able to know: General laws regarding food. Wage and hour laws. Credit Card Laws Catering Contracts No Smoking Laws
Text Books	<ol style="list-style-type: none">1. Managing Front Office Operations – Kasavana& Brooks Educational Institution AHMA2. Front Office Training manual – Sudhir Andrews. Publisher: Tata Mac Graw Hill
Reference Books	<ol style="list-style-type: none">1. Front Office Operations: Jatashankar Tewari4. Front Office – operations and management – Ahmed Ismail (Thomson Delmar).5. Managing Computers in Hospitality Industry – Michael Kasavana&Cahell.



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Course Title	Basic Of Front Office – II (Practical)	
Course Code	BBAHM205P	
Prerequisites	Basic Fundamentals of Front Office.	
Course Objective	The objective of this course is to make student understand about understanding of the modern day history of the hotel industry and the factors that drive the industry	
S.No	Topic	Hours
1	Hot function keys	2
2	Create and update guest profiles	2
3	Make FIT reservation	2
4	Send confirmation letters	2
5	Printing registration cards	2
6	Make an Add-on reservation	2



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Course Title	Hygiene and First Aid (Theory)				
Course Code	BBAHM206T				
Course Credits	L	T	P	TC	
		2		2	
Prerequisites	Basic of Hygiene and Food Safety in Hospitality for smooth operations				
Course Objectives	To provide consumer protection and ensure that all foods during production, handling, storage, processing and distribution are safe, wholesome and fit for human consumption. A food control system ensures that foods conform to safety and quality requirements and are honestly and accurately labeled, as required by law.				
Course Contents	<p>UNIT – I</p> <p>Introduction to Hygiene</p> <p>Define Hygiene-Importance of Hygiene – Personal Hygiene – Kitchen Hygiene- Equipment Hygiene- Protective clothing – use of deodorants and Cosmetics in kitchen: Rest, Exercise and Recreation</p> <p>UNIT – II</p> <p>a. Food Contamination and Storage</p> <p>b. HACCP & its Principle</p> <p>State HACCP its Importance -Principles HACCP, CCP and CP HACCP programs which uses, critical implement</p> <p>UNIT – III</p> <p>Food Borne Diseases</p> <p>Define Food Borne illness – Food Infections – Food Poisoning- Bacterial infections -Types of Food Inspections</p> <p>UNIT – IV</p> <p>Sanitary Procedures in Catering Industry.</p> <p>Sanitary Procedures for purchasing foods -categories of commodities – Storage areas Temperature Zones- Thawing, Blanching, maceration, Blast, Freezing, Pasteurization</p> <p>UNIT – V</p> <p>HYGIENE AND SANITATION IN FOOD SECTOR</p> <p>A. General Principles of Food Hygiene</p>				



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	<ul style="list-style-type: none">B. GHP for commodities, equipment, work area and personnelC. Cleaning and disinfection (Methods and agents commonly used in the hospitality industry)D. Safety aspects of processing water (uses & standards)E. Waste Water & Waste disposal
Course Outcomes	<ul style="list-style-type: none">1. Importance of Hygiene in Hotel Industry2. Prevention of Food Contamination and Importance of storage3. Categorize Food Borne Diseases4. Implementation of Sanitary Procedures in Catering Industry5. Recommended daily cleaning Procedures in commercial Kitchens6. Principles of HACCP
Text Books	<ul style="list-style-type: none">i. Modern Food Microbiology by Jay. J.ii. Food Microbiology by Frazier and Westhoffiii. Food Safety by Bhat & Rao
Reference Books	<ul style="list-style-type: none">a Safe Food Handling by Jacob M.b Food Processing by Hobbs Bettyc PFA Rules



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MARKING SCHEME FOR PRACTICAL EXAMINATION

MAXIMUM MARKS: 100

PASS MARKS: 50

DURATION: 3HRS

All Technical Skills to be tested as listed in the syllabus

MARKS

1. Uniform / Grooming	: 10
2. Service Equipment Knowledge / Identification	: 20
3. Care Cleaning & Polishing of service equipment	: 20
4. Service skills / tasks	: 20
5. Beverage service Tea / Coffee / Soft drinks	: 20
6. Journal	: 10
	100

NOTE:

1. The examination should test skills and knowledge of the students by assigning sets of tasks as listed in the practical syllabus under each category.

2. During table service each guest should pose one question to the candidate on the item being served. The invigilators can brief guests prior to service.