



**School of Hotel & Tourism Management**  
**Bachelor of Hotel Management & Catering**  
**Technology**  
**BHMCT (HONS. )**

**Programme Code: 01**

**School Code: 03**

**Batch: 2024-2028**

**A.Y. 2025-26**

**Syllabus for Theory & Practical**  
**3<sup>rd</sup> Semester**



**Program Name: BHMCT (Bachelor of Hotel Management & Catering Technology)**

<b>Subject:</b> Food Production Indian	<b>Type:</b> Theory	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
		<b>3</b>	<b>0</b>	<b>0</b>	<b>3</b>
<b>Total Hours:</b> 45	<b>Sub. Code:</b> B030124301	<b>Maximum Marks:</b> 100			

**a. Course Description**

The aim of this syllabus designed is to provide the theoretical knowledge about Indian culinary art.

**b. Expected Course Outcome**

	<b>End of the course the students will be able to know</b>	<b>Bloom Taxonomy</b>
CO1	Volume catering & menu planning	KL1&2
CO2	Quantity Menu planning	KL1&2
CO3	Types of volume catering establishments, purchasing and indenting for volumes	KL1&2
CO4	Regional cuisines of India	KL2&4
CO5	Introduction to millets	KL5

**c. Syllabus**

<b>Unit-1</b>	<b>Volume catering establishments, purchasing and indenting for volumes</b>	<b>Contact Hours: 9</b>
Chapter 1.1	Institutional and industrial catering and their establishment	
Chapter 1.2	Industrial catering, army mess, hospital catering, airline catering, railway catering, marine catering	
Chapter 1.3	Off-premises catering, theme banquets, central processing unit	
Chapter 1.4	Principles of indenting for volume catering, purchase systems and specifications	
Chapter 1.5	Control procedures to check pilferage and spoilage, portion size & portion control	
<b>Unit-2</b>	<b>Regional cuisines of India</b>	<b>Contact Hours: 9</b>
Chapter2.1	Introduction to- Regional Indian cuisine, heritage of Indian Cuisine	
Chapter 2.2	Cuisine and its highlights of different states-Kashmir, Punjab, Uttar Pradesh, Madhya Pradesh, Andhra Pradesh, North Eastern States, Maharashtra, Goa, Gujrat, Rajasthan, Karnataka, Kerala, Bengal, and Tamil Nadu.	
Chapter 2.3	Indian Breads, Indian Sweets, Indian Snacks	
Chapter 2.4	COMMUNITIES: -Parsee, Chettinad, Hyderabad, Lucknowi, Avadhi,	
Chapter 2.5	Base of Indian Food: - Gravies- Red Gravy, Brown gravy, white, Khada Masala gravy and their derivatives graves- makhani, shahi, chopped masala	
<b>Unit-3</b>	<b>Dum &amp; Tandoor cooking</b>	<b>Contact Hours: 9</b>
Chapter 3.1	Introduction, origin & history.	
Chapter 3.2	Special equipment used & classic dishes	
Chapter 3.3	Basic Indian bread made in Tandoors	
Chapter 3.4	Salient safety features while operating a tandoor.	
Chapter 3.5	Spices used in Dum Cooking.	
<b>Unit-4</b>	<b>Introduction to Ayurveda Cooking</b>	<b>Contact Hours: 9</b>
Chapter 4.1	History of Ayurveda, need of Ayurveda food	
Chapter 4.2	Cooking methods, Satvik food, Ayurveda Diet, spices.	
Chapter 4.3	Ayurveda in 21 <sup>st</sup> century and its impact on society	

Chapter 4.4	Types of foods in Ayurveda.	
<b>Unit-5</b>	<b>Introduction to millets</b>	<b>Contact Hours: 9</b>
Chapter 5.1	Background of millets, types of millets in India, importance of millets, Health benefits.	
Chapter 5.2	Government measures to increase millet production, & importance of millet production.	
Chapter 5.3	Preparations of millets and their recipes.	

### **Textbooks**

1. Food Production Operations, By Parvinder S. Bali (3<sup>rd</sup> edition)
2. Theory of cookery by Krishna Arora
3. Theory of catering, by Clinton Csesarani
4. Ayurveda cookbook by Otoole

**Assessment method:** (Continuous Internal Assessment = 50%, Final Examination = 50%)



<b>Subject: Room Division Management-III</b>	<b>Type: Theory</b>	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
		<b>3</b>	<b>0</b>	<b>0</b>	<b>3</b>
<b>Total Hours:45</b>	<b>Sub. Code:B030125303</b>	<b>Maximum Marks: 100</b>			

**a. Course Objective**

The course aims to equip the students with the operational knowledge and awareness about front office. The course includes overview of guest information, desk function, room change and bell desk management. The course will enable the student to develop competencies required to supervise the Front office department. It is necessary to acquaint Students would have a thorough knowledge about the functioning of the linen Room, Uniform Room & Laundry.

**b. Course Outcome**

	<b>Course Outcome</b> End of the course the students will be able to do the following.	<b>Bloom Taxonomy</b>
CO1	Understand the procedure of handling guest mail and massage.	KL1&2
CO2	Guest Handling in Hotel front of the house	Kl 1&2
CO3	Understand the Bell desk procedure and handling guest luggage	KL 1
CO4	Briefly explain the proper storage procedures of linen and uniforms	KL 1
CO5	Outline the advantages of providing staff uniforms	KL 1&2

**c. Syllabus**

<b>Unit-1</b>	<b>Guest Information and Enquiries &amp; information and desk functions</b>	<b>Contact Hours: 09</b>
Chapter 1.1	Guest Information Handling & Handling guest mails and message procedure with forms and formats	
Chapter 1.2	Business Centre facilities and functions	
Chapter 1.3	Room key management and Self-check-in and Web check-in and Wake up calls, Do not disturb requests and paging system	
<b>Unit-2</b>	<b>Room Change Procedures and Bell Desk Management and Out Door Area Management</b>	<b>Contact Hours: 09</b>
Chapter2.1	Meaning and procedures for room change, Live move and dead move ,Room change formats	
Chapter 2.2	Activities and procedures at the time of Check in, Check out and Left language, Travel desk, Concierge services and Other activities & Formats used at Bell Desk	
Chapter 2.3	Car parking – self and valet parking ,Public addresses System, Hire a car procedure, Airport representative	

<b>Unit-3</b>	<b>Linen Room</b>	<b>Contact Hours:9</b>
Chapter 3.1	Classification of Hotel Linen, Activities of the Linen Room, Layout and equipment in the Linen Room	
Chapter 3.2	Selection criteria for various Linen Items & fabrics suitable for this purpose, Purchase of Linen, Calculation of Linen requirements and Par Stock	
Chapter 3.3	Linen control-procedures and records, Stocktaking-procedures and records, Recycling of discarded linen and Linen Hire, Marking & Monogramming, Room Linen Exchange Procedure, Restaurant Linen Exchange Procedure	
<b>Unit-4</b>	<b>Uniforms, Sewing Room,</b>	<b>Contact Hours: 09</b>
Chapter 4.1	Layout and planning of the uniform room, Advantages of providing uniforms to staff,	
Chapter 4.2	Issuing and exchange of uniforms type of uniforms type of uniforms Selection and designing of uniforms	
Chapter 4.3	Activities and areas to be provided Equipment provided Duties & Responsibilities of a Tailor, Basic Hand Stitches	
<b>Unit5</b>	<b>Laundry operation and stain removal</b>	<b>Contact Hours: 09</b>
Chapter 5.1	Commercial and On-site Laundry, Layout of the Laundry, Laundry Equipment and Machines	
Chapter 5.2	Laundry Process, Stages in the Wash Cycle, Flow process of Industrial Laundering-OPL	
Chapter 5.3	Laundry Agents, Dry Cleaning	
Chapter 5.4	Managing Guest Laundry, Different types of stains and cleaning methods, Cleaning Agents, Chemicals and detergents.	

### **Textbooks**

Bhatnagar S.K. , Front Office Management, Frank Bros.&Co,First Edition, 2006

John R Walker, Introduction to Hospitality Management, Pearson Education India, Second Edition,2008

Jatashankar Tewari, Hotel Front Office Operations &Management, Oxford, Second Edition, 2016

Hotel Housekeeping management and operations, G Raghubalan, (Author), Oxford university press publisher,2015,3rd Edition.

Housekeeping Management – Sudhir Andrews, (Author),Tata McGraw-Hill publishing company limited publisher,2007, 4th Edition

**Assessment method:** (Continuous Internal Assessment = 50%, Final Examination = 50%)



**Program Name: BHMCT (Bachelor of Hotel Management & Catering Technology)**

<b>Subject:</b> Food and Beverages Service	<b>Type:</b> Theory	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
		<b>3</b>	<b>0</b>	<b>0</b>	<b>3</b>
<b>Total Hours:45</b>	<b>Sub. Code: B030124302</b>	<b>Maximum Marks: 100</b>			

**a. Course objective**

This course imparts knowledge of alcoholic beverages of the world and develop skills and mindset for service of the same

**b. Course Outcomes**

	<b>At the end of the course, the learner will be able to do the following.</b>	<b>Bloom taxonomy</b>
CO1	Understand and learn wines, production process.	KL 1&2
CO2	Understand various aspects regarding gastronomic Identity and establish the foundation of food and beverage tasting.	KL 1&2
CO3	Understand about diversification of wine.	KL 1&2
CO4	Making Pairing wine and cheese	KL 1&2
CO5	Using Electrochemical methods as a tool for determining the antioxidant capacity of food and beverages	KL 1&2

**C) Syllabus**

<b>Unit-1</b>	<b>Wines</b>	<b>Contact Hours-9</b>
Chapter 1.1	Definition & History B. Classification with examples, characteristics of wine, • Table/Still/Natural • Sparkling • Fortified • Aromatized. Production of each classification. Table lay out for wine service,  Old World wines (Principal wine regions, wine laws, grape varieties	
Chapter 1.2	Production and brand names) • France • Germany • Italy • Spain • Portugal E. New World Wines (Principal wine regions, wine laws, grape varieties, production and brand names)	
Chapter 1.3	• USA • Australia • India • Chile • South Africa • Algeria • New Zealand. G. Storage of wines H. Wine terminology (English & French)	
Chapter 1.4	Methods of cooking with wine,	
Chapter 1.5	Effect of wine in cooking. Use of wine in sauces, deglazing, Marinades, flambéing, and stocks. Uses of wines & herbs in cooking	
<b>Unit-2</b>	<b>Pairing Food &amp; Beverages</b>	<b>Contact Hours-9</b>
Chapter2.1	Gastronomic importance of food and wine pairing, Food & Wine Harmony	
Chapter 2.2	Golden Rules of Food and Beverage Pairing , Think Regionally,.	
Chapter2.3	Role of Senses, Balance Flavors, Texture of food, and Body of your drink	
<b>Unit-3</b>	<b>Pairing Beverages to various foods</b>	<b>Contact Hours- 9</b>

Chapter 3.1	Pairing beverages with Hors D Oeuvres, Pairing Beverages with meat, seafood, poultry, cold meat,	
Chapter 3.2	Pairing Beverages with Cheese and Dessert.	
Chapter3.3	Pairing beverages with Indian Food, Pairing beverages with North Indian Food,	
Chapter 3.4	Pairing beverages with South Indian Food	
<b>Unit-4</b>	<b>Pairing wine and cheese</b>	<b>Contact Hours- 9</b>
Chapter 4.1	Introduction And Importance Pairing wine and cheese, Challenges for food and beverage pairing.	
Chapter 4.2	Selection of stimuli, Aficionados vs. non-aficionados (wine culture)	
Chapter 4.3	Role of food and beverage pairing	
<b>Unit-5</b>	<b>Herbal Drinks, Uses of herbs and Flavors</b>	<b>Contact Hours- 9</b>
Chapter 5.1	Introduction to herbal drinks, commonly used herbs for Garnishing and saltless seasoning.	
Chapter5.2	Herbs, vinegar, or wine infuses and their preservation.	

### **Textbooks**

- Robert J. Herrington, Food and Wine Pairing: A Sensory Experience, Wiley, 1st Edition, 2007
- Gisela Kreglinger, The Spirituality of Wine, Eerdmans, 1<sup>st</sup> edition, 2016
- Harold Mcgee, On food and cooking, Scribner, 2<sup>nd</sup> edition, 2004
- Harry Haff, Food and Wine: The secrets of successful pairing, McFarland, 1<sup>st</sup> edition, 2017

**Assignment: Types of grapes, variety. Herbal drinks and their benefits.**

**Assessment method:** (Continuous Internal Assessment = 50%, Final Examination = 50%)



**Program Name: BHMCT (Bachelor of Hotel Management & Catering Technology)**

<b>Subject: Basics of Tourism</b>	<b>Type: Theory</b>	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
		<b>3</b>	<b>0</b>	<b>0</b>	<b>3</b>
<b>Total Hours: 45</b>	<b>Code: B030124304</b>	<b>Maximum Marks: 100</b>			

**Course Objective**

The world is shrinking today. There is an increasing desire of the population to explore beyond their boundaries. Tourism has become a popular global leisure & business activity. Today, tourism is a major source of income for many countries. Besides the economic impact of tourism, it has wide spread social and cultural implications. The tourism helps people to understand and appreciate different mind sets and cultural diversity.

**b) Expected Course Outcomes**

	<b>At the end of the course, the learner will be able to do the following.</b>	<b>Knowledge Level</b>
CO1	Discuss tourism industry and its environment, social, cultural & economic impact	KL 2 & 3
CO2	Explain the types and various constituents of tourism	KL 2 & 3
CO3	Discuss the evolution of hospitality industry.	KL3 & 4
CO4	Describe constituents of hospitality industry	KL 2 & 3
CO5	Explain the departmental organization of hotels	KL 2 & 3

**C) Syllabus**

<b>Unit-1</b>	<b>Introduction to Tourism Overview</b>	<b>Contact hours: 9</b>
Chapter1.1	Definition of Tourist, Tourism, Visitor, Excursionist, Inbound and Outbound.	
Chapter1.2	Constituents of Tourism-Primary (Transportation, Accommodation, Food and Beverage, Entertainment and attractions, information and shopping)	
Chapter1.3	& Secondary (Banks, Hospitals, Insurance Companies, Communication and others	
<b>Unit-2</b>	<b>Travel motivators and tourism product</b>	<b>Contact hours: 9</b>
Chapter2.1	Business, Leisure, Religious, VFR, Adventure, Health, etc.	
Chapter2.2	Tourism products of India- Beaches, Hill stations, wild Life sanctuaries and heritage.	
Chapter2.3	Intermediaries of tourism- Travel agents, Tour Operators, Escorts and guides & Online Travel Portals	
<b>Unit-3</b>	<b>Impact of tourism and maintaining sustainability-</b>	<b>Contact hours: 9</b>
Chapter3.1	Economic, Social, Cultural, Political & Environmental.	
Chapter3.2	Tourism organizations-International & Domestic	
Chapter3.3	Emerging trends of tourism (Alternative Tourism) Special interest tourism	
Chapter3.4	Ecotourism, Senior citizen tourism, Wildlife tourism, Rural tourism, Ethnic tourism & Space tourism	
<b>Unit-4</b>	<b>Hospitality industry</b>	<b>Contact hours: 9</b>
Chapter4.1	Overview of Hospitality, Brief history,	
Chapter4.2	Present scenario of tourism	

Chapter4.3	Hospitality and Hotel Industry-Hotel Industry as a part of Hospitality sector,	
Chapter4.4	Hotel core and support areas. Future trends in Hospitality	
<b>Unit-5</b>	<b>Travel Account- overview</b>	<b>Contact hours: 9</b>
Chapter5.1	Introduction to medieval travellers	
Chapter5.2	Benjamin, Ibanbatuta, Marcopolo, Vasco-Da-Gama, Columbus etc.	
Chapter5.3	Importance of travel accounts.	
Chapter5.4	Changing market destination patterns in tour and travel.	

**Books reference: -**

Fundamentals of Tourism and Travel Management, December 2017, Madhulika Bhargava J  
C Dua (Author)  
Basics Of Tourism : Theory, Operation And Practice , January 2007, Krishan K. Kamra  
(Author),

**Assessment method:** (Continuous Internal Assessment = 50%, Final Examination = 50%)



<b>Subject -Food Production Indian Lab</b>	<b>Type: Practical</b>	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
		<b>0</b>	<b>0</b>	<b>4</b>	<b>2</b>
<b>Total Hours:60</b>	<b>Sub. Code: B030124351</b>	<b>Maximum Marks: 100</b>			

**a) Course Objective**

The aim of this syllabus is to provide skilled and practical knowledge of culinary art Indian.

**b) Expected Course Outcomes**

	<b>At the end of the course, the learner will be able to do the following.</b>	<b>Bloom Taxonomy</b>
CO1	Plan menus for school and colleges	KL2 & 3
CO2	Plan menus for hospitals	KL2 & 3
CO3	He will be able to match dishes and accompaniments.	KL2 & 3
CO4	Preparation of dishes with meat, poultry, egg & fish dishes	KL2 & 3
CO5	Preparing of menus of different states.	KL2 & 3

**C) Syllabus**

<b>S.no.</b>	<b>Topic</b>	<b>Method</b>	<b>Total no. of hours (60)</b>
<b>9-Menus</b>	<p><b>FOOD PRODUCTION PRACTICALS</b></p> <p>a) Making Menu for school, collages.            b) Making Menu for hospitals.            c) Dishes with accompaniments &amp; sauces.            d) Meat, poultry, Egg &amp; fish dishes (Indian).            e) Making menu of different states of India</p> <ol style="list-style-type: none"> <li>I. Punjabi</li> <li>II. Awadhi</li> <li>III. Rajasthani</li> <li>IV. Kashmiri</li> <li>V. Gujrati</li> <li>VI. Goa</li> <li>VII. Bengal</li> <li>VIII. South Indian(Kerla and Tamilnadu)</li> </ol> <p>With accompaniment and sweets</p>	Demonstrations by instructor and applications by students	<b>36</b>

2- Menus	Gravies: Types of gravies Tomato gravy White gravy Brown gravy Khada masala Gravy.  And its derivatives. E.g. makhani gravy, Shahi gravy.		<b>8</b>
2- Menus	Ayurveda based foods		<b>8</b>
2- Menus	Tandoor Foods		<b>8</b>

**Books reference: -**

**d. Textbooks**

1. Food Production Operations, By Parvinder S. Bali (3<sup>rd</sup> edition)
2. Theory of cookery by Krishna Arora
3. Theory of catering, by Clinton Csesarani

**Assessment method:** (Continuous Internal Assessment = 60%, Final Examination = 40%)



**Program Name: BHMCT (Bachelor of Hotel Management & Catering Technology)**

<b>Subject: Food &amp; Beverages Service Lab</b>	<b>Type: Practical</b>	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
		<b>0</b>	<b>0</b>	<b>2</b>	<b>1</b>
<b>Total Hours:30</b>	<b>Sub. Code: B030124352</b>	<b>Maximum Marks:100</b>			

**a) Course Objective**

To learn about the service of wine and beer. To take an introductory course to basic of wine and beer and introduce the modern serving skills to the students for their career growth.

**b) Expected Course Outcomes**

	<b>At the end of the course, the learner will be able to do the following.</b>	<b>Bloom Taxonomy</b>
CO1	Storage of wine.	KL 1&2
CO2	Service of wine, mise en place, accessories & equipment	KL 1&2
CO3	BOT and service of wine.	KL 3
CO4	Making Pairing wine and cheese	KL 4
CO5	Service of liqueur and Wine process	KL 5

**C) Syllabus**

<b>Sr. no.</b>	<b>Topics</b>	<b>Total no. of hrs. (30)</b>
Practical -1	Table layout and services for different types of wine	02hrs
Practical -2	Beverage order taking and preparation of bot	02hrs
Practical -3	Familiarization with the glassware, equipment and tools required in relation to wine services.	02hrs
Practical -4	Service of wine: order-taking procedure, service sequence, serving temperature	02hrs
Practical -5	Service of wine, mise en place, accessories & equipment-task-01- service of red wine, service of wine/ rose wine,	02hrs
Practical -6	Service of sparkling wine, service of fortified wine, service of aromatized wines. (care/ precautions of wines). Service of cider, perry & sake	02hrs
Practical -7	Special food service-1-(cover, accompaniments & service. Table lay-up & service- classical hors d' oeuvre (oyster, caviar,	02hrs
Practical -8	Special food service of smoked salmon, pate de foi gras/ snail, melon, grapefruit, asparagus), cheese, dessert (fresh fruits & nuts)	02hrs
Practical -9	Special food service of smoked salmon, pate de foi gras/ snail, melon,	02hrs
Practical -10	Special food service of grapefruit, asparagus, cheese, dessert (fresh fruits & nuts)	02hrs
Practical -11	Situation handling in a restaurant & bar	02hrs
Practical -12	Service of liqueur- service styles- neat/ on the rocks/ with crème/ frappe	02hrs

Practical -13	Matching wines with food- task-01: menu planning with accompanying wines-international cuisine,	02hrs
Practical -14	Matching wines with food- task-02: Indian regional cuisine	02hrs
Practical -15	Matching wines with food- task-03 table laying and service of the menu with accompanying wines.	02hrs

**Books reference: -**

Sudhir Andrews: F & B Service Trg. Manual

Denni R. Lillicrap: F & B Service

S.N. bagchi – Food & Beverage Service

Boby George – Food & Beverage Service

**Assessment method:** (Continuous Internal Assessment = 60%, Final Examination = 40%)



<b>Subject: Room Division Management Lab-III</b>	<b>Type: Practical</b>	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
		<b>0</b>	<b>0</b>	<b>2</b>	<b>1</b>
<b>Practicals- 30</b>	<b>Sub. Code: B030125353</b>	<b>Maximum Marks: 100</b>			

**a) Objective**

The aim of this syllabus designed is to provide skilled and practical knowledge of operational work in the front office department.

**b) Expected Course Outcomes**

	<b>At the end of the course, the learner will be able to do the following.</b>	<b>Bloom Taxonomy</b>
CO1	Understand the role and responsibility of Bell desk department	KL1&KL2
CO2	Discuss various type of room rate in front office department.	KL1
CO3	Demonstrate on the operational activity of guest check- in front office department.	KL1
CO4	Linen exchange procedure & care and maintenance of Linen.	KL2
CO5	Issuing and Exchange Procedure of Uniforms & Stain Removal	KL2

**C) Syllabus**

**Front office practicals**

<b>Sr. no.</b>	<b>Topics</b>	<b>Total no. of hrs. (30)</b>
Practical -1	Recap of the Previous semester	01hr
Practical -2	Handling various types of enquires and providing information at the front desk information section	01hr
Practical -3	Message and mail handling procedures	01hr
Practical -4	Put a message and locator for a guest	01hr
Practical -5	Maintain guest history	01hr
Practical -6	Bell desk activities	01hr
Practical -7	Luggage tagging Check-in and Check-out	01hr
Practical -8	Room changes Procedure	01hr
Practical	Electronic Key Handling System	01hr

-9		
Practical -10	Issue duplicate key	01hr
Practical -11-15	5 practical's based on the above	5 hrs

**Housekeeping practicals**

Practical -1	Linen Exchange Procedure	01hr
Practical -2	Issuing and Exchange of Uniforms Procedure	01hr
Practical -3	Basic Hand Stitches	01hr
Practical -4	Marking & Monogramming	01hr
Practical -5	Stocktaking-Procedures & Inventory Procedure	01hr
Practical -6	Laundry Process	01hr
Practical -7	Wash Cycle	01hr
Practical -8	Pressing & Folding Procedure	01hr
Practical -9	Handling Guest & Staff Laundry Procedure	01hr
Practical -10	Stain Removals	01hr
Practical -11-15	5 practical's based on the above	5 hrs

**Books reference: -**

- T1.** Bhatnagar S.K. , Front Office Management, Frank Bros.& Co, First Edition, 2006  
**T2.** John R Walker, Introduction to Hospitality Management, Pearson Education India, Second Edition,2008  
**T3.** Robert H woods, Michele A Austin, Professional Front Office Management, Pearson, First Edition, 2008

**Assessment method:** (Continuous Internal Assessment = 60%, Final Examination = 40%)



**Program Name: Undergraduate  
Ability Enhancement Course from SGU Basket**

<b>Subject: Basics of French</b>	<b>Type: Theory</b>	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
		<b>2</b>	<b>0</b>	<b>0</b>	<b>2</b>
<b>Total Hours:30</b>	<b>Subject Code: BSGUAE2403</b>	<b>Maximum Marks: 100</b>			

**Objective** To equip the students with the language skills in French at the Basic level to introduce vocabulary pertinent to the profession to enrich the learners’ awareness of the French culture.

**a. Course Outcome**

	<b>End of the course the students will be able to do</b>	<b>Bloom Taxonomy</b>
CO1	To understand the alphabet in french language and to understand the symbol.	KL1&2
CO2	Understand the number, fruits, and vegetables names and the article which is use in french.	KL 1&2
CO3	Discuss about the colours ,7 days, and 12 months names.	KL 1&2
CO4	How to greet the guest in french, to address someone.	KL 1&2
CO5	Discuss the Introduction in french	KL 1&2

**b. Syllabus**

<b>Unit-1</b>	<b>Les lettres</b>	<b>Contact Hours:6</b>
Chapter 1.1	En francais il y 26 letters del l’ alphabet Comme en anglais. Apprenons comment bien les prononcer. (in french there are 26 letters in the alphabet like English let us learn how to pronounce them)	
Chapter 1.2	Les accents (Accents, are the symbols placed above / below certain letters in french) Acute accent, Grave accent, Circumflex accent	
<b>Unit-2</b>	<b>Les nombres ,J’aime les fruits, les legumes,</b>	<b>Contact Hours:6</b>
Chapter2.1	Comptons ensemble de 0 a 20(numbers from 1to 20 in french)	
Chapter 2.2	J’ aime les fruits (fruits name in french)	
Chapter 2.3	Les legumes (vegetables names in french)	
Chapter 2.4	Les articles define (definite articles le, la, l, les)	

<b>Unit-3</b>	<b>Les couleurs,les jours et les mois, les objects'</b>	<b>Contact Hours:6</b>
Chapter 3.1	Les couleurs (Colours names in french)	
Chapter 3.2	Les jours et les mois (The days of the week)	
Chapter 3.3	Les douze mois de l'annee sont (The twelve months of the year)	
Chapter 3.4	Les saisons (seasons)	
<b>Unit 4</b>	<b>Bonjours , Re bonjours</b>	<b>Contact Hours:6</b>
Chapter 4.1	Quand nous rencontrons quelqu'un nous disons (when we meet someone we say)	
Chapter 4.2	Comment adresser quelqu'un (How to address someone)	
Chapter 4.3	Pour prendre conge, nous disons (When we take leave of someone, we say)	
Chapter 4.4	Apprenons les salutations du jour en francais (let us learn the greeting of the day in french)	
<b>Unit 5</b>	<b>Presentez -vous, la nourriture,les boissons (Self-introduction, food and Drinks)</b>	<b>Contact Hours:6</b>
Chapter 5.1	Luc va se presenter a la classes ( It's time for to luc to introduce himself to the class)	
Chapter 5.2	La nourriture (Food)	
Chapter 5.3	Les boissons ( Beverages )	

**Reference books:** Ms. Archana Khurana(H.O.D French department)

Ms. Harpreet likhari M .A (H.O.D French languages)

**Assessment method:** (Continuous Internal Assessment = 50%, Final Examination = 50%)



**Program Name: undergraduate**

**Course: Skill Enhancement course from SGU Basket**

<b>Subject: Bakery &amp; Confectionery</b>	<b>Type: Theory</b>	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
		<b>2</b>	<b>0</b>	<b>0</b>	<b>2</b>
<b>Total Hours:30</b>	<b>Sub. Code: BSGUSE2409</b>	<b>Maximum Marks: 50</b>			

**Course Objective**

This syllabus aims to provide theoretical knowledge about the basics of culinary and patisserie arts.

**Expected Course Outcomes**

	<b>Course Outcome</b>	
	<b>End of the course the students will be able to understand about the following.</b>	
<b>CO1</b>	Draw the organization chart and kitchen hierarchy of bakery department. Explain the different ingredients used in confectionery.	K1 & 2
<b>CO2</b>	Explain the different ingredients used in bakery Differentiate different cake-mixing methods	K1 & 2
<b>CO3</b>	Explain the different working temperatures for bakery and confectionery products	K1 & 2
<b>CO4</b>	Define the bread ,cake and biscuits faults and remedies of bakery products	K1 & 2
<b>CO5</b>	Write recipes for different breads, pastries, and gateaux	K1 & 2

**Syllabus**

<b>Unit-1</b>	<b>Introduction to Bakery/bread</b>	<b>Contact Hours: 6</b>
Chapter 1.1	Introduction to bread	
Chapter 1.2	Raw material required for bread ,cake and cookies making-	
Chapter 1.3	- Role of each ingredient of bread making	
Chapter 1.4	Recipes of bread rolls	
<b>Unit-2</b>	<b>Introduction to Confectionery</b>	<b>Contact Hours: 6</b>
Chapter 1.1	Introduction to cake making and pastry	
Chapter 1.2	Ingredient used in Cake Making and pastry	
Chapter 1.3	Recipes of different types of cakes	
<b>Unit-3</b>	<b>Introduction to Cookies</b>	<b>Contact Hours: 6</b>

Chapter 3.1	Varieties of cookies	
Chapter 3.2	Recipes of Cookies	
Chapter 3.3	Roles of each ingredient	
<b>Unit-4</b>	<b>Chocolate</b>	<b>Contact Hours:6</b>
Chapter 4.1	introduction	
Chapter 4.2	Process of chocolate	
Chapter 4.3	Different types of chocolate and uses	
Chapter4.4	Recipes of making chocolate	
<b>Unit-5</b>	<b>Sugar craft and candy</b>	<b>Contact Hours: 6</b>
Chapter 5.1	Introduction to pastry	
Chapter 5.2	Recipes of sugar products	
Chapter 5.3	Icing and decoration	

### **Textbooks**

Food Production Operations, By Parvinder S. Bali (3<sup>rd</sup> edition)

Theory of cookery by Krishna Arora

Theory of catering, by Clinton Csesarani

**Assessment method:** (Continuous Internal Assessment = 50%, Final Examination = 50%)

**(CIE 25 marks and ESE 25 marks)**



**Program Name: Undergraduate**

**Skill enhancement course from SGU basket**

<b>Subject: Bakery and Confectionery Lab</b>	<b>Type: Practical</b>	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
		<b>0</b>	<b>0</b>	<b>2</b>	<b>1</b>
<b>Total Hours:30</b>	<b>Sub. Code: BSGUSE2459</b>	<b>Maximum Marks: 50</b>			

**d. Course Objective**

The aim of this syllabus designed is to provide skilled and practical knowledge of Bakery and Confectionery.

**e. Course Outcome**

	<b>Course Outcome</b> End of the course the students will be able to do the following.	<b>Bloom Taxonomy</b>
CO1	Identify the tools & equipment in bakery	KL2&3
CO2	Bakery SOP's, bakery terminologies	KL2&3
CO3	Make different types of bread, buns, burgers., cookies	KL2&3
CO4	Make different types of sponges, pastry, basic cake, cupcake and muffins	KL2&3
CO5	Accounting and pricing of products	KL2&3

**Bakery Practical**

<b>Sr. no.</b>	<b>Topics</b>	<b>Total hrs. (30)</b>
Practical -1	Identification of bakery equipment, basic ingredients, equipment handling, cleaning procedure, journal making procedure.	3hrs.
Practical -2	Basic bread rolls and the function of each ingredient.	3hrs.
Practical -3	White bread, Milk bread, Sweet buns, Burger, Pao/bun	3hrs.
Practical -4	Assorted sponges (genoise, fatless, eggless)	3hrs.
Practical -5	Artisan bread (Baggett, Sourdough, Ciabatta, Rye bread)	3hrs.
Practical -6	Types of biscuits (salted, ice box, piping, rolling, macron, tart)	3hrs.
Practical -7	Danish pastry (croissant, Danish) and puff pastry	3hrs.
Practical -8	Assorted bread (multigrain, wholewheat, ciabatta, millet bread)	3hrs.
Practical -9	Assorted doughnut (chocolate, coconut jam, cream-filled)	3hrs.
Practical -10	Muffins and cupcakes and Assorted sponges (genoise, fatless, eggless)	3hrs.

**Reference:**

1. Bakery and Confectionery Technology by Kulsum Jan | Shumaila Jan | Er. Mehvish Habi.
2. Bakery and Confectionery by Chef Sathishkumar Somasundaram

**Assessment method:** (Continuous Internal Assessment = 50%, Final Examination = 50%)

**(CIE 30 marks and ESE 20 marks)**

-----**End of the syllabus**-----