



VIJAYANAGARA SRI KRISHNADEVARAYA UNIVERSITY
JNANASAGARA CAMPUS, BALLARI-583105

Department of Studies in
BUSINESS ADMINISTRATION

III Semester Syllabus

BACHELOR OF HOTEL MANAGEMENT

Programme as per New Education Policy 2020

Under Choice Based Credit System (CBCS)

With effect from the Academic Year 2021-22

Bachelor of Hotel Management

Semester-III

DSC 7: CONFECTIONERIES AND CUISINES

Course Title: CONFECTIONERIES AND CUISINES	Course code:21BHM3C7CC
Total Contact Hours: 56	Course Credits: 4
Internal Assessment Marks: 40	Duration of SEE: 3 Hours
Semester End Examination Marks: 60	

Course Outcomes (CO's):

At the end of the course, students will be able to:

1. Identify the basic ingredient which will help to prepare bakery products.
2. Apply different mixing techniques, baking processes and predict their outcomes.
3. Describe about specialty cuisines, staple diets, festival and signature dishes of different regions.
4. Identify and classify the different types of Soups and Sauces.

DSC 7: CONFECTIONERIES AND CUISINES

Unit	Description	Hours
1	BAKERY AND CONFECTIONERY: Role of ingredients in baking, Types of Dough-Bread, Types of batters-pancakes. Types of Breads-Names and description of Breakfast, Lunch, Snack and International breads Glossary of Bakery Terms.	13
2	PASTRY: Pastry , Puff pastry, flaky pastry, short crust pastry-(sweet and savoury), choux pastry Types of Sponge cakes Types of Gateaux Types of Icing- Fondant, fresh cream, butter cream, American frosting, royal, truffle, ganache Types of desserts-hot and cold desserts Petit fours-Definition and examples.	12
3	INDIAN CUISINES: Bengali cuisine, Chettinad cuisine, Kashmiri cuisine, Hyderabadi cuisine, Karnataka cuisine, Kerala cuisine, Mughlai cuisine, Punjabi cuisine,	12
4	SOUPS AND SAUCES : Classification of Soups, Principles, Accompaniments & Garnishes Basic mother sauces, derivatives, Thickening agents used in sauces, rectification of faulty sauces, miscellaneous sauces & Gravies, Jus roti and Jus lie	10
5	GLOSSARY WORDS	09

References:

1. Modern Cookery – Thangam E Philip – Orient Longaman Publications.
2. Theory of cookery – Krishna Arora – Frank Bros & Co publications.
3. . Professional Cooking - Wayne Gisselen - John Wiley & So.

Date

Course Coordinator

Subject Committee Chairperson

Bachelor of Hotel Management

Semester-III

DSC 8: BEVERAGES

Course Title: BEVERAGES	Course code:21BHM3C8B
Total Contact Hours: 56	Course Credits: 4
Internal Assessment Marks: 40	Duration of SEE: 3 Hours
Semester End Examination Marks: 60	

Course Outcomes (CO's):

At the end of the course, students will be able to:

1. Describe manageable responsibility in Beverages.
2. Classify different types of Beverages.
3. Manage Table service.
4. Master Menu Planning.
5. Identify different types of Break fasts.

DSC 8: BEVERAGES

Unit	Description	Hours
1	NON ALCOHOLIC BEVERAGES: Classification Hot Beverages – Tea, Coffee, Cocoa - production, types, brand names and service Cold Beverages – waters, juices, milk based, syrups, squashes, aerated – types, brands and service.	16
2	TABLE SERVICE- French, Russian, English, American, Silver, Assisted service - Carvery, Buffet, Self service – Cafeteria, Specialized service - Guéridon, automated, tray, trolley etc	10
3	MENU PLANNING: Introduction Types of menus, Rules to be observed while planning menus ,Classical French Menu - 13 courses, Menu Terms, Food and its accompaniments with cover Menu Design	11
4	BREAK FAST : Types – Continental, English, Buffet, Indian, Menu Cover set up and service	07
5	IN-ROOMS DINING : Hierarchy, Layout and design Cycle of service ,Forms and formats- RSOT control sheet, Waiter's card, Breakfast Door Knob, Amenity Voucher.	12
References: 1. Food & Beverage Service – Sudhir Andrews, Tata Mcgraw Hill. 2. Food and Beverage Training Manual, Sudhir Andrews, Tata Mc Graw-hill. 3. Professional Food & Beverage Service Management, Brian Varghese, Macmillan India Ltd, Bangalore. 4. Food and Beverages service, Bobby George, Jaico Publications, Mumbai. 5. Food & Beverages Service – R.Sinaravelavan, Oxford. 6. Food & Beverages Service- Dennis Lillicrap, John Cousins, Book Power		

Date

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Bachelor of Hotel Management

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DSC 9: Hotel Economics and Statistics

Course Title: Hotel Economics and Statistics	Course code:21BHM3C9HE
Total Contact Hours: 56	Course Credits: 4
Internal Assessment Marks: 40	Duration of SEE: 3 Hours
Semester End Examination Marks: 60	

Course Outcomes (CO's):

At the end of the course, students will be able to:

1. Understand and analyze the economic workings and the economic environment of a wide range of hospitality businesses.
2. Know the concept and the importance of demand and elasticity of demand in hotel management.
3. Understand and apply the concept of Measures of central tendency.
4. Measures and apply Dispersion and Index Numbers.

DSC 9: Hotel Economics and Statistics

Unit	Description	Hours
1	CONSUMPTION : Introduction to consumption and Concept of Utility, Cardinal Utility Law of Diminishing Marginal Utility, Equi-Marginal Utility, Ordinal Utility, Indifference Curve Analysis, Budget Line. Price Line, Consumer Equilibrium, Consumer Surplus.	10
2	DEMAND, ELASTICITY OF DEMAND : Demand, Meaning, features, demand schedule, demand function and determinants of demand ,Law of demand and exceptions to the law of demand ,Extension and contraction of demand and increase and decrease in demand, Demand forecasting Meaning ,Method of demand forecasting- trend projection method Elasticity of Demand Meaning and types of Elasticity: Income Elasticity of Demand, Price Elasticity of Demand and Cross Elasticity of Demand Factors influencing elasticity of demand Types of Price elasticity of demand Measurement of price elasticity (total outlay and point methods).	14
3	BASIC CONCEPTS AND MEASURES OF CENTRAL TENDENCY : Introduction – Meaning, Functions, scope and limitations of statistics and central tendency Diagrams Percentage Bar Diagram Pie Chart Types of averages Arithmetic mean (simple and weighted) excluding missing frequency Median Mode and its Graphical Presentation.	12
4	MEASURES OF DISPERSION: Range and its coefficient, Quartile deviation and its co-efficient, Mean deviation and its coefficient Standard deviation and its coefficient.	10
5	INDEX NUMBERS : Meaning and Significance, Construction of index numbers, Laspear's method , Paasche's method , Fisher's method (theory and problems).	10

References:

1. Hotel Economics – A.M. Sheela
2. Business Economics – Gupta G.S
3. Managerial Economics – Varshney & Maheswari
4. Essentials of Business Economics – Dr. P.N.Reddy and H.R. Appannaiah
5. Statistical Methods- S.P.Gupta

Date

Course Coordinator

Subject Committee Chairperson