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NH-52, Namsai, Arunachal Pradesh -792103

## **THIRD SEMESTER - BACHELOR OF ARTS (HOSPITALITY MANAGEMENT)**

<b>Third Semester</b>			
<b>S. No.</b>	<b>Name of Subject</b>	<b>Credits</b>	<b>Total Marks</b>
1	Food Production & Patisserie	4	100
2	Accommodation Operations	4	100
3	Food Costing	6	100
4	Food & Beverage Service	6	100
5	Hotel French	4	100
<b>Total</b>		<b>24</b>	

**Subject Name:** FOOD PRODUCTION & PÂTISSERIE

### **UNIT I**

Cuts of Vegetables

Classification of vegetables and fruits

Salad & salad dressings

Mari nations & Marinades

### **UNIT II**

Classification of meat, poultry, game, fish and seafood

Cuts of fish, chicken, lamb, pork, beef and veal and their selections

### **UNIT III**

Egg Cookery, diagram & users

Pulses & Cereals, diagram of wheat

Milk & Milk products

### **UNIT IV**

Garnishes & accompaniments

Culinary terms

Indian garnishes & Pastes

Indian Thickening agents

Indian Spices and herbs

**Practical:**

Cuts of vegetables

Basic stock (Brown, white, fish, vegetable)

Sauces – Basic Sauces

Cream soup – 3 Varieties

Thin soups – 3 Varieties

Thick varieties – 3 varieties

Fish – orly, Colbert, fried in batter, fish cakes, fish Florentine

Entrees – stews, ragout, croquettes, goulash, cutlets, casseroles, and scotch eggs, Shepherd's pie, Hamburgers.

Egg cookery - in sheel, in frying pan, in oven

Potato cookery – Boiled, Baked, Fried, Roasted.

Vegetables – Boiled & Sautéed, creamed, fried, Baked,

Salads – at least 3 types of salad dressings.

Sandwiches – 6 varieties

Sweets – cold & hot, Honeycomb mould, Butter scotch, coffee – mousse, Blancmange, lemon sponge, trifle, bread pudding, cabinet pudding, caramel custard, baked coconut pudding, college pudding.

Indian

1. Indian rice – 10 varieties
2. Indian breads – 10 varieties
3. Dal – 6 varieties
4. Curd preparation – 10 varieties
5. Vegetables – 10 varieties
6. Paneer varieties – 2 varieties – preparation of paneer
7. Meat – 10 varieties
8. Fish – 3 varieties
9. Egg – 3 varieties
10. Snacks – 10 varieties
11. Sweets – 10 varieties Patisserie
12. Pastry – 4 varieties
13. Yeast goods – 4 varieties
14. Cookies & biscuits – 4 varieties
15. Small cakes – 4 varieties
16. Fruit cakes – 3 varieties
17. Glaze & butter icing

### **Books recommended**

1. K.Arora& K.N.Gupta – Theory of cookery
2. Philip Thangam – Modern cookery for teaching &The Trade ( Orient Longmans ltd)
3. Gisslen wayne – professional cookery (john wiley and sons)
4. Montage – Larousse gastronomique (Himalaya publishing group)

**Subject Name:** ACCOMMODATION OPERATIONS

### **UNIT-I**

Lost & Found Procedure

Keys-Types & Key Control

Files &Registers maintained in HK dept

### **UNIT-II**

#### **CLEANING AGENTS**

Basic classification of cleaning Agents

Ph Scale

Hardness of water-hard,soft,temporaty & permanent hardness of water

### **UNIT-III**

#### **CLEANING EQUIPMENTS**

Basic classification of cleaning equipments

Types of manual & mechanical equipments

Types of vacuum cleaners

Use care & storage of cleaning equipments

### **UNIT-IV**

#### **CLEANING & MAINTAINING PUBLIC AREAS**

- a. Entrance
- b. Guest Corridors
- c. Lobbies
- d. Public Restrooms
- e. Front Desk
- f. Banquet Halls
- g. Elevators
- h. Dining Rooms
- i. Staircases
- j. Leisure Areas

### **UNIT-V**

#### **CLEANING PROCEDURES**

-Types of cleaning

- Routine cleaning
- Weekly cleaning
- Periodic Cleaning
- Spring Cleaning
- Special Cleaning

**Subject Name: FOOD COSTING**

- Introduction of Food Costing
- Budgeting & Budgetary Controls
- Standard Purchase Specification
- Standard Recipe / Standard Yield / Standard cost / Relevance of closing stock
- Standard Portion Control
- Recipe Calculations
- Daily Food Costing Exercises

**Subject Name: FOOD & BEVERAGE SERVICE**

Non-alcoholic Beverages; Tea; Coffee; milk based drinks; juices, soft drinks .

Beer : History, manufacture, types, storage, service, Brand Names.

Spirits : Different types whisky, Gin, Brandy, Rum, Vodka, Tequila, Methods of manufacture other spirit.

Liqueurs & Bitters : History, Classification, methods of production , uses.

Cocktails and Mixed Drinks : History, Definition, Methods of mixing drinks, Developing a drink recipe, Bar measures, Mixed Drinks, Names of Classic Cocktails.

Tobacco & Cigars

**Practical**

Table Laying

Food Service

Taking order for alcoholic beverages

Service of spirits, aperitifs, liqueurs and beers Preparation and service of cocktails and mixed drinks

Service of Regional dishes

Room Service tray set up

**Subject Name: HOTEL FRENCH**

- La politesse et presentations; expressions et conversations usuelles
- Le client et l'hotel; les services et le personel de l 'hotel; le menu
- La prononciation Francaise
- Temps; genres; modes; attributes; elements et construction de la phrase
- Themes et versions simples