

**ADVANCED DIPLOMA (HOTEL MANAGEMENT, CATERING TECHNOLOGY & TOURISM) –
PART THREE**

Optional Early Certificate: - Certificate (CDHMCTT)

Syllabus:

S.N	Code	Name of Module	CR
1	HCT-231	Food Production & Patisserie	4
2	HCT-232	Accommodation Operations	4
3	HCT-233	Food Costing	6
4	HCT-234	Food & Beverage Service	6
5	HCT-235	Hotel French	4

Module Name: FOOD PRODUCTION & PATISSERIE

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, scotch eggs, Shepherds pie, Hamburgers.

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

Potato cookery – Boiled, Baked, Fried, Roasted.

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

Salads – atleast 3 types of salad dressings.

Sandwiches – 6 varieties

Sweets – cold & hot, Honeycomb mould, Butter scotch, coffee – mousse, Blancmange, lemon sponge, tifle, 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 gasrtronomique (Himalaya publishing group)

Module 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

-Weakly cleaning

-Periodic Cleaning

-Spring Cleaning

-Special Cleaning

Module 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

Module 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

Module 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