



**VIJAYANAGARA SRI KRISHNADEVARAYA UNIVERSITY  
JNANASAGARA CAMPUS, BALLARI-583105**

**Department of Studies  
in Management**

**II Semester Syllabus**

Bachelor of Hotel Management

With effect from 2021-22 and onwards

Semester-II

<b>Course Title:</b> Food & Beverage Production	<b>Course code:</b> 21BHM2C4EO4
<b>Total Contact Hours:</b> 56	<b>Course Credits:</b> 04
<b>Internal Assessment Marks:</b> 40	<b>Duration of SEE:</b> 03 Hours
<b>Semester End Examination Marks:</b> 60	

Course Outcomes (CO's):

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

1. Develop knowledge & interest in basic Indian food production.
2. Identify different equipment used in cooking.
3. Understand basic skills required in the food production department.

<b>Unit</b>	<b>Description</b>	<b>Hours</b>
1	INTRODUCTION TO COOKERY , KITCHEN EQUIPMENTS & COOKING FUELS Introduction to Cookery, Aims & Objectives of Cookery, Layout & Sections of the Department, Kitchen Brigade , Role of Key Kitchen Personnel with Their Job Description & Job Specification, Professional Standards & Ethics for Food Handlers, Classification of Equipments, Uses, Care & Upkeep, Types of Fuels & Its Uses, Safety	12 Hrs
2	FOOD COMMODITIES Classification & Characteristics of Ingredients, Uses of Ingredients, Cleaning & Pre-preparation of Food Commodities, Selection & Cuts of Fruits, Vegetables, Meat, Poultry, Game & Fish, Effects of Heat on Cooking	12 Hrs
3	METHODS OF COOKING Classification, Principles, Equipments Required, Commodities That Can Be Used for a Particular Method With Examples.	10 Hrs
4	STOCKS & SAUCES Types of Stocks, Principles of Making a Good Stock, Mirepoix, Bouquet Garni & their Uses, Preparation of Mother Sauces I (Béchalme, Velouté, Espagnole, Mayonnaise) Preparation of Soups I (Puree, Cream, Consommé)	12 Hrs
5	IDENTIFICATION OF EQUIPMENTS Identification of Equipments, Cuts of Vegetables, Cuts of Meat & Fish, Methods of Preparation (Demonstration)Preparation of various Roux, Stocks etc..	10 Hrs

**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 & Son.

<b>Course Title: Food &amp; Beverage Service</b>	<b>Course code: 21BHM2C5HK5</b>
<b>Total Contact Hours: 56</b>	<b>Course Credits: 04</b>
<b>Internal Assessment Marks: 40</b>	<b>Duration of SEE: 03 Hours</b>
<b>Semester End Examination Marks: 60</b>	

Course Outcomes (CO's):

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

1. Classify the food and beverage organizations.
2. Distinguish the phases of management process in food and beverage organizations.
3. Summarize Restaurant Etiquettes.
4. Identify the table set ups restaurant furniture.
5. Give examples from the international food and beverage concepts.

<b>Unit</b>	<b>Description</b>	<b>Hours</b>
1	INTRODUCTION TO FOOD & BEVERAGE SERVICE INDUSTRY Introduction to Food & Beverage Service, Types of Catering Operations.	10 Hrs
2	F & B SERVICE ORGANIZATION, SECTIONS & ATTRIBUTES OF SERVICE STAFF Organizational Hierarchy, Role of Key Service Personnel with Their Job Description & Job Specification, Attributes of Service Personnel, Sections of the Department with their hierarchy.	10 Hrs
3	FOOD & BEVERAGE SERVICE EQUIPMENTS Furniture, Linen, Chinaware, Silverware (Flatware, Hollowware), Glassware, Disposables, Special Equipments (Trolleys , Electrical), Waiter's Kit (Personal Equipments)	12 Hrs
4	PREPARATION OF THE RESTAURANT Mis-en-place & mis-en-scene, rules for laying of table and waiting. Useful tips for Food/Beverage service. Restaurant vocabulary – English and French, Napkin Folding	12 Hrs
5	RESTAURENT ETIQUETTES Grooming, Etiquettes, Briefing, De-briefing., Mise-en-place & Mise-en-scene, Identification of Equipments, Laying & Relaying a Table, Rules of Laying a Cover Service of Water	12 Hrs

#### **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

<b>Course Title: Hotel Financial Accounting</b>	<b>Course code: 21BHM2C6HF6</b>
<b>Total Contact Hours: 56</b>	<b>Course Credits: 04</b>
<b>Internal Assessment Marks: 40</b>	<b>Duration of SEE: 03 Hours</b>
<b>Semester End Examination Marks: 60</b>	

Course Outcomes (CO's):

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

1. Understand the importance of hotel accounting
2. Maintain journal and ledger
3. Maintain subsidiary books and final accounts

<b>Unit</b>	<b>Description</b>	<b>Hours</b>
1	UNIFORM SYSTEM OF HOTEL ACCOUNTING Introduction to Uniform system of accounts, Meaning and importance. Income Statement and Balance Sheet and Schedules (Simple problems with adjustments), External Statement of Income versus Internal Operating Statement.	10 Hrs
2	DOUBLE ENTRY BOOK KEEPING Meaning of Book-keeping and Double Entry Book-keeping, Meaning of Accounting, Objectives, Advantages, Users of Accounting Information and Relationship with other disciplines, Accounting Concepts and Conventions	05 Hrs
3	JOURNAL AND LEDGER Meaning, Advantages and Limitations, Classification of Accounts – personal, real and nominal, rules for debiting and crediting, Journalizing – simple and compound entries, Posting from journal to ledger, balancing of accounts	10 Hrs
4	SUBSIDIARY BOOKS Meaning, objectives, Advantages and Limitations, Types of subsidiary books - Purchase Book, Purchase Returns Book, Sales Book, Sales, Returns Book, Cash Book – Simple and three columnar - Petty Cash Book	08 Hrs
5	FINAL ACCOUNTS Meaning, Objectives, Advantages and limitations trail balance preparation, Types of Errors (only theory Meaning, Objectives, Advantages and limitations,(final accounts), Trading and Profit and Loss Account, Balance Sheet, Types of assets and liabilities, Adjustments – closing stock, outstanding income and expense, prepaid expense, income, received in advance and depreciation.	12 Hrs

**References:**

1. Accounting Vol –1 –B.S.Raman, 2. Accounting Vol – II – B.S.Raman
3. Elements of Hotel and Catering Industry – Kotas Richard
4. Accounting in the Hotel and Catering Industry – Harries
5. Hotel and catering costing and budgets – Boandaman
6. Cost Analysis & Cost Control – Ghosh & Gupta, 7. Cost Accounting & Budgeting – David C.

**CBCS Question Paper Pattern for UG Semester End Examination with  
effect from the AY 2021-22**

**Languages /Discipline Core Courses (DSC) & Open Elective Courses (OEC)**

**Paper Code:**

**Paper Title:**

**Time: 3 Hours**

**Max. Marks: 60**

**Instruction:** Answer all Sections

**SECTION-A**

1. Answer the following sub-questions, each sub-question carries **ONE** mark.

(10X1=10)

- a)
- b)
- c)
- d)
- e)
- f)
- g)
- h)
- i)
- j)

**Note for Section-A:** Two sub-questions from each unit.

**SECTION-B**

Answer any **FOUR** of the following questions, each question carries **FIVE** marks.

(4X5=20)

- 2.
- 3.
- 4.
- 5.
- 6.
- 7.

**Note for Section-B:** Minimum One question from each unit (Q No 2 to 6) and remaining one question from unit II to V (Q.No. 7)

**SECTION-C**

Answer any **THREE** of the following questions, each question carries **TEN** marks.

(3X10=30)

- 8.
- 9.
- 10.
- 11.
- 12.

**Note for Section- C:** One question from each unit. Sub-questions such as ‘a’ and ‘b’ may be given for a question in section-C only.

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**SEC & AECC Subjects**

**Paper Code:**

**Paper Title:**

**Time: 1 Hours**

**Max. Marks: 30**

There shall be Theory examinations of Multiple Choice Based Questions [MCQs] with Question Paper of A, B, C and D Series at the end of each semester for AECCs (Environmental Studies and (ii) Constitution of India) and SECs (SEC-1: Digital Fluency, SEC-2: Artificial Intelligence, SEC-3: Cyber Security and SEC-4: Societal Communication) for the duration of One hour (First Fifteen Minutes for the Readiness of OMR and remaining Forty- Five Minutes for Answering thirty Questions). The Answer Paper is of OMR (Optical Mark Reader) Sheet.

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**Note:**

**Add the Scheme of Evaluation of UG----- practical's.**

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