

## **SYLLABUS FOR 1<sup>ST</sup> SEMESTER MIDTERM EXAMINATION 2021**

**Sub.: Foundation course in Accommodation**

**Subject Code: BHM 114**

1. Roll of House keeping in Hospitality Operation
2. Organization chart of House Keeping Department
3. Cleaning organization
4. Cleaning Agents
5. Interdepartmental Relationship

### **Food Production Syllabus**

1. Aims and Objectives of Cooking
2. Attitude and behavior in kitchen.
3. Personal Hygiene
4. Uniforms and protective clothing.
5. Kitchen Hierarchy and Duties and Responsibilities of different chefs.
6. Stocks
7. Sauces

### **Computer Syllabus**

1. Computer fundamentals
2. Networks

### **Hotel engineering syllabus**

1. Maintenance
2. Fuels and gases
3. Electricity

### **Food and Beverage Service Syllabus**

1. Chapter 1,2,3
2. Classification of Equipments

## **BHM113 - FOUNDATION COURSE IN FRONT OFFICE OPERATIONS – I (THEORY)**

### 1. Introduction to Tourism, Hospitality and Hotel Industry

- a. Tourism and Its importance
- b. Hospitality and its origin
- c. Hotels, their evolution and growth
- d. Brief Introduction to hotel core areas with special reference to Front Office

### 2. Classification of Hotels

- a. Size
- b. Star
- c. Location and Clientele
- d. Ownership basis
- e. Independent Hotels
- f. Management contracted hotel
- g. Chains
- h. Franchise / Affiliated
- i. Supplementary accommodation
- j. Timeshares and condominium

### 3. Types of Rooms

- a. Single
- b. Double
- c. Twin
- d. Suite
- e. All other types of Rooms
- f. Meal Plans / Tariff plans

### 4. Timeshare and Vacation Ownership

- a. What is timeshare? Referral Chains and Condominiums
- b. How is it different from hotel business?
- c. Classification of Timeshares
- d. Types of accommodation and their sizes

## **BHM116 - NUTRITION**

### 1. Basic Aspects

- a. Definition of the terms Health, Nutrition and Nutrients
- b. Importance of Food (Physiological, Psychological and Social Function of food) in maintaining good health.
- c. Classification of nutrients

### 2. Energy

- a. Definition of Energy and Units of its measurement (Kcal)
- b. Energy contribution from macronutrients (Carbohydrates, Proteins and Fats)
- c. Factors affecting energy requirements
- d. Concept of BMR, SDA, Thermodynamic action of food
- e. Dietary Sources of Energy
- f. Concept of energy balance and the health hazards associated with Underweight, Overweight

### 3. Macronutrients

#### Carbohydrates

- Definition
- Classification ( mono, di and polysaccharides)
- Dietary Sources
- Functions
- Significance of dietary fibre (Prevention/treatment of diseases)

#### Lipids

- Definition
  - Classification : Saturated and unsaturated fats
  - Dietary Sources
  - Functions
  - Significance of Fatty acids (PUFAs, MUFAs, SFAs, EFA) in maintaining health
- Cholesterol – Dietary sources and the Concept of dietary and blood

## Cholest Proteins

- Definition
  - Classification based upon amino acid composition
  - Dietary sources
  - Functions
  - Methods of improving quality of protein in food (special emphasis on Soya Proteins and whey proteins)
4. Micronutrients -Vitamins and Minerals