

**BACHELOR OF HOTEL MANAGEMENT  
SEMESTER- IV**

**COURSE: - INTRODUCTION TO ITALIAN AND MEXICAN CUISINE**

**CODE: - 07ABHMR21411**

**CREDITS - 02**

**Unit -1 Italian Cuisine**

- 1.1 Features, regional classification
- 1.2 Ingredients, methods of cooking
- 1.3 Courses of the menu
- 1.4 Glossary and survey of Italian Culinary Terms

**Unit -2 Mexican Cuisine**

- 2.1 Features, regional classification
- 2.2 Ingredients, methods of cooking
- 2.3 Courses of the menu
- 2.4 Glossary and survey of Mexican Culinary Terms

**Unit – 3 Food Preservation**

- 3.1 Methods of Food Preservation and emerging trends
- 3.2 Physical agents in food preservation
- 3.3 Chemical agents in food preservation
- 3.4 Preservation of perishable foods and survey of preservatives

**Unit -4 Purchasing and Food Production Systems**

- 4.1 Principal of material management
- 4.2 Standard purchase specifications
- 4.3 Purchase procedures
- 4.4 Principles of large scale commercial cooking
- 4.5 Réchauffé
- 4.6 Cook chill systems
- 4.7 Cook freeze systems

**COURSE: INTRODUCTION TO ITALIAN AND MEXICAN CUISINE (PRACTICAL)**

**Total Credits:01**

- Italian Menu 1
- Italian Menu 2
- Italian Menu 3
- Mexican Menu 1
- Mexican Menu 2



**BACHELOR OF HOTEL MANAGEMENT  
SEMESTER -IV**

**COURSE: FOOD AND BEVERAGE SERVICE MANAGEMENT - I**

**CODE: 07ABHMR21412**

**CREDITS: 02**

**Unit 1: Bar**

- 1.1. Introduction, Importance, and Types of bars, Organization Structure Personal Hygiene.
- 1.2. Layout, Bar designing, Bar layouts, and space planning.
- 1.3. Equipment used and BOT & Bar
- 1.4. Responsible alcohol service and its Importance
- 1.5. Indian bar legislations and excise rules and regulations for operating the bars, clubs and wine retail Stores.

**Unit 2: Alcoholic Beverages**

- 2.1 Introduction
- 2.2 Pot still distillation
- 2.3 Patents still distillation
- 2.4 Proof systems
- 2.5 Whisky
- 2.6 Scotch - manufacturing, types, regions, brands, Japanese whisky, Irish – history, manufacture, brands. American – history, manufacture, types, brands names – Canadian, Indian
- 2.7 Brandy - History, Cognac - Manufacturing, region, types, and brands. Other brandies – Armagnac, Marc/Grappa, Calvados – basic knowledge
- 2.8 Rum - History, Manufacture, Styles, Brand names with countries. Gin - History, Manufacture, Types, Brand names with countries. Vodka - History, Manufacture, Brand names with countries, flavored vodkas.  
Tequila - History, Manufacture, Styles, Brand names
- 2.9 Other spirit - Absinthe, Ouzo, Slivovitz, Akvavit Feni. Arrack Schnapps Liqueurs. Introduction, Manufacture, Brand names with base, color, flavor, countries

**Unit 3: Cocktails**

- 3.1. Modern mixology, Types
- 3.2. Cocktail making Equipment, Glassware's and ingredient
- 3.3. Cocktails – introduction, parts (base, modifier, etc), methods (stir, shaken etc) families (cobblers, crustas, daisies, nogs, fixes, flips, puffs, sangrias, slings, smashes, bucks, coladas, Collins, coolers, fizzes, highballs, juleps, shooters, punches, rickeys, sours, toddies), terms (dash, zest, on the rocks, naked etc) popular cocktails (classic, modern, variations)
- 3.4. Garnishes and bar syrups and stationeries

#### **Unit 4: Tobacco**

- 4.1. Health hazards Tobacco, Tobacco producing countries and history
- 4.2. Cigar – Manufacture, parts, colors, shapes, storage, brands
- 4.3. Service procedures of tobacco and cigars

#### **COURSE: FOOD & BEVERAGE SERVICE FOUNDATION I (PRACTICAL)**

#### **Total Credits:01**

##### 1. Service of spirits and liqueurs

- Service of vodka
- Service of white rum
- Service of gin
- Service of Tequila
- Service of Dark rum
- Service of whisky (scotch, Irish, Tennessee)
- Service of Brandy
- Service of cognac
- Service of liqueurs
- Service of Spirit/ specialty coffees

##### 2. Cocktails – 20 listed

The list of cocktails - Bloody Mary, Moscow Mule, Pink Lady, Rusty Nail, Screwdriver, Tequila Sunrise, Old Fashioned, Cuba Libre, Blue Lagoon, Long Island Iced Tea, Cosmopolitan, Caipiroshka, Mai tai, Mojito, Mint Julep, Planter's Punch, Pina Colada, and Side Car.

##### 3. Service of cigars

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**COURSE: ACCOMMODATION MANAGEMENT I**

**CODE: 07ABHMR21413**

**CREDITS: 02**

**Unit 1: Check Out and Settlement**

- 1.1 Tracking Transactions, Internal Control
- 1.2 Check-out and Account Settlement
- 1.3 Checkout Options, Late Check-Out and Late Charges
- 1.4 Unpaid Account Balances, Account Collection

**Unit 2: The Front Office Audit**

- 2.1 Role and Responsibilities of Night Auditor
- 2.2 Establishing an End of Day, Cross- referencing, Guest Credit Monitoring, Preparation of Transcript
- 2.3 Front Office Automation
- 2.4 The Front Office Audit Process

**Unit 3: Housekeeping Management**

- 3.1 Planning housekeeping operations
- 3.2 Documents for personnel Management
- 3.3 Determining staff strength, recruiting, selecting, hiring, orienting and training
- 3.4 Time and motion study
- 3.5 PMS in housekeeping

**Unit 4: Managing Housekeeping Expenses**

- 4.1 Budgeting - types of budgets, planning budgets, controlling expenses, cost control
- 4.2 Purchasing - purchasing principles, types of purchasing, records
- 4.3 Management of inventory
- 4.4 Contract services – types, advantages and disadvantages, guidelines, specification, pricing, pest control

**EMPHASIS ON LIFE**

**GARDEN CITY UNIVERSITY  
BACHELOR OF HOTEL MANAGEMENT  
SEMESTER- IV  
COURSE: HOSPITALITY LAW**

**CODE: 07ABHMR21414**

**CREDITS: 02**

**Unit -1: The Indian Contract Act**

- 1.1 Definition of Contract – essential
- 1.2 Elements of a valid contract
- 1.3 Classification of contracts: voidable contract , void contract, illegal agreement , express contract, implied contract, executed contract , executable contract and warranties
- 1.4 Contractual relationship: Advance Booking/ hotel reservation, terms and conditions, laws relating to registration of guest ,Infectious diseases, Hotel Register, Guests in residence, Death at the hotels, Guests causing disturbance, Property lost and found, Animal, price display and Overbooking
- 1.5 Breach of contract, Hospitality contract

**Unit: 2 Hotel Licenses and Permits**

- 2.1 General hotel operating licenses
- 2.2 Liquor licensing laws
- 2.3 Food and Beverage Operating License
- 2.5 Personnel Department Licenses
- 2.5 Accounts department license

**Unit 3: Food, Industrial and Commercial Legislation**

- 3.1 Prevention of Food Adulteration Act: – Objectives, definition, Adulterated and Misbranded
- 3.2 Food, Provisions- Appointment and Powers of Food Inspector under the act and procedure for taking a sample
- 3.3 Factories Act
- 3.4 Industrial Disputes Act
- 3.5 Workmen’s Compensation Act
- 3.6 Trade Union Act
- 3.7 Shops and establishment act: Introduction, Definitions, Adult, family, commercial establishments, employer, employee exemption, registration, daily and weekly working hours, overtime and annual leave with wages

**Unit 4: Consumer Protection Act and the Guest and Hotel**

- 4.1 Definitions of the Consumer Protection Act
- 4.2 Consumer protection councils
- 4.3 Procedure for redressal of grievances

- 4.4 Legal distinctions between hotel or motel and boarding house
- 4.5 Occupant and a guest – A case of damages – Provision of accommodation – Refusal of accommodation – Provision of food and beverages – Provisions for the safety of guests – The guest in residence – Hotel’s responsibility for guest’s property – The rights of a hotelier – Property deposited for safe custody – Negligence – Hotel’s right of lien on goods – Bailment

**SCHOOL OF PROFESSIONAL STUDIES  
BACHELOR IN HOTEL MANAGEMENT  
SEMESTER: IV  
COURSE: BAKERY, CONFECTIONERY & PATISSERIE**

**COURSE CODE:07ABHMR21415**

**CREDITS: 02**

**Unit – 1**

- 1.1 Introduction & scope of Bakery & Confectionery.
- 1.2 Bakery terms. Organization Chart of Bakery.
- 1.3 Oven & Baking: Knowledge and working of various types of ovens.
- 1.4 Baking temperatures for bread, and confectionery goods.
- 1.5 Structure of wheat grain, Milling of wheat and role of bran and germ, flours.
- 1.6 Different types of flours available, constituents of flours, PH Value of flour, water absorption power of flour, gluten, the diastatic capacity of flour, and grade of flour

**Unit – 2**

- 2.1 Raw material required for bread making: Role of flour, water, yeast, salt Sugar, milk, and fats.
- 2.2 Methods of bread making: straight dough method, delayed salt method, no time dough method, sponge and dough method.
- 2.3 Characteristics of good bread: External characteristics, volume, symmetry of shape Internal characteristics, color, texture, aroma, clarity, and elasticity.
- 2.4 Bread faults and their remedies Yeast an elementary knowledge of Baker’s yeast, the part it plays in the fermentation of dough, and the conditions influencing its working.
- 2.5 Effect of over and under-fermentation and under-proofing of dough and other fermented goods.
- 2.6 Bread diseases, Rope, and mold, causes and prevention, Bread improvers.

**Unit 3**

- 3.1 Cake-making ingredients: Flour, Sugar, Shortening and egg, moistening agents, Fats and oil, and Leavening agents.
- 3.2 Cake making methods, sugar butter process, flour butter process, Genoise method, and blending and rubbing method.

**Unit 4**

4.1 Correct temperature for baking different varieties of cakes. pastry making, principles, and various derivatives.

4.2 Characteristics of cakes: External; Internal Balancing of cake formula.

4.3 Cake faults and their remedies, types of icing.

4.4 Preparation of cookies and biscuits.

4.5 Factors affecting the quality of biscuits/cookies, Storage of confectionery products. Various types of ice cream and bombs.

**COURSE: BAKERY, CONFECTIONERY& PATISSERIE- PRACTICAL**

**Total Credits:02**

- **Bakery Menu 1**
- **Bakery Menu 2**
- **Bakery Menu 3**
- **Bakery Menu 4**
- **Bakery Menu 5**

**EMPHASIS ON LIFE**