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| **BBA642.**HOTEL AND CATERING MANAGEMENT | |
| **Teaching Scheme** | **Examination Scheme** |
| Lectures: 3 hrs/Week | Class Test -12Marks |
| Tutorials: 1 hr/Week | Teachers Assessment - 6Marks  Attendance – 12 Marks |
| Credits: 4 | End Semester Exam – 70 marks |

# Course Objectives:

# The course aims at imparting basic knowledge of hotel and catering management, so as to provide students an opportunity to know the art of culinary and methods of cooking that are majorly important in this field. It aims at helping our students to also know the facts of the basic functions of hotel management, food science and nutrition.

# Course Outcomes:

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| CO1 | Understanding food, science and nutrition and also the classification of raw materials into food groups. |
| CO 2 | Understanding planning, organising, staffing, directing and controlling into hotel management. |
| CO 3 | Understanding food production operations and catering services. |
| CO4 | Knowing the art of housekeeping. |
| CO5 | Dealing with the front office operations. |
| CO6 | Finding new avenues in the subject. |

**Course Content -**

**Unit-1**

INTRODUCTION- Art of culinary, methods of cooking, bakery and confectionery, basic preparation, food commodities, kitchen hygiene, kitchen organization layout, food commodities.

**Unit-2**

HOTEL MANAGEMENT – Concept, Planning, Organization, Staffing, Directing, Leadership, Motivation, Communication Coordination, and Controlling in hotel management.

**Unit-3**

FOOD SCIENCE AND NUTRITION- Relationship between food science and nutrition, Major Nutrients, Classification of raw materials into food groups, Factors influencing food intake and food habits, Balanced Diet/Menu planning, Importance of Therapeutic Diet.

**Unit-4**

FOOD PRODUCTION OPERATION - Outdoor Catering, Regional Cuisine, Quantity Food Production, Stores, Popular International Cuisine, Food Styling, Banqueting Preparation, Cook chill system & cook freeze system, Menu Planning, Accompaniments

**Unit-5**

HOTEL HOUSEKEEPING – Introduction, house keeping department, housekeeping procedures, cleaning of public areas, hotel guest room, cleaning equipment.

**Unit-6**

FRONT OFFICE OPERATIONS - Front office organization, Front office operations, Telecommunications, The Accommodation Product, Reservations, Registration, Front Office Responsibilities, Hospitality Industry, Products & Services, Hotel Organization, Lobby and Bill-desk Operation,

**Text and Reference Books-**

1. Pohl, Alison. 2002. Hotel and catering. Harlow: Pearson Education.
2. Bull, Frank Joseph. & Richardson, Colin. (1968). Hotel and catering law: an outline of the law relating to hotels, guest houses, restaurants and other catering businesses,. London : Barrie &Rockliff
3. Field, David. (1978). Hotel and catering law. London : Sweet & Maxwell
4. Hotel and Catering Industry Training Board (Great Britain), and Education and Training Advisory Council. 1983. Hotel and catering skills: now and in the future Pt. 3., Pt. 3. [Wembley]: [Hotel and Catering Industry Training Board on behalf of the Council].
5. Taylor, Derek. (1964). Hotel and catering sales promotion. London : Iliffe