DHMCT V SEMSESTER

Sl No	Course Code	Course Name	Teaching Scheme					Examination Scheme						
			instruction periodsper week			Total Periods per semester	Credits	Continuous internal evaluation			Semester end examination			
			L	T	P			mid sem1	mid sem 2	internal evaluation	Max Marks Min Marks		total marks	Min marks for Passing including internal
1	18HMCT-501C	BAKERY & CONFCTIONERY	2.4	1.6	0	60	3	20	20	20	40	15	100	35
2	18HMCT-502C	FOOD & BEVERAGE MANAGEMENT	2.4	1.6	0	60	3	20	20	20	40	15	100	35
3	18HMCT-503C	TOURISM and TRAVEL MANAGEMENT	2.4	1.6	0	60	3	20	20	20	40	15	100	35
4	18HMCT-504E	ELECTIVES-I a) SALES & MARKETING b)FACILITY PLANNING	2.4	1.6	0	60	3	20	20	20	40	15	100	35
5	18HMCT-505E	ELECTIVES-II a) HOTEL LAW b) GARDE MANGER												
6	18HMCT-506P	BAKERY & CONFCTIONERY	1	0	2	120	2	20	20	20	40	15	100	50
7	18HMCT-507P	FOOD & BEVERAGE COSTING	1	0	2	60	1.5	20	20	20	40	15	100	50
8	18HMCT-508P	TOURISM & TRAVEL	1	0	2	60	1.5	20	20	20	40	15	100	50
9	18HMCT-509P	FLOWER ARRANGEMENT LAB	1	0	2	60	1.5	20	20	20	40	15	100	50
10	18HMCT-510P	MINOR PROJECT	2	1	4	90	1.5	50	50	100	40	15	200	50
11		Academic activities	0	0	7	105	2.5	0	0	Rubrics			--	-

			18.5	6.5	17	635	**25.5**	200	200	200	400	150	1000	450
11	Activities: student performance is to be assessed through Rubrics													

DEPARTMENT OF TECHNICAL EDUCATION

STATE BOARD OF TECHNICAL EDUCATION & TRAINING (TS)

Course Title: **BAKERY &CONFECTIONERY**		Course Code	: **18HMCT-501C**
Semester	: **V**	Course / Elective	: **Core**
Teaching Scheme (L:T:P)	: **Theory 50 Minutes**	Credits	: **3 Credits**
Type of course	: **Lecture + Assignments**	Total Contact Hours	: **45Hrs/60Pds**
CIE	: **60 Marks**	SEE	: **40 Marks**

Pre requisite;

Handle basic raw materials of Bakery

CO1:	Identify Cold and Hot Meringue and its Precautionary measures
CO2:	Explain the stages of Sugar Boiling and uses of Chocolate
CO3:	Use of different methods of making Pastry
CO4:	Discuss types of Wheat Flour and importance of Yeast
CO5:	Making of Bread using different methods and its characteristics
CO6:	Explain methods of making Cakes and its Faults

Course contents:

1. **Meringues: -** Definition / Meaning – Precautions / care – preparing good quality of meringue – preparation of cold meringue – procedure of hot meringue – boiled or Italian meringue.
2. **Sugar Boiling and Chocolate Work: -** Saturated and super saturated – reasons for re-crystallization of syrups – Hand tests – Sugar boiling with approximate temperatures – classification of chocolates – tempering of chocolate – use of baker's chocolate compound.
3. **Puff Pastry, Danish Pastry and Choux: -** English method, French method and Choux method – Danish method – Fillings – Principles of Lamination basic Formula – reason for Lift – Diagnosis of Faults.
4. **Bread Making Process:-** Straight dough – ferment dough – sponge and dough – salt delay – continuous bread making – changes during fermentation and baking – various bread improvers – characteristics of good bread – various bread faults – causes – prevention – bread diseases – causes – prevention – score sheet – judging a bread.
5. **Principles of Bread Making :-** Strong and weak flours with special reference to bread – Grades of flours – Whole meal – Wheat meal – Pekar Test – W.A.P. of flour – quality of gluten – Role of salt, sugar in bread making – Structure of yeast – Functions of yeast.

6. **Cakes and Cake Decoration: -**Various methods of cake making. Importance of cake decoration – various cake decorations – advantages and disadvantages of glace icing – preparation and use of fondant – preparation and use of royal icing – American frosting – preparation and use of almond paste – gum paste – butter cream.

Recommended books:

1. Wilfred James Fance, 'The Students Technology of Bread Making and Flour Confectionary' Rout Ledge and Kegan Paul Limited, 1960.

2. Albert R. Daniel 'Bakery Materials and Methods' Allied Service publishers – London – 4th Edition 1978.

3. Cake icing and decoration by Marguerite Pattern.

4. Theory of Bakery and Confectionery by Yogambal Ashok Kumar.

5. The color book of cakes and cake icing by Jo Barker.

6. Chocolate Lovers Cook Book by Andrey Ellis.

7. Bread Science and Technology by YeshajahuPomeranz and J.A.Shellen Berger.

8. The complete Bread Book by Lorna Walker and Joyce Hughes.

Suggested learning outcomes:

On completion of study of this subject the student will be able to:

1.0 Identify Cold and Hot Meringue and its Precautionary measures

1.1 Define Meringue.
1.2 Explain about the precautions and care to be taken for preparing meringue of good quality.
1.3 Explain the preparation of cold meringue.
1.4 Describe the procedure of hot meringue.
1.5 Write about boiled or Italian Meringue.

2.0 Explain the stages of Sugar Boiling and uses of Chocolate.

2.1 Differentiate about saturated and super-saturated (solutions of sugar) syrups.
2.2 Give the reasons for re-crystallization of syrups.
2.3 Describe the hand tests to check the degrees of sugar boiling with approximate temperatures.
2.4 Give the classification of chocolate.
2.5 Explain tempering of chocolate covertures.
2.6 Describe the use of bakers chocolate compound.

3.0Use of different methods of making Pastry

3.1 List out various methods of making puff pastry
3.2 Explain the English method of making puff pastry

3.3 Explain the Scotch method of making Puff Pastry.

3.4 Explain the continental method of Puff pastry.

3.5 Explain the reason for Lift in Puff Pastry and Danish pastry.

3.6 Explain the reasons for faults in Puff Pastry and Danish pastry.

4.0 Discuss types of Wheat Flour and importance of Yeast

4.0 Describe about strong and weak flours with special reference toBreads.
4.1 Differentiate different grades of flour, whole meal and wheat meal.
4.2 Explain Pekar test and W.A.P. of flour.
4.3 Explain about the importance of the quality of gluten.
4.4 Explain the role of salt and sugar in bread making.
4.5 Draw the structure of yeast cell and explain the multiplication.
4.6 Discus about the function of yeast in bread making.

5.0 Making of Bread using different methods and its characteristics.

Explain straight Dough, Ferment & Dough, Sponge & dough, salt delayed method and continuous bread making process.

5.2 Explain the changes taking place during fermentation and baking.

5.3 Explain briefly about various bread improvers (mineral additives, enriching agents, yeast foods)

5.4 List out the characteristics of good bread.

5.5 Write about various bread faults causes and prevention.

5.6 Discuss about bread diseases (Rope and Moulds) causes and prevention.

5.7 Prepare score sheet for judging bread.

6.0 Explain methods of making Cakes and its Faults

6.1 Explain various methods of preparing cakes

6.2 Discuss the cake ingredients and their roles

6.3 Explain about various cake faults and the remedies

6.4 Discuss the importance of cake decoration

6.5 List out various cake decoration and its uses.

6.6 List out the equipment required for cake decoration.

E- Learning links:

hotel du vin

https://www.hotelduvin.com

www.srisriuniversity.edu.in

Error! Hyperlink reference not valid. in Hopitality management

www.bolc.co.uk> Free Hotel Management

www.oxfordhome study.com

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Free outline Hospitality courses and MOOCS

https:// **Error! Hyperlink reference not valid.**

Accordingly, the modified C-18 curriculum examination pattern is;

1. Midsem-I and Midsem-II examinations conducted for 20 marks each for the duration of 1 hour only.
2. Midsem-III and End Examination conducted together for 40 marks for the duration of 2 hours only.

The question paper pattern in Mid SEM Examinations is as follows;

S. No	Description	Level	No. of questions	Marks for each question	Choice	Total Marks
01	Part-A	Remembering (R)	4	1	Nil	4 Marks
02	Part-B	Understanding (U)	4	3	2	6 Marks
03	Part-C	Application (A)	4	5	2	10 Marks
					Total Marks	20 Marks

The question paper pattern in End SEM Examinations is as follows;

S.No	Description	Level	No. of questions	Marks for each question	Choice	Total Marks
01	Part-A	Remembering (R)	8	1	Nil	8 Marks
02	Part-B	Understanding (U)	8	3	4	12 Marks
03	Part-C	Application (A)	8	5	4	20 Marks
					Total Marks	40 Marks

COURSE OUT COME		CL	Linked PO	Teaching Hrs
CO1	Identify Cold and Hot Meringue and its Precautionary measures	R/U/A	1,2,3,4	10
CO2	Explain the stages of Sugar Boiling and uses of Chocolate	R/U/A	1,2,3,4	10
CO3	Use of different methods of making Pastry	R/U/A	1,2,3,4	10
CO4	Discuss types of Wheat Flour and importance of Yeast	R/U/A	1,2,3,4	10
CO5	Making of Bread using different methods and its characteristics	R/U/A	1,2,3,4	10
CO6	Explain methods of making Cakes and its Faults	R/U/A	1,2,3,4	10

MID SEM-I EXAM

S.No	Unit Name	R	U	A	Remarks
1	MERINGUES	1, 2	5(a) 5(b)	7(a) 7(b)	
2	SUGAR BOILING & CHOCOLATE WORKS	3, 4	6(a) 6(b)	8(a) 8(b)	
Total Questions		4	4	4	

MID SEM –II EXAM

S.No	Unit Name	R	U	A	Remarks
1	PUFF PASTRY DANISH PASTRY & CHOUX PASTRY	1, 2	5(a) 5(b)	7(a) 7(b)	
2	YEAST PRODUCTS	3, 4	6(a) 6(b)	8(a) 8(b)	
Total Questions		4	4	4	

SEM END EXAMINATION

Instructions to the Students:

Sl No	Unit No.	Unit Name	Questions to be set for SEE				Remarks
			R		U	A	
1	I	MERINGUES	4	1	9(a)	13(a)	
2	II	SUGAR BOILING & CHOCOLATE WORKS					
3	III	PUFF PASTRY DANISH PASTRY & CHOUX PASTRY		2	10(a)	14(a)	
4	IV	YEAST PRODUCTS.					
5	V	BREAD MAKING		3 5, 6	9(b) 11(a) 11(b)	13(b) 15(a) 15(b)	
6	VI	CAKE MAKING		7,8	10(b) 12(a) 12(b)	14(b) 16(a) 16(b)	
Total Questions			8		8	8	

Legend:	Remembering (R)	1 Mark
	Understanding (U)	3 Marks
	Application (A)	5 Marks

1. The student has to attempt either (a) or (b) question under the given question in serial.

2. The students are advised not to attempt more than prescribed questions in the exam.

3. In case additional questions attempted by the students, the consideration will be given on the basis of priority of first attempted question as the valid answer.

4. The student has to write the answer for the Questions of 1 mark, not more than ¼ page and 3 marks, not more than 1 page and 5 marks, not more than 2 pages.

18-HMCT- 501C

BOARD DIPLOMA EXAMINATION (C-18)

MID-I

V SEMESTER EXAMINATION

BAKERY AND CONFECTIONERY

[Time:1 HOUR] **[Total marks: 20M]**

Important Note: Wherever any question has choice marks will be allotted only to first attempted question. **No marks will be allotted for extra questions answered**

PART-A

Note : Answer **ALL** the questions. Each question carries 1 marks

The length of the answer shall not exceed ¼ of page **[1X4=4MARKS]**

1. Define Meringue.
2. Mention the two types of meringue
3. State classifications of Chocolate.
4. List out the ingredient used in the preparation of chocolate.

PART- B

NOTE: Answer the following questions. Each question carries **3** marks

The length of the answer shall not exceed 1 page
[2X3=6M]

5. a. Write the procedure for the preparation of cold meringue.

OR

b. Write the preparation of Hot Meringue.

6. a. Differentiates Standard and supper standard solution.

OR

b. List three uses of using Bakers Chocolate compound.

PART- C

[2X5=10]

NOTE : Answer the following questions. Each question carries **5** marks

The length of the answer shall not exceed 2 pages

7. a. Explain the precautions and care to be taken for preparation of Meringue.

OR

b. Describe the preparation of making boiled and Italian Meringue.

8. a. Explain the hand tests to check the degrees of sugar boiling with approximate temperature.

Or

b. Explain the reasons for re-crystallisation of syrups.

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18-HMCT- 501C

BOARD DIPLOMA EXAMINATION (C-18)

MID-II

V SEMESTER EXAMINATION

BAKERY AND CONFECTIONERY

[Time:1 HOUR] **[Total marks: 20M]**

Important Note: Wherever any question has choice marks will be allotted only to first attempted question. **No marks will be allotted for extra questions answered**

PART-A

Note : Answer **ALL** the questions. Each question carries 1 marks

The length of the answer shall not exceed ¼ of page **[1X4=4MARKS]**

1. list out the types of Fat used in making Puff pastry.
2. Enlist the various methods of puff pastry.
3. List two Bread improvers.
4. List out any two methods of Bread making process.

PART- B

NOTE: Answer the following questions. Each question carries **3** marks

The length of the answer shall not exceed 1 page

[2X3=6M]

5. a. Differentiate French and English methods of making Puff pastry.

OR

b. State the various filling used in pastry.

6. a List characteristics of Good Brand.

OR

b. List out Bread diseases, its causes and prevention.

PART- C

[2X5=10]

NOTE : Answer the following questions. Each question carries **5** marks

The length of the answer shall not exceed 2 pages

7. a. Describe the English methods of making Puff Pastry.

OR

b. Describe the principles of Lamination in Puff pastry.

8. a. List out the Faults in Bread Making and explain the reasons and remediates for two Faults .

Or

b. Explain the Changes taking Place during Fermentation and Baking the Bread.

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18-HMCT-501C

BOARD DIPLOMA EXAMINATION (C-18)

SEE END EXAM 2019

V SEMESTER EXAMINATION

BAKERY AND CONFECTIONERY

TIME:2 HOURS **MARKS:40**

PART-A **[8X1=8M]**

INSTRUCTION: (1) Answer All the Questions.

(2) Each Question carries ONE Marks

(3)Answer should be brief and straight to be the point .

1. Define Meringue.
2. Enlist the various methods Puff pastry.
3. Enlist the methods of preparing Cake.

4. What is WAP of Flour?
5. State the types of Flour used in Bread making.
6. State the difference between Whole Meal and Wheat Meal.
7. List out the equipments used in Cake decoration.
8. State two type of Icing used in Cake decoration.

PART-B

Answer any Four Questions. Each Question carries three marks [4X3=12M]

9. (a) Mention three reasons for Re-crystallizations of sugar syrup.

Or

(b) Prepare a Bar sheet for Judging Bread.

10. (a) State the reasons for 'X' faults in cake making.

Or

(b) State the reasons for shrinkages

11. (a) Draw the structure of Yeast cell and explain the multiplications.

Or

(b) Explain the role of Salt in bread making.

12. (a) Explain sponge batter of cake making.

Or

(b) Explain two icings with Ingredients and methods of Preparation.

PART-C

Answer any Four Questions. Each Question carries Five marks. [4x5=20M]

13. (a) Explain the Classification of Chocolate.

Or

(b) Explain the importance of Gluten in Bread Making.

14. (a) List out the Faults in Bread Making and its Remedies.

Or

(b) Explain the Role of Fat and Sugar in Cake Making.

15. (a) Describe the Functions the Yeast in Bread Making.

Or

(b) Explain the Pekar test and WAP of Flour.

16. (a) Explain the Ingredients and the Method of making Royal Icing and Fondant.

Or

(b) Explain two methods of cake Making.

STUDENT ACTIVITIES V SEMESTER

SUGGESTED STUDENT ACTIVITIES:

SKILL UPGRADATION – CO – PO MAPPING MATRIX
CREDITS: 2.5 maximum
1.5 minimum

Course code	CO	Student Activity	Duration	Linked PO
18 HMCT 501C	CO2	1. Present a report on the production of sugar.	02Hrs	5,9
		2. Compile a report on cocoa.	02Hrs	5,8
	CO3	3. Analyze the grading of flour and present a PPT.	02Hrs	5,6,7,8,9,10
		4. Report on the quality of flour.	02Hrs	5,7
		5. Present a PPT on types of puff pastry, Danish pastry and choux pastry.	02Hrs	5,7,9
	CO4	6. Present a report on yeast breads.	02Hrs	5,6
		7. Compile a report on different breads and the flour required.	02Hrs	5,7,10

		8. Prepare using millets bread.	02Hrs	5,6,7
		9. Compile a price list of bakery small equipment	02Hrs	5,6
		10. Compile the price list of major bakery equipment with the nature of the supplies and manufacturing details.	02Hrs	5,7,8,10

DEPARTMENT OF TECHNICAL EDUCATION

STATE BOARD OF TECHNICAL EDUCATION & TRAINING (TS)

Course Title: **FOODS & BEVERAGE MANAGEMENT**		Course Code	: **18HMCT-502C**
Semester	: **V**	Course / Elective	: **Core**
Teaching Scheme (L:T:P)	: **Theory 50 Minutes**	Credits	: **3 Credits**
Type of course	: **Lecture + Assignments**	Total Contact Hours	: **45Hrs/60Pds**
CIE	: **60 Marks**	SEE	: **40 Marks**

Pre requisite;

Possess the ability of understanding responsibilities

CO1 :	Propose Food Cost control and types of Budget.
CO2 :	Formula control on Labour cost.
CO3 :	Devise Standard Yield and uses of K. O. T.
CO4 :	Maintain Books for Beverage controls and prevent Pilferages
CO5 :	Identify the methods of Purchasing, Standard receiving procedure and Inventories.
CO6 :	Estimate Principle of Menus, factors and Constraints.

Course contents:

1. **Food Cost Control Budgeting**

Food Cost Control – Definition, objectives, methodology – Elements of cost – Relating costs and profits to volume of sales – Basic concept of profit – Pricing aspects – Cost Dynamics – Fixed costs – variable costs – Break even chart – PV Ratio – Contribution – margin of safety – Budgeting for food operations – Objectives – Kinds of budgets – master budget – budgetary control.

2. **Labour cost control**

Labour cost control – staffing – pay roll – over time.

3. **Production and Sales Control**

Production and Sales Control – Volume forecasting – standard yields – standard recipes – standard portion sizes – standard portion cost – Sales control – checks – analysis – cashier summery sheet –cash control – machine system – ECR – NCR – preset machine – POS – Reports – Thefts – Cash handling.

4. **Beverage control**

Beverage control – purchasing – receiving – storing – issuing – production control – standard recipe – standard portion size – bar frauds – books maintained – beverage control by selling price method. .

5. Materials control

Materials control – Importance of Purchasing – the purchase procedure – the selection of a supplier – supplier rating – Methods of purchasing – standard purchase specifications – purchase order form – EOQ – Receiving procedure – receiving expensive commodities – Blind receiving – Document given by supplier – Bills / invoice / cash memo / credit notes – records maintained in receiving department – GRB – Meat tags – Storing – Issuing – facilities – equipment, location of storage facilities – security – stock records – stores issues – transfer notes – pricing of issues – stock taking – stock turn over – stock levels.

6. Menu Merchandising

Menu Merchandising – Menu control – Menu structure – planning – pricing of menus – menu as a marketing tool – lay out – constraints of menu planning.

Recommended books:

Suggested learning outcomes:

C01 Propose Food Cost control and types of Budget.

1.1 Explain the objectives of food cost control.

1.2 Write about the three phases of food cost control.

1.3 Define financial policy and catering policy.

1.4 Explain the operational control in relation to catering cycle.

1.5 Explain the role of food and beverage control department.

1.6 Discuss elements of cost in relation to total sales.

1.7 Give the formula for food cost percentage and selling price.

1.8 Give the formula and explain gross profit and net profit.

1.9 Calculate selling price, food cost, food cost percentage, gross profit, gross profit percentage.

1.10 Give the factors that affect food cost percentage.

1.11 Compute monthly food cost.

1.12 Define and give the formula for break even point.

1.13 Draw break even chart and explain PV Ratio, contribution and margin of safety.

1.14 Explain different types of budget (Capital, Operating, Master Budget, Departmental budget).

C02 Formula control on Labour cost.

2.1 Explain the importance of pay roll cost control.

2.2 State the factors, which affect pay roll cost.

2.3 Give the steps to be taken to control pay roll cost.

2.4 Explain time card.

C03 Implement Cost control using Standard yield and portion control.

3.1. Give the objectives and process of volume forecasting.

3.2 Explain standard yield and portion control.

3.3 Define standard portion size and standard portion cost.

3.4. Explain Sales Control.

3.5Explain how to deal with missing cheques.

3.6Calculate the average spending power.

3.7Give the procedure for cash control.

3.8 List the types of thefts which lead to high food cost.

C04 Maintain Books for Beverage controls and prevent Pilferages

4.1 Discuss the beverage control in relation to purchasing, receiving, storing, issuing and production control.

4.2 Explain the importance of standard recipe and standard portion size.

4.3 List the bar frauds.

4.4 Explain bin card, par stock, full bottle sale, coding, beverage stock turn over.

4.5 Explain the books to be maintained.

4.6 Explain beverage control by selling price method.

C05 Identify the methods of Purchasing, Standard receiving procedure and Inventories.

5.1 State the importance and aims of purchasing.

5.2 Explain the selection of supplier and supplier rating.

5.3 Explain methods of purchasing.

5.4 Explain purchase specifications.

5.5 Explain the standard receiving procedure.

5.6 Draw the format of delivery note, invoice, bill, cash memo and credit note and explain.

5.7 Explain blind receiving.

5.8 Explain the use of meat tag in food cost control.

5.9 Explain about the location and physical layout of store room.

5.10 Explain buffer stock, ROL, ABC analysis, stock turn over and RST.

5.11 Draw the format and state the use of stores requisition form, bin card, transfer note, damaged goods book, s

5.12 Explain the methods of pricing the issues.

5.13 Explain the procedure for perpetual inventory.

C06 Estimate Principle of Menus, factors and Constraints.

6.1 Explain the terms menu control and menu structure.

6.2 Explain menu as a tool.

6.3 Explain the factors to be considered while planning menus.

6.4 Explain the constraints of menu planning.
6.5 Explain pricing the menus (cost plus, subsidy pricing).

6.6 Explain the factors on which pricing is based.

E- Learning links:

hotel du vin

https://www.hotelduvin.com

www.srisriuniversity.edu.in

Error! Hyperlink reference not valid. in Hopitality management

www.bolc.co.uk> Free Hotel Management

www.oxfordhome study.com

Error! Hyperlink reference not valid.

Free outline Hospitality courses and MOOCS

https:// www.classcentral.com>tag

Accordingly the modified C-18 curriculum examination pattern is;

1. Midsem-I and Midsem-II examinations conducted for 20 marks each for the duration of 1 hour only.
2. Midsem-III and End Examination conducted together for 40 marks for the duration of 2 hours only.

The question paper pattern in Mid SEM Examinations is as follows;

S.No	Description	Level	No. of questions	Marks for each question	Choice	Total Marks
01	Part-A	Remembering (R)	4	1	Nil	4 Marks
02	Part-B	Understanding (U)	4	3	2	6 Marks
03	Part-C	Application (A)	4	5	2	10 Marks
					Total Marks	20 Marks

The question paper pattern in End SEM Examinations is as follows;

S.No	Description	Level	No. of questions	Marks for each question	Choice	Total Marks
01	Part-A	Remembering (R)	8	1	Nil	8 Marks
02	Part-B	Understanding (U)	8	3	4	12 Marks
03	Part-C	Application (A)	8	5	4	20 Marks
					Total Marks	40 Marks

COURSE OUT COME		CL	Linked PO	Teaching Hrs
CO1	Propose Food Cost control and types of Budget.	R/U/A	1,2,3,4	10
CO2	Formula control on Labour cost.	R/U/A	1,2,3,4	10
CO3	Devise Standard Yield and uses of K. O. T.	R/U/A	1,2,3,4	10
CO4	Maintain Books for Beverage controls and prevent Pilferages	R/U/A	1,2,3,4	10
CO5	Identify the methods of Purchasing, Standard Receiving procedure and Inventories.	R/U/A	1,2,3,4	10
CO6	Estimate Principle of Menus, factors and Constraints.	R/U/A	1,2,3,4	10

MID SEM-I EXAM

S.No	Unit Name	R	U	A	Remarks
1	Food Cost Control	1, 2	5(a) 5(b)	7(a) 7(b)	
2	Labour cost control	3, 4	6(a) 6(b)	8(a) 8(b)	
Total Questions		4	4	4	

MID SEM –II EXAM

S.No	Unit Name	R	U	A	Remarks
1	Production and Sales Control	1, 2	5(a) 5(b)	7(a) 7(b)	
2	Beverage control	3, 4	6(a) 6(b)	8(a) 8(b)	
Total Questions		4	4	4	

SEM END EXAMINATION

Sl No	Unit No.	Unit Name	Questions to be set for SEE					Remarks
			R			U	A	
1	I	Food Cost Control	4	1		9(a)	13(a)	
2	II	Labour cost control						
3	III	Production and Sales Control		2		10(a)	14(a)	
4	IV	Beverage control						
5	V	Materials control		3	5, 6	9(b) 11(a) 11(b)	13(b) 15(a) 15(b)	
6	VI	Menu Merchandising			7,8	10(b) 12(a) 12(b)	14(b) 16(a) 16(b)	
Total Questions			8			8	8	

Legend:	Remembering (R)	1 Mark
	Understanding (U)	3 Marks
	Application (A)	5 Marks

Instructions to the Students

1. The student has to attempt either (a) or (b) question under the given question in serial.
2. The students are advised not to attempt more than prescribed questions in the exam.
3. In case additional questions attempted by the students, the consideration will be given on the basis of priority of first attempted question as the valid answer.
4. The student has to write the answer for the Questions of 1 mark, not more than ¼ page and 3 marks, not more than 1 page and 5 marks, not more than 2 pages.

18-HMCT- 502C

BOARD DIPLOMA EXAMINATION (C-18)

MID-I

V SEMESTER EXAMINATION

FOOD AND BEVERAGE MANAGEMENT

[Time:1 HOUR] **[Total marks: 20M]**

Important Note: Wherever any question has choice marks will be allotted only to first attempted question. **No marks will be allotted for extra questions answered**

PART-A

Note : Answer **ALL** the questions. Each question carries 1 marks

The length of the answer shall not exceed ¼ of page **[1X4=4MARKS]**

6. Define Financial policy.
7. Define Gross profit.
8. State the term 'ILO'
9. Define Forecasting.

PART- B

NOTE: Answer the following questions. Each question carries **3** marks

The length of the answer shall not exceed 1 page
[2X3=6M]

10. a. Enlist any six objective of food cost control.

OR

b. Explain the term Break even analysis with chart.

6. a. state any factors of pay roll cost control.

OR

b. Explain the term Time card with example.

PART- C

[2X5=10]

NOTE : Answer the following questions. Each question carries **5** marks

The length of the answer shall not exceed 2 pages

7. a. Explain three phases of Food cost control.

OR

b. Determine the elements of cost in relation to total sales.

8. a. Explain the importance of Pay roll cost control.

Or

b. Discuss the steps to be taken to control pay roll cost.

***

18-HMCT- 502C

BOARD DIPLOMA EXAMINATION (C-18)

MID-II

V SEMESTER EXAMINATION

FOOD AND BEVERAGE MANAGEMENT

[Time:1 HOUR] **[Total marks: 20M]**

Important Note: Wherever any question has choice marks will be allotted only to first attempted question. **No marks will be allotted for extra questions answered**

PART-A

Note : Answer **ALL** the questions. Each question carries 1 marks

The length of the answer shall not exceed ¼ of page **[1X4=4MARKS]**

6. Define Cash Control.
7. State the term Average Spending Power.
8. Define Beverage Control.
9. Define Bincard.

PART- B

NOTE: Answer the following questions. Each question carries **3** marks

The length of the answer shall not exceed 1 page
[2X3=6M]

10. a. Explain how to deal with missing cheque.

OR

b. List the types of theft which lead to high food cost.

6. a. Enlist the Bar Frauds.

OR

b. Explain beverage control by selling price method.

PART- C

[2X5=10]

NOTE : Answer the following questions. Each question carries **5** marks

The length of the answer shall not exceed 2 pages

7. a. Explain the procedure for Cash control.

OR

b. Explain Standard portion size and standard portion cost.

8. a. explain the book to be maintained in Food and Beverage Management.

Or

b. Discuss the Beverage control in relation to purchasing, receiving and issuing.

***

18-HMCT-502C

BOARD DIPLOMA EXAMINATION (C-18)

SEE END EXAM 2019

V SEMESTER EXAMINATION

FOOD AND BEVERAGE MANAGEMENT

TIME:2 HOURS **MARKS:40**

PART-A **[8X1=8M]**

INSTRUCTION: (1) Answer All the Questions.

(2) Each Question carries ONE Marks

(3)Answer should be brief and straight to be the point .

1 Explain the term Time card.

2 What is volume Forecasting?

3 State the term Buffer stock.

4 State the term Food Cost Control.

5 Explain the term Blind receiving.

6 What is Purchase specification?

7 State the term Menu Control.

8 What is Menu Merchandising?

PART-B

Answer any Four Questions. Each Question carries three marks [4X3=12M]

9 (a) Define Financial policy and catering policy.

Or

(b) Explain the uses of Meat Tag in food cost control.

10 (a) Explain the terms Par stock, Full bottle sale.

Or

(b) Describe Menu as Marketing Tool.

11 (a) Draw the format of Bin cad and transfer note.

Or

(b) Draw the format of delivery note and credit note.

12 (a) State the terms cost plus and subsidy pricing.

Or

(b) Explain the importance of Menu Structure.

PART-C

Answer any Four Questions. Each Question carries Five marks. [4x5=20M]

13 (a) Explain the importance of Payroll cost control.

Or

(b) Explain the standard receiving procedure.

14 (a) Explain stand yield and portion control.

Or

(b) Explain the factors to be considered while planning.

15 (a) Determine the selection of supplier and supplier rating.

Or

(b) Explain the location and physical layout of store room.

16 (a) Explain the factors on which pricing is based.

Or

(b) Explain the constraints of Menu planning.

STUDENT ACTIVITIES V SEMESTER

SUGGESTED STUDENT ACTIVITIES:

SKILL UPGRADATION – CO – PO MAPPING MATRIX
CREDITS: 2.5 maximum
1.5 minimum

Course code	CO	Student Activity	Duration	Linked PO
18 HMCT 502C	CO1	11. Plant sapling for curry leaves and coriander leaves.	02Hrs	5,7,9,10
		12. Visit the library and collect the Information on types of budgets.	-	5,8
		13. Prepare the list of trade journals.	02Hrs	5,7,9,10
	CO2	14. Prepare a report of the NMR.	02Hrs	5,6,7
		15. Prepare the staff OT	02Hrs	5,6,7,8,9,10
	CO4	16. Standardize the tea and coffee rate.	02Hrs	5,6,7,8,9,10
		17. Compile a report on cash handling by the canteen.	02Hrs	5,6,7,8
		18. Identify the pilferage and suggest action	02Hrs	5,6,7,8,9
		19. Present a PPT on quotations and estimations for procuring materials.	02Hrs	5,6,7,8,9
		20. Role-play on menu merchandising.	02Hrs	5,6,7,8,9,10

DEPARTMENT OF TECHNICAL EDUCATION

STATE BOARD OF TECHNICAL EDUCATION & TRAINING (TS)

Course Title: **TOURISM & TRAVEL MANAGEMENT**		Course Code	: **18HMCT-503C**
Semester	: **V**	Course / Elective	: **Core**
Teaching Scheme (L:T:P)	: **Theory 50 Minutes**	Credits	: **3 Credits**
Type of course	: **Lecture + Assignments**	Total Contact Hours	: **45Hrs/60Pds**
CIE	: **60 Marks**	SEE	: **40 Marks**

Pre requisite;

Possess the ability to understand the economy social and environment of the country.

CO1 :	Analyze the Evolution of Travel it's past and present.
CO2 :	Explain the impact of Tourism, its perspective towards nature.
CO3 :	Identify Airlines & Travel procedure.
CO4 :	Compilation of Itinerary.
CO5 :	Explain the Importance, of Tourism Development towards economic growth.
CO6 :	Identify Leakages in balance of payments.

1. **Course contents:**
   Travel its evolution – Definition – reasons – Evaluation – classification and forms of Tourism.
2. **Impact of Tourism –** Geography – Environmental impact and conservation case History of Garbage disposal.
3. **Civil aviation in India and Abroad**
   - Indian aviation – origin
   - Domestic carrier – International carriers.
   - Air ticket, E-ticketing
   - Baggage handling
   - Pass port, Visa, stamping Immigration.

4. **Travel and Travel Agency**
   Tourism product – characteristics and promotion – Travel agents- types and functions – role of IATA, ICAO, PATA, ASTA, TAAI, UFTAA, ICPB.

5. **Planning, Development, Classification.**
   - Classification
   - Planning process.
   - 11th& 12th five year plans
   - Tourist attract – NTA, ITDA, WTO

- Indian Economy
- Growth and Development
- Economic analysis
- Balance of trade
- Balance of payment

6. **Tourism & Balance of Payment**
   - balance of trade and balance of payment
   - Equilibrium, disequilibrium and adjustment in the balance of payment.
   - Improving balance of payment

Recommended books:

Suggested learning outcomes:

CO 1 Analyze the Evolution of Travel its past and present.

1.1 Classification and Forms of Tourism.
1.2 Define tourism.
1.3 Explain The Reasons for Travel.
1.4 Evolution – Emergency of Railway air ways – Motor ways.
1.5 Motivation for Travel, and Barriers to Travel.
1.6 Travel Through the Ages – its History – Romans, the Middle Ages Renaissance and History of Travel in India- Persian-Macedonian Times, Mauryan and empire, The Muslim empire, The Mughal Empire, The English raj past Independence. .

CO 2 Explain the impact of Tourism, its perspective towards nature.

2.1 Explain Geo-graphical History of Indian – River, Plateaus, Hills of Coasts, Mountains Ghats and Lakes.
2.2 Sun, Sand and Surf and its Environment impact.
2.3 Tourism – Indian and Western attitude toward Nature.
2.4 Need for conversation.
2.5 Case History – garbage Disposal the Japanese way.
2.6 General code of Responsibility for Environment Tourism – Worldwide.

CO 3 Identify Airlines & Travel procedure.

3.1 Indian Aviation – its origin.
3.2 Domestic carrier and International carrier.
3.3 Major Air lines International and Domestic Worldwide Airport.
3.4 Air Ticketing Reservations – Sources of Reservations.
3.5 E – Ticketing Terms & Conditions.
3.6 Baggage Handling; Transports.
3.7 Passport type of Visa processing of Visa-stamping.
3.8 Rules for Immigration & permits.

CO 4Compilation of Itinerary.

4.1 Explain the characteristics of Tourism product.
4.2 Explain the sales promotion aspect of Tourism product with Indian Overseas
4.3 Who is a Travel agent; Itinerary.
4.4 Explain the whole sale and retail travel agents.
4.5 Explain the functions of Travel Agency.
4.6 Explain the role of ICAO, IATA, PATA, ICPB, TAAI, ASTA, UFTAA.

CO 5 Explain the Importance, of Tourism Development towards economic growth.

5.1 Planning process of Tourism.
5.2 Explain the feature of Indian Economy growth and development of Tourism industry in India.
5.3 Factors influencing Tourism development.
5.4 Constitutes of Tourist attractions, PRASAD, HRIDAY
5.5 Explain the previous Five year plan achievement and the on- going Five year plan and its perspective towards tourism.
5.6 Explain about National Tourism Administration.
5.7 Explain Indian Tourist development corporation ITDC, WTO World Tourism Organization and NTA.
5.8 Role of IRTC; Golden Triangle Palace on Wheels etc.
5.9 Explain two of case- histories of Tourism development in India.

CO 6 Identify Leakages in balance of payments

6.1 Explain Income Generation & Employment Generation

6.2 Define Balance of Trade. Measure Balance of Payment

6.3 List out various items that come under Balance of payment.

6.4 Define Equilibrium &Disequilibrium .Explain.

6.5 Explain how to adjust Balance of Payments

6.6 Explain improvement of Balance of Payments.

6.7Identify Leakages in balance of payments.

E- Learning links:

hotel du vin

https://www.hotelduvin.com

www.srisriuniversity.edu.in

Error! Hyperlink reference not valid. in Hopitality management

www.bolc.co.uk> Free Hotel Management

www.oxfordhome study.com

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Free outline Hospitality courses and MOOCS

https:// **Error! Hyperlink reference not valid.**

Accordingly the modified C-18 curriculum examination pattern is;

1. Midsem-I and Midsem-II examinations conducted for 20 marks each for the duration of 1 hour only.
2. Midsem-III and End Examination conducted together for 40 marks for the duration of 2 hours only.

The question paper pattern in Mid SEM Examinations is as follows;

S.No	Description	Level	No. of questions	Marks for each question	Choice	Total Marks
01	Part-A	Remembering (R)	4	1	Nil	4 Marks
02	Part-B	Understanding (U)	4	3	2	6 Marks
03	Part-C	Application (A)	4	5	2	10 Marks
					Total Marks	20 Marks

The question paper pattern in End SEM Examinations is as follows;

S.No	Description	Level	No. of questions	Marks for each question	Choice	Total Marks
01	Part-A	Remembering (R)	8	1	Nil	8 Marks
02	Part-B	Understanding (U)	8	3	4	12 Marks
03	Part-C	Application (A)	8	5	4	20 Marks
					Total Marks	40 Marks

COURSE OUT COME		CL	Linked PO	Teaching Hrs
CO1	Analyze the Evolution of Travel it's past and present.	R/U/A	1,2,3,4	10
CO2	Explain the impact of Tourism, its perspective towards natu	R/U/A	1,2,3,4	10
CO3	Identify Airlines & Travel procedure.	R/U/A	1,2,3,4	10
CO4	Compilation of Itinerary.	R/U/A	1,2,3,4	10
CO5	Explain the Importance, of Tourism Development towards	R/U/A	1,2,3,4	10
CO6	Identify Leakages in balance of payments.	R/U/A	1,2,3,4	10

MID SEM-I EXAM

S.No	Unit Name	R	U	A	Remarks
1	Travel-It's Evolution	1, 2	5(a) 5(b)	7(a) 7(b)	
2	Impact of Tourism – Social & Environment	3, 4	6(a) 6(b)	8(a) 8(b)	
Total Questions		4	4	4	

MID SEM –II EXAM

S.No	Unit Name	R	U	A	Remarks
1	Civil Aviation, Immigration & Ticketing	1, 2	5(a) 5(b)	7(a) 7(b)	
2	Travel Agency & Role of Agents	3, 4	6(a) 6(b)	8(a) 8(b)	
Total Questions		4	4	4	

SEM END EXAMINATION

Sl No	Unit No.	Unit Name	Questions to be set for SEE				Remarks
			R		U	A	
1	I	Travel-It's Evolution	4	1	9(a)	13(a)	
2	II	Impact of Tourism – Social & Environment					
3	III	Civil Aviation Immigration & Ticketing		2	10(a)	14(a)	
4	IV	Travel Agency & Role of Agents					
5	V	Planning & Development of Tourism		3 5, 6	9(b) 11(a) 11(b)	13(b) 15(a) 15(b)	
6	VI	Balance of Payments		7,8	10(b) 12(a) 12(b)	14(b) 16(a) 16(b)	
Total Questions			8		8	8	

Legend:	Remembering (R)	1 Mark
	Understanding (U)	3 Marks
	Application (A)	5 Marks

Instructions to the Students:

1. The student has to attempt either (a) or (b) question under the given question in serial.
2. The students are advised not to attempt more than prescribed questions in the exam.
3. In case additional questions attempted by the students, the consideration will be given on the basis of priority of first attempted question as the valid answer.
4. The student has to write the answer for the Questions of 1 mark, not more than ¼ page and 3 marks, not more than 1 page and 5 marks, not more than 2 pages.

SUBJECT CODE:18HMCT503C

BOARD DIPLOMA EXAMINATION, (C18)

MID-I MODEL PAPER

FIFTH SEMESTER EXAMINATION

TOURISM AND TRAVEL MANAGEMENT

[Time:1 HOUR] **[Total marks: 20]**

Important Note: Wherever any question has choice, marks will be allotted only to first attempted question. **No marks will be allotted for extra questions answered**

PART-A

Note : Answer **ALL** the questions. Each question carries 1 marks

The length of the answer shall not exceed ¼ of page **[1X4=4M]**

1.Define Tourism.

2.Write two Barriers to Travel.

3.Denote 3s.

4.What is an Incinerator.

PART- B

NOTE : Answer the following questions. Each question carries **3** marks

The length of the answer shall not exceed 1 page **[2X3=6M]**

5.a. Write two reasons for Travel.

OR

b.Explain the emergence of Travel in India..

6.a. Explain the importance of Mangrooves.

OR

6.b. Identify two famous plateaus of India, and their significance

PART-C

NOTE : Answer the following questions. Each question carries **5** marks

The length of the answer shall not exceed 2 pages **[2X5=10M]**

7.a. Explain the classification and forms of Tourism.

OR

7.b.Illustrate the travel through ages its History of Roman empire.

8.a. Describe the Garbage Disposal used by the Japanese.

OR

8.b. Discuss the general code of Responsibilities for protecting the environment by the Tourism Organisation.

SUBJECT CODE:18HMCT503C

BOARD DIPLOMA EXAMINATION, (C18)

MID-II MODEL PAPER

FIFTH SEMESTER EXAMINATION

TOURISM AND TRAVEL MANAGEMENT

[Time:1 HOUR] **[Total marks: 20]**

Important Note: Wherever any question has choice, marks will be allotted only to first attempted question. **No marks will be allotted for extra questions answered**

PART-A

Note : Answer **ALL** the questions. Each question carries 1 marks

The length of the answer shall not exceed ¼ of page

[1X4=4M]

1.Explain the term VIMAN.

2.Mention the sources of Airline Reservation.

3.Explain the term Itinerary.

4.Denote IATA and ASTA.

PART- B

NOTE : Answer the following questions. Each question carries **3** marks

The length of the answer shall not exceed 1 page

[2X3=6M]

5.a. Explain Red channel and Green Channel procedure.

OR

b. Enlist three types of VISAS

6.a. Explain the role of Travel Agent.

OR

6.b. Explain the importance of Recce.

PART-C

NOTE : Answer the following questions. Each question carries **5** marks

The length of the answer shall not exceed 2 pages **[2X5=10M]**

7.a. Outline the procedure for issue of E-ticketing its terms and conditions.

OR

7.b.Discuss the rules for immigration and permits..

8.a. illustratate the characteristics of Tourism product.

OR

8.b. Discuss the functions of Travel Agency.

SUBJECT18HMCT503C

BOARD DIPLOMA EXAMINATION, (C18)

SEE MODEL PAPER

FIFTH SEMESTER EXAMINATION

TOURISM AND TRAVEL MANAGEMENT

TIME: 2 HOUR **MARKS: 40**

Important Note: Wherever any question has choice marks will be allotted only to first attempted question. **No marks will be allotted for extra questions answered**

PART-A **8X1=08**

INSTRUCTION: [1] Answer **ALL** the Questions.
[2] Each question carries **ONE** mark.
[3] Answer should be brief and straight to the point.

1. Explain the term Mass Tourism.
2. What is E-Ticketing?
3. Denote Prasad.
4. Explain the term Itinerary.

5. Denote NTA.
6. What is a Pantry Car?
7. Define Equilibrium.
8. Define BOT.

PART-B

NOTE: ANSWER ANY **FOUR** QUESTIONS EACH CARRIES **THREE** MARKS 4X3=12

9. (a) Write the interferences of Renaissance.

(OR)

(b) Write the Role of ITDC.

10. (a) Explain the importance of Transports in the Airport.

(OR)

(b) How is the Balance of Payment measured.

11. (a) Write the Role of WTO.

(OR)

(b) Write a glimpse of HRIDAY.

12. (a) Explain the income generation pertaining to Tourism.

(OR)

(b) Explain the opportunities of Employment Generation.

PART-C

NOTE: ANSWER ANY FOUR QUESTIONS EACH CARRIES FIVE MARKS 4X5=20M

13. (a) Discuss the emergence of Railways.

(OR)

(b) Describe a case study of History in the Development of Tourism.

14. (a) Discuss the impact of sales promotion aspect of Tourism product in Indian Oversea.

(OR)

(b) Emphasis the points to be borne in mind while adjusting Balance of Payment.

15. (a) Describe the Indian economy growth and Development of Tourism industry in India.

(OR)

(b) Discuss the planning process of Tourism.

16. (a) Define disequilibrium and list the various items that come under Balance of payment.

(OR)

(b) Discuss ways and means of improving balance of payment while identifying leakages in balance of payment.

STUDENT ACTIVITIES V SEMESTER

SUGGESTED STUDENT ACTIVITIES:

SKILL UPGRADATION – CO – PO MAPPING MATRIX
CREDITS: 2.5 maximum
1.5 minimum

Course code	CO	Student Activity	Duration	Linked PO
18 HMCT 503C	CO1	21. Compile a list of road ways operators in state of Telangana.	02Hrs	5,8
		22. Compile a list of trains passed starting from secunderabad, kachiguda and nampally.	02Hrs	5,7,8
		23. Compile a list of air lines, domestic and International services from Hyderabad.	02Hrs	5,6,7,8
	CO2	24. Present a case history on clearing of Hussain Sagar lake.	02Hrs	5,6,7,8,9,10
		25. Map the tourist spots of hills and arounds Hyderabad.	02Hrs	5,6,7,8,9,10
		26. Present a report on the manufactures.	02Hrs	5,7,9
		27. Study the garbage disposal of GHMC.	02Hrs	5,6,7,8
		28. Compile a list of garbage Dumping land in Hyderabad.	02Hrs	5,6,7,8,10
	CO3	29. Compile a report on the debt ridden articles of India.	02Hrs	5,8,9
		30. Present a PPT on the procedure of Issues renewal of passport and visa.	02Hrs	5,6,7,9
	CO4	31. Present a case- study of package tours for pilgrimage.	02Hrs	5,6,7
	CO5	32. Compile a list of heritage building of Hyderabad.	02Hrs	5,6,7,9

		33. Represent case-history on the DurgamCheruvu ****	02Hrs	5,6,7,8,9,10
		34. Present the case-history of the Golkonda fort tourism.	02Hrs	5,6,7,8,9,10
		35. Present the case-history of Charminar tourism development.	02Hrs	5,6,7,8,9,10
	CO6	36. Present a PPT on income generation and employment generation through tourism.	02Hrs	5,6,7,8,9

DEPARTMENT OF TECHNICAL EDUCATION

STATE BOARD OF TECHNICAL EDUCATION & TRAINING (TS)

Course Title: **SALES AND MARKETING (A)**		Course Code	: **18HMCT-504E**
Semester	: **V**	Course / Elective	: **ELECTIVE(A)**
Teaching Scheme (L:T:P)	: **Theory 50 Minutes**	Credits	: **3 Credits**
Type of course	: **Lecture + Assignments**	Total Contact Hours	: **45Hrs/60Pds**
CIE	: **60 Marks**	SEE	: **40 Marks**

Pre requisite;

Should Possess the ability to have marketing skills

CO1 :	**Importance of Sales Department and Marketing Team**
CO2 :	**Surmises Consumer Behaviour and Impact of Market Segmentation**
CO3 :	**Derive the Tangibility and Intangible Products of Hospitality Industry**
CO4 :	**Augmentation of Brand imaging**
CO5 :	**Identifying key Policies of Pricing for Hospitality and its allies**
CO6 :	**conceptualising the Hospitality Industry for its Marketing Planning Process**

COURSE CONTENTS:

(1) Sales department – Function, Organization chart - Responsibility

- Forecasting and budgeting – selling polices

(2) Understand consumer behavior market

- Role and importance – Factors – Decision making – segmentation; Target market.

(3) Product

- Definition – difference - Level of Product. Tangible and intangible products, product mix , product life cycle

(4) Branding

- Branding – Name – Equity , T.Q.M.

(5) Pricing, integrated communication

- Pricing Polices – Marketing
- Communication - **Importance** of Location
- AIDA Model

(6) Sales and Marketing

Marketing, marketing mix, marketing information system and marketing environment – Marketing planning process Research system

REFERENCES BOOKS

1. "Hotel and Food Services Marketing – A Managerial Approach" by Francis Buttle, Educational Low-Priced Books Scheme.
2. "Tourism-Untapped Potential" by Rabindra Seth, Hindu Survey of Indian Industries 1999.
3. "Marketing Management" by Philip Kotler and Gary Armstrong Prentice Hall of India Pvt. Ltd., 1997.
4. "Marketing Management – A Strategic Approach with a Global Orientation" by Boyd, Wealker, Larreche, 2nd Edition, Irwin 1990.
5. "Hospitality Sales and Marketing" by James R. Abbey 3rd Edition, Educational Institute American Hotel & Model Association.
6. "Service Marketing" by S.M. Jha, Himalaya Publishing House, 1994.
7. "Services Marketing" by Harsh Verma.
8. "Service Marketing" by Helen Woodruffe Macmillan, 1997.
9. Indian Express, Aug. 1998.
10. Investment Weekly, Sept. 1999.
11. Boveee & Thill "Marketing".
12. "Tourism Development – role, development challenges and Strategies" by Manjula, Discussion Paper, Sarojini Naidu Vanitha Maha Vidyalaya, 2001.

Suggested learning outcomes:

CO1 Importance of Sales Departmentand Marketing Team

1.1 Importance of sales organization

1.2 Explain a typical organization chart of a hotel sales department.

1.3 Explain the responsibilities and major functions of the sales department.

1.4Explain the role of sales manager

1.5 Explain sales forecasting and budgeting.

1.6Selling polices of Hotel industry.

CO2 Surmises Consumer Behaviour and Impact of Market Segmentation.

2.1Define the term consumer behavior and its role and importance for a marketer.

2.2 List the factors that affect consumer behavior.

2.3 Explain the decision making process.

2.4Explain the strategic consideration of consumer behavior in hospitality business.

2.4 Discuss the need and importance of In-house selling.

2.5 Define market segmentation.

2.6 Explain the methods of market segmentation on basis of market segmentation.

2.7 Explain the meaning of target market, selecting and marketing for target market.

CO3Derive the Tangibility and Intangible Products of Hospitality Industry

3.1Define and differentiate between product and service.

3.2Define hospitality product and explain levels of product and characteristics of Hospitality product.

3.3 Explain the characteristics of services.

3.4 Explain the meaning of the terms, tangible and intangible products.

3.5 Explain product mix in hospitality business and explain product life cycle.

CO 4 Augmentation of Brand imaging

4.1 Give the meaning of brand and define brand name.

4.2 List the essentials of good brand.

4.3 Explain the advantages of branding to the buyers and sellers.

4.4 Explain the meaning of brand equity.

4.5 Explain about branding in hotel.

4.6Explain the term TQM, Definition and quality improvement programme.

4.7. Integrating TQM in Marketing function.

CO 5. Identifying key Policies of Pricing for Hospitality and its allies

5.1 Define price.

5.2.Discuss different pricing techniques.

5.3 Explain the principles of pricing.

5.4 Explain the need for integrated marketing communication in Hotel industry.

5.5 Identify and explain various promotional methods - direct marketing, telemarketing, advertising, publicity, sales promotion.

5.6. Explain the stages in promotion planning process.

5.7 Selling process, AIDA Model.

5.8 Guest as a Sales Force.

5.9 Importance of Location.

CO 6 Conceptualising the Hospitality Industry for its Marketing Planning Process

6.1Discuss the complimentary role of hospitality industry with other industries, and the growth potentiality of the industry in future.

6.2Define Marketing and explain the terms, needs, wants, demands and exchange.

6.3Explain the elements of marketing concept; Marketing Mix and four piece (Product, Price, Promotions, and Place).
6.4. Explainthe meaning and components of marketing information system.
6.5 .Explain internal record system, marketing intelligence system.
6.6Explain Marketing Research System, its process, characteristics and its scope in hospitality business.
6.7 Explain the meaning of marketing environment and understand SWOT analysis for hospitality industry.
6.8 Give the meaning of marketing concept.
6.9 Explain the steps in Hospitality marketing planning process.
6.10 Discuss the marketing mix for hotel and catering industry, matching consumer expectations and wants.

E- Learning links:

hotel du vin

https://www.hotelduvin.com

www.srisriuniversity.edu.in

Error! Hyperlink reference not valid. in Hopitality management

www.bolc.co.uk> Free Hotel Management

www.oxfordhome study.com

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Free outline Hospitality courses and MOOCS

https:// **Error! Hyperlink reference not valid.**

Accordingly the modified C-18 curriculum examination pattern is;

1. Midsem-I and Midsem-II examinations conducted for 20 marks each for the duration of 1 hour only.
2. Midsem-III and End Examination conducted together for 40 marks for the duration of 2 hours only.

The question paper pattern in Mid SEM Examinations is as follows;

S.No	Description	Level	No. of questions	Marks for each question	Choice	Total Marks

01	Part-A	Remembering (R)	4	1	Nil	4 Marks
02	Part-B	Understanding (U)	4	3	2	6 Marks
03	Part-C	Application (A)	4	5	2	10 Marks
					Total Marks	20 Marks

The question paper pattern in End SEM Examinations is as follows;

S.No	Description	Level	No. of questions	Marks for each question	Choice	Total Marks
01	Part-A	Remembering (R)	8	1	Nil	8 Marks
02	Part-B	Understanding (U)	8	3	4	12 Marks
03	Part-C	Application (A)	8	5	4	20 Marks
					Total Marks	40 Marks

Suggested student activity:

1.sell coupons for snacks

COURSE OUT COME		**CL**	**Linked PO**	**Teaching Hrs**
CO1	**Importance of Sales Department and Marketing Team**	**R/U/A**	**1,2,3,4**	**10**
CO2	**Surmises Consumer Behaviour and Impact of Market Segmentation**	**R/U/A**	**1,2,3,4**	**10**
CO3	**Derive the Tangibility and Intangible Products of Hospitality Industry**	**R/U/A**	**1,2,3,4**	**10**
CO4	**Augmentation of Brand imaging.**	**R/U/A**	**1,2,3,4**	**10**
CO5	**Identifying key Policies of Pricing for Hospitality and its allies**	**R/U/A**	**1,2,3,4**	**10**
CO6	**conceptualising the Hospitality Industry for its Marketing Planning Process**	**R/U/A**	**1,2,3,4**	**10**

MID SEM-I EXAM

S.No	Unit Name	R	U	A	Remarks
1	**Role of sales Department**	1, 2	5(a) 5(b)	7(a) 7(b)	
2	**Consumer and market segmentation**	3, 4	6(a) 6(b)	8(a) 8(b)	
Total Questions		4	4	4	

MID SEM –II EXAM

S.No	Unit Name	R	U	A	Remarks
1	**Hospitality Product**	1, 2	5(a) 5(b)	7(a) 7(b)	
2	**Brand image**	3, 4	6(a) 6(b)	8(a) 8(b)	
Total Questions		4	4	4	

SEM END EXAMINATION

Sl No	Unit No.	Unit Name	Questions to be set for SEE				Remarks
			R		U	A	
1	I	**Role of sales Department**	4	1	9(a)	13(a)	
2	II	**Consumer and market segmentation**					
3	III	**Hospitality Product**		2	10(a)	14(a)	
4	IV	**Brand image**					
5	V	**Pricing Policies**		3 5, 6	9(b) 11(a) 11(b)	13(b) 15(a) 15(b)	
6	VI	**Marketing Planning Process**		7,8	10(b) 12(a) 12(b)	14(b) 16(a) 16(b)	
Total Questions			8		8	8	

Legend:	Remembering (R)	1 Mark
	Understanding (U)	3 Marks
	Application (A)	5 Marks

Instructions to the Students:

5. The student has to attempt either (a) or (b) question under the given question in serial.
6. The students are advised not to attempt more than prescribed questions in the exam.
7. In case additional questions attempted by the students, the consideration will be given on the basis of priority of first attempted question as the valid answer.
8. The student has to write the answer for the Questions of 1 mark, not more than ¼ page and 3 marks, not more than 1 page and 5 marks, not more than 2 pages.

18-HMCT- 504E(A)

BOARD DIPLOMA EXAMINATION (C-18)

MID-I

V SEMESTER EXAMINATION

SALES AND MARKETING

[Time:1 HOUR] **[Total marks: 20M]**

Important Note: Wherever any question has choice marks will be allotted only to first attempted question. **No marks will be allotted for extra questions answered**

PART-A

Note : Answer **ALL** the questions. Each question carries 1 marks

The length of the answer shall not exceed ¼ of page **[1X4=4MARKS]**

1.Draw the layout of a Hotel sales department.

2.Define Consumer behavior.

3.State meaning of the term target market.

4.State two selling policies of Hotel industry..

PART- B

NOTE: Answer the following questions. Each question carries **3** marks

The length of the answer shall not exceed 1 page

[2X3=6M]

5. a. Write three importance of sales organization in Hotel.

OR

b. Explain the three major functions of sales department in a Hotel.

6. a. Write the need and importance of In-house selling.

OR

b. State three important role of consumer behaviour to a marketer.

PART- C

[2X5=10]

NOTE : Answer the following questions. Each question carries **5** marks

The length of the answer shall not exceed 2 pages

7. a. Explain the role of Sales manager in a Hotel industry.

OR

b. Explain the sales Forecasting and Budgeting.

8. a. Explain the various methods of market segmentation.

Or

b. Explain the Decision making process

***

18-HMCT- 504E(A)

BOARD DIPLOMA EXAMINATION (C-18)

MID-II

V SEMESTER EXAMINATION

SALES AND MARKETING

[Time:1 HOUR] **[Total marks: 20M]**

Important Note: Wherever any question has choice marks will be allotted only to first attempted question. **No marks will be allotted for extra questions answered**

PART-A

Note : Answer **ALL** the questions. Each question carries 1 marks

The length of the answer shall not exceed ¼ of page **[1X4=4MARKS]**

1. Define Service.
2. Mention two components of Hospitality Products.
3. State the meaning of the term Brand Equity.
4. State the meaning of the term Brand Name.

PART- B

NOTE: Answer the following questions. Each question carries **3** marks

The length of the answer shall not exceed 1 page

[2X3=6M]

11. a. Differentiate product and service.

OR

b. State the meaning of the term Tangible and Intangible.

6. a List three essential of Good Brand.

OR

b. Explain the term Brand Loyalty.

PART- C

[2X5=10]

NOTE : Answer the following questions. Each question carries **5** marks

The length of the answer shall not exceed 2 pages

7. a. Describe the various level of Hospitality Product.

OR

b. Explain Product Life Cycle.

8. a. Explain the advantages of branding to Buyer and seller.

Or

b. Explain the characteristics of Brand.

***

18-HMC504E(A)

BOARD DIPLOMA EXAMINATION (C-18)

SEE END EXAM MODEL PAPER

V SEMESTER EXAMINATION

SALES AND MARKETING

TIME:2 HOURS **MARKS:40**

PART-A **[8X1=8M]**

INSTRUCTION: (1) Answer All the Questions.

(2) Each Question carries ONE Marks

(3)Answer should be brief and straight to be the point .

1. Draw a typical layout of a sales department.
2. State the meaning of the term Brand.
3. State the two components of marketing information system.
4. Define Marketing Mix.
5. Abbreviate AIDA model of selling.

6. Define price.
7. State the meaning of the term marketing concept.
8. Define marketing.

PART-B

Answer any Four Questions. Each Question carries three marks [4X3=12M]

9. (a) Write the three major importance of Sales department in Hotel.

Or

(b) 'Guest as a Sales force' justify the statement.

10. (a) State three characteristics of Good Brand.

Or

(b) List out the steps in Hospitality marketing planning process.

11. (a) Write three different pricing techniques.

Or

(b) Write the importance of Location.

12. (a) Explain the terms Needs, Wants and Demand.

Or

(b) Write the characteristics of Marketing research system.

PART-C

Answer any Four Questions. Each Question carries Five marks. [4x5=20M]

13. (a) Explain the term Consumer behavior. Discuss the factors that affect consumer behavior.

Or

(b) Explain the need for integrated marketing communication in Hotel industry.

14. (a) State the meaning of Branding. Discuss the typical branding strategies.

Or

(b) Explain the significance of market research in the Hotel and catering industry.

15. (a) Define price and explain different pricing techniques

Or

(b) Explain the principles and practices in Hospitality selling through AIDA model.

16. (a) What do you mean by marketing information system . Discuss its silent features.

Or

(b) Discuss the contributions of hospitality industry to Indian economy.

STUDENT ACTIVITIES V SEMESTER

SUGGESTED STUDENT ACTIVITIES:

SKILL UPGRADATION – CO – PO MAPPING MATRIX
CREDITS: 2.5 maximum
1.5 minimum

Course code	CO	Student Activity	Duration	Linked PO
18 HMCT 504E	CO1	Poster Designing	02Hrs	5,8
	CO2	Survey the Market for any one Hospitality product such as Event of Celebration.	02Hrs	5,6,7,8,9,10
	CO3	List the popular products and their unique Branding Styles.	02Hrs	5,8,9
	CO4	Visit to Schools and colleges to show case the course study in Diploma Hotel Management & Catering Technology.	02Hrs	5,6,7

	CO5	Arrange for pamphlet and poster for Archives in the Department – 1st & 2nd Year.	02Hrs	5,6,7,9
	CO6		02Hrs	5,6,7,8,9,10

DEPARTMENT OF TECHNICAL EDUCATION

STATE BOARD OF TECHNICAL EDUCATION & TRAINING (TS)

Course Title: **Facility planning (B)**		Course Code	: **18HMCT-504E**
Semester	: **V**	Course / Elective	: **Elective 1**
Teaching Scheme (L:T:P)	: **Theory 50 Minutes**	Credits	: **3 Credits**
Type of course	: **Lecture + Assignments**	Total Contact Hours	: **45Hrs/60Pds**
CIE	: **60 Marks**	SEE	: **40 Marks**

Pre requisite;

Possess the ability of understanding responsibilities

CO1 :	**Basics of Architectural features, Categorization of hotels, PERT & CPM**
CO2 :	**Design optimum utilization of space for lay-outs**
CO3 :	**Propose design facilities for restaurants**
CO4 :	**Develop layouts and space requirements and role of chef in kitchen planning**
CO5 :	**Identify the features of kitchen design and also the importance of safety measures**
CO6 :	**Identify features of store, its types equipment used , security of cellar kitchen stationary**

Course contents:

1. Architectural features, categorization of Hotels, Guidelines and procedures for approval of projects, PERT & CPM

2. Importance of Architecture Basic Design, project ideas, hotel plans, building materials, project cost, structural regulations, SLP, project report feasibility, blue prints, CADD and parking, Plinth area and carpet area .

3. History of Restaurant, theme, guidelines for making a restaurant, space needs, Aisle dimensions redesign goals, specifications, Décor, elements of props, Bar layout.

4. Space requirements, role of chef in kitchen planning, commercial kitchen configurations, developing kitchen plans.

5. Features of good kitchen, drainage Vis-a Vis Water supply, Structural features for installation of ventilation goods, specifications for kitchen equipments.

6. Storage facility layouts & design, Energy conservation program and committees.

Recommended books:

1. Systematic Layout Planning – Richard Muther Cahners book, Division of Sahners Publishing Company, Inc.89 Franklin Street, Boston. U.S.A.
2. Food service planning – Layout and Equipment, Lendal H.Kotschver, Margaut E Terrell.
3. Management Operations and Research: N. Satynarayana Lalitha Raman - Himalaya Publishing House.
4. Hotel Facility Planning by Tarun Bansal

Suggested learning outcomes:

C01: Basics of Architectural features, Categorization of hotels, PERT & CPM

a. Introduction, Aritectureal features facilities, services in Star category hotels 1to5 star deluxe.
b. Explain the Architectural features of facilities services in heritage and apartment Hotels.
c. Enlist the Guidelines for approval of Hotel Projects and for classification of Hotels under 1, 2,3,4,5 and 5star deluxe category, and Recommendation for new hotel business entrepreneurs.
d. Explain Guidelines for HERITAGES, Apartment HOTELS.
e. List the procedure for approval
f. Prepare the mark sheet qualify score sheet for star category Hotels and Apartment Hotels.
g. Explain the term project management network models, network analysis history of PERT & CPM. Advantages of PERT/CPM and its limitation.

C02:Design optimum utilization of space for lay outs.

2.1 Importance of Architecture and basic design consideration of a project
2.2 List project ideas for investment opportunity
2.3 Explain the importance of Good location and site its aspects.
2.4 Illustration Architectural styles of various civilizations.
2.5 Explain the popular types of modern Hotel plans.
2.6 Enlist the various building materials used in Modern Construction.
2.7 Couple a sample summary of project cost.
2.8 Enlist the structural regulation laid down by principal Authorities
2.9 Explain the importance of SLP.
2.10 Formulate project report/feasibility report.

2.11 Explain the purpose of Blue prints and its types, CADD ,and parking.

2.12 Use of key Definitions in building construction –plinith area, floor area FAR, Carpet Area , circulation area.

2.13 Explain the role of vastu shastra in building design.

C03: Propose design facilities for restaurant .

3.1 Illustrate History of Restaurant.
3.2 Explain the types of Restaurants and their themes.
3.3 Enlist the basic principles and guidelines required for making a restaurant.
3.4 Explain the preliminary planning consideration its team.
3.5 Explain equipment and space needs .
3.6 Table guidelines for space allocation for various restaurants .
3.7 Table the summary of Suggested minimum aisle Dimensions.

3.8 Importance of Redesign goals blue pints specification and the confection of Ambience Decoration external factors noise control and points to be noted white selecting a designer.
3.9 Building the character and Ambience using elements light color and props.
3.10 Enlist check list for effective design designing tips and recommended levels of illustration for service areas.
3.11 List Myths about Restaurant Designing.
3.12 Explain points to be considered while planning a bar.
3.13 Design for a combination of public and service Bar with placement of equipment and also cross section Diagram and also counter.
3.14 Suggest useful tip while planning and designing a bar.

C04: Develop layouts and space requirements and role of chef in kitchen planning .
4.0 Introduction to kitchen planning.
4.1 Enlist the factors for basics of physical layout of kitchen.
4.2 Define layout explain the different areas of planning layouts administration operations architecture and area required.
4.3Indiacte approximate kitchen requirements, daily basics of catering capacity in sq ft possible area

CO 5: identify the features 0f kitchen design and also importance of safety measures in kitchen with all features.

location of kitchen with all features.

5.1 explain the features of a good kitchen vis-a – vis .drainage, electricity gas connections, water supply ,floor ,walls, ceilings work surface , lighting ,ventilation, modes of ventilation.

5.2 explain the structural features for installation of ventilation and bunch for determining air exhaust volume requirements and also compensating hoods

5.3 classify the causes for accidents, and suggest safety procedures in food service establishment

5.4 prepare check lists for safety procedure and safety checklist for any food operation

5.5 measures to be taken for training of safety through education enforcement , and inspection routine

5.6 enlist the general cleanliness and care of equipment.

5.7 state the details of maintenance schedule for a kitchen.

5.8 enlist the options available for a chef table.

5.9 categorize kitchen equipment, enlist the specification for standard work tables, tenderizer, hand mixer, peelers, chapatti plate with puffers.

CO 6: Identify features of store ,its type, equipment weed, security of cellar, kitchen stewarding

6.0 introductions to storage facilities lay-out and design.

6.1 define food stores, types of stores, and common terms used in storage facility.

6.2 explain size and its inventory formula estimated area required for dry stores in various establishments

6.3 emphasize the location , list points for its structural features . Cleanliness and shelving

6.4 describe how of work at the store facility with a diagram.

6.5 suggest recommended storage temperature for frozen food items, and storage period for refrigerated items of food.

6.6 enlist points for practices in storage procedure.

6.7 specify sizes for schemes, bins ,chinaware and glassware carton sizes

6.8 specify space required for storing flour , sugar ,shortening can, cooking oil and case of 6 oz , 8oz ,02 cans, and 10.

6.9 enlist the types of refrigerated storage with specification of work-in, blast freezers and thumb rule for space requirement for working –refrigeration

6.10 explain the benefits of kitchen stewarding.

6.11 prepare the check list of key heavy duty equipments and the common cleansing agents and chemicals.

6.12 phases of flow chart for developing an energy conservation programmer.

6.13 compose energy conservation committee in various operational areas and for energy conservation programmer.

6.14 enlist the major energy usage departments of hotels and tips to conserve energy in key discipline areas of f&b, rooms division and engineering department

E- Learning links:

hotel du vin

https://www.hotelduvin.com

www.srisriuniversity.edu.in

Error! Hyperlink reference not valid. in Hopitality management

www.bolc.co.uk> Free Hotel Management

www.oxfordhome study.com

Error! Hyperlink reference not valid.

Free outline Hospitality courses and MOOCS

https:// **Error! Hyperlink reference not valid.**

Accordingly the modified C-18 curriculum examination pattern is;

1. Midsem-I and Midsem-II examinations conducted for 20 marks each for the duration of 1 hour only.
2. Midsem-III and End Examination conducted together for 40 marks for the duration of 2 hours only.

The question paper pattern in Mid SEM Examinations is as follows;

S.No	Description	Level	No. of questions	Marks for each question	Choice	Total Marks
01	Part-A	Remembering (R)	4	1	Nil	4 Marks
02	Part-B	Understanding (U)	4	3	2	6 Marks
03	Part-C	Application (A)	4	5	2	10 Marks
					Total Marks	20 Marks

The question paper pattern in End SEM Examinations is as follows;

S.No	Description	Level	No. of questions	Marks for each question	Choice	Total Marks
01	Part-A	Remembering (R)	8	1	Nil	8 Marks
02	Part-B	Understanding (U)	8	3	4	12 Marks
03	Part-C	Application (A)	8	5	4	20 Marks
					Total Marks	40 Marks

Suggested student activity:

1. Collect categories of equipment suppliers
2. Prepare a report on specification of kitchen equipment
3. Prepare a complete manual of the kitchen laboration of the institution where the student is studying.

COURSE OUT COME		CL	Linked PO	Teaching Hrs
CO1	Basics of Architectural features, Categorization of hotels, PERT & CPM	R/U/A	1,2,3,4	10
CO2	Design optimum utilization of space for lay-outs	R/U/A	1,2,3,4	10
CO3	Propose design facilities for restaurants	R/U/A	1,2,3,4	10
CO4	Develop layouts and space requirements and role of chef in kitchen planning	R/U/A	1,2,3,4	10
CO5	Identify the features of kitchen design and also the importance of safety measures	R/U/A	1,2,3,4	10
CO6	Identify features of store, its types equipment used, security of cellar kitchen stationary	R/U/A	1,2,3,4	10

MID SEM-I EXAM

S.No	Unit Name	R	U	A	Remarks
1	HOTEL CATEGORIZATION, PROJECT MANAGAMENT	1, 2	5(a) 5(b)	7(a) 7(b)	
2	HOTEL DESIGN	3, 4	6(a) 6(b)	8(a) 8(b)	
Total Questions		4	4	4	

MID SEM –II EXAM

S.No	Unit Name	R	U	A	Remarks
1	RESTAURANT DESIGN	1, 2	5(a) 5(b)	7(a) 7(b)	
2	KITCHEN DESIGN	3, 4	6(a) 6(b)	8(a) 8(b)	
Total Questions		4	4	4	

SEM END EXAMINATION

Sl No	Unit No.	Unit Name	Questions to be set for SEE				Remarks
			R		U	A	
1	I	Hotel Categorization Project Management	4	1	9(a)	13(a)	
2	II	Hotel Design					
3	III	Restaurant Design		2	10(a)	14(a)	
4	IV	Kitchen Design					
5	V	Kitchen Safety		3 — 5, 6	9(b) 11(a) 11(b)	13(b) 15(a) 15(b)	
6	VI	Kitchen Stores		3 — 7,8	10(b) 12(a) 12(b)	14(b) 16(a) 16(b)	
Total Questions			8		8	8	

Legend:	Remembering (R)	1 Mark
	Understanding (U)	3 Marks
	Application (A)	5 Marks

18-HMCT- 504C(E)

BOARD DIPLOMA EXAMINATION (C-18)

MID-I MODEL PAPER

V SEMESTER EXAMINATION

FACILITY PLANNING

[Time:1 HOUR] **[Total marks: 20M]**

Important Note: Wherever any question has choice marks will be allotted only to first attempted question. **No marks will be allotted for extra questions answered**

PART-A

Note : Answer **ALL** the questions. Each question carries 1 marks

The length of the answer shall not exceed ¼ of page **[1X4=4MARKS]**

1. Enlist any two architecture features in 5 star hotel.
2. List the procedure for approval.
3. Draw the profile feasibility report.
4. Design a Service Bar.

PART- B

NOTE: Answer the following questions. Each question carries **3** marks

The length of the answer shall not exceed 1 page
[2X3=6M]

5. a. Explain the Architectural features of facility service in heritage hotel.

OR

b. . Explain the term project management network models.

6.a. Write the importance of architectural and basic design consideration of a project.

OR

b. Explain the popular types of Modern Hotel plans.

PART- C

[2X5=10]

NOTE : Answer the following questions. Each question carries **5** marks

The length of the answer shall not exceed 2 pages

7. a. Explain the purpose of Blue print and its types.

OR

b. Explain the types of Restaurants and their themes.

8. a. Explain the role of vastu shastra in building design.

Or

b. Explain in the importance of good location.

***

18-HMCT- 504E(b)

BOARD DIPLOMA EXAMINATION (C-18)

MID-II MODEL PAPER

V SEMESTER EXAMINATION

FACILITY PLANNING

[Time:1 HOUR] **[Total marks: 20M]**

Important Note: Wherever any question has choice marks will be allotted only to first attempted question. **No marks will be allotted for extra questions answered**

PART-A

Note : Answer **ALL** the questions. Each question carries 1 marks

The length of the answer shall not exceed ¼ of page **[1X4=4MARKS]**

12. Enlist the basic principles of Restaurant making.
13. List the myths about restaurant design
14. Design a service bar.
15. Enlist the factors for basics of layout of kitchen.

PART- B

NOTE: Answer the following questions. Each question carries **3** marks

The length of the answer shall not exceed 1 page
[2X3=6M]

16. a. Explain the equipments and space needs of a restaurant.

OR

b. Suggest useful tips for planning and design a bar.

6. a. Define layout and draw the layouts of administration and operational areas.

OR

b. write approximate kitchen requirements daily basics for catering.

PART- C

[2X5=10]

NOTE : Answer the following questions. Each question carries **5** marks

The length of the answer shall not exceed 2 pages

7. a Explain the types of restaurant and their themes.

OR

b. explain the preliminary planning consideration its theme.

8. a. Write the factors to be kept in mind while planning a kitchen.

Or

b. Write a check list for safety procedure for food operators.

***

18-HMCT- 504E (b)

BOARD DIPLOMA EXAMINATION (C-18)

SEE END EXAM MODEL PAPER

V SEMESTER EXAMINATION

FACILITY PLANNING

TIME:2 HOURS **MARKS:40**

PART-A **[8X1=8M]**

INSTRUCTION: (1) Answer All the Questions.

(2) Each Question carries ONE Marks

(3)Answer should be brief and straight to be the point .

1. What is Pert?

2.State the space allocation of restaurant.

3. Enlist the general guide lines of care of equipments.
4. Draw the flow chart of developing and energy conservation programmer.
5. State the details of maintenance schedule for a kitchen.

6. Define standard specification of equipments.
7. Enlist points for practices in storage procedures.
8. Define food stores.

PART-B

Answer any Four Questions. Each Question carries three marks [4X3=12M]

9. (a) Prepare the Mark sheet, qualified score sheet for a star category.

Or

(b) Classify the causes of accident and suggest safety procedure.

10. (a) write the importance of re-design gold's blue prints specifications.

Or

(b) Explain the benefits of kitchen stewards

11. (a) State the details for maintenance schedule for a kitchen.

Or

(b) Write the measures to be taken for training safety through education enforcements, and inspection to teams.

12. (a) Define inventory and estimate the formula required for dried stores in various establishments.

Or

(b) Explain the storage temperature for frozen food items and storage periods for refrigerated items of food.

PART-C

Answer any Four Questions. Each Question carries Five marks. [4x5=20M]

13. (a) Explain the Architectural features of apartments Hotels.

Or

(b) Explain the structural features for instillation of ventilation.

14. (a) Write the characteristics of ambience using elements of light colours and props

Or

(b) Write the energy conservation committee in various operational of the Hotel.

15. (a) Explain the feature of drainage electricity and gas connection.

Or

(b) Explain the structural features of instillations of exhausted volume requirement in 5 star Hotel.

16. (a) Write the phases of flowchart for developing energy conservation.

Or

(b) Write the emphasizes the location, enlist the points for structural features of cleanliness and shelving

STUDENT ACTIVITIES V SEMESTER

SUGGESTED STUDENT ACTIVITIES:

SKILL UPGRADATION – CO – PO MAPPING MATRIX
CREDITS: 2.5 maximum
1.5 minimum

Course code	CO	Student Activity	Duration	Linked PO
18 HMCT 504E	CO1	Illustrate the Inputs for Good location.	02Hrs	5,8
	CO2	Visit to Architecture regarding vehicle parking at your Institution.	02Hrs	5,6,7,8,9,10
	CO3	Visit a Hotel for Drawing Your Interference Regarding TQM.	02Hrs	5,8,9

	CO4	Sketch a Garde Manager kitchen with required Equipment.	02Hrs	5,6,7
	CO5	Prepare a Chart for Network Analysis.	02Hrs	5,6,7,9
	CO6		02Hrs	5,6,7,8,9,10

Instructions to the Students:

1. The student has to attempt either (a) or (b) question under the given question in serial.

2. The students are advised not to attempt more than prescribed questions in the exam.

3. In case additional questions attempted by the students, the consideration will be given on the basis of priority of first attempted question as the valid answer.

4. The student has to write the answer for the Questions of 1 mark, not more than ¼ page and 3 marks, not more than 1 page and 5 marks, not more than 2 pages.

DEPARTMENT OF TECHNICAL EDUCATION

STATE BOARD OF TECHNICAL EDUCATION & TRAINING (TS)

COURSE TITLE: HOTEL LAW (A)		COURSE CODE	: 18HMCT-505C
SEMESTER	: V	COURSE / ELECTIVE	:ELECTIVE II
TEACHING SCHEME (L:T:P)	: THEORY 50 MINUTES (03)	CREDITS	: 1.5 CREDITS
TYPE OF COURSE	: LABORATORY COURSE	TOTAL CONTACT HOURS	: 60
CIE	: 60 MARKS	SEE	: 40 MARKS

Pre requisite;

Should possess the desire for right to Acts

CO 1	To cite the origin of Law in Hospitality Management
CO2	To identify the Acts pertaining to Hospitality Industry and its Implication
CO3	Enlist the operating License and Regulations applied for Hotels
CO4	Identify the present days Law towards Food and Beverages
CO5	Analyse the Laws pertaining to insurance and contracts
CO6	Law related to employees,guests,public health and safety.

COURSE CONTENTS

1. Introduction to Hotel law

Importance of hospitality law- Evolution laws – Implementation of laws – judicial system

2. HOSPITALITY LAW

Laws tort, common, legal obligations, preventing fraud, handling emergencies and operating standards

3. HOTEL LICENSES AND REGULATIONS.

Developmental role of district administration,consessions for project stage operating liscence and permissions

4. FOOD AND BEVERAGE LEGISLATION.

Food adulteration Act 1954, Food safety Act 2006 etc Food contaminants misbranding,Food safety Officer and Food Analyst.

5. Insurance and contracts

Insurance, Contracts, Coverage, claim, Grivenance redressal

6.Safety and security Laws

Safety securityregarding public Health,Guest and Employees,Laws Related to Employees and Guest Labour Law Disputes adjudication trade union recruitment process bill 2010 environment waste management program eco friendly

Recommended books

Hotel law Amitabh Devendra

Hospitality law by Stephen Barth

SUGGEST LEARNING OUTCOMES

CO 1To cite the origin of Law in Hospitality Management

1.1.Origin of Hotel Law

1.2. Define Law

1.3. Need and Importance of Law

1.4. Source of Law

1.5 Classification of Law

1.6.Law of Torts or Common Law

CO 2 To identify the Acts pertaining to Hospitality Industry and its Implication

2.1. Basic of Hospitality and Hoteliering

2.2. Application of Law Tarts or common law to the hotel industry.

2.3 Legal obligation for provding accommodation Preventing fraud committed by guest .

2.4 Developing a standard operating procedure for handling emergence.

2.5 Defining operational standards keeping the law in mind.

CO 3 Enlist the operating License and Regulations applied for Hotels

3.1 Developmental role of the district administration in planned growth of the cities.

3.2 Concessions given to the hospitality industry during project stage.

3.3 General hotel operating licenses.

3.4 Process of securing permissions and licenses to develop hotels.

3.5 Process of managing the transition from project to operations stage.

CO 4 Identify the present days Law towards Food and Beverages

4.1. Laws governing the food business with special emphasis on prevention of food adulteration act 1954. the food safety act 2006

4.2. Food safety and standard act 2006

4.3. Food adulteration act 1872

4.4. The sale of food act

4.5. Food contaminates, extraneous substances and misbranding

4.6. Role of food safety officer and food analysts in upholding food standards

Co 5 Analyse the Laws pertaining to insurance and contracts

5.1. Evolution of Insurance and the various types of insurance policies

5.2. Legal principles of Insurance

5.3. Process of securing Hotel insurance coverage

5.4. Insurance claim and grievance redressal machinery

5.5. working of the loss prevention association of india

5.6. silent features of an insurance contract

5.7. principles of insurance contract

5.8. claims related to property insurance,third party liability

5.9.purchasing insurance policy or insurance contract

5.10.Types of Insurance policies

5.11. General Insurance policies

5.12. insurance coverage avail by hotels

Co 6 – Emphasize the need for safety and security regarding public health, Guest and Employees

6.1.know about Law related to Employees and Guest

6.2. Explain about categorization of Labour Laws.

6.3. Define the term A)Factory B)Commercial Establishment

6.4. Explain the provision of Industrial Disputes Act 1947

6.5. Mention the types of Disputes in Hotel Insdustry

6.6. State the meaning of adjudication, lay-off retrenchment ,closure and lock-out

6.7. Explain trade union act 1926 and 2001

6.8. Explain the recruitment process adopted by hotel industries according to shop establishment act

6.9. State the bill 2010 for protection of women againt sexual harresment

6.10. Environment and its impact on our lives.

6.11. Key elements of a successful waste management programme.

6.12. Definition and implementation good environment practices in eco-friendly hotel.

E- Learning links:

hotel du vin

https://www.hotelduvin.com

www.srisriuniversity.edu.in

Error! Hyperlink reference not valid. in Hopitality management

www.bolc.co.uk> Free Hotel Management

www.oxfordhome study.com

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Free outline Hospitality courses and MOOCS

https:// **Error! Hyperlink reference not valid.**

Accordingly the modified C-18 curriculum examination pattern is;

17. Midsem-I and Midsem-II examinations conducted for 20 marks each for the duration of 1 hour only.
18. Midsem-III and End Examination conducted together for 40 marks for the duration of 2 hours only.

The question paper pattern in Mid SEM Examinations is as follows;

S.No	Description	Level	No. of questions	Marks for each question	Choice	Total Marks
01	Part-A	Remembering (R)	4	1	Nil	4 Marks
02	Part-B	Understanding (U)	4	3	2	6 Marks
03	Part-C	Application (A)	4	5	2	10 Marks

Total Marks	20 Marks

The question paper pattern in End SEM Examinations is as follows;

S.No	Description	Level	No. of questions	Marks for each question	Choice	Total Marks
01	Part-A	Remembering (R)	8	1	Nil	8 Marks
02	Part-B	Understanding (U)	8	3	4	12 Marks
03	Part-C	Application (A)	8	5	4	20 Marks
					Total Marks	40 Marks

Suggested student activity:

4. Collect categories of equipment suppliers
5. Prepare a report on specification of kitchen equipment
6. Prepare a complete manual of the kitchen laboration of the institution where the student is studying.

COURSE OUT COME		CL	Linked PO	Teaching Hrs
CO1	**To cite the origin of Law in Hospitality Manag**	R/U/A	1,2,3,4	10
CO2	**To identify the Acts pertaining to Hospitality**	R/U/A	1,2,3,4	10
CO3	**Enlist the operating License and Regulations a**	R/U/A	1,2,3,4	10
CO4	**Identify the present days Law towards Food**	R/U/A	1,2,3,4	10
CO5	**Analyze the Laws pertaining to insurance and**	R/U/A	1,2,3,4	10
CO6	**Law related to employees,guests,public health and safety.**	R/U/A	1,2,3,4	10

MID SEM-I EXAM

S.No	Unit Name	R	U	A	Remarks
1	Introduction to Hotel law	1, 2	5(a) 5(b)	7(a) 7(b)	
2	Hospitality LAW	3, 4	6(a) 6(b)	8(a) 8(b)	
Total Questions		4	4	4	

MID SEM –II EXAM

S.No	Unit Name	R	U	A	Remarks
1	Hotel licenses and regulations	1, 2	5(a) 5(b)	7(a) 7(b)	
2	Food and Beverage legislation	3, 4	6(a) 6(b)	8(a) 8(b)	
Total Questions		4	4	4	

SEM END EXAMINATION

Sl No	Unit No.	Unit Name	Questions to be set for SEE				Remarks
			R		U	A	
1	I	Introduction to Hotel law	4	1	9(a)	13(a)	
2	II	Hospitality LAW					
3	III	Hotel licenses and regulations		2	10(a)	14(a)	
4	IV	Food and Beverage legislation					
5	V	Insurance and contracts		3 5, 6	9(b) 11(a) 11(b)	13(b) 15(a) 15(b)	
6	VI	Safety and security Laws		7,8	10(b) 12(a) 12(b)	14(b) 16(a) 16(b)	
Total Questions			8		8	8	

Legend:	Remembering (R)	1 Mark
	Understanding (U)	3 Marks
	Application (A)	5 Marks

STUDENT ACTIVITIES V SEMESTER

SUGGESTED STUDENT ACTIVITIES:

SKILL UPGRADATION – CO – PO MAPPING MATRIX
CREDITS: 2.5 maximum
1.5 minimum

Course code	CO	Student Activity	Duration	Linked PO
18 HMCT 505C	CO1	Discussion o Sarias act and Delhi Control Act . Sources of Laws.	02Hrs	5,8
	CO2	Briefing on types of License	02Hrs	5,6,7,8,9,10
	CO3	Visit to Business Centres. .	02Hrs	5,8,9
	CO4	Group Discussion on Disha and Nirbhaya.	02Hrs	5,6,7
	CO5	Prepare a format for guideline to Insurance Claim.	02Hrs	5,6,7,9
	CO6	Visit to GHMC food inspector office for collecting information on Aldulteration	02Hrs	5,6,7,8,9,10

C18-HMCT- 505C(a)

BOARD DIPLOMA EXAMINATION (C-18)

MID-I

V SEMESTER EXAMINATION

HOTEL LAW

[Time:1 HOUR] **[Total marks: 20M]**

Important Note: Wherever any question has choice marks will be allotted only to first attempted question. **No marks will be allotted for extra questions answered**

PART-A

Note : Answer **ALL** the questions. Each question carries 1 marks

The length of the answer shall not exceed ¼ of page **[1X4=4MARKS]**

1 Define Law.
2 Define Torts Law.
3 State the term handling emergence.
4 State the Legal obligation.

PART- B

NOTE: Answer the following questions. Each question carries **3** marks

The length of the answer shall not exceed 1 page
[2X3=6M]

5 a. Write the importance of Hospitality Law.

OR

b. state needs of law in border sense and narrow sense.

6. a. State any two Common law used in Hotel industry.

OR

b. Define operational standard keeping the law in mind.

PART- C

[2X5=10]

NOTE : Answer the following questions. Each question carries **5** marks

The length of the answer shall not exceed 2 pages

7. a. Discuss the Classification of Law.

OR

b. Explain the source of Law.

8. a. Explain the Developing a standard operating procedure for handling emergence.

Or

b. Explain legal obligation for providing accommodation preventing fraud committed by Guest.

***

C18-HMCT- 505C(A)

BOARD DIPLOMA EXAMINATION (C-18)

MID-II

V SEMESTER EXAMINATION

HOTEL LAW

[Time:1 HOUR] **[Total marks: 20M]**

Important Note: Wherever any question has choice marks will be allotted only to first attempted question. **No marks will be allotted for extra questions answered**

PART-A

Note : Answer **ALL** the questions. Each question carries 1 marks

The length of the answer shall not exceed ¼ of page **[1X4=4MARKS]**

1. Define Licenses.
2. State any two organization regulations.
3. State the term Food adulteration.
4. Define Food safety.

PART- B

NOTE: Answer the following questions. Each question carries **3** marks

The length of the answer shall not exceed 1 page
[2X3=6M]

5. a. State general operating Licenses

OR

b. State any two Concessions of the hospitality industry during project stage.

6. a. State special Laws governing to the Food Business.

OR

b. Explain the term sale of food act.

PART- C

[2X5=10]

NOTE : Answer the following questions. Each question carries **5** marks

The length of the answer shall not exceed 2 pages

7. a. Explain the process of securing permission and licenses to develop Hotel.

OR

b. Describe Developmental role of the district administration in planned growth of the cities.

8. a. Discuss Food contaminates extraneous substance and misbranding.

Or

b. Explain the Role of food safety officer and food analysts in uploading food standards.

***

C18-HMCT- 505C(A)

BOARD DIPLOMA EXAMINATION (C-18)

SEE END EXAM 2019

V SEMESTER EXAMINATION

HOTEL LAW

TIME:2 HOURS **MARKS:40**

PART-A **[8X1=8M]**

INSTRUCTION: (1) Answer All the Questions.

(2) Each Question carries ONE Marks

(3)Answer should be brief and straight to be the point .

1 Define Hospitality Law.

2 What is License?

3 State the term Hotel Insurance.

4 Explain the term 'Shop and establishment Act.

5 What is Indemnity?

6 Define travel insurance.

7 Define the term Commercials establishment Act.

8 State the term Factory.

PART-B

Answer any Four Questions. Each Question carries three marks [4X3=12M]

9 (a) Explain the source of Law.

Or

(b) Enlist any six insurance coverage practices adopted by Hotel industry.

10 (a) State the term 'Food Adulteration Act 1872'.

Or

(b) State the bill 2010 for protection of women against sexual harassment.

11 (a) Write the features of an insurance contract.

Or

(b) Write the Aims of loss prevention association of India.

12 (a) Explain the term Adjudication and lay-off retrenchment.

Or

(b) Mention any two types of dispute in Hotel industry.

PART-C

Answer any Four Questions. Each Question carries Five marks. [4x5=20M]

13 (a) Explain legal obligation for providing accommodation preventing Fraud committed by Guest.

Or

(b) Discuss insurance claim and grievance redressal machinery.

14 (a) Outline the process of securing permissions and licenses to develop Hotel.

Or

(b) Explain the Categorization of Labour laws.

15 (a) Explain the principles of insurance Contract.

Or

(b) Explain the types of insurance policy.

16 (a) Explain the provision of industrial dispute Act 1947.

Or

(b) Explain the recruitment process adopted by Hotel industries according to shop and establishment Act.

Instructions to the Students:

5. The student has to attempt either (a) or (b) question under the given question in serial.

6. The students are advised not to attempt more than prescribed questions in the exam.

7. In case additional questions attempted by the students, the consideration will be given on the basis of priority of first attempted question as the valid answer.

8. The student has to write the answer for the Questions of 1 mark, not more than ¼ page and 3 marks, not more than 1 page and 5 marks, not more than 2 pages.

DEPARTMENT OF TECHNICAL EDUCATION

STATE BOARD OF TECHNICAL EDUCATION & TRAINING (TS)

COURSE TITLE: B) GARDE MANGER		**COURSE CODE**	**: 18HMCT-505C**
SEMESTER	**: V**	**COURSE / ELECTIVE**	**:ELECTIVE II**
TEACHING SCHEME (L:T:P)	**: THEORY 50 MINUTES (03)**	**CREDITS**	**: 1.5 CREDITS**
TYPE OF COURSE	**: LABORATORY COURSE**	**TOTAL CONTACT HOURS**	**: 60**
CIE	**: 60 MARKS**	**SEE**	**: 40 MARKS**

Pre requisite;

Possess the ability of understanding responsibilities

CO1 :	Illustrate the Origin of Larder
CO2 :	Identify groups of Sauces as Cosnerstones of culinary preparation.
CO3 :	Classify the sections of Horsd'oeuvre and salads.
CO4 :	Possess the ability of using Gelatin in Culinary Application and Present Sandwiches.
CO5 :	Explain the basic principles of Food- Production Techniques and the Flagships sections of Gar de Manager
CO6 :	Explain using of Raw meats, cooked meats, and forms processed meats in Charcuterie.

Course contents:

1. Larder –History of larder, organization functions

2. Sauces –Definition, types, Uses.

3. Horsdoevres & Salads -Definition ,Types of horsdoevres ,Salads Classification and Types of Salad dressings .Classification of Horsdeuvre

4 Gelatin, Aspic jelly , Sandwiches–Definition -Types of Bread and spread ,types of filling presentation, Handling Storage ,Chaud-froid-uses types variations steps to be followed .

5.Force Meat .Definition ,Types of force meat .Mousse and mousse line –Definition,. components ,preparation and characteristics ,pates definition ,equipments and preparation and other garde manger products.Terrine-definition,equipments ,preparation and presentation ,galantine-Definition stages in preparation and presentation .

6.Charcuterie –Use of Raw and cooked and processed meat ,evolution ,Types of Sausages composition , types of casings., Methods of curing Ham ,Varieties of Bacon ,Specialty item of charcuterie .

Recommended books:

1. The Larder Chef-M. J. Leto & W. K. H. Bode
2. The Cold Dishes- Bartolomeo Calderoni
3. The Cold Kitchen- D. D. Sharma
4. Gnocchi & Polenta-Page one.
5. Punell's Complete Cookery

Suggested learning outcomes:

CO I illustrate the origin of Larder

1-0.Meaning of larder , gar de manger, charcuterie

1-1 Reason for domestication of animals

1.2 Process of interbreed due to rapid increase in demand for food .

1.3 History and development of animal of slaughter houses .

1.4 Production of Sausages in the first half of 19th centaury

1.5.Terminology of Larder.

1.6.Enlist larder equipment .Explain the duties of Garde manger and Sous Chef .

1.7.Responsibilities of Gar de Manger

1.8 Explain the function of Gar de manger Department.

CO II Identity group of sauces as corner stones of culinary Preparations .

2.1.Define Cold Sauce

2.2 Categorize the four group of Sauces .

2.3 Explain the basic French dressing and its Variations .

2.4.Discuss the basic Mayonnaise and its variations

2.5. Explain the boiled dressing and its variations

2.6 Discuss the introduction of American innovation of boiled dressing .

2.7 Explain the other cold sauces –cold English sauces ,cocktail sauce and sour cream dressing

2.8 State nutritional note

2.9.Outline the factors for using commercial verses scratch sauces and mention the storage and handling of cold sauces .

CO III Classify the sections of Hors d'oeuvres and salads

3.1 Differentiate Horsdeuvre and appetizers .

3.2 Mention the use of Horsdeures

3.3. Describe the various types and preparation of Cold Hors d'oeuvres .

3.4.Describe the various types of hot Hors d'oeuvre

3.5.Explain the preparation of various hot Hors d'oeuvre

3.6. Explain presentation and lay out tips of Hors d'oeuvres.

3.7.Define Salad

3.8.Examine the preparation of salads as a general grouping

3.9.Discuss preparation of vegetable salads

3-10.Explain the preparation of pasta salads ,Rice salads and legume salads

3.11. describe the preparation of meat and poultry

3.12. explain the preparation of fruit salads

CO. IV Posses the ability of using the gelatin in culinary application and presention of sandwiches techniques with Aspic jelly.

4.1 Role of gelatin as a culinary ingredient

4.2 Define gelatin. Explain the gel formation ,types ,manufacturing available forms, its storage.

4.3 explain the amount of gel to be used for a balance, and storage of dry gelatin

4.4 explain the term aspic

4.5 explain the difference between aspic and aspic jelly

4.6Explain the Quick method of preparing savory Aspic Jelly

4.7.Explain the Quick methods of preparing savory Aspic jelly .

4.8. Discuss the commercial mix method of producing Aspic Jelly.

4.9.List the four characteristics of good Aspic jelly ,handling and storage of AspicJellies.

4.10.Explain the uses of chaud –Froid its types ,variation ,seriesof stepsto be followed while applying chaud froid.

4.11.Explain the History of Sandwiches.

4.12.Define Sandwich

4.13.Selection factory of Bread ,Forms of bread ,Storage and Handling .

4.14.Selection Factors for filling of a sandwich and its types.

4.15. Selection factors for spread on sandwiches.

4.16.Tools and Equipment needed for Sandwich production.

CO V Explain the basic principles of food production techniques ,and the flag ships sections of the Garde Manger

5.1 Define Forcemeats ,its types components and t their contribution to whole –meat ,poultry ,game ,Fish ,Fat ,Panada ,Eggs .seasoning and Garnishing .

5.2.Explain the methodology of preparation, its fabrication, Grinding moulding, forming and stuffing of forcemeat.

5.3. Discuss Forcemeat cooking temperature,handling &storage,available for ms and confectionery application.

5.4 Define Mousse .Its components their contribution to the whole .

5.5.Methodology of preparation for mousse .

5.6.Define Pate .List the Equipment used in preparation of pate .

5.7.Explain the five stages of preparing Pates

5.8.Table the trouble shooting for pate

5.9.Define terrinesand enlist the equipment required .

5.11.Define Galantine and its versions

5.12.Enlist the three stages of galantine

5.13.Explain the items Roulades ,Ballontine and parfait, mousseline served cold and Hot .

CO VI Explain using of raw meats cooked meats and forms processed meats of Charcuteriie.

6.1.Explain the evolution of charcuterie .

6.2.Enlist the types of charcuterie products .

6.3Explain the types of Sausages

6.4.Describe the three important components of sausage-meats, on meat ingredients and casings .

6.5. Categorize Sausage .

6.6. explain the methods for curing Ha, and varieties of Bacon.

6.7Explain corned Beef and pastrami.

6.8.Enlist the specialty items of charcuterie

E- Learning links:

hotel du vin

https://www.hotelduvin.com

www.srisriuniversity.edu.in

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www.bolc.co.uk> Free Hotel Management

www.oxfordhome study.com

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Free outline Hospitality courses and MOOCS

https:// **Error! Hyperlink reference not valid.**

Accordingly the modified C-18 curriculum examination pattern is;

1. Midsem-I and Midsem-II examinations conducted for 20 marks each for the duration of 1 hour only.
2. Midsem-III and End Examination conducted together for 40 marks for the duration of 2 hours only.

The question paper pattern in Mid SEM Examinations is as follows;

S.No	Description	Level	No. of questions	Marks for each question	Choice	Total Marks
01	Part-A	Remembering (R)	4	1	Nil	4 Marks
02	Part-B	Understanding (U)	4	3	2	6 Marks
03	Part-C	Application (A)	4	5	2	10 Marks
					Total Marks	20 Marks

The question paper pattern in End SEM Examinations is as follows;

S.No	Description	Level	No. of questions	Marks for each question	Choice	Total Marks
01	Part-A	Remembering (R)	8	1	Nil	8 Marks
02	Part-B	Understanding (U)	8	3	4	12 Marks
03	Part-C	Application (A)	8	5	4	20 Marks
					Total Marks	40 Marks

Suggested student activity:

1. Prepare Gelatin, Aspics Jelly.

2. Compile cold Dishes.

COURSE OUT COME		**CL**	**Linked PO**	**Teaching Hrs**
CO1	Illustrate the Origin of Larder	R/U/A	1,2,3,4	10
CO2	Identify groups of Sauces as Cosnerstones of culinary prepa	R/U/A	1,2,3,4	10

CO3	Classify the sections of Horsd'oeuvre and salads.	R/U/A	1,2,3,4	10
CO4	Possess the ability of using Gelatin in Culinary Application a	R/U/A	1,2,3,4	10
CO5	Explain the basic principles of Food- Production Technique of Gar de Manager	R/U/A	1,2,3,4	10
CO6	Explain using of Raw meats, cooked meats, and forms proc	R/U/A	1,2,3,4	10

MID SEM-I EXAM

S.No	Unit Name	R	U	A	Remarks
1	History of larder, Organization and Functions	1, 2	5(a) 5(b)	7(a) 7(b)	
2	Sauces	3, 4	6(a) 6(b)	8(a) 8(b)	
Total Questions		4	4	4	

MID SEM –II EXAM

S.No	Unit Name	R	U	A	Remarks
1	Hors d'oeuvres and salads	1, 2	5(a) 5(b)	7(a) 7(b)	
2	Gelatin, Aspic Jelly and Sandwiches	3, 4	6(a) 6(b)	8(a) 8(b)	
Total Questions		4	4	4	

SEM END EXAMINATION

Sl No	Unit No.	Unit Name	Questions to be set for SEE				Remarks
			R		U	A	
1	I	History of larder, Organization and Functions	4	1	9(a)	13(a)	
2	II	Sauces					
3	III	Hors d'oeuvres and salads		2	10(a)	14(a)	
4	IV	Gelatin, Aspic Jelly and Sandwiches					
5	V	Force Meats, Mousse, Pate and other gar de manger products		3 — 5, 6	9(b) 11(a) 11(b)	13(b) 15(a) 15(b)	
6	VI	Charcuterie		3 — 7,8	10(b) 12(a) 12(b)	14(b) 16(a) 16(b)	
Total Questions			8		8	8	

Legend:	Remembering (R)	1 Mark
	Understanding (U)	3 Marks
	Application (A)	5 Marks

18-HMCT- 505C(b)

BOARD DIPLOMA EXAMINATION (C-18)

MID-I

V SEMESTER EXAMINATION

GARDE MANGER

[Time:1 HOUR] **[Total marks: 20M]**

Important Note: Wherever any question has choice marks will be allotted only to first attempted question. **No marks will be allotted for extra questions answered**

PART-A

Note : Answer **ALL** the questions. Each question carries 1 marks

The length of the answer shall not exceed ¼ of page **[1X4=4MARKS]**

1 What is Larder

2 Enlist Larder Equipments.

3 Define Cold Sauces.

4 Give the Recipe for French dressing.

PART- B

NOTE: Answer the following questions. Each question carries **3** marks

The length of the answer shall not exceed 1 page

[2X3=6M]

5 a. Discuss the Basic Mayonnaise and its variations.

OR

b. Explain the three major functions of sales department in a Hotel.

6. a. Give a Brief History of Slaughter houses.

OR

b. Classify the four Groups of Sauces

PART- C

[2X5=10]

NOTE : Answer the following questions. Each question carries **5** marks

The length of the answer shall not exceed 2 pages

7. a. Explain the Functions of Garde Manger.

OR

b. Discuss the introduction to American innovation of Boiled Dressing .

8. a. Discuss the Layout of larder Kitchen and Different Knifes used in larder kitchen.

OR

b. Explain the factors for using commercial verses scratch sauces and mention the storage and Handling .

***

18-HMCT- 505C(b)

BOARD DIPLOMA EXAMINATION (C-18)

MID-II

V SEMESTER EXAMINATION

GARDE MANGER

[Time:1 HOUR] **[Total marks: 20M]**

Important Note: Wherever any question has choice marks will be allotted only to first attempted question. **No marks will be allotted for extra questions answered**

PART-A

Note : Answer **ALL** the questions. Each question carries 1 marks

The length of the answer shall not exceed ¼ of page **[1X4=4MARKS]**

1. Give two examples of horsdeuvr.
2. Define S lade.
3. Write the role of gelatin in food presentation.
4. What is Pannada

PART- B

NOTE: Answer the following questions. Each question carries **3** marks

The length of the answer shall not exceed 1 page

[2X3=6M]

5. a. Explain the different parts of a salad and Types of Salads.

OR

b. Explain the Preparation of Pasta salad

6. b. Write the difference between Aspic and aspic Jelly.

OR

b. Write the Selection Factors for spread on sandwiches

PART- C

[2X5=10]

NOTE : Answer the following questions. Each question carries **5** marks

The length of the answer shall not exceed 2 pages

7. a Define Pate. List the equipments used in the preparation of pate

OR

b. Discuss Force meat Cooking temperatures handling &Storage .

8. a. Define Galantine and Preparation Methods Or

b. Define Galantine and Preparation Methods.

***

18-HMCT- 505C(B)

BOARD DIPLOMA EXAMINATION (C-18)

SEE END EXAM 2019

V SEMESTER EXAMINATION

GARDE MANGER

TIME:2 HOURS **MARKS:40**

PART-A **[8X1=8M]**

INSTRUCTION: (1) Answer All the Questions.

(2) Each Question carries ONE Marks

(3)Answer should be brief and straight to be the point .

1 Define Larder
2 List out the Cols Sauces used in Garde Manger.
3 Enlist Two Examples horsdeuvre
4 What is Chaud Fraud
5 List out the types of Force Meats .
6 Write the Equipments used in preparation of Charcuterie
7 List out the Processed Meats .
8 State the types Methods Used for curing Ham.

PART-B

Answer any Four Questions. Each Question carries three marks [4X3=12M]

9 (a) Explain the Hierarchy of Ladder Kitchen and duties and responsibility.

Or

(b) 'Definition of sauces. Preparation method and their uses.

10. (a) Define Horsdoevres and Types of horsdoevres with few examples

Or

(b) What are the Aspic Jelly and used in Grade Manger

11. (a) Define Sandwich and Different Kinds of Bread Used in sandwich Preparation .

Or

(b) Explain the procedure for preparing ChaudFroid and various ways it is used in Food Presentation

12. (a) Write the procedure for Force Meat and give examples.

Or

(b) Enlist the various Charcuterie Product with their storage conditions.

PART-C

Answer any Four Questions. Each Question carries Five marks. [4x5=20M]

13. (a) Explain the procedure for Preparing sausages and Terrines

or

(b) Explain the need for integrated marketing communication in Hotel industry.

14. (a) What procedure for Preparing Sandwiches and how is presented on Cold Buffet .

Or

(b) Describe the Three important components of sausage –meats, on meat ingredients and Casings.

15 (a) Explain the procedure Preparing Terrain

Or

(b) Explain the Procedure for Balloting mousse line served cold and hot.

16. (a) Explain the evolution of Charcuterie .

Or

(b) Describe the three important components of Sausage.

STUDENT ACTIVITIES V SEMESTER

SUGGESTED STUDENT ACTIVITIES:

SKILL UPGRADATION – CO – PO MAPPING MATRIX
CREDITS: 2.5 maximum
1.5 minimum

Course code	CO	Student Activity	Duration	Linked PO
18 HMCT 505C	CO1	Prepare Organisation chart..	02Hrs	5,8
	CO2	List the popular Horsdeouvres.	02Hrs	5,6,7,8,9,10
	CO3	Prepare variant of Mayonnaise.	02Hrs	5,8,9
	CO4	GD on commercial and Mother Sauces.	02Hrs	5,6,7
	CO5	G.D on Casinps.	02Hrs	5,6,7,9
	CO6	Market Survey on Fish.	02Hrs	5,6,7,8,9,10
	CO7	Visit to Slaugther House for Beef.	02Hrs	5,8,9,10

Instructions to the Students:

1. The student has to attempt either (a) or (b) question under the given question in serial.
2. The students are advised not to attempt more than prescribed questions in the exam.

3. In case additional questions attempted by the students, the consideration will be given on the basis of priority of first attempted question as the valid answer.

4. The student has to write the answer for the Questions of 1 mark, not more than ¼ page and 3 marks, not more than 1 page and 5 marks, not more than 2 pages.

DEPARTMENT OF TECHNICAL EDUCATION

STATE BOARD OF TECHNICAL EDUCATION & TRAINING (TS)

Course Title: **Bakery & Confectionery Lab**		Course Code	: **18HMCT-506P**
Semester	: **V**	Course / Elective	: **Core**
Teaching Scheme (L:T:P)	: **Theory 50 Minutes (03)**	Credits	: **1.5 Credits**
Type of course	: **Laboratory course**	Total Contact Hours	: **60**
CIE	: **60 Marks**	SEE	: **40 Marks**

Unit No	**Experiment Name**	**Periods**	**Questions to be set for SEE**			**Marks Weight age**
			R	**U**	**A**	
1	Icings	15	2	1	1	25%
2	Pastry	15	2	1	1	25%
3	Bread and cakes	30	4	2	2	50%
	Total	**60**	**8**	**4**	**4**	**100%**

Pre requisites:

Possess the ability of understanding responsibilities

CO1	Prepare various ICINGS, TOPPINGS & CANDIES.
CO2	Preparation of Pastry & FILLINGS
CO3	Balance the ingredients for the preparation of Yeast based products, using Straight & No Time Dough method ,and deep rich cakes

Course Contents:

1. Icings, toppings and candies
2. Pastries and fillings
3. Yeast products and cakes.

Suggested Learning Outcomes:

EXPERIMENTS

CO 1 Prepare various ICINGS, TOPPINGS & CANDIES

1. BUTTER ICINGS.

2. GLACE ICING.

3. ROYAL ICINGS

4. ALMOND PASTE

5. GUM PASTE.

6. FONDANT.

7. FROSTING.

8. CRÈME De MENTHE.

9. FUDGE.

10. ALMOND ROCK

11. JUJUBE.

C O 2 Preparation of Pastry & FILLINGS

1. PUFF PASTRY

> EGG PUFF

> CHICKEN PUFF

2. CHOUX PASTRY

>DIFFERENT FILLINGS.

3. DANISH PASTRY

4. CHOCOLATE WORK.

> Centre fillings

>Moulded chocolate.

> EASTER EGGS.

C O 3 Balance the ingredients for the preparation of Yeast based products, using Straight & No Time Dough method ,and deep rich cakes.

16. BREAD ROLL

17 BREAD LOAF.

18. MASALA BUNS

19. BROWN BREAD

20. MILK BREAD

21. FRUIT BREAD.

22. YEAST DOUGHNUTS

23. HOT CROSS BUNS.

24. PAU.

25. BABA AU RHUM.

26. SWEET DOUGH SWEDISH TEA RING.

27. PIZZA.

28.BURGER.

29 CAKES :

>WEDDING CAKE

>BLACK FOREST CAKE.

>CHRISTMAS CAKE

> FANCY CAKES.

30. GATEAUX.

> BULL’s EYE.

STUDENT ACTIVITY:

Prepare fancy cakes and rolls.

COURSE OUT COME		CL	Linked PO	Teaching Hrs
CO1	Prepare various ICINGS, TOPPINGS & CANDIES.	R/U/A	1,6,7	15
CO2	Preparation of Pastry & FILLINGS	R/U/A	1,6,7	15
CO3	Balance the ingredients for the preparation of Yeast based products, using Straight & No Time Dough method ,and deep rich cakes	R/U/A	1.,6,7	30

DEPARTMENT OF TECHNICAL EDUCATION

STATE BOARD OF TECHNICAL EDUCATION & TRAINING (TS)

Course Title: **FOOD & BEVERAGE COSTING PRACTICES**		Course Code	: **18HMCT-507P**
Semester	: **V**	Course / Elective	: **Core**
Teaching Scheme (L:T:P)	: **Theory 50 Minutes (03)**	Credits	: **1.5 Credits**
Type of course	: **Laboratory course**	Total Contact Hours	: **60**
CIE	: **60 Marks**	SEE	: **40 Marks**

Unit No	**Experiment Name**	**Periods**	**Questions to be set for SEE**			**Marks Weight age**
			R	**U**	**A**	
1	Gross profit and net profit	15	2	1	1	25%
2	Tabulation of Food costing	15	2	1	1	25%
3	Books used in costing	20	4	2	2	50%
	Total	**60**	**8**	**4**	**4**	**100%**

Pre requisites:

Poses the elementary ability to calculate percentages and averages

CO1	THE CALCULATION FOR GROSS PROFIT & NET PROFIT
CO2	COMPUTATION, FORMATING FOR FOOD COST
CO3	USE STANDARISED FORMATS FOR CONTROLLING COST, MENU PRICING

Course Contents:

1. Gross profit and net profit
2. Tabulation, purchase order, in voice and delivery note.
3. Books used in costing and pricing of menu.

Suggested Learning Outcomes:

EXPERIMENTS:

CO1. DERIVE THE CALCULATION FOR GROSS PROFIT & NET PROFIT.

1. Calculate Gross Profit.

2. Calculate Net Profit

C O 2 COMPUTATIONS, FORMATING FOR FOOD COST

1. Tabulate Daily, Weekly, & Monthly Food Cost.

2. Prepare the Format of Purchase Order.

3. Draw the Sample Format of Invoice & Delivery Note.

CO 3 USE STANDARISED FORMATS FOR CONTROLLING COST, MENU PRICING

1. BOOKS:

>Purchase book

> Receiving book

>Stores book

>Issue book

>Control book

2. STANDARD MEASURE & STANDARD RECIPE.

3. Pay-Roll & Time Card.

4. Pricing of menu.

Student activity:

Prepare sales mix percentage.

COURSE OUT COME		**CL**	**Linked PO**	**Teaching Hrs**
CO1	THE CALCULATION FOR GROSS PROFIT & NET PROFIT	R/U/A	1,2,7,8,9,10	15
CO2	COMPUTATION, FORMATING FOR FOOD COST	R/U/A	1,2,3,4,7,8,9,10	15
CO3	USE STANDARISED FORMATS FOR CONTROLLING COST, MENU PRICING	R/U/A	1,2,3,4,5,6,7,8,9 ,10	20

DEPARTMENT OF TECHNICAL EDUCATION

STATE BOARD OF TECHNICAL EDUCATION & TRAINING (TS)

Course Title: **TOURISM & TRAVEL MANAGEMENT LAB**		Course Code	: **18HMCT-508P**
Semester	: **IV**	Course / Elective	: **Core**
Teaching Scheme (L:T:P)	: **Theory 50 Minutes (03)**	Credits	: **1.5 Credits**
Type of course	: **Laboratory course**	Total Contact Hours	: **60**
CIE	: **60 Marks**	SEE	: **40 Marks**

Legend: R; Remembering, U: Understanding A: Applying

Unit No	Experiment Name	Periods	Questions to be set for SEE			Marks Weight age
			R	U	A	
1	Tourism officers	10	1	0	1	15%
2	Transport	10	1	1	0	10%
3	National parks	10	2	0	1	17.5%
4	Cultural centers	15	2	1	1	25%
5	Travel agent	15	2	2	1	32.5%
	Total	**60**	**8**	**4**	**4**	**100%**

Pre requisites:

Indentify sources of RESERVATION, Preliminary knowledge of Geography & Culture

CO1	Visit to Tourism Offices, Travel Agents, Read T.T., & Region wise Tourist Centers
CO2	Map the Air-Ways ,Domestic & International:, Railways, Water-ways,& Ticketing
CO3	Indentify National Parks, Wild-life Sanctuaries
CO4	Compile the Regional Dance & Music of INDIA
CO5	Plan ITINERARY and Package a Tour

Course Contents:

1 Visit to Tourist Centers in Hyderabad & collection of Tourism Address

2. Mapping of Transport.

3. National Parks &Sanctuaries.

4. Dance & Music of India.

5. Itinerary.

Suggested Learning Outcomes:

CO 1 Visit to Tourism Offices, Travel Agents, Read T.T., & Region wise Tourist Centers

- Visit to Tourism Offices
- Tourist Centers of Telangana
- Air lines, Railways – E – Ticketing – visit to Travel agent – periodicals.

CO 2 Map the Air-Ways, Domestic & International:, Railways, Water-ways Ticketing

- Role of Transportation – I

i. Air – Ways

ii. Water Ways

- Role of Transportation – II

iii. Surface / Road Ways

iv. Railways

CO 3 Indentify National Parks, Wild-life Sanctuaries

- Wild Life Sanctuaries and National Parks

CO 4 Compile the Regional Dance & Music of INDIA

- Regional Dance & Music of India

CO 5 Plan ITINERARY and Package a Tour

- Role of travel agent
- India Region wise
- Itinerary

Student Activity;

Collect information regarding FESTIVALS,

EVENTS, ORGANISER details and submit the report

COURSE OUT COME		CL	Linked PO	Teaching Hrs
CO1	Visit to Tourism Offices, Travel Agents, Read T.T., & Region wise Tourist Centers	R/U/A	1,2,3	10
CO2	Map the Air-Ways ,Domestic & International:, Railways, Water-ways,& Ticketing	R/U/A	1,2,3,4,5	10
CO3	Indentify National Parks, Wild-life Sanctuaries	R/U/A	1,2,3,4,5,6,7,8 ,9,10	10
CO4	Compile the Regional Dance & Music of INDIA	R/U/A	1,2,3,4,5,6,7,8 ,9,10	15
CO5	Plan ITINERARY and Package a Tour	R/U/A	1,2,3,4,5,6,7,8 ,9,10	15

DEPARTMENT OF TECHNICAL EDUCATION

STATE BOARD OF TECHNICAL EDUCATION & TRAINING (TS)

Course Title: **FLOWER ARRANGEMENTS Lab PRACTICES**		Course Code	: **18HMCT-509P**
Semester	: **V**	Course / Elective	: **Core**
Teaching Scheme (L:T:P)	: **Theory 50 Minutes (03)**	Credits	: **1.5 Credits**
Type of course	: **Laboratory course**	Total Contact Hours	: **60**
CIE	: **60 Marks**	SEE	: **40 Marks**

Course Content and Blue Print of Marks for SEE DHMCT FLOWER ARRANGEMENTS PRACTICES 18HMCT-508P

Legend: R; Remembering, U: Understanding A: Applying

Unit No	**Experiment Name**	**Periods**	**Questions to be set for SEE**			**Marks Weight age**
			R	**U**	**A**	
1	Use of Containers & Tools for Preparing Flowers.	10	1	0	1	15%
2	Round Floral Designs.	10	2	0	1	17.5%
3	Floral Designs-Triangular, Horizontal Vertical & Curvilinear.	20	2	2	1	32.5%
4	Florist Arrangements & Japanese Arrangements.	20	3	2	1	35%
	Total	**60**	**8**	**4**	**4**	**100%**

Pre requisites:

Indentify common, popular and seasonal flowers and foliage.

CO1	Identify Tools Care Of Seasonal Flowers, Storage of flowers & Foliage.
CO2	Identify different Shapes & Draw All Rou Round Floral Design.
CO3	Identify basic Floral Designs for Triangular, Horizontal, Vertical & Curvilinear

CO4	Prepare Florist Bow ,Bouquet, Wreath, & &Japanese Art of Flower Arrangements

Course Contents:

1. Care of cut flowers and identification of tools and containers.
2. Shapes of floral designs
3. Arrange triangular flower arrangements, horizontal, vertical curvilinear and hogarthian curve.
4. Bow bouquet and ikebana arrangements.

Suggested Learning Outcomes:

CO I Identify Tools Care Of Seasonal Flowers, storage of flowers & Foliage.

1 Identify the tools & containers, stem support, for flowers.
2 Care and conditioning of cut flowers.
3 Re-Cut the steps using Shears Knife
4 Storage of cut foliage
5 Setting of Refrigeration Temperatures for flowers and foliage.
6 Care of cut flowers, stages and cut-flower stem length.

CO II Identify different Shapes & Draw All Round Floral Design.

DRAW the shapes of FLORAL DESIGNS;

- 1 Circular
- 2 Radiating
- 3 Equilateral Triangle
- 4 Vertical
- 5 Horizontal
- 6 Crescent
- Hogarthian the 'S' Curve.

CO III Identify basic Floral Designs for Triangular, Horizontal, Vertical & Curvilinear

1 Arrange Triangular flower arrangement using MASS, LINE, & Filler flowers.
2 Make a Horizontal flower arrangement.
3 Construct a Vertical Arrangement.
4 Arrange Curvilinear Designs.
5 Crescent and Hogarthian curve.

CO IV Prepare Florist Bow, Bouquet, Wreath, &

&Japanese Art of Flower Arrangements

> 1 Corsage Bows
> 2 Single Carnation Corsage
> 3 NAGEIRE Arrangements
> 4 MORIBANA Arrangements
> 5 JIYU-BANA.

Student Activity:

1. Arrange flowers for Dias ,Conference
2. Arrange flowers for 2,4, 6,8 Covers
3. Arrange flowers for Reception, Lobby, Banquets & Buffets

COURSE OUT COME		CL	Linked PO	Teaching Hrs
CO1	Identify Tools Care Of Seasonal Flowers, Storage of flowers & Foliage.	R/U/A	1,2,3	10
CO2	Identify different Shapes & Draw All Round Floral Design.	R/U/A	1,2,3	10
CO3	Identify basic Floral Designs for Triangular, Horizontal, Vertical & Curvilinear	R/U/A	1,2,3	20
CO4	Prepare Florist Bow ,Bouquet, Wreath, & &Japanese Art of Flower Arrangements	R/U/A	1,2,3	20

Department of Technical Education

State Board of Technical Education &Training (TS)

Course Title:	**Project Work**	Course Code :	**18C-510P**
Semester:	**V Semester**	Course Group :	**Practical**
Teaching Scheme in Periods(L:T:P):	**0:0:45**	Credits :	**1.5**
Methodology :	**Practical**	Total Contact Periods :	**45**
CIE :	**60**	SEE :	**40**

Pre requisites

Knowledge of HOSPITALITY SERVICES &Inter disciplinary courses.

Course outcomes

Upon completion of Project Work, the student shall be able to

CO1	Reflect upon and explore problems in depth, to develop informed technical decisions to tackle them, with skills of curiosity, initiative, independence, reflection and knowledge transfer
CO2	Demonstrate ability to pursue new knowledge necessary to share their expertise in hospitality services
CO3	Appreciate the values of social, legal and ethical responsibility principles, through the analysis and discussion of problem and real time projects &will become lifelong learners, of the skills and competences necessary to successfully contribute.
CO4	Prepare documents in team and enhance his written and oral communication presentations

Course Content and Blue Print of Marks for CIE and SEE

Sl. No	Subject	Items	Max Marks
1	Project	**CIE**	
		1. Mid - I:Abstract submission– (Marks awarded by the Guide)	20
		2. Mid – II: Content development/ literature survey, data collection/prototype etc. - (Marks awarded by the Guide)	20
		3.Internal evaluation - (Marks awarded by the Guide)	20
		SEE	
		4.a) Final report Submission b) Seminar /Viva Voce (Marks awarded by the External Examiner, Head of Section (i.e. Internal Examiner)and Guide.	20 20
Total			**100**

Note:

The Project work carries 100 marks and pass marks are 50% and minimum of 50% in SEE. Internal assessment is done by guide and external assessment is conducted by guide, head of section and external examiner.

A candidate failing to secure the minimum marks has to reappear for the project.

Course Contents

Project work is intended to provide training in the service sector of tourism and its allied hospitality sector. Project work will also include the preparation of the feasibility report for any one type of enterpris such as Start-up.

Students shall be divided into groups of five each and shall be assigned a problem that calls for application of the knowledge he/she acquired in the course and also which involves some extra study of reference materials.

Projects:

a) Planning and designing of a Restaurant
b) Culinary arts
c) Accommodation
d) Sales and marketing
e) Food and beverage
f) Sandarshini scheme
g) Prasad scheme
h) Hriday scheme
i) Hospital menus
j) Hostel catering

Every student should prepare a project report and submit the same for assessment. Every student puts her share to the work in all the operations of the project. The end examination in Project work shall consist of power point presentation and Viva-voce test to be assessed by a panel of examiners comprising of an External examiner, the Head of Section, and member of staff who guided the project as internal examiner.

Suggested Learning Outcomes

After completion of the subject, the student shall be able to

,

1.1 Identify different works to be carried out in the Project.

1.2 Collect data relevant to the project.

1.3 Carry out Site Surveys.

1.4 Select the most efficient method from the available choices based on preliminary investigation.

1.5 Design the required elements of the project as per standard Practice.

1.6 Prepare working drawings for the project.

1.7 Estimate the cost of project, men, materials and equipment required.

1.8 Prepare schedule of time and sequence of operations.

1.9 Prepare project report.

1.10 Prepare C.P.M. Chart.

1.11 Collect the requirements to start a Small Enterprise/Industry under Self Employment Scheme.

1.12. Collect the necessary information to procure necessary finance, site and equipment.

1.13 Prepare the chart or model for each project.

The aim of the Project work is to develop capabilities among the students, for a comprehensive analysis of implementation of Good Hygienic Practices in conducting investigation and report writing in a systematic way and to expand students understanding on the subject.

Suggested Student Activities

1. Plan and work out an action plan in a team for completion of a civil engineering problem
2. Take up a task with skills of curiosity, initiative, independence, reflection and knowledge

   transfer which will allow them to manage new knowledge in their professional careers.
3. Assign students with quantitative and qualitative tools to identify, analyze and develop opportunities as well as to solve Civil Engineering problems.
4. Develop students' ability to think strategically, and to lead, motivate and manage with teams.

5. Develop students' written and oral communication competencies to enhance Technical effectiveness.
6. Enhance students' appreciation of the values of social responsibility, legal and ethical principles, through the analysis and discussion of relevant articles and real time projects.
7. Tech fest/Srujana
8. Paper/Poster presentation
9. Group discussion

	Basic knowledge	Discipline Knowledge	Experiments and practice	Engineering Tools	Engineer and society	Environment & sustainability	Ethics	Individual and Team work	Communication	Lifelong learning	Linked PO
CO	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10	
CO1	1	3	3	3	2	2	3	3	3	3	1,2,3,4,5,6,7,8,9,10
CO2	1	3	3	3	2	2	3	3	3	3	1,2,3,4,5,6,7,8,9,10
CO3	1	3	3	3	2	2	3	3	3	3	1,2,3,4,5,6,7,8,9,10
CO4	1	3	3	3	2	2	3	3	3	3	1,2,3,4,5,6,7,8,9,10

Project Work - I spell

RUBRICS 1:

	GOOD	AVERAGE	ACCEPTABLE	UNACCEPTABLE
Identification of problem	Good explanation of the purpose and need of the project	average explanation of the purpose and need of the project	Moderate explanation of the purpose and need of the project	Minimal explanation of the purpose and need of the project
Study the existing systems	Collects a great deal of information and good study of the existing systems	Collects some basic information	Limited information	Incomplete information
Objectives and methodology	Good justification to the objectives	Incomplete justification to the objectives	Only some objectives of the proposed	Objectives of the proposed work are either not identified or not well

Project Work- II spell

RUBRICS2:

	GOOD	AVERAGE	ACCEPTABLE	UNACCEPTABLE
Incorporation of suggestions	Changes are made as per modification	All major changes are made as per modification	Few changes are made	Suggestions are not incorporated
Project demonstration	All defined objectives are achieved	All modules are achieved	Some of the defined objectives are achieved	Defined objectives are not achieved
Demonstration and presentation	Objectives achieved as per time frrame	Objectives achieved as per time frrame	Objectives achieved as per time frrame	No Objectives achieved as per time frrame

RUBRICS

Attributes: Engineering and Society
Communication P. O
5 & 9

	RUBRICS FOR ACTIVITY – (Collection)					
Dimension	Exemplary	Good	Satisfactory	Developing	Unsatisfactory	
	5	4	3	2	1	
Subject/ Topic coordination	Concept linked to topic with advanced knowledge	Concept linked to topic with little Knowledge	Concept linked to topic only	Concept not linked and not clear	Not at all linked with topic	
Sources used for the topic	Different sources with latest information	Different sources with sufficient information	Single source with limited information	Reproduction matter	Copied from others	
Quality and Quantity of the material/ model/ sample	Excellent in quality with enough quantity	Good quality with enough quantity	Appreciable in quality and quantity	Insufficient in quality and quantity	Irrelevant to the assigned topic/ Not submitted	
PRESENTATION ORAL DOCUMENT	Highly receptive Highly exemplary	Receptive Exemplary	Moderately receptive Moderate	Mediocre Not in orientation	Non receptive Abstract/ Distorted	

	RUBRICS FOR ACTIVITY - (Collection) Individual& Team work, Lifelonglearning P-08,P-10					
Dimension	Exemplary	Good	Satisfactory	Developing	Unsatisfactory	
	5	4	3	2	1	
Subject/ Topic coordination	Concept linked to topic with advanced knowledge	Concept linked to topic with little knowledge	Concept linked to topic only	Concept not linked and not clear	Not at all linked with topic	
Sources used for the topic	Different sources with latest information	Different sources with sufficient information	Single source with limited information	Reproduced matter	Copied from others	
Quality and Quantity of the material /model /sample	Excellent in quality with enough quantity	Good quality with enough quantity	Appreciable in quality and quantity	Insufficient in quality and quantity	Irrelevant to the assigned topic/ Not submitted	
Presentation ORAL/DOCUMENT	Highly receptive/ Highly Exemplary	Receptive/ Exemplary	Moderately receptive/ Moderate	Mediocre/ Not in orientation	Non receptive Abstract/ Distorted	

	RUBRICS FOR SEMINAR / INDIVIDUAL PRESENTATION P-08,09					
Dimension	Exemplary	Good	Satisfactory	Developing	Unsatisfactory	
	5	4	3	2	1	
Personal Disposition	Poise	Disposition	Stance	Gait	Un pleasant	
Diction	vocabulary	continuous	confident	Lisping	gibberish	
Content	Thought Provoking	Alacrity	placid	Good	Insufficient inputs	
Interaction	Profound Reply	Ability to satisfy	Ability to respond	Misleading	evading	