

# SYLLABUS

FOR

## **DIPLOMA IN HOTEL MANAGEMENT IN FOOD & BEVERAGE PRODUCTION**

(One Year and Six Months)

(Semester: I & II)



**COLLEGE OF HOTEL MANAGEMENT**

**IIMT UNIVERSITY  
MEERUT**

**SCHEME**

**DIPLOMA IN HOTEL MANAGEMENT IN FOOD  
& BEVERAGE PRODUCTION  
(Semester-I)**

# **DIPLOMA IN FOOD & BEVERAGE PRODUCTION (SEMESTER-I)**

## **COOKERY (THEORY)**

### **UNIT-I**

Importance of kitchen in Hotel & Catering establishments; Aims and objectives of cooking, classification of raw materials, preparation of ingredients, methods of mixing foods, effect of heat on various foods weighing and measure, texture of food, Culinary terms.

### **UNIT-III**

Methods of cooking with special application of meat, fish, vegetables, cheese, pulses and egg. Conventional and non-conventional methods of cooking, solar cooking, microwave cooking, fast food operation. Variety of fish, meat and vegetables. Accompaniments, garnishes and rechauffe.

### **UNIT-III**

Balancing of recipes, standardization of recipes, standard yield, maintaining recipe files. Menu planning, portion control, belief study of how portions are worked out. Invalid cookery. Purchasing specifications, quality control, indenting and Costing.

### **UNIT-IV**

Eggs; Structure, selection of quality, various ways of cooking eggs with example in each method and prevention of blue ring formation.

### **UNIT-V**

**Vegetables:** Effect of heat on different vegetables in acid/alkaline medium and reaction with metal. Method of cooking different vegetables with emphasis on cooking asparagus, brussels sprouts.

Reference Book:

1. Food Production Operation, - Parvinder S. Bali
2. Theory of Cookery – Mrs Krishna Arora

# **DIPLOMA IN FOOD & BEVERAGE PRODUCTION (SEMESTER-I)**

## **COOKERY (PRACTICAL)**

**Familiarization of tools & equipment and their use.**

### **Indian**

Rice - 08 varieties

Indian Bread (Wheat) - 10 varieties Dal -  
10 varieties

Vegetables - 15 varieties

Chutney - 05 varieties Raita -

05 varieties

Egg dishes- 03 varieties

Fish dishes - 05 varieties Meat

dishes - 08 varieties Chicken

dishes - 08 varieties Shorba- 02  
varieties

Tandoor dishes Tandoori chicken, tandoori fish, seekh kabab,  
Boti kabab.

Snacks 10 varieties

Sweets 08 varieties

**Special dishes for festivals - 5 festival menus (Note: Emphasis on Regional Cuisines)**

# **DIPLOMA IN FOOD & BEVERAGE PRODUCTION (SEMESTER-I)**

## **LARDER (THEORY)**

### **UNIT-I**

Larder Organization & layout.

Larder control Maintenance & upkeep of larder equipment and supplies.

### **UNIT-II**

Cleaning and care of Larder equipment.

### **UNIT-III**

Hors d'oeuvre and salads classification

### **UNIT-IV**

Different types of forcemeat and their uses.

Decorative work including sculptures, ice carvings, vegetables and fruit carvings.

## **LARDER (PRACTICAL)**

Preparation of various simple and compound Horsd'oeuvres:

Simple Salads - 5 varieties

### **Compound Salads:**

Fruit based - 2 varieties

Fish based - 2 varieties

Meat based - 2 varieties

Vegetables based - 2 varieties

Preparation of salad dressings - 3 varieties

Reference Book:

1. Cold Kitchen –DD Sharma
2. Theory of catering- Ronald Kinton

# **DIPLOMA IN FOOD & BEVERAGE PRODUCTION (SEMESTER-I)**

## **FOOD SCIENCE & NUTRITION**

### **UNIT-I**

Definition of nutrition, definition of calorie, daily calorie requirement for different age groups, factors. Food groups and their role in balance diet.

### **UNIT-II**

Carbohydrates and proteins Classification source, functions Recommendatory Daily Allowance (RDA), excess and deficiency.

### **UNIT-III**

Fats classification according to sources, difference between animal fat and vegetable fat, functions, Recommendatory Daily Allowance (RDA), excess and deficiency.

### **UNIT-IV**

Minerals Importance of Minerals with special emphasis on calcium and iron (function & sources.)

### **UNIT-V**

Vitamins in diet Fat soluble A, D, E & K water soluble, B-complex, Thiamin, Niacin, Riboflavin and Vitamin C, sources, function Recommendatory Daily Allowance, excess and deficiency.

### **UNIT-VI**

Health food & Menus for diabetic, heart, blood pressure patients, specific requirements for sports man & woman.

Reference Book:

Nutrition & Food Science- B Shri Lakxmi

# **DIPLOMA IN FOOD & BEVERAGE PRODUCTION (SEMESTER-I)**

## **COMMODITIES AND COSTING**

### **(THEORY)**

#### **UNIT-I**

Cereals;- Wheat, Rice, Maize & Barley

Breakfast Cereals Uses and storage of cornflakes, puffed rice, pressed rice.

#### **UNIT-II**

Pulses Types and uses of pulses.

#### **UNIT-III**

Fresh fruits and vegetables, classification of fruit and vegetables and its use.

#### **UNIT-IV**

Dairy products Milk and its composition and storage, classification and use of cheese, butter & cream,

#### **UNIT-V**

Herbs, spices and condiments classification and uses of different types of herbs and condiments,

#### **UNIT-VI**

Brief introduction of Tea, Coffee, Cocoa and its procurement, storage and use. Food flavors, essences and colors with brand names.

Reference Book:

Theory of catering- Ronald Kinton

Food & beverage control- Douglas

# **DIPLOMA IN FOOD & BEVERAGE PRODUCTION (SEMESTER– I)**

## **COMPUTER APPLICATIONS IN FOOD PRODUCTION**

**Note: This paper carries no marks.**

Computer fundamentals

History

Information concepts and processing

Elements of a computer processing system

Hardware, features and uses

Input/output devices

Software concepts MS DOS, MS OFFICE (use).



# **DIPLOMA IN FOOD & BEVERAGE PRODUCTION (SEMESTER-II)**

## **COOKERY -II**

### **(THEORY)**

#### **UNIT-I**

##### **Description and use of the following:**

Basic stocks, Aspics & Jellies.

Roux blanc, Roux blond and Roux brun.

##### **Recipes and quantities required to produce 10 liters of stocks, white & brown.**

##### **Recipes Required to Produce One Litre of the Following:**

Béchamel Sauce, Tomato, Sauce, Veloute Sauce, Espagnole Sauce. Hollandaise And Mayonnaise Sauce with the necessary precautions to be observed while preparing these, with minimum five derivatives of each.

**Soup** Definition, classification of soups with example in each group, recipe for one litre consommé, 10 popular consommés with their garnishes.

#### **UNIT-II**

**Bread making-** Bread rolls, Bread sticks, other bread varieties.

#### **UNIT-III**

Pastry, Recipes of short crust pastry, puff pastry, flaky pastry choux pastry, Danish pastry and their derivatives. Recipes and method of preparation of plain ice cream.

#### **UNIT-IV**

Kitchen stewarding and upkeep of equipment.

#### **UNIT-V**

Staff organization of Kitchen, coordination with the department.

##### **Reference Book:**

1. Food Production Operation, - Parvinder S. Bali
2. Theory of Cookery – Mrs Krishna Arora

## DIPLOMA IN FOOD & BEVERAGE PRODUCTION (SEMESTER-II)

### COOKERY (PRACTICAL)

<p><b>Continental:</b> Stock - white stock, brown stock, fish stock.</p> <p>Sauce Bechamel sauce, veloute sauce, tomato, espagnole, hollandaise and mayonnaise with 5 derivatives of each, Demi glass, Mint sauce, horse raddish, bread sauce and apple sauce.</p>	<p><b>Soups:</b> Purees - 2 varieties Cream - 3 varieties Veloute - 2 varieties Broths - 2 varieties Bisques - 1 varieties Consommes - 5 varieties Cold Soups - 2 varieties Potages - 2 varieties</p>
<p><b>Fish:</b> Baked - 2 varieties Grilled - 2 varieties Shallow fried - 2 varieties Deep fried - 4 varieties Poaches - 2 varieties</p>	<p><b>Chicken and other Meats:</b> Stew - 2 varieties Casseroles - 2 varieties Roasts - 2 varieties Braised - 2 varieties</p>
<p><b>Grilled/Baked</b> - 2 varieties Chicken (Sautes) - 5 varieties Entrees - 3 varieties Pork - 2 varieties Steaks - 3 varieties</p>	<p><b>Chinese:</b> Soups - 2 varieties Noodles &amp; Rice - 4 varieties Chicken - 2 varieties Meat - 2 varieties Prawns - 2 varieties Fish - 1 Dish Vegetables - 3 varieties</p>

**Vegetables:** Preparation and cooking of vegetables 10 varieties

**Potatoes** - 10 varieties

**Farinaceous Dishes:** Spaghetti and macaroni dishes 2 varieties.

**Egg:** Breakfast egg preparation 5 varieties

**Sweets:**

Mousse - 3 varieties

Souffles - 3 varieties

Baked - 3 varieties

Steamed (Pudding) - 3 varieties

Reference Book:

Nan Roti of India – Proby Babar

## **DIPLOMA IN FOOD & BEVERAGE PRODUCTION (SEMESTER-II)**

### **LARDER -II**

#### **UNIT-I**

Fish classification, scalling, cleaning, preparation, basic cuts and its uses and storage.

#### **UNIT-II**

Butchery Cuts of beef, lamb, mutton and pork, its uses and weights.

#### **UNIT-III**

##### **Poultry and Game:**

Poultry Classification, preparation, dressing and cuts with its uses.

Game Furred game and feathered game, preparation cuts with its uses.

#### **UNIT-IV**

Assembling of cold buffets, sandwiches and canapés. Proper storage of leftovers.

### **LARDER (PRACTICAL)**

##### **Butchery:**

- a) Lamb and mutton Demonstration of jointing mutton carcasses.  
Deboning of mutton leg and shoulder.  
Curry cuts and boti kebab.

- b) Pork Demonstration and preparation of pork chops, deboning of pork leg.
- c) Fish cuts of fish and its use in cold buffets.
- d) Poultry dressing, trussing and deboning.

Reference Book:

- 1. Cold Kitchen –DD Sharma
- 2. Theory of catering- Ronald Kinton

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## **DIPLoma IN FOOD & BEVERAGE PRODUCTION (SEMESTER-II)**

### **HYGIENE & SANITATION**

#### **HYGIENE**

##### **UNIT-I**

Personal Hygiene - care of skin, hand and feet. Food handlers hygiene, protective clothing.

##### **UNIT-II**

Dishwashing methods - manual and machine dish washing merits and demerits.

##### **UNIT-III**

Garbage disposal - different methods advantage and disadvantages.

##### **UNIT-IV**

Food Poisoning - Causative factor and the precautions to be taken by food handlers.

##### **UNIT-V**

Food Storage -Techniques of correct storage, storage temperature of different commodities to prevent bacterial manifestation or contamination.

##### **UNIT-VI**

Pest Control - Rodents and insect control techniques, special stress on control of flies, rats and cockroaches.

## **UNIT-VII**

Municipal health laws.

## **UNIT-VIII**

Golden rules of first aid and treatment for cuts, wounds, burns.

Reference Book:

1. Theory of catering- Ronald Kinton

# **DIPLOMA IN FOOD & BEVERAGE PRODUCTION (SEMESTER-II)**

## **COMMODITIES AND COSTING-II**

### **UNIT-I**

Prevailing food standards in India, food adulteration as a public health hazard, simple tests in the detection of common food adulterants, Essential Commodities Act-BIS Agmark.

### **UNIT-II**

Methods of food preservation long term and short term methods.

Convenience food sugar preserves and confectionery gums.

### **UNIT-III**

Importance of costing and cost dynamic variable and semi-variable and fixed cost.

### **UNIT-IV**

Elements of cost material, labour and overhead.

### **UNIT-V**

Cost control procedure through Purchasing, Receiving, Storing issuing and preparation, portion control.

Reference Book:

Theory of catering- Ronald Kinton

Food & beverage control- Douglas

## **DIPLOMA IN FOOD & BEVERAGE PRODUCTION**

**(SEMESTER-II)**

### **COMPUTER APPLICATIONS IN FOOD PRODUCTION**

**Note: This paper carries no marks.**

Introduction of Windows.

Introduction of computers for accounting records and controls.

# DIPLOMA IN FOOD & BEVERAGE PRODUCTION

## SEMESTER -III

### INDUSTRIAL EXPOSURE

<b>Subjects</b>	<b>Teaching Scheme</b>		<b>Examination Scheme</b>							
	<b>Theory Hrs</b>	<b>Prac. per week</b>	<b>Theory</b>				<b>Ex Hrs</b>	<b>Practical</b>		
			<b>Sub. Code</b>	<b>Marks</b>				<b>Marks</b>		
				<b>Internal</b>	<b>External</b>	<b>Total</b>		<b>Internal</b>	<b>External</b>	<b>Total</b>
<i>PRACTICAL</i>										
<b>INDUSTRIAL TRAINING</b>	-	-	<b>IT-101</b>	-	-	-		<b>40</b>	<b>100</b>	<b>140</b>
<b>TOTAL</b>								<b>40</b>	<b>100</b>	<b>140</b>

### IT 101 INDUSTRIAL TRAINING

1. Exposure to Industrial Training is an integral part of the curriculum. The 22 weeks industrial training would be divided into four/five weeks each in the key areas of Food & Beverage Production.
2. Attendance during the training would be taken from the hotel authorities & the student will have to prepare a log book for the time period.
3. For award of marks, 20% marks of IT would be on the basis of feed-back from the industry in a prescribed Performance Appraisal Form (PAF). It will be the students' responsibility to get this feed-back/assessment form completed from all the four departments of the hotel for submission to the institute at the end of Industrial Training. For the remaining 80% marks, students would be assessed on the basis of seminar/presentation before a select panel. The presentation would be limited to only one key area of the student's interest. A hard copy of the report will also have to be submitted to the panel.
4. Responsibilities of institute, hotel and the student/trainee with aims & objectives have been prescribed for adherence.
5. Once the student has been selected / deputed for Industrial Training by the institute, he/she shall not be permitted to undergo IT elsewhere. In case students make direct arrangements with the hotel for Industrial Training, these will necessarily have to be approved by the institute. Students selected through campus interviews will not seek Industrial Training on their own.