

B.Voc Hospitality Management

Semester-3(Even)

Industrial Training

B.VOC HOSPITALITY MANAGEMENT

SEMESTER -4 (Even)

ACCOMMODATION OPERATION (Theory and Practical)

CO 1	Describe linen room and activities done in the linen room equipment used in the linen room,
CO 2	Know about stocktaking procedures and records in linen room, Uniform room and procedure for issuing and exchange of uniform
CO 3	Know about sewing room and equipment used in sewing room
CO 4	Define laundry and its types, Explain the stages of wash cycle and equipment used in the laundry
CO 5	Flower arrangements in hotels and material required for flower arrangements, Indoor plants and their selection for hotels
CO 6	Layout of linen and uniform room and their dimensions, Knowledge about laundry machines and their use
CO 7	Stain removal procedure
CO 8	Selection and designing of uniforms

CREDIT- 4 THEORY PERIODS OF 45 MINTUES EACH PER WEEK AND 6 PRATICAL PERIODS OF 45 MINTUES EACH PER WEEK OVER A SEMESTER

Class: B.VOC.-HOSPITALITY MANAGEMENT

FOOD SAFTY & QUALITY (Theory)

SEMESTER: 4 (233)

CO 1	Describe –micro organisms in food, factor affecting their growth, food hazards & risks, contaminants & food hygiene.
CO 2	Explain common food borne diseases, fungi, viruses, food spoilage & prevention.
CO 3	Give deep knowledge of beneficial role of micro organisms,
CO 4	Describe food standards, preservatives, common preservatives.
CO 5	Explain food laws ®ulation (PFA,FPO,MPO)CODEX alimentations, iso ,wto.
CO 6	Explain quality assurance concept, hygiene & sanitation in food sector.

Class: B.VOC.-HOSPITALITY MANAGEMENT

FOOD & BEVERAGE PRODUCTION (Theory and Practical)

SEMESTER: 4 (227)

CO1	Gives deep knowledge of quantity food production equipment, menu planning.
CO2	Describe all basic indenting, portion control, types of volume feeding.
CO 3	Explore the area of volume feeding (institutional catering, industrial catering, hospital catering, off premises catering).
CO4	Describe the quantity purchase & store(introduction, purchasing system, purchase specification.
CO5	Give knowledge of regional cuisine- Indian, heritage, factor affect eating habits in different part of the country.
CO6	Preparation –goan menu.
Co 7	Preparation of different rice preparation.
Co 8	Preparation of Rajasthani menu.
Co 9	Preparation of South Indian Menu.
Co 10	Preparation of Guajarati menu.

Credit - 4 THEORY PERIODS OF 45 MINUTES EACH PER WEAK OVER A SEMESTER

Credit – 3 PRACTICAL PERIODS OF 45 MINUTES EACH PER WEAK OVER A SEMESTER

Class: B.VOC.-HOSPITALITY MANAGEMENT

FOOD & BEVERAGE CONTROL (Theory)

SEMESTER: 4 (228)

CO 1	Describes -food cost control, methods, advantages.
CO 2	Explain the receiving control procedure, duties of receiving clerk& method of receiving.
CO3	Give demonstration on various record & format use during the food cost control.
CO4	Explain –job description of purchase manager/personnel, types , standard purchase specification.
CO5	Describe –storing & issuing control in beverage control(equipment, temperature control, inventory & perpetual inventory).
CO6	Give deep knowledge of production control (forecasting, fixing of standard, quality & quantity standards, standard recipe).
CO 7	Explain- sale control (way of expressing selling, determining pricing, calculation of selling price).
CO 8	Describe all billing procedure (cash & credit) at various level, format of sale & cash .

Credit - 4 THEORY PERIODS OF 45 MINUTES EACH PER WEAK OVER A SEMESTER

Class: B.VOC.-HOSPITALITY MANAGEMENT

FRONT OFFICE OPERATION (Theory and Practical)

SEMESTER: 4 (229)

CO 1	Describe –computer role in front desk, different software(opera, amendus, Fidelio etc.)
CO 2	Explain front office accounting system(non automated, semi automated & fully automated)
CO 3	Give deep knowledge of check out procedure, guest settlement (cash, credit, Indian & foreign currency).
CO 4	Describe night auditing-definition, function & procedure.
CO 5	Handling guest complaints with monk practices.
Co6	Reservation handling with different manner.
Co 7	Demonstration on telephone handling.
Co 8	Procedure for registration handling.

Credit - 4 THEORY PERIODS OF 45 MINUTES EACH PER WEAK OVER A SEMESTER

Credit – 3 PRACTICAL PERIODS OF 45 MINUTES EACH PER WEAK OVER A SEMESTER

Class: B.VOC.-HOSPITALITY MANAGEMENT

MANAGEMENT IN TOURISM (Theory)

SEMESTER: 4 (234)

CO 1	Describe the entrepreneurship –definition, function,& forms.
CO 2	Explain tourism issue , understanding organizational theory.
CO3	Describe organizational behavior issues, small group behavior, supervisory behavior, inter personal behavior, inter group behavior.
CO4	Give deep knowledge of managing financial operations ,profit & los statements ,balance sheet.
CO 5	Explain managing practices in tourism, food services, tourist transport, airlines industry.
CO 6	Explain airports: convention promotion & management, planning convention, management & implementation of conventions.

Credit – 2 THEORY PERIODS OF 45 MINUTES EACH PER WEAK OVER A SEMESTER

TOURISM MARKETING

SEMESTER : 4 (341)

CO 1	Describe the tourism marketing–definition, function,& forms.
CO 2	Explain tourism marketing segmentation ,tourism market forecasting.
CO3	Describe role of technology in tourism, marketing mix.
CO4	Give deep knowledge of familiarization tour ,seasonal marketing, & destination marketing.
CO 5	Explain managing accommodation marketing.
CO 6	Explain transport & travel services marketing

Credit – 2 THEORY PERIODS OF 45 MINUTES EACH PER WEAK OVER A SEMESTER