

Galgotias University
School of Hospitality
B.Sc Hotel Management
Session 2019-20, Semester-I

FME111	First Aid in Handling Medical Emergencies(Lab)	L	T	P	C
Version1.02		0	0	2	1
Pre-requisites//Exposure	Basic understanding of the English language and also dedication and hard work				
Co-requisites					

Course Description

This course is designed to help the students to meet the emergency scenarios in the various hospitality industries, and also prepare the students actively respond to meet the emergency. The core purpose of the course is to help the establishment meet their necessary health & safety requirements and place themselves in a position of preparedness where the health and safety of their staff and guest are concerned.

UNIT (I)3Hrs.. Definition of first aid , scope, principles and essentials, methods of approach and qualifications of a first aider.

UNIT (II).3Hrs.. First field dressing, routine dressing.

UNIT(III).2Hrs.. Fractures - Varieties, general signs and symptoms, general rules for treatment, padding of splints,.

UNIT(IV).4Hrs.. Management of manual handling tasks such as lifting heavy objects, placing objects, falls while carrying heavy objects.

UNIT(v)..8Hrs. a. Wounds – Types, first aid and treatment.

b.Haemorrhage - Varieties, arrest of external haemorrhage, arrest of haemorrhage from special regions, mouth nose and ear.

c.Effects of heat and cold.

d.Management of Injuries occur during the usage of powered and nonpowered equipment such as slicers,mincers,knives,mixers,.

UNIT(vi). .6Hrs a.Introduction of Burns..


b.Management of Burn, happened during cooking food,Taking foods from the ovens, using of heating equipments,steamers,

c. Handling of Electrical burns, shock.. Fainting ,,seizures

UNIT(Vii)..3.Hrs.. a. Artificial respiration. CPR Technique,

b. BLS guidelines..

- Elergies & antidotes
- Bites –Snake ,dog, monkey
- If hair, dust, particles ,spices – first aid


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**School of Hospitality
B.Sc Hotel Management
Session 2015-16, Semester 1**

LLL_111	Professional Communication	L	T	P	C
Version 1.01	Date of Approval:	0	0	2	1
Pre-requisites/Exposure	English at +2 level				
Duration	15 sessions of 100 minutes each				
	1 session of 100 minutes per week for 15 weeks				

Course Objectives

1. To enhance knowledge of English grammar
2. To help improve English communication skills – reading and writing
3. To fine tune Mother Tongue Influence.

Course Outcomes

At the end of this course, the learner will be:

1. Able to communicate effectively
2. Able to develop neutral accent.

Course Catalogue

The English Language is an integral part of our daily lives and no professional interaction is complete without the usage of this language. The language knowledge will help students to widen their horizons and open new avenues for higher studies/research abroad and at home. It will also help them perform better in competitive examinations. The course comprises of lessons and practice sessions on communicative English and English aptitude, focusing on grammar, pronunciation and mother tongue influence which again is imperative to succeed.

Text Book

SLLL's own text book

Reference Books

1. Practical English Usage - ISBN: 019431197X
2. Learning Spoken English - ©2012 by Lynn Lundquist - ASIN: B0094XNOPW
3. Essential English Grammar: A Self-Study Reference and Practice Book for Elementary



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4. Murphy's English Grammar with CD, Murphy, Cambridge University Press.

Course Content

Unit I: Introduction and Greetings

7 lectures

- Pronunciation - stress and intonation patterns
- Listening and Comprehension skills
- Vocabulary
- Paraphrasing and elaboration skills
- Coherent organization of information at sentence and discourse levels
- Interactive skills to enhance comprehension.
- Coherent organization of information at sentence and discussion levels
- Interactive skills to enhance comprehension
- Interactive Communicative Skills

Unit II: English Grammar

5 lectures

- Error Detection -error in use of words: Nouns, Pronouns, Verbs, Adjectives, Adverbs, Prepositions, Articles,
- Antonyms / Synonyms, Homonyms,
- Affixes (from General Study);
- Health and Travel Technical Reports
- Trans-coding
- Letter / Email Writing
- Idioms and Phrasal Verbs

Unit III: Mother Tongue Influence

3 lectures

- Evaluation of Speaking Skills
- Communication Games

Mode of Evaluation: The performance of students is evaluated as follows:

Components	Presentation and Online Assessment	
	Internal	SEE
Marks	50	50
Total Marks	100	



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**School of Hospitality
B.Sc Hotel Management
Session 2015-16, Semester 2**

LLL121	English Proficiency Lab	L	T	P	C
Version 1.01	Date of Approval:	0	0	2	1
Pre-requisites/Exposure	English at +2 level				
Duration	15 sessions of 100 minutes each				
	1 session of 100 minutes per week for 15 weeks				

Course Objectives

1. To enhance knowledge of English grammar
2. To help improve English communication skills – reading and writing
3. To fine tune Mother Tongue Influence.

Course Outcomes

At the end of this course, the learner will be:

1. Able to communicate effectively
2. Able to develop neutral accent.

Course Catalogue

The English Language is an integral part of our daily lives and no professional interaction is complete without the usage of this language. The language knowledge will help students to widen their horizons and open new avenues for higher studies/research abroad and at home. It will also help them perform better in competitive examinations. The course comprises of lessons and practice sessions on communicative English and English aptitude, focusing on grammar, pronunciation and mother tongue influence which again is imperative to succeed.

Text Book

SLLL's own text book

Reference Books

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3. Essential English Grammar: A Self-Study Reference and Practice Book for Elementary




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4. Murphy's English Grammar with CD, Murphy, Cambridge University Press.

Course Content

Unit I: Introduction and Greetings

7 lectures

- Pronunciation - stress and intonation patterns
- Listening and Comprehension skills
- Vocabulary
- Paraphrasing and elaboration skills
- Coherent organization of information at sentence and discourse levels
- Interactive skills to enhance comprehension.
- Coherent organization of information at sentence and discussion levels
- Interactive skills to enhance comprehension
- Interactive Communicative Skills

Unit II: English Grammar

5 lectures

- Error Detection -error in use of words: Nouns, Pronouns, Verbs, Adjectives, Adverbs, Prepositions, Articles,
- Antonyms / Synonyms, Homonyms,
- Affixes (from General Study);
- Health and Travel Technical Reports
- Trans-coding
- Letter / Email Writing
- Idioms and Phrasal Verbs

Unit III: Mother Tongue Influence

3 lectures

- Evaluation of Speaking Skills
- Communication Games

Mode of Evaluation: The performance of students is evaluated as follows:

Components	Presentation and Online Assessment	
	Internal	SEE
Marks	50	50
Total Marks	100	




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Name of the Course	Foundation course in food production-I			
Course Code	BHM111			
Prerequisite	Basic understanding of the English language and also dedication and hard work			
Co-requisite				
Anti-requisite				
	L	T	P	C
	3	0	0	3

Course Objectives

- 1.To sharpen the culinary skills in the field of food production.
- 2.To impart knowledge of the history of culinary art and changes along with the times.
- 3.To give the basic idea about the physical and chemical composition of different food products.

Course Outcomes

CO1	Understand basic concepts Food Production
CO2	Understand the hierarchy of the kitchen with duties & responsibilities of staff members, kitchen organization & layout.
CO3	Develop the basics of menu planning, usage of different fuels & equipment's in kitchen
CO4	Understand the aims & objectives of cooking food & various Methods of Cooking
CO5	Learn the basic principles of food production

Continuous Assessment Pattern

Internal Assessment (IA)	Mid Term Exam (MTE)	End Term Exam (ETE)	Total Marks
30	20	50	100

Course Content:

Unit I: <u>Introduction to Cookery and Origin of Modern Cookery</u>	
Attitudes & Behavior in the Kitchen, Levels of Skills & Experience, Personal hygiene, Equipment and area hygiene, Clean uniform and need for it, Safety procedures in handling. French Cookery, History of cooking, Escoffier and other Famous Chefs of the world	
Unit II: <u>Hierarchy in Kitchen of various Hotels</u>	8 Hours

Classical kitchen brigade, modern staffing in various categories of hotels, Role of Executive chef.

Duties & responsibilities: Duties & responsibilities of various other staffs. Coordination with other departments - ancillary and main kitchen.

Kitchen Organization and Layout: General layout of kitchen in various organizations, layout of all the kitchen areas, receiving areas, layout of service and wash up area.

Unit III: Fuels & basic menu planning

Various fuels used –Gas, electricity, wood, oil, coal, Advantages and disadvantages of each, Different equipment-small & large, Different tools.

Types of Menu-A la Carte, Table d'hote, Buffet, Banquet, Menu planning principles

Unit IV: Aims & objectives of cooking food, Methods of Cooking

Aims of cooking food, Objectives of cooking food. Chemical changes that take place .

Various textures, various consistencies, techniques used in preparation.

Various methods of cooking :

Dry method & wet method

- Roasting, grilling, frying (deep, shallow, saute), baking, broiling, poaching, boiling, pot roasting, poaching, steaming, stewing

Unit V: Basic principles of food Production

Vegetables : classification, cookery-effect of heat acid, alkali on textures, colour & nutrition. Cuts of vegetables-Julienne, brunoise, macedoine, dice, paysanne, barrels, olivette, turned, batons, jardiniere. Fruits - classification, cooking of fruits.

Stocks : Definition of stock, types of stock, preparation of stock- Recipe White stock/chicken stock, brown stock, vegetable stock, fish stock-fumet, uses of stock, care and precaution.

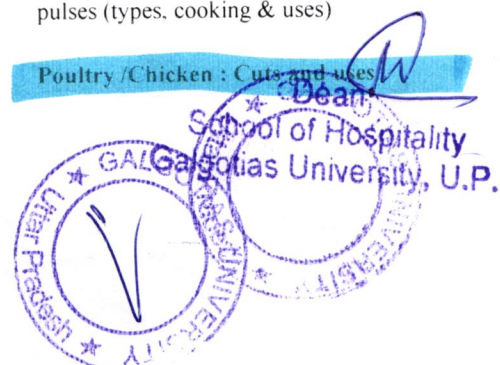
Soups: classification of soups : Veloute, clear, passed ,puree, bisque & chowder

Sauces: classification of sauces : Mother sauces & other recipes of Bechamel, Espagnole, Veloute, Mayonnaise, Tomato, Hollandaise. Derivatives of mother sauces, other hot & cold sauces.

Egg Cookery : Structure of an egg, selection of an egg, uses of egg in cookery, methods of egg cookery

Cereals : Wheat types, cooking & uses, Rice (types, cooking & uses), pulses (types, cooking & uses)

Poultry /Chicken : Cuts and uses





Name of the Course	Foundation Course in Food Production-II			
Course Code	BHM121			
Prerequisite	Basic understanding of the first semester course			
Co-requisite				
Anti-requisite				
	L	T	P	C
	3	0	0	3

Course Objectives

1. Provide the knowledge of commodities for the bakery like flour, sugar, yeast, etc.

2. Commodities in general like, milk, cheese, butter, oil, etc

Indian terminology

4. Understand various butchery products and meats like, beef, pork, mutton, veal, poultry, fish

Course Outcomes

CO1	Interpret basic concepts Food Production and culinary terms.
CO2	Identify various commodities and ingredients used in French cuisine.
CO3	Identify various Milk & milk product commodities used in cooking.
CO4	Identify various meat products and its usage in cookery.
CO5	Illustrate basic bread making techniques and other bakery products.

Continuous Assessment Pattern

Internal Assessment (IA)	Mid Term Exam (MTE)	End Term Exam (ETE)	Total Marks
30	20	50	100

Course Content:

Unit I: <u>Basic commodities-I & Introduction-Culinary terms</u> Hours
Commodities: <ul style="list-style-type: none"> Flour: Structure of wheat, types of wheat, types of flour, processing of wheat flour, uses of flour, cooking of starch. Shortening: Fats & oils, role of shortening, varieties of shortening, advantages & disadvantages of using of shortening Thickening agents & raising : classification of thickening agents, classification of raising agents, role of both in French cooking & breads Sugar: importance of sugar, types of sugar, cooking of sugar(stages of sugar cooking in Indian), stages of sugar cooking in bakery, uses of sugar, role of sugar in bakery
Unit II: Basic Commodities-II 8 Hours

- Milk: Introduction, processing of milk, pasteurization & homogenization, types of milk(skimmed, condensed, dried, tetra pack, single toned, full cream), Nutritive value
- Cream & Butter : Introduction of cream, processing of cream, types of cream, Introduction of butter, processing of butter, types of butter
- Cheese: Introduction Of cheese, manufacturing of cheese, classification of cheese, types of cheese, uses of cheese
- Types of leavening agents
- Types of wheat flour

Unit III: Meat cookery-Beef, Veal & lamb

- Cuts of beef- French names, Weight, uses in cooking
- Cuts of Veal- French names, Weight, uses in cooking
- Cuts of lamb- French names, Weight, uses in cooking

Meat cookery-Pork, offals

- Cuts of pork -French names, Weight, uses in cooking
- Variety of offals and other cuts of meats and its uses
- Some important dishes of Pork

Fish

- Classification of fish-Shell fish & fin fish
- Cuts of fish
- Selection of fish and shell fish
- Cooking of fish
- Some important dishes of fish

Unit IV: Bakery-I

Pastry

- Short Crust pastes-Recipes and methods of preparation
- Uses and products made
- Care to be taken while preparing pastry
- Temperature of oven

Laminated Pastry

- Laminated pastry- Recipes and methods of preparation
- Uses and products made
- Care to be taken while preparing pastry
- Temperature of oven

Choux Paste/Hot water/Rough puff

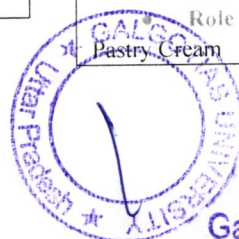
- Choux Paste- Recipes and methods of preparation
- Uses and products made
- Care to be taken while preparing
- Temperature of oven

Unit V: Bakery-II

Hours

Simple Breads

- Introduction of breads
- Principles of bread making
- Methods of bread making
- Steps in making bread
- Simple yeast breads
- Role of each ingredient in bread making
- Names of international famous breads
- Role of eggs in bakery



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- Introduction of pastry creams
- Basic pastry creams
- Uses and importance in confectionary

Simple recipes of few of them.

Course Flashback

Revision of the whole semester

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Suggested Reading

1. Food Production Operations (Chef Bali)-Oxford Publication-Core Textbook

2. Practical Cookery-I (Kinton & Cesarni)

3. Theory of Catering (Kinton & Cesarni)

4. Practical Cooking -Thangam & Phillip

5. Basic Training Kitchen - Chef Vikas

6. Theory of Cookery by K. Arora



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Name of the Course	Nutrition and Food Science			
Course Code	BHM125			
Prerequisite	Basic knowledge of science specifically biology or interested in learning from the basic.			
Co-requisite				
Anti-requisite				
	L	T	P	C
	2	0	0	2

Course Objectives:

- Provide an understanding of the basic food groups.
- Facilitate the students in understanding the various nutrients present in food ingredients.
- To make the students understand the various chemical changes that occur naturally or manmade & the effect on food.
- Understand the evaluation of food & the various sensory assessments.
- Provide the knowledge of BMR, the total energy required by a person and the SDA, dietary sources of energy.
- Understand the Balanced diet and develop menu (menu planning for the various categories of people, diabetic, high B.P., Low B.P. overweight, underweight, kids, marriages, etc.

Course Outcomes

CO1	Generalize various types of nutrients present in food and explain their importance
CO2	Analyse the effect of heat on various commodities
CO3	Evaluate food on the sensory evaluation.
CO4	Analyse the dietary sources of energy and factors effecting energy requirement
CO5	Design and plan a menu for the various categories of people, patients included

Continuous Assessment Pattern

Internal Assessment (IA)	Mid Term Exam (MTE)	End Term Exam (ETE)	Total Marks
30	20	50	100

Course Content:

Unit I: Food Science and Nutrition & Nutrients
<ul style="list-style-type: none"> • Food Science-Definition and scope of food science • Introduction of the topic • What is nutrition? • Types of nutrients-Macro & Micro • Names of the nutrients. • Dietary sources of the nutrients • Effect of cooking on the nutrient • Uses in various food preparation
Unit II: Food processing

- **Definition**
- **Objective**
- **Methods of Food Preservation**
- **Types of treatment**

Unit III: Colloidal System in Food

- Theory of emulsion and colloids
- Types of emulsion
- Emulsifying agents
- Role of emulsifying agents

Unit IV: Food Flavours and Energy Metabolism,

- **Definition**
- Description of food flavours- tea, coffee, wine, meat, fish, spices*
- Definition of energy and units of measurement (KCAL)
 - Energy contribution from macronutrients
 - Factors affecting energy requirements
 - Concept of BMR, SDA: Thermodynamics action of food.
 - Dietary sources of energy

Concept of energy balance and**Unit V: Balanced diet and Menu planning**

- Definition
- Importance of balanced diet
- RDA for -age, gender, physiological state
- *Planning of nutritionally balanced meals based upon the three food groups system*
- *Factors affecting meal planning*
- *Critical evaluation of few meals*
- *Principle of meal planning*
- *Calculation of nutritive value of dishes/meals.*
- Food Pyramid
- Evaluation of Food :
- Objective sensory assessment of food quality
- Method os analysis of food,
- Defining Flavour
- Description of food flavours,tea coffee,wine meat, fish spices .

Suggested Reading**Prescribed Text:**

Food Science, b. Srilakshmi

Additional References:

- Food & Nutrition for Nurses, Ruma Singh
- Textbook of nutrition for Nurses, Molly Sam & N. Geetha
- Nutrition & Bio chemistry for Nurses, Jacob Anthikad



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Name of the Course	Foundation Course in Food Production-II (Lab)			
Course Code	BHM151			
Prerequisite	Basic knowledge of English, protective clothing and stamina to withstand the practical requires.			
Co-requisite				
Anti-requisite				
	L	T	P	C
	0	0	4	2

Course Objectives

1.To know the handling of meat, purchasing, caring and different cutting like boneless, parts etc.

2. Develop leadership skills by assigning a role and controlling the kitchen.

3.To do the Mise-en-place and step by step procedure of preparing food.

4.To present the food accordingly by using appropriate garnish and presentation style.

Course Outcomes

CO1	To know the handling of meat, purchasing, caring and different cutting like boneless, parts etc.
CO2	Develop leadership skills by assigning a role and controlling the kitchen.
CO3	To do the Mise-en-place and step by step procedure of preparing food
CO4	To present the food accordingly by using appropriate garnish and presentation style.
CO5	Illustrate basic techniques for preparing bakery products.

Continuous Assessment Pattern

Internal Assessment (IA)	Mid Term Exam (MTE)	End Term Exam (ETE)	Total Marks
50	-	50	100

Course Content:

Unit I: Soups :
<ul style="list-style-type: none"> • Cream- vegetables, spinach, tomato, green peas • Consomme with garnishes like royale, Carmen, madrilène, Colbert, Celestine • National soups- oxtail, mulligatawny, minestrone, vichyssoise
Unit II: Meat cookery
<ul style="list-style-type: none"> • Fish: Fish orly, a langlaise, Colbert, meuniere, poached fish, grilled fish, baked fish, such as Florentine, morney • Entrée: Portuguese Lamb stew, hot pot, hamburgers, shepherd's pie, scotch egg, grilled steaks & lamb/pork chops, Casseroles, roast chicken/leg of lamb, beef

- Poultry: Poulet sauté chasseur, Fricassée de Volaille, Grilled chicken with supreme sauce

Unit III: Vegetable

- Boiled vegetables, cabbage, cauliflower, beans
- Glazed vegetables, carrot, radish, turnip
- Fried vegetables; aubergines
- Stewed vegetables; courgette provencale, baked beans ratatouille
- Braised vegetables: onion, leeks, cabbage

Unit IV: Bakery (Breads & cakes)

- Bread Loaf (white and brown), Bread Rolls (various shapes), French Bread, Brioche
- Sponge, Genoise, Fatless, Swiss roll, Fruit Cake, Rich Cakes, Dundee, Madeira

Unit V: Pastry

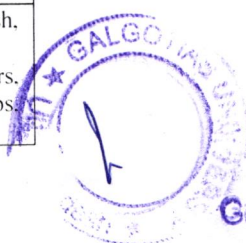
- Short Crust – Jam tarts, turnovers
- Laminated – Palmiers, Khara Biscuits, Danish pastry, Cream Horns
- Choux Paste – Eclairs, Profiteroles
- Assorted cookies: Butter cookies, drop cookies, pressed cookies
- Dessert (Hot & cold): Souffle, mousse, pudding,

Unit VI: Industry update for technology and trends

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Suggested Reading

- 1.The Larder Chef-M.J Leto & Mojo, Food Production Operation- Parminder Bali-Oxford publication
- 2.Professional Baking-Wayne Gislen-CIA
- 3.Practical Cooking –Thangam & Phillip
- 4.Basic Training Kitchen – Chef Vikas



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