

Swami Vivekanand University, Sagar (M.P)

Maximum Marks: 100

Course Code DHM 101

Food Production

UNIT I

Culinary History, Development of Culinary Art, Modern Hotel Kitchen, Indian Regional Cuisine.

UNIT II

French Classical Menu, Aims and objective of cooking food.

UNIT III

Soup, Sauce and stock type & use, method of preparation.

UNIT IV

Raising agent, function of Raising agents, chemicals Raising agents and yeasts.

UNIT V

Types of kitchen equipment, Layout of kitchen, organizational chart of kitchen.

Swami Vivekanand University, Sagar(M.P)
Maximum Marks: 100
Course Code DHM 102
Food and Beverage Service

UNIT-I

The Evolution of catering industry, Scope for caterers in the industry, Relationship of the catering industry to the other industries.

UNIT-II

Types of catering establishment, food and Beverage service areas in Hotel.

UNIT-III

Coffee shop , Room Service, Bars & Banquets.

UNIT-IV

Types of Table setup in Banquets, Crockery, Cutlery & Types of Glassware's .

UNIT-V

Alacarte menu & TDH menu.(Table d' hote Menu)

Swami Vivekanand University,Sagar(M.P)
Maximum Marks: 100
Course Code DHM 103
Front Office Management

UNIT I

Tourism Meaning, Economic Benefits of Tourism, Adverse effects of Tourism.

UNIT II

The Hospitality Industry History and Development.

UNIT III

Classification of Hotel, Based on Size, Location & Length of Stay.

UNIT IV

Layout of Lobby, Staff Hierarchy of Front office Department.

UNIT V

Types of Plans – American, European, Bermuda & Map Plan.

Swami Vivekanand University, Sagar(M.P)
Maximum Marks: 100
Course Code DHM 104
Accommodation Operations

UNIT -I

Definition & Importance of H.K. Department, Role of H.K. in Hospitality Industry.

UNIT – II

Layout of H.K. Department, Staff Hierarchy, Job Description of H.K. Staff.

UNIT – II

Types of Rooms, Types of Chemicals & Types of Cleaning Equipments.

UNIT IV

Types of Bed, Linen Room, Uniform Room Layout, Types of Amenities.

UNIT – V

Public Area & Private Area, Duties & Responsibilities of House Keeping Staffs.

Swami Vivekanand University,Sagar(M.P)

Maximum Marks: 100

Course Code DHM 105

Business Communication

Unit I

Basic Principles of Communication:Introduction,Understanding
Communication,Communication Process

Unit II

Types and Channels of Communication,Classification of Communication Channels.

Unit III

The Nature of Business Communication,Introduction,Barriers to
Listening,Listening in a Business Context.

Unit IV

Developing Oral Business Communication Skills,Introduction,Advantage of Oral
Communication

Unit v

Internal Business Communication,Writing Memos,Circulars and Notices.

Swami Vivekanand University,Sagar(M.P)
Maximum Marks: 100
Course Code DHM 106
Hotel Engineering

Unit I

Fuels Used in Catering Industry,Types of Fuels,Calorific Value,Comparative Study of Different Fuels.

Unit II

Gas:Heat Terms and Units,Method of Transfer,LPG and its Properties,Gas bank,location,Different types of Manifolds

Unit III

Water System:Water distribution System in a hotel.

Unit IV

Fire Prevention and Fire Fighting System:Classes of Fire,Types of Extinguishers,Fire Detectors and Alarms,Structural Protection.

Unit v

Safety and Security:Accident Prevention,Slips and Falls,Other Safety Topics.

Swami Vivekanand University,Sagar(M.P)

Maximum Marks: 100

Course Code DHM 107

Principles of Food Science

Unit I

Carbohydrates,Introduction,Effect of Cooking,Uses of Carbohydrates in Food Preparation.

Unit II

Fat and Oils

Classifications,Flavour Reversion,Effect of Heating on Fats

Unit III

Proteins:Basic Structure and Properties,Types of Protein Based on Their Origin.

Unit IV

Emulsions:Theory of Emulsification,Types of Emulsions

Unit V

Flavour,Browning

Swami Vivekanand University,Sagar(M.P)
Maximum Marks: 100
Course Code DHM 108
Industrial Training