

**SARDAR PATEL UNIVERSITY**  
**Programme: BBA (Hospitality Management)**  
**Semester: IV**  
**Syllabus with effect from: November/December-2012**

## Theory

<b>Paper Code: UM04CBBH01</b>	<b>Total Credit: 3</b>
<b>Title Of Paper: Quantity Food and Beverage Production - I (T/P)</b>	

Unit	Description in detail	Weighting (%)
I	<b>Introduction to Equipment Used in Volume Cookery</b> Introduction Selection of Kitchen Equipment Equipment required for volume production Care and maintenance of equipment	25 %
II	<b>Types of Volume Catering Establishments</b> Introduction Institutional and industrial catering Types of industrial and institutional establishments Industrial catering Army mess Hospital catering Off-premise catering Theme banquets Central processing units Airline catering Railway catering Marine catering	25 %
III	<b>Purchasing and Indenting for Volumes</b> Introduction Principles of indenting for volume feeding Purchase systems and specifications Storage for bulk Inventory control in stores Control procedures to check pilferage and spoilage Portion sizes for volume feeding Portion control of food Modifying recipes for volume catering Challenges of volume catering	25 %
IV	<b>Planning for Volume Catering</b> Introduction Basic stages of design for a catering establishment Optimum utilization of space for volume catering Selection of equipment Staffing and resourcing	25 %



# Practical

(Demonstration practicals & simple application by students)

<b>Paper Code: UM04CBBH01</b>	<b>Total Credit: 3</b>
<b>Title Of Paper: Quantity Food and Beverage Production – I (T/P)</b>	

<b>Unit</b>	<b>Description in detail</b>	<b>Weighting (%)</b>
	<b>To formulate menus from the respective regions:</b> Awadh Bengal Goa Gujarat Hyderabad Kashmiri Maharashtra Punjabi	

## **Laboratory:**

Calculation of nutritional information and costing of the recipes and same would be recorded in the prescribed format in the journals.

**Evaluation:** The journals will be evaluated by the concerned teacher

## **Basic Text & Reference Books:**

- Modern Cookery for Teaching and the Trade – Thangam E.Philip (Mumbai, Orient Longman)
- The Theory of Cookery – K.Arora, Frank Bros. & Co.
- Chef's Manual of Kitchen Management – John Fuller
- Le Repertoire De La Cuisine – L.Saulnier
- Classical Recipes of the World – Henry Smith

