



BBA HONS' HOSPITALITY MANAGEMENT- 3Years
BBA Hospitality Management Semester- III

Course Code	UM03CBBH72	Title of the Course	Quantity Food & Beverage production (T+P)
Total Credits of the Course	03	Hours per Week	3

Course Objectives:	<ul style="list-style-type: none">To know the handling meat products, purchasing, carving and different cuttings, the volume catering establishments.To know the philosophy of Indian food and Eating habits as well.
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Course Content		
Unit	Description	Weightage* (%)
1.	<p>Non Veg Commodities</p> <p>1. Introduction to Meats</p> <ul style="list-style-type: none">Physical and Chemical Characteristics of MeatsProcessing of a Whole AnimalClassification of Meats <p>I. Lamb II. Beef III. Pork IV. Poultry</p> <p>2. Introduction to Fish and Shellfish</p> <ul style="list-style-type: none">Classification of FishClassification of ShellfishCuts of FishSelection and Storage of FishCommon Cooking methods used for Fish	25%





2.	<p style="text-align: center;">Types of volume catering establishments</p> <ul style="list-style-type: none">• Institutional and industrial catering• Types of Industrial and Institutional Establishments• Industrial Catering• Army Mess• Hospital Catering• Off-premises catering• Theme banquets• Central Processing Units• Airline Catering• Railway Catering• Marine Catering	25%
3.	<p style="text-align: center;">Purchasing and indenting for volumes</p> <ul style="list-style-type: none">• 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 Recipe for Volume Catering• Challenges of Volume Catering	25%
4.	<p style="text-align: center;">Introduction to Indian Cooking</p> <ul style="list-style-type: none">• Introduction• Philosophy of Indian Food• Influence of the Invaders and Travelers on Indian Cuisine• Regional And Religious Influences on Indian Cuisine• Equipment Used in Indian Cooking• Techniques Employed in Indian Cooking• Indian Sweets	25%

Practical :-

To formulate menus (Most Popular in Star Categorized Hotels) from the respective regions (Veg. and Non Veg.)





Mughal/Awadh Bengal Punjab Goa Maharashtra Gujarat (Kathiyawadi) South India	Note: 1 or 2 set up of most popular menu in Hotels can be formulated by the concerned faculty, along with the given regions.
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Teaching-Learning Methodology	Lecture, Practical learning, project and assignment, E- learning and training manual
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Evaluation Pattern		
Sr. No.	Details of the Evaluation	Weightage
1.	Internal Written / Practical Examination (As per CBCS R.6.8.3)	15%
2.	Internal Continuous Assessment in the form of Practical, Viva-voce, Quizzes, Seminars, Assignments, Attendance (As per CBCS R.6.8.3)	15%
3.	University Examination	70%

Course Outcomes: Having completed this course, the learner will be able	
1.	To differentiate types of meats.
2.	To calculate different aspects of volume catering.
3.	To carry out purchasing and indenting for volume catering.
4.	To know the history of Indian cuisine

Suggested References:	
Sr. No.	References
1.	Modern Cookery for Teaching and the Trade – Thangam E.Philip Published by Mumbai, Orient Longman





2.	The Theory of Cookery – K.Arora, Published by Frank Bros. & Co Classical Recipes of the World – Henry Smith Published by Barron’s Educational Series
3.	Chef’s Manual of Kitchen Management – John Fuller Le Repertoire De La Cuisine – L.Saulnier
4.	Food Production Operations – Parvinder S. Bali Published by Oxford

On-line resources to be used if available as reference material
On-line Resources
www.Hm.hub.com

