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| **MHM-202, Ecology Management in Hotel Industry (Lesson Plan)** | |
| Lesson | Detail |
| Unit-1 | |
| 1 | Concept of Ecology-Environment eco-system, global warming |
| 2 | Climate change and impact on hospitality industry |
| 3 | Importance of ecological management in hospitality industry |
| 4 | Sustainability and conservation of scarce resource environment policies- Meaning, aims and importance |
| 5 | Legislation relating with environment and ecology- Air and water, noise, pollution control act |
| 6 | Guidelines of department of tourism |
| 7 | Ministry of tourism |
| 8 | Government of India |
| 9 | Ergonomics in hotel-Meaning and concept |
| 10 | Non conventional energy management |
| 11 | Solar heater and sensor equipment |
| 12 | Discussion of unit-1 |
| 13 | Class test |
| Unit-2 | |
| 14 | Indoor environment in hotel |
| 15 | Types of pollution and waste material in hotel |
| 16 | Gas (Air quality), Heating and ventilation |
| 17 | Liquid light and non lionizing radiation |
| 18 | Noise chemical hazards and soloid waste |
| 19 | Discussion on unit-2 |
| 20 | Class test |
| Unit-3 | |
| 21 | Water management-Meaning and concept |
| 22 | Sources of water supplies (Natural ground water, surface water, portable and non portable water) |
| 23 | Water cycle |
| 24 | Water management in hotel |
| 25 | Improving water quality |
| 26 | Control and conservation of water in hotel industry |
| 27 | Steps of reuse, recycle |
| 28 | recharging in hotel properties |
| 29 | Discussion on unit-3 |
| 30 | Class test |
| Unit-4 | |
| 31 | Types of soled waste material in hotel |
| 32 | Bio/non Bio degradable waste |
| 33 | Steps of conservation by- reusing and recycling |
| 34 | Environment aspects and purchasing |
| 35 | Discussion on unit-4 |
| 36 | Class test |
| 37 | Final discussion on all units |

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| **MHM & CT (203)2ND  SEM HOUSEKEEPING OPERATIONS-II** | |
| **UNIT-I (LAUNDRY SERVICE)** | |
| 1. | Definition of laundry and its different types |
| 2. | Commercial and on site laundry |
| 3. | Flow process of industrial laundering OPL |
| 4. | Stages in the wash cycle |
| 5. | Tutorial |
| 6. | Laundry equipment and machines |
| 7. | Practical- laundry machinery and equipment |
| 8. | Layout of the laundry |
| 9. | Laundry agents |
| 10. | Dry cleaning |
| 11. | Guest laundry/ valet service |
| 12. | Removal methods of all types of stains |
| 13. | Practical- Stain removal |
| **UNIT-II(SAFETY AND SECURITY OF ALL TYPES OF STAINS)** | |
| 14. | Occupational hazard |
| 15. | First aid |
| 16. | Practical- first aid box and first aid training |
| 17. | Fire prevention |
| 18. | Security in hotel guest rooms |
| 19. | Practical- mock practical of safety related situation |
| 20. | Pest control- types of pests and control of pests |
| **UNIT-III(INTERIOR DESIGNING AND FLOWER ARRANGEMENT)** | |
| 21. | Elements of interior decoration- colour, pattern, texture |
| 22. | Lighting and ventilation |
| 23. | Flower arrangement in hotels- Equipment and material required for flower arrangement |
| 24. | Tutorial |
| 25. | Conditioning of plant material |
| 26. | Styles of flower arrangements |
| 27. | Principles of design as applied to flower arrangement |
| 28. | Tutorial |
| **UNIT-IV(FLOOR FINISHERS AND SOFT FURNISHINGS)** | |
| 29. | General care of all types of floors |
| 30. | Cleaning of flooring |
| 31. | Classification of floor finishers |
| 32. | Tutorial |
| 33. | Types of wall coverings |
| 34. | Care and cleaning of different wall coverings |
| 35. | Characteristics of curtains for different parts of hotels |
| 36. | Care and cleaning- pelmets, valances |
| 37. | Swags, blinds, loose |
| 38. | Tutorial |
| 39. | Carpets- selection points |
| 40. | Classification of carpets |
| 41. | Tutorial |
| 42. | Protection and cleaning of carpets |
| 43. | Advantages and disadvantages of carpet |

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|  | **MHM&CT-204**  **FOOD & BEVERAGE PRODUCTION**  **Lesson plan**  **Sumit Gagre** |
| **Lesson Number** | **Topics** |
|  | **Unit-1** |
| **1** | * Cooking-Meaning, Aims & Objectives |
| **2** | * Introduction and history of Indian cuisine |
| **3** | * Introduction and history of French cuisine |
| **4** | * Introduction and history of Chinese cuisine |
| **5** | * Types of equipments used in cooking and their selection criteria |
| **6** | * Demonstration of kitchen equipments in kitchen lab |
| **7** | * Kitchen organization structure of a large hotel |
| **8** | * Duties and responsibilities of various job position |
| **9** | Qualities of good Food Production employee |
| **10** | Culinary terms |
| **11** | Discussion on unit-1 |
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| Unit-II | |
| **12** | * Introduction to Cooking Ingredients |
| **13** | Types and their uses |
| **14** | Techniques of pre-preparation |
| **15** | Basic vegetable cuts. |
| **16** | Cooking methods-types |
| **17** | * Cooking methods- uses |
| **18** | * Effect of cooking on constituents of food. |
| **19** | * Discussion on unit-2 |
| Unit-III | |
| **20** | * Introduction to Stocks |
| **21** | Types of stocks |
| **22** | Recipes of stocks |
| **23** | Care & uses of stocks |
| **24** | Preparation of stocks in kitchen lab |
| **25** | Basic Soups |
| **26** | Types of soups |
| **27** | Recipes of soups |
| **28** | Preparation of soups in kitchen lab |
| **29** | Sauces & their types |
| **30** | Recipes of sauces |
| **31** | Preparation of sauces in kitchen lab |
| **32** | Lamb/Mutton introduction |
| **33** | Poultry-Introduction & types |
| **34** | Their cuts and standard weights |
| **35** | selection criteria of poultry |
| **36** | Fish and Shellfish |
| **37** | Types& their cuts |
| **38** | selection criteria of fish |
| **39** | Discussion on unit-3 |
|  | UNIT-IV |
| **40** | * Introduction to egg |
| **41** | Parts of egg & selection criteria |
| **42** | Uses of eggs |
| **43** | Eggs preparation in kitchen lab |
| **44** | Bakery-Introduction |
| **45** | Ingredients used in bakery |
| **46** | * Types of dough/pastry |
| **47** | * Bread making and their faults |
| **48** | Cake making and their faults |
| **49** | Baking of breads in kitchen lab |
| **50** | Cake making in kitchen lab |
| **51** | Discussion on unit-4 |

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|  | **MHM&CT-205**  **FOOD AND BEVERAGE SERVICE**  **Lesson plan**  **Dr Ankush Ambardar** |
| **Lesson Number** | **Topics** |
| **UNIT-1: INTRODUCTION TO CATERING INDUSTRY** | |
| 1 | Growth of Catering industry in India |
| 2 | Types of Catering Establishments |
| 3 | Commercial catering |
| 4 | Welfare catering |
| 5 | Transport (Air Road, Rail, Sea) catering |
| 6 | Overview of different types of F & B outlets |
| 7 | Organizational Structure of F& B Department in small, medium and 5 star Hotel, |
| 8 | Duties and Responsibilities of & B Staff -1 |
| 9 | Duties and Responsibilities of & B Staff - 2 |
| 10 | Department relations of F and B department |
| 11 | Activity flow chart of F & B Department |
| 12 | Discussion on Unit-1 |
| **UNIT-II: FOOD SERVICE AREA AND THEIR LAYOUT AND ADVANTAGES AND DISADVANTAGES** | |
| 13 | Food Service Areas: Specialty restaurant |
| 14 | Food Service Areas: Coffee shop |
| 15 | Food Service Areas: Cafeteria |
| 16 | Food Service Areas: Fast Food Service |
| 17 | Food Service Areas: Room service |
| 18 | Food Service Areas: Banquets |
| 19 | Food Service Areas: Bars |
| 20 | Food Service Areas: Vending Machine |
| 21 | Food Service Areas: Pantry |
| 22 | Food Service Areas: Food Pick up Area |
| 23 | Food Service Areas: Store |
| 24 | Food Service Areas: Linen room |
| 25 | Food Service Areas: Kitchen Stewarding |
| 26 | Discussion on Unit-2 |
| **UNIT-III: INTRODUCTION OF RESTAURANT EQUIPMENT AND RESTAURANT SERVICE** | |
| 27 | Classification of equipment-1 |
| 28 | Classification of equipment-2 |
| 29 | Criteria for selection and requirement Quantity |
| 30 | Types of crockery used in restaurant |
| 31 | Restaurant Tableware |
| 32 | Restaurant Glassware |
| 33 | Restaurant Linen |
| 34 | Furniture Care & Maintenance |
| 35 | Sideboard- its uses |
| 36 | Forms of service |
| 37 | Methods of Table Service (English French Russian and Gueridon service) |
| 38 | Discussion on Unit-3 |
| **UNIT-IV: MEALS AND MENU: PLANNING CONCEPT OF MENU AND MEAL** | |
| 39 | Types of Meals: Breakfast, Lunch, Dinner |
| 40 | Types of Meals: Supper, Brunch, High tea |
| 41 | Menu: Origin of menu |
| 42 | types of menu (table d’hôte, A la Carte, Carte jour) |
| 43 | menu planning-consideration & constraints |
| 44 | menu designing |
| 45 | French: classical and modified menu |
| 46 | Indian courses: Planning menus, Accompaniments, Garnishing & Cover for each course- 1 |
| 47 | Indian courses: Planning menus, Accompaniments, Garnishing & Cover for each course- 2 |
| 48 | Breakfast Menu: English, American, Continental, Indian |
| 49 | Discussion on Unit-4 |

**MHM&CT-206 FOOD AND BEVERAGE BAR OPERATIONS (THEORY)**

**Lesson Plan**

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| **Lesson No.** | **Topics** |
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|  | **UNIT I Beverages** |
| **1.** | Introduction to Beverages: Alcoholic and Non alcoholic Beverage |
| **2.** | Venues offering beverage service –Bars- types, Lounges, restaurants etc. |
| **3.** | Bar designing and layout: important considerations - I |
| **4.** | Bar designing and layout: important considerations-II |
| **5.** | Staffing -staffing in bar, Qualities of a good bartender and it s job description, |
| **6.** | Beverage equipment's and service knowledge of equipment's used in bar. |
| **7.** | Glassware |
| **8.** | Revision |
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|  | **UNIT II Fermented Alcoholic Beverages** |
| **9.** | Fermented Alcoholic Beverages - an overview |
| **10.** | Wine: Introduction & Wines classification |
| **11.** | Viticulture and viticulture methods |
| **12.** | Vilification process ( Still, Sparkling, Aromatized And fortified Wines) |
| **13.** | Vine diseases |
| **14.** | Wines regions France, Italy, Spain, Portugal, Africa, Australia , India, and California, |
| **15.** | Food and wine harmony, Wine glasses and equipment, Storage and service of wine. |
| **16.** | Beer- Introduction ingredients used,Production of beer I |
| **17.** | Beer - types,brands, Indian and International. Storage of beer, service of bottled, canned and drought beers. Various snacks served with beer- II |
| **18.** | A brief introduction to Sake, |
| **19.** | Cider and Perry |
| **20.** | Revision |
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|  | **UNIT III Distilled Alcoholic Beverages** |
| **21.** | Distilled Alcoholic Beverages (spirits): overview |
| **22.** | History of spirits: basic introduction to distillation process |
| **23.** | Whiskey: Introduction, manufacturing process and classification. |
| **24.** | Introduction to Rum, |
| **25.** | Gin |
| **26.** | Vodka |
| **27.** | Brandy |
| **28.** | Revision |
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|  | **UNIT IV Beverage control** |
| **29.** | Beverage control meaning, process and techniques: |
| **30.** | various liquor licenses required in India. |
| **31.** | Introduction to Cocktails, |
| **32.** | Brief history of development cocktail |
| **33.** | Parts of cocktails |
| **34.** | Brief introduction to Mocktail and tobacco. |
| **35.** | Revision |
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|  | **MHM&CT-206 FOOD AND BEVERAGE BAR OPERATIONS (PRACTICAL)** |
| **36.** | Layout and Design of Bar |
| **37.** | Identification of glassware and service ware |
| **38.** | Mise en place (Bar) |
| **39.** | Service of Fermented alcoholic drinks (include Win, Beer, Sake etc.) |
| **40.** | Service of Distilled alcoholic drinks (include Whiskey, Gin, Rum, Vodka etc.) |
| **41.** | Understanding bar mixology (how to use shake; how to prepare a dink in blender, how prepare a highball). |
| **42.** | 15 recepies of cocktails (Martini dry and sweets, Manhattan (dry and sweets), White lady, Pink lady, Bacardi, Tom Collins, |
| **43.** | Champagne Cocktail, Between, the Sheets, Daiquri, Bloody Mary, Screw driver, Tequila Sunrise, Singapore Sling |
| **44.** | 15 recepies of mocktails - I |
| **45.** | Mocktails - II |
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**MHM&CT-207 FRENCH FOR HOTEL AND TOURISM (ELEMENTARY LEVEL)**

**Lesson Plan**

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| **Lesson No.** | **Topics** |
|  |  |
|  | **UNIT I** |
| **1.** | Introduction to french language & its benefits - hotel connection |
| **2.** | Formation 1 - presentez- vous |
| **3.** | Formation 2 - presente- lui |
| **4.** | Formation 3 - les nombres |
| **5.** | Preparatif from book |
| **6.** | Vocabulary building & expressions used for introduction, greetings, salutations; |
| **7.** | Days of the week; Month of the year; |
| **8.** | Counting (1-50); translation (simple) |
| **9.** | Grammar: Definite article; Indefinite article; Subjective pronouns; Conjugation of first group verbs (-er group in positive form in present tens) |
| **10.** | Civilization: Name of various countries and their nationality in French. |
| **11.** | Revision |
| **12.** | Oral - Revision |
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|  | **UNIT II** |
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| **13.** | Expressions/vocabulary used for seasons, Translation |
| **14.** | Colours & telling the time |
| **15.** | Counting (51-100) |
| **16.** | Comprehension based on simple text |
| **17.** | Pronouns |
| **18.** | Conjugation of first group verbs in negative & interrogative |
| **19.** | Adjectives |
| **20.** | Name & description of Indian festivals & their importance-(2); |
| **21.** | Important Indian dishes, their preparation & ingredients-(2) |
| **22.** | Revision |
| **23.** | Revision - oral |
| **24.** | Revision - oral |
|  |  |
|  | **UNIT III** |
|  |  |
| **25.** | Situaion 1: L’Acccueil; |
| **26.** | Situation2: Dans le taxi; |
| **27.** | Situation3- A la reception de l’ hotels |
| **28.** | Grammar exercises -1 |
| **29.** | Grammar exercises -2 |
| **30.** | Grammar exercises -3 |
| **31.** | Revision oral |
| **32.** | Revision oral |
|  |  |
|  | **UNIT IV** |
|  |  |
| **33.** | Situation 4: A la Douane; |
| **34.** | Situation 5: Dans une cabine; |
| **35.** | Situation 6; Jai perdu ma valise |
| **36.** | Grammar exercises -1 |
| **37.** | Grammar exercises -2 |
| **38.** | Grammar exercises -3 |
| **39.** | Revision oral |
| **40.** | Revision oral |
|  |  |
|  | **MHM&CT-207 FRENCH FOR HOTEL AND TOURISM (ELEMENTARY LEVEL) PRACTICAL** |
| **41.** | Role-playing - situation 1 |
| **42.** | Role-playing - situation 2 |
| **43.** | Role-playing - situation 3 |
| **44.** | Hotel relevant terms |
| **45.** | Understanding questions |
| **46.** | Conversation |
| **47.** | Reading exercise -1 |
| **48.** | Reading exercise -1 |