

Syllabus of 2nd Semester midterm exam 2024-25

SEMESTER 2 OF FIRST YEAR, MIDTERM SYLLABUS		
SR NO.	SUBJECT AND FACULTY NAME	SYLLABUS
1	Foundation Course in Food Production – II	<p>Milk – Nutritive value, Processing, Types of Pasteurization, Types of Milk, Non-Dairy milk.</p> <p>Cream- Types of Cream and Fat Percentages.</p> <p>Butter- Classification, Types of Butter, Manufacture Process.</p> <p>Poultry- Importance and Application of Poultry, Slaughtering process, Handling and Storage, Most Common Infection.</p> <p>Meat Cookery – Classification, Slaughtering process, Types of Stunning, Muscles and Fat, Cuts of Lamb, Cuts of Pork.</p>
2	Foundation Course in Food & Beverage Service-II	
3	Foundation Course in Rooms Division Operations-II	<p>1.PUBLIC AREAS 2.CONTROL DESK</p> <p>Unit 1- Guest Accounting</p> <ul style="list-style-type: none"> · Guest Accounting, Fundamentals (Folio, Voucher, Ledger, Accounts, POS) · Creation and Maintenance of Accounts (Charge Privileges, Cash & Credit Monitoring, Account Maintenance & Recordkeeping Systems) · Tracking Transactions - Cash Payments, Charge Purchase, Account Corrections, Account Allowance, Account Transfer, Cash Advance <p>Unit 2- Departure</p> <ul style="list-style-type: none"> · DEPARTURE – I – Check out & settlement · Departure procedure, DFIT, FFIT, Group, VIP · Modes of payment (Cash, Credit card, Bill to company, foreign currency & combined methods) · DEPARTURE – II –Additional check out options, Express checkout, Self-check-out, kiosk, interactive checkout, mobile app checkout, Late checkout
4	Hotel security	<p>1. Unit 1 (Security & Safety)</p> <p>2. Unit 2 (Security Hierarchy)</p>
4	Sustainable Tourism	

5	Communication Skills-II	
6	Basics of Tourism	