**SYLLABUS OF EVEN SEMESTER MIDTERM EXAM 2024-25**

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| **6TH SEM BSc** |
| **SR NO.** | **SUBJECT AND FACULTY NAME** | **SYLLABUS** |
| 1 | **Adv. Food Production operation** (Sneha) | 1. **Product research and development**
2. **Kitchen organization**
3. **Chinese cuisine**
4. **Scandinavian cuisine**
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| 2 | **Adv. Food & Beverage Operations- I** (Abhishek Chowdhury) | 1. FOOD & BEVERAGE STAFF ORGANISATION

  A. Categories of staff   B. Hierarchy  C. Job description and specification   D. Duty roaster 1. MANAGING FOOD & BEVERAGE OUTLET

  A. Supervisory skills  B. Developing efficiency   C. Standard Operating Procedure   1. BAR OPERATIONS

  A. Types of Bar  • Cocktail  • Dispense \ B. Area of Bar  C. Front Bar   D. Back Bar  E. Under Bar (Speed Rack, Garnish Container, Ice well etc.)    |
| 3 | **Front Office Management – 1** () | Chapter 1: Yield ManagementA. Concept and importanceB. Why do hotels need Revenue ManagementC. Benefits of Revenue ManagementD. Revenue Management Tactics / Strategies Capacity Management. Discount Allocation Duration ControlE. Measuring Yield Formula 1: Potential Average Single Rate Formula 2: Potential Average Double Rate Formula 3: Multiple Occupancy Percentage Formula 4: Rate Spread Formula 5: Potential Average Rate Formula 6: Room Rate Achievement Factor Formula 7: Yield Statistic Formula 8: RevPAR Formula 9: Identical Yields Formula 10: Equivalent OccupancyF. Elements of Yield Management |
| 4 | **Accommodation Management-I**(Chandrokala Biswas) | 1. **INTERIOR DECORATION**
2. Elements of design
3. Colour and its role in décor –types of colour schemes
4. Windows and window treatment
5. Lighting and lighting fixtures
6. Furniture and fittings
7. **LAYOUT OF GUEST ROOMS**
8. Sizes of rooms, sizes of furniture, furniture arrangement
9. Principles of design
10. Refurbishing and redecoration
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| 5 | **Facility Planning**(Kaustubh Patil) | 1. PLANNING FOR PHYSICALLY CHALLENGED
2. ENERGY CONSERVATION

     A. Necessity for energy conservation     B. Methods of conserving energy in different area of operation  of a hotel      C. Developing and implementing energy conservation program  for a hotel1. STAR CLASSIFICATION OF HOTEL

          Criteria for star classification of hotel          (Five, four, three, two, one & heritage) |
| 6 | **Food & Beverage Management** (Medha Bhattacharya) | 1. **Cost concepts**
2. **Sales concepts**
3. **Sales control**
4. **Menu engineering**
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