**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** |
| 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 Management  A. Concept and importance  B. Why do hotels need Revenue Management  C. Benefits of Revenue Management  D. Revenue Management Tactics / Strategies   Capacity Management.   Discount Allocation   Duration Control  E. 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 Occupancy  F. 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 |
| 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 hotel   1. 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** |