

SEMESTER 5 MID TERM PORTION 2022-23

BHM 311 Advance Food Production Operation-1 Theory

1. Larder
2. Brines, Cures and Marinades
3. Ham, Bacon & Gammon
4. Appetisers & Garnishes
5. Sandwiches

BHM 312 Advance Food & Beverage Operation-1 Theory

1. Gueridon service: history, advantages & disadvantages, equipment & ingredients, types of trolley, factors to create impulse buying
2. Banquets: types, organization, duties & responsibilities, sales, booking procedure

BHM 313 Front Office Management -1 Theory

PLANNING & EVALUATING FRONT OFFICE OPERATIONS

Management Functions

Planning Functions

- Establishing Room Rates (Special Rates)
- Approaches to Pricing

Forecasting

- Forecasting Room availability
- Forecasting Data
- Forecast Formula
- Forecasting Techniques

Aspects of Budget planning

Evaluating Front Office Operations

BHM 314 Accommodation Management -1 Theory

ACCOMMODATION MANAGEMENT – INTRODUCTION

Area inventory list, Frequency schedules, Performance and Productivity standards,
Inventory level for non-recycled items
Inventory level for non-recycled items
Budget and budgetary, The budget process, Planning capital budget, Planning operation
budget
Operating budget – controlling expenses – income statement
Purchasing systems – methods of buying
Time and Motion study in Housekeeping operations
Training in HKD, devising training programmes for HK staff

BHM 307 Financial Management

| SUBJECT: FINANCIAL MANAGEMENT | |
|-------------------------------|---------------------------------|
| Serial number | Name of the topic |
| 1 | Capital Budgeting |
| 2 | Funds flow statement |
| 3 | Working capital |
| 4 | Objectives and scope of finance |

BHM 308 Strategic Management

Semester 5 Strategic Management midterm exam:

1. Unit 1: Organisational Strategy
2. Unit 2: Environmental and Internal Resource Analysis

SEMESTER 3 MID TERM PORTION 2022-23

BHM 201 Food Production Operations Theory

1. Origin of Indian cuisine
2. Kashmiri cuisine
3. Institutional and industrial catering
4. Hospital catering
5. Indenting for menu

BHM 202 Food & Beverage Service Operations- Theory

1. Classification of alcoholic beverages: fermented & distilled
2. Bar: physical layout of bar, bar equipment, stock & supplies
3. Wines: classification, production of wine
4. Beer: role of ingredients, production of beer
5. Distillation: pot still layout & process, column still layout & process
6. Vodka: distillation, types
7. Tequila: distillation, types

BHM 203 Front Office Operations- Theory

1. Front Office Accounting
2. Front Office & Guest Safety and Security
3. French: expressions & basic conversation related to Front Office

BHM 204 Accommodation Operations- Theory

1. Linen Room
2. Flower Arrangement
3. Uniform Room

BHM 205 Food & Beverage Controls

1. Basics of F&B controls
2. Cycle of control
3. Purchasing

BHM 206 Hotel Accountancy

Subject: Hotel Accountancy

| Sr. No. | Topics of Mid-term |
|---------|---------------------|
| 1. | Statement of Income |
| 2. | Balance Sheet |
| 3. | Internal control |

BHM 207 Food Safety & Quality

1. Introduction to food safety
2. Microorganisms in food
3. Food spoilage and food preservation
4. Beneficial role of microorganisms