

IHM Mumbai- Portion for Mid-term Theory Exam Even Semester 2022-23

Semester 2

Food Production (BHM 151 T)

- 1. Specialty Soup**
- 2. Fish & Shellfish**
- 3. Pastry and pastry cream**
- 4. Wheat**
- 5. Bread Faults**
- 6. Cheese**

SUBJECT: FOOD AND BEVERAGE SERVICE (BHM 152)

Sr. No.	Chapters
1.	MEALS & MENU PLANNING a. Origin b. Objectives of menu planning c. Types of menus d. French classical menu (INTRODUCTION) e. Types of meals
2.	i. PREPARATION OF SERVICE ii. TYPES OF FOOD SERVICE

Foundation course in Front office II (BHM 153)

- 1. Tariff structure**
- 2. Front office and guest handling**
- 3. Reservations**

Foundation Course in Accommodation Operations (BHM 154)

- 1. Room layout and guest supplies**
- 2. Guest Room Cleaning**
- 3. Public Area Cleaning**

SUBJECT: ACCOUNTANCY (BHM 108)

Sr. No.	Chapters
1.	Journal Ledger Trial Balance
2.	Subsidiary Books: a. Purchase book b. Sales book c. Purchase return book d. Sales return book e. Journal proper

Note: You should also be thoroughly with all the theoretical topics related to both the chapters

BHM109 – COMMUNICATION – 25 marks

01 BUSINESS COMMUNICATION

- A. Need
- B. Purpose
- C. Nature D. Models
- E. Barriers to communication
- F. Overcoming the barriers

LISTENING ON THE JOB

- A. Definition
- B. Levels and types of listening
- C. Listening barriers
- D. Guidelines for effective listening
- E. Listening computerization and note taking

Food science, BHM 117

1. Introduction to Food Science
2. Colloidal systems
3. Carbohydrates

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Semester 4

Food Production BHM 201P

- 1. Origin of Indian cuisine**
- 2. Equipments used in the cuisine**
- 3. Punjabi cuisine**
- 4. Kashmiri cuisine**
- 5. Maharashtraian cuisine**
- 6. Bengali cuisine**
- 7. North east cuisine**
- 8. Industrial catering**
- 9. Institutional catering**
- 10. Railway catering**
- 11. Sea catering**
- 12. Airline catering**
- 13. Hospital catering**

SUBJECT- FOOD AND BEVERAGE SERVICE (BHM202)

- 1. Classification of alcoholic beverages**
- 2. Beer**
- 3. Wine production**
- 4. Champagne**
- 5. Distillation**
- 6. Vodka**

Accommodation operations (BHM 204)

1. Linen room
2. Laundry
3. Uniform room
4. Flower arrangement

SUBJECT : FOOD AND BEVERAGE CONTROLS (BHM 205)

Sr. No.	Chapters
1.	Food cost control
2.	Food control cycle
3.	Purchasing control
4.	Receiving control
5.	Storing control
6.	Issuing control

SUBJECT: HOTEL ACCOUNTANCY (BHM 206)

Sr. No.	Chapters
1.	Statement of Income
2.	Balance Sheet
3.	Internal Controls

Note: You should also be thoroughly with all the theoretical topics related to all the 3 chapters

Food Safety,BHM 207

1. Introduction to Food Safety
2. Microorganisms in food
3. Food spoilage
4. Beneficial uses of microorganisms

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Semester 6

Food Production (BHM 351)

- 1. Kitchen management**
 - a) Product Research and Development.**
 - b) Kitchen Organization and Allocation of Work.**
 - c) Yield Management**
 - d) Forecasting and Budgeting.**
 - e) Food Cost Control**
 - f) Standards and Quality.**

- 2. Chinese Cuisine**
- 3. Oriental Cuisine**
- 4. Role of Bread Ingredients**
- 5. Bread Improvers**
- 6. Bread Fault**
- 7. Chocolate.**
- 8. Meringues**
- 9. Icings and Toppings**
- 10. Frozen Desserts**

Advance Food & Beverage Operations (BHM 352)

- 1. FOOD & BEVERAGE STAFF ORGANISATION**
 - **Categories of staff**
 - **Hierarchy**
 - **Job description and specification**
 - **Duty roster**

- 2. MANAGING FOOD & BEVERAGE OUTLET**
 - **Supervisory skills**
 - **Developing efficiency**
 - **Standard Operating Procedure**

3. BAR OPERATIONS

- Types of Bar
- Cocktail
- Dispense
- Area of Bar
- Front Bar
- Back Bar
- Under Bar (Speed Rack, Garnish Container, Ice well etc.)
- Bar Stock
- Bar Control
- Bar Staffing
- Opening and closing duties

BHM353 - FRONT OFFICE MANAGEMENT – II (THEORY)

YIELD MANAGEMENT

A. Concept and importance

B. Applicability to rooms division - Capacity management, Discount allocation, Duration control

C. Measurement yield

D. Potential high and low demand tactics

E. Yield management software

F. Yield management team

Accommodation Management (BHM 354)

1. Safety and security

2. Elements and principles of design

3. Colour

4. Windows and window treatment

5. Light and lighting fixtures

6. Furniture

Food & Beverage Management (BHM 305)

- 1. Cost Dynamics**
- 2. Sales Concepts**
- 3. Breakeven Analysis**
- 4. Menu Merchandising**
- 5. Menu Engineering**
- 6. Beverage Control**
- 7. Inventory Control**

Facility Planning (BHM 306)

- 1. Hotel Design**
- 2. Facilities Planning**
- 3. Car Parking**
- 4. Project Management**