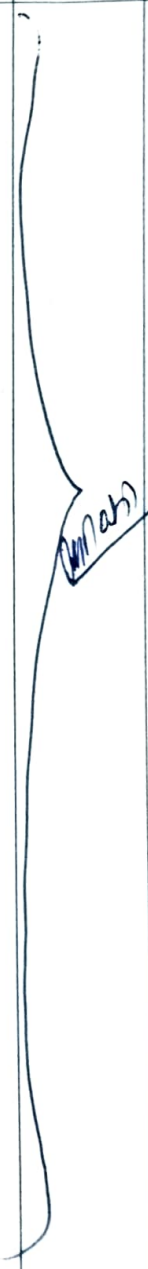



## TEACHING PLAN

**SUBJECT: Corporate English (Theory)**  
**SEMESTER: V**

**FACULTY: Mrs. Preeti Kapoor**  
**ACADEMIC YEAR :2022-2023**

Unit No.	Topic	Allocated Hrs	Probable Date	Actual Date	Remarks	HOD Sign	Principal Sign	
1	<p><b>1.Group Discussions</b></p> <p>Group discussion competencies                      Active listening, Types of Listening                      Expanding Arguments</p> <p><b>2. Presentation Strategies</b></p> <p><b>3.Effective Presentation Strategies</b>                      Introduction to effective openings task                      Hooks: seeking the audience attention                      Sign posting language                      Dealing with questions                      The visual and vocal components</p> <p><b>2.Presentation</b>                      Structuring your presentation                      Linguistic techniques                      Introduction to effective openings - task</p>	15	5 <sup>th</sup> July	5 <sup>th</sup> July				
			12 <sup>th</sup> July	12 <sup>th</sup> July				
			12 <sup>th</sup> July	12 <sup>th</sup> July				
			19 <sup>th</sup> July	19 <sup>th</sup> July				




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III	<p><b>4. Interview Skills &amp; Body Language</b></p> <p><b>5. Grammar</b>          2.1 Words and Phrases          2.2 Overview of tenses          2.3 Other common areas of difficulty for Indian speakers , Prepositions, time expressions &amp; pronouns , Articles and nouns , Sentence Construction</p> <p><b>6. Formal E-mail &amp; Telephonic etiquettes</b></p> <p><b>7. Power writing</b>          6.1 The writing process          6.2 The Power writing process          6.3 Focus on content          6.4 Make your purpose clear          6.5 Make the intended action explicit          6.6 Focus on structure          6.7 Focus on language          6.8 Complete and concise messages          Interpersonal Skills</p>	15	<p>26<sup>TH</sup> July</p> <p>2<sup>nd</sup> Aug</p> <p>23<sup>rd</sup> Aug</p> <p>30<sup>th</sup> August</p>	<p>26<sup>th</sup> July</p> <p>2<sup>nd</sup> Aug</p> <p>23<sup>rd</sup> Aug</p> <p>30<sup>th</sup> August</p>	<p>9<sup>th</sup> Aug (Muharram Holiday &amp; 16<sup>th</sup> Aug)</p> <p><i>Muharram</i></p>
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**8.Topic sentences**

- 9.1 Supporting sentences
- 9.2 Transition words & phrases
- 9.3 Plagiarism / Referencing
- 9.4 Critical thinking skills
- 9.5 Paraphrasing & writing effective conclusion

15

6<sup>th</sup>  
Septe  
mber

13<sup>th</sup>  
Septe  
mber

**9.Vocabulary**

- 5.1 Word building
- 5.2 Dictionary skills
- Meetings, Team work, MICCEE (Meetings, Incentives, Conventions, Conference, Events & Exhibition)
- Cross cultural communication

20<sup>th</sup>  
Septe  
mber

20<sup>th</sup>  
Septe  
mber

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## TEACHING PLAN

SUBJECT: FOOD PRODUCTION AND PATISSERIE - III (Th)

FACULTY: *Biswasjit*

SEMESTER: THIRD SEM

ACADEMIC YEAR: 2023-2024

Unit No.	Ch. No.	Topic	Allocated Hrs	Probable Date	Actual Date	Remarks	HOD Sign	Principal Sign
I	01	<b>MENU PLANNING &amp; ITS TYPES (QFP)</b> Basic Menu Planning – Recapitulation, Special emphasis on Quantity Food Production, Planning of Menus for various categories, such as: - Institutional & Industrial Catering (School / College, Canteen, Industrial Workers.) - Hospital Catering (Diet Menu, Importance of Hygiene.) - Off Premises Catering (Outdoor Parties, Theme Dinner, and Food Festival.) - Parameters of Quantity Food Menu Planning.	07	19.6 <sup>③</sup>  26.6 <sup>⑤</sup>  3.7 <sup>①</sup>	19.6 <sup>③</sup>  26.6 <sup>②</sup>  3.7 <sup>①</sup>		<i>Deepa</i>  <i>Deepa</i>	
	02	<b>Indian Culinary Terms</b>	04	3.7 <sup>②</sup> 10.7 <sup>②</sup>	3.7 <sup>②</sup> 10.7 <sup>②</sup>		<i>Deepa</i>	
	03	<b>INTRODUCTION TO CAKE MAKING:</b> Elements in Cake Making, Role of each Element in Cake Making, Methods of Cake Making, Recipes for Basic Cakes, Faults in Cake Making, Recipe Balancing.	04	17.7 <sup>③</sup>	17.7 <sup>③</sup>		<i>Deepa</i>	



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	taken while preparing Pastry, Role of each Ingredient, Temperature of Baking the following Pastries, Short Crust, Choux Pastry, Laminated, Hot Water / Rough Puff.		24.7 <sup>①</sup>	24.7 <sup>①</sup>		
08	<b>INDIAN COOKERY (QFP)</b> Introduction to <b>Regional Cooking:</b> 1) Factors affecting eating habits. 2) Heritage of Indian Cuisine. 3) <b>Regional Commodities, Spices &amp; Masalas</b> (Wet & Dry). 4) Geographical location, Historical background, Availability of raw material (seasonal), Equipment and fuel (special), Staple diet, Speciality Cuisine, Food prepared for festivals and occasions of the following states: - Andhra Pradesh / Hyderabad, Bengal, Goa, Gujarat, Karnataka, Kashmir, Kerala / Malabari, Madhya Pradesh, Maharashtra / Malwani, North Eastern States, Punjab, Rajasthan, Tamilnadu / Chettinad, Uttar Pradesh / Dum & Avadh / Lucknawi, Also Communities / Styles such as : Parsee, Bohra & Indian Gravies.	12	31.7 <sup>③</sup>	31.7 <sup>③</sup>		Deepa
			7.8 <sup>③</sup>	7.8 <sup>③</sup>		Deepa
			14.8 <sup>③</sup>	14.8 <sup>③</sup>		Deepa
			2.8 <sup>③</sup>	2.8 <sup>③</sup>		Deepa
09	<b>VOLUME FEEDING (QFP)</b> Institutional & Industrial Feeding, Banquet and Buffet.	03	28.8 <sup>③</sup>	28.8 <sup>③</sup>		



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II	04 * <b>EQUIPMENT (QFP)</b> Quality of Equipment used, Specification of Equipment, Heat and Cold Generating Equipment, Maintenance of Equipment List: - 1. Mixers 2. Grinders 3. High Pressure Gas Burner 4. Ovens 5. Grillers 6. Knives 7. Choppers 8. Peelers (Potato) 9. Brat Pan 10. Bulk Boilers 11. Steamers 12. Walk in Coolers / Walk in Freezers / Deep Freezers 13. Tandoor 14. Storage & Receiving Quays 15. Griddle Plate Modern Developments in Equipment Manufacturing.	03	1.9③ EL	1.9③ EL	<i>Deepa</i>		
	05 <b>QUANTITY PURCHASE AND STORAGE (QFP)</b> Introduction of Purchasing, Purchasing System, Purchase Specifications, Purchasing Techniques, Duties of Purchase Officer & Store Keeper, Storage.	03	4.9③	4.9③	<i>Deepa</i>		
	06 <b>INDENTING (QFP)</b> Principles of Indenting, Quantities / Portions for Bulk Production, Conversion of Recipes for Indenting, Practical difficulties involved in Indenting.	05	8.9③ 11.9②	8.9③ EL 11.9②	<i>Deepa</i>		
	07 <b>Pastry</b> Recipes, Method of Preparation, Differences, Uses of each Pastry, Care to be	04	11.9① 18.9③	11.9① 18.9③	<i>Deepa</i>		



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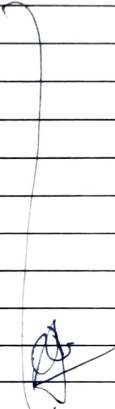
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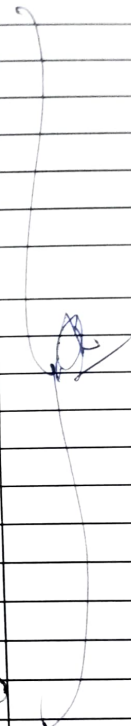
## Teaching Plan 2023-24

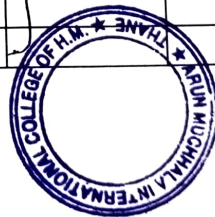
### FOOD AND BEVERAGE 2023-24

Unit	Topic	Name	Probable Dates	Actual Date	HOD Sign	Principal sign	Remarks	
I	a)	Alcoholic Beverages & classification.	(3)	(3)				
	b)	Benefits and harmful effects of alcohol.	22/6	22/6				
	<b>WINE</b>							
	1.1	Definition & history of wines.						
	1.2	Types of Wines:	(3)					
		Still (red, white & rose),	29/6	6/7 (3)				
	1.3	Methods of production.						
	a)	Viticulture						
		(Wine calendar.)	(3)	(3)				
	b)	Vinification	6/7	13/7				
	c)	Champagne & Sparkling Wines .						
	d)	Fortified Wines (Production & types).	(3)	(3)				
	1)	Sherry (Solera system)	13/7	20/7				
	2)	Port						
	3)	Madeira (estufagen)						
4)	Marsala	(3)	(3)					
5)	Malaga	20/7	25/7					
e)	Aromatised wines (Definition & types)	(3)						
II	2.1.1	Wine producing countries of the world	27/7	17/8 (3)				
a)	Old world wine producing countries		24/8 (3)					
b)	New World wine producing countries	3/8 (3)	31/8 (3)					
	2.1.2	Wine tasting, Storage & Service	10/8 (3)					
	2.1.3	Food and wine Harmony .		6 (3)				



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Unit	Topic	Name	Probable Dates	Actual Date	HOD Sign	Principal sign	Remarks
III	3.1.1	<b>BEER &amp; OTHER FERMENTED BEVERAGES</b>					
	a)	Definition, History & Brewing process.	17/8	13/9			
	b)	Types of Beer, Storage & Service					
	c)	Other fermented beverages					
	3.1.2	<b>SPIRITS</b>					
	a)	Introduction and definition	24/8	14/9			
	b)	Pot and patent still method of production.					
	3.1.3	History, Production, types & Brand names					
	a)	Whisky(American,Scotch,Canadian,Irish, Japanes)	31/8	18/9			
	b)	Rum (White, Gold, Dark & Flavoured					
	c)	Brandy (Cognac, Armagnac & Fruit)					
	d)	Gin					
	e)	Vodka, flavoured vodka					
	f)	Tequila & Mezcal					
	3.1.4	Alcoholic Strength	7/9				
	3.1.5	Other Spirits					
	3.1.6	Liqueurs					
	a)	Introduction, definition,					
	b)	Brand names of liqueurs					
	3.1.7	<b>Aperitiefs and Bitters</b>	14/9	25/9			
	a)	Definition					
	b)	Brand names	2/9				
		Glossary					



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**FOOD AND BEVERAGE 2023-24 PRACTICAL TEACHING PLAN BATCH I**

SR.NO	Topic Name	Probable Dates	Actual Date	HOD Sign	Principal sign	Remarks
1	ATTRIBUTES OF BAR PERSONNEL BAR EQUIPMENTS AND GLASSWARE	22/6 (4)	22/6 (4) 9/10/1			
2	TDH MENU WITH WINE GLASSES	29/6 (4)	6/7 (4)			
3	SERVICE OF BEER	6/7 (4)	6/7 (4) 9/10/1			
4	SERVICE OF OTHER SPIRITS, LIQUEUR AND APERTIF	13/7 (4)	13/7 (4) 9/10/1			
5	SERVICE OF SPIRITS	20/7 (4)	20/7 (4) 9/10/1			
6	5 COURSE FRENCH MENU WITH WINE SERVICE OF WHITE WINE	27/7 (4)	27/7 (4) 9/10/1			
7	5 COURSE ENGLISH MENU WITH WINE	3/8 (4)	10/8 (4) 9/10/1			
8	6 COURSE FRENCH MENU WITH WINE SERVICE OF WHITE WINE	10/8 (4)	17/8 (4) 9/10/1			
9	6 COURSE ENGLISH MENU WITH WINE	17/8 (4)	24/8 (4) 9/10/1			
10	7 COURSE FRENCH MENU WITH WINE SERVICE OF WHITE WINE	24/8 (4)	31/8 (4) 9/10/1			
11	7 COURSE ENGLISH MENU WITH WINE	31/8 (4)	14/9 (4) 9/10/1			
12	COCKTAILS	7/9 (4)	14/8 (4) 9/10/1			



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## FOOD AND BEVERAGE 2023-24 PRACTICAL TEACHING PLAN BATCH 3

SR.NO	Topic Name	Probable Dates	Actual Date	HOD Sign	Principal sign	Remarks
1	ATTRIBUTES OF BAR PERSONNEL BAR EQUIPMENTS AND GLASSWARE	21/6 (4)	21/6 (4) 9/10/1			
2	TDH MENU WITH WINE GLASSES	28/6 (4)	28/6 (4) 9/10/1			
3	SERVICE OF BEER	5/7 (4)	5/7 (4) 9/10/1			
4	SERVICE OF OTHER SPIRITS, LIQUEUR AND APERTIF	12/7 (4)	12/7 (4) 9/10/1			
5	SERVICE OF SPIRITS	19/7 (4)	26/7 (4) 9/10/1			
6	5 COURSE FRENCH MENU WITH WINE SERVICE OF WHITE WINE	26/7 (4)	2/8 (4) 9/10/1			
7	5 COURSE ENGLISH MENU WITH WINE	2/8 (4)	2/8 (4) 9/10/1			
8	6 COURSE FRENCH MENU WITH WINE SERVICE OF WHITE WINE	9/8 (4)	9/8 (4) 9/10/1			
9	6 COURSE ENGLISH MENU WITH WINE	16/8 (4)	16/9 (4) 9/10/1			
10	7 COURSE FRENCH MENU WITH WINE SERVICE OF WHITE WINE	23/8 (4)	13/9 (4)			
11	7 COURSE ENGLISH MENU WITH WINE	30/8 (4)	13/9 (4) 9/10/1			
12	COCKTAILS	6/9 (4)	11/9 (4) 9/10/1			



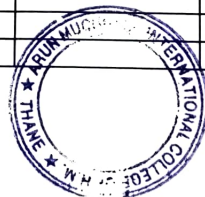


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**FOOD AND BEVERAGE 2023-24 PRACTICAL TEACHING PLAN BATCH 2**

SR.NO	Topic Name	Probable Dates	Actual Date	HOD Sign	Principal sign	Remarks
1	ATTRIBUTES OF BAR PERSONNEL BAR EQUIPMENTS AND GLASSWARE	20/6 (4)	20/6 (4) 9/201			
2	TDH MENU WITH WINE GLASSES	27/6 (4)	27/6 (4) 9/201			
3	SERVICE OF BEER	4/7 (4)	4/7 (4) 9/201			
4	SERVICE OF OTHER SPIRITS, LIQUEUR AND APERTIF	11/7 (4)	11/7 (4) 9/201			
5	SERVICE OF SPIRITS	18/7 (4)	18/7 (4) 9/201			
6	5 COURSE FRENCH MENU WITH WINE SERVICE OF WHITE WINE	25/7 (4)	24/7 (4) 9/201			
7	5 COURSE ENGLISH MENU WITH WINE	7/8 (4)	1/8 (4) 9/201			
8	6 COURSE FRENCH MENU WITH WINE SERVICE OF WHITE WINE	8/8 (4)	8/8 (4) 9/201			
9	6 COURSE ENGLISH MENU WITH WINE	15/8 (4)	22/8 (4) 9/201			
10	7 COURSE FRENCH MENU WITH WINE SERVICE OF WHITE WINE	22/8 (4)	29/8 (4) 9/201			
11	7 COURSE ENGLISH MENU WITH WINE	29/8 (4)	5/9 (4) 9/201			
12	COCKTAILS	5/9 (4)				




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## Teaching Plan 2023-24

### HOUSEKEEPING SEM 3 PRACTICAL BATCH 2


Practical No.	Topic Name	Probable Dates	Actual Date	HOD Sign	Principal sign	Remarks
	<b>VARIOUS STITCHES</b>					
1	STRAIT/RUNNING STITCH	22/6 <sup>①</sup>	22/6 <sup>②</sup>			
	BUTTON AND BUTTONHOLE					
2	HEMMING	29/6 <sup>②</sup>	6/7 <sup>②</sup>			
	HOOK AND LOOP					
	<b>STAIN REMOVAL</b>					
3	TEA	6/7 <sup>②</sup>	13/7 <sup>②</sup>			
	CURRY/TURMERIC					
4	LIPSTICK	13/7 <sup>②</sup>	20/7 <sup>②</sup>			
	NAIL POLISH					
5	CHOCOLATE	20/7 <sup>②</sup>	3/8 <sup>②</sup>			
	HAIRDYE					
6	HEENA / MEHANDI	27/7 <sup>②</sup>	10/8 <sup>②</sup>			
	SHOE POLISH					
7	COOKING OIL	3/8 <sup>②</sup>	17/8 <sup>②</sup>			
	INK BLUE (fountain pen)					
	<b>UNIFORM DESIGNING</b>					
8	FPP	10/8 <sup>②</sup>	24/8 <sup>②</sup>			
9	F& B (Male/Female)	17/8 <sup>②</sup>	24/8 <sup>②</sup>			
10	FRONT OFFICE (Male/ Female)	24/8 <sup>②</sup>	31/8 <sup>②</sup>			
	HOUSEKEEPING (Male & Female)					
11	FLOWER ARRANGEMENT DEMO	31/8 <sup>②</sup>	9/9 <sup>②</sup>			
12	FLOWER ARRANGEMENT PRACTICE	7/9 <sup>②</sup>	14/9 <sup>②</sup>			



  
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## Teaching Plan 2023-24

### HOUSEKEEPING SEM 3 PRACTICAL BATCH 3

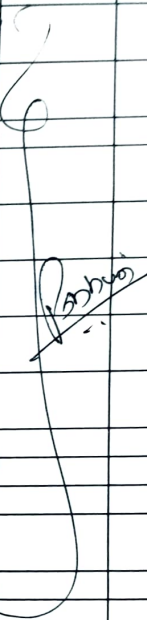
Practical No.	Topic Name	Probable Dates	Actual Date	HOD Sign	Principal sign	Remarks
	<b>VARIOUS STITCHES</b>					
1	STRAIT/RUNNING STITCH	20/6 <sup>②</sup>	20/6 <sup>②</sup>			
	BUTTON AND BUTTONHOLE					
2	HEMMING	27/6 <sup>②</sup>	27/6 <sup>②</sup>			
	HOOK AND LOOP					
	<b>STAIN REMOVAL</b>					
3	TEA	4/7 <sup>②</sup>	4/7 <sup>②</sup>			
	CURRY/TURMERIC					
4	LIPSTICK	11/7 <sup>②</sup>	11/7 <sup>②</sup>			
	NAIL POLISH					
5	CHOCOLATE	18/7 <sup>②</sup>	18/7 <sup>②</sup>			
	HAIRDYE					
6	HEENA / MEHANDI	25/7 <sup>②</sup>	24/7 <sup>②</sup>			
	SHOE POLISH					
7	COOKING OIL	1/8 <sup>②</sup>	1/8 <sup>②</sup>			
	INK BLUE (fountain pen)					
	<b>UNIFORM DESIGNING</b>					
8	FPP	8/8 <sup>②</sup>	8/8 <sup>②</sup>			
9	F& B (Male/Female)	15/8 <sup>②</sup>	22/8 <sup>②</sup>			
10	FRONT OFFICE (Male/ Female)	22/8 <sup>②</sup>	29/8 <sup>②</sup>			
	HOUSEKEEPING (Male & Female)					
11	FLOWER ARRANGEMENT DEMO	29/8 <sup>②</sup>	9/9 <sup>②</sup>			
12	FLOWER ARRANGEMENT PRACTICE	5/9 <sup>②</sup>	12/9 <sup>②</sup>			



  
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## Teaching Plan 2023-24

### HOUSEKEEPING SEM 3 PRACTICAL BATCH 1

Practical No.	Topic Name	Probable Dates	Actual Date	HOD Sign	Principal sign	Remarks
	<b>VARIOUS STITCHES</b>					
1	STRAIT/RUNNING STITCH BUTTON AND BUTTONHOLE	21/6	21/6 <small>atoll</small>			
2	HEMMING HOOK AND LOOP	28/6	28/6 <small>atoll</small>			
	<b>STAIN REMOVAL</b>					
3	TEA CURRY/TURMERIC	5/7	5/7 <small>atoll</small>			
4	LIPSTICK NAIL POLISH	12/7	12/7 <small>atoll</small>			
5	CHOCOLATE HAIRDYE	19/7	19/7 <small>atoll</small>			
6	HEENA / MEHANDI SHOE POLISH	26/7	26/7 <small>atoll</small>			
7	COOKING OIL INK BLUE (fountain pen)	2/8	2/8 <small>atoll</small>			
	<b>UNIFORM DESIGNING</b>					
8	FPP	9/8	9/8 <small>atoll</small>			
9	F & B (Male/Female)	16/8	25/8 <small>atoll</small>			
10	FRONT OFFICE (Male/ Female) HOUSEKEEPING (Male & Female)	23/8 30/8	6/9 <small>atoll</small>			
11	FLOWER ARRANGEMENT DEMO	6/9	9/9 <small>atoll</small>			
12	FLOWER ARRANGEMENT PRACTICE	13/9	13/9 <small>atoll</small>			



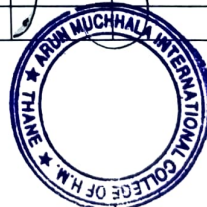
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## Teaching Plan 2023-24

Semester- 3			Subject HK( Theory)				
Unit	Chapt er	Topic Name	Probable Dates	Actual Date	HOD Sign	Principal sign	Remarks
1	1.1	Introduction, classification and sizes of linen	10 hours } 19/6	} 19/6 9+12			
	1.2	Selection criteria for linen					
	1.3	Calculation of linen requirement – Par stock					
	1.4	Purchase of linen					
	1.5	Layout and equipment in linen room	} 26/6	} 26/6 9+12			
	1.6	Activities in linen room					
	1.7	Linens control					
	1.7.1	Linens exchange procedure					
	1.7.2	Inventory control – Procedures and records	} 3/7	} 3/7 9+12			
	1.7.3	Recycling of condemned linen					
1.8	Linens hire						
2		FORMATS	5 hours				
	2.1	Linens Exchange Slip	} 10/7	} 10/7 9+12			
	2.2	Purchase Index Card					
	2.3	Linens Replenishment Slip					
	2.4	Master Inventory – Linens/Uniforms/F&B Linens					
	2.5	Floor Inventory Sheet					
	2.6	Stock Register					
	2.7	Linens Discard Sheet					
	2.8	Lost Linens Record					
	2.9	Laundry List					

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Unit	Chapte	Topic Name	Probable Dates	Actual Date	HOD Sign	Principal sign	Remarks
2	2.1.1	Importance of uniforms	5 hours				
	2.1.2	Designing of uniform, Selection criteria					
	2.1.3	Layout of uniform room		17/7	17/7		
	2.1.4	Issuing and exchange of uniforms		17/7	17/7		
	2.1.5	Storage of uniforms			9/12		
	2.1.6	Importance and activities of sewing room					
	2.1	Introduction to laundry operations	10 hours				
	2.2	Types of laundries – Commercial / In house (OPL)					
	2.3	Advantages and Disadvantages of OPL		24/7	25/7		
	2.4	Laundry agents			9/12		
	2.5	Laundry equipments					
	2.6	Layout of laundry					
	2.7	On Premises and Off Premises		31/7	31/7		
	2.7.1	Wash cycle			9/12		
	2.7.2	Coordination between laundry and linen room					
	2.8	Stain removal methods					
2.9	Dry cleaning – Chemicals and Process		7/8	7/8			
2.1	Handling Guest Laundry/Valet Service			9/12			
3	1.1	Introduction to Flower Arrangement	10 hours	14/8	14/8		
	1.2	Flowers, Fillers, and equipments, tools,			9/12		
	1.3	Selection, care and conditioning of plant material		21/8	21/8		
	1.4	Western, Free style, Abstract, Oriental (Ikebana)		28/8	28/8		
	1.5	Principles of Western flower arrangement		4/9	4/9		
3	3	ERGONOMICS IN HOUSEKEEPING	5 hours	11/9	4/9		



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## TEACHING PLAN

**SUBJECT: FOOD PRODUCTION AND PATISSERIE - I (Th)**

**FACULTY: Magabonmi Bhoir**

**SEMESTER: FIRST SEM**

**ACADEMIC YEAR: 2023-2024**

Unit No.	Ch. No.	Topic	Allocated Hrs	Probable Date	Actual Date	Remarks	HOD Sign	Principal Sign
I	01	<b>Introduction to food production department</b> 1.1 Levels of Skills and Experience 1.2 Attitude and Behavior in the Kitchen 1.3 Kitchen Uniforms 1.4 Personal Hygiene 1.5 Safety Procedures for Handling Equipment	01	09-08 <sup>①</sup>	09-08 <sup>①</sup>		<i>Deepa</i>	
	02	<b>Culinary History and Culinary Terms</b> (Explanation with Examples) Origins of Modern Cookery Modern Development in Equipment and Technology	02	09-08 <sup>②</sup>	09-08 <sup>②</sup>		<i>Deepa</i>	
	03	<b>Equipment and Hand Tools used in Kitchen &amp; Different Types of Fuels used in Kitchen</b> 3.1 Hand tools and utensils used in Kitchen 3.2 Various Fuels used in the Kitchen 3.3 Advantages & Disadvantages of Various Fuels 3.4 Various Equipment used in the Kitchen	04	23-08 <sup>③</sup> 30-08 <sup>①</sup>	21-08 <sup>③</sup> & 6-09 <sup>①</sup>	16-08 <sup>④</sup> Patefi 30-08 <sup>④</sup> Raksha Bandhan	<i>Deepa</i>	



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	04	<b>Introduction to Cooking</b> 4.1 Aims and Objectives of Cooking 4.2 Classification of Various Raw Materials according to Functions 4.3 Various Textures and Consistencies 4.4 Methods and Techniques of Preparation	04	30-08 <sup>②</sup> 06-09 <sup>②</sup> 06-09 <sup>②</sup>				Deepa
	05	<b>Stocks</b> 5.1 Definition of Stock 5.2 Types of Stocks 5.3 Preparation (Recipe), Storage, Care and Precautions in Preparation	02	06-09 <sup>②</sup> 06-09 <sup>①</sup>				Deepa
	06	<b>Culinary Terms</b>	02	13-09 <sup>②</sup> 09-08				
02	07	<b>Methods of Cooking</b> 7.1 Various Methods of Cooking Foods (Roasting, Grilling, Frying, Baking, Boiling, Poaching, Microwave) 7.2 Principles of each Method and Precaution to be taken	04	13-09 <sup>①</sup> 20-09 <sup>③</sup> 13-09 <sup>③</sup>				Deepa
	08	<b>Hierarchy and Kitchen Staffing</b> 8.1 Classical Kitchen Brigade 8.2 Modern Staffing in Various Category Hotels 8.3 Duties and Responsibilities of Various Chefs 8.4 Role and Duties of the Executive Chef 8.5 Inter-Departmental Co-operation and Co-ordination	03	27-09 <sup>③</sup> self study				Deepa



  
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09	<b>Egg</b> 9.1 Selection of Eggs 9.2 Structure of Eggs 9.3 Uses of Eggs 9.4 Nutritive Value of Eggs	02	04-10 <sup>②</sup>	27-09 <sup>②</sup>	20-09 <sup>④</sup>	Ganesh Chaturti
10	<b>Vegetables &amp; Fruits</b> 10.1 Classification of Vegetables 10.2 Colour Pigments in Vegetables and Effects of Heat, Acid and Alkali on each of them 10.3 Cuts of Vegetables 10.4 Classification of Fruits 10.5 Uses of Fruits 10.6 Salad & Salad Dressing	04	04-10 <sup>①</sup> 11-10 <sup>③</sup>	27-09 <sup>①</sup> 04-10 <sup>②</sup>		Deepa
11	<b>Bakery &amp; Pastry</b> <b>Sugar</b> 11.1 Importance of Sugar 11.2 Types of Sugar 11.3 Cooking Stages and Temperature of Various Stages 11.4 Uses of Sugar	02	18-10 <sup>②</sup>	04-10 <sup>①</sup>		Deepa
03	12 <b>Sauces</b> 12.1 Classification of Sauces / Composition 12.2 Mother Sauces and its Recipes (1 Liter) 12.3 Derivatives	04	18-10 <sup>①</sup> 25-10 <sup>③</sup>	12-10 <sup>③</sup>		Deepa
13	<b>Bakery &amp; Pastry</b> <b>13.1 Bread Making</b> Principles of Bread making Role of Each Ingredient Simple Yeast Bread Baking Temperature & its Importance <b>13.2 Cookies</b> Types of Cookies Methods of preparation	03  02	01-11 <sup>④</sup> 08-11	18-10 <sup>③</sup> 19-10 <sup>②</sup>		Deepa



  
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	<p><b>13.3 Flour</b> Structure of Wheat Types of Wheat Types of Flour Milling of Flour Nutritive Value</p>	04	08-11 <sup>①</sup> 15-11 <sup>③</sup>	01-11 <sup>③</sup>		<i>Deepa</i>	
	<p><b>13.4 Raising Agents</b> Classification and Role of Raising Agents</p>	02	22-11 <sup>③</sup>	06-11 <sup>③</sup>			



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## Teaching Plan 2023-24

### FOOD AND BEVERAGE SERVICE - I (THEORY) 2023-24

Unit	Topic	Name	HRS	Probable Dates	Actual Date	HOD Sign	Principal sign	Remarks
1	1	INTRODUCTION TO HOTEL AND CATERING INDUSTRY	6					
	1.1	Role of catering establishment in travel / tourism industry	3		9 <sup>th</sup> Aug 23	}		
	1.2	Types of F & B operation (Classification). Types of F & B operation (Classification). Commercial (residential / Non Residential)	2		11 <sup>th</sup> Aug 23			
		• Welfare						
		• Institutional						
		• Transport (Roads, Railways, Airlines, Marine)						
	1.3	Structure of hospitality industry and career opportunities	1		18 <sup>th</sup> Aug 23			
	2	DEPARTMENTAL ORGANISATION AND STAFFING	9					
	2.1	Organisation of F & B Department of a Hotel ( English & French)	1		18 <sup>th</sup> Aug 23		}	
	2.2	Etiquette & Attributes of an F & B Personnel.						
	2.3	Duties and responsibilities of F & B Staff						
	a	F & B Manager						
	b	Banquet manager			23 <sup>rd</sup> Aug 23			
	c	Outlet Manager						
	d	Senior captain/ Captain/ Supervisor						
	e	Steward						
	f	Sommelier	2		25 <sup>th</sup> Aug 23			
	g	Hostess						
	h	Cashie	2		1 <sup>st</sup> Sep 23			
	2.4	Departmental Relationship of F& B with other Departments			8 <sup>th</sup> Sep 23			

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Unit	Topic	Name	HRS	Probable Dates	Actual Date	HOD Sign	Principal sign	Remarks
II	1	OPERATIONAL & AUXILIARY AREAS OF FOOD AND BEVERAGE	6					
		DEPARTMENT : IMPORTANCE & LAYOUTS						
	a	Coffee shop	1		8 <sup>th</sup> Sep 23			
	b	Snack bar/ counter service						
	c	Kiosks						
	d	Specialty restaurant/ theme restaurant						
	e	Banquet operations/ outdoor catering						
	f	In-Room Dining	3		13 <sup>th</sup> Sep 23			
	g	Dispense Bar / Discotheque/ night club/ pub						
	h	Pantry/Still room						
	i	Kitchen stewarding						
	j	Silver room						
	k	Linen room	2		27 <sup>th</sup> Sep 23			
	l	Vending machine						
	2	FOOD AND BEVERAGE SERVICE EQUIPMENT	9					
	2.1	Classification of equipment						
	2.2	Criteria for selection and requirements	1		27 <sup>th</sup> Sep 23			
		• Tableware/ silverware						
		• Glassware						
		• Crockery						
		• Bar equipment	2		29 <sup>th</sup> Sep 23			
		• Special equipment with their uses.						
		• Furniture						
		• Linen						
		• Light and décor	3		4 <sup>th</sup> Oct 23			
		• Care and maintenance of equipment						
		• Napkin folds						
	2.3	Table d 'hote ,ala c"arte	2		6 <sup>th</sup> Oct 23			
		Mis-en -place, Mis -en -Scene			11 <sup>th</sup> Oct 23			

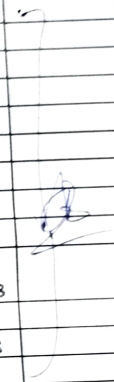

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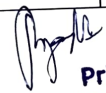


Unit	Topic	Name	HRS	Probable Dates	Actual Date	HOD Sign	Principal sign	Remarks
III	1	<b>DINING SERVICES METHOD AND PROCEDURES</b>	9					
	1.1	Different methods of services						
	a	Table service						
		• Silver service/ English service	2		11 <sup>th</sup> Oct 23			
		• American/ Plated						
		• Family						
		• Russian						
		• French/ butler	3					
	b	Bar Counter						
	c	Assisted Service						
		• Carvery						
		• Buffets						
	d	Self Service						
		• Cafeteria						
	a)	Counter						
	b)	free-flow						
	c)	Echelon						
	d)	Supermarket						
	e	Single point service						
		• Take-away	2		27 <sup>th</sup> Oct 23			
		• Drive through						
		• Fast food						
		• Vending						
		• Kiosk						
		• Food court						
		• Bar						

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Unit	Topic	Name	HRS	Probable Dates	Actual Date	HOD Sign	Principal sign	Remarks
	f	Specialised (in-situ)						
		• Tray	2		27 <sup>th</sup> Nov 23			
		• Trolley						
		• Home delivery						
		• Lounge	2		1 <sup>st</sup> Nov 23			
		• Room						
		• Drive in						
	1.2	Special Service	6					
		• Formal Service	1		9 <sup>th</sup> Nov 23			
		• Wave service						
		• Carlton club service	2					
	1.3							
	a)	Rules to be observed while laying the table			3 <sup>rd</sup> Nov 23			
	b)	Rules to be observed while waiting at the table	3					
	c)	Dos & don'ts in a restaurant			8 <sup>th</sup> Nov 23			

  
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TEACHING PLAN				
FOOD AND BEVERAGE - I PRACTICAL SEMISTER - I 2023-24				
SR.NO	PARTICULAT	A1 BATCH	A2 BATCH	A3 BATCH
		Friday	Monday	Tuesday
1	Familiarazation and Identification of Restaurant and Bar equipments (Cutlery, crockery and glassware)	11/8/2023	7/8/2023	8/8/2023
2	Demonstration and practice of Laying and relaying of table cloth	18/8/23	14/8/23	29/8/23
3	Demonstration and practice of Laying of A la Cart Cover	25/8/23	21/8/23	29/8/23
	Demonstration and practice of Water Service			
4	Demonstration and practice of Carrying placing and Clearance of plate	1/9/2023	28/8/23	5/9/2023
5	Demonstration and practice of Handling and using of service gears	8/9/2023	4/9/2023	12/9/2023
6	Demonstration and practice of Napkin Fold	9/9/2023 EL	11/9/2023	16/9/23 EL
7	Demonstration and practice of Wiping of Glassware, Crockery and Cutlery	29/9/23	18/9/23	26/9/23
	Demonstration and practice of Stacking of side station			
8	Demonstration and practice of Carrying and balancing of salver	6/10/2023	25/9/23	3/10/2023
	Demonstration and practice of Clearance of Ashtray			
	Demonstration and practice of Crumbling of Table			

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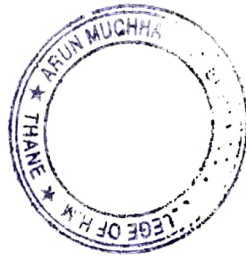
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9	Practice of Do's and Don'ts in Restaurant	20/10/23	9/10/2023	10/10/2023
10	Role play of Standard Phrases	27/10/23	16/10/23	17/10/23
11	Demonstration and practice of Drawing of restaurant and bar layout	3/11/2023	23/10/23	31/10/23
12	Revision of making Napkin Fold		30/10/23	

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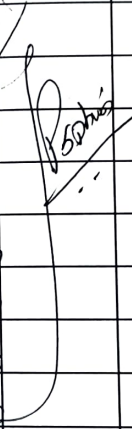
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## Teaching Plan 2023-24

Semester- I  
Batch- A1

Subject : FO ( Practical)  
Faculty: Savni Pradhan

Sr. No	Practical Name	Actual Hours	Probable Date	Actual Date	HOD Sign	Principal Sign	Remarks
1	Introduction & Importance of Grooming (Video & Questionnaire)	2	8/8/23	8/8/23 9-11 (2)			
2	Intrroduction Of grooming (detail description of each element )	2	22/8/23	22/8/23 9-11 (2)		15 <sup>th</sup> Aug- Independence Day	
3	Importance of grooming- video	2	29/8/23	29/8/23 9-11 (2)			
4	Self introduction in public (video & questionnaire)	2	5/9/23	5/9/23 9-11 (2)			
5	Self Introduction	2	12/9/23	12/9/23 9-11 (2)			
6	Extempore 1(student choice)	2	26/9/23	26/9/23 9-11 (2)		19-Sep - Ganpati Break	
7	Extempore 2(student choice)	2	3/10/23	3/10/23 9-11 (2)			
8	Extempore 3 (Faculty choice by chits)	2	10/10/23	10/10/23 9-11 (2)			
9	Know Your City - Research on Mumbai City	2	17/10/23	17/10/23 9-11 (2)			
10	Know Your City - Role Play	2	31/10/23	31/10/23 9-11 (2)		26-Oct - Dussehra	





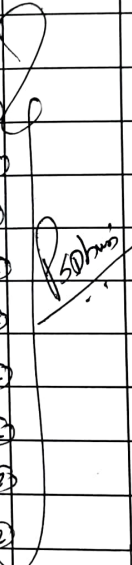
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## Teaching Plan 2023-24

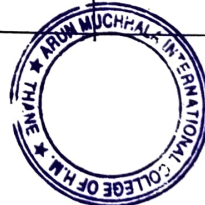
Semester- I  
Batch- A 2

Subject : FO ( Practical)

Faculty: Savni Pradhan

Sr. No	Practical Name	Actual Hours	Probable Date	Actual Date	HOD Sign	Principal Sign	Remarks
1	Introduction & Importance of Grooming (Video & Questionnaire)	2	11/8/23	18/8/23 9-11			11 Aug - On Leave
2	Introduction Of grooming (detail description of each element )	2	18/8/23	25/8/23 9-11			
3	Importance of grooming- video	2	25/8/23	1/9/23 9-11			
4	Self introduction in public (video & questionnaire)	2	1/9/23	8/9/23 9-11			
5	Self Introduction	2	8/9/23	29/9/23 9-11			
6	Extempore 1(student choice)	2	15/9/23	6/10/23 9-11			15 Sept - Freshers Party
7	Extempore 2(student choice)	2	29/9/23	6/10/23 9-11			22 Sept - Ganpati Break.
8	Extempore 3 (Faculty choice by chits)	2	6/10/23	20/10/23 9-11			
9	Know Your City - Research on Mumbai City	2	13/10/23	27/10/23 9-11			13 Oct - Industrial Visit
10	Know Your City - Role Play	2	20/10/23	6/11/23 9-11			Extra Lecture 9:00 am to 11:00 am 6/11
11	Revision	2	27/10/23	—			
12	Revision	2	6/11/23	—			3 Nov - External Duty



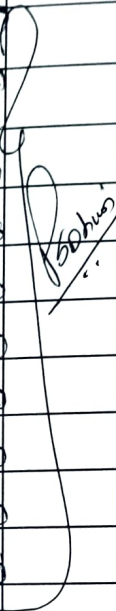


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## Teaching Plan 2023-24

Semester- I  
Batch- A3

Subject : FO ( Practical)  
Faculty: Savni Pradhan

Sr. No	Practical Name	Actual Hours	Probable Date	Actual Date	HOD Sign	Principal Sign	Remarks
1	Introduction & Importance of Grooming (Video & Questionnaire)	2	7/8/23	7/8/23 <sup>(2)</sup> 9-11			
2	Introduction Of grooming (detail description of each element)	2	14/8/23	21/8/23 <sup>(2)</sup> 9-11		14 Aug - On leave	
3	Importance of grooming- video	2	21/8/23	28/8/23 <sup>(2)</sup> 9-11			
4	Self introduction in public (video & questionnaire)	2	28/8/23	4/9/23 <sup>(2)</sup> 9-11			
5	Self Introduction	2	4/9/23	11/9/23 <sup>(2)</sup> 9-11			
6	Extempore 1(student choice)	2	11/9/23	18/9/23 <sup>(2)</sup> 9-11			
7	Extempore 2(student choice)	2	18/9/23	25/9/23 <sup>(2)</sup> 9-11			
8	Extempore 3 (Faculty choice by chits)	2	25/9/23	9/10/23 <sup>(2)</sup> 9-11			
9	Know Your City - Research on Mumbai City	2	9/10/23	16/10/23 <sup>(2)</sup> 9-11		2 Oct - Gandhi Jayanti	
10	Know Your City - Role Play	2	16/10/23	23/10/23 <sup>(2)</sup> 9-11			
11	Revision	2	23/10/23	30/10/23 <sup>(2)</sup> 9-11			
12	Revision	2	30/10/23	-			

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## Teaching Plan 2023-24

Subject : FO ( Theory )  
Faculty: Savvi Pradhan

Semester- I  
Batch- A1, A2, A3

Unit	Chapter	Topic Name	Actual Hours	Probable Date	Actual Date	HOD Sign	Principal Sign	Remarks
1	1	Introduction to the Hotel and Tourism Industry	1 1/2	8/8/23	22/8/23	(3)		8 Aug - On Leave
	1.1	An account of development and growth of hotel and tourism industry in the world	1 1/2	8/8/23	22/8/23	2-5 pm		
	1.2	Development and Growth of Hotel and Tourism industry in India.	1/2	22/8/23	23/8/23			15 Aug - Independence Day
	2	Classification of Hotels by	1/2	22/8/23	23/8/23	(3)		
	2.1	Location Architectural design	1/2	22/8/23	23/8/23	2-5 pm		23 Aug - Extra Lecture 2:00 - 5:00 pm
	2.2	Ownership Pricing Plan Type of Clientele Duration of guest stay	1 1/2	29/8/23	23/8/23			
	2.3	Facilities offered Star rating criteria in India (HRACC) Supplementary accommodation	1 1/2	29/8/23	29/8/23			
2	1	Tariff Structure Types of Rooms Single, Double, Twin, Hollywood twin, Interconnecting, Adjacent, Adjoining, Lanai, Penthouse, Duplex, Efficiency, Physically Challenged, Studio, Parlour, Hospitality Room, Suite (Types)	1 1/2	5/9/23	29/8/23	2-5 pm		

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	2	Tariff Fixation Check-in and Check-out basis 24 hour basis on the basis of competitor's rate, basis rate.	Night Day	1 1/2	12/9/23	5/9/23		
	3	Types of Meal Plans European, Continental, Bermuda Plan, Modified American Plan (Half-Board, Demi- Pension), and American Plan (Full- Board: En Pension) Demi- Pension), and American Plan (Full-Board: En Pension).		1 1/2	12/9/23	5/9/23	2-5 pm BDD	
	4	Packages and Special Rates Rack rate, Group rate, Volume rate, Government rate, FIT, Wholesale net rate, discounted rates, Seasonal rate, Crib Rate, Extra bed rate, Family rate, Crew rate, Week day/Weekend rates, Membership rates, Executives of the other units of the same chian, Corporate rate, Commercial rate, Advance purchase rate Package rate, Ad-hoc rate		1 1/2	26/9/23	12/9/23	2-5 pm BDD	19th Sept - Ganpati Break
	5	Taxation Luxury tax, Expenditure tax, Sales tax, Value added tax and other statutory taxes. Service Charges		1 1/2	3/10/23	12/9/23		
2	1	Organisation of the Front Office Department Organisation charts of Small Hotel Medium Hotel Large Hotel		1 1/2	3/10/23	26/9/23	2-5	

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2, 3	Sections of the Front Office Department Inter and Intra departmental Co-ordination	1 1/2	10/10/23	26/9/23	3	
4	Job Specifications and Job Description Front Office Manager Duty Manager Guest Relations Executive	1	17/10/23	3/10/23	3	
3	1 Telecommunications		17/10/23			
1.1	Introduction Types of Exchange- PBX, PABX, EPABX	1	17/10/23	3/10/23	3	24 Oct - Dussehra
1.2	Other Communication Equipment- Walkie-Talkies, Pagers, Mobile Phones, Telephone Instruments, Pay Phones, Facsimile	1	31/10/23	3/10/23	2-5 pm	
1.3	Organisation of the Telecommunications department Job descriptions of the Telecommunications department supervisor & Operator Skills and Competencies of the Telephone Operator	3	7/11/23	10/10/23	3 2-5 pm	
1.4	General duties of a Telephone Operator Internet Access- Introduction, Dial up access High speed with wired access, High speed with wireless access	1 1/2	7/11/23	17/10/23	3	
1.5	Future of Hotel telephones- Voice-over-internet-protocol (VOIP) AYS - at your service	1 1/2	21/11/23	17/10/23	2-5 pm	14th Nov - Diwali



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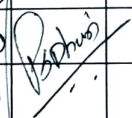
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## Teaching Plan 2023-24

Batch :- **A1**  
Semester- 1

Subject :- Housekeeping ( Practical )  
Faculty Name :- Ashwini Sapat

Sr no	Practical Name	Actual Hours	Probable Dates	Actual Date	HOD Sign	Principal sign	Remarks	
1	Introduction to all cleaning equipments	2	8/8/23	8/8/23 8-11-1 ②				
2	Introduction to all cleaning agents	2	15/08/23	22/8/23 11-1 ②			15/8/23 - Independence day Holiday	
3	Cleaning and Polishing of Brass article - Demo & Practical	2	22/08/23	29/8/23 11-1 ②				
4	Cleaning and polishing of steel - Demo & Practical	2	29/8/23	5/09/23 11-1 ②				
5	Cleaning of Tiles	2	5/09/23	12/09/23 11-1 ②				
6	Dusting (high & low) - Demo & Practical	2	12/9/23	26/09/23 11-1 ②				
7	Sweeping & mopping - Demo & Practical	2	19/9/23	03/10/23 11-1 ②				19/09/23 - Ganpati Holiday
8	Floor Scrubbing- Demo & Practical	2	26/09/23	10/10/23 11-1 ②				
9	Cleaning of Glass - Demo & Practical Cleaning and Polishing of Wood	2	03/10/23	17/10/23 11-1 ②				
10	Cleaning and Polising of Laminated Surface	2	10/10/23	31/10/23 11-1 ②				
11	Dusting (high & low) - (Revision)	2	17/10/23	-				No date for revision
12	Cleaning of Glass (Revision)	2	24/10/23	-				24/10/23 - New Year Holiday



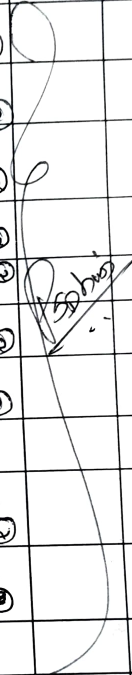
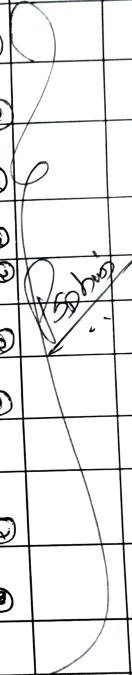


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# Teaching Plan 2023-24

Batch :- A2  
Semester-1

Subject :- Housekeeping (Practical)  
Faculty Name :- Ashwini Sapat

Sr no	Practical Name	Actual Hours	Probable Dates	Actual Date	HOD Sign	Principal sign	Remarks		
1	Introduction to all cleaning equipments	2	11/8/23	11/08/23 11-1					
2	Introduction to all cleaning agents	2	18/8/23	18/8/23 11-1					
3	Cleaning and Polishing of Brass article - Demo & Practical	2	25/8/23	25/8/23 11-1					
4	Cleaning and polishing of steel - Demo & Practical	2	01/09/23	01/09/23 11-1					
5	Cleaning of Tiles	2	8/09/23	8/09/23 11-1					
6	Dusting (high & low) - Demo & Practical	2	15/09/23	29/9/23 11-1				15/09/23 - Freshers party	
7	Sweeping & mopping - Demo & Practical	2	22/09/23	6/10/23 11-1				22/09/23 - Ganapati Holiday	
8	Floor Scrubbing- Demo & Practical	2	29/09/23	20/10/23 11-1					
9	Cleaning of Glass - Demo & Practical Cleaning and Polishing of Wood	2	6/10/23	27/10/23 11-1					
10	Cleaning and Polishing of Laminated Surface	2	13/10/23	3/11/23 11-1					13/10/23 - Industrial visit 8/11/23 - visit to class NO date for revision
11	Dusting (high & low) - (Revision)	2	20/10/23						Date for revision
12	Cleaning of Glass (Revision)	2	27/10/23						




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# Teaching Plan 2023-24

Search :- **A3**  
Semester- 1

Subject :- Housekeeping( Practical)  
Faculty Name:- Ashwini Sapat

Sr no	Practical Name	Actual Hours	Probable Dates	Actual Date	HOD Sign	Principal sign	Remarks	
1	Introduction to all cleaning equipments	2	7/8/23	7/8/23				
2	Introduction to all cleaning agents	2	14/8/23	14/8/23				
3	Cleaning and Polishing of Brass article - Demo & Practical	2	21/8/23	21/8/23				
4	Cleaning and polishing of steel - Demo & Practical	2	28/8/23	28/8/23				
5	Cleaning of Tiles	2	4/9/23	4/9/23				
6	Dusting (high & low) -Demo & Practical	2	11/9/23	11/9/23				
7	Sweeping & mopping - Demo & Practical	2	18/9/23	18/9/23				
8	Floor Scrubbing- Demo & Practical	2	25/9/23	25/9/23				
9	Cleaning of Glass - Demo & Practical Cleaning and Polishing of Wood	2	2/10/23	9/10/23				2/10/23 - Grandhi Japad
10	Cleaning and Polising of Laminated Surface	2	9/10/23	16/10/23				
11	Dusting (high & low) - (Revision)	2	16/10/23	23/10/23				
12	Cleaning of Glass (Revision)	2	23/10/23	30/10/23				



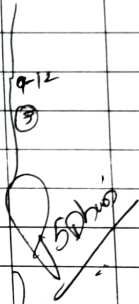
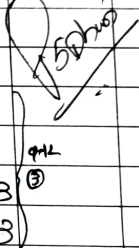
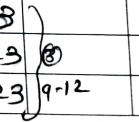
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## Teaching Plan 2023-24

**Housekeeping( Theory)**

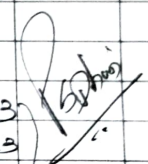
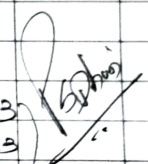
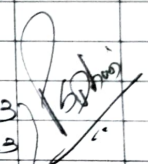
**Semester- 1**

**Faculty Name:- Ashwini Sapat**

Unit	Chapter	Topic Name	Hours	Probable Dates	Actual Date	HOD Sign	Principal sign	Remarks	
I	1	<b>1. INTRODUCTION TO HOUSE KEEPING DEPARTMENT</b>	15						
	1.1	Types of Hotel & services offered	3	10/8/23	24/8/23				
	1.2	Types of Room	3	17/8/23	31/8/23				
	1.3	Role of Housekeeping department in a Hotel	1 1/2	24/8/23	14/9/23				
	1.4	Personality Traits of Housekeeping Personnel	1 1/2	31/8/23	14/9/23				
	1.5	Daily routine in Housekeeping	1 1/2	7/9/23	4/10/23				7/9 Gopalkala
	1.6	Glossary	1 1/2	7/9/23	4/10/23				
II	1	<b>ORGANIZATION OF HOUSEKEEPING DEPARTMENT</b>	9						
	1.1	Organization chart of Small,Medium,Large Hotels	1/2	14/9/23	5/10/23				
	1.2	Duties & Responsibilities of House Keeping Personnel	1 1/2	21/9/23	5/10/23			21/8/ Granpati	
	1.3	Inter departmental coordination	1 1/2	28/9/23	11/10/23			28/8/ Granpati	
	1.4	Control Desk Operations	1 1/2	28/9/23	11/10/23				
	2	<b>CLEANING EQUIPMENT</b>	6						
	2.1	Classification of Cleaning Equipment	1 1/2	5/10/23	19/10/23				
	2.2	Use & Care of Equipment	1 1/2	5/10/23	19/10/23				
	2.3	Glossary	1/2	12/10/23	26/10/23				12/10-Swipe with FFP



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Unit	Chapter	Topic Name	Hours	Probable Dates	Actual Date	HOD Sign	Principal sign	Remarks
III	1	CLEANING AGENTS	8					
	1.1	Classification	1	19/10/23	26/10/23			
	1.2	Use, care & Storage	1	19/10/23	26/10/23			
	1.3	Distribution & Control	1/2	26/10/23	26/10/29			
	1.4	Glossary	1/2	26/10/23	31/10/23			
	2	CLEANING & POLISHING OF DIFFERENT SURFACES	7					
	2.1	Metals	1	26/10/23	31/10/23			
	2.2	Glass		31/10/23	31/10/23			
	2.3	Plastic	1/2	31/10/23	31/10/23			
	2.4	Ceramics	1 1/2	2/11/23	2/11/23			
	2.5	Wood	1 1/2	2/11/23	2/11/23			
	2.6	Leather	1 1/2	9/11/23	9/11/23			
	2.7	Rezene	1 1/2	9/11/23	9/11/23			





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## TEACHING PLAN

SUBJECT : Information Technology  
SEMESTER: I

FACULTY : Preeti Sharma  
ACADEMIC YEAR :2022-2023

Unit No.	Topic	Allocated Hrs	Probable Date	Actual Date	Remarks	HOD Sign	Principal Sign
1	<b>Introduction to Computer Fundamentals</b> • 5 Parts of Computer • Difference between Types of Computers – Server (Types), Clients (Types of Portable Computer)	1	7 <sup>th</sup> August	7 <sup>th</sup> August			
	<b>Application Software System</b> Software • Software Copyright – Freeware, Shareware, Licensed	1	14 August	14 <sup>th</sup> August			
	<b>Types of System Software</b> <b>Application Software</b> – Word Processor, Spreadsheet, Database Management, Presentation, Media, Outlook	2	21 <sup>st</sup> August	28 <sup>th</sup> August	On leave		
	Browser and Utility Software like Acrobat Reader System Software – Operating System (Windows, Linux, Android), Device Driver	2	4 <sup>th</sup> September	4 <sup>th</sup> September			



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<b>Utility Software</b> – VLC Player, File Converter Introduction of Central Processing Unit, Processor – Intel, AMD, Clock Speed,	1	29 <sup>th</sup> September	29 <sup>th</sup> September			
<b>Input Devices</b> – Keyboard, Mouse, Mic, Scanner, Barcode Reader, RFID, Touch Screen <b>Output Devices</b> – Displays (CRT, TFT, LCD, Plasma, LED, Projector) • Display Resolution • Printers – Inkjet, Laser, Thermal • Storage Devices – Primary (RAM & ROM),	2	6 <sup>th</sup> October	6 <sup>th</sup> October			
<b>Secondary</b> (HDD, Flash Drive, USB, CD/DVD, Blue Ray, Media Players), Types of Networks (LAN, WAN, MAN) • Topology (Bus, Star, Ring, Mesh & Tree)	2	13 <sup>th</sup> October	18 <sup>th</sup> October			
<b>Network Hardware</b> – (Cables – RJ45, RJ11, MTRJ, Switch, Routers, Access Point, Modem) • IP and MAC Address, Subnet, Gateway, DNS •	2	9 <sup>th</sup> November	9 <sup>th</sup> November	25 <sup>th</sup> October	2 <sup>nd</sup> October	
<b>Understanding Network Address &amp; Node Address</b> <b>Network Security</b> – Firewalls (Hardware & Software) Bandwidth, Intranet, Internet & Extranet • WWW, HTTP, Domains • VPN & VoIP • Search Engines • ISP & Bandwidth	1	17 <sup>th</sup> November	17 <sup>th</sup> November			



*Principals*

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## TEACHING PLAN-(A- 2Group)

**SUBJECT:** Information Technology  
**SEMESTER:** I

**FACULTY:** Preeti Sharma  
**ACADEMIC YEAR:** 2022-2023

Unit No.	Topic	Allocated Hrs	Probable Date	Actual Date	Remarks	HOD Sign	Principal Sign
	Computer Architecture (DEMO) Motherboard, RAM, PCI Slots, SMPS & different Ports  <b>Aim 1</b> To understand the motherboard and different parts of the computer	2	4 <sup>th</sup> August	4 <sup>th</sup> August			
	<u>Microsoft Word-I</u>  <b>Aim 1</b> To understand home tab with fonts and paragraph groups	2	11 <sup>th</sup> August	11 <sup>th</sup> August			
	<u>Microsoft Word-II</u>  <b>Aim 1</b> To understand home tab with fonts and paragraph groups	2	18 <sup>th</sup> August	18 <sup>th</sup> August			
	<u>Microsoft Word-II</u>  <b>Aim 2</b> To understand insert design & layout tabs using tables, text, header footer, page background and page setup groups	2	25 <sup>th</sup> August	25 <sup>th</sup> August			
	<u>Microsoft Word-III</u>  (Word format resume)  <b>Aim 3</b> Making and formatting of resume	2	1 <sup>st</sup> September	1 <sup>st</sup> September			
	<u>Microsoft Excel-I</u>  <b>Aim 1</b> To learn home tab i. Making of table expenses table ii. Border layout iii. Auto sum command	2	8 <sup>th</sup> September	8 <sup>th</sup> September	Excuses Party & Ganesh Pooja		

*Preeti*



<p><b>Aim 2</b>  i. To understand the Insert tab using the table group  ii. To understand the home and Insert tab using font and editing of groups tool quotation</p>	2	29 <sup>th</sup> September	29 <sup>th</sup> September			
<p><b>Microsoft Power Point</b>  With given data (Types of room)</p>						
<p><b>Aim 1</b>  i) Design Tab-Learning and selecting theme  ii) Create new slide, Insert with caption text  iii) Change font types &amp; text</p>	2	5 <sup>th</sup> October	5 <sup>th</sup> October			
<p><b>Aim 2</b>  To understand Insert group with the use of table, Illustration &amp; text group</p>	2	13 <sup>th</sup> October	20 <sup>th</sup> October	Students visit		
<p>i) Uses shapes &amp; Word art  ii) Preparation of table</p>						
<p><b>Aim 3</b>  To understand the Insert group with use of Illustration group making of</p>	2	27 <sup>th</sup> October	3 <sup>rd</sup> November	On leave		
<p>i) Column chart  ii) Pie chart  iii) Line chart</p>						

*Prasad*

## TEACHING PLAN-(A- 3 Group)

**SUBJECT:** Information Technology  
**SEMESTER:** I

**FACULTY:** Preeti Sharma  
**ACADEMIC YEAR:** 2022-2023

Unit No.	Topic	Allocated Hrs	Probable Date	Actual Date	Remarks	HOD Sign	Principal Sign
	Computer Architecture (DEMO) Motherboard, RAM, PCI Slots, SMPS & different Ports	2	7 <sup>th</sup> August	7 <sup>th</sup> August			
	<b>Aim 1</b> To understand the motherboard and different parts of the computer		14 <sup>th</sup> August	14 <sup>th</sup> August			
	<u>Microsoft Word-I</u>	2					
	<b>Aim 1</b> To understand home tab with fonts and paragraph groups						
	<u>Microsoft Word-II</u>	2					
	<b>Aim 2</b> To understand insert design & layout tabs using tables, text, header footer, page background and page setup groups		21 <sup>st</sup> August	28 <sup>th</sup> August	21 <sup>st</sup> August Online		
	<u>Microsoft Word-III</u> <b>(Word format resume)</b>						
	<b>Aim 3</b> Making and formatting of resume	2	19 <sup>th</sup> September	4 <sup>th</sup> September			
	<u>Microsoft Excel-I</u>						
	<b>Aim 1</b> To learn home tab i. Making of table expenses table ii. Border layout iii. Auto sum command	2	11 <sup>th</sup> September	11 <sup>th</sup> September			

*P. Sharma*

<p><b>Aim 2</b> To understand the Insert tab using the table group To understand the home and Insert tab using font and editing of groups tool quotation</p>	2	18 <sup>th</sup> September	18 <sup>th</sup> September			
<p><b>Microsoft Power Point</b> With given data (Types of room)</p>						
<p><b>Aim 1</b>  i) Design Tab-Learning and selecting theme  ii) Create new slide, Insert with caption text  iii) Change font types &amp; text</p>	2	25 <sup>th</sup> September	25 <sup>th</sup> September			
<p><b>Aim 2</b> To understand Insert group with the use of table, Illustration &amp; text group  i) Uses shapes &amp; Word art  ii) Preparation of table</p>	2	2 <sup>nd</sup> October	18 <sup>th</sup> October	1 <sup>st</sup>		
<p><b>Aim 3</b> To understand the Insert group with use of Illustration group making of  i) Column chart  ii) Pie chart  iii) Line chart</p>	2	30 <sup>th</sup> October	30 <sup>th</sup> October			
<p>Revision</p>		7 <sup>th</sup> November	7 <sup>th</sup> November			

*Prakash*

## TEACHING PLAN-(A-1 Group)

**SUBJECT:** Information Technology  
**SEMESTER:** I

**FACULTY :** Preeti Sharma  
**ACADEMIC YEAR :** 2022-2023

Unit No.	Topic	Allocated Hrs	Probable Date	Actual Date	Remarks	HOD Sign	Principal Sign
	Computer Architecture (DEMO) Motherboard, RAM, PCI Slots, SMPS & different Ports  <b>Aim 1</b> i. To understand the motherboard and different parts of the computer	2	8 <sup>th</sup> August	8 <sup>th</sup> August			
	<b><u>Microsoft Word-I</u></b>  <b>Aim 1</b> i.To understand home tab with fonts and paragraph groups	2	15 <sup>th</sup> August	22 <sup>nd</sup> August	Independence Day		
	<b><u>Microsoft Word-II</u></b>  <b>Aim 2</b> i. To understand insert design & layout tabs using tables, text, header footer, page background and page setup groups	2	29 <sup>th</sup> August	29 <sup>th</sup> August			
	<b><u>Microsoft Word-III</u></b>  (Word format resume)  <b>Aim 3</b> Making and formatting of resume	2	5 <sup>th</sup> September	5 <sup>th</sup> September			
	<b><u>Microsoft Excel-I</u></b>  <b>Aim 1</b> To learn home tab i. Making of table expenses table ii. Border layout iii. Auto sum command	2	12 <sup>th</sup> September	12 <sup>th</sup> September			



  
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<p><b>Aim 2</b> i. To understand the Insert tab using the table group ii. To understand the home and Insert tab using font and editing of groups tool quotation</p>	2	19 <sup>th</sup> September	26 <sup>th</sup> September			
<p><b>Microsoft Power Point</b> With given data (Types of room)</p> <p><b>Aim 1</b> i) Design Tab-Learning and selecting theme ii) Create new slide, Insert with caption text iii) Change font types &amp; text</p>	2	3 <sup>rd</sup> October	3 <sup>rd</sup> October			
<p><b>Aim 2</b> To understand Insert group with the use of table, Illustration &amp; text group</p> <p>i) Uses shapes &amp; Word art ii) Preparation of table</p>	2	10 <sup>th</sup> October	10 <sup>th</sup> October			
<p><b>Aim 3</b> To understand the Insert group with use of Illustration group making of</p> <p>i) Column chart ii) Pie chart iii) Line chart</p>	2	24 <sup>th</sup> October	31 <sup>st</sup> October	Dussehra		



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## TEACHING PLAN

SUBJECT : Communication Skill -I  
SEMESTER: I

FACULTY : Preeti Sharma  
ACADEMIC YEAR :2022-2023

Unit No.	Topic	Actual Hrs	Probable Date	Actual Date	Remarks	HOD Sign	Principal Sign
1	1.1 The sentence – Kinds of sentences – Subjects & Predicate, The Phrase	2	7 <sup>th</sup> August	7 <sup>th</sup> August			
	1.2 Clause						
	1.3 Parts of speech – Noun, Adjective, Pronoun, Verb, Adverb, Preposition, Conjunction, Interjection	2	14 <sup>th</sup> August	14 <sup>th</sup> August			
	2.1 Noun- Kinds of Noun- Common, Proper, Collective, Abstract	2	21 <sup>st</sup> August	28 <sup>th</sup> August	On leave 02 <sup>nd</sup> to 07 <sup>th</sup> August		
	2.2 The Noun: Gender – Masculine, Feminine, Common and Neuter	2	28 <sup>th</sup> August	28 <sup>th</sup> August			
	2.3 The Adjective – Kinds of Adjectives, The correct use of some Adjectives Viz little, a little etc						
	2.4 Articles – Use of Definite Article and Indefinite Article	2	4 <sup>th</sup> September	4 <sup>th</sup> September			
	Comparison of Adjectives – Positive, Comparative and Superlative Degrees						
	2.5 Personal Pronouns – Forms of the Personal Pronouns - i.e First Person	2	11 <sup>th</sup> September	11 <sup>th</sup> September			



  
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II	1.1 The Verb – Transitive and Intransitive Verbs, Person & Number Active and Passive Voice' Direct and Indirect Speech	2	18 <sup>th</sup> September	18 <sup>th</sup> September			
	1.2 Tense: Present Tense, Past Tense 1.3 Future Tense, Adverb: Kinds of Adverbs	3	25 <sup>th</sup> September	9 <sup>th</sup> October	25 <sup>th</sup> Gayatri 2 <sup>nd</sup> October holiday		
	1.4 The Preposition – Kinds of Prepositions, The Conjunction – use of appropriate Conjunctions – Classes of Conjunctions	2	16 <sup>th</sup> October	16 <sup>th</sup> October			
	1.4 Interjection	2	16 <sup>th</sup> October	16 <sup>th</sup> October			
	1.5 Punctuation, Commonly Errors Antonyms / synonyms	3	16 <sup>th</sup> October	16 <sup>th</sup> October			
III	1.6 Newspaper Reading – Current affairs, Precis writing, Comprehension, Paragraph writing, Conversation / Role Play, Public Speaking .	2	23 <sup>rd</sup> October	23 <sup>rd</sup> October			
		2	30 <sup>th</sup> October	30 <sup>th</sup> October			
	Revision	2	7 <sup>th</sup> November	7 <sup>th</sup> November			



*[Signature]*

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07-08 to 09-11  
Thursday

SAI SHIVA EDUCATIONAL TRUST  
ARUN MUCHHALA INTERNATIONAL COLLEGE OF HOTEL MANAGEMENT

## TEACHING PLAN

SUBJECT: FOOD SAFETY AND NUTRITION (Th)

FACULTY: Magalaxmi Bhoir

SEMESTER: SEM

ACADEMIC YEAR: 2023-2024

Unit No.	Ch. No.	Topic	Allocated Hrs	Probable Date	Actual Date	Remarks	HOD Sign	Principal Sign
01	01	<b>INTRODUCTION TO HYGIENE</b> 1.1 Rules & importance of hygiene 1.2 Personal Hygiene 1.3 Cleaning of premises 1.4 Pest Control 1.5 Waste disposal 1.6 Dishwashing methods	05	10-08 <sup>②</sup> 17-08 <sup>②</sup>	10-08 <sup>③</sup>		<i>Deppa</i>	
	02	<b>HACCP</b> 2.1 Introduction 2.2 Importance 2.3 VII Critical Control Points	05	17-08 <sup>①</sup> 24-08 <sup>⑤</sup> 31-08 <sup>①</sup>	17-08 <sup>②</sup>			
	03	<b>MICROBES</b> 3.1 Introduction (Bacteria, Yeast, Mould) 3.2 Classification 3.3 Factors for growth 3.4 Role of microbes in manufacture of fermented foods (Dairy products, Veg. & bakery preparations, alcoholic Bev. vinegar, fermented Indian foods)	05	31-08 <sup>②</sup> 7-09 <sup>①</sup>	17-08 <sup>①</sup> 24-08 <sup>③</sup>		<i>Deppa</i>	



*Deppa*

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02	04	<b>FOOD BORNE ILLNESS</b> 1.1 Natural Toxins (Kesari Dal, Potatoes, Mushrooms, Shellfish, Peanuts) 1.2 Chemical (Tin, Copper, Arsenic, Lead) 1.3 Bacterial toxins (staphylococcus, salmonella, Clostridium perfringens, Clostridium Botulinum) 1.4 Food poisoning & Infections. • Definitions	03	③ 14-08	② 31-08		Deepa
	05	<b>FOOD ADULTERATION</b> 2.1 Definition and types 2.2 Test to detect (coffee, semolina, flour, ghee, butter, margarine, oil, milk, turmeric, coriander powder, peppercorn, meat etc. 2.3 Food standards in India (PFA, FPO, MPO, BIS-ISI, AGMARK, ISO)	03	③ 21-08	① 14-09	⑪ 07-09 ⑫ 21-09 ⑬ 28-09	Deepa
	06	<b>FOOD ADDITIVES</b> 3.1 Colors & Flavors 3.2 Browning reactions-causes, desirable & undesirable effects)	03	③ 05-08	Self Study	⑭ 28-09	Deepa
	07	<b>FOOD PRESERVATION</b> □ Methods of Preservation 4.1 Natural &	03	③ 12-08	② 14-08		



*Pyshi*

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		Chemical Preservation 4.2 Low temperature (Refrigeration, Freezing) 4.3 High Temperature (Pasteurization, Sterilization, Canning) 4.4 Irradiation					
	08	<b>FOOD STORAGE</b> 5.1 Dry food store 5.2 Refrigerated store 5.3 Freezer store 5.4 Holding at High Temperature 5.5 Stock rotation & cross contamination	03	19-08 ③	05-10 ②		Deepa
03	9	<b>INTRODUCTION TO NUTRITION</b> 1.1- Definitions (Food, balanced diet, nutrition, over nutrition, under nutrition, malnutrition, health) 1.2 - Balanced Diet-Food pyramid 1.3 - Meal planning steps	03	20-08 ③	05-10 ① & ② 12-10		Deepa
	10	<b>CARBOHYDRATES</b> 2.1 - Classification & composition 2.2 - Functions & requirements, sources 2.3 - Excess & Deficiency 2.4 -Uses in food preparation (Gelatinization, Gel formation, Dextrinization, Gluten formation,	03	02-08 ③	12-10 ① & 19-10 ①		Deepa



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		Caramelization)					
11	<b>PROTEINS</b> 3.1 - Classification & Composition 3.2 - Functions & requirements, Sources 3.3 - Excess & Deficiency 3.4 - Uses in food preparation 3.5 - Effect of heat (Denaturation, Coagulation) 3.6 - Gel formation 3.7 - Foaming	03	03-11 (3)	19-10 (2)		Deepan	
12	<b>FATS&amp;OILS</b> 4.1- Classification & Composition 4.2 - Functions & requirements, Sources 4.3 - Excess & Deficiency 4.4 - Types, Sources, Uses 4.5 - Factors causing deterioration 4.6 - Rancidity 4.7 - Flavor reversion 4.8 - Shortening 4.9 - Polymerization	03	16-11 (3)	26-10 (3)		Deepan	
13	<b>VITAMINS, MINERALS, WATER &amp; COLLOIDS</b> 5.1 - Functions 5.2 - Sources 5.3 - Deficiency & Excess 5.4 - Fat soluble & water-soluble Vitamins (A, D, E, K, B1, B2, B3, C) 5.5 - Minerals (Ca, Na, K, Fe, I, F) 5.6 - Importance,	03	23-11 (2)	03-10 (2)		Deepan	



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		balance & Sources 5.7 - Cooking losses & prevention 5. 8 - Definitions (sol, gels, foam, emulsion) 5. 9 - Examples (roasting, grilling, frying, baking, boiling, poaching, microwave) 5.10 - Importance in food industry					
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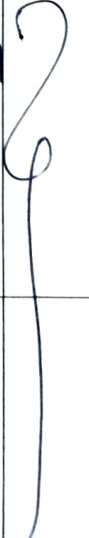


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**TEACHING PLAN**

SUBJECT: Services Marketing - VI (Th)

FACULTY: Mrs. Prajakta Dhuri

SEMESTER: Sixth

ACADEMIC YEAR: 2023-2024

Unit No.	Ch. No.	Topic	Allocated Hrs	Probable Date	Actual Date	Remarks	HOD Sign	Principal Sign
I	01	<b>Introduction to Marketing.</b>	10					
		1.1 Concise Evolution of Marketing	4	25/1/24	25/1/24			
		1.2 Definitions – Marketing, Sales, Hospitality Products, Services.						
1.3 Introduction to Service Marketing								
		1.4 Distinguish between Sales & Marketing.	3	15/1/24	15/1/24			
		1.5 Distinguish between Goods & Services.						
		1.6 Characteristics of Services Marketing						
		1.7 Service gaps						
		1.8 Service encounter & service chain, Moment of Truth	3	22/1/24	22/1/24	1/2/24 do 8/2/24 Sports Compet Week		
		1.9 Service encounter Analysis – The “Six S’s”						
	02	<b>Services Marketing Concept:</b>	05					
		2.1 Segmentation (Target Market, Types of segmentation:- Demographic, geographic and psychographic).	2	29/1/24	29/1/24			
		2.2 Positioning.						
2.3 Components of Marketing Plan.								
II	03	<b>P's of Service Marketing.</b>	15					
		<b>3.1 Product / service mix</b>	5	7/3/24	07/3/24			
		3.1.1 Levels of a product and new product development.						
3.1.2 Product life cycle								
		3.1.3 Marketing strategies during the Product Life Cycle	10	14/3/24	14/3/24			



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<p>3.1.4 Branding.</p> <p><b>3.2 Price Mix.</b>  3.2.1 Pricing objectives  (Survival, Profit, Sales  Competition, Image –  differentiation)  3.2.2 Factors affecting pricing  decision.  3.2.3 Skimming and penetration  3.2.4 Creative pricing of hotels  and restaurants</p> <p><b>3.3 Distribution Mix / Place.</b>  3.3.1 Different Distribution  network  3.3.2 Types of distribution  channels.  3.3.3 Push and pull strategies  3.3.4 Need &amp; role of distribution  channel.</p> <p><b>3.4 Promotion\Communication  mix</b>  3.4.1 Communication process  3.4.2 Types of media &amp;  importance.  3.4.3 Public Relations and  publicity  3.4.4 Stages and technique of  Personal Selling  3.4.5 In house Merchandising  3.4.6 Sales Promotion types and  techniques.</p> <p><b>3.5 People</b>  3.5.1 Employees  3.5.2 Customers  3.6 Physical Evidence  3.6.1 Ambience  3.6.2 Facility Design  3.6.3 Equipment  3.6.4 Employee Dress  3.6.5 Other Tangibles  3.7 Process / System  3.7.1 Service Blueprint/ Service  Delivery ( Airlines &amp;</p>	<p>21/3/24</p> <p>28/3/24</p> <p>4/4/24</p>	<p>21/3/24</p> <p>28/3/24</p> <p>4/4/24</p>	<p><i>[Handwritten signature]</i></p> <p><i>[Handwritten signature]</i></p>	<p><i>[Handwritten signature]</i></p>		
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		Hotels)					
III	04	<b>Consumer behavior:-</b> 4.1 Introduction & definition of consumer behavior 4.2 Factors influencing consumer behavior (Social, Cultural, Personal) 4.3 Stages in purchase behavior (5 stage) 4.4 Guests of tomorrow & Guest lifestyles	07	18/4/24	18/4/24	11/8/24	EID Holiday
	05	<b>E- Marketing for Services :</b> 5.1 Introduction E- Marketing & Objectives 5.2 Ways to conduct on-line Marketing Activities. 5.3 Benefits of E- Marketing [customers stay updated, customers can compare online, clear product information, transparent pricing, e-commerce, online virtual tours)	08	24/4/24	24/4/24		15/5/24

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## TEACHING PLAN

**SUBJECT:** Strategic Human Resource Management  
**SEMESTER:** VI

**FACULTY:** Preeti Sharma  
**ACADEMIC YEAR:** 2022-2023

Unit No.	Topic	Allocated Hrs	Probable Date	Actual Date	Remarks	HOD Sign	Principal Sign
1	<p><b>1. Introduction to Strategic Human Resource Management</b></p> <p>1.1 Linking Human Resource Management (HRM) &amp; Strategic Human Resource Management (SHRM)</p> <p>1.2 Evolution of Strategic Human Resource Management (SHRM)</p> <p>1.3 Strategic Fit: A conceptual framework</p> <p>1.4 Theoretical prospective of Strategic Human Resource Management (SHRM)</p> <p>1.5 Human Resource Management Approaches: The Indian Context</p> <p>1.6 Human Resource Challenges faced by the Indian Companies &amp; Human Resource Strategies to be followed by Indian companies to overcome the challenges they face</p> <p><b>2. Functional Human Resource Strategies</b></p> <p>2.1 Human Resource Outsourcing 2.2 Technology &amp; Strategic Human Resource Management</p> <p>2.3 Resourcing Strategy</p> <p>2.4 The Strategic Human Resource Management approach &amp; Integration of Business &amp; resourcing Strategy</p> <p><b>3. Employee Recruitment &amp; Development</b></p> <p>3.1 New approaches to Recruitment (viz head hunting, online portals, moonlighting etc) &amp; Selection</p> <p>3.2 Coaching &amp; Mentoring Relationship</p> <p>3.3 Work- life Integration.</p> <p>3.4 Self-management &amp; Emotional Intelligence</p>	3	25 <sup>th</sup> January	25 <sup>th</sup> January			
		3	1 <sup>st</sup> February	8 <sup>th</sup> February	Spouts Neck		
		3	15 <sup>th</sup> February	15 <sup>th</sup> February			
		3	22 <sup>nd</sup> February	22 <sup>nd</sup> February			
		3	29 <sup>th</sup> February	29 <sup>th</sup> February			
		3	7 <sup>th</sup> March	7 <sup>th</sup> March			



  
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" III	<p><b>4. Development &amp; Implementation of Human Resource Strategy</b></p> <p>4.1 Formulation of Strategy  4.2 Alignment to Business Strategy  4.3 Implementing Human Resource strategies  4.4 Barriers to Strategic Human Resource</p> <p><b>5. Strategic Global Human Resource Management</b></p> <p>5.1 Cross Cultural education &amp; training programme  5.2 Hiring a Diverse Workforce  5.3 Flexible working  5.4 Strategies for Managing the Global Workforce</p> <p><b>6. Performance Management</b></p> <p>6.1 Effective Performance Management Systems  6.2 Technology &amp; Performance Management  6.3 Strategic Linkage of Performance Management</p> <p><b>7. Employee Welfare</b></p> <p>7.1 Employee Empowerment  7.2 Employee engagement  7.3 Motivation &amp; The Glass Ceiling  7.4 Employee Health &amp; Welfare</p> <p><b>8. Human Resource Strategies &amp; Customer satisfaction</b></p> <p>8.1 Service Quality Module (SERVQUAL) In Service Sector  8.2 Human Resource Management Good Practices</p> <p><b>9. Career Planning, Development &amp; management</b></p> <p>9.1 Career Planning Methods &amp; Practices  9.2 Career Stages  9.3 Career Development &amp; Stages  9.4 Career Management System</p>	<p>3</p> <p>3</p> <p>3</p> <p>3</p> <p>3</p> <p>3</p> <p>3</p>	<p>14<sup>th</sup> March</p> <p>21<sup>st</sup> March</p> <p>28<sup>th</sup> March</p> <p>4<sup>th</sup> April</p> <p>11<sup>th</sup> April</p> <p>25<sup>th</sup> April</p>	<p>14<sup>th</sup> March</p> <p>21<sup>st</sup> March</p> <p>28<sup>th</sup> March</p> <p>4<sup>th</sup> April</p> <p>18<sup>th</sup> April</p> <p>25<sup>th</sup> April</p>	<p></p> <p></p> <p></p> <p></p> <p>Eid Holiday</p>		
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## TEACHING PLAN

**SUBJECT:** Strategic Management  
**SEMESTER:** VI

**FACULTY:** Preeti Sharma  
**ACADEMIC YEAR:** 2022-2023

Unit No	Topic	Allocated Hrs	Probable Date	Actual Date	Remarks	HOD Sign	Principal Sign
I	<p><b>Introduction to Strategic Management</b></p> <p>1.1 Definition – Strategy, Strategic Management and its relevance</p> <p>1.2 Process of Strategic Management</p> <p>1.3 Levels of Strategy : Corporate, Divisional Business, Operational or Functional 7 'S' Frame Work</p> <p>Strategic Intent</p> <p>2.1 Vision, Mission, Business definition, Goals and Objectives</p> <p>2.2 Mission Statement and its Characteristics</p> <p>2.3 Corporate Social Responsibility</p>	3	26 <sup>th</sup> January	2 <sup>nd</sup> February	Republic day		
	<p>2.1 Vision, Mission, Business definition, Goals and Objectives</p> <p>2.2 Mission Statement and its Characteristics</p> <p>2.3 Corporate Social Responsibility</p>	3	9 <sup>th</sup> February	9 <sup>th</sup> February			
II	<p><b>Environmental Analysis</b></p> <p>3.1 Concept of Organizational Environment: Internal and External Environment</p> <p>3.2 Process of SWOT analysis</p> <p>3.3 Need for Environmental analysis (External Environment)</p> <p>3.4 External Factor Evaluation Matrix</p> <p><b>4 Organizational Appraisal</b></p> <p>4.1 Dynamics of Internal Environment</p> <p>4.2 Six Organizational Capability factors</p> <p>4.3 Internal Factor Evaluation Matrix (IFE)</p> <p>4.4 Competitive Profile Matrix (CPM)</p> <p>4.5 Industry Analysis (Porter's Five Force Analysis)</p>	3	16 <sup>th</sup> February	16 <sup>th</sup> February			
	<p>4.1 Dynamics of Internal Environment</p> <p>4.2 Six Organizational Capability factors</p> <p>4.3 Internal Factor Evaluation Matrix (IFE)</p> <p>4.4 Competitive Profile Matrix (CPM)</p> <p>4.5 Industry Analysis (Porter's Five Force Analysis)</p>	3	23 <sup>rd</sup> February	23 <sup>rd</sup> February			
	<p>4.1 Dynamics of Internal Environment</p> <p>4.2 Six Organizational Capability factors</p> <p>4.3 Internal Factor Evaluation Matrix (IFE)</p> <p>4.4 Competitive Profile Matrix (CPM)</p> <p>4.5 Industry Analysis (Porter's Five Force Analysis)</p>	3	1 <sup>st</sup> March	1 <sup>st</sup> March			



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III	<b>5 Strategy Formulation</b>				
	5.1 Types of Strategy				
	5.1.1 Intensification Strategies				
	5.1.1.1 Market penetration	3	8th March	15th March	Maha Sivaratri
	5.1.1.2 Market Development				
	5.1.1.3 New Product Development				
	5.1.1.4 Innovation				
	5.1.2 Integrative Strategies:				
	5.1.2.1 Horizontal	3	28th March	29th March	
	5.1.2.2 Vertical				
	5.1.3				
	Diversification Strategies:				
	5.1.3.1 Concentric ( Related )	3	29th March	5th April	Good Friday
	5.1.3.2 Conglomeratic ( Unrelated )				
	5.1.4 Restructuring / Retrenchment Strategies:				
	5.1.4.1 Turnaround	3	12th April	12th April	
	5.1.4.2 Divestment				
	5.1.4.3 Liquidation				
	5.1.4.4 Merger				
	5.1.4.5 Acquisition ( Take Over )	3	19th April	19th April	
	5.1.4.6 Joint Venture				
	<b>6 Strategic Evaluation</b>				
	6.1 Nature and its importance	3	28th April	26th April	
	6.2 Process of Strategic Evaluation				



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## TEACHING PLAN

**SUBJECT: Organizational Behaviour**  
**SEMESTER: VI**

**FACULTY: Preeti Sharma**  
**ACADEMIC YEAR: 2023-2024**

Unit No	Topic	Allocated Hrs	Probable Date	Actual Date	Remarks	HOD Sign	Principal Sign
I	Introduction to Organizational Behavior						
	1.1 Definition of Organizational Behavior	3	23 <sup>rd</sup> January	23 <sup>rd</sup> January			
	1.2 What Managers Do						
	1.2.1 Management Functions						
	1.2.2 Management Roles						
	1.2.3 Management Skills						
	Effective v/s Successful Managerial activities	3	30 <sup>th</sup> January	6 <sup>th</sup> February			
	1.3 Disciplines that contribute to the Organizational Behaviour field						
	1.4 Individual Behaviour						
	1.4.1 Ability	3	6 <sup>th</sup> February	6 <sup>th</sup> February			
	1.4.2 Biographical characteristics						
	1.4.3 Learning & Process of Learning						
	1.4.4 Introduction & Importance to Perception, Values & Attitude						
	1.4.5 Personality & Its Determinants	3	13 <sup>th</sup> February	13 <sup>th</sup> February			
	1.5 Group Behaviour						
	1.5.1 Types of Groups						
	1.5.2 The Five stage model (Group Dynamics / Development)						
	<b>2.Organizational Structure</b>						
	2.1 What is Organizational Structure	3	20 <sup>th</sup> February	20 <sup>th</sup> February			
	2.1.1 Six Elements of organizational structure						
	2.2 Organizational Designs						

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II	2.2.1 Common Organizational Designs (Simple, Bureaucratic, Matrix)	3	27 <sup>th</sup> February	27 <sup>th</sup> February			
	2.2.2 New Design options (Virtual, Team, Boundary less)						
	Motivational Concepts						
	3.1 Define Motivation	3	5 <sup>th</sup> March	5 <sup>th</sup> March			
	3.2 Early Theories of Motivation						
	3.2.1 Maslow Abraham's Hierarchy of Needs theory						
	3.2.2 Douglas McGregor's Theory X & Theory Y	3	12 <sup>th</sup> March	12 <sup>th</sup> March			
	3.2.3 Fredrick Herzberg's Two Factor Theory						
	3.2.4 Mc Cleland's Theory of Needs						
	3.3 Contemporary Theories of Motivation						
	3.3.1 Cognitive Evaluation Theory (Definition)	3	19 <sup>th</sup> March	19 <sup>th</sup> March			
	3.3.2 Goal setting Theory (Definition)						
	3.3.3 Self Efficacy Theory (Definition)						
	3.3.4 Reinforcement Theory (Definition)						
	3.3.5 Equity Theory (Definition)	3	26 <sup>th</sup> March	26 <sup>th</sup> March			
	3.3.6 Expectancy Theory (Definition)						
	3.4 Leadership & Types of Leadership						
	<b>4 Stress Management</b>						
	4.1 What is Stress?	3	2 <sup>nd</sup> April	2 <sup>nd</sup> April			
	4.2 Potential Sources of stress						
	4.3 Consequences of Stress						
	4.4 Managing stress						
	4.5 Introduction to Quality of Work Life						

*Pradeep*

<p>III</p> <p><b>5. Organizational Change</b></p> <p>5.1 What is change?</p> <p>5.2 Elements / Factors of Change (External &amp; Internal)</p> <p>5.3 Planned Change</p> <p>5.4 Resistance to change</p> <p>5.5 Overcoming Resistance to Change</p> <p>5.6 Approaches to Managing Organizational change</p> <p>5.6.1 Lewin's 3 step model</p> <p>5.6.2 Action Research</p> <p>5.6.3 Meaning of Organizational Development &amp; Techniques / Intervention</p> <p>5.7 Introduction to Diversity &amp; Managing Diversity</p> <p><b>6. Conflict Management</b></p> <p>6.1 Definition of Conflict</p> <p>6.2 Sources &amp; Types of Conflict</p> <p>6.3 Conflict Management Styles</p> <p>6.4 Power and Politics</p> <p>6.4.1 Concept &amp; Basis of Power</p> <p>6.4.2 Organization Politics</p>	<p>3</p> <p>3</p> <p>3</p>	<p>9<sup>th</sup> April</p> <p>23<sup>rd</sup> April</p> <p>30<sup>th</sup> April</p>	<p>16<sup>th</sup> April</p> <p>29<sup>th</sup> April</p> <p>30<sup>th</sup> April</p>	<p>Gudi Padwa</p>			

*Prakash*

## TEACHING PLAN

SUBJECT: FOOD PRODUCTION AND PATISSERIE - II (Th)      FACULTY:

SEMESTER: SECOND SEM

ACADEMIC YEAR: 2023-2024

Unit No.	Ch. No	Topic	Allocated Hrs	Probable Date	Actual Date	Remarks	HOD Sign	Principal Sign
01	01	Culinary Terms with Explanation & e.g	03	12-12-23 ③	12-12-23 ③			
	02	Layout of Kitchen 2.1 General Layout of the Kitchen 2.2 Receiving Area 2.3 Storage 2.4 Wash up	03	21-12-23 ③	11-1-24 ③	Christmas Holiday	<i>Deepa</i>	
	03	Soups 3.1 Classification with Examples 3.2 Consommé and Garnishes with their names (Any 10 common name)	02	28-12-23 ③	18-1-24 ②	Christmas Holiday	<i>Deepa</i>	
	04	Fish Mongery 4.1 Classification of Fish with examples 4.2 Selection, Cooking & Storage of Fish 4.3 Local Names of Fin Fish and Shell Fish 4.4 Cuts of Fish	02	04-1-24	18-1-24 ①  25-1-24 ①	New Year Holiday	<i>Deepa</i>	
	05	Poultry 5.1 Cuts of Poultry 5.2 Selection and Uses of Cuts	02		25-1-24 ②			
	06	Rice, Cereals & Pulses 6.1 Introduction, Classification of Cereals and Pulses 6.2 Varieties of Rice and Byproducts 6.3 Nutritive Value of Various Cereals 6.4 Sprouts and Uses	03	7-2-24 ③ <del>8-2-24</del>	15-2-24 ③	12-2-24 Bolly Wood Day	<i>Deepa</i>	
02	07	Meat 7.1 Introduction to	04	8-2-24 ③	22-2-24 ③	9-2-24 Sports Day		



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	Meat Cookery 7.2 Cuts of Lamb, Pork, Beef / Veal 7.3 Variety of Meats / Offal 7.4 Selection and Storage of Meats		15.2.24 D		
08	<b>Milk and Milk Products</b> 8.1 Introduction, Processing of Milk, Pasteurization, Homogenization, Milk in Various Forms e.g. Toned, Powder, Skimmed, Condensed & Evaporated. 8.2 Cream – Introduction, Processing & Types 8.3 Butter – Introduction, Processing & Types 8.4 Cheese – Introduction, Classification with Examples, Processing, Types, Cooking with Cheese and Uses.	05	15.2.24 ②	7.3.24 ③	
			③ 22.2.24	9.3.24 ② K solids 9.3.24 Revision ①	Deepara
09	<b>BAKERY &amp; PASTRY</b> <b>Shortening – Fats and Oils</b> 9.1 Saturated and Un-saturated Fats 9.2 Advantages & Disadvantages of Using Fats 9.3 Varieties of Shortening	03	③ 29.2.24	14.3.24 ③	Deepara
10	<b>Tea &amp; Coffee</b> 10.1 Introduction 10.2 Producing Regions/Country 10.3 Types & Methods of Preparation 10.4 Popular Brands and Variety Available	02	7.3.24 2	19.3.24 ② K	



  
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Chocolates • Tempering of Chocolates							
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# T.Y. Bsc Ms Food Production and Patisserie - 2023-2024 Sem [V]

Name of subject Teacher :- Deepa S. Uday Deepa

Sr. No.	Practical Menu	A1 Batch Date's	A2 Batch Date's	HOD Signatur	Principal Signatur	Sr. No.	Practical Menu	A1 Batch Date's	A2 Batch Date's	HOD Signatur	Principal Signatur
1.	French Cuisine Soufflé à la Mimosas Purée de Pois Frais French Baguette Poulet à la Provençale Roasted Potato Salade de tomates Floating Island.	21/06/2023	22/6/2023	<u>Deepa</u>		4.	Italian Event Practice Antipasto - Crab egg pepper - Crostini Secondo - Chicken Scallop served with parmesan polenta with roasted vegetables Dolce - Tiramisu	19/7/2023	20/07/2023	<u>Deepa</u>	
2.	Middle East Cuisine Shawarma Dumman Kebab Hummus Fattoush Tahini Sauce Falafel Labneh Taboon Bread Lavash Bread Cut & Pickled Vegetables Baklava.	28/06/2023	17/8/2023	<u>Deepa</u>		5.	U.S.A Cuisine Tomato Juice Cocktail Chicken Gumbo Prawn Creole Boston Baked Beans Cherry Macaroni Carrot Pudding	26/7/2023	31/8/2023	<u>Deepa</u>	
3.	Italian Event Practice Apperitivo - Black pepper cheese Crisps - Marinated olives - Herbed Nuts Primo - Ricotta & spinach Ravioli Insalata - Insalata del Grigio	12/07/2023	13/07/2023	<u>Deepa</u>		6.	Chinese Cuisine Wonton Soup Sweet & Sour Chicken Vegetable chow chow Chow Mein Toffee Bannana	02/08/23	06/07/2023	<u>Deepa</u>	
						7.	Germany Cuisine Kartoffel Suppe Schnitzel condon blue with lemon butter Sauce Blumenkohlsalat Kase Spatzle.	09/08/2023	10/8/2023	<u>Deepa</u>	



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Sr. No.	Practical Menu	A1 Batch Date	A2 Batch Date	HOD signature	Principal Signature
8.	Orange Cake	16/8/2023 EL	16/8/2023 EL	<u>Deepa</u>	
9.	Bakery Products chocolates Cheese Cake.	19/8/2023 EL	19/8/2023 EL	<u>Deepa</u>	
10.	Italian Event Menu				
	Apperitivo				
	Antipasto Grambani Burro Aglio Pizza Monsi	23/08/2023 Event.	23/08/2023	<u>Deepa</u>	
	Primo Ravioli Spinaci e Ricotta				
	Secondo Pollo Marinara Con Polenta				
	Insalata Insalata del Ganga				
	Dolce Tiramisu.				



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SP No Practical menu Hours Date's HOD Sign Principal Sign Group-II Dates

1) Maharashtra  
 -> malwani Chicken  
 -> petati chi Bhaji  
 -> masala Bhat  
 -> purnipoli  
 20/6/23  
 5-7-23

2) Rajasthani Cuisine 27/6/23  
 -> local mass  
 -> gatte ke kathi  
 -> tej lauung pulav  
 -> Gujja  
 21-6-23

3) Gujarati Cuisine 04/7/23  
 -> Patra  
 -> oondhiu  
 -> vagheral Bhat  
 -> mohan thal  
 28-6-23

4) Karnataka  
 -> Chana Ghosh  
 -> ma Nagaloren Chikkarling  
 -> Bisi Bele hutlana  
 -> chivati  
 11-7-23  
 02082

5) Bihari  
 -> khanna patte  
 -> Alishan Bainsun  
 -> Dabba goskut  
 -> khada masla pulav  
 18-7-23  
 12-7-23

HOD Sign Principal Sign Group-III Dates HOD Sign Principal Sign

14-9-23

6-7-23

22/1/23

20/7/23

31/8/23

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Sr No	Practical menu	Group-I Date	HOD Sign	Principal Sign	Group-II Dates	HOD Sign	Principal Sign	Group-III Dates	HOD Sign	Principal Sign
6	Kerala → Kozhivazha → Aviyal → Lemon rice → Payasam	1-08-23			19-7-23			13-7-23		
	→ Hydrabadi → Shammikabali Kebab → Chicken Hydrabi Biryani → Mirchi ka Salan → Sofiyani biryani	8-8-23			23-8-23			<del>17-8-23</del> 17-8-23		
8	Punjabi → Hava Bhava Kebab → Achari mug → Masala Kofa Curry → Masala pulav → Phirni	22/8			3/8/23 (1st year orientation)			10/8/23		
9	Muknow → Paneer Pasanda → Chko Gobi Terri → Mug Korma → Shahi Tukada	29/8			9/9/23			24/8/23		
10	Event Choice → Rajasthi → Maharashtra → Karnataka	24/7/23			26/7/23			28/7/23		



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Arun Mochhal International College of Health Sciences  
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# Bsc Hospitality Studies

Subject: Bsc Hospitality Studies - 1st Semester

Student Name: Anuradha (2022-2023)



Sr. No.	Practical Menu	Date	HOD's Sign	Principal Sign
1.	Boiled Rice Tadka Dal Mix Vegetable sabzi	A1 07/08/23	<i>Deepa</i>	
		A2 08/08/23		
		A3 11/08/23		
2.	Hard boiled egg Soft boiled egg Sunny Side up cabbage Focgath masala dal Jeera Rice	A1 14/08/23	<i>Deepa</i>	
		A2 22/08/23		
		A3 18/08/23		
3.	Scrambled egg Poached egg Mixed Veg Pulav Moong dal with Palak Potato bhaji	A1 21/08/23	<i>Deepa</i>	
		A2 29/08/23		
		A3 25/08/23		
4.	Creme of Tomato Poulet saute a la king Pomme de terre layannaise Petite Pos a la flammande Bread Butter Pudding	A1 28/08/23	<i>Deepa</i>	
		A2 05/09/23		
		A3 01/09/23		
5.	Puree Dubary Fillet de Pomfret orly Mashed Potatoes choux fleur au gratin caramel custard.	A1 04/09/23	<i>Deepa</i>	
		A2 12/09/23		
		A3 08/09/23		

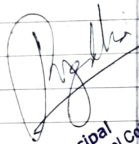


Sr. No.	Practical Menu	Date	HOD Sign	Principal Sign
6.	Potage Minestrone Fillet de Pomfret Mornay Duchess Potatoes Glaze Beans creme Brulee	A1 11/09/23		<i>Deepa</i>
		A2 26/9/23		
		A3 29/9/23		
7.	Prawns Bisque Poulet saute chasseur Mush brown Epinard a la creme Bavarois a la creme	A1 18/9/23		<i>Deepa</i>
		A2 9/10/23		
		A3 6/10/23		
8.	Consomme Julienne Poulet saute aux champignon Glazed carrots Pommes Persilles Coffee Mousse	A1 25/09/23		<i>Deepa</i>
		A2 10/10/23		
		A3 20/10/23		
9.	Creme of Epinard shepherd's Pie Ratatouli Pomme de terre anna Fruit salad with creme Anglaise	A1 9/10/23		<i>Deepa</i>
		A2 17/10/23		
		A3 27/10/23		
10.	Bread Roll chocolate tart	A1 16/10/23		<i>Deepa</i>
		A2 28/10/23		
		A3 28/10/23		



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Sr no	Practical Menu	Groups	Date	HOD's sign	Principle Sign		
11	Ribbon cake chocolate chips muffin	A1	23/10/23				
		A2	31/10/23				
		A3	03/11/23				
12	Butter Cookies Chelsea bun	A1	30/10/23				
		A2	4/10/23				
		EL	(9 to 12:30)				
		A3	4/11/23				
EL	(1:30 to 5)						

  
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Name of Subject Teacher: Deepa & Uday Deepa

Sr. No.	Practical Menu	Practicals Date	HOD's Signature	Principal Signature
1.	Malaysian Cuisine Chicken Satay with Peanut Sauce Hainanese chicken Rice Sambal Udang Rice Pudding.	24/01/2024	Deepa	
2.	Indonesian Cuisine Balinese Veg Soup Nasi Goreng Indonesian Potato Classic gado gado Salad Coconut sweet potato cake.	25/01/2024	Deepa	
4.	Fusion Menu 1 Dhokla Sushi with Sillipepper Sauce Quinoa Egg tartlets Avocado Katalcand.	14/02/2024	Deepa	
5.	Fusion Menu 2 Jalafel Scotch Eggs Beetroot Chicken Pachtadi tacos with spray peanut dressing Coconut Nepelian.	15/02/2024	Deepa	



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Sr. No.	Practical Menu	Practical Date	HOD's Signature	Principal Signature
3.	Breakfast Fruit Platter Eggs Preparation French Omelette Sunny Side up Masala Omelette Bread - Brioche Coldcuts Salami Platter Salads - Russian Salad Pickled vegetables Beverages - Iced Tea.	10/02/2024	Deepa	
6.	Brunch Watermelon Bliss Pasta - Arrabbiata Alfredo Bread - Cheese chutney Croissants Cold cuts Sausage platter Salads - coleslaw with vinegrette. Roasted potato with Mayonnaise Quinoa Salad. Dessert - Cheese cup cake	17/02/2024	Deepa	
7.	Bakery Display Bread Biscuits Cheese Calce Croissants Brioche Non-Edible display.	20/02/2024	Deepa	



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Practical No.	Practical Menu	Practical Date	HOD's Signature	Principal Signature	Practical No.	Practical Menu	Practical Date	HOD's Signature	Principal Signature
8.	Event Menu Eggs - French Omelette Sunny Side up Masala Omelette Breads - Cheese chilli Toast Cold cuts Plath - Sausages Salami Salads - (deslaw with vinegar) Roasted Potatoes with Mayo Quinoa Salad Russian Salad Dessert - Fruit Platters Beverage - Ice Tea	21/02/2024	<u>Deepa</u>		12.	Lado Menu 2 Galantine de Poulet Chicken quenelles Pate Maison.	05/03/2024	<u>Deepa</u>	
9.	International Street Food Chicken Burger Mini Pizza Chourros	22/02/2024	<u>Deepa</u>		13.	Mystery Basket Veg Cocktail Menu [Veg - 3 starters] Canapes vegetable Pate Fried	07/03/2024	<u>Deepa</u>	
10.	Imagin Food Shrimp tartlets Pickled pepperoni devils Eggs Cucumber Canap's	28/02/2024	<u>Deepa</u>		14.	Mystery Basket Non-Veg Cocktail Menu [Non-veg 3 starters] Canapes veg. Base. Fried	13/03/2024	<u>Deepa</u>	
11.	Lado Menu 1 Prawns Cocktail Chicken ham Terrine Pate Maison			<u>Prasanna</u>	15.	Mystery Basket Non-Veg. [Indian] Starter Main Course Dessert.	14/03/2024	<u>Deepa</u>	
				<u>Deepa</u>	16.	Mystery Basket Non-Veg. [Continental] Soup / Starter Main Course Dessert.	20/03/2024	<u>Deepa</u>	<u>Prasanna</u>
				<u>Deepa</u>	17.	Mystery Basket Non-veg. [Continental] Soup 1stater Main Course Dessert.	21/03/2024	<u>Deepa</u>	<u>Prasanna</u>



Deepa  
Principal  
Arun Muthahala International College of Fine Arts  
THANE



Prasanna  
Principal  
Arun Muthahala International College of Fine Arts  
THANE

Sn. No	Practical Menu	Practical Date	HOD's Signature	Principal Signature
18	Five Course Menu Devils on Horse Back Oeufs Florentines Lamb stroganoff served with Egged Herbs Tossed Salad Apple Pie with Ice cream	27/03/2024	<u>Deepaa</u>	
19	Five Course Menu Velouté Dame Blanche Oeufs Pochés Meunière Lamb Wellington with Charcuterie served with Pomme de terre à la crème & Glazed Carrots Niçoise Salad Baked Alaska.	28/03/2024	<u>Deepaa</u>	
20	Five Course Menu Soupe Vichyssoise Ballantine de Volaille served with Potato Grougnettes Salad Russe Lemon Sorbet Baba au Rhum.	03/04/2024	<u>Deepaa</u>	
21	Five Course Menu Barquettes de Greveth Supreme de volaille à la Kiev. Salade de tomate et concombres. Brownies.	04/04/2024	<u>Deepaa</u>	<u>Prinell</u> Principal Arun Muchhale International College of H. I. THANE



Sn. No	Practical Menu	Practical Date	HOD's Signature	Principal Signature
22	Five Course Menu Cream of Carrot soup Roasted Chicken with demi-glace served with roasted potato & herb tossed vegetable Soufflé au fromage Choux Pastry.	10/4/2024	<u>Deepaa</u>	
23	Scandinavian Cuisine Spring Soup Pilesomdigas [Meat Balls] kaldotsman white coleslaw Chocolate chiffon Puddings	18/4/2024	<u>Deepaa</u>	
24	Exam Practice Mystery Basket. Starter / Soup Main course Dessert.	17/05/2024	<u>Deepaa</u>	
25	Exam Practice Mystery Basket. Starter / Soup Main course Dessert.	21/05/2024	<u>Deepaa</u>	<u>Prinell</u> Principal Arun Muchhale International College THANE



# B.Sc Hospitality Studies.

Subject teacher

Biswajit Das

Sem II - 2023-2024

SR no	Practical menu	Group	Date	HOD Sign	Principal Sign	SR no	Practical menu	Group	Date	HOD Sign	Principal Sign
1)	Sea food chowder goulash de lamb garlic herb roasted Bouquetier de legumes	A1 A2 A3	11-12-23 12-2-23 15-12-23		<u>Deepaa</u>	6)	puree de lentiles <del>lamb</del> chop with Poblano sauce Jacket baked potatoes Baked Spinach Christmass pudding with custard sauce	A1 A2 A3	26-2-24 13-2-24 9-2-24		<u>Deepaa</u>
2)	Gazpacho Soup Spaghetti Bolognese Courge provencale waldroof Salad Blan Cran ge.	A1 A2 A3	18-12-23 9-12-23 21-12-23		<u>Deepaa</u>	7)	* 4 course menu * prawn cocktail grilled chicken steaks with pepper sauce waldroof Salad Bavarios Diplomat	A1 A2 A3	0-3-24 20-2-24 16-2-24		<u>Deepaa</u>
3)	French Soup poulet saute mixeille corn & pepper ourgatin Capre salad chocolate pannacotta	A1 A2 A3	8-1-24 0-1-24 5-1-24		<u>Deepaa</u>	8)	stoched egg poulet saute A la <del>normande</del> Pommele tere marquise cheese cauliflower saute chocolate mouse.	A1 A2 A3	11-3-24 27-2-24 23-2-24		<u>Deepaa</u>
4)	Consomme Celestical poulet saute parminita souffe de pommele cesar salad fruit trifle	A1 A2 A3	15-1-24 16-1-24 12-1-24		<u>Deepaa</u>	9)	Creme de voliale poulet saute moys gratin pommele tere rossal salad with french dressing. creps Suzette.	A1 A2 A3	18-3-24 05-3-24 15-3-24		<u>Deepaa</u>
5)	muligatwony soup mung korma Baigan Bharta Peas pblau gajar halwa	A1 A2 A3	12-2-24 23-1-24 19-1-24		<u>Deepaa</u>						



Biswajit Das  
Principal  
Sun Muchhala International College of H.M. Thane



Biswajit Das  
Principal  
Sun Muchhala International College of H.M. Thane

SR NO 10	Practical menu	Group	Date	HOD Sign	Principal Sign
	Bakery Chocolate Brownies	A1	13.03.24	Deepa	
	French Bread	A2	19.3.24		
	Deerant cookies / Coconut macarons	A3	22.3.24		
ii)	pastry Chocolate chips, Cookies	A1	17.2.24	Deepa	
	Bread stick	A2	26.3.24		
	macarons	A3	22.3.24		



*Deepa*

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