

S. Bharathihasan
Assistant Professor
Department of Hotel
Management

Lesson Plan Note

III. B.Sc (HMCES)

Advanced Front Office and Accommodation
Management

[U5R1HMCCE1]

[Nov-2022]

Date: 26/10/22

Page: 1st

Topic :-

Interior design, Principles of design

Lesson Content :-

7 Elements

- 1) Space 2) Line 3) Form 4) Light
5) Colour 6) Texture 7) Pattern

Principles of design :-

- 1) Repetition 6) White Space
2) Rhythm 7) Contrast 11) Unity
3) Movement 8) Emphasis
4) Balance 9) Variety
5) Proportion/Scale 10) Hierarchy


26/10/22
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III. B.Sc(HM&CS)

Destination Planning and Development

U5R1HMSBER

[Nov-2022]

Date : 27-10-22

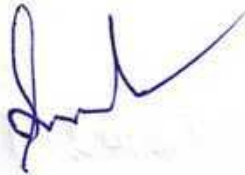
Hour: 4th

Topic :-

National Planning for Tourism and vision

Lesson Content :-

- Tourism growth five year plans
- Development of infrastructure and Destination Management
- National Tourism Policy
- Scheme for Product/Infrastructure and Destination Development
- Policy for Tourism Promotion
- Tourism 2020 Vision
- Vision for India as a Tourist Destination



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Lesson plan

D. B.Sc (HM & CS)

Basic Food Service

UIR2 HMA1

Nov 1 2022

* Cash handling equipments

* Bundle note counting machine

* Loose note counting machine

* Fake note detector machine

* Note sorting machine

* Currency recycler

* Coins sorting machine

Date: 27.10.2022

Hours: 1

Lesson content: K. OT

Bill → a printed or written statement of the money owed for goods or service

Record keeping (Restaurant cashier)

* Issuing and recording of check books

* Maintaining cash floats

* Preparing of customer bills

* Maintaining copies of the

Food and wine orders counter

Signing split checks.

Int Receiving the Pay (i.e. )

2
S. Rengasamy
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Lesson Plan for

Hotel Hindi-I
Hotel Hindi-III &

NOV-2022

Hotel Hindi-II

&

Hotel Hindi-IV - April 2023

तारीख: 06-10-2022

घंटा: IV

विषय: भाप से पकाना

भाप की मदद से पकाने वाली इस प्रक्रिया को भाप से पकाना कहते हैं। पानी को उबालने से जो भाप निकलती है। उसके मदद से पकाने वाली प्रक्रिया के बारे में इस क्लास जानकारी प्राप्त करेंगे।

तारीख: 11-10-2022

घंटा: I

विषय: उबालना

खान्य पदार्थों को पानी में डुबाने हुए सीधा पानी की उबालने से पकाने वाली इस प्रक्रिया को उबालना कहते हैं।

आज के इस क्लास के अन्तरिम छात्रों को वही उबालने के बारे में पूर्ण जानकारी देने जा रहा हूँ।


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II B.Sc HMCPS
ADVANCED CULINARY ARTS
(U3R1HMCC4)

Nov - 2022

UNIT - I

Date :- 14/10/22

Hour :- 2nd

Topic :- Preparation of pasta, Recipes.

Lesson Content

Preparation :-

- * Ready ingredients
- * Weigh the flour
- * Beat the Egg
- * Form a well
- * Add Egg and fold
- * Break up large clumps
- * Make a Ball of Dough
- * Knead and Rest the Dough
- * Cut the Dough
- * Shape and Rolling
- * Roll the Dough
- * Cut the Noodles
- * Check the quality

Recipes :-

Spaghetti Bolognese

Ravioli

Macaroni cheese

Basic Culinary Arts - (U1R2HMCC1)
Unit - 1

Unit- 1 Introduction to cooking

- 1.1. Culinary history (French and international Cuisine, India Cuisine, Regional Cuisine of India)
- 1.2 Kitchen Organization Structure and Layout
- 1.3 Aims and objectives of cooking food. Effect of cooking
- 1.4. Culinary terms
- 1.5 Classification of raw materials - functions -
- 1.6 Preparation of Ingredients.

Unit - 2 Commodities

- 2.1 Cereals - Varieties - processing - storage and uses in cooking
- 2.2 Pulses - Varieties - storages and uses in cooking
- 2.3 Food additives and uses and applications
- 2.4 Milk and Milk products. Composition and Importance - Processing Products - Skimmed milk - Concentrated Milk - Cream, Butter, Cheese and Ghee.
- 2.5 Selection and identification of vegetables, fish, Meat (Beef, pork, Lamb, Ham, Poultry and Game)

Date :- 27/10/22

Hour :- 5th

Topic :- Portion Control

Lesson Content :-

Standard portion size

- * Standardized Recipe
- * Right plating
- * Right Measurement
- * Staff Training
- * Buying Right

Necessity for Control

- * Control food cost
- * Reduce wastage
- * Maintain consistency

— * —


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M. Karthikeyan
Assistant professor
Hotel Management Dept

IInd year B. Sc (HM & CS)

BAKERY AND CONFECTIONERY

U4R2HMCC8

April - 2023

Date :- 17/3/23

Hour :- II^{at}

Topic :- i) Oven at different temperature
ii) Oven temperature for baking rich & lean cakes.

Lesson Content :-

i) Very hot - 450°F (400°F - 450°F)

Hot - 400°F (375°F - 400°F)

Medium - 325°F

ii) Rich cakes - 400°F

Lean cakes - 375°F


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IInd year B.Sc HM/CS

Tourism Principles, Policies and Practices

U4R1HMSBE1

April 2023

Date :- 20/3/23

Hour :- 4th

Topic :-

Sustainable Tourism Development

Lesson Content :-

* Definition

* principles of Sustainable tourism

* Global Code of Ethics for safe and Sustainable tourism.



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Lesson Plan Note

Ist B.Sc [HMECS]

Accommodation Management
[U2R2HMECS]

IInd Semester
April - 2023

Date: 23-03-23

Hour: 4th

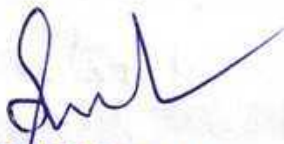
Topic:-
Waste disposal

Lesson Content:-

— The Collection, Processing and Recycling or deposition of the waste materials of human Society.

Types of Waste disposal

- Land fill
- Incineration
- Waste Compaction
- Composting
- Vermicomposting
- Biogas Generation



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IInd B.Sc [HM&CS]

Specialised Food Service
[U4R1HMAC6]

IVth Semester

April - 2023

- Some buses even have on-board beverage center.
- Sipping on a glass of wine or a cup of coffee.
- Depending on the quality of your complimentary refreshments.



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Lesson Plan

I, B.Sc (HMACS)

Beverage Service

(U2 R2 HMA C3)

April - 2023

Date :: 23-03-2023

Hour: V

Topic: Beverage Control
measures

Lesson content:

- * Good record book
- * Village Allowance OT Sales book
- * Transfer book
- * Cellar stock ledgers
- * Bill cards
- * Requirements


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Date: 25-03-2023

Hour: IV

Topic: Cellar maintenance

Lesson content


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- * cellar definition
- * Duties
- * tips on good cellar manager
- * Cellar location
- * temperature control

Date: 27-03-2023

Topic: Bar Requirement

Hour: IV

Lesson content:

off licenses
young person
price list
Alcoholic strength
Health and safety.



Dr. S. Kalihkeyan

Head

Department of Hotel
Management

Lesson Plan

III B.Sc (H.M & CS)

Travel Agency and Tour Operations
Management

UG RIHM SBE3

April - 2023

Activities ASTA

* Organizing frequent conference or travel matters including airlines, steamships companies travel agent

⇒ Discussion with airline on the structures and travel destinations

⇒ Assistance to all agencies across the country in travel orientation matters

⇒ Assistance to all level of Government department in upgrading & of service to travelers


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Unit-I इकाई - एक

- * होटल में - संवाद
- * जलपान गृह में - संवाद
- * पंजारी की दुकान में - संवाद

Unit-II इकाई - दो

- * सर्वनाम
- * विशेषण और उसके भेद
- * क्रिया विशेषण

Unit-III इकाई - तीन

- * अंग्रेजी में अनुवाद कीजिए।
- * हिन्दी में अनुवाद कीजिए।

Unit-IV इकाई - चार

- * मसाला डोसा बनाने की प्रक्रिया
- * सांभर बनाने की प्रक्रिया
- * उड़क दाल के वड़े बनाने की प्रक्रिया
- * टमाटर चटनी बनाने की प्रक्रिया

Unit-V इकाई - पांच

- * गृहस्ती सामग्रियाँ
- * अन्न तथा भोजन के पदार्थ
- * मसाले और औषधियाँ

तारीख: 14-03-2023

पृष्ठ: II

विषय: मसाले और औषधियाँ

जैसे हमारे भारत में मसाले के जो परम्परा होती आ रही है, बहुत पुरानी काल से। इस प्रकार हम आज के इस क्लास के अन्दर भारत में प्रयुक्त किये जानेवाली कई प्रकार के मसाले व औषधियों के बारे में छ चर्चा करने जा रहे हैं।

तारीख: 15-03-2023

पृष्ठ: I

विषय: मसाले और औषधियाँ (शेष)

हम आज के इस क्लास के अन्दर भारत में प्रयुक्त तरह-तरह मसाले और औषधियों के बारे में विस्तार से देखेंगे।

जिससे छात्रों को मसाले के बारे में पूर्ण जानकारी प्राप्त होगी। उसका उपयोग के बारे में भी अभ्यस्त हो जायेंगे।

Unit-I इकाई - एक

- * डाक्टर और मरीज के बीच - संवाद
- * बैंक में - संवाद
- * साक्षात्कार में - संवाद
- * समुच्च्य बोधक शब्द

Unit-II इकाई - २

- * वर्तमान काल
- * भूत काल
- * भविष्यत् काल

Unit-III इकाई - ३

- * अंग्रेजी में अनुवाद कीजिए
- * हिन्दी में अनुवाद कीजिए
- * मुहावरें

Unit-IV इकाई - ४

- * मेरा महाविद्यालय
- * मेरा शहर
- * मेरा लक्ष्य

Unit-V इकाई - ५

- * होटल का परिचय (मोहम सिंह औबराई)
- * होटल का इतिहास
- * जलपात गृह संबंधी वाक्यांश

तारीख: 16-03-2023

घंटा: I

विषय: मोहन सिंह ओबराई की आमुख
मोहन सिंह ओबराई भारत में होटल
उद्योग क्षेत्र में गिने एक मोती हैं। अगर हम
में होटल का इतिहास लिखा जाएगा तो, इस
मोहन सिंह ओबराई की कहानी स्वर्ण अक्षरों
में लिखी जाएगी। ऐसे एक दिग्गज होटलियर
के बारे में इस पाठ चर्चा करने जा रहे हैं।

तारीख: 21-03-2023

घंटा: IV

विषय: होटल का इतिहास

भारत में होटल का इतिहास की
एक लम्बी परम्परा है। जामशेट जी दाटा
से लेकर आज के खन दाटा व मोहन
सिंह ओबराई तक होटल का इतिहास
में बहुत योगदान दिये हैं।

इत्यादि के बारे में आज के इस व्याख्यान
के जरिए चर्चा करने जा रहे हूँ।