

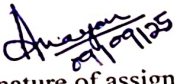
LESSON PLAN FOR 202526(WINTER)

(5TH SEMESTER HM&CT)

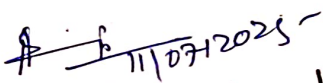
DISCIPLINE:HM&CT	SEMESTER:5 TH (W)	NAMEOFTHETEACHINGFACULTY:
SUBJECT: TH1 ENTREPRENEURSHIP MANAGEMENT	NO.OFDAYS/PER WEEKCLASSALLO TTED:4	<i>Ashrita Nayak</i> SEMESTER FROM DATE : 14.07.2025 TO 15.11.2025 NO.OFWEEKS:15
WEEK	CLASSDAY	THEORY/PRACTICALTOPICS
1 ST	1 ST	Entrepreneurship Concept/MeaningofEntrepreneurship
	2 ND	NeedofEntrepreneurship
	3 RD	Characteristics,QualitiesandTypesofentrep reneur.Functions
	4 TH	Barriersinentrepreneurship
2 ND	1 ST	Entrepreneursvrs.Manager
	2 ND	Forms of Business Ownership: Soleproprietorship,partnershipformsandothers
	3 RD	TypesofIndustries,ConceptofStart-ups
	4 TH	Entrepreneurial support agencies at National,State,DistrictLevel(Sources):DIC,NSIC,OSIC, SIDBI,NABARD,CommercialBanks,KVICetc.
3 RD	1 ST	EntrepreneurialsupportagenciesatNational, State,DistrictLevel(Sources):DIC,NSIC,OSIC,SIDBI,N ABARD, CommercialBanks,KVICetc.
	2 ND	Technology Business Incubators (TBI) andScienceandTechnologyEntrepreneurParks
	3 RD	MarketSurveyandOpportunityIdentification(Bu sinessPlanning) BusinessPlanning
	4 TH	SSI,AncillaryUnits
4 TH	1 ST	TinyUnits,ServicesectorUnits
	2 ND	TimeschedulePlan
	3 RD	AgenciestobecontactedforProject Implementation
	4 TH	AssessmentofDemandandsupplyandPotential areasofGrowth
5 TH	1 ST	IdentifyingBusinessOpportunity
	2 ND	FinalProductselection
	3 RD	ProjectreportPreparation Preliminaryprojectreport
	4 TH	Detailedprojectreport
6 TH	1 ST	TechnoeconomicFeasibility
	2 ND	ProjectViability
	3 RD	ManagementPrinciples

		Definitions of management
7 TH	4 TH	Principles of management
	1 ST	Functions of management (planning, organising, staffing, directing and controlling etc.)
	2 ND	Functions of management (planning, organising, staffing, directing and controlling etc.)
	3 RD	Level of Management in an Organisation
	4 TH	Functional Areas of Management
8 TH	1 ST	a) Production management Functions, Activities
	2 ND	Productivity Quality control
	3 RD	Production Planning and control
	4 TH	b) Inventory Management Need for Inventory management
	4 TH	Models/Techniques of Inventory management
9 TH	1 ST	c) Financial Management Functions of Financial management Management of Working capital Costing (only concept)
	2 ND	Breakeven Analysis Brief idea about Accounting Terminologies: Book Keeping, Journal entry, Petty Cashbook, P&L Accounts, Balance Sheets (only Concepts)
	3 RD	d) Marketing Management Concept of Marketing and Marketing Management
	4 TH	Marketing Techniques (only concepts) Concept of 4Ps (Price, Place, Product, Promotion)
10 TH	1 ST	e) Human Resource Management Functions of Personnel Management Manpower Planning, Recruitment, Sources of manpower, Selection process, Method of Testing, Methods of Training & Development, Payment of Wages
	2 ND	Leadership and Motivation
	3 RD	a) Leadership Definition and Need/Importance Qualities and functions of a leader Manager Vs Leader
	4 TH	Style of Leadership (Autocratic, Democratic, Participative)
11 TH	1 ST	b) Motivation Definition and characteristics Importance of motivation
	2 ND	Factors affecting motivation Theories of motivation (Maslow) Methods of Improving Motivation
	3 RD	Importance of Communication in Business

	4 TH	Types and Barriers of Communication Work Culture, TQM & Safety Human relationship and Performance in Organization
12 TH	1 ST	Relations with Peers, Superiors and Subordinates
	2 ND	TQM concepts: Quality Policy, Quality Management, Quality system
	3 RD	Accidents and Safety, Cause, preventive measures
	4 TH	General Safety Rules, Personal Protection Equipment (PPE)
13 TH	1 ST	Legislation a) Intellectual Property Rights (IPR),
	2 ND	Patents, Trademarks, Copyrights
	3 RD	b) Features of Factories Act 1948 with Amendment (only salient points)
	4 TH	b) Features of Factories Act 1948 with Amendment (only salient points)
14 TH	1 ST	c) Features of Payment of Wages Act 1936 (only salient points)
	2 ND	c) Features of Payment of Wages Act 1936 (only salient points)
	3 RD	Smart Technology Concept of IOT, How IOT works
	4 TH	Components of IOT, Characteristics of IOT
15 TH	1 ST	Categories of IOT
	2 ND	Applications of IOT - Smart Cities, Smart Transportation,
	3 RD	Smart Home, Smart Healthcare, Smart Industry,
	4 TH	Smart Agriculture, Smart Energy Management etc.


Signature of assigned faculty


Signature of H.O.D.

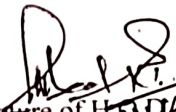

Academic Co-ordinator

DISCIPLINE: HM&CT	SEMESTER: 5TH(W)	NAME OF THE TEACHING FACULTY:
SUBJECT: TH2 FOOD PRODUCTION -IV	NO. OF DAYS/PER WEEK CLASS ALL OTTED: 4	SEMESTER FROM DATE : 14.07.2025 TO 15.11.2025 NO. OF WEEKS: 15
WEEK	CLASS DAY	THEORY/PRACTICAL TOPICS
1 ST	1 ST 2 ND 3 RD 4 TH	LAYOUT & EQUIPMENT a) Introduction of Larder Work b) Definition c) Equipment found in the larder d) Layout of a typical larder with equipment and various sections
2 ND	1 ST 2 ND 3 RD 4 TH	2. TERMS & LARDER CONTROL a) Common terms used in the Larder and Larder control b) Essentials of Larder Control c) Importance of Larder Control d) Devising Larder Control Systems e) Leasing with other Departments f) Yield Testing
3 RD	1 ST 2 ND 3 RD 4 TH	3. DUTIES AND RESPONSIBILITIES OF THE LARDER CHEF a) Functions of the Larder b) Hierarchy of Larder Staff c) Sections of the Larder d) Duties & Responsibilities of larder Chef
4 TH	1 ST 2 ND 3 RD 4 TH	4. SAUSAGE a) Introduction to charcuterie b) Sausage - Types & Varieties c) Casings - Types & Varieties d) Fillings - Types & Varieties e) Additives & Preservatives
5 TH	1 ST 2 ND 3 RD 4 TH	5. FORCEMEATS a) Types of forcemeats b) Preparation of forcemeats c) Uses of forcemeats
6 TH	1 ST	6. BRINES, CURES & MARINADE a) Types of Brines

	2 nd 3 rd 4 th	<ul style="list-style-type: none"> b) Preparation of Brines c) Methods of Curing d) Types of Marinades e) Uses of Marinades f) Difference between Brines, Cures & Marinades
7 th	1 st 2 nd 3 rd 4 th	7. HAM, BACON & GAMMON <ul style="list-style-type: none"> a) Cuts of Ham, Bacon & Gammon. b) Differences between Ham, Bacon & Gammon c) Processing of Ham & Bacon d) Green Bacon e) Uses of different cuts
8 th	1 st 2 nd 3 rd 4 th	8. GALANTINES <ul style="list-style-type: none"> a) Making of galantines b) Types of Galantine c) Ballotines
9 th	1 st 2 nd 3 rd 4 th	9. PATES <ul style="list-style-type: none"> a) Types of Pate b) Pate de foie gras c) Making of Pate d) Commerical pate and Pate Maison e) Truffle - sources, Cultivation and uses and Types of truffle
10 th	1 st 2 nd 3 rd	10. MOUSE & MOUSSELINE <ul style="list-style-type: none"> a) Types of mousse b) Preparation of mousse c) Preparation of mousseline
	4 th	d) Difference between mousse and mousseline
11 th	1 st 2 nd 3 rd 4 th	11. CHAUD FROID <ul style="list-style-type: none"> a) Meaning of Chaud froid b) Making of chaud frod & Precautions c) Types of chaud froid D. Uses of chaud froid
12 th	1 st 2 nd 3 rd 4 th	12. ASPIC & GELEE <ul style="list-style-type: none"> a) Definition of Aspic and Gelee b) Difference between the two c) Making of Aspic and Gelee d) Uses of Aspic and Gelee

13 TH	1 st 2 nd 3 rd 4 th	13. NON EDIBLE DISPLAYS a) Ice carvings b) Tallow sculpture c) Fruit & vegetable Displays d) Salt dough e) Pastillage f) Jelly Logo g) Thermanacol work
14 TH	1 st 2 nd 3 rd 4 th	14. APPETIZERS & GARNISHES 5 a) Classification of Appetizers b) Examples of Appetizers c) Historic importance of culinary Garnishes d) Explanation of different Garnishes
15 TH	1 st 2 nd 3 RD 4 TH	15. SANDWICHES a) Parts of Sandwiches b) Types of Bread c) Types of filling - classification d) Spreads and Garnishes e) Types of Sandwiches f) Making of Sandwiches g) Storing of Sandwiches

Signature of assigned faculty

Signature of H.  11/07/25

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Academic Co-ordinator

DISCIPLINE: HM&CT	SEMESTER: 5TH	NAME OF THE TEACHING FACULTY: Mrs Anita Kumari Pati
SUBJECT: TH3 FOOD & BEVERAGE SERVICES -IV	NO. OF DAYS/PER WEEK CLASS ALLOTTED: 4	SEMESTER FROM DATE : 14.07.2025 TO 15.11.2025 NO. OF WEEKS: 15
WEEK	CLASS DAY	THEORY/PRACTICAL TOPICS
1 ST	1 st 2 nd 3 rd 4 th	01. PLANNING & OPERATING VARIOUS F&B OUTLET a) Physical layout of function and ancillary areas. b) Objective of a good layout.
2 ND	1 st 2 nd 3 rd 4 th	c) Steps in planning. d) Factor to be considered while planning. e) Calculating space requirement
3 RD	1 st 2 nd 3 rd 4 th	f) Various set ups for seating. g) Planning staff requirement. h) Menu planning.
4 RD	1 st 2 nd 3 rd 4 th	i) Constraints of menu planning j) Selecting and planning of heavy duty and light equipment . k) Requirement of quantities of equipment required like crockery, Glassware, Cutlery-steel or silver etc. l) Suppliers & manufacturers. m) Approximate cost. n) Planning Decor, furnishing fixture etc
5 TH	1 st 2 nd 3 rd 4 th	02. FUNCTION CATERING BANQUETS a) History b) Types c) Organisation of Banquet department d) Duties & responsibilities e) Sales f) Booking procedure g) Banquet menus
6 TH	1 ST 2 nd 3 rd 4 TH	03. BANQUET PROTOCOL a) Space Area requirement b) Table plan/arrangement c) Misc-en-place d) Service e) Toast & Toast procedures
7 TH	1 st 2 nd 3 rd 4 th	05. FUNCTION CATERING BUFFETS a) Introduction b) Factors to plan buffets

8 TH	1 st 2 nd 3 rd 4 th	c) Area requirement d) Planning and organizations e) Sequence of food
9 TH	1 st 2 nd 3 rd 4 th	f) Menu planning g) Types buffets h) Display i) Sit down j) Fork, Finger, Cold Buffet
10 TH	1 st 2 nd 3 rd 4 th	k) Breakfast Buffets l) Equipment m) Supplies n) Check list
11 TH	1 st 2 nd 3 rd 4 th	06. GUERIDON SERVICE a) History of gueridon b) Definition
12 TH	1 st 2 nd	c) General consideration of operations d) Advantages & Disadvantages
	3 rd 4 th	e) Types of trolleys
13 TH	1 st 2 nd 3 rd 4 th	f) Factor to create impels, Buying – Trolley, open kitchen g) Gueridon equipment h) Gueridon ingredients
14 TH	1 st 2 nd 3 rd 4 th	07. KITCHEN STEWARDING a) Importance b) Opportunities in kitchen stewarding
15 TH	1 st 2 nd 3 rd 4 th	c) Record maintaining
		d) Machine used for cleaning and polishing
		e) Inventory.

Amalata
11/07/2025
Signature of assigned faculty

Rajendra
Signature of *11/07/2025*

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11/07/2025
Academic Co-ordinator

DISCIPLINE: HM&CT	SEMESTER:5TH	NAME OF THE TEACHING FACULTY: <i>Mrs. Anita Kumari Pati</i>
SUBJECT:TH-4 ACCOMMODATION MANAGEMENT	NO.OF DAYS/PERWEEK CLASSALLOTTED :4	SEMESTER FROM DATE : 14.07.2025 TO 15.11.2025 NO.OFWEEKS:15
WEEK	CLASSDAY	THEORY/PRACTICAL TOPICS
1 st	1 st 2 nd 3 rd 4 th	01. Liner Room a) Activities of the liner Room b) Layout and equipment in the liner Room c) Selection criteria for various liner items & Fabrics suitable for this purpose d) Purchase of linen
2 nd	1 st 2 nd 3 rd 4 th	e) Calculation of linen requirements f) Liner control procedure & records g) Recycling of discarded liner h) Line hire
3 rd	1 st 2 nd 3 rd 4 th	02. Uniforms a) Advantages of providing uniforms to staff b) Issuing and exchange of uniforms types of uniform c) Selection and designing of uniform d) Layout of the uniform room
4 th	1 st 2 nd 3 rd 4 th	03. Sewing Room a) Activities and areas to be provided b) Equipment provided
5 th	1 st 2 nd 3 rd 4 th	04. Laundry a) Commercial and on site laundry b) Flow process of industrial laundering-OPL c) Stages in wash cycle d) Laundry Equipment and machine e) Layout of the laundry f) Laundry Agents
6 ^h	1 st 2 nd 3 rd 4 th	g) Dry cleaning h) Guest laundry/ valet service i) Stain removal
7 th	1 st 2 nd 3 rd 4 th	05. Pest Control a) Areas of infestation b) Preventive Measures c) Control Measures for different infestations

8 th	1 st 2 nd 3 rd 4 th	06. Flower Arrangement a) Flower arrangement in hotels b) Equipment and material required for flower arrangement c) Conditioning of plant material d) Styles of flower arrangements e) Principles of design as applied to flower arrangement
9 th	1 st 2 nd 3 rd 4 th	07. Planning and Organizing the HKD a) Area inventory list b) Frequency Schedule c) Performance and productivity standard d) Time & motion study
10 th	1 st 2 nd 3 rd 4 th	e) Standard Operating Manuals – job procedure f) Job allocation & work Schedule g) Calculating Staff strength and planning duty roster
11 st	1 st 2 nd 3 rd 4 th	h) Training in HKD, performance Appraisals i) Selecting of cleaning equipments and agents j) Inventory level and non recycled items
12 th	1 st 2 nd 3 rd 4 th	08. Budget and Budgetary Control a) The budget purpose b) Planning capital budget c) Operating budget. Controlling expenses – Income statement d) Purchasing System – Method of buying e) Stock Records – Issuing control
13 th	1 st 2 nd 3 rd 4 th	09. Housekeeping institutions Other than hotels
		10. Contracts Services a) Types of contract services b) Guidelines for hiring contract service c) Advantages and disadvantages of contract service
12 th	1 st	11. Safety and Security a) Safety awareness and accident prevention
	2 nd 3 rd 4 th	b) Fire Safety and Firefighting equipment c) First aid d) Keys and keys control e) Crime prevention and dealing with emergency situation
13 th	1 st 2 nd 3 rd 4 th	12. Energy and water Conservation
		13. Interior Decoration
14 th	1 st 2 nd 3 rd 4 th	14. Elements of design a) Colour and its roll in decor b) Window and Window treatment c) Lighting and lighting fixtures d) Floor finishes e) Carpets f) Furniture and fitting g) Accessories

15 th	1 st 2 nd 3 rd 4 th	15. Layout of guest rooms – Refurnishing and Redecoration a) Size of rooms, sizes of furniture's, furniture arrangement b) Principles of design c) Colour harmony and colour scheme 16. New property Countdown
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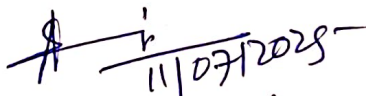
Academic Co-ordinator

DISCIPLINE: HM & CT	SEMESTER:5TH	NAME OF THE TEACHING FACULTY:
SUBJECT: Th.5 FRONT OFFICE MANAGEMENT	NO. OF DAYS/PER WEEK CLASS ALLOTTED: 4	SEMESTER FROM DATE : 14.07.2025 TO 15.11.2025 NO. OF WEEKS: 15
WEEK	CLASS DAY	THEORY/PRACTICAL TOPICS
1 st	1 st 2 nd 3 rd 4 th	1. Tourism Study a) Impact of Tourism on a Country Economic Impact Social and cultural Impact Environmental Impact b) Importance of National Tourism Organisations and Public Policy
2 nd	1 st 2 nd 3 rd 4 th	c) Knowledge of International Organisation WTO, IUOTO, PATA, WATA, UFTAA, TAAI, IATA, ASTA d) Preparation of Itinerary of tourist and Package tour
3 rd	1 st 2 nd 3 rd 4 th	e) ECO Tourism Environmental Issue on tourism Water pollution, Air Pollution, Habitat Destruction f) Recreation Leisure Management Basic History and concepts of Leisure in relation to family & society
4 th	1 st 2 nd 3 rd 4 th	2. Hospitality a) Concept of hospitality b) Importance of hospitality
5 th	1 st , 2 nd , 3 rd & 4 th	3. Planning and Evaluating Front Office Operation Forecasting Room Availability a) Percentage of Walk-in
6 th	1 st 2 nd 3 rd 4 th	b) Percentage of overstay c) Forecast formula
7 th	1 st , 2 nd , 3 rd & 4 th	d) Sample forecast forms
8 th	1 st 2 nd 3 rd 4 th	Budgeting For Operation Forecasting room revenue a) Estimator expenses b) Refining Budget Plan
9 th	1 st 2 nd 3 rd 4 th	Evaluating Budget plan a) Daily Operations Report b) Occupancy Ratio c) Occupancy Percentage
10 th	1 st 2 nd 3 rd 4 th	d) Average Daily Rate e) Average Rate for Guest
11 th	1 st 2 nd 3 rd 4 th	4. Yield Management a) Concept And Importance b) Applicability to room division c) Capacity management

12 th	1 st 2 nd 3 rd 4 th	d) Discount Allocation e) Duration Control f) Measuring Yield
13 th	1 st 2 nd 3 rd 4 th	g) Potential high and low demand tactics h) Yield management software i) Yield management term
14 th	1 st 2 nd 3 rd 4 th	5. Foreign Exchange, Passport, visa a. Foreign Currency b. Passport c. Passport and other Valid document (Visa)
15 th	1 st 2 nd 3 rd 4 th	d. Tourist Visa e. Collective Visa f. Other Type Visa

Signature of assigned faculty

Signature of H.O.D. 


11/07/2025
Academic Co-ordinator