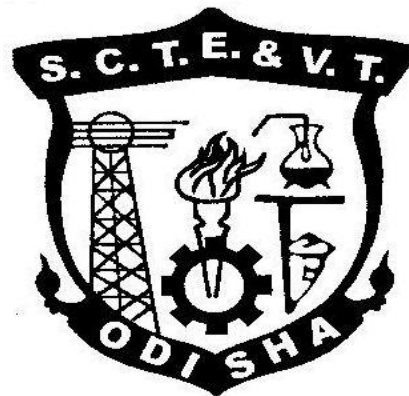


CURRICULLUM OF 5TH SEMESTER
For
DIPLOMA IN HOTELMANAGAMENT & CATERING
TECHNOLOGY
(W.e.f 2020-21 Sessions)



STATE COUNCIL FOR TECHNICAL EDUCATION
& VOCATIONAL TRAINING, ODISHA,
BHUBANESWAR

STATE COUNCIL FOR TECHNICAL EDUCATION AND VOCATIONAL TRAINING, ODISHA

TEACHING AND EVALUATION SCHEME FOR 5th Semester (Branch Name) (w. e. f 2020-21)

| Subject Number | Subject Code | Subject | Periods/week | | | Evaluation Scheme | | | |
|------------------|--------------|--|--------------|----------|-----------|--------------------------------|---------------|---------------|------------|
| | | | L | T | P | Internal Assessment/ Sessional | End Sem Exams | Exams (Hours) | Total |
| Theory | | | | | | | | | |
| Th.1 | | ENTREPRENEURSHIP and MANAGEMENT & SMART TECHNOLOGY | 4 | | - | 20 | 80 | 3 | 100 |
| Th.2 | | FOOD PRODUCTION -IV | 4 | | - | 20 | 80 | 3 | 100 |
| Th.3 | | FOOD & BEVERAGE SERVICE-IV | 4 | | - | 20 | 80 | 3 | 100 |
| Th.4 | | ACCOMMODATION MANAGEMENT | 4 | | - | 20 | 80 | 3 | 100 |
| Th.5 | | FRONT OFFICE MANAGEMENT | 4 | | - | 20 | 80 | 3 | 100 |
| | | <i>Total</i> | 20 | | | 100 | 400 | - | 500 |
| Practical | | | | | | | | | |
| Pr.1 | | FOOD PRODUCTION -IV | - | - | 6 | 50 | 100 | 3 | 150 |
| Pr.2 | | FOOD & BEVERAGE SERVICE-IV | - | - | 4 | 25 | 25 | 3 | 50 |
| Pr.3 | | ACCOMMODATION OPERATION- II | - | - | 6 | 25 | 25 | 3 | 50 |
| | | Student Centered Activities (SCA) | - | - | 3 | - | - | - | - |
| | | <i>Total</i> | - | - | | 100 | 150 | - | 250 |
| | | Grand Total | 20 | 0 | 19 | 200 | 550 | - | 750 |

Abbreviations: L-Lecturer, T-Tutorial, P-Practical . Each class is of minimum 55 minutes duration

Minimum Pass Mark in each Theory subject is 35% and in each Practical subject is 50% and in Aggregate is 40%

SCA shall comprise of Extension Lectures/ Personality Development/ Environmental issues /Quiz /Hobbies/ Field visits/ cultural activities/Library studies/Classes on MOOCS/SWAYAM etc. ,Seminar and SCA shall be conducted in a section.

There shall be 1 Internal Assessment done for each of the Theory Subject. Sessional Marks shall be total of the performance of individual different jobs/ experiments in a subject throughout the semester

Th.2 FOOD PRODUCTION -IV

Theory: 4 Periods per Week

Total Periods: 60 Periods

Examination: 3 Hours

I.A: 20 Marks

Term End Exam : 80 Marks

TOTAL MARKS : 100 Marks

Objective: After completion of this course

The student must be able to learn various types of ham, bacon & gammon.

The student must be able to identify different kinds of sandwiches, appetizers & garnishes.

They must be able to learn various kinds of sausage & forcemeats.

Topic- wise distribution of periods with marks

| S.L. No. | Topics | Periods |
|----------|--|---------|
| I | Layout & equipment | 04 |
| II | Terms & larder control | 04 |
| III | Duties and responsibilities of the larder chef | 04 |
| IV | Sausage | 04 |
| V | Forcemeats | 04 |
| VI | Brines, cures & marinade | 04 |
| VII | Ham, bacon & gammon | 04 |
| VIII | Galantines | 04 |
| IX | Pates | 04 |
| X | Mouse & mousseline | 04 |
| XI | Chaud froid | 04 |
| XII | Aspic & gelee | 04 |
| XIII | Non edible displays | 04 |
| XIV | Appetizers & garnishes | 04 |
| XV | Sandwiches | 04 |
| Total | | 60 |

LARDER

1. 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. 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. 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. SAUSAGE

- a) Introduction to charcuterie
- b) Sausage - Types & Varieties
- c) Casings - Types & Varieties
- d) Fillings - Types & Varieties
- e) Additives & Preservatives

5. FORCEMEATS

- a) Types of forcemeats
- b) Preparation of forcemeats
- c) Uses of forcemeats

6. BRINES, CURES & MARINADE

- a) Types of Brines
- b) Preparation of Brines
- c) Methods of Curing
- d) Types of Marinades
- e) Uses of Marinades
- f) Difference between Brines, Cures & Marinades

7. HAM, BACON & GAMMON

- 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. GALANTINES

- a) Making of galantines
- b) Types of Galantine
- c) Ballotines

9. PATES

- 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. MOUSE & MOUSSELINE

- a) Types of mousse
- b) Preparation of mousse
- c) Preparation of mousseline
- d) Difference between mousse and mousseline

11. CHAUD FROID

- a) Meaning of Chaud froid
- b) Making of chaud frod & Precautions
- c) Types of chaud froid D. Uses of chaud froid

12. ASPIC & GELEE

- a) Definition of Aspic and Gelee
- b) Difference between the two
- c) Making of Aspic and Gelee
- d) Uses of Aspic and Gelee

13. NON EDIBLE DISPLAYS

- a) Ice carvings
- b) Tallow sculpture
- c) Fruit & vegetable Displays
- d) Salt dough
- e) Pastillage
- f) Jelly Logo
- g) Thermacol work

14. APPETIZERS & GARNISHES

- a) Classification of Appetizers
- b) Examples of Appetizers
- c) Historic importance of culinary Garnishes
- d) Explanation of different Garnishes

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

Syllabus coverage up to I.A

Units 1, 2, 3, 4, 5, 6, 7

REFERENCE BOOKS

- a) Quantity Food Production
- b) Taste of India
- c) Flavours' of India
- d) Heritage of India
- e) Pashed
- f) Cooking Delights of the Maharajas
- g) Food Production Operation – Provender Bali

Th.3 FOOD & BEVERAGE SERVICES -IV

Theory: 4 Periods per Week

Total Periods: 60 Periods

Examination: 3 Hours

I.A: 20 Marks

Term End Exam : 80 Marks

TOTAL MARKS : 100 Marks

Objective: After completion of this course

The student must able to learn various types of Planning & operating of various F&B outlet.

The student must able to identify different kinds of Banquet protocol.

They must able to learn Kitchen stewarding with their function.

Topic- wise distribution of periods with marks

| S.L. No. | Topics | Periods |
|----------|---|---------|
| I | Planning & operating various F&B outlet | 10 |
| II | Function catering banquets | 08 |
| III | Banquet protocol | 08 |
| IV | Informal banquet | 07 |
| V | Function catering buffets | 10 |
| VI | Gueridon service | 07 |
| VII | Kitchen stewarding | 10 |
| | Total | 60 |

01. PLANNING & OPERATING VARIOUS F&B OUTLET

- a) Physical layout of function and ancillary areas.
- b) Objective of a good layout.
- c) Steps in planning.
- d) Factor to be considered while planning.
- e) Calculating space requirement.
- f) Various set ups for seating.
- g) Planning staff requirement.
- h) Menu planning.
- 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.

02. FUNCTION CATERING BANQUETS

- a) History
- b) Types
- c) Organisation of Banquet department
- d) Duties & responsibilities
- e) Sales
- f) Booking procedure
- g) Banquet menus

03. BANQUET PROTOCOL

- a) Space Area requirement
- b) Table plan/arrangement
- c) Misc-en-place
- d) Service
- e) Toast & Toast procedures

04. INFORMAL BANQUET

- a) Reception
- b) Cocktail Parties
- c) Convention
- d) Seminar
- e) Exhibition
- f) Fashion shows
- g) Trade Fair
- h) Wedding
- i) Outdoor catering

05. FUNCTION CATERING BUFFETS

- a) Introduction
- b) Factors to plan buffets
- c) Area requirement
- d) Planning and organisations
- e) Sequence of food
- f) Menu planning
- g) Types buffets
- h) Display
- i) Sit down
- j) Fork, Finger, Cold Buffet
- k) Breakfast Buffets
- l) Equipment
- m) Supplies
- n) Check list

06. GUERIDON SERVICE

- a) History of guerdon
- b) Definition
- c) General consideration of operations
- d) Advantages & Disadvantages
- e) Types of trolleys
- f) Factor to create impels, Buying – Trolley, open kitchen
- g) Gueridon equipment
- h) Gueridon ingredients

07. KITCHEN STEWARDING

- a) Importance
- b) Opportunities in kitchen stewarding
- c) Record maintaining
- d) Machine used for cleaning and polishing
- e) Inventory

Syllabus coverage upto I.A

Units 1, 2, 3, 4

Books Recommended

1. **Food & Beverage Service** – Denis Lillicrap
2. **Food & Beverage Service** – Vijay Dhawan
3. **Food & Beverage Service-** Rao J Suha

Th.4 ACCOMMODATION MANAGEMENT

Theory: 4 Periods per Week

Total Periods: 60 Periods

Examination: 3 Hours

I.A: 20 Marks

Term End Exam : 80 Marks

TOTAL MARKS : 100 Marks

Objective: After completion of this course

The student must able to learn various types of Flower Arrangement.

The student must able to identify different kinds of Interior Decoration.

They must able to learn Pest Control.

Topic- wise distribution of periods with marks

| S.L. No. | Topics | Periods |
|----------|---|---------|
| I | Liner Room | 05 |
| II | Uniforms | 05 |
| III | Sewing Room | 05 |
| IV | Laundry | 05 |
| V | Pest Control | 03 |
| VI | Flower Arrangement | 05 |
| VII | Planning and Organizing the HKD | 05 |
| VIII | Budget and Budgetary Control | 05 |
| IX | Housekeeping institutions Other than hotels | 02 |
| X | Contracts Services | 03 |
| XI | Safety and Security | 05 |
| XII | Energy and water Conservation | 02 |
| XIII | Interior Decoration | 02 |
| XIV | Elements of design | 03 |
| XV | Layout of guest rooms – Refurnishing and Redecoration | 03 |
| XVI | New property Countdown | 02 |
| | Total | 60 |

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
- e) Calculation of linen requirements
- f) Liner control procedure & records
- g) Recycling of discarded liner
- h) Line hire
- i) Stocktaking procedure & record

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

03. Sewing Room

- a) Activities and areas to be provided
- b) Equipment provided

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

- g) Dry cleaning
- h) Guest laundry/ valet service
- i) Stain removal

05. Pest Control

- a) Areas of infestation
- b) Preventive Measures
- c) Control Measures for different infestations

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

07. Planning and Organizing the HKD

- a) Area inventory list
- b) Frequency Schedule
- c) Performance and productivity standard
- d) Time & motion study
- e) Standard Operating Manuals – job procedure
- f) Job allocation & work Schedule
- g) Calculating Staff strength and planning duty roster
- h) Training in HKD, performance Appraisals
- i) Selecting of cleaning equipments and agents
- j) Inventory level and non recycled items

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

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

11. Safety and Security

- a) Safety awareness and accident prevention
- b) Fire Safety and Firefighting equipment
- c) First aid
- d) Keys and keys control
- e) Crime prevention and dealing with emergency situation

12. Energy and water Conservation

13. Interior Decoration

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. 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
- d) New property Countdown

Syllabus coverage upto I.A

Units 1, 2, 3, 4, 5, 6, 7, 8, 9, 10

BOOKS RECOMMENDED

1. Hotel housekeeping Training Manual – Sudhir Andrews
2. Housekeeping for Hotels, Hostels and Hospitals – Grace Brigham
3. Hotel Hostel and Hospital Housekeeping – Joan C Branson & Margaret Lennox (ELST)
4. Managing Housekeeping Operations – Margaret Kappa & Aleta Nitschke
5. Hotel House Keeping – Sudhir Andrews (Tata McGraw Hill).
6. The Professional Housekeeper – Tucker Schneider, VNR.
7. Hotel House Keeping Operation & Management- G.Raghubalan

Th.5 FRONT OFFICE MANAGEMENT

Theory: 4 Periods per Week
 Total Periods: 60 Periods
 Examination: 3 Hours

I.A: 20 Marks
 Term End Exam : 80 Marks
 TOTAL MARKS : 100 Marks

Objective: After completion of this course

The student must able to learn various types of Foreign Exchange, Passport, and visa.
 The student must able to identify different Planning and Evaluating Front Office Operation.
 They must able to learn Yield management.

Topic- wise distribution of periods with marks

| S.L. No. | Topics | Periods |
|----------|--|---------|
| I | Tourism study | 10 |
| II | Hospitality | 05 |
| III | Planning and Evaluating Front Office Operation | 15 |
| IV | Yield management | 15 |
| v | Foreign Exchange, Passport, visa | 15 |
| | Total | 60 |

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
- c) Knowledge of International Organisation WTO, IUOTO, PATA, WATA, UFTAA, TAAI, IATA, ASTA
- d) Preparation of Itinerary of tourist and Package tour
- 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

2. Hospitality

- a) Concept of hospitality
- b) Importance of hospitality

3. Planning and Evaluating Front Office Operation

Fore casting Room Availability

- a) Percentage of Walk-in
- b) Percentage of overstay
- c) Forecast formula
- d) Sample forecast forms

Budgeting For Operation

Forecasting room revenue

- a) Estimator expenses
- b) Refining Budget Plan

Evaluating Budget plan

- a) Daily Operations Report
- b) Occupancy Ratio
- c) Occupancy Percentage
- d) Average Daily Rate
- e) Average Rate for Guest

4. Yield Management

- a) Concept And Importance
- b) Applicability to room division
- c) Capacity management
- d) Discount Allocation
- e) Duration Control
- f) Measuring Yield
- g) Potential high and low demand tactics
- h) Yield management software
- i) Yield management term

5. Foreign Exchange, Passport, visa

- a. Foreign Currency
- b. Passport
- c. Passport and other Valid document (Visa)
- d. Tourist Visa
- e. Collective Visa
- f. Other Type Visa

Syllabus coverage up to I.A

Units 1, 2, 3

BOOKS RECOMMENDED

1. Front Office Training Manual – Sudhir Andrews
2. Managing Front Office Operations – Kasavana & Brooks
3. Front Office – Operations and Management – Ahmed Ismail(Thomson Delmar)
4. Managing Computers in Hospitality Industry – Michael Kasavana & Cahell.
5. Front Office operations – Colin Dix & Chris Baird
6. Hotel Front Office Operation and Management – Jatashankar R. Tewari

Pr.1 FOOD PRODUCTION –IV Lab

Theory: 6 Periods per Week
Total Periods: 90 Periods
Examination: 3 Hours

Sessional : 50
End Sem Exams :100
TOTAL MARKS :150

MENU-01

- Consommé Carmen
- Pullet Sauté Chasseur
- Pommes Loretta
- Haricots Verts

MENU-02

- Bisque D'ecrevisse
- Escalope De Veau viennoise
- Pommes Batailles
- Epinards au Gratin

MENU-03

- Creme Du Barry
- Darne De Saumon Grille
- Sauce paloise
- Pommes Fondant
- Petits Pois A La Flamande

MENU-04

- Veloute Dame Blanche
- Cote De Porc Charcuterie
- Pommes De Terre A LaCreme
- Carottes Glace Au Gingembre

MENU-05

- Cabbage Chowder
- Poulet A La Rex
- Pommes Marguises
- Ratatouille

MENU-06

- Barquettes Assortis
- Stroganoff De Boeuf
- Pommes Persilles
- Riz Pilaf

MENU-07

- Duchesse Nantes
- Poult Maryland
- Croquette Potatoes
- Banana Fritters
- Corn gal lets

MENU-08

- Kromeskies
- Filet De Sols Walweska
- Pommes Lyonnais
- Fungi Marirati

MENU-09

- Vol-Au-Vent De Volaille Et Jambon
- Poult a la Kiev
- Creamy Mashed Potatoes
- Butter tossed green peas

MENU-10

- Quiche Lorraine
- Roast Lamb
- Mint sauce
- Pommes Parisienne

Plus 5 Buffets

- Cold Buffet
- Hot Continental
- Hot Indian
- Buffet Desserts
- Bread Displays

Pr.2 FOOD & BEVERAGE SERVICE-IV Lab

Theory: 4 Periods per Week
Total Periods: 60 Periods
Examination: 3 Hours

Sessional :25
End Sem Exams :25
TOTAL MARKS :50

01 Planning & Operating Food & Beverage Outlets

Class room Exercise

- Developing Hypothetical Business Model of Food & Beverage Outlets
- Case study of Food & Beverage outlets- Hotel & Restaurants

02 Function Catering – Banquets

- Planning & organizing Formal & informal Banquets
- Planning & organizing Outdoor caterings

03 Function Catering – Buffets

- Planning & organizing various types of Buffet

04 Guerdon Service

- Organizing Mize-en-place for Guerdon Service
- Dishes involving work on the Guerdon

Task-01 Crepe suzette

Task-02 Banana au Rheum

Task-03 Peach Flambé

Task-04 Rum Omelette

Task-05 Steak Diane

Task-06 Pepper Steak

05 Kitchen Stewarding

- Using & operating Machines
- Exercise – physical inventory

Pr.3 ACCOMMODATION OPERATION-II Lab

Theory: 6 Periods per Week
Total Periods: 90 Periods
Examination: 3 Hours

Sessional :25
End Sem Exams :25
TOTAL MARKS :50

- | | | | |
|----|--|---|------------------------|
| 1. | Monogramming | - | Demonstration practice |
| 2. | Layout of liner and Uniform Room/Laundry | - | Assignment |
| 3. | Laundry Machinery & Equipment | - | Demonstration practice |
| 4. | Stain Removal | - | Demonstration |
| 5. | Flower Arrangement | - | Demonstration practice |

Food Production LAB

List of Equipments installed/required for Hotel Management Food Production LAB

| Sl. No. | Name of items | Quantity |
|----------------|---|-----------------|
| 1. | 4 Burner Continental Range with Griddle Plate with one Under Shelf & One Over Head Shelve | 04 Nos. |
| 2. | Chinese Cooking Range | 01 No. |
| 3. | Working/Misc.-en-Place Table | 04 Nos. |
| 4. | Sink Unit with Table | 04 Nos. |
| 5. | Salamander | 01 No. |
| 6. | Deep Fat Freezer with stand | 04 Nos. |
| 7. | Oven (Electrical)with stand single deck | 01 No. |
| 8. | Pasta Boiler | 01 No. |
| 9. | Pick up Table with OHS Warmer | 01 No. |
| 10. | Food Warmer | 01 No. |
| 11. | Baine Marie (5 Counter) | 01 No. |
| 12. | Hood & Duckting System | 01 No |
| 13. | Fresh Air Exhaust System | 01 No. |
| 14. | Pantry Table with Cupboard | 01 No. |
| 15. | Dustbin Moving | 01 No. |
| 16. | Dirty Dish Landing Table | 01 No. |
| 17. | Three Sink Unit with Wall Mounted Taps | 01 No. |
| 18. | Clean Dish Rack(aluminium) | 01 No. |
| 19. | Pipe Rack | 01 No. |
| 20. | Gas Bank Installation (for all Kitchens) | 01 No. |
| 21. | Food Processor (6 Attachment) | 01 No. |
| 22. | Weighing Machine (50 Kg.capacity) | 01 No. |
| 23. | Pizza Oven | 01 No. |
| 24. | Hand Blender | 01 No. |
| 25. | Microwave Oven | 01 No. |
| 26. | Inframetic Griller | 01 N0. |
| 27. | Juice Machine | 01 No. |
| 28. | Plumbing/Electrical Drainage Fitting & Fixture according to lab design. | |
| 29. | All utensils (Small/Big Cuttering, Knifes & other small equipments) | |
| 30. | Insect Killer | 01 No. |
| 31. | Chooping/Cutting Board Rack | 16 Nos. |
| 32. | First Aid Box | 01 No. |
| 33. | Tandoor Chulla | 01 No. |
| 34. | Tandoor Working Table | 01 No. |
| 35. | Lock & Key Almirah | 01 No. |
| 36. | stbin on wheel | 04 Nos. |
| 37. | Hand mixture machine | 01 No. |
| 38. | Wet Maasala Grinder(10kg.capacity) With coconut scrapper | 01 No. |
| 39. | Pulvercizere Machine | 01 No. |
| 40. | Greedile plate with chapatti puffere | 01 No. |
| 41. | Refrigerator | 01 No. |
| 42. | Deep Freezer | 01 No. |
| 43. | Dough Kneader | 01 No. |
| 44. | Bakery Marble Table | 01 No. |
| 45. | Small cream mixture | 01 No. |

TRAINING BAR & RESTAURANT LAB

List of Equipments installed/required for Hotel Management Food & Beverage Service Department

| Sl. No. | Name of items | Quantity |
|----------------|--|-----------------|
| 1. | Full Wooden Table | 04 Nos. |
| 2. | Placement On Top of Table | |
| 3. | Chair (Dining) Cushion and Upholstered | |
| 4. | Bar Counter | 01 No. |
| 5. | Bar Blender | 01 No. |
| 6. | Ice Trolley | 01 No. |
| 7. | Juicer Mixer | 01 No. |
| 8. | Cutlery (EPNS) | |
| 9. | Crockery (Fine Bone China) | |
| 10. | Holloware & Flatware (design as per décor) | |
| 11. | Glassware (Authentic) | |
| 12. | Flambé Trolley | 01 No. |
| 13. | Side Station/Demi-Waiter | 01 No. |
| 14. | Wine Stand | 01 No. |
| 15. | Fresh Linen Rack | 01 No. |
| 16. | Soiled Linen Rack | 01 No. |
| 17. | Soiled Linen Rack | 01 No. |
| 18. | Fire Aids | 01 No. |
| 19. | Hand Wash Basin with (Chlorin Solution) Germicidal Liquid Soap (as per HACCP) | 01 No. |
| 20. | Baine Marie | 01 No. |
| 21. | Dinning S.S. Table with Connected Chairs | 04 sets |
| 22. | Water Cooler (20 Ltrs) | 01 No. |
| 23. | Fresh Glass Rack(35 No.capacity) | 02 Nos. |
| 24. | Used Glass Rack(-do-) | 02 Noa. |
| 25. | Exhaust Fan's | 02 Nos. |

FRONT OFFICE LAB

List of Equipments installed/required for Hotel Management Front Office Department

| Sl. No. | Name of Items | Quantity |
|----------------|---|-----------------|
| 1. | Software (Fidelio) or (Opera) | |
| 2. | Computer setup (at back of Front Office Reception) | |
| 3. | Reception Counter (Wooden/Metal as per Lobby of a Hotel). | |
| 4. | Exchange Rate Board | 01 No. |
| 5. | Bell hop Trolley | 01 No. |
| 6. | Sofa Set with centre Table | 01 No. |
| 7. | Telephone with EPABX | 01 No. |
| 8. | Guest Electronic Locker facility (one cupboard) | 10 Nos. |
| 9. | UV Ray Box to check the duplicacy the currency | 01 No. |
| 10. | Wall Painting / Wall Hanging | 04 Nos. |
| 11. | Bell Desk | 01 No. |
| 12. | Flower Vase | 02 Nos. |

HOUSE KEEPING LAB

List of Equipments installed/required for Hotel Management for House Keeping Department

| Sl. No. | Name of Items | Quantity |
|----------------|---|-----------------|
| 1. | Vacuum Cleaner (Dry) | 01 No. |
| 2. | Vacuum Cleaner (Wet) | 01 No. |
| 3. | Scrubbing-cum Polishing Machine | 01 No. |
| 4. | Working Table | 01 No. |
| 5. | Instruction Table | 01 No. |
| 6. | Sink with Table | 01 NO. |
| 7. | Linen Basket Trolley | 01 No. |
| 8. | Shelves for storing Linen Uniform | 01 No. |
| 9. | Iron heavy weight | 01 no. |
| 10. | Waste extractor(5kg.capacity to front loading, full automatic | 01 no. |
| 11. | Ironing Board | 01 No. |
| 12. | Steam Press | 01 no. |
| 13. | Shelve | 01 No. |

LIST OF EQUIPMENT FOR HOUSE KEEPING MOCK ROOM OF A FIVE * DELUX HOTEL

| Sl. No. | Name of Items | Quantity |
|----------------|---|-----------------|
| 1 | Bed with side tables | 01 No. |
| 2 | Single sofa chair with upholstery or small size two seater sofa | 01 No. |
| 3 | Glass top tea table/coffee table | 01 No. |
| 4 | Study table | 01 no. |
| 5 | Study chairs | 01 no. |
| 6 | Mirror with dressing table & drawers | 01 No. |
| 7 | Luggage rack | 01 no. |
| 8 | Wardrobe | 01 no. |
| 9 | Shelf over fridge for glasses & thermos | 01 no. |
| 10 | Geyser (20 ltrs.) | 01 no. |
| 11 | Table Lamp | 01 No. |
| 12 | Pedestal Lamp | 01 no. |
| 13 | Color TV with remote | 01 no. |
| 14 | Music system | 01 no. |
| 15 | Mini Fridge | 01 No. |
| 16 | 2' x 2½' painting/wall hanging | |
| 17 | Shear curtain | |
| 18 | Heavy curtain | |
| 19 | Cushions for sofa chairs | 04 Nos. |
| 20 | Double bed sheet | 01 No. |
| 21 | Pillow covers | 04 Nos. |
| 22 | Bed Cover | 01 No. |
| 23 | Bath towel | 02 Nos. |
| 24 | Hand towel | 02 Nos. |
| 25 | Bath mat | 01 no |
| 26 | Shower curtain | 01 No. |
| 27 | Towel rack with pull up type cloth lining | 01 No. |
| 28 | Energy saving device system | 01 No. |
| 29 | Electronic locking device on main door | 01 No. |
| 30 | Telephone (electronic & light weight) | 01 No. |
| 31 | Door Bell & Indicator for DND | 01 No. |