

Diploma in Hotel & Tourism Management

Module No	Module	Duration		
		Theory (Hours)	Practical (Hours)	
101	International Cookery	24	36	
101.1	Pastry & Bakery	08	16	
101.2	Fruits and Vegetables Carving	04	04	
101.3	Cake Decorations	04	04	
102	Food and Beverage	32	28	
103	Front Office Management	32	28	
104	House Keeping Operations	32	28	
105	Travel & Tourism	40	08	
201	English Language	32	28	
202	Information Technology	16	36	
	Total Hours	224	256	480

Detailed Curriculum

Module :	No:	101	Name :	International Cookery
Course Title :	Diploma in Hotel & Tourism Management			
Venue :	Lectures :	Lecture room	Practical's :	Kitchen
Learning Activities and Teaching Methods :	Lectures, In-Class Exercises, and Presentations, Practical's			

Module No	Lesson No	Main Topics to be Covered	Duration	
			Theory (Hours)	Practical (Hours)
101	101.1	Safety at work	2	2
	101.2	Food safety	2	2
	101.3	Kitchen maintenance and design	2	2
	101.4	Budgeting, Costing and control	2	2
	101.5	Nutrition and dietetics	2	2
	101.6	Menu planning	2	2
	101.7	Preparation, cooking and service – Meat and poultry dishes	1.5	3
	101.8	Preparation, cooking and service – Fish and shellfish dishes	1.5	3
	101.9	Preparation, cooking and service – stocks, sauces and soups	2	3
	101.10	Preparation, cooking and service – pulse and vegetables dishes	2	3
	101.11	Preparation, cooking and service – pastry dishes	1.5	3
	101.12	Preparation, cooking and service – farinaceous, pasta and rice dishes	1	3
	101.13	Preparation, cooking and service – cold preparation dishes	1.5	3
	101.14	Preparation, cooking and service – Egg dishes and savouries	1	3

		Total Hours		24	36
Module :	No:	101.1	Name :	Pastry and Bakery	
Course Title :	Diploma in Hotel & Tourism Management				
Venue :	Lectures :	Lecture room	Practical's :	Kitchen	
Learning Activities and Teaching Methods :	Lectures, Discussion, In-Class Exercises, and Presentations, Demonstrations				

Module No	Lesson No	Main Topics to be Covered	Duration	
			Theory (Hours)	Practical (Hours)
101.1	101.1.1	Prepare and bake paste based products and desserts.	1	2
	101.1.2	Prepare and bake cakes and sponges.	0.5	1
	101.1.3	Prepare meringue based products and desserts.	1	2
	101.1.4	Prepare gelatin set desserts.	1.5	2
	101.1.5	Prepare egg set desserts.	1	2
	101.1.6	Prepare and bake chemically aerated products.	0.5	2
	101.1.7	Prepare and bake fermented products.	1	2
	101.1.8	Prepare and use creams, fillings and glazes.	0.5	1
	101.1.9	Prepare hot and cold sauces.	1	2
		Total Hours	08	16

Module :	No:	101.2	Name :	Fruits and Vegetables Carving
Course Title :	Diploma in Hotel & Tourism Management			
Venue :	Lectures :	Lecture room	Practical's:	Kitchen
Learning Activities and Teaching Methods :	Lectures, Discussion, In-Class Exercises, and Presentations, Demonstrations			

Module No	Lesson No	Main Topics to be Covered	Duration	
			Theory (Hours)	Practical (Hours)
101.2	101.2.1	Fundamentals of Carving	2	1
	101.2.2	Carving	2	3
		Total Hours	4	4

Module :	No:	101.3	Name :	Cake Decorations
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Course Title :	Diploma in Hotel & Tourism Management		
Venue :	Lectures :	Lecture room	Practical's: Kitchen
Learning Activities and Teaching Methods :	Lectures, Discussion, In-Class Exercises, and Presentations, Demonstrations		

Module No	Lesson No	Main Topics to be Covered	Duration	
			Theory (Hours)	Practical (Hours)
101.3	101.3.1	Introduction to Cake decorating	1	1
	101.3.2	Cake decorating	1	1
	101.3.3	Butter Icing Techniques	1	1
	101.3.4	Royal Icing (Recipe & Preparation)	1	1
		Total Hours	4	4

Module :	No:	102	Name :	Food and Beverage
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Course Title :	Diploma in Hotel & Tourism Management		
Venue :	Lectures :	Lecture room	Practical's: Restaurant and Bar
Learning Activities and Teaching Methods :	PowerPoint Lectures, assignments, practical exercises, student presentations/assignments.		

Module No	Lesson No	Main Topics to be Covered	Duration	
			Theory (Hours)	Practical (Hours)
102	102.1	Introducing Food and Beverage Management.	3	-
	102.2	Organization of Food and Beverage operations.	2.5	3
	102.3	Fundamentals of Management.	2.5	-
	102.4	Food and Beverage Marketing.	2.5	-
	102.5	The Meal Experience.	3	4
	102.6	Managing Quality in F&B operations.	3	3
	102.7	Food Menus and Beverage lists.	2	4
	102.8	Food and Beverage Production/Cost control.	2.5	3
	102.9	Food and Beverage Production methods.	3	4
	102.10	Food and Beverage Service Methods	3	4
	102.11	An overall view of Food and Beverage control.	2	-
	102.12	Sanitation and Safety.	3	3
		Total Hours	32	28

Module :	No:	103	Name :	Front Office
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Course Title :	Diploma in Hospitality Management			
Venue :	Lectures :	Lecture room	Practical's :	Lecture room, Front Office Practical Area
Learning Activities and Teaching Methods :	PowerPoint Lectures, lab workshop assignments, practical exercises, student presentations/assignments.			

Module No	Lesson No	Main Topics to be Covered	Duration	
			Theory (Hours)	Practical (Hours)
103	103.1	The Context of Front Office Operations.	3.5	3
	103.2	Front Office and the Guests.	3.5	3
	103.3	Front Office Operations Technology	3	3
	103.4	Managing Forecast Data	3	3
	103.5	Revenue Management	3.5	3
	103.6	Distribution Channel Management	3.5	3
	103.7	Front Office and the Guest Cycle	4	4
	103.8	Night Audit and Report Management	4	3
	103.9	Special Front Office Concerns	4	3
		Total Hours	32	28

Module :	No:	104	Name :	House Keeping
Course Title :	Diploma in Hotel & Tourism Management			
Venue :	Lectures :	Lecture Room	Practical's :	House Keeping Room
Learning Activities and Teaching Methods :	PowerPoint Lectures, lab workshop assignments, practical exercises, student presentations/assignments.			

Module No	Lesson No	Main Topics to be Covered	Duration	
			Theory (Hours)	Practical (Hours)
104	104.1	The Role of Housekeeping in Hospitality Operations.	1.5	-
	104.2	Planning and Organizing the Housekeeping Department.	1.5	-
	104.3	Housekeeping Human Resources Issues.	1.5	-
	104.4	Managing Inventories.	1.5	-
	104.5	Controlling Expenses.	1	3
	104.6	Safety and Security.	1	3
	104.7	Managing an On-Premises Laundry.	2	4
	104.8	Guestroom Cleaning.	7	4
	104.9	Public Areas and Other Types of Cleaning.	6	4
	104.10	Ceilings, Walls, Furniture and Fixtures.	2	3
	104.11	Bed, Linens and Uniforms	4	4
	104.12	Carpets and Floors	3	3
		Total Hours	32	28

Module :	No:	105	Name :	Travel & Tourism
Course Title :	Diploma in Hotel & Tourism Management			
Venue :	Lectures :	Lecture room	Practical's:	Lecture room
Learning Activities and Teaching Methods :	Lectures, Case Studies Analysis and Discussion, Academic/Industry journals Paper Discussions, In-Class Exercises, and Presentations			

Module No	Lesson No	Main Topics to be Covered	Duration	
			Theory (Hours)	Practical (Hours)
105	105.1	Introduction to Travel and Tourism	5	-
	105.2	Structure of Tourism	6	-
	105.3	Geography of Travel and Tourism	6	-
	105.4	Tourism & Hospitality Law	6	-
	105.5	Tourism Planning and Development	6	2
	105.6	International Tourism	5	3
	105.7	Sustainable Tourism	6	3
		Total Hours	40	08

Module :	No:	201	Name :	English
Course Title :	Diploma in Hotel & Tourism Management			
Venue :	Lectures :	Lecture room	Practical's:	Lecture room
Learning Activities and Teaching Methods :	Lectures, Discussion, In-Class Exercises, and Presentations, Demonstrations			

Module No	Lesson No	Main Topics to be Covered	Duration	
			Theory (Hours)	Practical (Hours)
201	201.1	Let's learn the basics in English	2	4
	201.2	Let's get to know	3	3
	201.3	Let's talk about things around us	3	3
	201.4	Food we eat	2	3
	201.5	Giving Directions	3	3
	201.6	Presentations	3	2
	201.7	Talk about what we do	3	2
	201.8	What is happening now?	3	2
	201.9	Let's talk about past	3	2
	201.10	An eye on the future	3	2
	201.11	Formal letter writing	4	2
		Total Hours	32	28

Module :	No:	202	Name :	Information Technology
Course Title :	Diploma in Hotel & Tourism Management			
Venue :	Lectures :	Lecture room	Practical's :	Computer Lab
Learning Activities and Teaching Methods :	Lectures, Discussion, In-Class Exercises, and Presentations, Demonstrations			

Module No	Lesson No	Main Topics to be Covered	Duration		
			Theory (Hours)	Practical (Hours)	
202	202.1	Fundamentals of Information Technology	3	2	
	202.2	Introduction to PC Applications	3	2	
	202.3	Introduction to word processing applications	3	12	
	202.4	Spreadsheet Applications	3	10	
	202.5	Presentation Applications	4	10	
			Total Hours	16	36