

DEPARTMENT OF HOTEL MANAGEMENT & CATERING SCIENCE

VALUE ADDED COURSE

| Semester | Course Code | Course Title | Hours |
|-----------------|--------------------|----------------------------|--------------|
| III | 22UHMVAC1 | ART OF FLOWER ARRANGEMENTS | 30 |

Course Outcomes:

On successful completion of this course, the candidates will be able to:

CO1. Summarize the history of floral arrangement

CO2. Understand the basic principles and elements of floral design

CO3. Acquire working knowledge of the materials and accessories used in basic floral design

CO4. Assemble basic floral arrangements according to fundamentals of theory and techniques

CO5. Identify career options in floristry and know the management factors of floral enterprises

UNIT – I: Introduction to Flower Arrangements

6 Hours

Introduction - History of Flower Arranging - Significance of Flower Arrangement - Materials required: Plant materials - flowers and leaves; Containers – size, shape, color; Materials – holder, pinpoint holders, chicken wire, floral foams; Tools.

UNIT – II: Preparations for Floral decorations

6 Hours

Choice and preparation of flowers and foliage; Selecting plant materials- color, size, shape, texture, space, expressiveness - Conditioning of plant materials - Care to be taken before arranging and during the process of arranging - Planning arrangements.

UNIT – III: Principles to be followed in Floral Art

6 Hours

Principles of Flower Arrangement - Creating atmosphere according to seasons, emotions and moods - Shape and movement: individual shapes, direction of movement, design, balance, scale, rhythm, emphasis (Focal Point), harmony and unity proportion.

UNIT – IV: Basic Designs of Flower Arrangements

6 Hours

Elements of Design: color, balance, and structure; Basic designs in making flower arrangements - Line arrangement of flowers – Meaning, making a line arrangement, Mass arrangement of flowers - Meaning, making a Mass arrangement - Line-Mass arrangement of flowers - Meaning, making a Line-Mass arrangement.

UNIT – V: Types and Styles of Flower Arrangements

6 Hours

Styles of Flower Arrangements - Oriental, Traditional/Western, Modern; Types of Flower arrangement - Pedestal Arrangements, Wall Arrangements, Flower Spheres, Small Arrangements, Large Arrangements; Floral Bouquets, Table Centerpieces, Floral Baskets, Floral Wreaths, Ikebana; Arrangements for Christmas and other festivals.

References:

1. James M. DelPrince and Pat Diehl Scace, Principles of Floral Design: An Illustrated Guide, First Edition, Good heart- Will Cox Pub, USA, 2015.
2. Norah T. Hunter, The Arts of Floral Design, 2nd Edition, Delmar Cengage Learning, Boston, USA, 2000.
3. Dr. Charles P. Griner, Floriculture - Designing and Merchandising, Delmar Publishers, An International Thomson Publishing Company, Boston, USA, 2005.

| Semester | Course Code | Course Title | Hours |
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| V | 22UHMVAC2 | PREPARATION OF PROCESSED FOODS | 30 |

Course Outcomes:

On successful completion of this course, the candidates will be able to:

- CO1. Appreciate the importance of embarking on self-employment and develop the confidence and personal skills for the same
- CO2. Identify the business opportunities in chosen sector and plan, market and sell products
- CO3. Understand the production of Masala /Sambar / Chutney Powder, Papad & Pickles that can be manufactured and made available for sale depending upon the need of the locality
- CO4. Prepare the different types of Masala / Sambar /Chutney Powder, Papad & Pickles in a good hygienic condition duly maintaining the required quality
- CO5. Start a small business enterprise by liaising with different stake holders and effectively manage small business enterprise

Unit – I: Introduction to Food Processing

6 Hours

Overview of Food Processing Industry - Organizational Standards and Norms - Prepare and maintain work area and machineries for manufacture of food products - Complete documentation and record keeping related to production of food products - Food safety, hygiene and sanitation for packaging food products- Definition and classification of preservatives – Uses of preservatives in processed foods.

Unit – II: Preparations of Jam, Jelly and Ketchup

6 Hours

Test of raw materials for their quality – Procedures of using machine safely - Identification of faults and their remedies - Production of Jam, Jelly and Ketchup - Preparation of condiments.

Unit – III: Preparations of Papads

6 Hours

Raw materials for papad production - Method of preparation of different types of papads & Use of machineries - Quality assurance of papad, mini papads - Maintain Hygiene & safety considerations & its measures - Varieties of Pappads – Rice/ Ragi/ Wheat / Sabudani / Urad Pappads.

Unit – IV: Preparations of Pickles and Instant Powders

6 Hours

Pickling – Principles of pickling - Preparations of different types of pickles & caution required - Preparation of chutney powder - Preparation of Sambar powder - Preparation of Masala powder – Packaging and Labelling methods – Marketing strategies.

Unit – V: Quality Standards and Loan opportunities

6 Hours

Important provisions of National and International laws governing processed foods. – Brief introduction to regulations of Food Adulteration Act - FSSAI specifications – Brief idea for registration of SSI, Trade license and Project report - Preparation of Proposal for loans.

References:

1. Clark S. Jung Lamsal B. [Food Processing: Principles and Applications, 2nd Edition](#), John Wiley and Sons Ltd, UK, 2014.
2. Sandor Ellix Katz, [The Art of Fermentation: An In-Depth Exploration of Essential Concepts and Processes from Around the World](#), 1st Edition, Green Publishing, Chelsea, USA, 2012.
3. Smith JS, Hui YH. Food Processing: Principles and Applications. First. Ames, Iowa: Wiley-Blackwell; New York, USA 2004.
4. Robertson GL. Food Packaging: Principles and Practice, 3rd Edition, CRC Press, USA, 2012.
5. Peter Fellows P. Food Processing Technology: Principles and Practice. Second Edition. Boca Raton, FL: CRC Press; USA, 2000.