

Kurukshetra University, Kurukshetra

(Established by the State Legislature Act-XII of 1956)

("A++" Grade, NAAC Accredited)



Scheme of Examination

for

Under Graduate Programme

BACHELOR OF HOTEL MANAGEMENT

&

CATERING TECHNOLOGY

(BHM&CT) - SCHEME-D

as per NEP 2020

Curriculum and Credit Framework for Undergraduate Programme

With Multiple Entry-Exit, Internship and CBCS-LOCF

With effect from the session 2024-25 (in phased manner)

DEPARTMENT OF TOURISM & HOTEL MANAGEMENT

FACULTY OF COMMERCE & MANAGEMENT

KURUKSHETRA UNIVERSITY, KURUKSHETRA -136119

HARYANA, INDIA

Program Learning Outcomes for the Faculty of Commerce and Management

On successful completion of a program under Faculty of Commerce and Management, students will be able to develop:

PLO-1. Soft skills and Working Skills: To comprehend, communicate and execute effectively and efficiently in all of their dealings.

PLO-2. Leadership: To develop abilities to both lead and respect the views, positions and beliefs of others and to plan and manage effectively

PLO-3. Innovativeness and Entrepreneurship: To explore issues and problems that needs solutions with entrepreneurial orientation

PLO-4. Ethics and Values: To recognize, appreciate and follow ethical standards in all walks of life

PLO-5. Adaptability and Sociability: Ready to understand and adapt the changing environment.

PLO-6. Research and Analytical Abilities: To Explore, analyses and provide solutions on emerging issues concerning various fields including public policy.

PLO-7. Practical exposure and Employability: Exposure to actual working environment leading to employability

PLO-8. Environmental Consciousness: In every action, dealing, service and manifestation

**GENERAL INSTRUCTIONS FOR EXAMINERS / PAPER SETTERS /
SUBJECT TEACHERS**

EVALUATION AND EXAMINATION

- The students will be assessed through a system of Continuous Comprehensive Assessment (CCA).
- Evaluation will be done by Internal assessment (broadly 30% of total weight age) and by end term exam for rest 70%).

Theory Internal Assessment shall broadly based on the following defined composition:

- a) Class Participation
- b) Seminar/Presentation/Assignment/Quiz/Class Test, etc.
- c) Mid-Term Exam

Total Internal Assessment Marks (Practical)	Class Participation	Seminar/Demonstration/Viva-Voce/Lab Record etc.	Mid-Term Exam
10	04	-	06
15	04	04	07
20	05	05	10
25	05	07	13
30	05	10	15

Practical Internal Assessment shall broadly based on the following defined composition:

- a) Class Participation
- b) Seminar/Presentation/Viva-voce/Lab Records, etc.
- c) Mid-Term Exam

Total Internal Assessment Marks (Practical)	Class Participation	Seminar/Demonstration/Viva-Voce/Lab Record etc.	Mid-Term Exam
05	-	05	NA
10	-	10	NA
15	05	10	NA
30	05	10	15

MODE OF PAPER SETTING FOR END-TERM EXAMINATION:

Every course irrespective of credit will have an End-Term Examination with every course paper having 09 questions in all. Question No. 1 will be compulsory. Duration of the exam will be 3 hours irrespective of credit. These questions shall judge both theoretical and applied knowledge of students. Case studies may also be given as questions.

Kurukshetra University, Kurukshetra

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Syllabus of the Programme for Under Graduate Programme

BACHELOR OF HOTEL MANAGEMENT & CATERING TECHNOLOGY (BHM&CT) - SCHEME-D

as per NEP 2020

Curriculum and Credit Framework for Undergraduate Programme

**With Multiple Entry-Exit, Internship and CBCS-LOCF
With effect from the session 2024-25 (in phased manner)**

DEPARTMENT OF TOURISM & HOTEL MANAGEMENT
FACULTY OF COMMERCE & MANAGEMENT
KURUKSHETRA UNIVERSITY, KURUKSHETRA -136119
HARYANA, INDIA

SEMESTER-I										
Sem	Course Type	Course Code	Nomenclature of Paper	Credits	Contact Hours	Internal Marks	End Term Marks	Total Marks	Duration of Exam (Hrs) T+P	
I	CC-A1	B23-HMT-101	Front Office Operations – I (Theory)	3	3	20	50	70	3	
			Front Office Operations – I (Practical)	1	2	10	20	30	3	
	CC-B1	B23-HMT-102	Food Production Foundation – I (Theory)	3	3	20	50	70	3	
			Food Production Foundation – I (Practical)	1	2	10	20	30	3	
	CC-C1	B23-HMT-103	Food & Beverage Service Foundation – I (Theory)	3	3	20	50	70	3	
			Food & Beverage Service Foundation – I (Practical)	1	2	10	20	30	3	
	CC-M1	B23-HMT-104	Tourism Business	2	2	15	35	50	3	
	MDC-1	B23-HMT-105 (For students of other departments)	Indian Ethnic Food	3	3	25	50	75	3	
	AEC-1	AEC-1 of 2 credits to be opted from pool of AEC-1 available in Department/College/Institute								
	SEC-1	SEC-1 of 3 credits to be opted from pool of SEC-1 available in Department/College/Institute								
VAC-1	VAC-1 of 2 credits to be opted from pool of VAC-1 available in Department/College/Institute									
TOTAL CREDITS=24										

SEMESTER-II										
Sem	Course Type	Course Code	Nomenclature of Paper	Credits	Contact Hours	Internal Marks	End Term Marks	Total Marks	Duration of Exam (Hrs) T+P	
II	CC-A2	B23-HMT-201	Housekeeping Operations – I (Theory)	3	3	20	50	70	3	
			Housekeeping Operations – I(Practical)	1	2	10	20	30	3	
	CC-B2	B23-HMT-202	Food Production Foundation -II (Theory)	3	3	20	50	70	3	
			Food Production Foundation -II (Practical)	1	2	10	20	30	3	
	CC-C2	B23-HMT-203	Food & Beverage Service Foundation - II (Theory)	3	3	20	50	70	3	
			Food & Beverage Service Foundation - II (Practical)	1	2	10	20	30	3	
	CC-M2	B23-HMT-204	Basics of French for Hotel Management	2	2	15	35	50	3	
	MDC-2	B23-HMT-205 (For students of other departments)	Introduction to Hospitality & Tourism Industry	3	3	25	50	75	3	
	AEC-2	AEC-2 of 2 credits to be opted from pool of AEC-2 available in Department/College/Institute								
	SEC-2	SEC-2 of 3 credits to be opted from pool of SEC-2 available in Department/College/Institute								
	VAC-2	VAC-2 of 2 credits to be opted from pool of VAC-2 available in Department/College/Institute								
	TOTAL CREDITS=24									

INTERNSHIP OF 4 CREDITS OF 4-6 WEEKS DURATION AFTER 2 ND SEMESTER
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SEMESTER-III										
Sem	Course Type	Course Code	Nomenclature of Paper	Credits	Contact Hours	Internal Marks	End Term Marks	Total Marks	Duration of Exam (Hrs) T+P	
III	CC-A3	B23-HMT-301	Indian Cooking (Theory)	3	3	20	50	70	3	
			Indian Cooking (Practical)	1	2	10	20	30	3	
	CC-B3	B23-HMT-302	Food & Beverage Service operations (Theory)	3	3	20	50	70	3	
			Food & Beverage Service operations (Practical)	1	2	10	20	30	3	
	CC-C3	B23-HMT-303	Front Office Operations – II (Theory)	3	3	20	50	70	3	
			Front Office Operations – II (Practical)	1	2	10	20	30	3	
	CC-M3	B23-HMT-304	Interior Decoration	4	4	30	70	100	3	
	MDC-3	B23-HMT-305 (For students of other departments)	Food Commodities	3	3	25	50	75	3	
	AEC-3	AEC-3 of 2 credits to be opted from pool of AEC-3 available in Department/College/Institute								
	SEC-3	SEC-3 of 3 credits to be opted from pool of SEC-3 available in Department/College/Institute								
TOTAL CREDITS=24										

SEMESTER-IV										
Sem	Course Type	Course Code	Nomenclature of Paper	Credits	Contact Hours	Internal Marks	End Term Marks	Total Marks	Duration of Exam (Hrs) T+P	
IV	CC-A4	B23-HMT-401	Housekeeping Operations -II (Theory)	3	3	20	50	70	3	
			Housekeeping Operations -II (Practical)	1	2	10	20	30	3	
	CC-B4	B23-HMT-402	Regional Cuisine of India -I (Theory)	3	3	20	50	70	3	
			Regional Cuisine of India -I (Practical)	1	2	10	20	30	3	
	CC-C4	B23-HMT-403	Food & Beverage Service Management -I (Theory)	3	3	20	50	70	3	
			Food & Beverage Service Management -I (Practical)	1	2	10	20	30	3	
	CC-M4 (V)	CC-M4 (V) of 4 credits to be opted from pool of VOC-2 available in Department/College/Institute								
	AEC-4	AEC-4 of 2 credits to be opted from pool of AEC-4 available in Department/College/Institute								
	VAC-3	VAC-3 of 2 credits to be opted from pool of VAC-3 available in Department/College/Institute								
	TOTAL CREDITS=20									

INTERNSHIP OF 4 CREDITS OF 4-6 WEEKS DURATION AFTER 4 TH SEMESTER
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SEMESTER-V									
Sem	Course Type	Course Code	Nomenclature of Paper	Credits	Contact Hours	Internal Marks	End Term Marks	Total Marks	Duration of Exam (Hrs) T+P
V	CC-A5	B23-HMT-501	Human Resource Management in hotels	4	4	30	70	100	3
	CC-B5	B23-HMT-502	Nutrition & Principles of Food Science	4	4	30	70	100	3
	CC-C5	B23-HMT-503	Hygiene & Sanitation in Catering Industry	4	4	30	70	100	3
	CC-M5(V)	CC-M5 (V) of 4 credits to be opted from pool of VOC-1 available in Department/College/Institute							
		Internship (Done in summer break)	Training Report/Viva-Voce	4	4-6 Weeks	50	50	100	1
TOTAL CREDITS=20									

SEMESTER-VI										
Sem	Course Type	Course Code	Nomenclature of Paper	Credits	Contact Hours	Internal Marks	End Term Marks	Total Marks	Duration of Exam (Hrs) T+P	
VI	CC-A6	B23-HMT-601	Regional Cuisine of India - II (Theory)	3	3	20	50	70	3	
			Regional Cuisine of India - II (Practical)	1	2	10	20	30	3	
	CC-B6	B23-HMT-602	Food & Beverage Service Management - II (Theory)	3	3	20	50	70	3	
			Food & Beverage Service Management - II (Practical)	1	2	10	20	30	3	
	CC-C6	B23-HMT-603	Accommodation Management (Theory)	3	3	20	50	70	3	
			Accommodation Management (Practical)	1	2	10	20	30	3	
	CC-M6	B23-HMT-604	Hospitality Marketing	4	4	30	70	100	3	
	CC M7(V)	CC-M7 (V) of 4 credits to be opted from pool of VOC-3 available in Department/College/Institute								
	TOTAL CREDITS=20									

Credits	Major=72	Minor=24	MDC=09	SEC=09	AEC=08	VAC=06	Internship=04	Total =132
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SEMESTER-VII										
Sem	Course Type	Course Code	Nomenclature of Paper	Credits	Contact Hours	Internal Marks	End Term Marks	Total Marks	Duration of Exam (Hrs) T+P	
VII	CC-H1	B23-HMT-701	International Cuisine	4	4	30	70	100	3	
	CC- H2	B23-HMT-702	Retail Management	4	4	30	70	100	3	
	CC-H3	B23-HMT-703	Principles of Management	4	4	30	70	100	3	
	DSE-H1		B23-HMT-704	Hotel Facility Planning	4	4	30	70	100	3
			OR							
			B23-HMT-705	Advance Food & Beverage Service	4	4	30	70	100	3
	PC-H1		B23-HMT-706	Practical Based on B-23-HMT- 701-705	4	8	30	70	100	4
CC-HM1		B23-HMT-707	Indian Sweets & Snacks	4	4	30	70	100	3	
TOTAL CREDITS=24										

SEMESTER-VIII									
Sem	Course Type	Course Code	Nomenclature of Paper	Credits	Contact Hours	Internal Marks	End Term Marks	Total Marks	Duration of Exam (Hrs) T+P
VIII	CC-H4	B23-HMT-801	Marketing Research (Online Course)	4	4	30	70	100	3
	CC- H5	B23-HMT-802	Personality Development in Hospitality Industry (Online Course)	4	4	30	70	100	3
	PROJECT	B23-HMT-803	On Job Training (OJT)	12			300	300	1
	CC-HM-2	B23-HMT-804	Food Costing (Online Course)	4	4	30	70	100	3
TOTAL CREDITS=24									

SEMESTER-I

CC-A1 B23-HMT-101 FRONT OFFICE OPERATIONS-I

Session: 2024-25			
Part A–Introduction			
Subject	FRONT OFFICE OPERATIONS-I		
Semester	I		
Name of the Course	FRONT OFFICE OPERATIONS-I		
Course Code	B23-HMT-101		
Course Type: (CC/MCC/MDC/CC- M/DSEC/VOC/DSE/PC/AEC/VAC)	CC-A1		
Level of the course (As per Annexure-I)	100-199		
Pre-requisite for the course (if any)	NA		
Course Learning Outcomes (CLO):	<p>After completing this course, the learner will be able to:</p> <p>CLO 101.1: Examining hotel start-up process and its classification.</p> <p>CLO 101.2: Defining the basics of hotel front office and its sections.</p> <p>CLO 101.3: Summarizing organizational structure of front office and its coordination.</p> <p>CLO 101.4: Memorizing guestrooms, tariff and guest cycle.</p> <p>CLO 101.5: Gain knowledge of front office terminology and basic knowhow of front office operations.</p>		
Credits	Theory	Practical	Total
	3	1	4
Contact Hours	3	2	5
Max. Marks: 100		Time: 3 Hrs	
Internal Assessment Marks: 20(T) + 10(P) = 30			
End Term Exam Marks: 50(T) + 20(P) = 70			
Part B-Contents of the Course			
<u>Instructions for Paper- Setter</u>			
<p>Total number of questions set will be Nine. Question no. 1 is compulsory covering the entire syllabus and will have 10 short answer type questions. Two questions will be set from each unit. Students have to attempt five questions in all selecting one question from each unit including the compulsory question. Each question is of 10 marks. All questions carry equal marks. The duration of time allowed in final theory exam will be 3 hours.</p>			

Unit	Topics	Contact hours
I	Hotel and its classification: Introduction, hotel approval and classification (HRACC), Classification of hotel on the basis of Star category, size of the hotel, clientele, Location, Ownership, Independent, Management Contract, Chains/Franchise/Affiliated hotels and Time share hotels.	12
II	Hotel Front Office: Introduction, Functions and its importance in hotel, Layout of the front office department, Different sections of the front office department– Reservation, Reception, Concierge, Bell desk, Lobby, Telephones, Cashier, Business Communication.	11
III	Front Office Staff: Organization structure and hierarchy of Front Office Department in a Small, Medium and Large Hotels. Job description and specification of different front office personnel, Uniform and grooming standard, Attributes of front office employees. Front office Coordination: Coordination of front office department (Inter and intra departmental).	11
IV	Guestrooms and tariff: Different types of rooms, Numbering of rooms, meal plans combined with room tariff, Tariff Card, Rates, Discounts, Allowance. Guest Cycle: Pre-Arrival, Arrival, Occupancy, Departure, Post Departure.	11
V	FRONT OFFICE OPERATIONS-I (PRACTICAL) <ul style="list-style-type: none"> • Preparation and study of countries, capitals, flags and currencies in terms of tourist arrival. • Get familiarize with airports and airport codes, major airlines in terms of tourist arrivals. • Understanding Personal Hygiene Grooming Standards • Understanding Layouts of Front Office department. • Identification of Front Office equipment and furniture. • DO’S and Don’ts for new entrants/employees in the front office • Basic front office terminology. • Role play in reference to the theory syllabus <ul style="list-style-type: none"> ○ Check-in Procedure ○ Receiving at the porch ○ Bell Desk functions ○ Concierge ○ Reception 	30
Suggested Evaluation Methods		
Internal Assessment: ➤ Theory <ul style="list-style-type: none"> • Class Participation: 5 • Seminar/presentation/assignment/quiz/class test etc.: 5 • Mid-Term Exam: 10 		End Term Examination: Internal Assessment Marks: 20 (T)+10 (P)=30

<p>➤ Practicum</p> <ul style="list-style-type: none"> • Class Participation: NA • Seminar/Demonstration/Viva-voce/Lab records etc.: 10 • Mid-Term Exam: NA 	<p>End Term Exam Marks: 50 (T)+20 (P)=70</p>
<p>Part C- Learning Resources</p>	
<p>Recommended Books/e-resources/LMS:</p>	
<p>Reference books:</p>	
<ul style="list-style-type: none"> • Gonda, M. C. (2015). Handbook of Attire & Grooming. Embassy Books; First edition. • Kasavana, L. M, Cahil, J. J (1992). Managing Computers in the Hospitality Industry. Educational Institute of the Amer Hotel; 2nd edition • Smart Family (2018). All Countries, Capitals and Flags of the World!.Create Space Independent Publishing Platform. • World Tourism Organization (2015). Hotel Classification Systems. WTO. 	
<p>Text Books:</p>	
<ul style="list-style-type: none"> • Andrews, S. (2017). Hotel Front Office: A Training Manual. McGraw Hill Education; Third edition. • Bardi, A. J. (2012). Hotel Front Office Management. Wiley India Pvt Ltd; Fifth edition. • Bhakta, A. (2011). Professional Hotel Front Office Management. McGraw Hill Education. • Bhatnagar, S. K. (2011). Front Office Management. Frank Bros. • Kasavana, L. M. (2000). Managing Front Office Operations. Educational Institute of the American Hotel & Motel Association; 5th edition edition • Tewari, J. (2016). Hotel Front Office: Operations and Management. Oxford University Press; Second edition. • Woods, H. R., Ninemeier, J. D., Hayes, D. K. and Austin, M. A (2013). Professional Front Office Management: Pearson New International Edition, Pearson Education Limited; illustrated. • Yadav, M. K. (2014). Hotel Front Office- Management & Operations. Aman Publications; 2 edition. 	

CC-B1 B23-HMT-102 FOOD PRODUCTION FOUNDATION –I

Session: 2024-25			
Part A – Introduction			
Subject	FOOD PRODUCTION FOUNDATION –I		
Semester	I		
Name of the Course	FOOD PRODUCTION FOUNDATION –I		
Course Code	B23-HMT-102		
Course Type: (CC/MCC/MDC/CC- M/DSEC/VOC/DSE/PC/AEC/VAC)	CC-B1		
Level of the course (As per Annexure-I)	100-199		
Pre-requisite for the course (if any)	NA		
Course Learning Outcomes (CLO):	After completing this course, the learner will be able to: CLO 102.1: Knowledge of Professional Kitchen & Cooking in Hotels CLO 102.2: Familiarizing with Kitchen Equipment's, Fuels & Safety CLO 102.3: Ability to identify different cooking Ingredients CLO 102.4: Knowledge of various cooking methods & food production system CLO 102.5: To gain knowledge of basics of kitchen operations.		
Credits	Theory	Practical	Total
	3	1	4
Contact Hours	3	2	5
Max. Marks: 100		Time: 3 Hrs	
Internal Assessment Marks: 20(T) + 10(P) = 30			
End Term Exam Marks: 50(T) + 20(P) = 70			
Part B-Contents of the Course			
<u>Instructions for Paper- Setter</u>			
Total number of questions set will be Nine . Question no. 1 is compulsory covering the entire syllabus and will have 10 short answer type questions. Two questions will be set from each unit. Students have to attempt five questions in all selecting one question from each unit including the compulsory question. Each question is of 10 marks. All questions carry equal marks. The duration of time allowed in final theory exam will be 3 hours.			
Unit	Topics		Contact

		hours
I	<p>Professional Kitchen & Cooking:</p> <ul style="list-style-type: none"> • Introduction, Definition, and its importance • Culinary History, Origin of Modern Cookery • Aims and objectives of cooking food • Kitchen Layouts (Basic, Bulk and Show kitchens) • Hierarchy of Kitchen Department, Classical Kitchen Brigade, • Modern Staffing in various hotels, Duties & Responsibilities of various chefs in kitchen, their attributes <p>Coordination of kitchen with other departments of hotels</p>	11
II	<p>Kitchen Equipment's, Fuels & Safety:</p> <ul style="list-style-type: none"> • Kitchen Equipment's, Classifications & their usage • Knives- its types and their Usage • Fuel – its Types and their Usage • Personal Hygiene, Uniform, Protective clothing • Kitchen Hygiene • Basic First Aid- Burns, Scalds, Cuts 	12
III	<p>Ingredients used in cooking: introduction, types, uses in kitchen</p> <ul style="list-style-type: none"> • Cereals • Pulses • Fruits • Vegetables & their cuts • Nuts • Salt • Sweeteners • Fat & oil • Milk and Milk Products • Herbs • Spices • Condiments 	11
IV	<p>Various cooking methods & food production system</p> <ul style="list-style-type: none"> • Moist heat methods • Dry methods • Modern & advanced methods of cooking • Cook chill • Cook freeze • Sous vide 	11
V	<p>FOOD PRODUCTION FOUNDATION –I (PRACTICAL)</p> <ul style="list-style-type: none"> • Understanding Personal Hygiene & Kitchen Hygiene • Grooming for Professional Kitchen – Do's & Don'ts • Understanding kitchen Layouts. • Familiarization with kitchen equipment's and tools • Kitchen First Aid • Familiarization, identification of commonly used ingredients in kitchen 	30

	<ul style="list-style-type: none"> • Vegetables Varieties, Classifications • Various Cuts of Vegetables • Methods Of Cooking Vegetables • Vegetables –Their usage and cooking precautions • Preparation of Various egg dishes like: Omelet’s (Plain, Spanish, Stuffed) • Preparation of Various evening snacks • Preparations of various cookies • Culinary Terms 	
Suggested Evaluation Methods		
<p>Internal Assessment:</p> <p>➤ Theory</p> <ul style="list-style-type: none"> • Class Participation: 5 • Seminar/presentation/assignment/quiz/class test etc.: 5 • Mid-Term Exam: 10 <p>➤ Practicum</p> <ul style="list-style-type: none"> • Class Participation: NA • Seminar/Demonstration/Viva-voce/Lab records etc.: 10 • Mid-Term Exam: NA 	<p>End Term Examination:</p> <p>Internal Assessment Marks: 20 (T)+10 (P)=30</p> <p>End Term Exam Marks: 50 (T)+20 (P)=70</p>	
Part C- Learning Resources		
<p>Recommended Books/e-resources/LMS:</p> <ul style="list-style-type: none"> • Food Production Operations: Parvinder S Bali, Oxford University Press • Modern Cookery (Vol- I) By Philip E. Thangam, Publisher: Orient Longman • Professional Cooking by Wayne Gislen, Publisher Le Cordon Bleu • Theory of Cookery By K Arora, Publisher: Frank Brothers 		

CC-C1 B23-HMT-103 FOOD & BEVERAGE SERVICE FOUNDATION -I

Session: 2024-25			
Part A– Introduction			
Subject	FOOD & BEVERAGE SERVICE FOUNDATION -I		
Semester	I		
Name of the Course	FOOD & BEVERAGE SERVICE FOUNDATION -I		
Course Code	B23-HMT-103		
Course Type: (CC/MCC/MDC/CC- M/DSEC/VOC/DSE/PC/AEC/VAC)	CC-C1		
Level of the course (As per Annexure-I)	100-199		
Pre-requisite for the course (if any)	NA		
Course Learning Outcomes (CLO):	After completing this course, the learner will be able to: CLO 103.1: Gain the Knowledge of Food & beverage service department in hotels. CLO 103.2: Familiar with Food &Service equipment's. CLO 103.3: Learn about different types of menu and their planning. CLO 103.4: Remember the various food and beverage service methods. CLO 103.5: To gain knowledge of basic restaurant operations.		
Credits	Theory	Practical	Total
	3	1	4
Contact Hours	3	2	5
Max. Marks: 100		Time: 3 Hrs	
Internal Assessment Marks: 20(T) + 10(P) = 30			
End Term Exam Marks: 50(T) + 20(P) = 70			
Part B-Contents of the Course			
<u>Instructions for Paper- Setter</u>			
Total number of questions set will be Nine . Question no. 1 is compulsory covering the entire syllabus and will have 10 short answer type questions. Two questions will be set from each unit. Students have to attempt five questions in all selecting one question from each unit including the compulsory question. Each question is of 10 marks. All questions carry equal marks. The duration of time allowed in final theory exam will be 3 hours.			
Unit	Topics		Contact hours
I	Food and Beverage Services: - <ul style="list-style-type: none"> Introduction, concept, and, their importance, 		

	<ul style="list-style-type: none"> • Personal hygiene, • Uniform & grooming standards, -food & beverage service outlet. • Hierarchy of food & beverage service department, • Duties & responsibilities of various employees in food & beverage service, their attributes; • Coordination of food & beverage service with other departments. • Classification of catering establishment: commercial and non-commercial. 	11
II	Food Service Equipment's: <ul style="list-style-type: none"> • Food Service Equipment's, criteria for selection, • Classification, • Usage, • Storage, • Care & Maintenance, • Other equipment's. 	12
III	Menu planning: <ul style="list-style-type: none"> • Menu planning concept, • Factors to be considered while planning a menu • Menu Types, • Salient Features, • Menu Designs, • Presenting of Menu, Layout of Table, • Napkin Folding (At least Ten Types) 	11
IV	Food & Beverage service Methods: <ul style="list-style-type: none"> • Introduction, • Classification of Services Methods, • Mise-en-place and Mise-en-scene, • Arrangement and setting up of station, • Procedure of taking a guest order. • Par stocks maintained at each side station 	11
V	FOOD & BEVERAGE SERVICE FOUNDATION -I (PRACTICAL) <ul style="list-style-type: none"> • Understanding Personal Hygiene & Food Service Hygiene • Grooming for Professional Food Service – Do's & Don'ts • Understanding Food Service Outlets. • Familiarization with Food Service equipment's: • Identification of crockery, cutlery, hollowware, flatware and tableware. • Understanding Service Methods, Setting up of Side • Station, Table Layouts, Presenting Menus. 	30
Suggested Evaluation Methods		
Internal Assessment: <ul style="list-style-type: none"> ➤ Theory <ul style="list-style-type: none"> • Class Participation: 5 • Seminar/presentation/assignment/quiz/class test etc.: 5 • Mid-Term Exam: 10 		End Term Examination: Internal Assessment Marks: 20 (T)+10 (P)=30

<p>➤ Practicum</p> <ul style="list-style-type: none">• Class Participation: NA• Seminar/Demonstration/Viva-voce/Lab records etc.: 10• Mid-Term Exam: NA	<p>End Term Exam Marks: 50 (T)+20 (P)=70</p>
<p style="text-align: center;">Part C-Learning Resources</p>	
<p>Recommended Books/e-resources/LMS:</p> <p>Text Book:</p> <ul style="list-style-type: none">• Food & Beverage Service – Dennis R.Lillicrap. & John A. Cousines. Publisher: ELBS• Food & beverage Service Training Manual – Sudhir Andrews, Tata Mc Graw Hill.• Food & Beverage Service – R.Singaravelavan.• Food & Beverage Service& Management -- Bobby George &Sandeep Chatterjee• Food & Beverage Service- Anita Sharma & S N Bagchi.	

CC-M1 B23-HMT-104 TOURISM BUSINESS

Session: 2024-25			
Part A– Introduction			
Subject	TOURISM BUSINESS		
Semester	I		
Name of the Course	TOURISM BUSINESS		
Course Code	B23-HMT-104		
Course Type: (CC/MCC/MDC/CC- M/DSEC/VOC/DSE/PC/AEC/VAC)	CC-M1		
Level of the course (As per Annexure-I)	100-199		
Pre-requisite for the course (if any)	NA		
Course Learning Outcomes(CLO):	After completing this course, the learner will be able to: CLO 104.1: Knowledge of tourism industry CLO 104.2: Familiarizing with trends in international tourism CLO 104.3: Knowledge of types and forms of tourism CLO 104.4: Understand the relevance of accommodation and transportation in tourism		
Credits	Theory	Practical	Total
	2	-	2
Contact Hours	2	-	2
Max. Marks: 50		Time: 3Hrs	
Internal Assessment Marks: 15			
End Term Exam Marks: 35			
Part B-Contents of the Course			
<u>Instructions for Paper- Setter</u>			
Total number of questions set will be Nine . Question no. 1 is compulsory covering the entire syllabus and will have 07 short answer type questions. Two questions will be set from each unit. Students have to attempt five questions in all selecting one question from each unit including the compulsory question. Each question is of 7 marks. All questions carry equal marks. The duration of time allowed in final theory exam will be 3 hours.			
Unit	Topics		Contact hours
I	Tourism: Meaning, nature and scope Economic, social and cultural significance of tourism Key Tourism Concepts – Tourism, Tourist, Excursionist, tourism Product, destination, pleasure & relaxation.		8

II	Factors contributing and affecting the growth of tourism Trends and Patterns in International Tourism	7
III	Motivations in tourism Types and forms of tourism	8
IV	Transportation: Types & relevance in tourism Accommodation: Types and relevance in tourism	7
Suggested Evaluation Methods		
Internal Assessment: ➤ Theory <ul style="list-style-type: none"> ● Class Participation: 04 ● Seminar/presentation/assignment/quiz/classstest etc.: 04 ● Mid-Term Exam: 07 ➤ Practicum <ul style="list-style-type: none"> ● Class Participation: NA ● Seminar/Demonstration/Viva-voce/Lab records etc.: NA ● Mid-Term Exam: NA 		End Term Examination: Internal Assessment Marks: 15 End Term Exam Marks: 35
Part C- Learning Resources		
Recommended Books/e-resources/LMS: <ul style="list-style-type: none"> ● Anand, M.M., Tourism and hotel Industry in India, Prentice Hall, New Delhi, 1976 ● Bhatia, A. K., Tourism development: Principles, Practices and Philosophies, Sterling Publishers, New Delhi ● Goeldner, Charles & Brent Ritchie, J.R., 2006 Tourism: Principles, Practices, Philosophies, Wiley India ● McIntosh, Robert, W. Goldner, Charles, Tourism: Principles, Practices and Philosophies, John Wiley and Sons Inc. New York, 1990 (9th edition) ● Negi, J.M.S., Tourism and Travel- Concepts and principles, Gitanjali Publishing house, New Delhi, 1990 ● Kaul, R.N., Dynamics of Tourism: A Trilogy, Sterling Publishers, New Delhi ● Peters, M., International Tourism, Hutchinson, London 		

MDC-1 B23-HMT-105 INDIAN ETHNIC FOOD

Session: 2024-25			
Part A - Introduction			
Subject	INDIAN ETHNIC FOOD		
Semester	I		
Name of the Course	INDIAN ETHNIC FOOD		
Course Code	B23-HMT-105		
Course Type: (CC/MCC/MDC/CCM/DSEC/VOC/ DSE/PC/AEC/VAC)	MDC-1		
Level of the course (As per Annexure-I)	100-199		
Pre-requisite for the course (if any)	NA		
Course Learning Outcomes(CLO):	After completing this course, the learner will be able to: CLO 105.1:Familiar with north Indian cuisine CLO 105.2:Knowledge of south Indian cuisine CLO 105.3:Familiar with east Indian cuisine CLO 105.4:Knowledge with west Indian cuisine		
Credits	Theory	Practical	Total
	3	0	3
Contact Hours	3	0	3
Max. Marks: 75		Time: 3 Hrs	
Internal Assessment Marks: 25			
End Term Exam Marks: 50			
Part B- Contents of the Course			
<u>Instructions for Paper- Setter</u>			
Total number of questions set will be Nine . Question no. 1 is compulsory covering the entire syllabus and will have 10 short answer type questions. Two questions will be set from each unit. Students have to attempt five questions in all selecting one question from each unit including the compulsory question. Each question is of 10 marks. All questions carry equal marks. The duration of time allowed in final theory exam will be 3 hours.			
Unit	Topics		Contact hours
I	Introduction to North Indian Food and Features; Important spices and Ingredients Common Recipes		12
II	Introduction to South Indian Food Introduction and Features Important spices and Ingredients Common Recipes		11

III	Introduction to East Indian Food Introduction and Features Important spices and Ingredients Common Recipes	11
IV	Introduction to West Indian Food Introduction and Features; Important spices and Ingredients; Common Recipes	11
Suggested Evaluation Methods		
Internal Assessment: ➤ Theory <ul style="list-style-type: none"> • Class Participation: 5 marks • Seminar/presentation/assignment/quiz/class test etc: 7 marks • Mid-Term Exam: 13 marks 		Internal Assessment: 25 End Term Exam: 50
Part C-Learning Resources		
Recommended Books/e-resources/LMS: 1. The Mughal Feast By Salma Husain, Author: Salma Yusuf Hussain, Publisher: Roli Books Private Limited. 2. Buried Seeds—The story of Chef Vikas Khanna, Author: Karan Bellani, Publisher: Wisdom Tree. 3. Indian-ish—Recipes and Antics from a Modern American family, Author: Priya Krishna, Mackenzie Kelley, Publisher: HMH Books.		

SEMESTER-II

CC-A2 B23-HMT-201 HOUSEKEEPING OPERATIONS-I

Session: 2024-25			
Part A–Introduction			
Subject	HOUSEKEEPING OPERATIONS-I		
Semester	II		
Name of the Course	HOUSEKEEPING OPERATIONS-I		
Course Code	B23-HMT-201		
Course Type: (CC/MCC/MDC/CC- M/DSEC/VOC/DSE/PC/AEC/VAC)	CC-A2		
Level of the course (As per Annexure-I)	100-199		
Pre-requisite for the course (if any)	NA		
Course Learning Outcomes (CLO):	<p>After completing this course, the learner will be able to:</p> <p>CLO 201.1: Developing an understanding of housekeeping department and its organizational structure.</p> <p>CLO 201.2: Acquire the skills about Housekeeping control desk procedures.</p> <p>CLO 201.3: Attain knowledge about hotel guest rooms and guest room features.</p> <p>CLO 201.4: Students able to understand the methods of cleaning.</p> <p>CLO 201.5: To gain knowledge of housekeeping operations.</p>		
Credits	Theory	Practical	Total
	3	1	4
Contact Hours	3	2	5
Max. Marks: 100		Time: 3 Hrs	
Internal Assessment Marks: 20(T) + 10(P) = 30			
End Term Exam Marks: 50(T) + 20(P) = 70			
Part B-Contents of the Course			
<u>Instructions for Paper- Setter</u>			
Total number of questions set will be Nine . Question no. 1 is compulsory covering the entire syllabus and will have 10 short answer type questions. Two questions will be set from each unit. Students have to attempt five questions in all selecting one question from each unit including the compulsory question. Each question is of 10 marks. All questions carry equal marks. The duration of time allowed in final theory exam will be 3 hours.			
Unit	Topics		Contact hours

I	<p>MEANING, IMPORTANCE AND ORGANISATION CHART OF THE HOUSEKEEPING DEPARTMENT</p> <ul style="list-style-type: none"> • Introduction: Meaning and definition and Importance of Housekeeping department • Role of Housekeeping in Guest Satisfaction and Repeat Business • Hierarchy of Housekeeping Department in small, medium, large and chain hotels • Identifying Housekeeping Responsibilities • Personality Traits of housekeeping Management Personnel. • Duties and Responsibilities of Housekeeping staff • Layout of the Housekeeping Department 	12
II	<p>ROUTINE SYSTEMS AND RECORDS OF HOUSE KEEPING DEPARTMENT</p> <ul style="list-style-type: none"> • Functions of Control Desk and its importance • Room Occupancy Report • Guest Room Inspection • Entering Checklists, Floor Register, Work Orders, Log Sheet. • Lost and Found Register and Enquiry File • Maid's Report and Housekeeper's Report • Handover Records • Reporting Staff placement • Guest's Special Requests Register • Record of Special Cleaning Call Register • VIP Lists • Interdepartmental relationship with Front Office, Maintenance, Security, Stores, Accounts, Personnel 	11
III	<p>ROOM LAYOUT</p> <ul style="list-style-type: none"> • Types and Layout of Guest Room • Difference between Standard room and VIP Room • Guest Room Supplies • Use of Computers in House Keeping department • Functions of Housekeeping in other industries Hospital, Airlines, Cruise, Multiplexes etc. 	11
IV	<p>CLEANING ORGANISATION</p> <ul style="list-style-type: none"> • Principles of cleaning, hygiene and safety factors in cleaning • Methods of organising cleaning • Frequency of cleaning daily, periodic, special, Deep Cleaning • Design features that simplify cleaning • Cleaning Equipment (Mechanical/Manual) • Characteristics of Good equipment • Care, Storage, and Maintenance and control of equipment 	11

V	<p>HOUSEKEEPING OPERATIONS-I (PRACTICAL)</p> <ol style="list-style-type: none"> 1. Sample Layout of Guest Rooms Single room, Double room, Twin room, Suite 2. Guest Room Supplies and Position in Standard room, Suite, VIP room special amenities 3. Cleaning Equipment-(manual and mechanical) Familiarization, Different parts, Function, Care and maintenance 4. Maids Trolley: Set Up, Stocking and usage. 5. Daily Cleaning of Guest room and Bath Room 6. Control desk records and formats <ul style="list-style-type: none"> • Inspection checklist • Records Room occupancy report • Checklist • Floor register • Work/ maintenance order • Lost and found • Maid's report • Housekeeper's report • Log book • Floor linen book/ register • VIP list • Call register • Record of special cleaning • Guest special request register 	30
Suggested Evaluation Methods		
<p>Internal Assessment:</p> <ul style="list-style-type: none"> ➤ Theory <ul style="list-style-type: none"> • Class Participation: 5 • Seminar/presentation/assignment/quiz/class test etc.: 5 • Mid-Term Exam: 10 ➤ Practicum <ul style="list-style-type: none"> • Class Participation: NA • Seminar/Demonstration/Viva-voce/Lab records etc.: 10 • Mid-Term Exam: NA 		<p>End Term Examination:</p> <p>Internal Assessment Marks: 20 (T)+10 (P)=30</p> <p>End Term Exam Marks: 50 (T)+20 (P)=70</p>
Part C- Learning Resources		
<p>Recommended Books/e-resources/LMS:</p> <ul style="list-style-type: none"> • Hotel House Keeping – Sudhir Andrews Publisher: Tata Mc GrawHill. • Hotel Housekeeping Operations & Management – Raghubalan, Oxford University Press. 		

CC-B2 B23-HMT-202 FOOD PRODUCTION FOUNDATION –II

Session: 2024-25			
Part A–Introduction			
Subject	FOOD PRODUCTION FOUNDATION –II		
Semester	II		
Name of the Course	FOOD PRODUCTION FOUNDATION –II		
Course Code	B23-HMT-202		
Course Type: (CC/MCC/MDC/CC- M/DSEC/VOC/DSE/PC/AEC/VAC)	CC-B2		
Level of the course (As per Annexure-I)	100-199		
Pre-requisite for the course (if any)	NA		
Course Learning Outcomes (CLO):	After completing this course, the learner will be able to: CLO 202.1: Understand the effects of heat on vegetables & chemical changes CLO 202.2: Familiarizing with Preparation techniques CLO 202.3: Ability to understand stock, soup, sauces, sausages & salad CLO 202.4: Knowledge of various eggs, fish's poultry, meat & offal's in cooking. CLO 202.5: To gain knowledge of basic cooking techniques.		
Credits	Theory	Practical	Total
	3	1	4
Contact Hours	3	2	5
Max. Marks: 100		Time: 3 Hrs	
Internal Assessment Marks: 20(T) + 10(P) = 30			
End Term Exam Marks: 50(T) + 20(P) = 70			
Part B-Contents of the Course			
<u>Instructions for Paper- Setter</u>			
Total number of questions set will be Nine . Question no. 1 is compulsory covering the entire syllabus and will have 10 short answer type questions. Two questions will be set from each unit. Students have to attempt five questions in all selecting one question from each unit including the compulsory question. Each question is of 10 marks. All questions carry equal marks. The duration of time allowed in final theory exam will be 3 hours.			
Unit	Topics		Contact hours
I	Vegetable Cookery: Introduction <ul style="list-style-type: none"> • Pigments and color changes • Effects of heat on vegetables 		11

	<ul style="list-style-type: none"> • Food Preservatives & Additives-natural and chemical. • Various Flavoring agent • Thickening agents / binding agents Souring agents 	
II	Preparation of ingredients: <ul style="list-style-type: none"> • Pre- Preparation techniques & their types • Preparation techniques & their types Methods of mixing foods 	12
III	Stock, soup, sauces, salami, sausages & salads: <ul style="list-style-type: none"> • Stocks, Types of Stock, Uses of Stocks, • Preparation of Stock, Recipes • Soups, types of soup, uses of soup • Preparation of Soup, Recipes • Sauces, Classification of Sauces, • Preparation of sauces Recipes for Mother Sauces, their derivatives • Salads, its composition & types • salad dressings & emerging trends in salad dressing 	11
IV	Eggs, fish's, Poultry, Meat & offal's: <ul style="list-style-type: none"> • Eggs – Introduction, Usage in Kitchen, • Structure of Egg, • Classification of Eggs, Types • Selection, Storage and preparation of breakfast dishes with eggs • Fish & Shellfish, Their Classification, various cuts, selection criterion, • Poultry and Game: Introduction, Classification, Selection Criterion, Cuts of Poultry • Meat: Characteristics, selection and Classification (Bovines, Ovine's and Swine's) 	11
V	FOOD PRODUCTION FOUNDATION –II (PRACTICAL) <ul style="list-style-type: none"> • Preparation of various Stocks • Preparation of various Soups • Preparation of mother sauces • Preparation of various salads • Familiarization with, Poultry, Meats & Fishes – Their Simple Cuts and Cooking • Preparations of various Breakfast • Preparation of various cupcakes & muffins 	30
Suggested Evaluation Methods		
Internal Assessment: <ul style="list-style-type: none"> ➤ Theory <ul style="list-style-type: none"> • Class Participation: 5 • Seminar/presentation/assignment/quiz/class test etc.: 5 • Mid-Term Exam: 10 		End Term Examination: Internal Assessment Marks: 20 (T)+10 (P)=30

<p>➤ Practicum</p> <ul style="list-style-type: none">• Class Participation: NA• Seminar/Demonstration/Viva-voce/Lab records etc.: 10• Mid-Term Exam: NA	<p>End Term Exam Marks: 50 (T)+20 (P)=70</p>
<p style="text-align: center;">Part C-Learning Resources</p>	
<p>Recommended Books/e-resources/LMS:</p> <ul style="list-style-type: none">• Food Production Operations: Parvinder S Bali, Oxford University Press• Modern Cookery (Vol- I) By Philip E. Thangam, Publisher: Orient Longman• Professional Cooking by Wayne Gislen, Publisher Le Cordon Bleu• Theory of Cookery By K Arora, Publisher: Frank Brother	

CC-C2 B23-HMT-203 FOOD & BEVERAGE SERVICE FOUNDATION -II

Session: 2024-25			
Part A–Introduction			
Subject	FOOD & BEVERAGE SERVICE FOUNDATION -II		
Semester	II		
Name of the Course	FOOD & BEVERAGE SERVICE FOUNDATION -II		
Course Code	B23-HMT-203		
Course Type: (CC/MCC/MDC/CC- M/DSEC/VOC/DSE/PC/AEC/VAC)	CC-C2		
Level of the course (As per Annexure-I)	100-199		
Pre-requisite for the course (if any)	NA		
Course Learning Outcomes (CLO):	<p>After completing this course, the learner will be able to:</p> <p>CLO 203.1: Create awareness about different meals during the day.</p> <p>CLO 203.2: Understanding of various food and beverage Restaurant & French Classical menu.</p> <p>CLO 203.3: Remember the concept of room service/ In Room Dinning.</p> <p>CLO 203.4: Analyze about Non- Alcoholic beverages and their control.</p> <p>CLO 203.5: To gain knowledge of various menus, beverages, layout and table services.</p>		
Credits	Theory	Practical	Total
	3	1	4
Contact Hours	3	2	5
Max. Marks: 100		Time: 3 Hrs	
Internal Assessment Marks: 20(T) + 10(P) = 30			
End Term Exam Marks: 50(T) + 20(P) = 70			
Part B-Contents of the Course			
<u>Instructions for Paper- Setter</u>			
<p>Total number of questions set will be Nine. Question no. 1 is compulsory covering the entire syllabus and will have 10 short answer type questions. Two questions will be set from each unit. Students have to attempt five questions in all selecting one question from each unit including the compulsory question. Each question is of 10 marks. All questions carry equal marks. The duration of time allowed in final theory exam will be 3 hours.</p>			
Unit	Topics		Contact hours

I	<p>Meals during the day:-</p> <ul style="list-style-type: none"> • Breakfast: Types & classification, Preparation for Breakfast Services, arrangement and setting up of tables/ trays, • Brunch • Lunch • High tea • Dinner • Supper & Emerging trends in F&B service. 	11
II	<p>Food and Beverage Services in Restaurants:</p> <ul style="list-style-type: none"> • Concept of Restaurant, Types of Restaurants, • Set up of Restaurants and their Layouts, • Equipment, furniture and fixtures used in the restaurant and their use and maintenance, • Classical French menu & its Accompaniments with cover. 	12
III	<p>Room Service/ In Room Dining:</p> <ul style="list-style-type: none"> • Introduction, Concept of Room Service/ In Room Dining • Room service staffing and Room service menu, • Room Service cycle, • Room Service Equipment's, Set up of Trays & Trolleys, • Breakfast card, • Mini Bar Management in Guest Rooms. 	11
IV	<p>Non-Alcoholic Beverages & control methods:</p> <ul style="list-style-type: none"> • Introduction, • Types - Hot & cold Beverages, popular brands, • Mocktails- Introduction, Types, Preparation and Service Techniques, • Billing methods- duplicate & Triplicate system, • Computerized KOTs & BOTs. 	11
V	<p>FOOD & BEVERAGE SERVICE FOUNDATION -II (PRACTICAL)</p> <ul style="list-style-type: none"> • Breakfast Services: Types, Breakfast Layouts, Menu Knowledge, Table Services, Clearance & Acknowledging guests. • Familiarization with Food Service in Restaurants Receiving Guests, Table Layouts, Complimenting them, Presentation of Bills. • Restaurant Services – Their salient features, Table Layouts, Presenting Menus, precautions while dealing with guests, Commitments with guests, Food Pickup Procedures, • Clearance and Dishwashing Procedures. • Room Service Practical, Taking of Orders, Delivery of Food Services, Identifying Room Service Equipment. • Understanding Non-Alcoholic Beverages, Types & Service Techniques. • Guest Interactions while on Food Service – Do's & Don'ts. 	30

Suggested Evaluation Methods	
<p>Internal Assessment:</p> <ul style="list-style-type: none"> ➤ Theory <ul style="list-style-type: none"> • Class Participation: 5 • Seminar/presentation/assignment/quiz/class test etc.: 5 • Mid-Term Exam: 10 ➤ Practicum <ul style="list-style-type: none"> • Class Participation: NA • Seminar/Demonstration/Viva-voce/Lab records etc.: 10 • Mid-Term Exam: NA 	<p>End Term Examination:</p> <p>Internal Assessment Marks: 20 (T)+10 (P)=30</p> <p>End Term Exam Marks: 50 (T)+20 (P)=70</p>
Part C-Learning Resources	
<p>Recommended Books/e-resources/LMS:</p> <ul style="list-style-type: none"> • Food & Beverage Service – Dennis R.Lillicrap. & John A. Cousines. Publisher: ELBS • Food & beverage Service Training Manual – Sudhir Andrews, Tata Mc Graw Hill. • Food & Beverage Service – R. Singaravelavan. • Food & Beverage Service & Management -- Bobby George & Sandeep Chatterjee • Food & Beverage Service- Anita Sharma & S N Bagchi. 	

CC-M2B23-HMT-204 BASICS OF FRENCH FOR HOTEL MANAGEMENT**Session: 2024-25****Part A–Introduction**

Subject	BASICS OF FRENCH FOR HOTEL MANAGEMENT		
Semester	II		
Name of the Course	BASICS OF FRENCH FOR HOTEL MANAGEMENT		
Course Code	B23-HMT-204		
Course Type: (CC/MCC/MDC/CCM/DSEC/VOC/DSE/P C/AEC/VAC)	CC-M2		
Level of the course (As per Annexure-I)	100-199		
Pre-requisite for the course (if any)	NA		
Course Learning Outcomes(CLO):	<p>After completing this course, the learner will be able to:</p> <p>CLO 204.1: Identify & use French Alphabet, numbers, time & auxiliary verbs.</p> <p>CLO 204.2: Read & Recite basic French introduction, fruits, vegetables & 1st group French verbs.</p> <p>CLO 204.3: Describe places, Use adjectives & 2nd group verbs.</p> <p>CLO 204.4: Constructs negative sentences & use irregular verbs.</p>		
Credits	Theory	Practical	Total
	2	0	2
Contact Hours	2	0	2
Max. Marks: 50 Time: 3 HRS Internal Assessment Marks: 15 End Term Exam Marks: 35			
Part B- Contents of the Course			
<u>Instructions for Paper- Setter</u>			
Total number of questions set will be Nine . Question no. 1 is compulsory covering the entire syllabus and will have 07 short answer type questions. Two questions will be set from each unit. Students have to attempt five questions in all selecting one question from each unit including the compulsory question. Each question is of 7 marks. All questions carry equal marks. The duration of time allowed in final theory exam will be 3 hours.			
Unit	Topics	Contact hours	
I	Pronunciation - The Alphabet - The Accents; ‘Formules de politesse’; The numbers: Cardinal– Ordinal; Time (only 24 hr clock); Weights & Measures; The subjective pronouns; Auxiliary verbs :etre and avoir Book lessons – 1 to 4	08	
II	Self-introduction; presenting and introducing other person; Name of vegetables and fruits; Conjugation of first group of verbs; Days of the week; Months of the year; Date; The definite and indefinite articles	07	

	Book lessons – 4 to 7	
III	Name of the Countries and their Nationalities; Conjugation of second group of verbs; Adjectives of place; Preposition of place; Describing a place (your city/ tourist place) Book lessons – 8 to11	08
IV	Vocabulary describing family; Describe your family; Name of dairy products and Cereals; Negation; Conjugation of irregular verbs :venir, aller; Demonstrative Adjectives, Simple translation (Oral) Role-playing of different situations Understanding questions Conversation Picture composition Book lessons – 12 to 14	07
Suggested Evaluation Methods		
Internal Assessment: ➤ Theory <ul style="list-style-type: none"> • Class Participation: 04 • Seminar/presentation/assignment/quiz/classtest etc.: 04 • Mid-Term Exam: 07 ➤ Practicum <ul style="list-style-type: none"> • Class Participation: NA • Seminar/Demonstration/Viva-voce/Lab records etc.: NA • Mid-Term Exam: NA 		End Term Examination: Internal Assessment Marks: 15 End Term Exam Marks: 35
PartC-Learning Resources		
Recommended Books/e-resources/LMS: <ol style="list-style-type: none"> 1. G Mauger Blue - Cours de Langue et de Civilization Francaise 1 with Cd (Lecon 1-14) (French) (Prescribed book) 2. Larousse compact Dictionary: French-English/ English-French 3. Conjugaison - Le Robert & Nathan 4. Larousse French Grammar 5. Grammaire Collection "Le NouvelEntrenezvous" level debutant 6. Parlez à l’hotel by A. Talukdar 7. A Votre Service 1 8. French for Hotel and Torism Industry by S.Bhattacharya 9. Basic French Course for The Hotel Industry by Catherine Lobo & Sonali Jadhav 		

**MDC-2 B23-HMT-205 INTRODUCTION TO HOSPITALITY & TOURISM
INDUSTRY**

Session: 2024-25			
Part A–Introduction			
Subject	INTRODUCTION TO HOSPITALITY & TOURISM INDUSTRY		
Semester	II		
Name of the Course	INTRODUCTION TO HOSPITALITY & TOURISM INDUSTRY		
Course Code	B23-HMT-205		
Course Type: (CC/MCC/MDC/CC- M/DSEC/VOC/DSE/PC/AEC/VAC)	MDC-2		
Level of the course (As per Annexure-I)	100-199		
Pre-requisite for the course (if any)	NA		
Course Learning Outcomes(CLO):	After completing this course, the learner will be able to: CLO 205.1: Knowledge of hospitality industry CLO 205.2: Familiarizing with Ownership structure of hotels CLO 205.3: Knowledge of hotel organization CLO 205.4: Ability to identify different Hospitality sector		
Credits	Theory	Practical	Total
	3	-	3
Contact Hours	3	-	3
Max. Marks: 75		Time: 3 Hrs	
Internal Assessment Marks: 25			
End Term Exam Marks: 50			
Part B- Contents of the Course			
<u>Instructions for Paper- Setter</u>			
Total number of questions set will be Nine . Question no. 1 is compulsory covering the entire syllabus and will have 10 short answer type questions. Two questions will be set from each unit. Students have to attempt five questions in all selecting one question from each unit including the compulsory question. Each question is of 10 marks. All questions carry equal marks. The duration of time allowed in final theory exam will be 3 hours.			
Unit	Topics		Contact hours
I	Hospitality Industry- An introduction: <ul style="list-style-type: none"> • Concept, origin, growth and development overtime, • scope, current and future trends in hospitality Industry • Hospitality industry & linkages with other industries 		12

	<ul style="list-style-type: none"> • Role in global and Indian economy. • Major international & Indian hotel chains 	
II	<p>Ownership structure of hotels:</p> <ul style="list-style-type: none"> • Types- Sole proprietorship, • Partnership, • Management Contract, • Joint Venture, • Franchisee, • Public Sector, • Private Sector • Referral Groups/Consortium-Concept, Features, Advantages and Disadvantages. 	11
III	<p>Hotel Organization: Small, Medium, Large</p> <ul style="list-style-type: none"> • Organization structure& hierarchy of hotels • Departments in hotels Front office, Housekeeping, Food and Beverage (service & production), Engineering & Maintenance, Security, Human Resource depts., Sales & Marketing, Purchase & Stores, Accounts. • Inter relationship among various departments of hotels 	11
IV	<p>Hospitality Sectors:</p> <ul style="list-style-type: none"> • Accommodation: concept and types • Food & Beverage sectors • Tourism- concept, types • Transportation: air, water & land • Attraction, Recreation, Events and others. 	11
Suggested Evaluation Methods		
<p>Internal Assessment:</p> <p>➤ Theory</p> <ul style="list-style-type: none"> • Class Participation: 5 marks • Seminar/presentation/assignment/quiz/class test etc: 7 marks • Mid-Term Exam: 13 marks 		<p>Internal Assessment: 25</p> <p>End Term Exam: 50</p>
Part C- Learning Resources		
<p>Recommended Books/e-resources/LMS:</p> <ul style="list-style-type: none"> • Introduction to Hospitality-John R. Walker University of South Florida Publisher: Prentice Hall • Managing Front Office Operations – Kasavana& Brooks • Introduction to Tourism & Hospitality Industry – Sudhir Andrews – TATA Mc Graw – Hill • Hospitality World!: An Introduction- Harold E. Lane, Denise Dupré ; Wiley International • Introduction to the Hospitality Industry, Study Guide, 7th Edition - Clayton W. Barrows, Wiley 		

SEMESTER-III

CC-A3 B23-HMT-301 INDIAN COOKING

Session: 2025-26			
Part A – Introduction			
Subject	INDIAN COOKING		
Semester	III		
Name of the Course	INDIAN COOKING		
Course Code	B23-HMT-301		
Course Type: (CC/MCC/MDC/CC-M/DSEC/VOC/DSE/PC/AEC/VAC)	CC-A3		
Level of the course (As per Annexure-I)	200-299		
Pre-requisite for the course (if any)	NA		
Course Learning Outcomes (CLO):	After completing this course, the learner will be able to: CLO 301.1: Knowledge of Indian cooking to the beginners. CLO 301.2: Familiarizing with Menu Planning & Purchasing, Storing & issuing of food CLO 301.3: Understand Indian gravies and uses of Dry and Wet masalas used in Indian cuisine. CLO 301.4: Knowledge about Indian Food & Safety laws. CLO 301.5: To learn about Indian cuisine and preparation of Indian food.		
Credits	Theory	Practical	Total
	3	1	4
Contact Hours	3	2	5
Max. Marks: 100		Time: 3 Hrs	
Internal Assessment Marks: 20(T) + 10(P) = 30			
End Term Exam Marks: 50(T) + 20(P) = 70			
Part B- Contents of the Course			
<u>Instructions for Paper- Setter</u>			
Total number of questions set will be Nine . Question no. 1 is compulsory covering the entire syllabus and will have 10 short answer type questions. Two questions will be set from each unit. Students have to attempt five questions in all selecting one question from each unit including the compulsory question. Each question is of 10 marks. All questions carry equal marks. The duration of time allowed in final theory exam will be 3 hours.			
Unit	Topics		Contact hours
I	Indian Cooking <ul style="list-style-type: none"> • Introduction to Indian Cooking • Heritage of Indian Cuisine, • Factors that affect eating habits in different parts of the country, 		11

	<ul style="list-style-type: none"> • Cuisine and its highlights of different states/regions/communities 	
II	<p>Menu Planning & Purchasing, Storing & issuing of food:</p> <ul style="list-style-type: none"> • Definition & Menu and its Types • Factor effecting menu planning and construction of menu • Purchasing & purchasing procedure • The purchasing of food • Receiving of food • Storing of food • Issuing of food 	12
III	<p>Masalas, Pastes and Gravies in Indian cooking:</p> <ul style="list-style-type: none"> • Masalas and Pastes: Introduction, • Types, Blending of Spices, • Concept of Dry and Wet Masalas, • Pastes used in Indian Cooking, • Basic Indian Gravies: Introduction, • Gravies and Curries, • Regional Gravies, • Gravy Preparations 	11
IV	<p>Indian Food & Safety laws:</p> <ul style="list-style-type: none"> • The Prevention of Food Adulteration Act, 1954 • The Fruit Products Order, 1955 • The Meat Food Products Order, 1973 • The Milk and Milk Products Order, 1992 • Essential Commodities Act, 1955 (in relation to food). • Bureau of Indian Standards • Hazard Analysis Critical Control Point (HACCP) • FSSAI 	11
V	<p>INTRODUCTION TO INDIAN COOKING (PRACTICAL)</p> <ol style="list-style-type: none"> 1. Understanding Indian Cooking and Preparation of popular foods of India (At least three course menu) 2. Condiments, Herbs & Spices in Indian Kitchen – Do's & Don'ts 3. Understanding Preparations of Masalas, Pastes and Gravies in Indian Kitchen Preparation of: <ol style="list-style-type: none"> a) Makhni Gravy b) Green Gravy c) White Gravy d) Lababdar Gravy e) Kadhni Gravy f) Achari Gravy g) Malai Kofta Gravy h) Yakhni Gravy i) Yellow Gravy 	30

	<p>j) Korma Gravy</p> <p>4. Familiarization with, commodities and their usage in Indian Kitchens with the help of simple dishes preparations indicating their usage.</p>	
Suggested Evaluation Methods		
<p>Internal Assessment:</p> <p>➤ Theory</p> <ul style="list-style-type: none"> • Class Participation: 5 • Seminar/presentation/assignment/quiz/class test etc.: 5 • Mid-Term Exam: 10 <p>➤ Practicum</p> <ul style="list-style-type: none"> • Class Participation: NA • Seminar/Demonstration/Viva-voce/Lab records etc.: 10 • Mid-Term Exam: NA 	<p>End Term Examination:</p> <p>Internal Assessment Marks: 20 (T)+10 (P)=30</p> <p>End Term Exam Marks: 50 (T)+20 (P)=70</p>	
Part C-Learning Resources		
<p>Recommended Books/e-resources/LMS:</p> <ul style="list-style-type: none"> • Food Production Operations: Parvinder S Bali, Oxford University Press • Theory of Cookery By K Arora, Frank Brothers • A Culinary Tour of India by Yogesh Singh, I.K. International Publishing House Pvt. Ltd. 		

CC-B3 B23-HMT-302 FOOD & BEVERAGE SERVICE OPERATIONS

Session: 2025-26			
Part A–Introduction			
Subject	FOOD & BEVERAGE SERVICE OPERATIONS		
Semester	III		
Name of the Course	FOOD & BEVERAGE SERVICE OPERATIONS		
Course Code	B23-HMT-302		
Course Type: (CC/MCC/MDC/CC- M/DSEC/VOC/DSE/PC/AEC/VA C)	CC-B3		
Level of the course (As per Annexure-I)	200-299		
Pre-requisite for the course (if any)	NA		
Course Learning Outcomes (CLO):	After completing this course, the learner will be able to: CLO 302.1: Creating awareness about how to handle different situation in Restaurant. CLO 302.2: Developing an Understanding about buffet management & catering establishment. CLO 302.3: Analyze the various f & b control methods. CLO 302.4: Remember about various budget and their control CLO 302.5: To gain knowledge of various set up used in Restaurant.		
Credits	Theory	Practical	Total
	3	1	4
Contact Hours	3	2	5
Max. Marks: 100			Time: 3 Hrs
Internal Assessment Marks: 20(T) + 10(P) = 30			
End Term Exam Marks: 50(T) + 20(P) = 70			
Part B- Contents of the Course			
<u>Instructions for Paper- Setter</u>			
Total number of questions set will be Nine . Question no. 1 is compulsory covering the entire syllabus and will have 10 short answer type questions. Two questions will be set from each unit. Students have to attempt five questions in all selecting one question from each unit including the compulsory question. Each question is of 10 marks. All questions carry equal marks. The duration of time allowed in final theory exam will be 3 hours.			
Unit	Topics		Contact hours
I	Planning of restaurant & food service facilities & Situation handling in food & beverage outlets: Introduction, Planning & Operating various food & beverage Outlets,		11

	ancillary areas. Factors-Concept, Menu, Space & Lighting, Colours and Restaurant Design team. Restaurant Problems and Guest Situation Handling (Related to food, ambience, hygiene etc.)	
II	Buffet Management: Introduction, Types, Equipment's Used, Factors, Space requirements & Checklist, Buffet Presentation, menu planning, staff requirement. Function Catering: Introduction, Types of Function, Function Booking Procedure, Seating Arrangements. Other Catering Operations: Hospital Catering, Industrial & Institutional Catering, Airline & Railway catering, Home Delivery, Take away.	12
III	F & B Control: Overview: Introduction, Objectives of F & B Control, Problems in F & B Control, Personnel Management in F & B Control. F&B control cycle & monitoring.	11
IV	Budgetary Control: - Introduction, Objectives, Kinds of Budget, Budgetary Control Process, Stages in the preparation of Budgets. Budgeting for Food & Beverage Operations. Menu Management- Menu Costing and Pricing, Menu Merchandising, Menu Engineering, Menu Fatigue.	11
V	FOOD & BEVERAGE SERVICE OPERATIONS(PRACTICAL) <ul style="list-style-type: none"> • Restaurant Set –ups of different types & services. • Service of High tea. • Buffet Lay –up, theme Buffets set up • Theme Parties • Role Plays & Situation handling in Restaurant 	30
Suggested Evaluation Methods		
Internal Assessment: <ul style="list-style-type: none"> ➤ Theory <ul style="list-style-type: none"> • Class Participation: 5 • Seminar/presentation/assignment/quiz/class test etc.: 5 • Mid-Term Exam: 10 ➤ Practicum <ul style="list-style-type: none"> • Class Participation: NA • Seminar/Demonstration/Viva-voce/Lab records etc.: 10 • Mid-Term Exam: NA 		End Term Examination: Internal Assessment Marks: 20 (T)+10 (P)=30 End Term Exam Marks: 50 (T)+20 (P)=70
Part C-Learning Resources		
Text book: <ul style="list-style-type: none"> • Food & Beverage Service – Dennis R.Lillicrap. & John A. Cousins. Publisher: ELBS • Food & beverage Service Training Manual – Sudhir Andrews, Tata Mc Graw Hill. • Food & Beverage Service & Management -- Bobby George & Sandeep Chatterjee • Food & Beverage Service- Anita Sharma & S N Bagchi. 		

CC-C3 B23-HMT-303 FRONT OFFICE OPERATIONS -II

Session: 2025-26			
Part A – Introduction			
Subject	FRONT OFFICE OPERATIONS -II		
Semester	III		
Name of the Course	FRONT OFFICE OPERATIONS -II		
Course Code	B23-HMT-303		
Course Type: (CC/MCC/MDC/CC- M/DSEC/VOC/DSE/PC/AEC/VAC)	CC-C3		
Level of the course (As per Annexure-I)	200-299		
Pre-requisite for the course (if any)	NA		
Course Learning Outcomes (CLO):	After completing this course, the learner will be able to: CLO 303.1: Managing cash and credit control. CLO 303.2: Assessing the role of front office cashier and night auditor. CLO 303.3: Validating security functions and dealing with emergencies. CLO 303.4: Understanding if budget and its control. CLO 303.5: To learn about registration process and various role play performed in front office		
Credits	Theory	Practical	Total
	3	1	4
Contact Hours	3	2	5
Max. Marks: 100		Time: 3 Hrs	
Internal Assessment Marks: 20(T) + 10(P) = 30			
End Term Exam Marks: 50(T) + 20(P) = 70			
Part B- Contents of the Course			
<u>Instructions for Paper- Setter</u>			
Total number of questions set will be Nine . Question no. 1 is compulsory covering the entire syllabus and will have 10 short answer type questions. Two questions will be set from each unit. Students have to attempt five questions in all selecting one question from each unit including the compulsory question. Each question is of 10 marks. All questions carry equal marks. The duration of time allowed in final theory exam will be 3 hours.			
Unit	Topics		Contact hours
I	Cash and Credit Control Cash Control: Introduction, frauds & internal control, cash receipt control, physical control measures. Credit Control: Meaning, objective and methods, Hotel credit policy, Control measures; during occupancy, checkout, after departure,		11

	Prevention of Skippers: on arrival/during stay/on departure day.	
II	<p>Front Office Cashier: -Role of the Front desk cashier, Importance of front office cash, Duties and responsibilities of front desk cashier.</p> <p>Night Auditing: Introduction, Objective, functions and job description of Night Auditor, Night Audit process, Preparing night audit reports.</p>	12
III	<p>Security functions</p> <p>Front Office Security Functions; Guest security, hotel property security, Security measures taken by hotel.</p> <p>Dealing with emergencies: Bomb threat, Sickness and death, fire, Guest and employee thefts, planning for emergency situations.</p>	11
IV	<p>Budgeting: Introduction, types, advantage and disadvantages of budgeting, budgetary controls, The budgeting process, Planning capital budget, Planning operation budget, Operating budget – controlling expenses – income statement, Purchasing systems – methods of buying, Stock records – issuing and control.</p>	11
V	<p>FRONT OFFICE OPERATIONS -III (PRACTICAL)</p> <ul style="list-style-type: none"> • Hands on practical of computer application on software, students should be able to: <ol style="list-style-type: none"> 1. Register- in a reservation 2. Register an arrival 3. Amend a reservation 4. Cancel a reservation 5. Post a charge 6. Make a group reservation 7. Make a folio 8. Make a room change 9. Show a departure/ checkout 10. Print a folio 11. Print reports such as expected arrivals and departure for the day. • Develop an understanding about requirements of different guests, with children, business travelers’, single woman traveler, differently abled travelers’ and acquaint the learners with procedures like expression about sharing of hotel services and facilities to guests, employees as brand ambassadors of hotels, managing guest interactions effectively. • Familiarization with first aid kit and its contents. • Role play: In reference to the theory syllabus: <p>Problem handling on different problems/situations.</p> <ol style="list-style-type: none"> 1. GRE 2. Lobby Manager 3. Bell Captain <ul style="list-style-type: none"> • Bell Boys- luggage handling • Concierge and Car Valet 	30

Suggested Evaluation Methods	
<p>Internal Assessment:</p> <ul style="list-style-type: none"> ➤ Theory <ul style="list-style-type: none"> • Class Participation: 5 • Seminar/presentation/assignment/quiz/class test etc.: 5 • Mid-Term Exam: 10 ➤ Practicum <ul style="list-style-type: none"> • Class Participation: NA • Seminar/Demonstration/Viva-voce/Lab records etc.: 10 • Mid-Term Exam: NA 	<p>End Term Examination:</p> <p>Internal Assessment Marks: 20 (T)+10 (P)=30</p> <p>End Term Exam Marks: 50 (T)+20 (P)=70</p>
Part C-Learning Resources	
<p>Recommended Books/e-resources/LMS:</p> <ul style="list-style-type: none"> • Deshmukh, S. (2011). Hotel Maintenance: Security, Safety & First Aid. Naman Publisher & Distributors. • Kotas, R. (2014). Management Accounting for Hotels and Restaurants. Routledge, 2nd edition. • Le, T., Bhushan, V., Sochat, M., Vaidyanathan, V. (2020). First Aid for the USMLE Step 1 2020. McgrawHill publication; 30th anniversary edition. • Maheshwari S.N., Maheshwari S.K. (2018).Advanced Accountancy Volume-II. Vikas Publishing House; 11th Edition. • McCrie, R. (2006). Security Operations Management. Butterworth-Heinemann. • Singh, R. K. (2007). Safety and Security in Hotels and Restaurants. Aman Publications. <p>Text Books:</p> <ul style="list-style-type: none"> • Andrews, S. (2017). Hotel Front Office: A Training Manual. McGraw Hill Education; Third edition. • Bardi, A. J. (2012). Hotel Front Office Management. Wiley India Pvt Ltd; Fifth edition. • Bhakta, A. (2011). Professional Hotel Front Office Management. McGraw Hill Education. • Bhatnagar, S. K. (2011). Front Office Management. Frank Bros. • Kasavana, L. M. (2000). Managing Front Office Operations. Educational Institute of the American Hotel & Motel Association; 5th edition edition • Tewari, J. (2016). Hotel Front Office: Operations and Management. Oxford University Press; Second edition. • Woods, H. R., Ninemeier, J. D., Hayes, D. K. and Austin, M. A (2013). Professional Front Office Management: Pearson New International Edition, Pearson Education Limited; illustrated. • Yadav, M. K. (2014). Hotel Front Office- Management & Operations. Aman Publications; 2 edition. 	

CC-M3 B23-HMT-304 INTERIOR DECORATION

Session: 2025-26			
Part A–Introduction			
Subject	INTERIOR DECORATION		
Semester	III		
Name of the Course	INTERIOR DECORATION		
Course Code	B23-HMT-304		
Course Type: (CC/MCC/MDC/CC- M/DSEC/VOC/DSE/PC/AEC/VA C)	CC-M3		
Level of the course (As per Annexure-I)	200-299		
Pre-requisite for the course (if any)	NA		
Course Learning Outcomes (CLO):	<p>After completing this course, the learner will be able to:</p> <p>CLO 304.1: Identify various elements & Principles of Interior Decoration.</p> <p>CLO 304.2: Knowledge about care to be taken for plants and floral material</p> <p>CLO 304.3: Understand Furniture, Soft Furnishings and Floor Furnishings found in hotel guestrooms.</p> <p>CLO 304.4: Assess on the Selection of furnishing fabrics.</p>		
Credits	Theory	Practical	Total
	4	0	4
Contact Hours	4	0	4
Max. Marks: 100		Time: 3HRS	
Internal Assessment Marks: 30			
End Term Exam Marks:70			
Part B- Contents of the Course			
<u>Instructions for Paper- Setter</u>			
<p>Total number of questions set will be nine. Question no. 1 is compulsory covering the entire syllabus and will have 07 short answer type questions of 2 marks each. Two questions will be set from each unit. Students have to attempt five questions in all selecting one question from each unit including the compulsory question. Each question is of 14 marks. All questions carry equal marks. The duration of time allowed in final theory exam will be 3 hours.</p>			
Unit	Topics		Contact hours
I	Meaning & Objectives of Interior decoration Principles of designs, their application in hotel industry. Elements of design: - Line, color, pattern, texture etc.		15

II	<p>Furniture & its arrangements: types of furniture & selection of furniture Soft Furnishings – Curtains, cushions, bedspread Selection of furnishing fabrics. Floor Furnishings–floorcoverings.</p>	15
III	<p>Flower arrangements – Western and Eastern styles. Guidelines on preserving freshness of flowers and arrangement for different occasions. Knowledge of indoor plant & horticulture Glossary of art forms – rangoli, flower carpet, design, dry flower arrangements, wall hangings of different types</p>	15
IV	<p>Colors: Color harmonies, association of colors and their application in the various areas of the hotel industry Lighting & types of light used in hotels. Interior design: Definition, Functional design, Traditional design, Folk and modern design. Purpose of design.</p>	15
Suggested Evaluation Methods		
<p>Internal Assessment:</p> <ul style="list-style-type: none"> ➤ Theory <ul style="list-style-type: none"> • Class Participation: 5 Marks • Seminar/presentation/assignment/quiz/class test etc.: 10 • Mid-Term Exam: 15 Marks ➤ Practicum <ul style="list-style-type: none"> • Class Participation: NA • Seminar/Demonstration/Viva-voce/Lab records etc.: NA • Mid-Term Exam: NA 		<p>End Term Examination: Internal Assessment Marks: 30 End Term Exam Marks: 70</p>
PartC-Learning Resources		
<ul style="list-style-type: none"> • Hotel Housekeeping: Operations and Management: <i>G. Raghubalan, Smritee Raghubalan.</i> • Professional Management of Housekeeping Operations <i>Professional Management of... Thomas J A Jones.</i> 		

MDC-3 B23-HMT-305 FOOD COMMODITIES

Session: 2025-26			
Part A – Introduction			
Subject	FOOD COMMODITIES		
Semester	III		
Name of the Course	FOOD COMMODITIES		
Course Code	B23-HMT-305		
Course Type: (CC/MCC/MDC/CCM/DSEC/VOC/ DSE/PC/AEC/VAC)	MDC-3		
Level of the course (As per Annexure-I)	200-299		
Pre-requisite for the course (if any)	NA		
Course Learning Outcomes (CLO):	<p>After completing this course, the learner will be able to:</p> <p>CLO 305.1: Classify Cereals and Describe their uses and storage.</p> <p>CLO 305.2: Classify Pulses and Describe their uses and storage.</p> <p>CLO 305.3: Define and Classify Fruits and Vegetables.</p> <p>CLO 305.4: Classify dairy products and describe the composition and storage of milk, cheese, butter and cream.</p>		
Credits	Theory	Practical	Total
	3	0	3
Contact Hours	3	0	3
Max. Marks: 75		Time: 3 Hrs	
Internal Assessment Marks: 25			
End Term Exam Marks: 50			
Part B-Contents of the Course			
<u>Instructions for Paper- Setter</u>			
Total number of questions set will be Nine . Question no. 1 is compulsory covering the entire syllabus and will have 10 short answer type questions. Two questions will be set from each unit. Students have to attempt five questions in all selecting one question from each unit including the compulsory question. Each question is of 10 marks. All questions carry equal marks. The duration of time allowed in final theory exam will be 3 hours.			
Unit	Topics		Contact hours
I	Pulses - introduction, classification and uses in Indian cookery. Cereals- – introduction, classification and uses in Indian cookery Purchasing and storing of pulses & cereals		12

II	Fruits – introduction, classification and uses in Indian cookery. Vegetables- – introduction, classification and uses in Indian cookery.	11
III	Dairy products- milk –its uses composition and storage, classification and uses of cheese, butter, cream, Types of sweeteners, Flour introduction, classification and uses.	11
IV	Herbs- introduction, classification and uses in Indian cookery. Spices- introduction, classification and uses in Indian cookery. Condiments- introduction, classification and uses in Indian cookery. Flavoring agents and seasoning agents	11
Suggested Evaluation Methods		
Internal Assessment: ➤ Theory <ul style="list-style-type: none"> • Class Participation: 5 marks • Seminar/presentation/assignment/quiz/class test etc: 7 marks • Mid-Term Exam: 13 marks 		Internal Assessment: 25 End Term Exam: 50
Part C-Learning Resources		
Recommended Books/e-resources/LMS: 1. Food Facts and Principles -N. Shakuntala Manay & M. Shadaksharaswamy, New Age International (P) Limited, New Delhi. 2. Food Science – B. Srilakshmi, New Age international (P) Limited, New Delhi. 3. Essentials of Food & Nutrition-M. Swaminathan-vol I &vol II. 4. Nutrition: An Integrated Approach- Pike & Brown 5. Principles of Nutrition E. D. Wilson, K. H. Fisher & M.C. Faqua		

SEMESTER-IV

CC-M3 B23-HMT-401 HOUSEKEEPING OPERATIONS -II

Session: 2025-26			
Part A – Introduction			
Subject	HOUSEKEEPING OPERATIONS -II		
Semester	IV		
Name of the Course	HOUSEKEEPING OPERATIONS -II		
Course Code	B23-HMT-401		
Course Type: (CC/MCC/MDC/CC- M/DSEC/VOC/DSE/PC/AEC/VA C)	CC-A4		
Level of the course (As per Annexure-I)	200-299		
Pre-requisite for the course (if any)	NA		
Course Learning Outcomes (CLO):	<p>After completing this course, the learner will be able to:</p> <p>CLO 401.1: Gain the knowledge of different types of Linen in hotels.</p> <p>CLO 401.2: Remember the advantages of providing staff uniforms.</p> <p>CLO 401.3: Acquire the knowledge of laundry section.</p> <p>CLO 401.4: Understand the concept of safety and security procedure.</p> <p>CLO 401.5: To learn about guest handling and emergencies situation</p>		
Credits	Theory	Practical	Total
	3	1	4
Contact Hours	3	2	5
Max. Marks: 100		Time: 3 Hrs	
Internal Assessment Marks: 20(T) + 10(P) = 30			
End Term Exam Marks: 50(T) + 20(P) = 70			
Part B- Contents of the Course			
<u>Instructions for Paper- Setter</u>			
<p>Total number of questions set will be Nine. Question no. 1 is compulsory covering the entire syllabus and will have 10 short answer type questions. Two questions will be set from each unit. Students have to attempt five questions in all selecting one question from each unit including the compulsory question. Each question is of 10 marks. All questions carry equal marks. The duration of time allowed in final theory exam will be 3 hours.</p>			
Unit	Topics		Contact hours

I	LINEN ROOM: Activities of the Linen Room, Layout and equipment in the Linen Room, Selection criteria for various Linen Items & fabrics suitable for this purpose, Purchase of Linen, Calculation of Linen requirements, Linen control-procedures and records, Stocktaking-procedures and records Recycling of discarded linen, Linen purchase.	12
II	UNIFORMS: Advantages of providing uniforms to staff Issuing and exchange of uniforms, type of uniforms Selection and designing of uniforms, Layout of the Uniform room, SEWING ROOM - Activities and areas to be provided, Equipment provided.	11
III	LAUNDRY: Commercial and On-site Laundry, Flow process of Industrial Laundering-OPL, Stages in the Wash Cycle, Laundry Equipment and Machines, Layout of the Laundry, Laundry Agents, Dry Cleaning, Guest Laundry/Valet service, Different types of stains and Stain removal.	11
IV	SAFETY AND SECURITY: Introduction, work environment safety and safety analysis, potential hazards in housekeeping operations, safety awareness and accident prevention, role of housekeeping in safety, Crime prevention and dealing with emergency situations. First Aid, first aid procedure, first aid box, first aid for common situations.	11
V	<p style="text-align: center;">HOUSEKEEPING OPERATIONS -III (PRACTICAL)</p> <ul style="list-style-type: none"> • Guest room inspection • First aid, first aid kit, maintaining records • Dealing with emergency situation • Fire safety -firefighting, safety measures, fire drill (demo). • Guest handling, Guest request, Guest complaints • Handling room linen, guest supplies maintaining register and record replenishing floor pantry, stock taking, maintaining records • Stain Removal • Selection and Designing of Uniforms • Laundry Machinery and Equipment <p>Standard operating procedure- skill oriented task (e.g. cleaning and polishing glass, brass</p>	30
Suggested Evaluation Methods		
Internal Assessment: <ul style="list-style-type: none"> ➤ Theory <ul style="list-style-type: none"> • Class Participation: 5 • Seminar/presentation/assignment/quiz/class test etc.: 5 • Mid-Term Exam: 10 ➤ Practicum <ul style="list-style-type: none"> • Class Participation: NA • Seminar/Demonstration/Viva-voce/Lab records etc.: 10 		End Term Examination: Internal Assessment Marks: 20 (T)+10 (P)=30 End Term Exam Marks: 50 (T)+20 (P)=70

<ul style="list-style-type: none"> • Mid-Term Exam: NA 	
Part C-Learning Resources	
<p>Recommended Books/e-resources/LMS:</p> <ul style="list-style-type: none"> • Le, T., Bhushan, V., Sochat, M., Vaidyanathan, V. (2020). First Aid for the USMLE Step 1 2020. McgrawHill publication; 30th anniversary edition. • Talawadekar, S. (2016). 5-S in 5 Days: For Lean-Clean Workplace. Kaizen Management Systems publication, Fourth edition. • Tiwari, S. B. (2014). Current trends in hospitality and tourism. Generic books. • Stiel, H., Ivice, L. (2011). The Art & Science of the Hotel Concierge. Amer Hotel & Motel Assn; First edition <p>Text Books:</p> <ul style="list-style-type: none"> • Andrews, S. (2017). Hotel Housekeeping: A Training Manual. McGraw Hill Education; Third edition. • Andrews, S. (2017). Hotel Front Office: A Training Manual. McGraw Hill Education; Third edition. • Bardi, A. J. (2012). Hotel Front Office Management. Wiley India Pvt Ltd; Fifth edition. • Bhatnagar, S. K. (2011). Front Office Management. Frank Bros. • Ganguly, P. (2019). Housekeeping Management in Hotel and Service Industry. Dreamtech Press. • Jagmohan, N. (2013). Housekeeping (Theory and Practices). S Chand & Company. • Raghubalan, G., Raghubalan, S. (2015). Hotel Housekeeping: Operations and Management. Oxford University Press India; 3 edition. • Singh, M. (2012). Hotel Housekeeping. McGraw Hill Education; 1 edition • Tewari, J. (2016). Hotel Front Office: Operations and Management. Oxford University Press; Second edition. • Yadav, M. K. (2014). Hotel Front Office- Management & Operations. Aman Publications; 2 edition. 	

CC-B4 B23-HMT-402 REGIONAL CUISINES OF INDIA –I

Session: 2025-26			
Part A–Introduction			
Subject	REGIONAL CUISINES OF INDIA –I		
Semester	IV		
Name of the Course	REGIONAL CUISINES OF INDIA –I		
Course Code	B23-HMT-402		
Course Type: (CC/MCC/MDC/CC- M/DSEC/VOC/DSE/PC/AEC/VA C)	CC-B4		
Level of the course (As per Annexure-I)	200-299		
Pre-requisite for the course (if any)	NA		
Course Learning Outcomes (CLO):	After completing this course, the learner will be able to: CLO 402.1: Knowledge About the Cuisines of Kashmir, Himachal & Uttarakhand CLO 402.2: Familiarizing with Punjab, Haryana, Delhi Cuisine CLO 402.3: Ability to Identify Different Food of Rajasthan & Gujarat CLO 402.4: Knowledge of Maharashtra & Goa Cuisine CLO 402.5: - To gain knowledge about various regional food of India		
Credits	Theory	Practical	Total
	3	1	4
Contact Hours	3	2	5
Max. Marks: 100		Time: 3 Hrs	
Internal Assessment Marks: 20(T) + 10(P) = 30			
End Term Exam Marks: 50(T) + 20(P) = 70			
Part B- Contents of the Course			
<u>Instructions for Paper- Setter</u>			
Total number of questions set will be Nine. Question no. 1 is compulsory covering the entire syllabus and will have 10 short answer type questions. Two questions will be set from each unit. Students have to attempt five questions in all selecting one question from each unit including the compulsory question. Each question is of 10 marks. All questions carry equal marks. The duration of time allowed in final theory exam will be 3 hours.			
Unit	Topics		Contact hours

I	<p>Cuisines of Kashmir, Himachal & Uttarakhand:</p> <ul style="list-style-type: none"> • Introduction • Geographical Perspectives, • Brief Historical Background, • Characteristics & Salient Features of Cuisine • Key Ingredients, Popular Foods • Seasonal Foods & Special Equipment's <p>Staple Diets, Specialties during Festivals and Other Occasions, Community Foods</p>	11
II	<p>Cuisines of Punjab, Haryana & Delhi:</p> <ul style="list-style-type: none"> • Introduction, • Geographical Perspectives, • Brief Historical Background, • Characteristics & Salient Features of Cuisine, • Key Ingredients, Popular Foods, • Seasonal Foods & Special Equipment's, <p>Staple Diets, Specialties during Festivals and Other Occasions, Community Foods</p>	12
III	<p>Cuisines of Rajasthan & Gujarat:</p> <ul style="list-style-type: none"> • Introduction, • Geographical Perspectives, • Brief Historical Background, • Characteristics & Salient Features of Cuisine, • Key Ingredients, Popular Foods, • Seasonal Foods & Special Equipment's <p>Staple Diets, Specialties during Festivals and Other Occasions, Community Foods</p>	11
IV	<p>Cuisines of Maharashtra & Goa:</p> <ul style="list-style-type: none"> • Introduction, • Geographical Perspectives, • Brief Historical Background, • Characteristics & Salient Features of Cuisine, • Key Ingredients, Popular Foods, • Seasonal Foods & Special Equipment's, <p>Staple Diets, Specialties during Festivals and Other Occasions, Community Foods</p>	11
V	<p>REGIONAL CUISINES OF INDIA –I (PRACTICAL)</p> <ul style="list-style-type: none"> • Popular Breakfast dishes the states • Two or more lunch Menus about 3-5 dishes per state. • Famous desserts of the states • Famous regional dishes of states • Preparation of various breads & bun <p>Note: For focused inputs Regional Theme Lunches/ Festivals may be organized as a part of activity-based learning.</p>	30

Suggested Evaluation Methods	
<p>Internal Assessment:</p> <ul style="list-style-type: none"> ➤ Theory <ul style="list-style-type: none"> • Class Participation: 5 • Seminar/presentation/assignment/quiz/class test etc.: 5 • Mid-Term Exam: 10 ➤ Practicum <ul style="list-style-type: none"> • Class Participation: NA • Seminar/Demonstration/Viva-voce/Lab records etc.: 10 • Mid-Term Exam: NA 	<p>End Term Examination:</p> <p>Internal Assessment Marks: 20 (T)+10 (P)=30</p> <p>End Term Exam Marks: 50 (T)+20 (P)=70</p>
Part C-Learning Resources	
<p>References:</p> <ul style="list-style-type: none"> ○ Quantity Food Production Op. and Indian Cuisine – Parvinder S Bali, Oxford University Press ○ A Taste of India By Madhur Jafferey - John Wiley & Sons ○ Indian Gastronomy – Manjit Gill, DK Publishers ○ Punjabi Cuisine – Manjit Gill ○ My Great India Cook Book – Vikas Khanna 	

CC-C4 B23-HMT-403 FOOD & BEVERAGE SERVICE MANAGEMENT – I

Session: 2025-26			
Part A – Introduction			
Subject	FOOD & BEVERAGE SERVICE MANAGEMENT – I		
Semester	IV		
Name of the Course	FOOD & BEVERAGE SERVICE MANAGEMENT – I		
Course Code	B23-HMT-403		
Course Type: (CC/MCC/MDC/CC- M/DSEC/VOC/DSE/PC/AEC/VAC)	CC-C4		
Level of the course (As per Annexure-I)	200-299		
Pre-requisite for the course (if any)	NA		
Course Learning Outcomes (CLO):	After completing this course, the learner will be able to: CLO 403.1: Gain Knowledge of Bar, bar menu, & bar licenses. CLO 403.2: Understanding about wines, wines service and their storage. CLO 403.3: Creating awareness about beers, their production & other fermented alcoholic beverages. CLO 403.4: Remember the concept various Distilled Alcoholic Beverages & cocktails. CLO 403.5: To learn about alcoholic beverage & cigar, cigarettes		
Credits	Theory	Practical	Total
	3	1	4
Contact Hours	3	2	5
Max. Marks: 100			Time: 3 Hrs
Internal Assessment Marks: 20(T) + 10(P) = 30			
End Term Exam Marks: 50(T) + 20(P) = 70			
Part B- Contents of the Course			
<u>Instructions for Paper- Setter</u>			
Total number of questions set will be Nine. Question no. 1 is compulsory covering the entire syllabus and will have 10 short answer type questions. Two questions will be set from each unit. Students have to attempt five questions in all selecting one question from each unit including the compulsory question. Each question is of 10 marks. All questions carry equal marks. The duration of time allowed in final theory exam will be 3 hours.			
Unit	Topics		Contact hours
I	Basics of Bar: Introduction to bar, bar types, Layout of bar area & bar counter,		11

	bar stocks maintenance, Equipment's Used in bar, bar Licenses, Staffing, job description, job specification, understanding Bar Menus.	
II	Alcoholic Beverages: Wines – Introduction, Classification, Brief Description & manufacturing process, Major Indian and International Brands. glasses and equipment, Storage and service of wine	12
III	Introduction, Ingredients Used, Production, Types and brands, Indian and International. Services, bottled, canned and draught beers. Other Fermented & Brewed Beverages: Sake, Cider, Perry. Tobacco: Types, Production, Brands & Service – Indian and International	11
IV	Distilled Alcoholic Beverages: Introduction to Spirits (Whisky, Brandy, Rum, Vodka, Gin & Tequila), Spirits- Types, Production, Brands Indian and International & Service, Introduction & history of Cocktails, Types & Preparation, Classic Cocktails recipes.	11
V	FOOD & BEVERAGE SERVICE MANAGEMENT– I (PRACTICAL) Service of Alcoholic Beverages: Wines, Spirits. Opening & closing of wines corks (Champagne, Red & White wines) Service of Spirits & Liqueurs Bar setup and operations Service of Cigars & cigarettes Service of Beer, Other Fermented & Brewed Beverages Service of Sparkling, Aromatized, Fortified, Still Wines. Set up a table with Prepared Menu with wines	30
Suggested Evaluation Methods		
Internal Assessment: ➤ Theory <ul style="list-style-type: none"> ● Class Participation: 5 ● Seminar/presentation/assignment/quiz/class test etc.: 5 ● Mid-Term Exam: 10 ➤ Practicum <ul style="list-style-type: none"> ● Class Participation: NA ● Seminar/Demonstration/Viva-voce/Lab records etc.: 10 ● Mid-Term Exam: NA 		End Term Examination: Internal Assessment Marks: 20 (T)+10 (P)=30 End Term Exam Marks: 50 (T)+20 (P)=70
Part C-Learning Resources		
References: <ul style="list-style-type: none"> ● Food & Beverage Service – Dennis R.Lillicrap. & John A. Cousines. Publisher: ELBS ● Food & beverage Service Training Manual – Sudhir Andrews, Tata Mc Graw Hill. ● Food & Beverage Service – R. Singaravelavan. ● Food & Beverage Service & Management -- Bobby George & Sandeep Chatterjee ● Food & Beverage Service- Anita Sharma & S N Bagchi. ● Financial & Cost control techniques in hotel & Catering Industry – Dr J.M.S.Negi 		

