



Department of Hospitality and Hotel Administration

B.Sc in Hospitality and Hotel Administration
Effective from 2015

SEMESTER-1							
Sl. No.	Type	Course No.	Course Name- BSC IN H &HA	L	T	P	Credits
THEORY							
1		BHM-101	Food Production & Patisserie-I	3	0	0	3
2		BHM-102	Food & Beverage Service -I	3	0	0	3
3		BHM-103	Front Office Operations	2	0	0	2
4		BHM-104	Accommodation Operations	2	0	0	2
5		BCS-102	Computer Fundamentals	1	0	0	1
6		BHM-105	Nutrition & Food Science	2	0	0	2
7		BHM-107	English	2	0	0	2
PRACTICAL							
8		BHM-191	Food Production Lab	0	0	3	3
9		BHM-192	Food & Beverage Service Lab	0	0	3	3
10		BHM-193	Front Office Operation Lab	0	0	2	2
11		BHM-194	Accommodation Operation Lab	0	0	2	2
12		BCS-192	Computer Lab	0	0	2	2
13		BSD-181	Skill development	0	0	0	1
14		BSD-182	Project & seminar	0	0	0	1
TOTAL				15	0	12	29

SEMESTER-2							
Sl. No.	Type	Course No.	Course Name- BSC IN H &HA	L	T	P	Credits
THEORY							
1		BHM-201	Food Production & Patisserie-II	3	0	0	3
2		BHM-202	Food & Beverage Service - II	2	0	0	2

3		BHM-203	Front Office Operations	2	0	0	2
4		BHM-204	Accommodation Operations	2	0	0	2
5		BCS-203	Computer Application	1	0	0	1
6		BHM-205	Nutrition & Food Science	2	0	0	2
7		BHM-206	Introduction to Accounting	2	0	0	2
8		BHM-207	Environmental science	1	0	0	1
PRACTICAL							
9		BHM-291	Food Production Lab	0	0	3	3
10		BHM-292	Food & Beverage Service Lab	0	0	3	3
11		BHM-293	Front Office Op Lab	0	0	2	2
12		BHM-294	Accommodation Operation Lab	0	0	3	3
13		BCS-292	Computer Lab	0	0	2	2
14		BSD-281	Project & seminar	0	0	0	1
15		BSD-282	Skill development	0	0	0	1
TOTAL				15	0	13	30

SEMESTER-3							
Sl. No.	Type	Course No.	Course Name- BSC IN H & HA	L	T	P	Credits
SESSIONAL INDUSTRIAL TRAINING							
1			Log Book	0	0	0	3
2			Project Work	0	0	0	12
3			Attendance	0	0	0	2
4			Presentation & viva	0	0	0	11
TOTAL							28

SEMESTER-4							
Sl. No	Type	Course No.	Course Name- BSC IN H & HA	L	T	P	Credits
THEORY							
1			Log Book	0	0	0	3
2			Project Work	0	0	0	12
3			Attendance	0	0	0	2
4			Presentation & viva	0	0	0	11
TOTAL							28

SEMESTER-5							
Sl. No.	Type	Course No.	Course Name- BSC IN H &HA	L	T	P	Credits
THEORY							
1		BHM-501	Advanced Food Production & Patisserie	3	0	0	3
2		BHM-502	Food & Beverage Service		0	0	
3		BHM-503	Front Office Operations	3	0	0	3
4		BHM-504	Accommodation Operations	2	0	0	2
5		BHM-505	H R Management & Hotel Laws	2	0	0	2
6		BHM-506	Values & Ethics	2	0	0	2
7		BHM-507	Facility Planning	2	0	0	2
8		BHM-508	F & B Management	2	0	0	2

Sl. No.	Type	Course No.	Course Name- BSC IN H &HA	L	T	P	Credits
THEORY							
1		BHM-601	Advanced Food Production & Patisserie	3	0	0	3
2		BHM-602	Advanced Food & Beverage Service	3	0	0	3
3		BHM-603	Front Office Operations	2	0	0	2
4		BHM-604	Accommodation Operations	2	0	0	2
5		BHM-605	Entrepreneurial skill	2	0	0	2
6		BHM-606	Marketing & Sales	2	0	0	2
7		BHM-607	Principles of Management	2	0	0	2
8		BHM-608	Food Costing	2	0	0	2
PRACTICAL							
9		BHM-691	Advanced Food Production Lab & Patisserie	0	0	3	3
10		BHM-692	Advanced Food & Beverage Service Lab	0	0	3	3
11		BHM-693	Front Office Operations Lab	0	0	2	2
12		BHM-694	Accommodation Operations Lab	0	0	2	2

13		BSD-681	Project & seminar	0	0	0	1
14		BSD-682	Skill development	0	0	0	1
TOTAL				18	0	10	30

Detail Syllabus BSC IN H & HA Semester-1

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Sl. No.	Type	Course No.	Course Name	L	T	P	Credits
THEORY							
1		BHM-101	Food Production & Patisserie-I	3	0	0	3
2		BHM-102	Food & Beverage Service -I	3	0	0	3
3		BHM-103	Front Office Operations	2	0	0	2
4		BHM-104	Accommodation Operations	2	0	0	2
5		BCS-102	Computer Fundamentals	1	0	0	1
6		BHM-105	Nutrition & Food Science	2	0	0	2
7		BHM-107	English Communication	2	0	0	2
PRACTICAL							
8		BHM-191	Food Production Lab	0	0	3	3
9		BHM-192	Food & Beverage Service Lab	0	0	3	3
10		BHM-193	Front Office Operation Lab	0	0	2	2
11		BHM-194	Accommodation Operation Lab	0	0	2	2
12		BCS-192	Computer Lab	0	0	2	2
13		BSD-181	Skill development	0	0	0	1
14		BSD-182	Project & seminar	0	0	0	1
TOTAL				17		12	29

Course Code	XHH1001			
Course Title	Food Production & Patisserie-I			
Category	B.SC IN H&HA			
LTP & Credits	L	T	P	Credits
	3	0	0	3
Total Contact Hours	36			
Pre-requisites	None			

Learning Objective: Providing an in-depth knowledge pertinent to the evolution of the industry.

- Educating on the various operational areas, equipment used, technical terms and operations.
- Introducing of cuisine.
- Learning how to prepare different dishes.

Course Outcome:

XHH 1001.1	Student will able to evaluate the different standards of professionalism required and will apply the same in the industry
XHH 1001.2	Student will able to create design of diferent kitchen sections by planing out using different types of layouts.
XHH 1001.3	Student will able to define role of the chefs of different level and relate inter – departmental co-operations
XHH 1001.4	Student will able to recognise the heavy equipments,small equipments and apply them as per uses.
XHH 1001.5	Student will able to evaluate food materials and apply it with parallel study with nutrition.
XHH 1001.6	Student will able to define different cooking principals and implement the same in the proffessional career
XHH 1001.7	Student will able to produce standard recipes and plan out its costing
XHH 1001.8	Student will able to explain the basics aspects of bakery in writing

Course Content:

1.0 INTRODUCTION TO PROFESSIONAL COOKERY.

Culinary history, Modern development in equipment & food stuff

2.0 STANDARD OF PROFESSIONALISM

Levels of skill, Attitude towards work, Behavior in the kitchen, Personal hygiene, Organization of practical work

3.0 KITCHEN ORGANIZATION

Structure of a kitchen lay out, Various sections

4.0 THE CLASSICAL KITCHEN BRIGADE

Role of the chef, Inter – departmental co-operation, Daily routine & systems

5.0 EQUIPMENTS & TOOLS

Heavy equipments, Small equipments, Cleaning & maintenance

6.0 COMMODITIES

Professional knowledge of food material, Parallel study with nutrition.

7.0 BASIC COOKERY PRINCIPLES

Aims & objective of cooking, Preparation of ingredients, Texture, Methods of cooking, Principles of invalid cookery, Principles of food storage, Menu planning, Work methods in food production

Western culinary terms, Hindi equivalents of some English food name, Reheating of food – rechauffe cooking, Accompaniments & garnishes.

8.0 FOUNDATION OF CONTINENTAL COOKERY

Stock, Soup, Sauce, Fish, Poultry, Meat, Vegetables, Egg.

9.0 MENU BRIEFING

Standard recipes, Working & costing

10.0 BAKERY EQUIPMENTS

Selection Criteria,
Maintenance

11.0 FUNDAMENTALS OF BAKERY

Methods of cake making, Methods of pastry making, Basic cream, Cookies and biscuits

Text / Reference Books:

1. D.D. Riley and K. A. Hunt, "Computational Thinking for the Modern Problem Solver", CRC Press.
2. P. Ferragina Luccio, "Computational Thinking: First Algorithms, then Code", Springer.
3. S. S. Sastry, "Introductory Methods of Numerical Analysis", Prentice-Hall of India.
4. R. G. Dromey, "How to Solve it by Computer?", Prentice-Hall.

CO-PO Mapping:

	Programme Outcomes (PO)											
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12
C01	3	-	-	-	-	-	-	-	-	-	3	-
C02	-	2	2	-	-	-	-	-	-	-	1	-
C03	2	-	-	-	-	-	-	-	3	-	-	-
C04	1	-	-	3	-	-	-	-	-	-	-	-
C05	-	-	-	-	-	2	-	-	-	-	-	-

C06	3	-	-	-	-	-	-	-	-	-	2	-
C07	-	2	-	-	-	-	-	-	-	-	3	-
C08	3	-	-	-	-	-	-	2	-	-	-	-

Course Code	XHH1101			
Course Title	Food Production Lab			
Category	BSC IN H&HA			
LTP & Credits	L	T	P	Credits
	0	0	3	3
Total Contact Hours	36			
Pre-requisites	None			

Learning Objective: The Student will get knowledge about the world of Food & Beverage:

- Providing an in-depth knowledge pertinent to the evolution of the industry.
- Educating on the various operational areas, equipment used, technical terms and operations.
- Introducing of cuisine.
- Learning how to prepare different dishes.

Course Outcome:

XHH 1101.1	Students will able to develop an early stage skill and interest in preparing continental and Indian style cookery to perfect basic skills acquired in preparation of various stocks, soups, sauces and plan their application in menus
XHH 1101.2	Students will able to apply an early stage skill in cutting the fish and using them in preparing continental and Indian style cookery to perfect basic skills acquired in preparation of various fish dishes and plan their application in menus
XHH 1101.3	Students will able to apply an early stage skill in cutting the poultry and using them in preparing continental and Indian style cookery to perfect basic skills acquired in preparation of various poultry and meat dishes and plan their application in menus

XHH 1101.4	Students will able to apply an early stage skill in cutting the different vegetables and using them in preparing continental and Indian style cookery to perfect basic skills acquired in preparation of various vegetable based dishes and plan their application in menus
XHH 1101.5	Students will able to develop an early stage skill and interest in preparing continental and Indian style cookery to perfect basic skills acquired in preparation of various egg based dishes and plan their application in menus
XHH 1101.6	Students will able to develop an early stage skill and interest in preparing different cream and cakes to perfect basic skills acquired in preparation of various products and plan their application in menus

Suggestive List of Experiments:

FOOD PRODUCTION

Stock, Soup, Sauce, Fish, Poultry, Meat , Vegetables, Egg

* BAKERY

Cream, Cake

Text / Reference Books:

1. J. Millman, C. Halkias and C. D. Parikh, "Integrated Electronics", McGraw-Hill Education.
2. D. A. Bell, "Electronic Devices and Circuits", Oxford University Press.
3. D. P. Kothari and I. J. Nagrath, "Basic Electronics", McGraw-Hill Education.
4. J. D. Ryder, "Electronic Fundamentals and Applications", Prentice-Hall of India.

CO-PO Mapping:

	Programme Outcomes (PO)											
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12
C01	2	-	2	-	-	1	-	-	-	-	-	-
C02	2	-	2	-	-	1	-	-	-	-	-	-
C03	2	-	2	-	-	1	-	-	-	-	-	-
C04	2	-	2	-	-	1	-	-	-	-	-	-
C05	2	-	2	-	-	1	-	-	-	-	-	-
C06	2	-	2	-	-	1	-	-	-	-	-	-

Course Code	XHH1002			
Course Title	Food & Beverage Service -I			
Category	B.SC IN H&HA			
LTP & Credits	L	T	P	Credits
	3	0	0	3
Total Contact Hours	36			
Pre-requisites	None			

Learning Objective:The Student will get knowledge about the world of Food & Beverage:

- Providing an in-depth knowledge pertinent to the evolution of the industry.
- Educating on the various operational areas, equipment used, technical terms and operations.
- Introducing to the world of Alcoholic and Non-Alcoholic Beverage.
- Learning how to prepare KOT, BOT, billing methods, sales summary.

Course Outcome:

XHH 1002.1	Develop an insight on growth & career opportunities in the Hotel and catering Industry
XHH 1002.2	Implement the Professional attributes of F & B staff.
XHH 1002.3	Evaluate the role of F & B department its functions and staffing
XHH 1002.4	Construct the role of Ancillary department in F&B.
XHH 1002.5	Examine & classify various services eg. American, Russian, English & French Service.
XHH 1002.6	Identify and use the different types of restaurant equipment.
XHH 1002.7	Interpret & describe the various types of standard Menus used in star hotels

Course Content:

Introduction to the Hotel Industry: The growth of the catering industry in India. Career opportunities in the Hotel and

Course Code	XHH1102			
Course Title	Food & Beverage Service Lab			
Category	B.SC IN H&HA			
LTP & Credits	L	T	P	Credits
	0	0	3	3
Total Contact Hours	36			
Pre-requisites	None			

Learning Objective: **The Student will get knowledge about:**

- Familiarising, upkeep of the equipments and sideboards used in restaurants,
- Introducing the concept of table and cover setup and relevant service.
- Learning the various cover setups for food and beverage service.
- Understanding the procedure of taking a guest's order and service of food and beverages.

Course Outcome:

XHH 1102.1	Identify the different equipments & furniture used in food and beverage service
XHH 1102.2	Recognize the method of cleaning and upkeep of silver
XHH 1102.3	Organizing and upkeep of side stations
XHH 1102.4	Demonstrate & prepare different table cover for a la carte and table d'hôte
XHH 1102.5	Illustrate laying of table linen procedure
XHH 1102.6	Compose various design of napkin folds
XHH 1102.7	Develop the techniques of greeting, seating & order taking procedures for guest
XHH 1102.8	Implement the standard of service for food according to the order from guests
XHH 1102.9	Outline the various types of breakfast setup and service

Suggestive List of Experiments:

Familiarization of Restaurant Equipment

Method of cleaning and upkeep of silver

Arrangement of Sideboards
 Laying of Table Linen
 Lay-out for various meals
 Folding serviettes in various designs
 Receiving guests and taking orders
 Service of Food
 Service of Breakfast

Text / Reference Books:

- **Food & Beverage Service – Dennis R.Lillicrap. & John A. Cousins. Publisher:ELBS**
- **Food & Beverage Service Management – Brian Varghes**
- **The Waiter - Handbook By Grahm Brown,**
- **Food & Beverage Service by R. Singaravelavan**

CO-PO Mapping:

	Programme Outcomes (PO)											
	P01	P02	P03	P04	P05	P06	P07	P08	P09	P010	P011	P012
C01	3	-	-	-	-	-	-	-	-	-	2	1
C02	-	-	2	3	-	-	-	-	1	-	-	-
C03	-	-	-	-	1	3	1	-	-	-	-	-
C04	1	-	3	-	-	-	-	2	-	-	-	-
C05	3	2	-	-	-	-	-	1	-	-	-	-
C06	3	2	-	-	-	-	-	-	1	-	-	-
C07	3	-	-	-	-	-	-	-	-	-	2	1
C08	-	-	2	3	-	-	-	-	1	-	-	-
C09	-	-	-	-	1	3	1	-	-	-	-	-

Course Code	XHH1003			
Course Title	Front Office Operations			
Category	B.SC IN H&HA			
LTP & Credits	L	T	P	Credits
	2	0	0	2
Total Contact Hours	36			
Pre-requisites	None			

Learning Objective: **The Student will get knowledge about:**

- **Familiarising, upkeep of classifications of hotels and room types**
- **Introducing the different characteristics, modes and sources of reservations**
- **Learning the requirements for an effective reservation system**
- **Understanding the tariff structures, room rates and meal plans**

Course Outcome:

XHH 1003.1	Compile the different classifications of hotels & types of rooms
XHH 1003.2	Implement the different tariff structures, room rates & plans
XHH 1003.3	Plan front office staff organization, functions, duties & responsibilities
XHH 1003.4	Evaluate the requirements, functions & importance of an effective reservations system
XHH 1003.5	Incorporate different characteristics, modes, sources, methods, enquiries & requests of reservations
XHH 1003.6	Apply Diary & Whitney System of reservation

Suggestive List of Experiments:

- Classifications of hotels
- Types of rooms
- Tariff structure, rates & plans
- Organization of hotels
- Front Office staff organization
- Functional staff organization of front office
- Staff organization, duties and responsibilities.
- Functions & importance of reservation
- Furniture & equipment of reservation section
- Requirements of an efficient reservation system
- Dealing with reservation enquiries & requests
- Characteristics, modes, sources & methods of reservation
- Diary system of reservation
- Whitney system of reservation.

Text / Reference Books:

- Front Office Management by S.K.Bhatnagar

- Front Office Procedures by Kasanava / Brooks

CO-PO Mapping:

	Programme Outcomes (PO)											
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12
CO1	3	-	-	-	-	-	-	-	-	-	2	1
CO2	-	-	2	3	-	-	-	-	1	-	-	-
CO3	-	-	-	-	1	3	1	-	-	-	-	-
CO4	1	-	3	-	-	-	-	2	-	-	-	-
CO5	3	2	-	-	-	-	-	1	-	-	-	-
CO6	3	2	-	-	-	-	-	-	1	-	-	-

Course Code	XHH1103			
Course Title	Front Office Operations Lab			
Category	B.SC IN H&HA			
LTP & Credits	L	T	P	Credits
	0	0	2	2
Total Contact Hours	36			
Pre-requisites	None			

Learning Objective: **The Student will get knowledge about:**

- Familiarising, upkeep of the front office equipments
- Introducing the designs of various forms and formats
- Learning how to handle reservations
- Recognising how to fill-in the various reservation forms

Course Outcome:

XHH 1103.1	Identify different Front Office equipment, forms and formats
XHH 1103.2	Design tariff card with rates for different room types
XHH 1103.3	Handle reservation enquiries over phone
XHH 1103.4	Fill-in and process reservation forms
XHH 1103.5	Handle diary and Whitney system of reservations

Suggestive List of Experiments:

- Classifications of hotels
- Types of rooms

- Tariff structure, rates & plans
- Organization of hotels
- Front Office staff organization
- Functional staff organization of front office
- Staff organization, duties and responsibilities.
- Functions & importance of reservation
- Furniture & equipment of reservation section
- Requirements of an efficient reservation system
- Dealing with reservation enquiries & requests
- Characteristics, modes, sources & methods of reservation
- Diary system of reservation
- Whitney system of reservation.

Text / Reference Books:

- Front Office Management by S.K.Bhatnagar
- Front Office Procedures by Kasanava / Brooks

CO-PO Mapping:

	Programme Outcomes (PO)											
	P01	P02	P03	P04	P05	P06	P07	P08	P09	P010	P011	P012
C01	3	-	1	2	-	-	-	-	-	-	-	-
C02	2	-	3	-	-	-	-	-	1	-	-	-
C03	3	1	-	-	-	-	-	2	-	-	-	-
C04	3	-	-	-	-	2	-	-	-	-	-	-
C05	3	-	-	-	-	2	-	-	-	-	-	-

Course Code	XHH1004			
Course Title	Accommodation Operations			
Category	B.SC IN H&HA			
LTP & Credits	L	T	P	Credits
	2	0	0	2
Total Contact Hours	36			
Pre-requisites	None			

Learning Objective:

Course Outcome:

XHH 1004.1	Able to describe the classification of hotels and guestroom based on different criteria
XHH 1004.2	Able to determine the placement of housekeeping as an important support department in the organization of hotel departments to achieve maximum efficiency in providing guest services
XHH 1004.3	Able to determine the types, use, maintenance, storage and selection of diverse cleaning equipment
XHH 1004.4	Able to review the types, use, storage and selection of cleaning agents used by housekeeping staff
XHH 1004.5	Able to appreciate the importance of maintaining different surfaces, such as metals, glass, plastics.

Suggestive List of Experiments:

Role Of House Keeping

- In the hotel, In guest satisfaction
- 2. Function of house keeping department
- 3. Services and facilities offered by various hotels
- 4. Types of room
- 5. Organizational structure of house keeping DEPARTMENT
 - Small hotel
 - Medium hotel
 - Large hotel
- 6. Duties & Responsibilities Of Housekeeping Staff
 - Executive housekeeper, Deputy /assistant housekeeper, Floor supervisor, Desk supervisor Public area supervisor, Room attendants, Store keeper, House man

C04	-	-	2	-	-	-	-	-	2	-	1	-
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Course Code	XHH1005			
Course Title	Computer Fundamentals			
Category	B.SC IN H&HA			
LTP & Credits	L	T	P	Credits
	1	0	0	1
Total Contact Hours	36			
Pre-requisites	None			

Learning Objective:

Course Outcome

Suggestive List of Experiments:

1.0 Automation in the hospitality industry

- 1 Data processing
- 2 Electronic data processing
Advantages of electronic data processing, Types of data, Binary coding
- 3 Types of computers
Mainframe computers, Mini computers, Microcomputers, Portable computers
- 4 Computer & its application in the hospitality industry
- 5 The internet & the hospitality industry
Internet application, World wide web
- 6 Networks & networked computers
- 7 Internet hardware components

2.0 Essential of computer systems

- 2.1 Input/output units
Keyboards, Touch screen terminals, Other input devices, Monitors, Printers, Common

i/o units in the hospitality industry
- 2.2 The central processing unit
Read only memory (ROM), Random access memory (RAM)
- 2.3 External storage devices
Magnetic tapes, Floppy disks, Hard drives, CD technology
- 2.4 Anatomy of a microcomputer
Microprocessor characteristics, CPU speed, Bus system, System architecture,
Computer add-ons

3.0 Software its classifications

- 3.1 Generic application software part-1
Word processing software
Working with soft copy, On-screen editing techniques, Formatting documents,
Special features, Desktop publishing

3.2 The operating system
Electronic spreadsheet software

Spreadsheet design, Creating a spreadsheet, Updating data a & recalculations, Common spreadsheet commands, Graphics capability Special features

Text / Reference Books:

1. Computers in Hotels By Seal Partho Pratim
2. Textbook of Computers for Hotel Management by S. Sharma
3. Computer Application by Soumya Ranjan Behera

CO-PO Mapping:

	Programme Outcomes (PO)											
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12
C01	2	-	-	1	-	-	-	-	-	-	1	-
C02	1	-	-	-	-	-	-	-	-	-	1	-
C03	2	-	-	-	-	2	-	-	-	-	1	-
C04	-	1	-	-	-	1	-	-	-	-	1	-
C05	1	-	-	-	-	1	-	-	-	-	-	-
C06	3	-	-	-	-	2	-	-	-	-	2	-

Course Code	XHH 1105			
Course Title	Computer Lab			
Category	B.SC IN H&HA			
LTP & Credits	L	T	P	Credits
	0	0	2	2
Total Contact Hours	36			
Pre-requisites	None			

Learning Objective:

Course Outcome

XHH 1105.1	Students will able to create Microsoft Office programs to create personal, academic and business documents following current professional and/or industry standards.
XHH 1105.2	Students will able to create Microsoft Office programs to create personal, academic and business documents following current professional and/or industry standards.
XHH 1105.3	Students will able to create Microsoft Office programs to create personal, academic and business documents following current professional and/or industry standards.

Suggestive List of Experiments:

1.1 Automation in the hospitality industry

- 1 Data processing
- 2 Electronic data processing
Advantages of electronic data processing, Types of data, Binary coding
- 3 Types of computers
Mainframe computers, Mini computers, Microcomputers, Portable computers
- 4 Computer & its application in the hospitality industry
- 5 The internet & the hospitality industry
Internet application, World wide web
- 6 Networks & networked computers 7
Internet hardware components

2.1 Essential of computer systems

- 2.1 Input/output units
Keyboards, Touch screen terminals, Other input devices, Monitors, Printers, Common

i/o units in the hospitality industry

- 2.5 The central processing unit
Read only memory (ROM), Random access memory (RAM)
- 2.6 External storage devices
Magnetic tapes, Floppy disks, Hard drives, CD technology
- 2.7 Anatomy of a microcomputer
Microprocessor characteristics, CPU speed, Bus system, System architecture, Computer add-ons

3.1 Software its classifications

- 3.1 Generic application software part-1
Word processing software
Working with soft copy, On-screen editing techniques, Formatting documents, Special features, Desktop publishing

- 3.2 The operating system
Electronic spreadsheet software

Spreadsheet design, Creating a spreadsheet, Updating data a & recalculations, Common spreadsheet commands, Graphics capability Special features

Text / Reference Books:

- 1. Mastering MS Office nu Kumar Bittu
- 2. Master Book Of Computer by Mangesh Bhuvad

CO-PO Mapping:

	Programme Outcomes (PO)											
	P01	P02	P03	P04	P05	P06	P07	P08	P09	P010	P011	P012
CO1	3	1	-	-	-	-	-	-	-	-	2	-
CO2	3	1	-	-	-	-	-	-	-	-	2	-
CO3	3	1	-	-	-	-	-	-	-	-	-	-

Course Code	XHH 1006
Course Title	Nutrition & Food Science

Category	B.SC IN H&HA			
LTP & Credits	L	T	P	Credits
	2	0	0	2
Total Contact Hours	36			
Pre-requisites	None			

Learning Objective:

1. Knowledge of nutrients will help students to prepare healthy foods.
2. Knowledge of microorganisms will help students to preserve the foods from contamination and different techniques of food preservation can be practised by them.
3. Knowledge of sanitation and hygiene will help students to maintain compact sanitation in the kitchen and kitchen premises during preparation and handling of foods.
4. Knowledge of adulteration will help students to identify adulterated foods.

Course Outcome

XHH 1006.1	Describe the sources, functions, effect of using calorie, carbohydrate, protein, fat, vitamins and minerals in daily diet.
XHH 1006.2	Explain the good and bad effect of microorganisms in food preparation.
XHH 1006.3	Classify types of microorganisms affecting food.
XHH 1006.4	Illustrate preservation methods of food.
XHH 1006.5	Compare and contrast adulterated and non-adulterated foods.
XHH 1006.6	Prioritize the maintenance of personal hygiene, kitchen hygiene and workstation hygiene.

Suggestive List of Experiments:

NUTRITION

- I. Definition of calories: Calories used in Nutrition as against those in physics, standard measures, daily requirements, factors that affect requirements.
- II. Carbohydrates: composition, classification, sources, functions, daily requirements, excess & deficiency.
- III. Proteins: composition, classification, importance, sources, daily requirements based on age groups, excess & deficiency, protein quality and supplementation of amino acids.
- IV. Fats: classification according to sources, fatty acids, difference between animal and vegetable fat, functions, daily requirements, excess and deficiency.
- V. Water: Minerals:

- a. major -calcium, phosphorus, iron, iodine, sodium chloride (deficiency) and daily potassium magnesium sulpher requirements.
 - b. Minor – manganese, cobalt, zinc, flurine & copper.
- VI. Vitamins in diet-fat soluble A, B, E & K water soluble, B complex & C, sources, functions, daily requirements, excess and deficiency.

FOOD SCIENCE

- I. Introduction to Food Microbiology – its importance in relation to food handling, preparation and service.
- II. Bacteria, Yeast, Mould – characteristics, factors for growth. The harmful and beneficial effects of these as related to food preparation, storage and consumption.
- III. Use of disinfectants – sterilization & pasteurization of food and food handling equipment as related to the Catering Industry.
- IV. Preservation of fresh food products, canned and frozen foods, by application of high temperatures, low temperatures, irradiation and chemical preservatives.
- V. Food Adulteration as a public health hazard, prevailing food standards in India, prevention of adulteration, simple tests to detect common food adulterates in milk, cereals, beverages, pulses, masala powders, etc.
- VI. Personal hygiene.
- VII. Hygiene and sanitation of premises, kitchen area, Garbage area, etc.

Text / Reference Books:

1. **“FOOD SCIENCE” by B. Srilakshmi, “New Age Publications”**
2. **“FOOD SCIENCE AND NUTRITION” by Sunetra Roday, “Oxford Publications**
3. **“SANITATION AND HYGIENE” by Sunetra Roday, “Oxford Publications**
4. **“NUTRITION SCIENCE” by B. Srilakshmi, “New Age Publications**

CO-PO Mapping:

Course Code	XHH 1007			
Course Title	English Communication			
Category	B.SC IN H&HA			
LTP & Credits	L	T	P	Credits
	2	0	0	2
Total Contact Hours	36			
Pre-requisites	None			

Learning Objective:

- To teach grammar for communicative purposes.
- Develop speech.
- Enable the students to know the importance and role of efficient communication skills in both the professional and personal world.

Course Outcome:

After the completion of the course, students will:

XHH 1007.1	Understand English grammar, syntax and construct sentences.
XHH 1007.2	Identify English synonyms and antonyms and enhance vocabulary.
XHH 1007.3	Read passages and newspaper reports out loud confidently to improve speech and pronunciation.
XHH 1007.4	Write essays and letters.
XHH 1007.5	Converse fluently in terms of role playing and in group discussions.

Suggestive List of Experiments:

ENGLISH COMMUNICATION

English grammar: sentence making, preposition, synonyms, antonyms, essay writing, phonetics Oral : reading aloud (from the newspaper) , speech , role playing in the reception, station , market , as a tourist guide ; brainstorming .
Group Discussion : importance , do's and don'ts of Group Discussion .

Text / Reference Books:**Oxford Modern English Grammar (Author: Bas Aarts)****Communication for Professionals and Students (Dr. Amitabh Dwivedi)****Communication Skills (Author: Sanjay Kumar and Pushp Lata) ; (Publisher: Oxford University Press)****Personality Development and Soft Skills (Author: Barun K Mitra); (Publisher: Oxford University Press)****Business Correspondence and Report Writing (Author: RC Sharma and Krishna Mohan)****CO-PO Mapping:**

	Programme Outcomes (PO)											
	P01	P02	P03	P04	P05	P06	P07	P08	P09	P010	P011	P012
C01	1	-	-	-	-	-	-	2	2	-	1	-
C02	-	1	-	-	-	-	-	2	-	-	1	-
C03	-	-	-	2	-	-	-	-	-	-	1	-
C04	-	-	1	-	-	2	-	-	-	-	1	-
C05	2	2	-	2	2	1	1	3	2	2	1	-

Detail Syllabus BSC IN H & HA Semester-2

SEMESTER-2							
Sl. No.	Type	Course No.	Course Name- BSC IN H &HA	L	T	P	Credits
THEORY							
1		BHM-201	Food Production & Patisserie-II	3	0	0	3
2		BHM-202	Food & Beverage Service - II	2	0	0	2
3		BHM-203	Front Office Operations	2	0	0	2
4		BHM-204	Accommodation Operations	2	0	0	2
5		BCS-203	Computer Application	1	0	0	1
6		BHM-205	Nutrition & Food Science	2	0	0	2
7		BHM-206	Introduction to Accounting	2	0	0	2
8		BHM-207	Environmental science	1	0	0	1
PRACTICAL							
9		BHM-291	Food Production Lab	0	0	3	3
10		BHM-292	Food & Beverage Service Lab	0	0	3	3
11		BHM-293	Front Office Op Lab	0	0	2	2
12		BHM-294	Accommodation Operation Lab	0	0	3	3
13		BCS-292	Computer Lab	0	0	2	2
14		BSD-281	Project & seminar	0	0	0	1
15		BSD-282	Skill development	0	0	0	1
TOTAL				15	0	13	30

Course Code	XHH2001			
Course Title	Food Production & Patisserie-II			
Category	B.SC IN H&HA			
LTP & Credits	L	T	P	Credits
	3	0	0	3
Total Contact Hours	36			
Pre-requisites	None			

Learning Objective:

Course Outcome

XHH 2001.1	Students will able to adapt a discriminating appreciation of the qualities and standards of different commodities better available in the market like cereals, pulses, pastas, fats & oils, herbs, spices, condiments etc. and will able to apply their suitability for different purposes in culinary world.
XHH 2001.2	Students will able to analyze different types of dairy products like milk, cheese, butter, in respect to their manufacturing and availability in the market and apply their suitability for different purposes in the culinary world.
XHH 2001.3	Students will able to define different types of raising agents constituents, market brand names in respect to their manufacturing and availability in the market and their suitability for different purposes in the culinary world in writing.
XHH 2001.4	Students will able to define different types, rolls and uses of convenience food and apply their uses in culinary world.
XHH 2001.5	Students will able to define Tea, Coffee, Cocoa in terms of manufacturing process and types available and will able to apply the same in the culinary world.
XHH 2001.6	Students will able to acquire knowledge in different aspects of quantity food preparation in terms of different aspects of menu planning and recipe building and will able to comprehend planning and organizing regarding the same.
XHH 2001.7	Students will able to define the basic principles of bakery and will able to apply the same in the culinary world.

Suggestive List of Experiments:

FOOD PRODUCTION & PATISSERIE - II

Commodities

To develop an intelligent interest in basic commodities, both raw and processed, generally used in catering. Including the production and distribution by a systematic and practical study of the market. The students will have a discriminating appreciation of the qualities and standards of commodities better available in the market and their suitability for different purposes.

Cereals

Growth & cultivation of different types, Methods of processing, Forms in which the products are available in the market, Their vernacular and English names & uses

Pulses

Growth & cultivation of different types, Methods of processing, Forms in which the products are available in the market, Their vernacular and English names & uses

Elementary Pastas

Method of manufacturing, Range available in the market

Milk

Forms in which available & processing

Cheese

Range of cheese – an economic study of quality and use

Butter

Types and form in which available

Raising Agents

Types, constituents, market brand names

Fats & Oils

Sources & Processing

Vanaspati, Margarine, Refined, Double Refined, unrefined & uses

Herbs, Spices & Condiments

Classification, identification, vernacular & English names

Convenience Food

Rolls: Types & Advantages

Tea, Coffee, Cocoa cultivation, processing

Types & forms in which available in the market & the uses

Course Code	XHH2101			
Course Title	Food Production Lab			
Category	B.SC IN H&HA			
LTP & Credits	L	T	P	Credits
	0	0	3	3
Total Contact Hours	36			
Pre-requisites	None			

Learning Objective:

Course Outcome

XHH 2101.1	Students will able to demonstrate the preparation of basic three course Indian, Continntal, Chinese, Italian menu
XHH 2101.2	Students will able to demonstrate the preparation of basic bakery products like cake, bread, biscuits, tarts, etc.
XHH 2101.3	Students will able to prepare various meat, fish, egg, vegetables based dishes by applying different methods of cooking

Suggestive List of Experiments:

FOOD PRODUCTION & PATISSERIE (Lab)

- Preparation of three course menu
- Preparation of various types of desserts
- Pastry, Pie & Tart
- Cookies & Biscuits

Bread rolls & Bread Methods of cooking meat and poultry

Skewered – roast and spit-Minced

Stewed

Methods of cooking fish

Roast on spil-Stewed-Fried

Eggs-curried

Vegetables accompaniments

- **Text / Reference Books:**

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- **CO-PO Mapping:**

	Programme Outcomes (PO)											
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12

C01	2	-	-	1	-	-	-	-	1	-	-	-
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C02	2	-	-	1	-	-	-	-	1	-	-	-
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C03	2	-	-	1	-	-	-	-	1	-	-	-
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Course Code	XHH2002
Course Title	Food & Beverage Service - II

Category	B.SC IN H&HA			
LTP & Credits	L	T	P	Credits

	2	0	0	2
Total Contact Hours	36			
Pre-requisites	None			

Learning Objective: After completion of this module, the student will be able to:

- **differentiate between: infused, fermented, and distilled beverages**
- **know the difference between: table or still, sparkling, fortified and aromatic wines**
- **know how to properly store wine**
- **know exciting world of wines and to recognize various new and old world wines**
- **identify, suggest and serve different kinds of wine in a professional manner**
- **identify, suggest and serve distilled spirits**
- **identify and serve beer**
- **identify Food and wine pairing technique**
- **perform coffee and tea service**

Course Outcome

XHH 2002.1	Restate different non-alcoholic beverages with their preparation and services.
XHH 2002.2	Gain insight into the manufacturing, styles, storage and service of beer
XHH 2002.3	Develop & interpret the concepts & role of Spirits as Alcoholic Beverages in hospitality industry.
XHH 2002.4	Differentiate & compile the various liqueurs and bitters for hotel Industry effectiveness.
XHH 2002.5	Interrelate and evaluate the intricate process of growing grapes and producing still and sparkling wines around the globe.

COURSE CONTENT:

Objectives : To give the student an extensive understanding of the various alcoholic beverages available in India, and its common use throughout the Hotel Industry- the history, manufacture, classification, storage and service.

Non-alcoholic Beverages; Tea; Coffee; milk based drinks; juices, soft drinks .

Beer : History, manufacture, types, storage, service, Brand Names.

Spirits : Different types whisky, Gin, Brandy, Rum, Vodka, Tequila, Methods of manufacture other spirit.

Liqueurs & Bitters : History, Classification, methods of production , uses.

Cocktails and Mixed Drinks : History, Definition, Methods of mixing drinks, Developing a drink recipe, Bar measures, Mixed Drinks, Names of Classic Cocktails.

Tobacco & Cigars

Wines--- Introduction to wines, History of viticulture, Vines, Needs of wine, composition of grapes & effect of nature of wine. Wine makers calendar

Vinification--- Harvesting, destalking, crushing, pressing, fermentation, care of wine, racking, fining, filtering, ageing, bottles and bottling, corking.

Definition of wines --- Wine categories --- table, fortified, & sparkling, Wine colour--- red, white, rose, characteristic of wines---- still, natural, sweet, vintage & non—vintage.

Principle wine producing countries----- France, Italy, Germany, Portugal, Spain, Australia, U.S.A., India. Sherry, port & Madeira to be dealt with.

Champagne. --
- Origin, areas of production, grape varieties, method of production, types, label language, size of bottles, champagne shippers.

Text / Reference Books:

- **Food & Beverage Service – Dennis R.Lillicrap. & John A. Cousins. Publisher:ELBS**
- **Food & Beverage Service Management – Brian Varghes**
- **The Waiter - Handbook By Graham Brown**
- **Food & Beverage Service by R. Singaravelavan**

● **CO-PO Mapping:**

	Programme Outcomes (PO)											
	P01	P02	P03	P04	P05	P06	P07	P08	P09	P010	P011	P012
C01	3	-	-	-	-	-	-	-	-	-	2	1
C02	-	-	2	3	-	-	-	-	1	-	-	-
C03	-	-	-	-	1	3	1	-	-	-	-	-
C04	1	-	3	-	-	-	-	2	-	-	-	-
C05	3	2	-	-	-	-	-	1	-	-	-	-

Course Code	XHH2102
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Course Title	Food & Beverage Service Lab
Category	B.SC IN H&HA

LTP & Credits	L	T	P	Credits
	0	0	3	3
Total Contact Hours	36			
Pre-requisites	None			

Learning Objective: AFTER COMPLETION OF THE COURSE, THE STUDENTS WILL GET:

- To understand the development of the food service industry
- To identify various types of restaurants and understand their features.
- To comprehend various equipment used in the restaurant
- To learn and create various napkin folds
- To learn the various cover setup for food and beverage service.
- To understand the procedure of taking a guest's order and service of water
- To understand the service skills involved using Service Spoon and Fork

Course Outcome

XHH 2102.1	Demonstrate & prepare different table cover for a la carte and table d'hôte
XHH 2102.2	Implement the standard of service for food according to the order from guests
XHH 2102.3	Develop the techniques of greeting, seating & Beverage order taking procedures for guest
XHH 2102.4	Implement the standard of service for beverage according to the order from guests

Suggestive List of Experiments:

FOOD & BEVERAGE SERVICE LAB

Objectives : To develop skills and techniques in the operational activities of food and beverage service, particularly in relation to beers and spirits, and other alcoholic and non-alcoholic beverages and the service of continental and Indian regional dishes.

Table Laying

Food Service

Taking order for alcoholic beverages

Service of spirits, aperitifs, liqueurs and beers Preparation and service of cocktails and mixed drinks

Service of Regional dishes

Room Service tray set up

Text / Reference Books:

- **Food & Beverage Service – Dennis R.Lillicrap. & John A. Cousins. Publisher:ELBS**

- **Food & Beverage Service Management – Brian Varghes**
- **The Waiter - Handbook By Grahm Brown**
- **Food & Beverage Service by R. Singaravelavan**

- **CO-PO Mapping:**

	Programme Outcomes (PO)											
	P01	P02	P03	P04	P05	P06	P07	P08	P09	P010	P011	P012
C01	3	-	-	-	-	-	-	-	-	-	2	1
C02	-	-	2	3	-	-	-	-	1	-	-	-
C03	-	-	-	-	1	3	1	-	-	-	-	-
C04	1	-	3	-	-	-	-	2	-	-	-	-
C05	3	2	-	-	-	-	-	1	-	-	-	-
C06	3	2	-	-	-	-	-	-	1	-	-	-

Course Code	XHH2003			
Course Title	Front Office Operations			
Category	B.SC IN H&HA			
LTP & Credits	L	T	P	Credits
	2	0	0	2
Total Contact Hours	36			
Pre-requisites	None			

Learning Objective: **The Student will get knowledge about:**

- Familiarising front office layout and importance of lobby
- Introducing the concept registration and pre-registration process.
- Learning how to make group reservations
- Understanding the various compiled reports

Course Outcome

XHH 2003.1	Plan the front desk layout, it's location in the lobby, importance, design & material used
XHH 2003.2	Incorporate handling special situations, cancellations & amendments
XHH 2003.3	Compile different reports & statistics, organization structure of reception area, duties, responsibilities, work schedule & duty roster of all front desk staff

XHH 2003.4	Apply pre-registration procedures, registration/on-arrival procedures, departure procedures, guest room assignments & reservation terminologies
XHH 2003.5	Create group reservations
XHH 2003.6	Evaluate importance of effective co-operation with other departments & particularly Housekeeping

Suggestive List of Experiments:

FRONT OFFICE OPERATION (THEORY & PRACTICAL)

Front desk layout : Reception & Staff , Preparation of guest arrival & receiving & registration of guests , methods of room assignments , luggage handling and arrival records

- Handling Special situations : group arrival & Departures, Room changes , VIP's over booking , complains
- Departure Procedures
- Cooperation with other departments & particularly Housekeeping
- Cancellation & amendments
- Reservation terminology and Over booking.
- Group reservation
- Reports & statistics
- Recapitulation of reservation systems & procedures
- Front desk lay out, its location in the lobby & its importance, its design, material used, various section of front desk including bell desk, equipments
- Organization section of reception section. Duties & responsibilities, qualifications of front desk staff, work schedule & duty roster of all front desk staff member.
- Pre registration- procedures for VIP, SPATT& groups etc.
- On arrival procedures---receiving, greeting, welcoming a guest, assessing the guest requirements, product knowledge of receptionists, selling techniques & tips
- Room assignment to a guest--- to individuals, group, walk in, guests with reservations
- Registration of a guest

Text / Reference Books:

- Front Office Management by S.K.Bhatnagar
- Front Office Procedures by Kasanava / Brooks

• CO-PO Mapping:

	Programme Outcomes (PO)											
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12
CO1	3	-	-	1	-	-	-	-	2	-	-	-
CO2	2	3	-	-	-	-	-	1	-	-	-	-
CO3	-	-	3	2	-	-	-	-	-	1	-	-

C04	2	1	-	-	-	-	-	2	-	-	-	-
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Course Code	XHH2103			
Course Title	Front Office Op Lab			
Category	B.SC IN H&HA			
LTP & Credits	L	T	P	Credits
	0	0	2	2
Total Contact Hours	36			
Pre-requisites	None			

Learning Objective: **The Student will get knowledge about:**

- Handling FIT and group reservations
- Solving overbooking problems and reservation situations
- Understanding the soft skills required in handling

reservations Course Outcome

Suggestive List of Experiments:

FRONT OFFICE OPERATION (THEORY & PRACTICAL)

Front desk layout : Reception & Staff , Preparation of guest arrival & receiving & registration of guests , methods of room assignments , luggage handling and arrival records

- Handling Special situations : group arrival & Departures, Room changes , VIP's over booking , complains
- Departure Procedures
- Cooperation with other departments & particularly Housekeeping
- Cancellation & amendments
- Reservation terminology and Over booking.
- Group reservation
- Reports & statistics
- Recapitulation of reservation systems & procedures

- Front desk lay out, its location in the lobby & its importance, its design, material used, various section of front desk including bell desk, equipments
- Organization section of reception section. Duties & responsibilities, qualifications of front desk staff, work schedule & duty roster of all front desk staff member.
- Pre registration- procedures for VIP, SPATT& groups etc.
- On arrival procedures---receiving, greeting, welcoming a guest, assessing the guest requirements, product knowledge of receptionists, selling techniques & tips
- Room assignment to a guest--- to individuals, group, walk in, guests with reservations

- Registration of a guest

Text / Reference Books:

- Front Office Management by S.K.Bhatnagar
- Front Office Procedures by Kasanava / Brooks

CO-PO Mapping:

	Programme Outcomes (PO)											
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12
C01	3	-	-	1	-	-	-	-	2	-	-	-
C02	2	3	-	-	-	-	-	1	-	-	-	-
C03	-	-	3	2	-	-	-	-	-	1	-	-
C04	2	1	-	-	-	-	-	2	-	-	-	-

Course Code	XHH2004			
Course Title	Accommodation Operations			
Category	B.SC IN H&HA			
LTP & Credits	L	T	P	Credits
	2	0	0	2
Total Contact Hours	36			
Pre-requisites	None			

Learning Objective:

Course Outcome

XHH 2004.4	Able to describe the systematic method of guestroom supervision with inspection checklist in guestrooms and public areas
XHH 2004.5	Able to determine the types, selection and maintenance of floor finishes and wall coverings

Suggestive List of Experiments:

ACCOMODATION OPERATION

1.0 FLOOR FINISHES Types Maintenance & care Selection

2.0 WALL FINISHES & WALL COVERING

- Types
- Maintenance & care
- Selection

3.0 CHAMBER MAID’S SERVICE ROOM

- Location
- Lay out & essentials features
- Chamber maids trolley.

4.0 DAILY ROUTINE & SYSTEM OF THE HOUSE KEEPING DEPARTMENT

5. CLERICAL AND OFFICE ROUTINES Key control

- Maids and house keepers report
- Check list
- Work card

CLEANING ROUTINE Daily cleaning routine Weekly cleaning routine

PUBLIC AREAS:

Cleaning of lobbies (nightly, weekly and monthly), Elevators, Restaurant, Food service areas, and employees areas.

- Special cleaning routine
- Public area cleaning
- Various types of machinery, their use & care
- Room inspection

7.0 CLEANING OF DIFFERENT SURFACE

- Flooring & floor covers , Wood, Marbles, Glass, Carpet

8.0 HIGH STANDARDS OF CLEANLINESS

- Public area, lobby, Pest control, Back area

9.0 INTER/INTRA DEPARTMENTAL RELATIONSHIP

Text / Reference Books:

- **CO-PO Mapping:**

	P
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	P01	P02	P03	P04	P05	P06	P07	P08	P09	P010	P011	P012
C01	2	-	-	-	2	-	-	-	1	-	-	-
C02	2	2	-	-	-	-	-	-	2	-	-	-
C03	-	2	-	2	-	-	-	-	-	-	1	-
C04	-	2	-	-	1	-	-	-	1	-	-	-
C05	2	-	-	-	-	-	-	-	-	1	-	-
C06	-	-	-	-	-	-	-	-	-	2	1	-

Course Code	XHH2104			
Course Title	Accommodation Operation Lab			
Category	B.SC IN H&HA			
LTP & Credits	L	T	P	Credits
	0	0	3	3
Total Contact Hours	36			
Pre-requisites	None			

Learning Objective:**Course Outcome**

XHH 2104.1	Implement the stain removal procedures with proper chemical
XHH 2104.2	Make different styles of flower arrangement
XHH 2104.3	Perform different methods of bed making
XHH 2104.4	Demonstrate the method of Dry cleaning

Suggestive List of Experiments:**ACCOMODATION OPERATION PRACTICAL**

Floral arrangements

Dry cleaning

Stain removal

Bed making

Text / Reference Books:● **CO-PO Mapping:**

	Programme Outcomes (PO)											
	P01	P02	P03	P04	P05	P06	P07	P08	P09	P010	P011	P012
C01	-	2	-	-	-	-	-	-	-	1	1	-
C02	2	-	-	2	-	-	-	-	-	-	-	-
C03	3	-	-	-	-	2	-	-	-	-	-	-
C04	3	-	-	2	-	-	-	-	1	-	-	-

Course Code	XHH2005
Course Title	Computer Application

C04												
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Course Code	XHH2006			
Course Title	Nutrition & Food Science			
Category	B.SC IN H&HA			
LTP & Credits	L	T	P	Credits
	2	0	0	2
Total Contact Hours	36			
Pre-requisites	None			

Learning Objective:

1. Knowledge of the effect of heat on nutrients will help students to minimize nutrient loss during food preparation.
2. Knowledge of chemicals present in foods will help students to utilize them in the best possible ways.
3. Knowledge of various nutrients will help students to incorporate good food practice and combat malnutrition.
4. Knowledge of proper sanitation and hygiene will help to prevent food contamination.

Course Outcome

XHH 2006.1	Explain the effects of cooking on carbohydrate, protein, fat, vitamins and minerals.
XHH 2006.2	Outline a daily menu based on balanced diet.
XHH 2006.3	Discuss the types of vegetable pigments and the effect of food processing and cooking on them.
XHH 2006.4	Identify the causes of malnutrition
XHH 2006.5	Plan a hygienic way to handle foods, related equipment and proper garbage disposal methods to prevent contamination.

XHH 2006.6

List the percentage composition of commonly used foodstuffs.

Course Code	XHH2007			
Course Title	Introduction to Accounting			
Category	B.SC IN H&HA			
LTP & Credits	L	T	P	Credits
	2	0	0	2
Total Contact Hours	36			

Detail Syllabus BSC IN H & HA Semester-5

SEMESTER-5							
Sl. No.	Type	Course No.	Course Name- BSC IN H &HA	L	T	P	Credits
THEORY							
1		BHM-501	Advanced Food Production & Patisserie	3	0	0	3
2		BHM-502	Food & Beverage Service	3	0	0	3
3		BHM-503	Front Office Operations	3	0	0	3
4		BHM-504	Accommodation Operations	2	0	0	2
5		BHM-505	H R Management & Hotel Laws	2	0	0	2
6		BHM-506	Values & Ethics	2	0	0	2
7		BHM-507	Facility Planning	2	0	0	2
8		BHM-508	F & B Management	2	0	0	2
PRACTICAL							
9		BHM-591	Food Production Lab – Advance Production Training	0	0	3	3
10		BHM-592	Food & Beverage Lab	0	0	3	3
11		BHM-593	Front Office Lab	0	0	2	2
12		BHM-594	Accommodation Operation Lab	0	0	2	2
13		BSD-581	Skill Development	0	0	0	1
14		BSD-582	Project & seminar	0	0	0	1
TOTAL				18	0	10	30

Course Code	XHH5001			
Course Title	Advanced Food Production & Patisserie			
Category	BSC IN H & HA			
LTP & Credits	L	T	P	Credits
	3	0	0	3
Total Contact Hours	36			
Pre-requisites	None			

Learning Objective:

Course Outcome:

XHH 5001.1	Students will able to gather knowledge and attitudes required to plan, organize, produce and cost Indian (regional), Continental and Chinese food in any type of food production operation (table d’hole buffet or a la cartle).
XHH 5001.2	Students will able to evaluate different aspets of a cold kitchen like equipmets used, sections, products and will able to aply the same in the culinary world.
XHH 5001.3	Students will able to organize different products of bakery, pastry, frozen desserts bakeshop production and will able to apply the same in any type of culinary operations.
XHH 5001.4	Students will able to construct professional competence in quantity food, preparation of reipes at medium level from planning to operating and costing and apply the same in the professional culinary fields.
XHH 5001.5	Students will able to construct recipes used in breakfast cookery,snacks, eEthnic eating, Indian pastry and confectionery and will able to apply the the same in the professional culinary fields.

Course Content:

Organization and miseen place for extended meal service, buffet and banqueting. Menu planning will be covered by the Food and Beverage Service programme.

Larder Work- Cold food presentation. Aspics and chaud froid-sandwiches and canapés- Cold starters- Charcuterie (Terrines, galantines, pate, etc.)

Hot Cookery- Regional Indian cookery (according to location)- principles of Chinese cookery-classical and modern garnishes in continental cookery-cooking using left-overs-hot starters.

Pastry & Bakery- Ice cream and sorbets. Frozen desserts Bakeshop production – faults in making rolled in doughs-cake

formulas & cake making Icings-sugar and chocolate basic work

To induce in the student professional competence in quantity food, preparation at medium level from planning to operating and costing .

Classical Indian National Cookery and modern development study of main parts of Indian staple foods + Indian spices

Main recipes used in Breakfast cookery, main meals and snacks Ethnic eating. Traditions (Muslim, traditional vegetarians).

Indian Pastry and Confectionery

Text / Reference

Books:

CO-PO Mapping:

	Programme Outcomes (PO)											
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12
C01	2	-	2	-	-	-	-	-	-	-	-	-
C02	1	-	-	-	-	3	-	-	-	-	-	-
C03	1	-	1	-	-	1	-	-	2	-	-	-
C04	1	-	-	-	-	3	-	-	-	-	-	-
C05	1	-	-	-	-	3	-	-	-	-	-	-

Course Code	XHH5101
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Course Title	Food Production Lab – Advance Production Training			
Category	BSC IN H & HA			
LTP & Credits	L	T	P	Credits
	0	0	3	3
Total Contact Hours	36			
Pre-requisites	None			

Learning Objective:

Course Outcome:

XHH 5101.1	Students will able to produce perfect skills in the preparation of regional Indian foods of different types and adapt supervisory responsibilities to apply in the culinary fields.
XHH 5101.2	Students will able to produce perfect skills in the preparation of Chinese foods of different types and adapt supervisory responsibilities to apply in the culinary fields.
XHH 5101.3	Students will able to produce perfect skills in the preparation of Continental foods of different types and adapt supervisory responsibilities to apply in the culinary fields.

Suggestive List of Experiments:

Objectives: To impart perfect skills in the preparation of regional Indian, National, Chinese and advanced Continental cookery.

To develop perfect skills & technique for formal banquet service, functions, gueridon and flambé work and induce supervisory responsibilities in the students.

Some international specialties will be introduced in continental Cooking specially during Buffets. The F & B service syllabus will follow this programme for various types of services corresponding to the type of menu.

Text / Reference

Books:

CO-PO Mapping:

	Programme Outcomes (PO)											
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12
C01	3	-	-	-	-	1	-	-	2	-	-	-
C02	3	-	-	-	-	1	-	-	2	-	-	-
C03	3	-	-	-	-	1	-	-	2	-	-	-

Course Code	XHH5002			
Course Title	Food & Beverage Service			
Category	BSC IN H & HA			
LTP & Credits	L	T	P	Credits

	3	0	0	3
Total Contact Hours	36			
Pre-requisites	None			

Learning Objective: AFTER COMPLETION OF LEARNING THE STUDENTS WILL GET TO KNOW ABOUT:

- **importance of restaurant layout in context with service operations**
- **reinstate the specialized forms of service in fine dining such as gueridon and flambe**
- **conceptualized buffet setups for multipurpose occasions**
- **evaluate bar operations for day, monthly and yearly transactions.**

Course Outcome:

XHH 5002.1	Design and utilize floor area in formulating aesthetic appeal of the restaurant.
XHH 5002.2	Identify skill and techniques in Gueridon, Flambé services.
XHH 5002.3	Explain and organize different types of Buffet as per the guest requirements.
XHH 5002.4	Formulate and indentify various bar parts, types, equipments and intricacies of operations.

Course Content:

Restaurant Layout--- Staff Requirement, Duty Roaster, Restaurant Etiquettes.

Gueridon Service--- History, Defination, Various types, Advantages and Disadvantages of Gueridon Service, General points to be remembered during Gueridon service, Gueridon Equipments, Gueridon Ingredients, and Staffing.

Buffets--- Introduction, Space Requirements, Aspect affecting a successful Buffet--- number of guests, aspiration of host, depth of hosts pocket, planning and organizing, sequence of food, principles of Merchandising.

Types of Buffets--- Display, Breakfast, Full / Sit down, Fork Buffet, Finger Buffet, Cold Buffet. Essential Equipments for Buffet

Buffet Menu Planning Buffet Check list. Food & wine harmony

Bar—The Bar, Types of Bar, Clientele, Researching, Customer’s Taste, defining your identity, Atmosphere Decor Layout, Parts of the Bar, Equipments, Staffing a Bar

Text / Reference Books:

- 1. Food & Beverage Service- Lillicrap& Cousins**

2. Modern Restaurant Service- John Fuller

3. Beverage Book- Andrew, Dunkin & Cousins

4. Bar & Beverage Book- Mary Porter & Kostagris

5. Alcoholic Beverages- Lipinski & Lipinski

CO-PO Mapping:

	Programme Outcomes (PO)											
	P01	P02	P03	P04	P05	P06	P07	P08	P09	P010	P011	P012
C01					2	1			3			
C02			3	2					1			
C03			3	2							1	
C04			2		3				1			
C05	2							3				
C06			1	2	3							
C07					2	1			3			

Course Code	XHH5102			
Course Title	Food & Beverage Lab			
Category	BSC IN H & HA			
LTP & Credits	L	T	P	Credits
	0	0	3	3
Total Contact Hours	36			

Pre-requisites	None
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Learning Objective: AFTER COMPLETION OF LEARNING THE STUDENTS WILL GET TO KNOW ABOUT:

- **importance of bar service operations**
- **reinstate the various forms of mixing drinks**
- **conceptualized buffet setups for occasions, convocations and theme dining**
- **formulate various gueridon and flambe dishes from the trolley**

Course Outcome:

XHH 5102.1	Prepare and demonstrate skills in the field of flambé service.
XHH 5102.2	Enumerate and apply the acquired skills in the field of supervisory aspect of meal service.
XHH 5102.3	Illustrate and recognize various bar setups and upkeep of bar records.
XHH 5102.4	Enhancing professional skills through preparation of various mixed drinks as per formulated recipes.
XHH 5102.5	Categorized and implement the various types of buffet setups and operations as per the theme of the event.
XHH 5102.6	Outline the various types of service techniques for regional dishes.
XHH 5102.7	Enhancing professional ability through silver service techniques.

Suggestive List of Experiments:

Objectives--- To develop perfect skill and techniques in Gueridon and Flambe services and induce supervisory responsibilities in the students.

Preparing of Flambe dishes.

Silver service

Supervision of meal service

Setting up and operating Bar.

Demonstration of Cocktail and Mock tail preparations

Buffet Service, Service of Regional Dishes. Silver Service.

Text / Reference Books:

1. Food & Beverage Service- Lillicrap& Cousins

2. Modern Restaurant Service- John Fuller

3. Beverage Book- Andrew, Dunkin & Cousins

4. Bar & Beverage Book- Mary Porter &Kostagris

5. Alcoholic Beverages- Lipinski & Lipinski

CO-PO Mapping:

	Programme Outcomes (PO)											
	P01	P02	P03	P04	P05	P06	P07	P08	P09	P010	P011	P012
C01					2	1			3			
C02			3	2					1			
C03			3	2							1	
C04			2		3				1			
C05	2							3				
C06			1	2	3							
C07					2	1			3			

Course Code	XHH5003			
Course Title	Front Office Operations			
Category	BSC IN H & HA			
LTP & Credits	L	T	P	Credits
	3	0	0	3
Total Contact Hours	36			

Pre-requisites	None
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Learning Objective: **The Student will get knowledge about:**

- Familiarising upkeep of front office services and management procedure
- Understanding the procedures for luggage and message handling
- Learning telephone etiquettes and applications of yield management
- Recognising functions on PMS for room management

Course Outcome:

XHH 5003.1	Evaluate the role & function of the front office supporting services for an effective front office management procedure
XHH 5003.2	Create proper luggage handling procedures, information services, paging & car-parking services
XHH 5003.3	Implement computerized Room Management System/Property Management System (PMS)
XHH 5003.4	Compile different reports, statistics, budget & monthly expenditures
XHH 5003.5	Incorporate professional telephone etiquettes/manners
XHH 5003.6	Apply Yield Management

Course Content:

Information Service: Bell Captain, area layout and staff, luggage handling procedures, paging, door and car parking services.

- Computerised room management system (should be called Property management system)
- Compilation of reports & statistics

Budgeting and monthly expenditure reports.

Telephone Operating: Telephone, procedure, Telephone manners.

Yield Management.

Text / Reference Books:

- Front Office Management by S.K.Bhatnagar
- Front Office Procedures by Kasanova / Brooks

CO-PO Mapping:

	Programme Outcomes (PO)											
	P01	P02	P03	P04	P05	P06	P07	P08	P09	P010	P011	P012
C01	-	-	-	-	2	1	-	-	3	-	-	-
C02	-	-	3	2	-	-	-	-	1	-	-	-
C03	-	-	3	2	-	-	-	-	-	-	1	-
C04	-	-	2	-	3	-	-	-	1	-	-	-

C05	2	-	-	-	-	-	-	3	-	-	-	-
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C06	-	-	1	2	3	-	-	-	-	-	-	-
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Course Code	XHH5103			
Course Title	Front Office Lab			
Category	BSC IN H & HA			
LTP & Credits	L	T	P	Credits
	0	0	2	2
Total Contact Hours	24			
Pre-requisites	None			

Learning Objective: **The Student will get knowledge about:**

- Familiarising upkeep of revenue management strategies
- Introducing the concept of PMS in room management
- Learning soft skills for handling telephone calls

Course Outcome:

XHH 5103.1	The students will be able to
XHH 5103.2	Demonstrate skills for handling bell desk operations and relevant formats
XHH 5103.3	Make use of PMS for reservations, registration and room management
XHH 5103.4	Show the soft skills required for handling telephone calls
XHH 5103.5	Develop revenue management strategies according to demand situations
XHH 5103.6	Solve revenue management problems by applying different formulas

Suggestive List of Experiments:

Information Service: Bell Captain, area layout and staff, luggage handling procedures, paging, door and car parking services.

- Computerised room management system (should be called Property management system)
- Compilation of reports & statistics

Budgeting and monthly expenditure reports.

Telephone Operating: Telephone, procedure, Telephone manners.

Yield Management.

Text / Reference Books:

- Front Office Management by S.K.Bhatnagar
- Front Office Procedures by Kasanava / Brooks

CO-PO Mapping:

	Programme Outcomes (PO)											
	P01	P02	P03	P04	P05	P06	P07	P08	P09	P010	P011	P012
C01	-	-	-	-	-	-	-	-	-	-	-	-
C02	3	-	-	2	-	-	-	-	1	-	-	-
C03	2	1	-	3	-	-	-	-	-	-	-	-
C04	2	-	-	-	-	-	-	3	-	-	-	-
C05	-	2	3	1	-	-	-	-	-	-	-	-
C06	2	3	-	-	-	-	-	-	-	-	-	-

Course Code	XHH5004			
Course Title	Accommodation Operations			
Category	BSC IN H & HA			
LTP & Credits	L	T	P	Credits
	2	0	0	2
Total Contact Hours	24			
Pre-requisites	None			

Learning Objective:

Course Outcome:

XHH 5004.1	Able to determine the processes of recruitment, selection, hiring, orientation, training and various aspects of scheduling housekeeping staff
XHH 5004.2	Able to design the steps in the planning process and plan the work of a housekeeping department on paper, using the various planning documents
XHH 5004.3	Able to design budget and purchasing of housekeeping expenses

XHH 5004.4	Able to determine the importance of safety and security in hotels with regard to fire, first-aid, key control, lost and found.
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XHH 5004.5	Able to describe the list of activities carried out in the linen room and laundry based on the usage of different equipment, aids and materials.
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Course Content:

- Training and hiring of staff
- Job description, Rotas and manuals
- Induction programmes
- Purchasing and Budgeting
- Contract cleaning
- Emergencies, fire prevention & fire fighting
- Safety awareness, procedures concerning first aid boxes
- Dealing with sick guests & sanitation
- Special arrangements & facilities for Handicapped guests (physically challenged guests)

- LAUNDRY:
- Use of laundry agents and equipments. Detergents, Effects of detergents on materials, washing machine and its principles, care and precautions.
-
- STAIN REMOVAL:
- Identifying stains, identifying fabrics, preparing fabrics, Applying stain removal techniques.
-
- LINEN CONTROL:

Selection and buying linen, receiving, inspecting, counting, checking and recording for damages, sending used linen to laundry, Inspecting, counting and recording cleaned linen received from laundry . Recording discrepancies. Coring and rotating linen. Condemning linen, stock taking .

Text / Reference

Books:

CO-PO Mapping:

	Programme Outcomes (PO)											
	P01	P02	P03	P04	P05	P06	P07	P08	P09	P010	P011	P012
C01					2		1					
C02			2		2							
C03					2						1	
C04	3	2										
C05	2			2						1		

Course Code	XHH5104			
Course Title	Accommodation Operation Lab			
Category	BSC IN H & HA			
LTP & Credits	L	T	P	Credits
	0	0	2	2
Total Contact Hours	24			
Pre-requisites	None			

Learning Objective:

Course Outcome:

XHH 5104.1	The students will be able to
XHH 5104.2	Identifies the technical equipment and materials of laundry room.
XHH 5104.3	Demonstrate the technical skill for handling different laundry equipments.
XHH 5104.4	Taking physical inventory and implementing effective inventory control procedures
XHH 5104.5	Exhibiting the techniques which includes establishing par levels for different types of inventories

Suggestive List of Experiments:

Bed making
 Brass, silver, e.p.n.s., wood, glass, leather
 Floral arrangements
 Dry cleaning
 Stain removal
 Bed making

Text / Reference

Books:

CO-PO Mapping:

	Programme Outcomes (PO)											
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12
C01												
C02	1		2	3								
C03	3			3								
C04	3								1			
C05	3								1			

Course Code	XHH5005			
Course Title	H R Management & Hotel Laws			
Category	BSC IN H & HA			
LTP & Credits	L	T	P	Credits
	2	0	0	2

Total Contact Hours	24
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Pre-requisites	None
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Learning Objective:

Course Outcome:

XHH 5005.1	To acquaint// familiarize the learners with HRM (Human Resource Management)
XHH 5005.2	To invoke curiosity regarding HR concepts
XHH 5005.3	To apply HRM concepts in handling practical situations.
XHH 5005.4	To develop necessary skill sets for application of various HR issues.
XHH 5005.5	To analyse the strategic issues involving ManPower development
XHH 5005.6	To produce legal prudence regarding Hotel Specific Laws
XHH 5005.7	To enable students to effectively contribute to dynamic organizations.
XHH 5005.8	To demonstrate competence in development and problem solving in the area of Hotel HR related issues.
XHH 5005.9	Be able to identify and appreciate the significance of the Ethical issues in HR
XHH 5005.10	To critically assess existing theory and practice in the field of HR management.
XHH 5005.11	To be able to evaluate HRM related social, cultural, ethical responsibilities.
XHH 5005.12	To be able to apply the set of Laws applicable to Hotel Business.

Course Content:

1. Introduction to personnel department and role of personnel manager.
2. Definition and role of HRD.

Introduction: Need for Law, Sources of Indian Law, Types and Application of Law in Hotel Operations, Basic Principles of Criminal and Civil Liberties, Understanding of Indian Evidence Act.

Licenses and Permits: Procedure for procurement bye-laws of hotels and restaurants under Municipal Corporation, renewal, suspension and termination of licenses.

Mercantile Law: Importance of industrial Law, Shops and Establishments Act, Factories Act, Effective procedure for employment, discharge and dismissal of an employee, employer-employee relation role of the State.

Manpower planning: Definition, Systems - Manning ratio, personal record, personal dossier, employment requisition, engagement form, strength returns, payroll analysis. Staff/ labour turnover analysis, age and service analysis, manpower audit. Other forms like E.S.I., medical leave, gratuity, provident fund etc.

- Organising manpower through:- market technology, organisational objectives, size and diversity, span of control, product services.
4. Job Design – Job Analysis, job Description, job enlargement/ rotation, job enrichment
 5. Job Specification:- Definition, and formats.
 6. Job evaluation:- Meaning, types and uses.
 7. Recruitment:- sources of recruitment.
 8. Selection:- Application, interviews:- types, tests - types, group selection procedures, references.

9. Induction and training:- Meaning and advantages, purpose of training, types and methods of training, aids used while training.
10. Performance Appraisal:- Definition and importance, types of performance appraisal formats.

11. Promotion:- Promotion policy, essentials of sound promotion policies, Merit vs. seniority.
12. Industrial Relations - Trade unionism - definition, role of trade union in the Indian scenario, collective bargaining, concept of collective bargaining, concept of collective bargaining and barriers, grievance handling (procedures), employee participation in management in relation to good industrial relation, labour welfare measures, disciplinary procedures.

FOOD LEGISLATION:

Introduction. The Central Committee for Food Standards. Central Food Laboratory. Food Inspectors, their powers and duties. Procedures to be followed by Food Inspectors.

Report of public analyst. Notification of Food poisoning and penalties. Purchaser's Right-Guarantee and Warranty.

INDUSTRIAL LAW

Workman's Compensation Act 1923-Nature and scope of the Act. Partial Disablement. Total Disablement. Employee's liability in case of partial and total disablement arising out of and in the course of the employment.

Trade Union Act 1926-Scope. Eligibility. Fund. Register. Rights on the part of the employer and employees.

Disciplinary Action-Offenses. Show cause notice. Charge sheet. Domestic inquiry. Discharge and dismissal of employees.

Text / Reference Books:

CO-PO Mapping:

	Programme Outcomes (PO)											
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12
C01	2											
C02											2	
C03		2			2							
C04					2		2					
C05		2			2							
C06							2					
C07					2				2			
C08		2							2			
C09		2					2					
C010							2					
C011					2							
C012					2			2				

Course Code	XHH5007			
Course Title	Facility Planning			
Category	BSC IN H & HA			
LTP & Credits	L	T	P	Credits
	2	0	0	2
Total Contact Hours	24			
Pre-requisites	None			

Learning Objective:

Course Outcome:

Course Content:

1. Hotel Design :
 - A. Design Consideration
 - Attractive Appearance
 - Efficient plan
 - Good location
 - Suitable material
 - Good workmanship
 - Sound financing
 - Competent Management
 - B. Evaluation of accomodational needs thumb rules
 - C. Ensuring that the hotel must combine the integrated function of housing feeding, entertainment, rentals, services, maintenance and light manufacturers
2. Facilities Planning

Course Code	XHH5008			
Course Title	F & B Management			
Category	BSC IN H & HA			
LTP & Credits	L	T	P	Credits
	2	0	0	2
Total Contact Hours	24			
Pre-requisites	None			

Learning Objective:

Course Outcome:

Course Content:

Food and beverage Management--- Definition, Different stages of management process, Factors effecting F&B Management, Problems and solutions.

Controls Food and Beverage control definition, Necessity of control, Problems and their solution, Limitation of

controls, Reality of controls, Different phases of controls, Control techniques. Pricing Definition & Types
Budgeting Definition, types, Outline of Revenue & Expenditure.

Text / Reference Books:

CO-PO Mapping:

	Programme Outcomes (PO)											
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12
C01												
C02												
C03												
C04												
C05												

& HA Semester-6

SEMESTER-6							
Sl. No.	Type	Course No.	Course Name- BSC IN H &HA	L	T	P	Credits
THEORY							
1		BHM-601	Advanced Food Production & Patisserie	3	0	0	3
2		BHM-602	Advanced Food & Beverage Service	3	0	0	3
3		BHM-603	Front Office Operations	2	0	0	2
4		BHM-604	Accommodation Operations	2	0	0	2
5		BHM-605	Entrepreneurial skill	2	0	0	2
6		BHM-606	Marketing & Sales	2	0	0	2
7		BHM-607	Principles of Management	2	0	0	2
8		BHM-608	Food Costing	2	0	0	2
PRACTICAL							
9		BHM-691	Advanced Food Production Lab & Patisserie	0	0	3	3
10		BHM-692	Advanced Food & Beverage Service Lab	0	0	3	3
11		BHM-693	Front Office Operations Lab	0	0	2	2
12		BHM-694	Accommodation Operations Lab	0	0	2	2
13		BSD-681	Project & seminar	0	0	0	1
14		BSD-682	Skill development	0	0	0	1
TOTAL				18	0	10	30

Course Code	XHH6001			
Course Title	Advanced Food Production & Patisserie			
Category	B.SC IN H&HA			
LTP & Credits	L	T	P	Credits
	3	0	0	3
Total Contact Hours	36			
Pre-requisites	None			

Learning Objective:

Course Outcome

XHH 6001.1	Students will able to gather knowledge and attitudes required to plan, organize, produce and cost Indian,Continental and Chinese food in any type of food production operation and apply the same in culinary world.
XHH 6001.2	Students will able to evaluate different Food Production Control related jobs like Establishing purchase specification, Dealing with supplier,receiving methods-stores organization and stock control-stock levels and rotation speed, yield testing, meat tags and will implement the same in the culinary world.
XHH 6001.3	Students will able to evaluate Establishing and evaluation of standard recipe cards, Developing, Testing and assessing new recipes, Sales monitoring, Portion Control implementation-,Flash Food cost control-,Stock taking methods and will implement the same in the culinary world.

Suggestive List of Experiments:

Objectives : To impart to the students skills, knowledge and attitudes required to plan, organize, produce and cost Indian (regional), Continental and Chinese food in any type of food production operation (table d’hole buffet or a la cartle).

Food Production Cost Control- Establishing purchase specification- Dealing with supplier-receiving methods-stores organization and stock control-stock levels and rotation speed- yield testing for meat-fish and poultry-meat tags.

Establishing and evaluation of standard recipe cards- Developing, Testing and assessing new recipes- Sales monitoring-Portion Control implementation- Flash Food cost control- Stock taking method.

Food Cost Reconciliation Sheet- Establishing purchase specification- Dealing with supplier- receiving methods- stores organization and stock control – stock levels and rotation speed-yield testing for meat-fish and poultry –meat tags.

Establishing and evaluation of standard recipe cards- Developing, Testing and assessing new recipes- Sales monitoring-Portion Control implementation- Flash Food cost control- Stock taking method.

Food

Cost

Reconciliation

Sheet-

Food

cost

percentage

Analysis of result with Study of causes and remedies.

Text / Reference Books:

• **CO-PO Mapping:**

	Programme Outcomes (PO)											
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12
C01	1	-	-	1	-	2	-	-	-	-	-	-
C02	1	-	-	1	-	2	-	-	-	-	-	-
C03	1	-	-	1	-	2	-	-	-	-	-	-

Course Code	XHH6101			
Course Title	Advanced Food Production Lab & Patisserie			
Category	B.SC IN H&HA			
LTP & Credits	L	T	P	Credits
	0	0	3	3
Total Contact Hours	36			
Pre-requisites	None			

Learning Objective:

Course Outcome

XHH 6101. 1	Student will able to produce advance level dishes of table d'hote, buffet and A la carte menus by using different advanced equipments of Indian regional cuisne and apply the same in proffesional fields.
XHH 6101. 2	Student will able to produce advance level dishes of table d'hote, buffet and A la carte menus by using different advanced equipments of Chinese cuisne and apply the same in proffesional fields.
XHH 6101. 3	Student will able to produce advance level dishes of table d'hote, buffet and A la carte menus by using different advanced equipments of Continental and International cuisne and apply the same in proffesional fields.

Suggestive List of Experiments:

Preparation and service of 20 Table d’hote , 4 buffets and 3 A La Carte menus with an overall proportion of 40% continental dishes, 40% Indian regional dishes and 20% Chinese dishes.

Some international specialities will be introduced in Continental cookery specially during BUFFETS. The F & B Service syllabus will follow this programme for various types of services corresponding to the type of menu.

Text / Reference Books:

• **CO-PO Mapping:**

	Programme Outcomes (PO)											
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12
C01	3	-	-	-	-	-	-	2	-	-	-	-
C02	3	-	-	-	-	-	-	2	-	-	-	-
C03	-	2	-	-	-	-	-	2	-	-	-	-

Course Code	XHH6002			
Course Title	Advanced Food & Beverage Service			
Category	B.SC IN H&HA			
LTP & Credits	L	T	P	Credits
	3	0	0	3
Total Contact Hours	36			
Pre-requisites	None			

Learning Objective: AFTER FINISHING THE MODULE THE STUDENTS WILL:

- gain insight on the various banquet setup for supervising the flow of events
- identify, organize and construct Physical layout of a restaurant

Course Outcome

XHH 6002.1	Develop an insight on the various banquet setup for supervising the flow of events
XHH 6002.2	Identify, organize and construct Physical layout of a restaurant

Suggestive List of Experiments:

Function Catering—History of Banquets, Types of banquets, (Formal & Informal), Organizational structure, Duties and Responsibilities of staffs, Seating plans, Booking procedures, Table plans, Menu Planning, Protocol.

Restaurant Planning

Text / Reference Books:

1. Food & Beverage Service- Lillicrap& Cousins

2. Modern Restaurant Service- John Fuller

3. Beverage Book- Andrew, Dunkin & Cousins

4. Bar & Beverage Book- Mary Porter & Kostagris

5. Alcoholic Beverages- Lipinski & Lipinski

• CO-PO Mapping:

	Programme Outcomes (PO)											
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12
C01	-	-	-	-	-	2	-	1	3	-	-	-
C02	3	-	2	-	-	1	-	-	-	-	-	-

Course Code	XHH6102			
Course Title	Advanced Food & Beverage Service Lab			
Category	B.SC IN H&HA			
LTP & Credits	L	T	P	Credits
	0	0	3	3
Total Contact Hours	36			
Pre-requisites	None			

Learning Objective: AFTER COMPLETION OF LEARNING THE STUDENTS WILL GET TO KNOW ABOUT:

- **Preparing Banquet Equipment and Setups**
- **implementing various supervisory skills at service operations.**
- **Identifying of upcoming events and conferences.**
- **Handling the smooth banquet operations**

Course Outcome

XHH 6102.1	Prepare and demonstrate skills in the field of flambé service.
XHH 6102.2	Enhancing professional ability through silver service techniques.
XHH 6102.3	Enumerate and apply the acquired skills in the field of supervisory aspect of meal service.

Suggestive List of Experiments:

Objectives--- To develop perfect skill and techniques in Gueridon and Flambe services and induce supervisory responsibilities in the students.

Preparing of Flambe dishes.

Silver service

Supervision of meal service.

Text / Reference Books:

- 1. Food & Beverage Service- Lillicrap& Cousins**
- 2. Modern Restaurant Service- John Fuller**
- 3. Beverage Book- Andrew, Dunkin & Cousins**
- 4. Bar & Beverage Book- Mary Porter &Kostagris**
- 5. Alcoholic Beverages- Lipinski & Lipinski**

CO-PO Mapping:

	Programme Outcomes (PO)											
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12
C01	-	-	-	-	-	2	-	1	3	-	-	-
C02	3	-	2	-	-	1	-	-	-	-	-	-

C03	1	-	-	-	-	-	-	-	2	-	-	-
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Course Code	XHH6003			
Course Title	Front Office Operations			
Category	B.SC IN H&HA			
LTP & Credits	L	T	P	Credits
	2	0	0	2
Total Contact Hours	36			
Pre-requisites	None			

Learning Objective: The Student will get knowledge about:

- Familiarising, upkeep of front office services and management procedures
- Introducing the methods of settling guest account upon departure
- Learning the safety policies on foreign exchange regulations.
- Understanding the procedure of applying different front office accounting procedures

Course Outcome

XHH 6003.1	Evaluate the role & function of the front office supporting services for an effective front office management procedure
XHH 6003.2	Incorporate various methods of setting guest accounts/bills during check-outs/departures
XHH 6003.3	Compile cashier's report, different charges & credit control procedures
XHH 6003.4	Create proper safety deposit facilities & foreign exchange regulations
XHH 6003.5	Implement different computer systems/applications in hotels
XHH 6003.6	Apply different front office accounting systems

Suggestive List of Experiments:

Objectives: That the student understands the role and function of the Front Office supporting services for a complete understanding of the Front Office management procedures.

Front Office Cashiering: Charges and credit, cashiers' report, methods of setting guest accounts, safety deposit facilities, foreign exchange regulations.

Computer system in hotel.

Text / Reference Books:

- Front Office Management by S.K.Bhatnagar
- Front Office Procedures by Kasanava / Brooks

CO-PO Mapping:

	Programme Outcomes (PO)											
	P01	P02	P03	P04	P05	P06	P07	P08	P09	P010	P011	P012
C01	-	-	-	-	-	2	-	1	3	-	-	-
C02	3	-	2	-	-	1	-	-	-	-	-	-
C03	1	-	-	-	-	-	-	-	2	-	-	-
C04	2	-	2	-	-	-	1	-	-	-	-	-
C05	1	-	3	2	-	-	-	-	-	-	-	-
C06	1	2	-	-	-	-	-	-	-	-	-	-

Course Code	XHH6103			
Course Title	Front Office Operations Lab			
Category	B.SC IN H&HA			
LTP & Credits	L	T	P	Credits
	0	0	2	2
Total Contact Hours	36			
Pre-requisites	None			

Learning Objective: **The Student will get knowledge about:**

- Familiarising skills needed for handling FIT and group departures
- Introducing the concept cashiering and foreign currency handling
- Learning the various formats and forms of safe deposit facilities
- Understanding technical skills for handling computers for room management

Course Code	XHH6004			
Course Title	Accommodation Operations			
Category	B.SC IN H&HA			
LTP & Credits	L	T	P	Credits
	2	0	0	2
Total Contact Hours	36			
Pre-requisites	None			

Learning Objective:

Course Outcome

XHH 6004.1	Able to determine the importance of successful integration of beauty, expressiveness and functionalism in interior design
XHH 6004.2	Able to determine the significant role played by colour, lighting, floor finishes and wall covering in interior decoration
XHH 6004.3	Able to describe the importance of flower arrangement in enhancing the beauty of a hotel's interiors based on principles and different styles
XHH 6004.4	Able to enumerate the tasks involved in setting up a housekeeping department in a soon-to-be-opened property based on planning and organizing
XHH 6004.5	Able to determine the scope of housekeeping in establishments other than hotels.

Suggestive List of Experiments:

Objectives: For the student to view the housekeeping department through a management perspective.

The importance of decor, colour, lighting, floor and wall coverings, flower arrangement, accessories layout of rooms and suites and how the physical layout affects systems need careful consideration.

Personal qualities of Housekeeping Management Personnel must be covered along with case studies relevant to the department. .

Housekeeping as a department in other institutions must be investigated using the previously gained knowledge to apply it to a slightly different set of circumstances.

The variable of opening a new hotel should be included.

Text / Reference Books:

• **CO-PO Mapping:**

	Programme Outcomes (PO)											
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12
C01	2	-	3	-	-	-	-	-	-	-	1	-
C02	2	-	3	-	-	-	-	-	-	-	1	-
C03	3	-	-	-	-	-	-	-	-	-	1	-
C04	1	-	3	2	-	-	-	-	-	-	-	-
C05	-	-	1	-	-	-	-	-	-	2	3	-

Course Code	XHH6104			
Course Title	Accommodation Operations Lab			
Category	B.SC IN H&HA			
LTP & Credits	L	T	P	Credits
	0	0	2	2
Total Contact Hours	36			
Pre-requisites	None			

Learning Objective:

Course Outcome

XHH 6104.1	Identification of different colour schemes.
XHH 6104.2	Study the layout and preparation of different types of Model Guest rooms.
XHH 6104.3	Maintain different types of formats and registers used in the housekeeping department.
XHH 6104.4	Select and design the different types of uniforms used in the hotel.

Suggestive List of Experiments:

Objectives: For the student to view the housekeeping department through a management perspective.

The importance of decor, colour, lighting, floor and wall coverings, flower arrangement , accessories layout of rooms and suites and how the physical layout affects systems need careful consideration.

Personal qualities of Housekeeping Management Personnel must be covered along with case studies relevant to the department. .

Housekeeping as a department in other institutions must be investigated using the previously gained knowledge to apply it to a slightly different set of circumstances.

The variable of opening a new hotel should be included.

Text / Reference Books:

● **CO-PO Mapping:**

	Programme Outcomes (PO)											
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12
CO1	2	-	2		-	-	-	-	-	-	-	-
CO2	1	-	3	2	-	-	-	-	-	-	-	-
CO3	1	-	2	3	-	-	-	-	-	-	-	-
CO4	-	-	-	-	-	3	-	-	-	2	-	-

Course Code	XHH6005			
Course Title	Entrepreneurial skill			
Category	B.SC IN H&HA			
LTP & Credits	L	T	P	Credits
	2	0	0	2
Total Contact Hours	36			
Pre-requisites	None			

Learning Objective:

Course Outcome

XHH 6005.9	Implement CRITICAL THINKING on VALUES & ETHICS.
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Suggestive List of Experiments:

Text / Reference Books:

● **CO-PO Mapping:**

	Programme Outcomes (PO)											
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12
C01	-	-	-	-	-	-	3	-	-	-	-	-
C02	-	3	-	-	-	-	-	-	-	-	-	-
C03	-	-	-	-	-	-	3	-	3	-	-	-
C04	3	-	-	-	-	-	-	-	-	-	-	-
C05	-	-	-	-	-	3	-	-	-	-	-	-
C06	-	-	-	-	-	-	3	-	-	-	-	-
C07	-	-	-	-	-	-	-	-	-	-	-	-
C08	-	-	-	-	-	-	3	-	-	-	-	-
C09	-	2	-	-	-	-	-	-	-	-	1	-

Course Code	XHH6006			
Course Title	Marketing & Sales			
Category	B.SC IN H&HA			
LTP & Credits	L	T	P	Credits
	2	0	0	2
Total Contact Hours	36			
Pre-requisites	None			

Learning Objective:

Course Outcome

Suggestive List of Experiments:

Objectives: That the student has a good idea of marketing and various marketing and sales techniques. .

Marketing Management: Definition and Role of Marketing, Product-Price-Place and Promotion, Product Analysis, Identification of markets and market segment, market analysis and research target setting.

Human Factors in Marketing. Seller and buyer behaviour.

Sales Methods: Salesmanship, Sales Promotion, Publicity and Advertising, Evaluation of Customer satisfaction, marketing planning, budgeting, timing and pricing in marketing and marketing control.

Innovation and accurate marketing. .

Text / Reference Books:

● **CO-PO Mapping:**

	Programme Outcomes (PO)											
	P01	P02	P03	P04	P05	P06	P07	P08	P09	P010	P011	P012
C01												
C02												
C03												
C04												
C05												

Course Code	XHH6007
Course Title	Principles of Management

C03												
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C04												
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Course Code	XHH6008			
Course Title	Food Costing			
Category	B.SC IN H&HA			
LTP & Credits	L	T	P	Credits
	2	0	0	2
Total Contact Hours	36			
Pre-requisites	None			

Learning Objective:

Course Outcome

??????

Suggestive List of Experiments:

- Introduction of Food Costing
- Budgeting & Budgetary Controls
- Standard Purchase Specification
- Standard Recipe / Standard Yield / Standard cost / Relevance of closing stock
- Standard Portion Control
- Recipe Calculations
- Daily Food Costing Exercises

Text / Reference Books:

- **CO-PO Mapping:**

	Programme Outcomes (PO)
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