

ಡಾ. ಮನಮೋಹನ್ ಸಿಂಗ್
ಬೆಂಗಳೂರು ನಗರ ವಿಶ್ವವಿದ್ಯಾನಿಲಯ



Dr. MANMOHAN SINGH
BENGALURU CITY UNIVERSITY

Office of the Registrar, Central College Campus, Dr. B.R. Ambedkar Veedhi, Bengaluru – 560 001.
PhNo.080-22131385, E-mail: registrar@bcu.ac.in/registrarbcu@gmail.com

No.MSBCU/BoS/Syllabus/Commerce/102/2026-27

Date:29.06.2026

NOTIFICATION

Sub: Syllabus for the V & VI Semester Under Graduate Courses in the Faculty of Commerce -reg

- Ref: 1. Government Order No. ED 166 UNE 2023 Bengaluru dated. 08.05.2024
2. Recommendations of the Boards of Studies in the Faculty of Commerce
3. Approval of the Academic Council in its meeting held on 08.06.2026
4. Orders of Vice-Chancellor dated.29.06.2026

The Syllabus prepared by the Boards of Studies for the different Programmes of V & VI semester Under Graduate Courses, in the faculty of Commerce based on the Guidelines and Curriculum Structure issued by the Government under ref(1) have been approved by Academic Council meeting held on 08.06.2026.

Accordingly, the CBCS Syllabus for the V & VI Semester Course of UG Courses Faculty of Commerce in respect of following programmes are hereby notified for implementation from the academic year 2026-27.

Sl.No.	Programmes
1.	B.Com– V & VI Semester
2.	B.Com – [Logistics and Supply Chain Management] – V & VI Semester
3.	B.Com –[Accounting and Finance] – V & VI Semester
4.	B.Com – [Business Data Analytics]– V & VI Semester
5.	B.Com – [Travel & Tourism Management]– V & VI Semester
6.	B.Com- [Fintech]– V & VI Semester
7.	B.Com-Retail Operation – AEDP– V & VI Semester
8.	B.Com-BFSI – AEDP– V & VI Semester
9.	BBA– V & VI Semester
10.	BBA [Aviation Management] – V & VI Semester

p.t.o

11.	BBA [Business Analytics] – V & VI Semester
12.	B.Voc. [Accounting and Taxation] – V & VI Semester
13.	B.H.M – V & VI Semester
14.	BTTM– V & VI Semester
15.	B.Com – CMA – I & II

The detailed Syllabi for above subjects are notified in the University Website:
www.bcu.ac.in for information of the concerned.

REGISTRAR

Copy to;

1. The Registrar(Evaluation), Dr. Manmohan Singh Bengaluru City University
2. The Dean, Faculty of Commerce, MSBCU.
3. The Principals of the concerned affiliated Colleges of MSBCU- through email.
4. The P.S. to Vice-Chancellor/Registrar/Registrar (Evaluation), MSBCU.
5. Office copy / Guard file / University Website: www.bcu.ac.in

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DR. MANMOHAN SINGH
BENGALURU CITY UNIVERSITY

Bachelor of Hotel Management

BHM – 4 Years

I & VI Semesters

Syllabus

as per

Revised NEP Scheme

1st and 2nd Semester (2024-25 onwards)

3rd and 4th Semester (2025-26 onwards)

5th and 6th Semester (2026-27 onwards)

Department of Studies and Research in Commerce

(HOTEL MANAGEMENT)

Prasanna Kumar Block, Palace Road

DR MANMOHAN SINGH BENGALURU CITY UNIVERSITY

PROCEEDINGS OF BOS MEETING

Proceedings of BOS Meeting Proceedings of the meeting of the BOS-BHM Course as per the SEP structure for the academic year 2024-25 held on 2nd July 2024 at the Department of Commerce, PK Block, Bengaluru City University, Bengaluru 560009.

The board has reviewed and approved the course matrix and syllabus for first and second semesters of the above mentioned courses. The board authorized the chairman to make the necessary changes.

MEMBERS PRESENT:

1.	Prof. Jalaja .K.R	Dean and Chairperson , Department of Commerce, BCU	Chairperson
2.	Dr.Padmaja.P.V	Principal , MLA Academy Of Higher Education, Bengaluru	Member
3.	Dr.Rajkumar	HOD , Department Of Business Studies,Mount Carmel College.	Member
4.	Dr.Parvathi	Principal Vet First Grade College, Bengaluru	Member
5.	Dr. Thomas Mathew	Army Institute of Hotel Management , Bengaluru	Member
6.	Dr.Devendra M	Principal, Maharishi Institute of Management	Member
7.	Mr.Amalan E	Co-Ordinator, KLE Sciety's S. Nijalingappa College, Rajajinagar	Member
8.	Mr.Gopi Anand R	Assistant Professor, KLE Society's Nijalingappa College, Rajajinargar	Member
9.	Mr.Karthikeyan K	Assistant Professor, Program Manager, School of Hospitality and Tourism, AIMS, Bangalore	Member
10.	Mr.Keith Shirlvin Nigil K	Assistant Professor, Welcome Group School of Hotel Administration	Member
11.	Mr.Vishnu S Jingade	Assistant Professor, School of Hospitality and Tourism, AIMS, Bangalore	Member

PROCEEDINGS OF BOS MEETING

Proceedings of the meeting of the BOS-UG-BHM Course as per the SEP structure for the academic year 2024-25 held on 17th March 2025 at the Department of Commerce, PK Block, Bengaluru City University, Bengaluru 560009. The board has reviewed and approved the course matrix for III and IV semester and syllabus for III and IV semesters of the above mentioned course. The board authorized the Chairperson to make the necessary changes.

MEMBERS PRESENT:

1.	Prof. Jalaja .K.R	Dean and Chairperson , Department of Commerce, BCU	Chairperson
2.	Prof. M. Devendra	Principal, The Oxford College of Hotel Management, 1 st J P Nagar, Bengaluru	Member
3.	Prof. Paul Irthuraj	Head of Tourism and Hospitality Studies, St. Philomenas College, Bannimantap, Mysore- 570 015	Member
4.	Prof . Shashi Sharma J	Assistant Professor, Faculty of Hospitality Management and Catering Technology, Ramaiah University of Applied Sciences, Mathikere, Bengaluru -560 054	Member
5.	Prof. Jyothi Venkatesh	Professor, Centre for Global Languages, Bengaluru City University, Bengaluru - 560 009	Member
6.	Dr. Thandava Gowda	Assistant Professor, Department of English, Bengaluru City University, Bengaluru -	Member
7.	Mr. Gopi Anand R	Faculty- Hotel Management, KLE's Nijalingappa College, Bengaluru -560010	Member
8.	Mr. Karthikeyan Kumar	Assistant Professor - Hotel Management, T John College, Gottigere Bengaluru – 560083	Member
9.	Prof. Priya Arjun	Associate Professor, Faculty of Hospitality Management and Catering technology, Ramaiah University of Applied Sciences, Mathikere, Bengaluru -54	Member
10.	Mr. Naveen Joshi	Sous Chef, The Leela Bhartiya City, Thani Sandra Main Road, Hegde Nagar, Bengaluru – 64	Member
11.	Mr. Issac Panicker	Learning Manager, Hyatt Hotel Corporation, Bambolim, Goa - 403206	Member
12.	Mr. Arunava Kundu	Learning and Development Manager, The Radisson Blue Outer Ring Road 90/4, Outer Ring Rd, Marathahalli Village, Marathahalli, Bengaluru, Karnataka 560037	Member

Co- Opted MEMBERS PRESENT:

13.	Mr Amalan E	Coordinator, Department of Tourism and Hotel Management, KLE Society's S Nijalingappa College, Bengaluru	Co-opted Member
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PROCEEDINGS OF BOS MEETING

Proceedings of The meeting of the Board of Studies (UG) – BHM Course under the Revised NEP Structure for the academic year 2026–27 was held on 21st April 2026 at the Department of Commerce, PK Block, Bengaluru City University, Bengaluru – 560009.

The Board reviewed and approved the course matrix for the V to VIII Semesters and the syllabi for the V and VI Semesters of the BHM programme. The Board also authorized the Chairperson to make any necessary modifications, corrections, or editorial changes to the approved syllabus and course matrix, wherever required.

MEMBERS PRESENT:

1.	Prof. Jalaja .K.R	Dean and Chairperson , Department of Commerce, BCU	Chairperson
2.	Prof. M. Devendra	Principal, The Oxford College of Hotel Management, 1 st J P Nagar, Bengaluru	Member
3.	Prof. Paul Irthuraj	Head of Tourism and Hospitality Studies, St. Philomenas College, Bannimantap, Mysore- 570 015	Member
4.	Prof . Shashi Sharma J	Assistant Professor, Faculty of Hospitality Management and Catering Technology, Ramaiah University of Applied Sciences, Mathikere, Bengaluru -560 054	Member
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7.	Mr. Gopi Anand R	Faculty- Hotel Management, KLE's Nijalingappa College, Bengaluru -560010	Member
8.	Mr. Karthikeyan Kumar	Assistant Professor - Hotel Management, T John College, Gottigere Bengaluru – 560083	Member
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10.	Mr. Naveen Joshi	Sous Chef, The Leela Bhartiya City, Thani Sandra Main Road, Hegde Nagar, Bengaluru – 64	Member
11.	Mr. Issac Panicker	Learning Manager, Hyatt Hotel Corporation, Bambolim, Goa - 403206	Member
12.	Mr. Arunava Kundu	Learning and Development Manager, The Radisson Blue Outer Ring Road 90/4, Outer Ring Rd, Marathahalli Village, Marathahalli, Bengaluru, Karnataka 560037	Member

DR MANMOHAN SINGH BENGALURU CITY UNIVERSITY

DRMSBCU REVISED NEP SCHEME-2024

REGULATIONS PERTAINING TO BHM DEGREE (4 YEARS)

INTRODUCTION

As per Government Order No. ED 166 UNE 2023, Bengaluru dated 08.05.2024, all universities under the Karnataka State Higher Education Department are required to implement the Revised NEP starting from the academic year 2024-25. Therefore, students seeking admission to the BHM program from the academic year 2024-25 will follow the Revised NEP- 2024.

According to the government order, it has been ordered to revise and implement the duration and syllabus of degree programs in accordance with the curriculum structure and guidelines for the students who will be admitted to the first semester studies from the academic year 2024-25 in Dr Manmohan Singh Bengaluru City University, constituent colleges and affiliated colleges. In furtherance of the said Government order, the Program Structure of the courses prepared by the BOS will be applicable to BHM course.

The BOS resolved to provide the framework for under graduate courses with Four compulsory courses and Four Practical Component (Skill Based) for BHM degree.

AIMS AND OBJECTIVES OF UG PROGRAMS IN B.H.M. (HOTEL MANAGEMENT)

- To distinguish the graduates from others as innovative managers and leaders in hospitality sector, making use of a high quality and rigorous hospitality management education that is enriched by a flexible curriculum
- To enable graduates to excel in diverse career paths in the hospitality sector including that of an academician, entrepreneur and consultant
- To develop ready to be employed skilled professionals in the Hotel Management Sector.
- To enhance professional qualities in students to enable them to perform successfully as senior managers
- To enable students to be leaders and develop inter personal skills to perform effectively in diverse teams of the hospitality sector
- To develop creative and innovative abilities to meet the challenges of the constantly evolving hospitality industry and to identify entrepreneurial opportunities.
- To facilitate students to develop proficiency in Hospitality Communication in English and Foreign Languages and business etiquette to be globally competent.
- To develop abilities in students to analyse hospitality issues and plan strategies to handle crisis situations.
- To provide students with knowledge of technical and management concepts to enhance competencies in Food Production, Food & Beverage Service, Front Office and Housekeeping operations
- To educate on professional ethics, economics, social sciences and interpersonal skills relevant to professional practice.

- To provide a general perspective on lifelong learning and opportunities for a career in Hotel Industry, business and commerce.

SCOPE OR OPPORTUNITIES OR CAREER OPTIONS FOR BHM GRADUATES

1. **Hotel Manager:** Hotel managers are responsible for the overall operations of a hotel or resort. They oversee staff, manage budgets, ensure guest satisfaction, and make strategic decisions to enhance the property's profitability.
2. **Restaurant Manager:** Restaurant managers are in charge of the daily operations of dining establishments. They oversee staff, manage inventory, ensure quality service, and optimize restaurant efficiency.
3. **Event Planner:** Event planners coordinate and execute various events, including weddings, conferences, and corporate meetings. They work with clients to plan every detail, from venue selection to catering.
4. **Food and Beverage Manager:** These professionals manage all aspects of a restaurant or catering service's food and beverage offerings. They ensure quality, cost-effectiveness, and customer satisfaction.
5. **Front Office Manager:** Front office managers supervise the reception, reservations, and guest services departments in hotels. They ensure smooth check-ins, handle guest requests, and manage reservations.
6. **Travel Agent:** Travel agents help clients plan and book trips, including flights, accommodations, and activities. They provide valuable insights and recommendations to enhance travelers' experiences.
7. **Cruise Ship Supervisor:** Cruise ship Supervisor oversees various onboard departments, ensuring guest satisfaction and smooth operations on the ship. Positions may include hotel manager, food and beverage manager, or entertainment manager.
8. **Resort Manager:** Resort managers are responsible for the overall operations of a resort, including accommodations, recreational facilities, and guest services. They aim to create memorable experiences for guests.
9. **Hospitality Consultant:** Hospitality consultants provide expertise to hotels, restaurants, and other hospitality businesses to improve their operations, enhance guest experiences, and increase profitability.
10. **Catering Manager:** Catering managers handle the planning and execution of catered events, such as weddings, corporate functions, and private parties. They coordinate logistics, menus, and staff.
11. **Airline Cabin Crew:** Some BHM graduates choose to work as flight attendants, ensuring the safety and comfort of airline passengers during flights.
12. **Entrepreneurship:** Graduates with an entrepreneurial spirit often start their own hospitality businesses, such as restaurants, cafes, bed and breakfasts, or event planning companies.
13. **Sales and Marketing:** The hospitality industry relies heavily on effective sales and marketing strategies. BHM graduates can pursue careers in sales, marketing, or public relations for hotels, resorts, or hospitality brands.
14. **Revenue Manager:** Revenue managers focus on optimizing hotel room rates and occupancy levels to maximize revenue. They analyze market trends and competitor pricing to make pricing decisions.
15. **Human Resources Manager:** HR managers in the hospitality industry oversee recruitment, training, and employee relations. They ensure that staff is well trained and motivated to deliver excellent service.

16. **Casino Manager:** In areas with a thriving casino industry, BHM graduates may find opportunities in casino management, overseeing gaming operations and guest services.
17. **Customer Service Specialist:** Customer service specialists play a crucial role in ensuring guest satisfaction by addressing concerns and resolving issues promptly.

The hospitality industry offers not only a diverse range of career options but also opportunities for career advancement. With experience and expertise, BHM graduates can climb the ladder to senior management positions, such as general manager, director of operations, or regional manager. Additionally, many multinational hotel chains and hospitality groups offer international career opportunities, allowing professionals to explore different cultures and markets.

Bachelor of Hotel Management degree prepares graduates for a dynamic and rewarding career in the hospitality industry. Whether you're passionate about providing exceptional guest experiences, managing operations, or planning events, the diverse job opportunities within this field offer room for growth and a chance to make a lasting impact in the world of hospitality.

PROGRAM OUTCOMES

1. Ability to apply knowledge of fundamental operational and financial concepts of hotel management to operate a hospitality establishment efficiently and effectively
2. Ability to collect data, interpret data and arrive at meaningful solutions for solving problems in hospitality sector
3. Ability to design a hospitality system like a restaurant, hotel, a tourist destination etc., considering public health and safety, and the cultural, societal, and environmental considerations
4. Ability to understand and address customer issues in hospitality sector by analysing feedback obtained through interaction with the customers
5. Ability to apply appropriate tools and techniques and understand utilization of resources appropriately to complex hospitality activities
6. Ability to understand the effect of new and innovative solutions in hospitality on legal, cultural, social and public health and safety aspects
7. Ability to develop sustainable solutions and understand their effect on society and environment
8. Ability to apply ethical principles to hospitality practices and professional responsibilities
9. Ability to work as a member of a team, to plan and to integrate knowledge of various hospitality services to provide satisfactory solutions to customers
10. Ability to make effective oral presentations and communicate technical ideas to a broad audience using written and oral means
11. Ability to lead and manage multidisciplinary teams by applying management principles. 1
12. Ability to adapt to the changes and advancements in technology and engage in independent and lifelong learning

ELIGIBILITY FOR ADMISSION:

Candidates who have completed Two year Pre - University course of Karnataka State or its equivalent are eligible for admission into this program.

DURATION OF THE COURSE:

The course of study is four (04) years of Eight Semesters. A candidate shall complete his/her degree within eight (08) academic years from the date of his/her admission to the first semester. Students successfully completing Four (04) years of the course will be awarded Bachelor's Degree in Hotel Management (B.H.M.).

MEDIUM OF INSTRUCTION

The medium of instruction shall be ENGLISH Only.

CLASS ROOM STRENGTH OF STUDENTS

There shall be Maximum of students in each section as defined by the University.

ATTENDANCE:

- a. For the purpose of calculating attendance, each semester shall be taken as a Unit.
- b. A student shall be considered to have satisfied the requirement of attendance for the semester, if he / she has attended not less than 75% in aggregate of the number of working periods in each of the subjects compulsorily. A student who fails to complete the course in the manner stated above shall not be permitted to take the University examination.

COURSE MATRIX

Refer to ANNEXURE – 1

TEACHING AND EVALUATION:

- BHM/BHMCT/B.Sc Hotel Management with M.Sc Hotel Management/ MHM/MBA Hotel Management/ Hospitality Management is only eligible to teach and evaluate the Hotel Management and Hospitality related subjects.
- MTM/ MTA/MTTM/MBA Tourism /MBA Tourism & Travel Management is only eligible to teach and evaluate the Tourism and Travel Management Subjects.
- M.Com/M.B.A/M.Com(F&A)/M.Com(I.B)/MBS/MMS Graduates with B.Com/BBM/ BBA/BBS as basic degree from a recognized university are only eligible to teach and evaluate the Commerce and Management Subjects (except languages, compulsory additional subjects) mentioned in this regulations.
- Foreign Languages like French and Spanish with Minimum Qualification Any Post Graduation Degree with Diploma in Relevant Languages from recognized university or Any Post Graduation Degree with B1 of CEFR is only eligible to teach relevant languages
- English & Indian Languages shall be taught by the Post Graduates or faculty with higher qualification as recognized by the respective Board of Studies.

SCHEME OF EXAMINATION:

- a. There shall be a university examination at the end of each semester. The maximum marks for the university examination in each paper shall be 80.

- b. Of the 20 marks of Internal Assessment, 10 marks shall be based on Two tests. Each test shall be of at least 01 hour duration to be held during the semester. The average of two tests shall be taken as the internal assessment marks. The remaining 10 marks of the Internal Assessment shall be based on Attendance and Skill Development Record of 05 marks each.
- c. The marks based on attendance shall be awarded as given below:
 - 75% to 80% = 02 marks
 - 81% to 85% = 03 marks
 - 86% to 90% = 04 marks
 - 91% to 100% = 05 marks.
- d. Marks for Practical shall be awarded by the faculty concerned based on Participation in Laboratory Work provided in the syllabus of each paper.
- e. The student is required to write the practical's in the Record Book and maintained the same and shall submit it the faculty concerned at least 15 days before the last date of the semester for Examination Purpose. However the practical's can be adjudged the faculty concerned on weekly basis as soon as practical work is over for that week.

APPEARANCE FOR THE EXAMINATION:

- a. A candidate shall apply for all the parts in each examination when he/she appears for the first time. A candidate shall be considered to have appeared for the examination only if he/she has submitted the prescribed application for the examination along with the required fees to the university.
- b. A candidate who has passed any language under Part-1 shall be eligible to claim exemption from the study of the language if he/she has studied and passed the language at the corresponding level.
- c. Further, candidates shall also be eligible to claim exemption from studying and passing in those Hotel Management subjects which he/she has studied and passed at the corresponding level, subject to the conditions stipulated by the university.
- d. A candidate who is permitted to seek admission to this degree course on transfer from any other University shall have to study and pass the subjects which are prescribed by the University. Such candidates shall not however, be eligible for the award of ranks.

MINIMUM FOR A PASS:

Candidates who have obtained a minimum of 35% marks in university examination (i.e. 28 marks out of 80 marks of theory examination and 14 Marks out of 40 Marks Theory Examinations) and 40% in aggregate (i.e., total of university examination and internal assessment marks) in each subject shall be eligible for a pass or exemption in that subject.

Candidate who have obtained a minimum of 40% marks in the University Practical Examinations shall declared pass in the Practical Examination.

CLASSIFICATION OF SUCCESSFUL CANDIDATES:

- 1. The results of the First to Eight semester degree examination shall be declared and classified separately as follows:

- a. First Class with Distinction : Those who obtain 75% and above of the total marks of parts I, II and III.
 - b. First Class: Those who obtain 60% and above of the total marks of parts I, II and III.
 - c. Second Class: Those who obtain 50% and above but less than 60% of total marks of parts I, II and III.
 - d. Pass Class: Rest of the successful candidates who secure 40% and above but less than 50% of marks in part I, II and III.
2. Class shall be declared on the basis of the aggregate marks obtained by the candidates in this degree course (excluding languages (part 1) and non-core subjects (Part III)) as a whole. However, only those candidates who have passes each semester university examination in the first attempt only shall be eligible for award of ranks. The first Ten ranks only shall be notified.

MEDALS AND PRIZES:

No candidates passing an external examination shall be eligible for any scholarship, fellowship, medal, prize or any other award.

TERMS AND CONDITIONS:

- a. A candidate is allowed to carry all the previous un-cleared papers to the subsequent semester/semesters.
- b. Such of those candidates who have failed/remained absent for one or more papers henceforth called as repeaters, shall appear for exam in such paper/s during the three immediately succeeding examinations. There shall be no repetition for internal assessment test.
- c. The candidate shall take the examination as per the syllabus and the scheme of examination in force during the subsequent appearances.

PATTERN OF QUESTION PAPER:

- a. Each theory question paper shall carry 80 marks and the duration of examination is 3 hours. The Question paper shall ordinarily consist of four sections, to develop testing of conceptual skills. understanding skills, comprehension skills, articulation and application of skills. The question paper setter shall be asked to prepare THREE sets of papers with a maximum of 15% repetition. The Question Paper will be as per the following Model: (Hotel Management Core Papers /DSC Papers /HME Papers only)

b.

Section – A any 10 out of 12 Sub Questions 1. a,b,c,d,e,f,g,h,i,j,k,l	10 x 2 = 20 Marks
Section – B Any 4 out of 6 Questions 2,3,4,5,6,7	4 x 5 = 20 Marks
Section – C Any 3 out of 5 Questions 8,9,10,11,12	3 x 10 = 30 Marks
Section – D Compulsory Question 13	1 x 10 = 10 Marks
TOTAL	80 Marks

OR

Section – A any 5 out of 7 Sub Questions 1. a,b,c,d,e,f	5 x 2 = 10 Marks
Section – B Any 4 out of 6 Questions 2,3,4,5,6,7	4 x 5 = 20 Marks
Section – C Compulsory Skill or Practical based Question 8	1 x 10 = 10 Marks
TOTAL	40 Marks

b. Hotel French – I & II (Application and Skill based question related to Hotel Industry).

Answer any 8 questions out of 10 Questions. (QP Pattern is being annexed with syllabus)

PROVISION FOR IMPROVEMENT OF RESULTS

The candidate shall be permitted to improve the results of the whole examination or of any Semester or a subject within the prescribed time by the university after the publication of the results. This provision shall be exercised only once during the course and the provision once exercised shall not be revoked. The application for improvement of results shall be submitted to the Registrar (Evaluation) along with the prescribed fee.

REMOVAL OF DIFFICULTY AT THE COMMENCEMENT OF THESE REGULATIONS

If any difficulty arises while giving effect to the provision of these Regulations, the Vice Chancellor may in extraordinary circumstances, pass such orders as he may deem fit.

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BENGALURU CITY UNIVERSITY

ANNEXURE – 1

BHM

BACHELOR OF HOTEL MANAGEMENT DEGREE

REVISED NEP SCHEME - 2024-25

COURSE MATRIX

I SEMESTER

	Subjects	Paper	Instruc- tion hrs/week	Duration of Exam (hrs.)	Marks			Credits
					CIA	SEE	Total	
Part 1 Languages	Language I Kannada/Sanskrit/Urdu/Tamil/ Telugu/Malayalam/Additional English/Marathi/Hindi	1.1	04	03	20	80	100	3
	Language II English	1.2	04	03	20	80	100	3
Part 2 DSC	Theory							
	Food Production – I	1.3	03	03	20	80	100	3
	Food & Beverage Service – I	1.4	03	03	20	80	100	3
	Front Office – I	1.5	03	03	20	80	100	3
	Housekeeping – I	1.6	03	03	20	80	100	3
	Practical							
	Food Production Practical – I	1.7	04	04	10	40	50	2
	Food & Beverage Service Practical – I	1.8	04	04	10	40	50	2
	Front Office Practical – I	1.9	02	03	10	40	50	1
	Housekeeping Practical – I	1.10	02	03	10	40	50	1
Part 3 CC	Constitutional Values – I	1.11	02	02	10	40	50	2
	Environmental Studies	1.12	02	02	10	40	50	2
	Total				180	720	900	28

BHM
BACHELOR OF HOTEL MANAGEMENT DEGREE
 REVISED NEP SCHEME - 2024-25

COURSE MATRIX

II SEMESTER

	Subjects	Paper	Instruc- -tion hrs/week	Duration of Exam (hrs.)	Marks			Credits
					CIA	SEE	Total	
Part 1 Languages	Language I Kannada/Sanskrit/Urdu/Tamil/ Telugu/Malayalam/Additional English/Marathi/Hindi	2.1	04	03	20	80	100	3
	Language II English	2.2	04	03	20	80	100	3
Part 2 DSC	Theory							
	Food Production – II	2.3	03	03	20	80	100	3
	Food & Beverage Service – II	2.4	03	03	20	80	100	3
	Front Office – II	2.5	03	03	20	80	100	3
	Housekeeping – II	2.6	03	03	20	80	100	3
	Practical							
	Food Production Practical – II	2.7	04	04	10	40	50	2
	Food & Beverage Service Practical – II	2.8	04	04	10	40	50	2
	Front Office Practical – II	2.9	02	03	10	40	50	1
	Housekeeping Practical – II	2.10	02	03	10	40	50	1
Part 3 CC	Constitutional Values-II	2.11	02	02	10	40	50	2
	Total				170	680	850	26

BHM
BACHELOR OF HOTEL MANAGEMENT DEGREE
REVISED NEP SCHEME - 2024-25

COURSE MATRIX

III SEMESTER

	Subjects	Paper	Instruc -tion hrs/week	Duration of Exam (hrs.)	Marks			Credits
					CIA	SEE	Total	
Part 1 Languages	Language I Kannada/Sanskrit/Urdu/Tamil/ Telugu/Malayalam/Additional English/Marathi/Hindi	3.1	04	03	20	80	100	3
	Language II English	3.2	04	03	20	80	100	3
Part 2 DSC	Theory							
	Food Production – III	3.3	03	03	20	80	100	3
	Food & Beverage Service – III	3.4	03	03	20	80	100	3
	Front Office – III	3.5	03	03	20	80	100	3
	Housekeeping – III	3.6	03	03	20	80	100	3
	Practical							
	Food Production Practical-III	3.7	04	04	10	40	50	2
	Food & Beverage Service Practical - III	3.8	04	04	10	40	50	2
	Front Office Practical - III	3.9	02	03	10	40	50	1
	Housekeeping Practical-III	3.10	02	03	10	40	50	1
	Elective – I	3.11	02	02	10	40	50	2
	Total				170	680	850	26

BHM
BACHELOR OF HOTEL MANAGEMENT DEGREE
 REVISED NEP SCHEME - 2024-25

COURSE MATRIX

IV SEMESTER

	Subjects	Paper	Instruc -tion hrs/week	Duration of Exam (hrs.)	Marks			Credits
					CIA	SEE	Total	
Part 1 Languages	Language I Kannada/Sanskrit/Urdu/Tamil/ Telugu/Malayalam/Additional English/Marathi/Hindi	4.1	04	03	20	80	100	3
	Language II English	4.2	04	03	20	80	100	3
	Theory							
Part 2 DSC	Food Production – IV	4.3	03	03	20	80	100	3
	Food & Beverage Service – IV	4.4	03	03	20	80	100	3
	Front Office – IV	4.5	03	03	20	80	100	3
	Housekeeping – IV	4.6	03	03	20	80	100	3
	Practical							
	Food Production Practical-IV	4.7	04	04	10	40	50	2
	Food & Beverage Service Practical - IV	4.8	04	04	10	40	50	2
	Front Office Practical - IV	4.9	02	03	10	40	50	1
	Housekeeping Practical-IV	4.10	02	03	10	40	50	1
	Elective – II	4.11	02	02	10	40	50	2
	Total				170	680	850	26

ELECTIVE'S: (Any One Option – Common to both 3rd and 4th Semesters)

Elective	Semester	Option 1	Option 2	Option 3	Option 4
I	III	Food & Nutrition	Food & Wine Art	Fast Food Chain Management	Hotel Engineering
II	IV	Food Safety & HACCP	Food Service Entrepreneurship	Food Business Management	Hospitality Economics

BHM
BACHELOR OF HOTEL MANAGEMENT DEGREE

Revised NEP SCHEME - 2024-25

COURSE MATRIX

V SEMESTER BHM

	Subjects	Paper /Course Code	Duration of IET	Duration of Exam (hrs.)	Marks			Credits
					CIA	SEE	Total	
Part 1 DSC	Industry Exposure Training Report & Viva-Voce	HM501	16 weeks	-	50	450	500	20

Sl. No	Particulars	Marks
1	IET Report	200
2	Log Book	100
3	Viva-Voce & Presentation	150
4	CIA	50
Total		500

Note:

1. Student are expected under go IET during 5th Semester BHM and prepare a IET Report, PPT Presentation and face the Viva Voce Examination conducted by BOE-BHM.
2. The Report should contain brief operational procedures of four major departments of the Hotel viz Food Production, F & B Service, Front Office and Housekeeping.
3. Students are expected under go training in the all departments.
4. Students have the following options to under go the training :
 - a. 3 Star/ 4 Star / 5 Star – Hotel / Resort / Motel /Airport Hotel
 - b. National / International Hotels

BHM
BACHELOR OF HOTEL MANAGEMENT DEGREE

Revised NEP SCHEME - 2024-25

COURSE MATRIX

VI SEMESTER BHM

	Subjects	Paper/Course Code	Instruction Hrs./week	Duration of Exam (hrs.)	Marks			Credits
					CIA	SEE	Total	
Part 1 DSC	Hotel French – I	HM601	03	03	20	80	100	3
	Management Accounting in Hotels	HM602	03	03	20	80	100	3
	Facility Management	HM603	03	03	20	80	100	3
	Tourism Management	HM604	03	03	20	80	100	3
	Hotel Sustainable Practices-I	HM605	03	03	20	80	100	3
	Specialization Theory – I	HMS6T	02	02	10	40	50	2
	Specialization Practical – I	HMS6P	04	04	20	80	100	4
	Total				130	520	650	21

Note:

Specialisation Theory & Practical's – I & II

(Students need to opt any ONE – common to both 6th & 7th Semesters

Depending on the facilities of the Department/ College)

1. Indian Cuisine
2. International Cuisine
3. Bakery and Confectionery
4. Restaurant Operations
5. Bar Operations
6. Fine Dining Operations
7. Front Office Operations
8. House Keeping Operations

BHM
BACHELOR OF HOTEL MANAGEMENT DEGREE
Revised NEP Scheme – 2024-25
COURSE MATRIX

VII SEMESTER BHM

	Subjects	Paper/ Course Code	Instruction Hrs./week	Duration of Exam (hrs.)	Marks			Credits
					CIA	SEE	Total	
Part 1 DSC	Hotel French – II	HM701	03	03	20	80	100	3
	Entrepreneurship	HM702	03	03	20	80	100	3
	Hotel Marketing	HM703	03	03	20	80	100	3
	Event Management	HM704	03	03	20	80	100	3
	Hotel Sustainable Practices-II	HM705	03	03	20	80	100	3
	Specialization Theory – II	HMS7T	02	02	10	40	50	2
	Specialization Practical – II	HMS7P	04	04	20	80	100	4
	Total				130	520	650	21

BHM
BACHELOR OF HOTEL MANAGEMENT DEGREE
Revised NEP Scheme – 2024-2025

COURSE MATRIX

VIII SEMESTER BHM

	Subjects	Paper /Course Code	Duration of IET	Duration of Exam (hrs.)	Marks			Credits
					CIA	SEE	Total	
Part 1 DSC	On-the-Job Training Report & Viva-Voce	HM80 1	16 weeks	-	50	450	500	20

Note:

Sl. No	Particulars	Marks
1	OJT Report	200
2	Log Book	100
3	Viva-Voce & Presentation	150
4	CIA	50
Total		500

I SEMESTER BHM

Name of the Program: BACHELOR OF HOTEL MANAGEMENT (BHM) Course Code: HM 101 Semester: I Name of the Course: FOOD PRODUCTION – I [Theory of Cookery - Theory]		
Course Credits	No. of Hours per Week	Total No. of Teaching Hours
3 Credits	3 Hrs.	45 Hrs.
Course Objectives: The course helps students learn the history of cooking and its modern advancements. It also enhances their understanding of the professional requirements for kitchen staff and the importance of maintaining hygiene.		
Course Outcomes: On successful completion of the course, the students will be able to CO1: Develop understanding of basics of Food Production CO2: Gain understanding on Kitchen Organisation structure and Food Production. CO3: Develop ability to compare and illustrate various methods of cooking CO4: Able to apply the hands on learning to prepare various dishes		
Syllabus:		Hours
Unit 1: Introduction to Cookery		05
Introduction – Origin and History – Definition and its Importance – Development of Culinary Art from Middle Ages – Culinary Terminology – Recent Trends in Culinary – Origin of Modern Cookery		
Unit 2: Standard of Professionalism		10
Kitchen Organization – Kitchen Brigade and Workflow – Kitchen Layout – Duties and Responsibilities of various Chefs in Kitchen – Inter Departmental Relationship – Attributes of a Chef – Attitude and Professionalism in Kitchen – Safety, Health, and Grooming – Personal Hygiene and Kitchen Hygiene - Safety Procedure in handling Equipment (Equipment Knowledge and Development)		
Unit 3: Basic Cooking Principles		10
Aim and Objective of Cooking Food (Basic Cooking Principle) – Texture (Meaning & Type) – Consistency (Meaning & Type) - Effect of heat on Cooking – Characteristics of Raw Material - Preparation of Ingredients – Methods of Mixing Foods – Methods of Cooking with Advantages & Disadvantages – Different Fuel used in Commercial Kitchen		
Unit 4: Principles of Food Production-I		10
Vegetable & Fruit Cookery Introduction & Classification of Vegetables (Varieties, Characteristics, Pre-preparation) – Effects of heat on Vegetables – Cuts of Vegetables – Classification of Fruits – Salads (Texture, Definition, Type) – Composition of Salad (Simple & Compound) – Salad Dressing (Vinaigrette & Types) – International Salad Names – Marination & Marinades Stocks, Sauces & Soups Roux & its types – Stocks – Classification, usage & preparation Soup – Definition – Classification of Soup – Consommé (types) – International Soup (Hot & Cold) – Garnishes Mother Sauces – Meaning & Types – Recipes for 1 Liter of Foundation Sauces - Derivatives of Each Foundation Sauces		
Unit 5: Principles of Food Production-II		10
Eggs – Structure of an Egg – Preparations of Eggs – Boiled Eggs, Sunny side-up, Scrambled, etc Fish – Classification of Fish (Flatfish, Round Fish, Shellfish, Cephalopods) – Cuts of Fish – Preparation of Fish Meat – Cuts of Chicken (Continental) – Cuts of Mutton – Cuts of Pork – Cuts of Beef		
BOOK REFERENCES: 1. Bali, Parvinder (2014). Food Production Operations. Oxford University Press. 2. Theory of Cookery By K Arora, Publisher: Frank Brothers. 3. Philip E. Thangam, Heinemann (2010) Modern Cookery. Orient Longman. 4. The Professional Chef (4 th Edition) By Le Rol A. Polsom Note: Latest edition of textbooks and reference books may be used		

Name of the Program: **BACHELOR OF HOTEL MANAGEMENT (BHM)**

Course Code: HM101P

Semester: **I**

Name of the Course: **FOOD PRODUCTION – I**

[Basics of Culinary Arts - Practical]

Course Credits	No. of Hours per Week	Total No. of Teaching Hours
2 Credits	4 Hrs.	48 Hrs.
Practical:		

Week 1: Kitchen Hygiene & Kitchen Etiquettes – Practices & Knife Handling – Safety and Security in Kitchen – Understanding Kitchen Layouts / Fuels (Usage & Precautions) – Kitchen First Aid – Understanding of Kitchen Equipment's, Uses & Handling – Identification of commonly used ingredients in Kitchen

Week 2: Vegetables: Classification; Cuts - Julienne, Jardinière, Macedoines, Brunoise, Payssane, Mignonnette, Dices, Cubes, Shred, Mirepoix

Week 3: Basic Cooking Methods and Pre-preparations: Blanching of Tomatoes and Capsicum – Preparation of concasse – Boiling (Potatoes, Beans, Cauliflower, etc) – Frying (Deep Frying, Shallow Frying, Sautéing) Aubergines, Potatoes, etc. – Braising – Onions, Leeks, Cabbage – Starch cooking (Rice, Pasta, Potatoes)

Week 4: Stock Preparation (White, Brown, Fish Stock and Emergency Stock) – Roux Preparation & its types

Week 5: Demonstration & Preparation of Basic Mothers Sauces – Béchamel, Espagnole, Veloute, Hollandaise, Mayonnaise, Tomato

Week 6: Egg Cookery: Preparation of variety of Egg Dishes: Boiled (Soft & Hard) - Fried (Sunny Side Up, Single Fried, Bull's Eye, Double fried) – Poaches – Scrambled – Omelette (Plain, Stuffed, Spanish) – En Cocotte (Eggs Benedict)

Week 7: Demonstration on Cuts of Chicken & Cuts of Fish

Week 8: Simple Salads Preparation: Cole slaw, Potato salad, Beet root salad, Green salad, Fruit salad

Simple Egg preparations: Scotch egg, Assorted Omelettes, Oeuf Florentine, Oeuf Benedict, Oeuf Farci, Oeuf Portuguese, Oeuf Deur Mayonnaise

Soups Preparations: Cream Soups, Puree Soups, Consommé

Week 9-12: Demonstration & Preparation of simple Four Course Continental Menu (Starter, Salad, Main Course, Sweet) using stocks & sauces

Evaluation:

CIA : 10 Marks (To be provided by the College to University)

External Examinations : 40 Marks

- Journal & Grooming – 5marks
- Identification of Ingredients/Equipment's – 5marks
- Cuts of Vegetables & Preparation of Soups – 10 marks
- Preparation of Mother Sauces – 5marks
- Four Course Menu – 10 marks
- Viva-Voce – 5marks

Name of the Program: **BACHELOR OF HOTEL MANAGEMENT (BHM)**

Course Code: HM102

Semester: **I**

Name of the Course: **FOOD & BEVERAGE SERVICE – I**
[Theory]

Course Credits

No. of Hours per Week

Total No. of Teaching Hours

3 Credits

3 Hrs.

45 Hrs.

Course Objectives: The course provides students with a comprehensive understanding of the food and beverage service industry. It focuses on the various types of operations in F&B outlets and their unique characteristics.

Course Outcomes: On successful completion of the course, the students will be able to

CO1: Familiarize the food service Industry in India and worldwide

CO2: Course inculcates knowledge about various food outlets and their characteristics.

CO3: Develop the ability to understand the intricacies in preparation of Restaurant operations CO4:

Able to classify and illustrate on food service principles and procedures.

Syllabus:

Hours

Unit 1: Introduction to F&B Service Industry

10

Introduction – Evolution & Growth of Hotel Industry – Types of Catering Operations – Commercial, Welfare, Transport, Others – Role of Catering establishment in Travel & Tourism.

Unit 2: Food Service Areas & Outlets

10

Restaurant – Coffee Shop – Room Service – Bar – Banquets – Pubs – Discotheque – Vending Machine – Brew Coffee Machine

Unit 3: Ancillary Departments

05

Introduction – Pantry – Food pick-up area – Store – Linen Room – Kitchen stewarding

Unit 4: Departmental Organization & Staffing

10

Organization of the F&B Service Department (Large, Medium & Small Hotels) – Principal staff of various types of F&B operations – Job Specification & Description of Directeur de Restaurant (Restaurant Manager), Maitre d’hotel (Sr. Captain), Chef de Rang (Station waiter), Busboy, Hostess, Sommelier (Wine waiter), RSOT, Chef d’etage (Floor Waiter), Trencher, Butler, Chef de salle & Cellar Man – Attributes of F&B Personnel – Inter and Intra Departmental Coordination

Unit 5: F & B Service Equipment’s

10

Familiarization & Selection factors Linen, Crockery, Silverware, Glassware, Disposables – Other equipment’s uses in F&B Service – Furniture, Special Equipment (Trolleys, Electrical equipment etc) – French Terms related to equipment’s

BOOK REFERENCES:

1. Food & Beverage Service- Bobby George &Sandeep Chatterjee, Jaico Publishing House
2. Food & Beverage Service- R. Singaravelavan, Oxford University Press, New Delhi.
3. Dennis R.Lillicrap & John A. Cousine (2006). Food and Beverage Service. ELBS..
4. Andrews, Sudhir (2013).Food & Beverage Service Training Manual. Tata McGraw Hill

Note: Latest edition of textbooks and reference books may be used

Name of the Program: **BACHELOR OF HOTEL MANAGEMENT (BHM)**

Course Code: HM102P

Semester: **I**

Name of the Course: **FOOD & BEVERAGE SERVICE – I**
[Practical]

Course Credits	No. of Hours per Week	Total No. of Teaching Hours
2 Credits	4 Hrs.	48 Hrs.
Practical:		

Week 1: Understanding Personal Hygiene & Food Service Hygiene – Grooming Standards Required for a F&B Professional (Male/ Female) – Food & Beverage Service Kit

Week 2-3: Familiarization & Identification of Equipment's (Cutlery, Crockery & Hollowware)

Week 4-5: Familiarization & Identification of Equipment's (Glassware & Silverware)

Week 6: Holding Service Spoon & Fork – Carrying a Tray / Salver

Week 7: Laying & Relaying of Table Cloth

Week 8: Placing Meal Plates & Clearing Soiled Plates – Using Service Plate & Crumbing Down

Week 9: Preparation for Service – Organizing Mise-en-scene, Mise-en-place, Opening, Operation & Closing Duties

Week 10: Napkin folding (Breakfast, Lunch & Dinner) atleast 5types under each category

Week 11: Stocking Sideboard – Service of Water

Week 12: Report on Fine Dining Restaurants (Photos to be annexed in the record)

(students should visit any Fine Dining Restaurants to study the cycle of operations)

Evaluation:

CIA : 10 Marks (To be provided by the College to University)

External Examinations : 40 marks

- Identification of Equipment's – 10 Marks
- Napkin Folding (1 breakfast, 1 lunch, 1 dinner) – 5 Marks
- Laying & Relaying of Table Cloth – 5 Marks
- Service of Water – 10 Marks
- Journal & Grooming – 5 Marks
- Viva-Voce – 5 Marks

Name of the Program: **BACHELOR OF HOTEL MANAGEMENT (BHM)**

Course Code: HM103

Semester: **I**

Name of the Course: **FRONT OFFICE – I**
[Theory]

Course Credits	No. of Hours per Week	Total No. of Teaching Hours
3 Credits	3 Hrs.	45 Hrs.

Course Objectives: The student will gain knowledge about the tourism, hospitality, and hotel industries, as well as the basic foundations of the front office department.

Course Outcomes: On successful completion of the course, the students will be able to

CO1: Develop understanding the outline of hospitality industry and its importance

CO2: Understand the work ethics towards customer care and satisfaction and its basic skills & knowledge of front office

CO3: Familiarize themselves with the organizational structure of front office department.

CO4: Endorse classification of hotels & describe the most distinctive feature of each

Syllabus:	Hours
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Unit 1: Introduction to Hospitality Industry	10
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Origin of Hospitality Industry – Tourism & Hotel Industry, its Importance – Evolution & Growth of Tourism & Hotels – Chain & Group of Hotels – Development & Growth of Hotels in India (Taj Group, ITC & The Oberoi Group) – Leading Hotel operations & their brands – National & International Chain of Hotels in India – Concept of “Athithi Devo Bhava” – Linkage between Travel, Tourism & Hotel – Great Personalities of the Hotel industry

Unit 2: Classification of Hotels	10
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Need for Classification – Types & Classification of Hotel on the basis of Location, Size, Clientele, Duration of Stay, Ownership, Level of Service – Other types of Accommodation – Star Classification of Hotels – Government’s Classification Committee – Star ratings and Heritage Classifications adopted in India – Emerging Trends in Hotels

Unit 3: Front Office Organization	07
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Introduction to Front Office & its Importance in Hotels – Function areas in Front Office department and their functions – Layout of Front Office Department – Coordination with other departments in a hotel

Unit 4: Front Office Personnel	08
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Organizational Chart of Front Office Department – Large, Medium and Small Hotels – Duties and Responsibilities of Front Office staff – Personality Traits, Qualities & Attributes of Front office staff

Unit 5: Front Office Product	10
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Types of Rooms in hotels – Types of Meal Plan – Room Tariff & its types – Basis of charging – Factors affecting tariff structure – Room Tariff Fixation (Cost based & Market based) – Equipment’s used in Front Office (Manual, Automated & Semi-automated)

BOOK REFERENCES:

1. Bhatnagar, S.K. (2013) Front Office Management. New Delhi: Frank Bros. & Co. (Publisher) Ltd
2. Andrews, Sudhir (2012) Front Office Management & Operations. New Delhi: Tata McGraw-Hill Publishing Company Limited.
3. Hotel Front Office Operations and Management – Jatashankar R. Tewari (2017). New Delhi: Oxford University Press
4. Ghosh, Suvradeep (2005). Hotel Front Training Manual. New Delhi: Jindal Book Services

Note: Latest edition of textbooks and reference books may be used

Name of the Program: **BACHELOR OF HOTEL MANAGEMENT (BHM)**

Course Code: HM103P

Semester: **I**

Name of the Course: **FRONT OFFICE – I**

[Practical]

Course Credits	No. of Hours per Week	Total No. of Teaching Hours
2 Credits	3 Hrs.	48 Hrs.

Practical:

Week 1: Grooming and Hospitality Etiquettes

Week 2: Welcoming/ Greeting the guests

Week 3: Understanding Front Office Layout & Hierarchy of Five Star hotel

Week 4-5: Countries, Capitals, Currencies and official Airlines of the world

Week 6: Familiarization with Equipment's & Tools in Front Office

Week 7: Hotel Terminologies & Glossary Terms

Week 8-9: Classification of Hotels & Star Categorization

Week 10-11: Role Play – Reservation, Arrivals, Luggage Handling, Paging & Mail Handling

Week 12: Visit to Hotel & Resort (Images should be attached in the Journal)

Evaluation:

CIA: 10 Marks (To be provided by the College to University)

External Examinations: 40 Marks

- Journal & Grooming – 5 Marks
- Role Play – 10 Marks
- Countries, Capital, Currencies – 5 Marks
- Official Airlines of world – 10 Marks
- Hotel/Resort Visit Report – 5 Marks (to be written in the record with photos)
- Viva-Voce – 5 Marks

Name of the Program: **BACHELOR OF HOTEL MANAGEMENT (BHM)**

Course Code: HM104

Semester: **I**

Name of the Course: **HOUSE KEEPING – I**
[Theory]

Course Credits	No. of Hours per Week	Total No. of Teaching Hours
3 Credits	3 Hrs.	45 Hrs.

Course Objectives: The student will learn the basics of housekeeping and the various equipment used in the housekeeping department within the hotel industry.

Course Outcomes: On successful completion of the course, the students will be able to

CO1: Acquire knowledge and learn about the significance of accommodation operation and its scope CO2:

Enhance their professional skills, etiquette and learn to work in a team

CO3: Develop the handling of various cleaning equipment's and cleaning agents in a scientific and efficient manner. CO4:

Able to practically perform various housekeeping operational functions

Syllabus:	Hours
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Unit 1: Introduction	08
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Introduction to Housekeeping Department – Meaning, Definition & Importance of Housekeeping Department – Role of Housekeeping in hospitality industry – Functional Areas of Housekeeping Department in hotel – Layout of the Housekeeping Department – Coordination with other Departments – Housekeeping in Other Institutions

Unit 2: Housekeeping Personnel	10
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Organizational Structure of Housekeeping department (Small, Medium & Large hotel) - Role of key personnel in Housekeeping department – Job description & Job specification of Housekeeping staff (Executive Housekeeper, Deputy housekeeper, Floor supervisor, Public area supervisor, Night supervisor, Room attendant, House man, Head gardener) – Personality Traits of Housekeeping staff

Unit 3: Hotel Guest Room	10
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Types of Guest Rooms – Standard Layout out of Guest Rooms (single, double, twin & suite) – Difference between Smoking & Non-Smoking Room – Furniture, Fixture, Guest Supplies, Amenities in a Guest Room – Types of Bed, Mattresses and Bedding – Soft Furnishing – Guest Room Accessories – Placement of Guest Supplies – Layout of Floor Pantry

Unit 4: Cleaning Science & Equipment's	07
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Cleaning Principles – Cleaning Agent with their application - Types of Cleaning Agents – Cleaning Products (Hotel Specific) – Characteristics of a Good Cleaning Agent (includes eco-friendly chemicals) – Types of Cleaning Equipment's – Operating Principles of Equipment's – Characteristics of Good Equipment (Mechanical & Manual) – Storage, Upkeep, Maintenance of Equipment.

Unit 5: Cleaning Procedures	10
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Room Cleaning Procedures – Daily Cleaning of Occupied, Departure, Vacant, Under Repair, VIP Rooms – Weekly Cleaning - Spring Cleaning - Evening Service – Second Service - Systems and Procedures involved – Cleaning Process – Cleaning and Upkeep of Public Areas (Lobby, Cloak Room, Restaurants, Bar, Banquet Halls, Admin Offices, Lifts and Elevators, Staircases, Back Areas, Front Area, Corridors)

BOOK REFERENCES:

1. Raghubalan, G. (2017). Hotel Housekeeping Operations & Management. New Delhi: Oxford University Press
2. Professional Management of Housekeeping Operations (II Edn.) by Robert
3. Branson, Joan & Lennox, Margaret (2013). Hotel, Hostel & Hospital Housekeeping. Britain: The Bath Press
4. Hotel, Hostel & Hospital Housekeeping by John C. Branson & Margaret Lennox

Note: Latest edition of textbooks and reference books may be used

Name of the Program: **BACHELOR OF HOTEL MANAGEMENT (BHM)**

Course Code: HM104P

Semester: **I**

Name of the Course: **HOUSE KEEPING – I**

[Practical]

Course Credits	No. of Hours per Week	Total No. of Teaching Hours
2 Credits	3 Hrs.	48 Hrs.

Practical:

Week 1: Personal hygiene in Housekeeping & Housekeeping Etiquette

Week 2: Maid's Trolley – Setting up a Trolley

Week 3-4: Bed making

Week 5: Guest Room Supplies and Position

Week 6: Cleaning Equipment Identification

Week 7-8: Cleaning procedures – Daily Cleaning of Guestrooms & Bathrooms

Week 9-11: Cleaning Procedures – Public Area Cleaning (Sweeping, Scrubbing and Mopping, Wet and Dry dusting, High ceiling cleaning – cobwebs), Glass Cleaning

Week 12: Forms & Formats used in Housekeeping

Evaluation:

CIA : 10 Marks (To be provided by the College to University)

External Examinations : 40 Marks

- Bed Making – 10 Marks
- Cleaning Procedures – 10 Marks
- Forms and Formats – 5 Marks
- Setting up of Maid's Trolley – 5 Marks
- Journal & Grooming – 5 Marks
- Viva-Voce – 5 Marks

II SEMESTER BHM

Name of the Program: **BACHELOR OF HOTEL MANAGEMENT (BHM)**

Course Code: HM201

Semester: **II**

Name of the Course: **FOOD PRODUCTION – II**
[Regional Cuisines of India]

Course Credits	No. of Hours per Week	Total No. of Teaching Hours
3 Credits	3 Hrs.	45 Hrs.
Course Objectives: The course provides students with knowledge of the history, geographical perspectives, brief historical background, characteristics, key ingredients, popular foods, and special equipment of various cuisines. It also equips students with standard recipes for menus from different cuisines.		
Course Outcomes: On successful completion of the course, the students will be able to		
CO1: Understand the culinary history and Indian cuisine		
CO2: Understand the salient features of different Indian Regional Cuisines		
CO3: Learners will be able to understand the usages of different spices, condiments & commodities used in Indian Cuisine		
CO4: Prepare various dishes from different cuisines following the standard recipe		
Syllabus:		Hours
Unit 1: Introduction to Indian Cuisine		10
Introduction – Culinary History & Heritage of Indian Cuisine – Features of Indian Cuisine – Factors affecting Eating Habits regionally in India (geography, availability, history, staple diet, religion) – Equipment's and Methods of Cooking in India – Indian Cuisine Culinary terms – Spices, Cereals, Pulses, Grains, Herbs used in Indian Cuisine – Blending of Spices and their uses – Masalas and Pastes used in Indian Cuisine – Commodities used in Indian Cuisine & its uses		
Unit 2: Cuisines of North & West India		08
Introduction – Characteristics & Salient Features of Cuisine – Key Ingredients – Popular Foods – Seasonal Foods – Specialties during Festivals and Other occasions – Kashmir, Punjab, Rajasthan, Awadhi, Mughlai, Gujarat and Maharashtra		
Unit 3: Cuisines of East & North-East		08
Introduction – Characteristics & Salient Features of Cuisine – Key Ingredients – Popular Foods – Seasonal Foods – Specialties during Festivals and Other occasions – Bengal, Bihar, North-Eastern (Sikkim, Assam, Arunachal Pradesh, Manipur, Tripura, Mizoram, Meghalaya)		
Unit 4: Cuisines of South India		08
Introduction - Characteristics & Salient Features of Cuisine – Key Ingredients – Popular Foods – Seasonal Foods – Specialties during Festivals and Other occasions – Karnataka, Tamil Nadu, Kerala, Hyderabad, Goa		
Unit 5: Introduction of Dum Cooking & Tandoor Cooking		11
Introduction - Origin of Dum Cooking – Special Equipment and their use – Classical Dishes – Origin and History of Tandoor – Types of Tandoor and their uses – Installing a New Tandoor – Marinating and making techniques for Kebab – Basic Indian breads made in Tandoor		
BOOK REFERENCES:		
1. Bali, Parvinder (2014). Food Production Operations. Oxford University Press.		
2. Arora, K. (2008). Theory of Cookery. Frank Brothers		
3. A Taste Of India, Madur Jaffery, Great Britain Pavilion Books Ltd		
4. Prashad Cooking With Indian Masters, J. Inder Singh Kalra		
Note: Latest edition of textbooks and reference books may be used		

Name of the Program: **BACHELOR OF HOTEL MANAGEMENT (BHM)**

Course Code: HM201P

Semester: **II**

Name of the Course: **FOOD PRODUCTION – II**

[Indian Cuisine - Practical]

Course Credits	No. of Hours per Week	Total No. of Teaching Hours
2 Credits	4 Hrs.	48 Hrs.

Practical:

Week 1: Four Course Menu Preparation of Karnataka Cuisine

Week 2: Four Course Menu Preparation of Tamil Nadu Cuisine

Week 3: Four Course Menu Preparation of Kerala Cuisine **Week**

4: Four Course Menu Preparation of Maharashtra Cuisine **Week**

5: Four Course Menu Preparation of Goan Cuisine

Week 6: Four Course Menu Preparation of Hyderabadi Cuisine

Week 7: Four Course Menu Preparation of Kashmiri Cuisine

Week 8: Four Course Menu Preparation of Awadhi Cuisine

Week 9: Four Course Menu Preparation of Gujarati Cuisine

Week 10: Four Course Menu Preparation of Rajasthani Cuisine

Week 11: Four Course Menu Preparation of Mughlai Cuisine

Week 12: Four Course Menu Preparation of North-Eastern Cuisine

Note:

- Visit to Spice Garden & understand the process of various spices & herbs
- All the basic Gravies should be covered (photos to be pasted in the record)

Evaluation:

CIA: 10marks (To be provided by the College to University)

External Examinations : 40 marks

- Journal & Grooming – 5 marks
- First Course – 5 marks
- Second Course – 5 marks
- Third Course – 5 marks
- Fourth Course – 5 marks
- Report on Spice Garden – 10 marks
- Viva – 5 marks

Name of the Program: **BACHELOR OF HOTEL MANAGEMENT (BHM)**

Course Code: HM202

Semester: **II**

Name of the Course: **FOOD AND BEVERAGE SERVICE – II**
[Theory]

Course Credits	No. of Hours per Week	Total No. of Teaching Hours
3 Credits	3 Hrs.	45 Hrs.

Course Objectives: The course will help students gain a basic understanding of meals and menu planning. It focuses on various types of F&B service operations in a five-star hotel and imparts knowledge of food service procedures, order taking, and billing procedures.

Course Outcomes: On successful completion of the course, the students will be able to
CO1: Enhance knowledge by learning about various types of food service techniques CO2:
Gain expertise about the basics of Menu Planning
CO3: Able to undergo the process of In Room Dining.
CO4: Knowledge about the use and objective of Tobacco in Restaurant sector

Syllabus:	Hours
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Unit 1: Menu & Menu Planning	10
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Menu – Definition – Origin & Different types Menu in Hospitality industry – Points to be observed while compiling a menu in a Hospitality sector (Terms & Conditions) – French Classical Menu – 17 Courses (sequence, name of the dishes, examples & accompaniments) – Basics of Menu Designing and Presenting of Menus (Food & Beverage) – Meal Plan of the day (Breakfast, Brunch, Lunch, Dinner & Supper)

Unit 2: Types of Service	10
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Table Service – French, Russian, English, American and Silver Service – Assisted Service – Carvery – Self-service – Cafeteria & Food Court – Specialized Service – Gueridon, Automated, tray, trolley & etc. – Single Point Service

Unit 3: In Room Dining & Breakfast Service	10
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Layout and Design – Cycle of Service - Forms and Formats – RSOT Control Sheet – Waiter's Card – Breakfast Door Knob – Amenity Voucher – Types of Breakfast – Continental, English, American, Buffet & Indian – Cover set up and Service Procedure of Breakfast

Unit 4: Banquet and its Operations	08
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Types of Functions – Banquet Menu – Table and Seating Plans – Booking procedure with Forms and Formats - BFC, Booking Diary, Function of the Day – Banquet Seating Calculation – Introduction to Buffet – Types of Buffet services – Finger, Fork, Sit Down – Types of Buffet – Themes & Equipment's

Unit 5: Non-Alcoholic Beverage	07
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Introduction – Classification of Non Alcoholic Beverages – Hot Beverages – Tea, Coffee, Cocoa – Production, Types, Brand Names and Service – Cold Beverages – Waters, Juices, Milk based, Syrups, Squashes, Aerated – Types, Brands and Service

BOOK REFERENCES:

1. Singaravelavan,R(2016).Food and Beverage Service. New Delhi: Oxford University Press.
2. Dennis R.Lillicrap. & John A. Cousine(2006). Food and Beverage Service.ELBS
3. Food & Beverage Service- Bobby George &Sandeep Chatterjee, Jaico Publishing House
4. The Waiter Handbook By Grahm Brown, Publisher: Global Books &Subscription Services New Delhi

Note: Latest edition of textbooks and reference books may be used

Name of the Program: **BACHELOR OF HOTEL MANAGEMENT (BHM)**

Course Code: HM202P

Semester: **II**

Name of the Course: **FOOD & BEVERAGE SERVICE – II**

[Practical]

Course Credits	No. of Hours per Week	Total No. of Teaching Hours
2 Credits	4 Hrs.	48 Hrs.

Practical:

Week 1-2: Setting of Breakfast Cover (Tray & Trolley)

Week 3-4: Service of Tea & Coffee

Week 5: Service of Non Alcoholic beverages

Week 6-7: Setting of A la Carte Cover & Serve the dish (Silver / Pre-plated)

Week 8-9: Compilation of Three Course Menu (FCM)

Week 10: Setting of Table d Hote Menu with Cover (Silver / Pre plated)

Week 11: Room Service Telephone Etiquettes

Week 12: Room Service Tray and Trolley setup (Food, Beverage & Amenities)

Evaluation:

CIA : 10 marks (To be provided by the College to University)

External Examinations : 40 marks

- Journal & Grooming – 5marks
- Menu Compilation – 10 marks
- Room Service Tray Setup – 10 marks
- Service of Non Alcoholic Beverages – 10 marks
- Viva – 5marks

Name of the Program: **BACHELOR OF HOTEL MANAGEMENT (BHM)**

Course Code: HM203

Semester: **II**

Name of the Course: **FRONT OFFICE – II**
[Theory]

Course Credits	No. of Hours per Week	Total No. of Teaching Hours
3 Credits	3 Hrs.	45 Hrs.

Course Objectives: Students will learn about front office terminology, key sub-departments, and important front and back areas of the hotels.

Course Outcomes: On successful completion of the course, the students will be able to

CO1: Develop knowledge of registration process and execute guest handling

CO2: Knowledge the process of guest cycle and reservation procedure & systems CO3:

Acquire knowhow on various tasks in front desk function

CO4: Understand important Terminology of the Front Office

Syllabus:	Hours
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Unit 1: Front Office Terminologies & Report	10
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Check-in – Check-Out – In-House – Walk-in – Arrival and Departure Register – Arrival – Expected Arrival – Departure – Expected Departure – Out of Service - Out Of Order – Wake up Call – Do not Disturb – Self check-in – Web Check-in – C Form – No-Show Single / Double Occupancy – Local / Foreign Guest In-House – Reports of Front Office Department: Occupancy - Month to Date – Year to Date – VIP – Pick-up and Drop – Long Staying – Honeymooners – Arrival and Departure – No-Show – Allowance – Night Audit – Market Share – Market Segment, etc.

Unit 2: Guest Cycle & Reservations	12
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Introduction to Guest Cycle – Pre arrival, Arrival, During guest stay – Departure and after Departure – Reservation and its importance – Basic tools of Reservation – Room Status Board – ALC & DCC with formats – Handling reservation and Reservation form with formats – Modes of Payment while Reservation – Sources of Reservation – Systems of Reservation – Types of Reservations – Cancellations and Amendments – Reservation Reports and Statistics – Overbooking – Upselling – No Show – Walk-in Guest – Scanty Baggage – Stay Over - Over Stay - Under Stay – Early Arrival – Turn Away - Time Limit, etc.

Unit 3: Registration	12
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Registration and its importance – Types of Registration Records – Bound Book Register – Loose Leaf Register and Guest Registration Card (GRC) and their formats – Guest Handling – Pre-registration activities – Procedure of Guest Handling – Pre arrival – On Arrival and Post Arrival procedures – Handling Reserved Guests – Procedure for Handling Free Individual Traveller (FIT) – Chance Guests – VIP – Group arrival – Foreigner Guest (C-forms, Foreign currency exchange) – Single Lady Guest – Corporate Guest – Layover Passenger – Check-in for Guest Holding Discount Voucher – Turn-away guest

Unit 4: Front Desk Functions	11
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Procedure for Room Assignment – Room Not Clear – Wash and Change Room – Complimentary Stay – Suite Check-in – Upgrading a Guest – Downgrading a Guest – Handling Request for Late Check-out – Precautions for Scanty Baggage Guest – Guest Stationery – Handling request for Rental Equipment – Up selling – Material Requisition – Shift Briefing – Morning and Afternoon Shift Handover – Night Shift Handover – Guest Relations – Courtesy Calls – Room amenities for Corporate/VVIP/CIP Guest - Handling Problematic Guests – Room Change Procedure – Handling Mails – Message and Paging – Key Control Procedures

BOOK REFERENCES:

1. Andrews, Sudhir (2012). Front Office Management & Operations. New Delhi: Tata McGraw-Hill Publishing Company Limited .
2. Bhatnagar, S.K (2013). Front Office Management. New Delhi: Frank Bros. & Co. (Publisher) Ltd
3. Professional Hotel Front Office Management– Anutosh Bhakta
4. Managing Front Office Operations – Micheal Kasavana and brooks

Note: Latest edition of textbooks and reference books may be used

Name of the Program: **BACHELOR OF HOTEL MANAGEMENT (BHM)**

Course Code: HM203P

Semester: **II**

Name of the Course: **FRONT OFFICE – II**
[Practical]

Course Credits	No. of Hours per Week	Total No. of Teaching Hours
2 Credits	3 Hrs.	48 Hrs.

Practical:

Week 1: Welcoming/Greeting of guest Providing Information to the Guest Telephone Handling - How to handle enquiries Suggestive selling

Week 2-3: Registration Forms & Formats

Week 4-5: Registrations: FIT, VIP, Corporate, Groups/Crew Security Deposit Box Handling Credit Card Handling Procedure Foreign Currency Exchange Procedure

Week 6-7: Situation Handling: Fire, Death, Natural Disasters – Floods, earthquake, epidemics etc, Accident, Lost & Found, Damage to Hotel property, Vandalism, Drunk Guest, Scanty Baggage, Theft, Sick Guests, Bomb and Terrorism Threats

Week 8-9: PMS Activities: Feeding a Reservation – Amendment, Cancellation and Reinstating a Reservation – Feeding messages - Check-in Guest - Room and Rate Assignment – Room Change

Week 10-11: Handling Mails/ Paging/ Key Control Procedures

Week 12: Calculating Room Availability

Evaluation:

CIA : 10marks (To be provided by the College to University)

External Examinations: 40marks

- Journal & Grooming – 5marks
- Registration Forms & Formats – 5 marks
- Registration Procedure – 5marks
- Situation Handling – 10 marks
- PMS Activities – 10 marks
- Viva – 5marks

Name of the Program: **BACHELOR OF HOTEL MANAGEMENT (BHM)**

Course Code: HM204

Semester: **II**

Name of the Course: **HOUSE KEEPING – II**
[Theory]

Course Credits	No. of Hours per Week	Total No. of Teaching Hours
3 Credits	3 Hrs.	45 Hrs.

Course Objectives: Students will gain knowledge about daily tasks, guestroom and public area cleaning, standard amenities in guestrooms, and supervision of the housekeeping department's control desk.

Course Outcomes: On successful completion of the course, the students will be able to

CO1: Understand the Housekeeping Control Desk Operations

CO2: Understand the salient features of Guest Areas and Public Areas

CO3: Learners will be able to understand the role of Linen Room, Uniform Room and Tailor Room and their functions in daily operations.

CO4: Learners will be able to understand Laundry Operations both OPL and Contract Services

Syllabus:	Hours
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Unit 1: Housekeeping Control Desk	08
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Importance – Role – Co-ordination – Checklist - Forms, Formats & Registers used in the Desk Reports – Telephone Handling – Lost & Found – Key Control – Gate Pass – Indenting from stores

Unit 2: Floor Supervision & Operations	10
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Role of a supervisor (Desk, Public Area, Floor, Linen, Uniform, Laundry) – Supervisors Check list – Guest Complaints & Guest Complaint Handling – VIP Room Checking – Leave Handling Procedures – Rules on the Guest Floor: Key Handling Procedure – Types of Keys (Grand Master, Floor Master, Sub Master or Section or Pass Key, Emergency Key, Room Keys, Offices and Store Keys) - Computerized Key Cards – Key Control Register (Issuing, Return, Changing of Lock, Key Belts) – Unusual Occurrences – Cleaning of Different Types of Floor Surfaces – Special Services – Baby Sitting – Second Service – Freshen up Service – Valet service

Unit 3: Linen Room	10
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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 – Stock taking: Procedures and records – Recycling of discarded linen – Linen Hire

Unit 4: Uniform & Tailor Room	07
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Advantages of Providing Uniforms to Staff – Issuing and Exchange of Uniforms – Type of Uniforms – Selection and Designing of Uniforms – Layout of the Uniform room – Functions of Tailor Room

Unit 5: Laundry Operations & Contract Services	10
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Types of Laundry, Advantages, Disadvantages – Layout of OPL – Laundry Flow Process – Laundry Equipment – Laundry Chemicals – Stain Removal – Guest Laundry/Valet service – Types and Pricing of Contract Services - Guidelines for Hiring Contract Services – Advantages & Disadvantages of Contract Services

BOOK REFERENCES:

1. Housekeeping for Hotels, Hostels and Hospitals – Grace Brigham
2. Hotel, Hostel and Hospital Housekeeping – by Joan C Bransom & Margaret Lennox, ELBS with Hodder & Stoughten Ltd
3. Hotel House Keeping A Training Manual by Sudhir Andrews, Tata Mc
4. Professional Management of Housekeeping Operations II Edi. By Robert J. Martin & Thomas J. A. Jones, Wiley Publications

Note: Latest edition of textbooks and reference books may be used

Name of the Program: **BACHELOR OF HOTEL MANAGEMENT (BHM)**

Course Code: HM204P

Semester: **II**

Name of the Course: **HOUSE KEEPING – II**
[Practical]

Course Credits	No. of Hours per Week	Total No. of Teaching Hours
2 Credits	3 Hrs.	48 Hrs.

Practical:

Week 1: Supervision using Checklist

Week 2-4: Bed making with Turn Down Service

Week 5-6: Forms & Formats – Desk Register, Ready Room, Departure Room Register, Linen Stock Register, Accident Report Form, Leave Form, Laundry Register

Week 7-8: Sewing Tasks – Hemming 1 side of a 4 in 2 cloth sample and stitching a 4 holed button

Week 9-10: Stain Removal Procedure and Methods in detail.

Week 11: Identification of Laundry Equipment's

Week 12: Visit to Laundry to understand the operational aspects

Evaluation:

CIA : 10 marks (To be provided by the College to University)

External Examinations: 40 marks

- Bed making with Turn Down Service – 10 marks
- Forms & Formats of Housekeeping – 5 marks
- Stain Removal Procedure – 10 marks (2 methods carries 5 marks each)
- Identification of Laundry Equipment's – 5 Marks
- Sewing & Hemming Tasks – 5marks
- Journal, Grooming & Viva – 5marks

III – SEMESTER

Name of the Program: **BACHELOR OF HOTEL MANAGEMENT (BHM)**

Course Code: BHM301

Semester: **III**

Name of the Course: **FOOD PRODUCTION-III**

[Bakery-Theory]

Course Credits	No. of Hours per Week	Total No. of Teaching Hours
4 Credits	3 Hrs.	48 Hrs.

Course Objectives: The course aims to provide students with a strong foundation in baking principles, ingredient functions, and various preparation techniques. It focuses on developing skills in making breads, pastries, and cakes while understanding common faults and their remedies.

Course Outcomes: On successful completion of the course, the students will be able to:

CO1: Explain scope, organisation structure and layout of bakery

CO2: Identify different types of flours, their composition, functional properties and its usage.

CO3: Classify Commercial ovens.

CO4: Describe and demonstrate different methods of bread making.

CO5: Analyse common faults in bakery products and implement effective remedies to ensure high-quality outcomes.

Syllabus:	Hours
Unit 1: Introduction	08

Introduction and Scope of Bakery – Principles of Baking – Understanding formulas and measurements – Bakery Equipment Small to Large – Oven: Types & working with various ovens – Bakery Terms – Organisational chart of Bakery – Layout of Bakery – Government procedures.

Unit 2: Flour and its Properties	10
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Structure of wheat grain, Composition, Milling of wheat and role of bran and germ – Flours: Different types of flours available – Constituents of flours – Ph Value of flour – Water absorption power of flour (WAP) – Proteins (Soluble and Insoluble Proteins) – Diastatic capacity of flour – Grade of flour.

Unit 3: Raw Materials	10
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Essential, Optional and Add-on – Yeast, Role, Functions and types – Effects of over and under fermentation Functions, roles & uses in bakery: Egg – Sugar – Salt – Fats – Cream – Leavening Agents – Flavorings and Fruits Bread Improvers – improving physical quality.

Unit 4: Bread Making	10
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Methods of Bread Making: Straight dough method – Sponge and dough method - Delayed salt method – No time dough method — All in one method - Quality of ingredients in bread making – Characteristics: Internal (colour, texture, aroma, clarity and elasticity), External (Volume, density and symmetry of shape) – Faults and remedies in bread making.

Unit 5: Pastries, Cookies, Biscuits & Cakes	10
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Types of Pastry (Short Crust, Choux, Puff, Danish) – Common problems in pastry preparations and remedies – Preparation of Cookies & Biscuits – Methods; Types – Cake making methods – Sugar batter process, Flour batter process, Genoise Sponge, Blending and Rubbing method and All-in-one method – Temperature for baking different varieties of cakes – Balancing of Cake formula – Cake characteristics, faults and remedies.

BOOKS FOR REFERENCE:

- Hui, Y. H., Corke, H., De Leyn, I., Nip, W. K., & Cross, N. A. (Eds.). (2008), Bakery Products: Science and Technology, John Wiley & Sons
- Gisslen, Wayne, (1997), Professional Baking, 2nd Ed., John Wiley & Sons, New York.
- Kulp, K., & Lorenz, K. (Eds.). (2003), Handbook of Dough Fermentations (Vol. 127), Crc Press
- Ashokkumar Y, (2019), Textbook of Bakery and Confectionary (Second Edition)

Note: Latest edition of textbooks and reference books may be used

Name of the Program: **BACHELOR OF HOTEL MANAGEMENT (BHM)**

Course Code: BHM301P

Semester: **III**

Name of the Course: **FOOD PRODUCTION-III**

[Bakery-Practical]

Course Credits	No. of Hours per Week	Total No. of Teaching Hours
2 Credits	4 Hrs.	48 Hrs.

Practical:

Week 1: Understanding bakery tools, equipment, uses and safety guidelines, Essential, Optional & Add-on Ingredients, Weights & Measures in Bakery and Conversion (*Raw Material)

Week 2: Steps involved in mixing ingredients – Sifting, Mixing, Folding, Stirring, Kneading, Creaming, Beating, Whipping. Water Absorption Power, Estimation of Gluten Content by baking method

Week 3: Bread Sticks, Bread Rolls, Hard and Soft Rolls

Week 4: Hot Cross Buns, Fruit Buns, Brioche

Week 5: Milk Bread, Whole Wheat Bread, Salt Bread

Week 6: Cookie - Plain, Piping, Rolled, Dropped (2 preparation / 2 demonstration)

Week 7: Cookie Variety - Melting Moment, Nan-khatai, Cherry Knobs

Week 8: Pastry - Eclairs, Cream Puffs, Tart

Week 9: Pastry - Patties, Danish & Croissant

Week 10: Preparation: Sponge – Plain, Chocolate;

Week 11: Demonstration: Genoese, Fruit Cake

Week 12: Preparation: Cheesecake, Mousse, Souffle Demonstration: Choco-Lava

Evaluation:

CIA: 10marks (To be provided by the College to University)

External Examination: 40marks

- Journal & Attributes – 10marks
- Identification of Ingredients/Equipment's – 5marks
- Preparation – 20 marks (5 x 4 marks)
- Viva-Voce – 5marks

Name of the Program: **BACHELOR OF HOTEL MANAGEMENT (BHM)**

Course Code: BHM302

Semester: **III**

Name of the Course: **FOOD & BEVERAGE SERVICE-III**

[Theory]

Course Credits	No. of Hours per Week	Total No. of Teaching Hours
4 Credits	4 Hrs.	48 Hrs.

Course Objectives: This course aims to provide students with comprehensive knowledge of brewed and fermented beverages, focusing on their history, production processes, classifications, and cultural significance. Students will gain hands-on insights into wine and food pairing, wine service, and sommelier responsibilities.

Course Outcomes: On successful completion of the course, the students will be able to
CO1: Understand the history, ingredients, and manufacturing processes of brewed and fermented beverages
CO2: Demonstrate knowledge of wine manufacturing techniques for different wine types
CO3: Identify and explain the processes and types of sparkling, fortified, and aromatized wines
CO4: Apply principles of wine and food pairing and perform wine tasting

Syllabus:	Hours
Unit 1: Brewed & Fermented Beverages	10
Beer, Cider, Perry: History, Ingredients, Manufacturing Process, Types, Storage, Brands (Domestic & International)	
Unit 2: Wine-I	12
Vine – Family, Grape Composition, Cycle of Harvest, Factors Affecting Quality – Soil, Climate, Viticulture, Vinification Classification of Wines – Still, Sparkling, Fortified, Aromatized Control of Quality – France, Italy, German – Grape varieties (10 red and 10 white)	
Unit 3: Wine-II	12
Wine Manufacturing Process – Red, White, Rose Old Wines & New Wines (Regions, Characteristics, Wine Label Reading, Wine Laws)	
Unit 4: Wine-III	10
Sparkling Wines – Introduction, Manufacture, Types Fortified Wines – Sherry, Port, Madeira - Types, Manufacture and brands Aromatised – Vermouth and other aromatized wines Wine Storage & Service Temperature	
Unit 5: Food & Wine Art	04
Fundamentals of Wine & Food Pairing – Wine Tasting – Method & Principles Sommelier – Introduction, Job Description & Attributes	

BOOKS FOR REFERENCE:

1. Larousse Encyclopedia of Wines by Hamlin Publication
2. Food & Beverage Service by R Singaravelan
3. The World Encyclopedia of Wines by Stuart Walton
4. Great Wines Made Simple by Andrea Immer
5. Mastering Mixology by Prof. Dr. M. Devendra

Note: Latest edition of textbooks and reference books may be used

Name of the Program: **BACHELOR OF HOTEL MANAGEMENT (BHM)**

Course Code: BHM302P

Semester: **III**

Name of the Course: **FOOD & BEVERAGE SERVICE – III**

[Practical]

Course Credits	No. of Hours per Week	Total No. of Teaching Hours
2 Credits	4 Hrs.	48 Hrs.

Practical:

Week 1: Review of Glassware & Equipment

Week 2: Reading Wine Labels

Week 3: Service Procedure of Beer, Cider & Perry

Week 4: Service Procedure of White Wine & Label Reading

Week 5: Service Procedure of Red Wine & & Label Reading

Week 6: Service Procedure of Sparkling, Aromatized & Fortified Wine & & Label Reading

Week 7: Planning a five course menu with wine pairing & Service

Week 8: Planning a five course menu with wine pairing & Service

Week 9: Planning a five course menu with wine pairing & Service

Week 10: Preparation of any two Beer based cocktail

Week 11: Preparation of any two Wine based cocktail

Week 12: Visit to Vineyard & Winery

Evaluation:

Internal Examiner: 10marks (To be provided by the College to University)

External Examiner: 40marks

➤ Journal & Attributes – 10marks

➤ Preparation: 20marks (5 x 4marks)

(Label Reading, Menu Planning with wine pairing & service, Service of Beer/Wine Service of Wine, Cocktail preparation)

➤ Visit Report – 5marks

➤ Viva-Voce – 5marks

Name of the Program: **BACHELOR OF HOTEL MANAGEMENT (BHM)**

Course Code: BHM303

Semester: **III**

Name of the Course: **FRONT OFFICE-III**

[Theory]

Course Credits	No. of Hours per Week	Total No. of Teaching Hours
4 Credits	3 Hrs.	48 Hrs.

Course Objectives: This course introduces students to front office accounting, night auditing procedures, and forecasting techniques in hotel operations. It also covers essential safety and security measures followed by the front office to ensure guest and staff well-being.

Course Outcomes: On successful completion of the course, the students will be able to

CO1: Understand the Front office Accounting & its uses.

CO2: Know the procedure of night auditing of a hotel

CO3: Analyse the techniques involved in Forecasting

CO4: Examine various measures of Safety and Security adopted by Front office in a hotel

Syllabus:	Hours
Unit 1: Front Office Accounting	08
Front Office Accounting – Types of Accounts, Voucher, Folios, Ledger. Front Office Accounting Cycle. Creation of Accounts, Maintenance of Accounts and Settlement of Accounts	
Unit 2: Night Auditing	10
Night auditor, duties and responsibilities, Night Audit Process: Credit card machine batch closing, completing the formalities outstanding posting, transactions verifying, reconciling transactions, verifying no-shows, Cancellation night auditing transcription, updating the systems, Verifying advance receipts.	
Unit 3: Planning & Evaluating Front Office Operations	08
Setting room rate, Hubbart formula, Market condition approach, Thumb rule, Types of discounted rates.	
Unit 4: Forecasting & Its Techniques	10
Forecasting –Definition, Benefits, Data required for Forecasting , Records required for Forecasting room availability, Useful forecasting data, Percentage of walk -in, Percentage of over staying, Percentage of under stay. Percentage of No-shows.	
Unit 5: Safety and Security	12
Hotel Security Staff and System, Role of Front Office, Security and Control of Room Keys, Fire Safety , Classification of Fire, Procedure in the event of Fire. Accidents, Accidents in Hotels, Accident Report. First Aid Procedures. First Aid for common Problems. Handling Unusual Events and Emergency Situations.(Terrorist Activity, Bomb Threat, Robbery and Theft and Guest in Drunken State)	

BOOKS FOR REFERENCE:

1. Front office manual – Sudhir Andrews
2. Front office Management – S.K.Bhatnagar
3. Front office – Peter Abboll
4. Front office – Khan
5. Front office Management – R.K.Singh
6. Hotel Operations and Front Office Management – M. Devendra
7. Hotel Front Office Operations and Management – Jatashankar R Tewari

Note: Latest edition of textbooks and reference books may be used

Name of the Program: **BACHELOR OF HOTEL MANAGEMENT (BHM)**

Course Code: BHM303P

Semester: **III**

Name of the Course: **FRONT OFFICE-III**

[Practical]

Course Credits	No. of Hours per Week	Total No. of Teaching Hours
2 Credits	2 Hrs.	48 Hrs.

Practical:

Week 1: Introduction to Front Office Accounting

Week 2: Creation of Guest and Non Guest Accounts

Week 3: Accounting System – Automated and Non Automated system

Week 4: Guest Account settlement procedures

Week 5: Night Auditing – Audit Procedures

Week 6: Night Auditing – Audit Procedures

Week 7: Planning and Evaluating Front office Operations – Problems

Week 8: Planning and Evaluating Front office Operations – Problems

Week 9: Forecasting Techniques and calculations

Week 10&11: Front Office & Guest Safety and Security, Importance of security systems, Safe deposit, Key control

Week 12: Steps involved in Front Office Safety and Security

Evaluation:

CIA: 10marks (To be provided by the College to University)

External Examinations : 40 Marks

(Grooming and Journal - Mandatory component for appearing Practical Exams)

- Accounting System – 5 Marks
- Night Auditing Procedure – 5 Marks
- Planning & Evaluating Front Office Operations Problems (3) – 15 Marks
- Forecasting Techniques – Calculations (2) – 10 Marks
- Steps involved in Front Office Safety & Security (Guest and Host) – 5 marks

Name of the Program: **BACHELOR OF HOTEL MANAGEMENT (BHM)**

Course Code: BHM304

Semester: **III**

Name of the Course: **HOUSEKEEPING-III**

[Theory]

Course Credits	No. of Hours per Week	Total No. of Teaching Hours
4 Credits	3 Hrs.	48 Hrs.

Course Objectives: This course provides an understanding of flower arrangements and their significance in hotel aesthetics. It highlights the importance of pest control in housekeeping, while also focusing on key management, supervision, planning, and organizing techniques used by the housekeeping department.

Course Outcomes: On successful completion of the course, the students will be able to

CO1: Understand the Flower Arrangement and their role in hotel.

CO2: Know the role of Pest Control in Housekeeping department

CO3: Analyse the management skills and supervision adopted by HK dept

CO4: Examine the planning and organizing techniques adopted by HK dept

Syllabus:	Hours
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Unit 1: Flower Arrangement	15
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Introduction & Importance of Flower arrangements, Rules & parts of flower arrangement, Equipment & Mechanism of flower arrangement, Types & styles of flower arrangement used in hotels, Common flowers & foliage used in hotels, Ikebana, Horticulture

Unit 2: Pest Control	13
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Introduction & Importance of pest control management. Common pest and their control methods. SOPs of pest control management system. Principles & objectives of pest control. Different types of pest control techniques. Chemicals used in pest control

Unit 3: Housekeeping Supervision and Management Skills	10
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Importance of supervision. Room checklist – Introduction and types. Job role of Housekeeping supervisor/team leader. Procedure of handling guest issues/complaints. Managers skills- situation handling.

Unit 4: Planning & Organisation in House Keeping Dept	10
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Introduction. Frequency schedule, performance & productivity standards. Inventory & types of inventories. Work Schedules & Importance. Team work & leadership in housekeeping.

BOOKS FOR REFERENCE:

1. Guide of Hotel Housekeeping – Ms. Mery E Palmer
2. Hotel housekeeping operations and management - Mr.G Ragubalan and Mrs. Smrithee Ragubalan
3. Hotel House-keeping Training Manual – Sudhir Andrews
4. House-Keeping Management – Anurik Singh
5. Professional House-keeping – Madhukar
6. Professional House-keeping – Manoj
7. The art of Flower Arranging- ACC Art Books US

Note: Latest edition of textbooks and reference books may be used

Name of the Program: **BACHELOR OF HOTEL MANAGEMENT (BHM)**

Course Code: BHM304P

Semester: **III**

Name of the Course: **HOUSEKEEPING – III**
[Practical]

Course Credits	No. of Hours per Week	Total No. of Teaching Hours
2 Credits	2 Hrs.	48 Hrs.

Practical:

Week 1-4: Flower Arrangement – Practical Practice

Week 5: Pest Control Activity (in Campus / at Hotel)

Week 6: Pest Control Activity – Types and Chemicals used

Week 7: Housekeeping Supervision and Management Skills – I

Week 8: Housekeeping Supervision and Management Skills – II

Week 9: Housekeeping Supervision and Management Skills – III

Week 10: Housekeeping Supervision and Management Skills – IV

Week 11 & 12: Planning & Organizing in House Keeping Dept.

Evaluation:

CIA: 10marks (To be provided by the College to University)

External Examinations : 40 Marks

(Grooming and Journal - Mandatory component for appearing Practical Exams)

- Flower Arrangement - 10 Marks
- Identification of Pest Control Chemicals - 10 Marks
- Room Checklist - 5 Marks
- Guest Complaints and Issues /Situation Handling – 10 Marks
- Planning & Organising in Housekeeping – Tasks to be evaluated – 5 Marks

Name of the Program: **BACHELOR OF HOTEL MANAGEMENT (BHM)**

Course Code: HME301

Semester: **III**

Name of the Course: **FOOD AND NUTRITION**

[Theory]

Course Credits	No. of Hours per Week	Total No. of Teaching Hours
4 Credits	2 Hrs.	32 Hrs.

Course Objectives: This course aims to introduce students to the fundamentals of food, its acceptance, and nutritional significance. It covers the roles of macro and micronutrients, food selection, preparation, preservation techniques, and the growing relevance of convenience foods in modern lifestyles.

Course Outcomes: On successful completion of the course, the students will be able to

CO1: Know the food and food acceptance

CO2: Know about various micro and macro nutrients and their functions

CO3: Analyse the food choice, preparation and preservation

CO4: Study about the process of food selection and preparation

CO5: Learn about the convenience foods

Syllabus:	Hours
Unit 1: Food Groups, Nutrients and their Functions	06

Food and Food Acceptance - Functions of Food - Macronutrients and their functions - Micronutrients and their functions - Basic Food Groups

Unit 2: Food Choice, Preparation and Preservation	06
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Let us choose the right food - How healthy are our Meal patterns - Let us ensure taste and nutrient retention - Let us make food safe to eat - Let us preserve food

Unit 3: Process of Food Selection and Preparation – I	08
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Selection, Preparation and Nutritive Value of Cereals and Millets - Selection of Fats and Oils and their Nutritive Value - Selection and Preparation of Sugar and Jaggery and their Nutritive Value - Selection and Preparation and Nutritive Value of Pulses, Nuts and Oil Seeds

Unit 4: Process of Food Selection and Preparation – II	08
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Selection and Preparation and Nutritive Value of Milk and Milk Products - Selection, Preparation and Nutritive Value of Eggs and Flesh Foods - Selection, Preparation and Nutritive Value of Vegetables - Selection of Fruits and their Nutritive Value

Unit 5: Process of Food Selection and Preparation – III	04
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Spices, Condiments and Salt - Selection, Preparation and Nutritive Value of Beverages - Convenience Foods

BOOKS FOR REFERENCE:

1. Nutritive Value of Indian Foods - C. Gopalan, B.V. Rama Sastri, S.C. Balasubramanian, by National Institute of Nutrition (ICMR)
2. Food Science - B. Srilakshmi by New Age International Publishers
3. Human Nutrition - M. Swaminathan by BAPPCO
4. Food Facts and Principles - N. Shakuntala Manay & M. Shadaksharaswamy by New Age International Publishers

Note: Latest edition of textbooks and reference books may be used

Name of the Program: **BACHELOR OF HOTEL MANAGEMENT (BHM)**

Course Code: HME302

Semester: **III**

Name of the Course: **FOOD & WINE ART**
[Theory]

Course Credits	No. of Hours per Week	Total No. of Teaching Hours
4 Credits	2 Hrs.	32 Hrs.

Course Objectives: This course introduces the foundational principles of wine and food pairing, including wine science, flavor profiling, and sensory evaluation. It equips students with practical skills to design, prepare, and evaluate themed menus that complement global and regional wines, including Indian pairings.

Course Outcomes: On successful completion of the course, the students will be able to
CO1: Understand the principles of wine pairing, flavor profiling, and identify common wine faults
CO2: Apply knowledge of flavor interaction to create complementary and contrasting wine and food pairings.
CO3: Plan, prepare, and evaluate multi-course menus that are thematically and seasonally aligned with specific wines.
CO4: Demonstrate skills in sensory evaluation through structured wine tastings and meal preparations to enhance flavor harmony.

Syllabus:	Hours
Unit 1: Introduction	12

Principles of wine pairing - Wine Science - Flavor groups of wine - Wine faults identification

Unit 2: Food Pairing	20
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Food Pairing - Complementing and contrasting flavors - Food side and wine side pairing - Preparation of meals to pair

Preparation of minimum of 5 menus with different themes to pair with wines from around the world.

- Planning and selection of ingredients
- In relation to the wine to pair, season and availability
- Food trials to match certain wines
- Product knowledge, sensorial experience and combinations
- Practical tasting and preparation of meals with wine
- Practice of wine tasting and sensorial evaluation.
- Practice of food preparation to enhance flavors in relation to the wines
- Indian food pairing with regional wines

BOOKS FOR REFERENCE:

1. Larousse Encyclopedia of Wines by Hamlin Publication
2. Food & Beverage Service by R Singaravelan
3. The Flavor Bible - Karen Page & Andrew Dornenburg by Little, Brown and Company
4. Wine and Food: The Perfect Match - Joanna Simon by Mitchell Beazley
5. Wine Science: Principles and Applications - Ronald S. Jackson by Academic Press

Note: Latest edition of textbooks and reference books may be used

Name of the Program: **BACHELOR OF HOTEL MANAGEMENT (BHM)**

Course Code: HME303

Semester: **III**

Name of the Course: **FAST FOOD CHAIN MANAGEMENT**
[Theory]

Course Credits	No. of Hours per Week	Total No. of Teaching Hours
4 Credits	2 Hrs.	32 Hrs.

Course Objectives: This course aims to provide students with a comprehensive understanding of fast food chain operations, including their history, globalization, service processes, menu development, and outlet management. It also emphasizes hygiene standards, convenience food usage, and emerging trends in the fast-food industry.

Course Outcomes: On successful completion of the course, the students will be able to

CO1: Understand the evolution, globalization, and core concepts of fast food chains

CO2: Analyze the operational aspects of food and beverage service, including menu design & pricing strategies

CO3: Apply knowledge of service and production techniques, equipment usage, and human resource strategies

CO4: Demonstrate an understanding of outlet design, customer engagement features in fast food industry

Syllabus:	Hours
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Unit 1: Introduction	06
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Introduction to fast food chain, History, Globalization, Concept & formulation, Cost factor, F&B merchandising

Unit 2: Fast Food Chain	06
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World of Fast food chain. Cuisine Variants. Street vendors. Jobs & labour issues, Health issues

Unit 3: Fast Food Service Process	08
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Service Process. Food & Beverage service operation. Human resource strategy, Menu concept, pricing strategy & recipe standardisation. Service & production, Equipment

Unit 4: Convenience Foods	04
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Convenience food usages. Hygiene & sanitation standards. Central purchasing process

Unit 5: Fast Food Management	08
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Outlet management, Outlet design & décor. Children play area. Event Management. Application and Emerging Trends in Fast Food Chain Operations.

BOOKS FOR REFERENCE:

1. Food and Beverage Service - Dennis Lillicrap & John Cousins by Hodder Education
2. Restaurant Management: Customers, Operations, and Employees - Robert Christie Mill by Pearson
3. Menu Planning -- Lendal H. Kotschevar & Diane Withrow by Wiley

Note: Latest edition of textbooks and reference books may be used

Name of the Program: **BACHELOR OF HOTEL MANAGEMENT (BHM)**

Course Code: HME304

Semester: **III**

Name of the Course: **HOTEL ENGINEERING**

[Theory]

Course Credits	No. of Hours per Week	Total No. of Teaching Hours
4 Credits	2 Hrs.	32 Hrs.

Course Objectives: This course aims to perform routine and preventative maintenance to protect the assets of a hotel and to keep the hotel running smoothly. The hotel engineer keeps up with the wear and tear that guests put on the facilities of a hotel. His job is to ensure a safe, quality hotel experience that improves guest satisfaction.

Course Outcomes: On successful completion of the course, the students will be able to
CO1: Understand the function of the Engineering department and its integration in the overall operation and management of the hotel
CO2: Identify and explain the functioning of key engineering systems such as HVAC, water supply, plumbing, lighting, elevators, and fire safety.
CO3: Demonstrate knowledge of maintenance management practices in hotels, including preventive and breakdown maintenance.
CO4: Evaluate energy conservation techniques and sustainability practices applicable to hotel infrastructure and operations.

Syllabus:	Hours
Unit 1: Introduction to Maintenance	06

Definition and Types of maintenance, Preventive and breakdown maintenance, comparisons - Roll & Importance of maintenance department in the hotel industry- Organization chart of maintenance department of large Hotel & Small Hotels according to number of rooms, duties and responsibilities of maintenance department. BMS System
Equipment replacement policy:
Equipment failure pattern, suddenly failing & gradually failing equipment's, Examples. Circumstances under which equipment are replaced. - Replacement policy of items which gradually deteriorates.
Contract maintenance:
Necessity of contract maintenance, advantages and disadvantages of contract maintenance Essential requirements of a contract, types of contract, their comparative advantages and disadvantages

Unit 2: Fuels used in Catering Industry	06
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Types of fuel used in catering industry; calorific value; comparative study of different fuels - Induction Cooking
Gas-Heat terms and units; method of transfer- LPG and its properties; principles of Bunsen burner, precautions to be taken while handling gas.
Fire Triangle, Fire prevention and firefighting system: Classes of fire, methods of extinguishing fires (Demonstration) - Fire extinguishers, portable and stationery-Fire detectors and alarm-Automatic fire detectors cum extinguishing devices.

Unit 3: Electricity	08
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Fundamentals of electricity, insulators, conductors, current, potential difference resistance, power, energy concepts; definitions, their units and relationships, AC and DC; single phase and three phase and its importance on equipment specifications - Electric circuits, open circuits and close circuits, series and parallel connections, short circuit, Earth fault, fuses; Types of Fuses, MCB, earthing, reason for placing switches on live wire side- Calculation of electric energy consumption of equipment, safety precaution to be observed while using electric appliances. Types of lighting, different lighting devices, incandescent lamps, fluorescent lamps, other gas discharged lamps, illumination, and units of illumination- External lighting -Safety in handling electrical equipment.
Audio visual equipment's:
Various audio visual equipment used in hotel - Care and cleaning of overhead projector, slide projector, LCD and power point presentation units - Maintenance of computers- Care and cleaning of PC, CPU, Modem, UPS, Printer, Laptops- RFID system

Unit 4: Water Systems	04
Types of water, soft water & hard water- temporary hardness & permanent hardness, portable water, water distribution system in a hotel- Cold water systems in India- Hardness of water, water softening, base exchange method (Demonstration)- Cold water cistern swimming pools- Hot water supply system in hotels- Flushing system, water taps, traps and closets. Waste disposal and pollution control: Solid and liquid waste, Garbage and sewage, disposal of solid waste- Sewage treatment Pollution related to hotel industry- Water pollution, sewage pollution- Air pollution, noise pollution, and thermal pollution.	
Unit 5: Refrigeration and Air Conditioning	08
Basic principles, latent heat, boiling point and its dependence on pressure, vapor compressor system of refrigeration and refrigerants, Schematic Diagram Care and maintenance of refrigerators, defrosting, types of refrigerant units, their care and maintenance. (Demonstration)- Conditions for comfort, relative humidity, humidification, de-humidifying, dew point control, unit of air conditioning- Window type air conditioner, central air conditioning, Split AC, Inverter AC -Vertical transportation, elevators and escalators.	
BOOKS FOR REFERENCE: 1. Practical maintenance and equipment for hoteliers, Licenses and Caterers by D.C. Gladweli – Barrie and rockliff London. 2. Maintenance and Engineering for lodging and food service Facilities by M R Frank D Borcnik –John Wiley and sons, New York. 3. The management of Maintenance and Engineering Systems in Hospitality industry by Frank D Borcnik –John wiley and sons, New York. 4. Management operations Research –M Satyanarayan & Lalitha Raman – Himalaya Publishing House, Bombay, 400004. 5. Managing Hospitality Engineering Systems by Michael H Redlin and David M Stipnuk – The Educational institute of the American Hotel &motel Association. 6. Energy and Water Resources Management by Robert E Aullach –The Education Institute of the American Hotel & Motel Association.	
Note: Latest edition of textbooks and reference books may be used	

IV SEMESTER

Name of the Program: **BACHELOR OF HOTEL MANAGEMENT (BHM)**

Course Code: BHM401

Semester: **IV**

Name of the Course: **FOOD PRODUCTION-IV**

[International Cuisine - Theory]

Course Credits	No. of Hours per Week	Total No. of Teaching Hours
4 Credits	4 Hrs.	48 Hrs.

Course Objectives: This course aims to provide students with an understanding of major international and oriental cuisines, including their history, ingredients, and cooking methods. It also introduces the fundamentals of cold kitchen operations such as sandwiches, cold sauces, and charcuterie, while enhancing skills in menu planning and culinary terminology.

Course Outcomes: On successful completion of the course, the students will be able to

CO1: Understand the history, regional influences, and key characteristics of major international cuisines

CO2: Explore the culinary elements and cooking techniques of British, Mediterranean, and Scandinavian cuisines

CO3: Analyze the cooking methods, ingredients, and menu design of international cuisines

CO4: Examine the components and techniques used in various cuisines

CO5: Apply knowledge of global culinary practices to create authentic menus

Syllabus:	Hours
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Unit 1: International Cuisine-I	08
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Cuisines of the World

French Cuisine & Italian Cuisine: History, Regional Classifications, Characteristics, Ingredients (Common & Indigenous), Methods of Cooking, Influence, Culinary Terms, Menu Examples

Unit 2: International Cuisine-II	10
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Spanish & Mexican, Regional Classifications, Characteristics, Ingredients (Common & Indigenous), Methods of Cooking, Influence, Culinary Terms, Menu Examples

Unit 3: International Cuisine-II	10
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UK/Britain & German Cuisine: History, Regional Classifications, Characteristics, Ingredients (Common & Indigenous), Methods of Cooking, Influence, Culinary Terms, Menu Examples

Unit 4: International Cuisine-IV	10
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Mediterranean, Scandinavian: History, Regional Classifications, Characteristics, Ingredients (Common & Indigenous), Methods of Cooking, Influence, Culinary Terms, Menu Examples

Unit 5: International Cuisine-V	10
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Middle Eastern: History, Regional Classifications, Characteristics, Ingredients, Methods of Cooking, Influence, Culinary Terms, Menu Examples

BOOKS FOR REFERENCE:

1. Food Production Operations by Chef Parvinder S. Bali
2. Practical Professional Cookery by Cracknell and Kaufmann.
3. Food: A Culinary History by Jean-Louis Flandrin

Note: Latest edition of textbooks and reference books may be used

Name of the Program: **BACHELOR OF HOTEL MANAGEMENT (BHM)**

Course Code: BHM401P

Semester: **IV**

Name of the Course: **FOOD PRODUCTION – IV**

[Practical]

Course Credits	No. of Hours per Week	Total No. of Teaching Hours
2 Credits	4 Hrs.	48 Hrs.

Practical:

Week 1: Four Course Menu on French Cuisine

Week 2: Four Course Menu on French Cuisine

Week 3: Four Course Menu on Italian Cuisine

Week 4: Four Course Menu on Italian Cuisine

Week 5: Four Course Menu on Spanish Cuisine

Week 6: Four Course Menu on German Cuisine

Week 7: Four Course Menu on Mexican Cuisine

Week 8: Four Course Menu on UK/Britain Cuisine

Week 9: Four Course Menu on Mediterranean Cuisine

Week 10: Four Course Menu on Middle Eastern Cuisine

Week 11: Four Course Menu on Middle Eastern Cuisine

Week 12: Four Course Menu on Fusion Cuisine

Note:

Visit to Cuisine based Speciality Restaurant and to be recorded in the journal

Evaluation:

CIA: 10marks (To be provided by the College to University)

External Examination: 40marks

- Journal & Attributes – 10marks
- Preparation – 20marks (5 x 4marks)
- Visit Report – 5marks
- Viva – 5marks

Name of the Program: **BACHELOR OF HOTEL MANAGEMENT (BHM)**

Course Code: BHM402

Semester: **IV**

Name of the Course: **FOOD & BEVERAGE SERVICE-IV**

[Theory]

Course Credits	No. of Hours per Week	Total No. of Teaching Hours
4 Credits	3 Hrs.	48 Hrs.

Course Objectives: The course introduces brewed and fermented beverages, covering their production, classification, and industry significance. It also familiarizes students with distilled beverages, focusing on distillation techniques, spirit types, and service methods.

Course Outcomes: On successful completion of the course, the students will be able to

CO1: Categorise bars and alcoholic beverages with examples

CO2: Explain the production & classify distilled beverages

CO3: Classify & prepare mixed drinks

CO4: Demonstrate skills in serving distilled beverages & tobacco

CO5: Analyse the trends in distilled beverages

Syllabus:	Hours
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Unit 1: Introduction to Bar & Alcoholic Beverages

08

Bar: Meaning, Types & Features, Equipment & Tools

Introduction to Alcohol – Classification of Alcoholic Beverages – Methods of preparing Alcohols – Fermentation & Distillation – Proof System – Measurement of Alcoholic Strength – Calorific value of Alcoholic beverages – Detriments of consuming alcoholic beverages

Unit 2: Spirits-I

12

Whisky, Brandy, Rum, Gin & Vodka: History, Evolution, Region, Manufacturing process, Classification, Characteristics, Brands (Domestic & International)

Unit 3: Spirits-II

12

Tequila & Mezcal: History, Evolution, Region, Manufacturing process, Classification, Characteristics, Brands

Traditional way of drinking Tequila, Difference between Tequila & Mezcal

Other Spirits: Absinthe, Fenny, Pastis, Akvavit, Sake, Grappa, Marc, Arrack, Toddy

Liqueurs: History & Evolution, Manufacturing Process, Brand Names with Base, Flavors & Country of origin

Eaux-de-vie: Calvados, Applejack, Poire Williams, Stone Fruit Brandies, Soft Fruit Brandies.

Unit 4: Tobacco

06

Introduction to Tobacco – Health Hazards

Cigar – Manufacture, Parts, Colors, Shapes, Storage, Brands and Service

Unit 5: Cocktail

10

Cocktails – Introduction, History & Evolution, Components of Cocktails, Methods of Preparation, Equipment's & tools used, Glassware for mixed drinks, Classic Styles of Mixed Drinks, Classical & Contemporary Cocktails & Mocktails and their Bases, Molecular Mixology

BOOKS FOR REFERENCE:

1. Food & Beverage Service by R Singaravelan
2. Food & Beverage Management & Control by Dr. JM Negi, Kanishka, New Delhi
3. New Guide to Wine & Liquor by Walten S.
4. Handbook of Alcoholic Beverages by Alan J. Buglass
5. Mastering Mixology by Prof. Dr. M. Devendra

Note: Latest edition of textbooks and reference books may be used

Name of the Program: **BACHELOR OF HOTEL MANAGEMENT (BHM)**

Course Code: BHM402P

Semester: **IV**

Name of the Course: **FOOD & BEVERAGE SERVICE-IV**
[Practical]

Course Credits	No. of Hours per Week	Total No. of Teaching Hours
2 Credits	4 Hrs.	48 Hrs.

Practical:

Week 1: Identify glassware & bar equipment

Week 2: Set up a bar counter

Week 3-4: Service Procedure of Whisky, Brandy, Rum, Gin, Vodka, Tequila & Mezcal

Week 5: Service Procedure Cigar & Tabacco

Week 6: Mixology – Preparation of two Whisky & Brandy based cocktail

Week 7: Mixology – Preparation of two Rum based cocktail

Week 8: Mixology – Preparation of two Gin & Vodka based cocktail

Week 9: Mixology – Preparation of two Tequila based cocktail

Week 10: Preparation of innovative mocktail

Week 11: Preparation of innovative cocktail

Week 12: Visit to distillery

Evaluation:

CIA: 10marks (To be provided by the College to University)

External Examination: 40marks

- Journal & Attributes – 10marks
- Identification of Glassware's/Equipment's – 5marks
- Preparation & Service: 20 marks (4 x 5marks)

(Service Procedure of Tabacco, Service procedure of distilled beverages, Preparation & Service of Cocktail, Visit report)

- Viva-Voce – 5marks

Name of the Program: **BACHELOR OF HOTEL MANAGEMENT (BHM)**

Course Code: BHM403

Semester: **IV**

Name of the Course: **FRONT OFFICE-IV**

[Theory]

Course Credits	No. of Hours per Week	Total No. of Teaching Hours
4 Credits	4 Hrs.	48 Hrs.

Course Objectives: This course aims to equip students with the knowledge and skills required to manage front office operations in the hospitality industry efficiently. It covers the use of computers in front office, performance evaluation through ratios, yield management, budgeting, and the development and implementation of standard operating procedures in star-rated hotels.

Course Outcomes: On successful completion of the course, the students will be able to

CO1: Understand the role of Computers in Front Office

CO2: Evaluate the Hotel Performance using ratios

CO3: Know the concepts and benefits of Yield Management

CO4: Analyse the various Budget concepts involved in Front Office Operations

CO5: Prepare and understand the various standard operating procedures in front office of a star hotel.

Syllabus:	Hours
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Unit 1: Computer Application in Front Office	15
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Property Management System, PMS Application in Front Office (Reservations Module, Front Desk Module, Rooms Module, Cashier Module, Night Auditing Module, Set up Module, Reporting Module, Back Office Module) PMS Interface with Stand alone systems. Difference Property Management Systems – Micros, Amadeus PMS, IDS Fortune & Shawman.

Unit 2: Evaluating Hotel Performance	12
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Methods of Measuring Hotel Performance (Occupancy Ratios, ADR, ARR, ARR Per Guest, Rev Par, Rev Pac) Market Share Index. Evaluation of Hotels by Guest.

Unit 3: Yield Management	12
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Yield Management Definition, Measuring Yield Management, Yield Management in Hotel Industry. Elements, Benefits, Strategies, Challenges and Problems in Yield Management. Measuring Yield (Potential Average Single Rate, Potential Average Double Rate, Multiple Occupancy Percentage, Rate Spread, Potential Average Rate, Room Rate Achievement factor and Yield). Prospects of Yield Management

Unit 4: Budgeting	05
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Types of budgets and budget cycle, making front office budget Factors affecting budget planning, Capital budget, Operating budget, Refining budget, Forecasting room revenue, advantages and disadvantages of budgeting.

Unit 5: Standard Operating Procedures	04
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Operating manual. Front Office etiquettes, Various steps followed in money handling procedures Safety and security principles followed in front counter.

BOOKS FOR REFERENCE:

1. Front office manual – Sudhir Andrews
2. Front office Management – S.K.Bhatnagar
3. Front office – Peter Abboll
4. Front office – Khan
5. Front office Management – R.K.Singh
6. Hotel Operations and Front Office Management – M. Devendra
7. Hotel Front Office Operations and Management – Jatashankar R Tewari

Note: Latest edition of textbooks and reference books may be used

Name of the Program: **BACHELOR OF HOTEL MANAGEMENT (BHM)**

Course Code: BHM403P

Semester: **IV**

Name of the Course: **FRONT OFFICE – IV**

[Practical]

Course Credits	No. of Hours per Week	Total No. of Teaching Hours
2 Credits	2 Hrs.	48 Hrs.

Practical:

Week 1-4: PMS Applications – Module Wise Practice and Application

Week 5-7: Evaluating Hotel Performance (Problems / Calculations)

Week 8-9: Yield Management (Problems / Calculations)

Week 10: Problems related to Budgeting in Front Office

Week 11-12: SOP's in Front Office

Evaluation:

CIA: 10marks (To be provided by the College to University)

External Examination: 40marks

(Grooming and Journal - Mandatory component for appearing Practical Exams)

- PMS Activity - 10 Marks
- Evaluating Hotel Performance (problem) – 10 Marks
- Yield Management (Problem/ Calculation) – 10 Marks
- Budgeting (Problem/ Calculation) – 5 Marks
- Any one SOP – 5 marks

Name of the Program: **BACHELOR OF HOTEL MANAGEMENT (BHM)**

Course Code: BHM404

Semester: **IV**

Name of the Course: **HOUSEKEEPING-IV**

[Theory]

Course Credits	No. of Hours per Week	Total No. of Teaching Hours
4 Credits	4 Hrs.	48 Hrs.

Course Objectives: This course aims to provide students with in-depth knowledge of hotel interior design and housekeeping operations, including budgeting, Ecotel certification, and pre-opening procedures. It also explores emerging trends and sustainable practices in the housekeeping department of the hospitality industry.

Course Outcomes: On successful completion of the course, the students will be able to

CO1: Understand about Interior Decoration and Designing of Hotel

CO2: Evaluate the concept of Budget and Budgeting adopted by HK dept

CO3: Know about Ecotel and their certification process in Hotel

CO4: Implement practices adopted related to preopening of a property

CO5: Examine various emerging trends in Housekeeping

Syllabus:	Hours
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Unit 1: Interior Decoration & Designing

20

Introduction, Colour- Types of Colour & Colour Schemes. Lighting and types of Lighting and their benefits. Types of Upholstery. Floor Coverings & Wall coverings- types – Advantages and Disadvantages. Window & Window treatment.

Unit 2: Budgeting

05

Introduction, Classification of HK Budget, Purpose and Steps of preparing a budget, Advantages of Budgeting

Unit 3: Ecotels

06

Introduction, Ecotel Certification & its procedures, Choosing an Eco-friendly Site, Energy Conservation, Water Conservation. Environment-friendly Housekeeping

Unit 4: Preopening Property

05

Introduction, Operations & Role in Pre-opening property, Starting Up Housekeeping, Countdown

Unit 5: Changing Trends In Housekeeping

12

Introduction, Eco-friendly Amenities, Products and Processes, Go Green, Safety and Security, Contemporary designs in hotel, Technology Savvy (IT Savvy) Housekeeping, Ergonomics, Trends in Pest Control & Outsourcing of Services. Waste Prevention. Special Software's in Housekeeping. Forecasting GRA Requirement. Daily Housekeeping Schedule. Employee Turnover and Retention

BOOKS FOR REFERENCE:

1. Guide of Hotel Housekeeping – Ms. Mery E Palmer
2. Hotel housekeeping operations and management -Mr. G Ragubalan and Mrs.Smrithree Ragubalan
3. Hotel House-keeping Training Manual – Sudhir Andrews
4. House-Keeping Management – Anurik Singh
5. Professional House-keeping – Madhukar
6. Professional House-keeping – Manoj
7. The art of Flower Arranging- ACC Art Books US

Note: Latest edition of textbooks and reference books may be used

Name of the Program: **BACHELOR OF HOTEL MANAGEMENT (BHM)**

Course Code: BHM404P

Semester: **IV**

Name of the Course: **HOUSEKEEPING – IV**
[Practical]

Course Credits	No. of Hours per Week	Total No. of Teaching Hours
2 Credits	2 Hrs.	48 Hrs.

Practical:

Week 1: Colour and Colour Schemes

Week 2: Lighting & Types of Lighting

Week 3: Floor Coverings

Week 4: Wall Coverings

Week 5: Window & Window Treatment

Week 6: Housekeeping Budget

Week 7: Ecotel – Visit

Week 8: Ecotel Certification procedure and Techniques

Week 9: Pre-opening Activity (in Campus/ Visit to Hotel or Resort)

Week 10: Pre-opening Activity – Check List/ Role of activities/Countdown

Week 11-12: Changing Trends in Housekeeping – Practical Practice / Hotel Visit

Evaluation:

CIA: 10marks (To be provided by the College to University)

External Examination: 40marks

(Grooming and Journal - Mandatory component for appearing Practical Exams)

- Interior Decoration - Colour Scheme/ Lighting – 10 Marks
- Identification of Floor Coverings/Wall Coverings – Composition – Care & Uses – 10 Marks
- Ecotel Visit Report – Questions to be answered (Viva) – 5 Marks
- Preopening Activity – 5 Marks
- Changing Trends (any two to be assessed) – 10 Marks

Name of the Program: **BACHELOR OF HOTEL MANAGEMENT (BHM)**

Course Code: HME401

Semester: **IV**

Name of the Course: **FOOD SAFETY AND HACCP**
[Theory]

Course Credits	No. of Hours per Week	Total No. of Teaching Hours
4 Credits	2 Hrs.	32 Hrs.

Course Objectives: This course aims to provide students with a comprehensive understanding of food sanitation and safety practices in the hospitality industry. It focuses on food safety management systems, risk analysis, food costing, and the application of Hazard Analysis and Critical Control Points (HACCP) in hotel operations.

Course Outcomes: On successful completion of the course, the students will be able to

CO1: Study about the various aspects of Food Sanitation and Food Safety

CO2: Understand the process of Food Safety and management

CO3: Examine the Food Costing

CO4: Apply the risk analysis to Food safety

CO5: Understand the HA and CCP in relation to hotel industry

Syllabus:	Hours
Unit 1: Food Sanitation and Safety	10

Food Sanitation and safety: Factors contributing to physical, chemical and biological contamination in food chain, prevention and control of food borne hazards, definition and regulation of food sanitation, sources of contamination, personal hygiene-food handlers, cleaning compounds, sanitation methods, waste disposal strategy (solid and liquid waste) and pest control

Unit 2: Food Safety and Management	06
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Introduction to Food Safety, Food Safety System, Total Quality Management, Project Management, FSSAI/FDA

Unit 3: Risk Analysis	04
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Introduction to Risk Management, Risk Assessment, Risk Communication

Unit 4: Food Costing	06
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Introduction to Food Costing, Plate Cost, Standard Food Purchase Specification, Standard Recipe, Portion Control and Food Cost Control

Unit 5: HACCP	06
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History, Back ground and Structure of HACCP, HACCP Prerequisites and Good Hygiene Practices. Principles and Implementation of HACCP. Case Studies on HACCP

BOOKS FOR REFERENCE:

1. Food Safety and Sanitation for the Foodservice Industry - Karen Eich Drummond by Wiley
2. Modern Food Service Purchasing: Business Essentials to Procurement - Robert Garlough by Cengage Learning
3. Food Safety Management: A Practical Guide for the Food Industry - Yasmine Motarjemi by Academic Press
4. Food Hygiene and Sanitation - S. Roday by McGraw Hill Education
5. Introduction to Food Safety - N. P. Gaur by Centrum Press

Note: Latest edition of textbooks and reference books may be used

Name of the Program: **BACHELOR OF HOTEL MANAGEMENT (BHM)**

Course Code:HME402

Semester: **IV**

Name of the Course: **FOOD SERVICE ENTREPRENEURSHIP**
[Theory]

Course Credits	No. of Hours per Week	Total No. of Teaching Hours
4 Credits	2 Hrs.	32 Hrs.

Course Objectives: This course aims to develop entrepreneurial skills and business acumen required to establish and manage a food and beverage outlet. It covers the conceptualization, planning, and execution of restaurant ventures, including menu design, marketing, facility planning, workforce development, and business opportunity evaluation.

Course Outcomes: On successful completion of the course, the students will be able to

CO1: Explain the concepts of restaurant entrepreneurship and steps in establishing food service establishments

CO2: Demonstrate skills in planning and launching a new food and beverage outlet.

CO3: Plan menus and marketing activities to successfully launch a food and beverage establishment

CO4: Discuss facilities and menu planning, workforce development and marketing strategies for a new food and beverage outlet

CO5: Appraise food and beverage business opportunities and plan a food and beverage establishment

Syllabus:	Hours
Unit 1: Introduction	10

Introduction to Restaurant Entrepreneurship: History, Concepts, Forms of Restaurant Ownership, Finance Agencies, Trends and success factors.

Steps in Establishment of a New Restaurant: Identifying the Business Opportunity, Market Feasibility, Financial Viability, Business Plan, Pre Opening Phase, Soft Launch and Grand Opening. Technological Applications

Unit 2: Planning and Development	12
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Planning the Physical Facility: Back of the House Areas, Kitchen and Service Area – Coffee Shop, Speciality Restaurant, Banqueting Facility, Bar, Patisserie, Budgeting, Ethical Practices, Technological Applications.

Development of Workforce: Budgeting, Organisational Design, Determination of staffing levels, Creation of Job Specification and Job Descriptions. Employment Process, Training, Ethical Practices, Technological Application.

Unit 3: Menu and Marketing Strategies	10
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Developing and Designing of Menu: Menu Content, Pricing, Measuring Menu Strength, Menu Design, Menu Alternatives, Technological Applications

Pre-Launch Marketing Strategies: Development of Marketing Plan, Value Proposition, Positioning, Advertising and Promotion, Pricing as Marketing tool, Prelaunch Marketing Activities and Cost, Ethical Practices, Technological Applications.

BOOKS FOR REFERENCE:

1. Brown Robert Douglas (2007), The Restaurant Managers Hand Book, UK Atlantic Publishing Group.
2. Sweeney Kep(2014) The New Restaurant Entrepreneur, Chicago, Dearborn Trade Publishing
3. Staff of Entrepreneur Media, 2016, Start Your Own Restaurant, Entrepreneur Press Publisher.
4. Tanaji, 2015, 200 Hotel and Restaurant Management Training Manuals, Create Space Independent Publishing Platform.
5. Enz A Cathy 2010, Hospitality Strategies Management Concept and Cases. Wiley.

Note: Latest edition of textbooks and reference books may be used

Name of the Program: **BACHELOR OF HOTEL MANAGEMENT (BHM)**

Course Code: HME403

Semester: **IV**

Name of the Course: **FOOD BUSINESS MANAGEMENT**
[Theory]

Course Credits	No. of Hours per Week	Total No. of Teaching Hours
4 Credits	2 Hrs.	32 Hrs.

Course Objectives: This course aims to provide students with foundational knowledge of business and human resource management in the food industry, along with insights into international trade theories, practices, and institutions. It also covers global food consumption patterns and equips students with the skills required to manage and navigate export-import operations in the food sector.

Course Outcomes: On successful completion of the course, the students will be able to
CO1: Understand the fundamental theories and functions of business and marketing management,
CO2: Apply human resource management principles, including consumer behavior analysis and capacity mapping
CO3: Explain key international trade concepts, including classical and modern theories,
CO4: Evaluate the role of global institutions such as WTO and GATT in shaping food trade policies
CO5: Assess global food consumption trends, ethnic food habits, and effectively manage the documentation

Syllabus:	Hours
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Unit 1: Introduction	06
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Business Management: Introduction - Theories and functions - Food industry management - Marketing management and human resource development, Personnel management - Sectors in food industry and scale of operations in India

Unit 2: Human Resource Management	06
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Human Resource Management: Study the basics about HR and related policies and capacity mapping approaches for better management - Consumer behaviour towards food consumption - Consumer Surveys by various Institutes and Agencies - Various journals on consumer behaviour and market research - Internet-based data search

Unit 3: International Trade	06
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International trade: Basics, Classical theory, Theory of absolute advantage, Comparative modern theory, Quotas, Bounties, Exchange control, Devaluation, Commercial treaties, Terms of trade, balance of payments, Foreign exchange and mechanics of foreign exchange.

Unit 4: Trends	06
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GATT, WTO, role of WTO - Free trade- Protection, Methods of protection -International trade in agriculture - World trade agreements related with food business - Export trends and prospects of food products in India

Unit 5: World Consumption of Food	08
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World consumption of Food: Patterns and types of food consumption across the globe - Ethnic food habits of different regions - Govt. Institutions related to international trade; APEDA, Tea board, spice board, MoFPI etc. - Management of export and import organization, Registration, Documentation, Export import logistics, Case studies

BOOKS FOR REFERENCE:

1. Chhabra T.N, Management Process and Organisational Behaviour, Sun India Publications, New Delhi, 2nd Edition, 2012.
2. Jhingan M.L, International Economics, Vrinda Publications Pvt. Ltd, 7th Edition, New Delhi, 2016
3. Philip Khotler, Marketing Management, Pearson Education India, 15th Edition, Noida, 2015.

Note: Latest edition of textbooks and reference books may be used

Name of the Program: **BACHELOR OF HOTEL MANAGEMENT (BHM)**

Course Code: HME404

Semester: **IV**

Name of the Course: **HOSPITALITY ECONOMICS**

[Theory]

Course Credits	No. of Hours per Week	Total No. of Teaching Hours
4 Credits	2 Hrs.	32 Hrs.

Course Objectives: This course aims to introduce students to fundamental economic principles and their applications in the hospitality industry. It covers demand and supply analysis, production and cost functions, revenue management, and pricing strategies to help students make informed managerial decisions in hotel operations.

Course Outcomes: On successful completion of the course, the students will be able to

CO1: Understand the concept of demand, its determinants, and types of elasticity, and apply them to real-world

CO2: Analyze the production function, law of variable proportions, and cost concepts relevant to operational efficiency in hotels.

CO3: Explain the law of supply, factors affecting supply, and their implications for resource management in hotel businesses.

CO4: Apply various pricing policies and methods to develop effective pricing strategies suited for hotel services and products.

Syllabus:	Hours
Unit 1: Demand	08
Meaning of Demand, Law of Demand, Extension and contraction of Demand, Increase and decrease in Demand, Survey of Buyers intention, Elasticity of Demand: Meaning of income elasticity of Demand, Cross elasticity of Demand, Price elasticity of Demand	
Unit 2: Production Function	06
Managerial use of production functions, Law of variable proportions, Cost of Production: Cost concepts- TFC- TVC, TC-AC and MC factors influencing cost of production, opportunity cost, cost and output relation	
Unit 3: Supply	06
Meaning – Law of supply, Determinants of Law of Supply, Elasticity of Law of Supply, Influence on cost of production	
Unit 4: Revenue Analysis	04
Average revenue, Marginal revenue, Total revenue	
Unit 5: Pricing	08
Pricing Methods: Cost plus or full cost pricing, Going rate policy, Pricing for a rate of return	

BOOKS FOR REFERENCE:

1. Managerial Economics - D. M. Mithani by Himalaya Publishing House
2. Economics for Hotel and Catering Students - Peter Jeffree by Cengage Learning
3. Managerial Economics - G.S. Gupta by Tata McGraw-Hill
4. Modern Microeconomics - A. Koutsoyiannis by Palgrave Macmillan
5. Hotel Economics – A M Sheela

Note: Latest edition of textbooks and reference books may be used

V Semester BHM

V Semester BHM

INDUSTRIAL TRAINING REPORT

- Cover Page
- Inner Page
- Declaration
- Principal/ HOD /Guide Certificate
- Copy of I.E.T Certificate
- Acknowledgement
 1. Thanks to University Officials viz Vice Chancellor, Chairperson BOS, Chairperson BOE.
 2. Thanks to Hotel Training Manager and Departmental Managers and Staff
 3. Thanks to College Management, Principal and Report Guide.
 4. Thanks to other staffs of the Hotel
 5. Thanks to parents and friends.

LIST OF CONTENTS

1. Introduction to Hotel Industry & Hospitality
2. Profile of the Hotel / Group of Hotel
3. Objectives of the Training
4. Departments Worked In (brief and profiling)
5. Daily/ Weekly Work Experience – Department Wise
6. Skills and Knowledge Gained
7. Challenges Faced
8. Conclusion

Bibliography

Annexures

Format of the Report :

1. Font Size : 16-14-12
2. Font : Times New Roman
3. Justify Alignment
4. Double line spacing
5. Header and Footer (if required)
 - a. Header Title – IET – Hotel Name
 - b. Footer – University, Department and College Name only
6. Photos (preferably at the Annexures)

VI Semester BHM

BACHELOR OF HOTEL MANAGEMENT
Revised NEP Scheme (2024-2025 Onwards)
VI SEMESTER BHM
HM 601 Hotel French – I

COURSE CREDITS	NO. OF HOURS/WEEK	TOTAL NO. OF HOURS
4	4	56

Pedagogy: Classroom Lecture, Tutorials and LSRW Skills.

UNIT 1 : Introduction to Basics of French Language **12 Hours**

- 1.1 Alphabets and their pronunciation
- 1.2 Les Accents (The Accents)
- 1.3 Pronoms Sujets (Subject Pronoun)
- 1.4 Change of Gender
- 1.5 Les Verbes (The Verbs)
- 1.6 Les Nombres (The Numbers) Cardinal & Ordinal
- 1.7 How to tell time in French?
- 1.8 Formules De Politesse (Basic Greetings)
- 1.9 Poids et Measures (Weights and Measures)

UNIT 2 : Conjugation of First Group of Verbs & Basic Terminology **12 Hours**

- 2.1 Conjugation of First group of verbs (Regular and Irregular)
- 2.2 Les Articles Definis et In definis (The definite and Indefinite Articles)
- 2.3 Self Introduction and Introducing Others
- 2.4 Days of the week ; Months of the year and date
- 2.5 Nom Des Legumes En Francais (Name of Vegetables in French)
- 2.6 Nom Des Fruits en Francais (Name of the Fruits in French)

UNIT 3 : Conjugation of Second Group of Verbs; Adjectives and Prepositions;

Name of the Countries and Nationalities

15 Hours

- 3.1 Nom Des Pays En Francais Et Des Nationalites
(Name of the Countries and the Nationalities in French)
- 3.2 Conjugation of Second Group of Verbs (Regular & Irregular)
- 3.3 Adjectives of place
- 3.4 Prepositions of Place
- 3.5 La Description D'un Endroit (Votre Ville /L'endroit Touristique)
Describing a place (your city/ Tourist Place)

UNIT 4 : Vocabulary & Conjugation of Third Group Verb and Irregular Verbs **17 Hours**

- 4.1 Conjugation of Third Group Verbs (Regular and Irregular)
- 4.2 Vocabulaire: Decrire Une Famille (Vocabulary : Describing a family)
- 4.3 Name of the Dairy Products and Cereals in French
- 4.4 Negation (Nepas)
- 4.5 Adjectifs Demonstratifs (Demonstrative Adjectives)
- 4.6 Simple Translation (English – French and French to English)
- 4.7 Oral/ Conversation (in French)
 - i. Conversation between Waiter and Client
 - ii. Conversation between Receptionist and Client – Situation 1
 - iii. Conversation between Receptionist and Client – Situation 2
 - iv. Conversation between Receptionist and Client – Situation 3
 - v. Conversation for booking an Air Ticket

(Note : Verb conjugation – Present and Conditional Present tense)

Department of Studies and Research in Commerce, Dr Manmohan Singh Bengaluru City University

BACHELOR OF HOTEL MANAGEMENT
Revised NEP Scheme (2024-2025 Onwards)
VI SEMESTER BHM
HM 601 Hotel French – I

Question Paper Pattern

Time : 3 Hours

Max. Marks : 80

Instruction : Answer both the Sections

SECTION – A

Answer any 7 questions out of 9 questions.

(7X10=70 Marks)

1. Verbs Conjugation (Present Tense – Regular & Irregular, Conditional Present-Vouloir)
2. a. Articles (Definite and Indefinite)
b. Adjectives & Prepositions of the place
3. a. Name of the Fruits
b. Name of the Vegetables
4. a. Countries and nationalities
b. Time in French
5. a. Convert in to negative sentence
b. Self-Introduction and others Introduction
6. Dates/Days/Months
7. Translation (English – French)
8. Translation (French – English)
9. Describing a Tourist destination / Hotel Facility

SECTION – B

Answer the question.

(1x10 = 10 Marks)

10. A. Dialogue /Conversation Writing Situation 1

OR

- B. Dialogue /Conversation Writing Situation 2

BACHELOR OF HOTEL MANAGEMENT
Revised NEP Scheme (2024-2025 Onwards)
VI SEMESTER BHM

HM 602 Management Accounting in Hotels

COURSE CREDITS	NO. OF HOURS/WEEK	TOTAL NO. OF HOURS
4	4	56

Pedagogy: Classroom Lecture, Tutorials, Group discussion, Seminar and Case Studies.

Course Outcomes: On successful completion, students will be able:

1. To explore the role of management accounting in the hospitality sector, emphasizing its significance in facilitating strategic direction and operational efficiency.
2. To categorize and manage of costs specific to hotel operations.
3. To examine the cost behavior and allocate the indirect costs and methods of cost control designed to enhance profitability.
4. To develop and implement the budgeting techniques tailored for the hospitality industry.
5. To develop and apply metrics and performance indicators that aligns with strategic objectives, thereby enhancing operational control and overall effectiveness.
6. To analyse emerging trends, technological impacts, and ethical considerations, preparing them to adapt and thrive in a dynamic business environment.

SYLLABUS

Unit 1: INTRODUCTION TO MANAGEMENT ACCOUNTING

10 Hours

Definition and Scope: Understanding the principles and scope of management accounting in hotel operations. Difference from Financial Accounting: Distinguishing between management and financial accounting. Significance for Hotels: Exploring how management accounting aids in budgeting, forecasting, and financial planning for effective hotel management.

Unit 2: COST ACCOUNTING IN HOTELS

08 Hours

Types of Costs: Identifying fixed, variable, direct, and indirect costs within hotel operations. Cost Control and Reduction: Techniques for monitoring and controlling costs to enhance profitability. Role in Pricing Decisions: How cost accounting informs pricing strategies for hotel services.

Unit 3: BUDGETING AND FINANCIAL PLANNING

12 Hours

Budget Preparation: Steps in preparing operational and capital budgets tailored for hotels. Variance Analysis: Understanding and responding to budget variances for financial improvements. Financial Planning and Strategy Development: Developing long-term financial strategies aligned with hotel goals.

Unit 4: PERFORMANCE MEASUREMENT AND CONTROL

12 Hours

Key Performance Indicators (KPIs): Identifying and using KPIs specific to the hotel industry. Balanced Scorecard: Utilizing a balanced scorecard approach to assess financial and non-financial performance. Internal Controls: Developing efficient internal control systems to safeguard assets and ensure accurate reporting.

Unit 5: CONTEMPORARY ISSUES IN MANAGEMENT ACCOUNTING

14 Hours

Modern challenges and developments in Management Accounting. Technological Innovations: Impact of digital technologies on management accounting practices in hotels. Sustainability and Ethical Considerations: Understanding the role of sustainability and ethical accounting in the hotel industry. Decision-Making in Crisis: Strategies for Management Accounting resilience in unpredictable circumstances, such as economic downturns or pandemics.

BOOKS FOR REFERENCE:

1. Cost and Management Accounting by Colin Drury.
2. Hotel Accounting by Martin G. Jagels.
3. Management Accounting for the Hospitality, Tourism and Leisure Industries by Debra Adams.

BACHELOR OF HOTEL MANAGEMENT
Revised NEP Scheme (2024-2025 Onwards)
VI SEMESTER BHM
HM 603 Facility Management

COURSE CREDITS	NO. OF HOURS/WEEK	TOTAL NO. OF HOURS
4	4	56

Pedagogy: Classroom Lecture, Tutorials, Group discussion, Seminar, Case Studies & Field Visits.

Course Outcomes: On successful completion, students will be able:

1. To describe the basic principles and foundational knowledge of facility management, providing them with the ability to recognize its importance in alignment with organizational goals.
2. To apply principles of facility planning in designing efficient and sustainable environments, demonstrating their ability to innovate solutions that accommodate business needs.
3. To analyse facility systems to implement cost-effective and efficient operational strategies.
4. To evaluate various facility management technologies' effectiveness and synthesize these tools to innovate management strategies that leverage modern technology.
5. To assess strategic facility management models and create strategies that incorporate sustainability, risk management, and business continuity plans.

Unit 1: INTRODUCTION TO FACILITY MANAGEMENT (FM) 08 Hours

Introduction and Fundamental concepts and terminologies of facility management. Definition and Scope: Understanding what facilities encompass, including physical infrastructure and ancillary services. Role in Organizations: How FM supports business operations by maintaining physical environments. Historical Progression: Evolution from maintenance-focused to strategic function.

Unit 2: FACILITY PLANNING AND DESIGN 12 Hours

Definition – Facility Planning and Design. Planning for efficient space utilization and designing facilities that meet organizational needs. Space Planning: Techniques for optimizing space usage. Design Principles: The integration of aesthetic, functional, and regulatory requirements. Sustainability in Design: Principles of sustainable design and their impact on operational efficiency.

Unit 3: FACILITY MAINTENANCE AND OPERATIONS 13 Hours

Addressing the day-to-day operations, Knowledge of systems maintenance, repair processes, and operations management. Preventive and Predictive Maintenance: Strategies to extend facility life and reduce breakdowns. Asset Management: Techniques for tracking and managing facility resources. Health and Safety Compliance: Ensuring operations meet legal and ethical safety standards.

Unit 4: FACILITY MANAGEMENT TECHNOLOGIES 13 Hours

Building Information Modelling (BIM): Use of digital models for design, planning, and management. Computer-Aided Facility Management (CAFM): Software applications for FM tasks. Emerging Technologies: IoT, AI, and other technologies impacting FM. (FM –Facility Management)

Unit 5: STRATEGIC FACILITY MANAGEMENT 10 Hours

Strategic Planning Process: Aligning FM goals with organizational objectives. Change Management: Effective management of changes in facility needs. Performance Measurement: Metrics and KPIs for assessing FM effectiveness.

BOOKS FOR REFERENCE:

1. Building Maintenance Management by Barrie Chanter and Peter Swallow.
2. Designing for the Future by John Carmody and John Elting.
3. Facility Design and Management Handbook by Eric Teicholz.
4. Facility Management by Kathy Roper and Richard Payant
5. Strategic Facility Planning by Kathy Roper and Richard Payant.
6. The Facility Management Handbook by David G. Cotts et al.

BACHELOR OF HOTEL MANAGEMENT
Revised NEP Scheme (2024-2025 Onwards)
VI SEMESTER BHM
HM 604 Tourism Management

COURSE CREDITS	NO. OF HOURS/WEEK	TOTAL NO. OF HOURS
4	4	56

Pedagogy: Classroom Lecture, Tutorials, Group discussion, Seminar, Case Studies & Field Visits.

COURSE OUTCOMES: On successful completion, students will be able:

1. To know the basics of tourism and also understand the various components of it.
2. To understand various tourism concepts based on travel and theme.
3. To understand the significance of tourism planning and how to apply tourism planning for the development of new tourism destinations.
4. To evaluate the roles and functions of India's various tourism administrative organizations.
5. To understand the various modes of transportation in India and evaluate the benefits and drawbacks of each.

Unit – 1 TOURISM INTRODUCTION

08 Hours

Basic concepts of Tourism – A Land of all seasons – Tourism destinations – Components of Tourism: Tourism Attractions, Travel, Accommodation, Food & Beverages– Travel Motivators – Tourism Resources of India – Problems and Prospects of tourism in India.

Unit – 2 CLASSIFICATION OF TOURISM CONCEPTS

15 Hours

Based on Travel –Domestic, International (Inbound & Outbound Tourism), Based on Themes – Adventure, Agricultural, Beach, Cultural, Culinary, Desert, Eco, Education, Film, Heritage, Literary, MICE, Medical, Religious, Rural Tourism– Special Tourism Festivals in India.

Unit – 3 TOURISM PLANNING

08 Hours

Significance and Concept of Tourism Planning – Types of Tourism Plans – Planning Levels –Tourism Planning Process – Impacts of Tourism – National Tourism Policy.

Unit – 4 NATIONAL TOURISM ADMINISTRATIONS AND ORGANIZATIONS

10 Hours

Ministry of Tourism – History, Role & Functions, Schemes, India Tourism Development Corporation (ITDC), Archaeological Survey of India (ASI), Indian Railway Catering and Tourism Corporation (IRCTC), Tourism Finance Corporation of India (TFCI), India Convention Promotion Bureau (ICPB), Indian Association of Tour Operators (IATO) – State Tourism department: KSTDC, Karnataka State Tourism Policy & Planning.

Unit – 5 MODE OF TRANSPORTATION

15 Hours

Road, Rail, Air & Waterways. Luxury Tourist Trains – Palace on Wheels, Maharaja Express, Deccan Odyssey, Golden Chariots – UNESCO World Heritage sites in India(*include the latest*) – Role of Computers in Tourism – Internet, Mobile Apps, Travel Websites, and Social Media.

BOOKS FOR REFERENCE:

- 1) Introduction to Tourism: M.A. Khan: Anmol Publications, New Delhi, 2005.
- 2) S. Husain Ashraf, and Asif Iqbal Fazili, Tourism in India: Planning and Development, Sarup and Sons, New Delhi, 2006.
- 3) David Edgall, Maria Del MashroAllen, and Ginger Smith, Tourism Planning and Policy, Elsevier, Netherland, 2007.
- 4) Stephen Ball (2007), Encyclopedia of Tourism Resources in India, B/H.
- 5) Manish Ratti, Tourism Planning and Development, New Delhi, Rajat Pub, 2007.
- 6) Suddhendu Narayan Misra, Sapan Kumar Sadual, Basics of Tourism Management Paperback,2008.
- 7) Sunetra Roday, Archana Biwal, Vandana Joshi, Tourism: Operations and Management –2009.

BACHELOR OF HOTEL MANAGEMENT
Revised NEP Scheme (2024-2025 Onwards)
VI SEMESTER BHM
HM 605 Hotel Sustainable Practices-I

COURSE CREDITS	NO. OF HOURS/WEEK	TOTAL NO. OF HOURS
4	4	56

Pedagogy: Classroom Lecture, Tutorials, Group discussion, Seminar, Case Studies & Field Visits.

Course Objectives: On successful completion, students will be able:

1. To explore the interconnection between hospitality operations and environmental impact, cultivating an understanding of sustainable practices as a strategic imperative.
2. To evaluate suppliers based on environmental criteria and to make informed decisions that support local communities and reduce ecological impact.
3. To learn strategies to minimize waste production, implement recycling programs, and manage resources efficiently.
4. To explore various technologies and practices to conserve resources, ultimately fostering a more economically and environmentally sustainable operation.
5. To think creatively about implementing forward-thinking solutions that enhance sustainability in the hospitality sector.

Unit 1: INTRODUCTION TO SUSTAINABILITY IN HOSPITALITY **08 Hours**

An overview of sustainability's importance in the hospitality industry. Global environmental challenges, defining sustainability, and the crucial role of sustainable practices in hotels. Foundation by emphasizing the need for changes in the industry's approach to operations.

Unit 2: SUSTAINABLE SOURCING **10 Hours**

Sustainable sourcing of food and beverages. Different methods for sourcing raw materials, including organic and fair trade products. Impact of procurement choices on ecosystem balance, Policies that support ethical sourcing practices.

Unit 3: WASTE MANAGEMENT **13 Hours**

Effective waste management strategies towards sustainability. Reducing food waste, recycling processes, and the implementation of waste management systems in food production and food service operations. Practical insights into waste audit techniques and various strategies to minimize waste in hospitality operations.

Unit 4: ENERGY AND WATER CONSERVATION **12 Hours**

Definition and importance of conserving energy and water within hotel operations. Conservation technologies and strategies, such as smart kitchens and water-efficient fixtures, reducing the resource consumption footprint of the food and beverage operations.

Unit 5: INNOVATIONS IN SUSTAINABLE PRACTICES **13 Hours**

Emerging trends and innovations that drive sustainability in the food and beverage sector. Integration of technology for improved efficiency, novel food production methods viz Precision & Biomass Fermentation, Cellular Agriculture (Cultivated Meat), Microalgae Production, .Alternative Protein Extraction and Aquaponics. Sustainable menu planning. Creativity and innovation in adopting sustainable practices in food production and food & beverage service.

BOOKS FOR REFERENCE:

1. Hotel Sustainable Development: Principles & Best Practices: Edited by Arjun J. Singh and Hervé Houdré.
2. Sustainability in the Hospitality Industry: Principles of Sustainable Operations: Willy Legrand, Joseph S. Chen, and Philip Sloan.
3. Sustainable Culinary Practices: Ethics, Innovation, and Gastronomy: Prof. Dr. M. Devendra
4. Sustainable Food and Beverage Practices in Modern Era : Prof. Dr. M . Devendra
5. Sustainable Tourism and Hospitality Management: Business Practices, Global Platforms, and Reporting: Louise Dixey and Stephen J. Page.

Department of Studies and Research in Commerce, Dr Manmohan Singh Bengaluru City University

BACHELOR OF HOTEL MANAGEMENT
Revised NEP Scheme (2024-2025 Onwards)
VI SEMESTER BHM

HMS6T Specialization Theory – I
Indian Cuisine

Cuisine from following regions of India
(Karnataka, Andhra Pradesh including Hyderabad,
Tamil Nadu, Kerala, Maharashtra and Goa)

The following aspects of above mentioned regions to be covered

- a. Geographical perspectives
- b. Brief historical background
- c. Culture and traditions of the people
- d. Climate, Agriculture and staple food
- e. Characteristics & salient features of cuisine
- f. Equipment's and utensils used
- g. Specialties during festivals and other occasions
- h. Festivals and other occasions
- i. Community foods
- j. Dishes from Specific cuisine

*Additionally Emerging trends and Sustainable practices adopted by the Industry
can be taught in course.*

QUESTION PAPER PATTERN FOR SPECIALISATION THEORY – I

Answer any eight of the following questions out of 10 questions. (8 x 5 = 40 Marks)

HM 6SP Specialization Practical's – I
Indian Cuisine

Cuisine from following regions of India
(Karnataka, Andhra Pradesh including Hyderabad,
Tamil Nadu, Kerala, Maharashtra and Goa)

4 or 6 Course menu from the above mentioned regions to be covered for duration
of 12 weeks during the semester.

The menu prepared by the college/dept should be communicated in written to
Chairman-BOE for conducting of Examinations at the end of the semester
15 days before the commencement of Theory Examinations..

Practical Examinations – 80 Marks

CIA – 20 Marks (Based on Attendance and Field Visit)

BACHELOR OF HOTEL MANAGEMENT
Revised NEP Scheme (2024-2025 Onwards)
VI SEMESTER BHM

HMS6T Specialization Theory – I
International Cuisine

Cuisines of the following regions to be covered
(Mexican, Greek, Italian, Spanish, Lebanese & French Cuisine)

The following aspects of above mentioned regions to be covered

- a. Geographic location and regions
- b. Historical background,
- c. Special ingredients used (Vegetables, Grains and beans, Herbs and flavourings, Fish, Shellfish and Meat items & Wines used in cooking),
- d. Tools and equipment,
- e. Cooking methods, Cooking Medium used,
- f. Classical dishes
- g. Eating habits and etiquettes, Influences,
- h. Specialties & Recipes.

**Additionally Emerging trends and Sustainable practices adopted by the Industry
can be taught in course.**

QUESTION PAPER PATTERN FOR SPECIALISATION THEORY – I

Answer any eight of the following questions out of 10 questions. (8 x 5 = 40 Marks)

HMS6P Specialization Practical's – I
International Cuisine

Cuisines of the following regions to be covered
(Mexican, Greek, Italian, Spanish, Lebanese & French Cuisine)

4 or 6 Course menu from the above mentioned regions to be covered for duration
of 12 weeks during the semester.

The menu prepared by the college/dept should be communicated in written to
Chairman-BOE for conducting of Examinations at the end of the semester
15 days before the commencement of Theory Examinations.

Practical Examinations – 80 Marks

CIA – 20 Marks (Based on Attendance and Field Visit)

BACHELOR OF HOTEL MANAGEMENT
Revised NEP Scheme (2024-2025 Onwards)
VI SEMESTER BHM
HMS6T Specialization Theory – I
Bakery and Confectionery

The following topics/ areas to be covered

1. Revision from the Previous semester/s (Basic to advanced)
2. Bakery Equipment's and uses
3. Overview of traditional vs. modern trends,
4. Influences of global cuisines and fusion baking
5. Artisanal vs. commercial production techniques
6. Health and Wellness Trends -
 - a) Gluten-free, sugar-free, keto, and vegan bakery products
 - b) Use of alternative flours (almond, quinoa, millet, etc.)
7. Sustainability in Baking
 - a) Plant-based
 - b) Zero-waste baking.

**Additionally Emerging trends and Sustainable practices adopted by the Industry
can be taught in course.**

QUESTION PAPER PATTERN FOR SPECIALISATION THEORY – I

Answer any eight of the following questions out of 10 questions. (8 x 5 = 40 Marks)

HMS6P Specialization Practical's – I
Bakery and Confectionery

1. Bread Making Methods
2. Types of Breads
3. Types of Fermented Products
4. Soft Rolls and Hard Rolls
5. Emerging Trends & its Products

The Practical menu should be related to Bakery and Advanced Bakery for 12 Weeks.
The detailed menu prepared by the college/dept should be communicated in written to
Chairman-BOE for conducting of Examinations at the end of the semester
15 days before the commencement of Theory Examinations.

Practical Examinations – 80 Marks

CIA – 20 Marks (Based on Attendance and Field Visit)

BACHELOR OF HOTEL MANAGEMENT
Revised NEP Scheme (2024-2025 Onwards)
VI SEMESTER BHM
HMS6P Specialization Theory – I
Restaurant Operations

The following Topics to be covered

1. Revision of Basics to Advanced Level
2. Financial Management & Financial viability of Restaurant Setup
3. Front of the House Operations
4. Back of the House Operations
5. Human Resources and Marketing
6. Technology and Innovation

**Additionally Emerging trends and Sustainable practices adopted by the Industry
can be taught in course.**

QUESTION PAPER PATTERN FOR SPECIALISATION THEORY – I
Answer any eight of the following questions out of 10 questions. (8 x 5 = 40 Marks)

HMS6P Specialization Practical's – I
Restaurant Operations

Based on the Theory syllabus 12 weeks practical's can conducted.

The detailed practical activity executed by the college/dept should be communicated in written to Chairman-BOE for conducting of Examinations at the end of the semester 15 days before the commencement of Theory Examinations.

Practical Examinations – 80 Marks

CIA – 20 Marks (Based on Attendance and Field Visit)

BACHELOR OF HOTEL MANAGEMENT
Revised NEP Scheme (2024-2025 Onwards)
VI SEMESTER BHM
HMS6P Specialization Theory – I
Bar Operations

The following Topics to be covered

1. Revision of Basics to Advanced Level
2. Bar Fundamentals, Design and Equipment's
3. Beverage Knowledge
4. Bar Management & Operations
5. Human Resources and Marketing
6. Technology and Innovation

**Additionally Emerging trends and Sustainable practices adopted by the Industry
can be taught in course.**

QUESTION PAPER PATTERN FOR SPECIALISATION THEORY – I

Answer any eight of the following questions out of 10 questions. (8 x 5 = 40 Marks)

HMS6P Specialization Practical's – I
Bar Operations

Based on the Theory syllabus 12 weeks practical's can conducted.

The detailed practical activity executed by the college/dept should be communicated in written to Chairman-BOE for conducting of Examinations at the end of the semester 15 days before the commencement of Theory Examinations.

Practical Examinations – 80 Marks

CIA – 20 Marks (Based on Attendance and Field Visit)

BACHELOR OF HOTEL MANAGEMENT
Revised NEP Scheme (2024-2025 Onwards)
VI SEMESTER BHM
HMS6P Specialization Theory – I
Fine Dining Operations

The following Topics to be covered

1. Revision of Basics to Advanced Level
2. Introduction to Fine dining and Luxury Hospitality
3. Service Operations and Sequence
4. Food and Beverage Knowledge
5. Back of the House and Management of Fine Dining
6. Human Resources and Marketing
7. Technology and Innovation

**Additionally Emerging trends and Sustainable practices adopted by the Industry
can be taught in course.**

QUESTION PAPER PATTERN FOR SPECIALISATION THEORY – I
Answer any eight of the following questions out of 10 questions. (8 x 5 = 40 Marks)

HMS6P Specialization Practical's – I
Fine Dining Operations

Based on the Theory syllabus 12 weeks practical's can conducted.

The detailed practical activity executed by the college/dept should be communicated in written to Chairman-BOE for conducting of Examinations at the end of the semester 15 days before the commencement of Theory Examinations.

Practical Examinations – 80 Marks

CIA – 20 Marks (Based on Attendance and Field Visit)

BACHELOR OF HOTEL MANAGEMENT
Revised NEP Scheme (2024-2025 Onwards)
VI SEMESTER BHM
HMS6P Specialization Theory – I
Front Office Operations

The following Topics to be covered

1. Revision of Basics to Advanced Level
2. Advanced Property Management System
3. Revenue and Yield Management
4. Advanced Front Office Accounting and Auditing
5. Human Resources and Marketing
6. Technology and Innovation

**Additionally Emerging trends and Sustainable practices adopted by the Industry
can be taught in course.**

QUESTION PAPER PATTERN FOR SPECIALISATION THEORY – I
Answer any eight of the following questions out of 10 questions. (8 x 5 = 40 Marks)

HMS6P Specialization Practical's – I
Front Office Operations

Based on the Theory syllabus 12 weeks practical's can conducted including Case
Studies of reputed National and International Group of Hotels.

The detailed practical activity executed by the college/dept should be communicated in
written to Chairman-BOE for conducting of Examinations at the end of the semester
15 days before the commencement of Theory Examinations.

Practical Examinations – 80 Marks
CIA – 20 Marks (Based on Attendance and Field Visit)

BACHELOR OF HOTEL MANAGEMENT
Revised NEP Scheme (2024-2025 Onwards)
VI SEMESTER BHM
HMS6P Specialization Theory – I
House Keeping Operations

The following Topics to be covered

1. Revision of Basics to Advanced Level
2. Housekeeping Management and Administration
3. Specialised Cleaning and Maintenance
4. Linen and Laundry Operations
5. Human Resources and Marketing
6. Technology and Innovation

**Additionally Emerging trends and Sustainable practices adopted by the Industry
can be taught in course.**

QUESTION PAPER PATTERN FOR SPECIALISATION THEORY – I
Answer any eight of the following questions out of 10 questions. (8 x 5 = 40 Marks)

HMS6P Specialization Practical's – I
House Keeping Operations

Based on the Theory syllabus 12 weeks practical's can conducted including
Case Studies of reputed National and International Group of Hotels.

The detailed practical activity executed by the college/dept should be communicated in
written to Chairman-BOE for conducting of Examinations at the end of the semester
15 days before the commencement of Theory Examinations.

Practical Examinations – 80 Marks

CIA – 20 Marks (Based on Attendance and Field Visit)