



KARNATAK UNIVERSITY, DHARWAD
ACADEMIC (S&T) SECTION

ಕರ್ನಾಟಕ ವಿಶ್ವವಿದ್ಯಾಲಯ, ಧಾರವಾಡ
ವಿದ್ಯಾಮಂಡಳ (ಎಸ್&ಟಿ) ವಿಭಾಗ



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'A' Grade 2014

website: kud.ac.in

No. KU/Aca(S&T)/JS/MGJ(Gen)/2023-24/59

Date: 04/09/2023

ಅಧಿಸೂಚನೆ

ವಿಷಯ: 2023-24ನೇ ಶೈಕ್ಷಣಿಕ ಸಾಲಿನಿಂದ ಎಲ್ಲ ಸ್ನಾತಕ ಪದವಿಗಳಿಗೆ 5 ಮತ್ತು 6ನೇ ಸೆಮಿಸ್ಟರ್
NEP-2020 ಪಠ್ಯಕ್ರಮವನ್ನು ಅಳವಡಿಸಿರುವ ಕುರಿತು.

- ಉಲ್ಲೇಖ: 1. ಸರ್ಕಾರದ ಅಧೀನ ಕಾರ್ಯದರ್ಶಿಗಳು(ವಿಶ್ವವಿದ್ಯಾಲಯ 1) ಉನ್ನತ ಶಿಕ್ಷಣ ಇಲಾಖೆ ಇವರ
ಆದೇಶ ಸಂಖ್ಯೆ: ಇಡಿ 104 ಯುಎನ್ಇ 2023, ದಿ: 20.07.2023.
2. ವಿದ್ಯಾವಿಷಯಕ ಪರಿಷತ್ ಸಭೆಯ ನಿರ್ಣಯ ಸಂಖ್ಯೆ: 2 ರಿಂದ 7, ದಿ: 31.08.2023.
3. ಮಾನ್ಯ ಕುಲಪತಿಗಳ ಆದೇಶ ದಿನಾಂಕ: 04/09/2023

ಮೇಲ್ಕಾಣಿಸಿದ ವಿಷಯ ಹಾಗೂ ಉಲ್ಲೇಖಗಳನ್ವಯ ಮಾನ್ಯ ಕುಲಪತಿಗಳ ಆದೇಶದ ಮೇರೆಗೆ, 2023-24ನೇ
ಶೈಕ್ಷಣಿಕ ಸಾಲಿನಿಂದ ಅನ್ವಯವಾಗುವಂತೆ, ಎಲ್ಲ B.A./ BPA (Music) /BVA / BTTM / BSW/ B.Sc./B.Sc. Pulp &
Paper Science/ B.Sc. (H.M)/ BCA/ B.A.S.L.P./ B.Com/ B.Com (CS) / BBA & BA ILRD ಸ್ನಾತಕ ಪದವಿಗಳ 5
ಮತ್ತು 6ನೇ ಸೆಮಿಸ್ಟರ್‌ಗಳಿಗೆ NEP-2020ರ ಮುಂದುವರೆದ ಭಾಗವಾಗಿ ವಿದ್ಯಾವಿಷಯಕ ಪರಿಷತ್ ಸಭೆಯ ಅನುಮೋದಿತ
ಕೋರ್ಸಿನ ಪಠ್ಯಕ್ರಮಗಳನ್ನು ಕ.ವಿ.ವಿ. ಅಂತರ್ಜಾಲ www.kud.ac.in ದಲ್ಲಿ ಭಿತ್ತರಿಸಲಾಗಿದೆ. ಸದರ ಪಠ್ಯಕ್ರಮಗಳನ್ನು ಕ.ವಿ.ವಿ.
ಅಂತರ್ಜಾಲದಿಂದ ಡೌನ್‌ಲೋಡ್ ಮಾಡಿಕೊಳ್ಳಲು ಸೂಚಿಸುತ್ತ ವಿದ್ಯಾರ್ಥಿಗಳ ಹಾಗೂ ಸಂಬಂಧಿಸಿದ ಎಲ್ಲ ಬೋಧಕರ ಗಮನಕ್ಕೆ
ತಂದು ಅದರಂತೆ ಕಾರ್ಯಪ್ರವೃತ್ತರಾಗಲು ಕವಿವಿ ಅಧೀನದ/ಸಂಲಗ್ನ ಮಹಾವಿದ್ಯಾಲಯಗಳ ಪ್ರಾಚಾರ್ಯರುಗಳಿಗೆ
ಸೂಚಿಸಲಾಗಿದೆ.

ಅಡಕ: ಮೇಲಿನಂತೆ


ಕುಲಸಚಿವರು.

ಗೆ,

ಕರ್ನಾಟಕ ವಿಶ್ವವಿದ್ಯಾಲಯದ ವ್ಯಾಪ್ತಿಯಲ್ಲಿ ಬರುವ ಎಲ್ಲ ಅಧೀನ ಹಾಗೂ ಸಂಲಗ್ನ ಮಹಾವಿದ್ಯಾಲಯಗಳ
ಪ್ರಾಚಾರ್ಯರುಗಳಿಗೆ. (ಕ.ವಿ.ವಿ. ಅಂತರ್ಜಾಲ ಹಾಗೂ ಮಿಂಚಂಚೆ ಮೂಲಕ ಭಿತ್ತರಿಸಲಾಗುವುದು)

ಪ್ರತಿ:

1. ಕುಲಪತಿಗಳ ಆಪ್ತ ಕಾರ್ಯದರ್ಶಿಗಳು, ಕ.ವಿ.ವಿ. ಧಾರವಾಡ.
2. ಕುಲಸಚಿವರ ಆಪ್ತ ಕಾರ್ಯದರ್ಶಿಗಳು, ಕ.ವಿ.ವಿ. ಧಾರವಾಡ.
3. ಕುಲಸಚಿವರು (ಮೌಲ್ಯಮಾಪನ) ಆಪ್ತ ಕಾರ್ಯದರ್ಶಿಗಳು, ಕ.ವಿ.ವಿ. ಧಾರವಾಡ.
4. ಅಧೀಕ್ಷಕರು, ಪ್ರಶ್ನೆ ಪತ್ರಿಕೆ / ಗೌಪ್ಯ / ಜಿ.ಎ.ಡಿ. / ವಿದ್ಯಾಂಡಳ (ಪಿ.ಜಿ.ಪಿ.ಎಚ್.ಡಿ) ವಿಭಾಗ, ಸಂಬಂಧಿಸಿದ
ಕೋರ್ಸುಗಳ ವಿಭಾಗಗಳು ಪರೀಕ್ಷಾ ವಿಭಾಗ, ಕ.ವಿ.ವಿ. ಧಾರವಾಡ.
5. ನಿರ್ದೇಶಕರು, ಕಾಲೇಜು ಅಭಿವೃದ್ಧಿ / ವಿದ್ಯಾರ್ಥಿ ಕಲ್ಯಾಣ ವಿಭಾಗ, ಕ.ವಿ.ವಿ. ಧಾರವಾಡ.

Karnatak University, Dharwad
Curriculum Frame work for the B.SC HOTEL Management

B.Sc HOTEL MGMT 5TH SEM COURSE CODES/ EXAM PATTERN						
Course Type	Course Code	Paper / Course	Credit	Formative (IA)	Sem End	Total Marks
DSCC-17	125BHM011	ACCOMMODATION MANAGEMENT - 1	04	40	60	100
DSCC-18	125BHM012	FOOD & BEVERAGE MGMT	04	40	60	100
DSCC -19	125BHM013	FOOD AND BEVERAGE PRODUCTION (PRACTICAL)*	02	25	25	50
DSCC -20	125BHM014	FOOD AND BEVERAGE SERVICE (PRACTICAL)*	02	25	25	50
DSCC -21	125BHM015	HOSPITALITY LAW	04	40	60	100

DSE - 1	125BHM016 125BHM017	1A :HUMAN RESOURCE MANAGEMENT IN HOSPITALITY INDUSTRY OR 1B: COMPUTER APPLICATION	03	40	60	100
VOCATIONAL -1	125BHM101	HOTEL BUSINESS MANAGEMENT	03	40	60	100
SEC – 3 Employability Skills	125BHM061	BAR MANAGEMENT / BARTENDING	03	40	60	100
		Total	25	340	360	700

**B.Sc. V SEM
Model Curriculum**

Name of the Degree Program: BSc V SEM

Discipline Core: HOTEL MANAGEMENT

Total Credits for the Program:17

Starting year of implementation: 2023-2024

Type of Course	Theory/ Practical	Instruction hour per week	Total hours of Syllabus / Sem	Duration of Exam	Formative Assessment Marks	Summative Assessment Marks	Total Marks	Credits
DSCC - 17	Theory	04 hrs	56	02 hrs	40	60	100	04

Course Pre-requisite(s): *Mention only course titles from the curriculum that are needed to be taken by the students before registering for this course.*

Course Outcomes (COs):

At the end of the course the student should be able to:

(Write 3-7 course outcomes. Course outcomes are statements of observable student actions that serve as evidence of knowledge, skills and values acquired in this course)

1. Understand the various factors required to manage the front office and housekeeping department.
2. Understand the importance of keeping up to the trends of hotel industry.
3. Learn the budgeting strategies to increase the sales volume.
4. Managing yield and forecasting in hotel industry.

DSCC- 17	ACCOMODATION MANAGEMENT-1	56 Hrs
Unit – 1:	BUDGETING FOR HOUSEKEEPING EXPENSES	14
Chapter No. 01. Types of budget Housekeeping expenses (OPEX, CAPEX) Budget-planning process Chapter No. 02. Inventory control and stock taking Chapter No. 03. Purchasing		
Unit – 2:	CHANGING TRENDS IN ACCOMODATION	14
Chapter No. 04. Introduction Chapter No. 05. Outsourcing Chapter No. 06. Trends		
Unit 3:	AMENITIES and TECHNICS	14
Chapter No. 07. Eco-friendly amenities, products and processes Chapter No. 08. New scientific techniques Chapter No. 09. IT-savvy housekeeping		

Unit – 4: YIELD MANAGEMENT AND FORECASTING	14
Chapter No. 10. Yield management, Measuring yield in the hotel industry Chapter No. 11. Elements of yield management, Yield management Strategies Chapter No. 12. Benefits of yield management	

References

1. Front Office Management & Operations, Sudhir Andrews.
2. Hotel Front Office Operations and Management, Jatashankar R. Tewari.
3. Front Office Management, S.K Bhatnagar, Frank Bros and Co.
4. Managing Front Office Operations, Michael L.
5. Principles of Front Office Operations, Sue Baker ET-Al, Cassel 1994.
6. Hotel Front Office Management, James ABardi, John Wiley & Sons, 1996.

Title of the Course: DSCC-18: FOOD & BEVERAGE MANAGEMENT**COURSE OUTCOMES:**

This subject aims at imparting the knowledge and skill sets required in bulk catering in welfare & Commercial sectors. In addition to this, the students are exposed to the features of Indian regional cuisines and operations of industrial caterings. The course familiarizes the students with equipment, types of catering, methods of purchasing & indenting, storing, portioning and planning in quantity food production.

Type of Course	Theory/ Practical	Instruction hour per week	Total hours of Syllabus / Sem	Duration of Exam	Formative Assessment Marks	Summative Assessment Marks	Total Marks	Credits
DSCC - 18	Theory	04 hrs	56	02 hrs	40	60	100	04

DSCC- 18 FOOD & BEVERAGE MANAGEMENT	56Hrs
Unit –1	14
<p>Chapter 1 European / Continental Cuisine Introduction to influences of cultures on regions Special features with respect to ingredients, methods, presentation styles in the following countries – France, Italy, Germany, Spain, Portugal, Eastern Europe, Switzerland.</p> <p>Chapter 2 Nouvelle Cuisine Evolution & history Salient features Difference between Haute Cuisine & Nouvelle Cuisine Service Style – Types, Guidelines Modern plating techniques</p> <p>Chapter 3 Appetizers (Hot & Cold) Types of appetizers with examples International Classical appetizers Precautions for preparing and presentation of appetizers Points to be observed for storage of appetizers from food spoilage view</p>	
Unit –2	14
<p>Chapter 4 Larder / Garden Manger Functions of larder department Duties & responsibilities of larder chef Common terms used in larder department Specific essential tools & equipment in the larder</p> <p>Chapter 5 Cold Preparations Chaufroid and Aspic – Preparation & uses</p>	

<p>Types and making of pate & terrines Preparation of savory mousse & mousseline Making of galantine & Ballotines Assembly and presentation of cold meats</p> <p>Chapter 6 Meat Cookery Understanding meats – Composition, structure & basic quality factors Aging, Factors affecting tenderness Appropriate cooking methods. Lamb / Beef / Veal / Pork</p> <ul style="list-style-type: none"> • Selection Criteria • Principles of Storage & thawing • Cuts (uses & suitable cooking methods) • Offal 	
Unit – 3 MANAGING FOOD & BEVERAGE OUTLET	14
<p>Chapter 7 –a) Supervisory skills</p> <ul style="list-style-type: none"> b) Developing efficiency c) Standard Operating Procedure <p>Chapter 8 - BANQUETS Definition Of Banquet</p> <p>Types Of Function/Banquet</p> <p>Chapter 9 - BAR OPERATIONS a) Types of Bar: Cocktail & Dispense</p> <ul style="list-style-type: none"> b) Area of Bar c) Front Bar d) Back Bar e) Under Bar (Speed Rack, Garnish Container, Ice well, etc.) <p>f) Bar Stock g) Bar Control h) Bar Staffing</p>	
Unit – 4 COCKTAILS & MIXED DRINKS	14
<p>Chapter 10 a) Definition and History</p> <ul style="list-style-type: none"> b) Classification c) Recipe, Preparation and Service of Popular Cocktails <p>Buffet Catering Introduction Types of buffet</p> <p>Breakfast service in buffet</p> <p>Chapter 11 - MENU ENGINEERING a) Definition and Objectives b) Methods</p>	

c) Advantages

Chapter 12- FACTORS AFFECTING RESTAURANT PLANNING & DESIGN

Internal factors & External Factors

- Type of Customer
- Cost/ funds in Hand
- Space available
- Style of Service
- Cover
- Number, type, and size of equipment
- Sanitation and Safety
- Man Power
- Menu

Reference Books:

- Larousse Gastronomique – Cookery Encyclopedia- Paul Hamlyn
- Culinaria: European Specialities - Romer, Joachim
- Culinaria: Italy - Piras Claudia
- Culinaria: Italy: Pasta. Pesto. Passion - Ullman Publishing
- MEAT: Everything You Need to Know - Pat LaFrieda,Carolynn Carreño
- The Book of Fish & Shellfish - By Hilaire Walden
- Classical Recipes of the world – Smith, Henry
- Food Hygiene and Sanitation- S. Roday-Hill Publication
- Foods That Heal the Natural Way to Good Health - Bakhru H K
- Kitchen Planning & Management – By John Fuller & David Kirk
- Hotel Facility Planning - Bansal, Tarun

o **Title of the Course: DSCC 19 – FOOD & BEVERAGE PRODUCTION (PRACTICAL)**

COURSE OUTCOMES:

- a) Know the history of cooking, its modern developments and develop brief idea of various cuisines;
- b) Understand the professional requirements of kitchen personnel and the importance and maintenance of hygiene;
- c) Have insight of kitchen organization, duties and responsibilities of kitchen staff, workflow, and kitchen equipments;

Type of Course	Theory/ Practical	Instruction Hour sem	Total hours / Week	Duration of Exam	Formative Assessment Marks	Summative Assessment Marks	Total Marks	Credits
DSCC -19	Practical	56hrs	04	03Hrs	25	25	50	02

DSCC- 19: FOOD & BEVERAGE PRODUCTION (PRACTICAL)

56 HRS

FRENCH CUISINE

Consommé Carmen

Poulet Sauté Chasseur

Pommes Loretta

Haricots Verts

Salade de Betterave

Brioche

Baba au Rhum

Bisque D'écrevisse

Escalope De Veau viennoise

Pommes Batailles

Courge Provencale

Epinards au Gratin

Crème Du Barry

Darne De Saumon Grille

Sauce paloise

Pommes Fondant

Petits Pois A La Flamande

French Bread

Tarte Tartin

CHINESE CUISINE

Prawn Ball Soup

Fried Wantons

Sweet & Sour Pork Hakka Noddles	
<i>Hot & Sour soup</i>	
Beans Sichwan Stir Fried Chicken & Peppers Chinese Fried Rice	
Sweet Corn Soup Shao Mai Tung-Po Mutton Yangchow Fried Rice	
Wanton Soup Spring Rolls Stir Fried Beef & Celery Chow Mein	
INTERNATIONAL CUISINE	
SPAIN	Gazpacho Pollo En Pepitoria Paella Fritata De Patata Pastel De Mazaana
ITALY	Minestrone Ravioli Arabeata Fettocine Carbonara Pollo Alla Cacciatore Medanzane Parmigiane Grissini Tiramisu
GERMANY	Linsensuppe Sauerbaaten Spatzale German Potato Salad Pumpernicklr
Apfel Strudel	

References:-

- Larousse Gastronomique – Cookery Encyclopedia- Paul Hamlyn
- Culinaria: European Specialities - Romer, Joachim
- Culinaria: Italy - Piras Claudia
- Culinaria: Italy: Pasta. Pesto. Passion - Ullman Publishing
- MEAT: Everything You Need to Know - Pat LaFrieda, Carolyann Carreño
- The Book of Fish & Shellfish - By Hilaire Walden
- Classical Recipes of the world – Smith, Henry
- Food Hygiene and Sanitation- S. Roday-Hill Publication

Title of the Course: DSCC 20 – FOOD & BEVERAGE SERVICE (PRACTICAL)**COURSE OUTCOMES:**

- a) Know the history of cooking, its modern developments and develop brief idea of various cuisines;
- b) Understand the professional requirements of kitchen personnel and the importance and maintenance of hygiene;
- c) Have insight of kitchen organization, duties and responsibilities of kitchen staff, workflow, and kitchen equipments;

Type of Course	Theory/ Practical	Instruction hour /week	Total hours of Syllabus /Sem	Duration of Exam	Formative Assessment Marks	Summative Assessment Marks	Total Marks	Credits
DSCC -20	Practical	04hrs	56	03Hrs	25	25	50	02

DSCC- 20: FOOD & BEVERAGE SERVICE (PRACTICAL)	56Hrs
1. Understanding Non Alcoholic Beverages, Types & Service Techniques	
2. Guest Interactions while on Food Service – Do's & Don'ts	
3. Understanding Mocktails, Their Presentation and Services (At least ten types of Mocktails)	
4. Breakfast Services: Types, Breakfast Layouts, Menu Knowledge, Table Services, Clearance & Acknowledging guests.	
5. Familiarization with Food Service in Restaurants (Receiving Guests, Table Layouts, Complimenting them, Presentation of Bills, Dealing with in house/ residential guests)	
6. Restaurant Services – Their salient features, Table Layouts, Presenting Menus, precautions while dealing with guests, Commitments with guests, Food Pickup Procedures, Clearance and Dishwashing Procedures	
7. Room Service Practical, Taking of Orders, Delivery of Food Services, Identifying Room Service Equipment, Importance of Menu Knowledge for Order-taking (RSOT functions/procedures), Food Pickup Procedure, Room service Layout Knowledge, Laying of trays for various orders, Pantry Elevator Operations, Clearance Procedure in Dishwashing area, Room service Inventories and store requisitions.	

References:-

- Sudhir Andrews: F & B Service Trg. Manual
- Denni R. Lillicrap: F & B Service
- John Walleg: Professional Restaurant Service
- Deepanshu, Gupta Nitin&Gaurav : Lexicon of hospitality
- Brian Varghese: Professional F& B Service Management
- Brown, Heppner &Deegan: Introduction to F&B Service

DSCC 21: HOSPITALITY LAW

Type of Course	Theory/ Practical	Instruction hour / week	Total hours / Sem	Duration of Exam	Formative Assessment Marks	Summative Assessment Marks	Total Marks	Credits
DSCC -21	Theory	04hrs	56	02Hrs	40	60	100	04

DSCC- 20	HOSPITALITY LAW	56Hrs
UNIT – 1:	THE INDIAN CONTRACT ACT	14
<p>Chapter No. 01. THE INDIAN CONTRACT ACT Contract- Definition, Essential elements of a Contract Classification of contracts- Illegal Agreement, Express Contract, voidable Contract, void Contract, Implied Contract, Essentials of a valid acceptance – Essentials of a valid Acceptance, communication of offer & acceptance, revocation when complete. Discharge of contract – By performance, By impossibility, Laps of time, By operation of law, by breach of contract.</p> <p>Chapter No. 02. INDUSTRIAL LEGISLATION Industrial dispute act, payment of wages act, provident fund act, trade union act.</p> <p>Chapter No. 03. SHOPS AND ESTABLISHMENT ACT (With reference to Hospitality industry only). Introduction, definition, adult, family, commercial establishments, employer, employee, exemption, registration, daily & weekly working hours, over time annual leave with wages.</p>		
UNIT – 2:	CONSUMER PROTECTION ACT-I	14
<p>Chapter No. 04. CONSUMER PROTECTION ACT Chapter No. 05. Consumer protection councils, Chapter No. 06 procedures for Redressal of Grievance.</p>		
UNIT-3	CONSUMER PROTECTION ACT-II	14
<p>Chapter No. 07. RENT ACT With reference to Hospitality industry only</p> <p>Chapter No. 08. FOOD LEGISLATION With reference to Hospitality industry only. Principles of food laws Prevention</p>		

of food adulteration and Definition. Food adulteration, authorities under the act, procedure of taking a sample purchase, warranties food services order in force from time to time essential commodities act. Chapter No. 09 Food standards– ISI, AGMARK, FPO.	
UNIT – 4: LICENSES & PERMITS	14
Chapter No. 10. LICENSES& PERMITS Licenses & permits for hotels & catering establishments, procedure for procurement.Types of Licenses, drinking in the licensed premises & different types of permits, Chapter No. 11. Bye laws of hotel & restaurants under municipal corporation, renewal suspension& termination of licenses, liquor licenses, licenses for storage of vegetables, milk & its products. Chapter No. 12. LAWS RELATED TO HYGIENE & SANITATION Employee’s health, Insurance, FSSAI.	

Reference Books:

1. Stephan C. Barth, Hospitality Law: Managing Legal Issues in the Hospitality Industry, John Wiley & Sons, New Delhi, 2005.
2. NandiniRajpal, Hospitality Trends and Dimensions, Centrum Press, New Delhi, 2012.
3. Mike Boella, Principles of Hospitality Law, Cengage Learning Publications, Boston, 2000.
4. Bilal Sheikh, Tourism and Hospitality Law, LAP Lambert Academic Publishing, New Delhi, 2013.

DSE-1A HUMAN RESOURCE MANAGEMENT IN HOSPITALITY INDUSTRY

Rationale:

This subject helps to develop the knowledge, skills and concepts needed to resolve actual human resource management problems or issues. Identify the human resources needs of an organization or department.

Expected Course Outcomes:

1. Students will acquire knowledge in HRD applications at basic and advanced level.
2. Can be able to analyze and appraise the performance.
3. Gain knowledge in recruitment process.
4. Training methodology and motivational practices will be acquired.
5. To gain knowledge in promotional procedures.
6. Able to understand labor laws and implement welfare schemes

Type of Course	Theory/ Practical	Instruction hour per week	Total hours of Syllabus / Sem	Duration of Exam	Formative Assessment Marks	Summative Assessment Marks	Total Marks	Credits
DSE 1	Theory	03 hrs	42	02 hrs	40	60	100	03

HUMAN RESOURCE MANAGEMENT IN HOSPITALITY INDUSTRY	42 Hrs
Unit –1	14
Chapter 1 Human Resource Planning Micro and Macro HRD applications in Hotel Industry Chapter 2 Personal Office Functions, Operations, Hotel Environment and Culture, System Chapter 3 Job Evaluation Concepts, Scope, Limitations, Job Analysis and Job Description, Job Evaluation Methods, Task Analysis, Demand and Supply Forecasting.	
Unit –2	14
Chapter 4 Human Resource Information System Human Resource Audit, Human Resource Accounting Practices, Recruitment and Selection. Chapter 5 HRM Strategies Attracting and Retaining Talents Strategic Interventions Induction and Placement Chapter 6 Staff Training Development Training Methods and Evaluation. Motivation and Productivity Motivation and Job Enrichment.	
Unit –3	14

<p>Chapter 7 Performance appraisal & Employee Counselling Concept and objectives, uses and process, Problems in performance appraisal, Essentials of effective appraisal system, methods and techniques of appraisal,</p> <p>Chapter 8 Job Changes Transfers, promotions and separations. Types of transfer, transfer policy, concept Basis of promotion, promotion policy, demotion, types of separations.</p> <p>Chapter 9 Employee's Grievance Handling Compensation and Salary Administration, Employee Benefits and Welfare Schemes Labor Laws and Regulations Related to Hotel Industry, Gender Sensitivities Emerging Trends and Perspectives, Impacts of Mergers and Acquisitions on Human Resource Practices.</p>	
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Reference Books:

1. Dessler, Human Resource Management, Prentice Hall of India.
2. D.A.DeCenzo and S. P. Robbins, S.L Verhulst, Human Resource Management, Wiley.
3. GrayDesler, BijuVarkkey, Human Resource Management, Pearson Education.
4. K.Aswathappa, Human Resource Management Text and Cases, McGraw Hill Education.
5. VSP Rao, Human Resource Management, Excel Books

OR

DSE-1B Computer Application in Hospitality Industry

Type of Course	Theory/ Practical	Instruction hour per week	Total hours of Syllabus / Sem	Duration of Exam	Formative Assessment Marks	Summative Assessment Marks	Total Marks	Credits
DSE 1	Theory	03 hrs	42	02 hrs	40	60	100	03

	42 Hrs
Unit – 1: Introduction to Computer	14
<p>Chapter 1. Definition of Computer, history and generation , characteristics, classification of computers, Block diagram of computer, input devices, output devices, storage devices and processing devices.</p> <p>Chapter 2. Definition of Software and hardware, classification of software</p> <p>Chapter 3. Introduction to operating system, functions and types of operating System.</p>	
Unit – 2: Microsoft Office	14

<p>Chapter 4. : Introduction to MS-word, creating and saving documents, creating a formal resume / CV, creating table in ms-word, Mail merge, Macro facility in ms-word</p> <p>Chapter 5. Introduction to MS-Excel, creating, opening, and saving files, working with workbooks and worksheets, basic features of spreadsheets, working with functions- Mathematical functions, statistical functions, date and time functions, text functions, financial functions, lookup and reference functions, creation of charts and types of charts.</p> <p>Chapter 6. Introduction to MS-power point, auto-content wizard, design templates, controlling the slide show, animations, creating business presentations, printing presentations and slides.</p>	
<p>Unit – 3: Internet and Social Media</p>	14
<p>Chapter 7 : Introduction to internet, protocols, Browser, URL, WWW, search engines,</p> <p>Chapter 8: E-mails, real time video communication services, Artificial Intelligence, SEOs, Virtual tourism,</p> <p>Chapter 9. : Creating E-mail address, browsing, sending along with attachments like word files, programme files etc. Advantages and Disadvantages.</p>	

INTERNAL ASSESSMENT

- Creating a formal Resume
- Writing a formal email
- Creating a business / destination presentation
- Creating online forms for collecting and analyzing data
- Registering on online learning platforms

Books for Reference

1. Itlesl fundamentals of information technology, pearson education
2. Peter norton: introduction to computers, 4th edition, tatamcgraw hill
3. Sagman, microsoft office 2000 for windows, pearson education
4. Microsoft – ms – office 2003 step by step
5. Microsoft – ms – word 2003 step by step
6. Microsoft – ms – excel 2003 step by step
7. Microsoft – ms – power point 2003 step by step
8. Microsoft – ms – access 2003 step by step
9. SanjaySaxena, First Course in computers, Vikas Publishing House, New Delhi.

SEC- 3 (Employability Skills)
BAR MANAGEMENT (BARTENDING)

COURSE OUTCOMES:

- a) Know the history of cooking, its modern developments and develop brief idea of various cuisines;
- b) Understand the professional requirements of kitchen personnel and the importance and maintenance of hygiene;
- c) Have insight of kitchen organization, duties and responsibilities of kitchen staff, workflow, and kitchen equipments;
- d) Have through knowledge of methods of cooking and understanding raw materials.
- e) To make the students to gain the Basic Knowledge about different of bar and bar operations.

Type of Course	Theory/ Practical	Instruction hour per week	Total hours of Syllabus / Sem	Duration of Exam	Formative Assessment Marks	Summative Assessment Marks	Total Marks	Credits
SEC-3	Theory	03 hrs	42	02hrs	40	60	100	03

BAR MANAGEMENT (BARTENDING)	42 hrs
Unit – 1 - BAR AND BAR OPERATION	
Chapter No.1 – Introduction, definition. A brief history of bars and alcoholic beverages	
Chapter No.2 - Development of bars, Modern Bar design, layout and location. Ownership types – pubs and bars. Legal aspects affecting beverage businesses.Roles of the bartender, Job description.	
Chapter No.3 BAR AND SERVICE EQUIPMENT Bar area – large equipment, Bar area – small equipment and utensils, Glassware, Food service equipment. Techniques of Mixology, Garnish, Preparation Classic and Contemporary Cocktails.	
Unit – 2 - SERVING ALCOHOLIC AND NON-ALCOHOLIC BEVERAGES	
Chapter No. 4 - Beverage service procedures. Responsible service of alcohol. Beverage service and the law.The Principles and Practice of Bar and Beverage Management.	
Chapter No. 5 - Management responsibilities in beverage staff training.	
Chapter No.6. Preventing guest intoxication and identifying over-consumption. Alcoholic bar provisions - beer, whiskey, rum, gin, brandy, wines, types of wines. Non-alcoholic bar provisions- water, mineral water, aerated water, bitters, juices, syrups, and cordials.	
Unit – 3- :CUSTOMER CARE AND PAYMENT	
Chapter No. 7- BEVERAGE CONTROL SYSTEMS –Introduction. Managing costs and revenue to make profits.Policies for pricing, Stock control, Receiving, checking, storing and issuing controls.	
Chapter No. 8. System of bar books, Cellar management, Control of possible losses in the bar. Controls for beverage production.	
Chapter No. 9. Point-of-sale systems for stock and beverage control.	

✓ **REFERENCE BOOKS:**

- Bar management and control: Dr. BK Chakravarti
- Managing Bar Operations: Lendal Henry Kotschevar and Mary L. Tanke
- Dennis Lilicrap & John Lousins, *Food & Beverage Service*, Hodder Arnold, London 2006.
- Peter Dias, *The Steward*, Orient Blackswan Publishers, Delhi, 2012.
- Brian Varghese, *Food & Beverage Service*, Laxmi Publications, Solapur, 2002.
- Sudhir Andrews, *Food & Beverage Management*, Tata McGraw-Hill Publications, New Delhi, 2008
- Vijay Dhawan, *Food & Beverage Service*, Frank Bros. & Co., New Delhi, 2009.
- Bobby George, *Food & Beverage Service*, Jaico Publishing House, Mumbai, 2006.

VOC- 01**HOTEL BUSINESS MANAGEMENT****COURSE OUTCOMES:**

Small business is a major driver and contributor to the economy. This Subject imparts Knowledge and necessary skillsets for budding hospitality entrepreneurs. This Subject is a Practical action-oriented program for hospitality entrepreneurship. The program develops Knowledge, enterprising capabilities, and confidence thus helping the student to identify Opportunities and develop their own ventures.

Type of Course	Theory/ Practical	Instruction hour per week	Total hours of Syllabus / Sem	Duration of Exam	Formative Assessment Marks	Summative Assessment Marks	Total Marks	Credits
VOC-1	Theory	03 hrs	42	02hrs	40	60	100	03
								42 Hrs
Unit –1								12
<p>Chapter 1 Introduction to the concept of Small Business Management Introduction to the concept of small business, Difference in mid-scale, large - scale and small-scale business set ups, Essential requirements of small business managements, Importance of small – scale business in the economy, limitations of Small-Scale Business</p> <p>Chapter 2: Advantages and benefits of small business Identifying the different hospitality sectors under small business management (Restaurants, Quick Service Restaurants (QSR), Café, Catering, Food courts, Lounges, Bars, Travel agencies, Agro Tourism, Facilities management, Event Management)</p> <p>Chapter 3: Evaluating New Business Opportunities Starting Your Own New Business - Analyze the risks and rewards with starting a new independent business with an existing product and/or service concept. Evaluating Trends and Opportunities- Identify the differences between an idea and an</p> <p>Opportunity for a new business. Evaluate environmental and local trends affecting business opportunities. Evaluate the risks and rewards associated with entrepreneurial opportunities. Identifying your personal strengths and weaknesses as an entrepreneur, the advantages and disadvantages of home-based and Web-based businesses.</p>								
Unit –2								10
<p>Chapter – 4: Legal Aspects for small business Laws for small scale industries related to employment, safety and environment Details of licenses and certificates required and the procedure involved for the same Government schemes and benefits offered for small scale industries Loan and subsidiaries offered by government and national banks</p> <p>Chapter – 5: Manage a small team Plan for the staffing and management of a small team Selection of staff, induction, training and development Managing industrial relation issues, and keeping staff records.</p> <p>Chapter – 6: Market the small business Promotion: Advertising and Its Alternatives - Develop a promotion and advertising strategy for a small business opportunity. Evaluate ethical considerations involved in product and service consumption.</p>								

<p>Apply relationship marketing to a small business opportunity.</p> <p>Evaluate market trends relevant to a small business venture.</p> <p>Evaluate market conditions for a small business opportunity.</p> <p>Determine characteristics of potential niches for small business customers.</p> <p>Product and Branding.</p> <p>Price, Place, and Technology - Select distribution channels appropriate for a small business opportunity.</p> <p>Create a pricing strategy for a small business opportunity.</p> <p>Coordinate implementation of customer service strategies - designing of improvement strategies based on feedback.</p>	
Unit – 3	10
<p>Chapter – 7: Small Business Finances</p> <p>Revenue forecasting and calculating basic operating and non-operating costs</p> <p>Understanding the concept of capital investment and its calculation in project report</p> <p>Understanding the concept of working capital and its importance in project report</p> <p>Financial Planning and Growth - Identify short- and long-term financing tools for an existing business.</p> <p>Analyze the dynamics of banking relationships that support the short- and long-term financial goals of an existing business.</p> <p>Monitoring Financial Performance: Cash Flow Management, analyse cash flow management options for small business.</p> <p>Chapter – 8 Technology for Small business</p> <p>Website - Contents of website, Updating the website, Using the information generated from website</p> <p>Mobile Base Application and its use for business development</p> <p>Identifying technological advancements in the field of business and implementation.</p> <p>Chapter – 9: Preparing Business plan</p> <p>Define business plan</p> <p>Section of a business plan</p> <p>"Do's" and "don'ts" of preparing a business plan.</p>	

Assignments:

Compulsory Assignment: In a semester students should be able to develop a full proof business plan of any innovative concept based on hospitality industry, this plan should include business idea, how to identify location for the same, area required for the same, capital investment and working capital calculations for the same, pricing and costing of the business components, marketing and advertising strategies undertaken.

A minimum of 02 assignments based on the following topics to be given to individual student and the marks to be considered in internal marks.

- a. Website Designing for a new business
- b. Case Studies
- c. Visit Local District Industries Centre and prepare PPT on role of DIC in Promoting Small Scale Industries in the region
- d. Visit to Small scale Industry, calculate Investment Cost, Operating Cost, Working Capital for a small business

Reference Books:

Effective Small Business Management: An Entrepreneurial Approach Norman Scarborough.

Published by Prentice Hall

Small Business Management 17th Edition, Justin G. Longenecker, J. William Petty, Leslie E.

Palich, Frank Hoy,

Entrepreneurship: Starting and Operating a Small Business, 4/E, Mariotti&Glackin
Prentice Hall

Fundamentals for Becoming a Successful Entrepreneur: From Business Idea to Launch and
Management, 1/E Brannback&Carsrud,

Entrepreneurship and Effective Small Business Management, 11/E, Scarborough & Cornwall
Prentice Hall

Entrepreneurship and Small Business Management, 2/E, Mariotti&Glackin, Prentice Hall

Entrepreneurial Finance: Fundamentals of Financial Planning and Management for Small
business, M. J. Al Habeeb,

Innovation and Entrepreneurship, 3rd Edition John Bessant, Joe Tidd

Entrepreneurship and Small Business, 4th Asia Pacific Edition Michael Schaper, Thierry Volery,
Paul Weber, Brian Gibson

Effective Small Business Management, 7th Edition

B.Sc HM 6th Sem

B.Sc HM 6thSem Course Codes/ Exam pattern						
Course Type	Course Code	Paper / Course	Credit	Formative (IA)	Sem End	Total Marks
DSCC-21	126BHM011	ACCOMODATION MANAGEMENT -II	04	40	60	100
DSCC-22	126BHM012	FOOD HYGIENE AND SANITATION	04	40	60	100
DSCC -23	126BHM013	HOTEL ACCOUNTANCY	04	40	60	100
Internship*	126BTM091	INERNSHIP/ INTERNSHIP / Implant Training (10 Weeks)	12	400	00	400
		Total	24	520	180	700

B.Sc. Hotel Management Semester 6

DSCC 21 ACCOMODATION MANAGEMENT-II

Type of Course	Theory/ Practical	Instruction hour per week	Total hours of Syllabus / Sem	Duration of Exam	Formative Assessment Marks	Summative Assessment Marks	Total Marks	Credits
DSCC-21	Theory	04 hrs	56	03hrs	40	60	100	04

Course Pre-requisite(s): Mention only course titles from the curriculum that are needed to be taken by the students before registering for this course.

Course Outcomes (COs):

At the end of the course the student should be able to:

(Write 3-7 course outcomes. Course outcomes are statements of observable student actions that serve as evidence of knowledge, skills and values acquired in this course)

1. Understanding the various aspects of marketing in hotel industry.
2. Understand the various factors required to manage the front office and housekeeping department
3. Hire appropriate employees and train them to increase their skills.
4. Learn how to manage interior decoration of the guest rooms.

	56 Hrs
Unit – 1: HOSPITALITY MARKETING	14
Chapter No.1 Introduction to hospitality marketing Chapter No.2 Marketing mix Chapter No.3 Marketing segmentation- Basic interviewing skills, Training and Development.	
Unit – 2: MANAGING ACCOMODATION HUMAN RESOURCES	14
Chapter No.4. Introduction Chapter No.5. Sales and marketing of hospitality products Chapter No.6. Sources of Human Resources supply	
Unit – 3: INTERIOR DECORATION	14
Chapter No.7 Color, lighting, carpet, windows Chapter No.8 Wall covering and floor covering Chapter No.9 Ceilings and their maintenance.	
UNIT- 4: ERGONOMICS IN HOUSEKEEPING	14
Chapter No.10 Meaning and Introduction to ergonomics, Principles of Ergonomics Significance and need of ergonomics in Housekeeping. Chapter No.11 Analysis of risk Factors in Housekeeping, Mitigation of risks in Housekeeping. Chapter No.12 New Scientific Techniques in Ergonomics, Housekeeping and Workplace Productivity, Housekeeping Hazards and Control Measures, Sustainable Housekeeping with Eco-practices	

Books for Reference:

- Raghubalan- G.&Raghubalan- S. (2016). Hotel housekeeping operations and management. New Delhi: Oxford university press
- Andrews, S. (2009). *Hotel Front Office:A training manual*. Tata Mcgraw-hill.
- Bhatnagar, S. K. (2010). *Hotel Front Office*. Oxford publications.
- Dix, C. (2002). *Front Office Operations* (4 ed.). Pearson education India.
- Casado, M.A. (2015). *Housekeeping Management*. NJ:John Wiley &Sons,Inc.
- Thomas, J. A. (2013). *Professional Management of Housekeeping Operations*. NJ:John Wiley &Sons,Inc.
- Nitschke, A. (2008). *Managing Housekeeping Operations*. Educational Institute of the American Hotel Motel Association.
- Margaret K. M. (2010).*Housekeeping Management*. Educational Institute of the American Hotel Motel Association. NJ:John Wiley &Sons,Inc.
- O'Fallon, O. & Michael, J. (2012). *Hotel Management and Operations*. NJ:John Wiley &Sons,Inc.

DSCC- 22

FOOD HYGIENE & SANITATION

Type of Course	Theory/ Practical	Instruction hour per week	Total hours of Syllabus / Sem	Duration of Exam	Formative Assessment Marks	Summative Assessment Marks	Total Marks	Credits
DSCC – 25	Theory	04 hrs	56	03hrs	40	60	100	04

COURSE OUTCOMES: .

- 1 To impart information on food safety and hygiene
2. To know different preservative methods
3. Analyze sanitation procedures
4. Familiarize food borne diseases and its prevention
5. To know the importance of food laws in the industry
6. Acquire information on microorganism

FOOD HYGIENE & SANITATION	56 Hrs
Unit –1	14
<p>Chapter 1 Food Contamination & Spoilage Introduction, Common Food- Borne Microorganisms -Viruses, Bacteria, Fungi, Parasites Growth of Bacteria</p> <p>Chapter 2 Factors affecting Growth of Microbes, Control of Microbes in food Types of Contamination in food, Reasons for food spoilage,</p> <p>Chapter 3 Beneficial role of microorganism: fermentation and role of lactic acid and bacteria, fermentation in food (dairy foods, vegetable, Indian food, bakery products, and alcoholic, beverages, vinegar, and antibiotics.</p>	
Unit-2	
<p>Chapter 4 Food preservation, Basic principles of Food Preservation, Methods of Food preservation</p> <p>Chapter 5 Food-Borne Diseases, Diseases and their Classification, Modes of transmission of disease, Food -Borne illness, Control of Food-Borne illness</p> <p>Chapter 6 Hygiene & Food Handling Points to observe while receiving & inspecting deliveries Food storage guidelines for storage of Dry, Chill, Frozen food</p>	
Unit –3	14
<p>Chapter 7 Sanitary procedures for Preparing, Holding, Serving food Procedures to minimize Microbial load, Preparation of Specific foods Common faults in food preparation Rules to observe during food service, food display, fast food counters</p> <p>Chapter 8 Cleaning procedures Cleaning and sanitizing, General guidelines for cleaning equipment, Premises & Surroundings, Three methods to Wash, Rinse and Sanitise food contact surfaces,</p> <p>Chapter 9 Post cleaning storage</p>	

Unit –4	14
<p>Chapter 10 Pest Control Introduction, Importance of pest control-Classification of pests, Pesticides Storage and disposal of waste</p> <p>Chapter 11 Water Supply Contamination of water, Hazards, Purification, Quality Standards - Water supply for catering establishments.</p> <p>Chapter 12 Personal Hygiene Health of Staff, Personal appearance, Sanitary practices,Habits, Protective clothing -Safety at work - Food Laws and Regulations, HACCP</p>	

References

1. Food facts and principles by SakunthalaManay 2012 willey eastern.
2. Human nutrition by Sri Lakshmi new age international 2013
- 3 Food Hygiene & Sanitation – Sunetra Roday

B.Sc Semester 6**Title of the Course: DSCC 23: HOTEL ACCOUNTANCY****COURSE OUTCOME:**

The subject gives an in-depth knowledge of various books of records maintained in the Hotel industry. It helps the students is understand the day to day final transactions and its record keeping in Hotels.

Course Type	Theory/ Practical	Instruction hour per week	Total hours of Syllabus / Sem	Duration of Exam	Formative Assessment Marks	Summative Assessment Marks	Total Marks	Credits
DSCC 23	Theory	04hrs	56	02 hrs	40	60	100	04
DSCC-22 HOTEL ACCOUNTANCY							56 hrs	
Unit – 1: Introduction to Accounting								
Chapter No. 1. Terms and terminologies used in accounting Chapter No. 2. Definition, Objectives and Importance of Accounting Chapter No. 3. Hotel Accounting- Capital, Revenue and Deferred Revenue Expenditures and Incomes. Introduction to micros Amadeus Fidelio.								
Unit – 2: Principles of Double Entry System of Book-keeping								
Chapter No. 4. Nature, Advantages, Concepts, Conventions and Principles Chapter No. 5. Classification of Accounts Chapter No. 6. Rules of Debit and Credit								
Unit – 3: Journal Ledger and Cash Book								
Chapter No. 7. Introduction and types of Cash book Chapter No. 8. Practical problems on Three column -Petty Cash Book on Imprest system with special reference to Cash Received Book used in Hotels. Chapter No. 9. Practical problems on Journalizing- simple and combination entries, Posting into Ledger & Balancing of Ledger Accounts								
Unit – 4: Trial Balance, Final accounts of small hotels and Restaurants								
Chapter No. 10. Importance, Purpose and advantages Chapter No. 11. Practical problem on preparation of Trial balance Chapter No. 12. Need for preparation of Trading account, Profit and Loss account and Balance Sheet, Practical problems on Trading account, Profit and Loss account and Balance Sheet with following adjustments only: Closing stock, Outstanding and Prepaid expenses, Accrued and Pre- received incomes,								

Depreciation of fixed assets and Staff meals.	
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Reference Books:

1. Double entry Book-keeping -T.S.Grewal Eleventh Revised 2004 S. Chand & Sons 23, Daryaganj New Delhi-2
2. Hotel Accountancy & Finance- S.P Jain & K.L Narang First 1999 Kalyani Publishers B1/1292,Rajinder Nagar, Ludhiana
3. Hotel Accounting & Financial Control - OziD'CunhaGlesonOziD'Cunha – First-2002- Dickey Enterprises ,Kandivali (W) Mumbai
4. Book Keeping& Accountancy – L.N.Chopde, D.H.Choudhari- Fourteenth 1999- Sheth Publishers Pvt. Ltd. Mumbai
5. Accounting in the Hotel & Catering Industry – Richard Kotas – Four – 1981- International Textbook Company

Implant Training/ Job Training for 10 Weeks.

Type of Course	Code	Formative Assessment Marks	Summative Assessment Marks	Total Marks	Credits
INERNSHIP/ NTERNSHIP / Implant Training (10Weeks) Job Training of 2.5 Months / 10 Weeks in Hotel, Catering and related industry	126BHM091	400	-	400	12

Implant Training/ Job Training for 200 Marks and Viva Voce Test for 100 Marks.

This shall be conducted by the concerned colleges as Formative Assessment and no University Exam.

Formative Assessment for Theory (DSCC/DSE)	
Assessment Occasion/ type	Marks
Internal Assessment Test 1	10
Internal Assessment Test 2	10
Quiz/ Assignment/ Small Project	10
Seminar	10
Total	40 Marks
<i>Formative Assessment as per guidelines.</i>	

UG programme: 2023-24

GENERAL PATTERN OF THEORY QUESTION COURSE FOR DSCC/ DSE (60 marks for semester end Examination with 2 hrs duration)

Part-A

Question number 1-06 carries 2 marks each. Answer any 05 questions : 10 marks

Part-B

Question number 07- 11 carries 05Marks each. Answer any 04 questions:

20 Marks

Part-C

Question number 12-15 carries 10 Marks each. Answer any 03 questions : 30 marks
(Minimum 1 question from each unit and 10 marks question may have sub
questions for 7+3 or 6+4 or 5+5 if necessary)

Total: 60 Marks

Note: Proportionate weight age shall be given to each unit based on number of hours Prescribed