



KARNATAK UNIVERSITY, DHARWAD  
ACADEMIC (S&T) SECTION

ಕರ್ನಾಟಕ ವಿಶ್ವವಿದ್ಯಾಲಯ, ಧಾರವಾಡ  
ವಿದ್ಯಾಮಂಡಳ (ಎಸ್&ಟಿ) ವಿಭಾಗ



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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 ಸೆಮೆಸ್ಟರ್  
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 / BTM / 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 ಸೆಮೆಸ್ಟರ್‌ಗಳಿಗೆ NEP-2020ರ ಮುಂದುವರೆದ ಭಾಗವಾಗಿ ವಿದ್ಯಾವಿಷಯಕ ಪರಿಷತ್ ಸಭೆಯ ಅನುಮೋದಿತ  
ಕೋರ್ಸಿನ ಪಠ್ಯಕ್ರಮಗಳನ್ನು ಕ.ವಿ.ವಿ. ಅಂತರ್ಜಾಲ [www.kud.ac.in](http://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 ಬಿತ್ತರಿಸಲಾಗುವುದು)

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.

<b>BTTM 5<sup>th</sup>Sem Course Codes/ Exam pattern</b>						
Course Type	Course Code	Paper / Course	Credit	IA	Sem End exam	Total Marks
DSCC-17	115BTM011	ARCHITECTURAL HERITAGE OF KARNATAKA	04	40	60	100
DSCC-18	115BTM012	MANAGEMENT OF TICKETING AND FARES	04	40	60	100
DSCC -19	115BTM 013	TOURISM FINANCE	04	40	60	100
DSCC -20	115BTM014	INTRODUCTION TO CATERING MANAGEMENT -I	04	40	60	100
DSE – 1	115BTM015 115BTM016	1A- HEALTH and WELNESS TOURISM OR 1B- STRESS MANAGEMENT IN TOURISM INDUSTRY	03	40	60	100
VOCATIONAL -1	115BTM101	STUDY TOUR, PROJECT REPORT & VIVA	03	40	60	100
SEC – 3 (Practical)*	115BTM061	COMPUTER APPLICATIONS IN TOURISM	02	25	25	50
		Total	24	265	385	650

**Title of the Course: DSCC- 17: ARCHITECTURAL HERITAGE OF KARNATAKA**

After successful completion of this course, the students will be acquainted with ;

- The students will acquire basic knowledge about pure historic art and early Buddhist art
- They will get an idea of the development of temple architecture in Karnataka from early period to the medieval period.
- They will come to know about Medieval architecture under Vijayanagara and other dynasties and also heritage monuments.

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

<b>Content of Course 1</b>		<b>56Hrs</b>
<b>Unit –1 Pre Historic Art and Rock-cut Architecture</b>		14
<b>Chapter No. 1 :</b> Pre-historic Art with special reference to Rock Paintings		
<b>Chapter No. 2 :</b> Buddhist Art and Architecture in Karnataka		
<b>Chapter No. 3 :</b> Rock-cut Architecture under Kadambas, Early Chalukyas and Rashtrakutas		
<b>Unit - 2 Structural Architecture I</b>		14
<b>Chapter No. 4 :</b> Early Kadamba Temples -Early Chalukya Architecture: General Features-Development of Dravida Style - Apsidal Temples- Contribution of Early Chalukyas to South Indian art and architecture Some Select Temples:		
<b>Chapter No. 5 :</b> Upper Sivalaya and Jambulinga at Badami; Mahakutesvara and Banantigudi at Mahakuta; Huchchimalligudi, Melgudi, Huchchappayyagudi and Chikkigudi at Aihole;		
<b>Chapter No. 6 :</b> Sangamesvara, Galaganatha, Virupaksha and Papanatha temples at Pattadakal; Svarga Brahma and Taraka Brahma at Alampur – Early Chalukyan Architects and Sculptors		14
<b>Unit - 3 Structural Architecture II</b>		
<b>Chapter No. 7. :</b> Structural temples of Rashtrakutas at Sirivala, Aihole, Sogala,Huli and Nandawadige		
<b>Chapter No. 8. :</b> Kalyana Chalukya and Hoysala Architecture – General Features –		
<b>Chapter No. 9 :</b> Select study of some Temples: Chennakesava at Belur, Hoysalesvara		

at Halebid, Lakshmidēvi at Doddagaddavalli, Kesava at Somnathaoura and Panchalingesvara at Govindanahalli	
<b>Unit - 4 Medieval and Modern Architecture</b>	14
<b>Chapter No. 10</b> : Jaina Art and Architecture with special reference to monuments at Sravana Belgola	
<b>Chapter No. 11</b> : Vijayanagara Architecture (Religious, Secular and Defence)- Select Monuments : Virupaksha, Vitthala, Balakrishna and Hazara Rama Temples; Islamic Architecture at Kalaburgi, Bidar, Vijayapura, Firuzabad and Srirangapatna	
<b>Chapter No. 12</b> : Architecture during the period of Wodeyars of Mysore – Palaces and Heritage Monuments	

#### Books for Reference

1. Percy Brown: *Indian Architecture* 2 vols. (Relevant Chapters), 1971, Bombay
2. A.H.Longhurst: *Hampi Ruins Described and Illustrated*, New Delhi
3. S.Rajasekhara: *Karnataka Architecture*, Dharwad, 1985
4. A.V.Narasimha Murthy: (Ed.), *Archaeology of Karnataka*, Mysore, 1978
5. S.Rajasekhara: *Early Chalukya Art at Aihole*, New Delhi, 1984
6. S.Rajasekhara: (Ed.), *The Chalukyas of Badami*, New Delhi, 2016
7. D.Devakunjari: *Hampi*, ASI, New Delhi, 1970
8. S.Rajasekhara: *Rashtrakuta Art in Karnataka*, 1991
9. Michell George: *Architecture and Art of Southern India*, Cambridge, 1995
10. S.Rajasekhara: *Masterpieces of Vijayanagara Art*, Bombay, 1983

#### Pedagogy

1. Lectures
2. Active Learning
3. Self-Study
4. Course Project

**Title of the Course: DSCC-18: MANAGEMENT OF TICKETING AND FARES**

After successful completion of this course, the students will be acquainted with,

- **Standards procedures and functioning of Airline and Air Ticketing Industry**
- **Types of air fares and fare construction modes and policies**
- **Current operations and future trends in the airline ticketing 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
DSCC - 18	Theory	04 hrs	56	02 hrs	40	60	100	04

<b>Content of Course 1</b>	<b>56Hrs</b>
<b>Unit –1 Introduction to Airlines and Air Ticketing</b>	14
<b>Chapter No. 1 :</b> History of aviation industry in India, Air Ticketing Terminologies <b>Chapter No. 2 :</b> Introduction to domestic and international airlines, <b>Chapter No. 3 :</b> types of airlines, Airport codes and Airline Codes	
<b>Unit –2 Air Travel Geography and Global Indicators</b>	14
<b>Chapter No. 4 :</b> Air Travel Geography and Global Indicators, <b>Chapter No. 5 :</b> Time zones, IATA & UFTAA - organization, trade activities, <b>Chapter No. 6 :</b> Agency Programme Members, International conventions and guidelines	
<b>Unit - 2 Airline reservations</b>	14
<b>Chapter No. 4 :</b> Airline reservations : Place of reservation in airlines, organization of reservation office, job description of airline reservation office staff, AIRIMP Codes <b>Chapter No. 5. :</b> Fare Types, Fare construction, fare construction rules and policies, special fares <b>Chapter No. 6. :</b> Special Assistance Services, Payment Modes, Currencies and taxes	
<b>Unit - 3 Air Ticketing and Travel Formalities</b>	14
<b>Chapter No. 7 :</b> Travel Formalities and Customer facilities - Travel formalities and Documents, Airport facilities, Baggage Handling, , in-flight services	

<p><b>Chapter No. 8. :</b> Ticketing- computerized and manual, IATA Ticketing Handbook (THB)format of a E- ticket, MCO, PTA, Rerouting (voluntary and involuntary), software's used in airline ticketing, software format, Selling and Managing Airline Reservations using GDS, IATA BSP</p> <p><b>Chapter No. 9. :</b> Trends in Ticketing Management – NDC fares, Customer service and Ancillary services in Airline Ticketing</p>	
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### Books for References

1. JaganmohanNegi, Air Travel Ticketing and Fare Construction, Kanishka Publishers, New-Delhi, 2004
2. Ratandeep Singh, Aviation Management, Kanishka Publishers, New-Delhi. 2008,
3. Jitendra.K.Sharma,Flight Reservation and Airline Ticketing, Kanishka Publishers, New-Delhi. 2009,
4. Seth. B .Young and Alexander. T. wells, Airport Planning and Management, McGraw Hill Companies, USA. 2011,
5. Peter. J. Contemporary Issues in Human Factors and Aviation Safety, Ashgate Publishing, New York, USA. 2011

### INTERNAL ASSESSMENT

- Understanding Air routes and Airline Schedules
- Time Zones
- Introduction to issuing airline tickets using GDS
- Issuing e-ticket
- Understanding Travel documents and formalities

### Pedagogy

- Lectures
- Active Learning
- Self-Study
- Course Project

## Title of the Course: DSCC-19: TOURISM FINANCE

After successful completion of this course, the students will be acquainted with,

- **An understanding of overall importance of finance**
- **Types of finance and business**
- **Standard business finance terminology**

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 -19	Theory	04 hrs	56	02 hrs	40	60	100	04

<b>Content of Course 1</b>	<b>56Hrs</b>
<b>Unit –1 TOURISM FINANCE- Introduction and cost of capital</b>	<b>14</b>
<b>Chapter No. 1</b> Meaning, Scope of finance, Finance functions, Job of finance manager, Finance goals- profit maximization versus wealth maximization.	
<b>Chapter No. 2</b> Sources of finance- short term and long term sources of finance. Shares debentures, money market and other sources.	
<b>Chapter No. 3</b> Cost of capital- concept, classification, and computation of specific and weighted average cost of capital.	
<b>Unit - 2 Capital budgeting</b>	<b>14</b>
<b>Chapter No. 4</b> Capital budgeting decisions-Meaning nature, types.	
<b>Chapter No. 5.</b> Capital project appraisal techniques- traditional techniques.	
<b>Chapter No. 6.</b> Capital project appraisal techniques- discounted techniques	
<b>Unit - 3 Working capital management</b>	
	<b>14</b>
<b>Chapter No. 7.</b> Concept, components and determinants of working capital.	
<b>Chapter No. 8.</b> Gross and net working capital. Operating cycle.	
<b>Chapter No. 9.</b> Management of cash, inventory and receivable management.	
<b>Unit - 3 Lease financing and venture capital</b>	<b>14</b>
<b>Chapter No. 10</b> concept, classification of lease financing. Financial evaluation from lessor's and lessee's perspective	
<b>Chapter No. 11.</b> Meaning of venture capital, characteristics, stages of finance, advantages and investment process	
<b>Chapter No. 12.</b> Analysis of project proposal-meaning of project. Market and demand analysis. Project report contents, importance, pro forma of project report.	

**BOOKS FOR REFERENCE**

1. Khan and Jain- Financial Management (TMH)
2. I.M.Pandey-Financial Management, Vikas Publication, New Delhi
3. S.N.Maheshwari- Financial Managements, S. Chand & Co.
4. Prasanna Chandra- Financial Management



**Title of the Course: DSCC-20**  
**INTRODUCTION TO CATERING MANAGEMENT – I**

**COURSE OUTCOMES:**

- Know the history of cooking, its modern developments and develop brief idea of various cuisines
- Understand the professional requirements of kitchen personnel and the importance and maintenance of hygiene
- Have insight of kitchen organization, duties and responsibilities of kitchen staff, workflow, and kitchen equipments
- Have through knowledge of methods of cooking and understanding raw materials

Type of Course	Theory/ Practical	Instruction hour per week	Total hour of Syllabus / Sem	Duration of Exam	Formative Assessment Marks	Summative Assessment Marks	Total Marks	Credits
DSCC -20	Theory	04 hrs	56	02 Hrs	40	60	100	04

<b>INTRODUCTION TO CATERING MANAGEMENT – I</b>		<b>56HRS</b>
<b>Unit – 1 - INTRODUCTION TO PROFESSIONAL COOKERY</b>		<b>14</b>
<b>Chapter No.1</b> - a) Culinary history. b) Origins of modern cookery. <b>ChapterNo.2</b> - KITCHEN & PERSONAL HYGIENE: a) Personal Hygiene b) Cleanliness of surface & Garbage Disposal <b>Chapter No.3</b> - UNDERSTANDING RAW MATERIALS: a. Understanding of common ingredients, classification and available Forms b. Uses and storage c. Salt, Liquids, sweetening, Fats, and Oils, Raising or Leavening agents. d. Thickening and binding agents, Flavourings' and seasoning.		
<b>Unit - 2 - TYPES OF CATERING ESTABLISHMENTS &amp; KITCHEN ORGANIZATION</b>		<b>14</b>
<b>Chapter No.4</b> - Introduction to catering establishment. What is catering establishment? (Primary & Secondary). Hotel, Restaurants and fast food outlets. <b>Chapter No.5</b> - Welfare catering establishment, Surface catering est., Ship Catering Est., Railway Catering Est., Institutional Catering (Hospitals & Schools), Club Catering Est. <b>Chapter No. 6</b> - a) kitchen Brigade b) Duties and responsibilities of Kitchen Staff c) Responsibilities of each section		

<b>Unit – 3 - EQUIPMENT AND TOOLS &amp; BASIC METHODS OF COOKERY</b>	14
<b>Chapter No. 7</b> - Pre-preparation & Preparation equipment's. Ancillary equipment's: knives, utensils, pots and pans.	
<b>Chapter No. 8</b> - Modern Development in Equipment's . Bakery equipment's. Care and Maintenance of Equipment	
<b>Chapter No. 9</b> - Modes of Heat Transfer. Various methods of Cooking: Definition, Rules, Associated. Terms, Moist Methods: Boiling, Poaching, Steaming, Stewing, Braising. Dry Methods: Frying, Grilling, Roasting, Broiling, And Baking	
<b>Unit – 4 - PURCHASING AND INDENTING FOR QUANTITY KITCHEN</b>	14
<b>Chapter No. 10</b> - Introduction to understand the importance of purchasing and indenting	
<b>Chapter No. 11</b> - Purchase System and Standard Purchase Specification. Storage Procedure	
<b>Chapter No. 12</b> - Inventory Control in Stores. Control Procedures to check pilferage & spoilage	

**Text Books References:**

1. Art of Indian Cookery - Rocky Mohan
2. Prasad – Cooking with Indian Master – J. Inder Singh Kalra
3. Quantity Food Production Operations and Indian Cuisine – Parminder S. Bali
4. Theory of Catering- Victor Cesarani & Ronald Kinton, ELBS
5. Theory of Cookery- Mr. K. Arora, Franck Brothers
6. Modern Cookery for Teaching & Trade Vol - I- Ms. Thangam Philip, Orient Longman.
7. The Professional Chef (4th Edition) - Le Rol A. Polson

**Title of the Course: DSE - 1: HEALTH and WELNESS TOURISM**

After successful completion of this course, the students will be acquainted with ;

- Concept of Wellness and Medical Tourism
- Importance of Yoga, Ayurveda and other traditional wellness systems
- Concept of Healthy living, Stress management, Life balance and Preventive wellness

Type of Course	Theory/ Practical	Instruction hour per week	Total hours of Syllabus / Sem	Durati on of Exam	Formative Assessment Marks	Summati ve Assessment Marks	Total Marks	Cred its
DSE-1A	Theory	03 hrs	42	02 hrs	40	60	100	03

<b>Content of Course 1</b>		<b>42Hrs</b>
<b>Unit –1 Introduction to Health Tourism and Yoga</b>		14
<b>Chapter No. 1 :</b> Introduction to Wellness and Health Tourism, Holistic Wellness – Physical, Spiritual, Emotional, Social and other Dimensions, Indian Culture and Application to Modern Society		
<b>Chapter No. 2 :</b> Indian Systems of Healing – Yoga and Ayurveda, Introduction to Yoga, Definition, Streams of Yoga – Jnana, Bhakti,Raja and Karma Yoga, Astanga Yoga – Yama, Niyama, Asana, Pranayama, Prathyahara, Dharana, Dhyana, Samadhi		
<b>Chapter No. 3 :</b> Benefits and Applications of Prayer, Meditation, Yoga, introduction to basic exercises - breathing exercises, Surya Namaskara, Pranayama Om Chanting and Music therapy.		
<b>Unit - 2 Introduction to Ayurveda</b>		14
<b>Chapter No. 4 :</b> Meaning of Ayurveda, its history, basic principles of Ayurveda, Branches of Ayurveda – Kaya, Balagriha, Urdharya		
<b>Chapter No. 5 :</b> Preventive aspects of Ayurveda – Dina charya, Ruthucharya (Regimes), Healthy Cooking, Healthy Eating – Pathya, Apathya		
<b>Chapter No. 6 :</b> Introduction to Ayurveda Detox therapy, Panchakarma, Purna-Karma, Abhyanga and Swedhana- Ayurveda wellness therapies- Udwarthana Shirodhara		
<b>Unit - 3 Other Traditional sytems of Wellness and Current Scenario</b>		14
<b>Chapter No. 7 :</b> Introduction to Unani, Siddha system of medicine		

<b>Chapter No. 8.</b> : Introduction to Homeopathy and Naturopathy, Difference between Ayurveda, Allopathy and Homeopathy	
<b>Chapter No. 9.</b> : Present scenario of wellness and health tourism in the world and in India, current trends in health tourism, involvement of Govt. (AYUSH) and other bodies, infrastructure, wellness and medical tourism destinations in India	

#### Books for Reference

1. Life and message of Sri. Ramakrishna and Sharadha Mathe
2. Gospel of Sri. Ramakrishna
3. Yoga for Positive Health
4. Swami Rama : Lectures on Yoga ( The Himalaya International Institute, Pennsylvania, 1979)
5. Ajit Kumar : Yoga Pravesh ( Kannada) Rastrothana Sahitya , Bangalore, 1990
6. Light on yoga : B.K.S. Ayanagar
7. Patanjali yog sutra : Swami Harshanand
8. Frawley, David. *Ayurvedic Healing*. 2nd ed., Lotus Press: Twin Lakes, WI, 2000.
9. Frawley, David, and Vasant Lad. *The Yoga of Herbs*. Lotus Press: Santa Fe, 1986.
10. Lad, Vasant. *Ayurveda: The Science of Self-Healing*. Lotus Press: Santa Fe, 1984.
11. Lad, Usha and Dr. Vasant. *Ayurvedic Cooking for Self-Healing*. 2nd ed. The Ayurvedic Press: Albuquerque, 1997.
12. Lad, Vasant. *Secrets of the Pulse*. The Ayurvedic Press: Albuquerque, 1996.
13. Lad, Vasant. *The Textbook of Ayurveda, Volume One*. The Ayurvedic Press: Albuquerque, 2002.
14. Morningstar, Amadea, with Urmila Desai, *The Ayurvedic Cookbook*. Lotus Press: Santa Fe, 1990.
15. Morrison, Judith H. *The Book of Ayurveda: A Holistic Approach to Health and Longevity*. New York: Simon & Schuster Inc., 1995, A Fireside Book.
16. Svoboda, Robert E. *Ayurveda: Life, Health and Longevity*. The Ayurvedic Press: Albuquerque, 2004.
17. Svoboda, Robert E. *The Hidden Secret of Ayurveda*. The Ayurvedic Press: Albuquerque, 1997.
18. Svoboda, Robert E. *Prakruti: Your Ayurvedic Constitution*. Lotus Press: Twin Lakes, WI ,1998 Bhagavath Geeta

OR

**Title of the Course: DSE - 1: STRESS MANAGEMENT IN TOURISM INDUSTRY**

After successful completion of this course, the students will be acquainted with,

- **The importance of understanding stress management in service industry**
- **Types and management strategies to negate ill impacts of stress on work and in personal life**

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
<b>DSE – 1B</b>	Theory	03 hrs	42	02 hrs	40	60	100	03

<b>Content of Course 1</b>	<b>42Hrs</b>
<b>Unit –1 Introduction to Stress Management</b>	14
<b>Chapter No. 1 :</b> Stress --meaning, basic definitions Stressors <b>Chapter No. 2 :</b> Stress and Strain, Stress: What it is not <b>Chapter No. 3 :</b> Types of stress, Conceptual understanding of stressors and stress responses, Importance of stress management in service industries like Tourism	
<b>Unit - 2 Stress – Causes and Effects</b>	14
<b>Chapter No. 4 :</b> Stress - its major causes: work related causes of stress, Stress outside the job, Stress some major effects: Stress and Task Performance <b>Chapter No. 5. :</b> Burn out: Stress and Psychological Adjustment, Stress and Health: The silent killer <b>Chapter No. 6. :</b> Individual Differences in Resistance to Stress, The Type A Behaviour Pattern, Tension Discharge Rate	
<b>Unit - 3 Managing Stress</b>	14
<b>Chapter No. 7 :</b> Managing Stress: some Effective Techniques Personal Approaches to Stress Management, Life Style Management:- The effects of Diet & Exercise, Psychological Techniques:- Relaxation and Mediation, Cognitive Techniques:- Thinking yourself out of stress, Behavioural Techniques:- Learning to react differently <b>Chapter No. 8. :</b> Organisation – Based strategies for Preventing and Managing stress Changes in organization structure and function, Changes in the Nature of jobs, Stress Management Programmes <b>Chapter No. 9. :</b> Decision making under stress, Social and Environmental change strategies	

## Books Referred

1. Organizational Behaviour – S. P. Robbins
2. Organizational Behaviour-Theory & Practices – Rao & Narayanan
3. Organizational Behaviour – Fred Luthans
4. Introduction to Psychology – Morgan, King , Weisz , Schopler

**Title of the Course: VOCATIONAL -1 STUDY TOUR, PROJECT REPORT & VIVA VOCE TEST**

After successful completion of this course, the students will be acquainted with,

- Planning and executing study oriented tours
- Importance of preparing written reports
- Reporting the findings and observations in a structured format

Type of Course	Theory/ Practical	Instruction hour per week	Total hours of Syllabus / Sem	Duration of Exam	Formative Assessment Marks/Viva Voce Test	Summative Assessment Marks/Study Tour & Project Report	Total Marks	Credits
VOCATIONAL -1	Practicum	03 hrs	42	02 hrs	100	-----	100	03

**Study Tour on Heritage sites is compulsory and students should prepare a project report on it.**

### Title of the Course: SEC-3 : COMPUTER APPLICATIONS

After successful completion of this course, the students will be acquainted with,

- **Gain skills and knowledge about the computer.**
- **Work effectively with range of current, standard ,office productivity software applications.**

	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	Practical	04 hrs	56	03 hrs	25	25	50	02

<b>Content of Course 1</b>	<b>56Hrs</b>
<b>Unit –1 Introduction to Computer</b>	10
<p><b>Chapter No. 1:</b> 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><b>Chapter No. 2 :</b> Definition of Software and hardware, classification of software,</p> <p><b>Chapter No. 3:</b> Introduction to operating system, functions and types of operating system.</p>	
<b>Unit - 2 MS-word, MS-Excel, MS-power point</b>	12
<p><b>Chapter No. 4 :</b> 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><b>Chapter No. 5. :</b> 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><b>Chapter No. 6. :</b> Introduction to MS-power point, auto-content wizard, design templates, controlling the slide show, animations, creating business presentations, printing presentations and slides.</p>	
<b>Unit - 3 Internet and Social Media</b>	10
<p><b>Chapter No. 7 :</b> Introduction to internet, protocols, Browser, URL, WWW, search engines,</p> <p><b>Chapter-8:</b> E-mails, real time video communication services, Artificial Intelligence, SEOs, Virtual tourism,</p> <p><b>Chapter No. 9 :</b> Creating E-mail address, browsing, sending along with attachments like word files, programme files etc. Advantages</p>	

**Practical:**

- 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
- Software in Travel and Tourism

**Books for Reference**

1. Fundamentals of information technology, Pearson education
2. Peter Norton: introduction to computers, 4<sup>th</sup> edition, Tata Mcgraw 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. Sanjay Saxena, First Course in computers, Vikas Publishing House, New Delhi.



<b>BTTM 6<sup>th</sup> Sem Course Codes/ Exam pattern</b>						
Course Type	Course/paper Code	Paper / Course	Credit	IA	Sem End Exam	Total Marks
DSCC-21	116BTM011	FINE ARTS OF KARNATAKA	04	40	60	100
DSCC-22	116BTM012	ENTREPRENEURSHIP DEVELOPMENT PROGRAMME	04	40	60	100
DSCC -23	116BTM013	INTRODUCTION TO CATERING MANAGEMENT -II	04	40	60	100
DSCC -24	116BTM014	LAWS RELATING TO TOURISM INDUSTRY	04	40	60	100
DSE – 2	116BTM015 116BTM016	TOUR GUIDING OR INTERNATIONAL FINANCE AND FOREX MANAGEMENT	03	40	60	100
Internship	116BTM091	INTERNSHIP / Implant Training (8 Weeks)	05	200	0	200
		Total	24	400	300	700

### Title of the Course: DSCC- 21 FINE ARTS OF KARNATAKA

After successful completion of this course, the students will be acquainted with ;

- Basic knowledge of Indian Classical dances and music
- Knowledge about different forms of fine arts like sculpture, metal images, coinage etc.
- Knowledge about toy and textile industries.

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	02 hrs	40	60	100	04
<b>Content of Course 1</b>								<b>56 Hrs</b>
<b>Unit –1 Music and Dance</b>								14
<b>Chapter No. 1</b> : Classical Music – Carnatic and Hindustani Styles – Some Well-known Musicians of Karnataka <b>Chapter No. 2</b> : Dance – Bharatanatyam and other Classical forms of Dance <b>Chapter No. 3</b> : Folk Art – different forms								
<b>Unit - 2 Theatre, Sculptures and Paintings</b>								14
<b>Chapter No. 4</b> : Yakshagana and its variants – <b>Chapter No.5</b> Theatre art - Classical, <b>Chapter No. 6</b> Folk and Contemporary.								
<b>Unit - 3 Sculptures and Paintings</b>								14
<b>Chapter No. 7</b> : Sculpture: Stone Sculptures – Metal Images. <b>Chapter No. 8.</b> : Karnataka Paintings – Early Chalukya, Hoysala, <b>Chapter No. 9</b> Vijayanagara and Mysore Schools of Painting.								
<b>Unit - 4 Wood Crafts, Textiles, Inscriptions and Coinage</b>								14
<b>Chapter No. 10</b> : Wood Craft with special reference to Sculptures and Toys; Textiles of Karnataka <b>Chapter No. 11</b> : Art of inscribing inscriptions on Stone and Metal- Palm leaf Manuscripts <b>Chapter No. 12</b> : Art of Coinage – Coin Collections								

#### Books for Reference

1. Choodamani Nandagopal: *Temple Treasures* in 3 vols.
1. S.R Rao: *Traditional Paintings of Karnataka, 1980*
2. A.V. Narasimha Murthy: *Coins and Currency System in Karnataka*
3. P.Sambamurthy : *South Indian Music, 1941*
4. H.K.Ranganath : *Karnataka Theatre*
5. R. Satyanarayana: *Studies in Dance*
6. Mrinalini Sarabhai: *Understanding Bharatanatyam*
7. Enakshi Bhavanani: *Dances of India*
8. K.M. Munshi (Ed): *Indian Inheritance, Vol-(Chapters 1,2 and 3)*
9. Hiriyanna: *Studies in Kannada Folklore*
10. Shivarama Karanta: *Yakshagana*

**Title of the Course: DSCC-22: ENTREPRENEURSHIP DEVELOPMENT PROGRAMME**

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 - 22	Theory	04 hrs	56	02 hrs	40	60	100	04

After successful completion of this course, the students will be acquainted with,

- **Opportunity to sharpen entrepreneurial competencies.**
- **Clarity about business idea.**
- **Skills in preparing business plan.**

<b>Content of Theory Course 1</b>		<b>56Hrs</b>
<b>Unit –1 Entrepreneur &amp; Entrepreneurship</b>		14
<p><b>Chapter No. 1 -</b> Definition-concepts- characteristics and functions. Distinction between entrepreneur and manager, entrepreneur and entrepreneur, entrepreneur and entrepreneurship- traits and motivation; theories of motivation. Role of entrepreneur in economic development- factors affecting entrepreneurial growth</p> <p><b>Chapter No. 2 –</b> Tourism as an industry, basic needs of a tourism entrepreneur. Schumpeter's concept of an entrepreneur.</p> <p><b>Chapter No. 3 –</b> Risk and uncertainty in entrepreneurship with particular reference to tourism and hospitality. Entrepreneurial competencies.</p>		
<b>Unit - 2 E D P</b>		14
<p><b>Chapter No. 4</b> Meaning and objectives. Reasons for starting an enterprise-importance of training target group-contents of training programme -</p> <p><b>Chapter No. 5. -</b> special agencies for entrepreneurial development and training- banks, public and private, T C O's NIESBUD, EDII XISS, NABARD, NISIET etc, problems in the conduct of E D P's-steps to make EDP successful.</p> <p><b>Chapter No.6</b> factors affecting tourism entrepreneurial growth-economic ,social, psychological , governmental attitude, competitive factors &amp; opportunity analysis</p>		

<b>Unit - 3 Types of entrepreneurs</b>	14
<b>Chapter No. 7</b> The entrepreneurs on various aspects like, objectives, behaviour, business technology, motivation, growth, stages of development, scale of operations. Factors affecting entrepreneurial growth in general and in particular to tourism and hospitality,	
<b>Chapter No. 8</b> Women entrepreneur; need, scope and problems.	
<b>Chapter No. 9</b> Tourism and women entrepreneurs emerging challenges, women empowerment and entrepreneurship. Use of manpower in tourism.	
<b>Unit - 4 Venture promotion &amp; Project</b>	14
<b>Chapter No. 10.-</b> Venture promotion steps- searching for prospective business ideas or opportunities; processing of these ideas and selecting the best idea; collecting the required resources and setting up the enterprise. Forms of ownership, problems faced by a new entrepreneur. The pre requisites to start enterprise- registration- different types of license and other requirements. Small Scale business. Tourism marketing mix for entrepreneurs-travel firms (tour operators, travel agencies) SME's- Hospitality-(hotels, supplementary units)	
<b>Chapter No. 11 Project:</b> meaning, features & classification. Detailed study of the phases of project, project identification, project formulation, project appraisal, project selection, project implementation & management.	
<b>Chapter No. 12.</b> Format of feasibility report. Role and responsibilities of a project manager. Comparative study of PERT and CPM. Distinguish between administration and management. TQM. Foreign language as a tourism product, SWOT analysis. Subsidies and incentives: role in tourism industry.	

#### BOOKS FOR REFERENCE

- \* Arora Renu & Sood. S. K (2007), Entrepreneurship Development and Management, Kalyani, New Delhi. 5.
- Abraham M.M., Entrepreneurship Development and Project Management, Prakash: Changanacherry.
  - Desai, Vasant(2012) Entrepreneurship Development, Himalaya Publishers.
  - Hisrich.D.Robert. (2011), International Entrepreneurship: startingDeveloping and, Managing a Global Venture, Sage.
  - Rice P. Mark (2008), Entrepreneurship, Atlantic Publishers.
  - Stephen J. Page (Editor), Jovo Ateljevic (2009) Tourism and Entrepreneurship: International Perspectives (Advances in Tourism Research), A ButterworthHeinemann Title; 1 edition

Title of the Course: DSCC-23: **INTRODUCTION TO CATERING MANAGEMENT –II**

**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..

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 - 23	Theory	04 hrs	56	02 Hrs	40	60	100	04

<b>INTRODUCTION TO CATERING MANAGEMENT – II</b>	<b>56HRS</b>
<b>Unit – 1 - INDIAN REGIONAL COOKING</b>	<b>14</b>
<p><b>Chapter No.1</b> - Introduction to Indian regional cuisines – Regional specialties, Special methods, Ingredients &amp; equipment used, Festive Menus (Maharashtra, Gujarat, Punjab, Kashmiri, Hyderabad, Goa, Kerala, Uttar Pradesh, Rajasthan, Bengal, Mangalore, North eastern states, Parsi, Fasting Menu)</p> <p><b>ChapterNo.2</b> - Factors influencing Regional and Religious menus (Eating Habits, Religious constraints, regional specialties seasonal availabilities)</p> <p><b>Chapter No.3</b> - Characteristics of Indian cooking techniques - Dum Pukth, Dum, Tawa, Kadai, Tandoor, Chula.</p>	
<b>Unit - 2 - CONTINENTAL CUISINE BASICS &amp;- MENU PLANNING</b>	<b>14</b>
<p><b>Chapter No.4</b> – Introduction . What is Continental cuisine. Sauces, Stocks, Glazes and Soups, Accompaniments, Garnishes, Salads, Types And Preparation.</p> <p><b>Chapter No.5</b> – French Classical Menu.</p> <p><b>Chapter No. 6-</b> Introduction to Menu Planning, Principles of Menu Planning. Menu balancing and food costing. Factors influencing menu planning for regional and industrial menus</p>	

<b>Unit – 3 - BAKERY AND PATISSERIE</b>	14
<b>Chapter No. 7</b> - Bakery kitchen management <b>Chapter No. 8</b> - Bakery organization <b>Chapter No. 9</b> - Kitchen planning. Purchasing control and portion control.	
<b>Unit – 4 - FOOD PRODUCTION MNGEMENT</b>	14
<b>Chapter No. 10</b> – Cereals, Pulses, Vegetables, Fruits And Nuts. Fat And Oils, Milk And Its Products & Recipes. <b>Chapter No. 11</b> – Eggs, Meat And Poultry, Fish & Seafood, Beef, Veal & Game. Cheese, Pastas Types Use In The Catering Industry Recipes <b>Chapter No. 12-</b> Food Preservation, Vinegar, Sauces, Pickles, Flavors, Essences, and Colours Used In Production Industry.	

**Text Books References:**

1. Art of Indian Cookery - Rocky Mohan
2. Prasad – Cooking with Indian Master – J. Inder Singh Kalra
3. Quantity Food Production Operations and Indian Cuisine – Parminder S. Bali
4. Theory of Catering- Victor Cesarani & Ronald Kinton, ELBS
5. Theory of Cookery- Mr. K. Arora, Franck Brothers
6. Modern Cookery for Teaching & Trade Vol - I- Ms. Thangam Philip, Orient Longman.
7. The Professional Chef (4th Edition) - Le Rol A. Polsom

**Title of the Course: DSCC-24: LAWS RELATING TO TOURISM INDUSTRY**

**COURSE OUTCOMES:**

After successful completion of this course, the students will be acquainted with,

- **Understand what all can be incorporated under tourism law.**
- **Know the different Acts and Regulations.**
- **Appreciate the relevance of tourism law.**

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 -24	Theory	04 hrs	56	02 hrs	40	60	100	04

LAWS RELATING TO TOURISM INDUSTRY	56HRS
<b>Unit – 1 - General principles of Indian contract act &amp; The Citizenship Act and Rules</b>	14
<b>Chapter No.1</b> - General principles of Indian contract act-offer –acceptance-consideration – capacity-free consent-contract of agency	
<b>ChapterNo.2</b> – legal frame for protecting tourist’s from fraudulent representations by travel agents and tour operators.	
<b>Chapter No.3</b> – The Citizenship Act 1955 The Citizenship Rules 1956      The Citizens (Registration at Indian Consulates) Rules –1956	
<b>Unit - 2 -      The Foreign Exchange Management Act &amp; Indian Sale of Goods Act</b>	14
<b>Chapter No.4</b> - The Foreign Exchange Management Act	
<b>Chapter No.5</b> – Indian Sale of Goods Act 1930, (Amendments)	
<b>Chapter No. 6</b> – Emigration Rules	
<b>Unit – 3 - The Passports Act and Visa</b>	14
<b>Chapter No. 7</b> - Railway Act 1890	
<b>Chapter No. 8</b> – Carries Act 1865	
<b>Chapter No. 9</b> - Carriage of Goods Act (air, land, sea)	
<b>Unit – 4 - Ancient Monuments and Archaeological Sites and Remains Act &amp; Indian forest Act</b>	14
<b>Chapter No. 10</b> - The Karnataka Ancient and Historical Monuments and Archaeological Sites and Remains Act 1961 and Rules of 1965	
<b>Chapter No. 11</b> - Ancient Monuments Preservation Act 1964, Antiquities and Treasures Act	

1972 .Role of ASI and State Archaeological Departments in Conservation and Preservation of Historical Monuments	
<b>Chapter No. 12</b> – Indian forest Act, 1927 and Karnataka forest Act, 1963 . Wildlife Conservation Laws in India an Overview	

**Books for Reference**

1. MukeshRanga& others- *Legal Perspectives in Indian Tourism*, Abhijit Pub. Delhi, 2004
1. RomilaChawla- *Law and Tourism Development*, Sonali Publications, New Delhi, 2011
3. MukeshRanga- *Tourism Potential in India*, Abhijit Pub. Delhi, 2003
4. MukeshRanga&Devesh Nigam – *New Approaches in Tourism Management*, Abhijit Pub. Delhi, 2003
1. Ravishankar Kumar Singh- *Ecotourism and Sustainable Development*, Abhijit Pub. Delhi, 2003
5. *The Ancient Monuments Preservation Act-1904, Bare Act*
6. *Passport Act, 1967, Bare Act and Rules*



**Title of the Course: DSE 2A- : TOUR GUIDING**

After successful completion of this course, the students will be acquainted with,

- **Understand the concepts of Professional Tour Guiding**
- **Understanding the tour guiding dynamics and mechanics**
- **Gain skills and knowledge to practice professional tour guiding**

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 – 2A	Theory	03 hrs	42	02 hrs	40	60	100	03
<b>Content of Course 1</b>								<b>42Hrs</b>
<b>Unit –1 Introduction to Tour Guiding and Tour Escorting</b>								14
<b>Chapter No. 1:</b> Definition and Meaning of Tour Guiding, Types, Differences between Tour guiding and tour escorting, Guiding Terminologies.								
<b>Chapter No. 2 :</b> Profile of a professional tour guide, role and duties of a Tour Guide, Interpretation, Leadership.								
<b>Chapter No. 3 :</b> Tour Guiding in India, Tourist Guide Federation of India (TGFI), World Federation of Tourist Guide Associations(WFTGA), Steps to become a tour guide.								
<b>Unit - 2 Guiding Techniques</b>								14
<b>Chapter No. 4 :</b> Understanding the dynamics and mechanics of tour guiding, Authentic source of information, Preparing commentary, Tools								
<b>Chapter No. 5. :</b> Organising oneself, keeping schedules, Guest arrival and departure formalities, making sense of culture								
<b>Chapter No. 6. :</b> Categories of Tour Guides in India, Guiding in Monuments, museums, spiritual sites - Guiding in Wildlife Sanctuaries & National Parks								
<b>Unit - 3 Group Handling</b>								14
<b>Chapter No. 7 :</b> Group behaviour and handling groups-handling conflicts-Personal values and Ethical practices- Knowledge regarding local culture including cuisine								
<b>Chapter No. 8. :</b> Handling Emergencies, Code of Conduct.								
<b>Chapter No. 9. :</b> Technology and trends in tour guiding – Use of electronic gadgets and technology , GPRS, AI, VR, AR, Virtual tours and guiding, current trends in the tour guiding.								

**Books for Reference**

- Handbook for Tour Guides by Nimit Choudhary, Matrix Publishers.
- Interpretation and Tour Leadership by Nimit Choudhary and Monika Prakash, Goodfellow Publishers, 2022.
- Tour Guiding By Kumar C. , Chiranjit, Create Space Independent Pub, 8 may 2016
- How to be a Tour Guide By Nick Manning, Nick Manning 24 Aug 2014
- Jagannathan Shakunthala: India-Travel Agents Manual, Department of Tourism, GoI, New Delhi.

- Rodeay S. Biwal. A Joshi V. (2009) tourism Operations and Management, Oxford Univesity Press New Delhi.
- Foster Dougles: Travel and Tourism Management – Mac Millan –1985
- AK. Bhatia: Tourism Development Principles and Practices- Sterling Publishers pvt. Limited New Delhi

OR

**Title of the Course: DSE 2B : INTERNATIONAL FINANCE AND FOREX MANAGEMENT**

**Out Comes:** After successful completion of this course, the students will be acquainted with

- Understand the various stages of expansion overseas that multinational corporations utilize.
- Understanding foreign exchange market.
- Understanding international monetary system.

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-2B	Theory	03 hrs	42	02 hrs	40	60	100	03
								<b>42Hrs</b>
<b>Unit –1</b> <b>International Financial Environment</b>								14
<b>Chapter No. 1</b> Finance function in global business scenario, WTO and International Monetary System, International Financial Markets-equity, bond, Eurocurrency market, Currency basket								
<b>Chapter No. 2</b> Currency convertibility –on capital account and current account, Foreign exchange reserve, Balance of payments, balance of trade, current account deficit; bilateral and multilateral agreements relating to financial transactions, Sovereign rating,.								
<b>Chapter No. 3</b> Flow of funds internationally through FDI ,FII, FPI, ODI, LRS and PN ; Government Policies regarding FII & FDI ;Integration of global developments with the changing business environment in India								

<b>Unit -2</b> <b>Foreign Exchange Markets, Foreign Exchange Rate Exposure and Risk Management</b>	14
<b>Chapter No. 4</b> Spot and Forward Foreign Exchange Markets, Quotations and Market Rules, direct and indirect quotes, bid and ask quote, spot and forward quote with live data interpretation, cross rates, <b>Chapter No. 5.</b> Speculation and Arbitrage in Foreign Exchange Markets, Transaction, Translation and Operating Exposure, Exposure from Equity and borrowing in International Financial Markets <b>Chapter No. 6.</b> Hedging tools for Management of Transaction Exposure, Currency Forwards, Currency Options, Currency Futures, Currency Swaps, Impact	
<b>Unit - 3</b> <b>Foreign Exchange Rate Determination</b>	14
<b>Chapter No. 7</b> Discussion on devaluation or depreciation of Rupee (domestic currency against dollar/pound sterling/Euro); Theories of Exchange Rate Determination.,  <b>Chapter No. 8.</b> Fundamental International Parity Conditions – Purchasing Power and Interest Rate Parity, Covered Interest Parity, Fisher Effect and International Fischer Effect, Forecasting Exchange Rates – introduction to Technical Forecasting, Time Series Modeling, Fundamental Forecasting. Case studies. <b>Chapter No. 9.</b> Bond Financing (Fixed and Floating Rate Notes), Loan Financing (Syndicates Loans), Securitized Financing (Euronote), Equity Financing (GDR and ADR), Features of Loan Agreements Loan Negotiations, International working capital management, Analysis of International Capital Budgeting– estimation of cash flows, Cost of Capital of a Foreign Investment, Issues in Overseas Funding Choices	

REFERENCE BOOKS:

- Levi, Maurice, International Finance, New York, McGraw Hill Inc., 1996.
- Kevin, S. Fundamentals of International Financial Management, Prentice Hall of India, 2009.
- Srivastava, R. International Finance, Oxford University Press, 2014
- Gupta, S.L. Financial Derivatives, Prentice Hall of India, 2005.
- Srivastava, R., Misra, A. Financial Management, Oxford University Press, 2011.
- Eiteman, David K., Arthur Stonehill and Michael H. Moffett, (2016) Multinational Business Finance, Pearson,

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**Title of the Course: VOCATIONAL -2 : EIGHT WEEKS OF INDUSTRIAL TRAINING (INERNSHIP) IN TOURISM AND HSPITALITY INDUSTRY (5 credits)**

**Implant Training/ Job Training for 08 Weeks.**

Type of Course	Code	Formative Assessment Marks	Summative Assessment Marks	Total Marks	Credits
INERNSHIP/INTERNSHIP / Implant Training (08Weeks) Job Training of 2 Months / 08 Weeks in Travel/Tourism, Hotel, Catering and related industry	116BTM091	200	-	200	05

**It included Preparation of Internship, Job Report, Log Books etc for 150 Marks and Viva Voce Test for 50 Marks, total =200 Marks for internship**

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

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**