

ಬೆಂಗಳೂರು  
ನಗರ ವಿಶ್ವವಿದ್ಯಾನಿಲಯ



**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](mailto:registrar@bcu.ac.in)

No.BCU/BoS/BHM-UG/ 178/2025-26

Date:22.08.2025

**NOTIFICATION**

Sub: III & IV Semesters BHM Syllabus of Bengaluru City University-reg.

Ref: 1. Recommendations of Board of Studies in the BHM (UG)  
2. Academic Council resolution No.02 dated. 09.07.2025  
3. Approval of the Vice-Chancellor dated.21.08.2025

\*\*\*\*

In pursuance of the recommendation of the BoS in BHM (UG), resolution of the Academic Council cited at ref (2) above and with the approval of the Vice-Chancellor, the Syllabus of III & IV Semester BHM subject is hereby notified for information of the concerned. This Syllabus will be effective from the academic year 2025-26.

The copy of the Syllabus is notified in the University Website: [www.bcu.ac.in](http://www.bcu.ac.in) for information of the concerned.

  
REGISTRAR

To:

The Registrar (Evaluation), Bengaluru City University, Bengaluru.

Copy to;

1. The Dean, Faculty of Commerce, BCU.
2. The Chairman & Members of BoS in BHM (UG), BCU.
3. The P.S. to Vice-Chancellor/Registrar/Registrar (Evaluation), BCU.
4. Office copy / Guard file / University Website: [www.bcu.ac.in](http://www.bcu.ac.in)

# **Bachelor of Hotel Management**

**BHM – 4 Years**

**III & IV Semester**

**Syllabus**

**as per**

**SEP Scheme (2024 -25 onwards)**

**Department of Commerce**

**(HOTEL MANAGEMENT)**

**Prasanna Kumar Block, Palace Road**

**BENGALURU CITY UNIVERSITY**

## **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 17<sup>th</sup> 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 <sup>st</sup> 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 MEMBER:**

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

# **BENGALURU CITY UNIVERSITY**

## **BCU SEP 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 SEP starting from the academic year 2024-25. Therefore, students seeking admission to the BHM program from the academic year 2024-25 will follow the SEP- 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 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 academicians, 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)

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	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 80 Marks	TOTAL 40 Marks

- b. For L1 and L2 Question paper pattern as approved by respective BOS.
- c. Hotel French – I & II (Application and Skill based question related to Hotel Industry). Answer any 8 questions out of 10 Q

**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

## ANNEXURE – 1

### BHM

### BACHELOR OF HOTEL MANAGEMENT DEGREE

SEP 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	<b>Theory</b>							
	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
	<b>Practical</b>							
	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
	<b>Total</b>				<b>180</b>	<b>720</b>	<b>900</b>	<b>28</b>

**BHM**  
**BACHELOR OF HOTEL MANAGEMENT DEGREE**  
 SEP 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	<b>Theory</b>							
	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
	<b>Practical</b>							
	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
	<b>Total</b>				<b>170</b>	<b>680</b>	<b>850</b>	<b>26</b>

**BHM**  
**BACHELOR OF HOTEL MANAGEMENT DEGREE**  
 SEP 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	<b>Theory</b>							
	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
	<b>Practical</b>							
	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
	<b>Total</b>				<b>170</b>	<b>680</b>	<b>850</b>	<b>26</b>

**BHM**  
**BACHELOR OF HOTEL MANAGEMENT DEGREE**  
 SEP 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
	<b>Theory</b>							
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
	<b>Practical</b>							
	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
	<b>Total</b>				<b>170</b>	<b>680</b>	<b>850</b>	<b>26</b>

**ELECTIVE'S: ( Any One Option – Common to both 3<sup>rd</sup> and 4<sup>th</sup> 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

## **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
<b>4 Credits</b>	<b>3 Hrs.</b>	<b>48 Hrs.</b>

**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
<b>Unit 1: Introduction</b>	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.

<b>Unit 2: Flour and its Properties</b>	10
---	----

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.

<b>Unit 3: Raw Materials</b>	10
------------------------------	----

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.

<b>Unit 4: Bread Making</b>	10
-----------------------------	----

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.

<b>Unit 5: Pastries, Cookies, Biscuits &amp; Cakes</b>	10
--	----

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:**

1. Hui, Y. H., Corke, H., De Leyn, I., Nip, W. K., & Cross, N. A. (Eds.). (2008), Bakery Products: Science and Technology, John Wiley & Sons
2. Gisslen, Wayne, (1997), Professional Baking, 2<sup>nd</sup> Ed., John Wiley & Sons, New York.
3. Kulp, K., & Lorenz, K. (Eds.). (2003), Handbook of Dough Fermentations (Vol. 127), Crc Press
4. 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
<b>2 Credits</b>	<b>4 Hrs.</b>	<b>48 Hrs.</b>

**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
<b>4 Credits</b>	<b>4 Hrs.</b>	<b>48 Hrs.</b>

**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
-----------	-------

<b>Unit 1: Brewed &amp; Fermented Beverages</b>	<b>10</b>
---	-----------

Beer, Cider, Perry: History, Ingredients, Manufacturing Process, Types, Storage, Brands (Domestic & International)

<b>Unit 2: Wine-I</b>	<b>12</b>
-----------------------	-----------

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)

<b>Unit 3: Wine-II</b>	<b>12</b>
------------------------	-----------

Wine Manufacturing Process – Red, White, Rose

Old Wines & New Wines (Regions, Characteristics, Wine Label Reading, Wine Laws)

<b>Unit 4: Wine-III</b>	<b>10</b>
-------------------------	-----------

Sparkling Wines – Introduction, Manufacture, Types

Fortified Wines – Sherry, Port, Madeira - Types, Manufacture and brands

Aromatised – Vermouth and other aromatized wines

Wine Storage & Service Temperature

<b>Unit 5: Food &amp; Wine Art</b>	<b>04</b>
------------------------------------	-----------

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
<b>2 Credits</b>	<b>4 Hrs.</b>	<b>48 Hrs.</b>

**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
<b>4 Credits</b>	<b>3 Hrs.</b>	<b>48 Hrs.</b>

**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
<b>Unit 1: Front Office Accounting</b>	08
Front Office Accounting – Types of Accounts, Voucher, Folios, Ledger. Front Office Accounting Cycle. Creation of Accounts, Maintenance of Accounts and Settlement of Accounts	
<b>Unit 2: Night Auditing</b>	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.	
<b>Unit 3: Planning &amp; Evaluating Front Office Operations</b>	08
Setting room rate, Hubbart formula, Market condition approach, Thumb rule, Types of discounted rates.	
<b>Unit 4: Forecasting &amp; Its Techniques</b>	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.	
<b>Unit 5: Safety and Security</b>	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
<b>2 Credits</b>	<b>2 Hrs.</b>	<b>48 Hrs.</b>

**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
<b>4 Credits</b>	<b>3 Hrs.</b>	<b>48 Hrs.</b>

**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
-----------	-------

**Unit 1: Flower Arrangement**

15

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

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

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

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

**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
<b>2 Credits</b>	<b>2 Hrs.</b>	<b>48 Hrs.</b>

**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
<b>4 Credits</b>	<b>2 Hrs.</b>	<b>32 Hrs.</b>

**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
<b>Unit 1: Food Groups, Nutrients and their Functions</b>	<b>06</b>

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

<b>Unit 2: Food Choice, Preparation and Preservation</b>	<b>06</b>
--	-----------

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

<b>Unit 3: Process of Food Selection and Preparation – I</b>	<b>08</b>
--	-----------

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

<b>Unit 4: Process of Food Selection and Preparation – II</b>	<b>08</b>
---	-----------

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

<b>Unit 5: Process of Food Selection and Preparation – III</b>	<b>04</b>
--	-----------

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
<b>4 Credits</b>	<b>2 Hrs.</b>	<b>32 Hrs.</b>

**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
<b>Unit 1: Introduction</b>	12

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

<b>Unit 2: Food Pairing</b>	20
-----------------------------	----

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
<b>4 Credits</b>	<b>2 Hrs.</b>	<b>32 Hrs.</b>

**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
<b>Unit 1: Introduction</b>	06
Introduction to fast food chain, History, Globalization, Concept & formulation, Cost factor, F&B merchandising	
<b>Unit 2: Fast Food Chain</b>	06
World of Fast food chain. Cuisine Variants. Street vendors. Jobs &labour issues, Health issues	
<b>Unit 3: Fast Food Service Process</b>	08
Service Process. Food & Beverage service operation. Human resource strategy, Menu concept, pricing strategy & recipe standardisation. Service & production, Equipment	
<b>Unit 4: Convenience Foods</b>	04
Convenience food usages. Hygiene &sanitisation standards. Central purchasing process	
<b>Unit 5: Fast Food Management</b>	08
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
<b>4 Credits</b>	<b>2 Hrs.</b>	<b>32 Hrs.</b>

**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
<b>Unit 1: Introduction to Maintenance</b>	<b>06</b>
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	
<b>Unit 2: Fuels used in Catering Industry</b>	<b>06</b>
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.	
<b>Unit 3: Electricity</b>	<b>08</b>
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	
<b>Unit 4: Water Systems</b>	<b>04</b>

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
<b>4 Credits</b>	<b>4 Hrs.</b>	<b>48 Hrs.</b>

**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
<b>Unit 1: International Cuisine-I</b>	08
Cuisines of the World French Cuisine & Italian Cuisine: History, Regional Classifications, Characteristics, Ingredients (Common & Indigenous), Methods of Cooking, Influence, Culinary Terms, Menu Examples	
<b>Unit 2: International Cuisine-II</b>	10
Spanish & Mexican, Regional Classifications, Characteristics, Ingredients (Common & Indigenous), Methods of Cooking, Influence, Culinary Terms, Menu Examples	
<b>Unit 3: International Cuisine-II</b>	10
UK/Britain & German Cuisine: History, Regional Classifications, Characteristics, Ingredients (Common & Indigenous), Methods of Cooking, Influence, Culinary Terms, Menu Examples	
<b>Unit 4: International Cuisine-IV</b>	10
Mediterranean, Scandinavian: History, Regional Classifications, Characteristics, Ingredients (Common & Indigenous), Methods of Cooking, Influence, Culinary Terms, Menu Examples	
<b>Unit 5: International Cuisine-V</b>	10
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
<b>2 Credits</b>	<b>4 Hrs.</b>	<b>48 Hrs.</b>

**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
<b>4 Credits</b>	<b>3 Hrs.</b>	<b>48 Hrs.</b>

**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
-----------	-------

**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
<b>2 Credits</b>	<b>4 Hrs.</b>	<b>48 Hrs.</b>

**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: <b>BACHELOR OF HOTEL MANAGEMENT (BHM)</b> Course Code: BHM403 Semester: <b>IV</b> Name of the Course: <b>FRONT OFFICE-IV</b> <b>[Theory]</b>		
Course Credits	No. of Hours per Week	Total No. of Teaching Hours
<b>4 Credits</b>	<b>4 Hrs.</b>	<b>48 Hrs.</b>
<b>Course Objectives:</b> 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.		
<b>Course Outcomes:</b> 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
<b>Unit 1: Computer Application in Front Office</b>		15
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.		
<b>Unit 2: Evaluating Hotel Performance</b>		12
Methods of Measuring Hotel Performance (Occupancy Ratios, ADR, ARR, ARR Per Guest, Rev Par, Rev Pac) Market Share Index. Evaluation of Hotels by Guest.		
<b>Unit 3: Yield Management</b>		12
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		
<b>Unit 4: Budgeting</b>		05
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.		
<b>Unit 5: Standard Operating Procedures</b>		04
Operating manual. Front Office etiquettes, Various steps followed in money handling procedures Safety and security principles followed in front counter.		
<b>BOOKS FOR REFERENCE:</b> <ol style="list-style-type: none"> <li>1. Front office manual – Sudhir Andrews</li> <li>2. Front office Management – S.K.Bhatnagar</li> <li>3. Front office – Peter Abboll</li> <li>4. Front office – Khan</li> <li>5. Front office Management – R.K.Singh</li> <li>6. Hotel Operations and Front Office Management – M. Devendra</li> <li>7. Hotel Front Office Operations and Management – Jatashankar R Tewari</li> </ol>		
<b>Note: Latest edition of textbooks and reference books may be used</b>		

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
<b>2 Credits</b>	<b>2 Hrs.</b>	<b>48 Hrs.</b>

**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
<b>4 Credits</b>	<b>4 Hrs.</b>	<b>48 Hrs.</b>

**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
-----------	-------

**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
<b>2 Credits</b>	<b>2 Hrs.</b>	<b>48 Hrs.</b>

**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
<b>4 Credits</b>	<b>2 Hrs.</b>	<b>32 Hrs.</b>

**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
<b>Unit 1: Food Sanitation and Safety</b>	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	
<b>Unit 2: Food Safety and Management</b>	06
Introduction to Food Safety, Food Safety System, Total Quality Management, Project Management, FSSAI/FDA	
<b>Unit 3: Risk Analysis</b>	04
Introduction to Risk Management, Risk Assessment, Risk Communication	
<b>Unit 4: Food Costing</b>	06
Introduction to Food Costing, Plate Cost, Standard Food Purchase Specification, Standard Recipe, Portion Control and Food Cost Control	
<b>Unit 5: HACCP</b>	06
History, Back ground and Structure of HACCP, HACCP Prerequisites and Good Hygiene Practices. Principles and Implementation of HACCP. Case Studies on HACCP	
<b>BOOKS FOR REFERENCE:</b> <ol style="list-style-type: none"><li>1. Food Safety and Sanitation for the Foodservice Industry - Karen Eich Drummond by Wiley</li><li>2. Modern Food Service Purchasing: Business Essentials to Procurement - Robert Garlough by Cengage Learning</li><li>3. Food Safety Management: A Practical Guide for the Food Industry - Yasmine Motarjemi by Academic Press</li><li>4. Food Hygiene and Sanitation - S. Roday by McGraw Hill Education</li><li>5. Introduction to Food Safety - N. P. Gaur by Centrum Press</li></ol>	
<b>Note: Latest edition of textbooks and reference books may be used</b>	

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
<b>4 Credits</b>	<b>2 Hrs.</b>	<b>32 Hrs.</b>

**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
-----------	-------

<b>Unit 1: Introduction</b>	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

<b>Unit 2: Planning and Development</b>	12
---	----

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.

<b>Unit 3: Menu and Marketing Strategies</b>	10
--	----

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
<b>4 Credits</b>	<b>2 Hrs.</b>	<b>32 Hrs.</b>

**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
<b>Unit 1: Introduction</b>	<b>06</b>

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

<b>Unit 2: Human Resource Management</b>	<b>06</b>
--	-----------

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

<b>Unit 3: International Trade</b>	<b>06</b>
------------------------------------	-----------

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.

<b>Unit 4: Trends</b>	<b>06</b>
-----------------------	-----------

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

<b>Unit 5: World Consumption of Food</b>	<b>08</b>
--	-----------

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
<b>4 Credits</b>	<b>2 Hrs.</b>	<b>32 Hrs.</b>

**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
<b>Unit 1: Demand</b>	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	
<b>Unit 2: Production Function</b>	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	
<b>Unit 3: Supply</b>	06
Meaning – Law of supply, Determinants of Law of Supply, Elasticity of Law of Supply, Influence on cost of production	
<b>Unit 4: Revenue Analysis</b>	04
Average revenue, Marginal revenue, Total revenue	
<b>Unit 5: Pricing</b>	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**