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SHIVAJI UNIVERSITY, KOLHAPUR.



Established: 1962

A⁺⁺ Accredited by NAAC (2021) With CGPA 3.52

New Syllabus For Bachelor of Science (B.Sc in Hotel Management)

B.Sc in Hotel Management Part – III (Semester - V and VI)

STRUCTURE AND SYLLABUS IN ACCORDANCE WITH

NATIONAL EDUCATION POLICY - 2020

HAVING CHOICE BASED CREDIT SYSTEM

WITH MULTIPLE ENTRY AND MULTIPLE EXIT OPTIONS

(TO BE IMPLEMENTED FROM ACADEMIC YEAR 2026-27 ONWARDS)

PREAMBLE:

The B.Sc. in Hotel Management programme has been scrupulously created to meet the ever growing demand for talent in the Hospitality industry in India. Hospitality is one of the most flexible, malleable and dynamic industries. This industry has constantly changed and evolved over the last few decades. Technology and innovation have been appropriately integrated to enhance guest experience regarding concepts of accommodation, food, beverages, restaurants and travel to meet the ever changing demand of contemporary consumers. As the world today is changing more and more and opportunities are being created for travel and hospitality jobs in India and globally. As per Hotel Association of India, the hospitality and tourism sector is expected to create approximately 50 million direct and indirect jobs over the next decade.

The growth of the hospitality sector today depends upon recruiting and retaining talented candidates for the core departments of Front Office, Food & Beverage Service, Housekeeping and Food Production. The industry strives to retain Hotel Managers, Food Service Managers, Hotel Revenue Managers, Executive Chefs, Executive Housekeepers. Event Managers are also in demand. In India and worldwide, as more and more hotels are coming up, there has been a surge of demand for candidates to join hotels at varied level positions.

The B.Sc. in Hotel Management programme under the NEP 2020 aims to contribute to providing a skilled and talented resource of men & women to meet the nonstop growing demand in the hospitality and tourism industry. In addition to helping students to hone their basic academic knowledge and skill levels, this Programme also aims to ensure

Has understood and has in him/her strong ethical values and principles and will be able to apply the same at his/her workplace.

- Will develop a commitment to ethical conduct at his/her workplace.
- Will be aware of his/her social responsibilities towards the nation in every way.
- This programme under NEP 2020 is an excellent opportunity for all aspiring individuals

who intend to explore the different areas of hospitality industry and make a successful career in this industry. As this programme unfolds, students will be exposed to the different 'operations' departments of a hotel namely Food Production, F&B Service, Housekeeping, Front Office. They will acquire the theoretical knowledge of these core hotel areas and also an insight to the practical aspects of their functioning.

Besides this, students will also have courses like Environmental Studies, Ethics and Cultural values, Marketing, Accountancy and Communication in English and Hindi. Besides the above, this Programme also provides:-

For Internships, the students will be sent to different hotels and will work as employees in different core areas. This real time exposure will provide them with the ability to apply the knowledge and skills acquired by them in college and gain insight and practical

knowledge of how hotels function thereby helping them to learn to handle customers, peers and superiors.

This Programme also aims at educating students in DLLE/ National Service Scheme

(NSS) with an objective to developing their personality and character through voluntary community service. Here over a period of 3/4 years, students will be engaged in different social activities for the betterment of the community locally and the country at large.

The crux of this Programme aims to develop young successful and aspiring hospitality

professionals who are well versed with the theoretical and practical aspects of

the hotels and its allied areas by providing them a holistic experiential and practical learning. In addition, the programme also aims to develop the critical thinking skills, the foundation ethics and value system regarding their duties towards the nation and the society.

PROGRAMME LEARNING OUTCOMES (PO)

Critical Thinking Skills: To enable students to think critically to take a decision for forming judgments. This includes observation, analysis, interpretation, reflection, Evaluation, inference, explanation, problem solving, and decision making.

Effective Communication: To train students to speak, read, write and listen

through electronic media in English and in Hindi. To enable students to reach out to large number of people via ideas, books, media and technology.

Social interaction: To empower students to stimulate views of others, mediate

disagreements, negotiate on behalf of the organizations that they are working for and help mediate and mitigate situations.

Ethical behaviour: To provide students the knowledge to understand value

systems including their own, and to apply ethical principles solve complex moral dilemmas at workplace.

Environment and sustainability: To create awareness among students about the negative impacts of the hospitality operations on the environment and to provide training to handle special projects directed towards waste management and conservation and protection

of environment.

Life long self-directed learning: To help students to invest their time in a continuous learning and training process, thus upgrading themselves as per the latest trends and requirements of the hospitality industry.

Effective citizenship: To prepare students to be involved and to be effective citizens having civic knowledge, skills, correct attitude and ability to apply this in a practical ‘real life’ scenario.

Research Skills Development: To encourage students to develop appropriate research topics, select relevant research materials, and compose well-developed pieces of original research following discipline-specific writing conventions.

DURATION

The Bachelor of Science in **Hotel Management** programme shall be A FULL TIME COURSE OF 3/4 YEARS – 6/8 SEMESTERS DURATION with 22 Credits per Semester. (Total Credits = 132/176)

ELIGIBILITY FOR ADMISSION:

The candidate who has qualified SENIOR SECONDARY SCHOOL EXAMINATION (10 + 2) OR EQUIVALENT from a recognized board/institute is eligible for admission for this course. The criteria for admission is as per the rules and regulations set from time to time by concerned departments, HEIs, university, government and other relevant statutory authorities.

MEDIUM OF INSTRUCTION:

The medium of instruction shall be ENGLISH

EXAMINATION PATTERN:

The pattern of examination will be Semester End Examination with Practical/External/Internal Assessment/Evaluation. **NOTE: Separate passing is mandatory for both, Semester End Examination and Internal Evaluation/Assessment. (Annexure-I)**

STRUCTURE OF PROGRAMME:

(Credit Distribution Structure for with Multiple Entry and Exit Options B.Sc. - in Hotel Management)

COURSE CATEGORY	ABBREVIATION (Only 2 Letters)	DESCRIPTION
MAJOR	Mandatory (MM)	Major – Mandatory Course
	Elective (ME)	Major – Elective Course
MINOR	Minor (MN)	Minor - Course
IDC/MDC/ GEC/OE	IDC (ID)	Interdisciplinary Course
	MDC (MD)	Multi-Disciplinary Course
	GEC (GE)	General Elective Course
	OE (OE)	Open Elective Course (Generic Course not from Major or Minor Category)
VSC/SEC	VSC (VS)	Vocational Skill Course
	SEC (SE)	Skill Enhancement Course
AEC/VAC/IKS	AEC (AE)	Ability Enhancement Course
	VAC (VA)	Value Added Course
	IKS (IK)	Indian Knowledge System
OJT/FP/CEP/CC/RP	OJT (OJ)	On Job Training

	FP (FP)	Field Project
	CEP (CE)	Community Engagement Project
	CC (CC)	Co-curricular Course
	RP (RP)	Research Project

SHIVAJI UNIVERSITY, KOLHAPUR									
NEP-2020: Credit Framework for UG (B. Sc.) Programme under Faculty of Science and Technology									
SEM (Level)	COURSES			OE	VSC/SEC	AEC/VEC/IKS	OJT/FP/CEP /CC/RP	Total Credits	Degree/Cum. Cr. MEME
	Course-1	Course-2	Course-3						
SEM V (5.5)	Major IX (2) Major X (2) Major P V (4)	MAJOR I (ELEC) (2) Major P-I (ELEC) (2)	--	OE-5 (2) (T)	VSC-II (2) (Major specific) (p)	AEC- III (2) (English)	OJT (04)	22	UG Degree 132 credits
SEM VI (5.5)	Major XI (2) Major XII (2) Major P VI (4)	MAJOR II (ELEC) (2) MAJOR P-II(2) (ELEC)	--	--	VSC-III (2) (P) (Major specific) SEC-III(2) (T)	AEC- IV (2) (English) IKS -II (2) (Major specific)	FP (02)	22	
Credits	8(T)+8(P)=16	4(T)+4(P)=8	-	2 (T)	2+4(P)=6	4+2=6	4+2=6	44	

Nature of Theory Pattern

Q. No.	Nature of Question	Marks
Q. 1	A. Solve the following MCQs (One Mark Each)	5 M
	B. State whether true or false (One Mark Each)	5 M
Q. 2	Answer the following 5 question in single line (One Mark Each)	5 M
Q. 3	Write short notes on the following (Any 5 Out of 7)	25 M
	Total	40 M

Nature of Practical

Q. No.	Nature of Question	Marks
Q. 1	Practical based questions / Performance	30 M
Q. 2	Submission of journal	10 M
Q. 3	Viva-voce	10 M
	Total	50 M

Nature of internal Assessment

Internal Assessment shall be as per university guidelines	10 M
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On The Job Training

Submission of Training Report and Certificate	40 M
Presentation on OJT Report	40 M
Internal	20 M
Total	100 M

Field Project

Field Project Report Submission	20 M
Presentation	20 M
Internal	10 M
Total	50 M

Shivaji University, Kolhapur

**Bachelor of Science Hotel management
Credit Framework**

Third Year

SHIVAJI UNIVERSITY, KOLHAPUR										
NEP - 2020: Credit Framework For UG (B. Sc. Hotel Management) Faculty of Science and Technology										
SEM (Level)	COURSES			OE	VSC/SEC	AEC/VEC/IKS	OJT/FP/CEP/CC/RP	Total Credits	Degree/Cum. Cr. MEME	
	Course-1	Course-2	Course-3							
	Major									
SEM V (5.5)	Theory (4) Food Production - V (2) Advance Food Service (2)	Theory (2) Front Office Operation - V (2)		Theory (2) OE (T) Advance Computer Fundamental OR Geography (2)	Theory (2) VSC (P) Managing Housekeeping Operation - I (2)	Theory (2) AEC - III (T) English - V (2)	OJT (4)	22	UG Degree 132 Credit	
	Practical (4) Food Production - V (2) Advance Food Service (2)	Practical (2) Front Office Operation - V (2)								
SEM VI (5.5)	Theory (4) Food Production- VI (2) Specialized Food & Berverage Service (2)	Theory (2) Managing Housekeeping Operation - II (2)			Theory (2) SEC (T) Specialized Front Office Service (2)	Theory (4) AEC - IV (T) English - VI (2) IKS II (T) Indian Ethics (2)	FP (02)	22		
	Practical (4) Food Production- VI (2) Specialized Food & Berverage Service (2)	Practical (2) Managing Housekeeping Operation - II (2)			Practical (2) VSC (P) Event Management (2)					
Credits	8(T)+8(P)=16	4(T)+4(P)=8		2(T)	4(P)+2(T)=6	2+4=6	4+2=6	44		

B. Sc. Hotel Management Semester- V														
Vertical No.		Subject	Credit	Credit	Total Credit	Theory Hours Per Sem	Practical Hours Per Sem	Theory Hours Per Week	Practical Hours Per Week					
			Theory	Practical										
1	Major	Food Production - V	2		2	30		2						
		Advance Food Production Service	2		2	30		2						
		Lab Course – IX (A)		2	4		120	8						
		Food Production - V		2										
		Lab Course – IX (B)												
		Advance Food Production Service												
2	Major (Elect)	Front Office Operation - V	2		2	30		2						
		Lab Course - X		2	2		60		4					
		Front Office Operation - V												
4	VSC	Lab Course - XI	–	2	2	–	60	-	4					
		Managing House Keeping Operation- I												
5	OE	Advance Computer Fundamental Or Geography	2	–	2	30	–	2	–					
6	AEC	English - V	2	–	2	30	–	2	–					
7	OJT	OJT		4	4		120		6					
		Total Credit	10	12	22									

B. Sc. Hotel Management
Part – III
Semester - V
Food Production - V

Major – IX (T)

Total Credit – 2
Theory – 2

Theory – 2 Lecture/Week
Work – Load – 2

Total Marks – 50
Theory – 40
Internal – 10

Course Outcome: -

- Students will be able to prepare advanced continental dishes,
- Apply Professional Cooking Techniques,
- Plan Menus With Portion Control And Costing,
- Present Food As Per Hotel Standards.

(Total Hrs – 30)

Module 1. Continental Cuisine – Structure & Approach

- 1.1 Introduction to continental cuisine
- 1.2 Classical continental menu structure
- 1.3 Cooking approach in continental kitchen
- 1.4 Standardization in continental cookery

Module 2. Contemporary Cooking & Finishing Techniques

- 2.1 Modern cooking techniques (application level)
- 2.2 Finishing methods in cooking
- 2.3 Reductions, glazing and emulsions
- 2.4 Use of accompaniments in finished dishes

Module 3. Professional Meat, Poultry & Fish Cookery

- 3.1 Continental meat preparations
- 3.2 Continental poultry preparations
- 3.3 Continental fish preparations
- 3.4 Cooking methods with suitable accompaniments

Module 4. Menu Planning, Portion Control & Costing

- 4.1 Restaurant menu planning
- 4.2 Portion control and standard yield
- 4.3 Food costing and pricing
- 4.4 Presentation standards

Reference Books:-

- Thangam Philip – Modern Cookery for Teaching and the Trade
- Wayne Gisslen – Professional Cooking
- Parvinder S. Bali – Food Production Operations
- Krishna Arora – Theory of Cookery

B. Sc. Hotel Management

Part – III Semester - V Lab Course – IX

Major – IX (P)

**Total Credit – 2
Practical – 2**

(Group ‘A’)

**Practical – 4 Lecture/Week
Work – Load – 4**

**Total Marks – 50
Practical – 50**

Course Outcome:-

- On completion of this practical, students will be able to prepare, present,
- Serve classical continental dishes, including starters, soups, sauces, meat, poultry, fish, bakery, patisserie, Cold kitchen items, following standard
- Kitchen practices, hygiene norms, and professional plating techniques.

(Total Hrs – 60) Hrs

Practicals:-

1. Continental Starters (Veg & Non-Veg)
2. Continental Soups & Sauces (Classical & Derivatives)
3. Continental Main Course – Meat Preparations
4. Continental Main Course – Poultry Preparations
5. Continental Main Course – Fish Preparations
6. Bakery Preparations (Breads, Rolls, Basic Pastry)
7. Patisserie & Desserts (Mousse, Custard based, Baked desserts)
8. Cold Kitchen Preparations (Salads, Dressings, Canapés)
9. Menu-Based Practical (Starter – Main Course – Dessert)
10. Plating, Garnishing & Presentation (Continental Standards)

Reference Book:-

- Food & Beverage Production – Dennis R. Lillicrap
- Bakery & Confectionery – Dubey
- The Theory of Catering – Krishna Arora
- Professional Cooking – Wayne Gisslen
- Modern Cookery – Thangam E. Philip

B. Sc. Hotel Management
Part – III
Semester - V
Advance Food Service

Major – X (T)

Total Credit – 2
Theory – 2

Theory – 2 Lecture/Week
Work – Load – 2

Total Marks – 50
Theory – 40
Internal – 10

Course Outcome: -

- The students will gain a comprehensive knowledge
- Develop technical skills in aspects of Advance Food services.

Module 1. The foodservice industry

(Total Hrs – 30)

- 1.1 Sectors of the foodservice industry
- 1.2 Food and beverage operations
- 1.3 The meal experience
- 1.4 Customer service
- 1.5 Food production methods
- 1.6 Food and beverage service methods
- 1.7 Food and beverage personnel

Module 2. Staff attributes, skills and knowledge

- 2.1 Success in food and beverage service
- 2.2 Attributes of food and beverage service personnel
- 2.3 Key service conventions
- 2.4 Essential technical skills
- 2.5 Interpersonal skills
- 2.6 Health, safety and security

Module 3. Food and beverage service areas and equipment

- 3.1 Design and purchasing factors
- 3.2 Stillroom
- 3.3 Hotplate
- 3.4 Wash-up
- 3.5 Colour and lighting considerations
- 3.6 Bar
- 3.7 Furniture
- 3.8 Linen
- 3.9 Crockery
- 3.11 Glassware
- 3.10 Tableware (flatware, cutlery and hollow-ware)
- 3.12 Disposables
- 3.13 Automatic vending

Module 4. Specialized forms of service

- 4.1 Service in situ
- 4.2 Floor/room service
- 4.3 Lounge service
- 4.4 Hospital tray service
- 4.5 Home delivery

Reference Books:-

- Food and Beverage Service - Dennis R. Lillicrap & John A. Cousins
- Food and Beverage Service - R. Singaravelavan
- Professional Food and Beverage Service Management - Jack D. Ninemeier & David K. Hayes
- Introduction to Food and Beverage Service - S.P. Bali
- Catering Management - Sudhir Andrews

Major – X (P)	B. Sc. Hotel Management Part – III Semester - V Lab Course – IX	
	(Group ‘B’)	
	Total Marks – 50 Practical – 50	Practical – 4 Lecture/Week Work – Load – 4

Course Outcome:-

- Students can be clearly stated as follows. These are written in outcome-based education (OBE) style
- suitable for syllabus documents, practical records, or accreditation purposes.

Practical's:

(Total Hrs. – 60)

- 1. Planning & Operating Food & Beverage Outlets Class room Exercise**
A) Developing Hypothetical Business Model of Food & Beverage Outlets
B) Case study of Food & Beverage outlets - Hotels & Restaurants
- 2. Function Catering – Banquets**
A) Planning & organizing Formal & Informal Banquets
B) Planning & organizing Outdoor caterings
- 3. Function Catering :** A) Buffets Planning B) Organizing various types of Buffet
- 4. Gueridon Service**
A) Organizing Mise-en-place for Gueridon Service
B) Dishes involving work on the Gueridon
- 5. Restaurant Management Simulation:** Developing hypothetical business models for restaurants,
A) Creating Duty Rosters, B) Using F&B software for billing and control.
- 6. SOP Development:** Formulating Standard Operating Procedures for restaurant operations.
- 7. Wine & Food Harmony:** Menu planning with wines
- 8. Food and wine paring:** A) Main Pairing Approaches, B) Based on Food Flavor Profiles (Six),
C) Describe food and wine paring, Why?

Reference Books:

- Food and Beverage Service, 9th Edition are John Cousins, Dennis Lillicrap, and Suzanne Weekes
- Food & Beverage Service Practical Manual - Various Institute Manuals / Local Publishers
- Food & Beverage Service Operations - Bernard Davis & Andrew Lockwood
- Professional Food and Beverage Service - R. Singaravelavan
- Catering Management - Sudhir Andrews
- Food and Beverage Service – A Training Manual - Sudhir Andrews
- Food and Beverage Service (Practical Focus) - Dennis R. Lillicrap & John A. Cousins

B. Sc. Hotel Management
Part – III
Semester - V
Front Office Operation - V

Major – I (T)

Total Credit – 2
Theory – 2

Theory – 2 Lecture/Week
Work – Load – 2

Total Marks – 50
Theory – 40
Internal – 10

Course Outcome –

- Skills Training and Staff Scheduling ,
- Hospitality Marketing
- Effective Interdepartmental Communication The role of the front office in marketing and sales

(Total Hrs:- 30)

Module- 1 Human Resource Management

- 1.1 Human Resource Management
- 1.1 Recruiting, Selecting, Hiring
- 1.2 Skills Training and Staff Scheduling
- 1.3 Staff Motivation

Module – 2 Promoting In-house Sales

- 2.1 The role of the front office in marketing and sales
- 2.2 Planning and Point of Sale (POS) front office
- 2.3 Budgeting for a POS front office
- 2.4 Feedback
- 2.5 Planning a Point of Sale

Module – 3 Hospitality Marketing

- 3.1 Introduction to Marketing
- 3.2 Basic Concepts of Marketing
- 3.3 Marketing Mix
- 3.4 Sales and Marketing of Hospitality Products
- 3.5 Budget – Type of Budget, Budgetary Control

Module – 4 Effective Interdepartmental Communication

- 4.1 Role of Front Office in Interdepartmental Communication
- 4.2 Front Office Interaction with other Departments in the Hotel
- 4.3 Analyzing lines of Communication

Reference Books.

- Bardi's Hotel Front Office Management – JAMES A BARDI, WILEY.
- Hotel Front Office Operations & Management – JATASHANKAR R. TEWARI
- Managing Front Office Operations – Michael L. Kasavana

B. Sc. Hotel Management
Part – III
Semester - V
Lab Course - X

Major – I (P)

Total Credit – 2

Practical – 2

Practical – 4 Lecture/Week

Work – Load – 4

Total Marks – 50

Practical – 50

(Total Hrs :- 60)

Practical:-

1. Recruitment, Selection and Staff Motivation in a Hotel
2. Message Handling Procedure for Hotel Guests
3. Preparation of Marketing Mix and Budget for a Hotel
4. Front Office Interaction with Other Hotel Departments
5. Managing the entire guest cycle from reservation to departure
6. Creation of duty roster for Front Office Department
7. Hotel Pricing Strategies (Dynamic/Demand-Based Pricing, Competitive Pricing, Segment-Based Pricing, Length-of-Stay (LOS) Pricing, Forecasting-Based Pricing, Rate Parity) With Factors.
8. Maintained Monthly Report (Financial & Revenue Reports, Operational & Occupancy Reports, Management & Performance Reports, Miscellaneous Reports)

Reference Books –

1. Bardi's Hotel Front Office Management – JAMES A BARDI, WILEY.
2. Hotel Front Office Operations & Management – JATASHANKAR R. TEWARI
3. Managing Front Office Operations – Michael L. Kasavana

B.Sc. Hotel Management
Part – III
Semester - V
VSC II - Managing House Keeping Operation – I

Total Credit – 2

Practical –2

Lab Course – XI

Total Marks – 50

Practical – 50

Practical – 4 /Week/Batch
Work – Load – 4

Course Outcome:

- This course aims to establish the important of rooms division within the hospitality industry.
- It also prepares the student to acquire skill and knowledge necessary to successfully identify,
- the required standards and control system in this area and to consider managerial decision making aspects of this departments

(Total Hrs. – 60)

Practical's:-

Practical 1: Planning the Work of Housekeeping Department

Practical 2: Preparation of Area Inventory List (AIL)

Practical 3: Study of Performance and Productivity Standards

Practical 4: Preparation of Inventory Levels

Practical 5: Organization Chart of Housekeeping Department

Practical 6: Role of Executive Housekeeper in Staffing

Practical 7: Recruitment Sources in Housekeeping

Practical 8: Ergonomic Practices in Housekeeping

Practical 9: Green Housekeeping Practices

Practical 10: Waste and Water Management in Hotels

Reference Books:-

- **Hotel Housekeeping: Operations and Management** – *G. Raghubalan & Smritee Raghubalan*
- **Professional Housekeeping** – *Manish Bhatnagar*
- **Hotel, Hostel and Hospital Housekeeping** – *Branson & Lennox*
- **Textbook of Hotel Housekeeping Management and Operations** – *Sudhir Andrews*
- **Managing Housekeeping Operations** – *Margaret M. Kappa, Aleta Nitschke & Kathryn A. Sherrer*

B.Sc. Hotel Management
Part – III
Semester - V
OE – Advanced Computer Fundamental

Total Credit – 2
Theory – 2

Theory – 2 Lecture/Week
Work – Load – 2

Total Marks – 50
Theory – 40
Internal – 10

Course Outcome –

- **Input & output devices**
- **Languages & Operating Systems**
- **Internet basics** - Protocols (HTTP, FTP, etc.), Web browsers, **WWW** (World Wide Web), **Email basics**
- **Current IT Trends**

(Total Hrs:-30)

Module – 1 Introduction to Computers

- 1.1 What is a computer, characteristics & capabilities?
- 1.2 Types of computers (e.g., desktop, server, mainframe)
- 1.3 Block diagram of computer system
- 1.4 Input & output devices
- 1.5 Storage devices (primary and secondary)
- 1.6 Hardware vs. software vs. firmware concepts.

Module – 2 Languages & Operating Systems

- 2.1 Programming language classifications - Machine language, Assembly language, High-level languages
- 2.2 Translator tools: compiler, interpreter, assembler
- 2.3 Operating systems - Features and functions, Types of OS (batch, time-sharing, multi-user)
- 2.4 Data communication basics - What is data communication, Network types (LAN, MAN, WAN.)

Module – 3 Networking & Internet

- 3.1 Transmission media (guided and unguided)
- 3.2 Internet basics - Protocols (HTTP, FTP, etc.), Web browsers, WWW (World Wide Web), Email basics
- 3.3 Tools such as Telnet, FTP
- 3.4 Benefits and limitations of the Internet

Module – 4 Current IT Trends

- 4.1 Electronic conferencing & teleconferencing
- 4.2 E-commerce concepts
- 4.3 Artificial Intelligence (AI) overview
- 4.4 Geographic Information Systems (GIS)
- 4.5 Role of IT in key industries: Education, Banking, Marketing, Industry.

Reference Book –

1. MS-CIT - MKCL (Maharashtra Knowledge Corporation Limited).

B.Sc. Hotel Management
Part – III
Semester - V
OJT
(On Job Training/Internship)

Total Credit – 4

Practical – 4

Practical – 4 /Week/Batch

Work – Load – 6

Total Marks – 100

Report – 80

Internal - 20

Course Outcome:-

- Transforming academic knowledge into practical skills,
 - Boosting employability through real-world exposure in front office, F&B, housekeeping, and events, developing crucial soft skills (communication, problem-solving, teamwork),
 - Building professional networks, and providing clarity for career paths, ultimately leading to better job prospects and career readiness
- (Total Hrs. – 120)**

Area 1. Learn in Food Production Department

- Task:-**
1. Receive raw material
 2. Store raw material
 3. Dispose of waste properly
 4. Preparing any Ten Dishes

Area 2. Learn in Food & Beverages Service Department

- Task:-**
1. Guest Interaction
 2. Service Styles
 3. Banquet & Event
 4. Room Service

Area 3. Learn in Front Office Department

- Task:-**
1. Guest Cycle Operations
 2. Reservations & Revenue
 3. Guest Relations & Communication
 4. Departmental Coordination
 5. Safety & Security

Area 4. Learn in House Keeping Department

- Task:-**
1. Bed Decoration
 2. Bed Making
 3. Room Cleaning and Service
 4. Linen Inventory
 5. Deep Cleaning and Maintenance
 6. Create House Keeping Operation Formats

Examination:- (Submission)

- 1) Log Book Certificate - 40
- 2) Training Certificate - 40
- 3) Department wise OJT Report - 20 (Report)

Total – 100 Marks

B. Sc. Hotel Management Semester VI									
Vertical No.		Subject	Credit	Credit	Total Credit	Theory Hours Per Sem	Practical Hours Per Sem	Theory Hours Per Week	Practical Hours Per Week
			Theory	Practical					
1	Major	Food Production - VI	2		2	30		2	
		Specialized Food and Beverage Service	2		2	30		2	
		Lab Course – XII (A)		2	4		120		8
		Food Production - VI		2					
		Lab Course – XII (B)							
		Specialized Food and Beverage Service							
2	Major (Elect)	Managing Housekeeping Operation - II	2		2	30		2	
		Lab Course - XIII		2	2		60		4
		Managing Housekeeping Operation – II							
4	VSC	Lab Course - XIV	–	2	2	–	60	-	4
		Event Management							
5	SEC	Specialized Front Office Service	2	–	2	30	–	2	–
6	AEC	English - VI	2	–	2	30	–	2	–
7	IKS	Indian Ethics	2	–	2	30	–	2	–
8	FP	FP		2	2	–	60	–	4
		Total Credit	12	10	22				

B.Sc. Hotel Management
Part – III
Semester - VI
Food Production – VI

Major – XI (T)

Total Credit – 2
Theory – 2

Total Marks – 50
Theory – 40
Internal – 10

Theory – 2 Lecture/Week
Work – Load – 2

Course Outcome: -

- Students will understand professional kitchen operations,
- hygiene and safety systems, menu planning and cost control,
- and document industry practices through field programme.

(Total Hours – 30)

Module 1. Professional Kitchen Operations

- 1.1 Professional Kitchen Operations & Control
- 1.2 Kitchen workflow and coordination
- 1.3 Standard operating procedures
- 1.4 Supervisory role in kitchen

Module 2. Food Safety & Quality Control

- 2.1 Hygiene, Food Safety & Quality Control
- 2.2 Personal hygiene standards
- 2.3 Food safety practices
- 2.4 Waste management

Module 3. Menu Planning & Cost Control

- 3.1 Menu Planning & Cost Control – Advanced
- 3.2 Institutional and hotel menu planning
- 3.3 Portion control and yield
- 3.4 Costing and pricing

Module 4. Industry Readiness

- 4.1 Industry Readiness & Professional Behavior
- 4.2 Kitchen discipline and ethics
- 4.3 Team work and communication
- 4.4 Industry expectations

Reference Books: -

- Wayne Gisslen – Professional Cooking
- Parvinder S. Bali – Food Production Operations
- Thangam Philip – Modern Cookery for Teaching and the Trade
- Krishna Arora – Theory of Cookery
- Lea R. Dopson – Food & Beverage Cost Control
- K. Arora & R. Ahuja – Quantity Food Production
- Norman Marriott – Food Safety & Hygiene

	B.Sc. Hotel Management	
	Part – III	
	Semester - VI	
Major – XI (P)	Lab Course – XII	
	(Group ‘A’)	
Total Credit – 2		Practical – 4 Lecture/Week
Practical – 2		Work – Load – 4
	Total Marks – 50	
	Practical – 50	

Course Outcome:-

- Hands-on culinary production skills
- Ability to work under time and volume pressure
- Awareness of cost, quality, and safety
- Teamwork and communication skills

Practical's:-

(Total Hours – 60)

- 1. Kitchen Operations & Workflow Understanding**
- 2. Quantity Food Production (Demonstration & Practice)**
- 3. Bulk Cooking – Rice, Dal & Vegetable Preparations**
- 4. Bulk Cooking – Meat / Poultry / Fish Preparations**
- 5. Standard Gravies & Masala Bases (Indian)**
- 6. Indian Breads – Chapati, Naan, Paratha**
- 7. Menu Planning & Costing Practical**
- 8. Portion Control, Yield Testing & Standard Recipe Cards**
- 9. Hygiene, Food Safety & Sanitation Practical**
- 10. Pre-Industry Orientation & Professional Practices**

Reference Books:-

- Professional Cooking - Wayne Gisslen
- Food Production Operations - Parvinder S. Bali
- Quantity Food Production - K. Arora & A. Chandra
- Theory of Cookery - Krishna Arora
- Food & Beverage Cost Control - D. R. G. Davis & A. Stone
- Food Production Management - K. Krishna & R. Mohan
- Food Hygiene & Sanitation - J. S. Kandampully
- Hospitality Industry Orientation - Sudhir Andrews

B.Sc. Hotel Management
Part – III
Semester - VI
Specialized Food & Beverage Service

Major – XII (T)

Total Credit – 2

Theory – 2

Theory – 2 Lecture/Week

Work – Load – 2

Total Marks – 50

Theory – 40

Internal – 10

Course Outcome: -

- Modules aim to develop competent F&B professionals who can seamlessly manage all aspects of food & beverage operations,
- Executing flawless service and optimizing menus for profit (Menu Engineering) to controlling costs,

(Total Hours – 30)

Module 1. Sales Control

- 1.1 Procedure of Cash Control
- 1.2 Machine System
- 1.3 ECR, NCR, POS, Reports
- 1.4 Preset Machines
- 1.5 Cash Handling

Module 2. Budgetary Control

- 2.1 Define Budget, Define Budgetary Control
- 2.2 Frame Work
- 2.3 Key Factors
- 2.4 Types of Budget, Budgetary Control

Module 3. Variance Analysis

- 3.1 Standard Cost, Standard Costin
- 3.2 **Variances**
 - 3.2.1 Cost, Material, Labour
 - 3.2.2 Overhead, Fixed Overhead,
 - 3.2.3 Sales, Profit

Module 4. MIS

- 4.1 Reports
- 4.2 Calculation of actual cost
- 4.3 Daily Food Cost
- 4.4 Monthly Food Cost
- 4.5 Statistical Revenue Reports
- 4.6 Cumulative and non-cumulative

Module 5. Cost Analysis in F&B Department

- 5.1 Food cost
- 5.2 Beverage cost
- 5.3 Labor cost
- 5.4 Overhead and operating expenses
- 5.5 Cost percentage calculation

Reference Books:

- Food and Beverage Service by R. Singaravelavan
- Food and Beverage Service by Dennis Lillicrap & John Cousins
- Food and Beverage Management" by Bernard Davis, Andrew Lockwood, and Sally Pantelidis
- Food and Beverage Cost Control by Lea R. Dopson & David K. Hayes

Major – XII (P)	B.Sc. Hotel Management Part – III Semester - VI Lab Course - XII	
	(Group ‘B’)	
	Total Credit – 2 Practical – 2	Practical – 4 Lecture/Week Work – Load – 4
	Total Marks – 50 Practical – 50	

Course Outcome:

- Students will be able to apply sales control,
- budgeting, variance analysis, MIS, and cost analysis techniques to effectively control food and beverage costs in hospitality operations.

Practical's:-

(Total Hours – 60)

Practical 1: Cash Control Procedure

1. Prepare a daily cash control sheet showing:
 - Opening cash
 - Cash sales
 - Credit card sales
 - UPI sales
 - Closing balance
 - Verify with sales summary

Practical 2: POS / ECR System Operation

1. Prepare a sample POS bill
2. Generate:
 - Daily sales report
 - Item-wise sales report
 - Cashier-wise report

Practical 3: Preset Machine Analysis

1. Create a preset price list for:
 - Breakfast menu (7 items)
 - Lunch menu (7 items)
2. Compare manual billing vs preset billing errors

Practical 4: Food Cost Budget Preparation

1. Prepare monthly food cost budget for a 50-cover restaurant
Include:-
 - Expected sales
 - Food cost %
 - Purchase value

Practical 5: Beverage Cost Budget

1. Frame a beverage budget based on:-
 - Forecasted sales
 - Standard beverage cost %

Practical 6: Daily Food Cost Report Prepare:-

- Opening stock
- Purchases
- Closing stock

- Cost of food sold
- Food cost %

Reference Books:-

- Food & Beverage Cost Control – Dittmer & Keefe
- Cost Control for the Hospitality Industry – Dopson & Hayes
- Hotel Accounting – B.S. Raman
- Hotel Management Accounting – Jagmohan Negi
- Accounting for Hospitality Managers – Gupta & Kaur

B.Sc. Hotel Management		
Part – III		
Semester - VI		
Major – II (T) (Elect)	Managing Housekeeping Operation - II	
Total Credit - 2		Theory – 2 Lecture/Week
Theory – 2		Work – Load – 2
	Total Marks – 50	
	Theory – 40	
	Internal – 10	

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- **Course Outcome:** - Emphasize the importance of quality housekeeping by staff
Managing inventories controlling expenses, monitoring safety, security function
(Total Hrs. - 30)

Module 1. Managing inventories

- 1.1 Par Level
- 1.2 Line
 - 1.2.1 Six Step to Perfect Linen
 - 1.2.2 Determine When to Change Linen
 - 1.2.3 Inventory Control Linen
 - 1.2.4 Taking a Physical Inventory of Linen
- 1.3 Guest Loan Item
 - 1.3.1 Types of Guest Loan Item
 - 1.3.2 Establishing Par Level for Guest Loan Item
 - 1.3.3 Inventory Control of Guest Loan Item

Module. 2. Housekeeping Human Resource Need

- 2.1 Skill Training
 - 2.1.1 Prepare to Train
 - 2.1.2 Present
 - 2.1.3 Practice
 - 2.1.4 Follow up
- 2.2 Scheduling
 - 2.2.1 The Staffing Guide
 - 2.2.2 Productivity Complication
 - 2.2.3 Developing Employee Work Schedules

Module 3. Controlling Expenses

- 3.1 Types of Budget
 - 3.1.1 The Budget Process
- 3.2 House Keeping Expenses
- 3.3 Purchase System
- 3.4 The Room Division Income Statement
- 3.5 Analysis of Losses

Module 4. Care and Cleaning of Different Surface

- 4.1 Introduction
- 4.2 Metals
- 4.3 Glass
- 4.4 Plastic
- 4.5 Wood, Ceramics, Faux Wood, Stone, Faux Stone, Leather, Rubbe

Reference Books :-

- Managing Housekeeping Operation (ReviseThird Edition) - Aleta A. Nitschke, William D. Frye
- Hotel Housekeeping Operation and Management (Third Edition) - R. Raghubalan, Smritee Raghubalan
- Hotel Housekeeping Operation and Management (Second Edition) - R. Raghubalan, Smritee Raghubalan

Major – II (P) (Elect)	B.Sc. Hotel Management Part – III Semester - VI Lab Course - XIII	Practical – 4 Lecture/Week Work – Load – 4
Total Credit - 2 Practical – 2	Total Marks – 50 Practical – 50	

Course Outcome:-

- The student acquires practical skills in linen control,
- Inventory management,
- Manpower scheduling, consumption analysis, chemical control and budgeting required for effective housekeeping operations.

(Total Hrs.- 60)

Practical's:-

1. Drawing and creation of Linen Control Form
2. Drawing and creation of Linen Discard Record Form,
3. Drawing and creation of Line Count Sheet,
4. Drawing and creation of Uniform Inventory Card
5. Developing Equipment Inventory Calculation Sheet,
6. Preparation of Duty Rota for:-
 - 6.1 GRA and Public.
 - 6.2 Area Attendance
7. Preparation of Daily and Monthly Consumption Sheet
8. Preparation of Chemical Usage Report
9. History Based Budgeting Calculation of Consumption of Amenities and Supplies for the any Three Months

Reference Books:-

- Managing Housekeeping Operation (Revise Third Edition) - Aleta A. Nitschke, William D. Frye
- Hotel Housekeeping Operation and Management (Third Edition) - R. Raghubalan, Smritee Raghubalan
- Hotel Housekeeping Operation and Management (Second Edition) - R. Raghubalan, Smritee Raghubalan
- House Keeping Training Manual – Sudhir Andrews

**B.Sc. Hotel Management
Part – III
Semester – VI
Lab Course – XVI**

VSC – III - Event Management

**Total Credit – 2
Practical – 2**

**Practical – 4 /Week/Batch
Work – Load – 4**

**Total Marks – 50
Practical – 50**

Course Outcomes:-

- To enable students to develop skills in event management
- To develop students regarding event proposal, group management, entrepreneurship

Practical's:

(Total Hrs.- 60)

- **Arrange an event considering below points and do it practically..**

1. Planning an Event
2. Granting Permission of Government or Heads
2. Budgeting/Sponsoring/Documentation of an Event
3. Marketing and Advertising of an Event
4. Organizing Of an Event
5. Guest Satisfaction
6. Winding Up Event
7. Calculating Profits

Scheme of Practical Evaluation Internal Practical Evaluation:-

Q.1: Arranging an event successfully

(Theme dinner/31" December party/ Christmas party / Food festival etc.)

Q2: Make a Report of an Event, Journal

B. Sc. Hotel Management
Part – III
Semester - V
SEC- III - Front Office Operation - V

Total Credit – 2
Theory – 2

Theory – 2 Lecture/Week
Work – Load – 2

Total Marks – 50
Theory – 40
Internal – 10

Course Outcome –

- History of Travel and Tourism
- The Guest Cycle and Room Reservations
- Types of Lodging
- Importance of Security Departments

(Total Hrs:- 30)

Module – 1. History of Travel and Tourism

- 1.1 Introduction
- 1.2 Early Historic Times
- 1.3 Aviation
- 1.4 Higher, Faster, Safer
- 6.2.1 Airlines and Tourism

Module – 2. The Guest Cycle and Room Reservations

- 2.1 The Guest Cycle
- 2.2 Types of Reservation
- 2.3 Modes of Reservations
- 2.4 Sources of Reservation
- 2.5 Importance of Reservation for the Guest

Module – 3 Types of Lodging

- 3.1 Introduction of lodging
- 3.2 Other Lodging Innovations
- 3.3 Segmentation

Module – 4 Security

- 4.1 Importance of Security Departments
- 4.2 Organization of Security Department
- 4.3 In-house Security Department versus Contracted Security
- 4.4 Room key Security, Fire safety
- 4.5 Emergency Communication
- 4.6 Employee Safety Programs

Reference Books-

Hotel Front Office a Training manual 3e – Sudhir Andrews
Hotel Front Office Operations and Management – J.R Tewari
Bardi's Hotel Front Office Management – JAMES A BARDI, WILEY

B.Sc. Hotel Management
Part – III
Semester - VI
IKS – II Indian Ethics

Total Credit – 2
Theory – 2

Theory – 2 Lecture/Week
Work – Load – 2

Total Marks – 50
Theory –40
Internal – 10

Course Outcomes:- Ethics as a discipline deals with concepts such as „ought“ „right“ „good“ „virtue“ and „duty“ and the principles that define them and make them universally applicable through the ages.

When it comes to public policy one tends to expound these concepts in the context of welfare, development, and growth. While Western philosophy approaches these concepts from several different theories.

In Indian philosophy, the concept of Dharma encompasses all the above and thus allows for Dharma to be nonnegotiable while the principles may change from one situation to another. Indian Ethics gives various theories for the moral self-development of the individual.

(Total Hrs:- 30)

Unit I: Definition and Foundation of Nitishastra

1. Definition of Nitishastra and the difference between Niti and Western morality
2. Dharma and Niti
3. Ethics of Vedas: Ṛta and Ṛṇa, Yajña
4. Ethics of Upanisads: Śreyah, Preyah, Niśreyah
5. Purusartha Chatusthaya: Dharma, Artha, Kama and Moksha.

Unit II: Individual Ethics: vyaktidharma and Niti

1. Svabhāva, Svadharma, Sthitaprajña
2. Highest Goal; Synthesis of Karma, Jñāna and Bhakti Marga.
3. Niskāma Karma Yoga and Lokasamgraha
4. Law of Karma.

Unit III: Important Thinkers and Their Important Niti for Society

1. Brihaspati
2. Shukra
3. Kautilya
4. Kamandak
5. Bhishma Niti
6. Vidur Niti
7. Yudhisthir Niti
8. Bhṛtrihari's Niti
9. Nit-tatva in Manusmṛiti
10. Panch Tantra and Hitopdesh

Unit IV: Dandaniti- State, Society, and Dharma

1. Rajneeti in Nitishastras
2. Rajneeti and Dharma
3. Rajneeti and Society
4. Qualities and Character of King
5. Danda-Vidhan in different crimes

6. Taxation in Nitishastras.
7. Sam, Dan, danda, Bheda: Four upayas and essential gunas.
8. Secret Police: appointment, Division, and duties.
9. Appointment of Ministers, ambassador, and other royal officials and their work.

References:-

1. Sitaram Jayaram Joshi. 1933. Niti Manjari of Dya Dviveda. Saligram Sharma, Banaras.
2. Khemraj Shrikrishnadas. 1961. Kamndakiyanitisarh. Mumbai
3. Prof. Sriyut Prannath Vidyalkar. 1923. Kautilya Arthshstra, Lahore.
4. Bimal Krishna Matilal (Editor). 1992. Moral Dilemmas in the Mahabharata. Indian Institute of Advance Study, Shimla.
5. R. Samashastri. 1999. Kautilya's Arthshastra. Parimal Publication Delhi.
6. Ganapati Sastri. 1920. Kamndaka's Nitisar. Trivandrum Sanskrit Series. Kerala.
7. Madhvacharya's. 1900. Parasara Smriti. Trivandrum Sanskrit Series. Kerala.
8. Aiyangar, K.V. Rangaswamy. 1916. Some Aspect of Ancient Indian Polity. Madras.
9. Veda Vyas, Shri. Vidura Niti. 2018. Chaukhamba Sanskrit Sirij, Varanasi.
10. Bhartrihari. Nitishatakam. 2021. Chaukhamba Surbharati Prakasha

B.Sc. Hotel Management
Part – III
Semester - VI

(Field Project) (FP)

Total Credit:- 2
Practical – 2

Practical – 4 /Week/Batch
Work – Load – 4

Total Marks – 50

Course Outcomes:-

- Research has become an inevitable part of today's academic and professional world. Hospitality and Hotel
- Industry is no exception to this. This course aims at honing the research skills of the students by exposing them to the research environment and guiding them in the research process.

I) Progress Report:-

Students have to submit progress reports at the end of every month to update the progress of the project to be eligible to appear for the examinations. Students to submit a total of 02 such progress report in the semester and would score 10 marks for each progress report on the basis of the progress

II) Project Report:-

(Internal & External) Students have to submit a project reports at the end of the semester to record the process of the project and the findings thereon. The report should be in spiral bound format for the internal examination and hard bound with golden embossing for external examination. The format of the project report is as detailed below:

- Cover Page
- Title Page
- Certificate Field Project
- Acknowledgements
- Index
- Introduction
- Aims & Objectives
- Theoretical framework of the topic (Background of the topic, History, Contents from secondary Data, Explanation of Terms)
- Research Methodology (Data collection method, Sampling method)
- Data Analysis & Data Interpretation
(Graphical presentation of collected data)
- Suggestions / Recommendations
- Conclusions & Limitations
- Bibliography
- Appendix (Any relevant material to support the project)

III) Viva Voce: (Internal & External)

Students have to present the process and findings of the project report to the examiners with the help of a PowerPoint presentation not exceeding 15 minutes. The examiners would evaluate the project based on the parameters of quality of the study, Project Report, presentation by the student & viva.

Note:-

- 1) The Project Report should be market research and field work oriented and related to the Elective Course (Food Productions / Food & Beverage Service / Accommodations/ Front Office).
- 2) A Senior Lecturer / Asst Prof./ HOD/ of the concerned Course will be the Guide for the Project Report The Synopsis and the title should be approved by the Project Guide prior to the commencement of the project.
- 3) A maximum of 10 students to be allotted to any faculty guide for the project.
- 4) The report should consist of a minimum of 50 pages of the Project Content.
- 5) The font should be Arial, font size should be 16 for Chapters, 14 for Headings and 12 for the content with 1.5 line spacing.
- 6) The documentation and presentation should be conducted before an external examiner.
- 7) Marks would be awarded for Project Report, Presentation & Viva – voce.

Reference Books:

- Research methodology- G.C. Ramamurthy
- Research design and Methods- Kenneth s. Bordens and Bruce B. Abbott
- Research Methodology- R. Panneerselvam
- Project report writing- M.K Rampal and S.L Gupta
- Business research methodology – Alan Bryman and emma Bell. Oxford publishing house
- Research methodology in management – Dr. V. P. Michael, Himalaya Publishing house
- Business research methodology- J K Sachdeva , Himalaya Publishing house
- Research Methodology , methods and technology– C R Kothari and Gaurav Garg, new age international publication
- Business Research Methodology- T N Srivastava and ShailajaRego, Mc. Graw Hill

Examination Scheme:-

Internal Examination Scheme / External Examination Scheme		
Reports	Internal (Viva Voce & Report)	Total Internal / External Viva Voce & Report Marks
40	10	50