


 <p>Estd. 1962 "A++" Accredited by NAAC (2021) With CGPA 3.52</p>	<p>SHIVAJI UNIVERSITY, KOLHAPUR 416 004, MAHARASHTRA PHONE : EPABX – 2609000, www.unishivaji.ac.in, bos@unishivaji.ac.in शिवाजी विद्यापीठ, कोल्हापूर - ४१६ ००४, महाराष्ट्र दूरध्वनी - ईपीएबीएक्स - २६०९०००, अभ्यासमंडळे विभाग – ०२३१-२६०९०९४</p>		
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Ref.No. SUK/BOS/सुधारित /201

Date: 02/04/2024

To,

The Principals,

Dyno Institute of Hotel Management & Research

Center Kasegaon.Tal Walwa. Dist Sangli

Subject : Regarding syllabi of B.Sc. Part-II Hotel Management (Sem III & IV) under the Faculty of Inter- Disciplinary Studies.

Sir/Madam,

With reference to the subject, mentioned above, I am directed to inform you that the university authorities have accepted and granted approval to the syllabi of B.Sc. Part-II Hotel Management (Sem III & IV) under the Faculty of Inter-Disciplinary Studies. as per National Education Policy 2020.(NEP)

This syllabi shall be implemented from the academic year 2024-2025 onwards. A soft copy containing the syllabi is attached herewith and it is also available on university website www.unishivaji.ac.in. (Online Syllabus)

The question papers on the pre-revised syllabi of above mentioned course will be set for the examinations to be held in October /November 2024 & March/April 2025. These chances are available for repeater students, if any.

You are, therefore, requested to bring this to the notice of all students and teachers concerned.

Thanking you,

Yours faithfully,


Dr. S.M.Kubat
(Dy.Registrar)

Copy to:

1	Director, Board of Evaluation and Examination	7	Centre for Distance Education
2	The Dean, Faculty of IDS	8	Computer Centre / I.T.cell
3	The Chairman, Respective Board of Studies	9	Affiliation Section (U.G.) / (P.G.)
4	B.A.,B.Com.,B.Sc. Exam	10	P.G.Admission / P.G.Seminar Section
5	Eligibility Section	11	Appointment Section -A/B
6	O.E. I, II, III, IV Section	12	Dy.registrar (On/ Pre.Exam)

SHIVAJI UNIVERSITY, KOLHAPUR.



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Grade Syllabus For

B.Sc. Part - II HOTEL MANAGEMENT

(NEP-2020 PATTERN)

SEMESTER III AND IV

(Syllabus to be implemented from June, 2024 onwards.)

Shivaji University, Kolhapur
Syllabus (semester NEP-2020 Pattern)
For
BSC II HOTEL MANGEMENT

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|----------------------------------|-------------------------------------------------------------------------------------|
| 1. Title | : BSC Part II (Hotel Management) under faculty of Inter Disciplinary Studies |
| 2. Year of Implementation | : New Syllabus (NEP 2020) will be Implemented from June 2023 Onwards |
| 3. Duration | : BSC II Two Semester (one year) |
| 4. Pattern of Examination | : Semester (NEP 2020)
Practical and internal evaluation |
| 5. Medium of Instruction | : English |
| 6. Structure of Course | : BSC II two Semester (Theory + OJT) |
| 7. On Job Training | : Sem. IV |

Programme Outcomes: The students will enable

PO's	
PO1	To develop of the ability to articulate, illustrate, analyse, and apply the knowledge of principles and framework regarding hospitality management.
PO2	To study the operation of restaurants, travel, and government and non-government agencies in accordance with the competency standards.
PO3	To identify analyse the problems situation, identifies and implements corrective and/ or mitigating measures and action management to food service and lodging operations.
PO4	To communicate effective in technology facilitated environments, especially in the business context and with society at large.
PO5	To identify entrepreneurial opportunities and develop managerial and leadership skills for startup business.
PO6	To practice the professional ethics ,demonstrate personal and global responsibility, and work effectively as team a member

Nature of Theory Pattern:

Qu. No.	Nature of Question	Marks
Qu.1	MCQ type Question	8 M
Qu. 2	Short answer question (any four out of six)	16 M
Qu.3	Long answer questions any two out of four	16 M
	Total	40 M

Nature of Practical:

Qu. No.	Nature of Question	Marks
Qu.1	Practical relations questions	30 M
Qu. 2	Submission of journal	10 M
Qu.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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Semester III

Sr. no	Course subject title	Teaching scheme							EXAMINATION SCHEME								
		THEORY CREDIT			WORKLOAD			THEORY						PRACTICAL			
								INTER NAL		UNIVERSITY							
		Credit	Practical	Total	THEORY	PRA TICAL	TOTAL	Max Marks	Min Marks	Hours	Max Marks	Total Marks	Min M arks	Hours	Max M arks	Min M arks	
1	DSC –B Food Production	4	2	6	5	4	9	10	4	2	40	50	16	A s p e r B O S G u i d e l i n e s	50	20	
2	DSC –B Food and Beverage Service	4	2	6	5	4	9	10	4	2	40	50	16		50	20	
3	DSC –B Front office	4	2	6	5	4	9	10	4	2	40	50	16		50	20	
4	DSC –B House Keeping	4	2	6	5	4	9	10	4	2	40	50	16		50	20	
5	AECC-B Hotel Accountanc y	4	0	4	4	--	4	10	4	2	40	50	16				
6	SEC-I (VBC_I) Compulsory	2	As per University (online & self-Study Mode)					---	---	2	50	50	18				
Total		22	8	30		24	16	40	50			250	300		200		

B.Sc. Hotel Management
Part –II
Semester I
Paper BHM 201
Food Production

Total Credit -6

Theory -4

Practical -2

Theory -5 Lectures /Week

Practical -4 hrs. /Week /Batch 20 student

Work Load –9

Total Marks -100

Theory -40

Internal -10

Practical -50

Course Outcome:-

The Student will be able understand:

- 1) The importance, role, characteristic's, processing in bakery and pastry.
- 2) Selection and storage of egg, nutritional value egg and its uses in cooking.
- 3) Selection, cuts, nutritional value and uses of meat and poultry.
- 4) Selection, cuts, nutritional value, uses of fish

Module 1. Bakery and Pastry **15**

- 1.1 Need Importance of Bakery and Pastry
- 1.2 Types of flour with physic- chemical characteristic's
- 1.3 Role of ingredient used in bakery
- 1.4 Equipment used in bakery and pastry
- 1.5 Processing of bakery and pastry

Module 2. Egg Cookery **15**

- 2.1 Structure of eggs
- 2.2 Nutritional composition
- 2.3 Selection of egg's Types of eggs
- 2.4 Processing of egg

Module 3 Meat and Poultry Cookery **15**

- 3.1 Need and importance
- 3.2 Nutritional composition of meat and poultry
- 3.3 Selection and types of meat and poultry
- 3.4 Processing of meat and poultry

Module 3 Fish Cookery **15**

- 4.1 Need and importance
- 4.2 Nutritional composition fish
- 4.3 Selection and type's fish
- 4.4 Processing of fish

Practical

Practice the making of bakery dishes like types of cake (sponge, flavor cake, ribbon cake pound cake) type's cookies (coconut dry fruits, nan katai) Verities of pastry Bread

Study effect of heat on egg in practical like, poaching, sunny side, beating of eggs etc.
 Egg dish Breakfast, main course
 Cuts of meat and poultry uses in dish preparation ex. Lollypop, grilling, roasting, tikkas.
 Cuts of fish uses in dish preparation ex. Fish finger, fish fry, fish curry, fish tandoori

Reference Books:

Food Production Operation (1, 2 3 edition) – Prarvinder S.Bali
 Theory of Cookery –Krishna
 Food production and Patisserie –Annamalai Murugan
 Food production Theory – Rakesh Mangal
 Food Production Principals –Shefali Joshi ,Pralhad Botre

B.Sc. Hotel Management

Part –II

Semester III

Paper BHM 202

Food and Beverage service

Total Credit -6

Theory -4

Practical -2

Theory -5 Lectures /Week

Practical -4 hrs. /Week /Batch 20 student

Work Load –9

Total Marks -100

Theory -40

Internal -10

Practical -50

Course Outcome:-

The Student will be able understand:

- 1) To help the student how the banquet and outdoor functions are organized and executed.
- 2) To get the information on the various alcoholic beverage fermented and distilled.
- 3) The wine making process
- 3) The bar service, bar layout, uses of bar equipment, making cocktails, garnishes.

Module 1. Banquets and Outdoor Catering 15

- 1.1 Meaning and Definition
- 1.2 Banquets Organization Structure
- 1.3 Job Description Of banquet Personal
- 1.4 Banquet Booking
- 1.5 Contract of Agreement

Module 2 Alcoholic Beverage 15

- 2.1 Meaning and Definition
- 2.2 Classification of Alcoholic Beverage
- 2.3 Fermented and Distilled Alcoholic Beverage
- 2.4 Advantage and Disadvantage of alcoholic beverage

Module 3 Wines 15

- 3.1 Meaning and Definition
- 3.2 History of Wine Making
- 3.3 Classification of wine
- 3.4 Wine Growing countries
- 3.5 Making of table wine

Module 4 Bar service 15

- 4.1 Meaning and Definition
- 4.2 Bar Layout
- 4.3 Mis-en- place
- 4.4 Bar service Equipment
- 4.5 Bar glassware, Cocktails and Garnishes

Practical

Place and drawing Banquet setups in general book
 Giving Practice of Food and beverage service with rule according to setup
 Arranging the buffets for banquets
 Table setups Breakfast, formal
 Bar setups, various glassware its uses, and use bar equipment

Reference books

Food and Beverage Service -Sudheer Andreves
 Food and Beverage Service -R Singaravelavan 2nd Edition
 Food and Beverage Operation – Manoj Kumar Yadav
 Food and Beverage Service Q&A- Prasad Khulge

B.Sc. Hotel Management
Part –II
Semester III
Paper BHM 203
Front Office Operation

Total Credit -6**Theory -4****Practical -2****Theory -5 Lectures /Week****Practical -4 hrs. /Week /Batch 20 student****Work Load –9****Total Marks -100****Theory -40****Internal -10****Practical -50****Course Outcome:-**

The Student will be able understand:

- 1) The front office communication process, 7Cs communication
- 2) The 4th stage of guest cycle, settlement of bill, departure process.
- 3) Front office accounting functions, types of account.
- 4) The night audit, purpose, usefulness, duties and responsibility.

Module 1. Front office communication	15
1.1 Introduction to communication	
1.2 Communication process	
1.3 Seven Cs of Communication	
1.4 Importance of communication	
1.5 Types and barriers of communication	
Module 2 Check out and Settlement	15
2.1 Departure procedure	
2.2 Mode of Settlement of Bills	
2.3 Potential Check out Problems and Solutions	
Module 3 Front office Accounting	15
3.1 Objectives and functions front office accounting	
3.2 Types of Account	
3.3 Vouchers, Folios, Ledger	
3.4 Front office accounting cycle (creation, maintenance, settlement - Control of cash and credits)	
Module 4 Night Auditing	15
4.1 Objectives and importance to night audit	
4.2 Night Auditor (duties and Responsibilities)	
4.3 Night Audit Process	

Practical

Types of communication and overcome on its barriers

Dealing and handling the guest problem and solving them
 Use of accounts books and transferring data in guest account creating
 Making the process of night auditing

Reference books

Front office operation & management (II edition) –J.R. Tiwari
 Hotel Front Office -Sudhir Andreves
 Front office Management –S K Bhatnagar

B.Sc. Hotel Management Part –II Semester III Paper BHM 204 House Keeping Operation

Total Credit -6

Theory -4

Practical -2

Theory -5 Lectures /Week

Practical -4 hrs. /Week /Batch 20 student

Work Load –9

Total Marks -100

Theory -40

Internal -10

Practical -50

Course Outcome:-

The Student will be able understand:

- 1) The House Keeping control desk and its role
- 2) The various types of linen, storage, laundry process, functions
- 3) The cleaning of guestroom and uses chemicals, machines
- 4) The outsourcing and its importance contract specification, pricing of contract.

Module 1. House Keeping Control Desk 15

- 1.1 Functions and importance
- 1.2 Forms Format record and register
- 1.3 Co-ordination with Other Department
- 1.4 Handling Telephone Calls
- 1.5 Paging Systems & Methods

Module 2 Linen & Laundry Operations 15

- 2.1 Functions and Importance
- 2.2 Linen Room & Uniform Room
- 2.3 Types of Linen
- 2.4 Storage of Linen, exchange Par stock
- 2.5 Laundry Types, Laundry equipment, agent, cleaning.

Module 3 Cleaning Of Guestroom 15

- 3.1 Importance and role
- 3.2 Nature of Soil and standard of cleaning.
- 3.3 Principals of cleaning
- 3.4 Cleaning Procedure (manual, mechanical)
- 3.5 Cleaning Process

Module 4 Contracts and Outsourcing 15

- 4.1 Need of Outsourcing Hiring contract providers
- 4.2 Contact service in house keeping
- 4.3 Contract specification, pricing of contract.
- 4.4 Advantage & Disadvantage

Practical

Attending phone calls and Coordinating to other

Storage of various linen and uniforms
Practice the guest room cleaning and service given in house keeping
Prepare the contract specification, prepare the pricing

Reference books

House Keeping operation & management (III edition) –G Raghubalan
House Keeping management & operation –Sudhir Andreves /Murphy & Moore
Hotel House Keeping Management –K M Hasan Hussain

B.Sc. Hotel Management Part –II Semester III Paper BHM 205 Hotel Accountancy

Total Credit -4
Theory -4

Theory -4 Lectures /Week
Work Load –4

Total Marks -50
Theory -40
Internal -10

Course Outcome:-

The Student will enable:

- 1) Understand the Accounts
- 2) Preparing the journal
- 2) Study the Various Books of Accounts
- 3) Solving the problems

Module 1. Introduction to Accounting	15
1.1 Meaning and definition	
1.2 Importance ,Objectives	
1.3 Various term used in Hotel Accountancy	
1.4 Classification of Accounts	
1.5 Applying Debit &credit Rule	
Module 2 Journal	15
2.1 Importance of journals &its Format	
2.2 Narrations	
2.3 Journalizing simple &compound entries	
2.4 Practical Problems	
Module 3 Ledger	15
3.1 Importance and Format of Ledger	
3.2 Posting entries &balancing Ledger Ac	
3.3 Cash books	
3.4 Contra entries	
3.5 The Cleaning Process	
Module 4 Subsidiary Books	15
4.1 Advantage of Subsidiary Book	
4.2 Types of Subsidiary Books	
4.3 Bank Reconciliation Statement	
4.4 Advantage of Bank Reconciliation Statement	

Reference books

Double Entry Book Keeping – Sultan Chand
Book keeping & accountancy 11th standard.
Accountancy – Sura's

SEMESTER IV

Semester IV On Job Training Schedule				Marks	
Sr. No.	Area	Credit	Working Hrs.	Internal	Certificate
1	Food production	6	120	40	60
2	Food and Beverage Service	6	120	40	60
3	Front Office	6	120	40	60
4	House Keeping	6	120	40	60
5	Purchase and Store	4	60	-	50
6	Self-study mode	2	-	-	50
	Total	30		160	340

Semester IV is OJT for 540hrs. in major department of Hotel which increase skills of student and get the practical experience to student with help of classroom study which are they learn in I,II,III sem. The evaluation for 100 marks is 60 M for certificate and 40 M for internal.

Student must complete 120hrs in first 1st 2nd 3rd 4th department for 120hrs and for 5th department 60hrs completion of 540hrs certificate get 60M

Internal 40 M:

Logbook Maintain: - 20 M

Viva: - 10 M

Achievement: - 10 M