

NEP- 2020

TYB.Sc.

Hospitality Studies



Savitribai Phule Pune University

(Formerly University of Pune)

Four Year Degree Program - B.Sc. (Hospitality Studies)

(Under Faculty of Science & Technology)

TYB.Sc. (Hospitality Studies)

National Education Policy (NEP) 2020
Restructured Syllabus AY 2024-25 onwards

To be implemented from Academic Year 2026-27

SAVITRIBAI PHULE PUNE UNIVERSITY
FYB.Sc (Hospitality Studies) Program Structure (NEP- 2020) (AY 2024-25)
FYBScHS (Sem- I)

Program Vertical Course Credit (T/P)	Course Code	Course Title	Instruction Hrs./Week	Scheme of Examination Evaluation			Credits
				Int	Ext	Total	
Subject - 1 2 (T) + 2 (P)	HS 101 T	Food Production - I (T)	2	15	35	50	02
	HS 101 P	Food Production - I (P)	4	15	35	50	02
Subject - 2 2 (T) + 2 (P)	HS 102 T	Food & Beverage Service - I (T)	2	15	35	50	02
	HS 102 P	Food & Beverage Service - I (P)	4	15	35	50	02
Subject - 3 2 (T) + 2 (P)	HS 103 T	Rooms Division - I (T)	2	15	35	50	02
	HS 103 P	Rooms Division - I (P)	4	15	35	50	02
GE / OE 2 (T)	OE-101-HS /	Computer Fundamentals - I (T)	2	15	35	50	02
	OE-102-HS	Digital Marketing - I (T)					
SEC 2 (T)	SEC-101-HS	Personality Development	2	15	35	50	02
IKS 2 (T)	IKS-101-HIS	History of Knowledge Production in India – IKS (Generic) (T)	2	15	35	50	02
AEC 2 (T)	AEC- 101-ENG	English: Professional Communication Skills - I (T)	2	15	35	50	02
VEC 2 (T)	VEC- 101	Environment Education - I (T)	2	15	35	50	02
CC (-)	-----	-----	-----	-----	-----	-----	-----
Total						550	22

*The subjects offered to other faculty students under GE / OE vertical are **OE-101-HS / OE-102-HS**
The students of B.Sc. (Hospitality Studies) will opt the subjects offered by other faculty given in University Basket.

GE / OE Courses for B.Sc. (Hospitality Studies) Program (Sem- I) from University Basket (Any One)

Course CR (T/P)	Course Code	Course Title	Instruction Hrs./Week	Scheme of Examination Evaluation			Credits
				Int	Ext	Total	
GE / OE 2 (T)	OE-101-PHL /	Professional and Administrative Ethics – I (T)	2	15	35	50	02
	OE-101-GEO	Geography of Tourism (T)					

FYBScHS (Sem- II)

Program Vertical Course Credit (T/P)	Course Code	Course Title	Instruction Hrs. /Week	Scheme of Examination Evaluation			Credits
				Int	Ext	Total	
Subject - 1 2 (T) + 2 (P)	HS 151 T	Food Production - II (T)	2	15	35	50	02
	HS 151 P	Food Production - II (P)	4	15	35	50	02
Subject - 2 2 (T) + 2 (P)	HS 152 T	Food & Beverage Service - II (T)	2	15	35	50	02
	HS 152 P	Food & Beverage Service - II (P)	4	15	35	50	02
Subject - 3 2 (T) + 2 (P)	HS 153 T	Rooms Division - II (T)	2	15	35	50	02
	HS 153 P	Rooms Division - II (P)	4	15	35	50	02
GE / OE 2 (T)	OE-151-HS /	Computer Fundamentals – II (T)	2	15	35	50	02
	OE-152-HS	Digital Marketing – II (T)					
SEC 2 (T)	SEC-151-HS	Soft Skills for Hospitality Professionals (T)	2	15	35	50	02
IKS (-)	-----	-----	-----	-----	-----	-----	-----
AEC 2 (T)	AEC-151-ENG	English: Professional Communication Skills- II (T)	2	15	35	50	02
VEC 2 (T)	VEC-151	Environment Education – II (T)	2	15	35	50	02
CC 2 (P)	CC-151	Sport and Fitness (P)	4	15	35	50	02
Total						550	22

* The subjects offered to other faculty students under OE vertical are **OE-151-HS / OE-152-HS**

The students of B.Sc. (Hospitality Studies) will opt the subjects offered by other faculty given in University Basket.

GE / OE Courses for B.Sc. (Hospitality Studies) Program (Sem- II) from University Basket (Any One)

Course CR (T/P)	Course Code	Course Title	Instruction Hrs. /Week	Scheme of Examination Evaluation			Credits
				Int	Ext	Total	
GE / OE 2 (T)	OE-151-PHL /	Professional and Administrative Ethics – II (T)	2	15	35	50	02
GE / OE 2 (P)	OE-151-GEO	Practicals in Tourism Geography (P)					

SAVITRIBAI PHULE PUNE UNIVERSITY
SYB.Sc (Hospitality Studies) Program Structure (NEP- 2020) (AY 2025-26)

SYBScHS (Sem- III)

Program Vertical Course Credit (T/P)	Course Code	Course Title	Instruction Hrs. / Week	Scheme of Examination Evaluation			Credits	
				Int	Ext	Total		
Major Core 8 (T) + 4 (P)	MJ/MJP	Subject – 1 / Subject – 2 / Subject - 3 (T) Part 1	4	30	70	100	4	
		Subject – 1 / Subject – 2 / Subject - 3 (P) Part 1	4	15	35	50	2	
		Subject – 1 / Subject – 2 / Subject - 3 (T) Part 2	4	30	70	100	4	
		Subject – 1 / Subject – 2 / Subject - 3 (P) Part 2	4	15	35	50	2	
		HS-201-MJ T	Food Production – III P1 (T)					
		HS-201-MJ P	Food Production – III P1 (P)					
		HS-202-MJ T	Food Production – III P2 (T)					
		HS-202-MJ P	Food Production – III P2 (P)					
		HS-203-MJ T	Food & Beverage Service – III P1 (T)					
		HS-203-MJ P	Food & Beverage Service – III P1 (P)					
		HS-204-MJ T	Food & Beverage Service – III P2 (T)					
		HS-204-MJ P	Food & Beverage Service – III P2 (P)					
		HS-205-MJ T	Rooms Division – III P1 (T)					
		HS-205-MJ P	Rooms Division – III P1 (P)					
	HS-206-MJ T	Rooms Division – III P2 (T)						
	HS-206-MJ P	Rooms Division – III P2 (P)						
Minor 2 (T) + 2 (P)	MN/MNP	Subject – 1 / Subject – 2 / Subject - 3 (T)	2	15	35	50	2	
		Subject – 1 / Subject – 2 / Subject - 3 (P)	4	15	35	50	2	
		HS 241 MN T	Food Production III (T)					
		HS 241 MN P	Food Production III (P)					
		HS 242 MN T	Food & Beverage Service – III (T)					
		HS 242 MN P	Food & Beverage Service – III (P)					
		HS 243 MN T	Rooms Division – III (T)					
		HS 243 MN P	Rooms Division – III (P)					
Major Elective	-----	-----	-----	-----	-----	-----	-----	

Program Vertical Course Credit (T/P)	Course Code	Course Title	Instruction Hrs. / Week	Scheme of Examination Evaluation			Credits
				Int	Ext	Total	
GE/OE 2 (T)	OE-201-HS	Food Hygiene & Safety (T)	2	15	35	50	2
	OE-202-HS	MICE Management (T)					
IKS (Major Specific) 2 (T)	HS-207-IKS	Heritage Hotels of India	2	15	35	50	2
AEC 2 (T)	AEC-201-HIN / AEC-201-MAR	Hindi Bhasha Kshamata Sanvardhan Bhag- I	2	15	35	50	2
		Marathi Bhasha Ani Jeevanvyavhar					
Total						550	22

*The subjects offered to other faculty students under OE vertical are **OE-201-HS / OE-202-HS**
The students of B.Sc. (Hospitality Studies) will opt the subjects offered by other faculty given in University Basket.

GE / OE Courses for B.Sc. (Hospitality Studies) Program (Sem- III) from University Basket (Any One)

Course CR (T/P)	Course Code	Course Title	Instruction Hrs. /Week	Scheme of Examination Evaluation			Credits
				Int	Ext	Total	
GE / OE 2 (T)	OE-201-HIS /	Glimpses of Modern Maharashtra (T)	2	15	35	50	02
	OE-201-PSY /	Consumer Psychology (T)					
	OE-201-ECO	Introduction to Stock Market (T)					

Note: I) Subject 1 Food Production – III
 Subject 2 Food & Beverage Service – III
 Subject 3 Rooms Division – III



**Students will select any one subject as Major
Students will select any one subject as Minor
Students will drop Third subject**

II) GE / OE: Any one out of three

III) AEC: Any one out of two

SYBScHS (Sem- IV)

Program Vertical Course Credit (T/P)	Course Code	Course Title	Instruction Hrs. / Week	Scheme of Examination Evaluation			Credits
				Int	Ext	Total	
Major Core 8 (T) + 4 (P)	MJ/MJP	Subject – 1 / Subject – 2 / Subject - 3 (T) Part 1	4	30	70	100	4
		Subject – 1 / Subject – 2 / Subject - 3 (P) Part 1	4	15	35	50	2
		Subject – 1 / Subject – 2 / Subject - 3 (T) Part 2	4	30	70	100	4
		Subject – 1 / Subject – 2 / Subject - 3 (P) Part 2	4	15	35	50	2
	HS-251-MJ T	Food Production – IV P1 (T)					
	HS-251-MJ P	Food Production – IV P1 (P)					
	HS-252-MJ T	Food Production – IV P2 (T)					
	HS-252-MJ P	Food Production – IV P2 (P)					
	HS-253-MJ T	Food & Beverage Service – IV P1 (T)					
	HS-253-MJ P	Food & Beverage Service – IV P1 (P)					
	HS-254-MJ T	Food & Beverage Service – IV P2 (T)					
	HS-254-MJ P	Food & Beverage Service – IV P2 (P)					
	HS-255-MJ T	Rooms Division – IV P1 (T)					
	HS-255-MJ P	Rooms Division – IV P1 (P)					
HS-256-MJ T	Rooms Division – IV P2 (T)						
HS-256-MJ P	Rooms Division – IV P2 (P)						
Minor 2 (T)	MN	Subject – 1 / Subject – 2 / Subject - 3 (T)	2	15	35	50	2
	HS 291 MN T	Food Production IV (T)					
	HS 292 MN T	Food & Beverage Service – IV (T)					
	HS 293 MN T	Rooms Division – IV (T)					
Major Elective 2 (T) + 2 (P)	MJE/MJEP	Major Elective 1 (T)	2	15	35	50	2
		Major Elective 1 (P)	4	15	35	50	2
	HS 311 MJE T	Food Science, Nutrition & Menu Management (T)					
	HS 311 MJE P	Food Science, Nutrition & Menu Management (P)					
	HS 312 MJE T	Functional & Therapeutic Beverages (T)					
	HS 312 MJE P	Functional & Therapeutic Beverages (P)					
	HS 313 MJE T	Facility Management & Sustainability Practices (T)					
	HS 313 MJE P	Facility Management & Sustainability Practices (P)					

Program Vertical Course Credit (T/P)	Course Code	Course Title	Instruction Hrs. / Week	Scheme of Examination Evaluation			Credits
				Int	Ext	Total	
GE/OE 2 (P)	OE-251-HS /	Human Resource Management (HRM) in Hospitality Industry (T)	2	15	35	50	2
	OE-252-HS	Customer Relationship Management (CRM) in Hospitality Industry (T)					
AEC 2 (T)	AEC-251-HIN /	Hindi Bhasha Kshamata Sanvardhan Bhag- II	2	15	35	50	2
	AEC-251-MAR	Marathi Bhasha Ani Sanvadkaushalye					
Total						550	22

*The subjects offered to other faculty students under OE vertical are **OE-251-HS / OE-252-HS**
The students of B.Sc. (Hospitality Studies) will opt the subjects offered by other faculty given in University Basket.

GE / OE Courses for B.Sc. (Hospitality Studies) Program (Sem- IV) from University Basket (Any One)

Course CR (T/P)	Course Code	Course Title	Instruction Hrs. /Week	Scheme of Examination Evaluation			Credits
				Int	Ext	Total	
GE / OE 2 (P)	OE-251-HIS /	Glimpses of Modern Maharashtra (P)	2	15	35	50	02
	OE-251-PSY /	Advertising Psychology (P)					
	OE-251-ECO	Analysis of Stock Market (P)					

Note: I) Subject 1 Food Production – IV
 Subject 2 Food & Beverage Service – IV
 Subject 3 Rooms Division – IV

II) Minor: No Practical only Theory

III) Major Elective: Select Elective as per Major

} Same Major & Minor as selected in Sem III

IV) GE / OE: Same GE/OE as selected in Sem III

V) AEC: Same AEC as selected in Sem III

SAVITRIBAI PHULE PUNE UNIVERSITY**TYB.Sc (Hospitality Studies) Program Structure (NEP- 2020) (AY 2026-27)****TYBScHS (Sem- V)**

Program Vertical Course Credit (T/P)	Course Code	Course Title	Instruction Hrs. / Week	Scheme of Examination Evaluation			Credits
				Int	Ext	Total	
OJT 4 (P)	HS 331	Industrial Training and Report	16	100	300	400	16
CC 2+2 (P)							
VSC 2+2+2+2 (P)							
FP/CEP 2+2+2 (P)	HS 332	Project Report	6	50	100	150	6
Total						550	22

Note:

- 1) **Industrial Training and Report (OJT+CC+VSC)** - Internship at Hotel Core Departments for Hospitality Operations Exposure with Log Book, Appraisal Forms, Internship Certificate & Internship Report
- 2) **Project Report (FP + CEP)**- Field Report / Community Engagement and Service Report Related with Hospitality Industries as per Pre-assignment by the Institute

TYBScHS (Sem- VI)

Program Vertical Course Credit (T/P)	Course Code	Course Title	Instruction Hrs. / Week	Scheme of Examination Evaluation			Credits
				Int	Ext	Total	
Major Core 8 (T) + 4 (P)	MJ/MJP	Subject – 1 / Subject – 2 / Subject - 3 (T) Part 1	4	30	70	100	4
		Subject – 1 / Subject – 2 / Subject - 3 (P) Part 1	4	15	35	50	2
		Subject – 1 / Subject – 2 / Subject - 3 (T) Part 2	4	30	70	100	4
		Subject – 1 / Subject – 2 / Subject - 3 (P) Part 2	4	15	35	50	2
	HS-351-MJ T	Food Production - V P1 (T)					
	HS-351-MJ P	Food Production - V P1 (P)					
	HS 352-MJ T	Food Production - V P2 (T)					
	HS 352-MJ P	Food Production - V P2 (P)					
	HS 353-MJ T	Food & Beverage Service - V P1 (T)					
	HS 353-MJ P	Food & Beverage Service - V P2 (P)					
	HS 354-MJ T	Food & Beverage Service - V P1 (T)					
	HS 354-MJ P	Food & Beverage Service - V P2 (P)					
	HS-355-MJ T	Rooms Division - V P1 (T)					
	HS-355-MJ P	Rooms Division - V P1 (P)					
HS-356-MJ T	Rooms Division - V P2 (T)						
HS-356-MJ P	Rooms Division - V P2 (P)						
Minor 2 (T) + 2 (P)	MN/MNP	Subject – 1 / Subject – 2 / Subject - 3 (T)	2	15	35	50	2
		Subject – 1 / Subject – 2 / Subject - 3 (P)	4	15	35	50	2
	HS 391 MN T	Food Production – V (T)					
	HS 391 MN P	Food Production – V (P)					
	HS 392 MN T	Food & Beverage Service - V (T)					
	HS 392 MN P	Food & Beverage Service - V (P)					
	HS 393 MN T	Rooms Division - V (T)					
	HS 393 MN P	Rooms Division - V (P)					

Program Vertical Course Credit (T/P)	Course Code	Course Title	Instruction Hrs. / Week	Scheme of Examination Evaluation			Credits
				Int	Ext	Total	
Major Elective 2 (T) + 2 (P)	MJE/MJEP	Major Elective 2 (T)	2	15	35	50	2
		Major Elective 2 (P)	4	15	35	50	2
	HS 361 MJE T	Food Presentation, Photography & Reporting (T)					
	HS 361 MJE P	Food Presentation, Photography & Reporting (P)					
	HS 362 MJE T	Event Management (T)					
	HS 362 MJE P	Event Management (P)					
	HS 363 MJE T	Marketing & Revenue Management (T)					
	HS 363 MJE P	Marketing & Revenue Management (P)					
SEC 2 (T)	SEC-351-HS	Entrepreneurship in Tourism and Hospitality (T)	2	15	35	50	2
Total						550	22

Note:

1. In order to facilitate 4 month Industrial Training at the Hotel, the Semester - V has been re-structured and Credits have been merged as per above.
2. Credits of Major Core, Major Elective and Minor of Semester- V have been adjusted along with Semester III, IV & VI.
3. SEC of Semester- IV has been shifted to Semester- VI.

Subject: Industrial Training & Report

Subject Code: HS 331 Vertical: OJT+CC+VSC

Subject Credits: 16 Hours per week: 16

Semester: V

Examination Evaluation Scheme		
Internal Examination (Concurrent)	External Examination	Total Marks
100	300	400

Course Outcomes (COs)

CO1. Perform assigned operational tasks in core hotel departments as per standard operating procedures.

CO2. Follow departmental workflows, reporting structures, and professional practices.

CO3. Apply safety, hygiene, sanitation, and sustainability norms during hotel operations.

CO4. Assist supervisors and team members in routine departmental activities.

CO5. Identify interdepartmental coordination in day-to-day hotel operations.

CO6. Document practical exposure and learning outcomes through training logbook and report.

I. Course Description

The Industrial Training program is designed to provide students with hands-on exposure to real-time hospitality operations in 3* star equivalent and/or above hotels and related fields. The training aims to bridge the gap between classroom learning and industry practices by enabling students to work in core operational departments. The program emphasizes professional skills, service standards, teamwork, ethical practices, and operational efficiency required in the hospitality industry.

II. Objectives of Industrial Training

1. To provide students with practical exposure to real-time departmental operations.
2. To integrate theoretical knowledge with hands-on application in hospitality settings.
3. To develop professional skills, work ethics, discipline, and positive workplace behavior.
4. To familiarize students with organizational structure and interdepartmental coordination.
5. To enhance communication, teamwork, guest handling, and problem-solving skills.
6. To prepare students for entry-level employment in the hospitality industry.

III. Eligibility & Placement of Training

- Students must be enrolled in 3rd year of the program to pursue training.
- Placement may be facilitated by the Institute or arranged by the student with prior approval from the Training & Placement Department.
- Students must submit the offer letter/confirmation letter to Institute before joining training.
- Once the student has been selected / deputed for Industrial Training by the institute, he/she shall not be permitted to undergo IT elsewhere.

IV. Departments for Training

Students are required to complete minimum 16 weeks training in a 3* star equivalent and/or above hotel or related field, covering departments as detailed under:

A) **Major Department:** Students are recommended to undergo 12 weeks training in the department of their chosen major (Food Production, F&B Service, Rooms Division) as applicable.

B) **Minor Department:** Students are recommended to undergo 4 weeks training in the department of their chosen minor (Food Production, F&B Service, Rooms Division) as applicable.

V. Student Responsibilities During Training

Students are expected to:

- Adhere strictly to hotel rules, regulations, and work schedules.
- Maintain professional behaviour, hygiene, and grooming standards.
- Perform assigned duties sincerely and responsibly.
- Respect confidentiality of hotel operations and guest information.
- Maintain cordial & professional relations with supervisors, colleagues, and guests.
- Inform the institute in case of any issues or emergencies during training.
- Be punctual, follow instructions and use polite language and maintain a positive attitude at work
- Handle hotel equipment, linen, and materials with care and avoid misuse.
- Report accidents, mistakes, or safety issues immediately.

VI. Training Records & Documentation

Students must maintain the following records:

- Daily Training Log Book duly signed by the departmental supervisor.
- Attendance record certified by the hotel.
- Departmental rotation details (if applicable).
- Periodic feedback forms.
- PAF & Training completion certificate issued by the organization, duly stamped and signed

VII. Assessment & Evaluation

- Continuous assessment shall be done based on hotel appraisal reports, training log book and documentation.
- Viva-voce examination conducted by internal and external examiners.

VIII. Submission Guidelines

- Golden embossed bound training report book of minimum 30 pages.
- Log Book with daily entries, duly signed.
- PPT covering learnings and duties of one key area of the student's interest.

Evaluation Scheme (Total 400 Marks)**1. Internal Evaluation: 100 marks**

Sr. No.	Component	Marks	Evaluation Criteria
1	Attendance	20	Regularity, punctuality, discipline during training
2	Logbook / Daily Diary	20	Completeness, accuracy, daily recording of tasks and learning, supervisor signatures

3	Training – Learning & Outcome	30	Understanding of operations, practical exposure, key learning areas, ability to relate theory to practice
4	Training Report (Internal Assessment)	30	Structure, clarity, presentation, alignment with objectives, summary of learning
	Total	100	

2. External Evaluation: 300 marks

Sr. No.	Component	Marks	Evaluation Criteria
1	PPT Presentation	50	Communication, presentation skills, content coverage, focus on key learning area, visual aids
2	Performance Appraisal Forms (PAF)	100	Marks awarded by supervisors from all covered departments based on performance converted to 100 marks.
3	Training Report (Hard Copy Submission)	80	Quality, content depth, clarity
4	Viva / Oral Assessment	70	Ability to answer questions, understanding of learning, application of skills, attitude & professionalism
	Total	300	

Important Notes:

- It is the **student's responsibility** to get the **PAF duly completed** by supervisors from **core departments** of the training hotel. Students must **submit all Performance Appraisal Forms** from all the trained departments.
- The PPT presentation shall focus on **one key area of the student's interest** during Industrial Training. (Example – if students major is food production, and if student's key interest area is bakery, the student's PPT would be on bakery)
- Students must submit a **hard copy of the Industrial Training report** to the evaluation panel at the time of presentation.
- **Logbook entries** must be signed daily by department supervisors; incomplete logbooks will reduce internal marks.
- Viva / oral assessment will cover **learning outcomes, departmental tasks, and problem-solving skills**.
- **Merit certificates / achievements** including awards, competitions, or exceptional work during training can be added along with report.

Format of Industrial Training Report – Table of Contents

Sr. No.	Section / Chapter	Pages	Content
1	Cover Page	1	Report title, student information, institute details, organization logo and name, training period
2	Declaration / Certificate	3	Student declaration, certificate from the organization & the institute
3	Acknowledgements	1	Thank the faculty, supervisors and property staff
4	Table of Contents	1	List of chapters with page numbers

Sr. No.	Section / Chapter	Pages	Content
5	Introduction	2	- Objectives of industrial training - Importance in hospitality education - Overview of training experience
6	About the Organization	3-5	- Company profile & history - Vision & mission - Organization structure - Services offered & guest segments
7	Departments Covered & Observations	10 –15	- Food Production - F&B Service - Rooms Division - Any other departments <ul style="list-style-type: none"> • SOPs followed • Staff Roles & Responsibilities • Key Observations
8	Hands-on Training & Learning	2–4	- Practical work performed - Skills gained - Tools/equipment/software used - Real-time problem-solving - Reflection on theory vs practice
9	PAF Summary	1–2	- Consolidated marks from all departments covered - Total score & remarks - Strengths & areas for improvement
10	Key Project / Special Assignment	1–2	- One key area of interest - Key learnings and outcomes - Supporting Charts and photos, if any
11	Analysis of Training Experience	1–2	- Comparison across departments - Interdepartmental coordination - Operational efficiency - Guest service quality
12	Summary & Conclusion	1–2	- Overall learning outcomes - Skills gained & competencies developed - Suggestions for future students/hotel
14	Appendices (Optional)	2–3	- Daily logbook summary - Certificates & awards - Sample forms, photos
Total pages		30	

Guidelines:

Type of paper	Executive bond (White)	
Paper Size	A4 size	
Text	Fully Justified	
All Font	Times New Roman	
Font Size (Chapter)	16 (Bold)	
Font Size (Heading)	14 (Bold)	
Font Size (Body of the text)	12 Normal	
Line Spacing	1.5 lines	
Paragraph Settings	0 pt Before & After	
Font Colour	BLACK ONLY	
Margin	Left: 1.5”	Right: 1”
	Top: 1”	Bottom: 1”

Notes:

- Use figures, workflow diagrams, tables, and photos, as required.
- Each chapter to start on a new page
- PAF Summary is a separate page section showing consolidated departmental feedback and marks.
- Append logbooks, certificates, and other achievements in the appendices.

Power Point Presentation (PPT) Guidelines : (Estimated 10 slides)

Contents: (Focus on one key area of the student’s interest)

- Introduction
- About the Hotel
- Departments Covered
- Skills & Learning Outcomes
- PAF Summary
- Key Project / Specialization
- Training Analysis
- Conclusion

Example Structure of a PAF Summary

Department	Max Marks	Marks Obtained	Remarks
F&B Service	100	88	Good communication, guest handling satisfactory
Total			Overall performance: Very Good

The **Total Marks** from the PAF Summary should be **converted to 100 marks** and counted towards the **internal evaluation**

(COLLEGE NAME)
INDUSTRIAL TRAINING PERFORMANCE APPRAISAL FORM (PAF)

Name of Student: _____

Name of Organization: _____

Name of the Department: _____

Internship Duration: From : _____ Till: _____

Total Attendance: _____ No. of days present / out of _____ total no. of days

Performance Evaluation (Fill marks in the space provided)

Sr. No.	Criteria	Max Marks	Marks Awarded	Remarks (Optional)
1	Punctuality & Attendance	10		
2	Grooming, Hygiene & Appearance	10		
3	Discipline & Professional Behaviour	10		
4	Knowledge of Departmental Work	10		
5	Skill Application & Quality of Work	10		
6	Communication Skills	10		
7	Teamwork & Cooperation	10		
8	Initiative, Learning Attitude & Adaptability	10		
9	Acceptance to Responsibilities	10		
10	Attitude Towards Superiors & Guests	10		
	Total	100		

Supervisor Remarks:

Supervisor	Manager / HOD	Training Manager / HR Manager
Name	Name	Name
Signature	Signature	Signature

SEAL / STAMP OF HOTEL

Subject: Project Report

Subject Code: HS 332

Vertical: FP+CEP

Subject Credits: 06

Hours per week: 06

Semester: V

Examination Evaluation Scheme		
Internal Examination (Concurrent)	External Examination	Total Marks
50	100	150

Course Outcomes:

CO 1: Understand the basic concepts, objectives and scope of research related to the selected topic.

CO 2: Design appropriate research methodology including selection of sample, tools for data collection and sources of data.

CO 3: Collect primary and secondary data systematically using questionnaires, interviews, surveys or observation methods.

CO 4: Analyze and interpret the collected data using tables, charts, graphs and simple statistical techniques.

CO 5: Identify key problems and draw meaningful conclusions based on research findings and suggest practical recommendations.

CO 6: Prepare and present a well-structured, original and plagiarism-free research report following the prescribed academic format.

Theory		Hours	Marks
Chapter 1	Basics of Research Methodology	10	
1.1	Meaning of Research – Definition of Research, Purpose & Characteristics of Good Research		
1.2	Types of Research – Basic and Applied Research, Qualitative and Quantitative Research, Descriptive, Analytical and Exploratory Research, Case Study Research		
1.3	Research Problem – Meaning, Identification of Problem, Statement of Problem & Variables involved		
1.4	Hypothesis (if applicable) – Meaning, Types (Null and Alternative) & Formulation of hypothesis		
1.5	Sources of Data – Primary Data, Secondary Data, Difference between Primary and Secondary Data		
1.6	Tools for Data Collection – Questionnaire, Interview, Observation, Schedule method		
1.7	Sampling – Meaning of Population and Sample, Sampling methods: Probability Sampling (Simple Random, Stratified) Non-Probability Sampling (Convenience, Purposive) & Sample Size		
1.8	Data Processing – Editing, Coding, Classification, Tabulation		
1.9	Data Analysis Techniques – Percentage method, Average / Mean, Charts and Graphs, Cross tabulation		
1.10	Interpretation of Data – Drawing inferences, Linking findings with objectives		

Chapter Scheme for Research Project (If it is Survey, Case study, Comparative study)			
Chapter 1	Introduction & Research Methodology		
1.1	Introduction		
1.2	Importance of study		
1.3	Justification of study		
1.4	Objectives of study		
1.5	Hypothesis (If Any)		
1.6	Research Methodology		
	1.6.1. Type of research		
	1.6.2. Scope of research		
	1.6.3. Universe & Sample size		
	1.6.4. Data collection		
	1.6.5. Data analysis tools		
1.7	Chapter Scheme		
Chapter 2	Theoretical Background & Review of Related Literature		
2.1	Key theoretical concepts related to topic		
2.2	Review of related literature		
2.3	Research gap		
Chapter 3	Data Analysis		
3.1	Data Analysis & Interpretation of Data		
Chapter 4	Findings, Suggestions, Limitations		
4.1	Findings		
4.2	Suggestions		
4.3	Limitations of study		
4.4	Future scope for study		

Chapters to be covered if Study is based on Development of Product or Service			
Chapter 1	Introduction & Research Methodology		
1.1	Introduction		
1.2	Importance of study		
1.3	Justification of study		
1.4	Objectives of study		
1.5	Hypothesis (If Any)		
1.6	Research Methodology		
	1.6.1. Type of research		
	1.6.2. Scope of research		
	1.6.3. Universe & Sample size		
	1.6.4. Data collection		
	1.6.5. Data analysis tools		
1.7	Chapter Scheme		
Chapter 2	Market Survey		
2.1	Unmet need identification		
2.2	Government policies, regulations, schemes		
2.3	Competitive Analysis		
2.4	Scope for Expansion		
2.5	Feasibility Study – (Market, Economic, Financial)		
Chapter 3	Prototype and Other Details		
3.1	Prototype of product or service		
	3.1.1. Features		
	3.1.2. Uses		
	3.1.3. Unique Value Proposition		
3.2	Marketing Strategies		
	3.2.1. Logo, Tagline		
	3.2.2. Pricing		
	3.2.3. Place mix		
	3.2.4. Advertisement channels		
3.3	Revenue Generation		

Note:**Research Methodology:**

(If the Research is based on Secondary data, then 1.6.1 and 1.6.2 are applicable)

(If the Research is based on primary data, then all subpoints are applicable i.e. from 1.6.1 to 1.6.5)

General Instructions for Project Report

1. Paper & Margin

- Paper size: A4
- Left Margin: 1.5 inches
- Right Margin: 1 inch
- Top Margin: 1 inch
- Bottom Margin: 1 inch

2. Font Style & Size

- Font: Times New Roman, Chapter: 16 (Bold), Headings: 14 (Bold), Sub-headings: 12 (Bold), Body text: 12, Font Colour: Black

3. Line Spacing

- Body text: 1.5-line spacing

4. Alignment

- Body text: Justified
- Headings: Centre aligned
- Sub-headings: Left aligned

5. Paragraph Settings

- Space before paragraph: 0 pt
- Space after paragraph: 0 pt

6. Page Numbers

- Position: Bottom centre
- Font size: 10
- Preliminary pages (certificate, acknowledgement, etc.): No Page Numbers
- Main content: Arabic numbers – 1, 2, 3...

7. Chapter Formatting

- Each chapter should start on a new page
- Chapter title should be bold, capital letters and centre aligned

Example:

CHAPTER 1 – INTRODUCTION & RESEARCH METHODOLOGY

8. Tables & Figures

- Table heading: Above the table, centre aligned
- Figure caption: Below the figure, centre aligned
- Source should be mentioned below table/figure.

9. Referencing & Bibliography

- Follow APA style
- All references must be listed alphabetically.

Reference Citation

1. Book (Print or E-book)

- **Format:** Author, A. A. (Year). *Title of book: Subtitle* (Edition, if not 1st). Publisher. URL/DOI
- **Example (Print):** Sapolsky, R. M. (2017). *Behave: The biology of humans at our best and worst*. Penguin Books.

- **Example (E-book):** Rhode, D. L. (2002). *Divorce, American style*. University of California Press. www.escholarship.org

2. Research article

- Last name, Initials. (Year). Article title. *Journal Name, Volume (Issue)*, Page range. DOI or URL
- Mounier-Kuhn, P. (2012). Computer science in French universities: Early entrants and latecomers. *Information & Culture: A Journal of History*, 47(4), 414–456. <https://doi.org/10.7560/IC47402>

3. Website

- Individual Author: Last name, F. M. (Year, Month Day). *Title of page*. Site Name. URL.
- Group/Organization Author: Organization Name. (Year, Month Day). *Title of page*. Site Name. URL.

10. Binding

- Hard bound – Black binding with golden embossing

11. Minimum Pages

- If the project report is based on primary data minimum pages should be 50
- If the project is based on secondary data minimum pages should be 35

12. Guidelines for PPT (Content may change as per the topic)

- **Slides:** Minimum slides – 7, Maximum slides –10
- **Guidelines for content of PPT:**
 - 1 – Introduction of topic, Justification of study
 - 2 – Objectives of study, Hypothesis (If Any)
 - 3 – Review of related literature and Research gap
 - 4 – Research methodology – Type of research, Universe, Sample size, Sampling method, Data collection methods, Details of instrument used for primary data, Data analysis techniques
 - 5 – Interpretation of data
 - 6 – Observations, Findings
 - 7 – Suggestions
 - 8 – Limitations, Future scope for study

13. Synopsis

Synopsis should be submitted along with project report. it should have a cover page.

- Guidelines for content synopsis – Introduction to topic, Justification of the study, Scope of the study, Objectives of the study, Hypothesis (if any), Research methodology, Observations, Findings, Suggestions, Limitations.
- Synopsis should not be more than 10 pages (excluding cover page)

14. Overall sequence of project report

1. Title page (Same must be used for golden embossing)
2. College Certificate
3. Certificate from guide
4. Declaration from student
5. Acknowledgement

6. Index
7. List of tables (if applicable)
8. List of figures (if applicable)
9. List of abbreviations (if applicable)
10. Cover page
11. Chapter number one
12. Cover page
13. Chapter number two
14. Cover page
15. Chapter number three
16. Annexure (It should include questionnaire, references, or others as applicable)

15. Progress Report

Students should prepare two progress reports duly signed by project guide as per format

16. Evaluation

Internal Evaluation – 50 Marks

Sr. No	Criteria	Marks
1	Guide Interaction	10
	Regularity of Meetings	
	Active Participation & Initiative	
	Timely Progress Reporting	
	Responsiveness to Guidance	
2	Rough Draft Submission	10
	Timely Submission of Drafts	
	Completeness of Chapter-wise Drafts	
	Clarity of Initial Content	
	Effort in Structuring the Draft	
3	Implementation of Feedback	10
	Understanding of Guide's Suggestions	
	Incorporation of Corrections	
	Quality of Revisions Made	
	Consistency in Improvement	
4	Final Draft Quality	10
	Clarity and Coherence of Content	
	Logical Flow and Organization	
	Language and Presentation Quality	
	Formatting and Documentation Style	
5	Research Quality	10
	Depth of Study	
	Data Relevance	
	Methodological Approach	
	Source Relevance	
Total Marks 50		

External Evaluation

Sr. No	Criteria	Marks
1	Black bound project report	40
2	Viva	30
3	PPT	20
4	Synopsis	10
Total		100

17. Recommendation for Research Articles

For transforming a research project into a research article, the content of the research project must be systematically rewritten, refined, and condensed to suit the format and requirements of a research article. While restructuring the research project into a research paper, the following key points may be taken into consideration:

- Executive Summary
- Key Words
- Objectives & Hypothesis
- Review of related literature
- Research gap
- Research Methodology
- Descriptive Analysis of Primary Data
- Findings, Suggestions, Limitations
- References

Specimen Formats (College can use their own formats)

- Title page



SAVITRIBAI PHULE PUNE UNIVERSITY, PUNE

(NAME OF THE TOPIC)

**A PROJECT REPORT SUBMITTED FOR THE PARTIAL
FULFILMENT OF B.Sc. (HOSPITALITY STUDIES)**

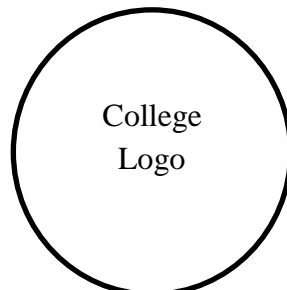
NEP 2024 CREDIT PATTERN

SUBMITTED BY

(NAME OF THE STUDENT)

RESEARCH GUIDE

(NAME OF THE GUIDE)



(NAME OF THE COLLEGE)

OCTOBER 20--

- **College Certificate/Completion Certificate**

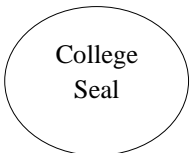
To be printed on College Letter Head

CERTIFICATE OF COMPLETION

This is to certify that **Mr./Ms.** _____, student of BSc Hospitality Studies – Semester 5, has successfully completed and submitted the **Project Report titled** “ _____ ” as a part of the academic requirements during the **Academic Year** _____.

The research work was carried out under the guidance and supervision of _____ (**Project Guide Name**) and is found to be satisfactory.

We appreciate the sincere efforts and dedication shown by the student in completing this research work.



Project Guide's
Signature

Internal Examiner's
Signature

External Examiner's
Signature

Principal's
Signature

Certificate from guide

CERTIFICATE

This is to certify that the research work incorporated in the project report titled “**(Name of the Topic)**” submitted by **(Name of the Student)** for the partial fulfilment of the requirement of the bachelor’s degree in hospitality studies was carried out under my supervision and guidance at the **(Name of the College)**, To the best of my knowledge and belief, the work incorporated in this report has not formed the basis for the award of any degree or similar title of this or any other university or examining body upon her\him.

Place:

Date:

(Name of the Guide)

Research Guide

Declaration of student

DECLARATION

I, **(Name of the Student)** hereby declare that the project report titled “**(Name of the Topic)**” which I am submitting to Savitribai Phule Pune University for partial fulfilment of BSc Hospitality Studies is the record of work carried out by me under the guidance of **(Name of the Guide)** and it is not submitted for any other degree, diploma, and fellowship in this or any other university or other institutes of higher education. I further declare that the material obtained from sources has been duly acknowledged in this project report.

Place:

Date:

(Name of the Student)

Progress Report-

(Name of the College)

1. Name of the Student –
2. Name of the Guide –
3. Title of the Project –
4. Period of Progress Report –
5. Chapters Completed –

Sr. No.	Date	Remarks of Guide	Student Sign	Faculty Sign
1				
3				
4				
5				

General remarks of Guide regarding work done –

- Discussion held at meeting
- Work given to student
- Correction identified
- Section approved
- On Library Work
- Regarding Field Work
- Others

Subject: Food Production V PART 1 (THEORY)

Subject Code: HS 351 MJ T Vertical: Major Core MJ

Subject Credits: 04 Hours per week: 04

Semester: VI

Examination Evaluation Scheme		
Internal Examination	External Examination	Total
30	70	100

Course Outcomes (COs)

CO1: Identify key Oriental culinary traditions and apply authentic and fusion techniques to prepare region-specific dishes across major Asian cultures.

CO2: Apply fusion concepts, sous-vide methods, and basic molecular gastronomy techniques to create innovative, science-informed culinary products.

CO3: Design efficient kitchen layouts using Smart Kitchen Technology (SKT) principles and apply organizational management strategies to improve workflow, safety, and productivity.

CO4: Use marketing principles, menu engineering tools, and recipe standardization techniques to enhance menu profitability, consistency, and customer satisfaction.

CO5: Evaluate kitchen and staff performance using productivity tools and metrics, implementing strategies for continuous operational improvement in food production.

CO6: Manage inventory effectively, apply sustainable waste-reduction practices, and implement environmentally responsible methods to improve kitchen resource efficiency.

		Hours	Marks
Chapter 1	ORIENTAL CUISINE	15	25
	1.1 Regional Oriental Cuisines Key Culinary Regions Culinary Identity, Signature Dishes of the Countries, Ingredients, Spices & Cooking Techniques, Key Ingredients <ul style="list-style-type: none"> • China: Five Regional Styles, Dim Sum Culture, Wok Cookery, Umami Principles • Japan: Washoku Philosophy, Sushi Science, Tempura Techniques, Kaiseki Menu Planning • South Korea: Fermentation Methods (Kimchi, Gochujang), Korean BBQ Principles, Temple Cuisine • Thailand: Thai Balance Of Flavors, Curry Pastes, Modern Thai Plating • Malaysia: Nyonya Cuisine, Malay Spice Blends, Satay Principles • Indonesia: Rijsttafel, Sambals, Slow Cooking • Singapore: Hawker Culture, Multicultural Fusion 		

Chapter 2		HIDDEN CULINARY TRADITIONS OF ORIENTAL COUNTRIES	12	20
	2.1	Regional Oriental Cuisines Key Culinary Regions Culinary Identity, Signature Dishes of the Countries, Ingredients, Spices & Cooking Techniques, Key Ingredients <ul style="list-style-type: none"> • Philippines: Sweet–Sour Balance, Adobo, Coconut Cuisine • Vietnam: Fresh-Herb Cuisine, Pho Techniques, Bánh Preparations • Taiwan: Street-Food Culture, Seafood Dominance, Hakka Culinary Identity • Cambodia: Prahok Fermentation, Mekong Freshwater Cuisine • Mongolia: Nomadic Cookery, Dairy-Based Cuisine, Open-Fire Cooking • Myanmar (Burma): Fermented Tea Leaves, Oil-Rich Dishes, Herbal Broths • Laos: Sticky Rice, Herbs, Fermented Sauces • Tibet: High-Altitude Cuisine, Barley & Yak Based Preparations 		
	2.2	Oriental Fusion Cuisine <ul style="list-style-type: none"> • Modern Asian fusion concepts • Cross-regional pairing techniques Health-driven trends in Asian cuisine (Gluten-Free, Plant-Forward, Low-Sugar) A comprehensive study of traditional and contemporary cuisines of the East.		
Chapter 3		FUSION CUISINE INNOVATION, SOUS VIDE & MOLECULAR GASTRONOMY	6	10
	3.1	Fusion Cuisine Innovations <ul style="list-style-type: none"> • Global Fusion Trends • Ingredient Pairing Science • Experimental Plating & Sensory-Based Menu Design 		
	3.2	Sous Vide Cooking <ul style="list-style-type: none"> • Temperature Control Techniques • Vacuum Sealing Science • Modern Applications (Vegan Sous-Vide, Long-Hold Cooking) 		
	3.3	Molecular Gastronomy <ul style="list-style-type: none"> • Spherification, Foams, Gels, Emulsions • Modernist Ingredients: Agar, Lecithin, Xanthan • Equipment: Anti-Griddle, Siphon, Rotary Evaporator • Current Trends: Edible Films, Aroma Engineering 		

Chapter 4	KITCHEN LAYOUT, DESIGN & PROFESSIONAL MANAGEMENT	9	15
4.1	Kitchen Layout & Design <ul style="list-style-type: none"> • Workflow optimization (Hot Kitchen, Cold Kitchen, Bakery, Butchery, Garde Manger) • Integration of Smart Kitchen Technology (SKT) • Ventilation, safety, lighting, energy optimization • Ergonomics and chef well-being 		
4.2	Organizational Structure & Functional Management <ul style="list-style-type: none"> • Brigade System Vs. Modern Lean Kitchen Hierarchy • Role mapping and competency-based staffing • SOP development • Digital task management tools 		
4.3	Current Industrial Trends <ul style="list-style-type: none"> • AI-integrated kitchen planning • Robot-assisted cooking stations • HACCP 4.0 Smart Compliance Systems 		
Chapter 5	FOOD PRODUCTION MARKETING, MENU ENGINEERING & RECIPE STANDARDIZATION	9	15
5.1	Marketing in Food Production & Service <ul style="list-style-type: none"> • Branding for restaurants and hotel kitchens • Social media marketing & food photography basics • Cloud kitchen marketing strategies • Guest psychology and food buying behavior 		
5.2	Menu Engineering <ul style="list-style-type: none"> • Menu mix analysis • Contribution margins & profitability • Digital menu boards & dynamic pricing • AI-driven customer preference analytics 		
5.3	Recipe Standardization <ul style="list-style-type: none"> • Standard Recipe Cards (SRC) • Portion control systems • Allergen coding & nutritional labeling 		
Chapter 6	INTEGRATED PERFORMANCE MANAGEMENT AND ADVANCED RESOURCE OPTIMIZATION SYSTEMS	9	15
6.1	Performance Management <ul style="list-style-type: none"> • Key Performance Indicator (KPI) development for culinary teams • Chef competency assessment • Time-motion studies • Kitchen workflow audits 		
6.2	Productivity Tools <ul style="list-style-type: none"> • Kitchen display systems (KDS) • Automated time tracking • Predictive scheduling • Enterprise Resource Planning (ERP) integration for culinary operations 		
6.3	Inventory & Stock Management <ul style="list-style-type: none"> • First In, First Out (FIFO), First Expiry, First Out (FEFO) , Last In, Last Out (LILO) applications 		

		<ul style="list-style-type: none"> Automated inventory systems Batch cooking & par stock management The science of shelf life & food preservation 		
	6.4	Waste Management & Sustainability <ul style="list-style-type: none"> Food waste analytics & reduction strategies Smart bins & IoT-enabled waste tracking Upcycling, composting, and zero-waste cuisine Water-saving technologies Green kitchen certifications Leadership in Energy and Environmental Design (LEED, Green Seal) 		
Total			60	100

NOTE:

Students should be familiar with the glossary of terms pertaining to topics of syllabus.

Chapter 1: Oriental Cuisine

Wok Hei | Dashi | Umami | Fermentation | Kaiseki | Rijsttafel | Satay | Sambal | Hawker Culture | Kimchi | Lacto-Fermentation | Yak Butter | Sticky Rice | Pho Broth | Curry Paste | Miso Aging | Tea Smoking | Bamboo Steaming | Hand-Pulled Noodles | Fish Sauce

Chapter 2: Hidden Culinary Traditions of Oriental Countries

Adobo | Pho | Bánh | Hakka | Mekong | Nomadic Cookery | Gluten-Free Food | Plant-Forward Food | Low-Sugar Food

Chapter 3: Fusion Cuisine Innovation, Sous Vide & Molecular Gastronomy

Spherification | Emulsions | Foams | Sous-Vide Temperature Bands | Vacuum Sealing | Gelification | Aroma Engineering | Modernist Ingredients | Reverse Spherification | Liquid Nitrogen Freezing | Hydrocolloids | Enzymatic Tenderization | Flavor Encapsulation | Deconstruction | Thermo Circulators | Pressure Infusion | Edible Films | Texturizers | Cryogenic Cooking | Precision Plating

Chapter 4: Kitchen Layout, Design & Professional Management

Workflow Optimization | Ergonomics | Smart Kitchen Technology (SKT) | Ventilation Index | Brigade Hierarchy | SOP | HACCP 4.0 | Zoning Layouts | Cross-Contamination Control | Energy-Efficient Equipment | Preventive Maintenance | Lean Kitchen Design | Safety Compliance | Digital Checklists | Heat Load Mapping | Staff Scheduling Systems | Fire Suppression Systems | Equipment Lifecycle Planning | Noise Level Control | Sustainable Kitchen Design

Chapter 5: Food Production Marketing, Menu Engineering & Recipe Standardization

Contribution Margin | Menu Mix Percentages | Branding | Cloud Kitchen Strategy | Menu Engineering Matrix | Price Anchoring | Psychological Pricing | Storytelling Menus | Sensory Branding | Target Market Segmentation | Social Media Engagement | Influencer Collaborations | Menu Description Optimization | Brand Voice | Visual Merchandising | Seasonal Menu Rotation | Customer Feedback Loops | Value Proposition | Online Reputation Management

Chapter 6: Integrated Performance Management and Advanced Resource Optimization Systems

KPI | KDS | Predictive Scheduling | Time-Motion Study | ERP Integration | Labor Cost Analysis | Workforce Analytics | Digital Training Platforms | Task Automation | Performance Dashboards | Real-Time Reporting | AI Demand Forecasting | Staff Productivity Ratios | Attendance Tracking | Mobile POS Systems | Data-Driven Decision Making | Process Optimization | Capacity Planning | Continuous Improvement Models | Benchmarking | FIFO | FEFO | Par Stock | Shelf-Life Science | Zero-Waste Philosophy | Green Seal Certification | IoT | Waste Tracking | Yield Management | Inventory Turnover Ratio | Spoilage Control | Batch Tracking | Smart Storage Systems | Demand Forecasting | Sustainable Sourcing | Composting Programs | Reusable Packaging | Waste Audits | Portion Control | Supplier Performance Metrics | Carbon Footprint Monitoring |

Assignments: Any FOUR assignments to be submitted by students by the end of the semester.

Sr. No.	Assignment Topic	Assignment Type	Reference Chapter	Expected Learning Outcome (CO)
1	Comparative Study of 5 Major Oriental Regions (China, Japan, Korea, Thailand)	Written Report	Chapter 1	Understand regional diversity, cooking philosophies, and cultural food identities in Oriental cuisine. CO1
2	Study and compare the hidden culinary traditions of selected Oriental countries (Philippines, Vietnam, Taiwan, Cambodia, Mongolia, Myanmar, Laos, and Tibet) focusing on ingredients, cooking techniques, and cultural influences	Research-Based Written Assignment / Presentation	Chapter 2	Understand regional diversity in Oriental cuisine Analyze unique ingredients and cooking methods Develop knowledge of cultural influences on food CO2
3	Create a 3-Dish Fusion Menu with Plating Sketch & Ingredient Pairing Justification	Creative Project	Chapter 3	Apply fusion principles and sensory balance to develop innovative modern Asian fusion dishes. CO 3
4	Design a Smart Oriental Kitchen Layout with equipment (Using work place flow, energy optimization & ergonomics)	Layout Drawing + Report	Chapter 4	Develop a functional safe and efficient kitchen layout using modern technologies & workflow rules. CO4
5	Menu Engineering of a 12-Item Menu (Calculate CM, classify into Star/Puzzle/Plow horse/ Dog)	Case Study	Chapter 5	Apply pricing costing customer psychology & profitability strategies in menu engineering. CO5
6	Develop an Inventory Control Plan for a Medium-Scale Restaurant	Chart Preparation	Chapter 6	Students will be able to apply FIFO FEFO and par stock principles while understanding shelf life and food preservation science. CO6

REFERENCES

1. **Arora, Krishna & Arora, M.** *Foundations of Cooking* – PHI Learning
2. **K. Sudhir Andrews** *Introduction to Catering: Ingredients, Hygiene and Nutrition* – Tata McGraw-Hill
3. **S. Thangam Philip** *Modern Cookery for Teaching and the Trade (Vol. 1 & 2)* – Orient Blackswan
4. **Ranganna, S.** *Handbook of Analysis and Quality Control for Fruit and Vegetable Products* – McGraw Hill
5. **S. P. Bali** *Food Production Operations* – Oxford University Press India
6. **Harold McGee** *On Food and Cooking: The Science and Lore of the Kitchen* – Scribner
7. **Heston Blumenthal** *The Fat Duck Cookbook* – Bloomsbury
8. **Nathan Myhrvold, Chris Young & Maxime Bilet** *Modernist Cuisine (Vol. 1–6)* – Cooking Lab
9. **Andrew Dornenburg & Karen Page** *The Flavor Bible* – Little, Brown and Company
10. **David Kinton, Victor Ceserani & Ronald Foskett** *The Theory of Catering , Practical Cookery* – Hodder Education

Subject:	Food Production V PART 1 (PRACTICAL)		
Subject Code:	HS 351 (P1) P	Vertical:	Major Core MJP
Subject Credits:	02	Hours per week:	04
Semester:	VI		

Examination Evaluation Scheme		
Internal Examination (Concurrent)	External Examination (Performance in the Practical Exams)	Total Marks
15	35	50

Course Outcomes:

CO1: Understand and explain the key characteristics of regional Oriental cuisines, including ingredients, cooking techniques, and cultural influences.

CO2: Apply Oriental culinary techniques to prepare authentic dishes, demonstrating proper use of ingredients and traditional methods.

CO3: Evaluate and adapt Oriental cuisine with a focus on sustainability and modern presentation while maintaining cultural authenticity.

Practicals:

Teachers/Instructors may **customize the menu** based on student learning goals, availability of ingredients, and practical feasibility.

Please note, the regions and dishes listed below are for reference and suggestions only.

Practical No.	Country / Theme	Sample Menu suggestions	
1	China	Appetizer/Soup	Hot & Sour Soup
		Meat / Vegetable (Mains)	Kung Pao Chicken
		Starch	Pot Rice
		Salad	Chinese Cucumber Salad
		Accompaniment	Spring Rolls
		Dessert	Darsaan
2	Japan	Appetizer/Soup	Miso Soup
		Meat / Vegetable (Mains)	Chicken Teriyaki or Katsu
		Starch	Steamed Rice (Gohan)
		Salad	Assorted Sushi (Maki, Urimake, Nigiri)
		Accompaniment	Gari
		Dessert	Matcha Mochi
3	South Korea	Appetizer/Soup	Doenjang Jjigae
		Meat / Vegetable (Mains)	Bulgogi
		Starch	Japchae or Bibimbap
		Salad	Kimchi
		Accompaniment	Muchim
		Dessert	Hotteok or Bingsu
4	Malaysia & Singapore	Appetizer/Soup	Laksa
		Meat / Vegetable (Mains)	Rendang Ayam
		Starch	Nasi Lemak
		Salad	Rojak
		Accompaniment	Massaman Curry
		Dessert	Kaya Toast

5	Thailand	Appetizer/Soup	Tom Yum
		Meat / Vegetable (Mains)	Gaeng Keow Wan
		Starch	Jasmine Rice
		Salad	Som Tam
		Accompaniment	Nam Pla Prik
		Dessert	Sticky Rice with Mango
6	Indonesia	Appetizer/Soup	Soto Ayam
		Meat / Vegetable (Mains)	Ayam Taliwang
		Starch	Nasi/Mie Goreng
		Salad	Gado-Gado Salad
		Accompaniment	Sambal Oelek
		Dessert	Martabak Manis
7	Philippines	Appetizer/Soup	Sinigang
		Meat / Vegetable (Mains)	Chicken Adobo
		Starch	Steamed Rice
		Salad	Ensaladang Mangga
		Accompaniment	Lumpia
		Dessert	Puto Bumbong
8	Vietnam	Appetizer/Soup	Phở
		Meat / Vegetable (Mains)	Bún Chả
		Starch	Rice Noodles
		Salad	Gỏi Cuốn
		Accompaniment	Banh Mi
		Dessert	Bánh Chuối Chiên
9	Cambodia	Appetizer/Soup	Khao Piak Sen
		Meat / Vegetable (Mains)	Fish Amok
		Starch	Khao Niew
		Salad	Plea Sach Muon
		Accompaniment	Jeow Bong
		Dessert	Num Ansom Chek
10	Mongolia	Appetizer/Soup	Bansh Soup
		Meat / Vegetable (Mains)	Khorkhog
		Starch	Boortsog or Tsuivan
		Salad	Capital Salad
		Accompaniment	Aaruul
		Dessert	Suutei Tsai
11	Burma	Appetizer/Soup	Mohinga
		Meat / Vegetable (Mains)	Khow Suey
		Starch	Shan Noodles
		Salad	Laphet Thoke
		Accompaniment	Balachaung
		Dessert	Shwe Yin Aye
12	Laos	Appetizer/Soup	Khao Piak Sen
		Meat / Vegetable (Mains)	Laap (Larb)
		Starch	Khao Niew
		Salad	Tam Mak Hoong
		Accompaniment	Jeow Bong
		Dessert	Khao Tom Mad

13	Tibet	Appetizer/Soup	Tenthuk
		Meat / Vegetable (Mains)	Chicken Shapta
		Starch	Tingmo
		Salad	Tibetan Cucumber Salad
		Accompaniment	Momos
		Dessert	Khapse
14	Molecular Gastronomy	Develop one menu of molecular gastronomy using oriental cuisine in which students apply the knowledge and skills acquired from both theory and practical	
15	Fusion	Develop one fusion menu that creatively combines elements of Oriental cuisines with Indian cuisine	

Note:

- The 13 Regional Menus should each consist of 6 dishes with appetizer/soup, meat / vegetable, starch, salad, accompaniment & dessert

Examination Pattern:

At the time of Examination, it is expected that all students would make individual presentations of a menu of any 1 cuisine each with minimum menu consisting of 1 Appetizer/Soup, 1 Meat / Vegetable (Mains) served with 1 accompaniment of rice/bread and 1 Dessert (3 course menu of 4 dishes)

Subject: Food Production V PART 2 (THEORY)

Subject Code: HS 352 MJ T **Vertical:** Major Core MJ

Subject Credits: 04 **Hours per week:** 04

Semester: VI

Examination Evaluation Scheme		
Internal Examination (Concurrent)	External Examination	Total Marks
30	70	100

CO1: Identify, explain, prepare, and analyse major Middle Eastern culinary traditions by producing authentic regional dishes using traditional ingredients, techniques, and cultural principles.

CO2: Apply culinary research methods and scientific principles to design, test, evaluate, and create innovative food products suitable for commercial application.

CO3: Understand, analyze, and evaluate human resource practices, labour relations, motivation strategies, and workforce planning techniques to effectively manage kitchen personnel.

CO4: Apply, analyze, and evaluate costing, budgeting, and financial analysis techniques to control kitchen expenses, assess revenue performance, and improve profitability in food production operations.

CO5: Understand and identify financial risks, internal control systems, and advanced costing methods to enhance operational stability and profitability in kitchen management.

CO6: Understand legal, regulatory and compliance requirements related to food production accounting and financial documentation.

		Hours	Marks
Chapter 1	MIDDLE EASTERN CUISINE & EMERGING CUISINES OF THE SOUTH ASIAN SUBCONTINENT	16	30
	<p>1.1 Introduction to Middle Eastern Cuisine Historical and Cultural Influences</p> <ul style="list-style-type: none"> • Origin of Middle Eastern food traditions • Influence of ancient civilizations (Persian, Ottoman, Egyptian) • Trade routes: Silk Route, Spice Route • Religious influence (Islam, Halal customs) <p>Geographical Factors Influencing Cuisine</p> <ul style="list-style-type: none"> • Desert, Mediterranean, and mountainous climates • Impact on ingredients such as olives, dates, grains, lamb • Agricultural practices across regions <p>Key Culinary Regions Culinary Identity, Signature Dishes of the Countries, Ingredients, Spices & Cooking Techniques, Key Ingredients</p> <ul style="list-style-type: none"> • Lebanon – fresh herbs, dips, mezze culture • Turkey – Ottoman-influenced kebabs, breads, pastries • Iran – saffron, herbs, dried fruits, Chelo Kebab 		

	<ul style="list-style-type: none"> • Israel & Palestine - Shakshuka, Mediterranean flavors, fusion of cuisines due to transmigration, Musakhan Qidreh • Jordan & Syria- – Tribal Bedouin cooking, Mansaf, rich mezze, slow- cooked stews, Aleppo pepper • Saudi Arabia – spiced rice dishes like Kabsa/Mandi • Bahrain, Qatar & UAE – Emirati cuisine, Persian and Indian influences, grilled seafood, khubz, Muhammar, one- pot meals, Harees • Oman & Yemen – Majboos, Shuwa, Yemeni Mandi, slow-cooked meats • Iraq & Kuwait - Mesopotamian Heritage Cuisine, River Fish Grilling (Masgouf) <p>Halal Food Guidelines</p> <ul style="list-style-type: none"> • Permitted vs prohibited meat types • Slaughtering methods • Cross-contamination prevention in kitchens • Halal certification in modern hospitality kitchens 		
1.2	<p>Modern Middle Eastern Trends Fusion Middle Eastern Cuisine</p> <ul style="list-style-type: none"> • Lebanese–French fusion • Emirati–Asian fusion • Modern kebab plating techniques <p>Healthy Adaptations</p> <ul style="list-style-type: none"> • Low-fat hummus, baked falafel • Wholegrain pita breads • Vegan Middle Eastern dishes • Gluten-free couscous options <p>Use of Ancient Grains</p> <ul style="list-style-type: none"> • Freekeh (Levant, Jordan) • Bulgur (Turkey, Lebanon) • Quinoa (modern fusion adoption) <p>Modern Culinary Innovations</p> <ul style="list-style-type: none"> • Molecular Gastronomy in Sweets (Saffron Foam, Rose-Infused Gels), Sous-Vide Kebabs • Sustainability Trends (Zero-Waste Mezze Boards) 		
1.3	<p>Emerging Cuisines of the South Asian Subcontinent</p> <ul style="list-style-type: none"> • Sri Lanka - Hoppers, Fish Ambul Thiyal, coconut-based cuisine, rice & curry tradition, bold spices, strong seafood influence, • Bangladesh - Hilsa Curry, Bhuna Khichuri, Central Asian–Persian influence, rice pilafs, kebabs, use of dried fruits and mild spices • Afghanistan - Kabuli Pulao, Chapli Kebab, rice- and fish-centric cuisine, mustard oil, riverine cooking traditions • Nepal & Bhutan - Himalayan Cuisine, Tibetan influence, Dal Bhat Tarkari, Momo, Kewa Datshi, Ema Datshi, Mahayana Buddhism and isolated mountain lifestyle influence 		

Chapter 2	PRODUCT RESEARCH & DEVELOPMENT IN CULINARY SCIENCE	08	10
	2.1 Fundamentals of Culinary R&D <ul style="list-style-type: none"> • Understanding consumer needs • Market gap analysis • Food innovation cycles 		
	2.2 Product Ideation & Prototype Development <ul style="list-style-type: none"> • Concept development • Standardization of recipes • Sensory evaluation techniques 		
	2.3 Food Technology Applications <ul style="list-style-type: none"> • Texture modification • Functional ingredients • Clean-label product development 		
	2.4 Modern Kitchen R&D Trends <ul style="list-style-type: none"> • Plant-based product innovation • Smart kitchen equipment in R&D (AI sous-vide, induction precision cooking) • Lab-grown meat & alternative proteins • Low-sodium, low-sugar formulations 		
	2.5 Documentation & Costing of New Products <ul style="list-style-type: none"> • Yield testing • Cost feasibility • Pilot production planning 		
Chapter 3	HUMAN RESOURCE MANAGEMENT (HRM) & LABOUR RELATIONS IN THE KITCHEN	09	15
	3.1 HR Planning in Food Production <ul style="list-style-type: none"> • Job roles in kitchens • Manpower forecasting • Competency-based recruitment 		
	3.2 Staff Training & Development <ul style="list-style-type: none"> • Skill mapping • On-the-job training • Performance evaluation methods 		
	3.3 Labour Management & Motivation <ul style="list-style-type: none"> • Incentive systems • Team management • Conflict resolution 		
	3.4 New HR Trends in Kitchens <ul style="list-style-type: none"> • Mental health & stress management in kitchens • Diversity & inclusion in culinary teams • Auto Shift Scheduling through AI • Training Multiskilled Personnel • Green HRM 		
Chapter 4	FOOD PRODUCTION ACCOUNTING, COSTING & BUDGETING	09	15
	4.1 Introduction to Food Production Accounting <ul style="list-style-type: none"> • Importance of accounting in kitchen operations • Types of costs: fixed, variable, semi- variable • Direct vs indirect costs 		

	4.2 Cost Control & Material Management		
	<ul style="list-style-type: none"> • Purchase control • Receiving control standards • Inventory control (First In First Out, Last In First Out, Perpetual inventory) • Portion control 		
	4.3 Standard Recipe Costing		
	<ul style="list-style-type: none"> • Yield percentage • Food cost computation • Cost per portion analysis • Contribution margins 		
	4.4 Budgeting for Kitchen Department		
	<ul style="list-style-type: none"> • Sales forecasting • Budget preparation (monthly & yearly) • Variance analysis 		
	4.5 Financial Statements & Profitability Analysis		
	<ul style="list-style-type: none"> • Kitchen profit & loss statement • Break-even analysis • Menu engineering (Star, Plow horse, Puzzle, Dog) 		
	4.6 Current Trends in Kitchen Accounting		
	<ul style="list-style-type: none"> • Cloud-based Point of Sales systems • AI-driven inventory forecasting • Automated cost tracking (food waste analysis tools) • Digital menu engineering software 		
Chapter 5	FINANCIAL RISK MANAGEMENT & ADVANCED COSTING IN FOOD PRODUCTION	09	15
	5.1 Financial Risks in Food Production		
	<ul style="list-style-type: none"> • Cost fluctuations (Meat, Vegetables) • Vendor risks & credit risks • Waste & spoilage risks • Operational inefficiency risks 		
	5.2 Risk Mitigation Tools		
	<ul style="list-style-type: none"> • Vendor contract management • Food safety compliance • Insurance (product liability, equipment breakdown) 		
	5.3 Advanced Costing Techniques		
	<ul style="list-style-type: none"> • Activity-based costing (ABC) • Prime cost analysis • Cost-volume-profit analysis (CVP) • Advanced recipe & menu costing techniques 		
	5.4 Costing for Waste Management & Sustainability		
	<ul style="list-style-type: none"> • Food waste audits • Carbon footprint costing • Energy efficiency costing 		
	5.5 Modern Financial Trends		
	<ul style="list-style-type: none"> • Digital dashboards for cost monitoring • Smart kitchen analytics • Predictive costing using AI models 		

Chapter 6	INTRODUCTION TO LEGAL COMPLIANCE & ACCOUNTING IN FOOD PRODUCTION	09	15
6.1	Introduction to Food Safety Laws <ul style="list-style-type: none"> • Food Safety and Standards Authority of India Act & regulations 2006. • Food Safety Management Systems (FSMS) • Hazard Analysis and Critical Control Points compliance 		
6.2	Financial Legal Requirements <ul style="list-style-type: none"> • Taxation in food production • Goods and Services Tax implications on food cost • Licensing & permits for kitchen operations 		
6.3	Labour & Environmental Laws <ul style="list-style-type: none"> • Employment Act, 2019. • The Occupational Safety, Health and Working Conditions Code, 2020 (workplace safety, hygiene, working conditions in kitchens) • The Shops and Establishments Act (State-specific) (Working hours, leave, employment conditions in restaurants/hotels) • Safety & sanitation rules The Food Safety and Standards Act, 2006 (FSSAI) • (Primary law governing food safety, hygiene, licensing) • FSSAI Schedule 4 Guidelines • Waste management regulations (Bio- waste, plastic waste) The Environment (Protection) Act, 1986 		
6.4	Audit & Internal Control Requirements <ul style="list-style-type: none"> • Internal audit procedures • External quality audits • Documentation required by law (logbooks, temperature logs, receiving reports) 		
6.5	Introduction to Emerging Trends in Legal Compliance <ul style="list-style-type: none"> • Digital audit trails • AI-based compliance tracking • Blockchain for supply chain transparency • Sustainability compliance audits 		
Total		60	100

NOTE:

Students should be familiar with the glossary of terms pertaining to topics of syllabus.

Chapter: 1 Middle Eastern Cuisine & Emerging Cuisines of the South Asian Subcontinent

Tahini | Sumac | Za'atar | Baharat | Harissa | Labneh | Pomegranate Molasses | Freekeh | Kibbeh | Shawarma | Mezze | Falafel | Manakish | Mandi | Dry Roasting | Char-Grilling | Mahshi | Pickling | Slow Braising | Flatbread Baking | Labneh | Couscous | Kashk | Samneh | Sumac | Allspice | Hummus | Dolma | Markook | Loomi | Pol Sambol | Ceylon Cinnamon | Hoppers | Panta Bhat | Kacchi Biryani | Bolani | Chapli Kebab | Thukpa | Ema Datshi.

Chapter: 2 Product Research & Development in Culinary Science

Food Innovation | Product Development | Standardization | Sensory Evaluation | Shelf Life | Pilot Batch | Formulation | Prototype | Yield Test | Quality Parameters | Food Fortification | Emulsification | Gelation | Stability Testing | Process Optimization | Texture Analysis |

Preservation | Packaging Trials | Control Sample.

Chapter: 3 Human Resource Management (HRM) & Labour Relations in the Kitchen

Human Resource Management | Recruitment | Selection | Induction | Training | Performance Appraisal | Motivation | Wages | Labour Turnover | Workforce Planning | Employee Welfare | Shift Scheduling | Conflict Resolution | Job Description

Chapter: 4 Food Production Accounting, Costing & Budgeting

Capital | Revenue | Expenditure | Fixed Cost | Variable Cost | Prime Cost | Overheads | Gross Profit | Net Profit | Break-Even Point | Budget | Cash Flow | Balance Sheet | Profit And Loss Account | Cost Control | Standard Costing | Food Cost Percentage | Labour Cost Percentage | Depreciation | Working Capital.

Chapter: 5 Financial Risk Management & Advanced Costing In Food Production

Risk Assessment | Hazard Identification | Risk Mitigation | Contingency Planning | Loss Prevention | Insurance Coverage | Internal Control | Cost-Benefit Analysis | Variance Analysis | Marginal Costing | Activity-Based Costing | Opportunity Cost | Sunk Cost | Forecasting | Sensitivity Analysis | Break-Even Analysis | Standard Deviation | Internal Audit | Fraud Risk | Crisis Management.

Chapter: 6 Introduction to Legal Compliance & Accounting in Food Production

FSSAI | HACCP | GHP | Food Safety Audit | Compliance | Due Diligence | Critical Control Point | GST | Minimum Wages Act | Fire Safety NOC | Statutory Audit.

Assignments: Any FOUR assignments to be submitted by students by the end of the semester.

Sr. No.	Assignment Topic	Assignment Type	Reference Chapter	Expected Learning Outcome (CO)
1	Comparative Study of 8 Middle Eastern Countries & Their Culinary Identity Identification & Use of Middle Eastern Spices + Halal Guidelines	Written Report	Chapter 1	Understand historical, geographical, and cultural factors influencing Middle Eastern cuisine. CO1
2	Report on Modern Middle Eastern Trends (Fusion, Healthy, Sustainable Innovations)	Written Assignment	Chapter 1	Understand and analyze modern trends, sustainability, and fusion cuisine in contemporary kitchens. CO1
3	Development of a New Food Product (Prototype + Yield Test + Costing)	Culinary R&D Project	Chapter 2	Demonstrate skills in research, product innovation, sensory evaluation, costing, and pilot production. CO2
4	Analyze HR Planning in Food Production focusing on job roles, manpower forecasting, and competency-based recruitment in a professional kitchen	Case Study / Report	Chapter 3	Understand kitchen staffing structures, apply manpower planning techniques, evaluate recruitment based on competencies CO3

5	Analyze Cost Control & Material Management practices: purchase control, receiving standards, inventory systems, and portion control	Practical Assignment / Report	Chapter 4	Understand cost control systems, apply inventory management techniques, analyze portion and material control efficiency CO4
6	Evaluate Advanced Costing Techniques such as ABC, CVP analysis, and menu costing in a food production unit	Analytical Assignment / Numerical Case Study	Chapter 5	Understand advanced costing methods, apply cost analysis tools, interpret financial data for decision-making CO5
7	Prepare a Mini Audit Report on Accounting, Cost Control, and Compliance Practices in a Kitchen	Case Study + Analysis	Chapters 6	Apply accounting, budgeting, cost control, risk management, and legal compliance concepts to real/virtual kitchen operations. CO6

REFERENCES:

1. **S. Thangam Philip** *Modern Cookery for Teaching and the Trade (Vol. 1 & 2)* – Orient Blackswan
2. **Krishna Arora & M. Arora** *Foundations of Cooking* – PHI Learning
3. **K. Sudhir Andrews** *Introduction to Catering: Ingredients, Hygiene and Nutrition* – Tata McGraw-Hill
4. **S. P. Bali** *Food Production Operations* – Oxford University Press India
5. **S. Ranganna** *Handbook of Analysis and Quality Control for Fruit and Vegetable Products* – McGraw-Hill
6. **Harold McGee** *On Food and Cooking: The Science and Lore of the Kitchen* – Scribner foundations
7. **Nathan Myhrvold, Chris Young & Maxime Bilet** *Modernist Cuisine (Vol. 1–6)* – The Cooking Lab
8. **Andrew Dornenburg & Karen Page** *The Flavor Bible* – Little, Brown and Company
9. **David Kinton, Victor Ceserani & Ronald Foskett** *The Theory of Catering / Practical Cookery* – Hodder Education
10. **Jack D. Ninemeier & David K. Hayes** *Restaurant Operations Management* – Pearson

Subject: Food Production V PART 2 (PRACTICAL)
Subject Code: HS 352 (P2) P **Vertical:** Major Core MJP
Subject Credits: 02 **Hours per week:** 04
Semester: VI

Examination Evaluation Scheme		
Internal Examination (Concurrent)	External Examination (Performance in the Practical Exams)	Total Marks
15	35	50

Course Outcomes:

CO1: Understand and describe the regional culinary styles, ingredients, and cultural influences of Middle Eastern and South Asian subcontinent cuisines.

CO2: Apply traditional cooking techniques to prepare authentic dishes from these regions, demonstrating proper use of ingredients and methods.

CO3: Evaluate and adapt regional cuisines with an emphasis on sustainability and modern presentation while preserving cultural authenticity.

Practicals:

Teachers/Instructors may **customize the menu** based on student learning goals, availability of ingredients, and practical feasibility.

Please note, the regions and dishes listed below are for reference and suggestions only.

Practical No.	Country / Theme	Sample Menu suggestions	
1	Lebanon	Appetizer/Soup	Shorbat Adas
		Meat / Vegetable (Mains)	Shish Taouk
		Starch	Khubz
		Salad	Tabbouleh
		Accompaniment	Baba Ganoush
		Dessert	Baklava
2	Turkey	Appetizer/Soup	Manti
		Meat / Vegetable (Mains)	Döner Kebap
		Starch	Pide
		Salad	Çoban Salatası
		Accompaniment	Imam Bayildi
		Dessert	Künefe
3	Iran	Appetizer/Soup	Ash-e Reshteh
		Meat / Vegetable (Mains)	Joojeh Kebab
		Starch	Tahdig
		Salad	Shirazi Salad
		Accompaniment	Mirza Ghasemi
		Dessert	Faloodeh or Sholeh Zard

4	Israel & Palestine	Appetizer/Soup	Falafel
		Meat / Vegetable (Mains)	Musakhan or Shawarma
		Starch	Taboon
		Salad	Salata Arabiya
		Accompaniment	Hummus & Baba Ghanoush
		Dessert	Basbousa
5	Jordan & Syria	Appetizer/Soup	Shorbat Freekeh
		Meat / Vegetable (Mains)	Mansaf
		Starch	Markouk
		Salad	Fattoush
		Accompaniment	Labneh
		Dessert	Knafeh
6	Saudi Arabia	Appetizer/Soup	Shorbat Dajaj
		Meat / Vegetable (Mains)	Kabsa
		Starch	Tameez
		Salad	Salata Hara
		Accompaniment	Dakkous
		Dessert	Maqshush
7	Bahrain, Qatar, UAE	Appetizer/Soup	Samboosa
		Meat / Vegetable (Mains)	Thareed
		Starch	Khameer
		Salad	Salata Hara
		Accompaniment	Daqoos
		Dessert	Luqaimat
8	Oman & Yemen	Appetizer/Soup	Saltah, Mishkak, Masoob
		Meat / Vegetable (Mains)	Samak Mashwi
		Starch	Malawah
		Salad	Fattah Batinjan
		Accompaniment	Zhug
		Dessert	Khaliat al-Nahl or Bint Al Sahn
9	Iraq & Kuwait	Appetizer/Soup	Shorbat Harees
		Meat / Vegetable (Mains)	Masgouf
		Starch	Samoon
		Salad	Salatet Raheb
		Accompaniment	Amba
		Dessert	Halawat al-Jazar or Kleicha
10	Sri Lanka	Appetizer/Soup	Bittara Appa
		Meat / Vegetable (Mains)	Kalupol Curry
		Starch	Godamba Roti
		Salad	Seeni Sambol
		Accompaniment	Malu Pan
		Dessert	Watalappan
11	Bangladesh	Appetizer/Soup	Doi Fuchka
		Meat / Vegetable (Mains)	Ilish Bhapa
		Starch	Gobindobhog
		Salad	Cucumber Bhorta
		Accompaniment	Chotpoti
		Dessert	Tusha Shinni

12	Afghanistan	Appetizer/Soup	Aushak
		Meat / Vegetable (Mains)	Qormah e gosht
		Starch	Pumpkin Bolani or Tabakhai
		Salad	Torshi
		Accompaniment	Borani Banjan
		Dessert	Gosh-e-Fil
13	Nepal & Bhutan	Appetizer/Soup	Chatamari
		Meat / Vegetable (Mains)	Jasha Maru or Ema Datshi
		Starch	Dhindo
		Salad	Chukauni
		Accompaniment	Ezay
		Dessert	Lakhamari
14	Research–Based Menu	Develop one menu based on product research in which students apply the knowledge and skills acquired from both theory and practical	
15	Fusion Menu	Develop one fusion menu that creatively combines elements of Middle Eastern or South Asian subcontinent cuisines with Indian cuisine	

Note:

- The 13 Regional Menus should each consist of 6 dishes with appetizer/soup, meat / vegetable, starch, salad, accompaniment & dessert

Examination Pattern:

At the time of Examination, it is expected that all students would make individual presentations of a menu of any 1 cuisine each with minimum menu consisting of 1 Appetizer/Soup, 1 Meat / Vegetable (Mains) served with 1 accompaniment of rice/bread and 1 Dessert (3 course menu of 4 dishes)

Subject: Food & Beverage Service V PART 1 (THEORY)

Subject Code: HS 353 MJ T Vertical: Major Core MJ

Subject Credits: 04 Hours per week: 04

Semester: VI

Examination Evaluation Scheme		
Internal Examination	External Examination	Total
30	70	100

Course Outcomes (COs)

CO 1: Understand the concept, types, service cycle, staffing, and operational procedures of Room Service/In-Room Dining in hospitality establishments.

CO 2: Explain banquet organization, booking procedures, banquet layouts, buffet arrangements, formal functions, and MICE operations in hotels.

CO 3: Identify different types of bars, bar layouts, design considerations, records maintained, and licensing requirements in bar operations.

CO 4: Demonstrate knowledge of personnel management practices including staffing, job descriptions, training methods, performance management, and staff development in F&B service.

CO 5: Understand the objectives, importance, and phases of food and beverage control systems used in hospitality operations.

CO 6: Apply concepts of costing, budgeting, food control methods, inventory systems, and store record management in hospitality operations.

		Hours	Marks
Chapter 1	ROOM SERVICE/IN ROOM DINING (IRD)	09	16
1.1	Introduction to IRD - Definition, Types of room service – Centralised, De-centralised, Mobile pantry - Importance of Room Service Department in a hotel.		
1.2	Cycle of Service in IRD - Lead Time - Scheduling and Staffing		
1.3	Formats used in IRD		
1.4	Minibar - Introduction, items kept		
Chapter 2	BANQUETS	11	18
2.1	Organization structure: Duties & Responsibilities of banquet Manager, Captain, Server		
2.2	Banquet Function Prospectus		
2.3	Administrative Procedures (Banquet Booking Procedure)		
2.4	Seating Arrangements , Banquet layouts, Types of Buffet, live counters		
2.5	Types of Functions –Formal, Informal		
2.6	Formal Functions –Menu, Staffing, Order of Service		
2.7	MICE –Concept and F&B operations involved		

Chapter 3	BAR PLANNING AND OPERATIONS	11	18
3.1	Types of Bar (Lounge, cocktail, Wine Bar, Dispense Bar, Sunken Bar, Salsa Bar, Cigar Bar, Bikers Bar, Cop Bar, Sports Bar, Alcohol Free Bar)		
3.2	Layout of a standard American Bar, Parts of Bar		
3.3	Designing Considerations –Lighting, Furniture, Décor		
3.4	Records Maintained (Daily Beverage Inventory Report, Record of Consumption of Cocktails, Inter Bar Transfer Record, Requisitions Record, FLR Record)		
3.5	Licenses required (FSSAI Food Safety and Standards Authority License, Liquor License, Eating House License, Shop and Establishment Act, Fire Department, Lift Clearance, Music License, Certificate of Environmental Clearance, Signage License)		
Chapter 4	PERSONNEL MANAGEMENT IN F&B SERVICE	09	15
4.1	Staff Requirement in Restaurant, Banquet and IRD		
4.2	Job Description, specification		
4.3	Performance Management		
4.4	Staff Training–OJT, Simulation, Classroom		
4.5	Staff Promotion, Intradepartmental Transfer		
Chapter 5	AN OVERVIEW OF FOOD AND BEVERAGE CONTROL	11	18
5.1	Introduction to F&B control		
5.2	Objectives and importance		
5.3	Control Cycle – Planning phase– Financial, Catering, Marketing Operational phase– Purchasing, Storing, Issuing, Preparing, selling Management Phase– Cost reporting, Assessment, corrective measures		
Chapter 6	FINANCIAL ASPECTS	09	15
6.1	Elements of Cost & Types of cost		
6.2	Budget –Types of Budget		
6.3	Sources of Finance to start an outlet/ hotel		
6.4	Concepts of Food Control –SPS, Standard Yield, Recipe, Portion, issuing methods – LIFO, FIFO		
6.5	Records maintained by store department (dead stock register, issue register.		
6.6	Role of Store, Kitchen and F&B department in food control		
Total		60	100

NOTE:

Students should be familiar with the glossary of terms pertaining to topics of syllabus.

Chapter 1 – Room Service / In Room Dining (IRD)

In Room Dining, Centralized Service, Decentralized Service, Mobile Pantry, Service Cycle, Lead Time, Staffing, Minibar, Guest Service

Chapter 2 – Banquets

Banquet Operations, Banquet Manager, Banquet Captain, Banquet Booking, Function Prospectus, Seating Arrangements, Banquet Layouts, Buffet Service, Live Counters, Event Catering, Formal Functions, Informal Functions, Function Catering, Menu Planning, Staffing, Order of Service, MICE Operations, Banquet Service, Catering Management, Event Hospitality

Chapter 3 – Bar Planning and Operations

Cocktail Bar, Wine Bar, Sports Bar, Bar Layout, Bar Design, Beverage Inventory, FLR Record, Liquor License, FSSAI License, Bar Operations

Chapter 4 – Personnel Management in F&B Service

Staff Requirement, Job Description, Job Specification, Performance Management, Staff Training, On-the-Job Training, Simulation Training, Classroom Training, Staff Promotion, Departmental Transfer

Chapter 5 – An Overview of Food and Beverage Control

F&B Control, Cost Control, Financial Planning, Purchasing Control, Storing, Issuing, Cost Reporting, Corrective Measures, Operational Control, Control Cycle

Chapter 6 – Financial Aspects

Elements of Cost, Types of Cost, Budgeting, Sources of Finance, Standard Portion Size, Standard Yield, FIFO Method, LIFO Method, Store Records, Food Control

Assignments: Any FOUR assignments to be submitted by students by the end of the semester.

Sr. No.	Assignment Topic	Assignment Type	Reference Chapter	Expected Learning Outcome (CO)
1	Draw Flowchart of IRD Service Cycle	Presentation	Chapter 1	Students will be able to explain the concept, service cycle, staffing, and operational procedures followed in Room Service/In-Room Dining operations. CO1
2	Visit a commercial banquet and generate a sample booking enquiry	Research-Based Written Assignment / Presentation	Chapter 2	Students will be able to understand banquet organization, booking procedures, banquet layouts, and planning requirements for banquet functions. CO2
3	Visit Bar of a 5*hotel and draw its layout	Presentation	Chapter 3	Students will be able to identify different bar layouts, operational areas, design considerations, and licensing requirements in bar operations. CO 3
4	Prepare a Staff Requirement and Training Plan for F&B Service Department	Report	Chapter 4	Students will be able to demonstrate knowledge of staffing, job roles, training methods, and personnel management practices in F&B service. CO4
5	Collect and Study F&B Control Formats Used in Hotels	Report	Chapter 5	Students will be able to explain the objectives, importance, and operational phases of food and beverage control systems. CO5

6	Design a Standard Purchase Specification and Store Record Format	Preparation	Chapter 6	Students will be able to apply concepts of costing, budgeting, inventory control, issuing methods, and store record maintenance in hospitality operations. CO6
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References:

1. Food & Beverage Service– Dennis Lillicrap and John Cousins
2. Food & Beverage Service– R. Sinagaravelavan
3. Food & Beverage Service Training Manual –Sudhir Andrews, Tata McGraw Hill
4. Modern Restaurant Service– John Fuller
5. The Restaurant (from Concept to Operation) –Lipinski
6. Bar and Beverage Book–Chris Katsigris, Chris Thomas
7. Textbook of Food & Beverage Service–Anita Sharma, S.N. Bagchi
8. Food and Beverage Management–Bernard Davis, Sally Stone

Subject: Food & Beverage Service V PART 1 (PRACTICAL)

Subject Code: HS 353 MJ P **Vertical:** Major Core MJP

Subject Credits: 02 **Hours per week:** 04

Semester: VI

Examination Evaluation Scheme		
Internal Examination (Concurrent)	External Examination (Performance in the Practical Exams)	Total Marks
15	35	50

Course Outcomes (COs)

CO 1: Perform and demonstrate IRD / Room Service operations.

CO 2: Prepare operational formats used in F&B departments.

CO 3: Apply banquet planning and administrative procedures.

CO 4: Design bar layouts and understand bar operations.

CO 5: Apply food & beverage control techniques and records.

CO 6: Demonstrate personnel management and financial planning skills in F&B.

List of Practicals

1. Draw, label, and explain in detail the Flow Chart of In-Room Dining (IRD) Cycle of Service, highlighting coordination between service and kitchen.
2. Design Room Service Order Taking (RSOT) formats, including guest details, order controls, and billing components.
3. Prepare an In-Room Dining (IRD) staffing schedule along with a lead time chart, explaining manpower planning and service efficiency.
4. Prepare a comprehensive Banquet Organization Chart, clearly defining hierarchy, roles, and duties of banquet personnel.
5. Prepare a detailed Banquet Function Prospectus (BFP) covering guest requirements, menu planning, service sequence, and billing instructions.
6. Design banquet seating arrangements for various functions such as conferences, weddings, formal dinners, and cocktail events, etc.
7. Identify, classify, and explain different types of bars, including functional and operational characteristics.
8. Draw, label, and explain the layout of a standard American Bar, highlighting equipment placement and work flow.
9. Prepare a detailed list of bar records and licenses required for hotel bar operations in India.
10. Prepare job descriptions for F&B Manager, Restaurant Captain, and Server, including duties, responsibilities, and reporting structure.
11. Design a structured staff training module using OJT, classroom training, and simulation methods for F&B personnel.
12. Design a standard purchase specification for selected food and beverage items, including quality standards and supplier criteria.
13. Prepare Food Control Records (Bin Card, Issue Register, Dead Stock Register)
14. Prepare a basic food & beverage budget for a restaurant, showing projected income, expenses and profit.
15. Plan complete F&B operations for a formal function, covering menu planning, staffing, service sequence, and cost control.

Subject:	Food & Beverage Service V PART 2 (THEORY)		
Subject Code:	HS 354 MJ T	Vertical:	Major Core MJ
Subject Credits:	04	Hours per week:	04
Semester:	VI		

Examination Evaluation Scheme		
Internal Examination	External Examination	Total
30	70	100

Course Outcomes (COs)

CO 1: Understand the concept, types of trolleys, mise en place, service procedures, hygiene standards, and classical dishes associated with Gueridon service.

CO 2: Explain restaurant planning and operational requirements including location, design considerations, furniture, equipment, records, and licensing procedures.

CO 3: Understand the principles of marketing in food and beverage service industry including market segmentation, marketing mix, advertising, internet marketing, and merchandising.

CO 4: Demonstrate knowledge of purchasing management, procurement procedures, supplier selection, purchasing systems, and technology used in hospitality operations.

CO 5: Apply receiving, storing, issuing, inventory control procedures, safety practices, and record keeping systems in food and beverage operations.

CO 6: Understand the concept, tools, ingredients, techniques, and costing involved in molecular mixology and cocktail preparation.

		Hours	Marks
Chapter 1	GUERIDON SERVICE	09	16
1.1	Origin and Definition		
1.2	Types of Trolleys and Layout (Flambé Trolley, Carving Trolley, Hors d'oeuvre Trolley, Dessert Trolley, Cheese Trolley, Beverage Trolley)		
1.3	Mise en Place for Gueridon & Special Equipment (Flare lamps, Chafing dish or Suzette pans, Hot plates, Calor gas. Care and maintenance of equipment)		
1.4	Service Procedures (Trolley Set up, Order Taking & Method of Serving dishes at Table) & Hygiene & Safety standards		
1.5	Service of Important Classical Dishes Crêpes Suzette, Caesar Salad, Steak Diane, Banana Flambé, Pineapple Flambé, Roast Chicken, Prawns Cocktail, Peach Flambé, Rum Omlette)		
1.6	Japanese style of Service		
Chapter 2	RESTAURANT PLANNING AND OPERATIONS	11	18
2.1	Types of Restaurants		
2.2	Location or site		
2.3	Sources of Finance		
2.4	Design Considerations		
2.5	Furniture		
2.6	Lighting and Décor		

2.7	Equipment required		
2.8	Records maintained		
2.9	Licenses required		
Chapter 3	THE MARKETING OF FOOD & BEVERAGE SERVICE INDUSTRY	11	18
3.1	Marketing definition & elements of the marketing		
3.2	Marketing of Services (Intangibility, Inseparability, Variability, Perishability)		
3.3	Marketing Environment (Micro & Macro Environment)		
3.4	Market Segmentation (Geographic, Demographic, Psychographic, Behavioral)		
3.5	Marketing Mix (7 p's of Marketing)		
3.6	Product life cycle		
3.7	Internet Marketing		
3.8	Aims & objective of Advertising		
3.9	Advertising techniques (Direct Mail, Email, Broadcasting, Press, Advertising, Signs & Posters)		
3.10	Merchandising (Menu Merchandising)		
Chapter 4	PURCHASING MANAGEMENT AND PROCUREMENT CYCLE IN HOSPITALITY OPERATIONS	09	15
4.1	Introduction to procurement cycle (Definition & Overview of five stages in purchase cycle)		
4.2	Purchasing Procedures Purchasing Consideration, ABC analysis, Selection of supplier, Aids to Purchasing, Purchase methods		
4.3	Responsibilities of Purchasing Manager		
4.4	Technology in purchasing system		
4.5	Purchasing in Multi unit organization (Chain system, Franchise, Company operated unit)		
Chapter 5	RECEIVING, STORING AND INVENTORY CONTROL IN FOOD & BEVERAGE OPERATIONS	11	18
5.1	Receiving Procedure		
5.2	Receiving (High cost processed food)		
5.3	Duties & Responsibility of Receiving Manager & Clerk		
5.4	Safety & Security concerns in receiving (Unauthorized Entry, Theft and Pilferage, Short Delivery Fraud, Substandard or Wrong Quality Goods, Substitution of Goods, Improper Inspection, Improper Storage After Receiving, Lack of Surveillance, Poor Record Keeping, Expired Food & Contaminated of Food)		
5.5	Technology & Receiving Systems (Purchase Report, Automated Systems)		
5.6	Storing & Issuing of Food (Integration with PMS & stock Taking)		
5.7	Storing control general procedures (Defining storage area)		
5.8	Managing quality during storage (Product rotation, Controlled environment & Sanitation practices)		
5.9	Inventory record keeping procedure & systems (Inventory turnover, Physical inventory system, Perpetual inventory system)		

Chapter 6	MOLECULAR MIXOLOGY	09	15
6.1	Introduction to molecular Mixology (Definition, Origin & Evaluation, Role of Science & Chemistry in Mixology, Difference between traditional bartending & Molecular Mixology)		
6.2	Tools & Equipment used in Molecular Mixology		
6.3	Ingredients & Additives used in Molecular Mixology		
6.4	Molecular Mixology Techniques & Cocktail preparation		
6.5	Costing of molecular cocktail		
Total		60	100

NOTE:

Students should be familiar with the glossary of terms pertaining to topics of syllabus.

Chapter 1 – Gueridon Service

Gueridon Service, Flambé Trolley, Carving Trolley, Dessert Trolley, Mise en Place, Flare Lamps, Chafing Dish, Trolley Setup, Classical Dishes, Japanese Service

Chapter 2 – Restaurant Planning and Operations

Restaurant Planning, Site Selection, Financial Planning, Restaurant Design, Furniture Layout, Lighting and Décor, Restaurant Equipment, Operational Records, Restaurant Licenses, Hospitality Operations

Chapter 3 – The Marketing of Food & Beverage Service Industry

Marketing Mix, Service Marketing, Market Segmentation, Micro Environment, Macro Environment, Product Life Cycle, Internet Marketing, Advertising Techniques, Menu Merchandising, Consumer Behavior

Chapter 4 – Purchasing Management and Procurement Cycle in Hospitality Operations

Procurement Cycle, Purchasing Procedures, ABC Analysis, Supplier Selection, Purchase Methods, Purchasing Manager, Technology in Purchasing, Chain System, Franchise Operations, Procurement Management

Chapter 5 – Receiving, Storing and Inventory Control in Food & Beverage Operations

Receiving Procedure, Receiving Manager, Food Storage, Inventory Control, Stock Taking, Product Rotation, Perpetual Inventory, Physical Inventory, Automated Systems, Food Safety

Chapter 6 – Molecular Mixology

Molecular Mixology, Cocktail Chemistry, Molecular Techniques, Bartending Science, Mixology Equipment, Additives and Ingredients, Cocktail Preparation, Spherification, Foams and Gels, Cocktail Costing.

Assignments: Any FOUR assignments to be submitted by students by the end of the semester.

Sr. No.	Assignment Topic	Assignment Type	Reference Chapter	Expected Learning Outcome (CO)
1	Prepare a chart showing different types of Gueridon trolleys and their uses.	Presentation	Chapter 1	Students will be able to identify various types of Gueridon trolleys and explain their functions and applications in food service operations. CO1
2	Plan & Design Operational Requirements of a QSR	Case Study / Written	Chapter 2	Students will be able to analyze restaurant planning and operational aspects including location, design, finance, and statutory requirements. CO2
3	Prepare an advertisement campaign for Sea Food Specialty Restaurant	Analytical / Written	Chapter 3	Students will be able to apply promotional tools like advertising, PR, menu merchandising, and upselling to improve sales performance. CO3
4	Prepare a Procurement list for Preopening Bar and Additionally furnish the list of Supplier & Manufacturer	Written / Process-based	Chapter 4	Students will be able to explain and implement purchasing procedures, procurement cycle stages, and supplier selection methods. CO4
5	Prepare a SOP for Receiving, Storing, Issuing of Frozen Food in Food & Beverage Operations	Written + Flow-chart based	Chapter 5	Students will be able to apply standard receiving, storing, issuing, and inventory control procedures to ensure quality and cost control. CO5
6	Prepare any two modern beverage recipe using Molecular Mixology Techniques.	Research-based / Presentation	Chapter 6	Students will be able to explain and apply molecular mixology concepts, tools, techniques, and menu planning with costing. CO6

References:

1. *Food and Beverage Service* – **Dennis R. Lillicrap & John A. Cousins**
Hodder Education / Hodder Arnold, UK
2. *Hotel Management and Operations* – **Denney G. Rutherford** **Publisher:**
John Wiley & Sons, USA
3. *Professional Hotel Management* – **Dr. K. C. Arora & Kaushik** **Publisher:**
Kalyani Publishers, New Delhi
4. *Marketing for Hospitality and Tourism* -**Kotler, Philip; Bowen, John; Makens, James** **Publisher:** Pearson Education, New Delhi
5. *Hospitality Marketing* -**Bowie, David & Buttle, Francis** **Publisher:**
Butterworth-Heinemann (Elsevier), UK
6. *Food & Beverage Service Management* – Bernard Devis **Publisher:**
Butterworth-Heinemann (Elsevier), Oxford / UK
7. *Food and Beverage Control*-**Singh, S. K.** **Publisher:** Oxford University
Press, New Delhi
8. *The Bar and Beverage Book*-**Katsigris, Costas & Thomas, Chris**
Publisher: John Wiley & Sons, USA
9. *Molecular Gastronomy*- **This, Hervé** **Publisher:** Columbia University Press,
USA
10. *Liquid Intelligence* Arnold, **Dave** **Publisher:** W. W. Norton & Company,
USA
11. *The Craft of the Cocktail*-**DeGroff, Dale** **Publisher:** Clarkson Potter
Publishers, USA
12. *The Bar and Beverage Book*- **Katsigris, Costas & Thomas,**
Chris**Publisher:** John Wiley & Sons, USA

Subject:	Food & Beverage Service V PART 2 (PRACTICAL)		
Subject Code:	HS 354 MJ P	Vertical:	Major Core MJP
Subject Credits:	02	Hours per week:	04
Semester:	VI		

Examination Evaluation Scheme		
Internal Examination (Concurrent)	External Examination (Performance in the Practical Exams)	Total Marks
15	35	50

Course Outcomes (COs)

CO 1: Prepare and serve various gueridon dishes.

CO 2: Understand the planning of different types of Restaurants.

CO 3: Make and serve variety of cocktails and cocktails with the molecular mixology.

CO 4: Acquire the skills of advertising, merchandising, sales promotion and Public relations.

CO 5: Hand on practice of software used in F&B Service.

Practical:

Minimum **15 Individual Practicals** to be conducted during the semester.

1. Gueridon service: Preparation and service of dishes from the trolley to guest table Dish 1
2. Gueridon service: Preparation and service of dishes from the trolley to guest table Dish 2
3. Gueridon service: Preparation and service of dishes from the trolley to guest table Dish 3
4. Restaurant Planning: Layout of all facilities such as Lounge, dining room, bar counter, kitchen, storeroom, washrooms etc.
5. Equipment list- quotation gathering
6. Uniforms - quotation gathering
7. Menu merchandising
8. Licenses required to operate a Restaurant
9. Advertising and Public Relation activities
10. Purchasing specifications, quotations
11. Conduct ABC analysis of food inventory items and supplier evaluation
12. Develop a sanitation and security checklist for receiving and storage areas
13. Molecular Mixology – Introduction to equipment
14. Molecular Mixology – Cocktails with spherification, foaming, smoking, etc
15. Molecular Mixology – Mocktails with spherification, foaming, smoking, etc

Note:

(Dishes for Gueridon Practical: Whole Melon, Caesar Salad, Clear Soup with Sherry, Beef Stroganoff, Roast Leg of Lamb, Roast Chicken, Peach Flambe, Pear Flambe, Banana Flambe, Strawberry Romanoff, Pineapple Flambe, Fresh Fruit, Irish Coffee, Jamaican Coffee, Russian Coffee etc.)

(Types of Restaurants that can be used: Coffee shop, Specialty Restaurant, Theme Restaurant, Fine Dining Restaurant, Café, Drive Through, Drive IN, Night club, Discotheque, Grill Room, Barbeque etc.)

Subject: Rooms Division V PART 1 (THEORY)

Subject Code: HS 355 MJ T

Vertical: Major Core MJ

Subject Credits: 04

Hours per week: 04

Semester: VI

Examination Evaluation Scheme		
Internal Examination (Concurrent)	External Examination	Total Marks
30	70	100

Course Outcomes:

CO 1: Analyze and apply the principles of interior decoration for hotel interiors.

CO 2: Evaluate the need for refurbishing and redecoration in hotels.

CO 3: Understand budget and budgetary control techniques in housekeeping department.

CO 4: Analyze and apply inventory management and purchasing procedures in housekeeping operations.

CO 5: Assess ergonomic practices in housekeeping department to improve employee safety.

CO 6: Understand housekeeping hierarchy, HR functions, manpower planning, staff requirements, and key job roles to design duty rosters for housekeeping department.

CO 7: Understand the modern trends and technologies in hotel housekeeping.

		Hours	Marks
Chapter 1	INTERIOR DECORATION	15	20
1.1	Introduction to Interior Decoration (with Modern Practices) and Objectives of Interior Decoration		
1.2	Elements of Design (Line, Color, Form, Texture, Space, Light)		
1.3	Psychological effects of color and light		
1.4	Types and Purpose of lighting (Types – Natural and Artificial, Direct Lighting, Indirect Lighting, Diffused Lighting, Task Lighting, Safety Lighting)		
1.5	Energy Efficient Lighting Systems		
1.6	Types of Windows and Window Treatments (Curtains, Swags, Valances and Blinds)		
1.7	Classification of Flooring (Hard, Soft and Semi-hard)		
1.8	Selection Criteria for Flooring		
1.9	Types and Functions of Wall Coverings (Types – Paint, Fabric and Wall Paper)		
1.10	Role of Soft Furnishings and Accessories in Décor		
Chapter 2	RENOVATION CONCEPTS AND PROCESS IN HOTEL HOUSEKEEPING	06	12
2.1	Meaning and Need of Renovation		
2.2	Concept of – Minor Renovation (Refurbishing, Redecoration) and Major Renovation (Restoration and Remolding)		
2.3	Renovation Process (Pre-renovation, Renovation, Post-renovation practices followed by the Housekeeping department)		
2.4	Meaning and Importance of Snag List		

Chapter 3	BUDGET AND BUDGETARY CONTROL	06	12
3.1	Concept and Definition of Budget		
3.2	Types of Budget in Housekeeping (Operating and Capital)		
3.3	Calculating Room Cost		
3.4	Cost Control Measures		
Chapter 4	INVENTORY MANAGEMENT AND PURCHASING SYSTEMS	10	15
4.1	Meaning and Importance of Inventory		
4.2	Types of inventories in Housekeeping (Types – Recycled and Non-recycled, Linen and Uniform, Room Supplies, Cleaning Agents, Miscellaneous)		
4.3	Stock Levels and Reorder Levels		
4.4	Meaning and Objectives of Purchasing		
4.5	Principles of Purchasing (5 Rs – Right Quality, Right Quantity, Right Time, Right Price and Right Vendor)		
4.6	Purchasing Procedure (Pre-purchase, Purchase, Post-purchase)		
4.7	Types of Purchasing (Formal, Cash and Carry, Auction, Online, Daily, Weekly, Tender/Contract)		
4.8	Selection Criteria for Supplier / Vendor		
Chapter 5	ERGONOMICS IN HOUSEKEEPING	08	15
5.1	Concept and Importance of Ergonomics		
5.2	Principles of ergonomics in Housekeeping		
5.3	Risk factors		
5.4	Ergonomic tools and equipment		
5.5	Workstation design		
5.6	Human factors and Safety standards to be considered while designing the workplace		
Chapter 6	MANPOWER PLANNING IN HOUSEKEEPING	10	18
6.1	Introduction to Job Analysis, Job Description and Job Specification		
6.2	Job Roles in Housekeeping - (Executive Housekeeper, Floor Supervisor, Control Desk Supervisor, Public Area Supervisor, Guest Room Attendant)		
6.3	Importance of Manpower Planning in Housekeeping		
6.4	Factors Affecting Manpower Planning		
6.5	Factors to be considered while calculating staff requirement		
6.6	Developing Duty Roster (Key consideration - Types of Shifts, Weekly Offs, Leave Planning)		
Chapter 7	CURRENT HOUSEKEEPING OPERATIONS AND PRACTICES	05	08
7.1	Cleanliness to hygienically clean to clinically clean		
7.2	Advance operations (Robotic, Cobotic, RFID)		
7.3	Use of AI in Housekeeping		
7.4	Housekeeping practices in Airlines, Cruise liners and Corporate Offices		
Total		60	100

Note:

Glossary: Students should be familiar with the following glossary of terms pertaining to above mentioned topics.

Chapter 1 – Interior Decoration

Interior Decoration, Elements of Design, Color Psychology, Lighting Systems, Energy-efficient Lighting, Window Treatments, Flooring Materials, Wall Coverings, Soft Furnishings, Interior Accessories

Chapter 2 – Renovation Concepts and Process in Hotel Housekeeping

Renovation, Refurbishing, Redecoration, Restoration, Remodeling, Pre-renovation Planning, Post-renovation Practices, Snag List, Renovation Management, Housekeeping Coordination

Chapter 3 – Budget and Budgetary Control

Budgeting, Operating Budget, Capital Budget, Room Costing, Cost Control, Budgetary Control, Expense Management, Financial Planning, Revenue Forecasting, Cost Reduction Measures

Chapter 4 – Inventory Management and Purchasing Systems

Inventory Management, Recycled Inventory, Non-recycled Inventory, Stock Levels, Reorder Level, Purchasing Procedure, Vendor Selection, Linen Inventory, Purchasing Principles, Supply Management

Chapter 5 – Ergonomics in Housekeeping

Ergonomics, Workplace Safety, Risk Factors, Ergonomic Equipment, Workstation Design, Human Factors, Occupational Safety, Manual Handling, Staff Comfort, Safety Standards

Chapter 6 – Manpower Planning in Housekeeping

Manpower Planning, Job Analysis, Job Description, Job Specification, Recruitment and Selection, Training and Development, Performance Appraisal, Duty Roaster, Shift Planning, Housekeeping Hierarchy

Chapter 7 – Current Housekeeping Operations and Practices

Hygienic Cleaning, Clinical Cleaning, Robotic Operations, Cobotics, RFID Technology, Artificial Intelligence, Smart Housekeeping, Airline Housekeeping, Cruise Liner Housekeeping, Corporate Housekeeping

Assignments: Any **FOUR** assignments to be submitted by students by the end of the semester.

Sr. No.	Assignment Topic	Assignment Type	Reference Chapter	Expected learning outcome with reference CO number
1	Comparative study on flooring	Presentation	Chapter 1	Students will be able to compare and evaluate different flooring types based on characteristics, cost, durability, maintenance and suitability for various hotel areas. CO 1
2	Make a renovation plan for a Guest Room OR Any One Public Area	Preparation and Presentation	Chapter 2	Students will be able to plan and justify renovation of a guest room or public area based on refurbishment needs. CO 2
3	Calculate room cleaning cost considering manpower, cleaning supplies, linen, and utilities for different room categories.	Report	Chapter 3	Students will apply room cost calculation methods and analyze housekeeping expenditure components. CO 3
4	Collecting and presenting information of Housekeeping supplies vendors	Data Collection and Presentation	Chapter 4	Students will be able to do the market survey to collect, evaluate the accurate information on housekeeping supplies vendors. CO 4
5	Identification of ergonomic hazards in housekeeping activities	Chart or Power Point Presentation	Chapter 5	Students will be able to identify ergonomic hazards associated with common housekeeping activities. CO 5
6	Case study on Manpower Planning and Staffing of a star rated hotel (Based on your internship)	Presentation	Chapter 6	Students will be able to analyze and evaluate manpower planning and staffing practices of a star hotel – based on their internship experience, linking theoretical concepts with real-world operational challenges. CO 6
7	Study and Present about Smart Housekeeping Equipment	Data Collection and Presentation	Chapter 7	Students will be able to identify, analyze and effectively present smart housekeeping equipment, explain its features, benefits and applications in modern hotel operations. CO 7

References:

1. Hotel Housekeeping Operations and Management – by G. Raghubalan and Smritee Raghubalan – Fourth Edition – Oxford Publication.
2. Professional Management of Housekeeping Operations – by Thomas J A Jones
3. Hotel, Hostel & Hospital Housekeeping – Brenson & Lanox.
4. Housekeeping Operations, Design and Management - By Jaya B. George - Jaico Publishing House
5. Ergonomics for Beginners – by Jan Dul and Bernard Weerdmeester – CRC Press (Taylor & Francis Group)
6. Human Resource Management in Hospitality Industry – by S. K. Bhatia
7. Interior Design and Decoration – by P. Seetharaman and Pannu

Subject: Rooms Division V PART 1 (PRACTICAL)

Subject Code: HS 355 MJ P

Vertical: Major Core MJP

Subject Credits: 02

Hours per week: 04

Semester: VI

Examination Evaluation Scheme		
Internal Examination (Concurrent)	External Examination (Performance in the Practical Exams)	Total Marks
15	35	50

Course Outcomes:

CO 1: Identify and differentiate between various interior design styles and apply the principles.

CO 2: Develop and analyze the operating budget of a hotel housekeeping department.

CO 3: Apply inventory control systems and formulate SOP to prevent risk factors in guest room and public areas.

CO 4: Analyze and present current trends and best practices in hotels, airlines and cruise liners.

Practical: Minimum *15 Individual Practicals* to be conducted during the semester.

1. Comparison of different types of interior styles - (Modern, Contemporary, Traditional, Minimalistic)
2. Color Wheel Working Model Creation
3. Application of Color schemes – (Monochromatic, Complementary, Contrast, Tetrad and Analogous)
4. Preparation and use of snag list.
5. Prepare the operating budget for a housekeeping department of a 100 room hotel
6. Prepare the operating budget for a housekeeping department of a 500 room hotel
7. Formats used in Inventory Management and Purchasing – (Requisition Slip, Bin Card, Purchase Order)
8. Prepare SOPs for preventing risk factors in guest rooms with reference to ergonomics.
9. Prepare SOPs for preventing risk factors in public areas with reference to ergonomics
10. Calculate housekeeping staff requirement of a 100 room hotel.
11. Preparing duty roster for a housekeeping department of a 100 room hotel
12. Make a presentation of housekeeping current trends and practices in hotels, airlines, cruise liners and corporate offices.
13. Room model preparation Part 1 – Instructions on how to prepare drawing and model creation as per scale
14. Room model preparation Part 2 – Drawing for room layout
15. Room model preparation Part 3 – Live room model

Note:

Room Model preparation can be of any category room and/or hotel. Eg. Double room, Suite room, Handicap room

Subject: Rooms Division V PART 2 (THEORY)

Subject Code: HS 356 MJ T

Vertical: Major Core MJ

Subject Credits: 04

Hours per week: 04

Semester: VI

Examination Evaluation Scheme		
Internal Examination (Concurrent)	External Examination	Total Marks
30	70	100

Course Outcomes:

CO 1: Understand significance of sales tools, sales techniques, and loyalty programs to maximize front office revenue.

CO 2: Analyze the factors and methods involved in establishing room rates using appropriate pricing formulas.

CO 3: Apply forecasting techniques to predict rooms availability and support revenue planning.

CO 4: Know yield management concepts and strategies to optimize hotel room revenue.

CO 5: Use of Management Information Systems (MIS) and PMS reports for effective front office decision-making.

CO 6: Calculate Front office manpower requirements and Plan duty rosters for efficient front office operations.

		Hours	Marks
Chapter 1	SALES TECHNIQUES IN HOTEL FRONT OFFICE	08	14
1.1	Concept and importance of sales in Front Office operations		
1.2	Sales Techniques		
1.3	Sales Tools		
1.4	Loyalty Programs - - Definition and importance of Loyalty Program - Benefits of loyalty program - Types / Levels of loyalty program		
1.5	Role of Front Office in maximizing room revenue.		
Chapter 2	ESTABLISHING ROOM RATES	09	15
2.1	Components of Room Rates		
2.2	Factors Affecting Room Rates		
2.3	Hidden Charges		
2.4	Types of Rates		
2.5	Hubbart's Formula, Rule of Thumb approach, Market Condition Approach		
Chapter 3	FORECASTING ROOM AVAILABILITY	10	16
3.1	Meaning and Importance of Forecasting		
3.2	Benefits of Forecasting		
3.3	Factors Affecting Forecasting		
3.4	Data Required in Forecasting of Room Availability		
3.5	Methods of Room Forecasting		
3.6	Use of historical data		

3.7	Role of forecasting in revenue management		
3.8	Forms and Formulas used in forecasting		
Chapter 4	YIELD MANAGEMENT	09	15
4.1	Concept and Benefits of Yield Management		
4.2	Principles of Yield Management		
4.3	Strategies of Yield Management (Selective Bargaining, Overbooking)		
4.4	Challenges in Yield Management		
Chapter 5	MANAGEMENT INFORMATION SYSTEMS (MIS)	09	15
5.1	Significance of MIS		
5.2	Advantages and Limitations of MIS		
5.3	MIS modules		
5.4	Reports generated using MIS & their importance		
5.5	PMS used in hotels		
Chapter 6	STAFFING IN FRONT OFFICE	09	15
6.1	Introduction to Human Resource Management in Front Office (Recruitment & Selection, Induction & Orientation, Training & Development, Performance Appraisal & Feedback)		
6.2	Job Roles in Front Office (Front Office Manager, Duty Manager, Night Auditor, Guest Relation Executive, Front Office Associate, Bell Boy)		
6.3	Importance of Manpower Planning in Front Office		
6.4	Factors to be considered while calculating staff requirement		
6.5	Developing Duty Roster – (Key consideration - Types of shifts, Weekly Offs, Leave Planning)		
Chapter 7	GUEST MANAGEMENT	06	10
7.1	Importance of Guest Satisfaction; Guest Perception of satisfaction		
7.3	Guest Feedback Mechanisms		
7.4	Assessing and analyzing guest satisfaction		
7.4	Enhancing guest satisfaction - Guest engagement - Never say 'no' - Customer centric processes		
Total		60	100

Note:

Glossary: Students should be familiar with the following glossary of terms pertaining to above mentioned topics.

Chapter 1 – Sales Techniques in Hotel Front Office

Front Office Sales, Sales Techniques, Sales Tools, Loyalty Programs, Customer Retention, Upselling, Cross-selling, Guest Relationship Management, Room Revenue Maximization

Chapter 2 – Establishing Room Rates

Room Rates, Rate Components, Hidden Charges, Hubbart's Formula, Rule of Thumb Approach, Market Condition Approach, Dynamic Pricing, Rack Rate, Discounted Rates, Revenue Pricing

Chapter 3 – Forecasting Room Availability

Forecasting, Room Availability, Occupancy Forecast, Historical Data, Revenue Forecasting, Reservation Trends, Forecasting Methods, Booking Patterns, Forecasting Forms, Demand Analysis

Chapter 4 – Yield Management

Yield Management, Revenue Optimization, Selective Bargaining, Overbooking, Occupancy Management, Demand Forecasting, Dynamic Pricing, Revenue Strategies, Inventory Control

Chapter 5 – Management Information Systems (MIS)

Management Information System, Property Management System (PMS), Data Management, Information Processing, Decision Making, System Integration

Chapter 6 – Staffing in Front Office

Human Resource Management, Recruitment, Selection, Training, Development, Performance Appraisal, Manpower Planning, Duty Roster

Chapter 7 – Guest Management

Guest Satisfaction, Guest Perception, Guest Feedback, Customer Centric Service, Guest Engagement, Service Recovery, Complaint Handling, Customer Experience, Feedback Analysis

Assignments: Any **FOUR** assignments to be submitted by students by the end of the semester.

Sr. No.	Assignment Topic	Assignment Type	Reference Chapter	Expected learning outcome with reference CO number
1	Collect information on Loyalty programs offered by any three brands	Data collection and presentation	Chapter 1	Students will understand the various Loyalty Programs run by hotels to maximize revenue & occupancy CO 1
2	Comparative study of rooms rates of any three hotels	Power Point Presentation	Chapter 2	Students will learn to calculate and identify room tariff for various types of rooms CO 2
3	Case study on overbooking strategies of the hotels	Data Collection and Presentation	Chapter 3	Students will learn various overbooking strategies used by hotels and tactics to handle such situations CO 3
4	Study and analyze the yield management practices of a hotel, highlighting strategies such as overbooking, selective bargaining, and revenue optimization techniques.	Case Study / Presentation	Chapter 4	Analyze the principles, strategies, benefits, and challenges of yield management in hospitality operations for effective revenue maximization. CO 4
5	Study of PMS reports generated in Hotels	Presentation	Chapter 5	Students will learn about reports generated using PMS & MIS systems in the hotels and its implications CO 5
6	Prepare and present Job Description of Lobby Manager / Front Office Manager / Guest Relation Executive (any one)	Power Point Presentation	Chapter 6	Students will learn about the job description, duties & responsibilities of FO personnel at higher hierarchy / positions. CO 6

7	Conduct a comparative study of Guest Service Tracking system being followed by any 2 hotels or restaurants	Case Study / Presentation	Chapter 7	Compare and analyze guest service tracking systems used in hospitality operations and evaluate their effectiveness in improving guest satisfaction and service quality. CO 7
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References:

8. Hotel Front Office Operations and Management – Jatashankar Tiwari
9. Hotel Front Office – Sudhir Andrews
10. Managing Front Office Operations – Micheal L Kasavana
11. Front Office Management – S. K. Bhatnagar
12. Check-in Check-out – Gary K. Vallen
13. Hotel Front Office Management – James Bardi
14. Principles of Front Office Operations – Sue Baker, P. Bradley, J. Huyton
15. Front Office Procedures and Management – Peter Abbott

Subject: Rooms Division V PART 2 (PRACTICAL)

Subject Code: HS 356 MJ P **Vertical:** Major Core MJ P

Subject Credits: 02 **Hours per week:** 04

Semester: VI

Examination Evaluation Scheme		
Internal Examination (Concurrent)	External Examination (Performance in the Practical Exams)	Total Marks
15	35	50

Course Outcomes:

- CO 1: Demonstrate effective upselling, suggestive selling, cross selling, overbooking through role plays.
- CO 2: Compute and analyze yield management statistics and prepare room revenue report.
- CO 3: Determine Front Office manpower requirement and develop duty rosters for the Front Office department.
- CO 4: Formulate and present the core modules of a Property Management System along with front office reports.

Practical: Minimum *15 Individual Practicals* to be conducted during the semester.

1. Role play on upselling
2. Role play on suggestive selling
3. Role play on cross selling
4. Calculate Room Rate for a new hotel using Market Condition Approach with justification (by assuming suitable data)
5. Prepare seven-day forecasting for a business hotel (by assuming suitable data) during peak season.
6. Prepare seven-day forecasting for a resort (by assuming suitable data) during off season
7. Role play on selective bargaining and overbooking
8. Draw Computerized Reports generated at Front Desk Part 1 – Occupancy forecast report Rooms Status Report & fill with suitable data
9. Draw Computerized Reports generated at Front Desk Part 2 – Sales Mix Report, Revenue Report & fill with suitable data
10. Prepare a report on Hotel Visit covering PMS modules used for Reservation/ Guest History/ Check in – Check out/ Bill settlement
11. Calculate staff requirement for Front Office department of a 250 room hotel.
12. Prepare duty roster for a Front Office department of a 250 room hotel.
13. Role play on guest engagement by Front Office Personnel – (Guest Relation Executive / Duty Manager / Front Office Manager).
14. Design a guest feedback form.
15. Analysis of guest feedback form – get forms filled by friends assuming suitable data and analyze the data and give recommendations

Subject: Food Presentation, Photography & Reporting (THEORY)

Subject Code: HS 361 MJE T **Vertical:** Major Elective (Subject 1)

Subject Credits: 02 **Hours per week:** 02

Semester: VI

Examination Evaluation Scheme		
Internal Examination (Concurrent)	External Examination	Total Marks
15	35	50

CO1: Explain the fundamentals of food photography, different types of cameras and lenses, and apply basic camera functions such as depth of field, shutter speed, and ISO in food photography.

CO2: Demonstrate food styling techniques by creating visually appealing food compositions using plate design and styling principles for different food categories.

CO3: Utilize photo editing software, lighting techniques, and AI tools to enhance and process food photographs effectively.

CO4: Analyze the concepts, research techniques, and emerging trends in food reporting blogging and vlogging for effective food media communication.

CO5: Evaluate various professional avenues, social media applications, and ethical practices in food photography and culinary content creation.

			Hours	Marks
Chapter 1	INTRODUCTION & BASICS OF PHOTOGRAPHY		06	10
	1.1	Introduction to food photography.		
	1.2	Types of Camera & Lenses (Mirrorless, DSLR, Smartphones).		
	1.3	Functions of Camera (Depth of Field, Shutter Speed, ISO).		
Chapter 2	FOOD STYLING		06	10
	2.1	Scene Creation & Plate design: Use of props, backgrounds, surfaces and linens.		
	2.2	Food styling: Capturing 2 tempting images each of any classic Indian or International Appetizer, Soup, Egg Preparation, Rice Preparation, Main Course, Salad, Dessert, Coffee		
Chapter 3	PICTURE PROCESSING, EDITING, LIGHTING AND AI		06	10
	3.1	Different software available.		
	3.2	Cropping, Straightening & Contrast Correction		
	3.3	Importance of Lighting: Natural & artificial lightning.		
	3.4	Light Modifications: Use of reflectors and diffusers		
	3.5	Use of AI in picture processing.		
Chapter 4	INTRODUCTION TO FOOD REPORTING		06	10
	4.1	Concept and characteristics.		
	4.2	Research techniques, source verification		
	4.3	Food trends & industry analysis		

	4.4	Meaning & scope of Food Reporting, Blogging & Vlogging		
Chapter 5		AVENUES FOR FOOD PHOTOGRAPHY	06	10
	5.1	Online food photography avenues.		
	5.2	Requirements in different avenues		
	5.3	Culinary Photography and Social Media		
	5.4	Food Photography Ethics: Content copyright; styles and options		
		Total	30	50

Glossary: Students should be familiar with the glossary of terms pertaining to above mentioned topics.

Chapter 1: Introduction & Basics of photography:

Bokeh, Macro Lens, Depth of Field (DoF), ISO Speed, Shutter Speed.

Chapter 2: Food Styling:

Negative Space, Glistening Agent, Hero Ingredient, Color Wheel Complement, Hero Plate.

Chapter 3: Picture Processing, Editing, Lighting and AI:

Diffuser, Bouncing (Reflecting), Histogram, Generative Fill, AI Denoising.

Chapter 4: Introduction to Food Reporting (Ethics):

Bloggng, Vlogging, Reporting Ethics, Foodways, Triangulation, Trend Forecasting, Sensory Descriptors, Primary Sourcing.

Chapter 5: Avenues for Food Photography:

Deliverable Specifications (Spec Sheet), Hook & Retention Composition, Copyright Infringement, Truth-in-Advertising.

Assignments: Any TWO assignments to be submitted by students by the end of the semester.

Sr. No.	Assignment Topic	Assignment Type	Reference Chapter	Expected learning outcome with reference CO number
1	Explain the need and importance of food photography in hospitality.	Report	Chapter 1	Explain the concept, significance, and applications of food photography in the hospitality industry and its role in marketing and customer engagement. CO 1
2	Compare DSLR, mirrorless, and smartphone cameras for food photography.	Report	Chapter 2	Identify and compare different types of cameras, lenses, and accessories used in food photography and apply basic photography principles for suitable equipment selection CO 2
3	Style and photograph any FOUR of the food items mentioned in syllabus.	Practical Assignment	Chapter 3	Demonstrate food styling techniques, scene creation, plating aesthetics, and capture visually appealing food photographs CO 3
4	Differentiate between natural and artificial lighting.	Report	Chapter 4	Analyze and apply different lighting techniques, including natural and artificial lighting, along with light modifiers and AI integration in food photography CO 4

5	Edit one food photograph using any software.	Practical Assignment	Chapter 5	Perform basic picture processing and editing using suitable software tools for cropping, correction, enhancement, and final presentation of food photographs CO 5
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References:

1. The Complete Guide to Food Photography (Author: Lauren Caris Short).
2. Food Photography: Pro Secrets for Styling, Lighting, and Shooting (Author: Lara Ferroni).
3. Styling Food for Photography (Author: Sumpter, Alison)
4. Digital Photography in Professional Practice (Author: Holloway, David).
5. Food Photography: From Snapshots to Great Shots (Author: Nicole S. Young)

Subject: Food Presentation, Photography & Reporting (PRACTICAL)

Subject Code: HS 361 MJE P **Vertical:** Major Elective (Subject 1)

Subject Credits: 02 **Hours per week:** 02

Semester: VI

Examination Evaluation Scheme		
Internal Examination (Concurrent)	External Examination (Performance in the Practical Exams)	Total Marks
15	35	50

Course Outcomes:

CO1: Learning the various technical styling and compositional techniques.

CO2: Understanding professional food photography across diverse aesthetics and platforms.

CO3: Analyze multi-platform digital content and vlogging strategies.

Practical:

Minimum **15 Individual Practical** to be conducted during the semester.

- 1) Basic Plating exercises
- 2) Color & texture contrast exercises
- 3) Theme based food styling exercises
- 4) Introduction to Rule of thirds
- 5) Introduction to Leading lines
- 6) Introduction to Negative space
- 7) Food styling for one Indian & one international example of each: Appetizer, Soup, Egg Preparation, Rice Preparation, Main Course, Salad, Dessert, Coffee.
- 8) Food photography for one Indian & one international example of each: Appetizer, Soup, Egg Preparation, Rice Preparation, Main Course, Salad, Dessert, Coffee.
- 9) Vlogging & reporting via channel creation. Characteristics of a good Vlog. Sample Vlog making and channel creation. Techniques and rules of content creation.
- 10) Photo editing: Editing, effects and uses of software
- 11) Different types of food styling tools & equipment
- 12) Avenues of food photography
- 13) Key aesthetics for different themes: (for both styling and photography) (Rustic, Dark, Bright, Retro, Modern etc.) regardless of the subject
- 14) Food Styling & Food Photography Skills: Different food media like Instagram, YouTube, Cook books, TVCs etc.
- 15) Editing & Post Production Techniques: For various online and offline platforms of food photography.

Subject:	Event Management (THEORY)	
Subject Code:	Hs 362 MJE T	Vertical: Major Elective (Subject 2)
Credits:	02	Hours Per Week: 02
Semester:	VI	

Examination Evaluation Scheme		
Internal Examination (Concurrent)	External Examination	Total Marks
15	35	50

Course Outcomes:

CO1: Understand the scope, structure, and classification of events including social, corporate, cultural, entertainment, and detailed sports events (ticketed and non-ticketed).

CO2: Apply event planning concepts including event design, feasibility analysis, and vendor selection for effective event execution.

CO3: Analyze MICE (Meetings, Incentives, Conferences, Exhibitions) concepts and develop event budgeting, financial planning, and marketing strategies.

CO4: Evaluate event operations including pre-event, during-event, and post-event activities with special focus on planning and execution of ticketed and non-ticketed events

CO5: Examine emerging trends in event management with emphasis on sustainability practices, technology integration, and health & wellness in events

		Hours	Marks
Chapter 1	INTRODUCTION TO EVENT MANAGEMENT	08	10
1.1	Meaning, Evolution, Scope, and Importance of Event Management		
1.2	Types of Events Social Events (Weddings, Parties, Family Functions) Corporate Events (Meetings, Conferences, Product Launches) Cultural Events (Fairs & Festivals, Exhibitions) Entertainment Events (Music shows, Outdoor concerts, Art shows, Carnivals) Sport Events : Mega Sports Events: IPL, World Cup, Olympics, International Tournaments League-Based Events: Franchise leagues, seasonal tournaments Live Screening Events: Public viewing zones, fan parks, multi-screening arrangements Ticketed Sports Events: Online/offline ticket sales, dynamic pricing, VIP passes Non-Ticketed Sports Events: Sponsored screenings, promotional events, public engagement activities		
1.3	Key Stakeholders: Internal: Event Managers, Event Staff, Sponsors External: Clients, Guests, Artists, Vendors, Media		
1.4	Career Opportunities in Event Management: Event Planner, Catering Manager, Wedding Planner, Venue Planner, Event Designer, Theme Consultant, Event Tech Expert		

Chapter 2	KEY COMPONENTS IN EVENT PLANNING	05	8
<p>2.1</p> <p>2.2</p> <p>2.3</p> <p>2.4</p>	<p>Event Concept: Objective, Type of Event, Theme Selection, Target Audience</p> <p>Event Feasibility Study: Budget, Resources, Time Schedule, Risk Assessment, Legal and Regulatory compliances</p> <p>Event Planning & Design: Event Program and Scheduling, Venue Selection, Layout and Design, Décor and Ambience, Food and Beverage Planning, Entertainment and Artist Management Guest Accommodation and Transport Arrangements</p> <p>Vendor Selection (Detailed) Identification of Vendors (Catering, Décor, AV, Logistics, Entertainment, Security, etc.),Criteria for Vendor Selection: Cost, Quality, Experience, Reliability, Availability,Request for Proposal (RFP) and Vendor Shortlisting,Vendor Negotiation: Pricing, Deliverables, Timelines, Terms & Conditions ,Contract Management: Agreements, Legal Aspects, Service Level Agreements (SLAs),Coordination and Communication with Vendors,Vendor Performance Evaluation and Feedback ,Building Long-Term Vendor Relationships</p>		
Chapter 3	INTRODUCTION TO MICE, EVENT BUDGETING & MARKETING , EVENT LICENSES & RECORDS	05	12
<p>3.1</p> <p>3.1.1</p> <p>3.1.2</p> <p>3.1.3</p> <p>3.2</p> <p>3.3</p> <p>3.4</p> <p>3.5</p>	<p>Introduction to MICE (Meetings, Incentives, Conferences, Exhibitions): Meaning and Concept of MICE,Importance and Growth of MICE Industry</p> <p>3.1.1 Types of MICE Events: Meetings (Corporate meetings, board meetings), Incentives (Reward programs, employee motivation tours), Conferences (Professional, academic, business conferences), Exhibitions (Trade fairs, expos, industry exhibitions)</p> <p>3.1.2 Role of MICE in Hospitality and Tourism Industry</p> <p>3.1.3 Current Trends in MICE: Hybrid and Virtual Conferences, Use of Technology and AI in MICE,Globalization of Events,Sustainability in MICE Events,Personalization and Experiential Engagement</p> <p>Event Budgeting & Financial Planning: Budgeting, Costing, Sponsorship Management, Break even analysis, Cost controlling</p> <p>Event Marketing and Promotion: Event Branding, Advertising and Publicity, Promotion through Digital & Social Media Marketing</p> <p>Important Licenses & Permissions Required for Events: Police Permission / NOC, Fire Safety NOC, Municipal Corporation Permission, Sound / Music License (IPRS / PPL), Public Performance License, Food Safety License (FSSAI), Liquor License, Traffic Police Permission,Event Insurance.</p> <p>Records and Reports Maintained in Event Management: Event Proposal Document, Guest / Participant Records, Ticketed Records (for Ticketed Events), Permissions & Licenses File, Event Schedule / Timeline, Inventory & Logistics Records, Staff & Manpower Records, Financial Report, Feedback & Evaluation Report, Incident / Risk Report.</p>		

Chapter 4	EVENT OPERATIONS	08	12
4.1	<p>Pre-Event Operations: Manpower Planning, Timeline and Scheduling, Permissions and Legal Requirements, Risk Assessment and Crisis Planning, Control Center & Logistics</p> <p>a) Event Setup: Venue preparation, Layout & Décor setup, AV Setup, Registration and Reception, Food and Beverage Setup, Rehearsals and Trial runs</p> <p>b) Planning of Ticketed & Non-Ticketed Events: Ticketed Events: Ticketed Platforms (Online/Offline), Pricing Strategies and Categories (VIP, Early Bird, Group Tickets), Registration and Entry Management Systems (QR Codes, RFID, E-tickets) Non-Ticketed Events: Guest List Management and Invitations, RSVP Tracking and Confirmation, Sponsorship-Based Entry Management</p> <p>c) Event Teardown: Crowd Management, Safety and Security, Health and Safety Regulations, Vendor clearance, Waste Management and Cleaning, Final Inspection</p>		
4.2	<p>During-Event Operations: Ticketed Events: Crowd Flow and Queue Management, Security and Access Control, Crisis Management Non-Ticketed Events: On-site Registration and Access Control, Guest Experience and Hospitality Management, Crisis Management</p>		
4.3	<p>Post-Event Operations: Customer Feedback and Evaluation, Billing and Settlement of Accounts, Break-Even Analysis, Event Performance Review</p>		
Chapter 5	EMERGING TRENDS	04	08
5.1	<p>Experiential Events: Workshops, Hands-On Activities, and Multi-Sensory Experiences</p>		
5.2	<p>Use of Technology: Hybrid & Virtual Events, Use of AI, Event Software and Mobile Application, Advanced Data Analytics</p>		
5.3	<p>Sustainability in Events: Eco-friendly practices, Reducing waste and carbon emissions, Sourcing local and sustainable materials, Reducing use (paper, water, plastic), Outdoor events, Energy Efficiency (LED lighting, renewable energy sources), Sustainable Venue Selection (Green-certified venues), Waste Segregation and Recycling Management, Food Waste Management and Donation of Leftovers, Sustainable Catering Practices (Organic, locally sourced food)</p>		
5.4	<p>Health and Wellness: Healthy Food and Beverage Options, Break-out Areas for Relaxation and Mindfulness, Wellness Activities (Yoga sessions, meditation zones)</p>		
Total		30	50

Note:

Glossary: Students should be familiar with the glossary of terms pertaining to above mentioned topics.

Chapter 1 – Introduction to Event Management

Event Management, Social Events, Corporate Events, Cultural Events, Entertainment Events, Sports Events, Stakeholders, Sponsorship, Ticketed Events, Event Careers

Chapter 2 – Key Components in Event Planning

Event Concept, Theme Selection, Target Audience, Feasibility Study, Risk Assessment, Venue Selection, Event Scheduling, Vendor Management, Contract Management, Logistics Planning

Chapter 3 – Introduction to MICE, Event Budgeting & Marketing, Event Licenses & Records

MICE Tourism, Conferences, Exhibitions, Event Budgeting, Sponsorship Management, Break-even Analysis, Event Branding, Digital Marketing, Event Licenses, Event Insurance, Event Documentation

Chapter 4 – Event Operations

Pre-event Operations, Event Setup, Ticketing Systems, RSVP Management, Crowd Management, Security Management, Access Control, Crisis Management, Event Teardown, Vendor Coordination, Post-event Evaluation

Chapter 5 – Emerging Trends

Experiential Events, Hybrid Events, Virtual Events, Artificial Intelligence, Event Analytics, Sustainable Events, Green Venues, Waste Management, Wellness Activities, Sustainable Catering Practices

Assignments: Any TWO assignments to be submitted by students by the end of the semester.

Sr. No.	Assignment Topic	Assignment Type	Reference Chapter	Expected learning outcome with reference CO number
1	Understanding the Scope and Career Opportunities in Event Management	Case Study + Report	Chapter 1	Students will be able to explain the meaning, scope, importance, types of events, stakeholders, and career opportunities in event management. CO 1
2	Designing an Event Plan for a Themed Event	Event Plan	Chapter 2	Students will be able to prepare an event plan incorporating event concept, feasibility analysis, venue planning, guest arrangements, and vendor management. CO 2
3	Preparing an Event Budget and Marketing Plan	Budget Sheet + Marketing Proposal	Chapter 3	Students will be able to develop event budgets, marketing strategies, sponsorship plans, and identify necessary licenses and records required for event execution. CO 3
4	Event Operations Management	Operational Plan Report	Chapter 4	Students will be able to demonstrate knowledge of event operations including setup, crowd management, logistics, safety, crisis management, and post-event evaluation. CO 4
5	Emerging Trends in Event Management	Research Report / Presentation	Chapter 5	Students will be able to analyze emerging trends such as experiential events, AI integration, sustainability practices, and wellness concepts in modern event management. CO 5

References:

Text Books –

1. Event Marketing and Management (2003) by Sanjaya Singh Gaur & Sanjay V Saggere, Vikas Publishing House Pvt. Ltd., New Delhi.
2. Event Planning Ethics and Etiquette: A Principled Approach to the Business of Special Event Management (2003) by Judy Allen , John Wiley & Sons Publication
3. Event management an integrated & practical approach (2008) By Razaq Raj, Paul Walters & Tahir Rashid, SAGE Publications Ltd.
4. Successful Event Management – A Practical Handbook (2010) By Anton Shone & Bryn Parry, Cengage Learning EMEA Publication
5. Event Management (2013) by Swarup K. Goyal, Adhyayan Publisher
6. Key Concepts in Event Management (2013) by Bernadette Quinn, SAGE Publications Ltd.
7. Event Management (2023) by Krishna Chaudhary, Bio-Green Publishers, Delhi
8. Event Planning and Marketing (2025) by Dr. Savita Sharma & Dr. Sidharth Srivastava, Jindal Book Services

Web Resources –

1. https://ebooks.lpude.in/management/bba/term_5/DMGT304_EVENT_MANAGEMENT.pdf
2. International Journal of Hospitality & Event Management -
<https://www.inderscience.com/jhome.php?jcode=ijhem>
3. International Journal of Event and Festival Management
<https://www.emeraldgrouppublishing.com/journal/ijefm>
4. <https://www.eventbrite.com/d/online/events/>
5. <https://www.eventindustrynews.com/>

Subject:	Event Management (PRACTICAL)	
Subject Code:	Hs 362 MJE P	Vertical: Major Elective (Subject 2)
Credits:	02	Hours Per Week: 04
Semester:	VI	

Examination Evaluation Scheme		
Internal Examination (Concurrent)	External Examination	Total Marks
15	35	50

Course Outcomes:

Students will be able to -

- CO 1: Identify and explain fundamental concepts, structures, and career pathways in event management
- CO 2: Apply principles of planning and analyze feasibility aspects for organizing professional events
- CO 3: Design, implement, and evaluate events using modern tools and industry practices

Practicals:

1. Types of Events – Identification and classification (Social, Corporate, Cultural, Entertainment, Sports, Ticketed & Non-Ticketed)
2. Detailed Study of Sports Events – Case study on IPL / World Cup / Live Screening Event (planning, logistics, crowd management)
3. Identification of Stakeholders – Roles and responsibilities of internal and external stakeholders
4. Design an Event Concept – Prepare concept note for any one event (college fest / product launch / sports event / seminar)
5. Event Feasibility Study Report – Budget, resources, timeline, risk assessment
6. Vendor Selection Exercise – Prepare vendor list, selection criteria, comparison chart and negotiation plan
7. Venue Planning – Layout design including seating plan, stage setup, entry/exit, parking
8. Event Timeline Preparation – From pre-event to post-event activities
9. Event Budget Preparation – Including costing, sponsorship and break-even analysis
10. MICE Event Planning – Design a conference/exhibition plan with schedule and logistics
11. Marketing Plan – Digital marketing, branding and promotional strategy for an event
12. Planning of Ticketed Event – Ticket pricing, platform selection, registration system, crowd flow
13. Planning of Non-Ticketed Event – Guest list, RSVP management, hospitality planning
14. Licenses & Permissions Required for Events: Prepare a report on legal requirements and permissions
15. Sustainable Event Planning – Design a green event plan including waste management, eco-friendly décor, energy efficiency and sustainability practices

Subject: Marketing & Revenue Management (THEORY)**Subject Code: HS 363 MJE T****Vertical: Major Elective (Subject 3)****Credits: 02****Hours Per Week: 02****Semester: VI**

Examination Evaluation Scheme		
Internal Examination (Concurrent)	External Examination	Total Marks
15	35	50

COURSE OBJECTIVES:

CO 1: To identify basic concepts of marketing, marketing mix and market segmentation and learn to make policies to foster long term loyalty towards the guest so as to sustain in the competitive market.

CO 2: Creating Brand identity for the hotel and understanding it's importance.

CO 3: Understanding comprehensive strategies of hotels to optimize overall revenue.

CO 4: Learning how one can measure yield and thus make Management related decisions regarding the turnover and the revenue effectively.

CO 5: Understanding how Price analysis and market share analysis plays an important role of the revenue manager. Determining KPI to measure the hotel's performance and success.

		Hours	Marks
Chapter 1	UNDERSTANDING THE MARKET	05	08
1.1	Introduction to markets and their sections		
1.2	Difference between Segments and Markets, Segments and Channels, Marketing Mix.		
1.3	How to ascertain and reach target markets. Consumer behavior relating to Segments, channels and personalized offers.		
1.4	What influences guests' choices-location, facilities, price		
1.5	How they shop- Self, OTA (Online Travel Agencies), Offline, Recommendations from family/friends		
1.6	How various schemes affect decision making (Privilege Cards, Memberships, Travel Packages, Discounts, Off-Season Deals)		
Chapter 2	UNDERSTANDING BRANDING	04	06
2.1	What is a brand?		
2.2	Brand Identification - Brand Identity (Name), Logo, Colors, Culture		
2.2	How to build a brand, products and services		
2.3	Introduction to Popular Tools of Branding – Website, Social Media, Review platforms, Booking platforms (OTA-Online Travel Agencies), Google my Business, SEO-Search Engine Optimization		
2.4	How to market your brand identity – essential Do's and Don'ts to various platforms usage like print, social, digital, souvenirs, etc.		
2.5	Loyalty and retention programs – concept and types, perceived value, marketing strategies.		

Chapter 3	UNDERSTANDING REVENUE MANAGEMENT	07	12
3.1	Statistics – Revision of Average single rate, Average Double rate, ARR, RevPAR, GOPPAR, calculation and importance of Multiple Occupancy Percentage, Rate spread, Transient room sales		
3.2	Front Office sales – Upselling, Suggestive Selling, Cross Selling		
3.3	Promoting housekeeping and other department revenue generation – laundry, spa, gym, salon, etc		
3.4	Special events – promotion and execution, Promoting F&B revenue generation modules-Food festivals, Banquets, Deliveries, etc.		
3.5	Importance of allied departments revenue management in success of hotel		
Chapter 4	UNDERSTANDING FORECASTING	07	12
4.1	Importance and effects of Organizational Forecasting: Basis Of Forecasting, Fair Market Forecasting, Volume Forecasting, Capacity Management.		
4.2	Organizational Yield Management – Modes & Importance Of Calculation		
4.3	Yield statistics – identical yields, required non-room revenue per guest, F & B revenue per guest (RevPASH-Revenue Per Available Seat Hour) – restaurants and banquets, revenue/sq meter		
Chapter 5	USING REVENUE MANAGEMENT	07	12
5.1	Role of Revenue Manager: Revenue meetings		
5.2	Implementing Revenue strategies: Potential high and low demand tactics		
5.3	Revenue Management Softwares and their benefits		
5.4	What is benchmarking		
5.5	How to measure hotel performance: KPI (Key Performance Indicators), Tools and gaps to measure performance		
TOTAL		30	50

Glossary: Students should be familiar with the glossary of terms pertaining to above mentioned topics.

Chapter 1: Understanding the Market

Market Segmentation, Target Market, Distribution Channel, Consumer Buying Behavior, Seasonal Pricing

Chapter 2: Understanding Branding

Brand Identity, Brand Positioning, Search Engine Optimization (SEO), Online Reputation Management, Loyalty Program

Chapter 3: Understanding Revenue Management

Average Room Rate (ARR), Revenue per Available Room (RevPAR), Gross Operating Profit per Available Room (GOPPAR), Upselling, Cross Selling

Chapter 4: Understanding Forecasting

Demand Forecasting, Yield Management, Capacity Management, RevPASH (Revenue per Available Seat Hour), Market Forecasting

Chapter 5: Using Revenue Management

Revenue Manager, Dynamic Pricing, Benchmarking, Key Performance Indicator (KPI), Revenue Management System (RMS)

Assignments: Any TWO assignments to be submitted by students by the end of the semester.

Sr. No.	Assignment Topic	Assignment Type	Reference Chapter	Expected learning outcome with reference CO number
1	<p>Understanding the Market</p> <p>a) Write in brief about the various marketing strategies adopted by Hotel's to maximize their revenue.</p> <p>b) Highlight some challenges with hotel's distribution channels.</p>	PPT	Chapter 1	To inculcate knowledge on basic concepts of marketing, marketing mix and market segmentation. CO 1
2	<p>Understanding Guest</p> <p>a) What are the factors influencing choice of accommodation by the guest in the hotels?</p> <p>b) Explain the importance of loyalty program in a hotel and its effectiveness.</p>	Assignment	Chapter 1	Learning to make hotel policies to foster long term loyalty towards the guest so as to sustain in the competitive market. CO 2
3	<p>Understanding the brand</p> <p>a) "Branding" is one of the most powerful tool for the success of a Hotel. Explain with appropriate examples.</p> <p>b) What factors does a hotel consider while building its brand?</p>	Chart Work – Flow Chart	Chapter 2	Creating Brand identity for the hotel and understanding it's importance. CO 2
4	<p>Understanding Revenue Management</p> <p>a) Highlight the tactics a hotel can adapt to boost revenue maximization.</p> <p>b) Elaborate key pricing strategies of a hotel.</p>	Assignment	Chapter 3	Understanding comprehensive strategies of hotels to optimize overall revenue. CO 3
5	<p>Understanding Forecasting</p> <p>a) Capacity Management - an effective tool of managing room sales. Justify this statement with appropriate examples</p> <p>b) What are the software used for Yield management in hotels?</p>	Assignment	Chapter 4	Learning how one can measure yield and thus make Management related decisions regarding the turnover and the revenue effectively. CO 4
6	<p>Using Revenue Management</p> <p>a) "Group Room Sales is an important part of Revenue management</p>	PPT – Classroom presentations with case study	Chapter 5	Understanding how Price analysis and market share analysis plays an important role of the revenue manager. CO 5

	technique”. Elaborate with relevant examples. b) What are the tactics that a hotel uses during potentially high demand period?	examples		
7	Understanding benchmarking a) Why is benchmarking essential in the hotel industry? b) What is KPI and give examples.	PPT – Classroom presentations with case study examples	Chapter 5	Determining KPI to measure the hotel’s performance and success. CO 5

REFERENCE BOOKS:

1. Managing Front Office Operations - Michael L. Kasavana
2. Hotel Front Office Operations and Management - Jatashankar R. Tewari
3. Hotel Front Office- Sudhir Andrews
4. Managing Front Office Operations- Bardi
5. Revenue Management for Hospitality Industry – David K. Hayes and Joshua D. Hayes
6. Hospitality Revenue Management: Concepts and Practices – Peter Szende
7. Hotel Revenue Management: A Complete Guide for Beginners: Bonophool Banerjee
8. Marketing for Hospitality and Tourism: Philip Kotler, John T Bowen and Seyhmus Baloglu.

Subject: Marketing & Revenue Management (PRACTICAL)**Subject Code: HS 363 MJE P****Vertical: Major Elective (Subject 3)****Credits: 02****Hours Per Week: 04****Semester: VI**

Examination Evaluation Scheme		
Internal Examination (Concurrent)	External Examination (Performance in the Practical Exams)	Total Marks
15	35	50

Course Outcomes:**CO 1:** Understanding role of marketing in understanding consumer needs.**CO 2:** Learning effective marketing strategies for generating optimum revenue.**CO 3:** Understanding Benchmarking as one of the most accurate performance metrics.**PRACTICALS:**

1. Identify Market segments for Tourism and Hotels. Prepare Pie Chart to showcase your findings.
2. Analyze factors influencing guest choice using reviews of any 2 hotels or restaurants
3. Conduct a comparative study of OTA bookings and Direct Bookings for any two hotels.
4. Scheme formulation – Memberships, Travel Packages, Discounts. (Taking any hotel as an example.)
5. Create a Brand Identity for a Hotel of your choice.
6. Analyze online presence of a hotel using website, Google reviews, SEO visibility, and OTA listing
7. Design a brochure for any hotel of your city.
8. Identify pros and cons of different tools of branding
9. Make a budgeting plan based on benefits of breakdown of usage of different tools of branding of a hotel of your choice
10. Gather information of all Food Festivals conducted at any one hotel in 1 year. Conduct a group discussion in class comparing the data
11. Calculation of Average Single Rate, Average Double Rate, Multiple Occupancy Percentage
12. Calculation of Rate spread, ARR, RevPAR, GOPPAR, Transient room sales
13. Identify different methods of yield calculation for non-room revenue generation per guest RevPASH, Rev per sq/mt).
14. Plan Revenue management strategies during high demand and low demand period. (Business Hotel)
15. Plan Revenue management strategies during high demand and low demand period. (Leisure Hotel)

Subject:	Food Production V (THEORY)		
Subject Code:	HS 391 MN T	Vertical:	Minor MN
Subject Credits:	02	Hours per week:	02
Semester:	VI		

Examination Evaluation Scheme		
Internal Examination	External Examination	Total
15	35	50

Course Outcomes (COs)

CO1 – Analyze and compare Oriental cuisines by identifying regional characteristics, cooking techniques, flavor profiles, and cultural influences across countries such as China, Japan, South Korea, Thailand, and Southeast Asia, and apply concepts of fusion and health-driven trends in menu planning.

CO2 – Design and develop innovative fusion food products by applying principles of global culinary trends, molecular gastronomy techniques, sous-vide cooking, and systematic product research, documentation, and costing.

CO3 – Plan and manage kitchen operations effectively by designing functional layouts, organizing human resources, implementing staff training, resolving conflicts, and applying sustainable inventory and waste management practices.

CO4 – Evaluate and implement marketing and financial strategies in food production by applying menu engineering, recipe standardization, branding, digital marketing tools, and cost control techniques.

CO5 – Assess financial performance and operational risks in food production by applying Key Performance Indicators (KPI), productivity tools such as Kitchen Display Systems (KDS) and Enterprise Resource Planning (ERP), along with sustainability costing and performance evaluation techniques.

		Hours	Marks
Chapter 1	ORIENTAL CUISINE	07	12
	1.1 Oriental cuisines: <ul style="list-style-type: none"> • China: Five Regional Styles, Dim Sum Culture, Wok Cookery, Umami Principles • Japan: Washoku Philosophy, Sushi Science, Tempura Techniques, Kaiseki Menu Planning • South Korea: Fermentation Methods (Kimchi, Gochujang), Korean BBQ Principles, Temple Cuisine • Thailand: Thai Balance Of Flavors, Curry Pastes, Modern Thai Plating • Malaysia: Nyonya Cuisine, Malay Spice Blends, Satay Principles • Indonesia: Rijsttafel, Sambals, Slow Cooking • Singapore: Hawker Culture, Multicultural Fusion • Philippines: Sweet–Sour Balance, Adobo, Coconut Cuisine • Vietnam: Fresh-Herb Cuisine, Pho Techniques, Bánh Preparations 		

		<ul style="list-style-type: none"> • Taiwan: Street-Food Culture, Seafood Dominance, Hakka Culinary Identity • Cambodia: Prahok Fermentation, Mekong Freshwater Cuisine • Mongolia: Nomadic Cookery, Dairy-Based Cuisine, Open-Fire Cooking • Myanmar (Burma): Fermented Tea Leaves, Oil-Rich Dishes, Herbal Broths • Laos: Sticky Rice, Herbs, Fermented Sauces • Tibet: High-Altitude Cuisine, Barley & Yak- Based Preparations 		
	1.2	Oriental Fusion Cuisine: Indonesia, Singapore, Vietnam.		
	1.3	Health Driven Asian Cuisine Trends		
Chapter 2		FUSION CUISINE & PRODUCT RESEARCH AND DEVELOPMENT	05	08
	2.1	Fusion Cuisine Innovations: Focus on global trends, ingredient pairing, and sensory plating.		
	2.2	Introduction to Sous Vide Cooking & Molecular Gastronomy. Sous Vide <ul style="list-style-type: none"> • Temperature Control Techniques • Vacuum Sealing Science • Molecular Gastronomy • Spherification, Foams, Gels, Emulsions • Modernist Ingredients: Agar, Lecithin, Xanthan 		
	2.3	Product R&D: Product Ideation, Fundamentals of Culinary Research & Development, Documentation & Costing of New Products.		
Chapter 3		KITCHEN DESIGN AND HUMAN RESOURCE MANAGEMENT (HRM)	07	12
	3.1	Kitchen Layout & Design: Workflow optimization (Hot Kitchen, Cold Kitchen, Bakery, Butchery, Garde Manger)		
	3.2	Organizational Structure & Functional Management: Brigade System Vs. Modern Lean Kitchen Hierarchy		
	3.3	Current Industrial Trends (HACCP 4.0 Smart Compliance Systems)		
	3.4	HRM Planning in Food Production. Staff Training <ul style="list-style-type: none"> • Job roles in kitchens • Manpower forecasting • Skill mapping 		
	3.5	Conflict resolution. Labor Management & Motivation Mental health & stress management in kitchens		
Chapter 4		FOOD PRODUCTION MARKETING AND ACCOUNTING	05	08
	4.1	Marketing in Food Production: Service Branding for restaurants and hotel kitchens, effective use of social media and food photography Cloud kitchen marketing strategies, and understanding guest psychology to influence food buying behavior.		
	4.2	Menu Engineering. Recipe Standardization.		
	4.3	Inventory & Material Management, Cost Control, Budgeting		

		for Kitchen Department.		
Chapter 5		FINANCIAL RISK AND PERFORMANCE MANAGEMENT.	06	10
	5.1	Financial risks in food production. Cost fluctuations (Meat, Vegetables), Waste & spoilage risks		
	5.2	Introduction to Waste Management & Sustainability Costing		
	5.3	KPI – (Key Performance Indicator) Development, Chef Competency Assessment.		
	5.4	Productivity tools; KDS (Kitchen Display System), ERP (Enterprise Resource Planning) integration for culinary operations.		
		Total	30	50

NOTE:

Students should be familiar with the glossary of terms pertaining to topics of syllabus.

Chapter 1: Oriental Cuisine

Wok Hei | Dashi | Umami | Fermentation | Kaiseki | Rijsttafel | Satay | Sambal | Hawker Culture | Kimchi | Lacto-fermentation | Yak Butter | Sticky Rice | Pho | Curry Paste | Miso Aging | Tea Smoking | Bamboo Steaming | Hand-pulled Noodles

Chapter 2: Fusion, Sous-Vide & Molecular Gastronomy

Spherification | Emulsions | Foams | Sous-vide Temperature Bands | Vacuum Sealing | Gelification | Liquid Nitrogen Freezing | Enzymatic Tenderization | Flavor Encapsulation | Deconstruction | Pressure Infusion | Precision Plating

Chapter 3: Kitchen Design & Professional Management

Workflow Optimization | Smart Kitchen Technology (KST) | Brigade Hierarchy | SOP | HACCP 4.0 | Cross-contamination Control | Energy-efficient Equipment | Lean Kitchen Design | Staff Scheduling Systems

Chapter 4: Food Production Marketing and Accounting

Menu Engineering, Recipe Standardization, Cost Control, Inventory Management, Food Marketing Strategies

Chapter 5: Financial Risk and Performance Management

KPI | KDS | Risk assessment | Hazard identification | Risk mitigation | Contingency planning | Loss prevention | Insurance coverage | Internal control | Cost-benefit analysis | Marginal costing | Activity-based costing | Forecasting | Break-even analysis | Standard deviation

Assignments: **Any FOUR assignments to be submitted by students by the end of the semester.**

Sr. No.	Assignment Topic	Assignment Type	Reference Chapter	Expected Learning Outcome (CO)
1	Comparative Study of 8 Middle Eastern Countries & Their Culinary Identity Identification & Use of Middle Eastern Spices + Halal Guidelines	Written Report	Chapter 1	Understand historical, geographical, and cultural factors influencing Middle Eastern cuisine. CO1
2	Development of a New Food Product (Prototype + Yield Test + Costing)	Culinary R&D Project	Chapter 2	Demonstrate skills in research, product innovation, sensory evaluation, costing, and pilot production. CO2

3	Analyze HR Planning in Food Production focusing on job roles, manpower forecasting, and competency-based recruitment in a professional kitchen	Case Study / Report	Chapter 3	Understand kitchen staffing structures Apply manpower planning techniques Evaluate recruitment based on competencies CO3
4	Study Cost Control & Material Management practices including purchase control, receiving standards, inventory systems, and portion control	Practical Assignment / Report	Chapter 4	Understand cost control systems Apply inventory management techniques Analyze portion and material control efficiency CO4
5	Evaluate Advanced Costing Techniques such as ABC, CVP analysis, and menu costing in a food production unit	Analytical Assignment / Numerical Case Study	Chapter5	Understand advanced costing methods Apply cost analysis tools Interpret financial data for decision-making CO5

REFERENCES:

1. **Arora, Krishna & Arora, M.** *Foundations of Cooking* – PHI Learning
2. **K. Sudhir Andrews** *Introduction to Catering: Ingredients, Hygiene and Nutrition* – Tata McGraw-Hill
3. **S. Thangam Philip**
Modern Cookery for Teaching and the Trade (Vol. 1 & 2) – Orient Blackswan
4. **Ranganna, S.** *Handbook of Analysis and Quality Control for Fruit and Vegetable Products* – McGraw Hill
5. **S. P. Bali** *Food Production Operations* – Oxford University Press India
6. **Harold McGee** *On Food and Cooking: The Science and Lore of the Kitchen* – Scribner
7. **Heston Blumenthal** *The Fat Duck Cookbook* – Bloomsbury
8. **Nathan Myhrvold, Chris Young & Maxime Bilet** *Modernist Cuisine (Vol. 1–6)* – Cooking Lab
9. **Andrew Dornenburg & Karen Page** *The Flavor Bible* – Little, Brown and Company
10. **David Kinton, Victor Ceserani & Ronald Foskett** *The Theory of Catering / Practical Cookery* – Hodder Education

Subject:	Food Production V (PRACTICAL)		
Subject Code:	HS 391 P	Vertical:	Minor MNP
Subject Credits:	02	Hours per week:	04
Semester:	VI		

Examination Evaluation Scheme		
Internal Examination (Concurrent)	External Examination (Performance in the Practical Exams)	Total Marks
15	35	50

Course Outcomes:

CO1: Understand and explain the key characteristics of regional Oriental cuisines, including ingredients, cooking techniques, and cultural influences.

CO2: Apply Oriental culinary techniques to prepare authentic dishes, demonstrating proper use of ingredients and traditional methods.

CO3: Evaluate and adapt Oriental cuisine with a focus on sustainability and modern presentation while maintaining cultural authenticity.

Practicals:

Teachers/Instructors may **customize the menu** based on student learning goals, availability of ingredients, and practical feasibility.

Please note, the regions and dishes listed below are for reference and suggestions only.

Practical No.	Country / Theme	Sample Menu suggestions	
1	China	Appetizer/Soup	Hot & Sour Soup
		Meat / Vegetable (Mains)	Kung Pao Chicken
		Starch	Pot Rice
		Salad	Chinese Cucumber Salad
		Accompaniment	Spring Rolls
		Dessert	Darsaan
2	Japan	Appetizer/Soup	Miso Soup
		Meat / Vegetable (Mains)	Chicken Teriyaki or Katsu
		Starch	Steamed Rice (Gohan)
		Salad	Assorted Sushi (Maki, Urimake, Nigiri)
		Accompaniment	Gari
		Dessert	Matcha Mochi
3	South Korea	Appetizer/Soup	Doenjang Jjigae
		Meat / Vegetable (Mains)	Bulgogi
		Starch	Japchae or Bibimbap
		Salad	Kimchi
		Accompaniment	Muchim
		Dessert	Hotteok or Bingsu
4	Malaysia & Singapore	Appetizer/Soup	Laksa
		Meat / Vegetable (Mains)	Rendang Ayam
		Starch	Nasi Lemak
		Salad	Rojak
		Accompaniment	Massaman Curry
		Dessert	Kaya Toast

5	Thailand	Appetizer/Soup	Tom Yum
		Meat / Vegetable (Mains)	Gaeng Keow Wan
		Starch	Jasmine Rice
		Salad	Som Tam
		Accompaniment	Nam Pla Prik
		Dessert	Sticky Rice with Mango
6	Indonesia	Appetizer/Soup	Soto Ayam
		Meat / Vegetable (Mains)	Ayam Taliwang
		Starch	Nasi/Mie Goreng
		Salad	Gado-Gado Salad
		Accompaniment	Sambal Oelek
		Dessert	Martabak Manis
7	Philippines	Appetizer/Soup	Sinigang
		Meat / Vegetable (Mains)	Chicken Adobo
		Starch	Steamed Rice
		Salad	Ensaladang Mangga
		Accompaniment	Lumpia
		Dessert	Puto Bumbong
8	Vietnam	Appetizer/Soup	Phở
		Meat / Vegetable (Mains)	Bún Chả
		Starch	Rice Noodles
		Salad	Gỏi Cuốn
		Accompaniment	Banh Mi
		Dessert	Bánh Chuối Chiên
9	Cambodia	Appetizer/Soup	Khao Piak Sen
		Meat / Vegetable (Mains)	Fish Amok
		Starch	Khao Niew
		Salad	Plea Sach Muon
		Accompaniment	Jeow Bong
		Dessert	Num Ansom Chek
10	Mongolia	Appetizer/Soup	Bansh Soup
		Meat / Vegetable (Mains)	Khorkhog
		Starch	Boortsog or Tsuivan
		Salad	Capital Salad
		Accompaniment	Aaruul
		Dessert	Suutei Tsai
11	Burma	Appetizer/Soup	Mohinga
		Meat / Vegetable (Mains)	Khow Suey
		Starch	Shan Noodles
		Salad	Laphet Thoke
		Accompaniment	Balachaung
		Dessert	Shwe Yin Aye
12	Laos	Appetizer/Soup	Khao Piak Sen
		Meat / Vegetable (Mains)	Laap (Larb)
		Starch	Khao Niew
		Salad	Tam Mak Hoong
		Accompaniment	Jeow Bong
		Dessert	Khao Tom Mad

13	Tibet	Appetizer/Soup	Thenthuk
		Meat / Vegetable (Mains)	Chicken Shapta
		Starch	Tingmo
		Salad	Tibetan Cucumber Salad
		Accompaniment	Momos
		Dessert	Khapse
14	Molecular Gastronomy	Develop one menu of molecular gastronomy using oriental cuisine in which students apply the knowledge and skills acquired from both theory and practical	
15	Fusion	Develop one fusion menu that creatively combines elements of Oriental cuisines with Indian cuisine	

Note:

- The 13 Regional Menus should each consist of 6 dishes with appetizer/soup, meat / vegetable, starch, salad, accompaniment & dessert

Examination Pattern:

At the time of Examination, it is expected that all students would make individual presentations of a menu of any 1 cuisine each with minimum menu consisting of 1 Appetizer/Soup, 1 Meat / Vegetable (Mains) served with 1 accompaniment of rice/bread and 1 Dessert (3 course menu of 4 dishes)

Subject: Food & Beverage Service V (THEORY)

Subject Code: HS 392 MN T Vertical: Minor MN

Subject Credits: 02 Hours per week: 02

Semester: VI

Examination Evaluation Scheme		
Internal Examination	External Examination	Total
15	35	50

Course Outcomes (COs)

CO 1: Understand the concept, types, service cycle, staffing, and operational procedures of Room Service/In-Room Dining in hospitality establishments.

CO 2: Identify different types of restaurants and bars, layouts, design considerations, records maintained, and licensing requirements in their operations.

CO 3: Explain banquet organization, booking procedures, banquet layouts, buffet arrangements, formal functions, and MICE operations in hotels.

CO 4: Understand the objectives, importance, and phases of food and beverage control systems used in hospitality operations.

CO 5: Understand the concept, tools, ingredients, techniques, and costing involved in molecular mixology and cocktail preparation.

		Hours	Marks
Chapter 1	ROOM SERVICE/IN ROOM DINING (IRD)	06	10
1.1	Introduction to IRD - Definition, Types of room service – Centralised, - De-centralised, Mobile pantry, Minibar - Importance of Room Service Department in a hotel.		
1.2	Formats used in IRD		
Chapter 2	RESTAURANT & BAR PLANNING	06	10
2.1	Types of Restaurants & Bars		
2.2	Sources of Finance		
2.3	Design Considerations		
2.4	Equipment required		
2.5	Records maintained		
2.6	Licenses required		
Chapter 3	BANQUETS	06	10
3.1	Banquet Function Prospectus		
3.2	Administrative Procedures (Banquet Booking Procedure)		
3.3	Seating Arrangements, Banquet layouts ,Types of Buffet, live counters		
3.4	Types of Functions –Formal, Informal		

Chapter 4	AN OVERVIEW OF FOOD AND BEVERAGE CONTROL	06	10
4.1	Objectives and importance		
4.2	Control Cycle– Planning phase Operational phase, Management Phase		
Chapter 5	MOLECULAR MIXOLOGY	06	10
5.1	Introduction to molecular Mixology (Definition, Origin & Evaluation, Role of Science & Chemistry in Mixology, Difference between traditional bartending & Molecular Mixology)		
5.2	Tools & Equipment used in Molecular Mixology		
5.3	Ingredients & Additives used in Molecular Mixology		
5.4	Molecular Mixology Techniques & Cocktail preparation		
5.5	Costing of molecular cocktail		
Total		30	50

NOTE:

Students should be familiar with the glossary of terms pertaining to topics of syllabus.

Chapter 1 – Room Service / In Room Dining (IRD)

In Room Dining, Centralized Service, Decentralized Service, Mobile Pantry, Service Cycle, Lead Time, Staffing, Minibar, Guest Service

Chapter 2 – Restaurant & Bar Planning

Restaurant Planning, Site Selection, Financial Planning, Restaurant Design, Furniture Layout, Lighting and Décor, Restaurant Equipment, Operational Records, Restaurant Licenses, Hospitality Operations, Cocktail Bar, Wine Bar, Sports Bar, Bar Layout, Bar Design, Beverage Inventory, FLR Record, Liquor License, FSSAI License, Bar Operations

Chapter 3 – Banquets

Banquet Operations, Banquet Manager, Banquet Captain, Banquet Booking, Function Prospectus, Seating Arrangements, Banquet Layouts, Buffet Service, Live Counters, Event Catering, Formal Functions, Informal Functions, Function Catering, Menu Planning, Staffing, Order of Service, MICE Operations, Banquet Service, Catering Management, Event Hospitality

Chapter 4 – An Overview of Food and Beverage Control

F&B Control, Cost Control, Financial Planning, Purchasing Control, Storing, Issuing, Cost Reporting, Corrective Measures, Operational Control, Control Cycle

Chapter 5 – Molecular Mixology

Molecular Mixology, Cocktail Chemistry, Molecular Techniques, Bartending Science, Mixology Equipment, Additives and Ingredients, Cocktail Preparation, Spherification, Foams and Gels, Cocktail Costing

Assignments: Any TWO assignments to be submitted by students by the end of the semester.

Sr. No.	Assignment Topic	Assignment Type	Reference Chapter	Expected Learning Outcome (CO)
1	Draw Flowchart of IRD Service Cycle	Presentation	Chapter 1	Students will be able to explain the concept, service cycle, staffing, and operational procedures followed in Room Service/In-Room Dining operations. CO1
2	Visit Bar of a 5*hotel and draw its layout	Presentation	Chapter 2	Students will be able to identify different bar layouts, operational areas, design considerations, and licensing requirements in bar operations. CO 2
3	Visit a commercial banquet and generate a sample booking enquiry	Research-Based Written Assignment / Presentation	Chapter 3	Students will be able to understand banquet organization, booking procedures, banquet layouts, and planning requirements for banquet functions. CO3
4	Collect and Study F&B Control Formats Used in Hotels	Report	Chapter 4	Students will be able to explain the objectives, importance, and operational phases of food and beverage control systems. CO4
5	Prepare any two modern beverage recipe using Molecular Mixology Techniques.	Research-based / Presentation	Chapter 5	Students will be able to explain and apply molecular mixology concepts, tools, techniques, and menu planning with costing. CO5

References:

1. Food & Beverage Service– Dennis Lillicrap and John Cousins
2. Food & Beverage Service– R. Sinagaravelavan
3. Food & Beverage Service Training Manual –Sudhir Andrews, Tata McGraw Hill
4. Modern Restaurant Service– John Fuller
5. The Restaurant (from Concept to Operation) –Lipinski
6. Bar and Beverage Book–Chris Katsigris, Chris Thomas
7. Textbook of Food & Beverage Service–Anita Sharma, S.N. Bagchi
8. Food and Beverage Management–Bernard Davis, Sally Stone

Subject:	Food & Beverage Service V (PRACTICAL)		
Subject Code:	HS 392 MN P	Vertical:	Minor MNP
Subject Credits:	02	Hours per week:	04
Semester:	VI		

Examination Evaluation Scheme		
Internal Examination (Concurrent)	External Examination (Performance in the Practical Exams)	Total Marks
15	35	50

Course Outcomes (COs)

CO 1: Understand the concept, types, service cycle, staffing, and operational procedures of Room Service/In-Room Dining in hospitality establishments.

CO 2: Explain restaurant & bar planning and operational requirements including design considerations, equipment, records, and licensing procedures.

CO 3: Explain banquet booking procedures, banquet layouts, buffet arrangements, and formal functions in hotels.

CO 4: Understand the objectives, importance, and phases of food and beverage control systems used in hospitality operations.

CO 5: Understand the concept, tools, ingredients, techniques involved in molecular mixology and cocktail preparation.

List of Practicals

- 1) Draw, label, and explain in detail the Flow Chart of In-Room Dining (IRD) Cycle of Service, highlighting coordination between service and kitchen.
- 2) Design Room Service Order Taking (RSOT) formats, including guest details, order controls, and billing components.
- 3) Prepare an In-Room Dining (IRD) staffing schedule along with a lead time chart, explaining manpower planning and service efficiency.
- 4) Draw, label, and explain the layout of a standard American Bar, highlighting equipment placement and work flow.
- 5) Restaurant Planning: Layout of service area
- 6) Restaurant Planning: Layout of non-service area and facilities such as waiting lounge, dining room, bar counter, kitchen, storeroom, washrooms etc.
- 7) Equipment list- quotation gathering
- 8) Uniforms - quotation gathering
- 9) Prepare a detailed Banquet Function Prospectus (BFP) covering guest requirements, menu planning, service sequence, and billing instructions for a wedding
- 10) Prepare a detailed Banquet Function Prospectus (BFP) covering guest requirements, menu planning, service sequence, and billing instructions for a private dinner meeting
- 11) Design banquet seating arrangements for various functions such as conferences, weddings, formal dinners, and cocktail events, etc.
- 12) Prepare Food Control Records (Bin Card, Issue Register, Dead Stock Register)
- 13) Molecular Mixology – Introduction to equipment
- 14) Molecular Mixology – Cocktails with spherification, foaming, smoking, etc
- 15) Molecular Mixology – Mocktails with spherification, foaming, smoking, etc

Subject: Rooms Division - V (THEORY)
Subject Code: HS 393 MN T **Vertical:** Minor MN
Subject Credits: 02 **Hours per week:** 02
Semester: VI

Examination Evaluation Scheme		
Internal Examination (Concurrent)	External Examination	Total Marks
15	35	50

Course Outcomes:

- CO 1:** Understand interior design principles, color psychology, and renovation concepts.
CO 2: Understand budgeting, inventory control, and purchasing principles.
CO 3: Analyze ergonomics, hygiene standards, and advanced technologies in housekeeping
CO 4: Analyze front office sales strategies, revenue management, and hotel systems.
CO 5: Evaluate guest satisfaction strategies, feedback mechanisms and customer-centric practices.

		Hours	Marks
Chapter 1	FUNDAMENTALS OF INTERIOR DECORATION AND RENOVATION	05	09
1.1	Introduction to Interior Decoration (with Modern Practices) and Objectives of Interior Decoration		
1.2	Elements of design (line, form, color, texture, space, light)		
1.3	Psychological effects of color and light		
1.4	Concept of – Minor Renovation (Refurbishing, Redecoration) and Major Renovation (Restoration and Remolding)		
1.5	Meaning and Importance of Snag List		
Chapter 2	BUDGETING, INVENTORY, AND PURCHASING IN HOUSEKEEPING	08	12
2.1	Concept and Types of Budget in Housekeeping (Operating and Capital)		
2.2	Types of inventories in Housekeeping (Types – Recycled and Non-recycled, Linen and Uniform, Room Supplies, Cleaning Agents, Miscellaneous)		
2.3	Stock levels and Reorder levels		
2.4	Meaning and Objectives of Purchasing		
2.5	Principles of Purchasing (5 Rs – Right Quality, Right Quantity, Right Time, Right Price and Right Vendor)		
Chapter 3	ERGONOMICS AND HYGIENE IN MODERN HOUSEKEEPING	04	08
3.1	Concept and Principles of ergonomics in Housekeeping		
3.2	Cleanliness to hygienically clean to clinically clean		
3.3	Advance operations (Robotic, Cobotic, RFID)		
3.4	Use of AI in Housekeeping		

Chapter 4	FRONT OFFICE SALES AND REVENUE MANAGEMENT	08	12
4.1	Concept and importance of sales in Front Office operations		
4.2	Sales Techniques		
4.3	Sales Tools		
4.4	Factors affecting room rates		
4.5	Meaning and Importance of forecasting		
4.6	Factors affecting forecasting		
4.7	Concept and Benefits of Yield Management		
4.8	Significance of MIS, PMS used in hotels		
Chapter 5	GUEST MANAGEMENT	05	09
5.1	Importance of Guest Satisfaction; Guest Perception of satisfaction		
5.2	Guest Feedback Mechanisms		
5.3	Enhancing guest satisfaction		
	- Guest engagement		
	- Never say 'no'		
	- Customer centric processes		
Total		30	50

Note:

Glossary: Students should be familiar with the following glossary of terms pertaining to above mentioned topics.

Chapter 1 – Fundamentals of Interior Decoration and Renovation

Interior Decoration, Elements of Design, Color Psychology, Lighting Systems, Energy-efficient Lighting, Renovation, Refurbishing, Redecoration, Restoration, Remodeling, Snag List, Renovation Management

Chapter 2 – Budgeting, Inventory, and Purchasing in Housekeeping

Budgeting, Operating Budget, Capital Budget, Inventory Management, Recycled Inventory, Non-recycled Inventory, Stock Levels, Reorder Level, Vendor Selection, Purchasing Principles

Chapter 3 – Ergonomics and Hygiene in Modern Housekeeping

Ergonomics, Workplace Safety, Risk Factors, Hygienic Cleaning, Clinical Cleaning, Robotic Operations, Cobotics, RFID Technology, Artificial Intelligence, Smart Housekeeping

Chapter 4 – Front Office Sales and Revenue Management

Front Office Sales, Sales Techniques, Sales Tools, Loyalty Programs, Customer Retention, Upselling, Cross-selling, Room Rates, Rate Components, Hidden Charges, Forecasting, Room Availability, Occupancy Forecast, Historical Data, Yield Management, Revenue Optimization, Selective Bargaining, Overbooking, Management Information System, Property Management System (PMS), System Integration

Chapter 5 – Guest Management

Guest Satisfaction, Guest Perception, Guest Feedback, Customer Centric Service, Guest Engagement, Service Recovery, Complaint Handling, Customer Experience, Feedback Analysis

Assignments: Any TWO assignments to be submitted by students by the end of the semester.

Sr. No.	Assignment Topic	Assignment Type	Reference Chapter	Expected learning outcome with reference CO number
1	Make a renovation plan for a Guest Room OR Any One Public Area	Preparation and Presentation	Chapter 1	Students will be able to plan and justify renovation of a guest room or public area based on refurbishment needs. CO 1
2	Calculate room cleaning cost considering manpower, cleaning supplies, linen, and utilities for different room categories.	Report	Chapter 2	Students will apply room cost calculation methods and analyze housekeeping expenditure components. CO 2
3	Identification of ergonomic hazards in housekeeping activities	Chart or Power Point Presentation	Chapter 3	Students will be able to identify ergonomic hazards associated with common housekeeping activities. CO 3
4	Study and Present about Smart Housekeeping Equipment	Data Collection and Presentation	Chapter 3	Students will be able to identify, analyze and effectively present smart housekeeping equipment, explain its features, benefits and applications in modern hotel operations. CO 3
5	Comparative study of rooms rates of any three hotels	Power Point Presentation	Chapter 4	Students will learn to calculate and identify room tariff for various types of rooms CO 4
6	Study of PMS reports generated in Hotels	Presentation	Chapter 4	Students will learn about reports generated using PMS & MIS systems in the hotels and its implications CO 4
7	Conduct a comparative study of Guest Service Tracking system being followed by any 2 hotels or restaurants	Case Study / Presentation	Chapter 5	Compare and analyze guest service tracking systems used in hospitality operations and evaluate their effectiveness in improving guest satisfaction and service quality. CO 5

References:

1. Hotel Housekeeping Operations and Management – by G. Raghubalan and Smritee Raghubalan – Fourth Edition – Oxford Publication.
2. Professional Management of Housekeeping Operations – by Thomas J A Jones
3. Hotel, Hostel & Hospital Housekeeping – Brenson & Lanox.
4. Hotel Front Office Operations and Management – Jatashankar Tiwari
5. Hotel Front Office – Sudhir Andrews
6. Managing Front Office Operations – Micheal L Kasavana
7. Front Office Management – S. K. Bhatnagar
8. Check-in Check-out – Gary K. Vallen
9. Hotel Front Office Management – James Bardi
10. Principles of Front Office Operations – Sue Baker, P. Bradley, J. Huyton
11. Front Office Procedures and Management – Peter Abbott

Subject: Rooms Division - V (PRACTICAL)
Subject Code: HS 393 P **Vertical:** Minor MNP
Subject Credits: 02 **Hours per week:** 04
Semester: VI

Examination Evaluation Scheme		
Internal Examination (Concurrent)	External Examination (Performance in the Practical Exams)	Total Marks
15	35	50

Course Outcomes:

- CO 1: Apply interior design principles, color schemes, and room layouts.
- CO 2: Prepare operating budgets and implement inventory control systems effectively.
- CO 3: Analyze PMS modules, room costing, and hotel operational trends.
- CO 4: Demonstrate sales techniques, guest engagement, and promotional strategies.
- CO 5: Design brochures, e-brochures, and guest feedback forms creatively.

Practical: Minimum *15 Individual Practicals* to be conducted during the semester.

1. Comparison of different types of interior styles - (Modern, Contemporary, Traditional, Minimalistic)
2. Color Wheel Working Model Creation
3. Application of Color schemes – (Monochromatic, Complementary, Contrast, Tetrad and Analogous)
4. Preparation and use of snag list.
5. Draw the layout of Guest Rooms as per scale (any two) – Single Room, Double Room, Suite room, Handicap room
6. Prepare the operating budget for a housekeeping department of a 100 room hotel
7. Prepare the operating budget for a housekeeping department of a 500 room hotel
8. Formats used in Inventory Management and Purchasing – (Requisition Slip, Bin Card, Purchase Order)
9. Role play on upselling
10. Role play on suggestive selling
11. Role play on cross selling
12. Prepare a report on Hotel Visit covering PMS modules used for Reservation/ Guest History/ Check in – Check out/ Bill settlement
13. Role play on guest engagement by Front Office Personnel - (FOM/GRE/Lobby Manager)
14. Design a Guest feedback form.
15. Analysis of guest feedback form – get forms filled by friends assuming suitable data and analyze the data and give recommendations

Subject: Entrepreneurship in Tourism and Hospitality (THEORY)
Subject Code: SEC 351 HS **Vertical:** SEC
Subject Credits: 02 **Hours per week:** 04
Semester: VI

Examination Evaluation Scheme		
Internal Examination (Concurrent)	External Examination	Total Marks
15	35	50

Course Outcome:

- CO1:** Analyze entrepreneurship concepts in tourism & hospitality.
CO2: Evaluate entrepreneurial traits and challenges in the industry.
CO3: Apply knowledge in itinerary planning and tour operations.
CO4: Develop a basic tourism/hospitality business plan.
CO5: Understand legal, ethical, and sustainable tourism practices.

		Hours	Marks
Chapter 1	FUNDAMENTALS OF ENTREPRENEURSHIP IN TOURISM & HOSPITALITY	07	12
	1.1 Concept, Importance, and Role of Entrepreneurship in Tourism & Hospitality 1.2 Types Of Enterprises: Travel Agencies, Hotels, Tour Operators, F&B Outlets 1.3 MSMEs (Micro, Small, and Medium Enterprises) and their Role in Tourism Development 1.4 Family-Run Hospitality Businesses 1.5 Scope and Growth Opportunities in Tourism & Hospitality 1.6 Business Opportunities for Students in Tourism & Hospitality Startups including Travel Consultancy, Homestays, Cloud Kitchens, Tour Operations, Event Services, Digital Travel Content, etc. 1.7 Unicorn Level Tourism and Hospitality Companies of India OYO Hotels, MakeMyTrip, EaseMyTrip, Ixigo, Zomato, Ola Cabs, etc.		
Chapter 2	ENTREPRENEURIAL TRAITS & TRAVEL TRADE CONCEPTS	05	08
	2.1 Entrepreneurial Traits, Leadership, and Decision-Making Skills 2.2 Challenges in Tourism & Hospitality entrepreneurship 2.3 Women Entrepreneurs in Tourism & Hospitality Challenges, Importance, Problems & Case Studies 2.4 Wholesale & Retail Travel Packages Concept and Differences, Role in Travel Trade		

Chapter 3	TOURISM OPERATIONS & ITINERARY PLANNING	06	10
3.1	Tour Personnel: -Tour Manager – Roles & Responsibilities		
	-Tour Guide – Types, Roles & Responsibilities -Tour Escort – Roles & Responsibilities		
3.2	FIT & GIT Concepts		
3.3	Tour Enquiry Handling Process		
3.4	Itinerary Planning : Principles & Preparation		
Chapter 4	MARKET ASSESSMENT & BUSINESS PLANNING	06	10
4.1	Emerging Tourism Business Opportunities		
4.2	Idea Generation and Innovation in Tourism And Hospitality		
4.3	Market Analysis and Target Segmentation		
4.4	Marketing Strategies (Digital & Social Media)		
4.5	Sources of Finance Internal and External (Bank Loans, Investors, CSR, etc.)		
4.6	Startup Business Plan Components (Tourism & Hospitality) -Executive Summary -Business Description -Market Analysis -Organization & Management Plan -Product or Service Plan -Marketing Plan -Operational Plan -Financial Plan -Risk Analysis -Appendix		
Chapter 5	LEGAL, ETHICAL & SUSTAINABLE TOURISM	06	10
5.1	Legal Formalities (Overview) Registration, Licenses, Taxation		
5.2	Tourism policies of India (Overview) -Swadesh Darshan 2.0 -“7-S” Mantra Swaagat (Welcome), Soochanaa (Information), Suvidhaa (Facilitation), Surakshaa (Security), Sahyog (Cooperation), Sanrachnaa (Infrastructure), And Safaai (Cleanliness)		
5.3	Tourism Policies of Maharashtra (Overview)		
5.4	Ethics in Tourism & Hospitality Importance, Ethical Principles, Ethical Issues		
5.5	Sustainable Tourism Practices Meaning, Importance, Environment Protection Practices, Responsible Tourist Behaviour		
	Total	30	50

Note: Glossary of Terms

Students should be familiar with the glossary of terms pertaining to above mentioned topics.

Chapter 1 Fundamentals of Entrepreneurship in Tourism & Hospitality

MSME | Tourism Startup | Homestay | Cloud Kitchen | Family-run Hospitality Business
Unicorn Startup | Travel Consultancy

Chapter 2 Entrepreneurial Traits & Travel Trade Concepts

Entrepreneurial Traits | Decision Making | Women Entrepreneurship | Wholesale Travel Package | Retail Travel Package

Chapter 3 Tourism Operations & Itinerary Planning

FIT (Free Independent Traveller) | GIT (Group Inclusive Tour) | Tour Enquiry Handling
Itinerary Planning | Tour Manager | Tour Escort

Chapter 4 Market Assessment & Business Planning

Market Segmentation | Digital Marketing | Sources of Finance | Executive Summary | Risk Analysis

Chapter 5 Legal | Ethical & Sustainable Tourism

Swadesh Darshan 2.0 | 7-S Mantra | Tourism Policy | Ethical Principles | Sustainable Tourism
| Responsible Tourist Behaviour

Assignments:

Any *TWO assignments* from the following are to be submitted by students by the end of the semester.

Sr. No.	Assignment Topic	Assignment Type	Reference Chapter	Expected Learning Outcome (CO Mapping)
1	Study of MSMEs in Tourism and Hospitality	Case Study	Chapter 1	Understand role of MSMEs in tourism development CO1
2	Case Study of a Successful Tourism/Hospitality Entrepreneur	Case Study / Report	Chapter 2	Analyze entrepreneurial traits and challenges CO2
3	Preparation of a Tour Itinerary (3–5 Days)	Practical Assignment	Chapter 3	Apply itinerary planning and tour operations skills CO3
4	Documentation Required for Starting a Tourism and Hospitality Business	Report Writing	Chapter 4	Understand business planning and financial requirements CO4
5	Social Media Marketing Plan for a Tourism and Hospitality Startup	Presentation	Chapter 4	Develop marketing strategies for tourism business CO4
6	Study of Ethical & Sustainable Tourism along with Hospitality Practices of any Destination	Case Study	Chapter 5	Understand ethical and sustainable tourism practices CO5

References:

1. Kuratko, D. F. – *Entrepreneurship: Theory, Process and Practice*
2. Hisrich, R. D., Peters, M. P., & Shepherd, D. A. – *Entrepreneurship*
3. Charantimath, P. M. – *Entrepreneurship Development*
4. Sharma, K. K. – *Tourism and Entrepreneurship Development*
5. Bhatia, A. K. – *Tourism Development: Principles and Practices*
6. Negi, J. M. S. – *Travel Agency and Tour Operations*
7. Gee, C. Y., Makens, J. C., & Choy, D. J. L. – *The Travel Industry*