



KARNATAK UNIVERSITY, DHARWAD
ACADEMIC (S&T) SECTION
ಕರ್ನಾಟಕ ವಿಶ್ವವಿದ್ಯಾಲಯ, ಧಾರವಾಡ
ವಿದ್ಯಾಮಂಡಳ (ಎಸ್&ಟಿ) ವಿಭಾಗ



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'A' Grade 2014

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No.KU/Aca(S&T)/RPH-394A/2021-22/1155

Date: 29 OCT 2021

ಅಧಿಸೂಚನೆ

- ವಿಷಯ: 2021-22ನೇ ಶೈಕ್ಷಣಿಕ ಸಾಲಿನಿಂದ ಎಲ್ಲ ಸ್ನಾತಕ ಕೋರ್ಸುಗಳಿಗೆ 1 ಮತ್ತು 2ನೇ ಸೆಮೆಸ್ಟರ್
NEP-2020 ಮಾದರಿಯ ಪಠ್ಯಕ್ರಮವನ್ನು ಅಳವಡಿಸಿರುವ ಕುರಿತು.
- ಉಲ್ಲೇಖ: 1. ಸರ್ಕಾರದ ಅಧೀನ ಕಾರ್ಯದರ್ಶಿಗಳು(ವಿಶ್ವವಿದ್ಯಾಲಯ 1) ಉನ್ನತ ಶಿಕ್ಷಣ ಇಲಾಖೆ ಇವರ ಆದೇಶ
ಸಂಖ್ಯೆ: ಇಡಿ 260 ಯುಎನ್ಇ 2019(ಭಾಗ-1), ದಿ:7.8.2021.
2. ವಿಶೇಷ ವಿದ್ಯಾವಿಷಯಕ ಪರಿಷತ್ ಸಭೆಯ ನಿರ್ಣಯ ದಿನಾಂಕ: 19.08.2021
3. ಈ ಕಚೇರಿ ಸುತ್ತೋಲೆ ಸಂ.No. KU/Aca(S&T)/RPH-394A/2021-22/18 ದಿ:21.08.2021.
4. ಸರ್ಕಾರಿ ಆದೇಶ ಸಂ ಇಡಿ 260 ಯುಎನ್ಇ 2019(ಭಾಗ-1),ಬೆಂಗಳೂರು ದಿ. 15.9.2021.
5. ಎಲ್ಲ ಅಭ್ಯಾಸಸೂಚಿ ಮಂಡಳಿ ಸಭೆಗಳ ನಡವಳಿಗಳು
6. ಎಲ್ಲ ನಿಖಾಯಗಳ ಸಭೆಗಳು ಜರುಗಿದ ದಿನಾಂಕ: 24.25-09-2021.
7. ವಿಶೇಷ ವಿದ್ಯಾವಿಷಯಕ ಪರಿಷತ್ ಸಭೆಯ ನಿರ್ಣಯ ಸಂಖ್ಯೆ: 01 ದಿನಾಂಕ: 28.9.2021.
8. ಈ ಕಚೇರಿ ಸುತ್ತೋಲೆ ಸಂ.No. KU/Aca(S&T)/RPH-394A/2021-22/954 ದಿ:30.09.2021.
9. ಎಲ್ಲ ನಿಖಾಯದ ಡೀನರು / ಸಂಪನ್ಮೂಲ ತಜ್ಞರ ಸಭೆ ದಿನಾಂಕ 21.10.2021.
10. ಎಲ್ಲ ಸ್ನಾತಕ ಅಭ್ಯಾಸಸೂಚಿ ಮಂಡಳಿ ಅಧ್ಯಕ್ಷರುಗಳ ಸಭೆ ದಿನಾಂಕ 22.10.2021.
11. ವಿಶೇಷ ವಿದ್ಯಾವಿಷಯಕ ಪರಿಷತ್ ಸಭೆಯ ನಿರ್ಣಯ ಸಂಖ್ಯೆ: 01 ದಿನಾಂಕ: 27.10.2021.
12. ಮಾನ್ಯ ಕುಲಪತಿಗಳ ಆದೇಶ ದಿನಾಂಕ: 29-10-2021

ಮೇಲ್ಕಾಣಿಸಿದ ವಿಷಯ ಹಾಗೂ ಉಲ್ಲೇಖಗಳನ್ವಯ ಮಾನ್ಯ ಕುಲಪತಿಗಳ ಆದೇಶದ ಮೇರೆಗೆ, 2021-22ನೇ
ಶೈಕ್ಷಣಿಕ ಸಾಲಿನಿಂದ ಅನ್ವಯವಾಗುವಂತೆ, ಎಲ್ಲ B.A./ BPA (Music)/BVA/ BTTM/ BSW/ B.Sc./B.Sc. Pulp & Paper
Science/ B.Sc. (H.M)/ BCA/ B.A.S.L.P./ B.Com/ B.Com (CS)/ & BBA ಸ್ನಾತಕ ಕೋರ್ಸುಗಳ 1 ಮತ್ತು 2ನೇ
ಸೆಮೆಸ್ಟರ್‌ಗಳಿಗೆ NEP-2020 ರಂತೆ ವಿಶೇಷ ವಿದ್ಯಾವಿಷಯಕ ಪರಿಷತ್ ಸಭೆಯ ಅನುಮೋದಿತ ಪಠ್ಯಕ್ರಮಗಳನ್ನು ಈಗಾಗಲೇ
ಪ್ರಕಟಪಡಿಸಿದ್ದು, ಮುಂದೆ ದಿನಾಂಕ 04.10.2021 ವರೆಗೆ ಸರಕಾರವು ಕಾಲಕಾಲಕ್ಕೆ ನೀಡಿದ ನಿರ್ದೇಶನಗಳನ್ನು ಅಳವಡಿಸಿಕೊಂಡು
ದಿನಾಂಕ 27.10.2021 ರಂದು ಜರುಗಿದ ವಿದ್ಯಾವಿಷಯಕ ಪರಿಷತ್ ಸಭೆಯಲ್ಲಿ ಅನುಮೋದನೆ ಪಡೆದು ಕ.ವಿ.ವಿ. ಅಂತರ್ಜಾಲ
www.kud.ac.in ದಲ್ಲಿ ಭಿತ್ತರಿಸಲಾಗಿದೆ. ಸದರ ಪಠ್ಯಕ್ರಮಗಳನ್ನು ಕ.ವಿ.ವಿ. ಅಂತರ್ಜಾಲದಿಂದ ಡೌನ್‌ಲೋಡ್ ಮಾಡಿಕೊಳ್ಳಲು
ಸೂಚಿಸುತ್ತ ವಿದ್ಯಾರ್ಥಿಗಳ ಹಾಗೂ ಸಂಬಂಧಿಸಿದ ಎಲ್ಲ ಬೋಧಕರ ಗಮನಕ್ಕೆ ತಂದು ಅದರಂತೆ ಕಾರ್ಯಪ್ರವೃತ್ತರಾಗಲು ಕವಿವಿ
ಅಧೀನದ/ಸಂಲಗ್ನ ಮಹಾವಿದ್ಯಾಲಯಗಳ ಪ್ರಾಚಾರ್ಯರುಗಳಿಗೆ ಸೂಚಿಸಲಾಗಿದೆ.

ಆಡಕ: ಮೇಲಿನಂತೆ

ಗೆ,

ಕರ್ನಾಟಕ ವಿಶ್ವವಿದ್ಯಾಲಯದ ವ್ಯಾಪ್ತಿಯಲ್ಲಿ ಬರುವ ಎಲ್ಲ ಅಧೀನ ಹಾಗೂ ಸಂಲಗ್ನ ಮಹಾವಿದ್ಯಾಲಯಗಳ
ಪ್ರಾಚಾರ್ಯರುಗಳಿಗೆ. (ಕ.ವಿ.ವಿ. ಅಂತರ್ಜಾಲ ಹಾಗೂ ಮಿಂಚಂಚೆ ಮೂಲಕ ಬಿತ್ತರಿಸಲಾಗುವುದು)

ಪ್ರತಿ:

1. ಕುಲಪತಿಗಳ ಆಪ್ತ ಕಾರ್ಯದರ್ಶಿಗಳು, ಕ.ವಿ.ವಿ. ಧಾರವಾಡ.
2. ಕುಲಸಚಿವರ ಆಪ್ತ ಕಾರ್ಯದರ್ಶಿಗಳು, ಕ.ವಿ.ವಿ. ಧಾರವಾಡ.
3. ಕುಲಸಚಿವರು (ಮೌಲ್ಯಮಾಪನ) ಆಪ್ತ ಕಾರ್ಯದರ್ಶಿಗಳು, ಕ.ವಿ.ವಿ. ಧಾರವಾಡ.
4. ಅಧೀಕ್ಷಕರು, ಪ್ರಶ್ನೆ ಪತ್ರಿಕೆ / ಗೌಪ್ಯ / ಜಿ.ಎ.ಡಿ. / ವಿದ್ಯಾಮಂಡಳ (ಪಿ.ಜಿ.ಪಿ.ಎಚ್.ಡಿ) ವಿಭಾಗ, ಸಂಬಂಧಿಸಿದ
ಕೋರ್ಸುಗಳ ವಿಭಾಗಗಳು ಪರೀಕ್ಷಾ ವಿಭಾಗ, ಕ.ವಿ.ವಿ. ಧಾರವಾಡ.
5. ನಿರ್ದೇಶಕರು, ಕಾಲೇಜು ಅಭಿವೃದ್ಧಿ / ವಿದ್ಯಾರ್ಥಿ ಕಲ್ಯಾಣ ವಿಭಾಗ, ಕ.ವಿ.ವಿ. ಧಾರವಾಡ.

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ಕುಲಸಚಿವರು.

KARNATAK UNIVERSITY DHARWAD



BACHELOR OF SCIENCE IN HOTEL MANAGEMENT

(B.Sc. HM)

(Under -NEP)

(As per Section 44(1/ C) of K.S.U. Act
2000)

2021-22 onwards

Karnatak University, Dharwad
Four Years Under Graduate Program structure for B.Sc.(HM). (Hons.)
Effective from 2021-22
02 Semesters structure

Sem	Type of Course	Theory/ Practical	Instruction hour per week	Total hours of Syllabus / Sem	Duration of Exam	Formative Assessment Marks	Summative Assessment Marks	Total Marks	Credits
I	DSCC -1	Theory	03 hrs	42	02 hrs	40	60	100	03
	DSCC -2	Theory	03 hrs	42	02 hrs	40	60	100	03
	DSCC-3	Theory	03 hrs	42	02 hrs	40	60	100	03
	DSCC-4	Theory	03 hrs	42	02 hrs	40	60	100	03
	OEC-1	Theory	03 hrs	42	02 hrs	40	60	100	03
	*SEC-1	Practical	03 hrs	30	01 hr	20	30	50	02
	AECC L-1	Theory	04 hrs	42	02 hrs	40	60	100	03
	AECC L-2	Theory	04 hrs	42	02 hrs	40	60	100	03
	Value Based	----	-----	----	-----	50	----	50	02
Total Credits									25
II	DSCC-5	Theory	03 hrs	42	02 hrs	40	60	100	03
	DSCC-6	Theory	03 hrs	42	02 hrs	40	60	100	03
	DSCC-7	Theory	03 hrs	42	02 hrs	40	60	100	03
	DSCC-7	Theory	03 hrs	42	02 hrs	40	60	100	03
	OEC-2	Theory	03 hrs	42	02 hrs	40	60	100	03
	AECC L-1	Theory	04 hrs	42	02 hrs	40	60	100	03
	AECC L-2	Theory	04 hrs	42	02 hrs	40	60	100	03
	Environmental Study	Theory	02 hrs	30	01 hr	20	30	50	02
	Value Based	----	-----	----	-----	50	----	50	02
Total Credits									25
Exit Option with Certificate for 50 credits									
Details of the other Semesters will be given later									

* Student can opt digital fluency as SEC or the SEC of his /her Programme

L-1 is Kannada and L-2 is any one of MIL / MEL

Programme Outcome

The Bachelor of Science in Hotel Management (B.Sc HM) has duration of three years (6 semesters) for General Degree and four years for Honours Degree having multi exit and multi entry system under NEP. We are proud to claim that the Karnatak University is the First in the country introducing courses under NEP. It leads to an initial professional university degree qualification. It qualifies graduates to take over specialist and managerial positions in the tourism and travel industry. The Bachelor of Science in Hotel Management (B.Sc HM) is now positioned as an attractive professional course with a specialisation in hotel management studies along with extensive foreign language and inter-cultural content.

The basic objective of the B.Sc. (HM) is to provide competent young men and women with the necessary knowledge, skills, values and attitudes to occupy key operational positions in the Hotel and Hospitality Industry.

The programme attracts students from all over the world, giving them the highest quality of academic and practical learning. The university has strong links with to the hotel industry, high standards of teaching, and work placements that give the graduates a wide choice of options for successful careers in the hotel and hospitality sector. It is designed such that class room training is reinforced with On-the-Job industrial exposure so as to sufficiently develop the skills and techniques.

The curriculum and syllabus for B.Sc. HM (Bachelor Science in Hotel Management) Program conforms to outcome based teaching learning process. In general, several outcomes have been identified and the curriculum and syllabus have been planned in such a way that each of the courses meets one or more of these outcomes. Student outcomes illustrate the students are expected to know and be able to do by the time of graduation. These relate to the skills, understanding, and behaviors that students acquire as they progress through the program. Further each course in the program brings out clear instructional objectives which are mapped to the student outcomes.

Program Aims & Objectives:

A graduate of the Hotel Management Program should:

1. To train them to understand the basics of Hotel Industry and in Food and Beverage.
2. To train and develop students to be leaders in hotel and food and beverage management through industry immersion and national and international linkages;
3. To intensify student`s knowledge and skills with instruction based on international standards;
4. To produce quality graduates with balanced knowledge, skills and industry exposure in catering, hotel and hygiene management;
5. To demonstrate community involvement and
6. To conduct researches concerning hotel and restaurant development program.

Graduate Attributes/The student outcomes are:

A graduate can have/manage the industry as:

1. A student after his graduation well equipped with the knowledge of Food & Beverage Production and Service.
2. Utilize interpersonal skills to lead/manage first-level employees in a hospitality setting.
3. Perform cost calculations and apply them to decision-making situations.

4. Evaluate food safety and sanitation to maintain a safe and sanitary work environment. Create an attractive and well-designed menu with consideration given to effective costing and pricing principles.
5. Complete and evaluate the data generated from a hotel night audit.
6. Develop a professional marketing brochure for a lodging operation.
7. Forecast sales and expenses in a variety of hospitality businesses.
8. Create a resume and cover letter that effectively highlights skills sought by potential employers.
9. Achieve national certification as a Serve Safe Food Protection Manager.
10. Schedule employees with consideration given to budgets, sales forecasts, and customary labour practices.

Program Specific Outcome (PSO):

A graduate of Hospitality and Hotel Management Program will demonstrate:

- PO1:** Performs work activities effectively and efficiently to the standards expected in the operation required in the tourism industry/hospitality sectors.
- PO2:** Undertakes task, functions, duties and activities in the operation of the hotels, restaurants, travel, government and non-government agencies in accordance with the competency standards.
- PO3:** Analyses situation, identifies problems, formulates solutions and implements corrective and/or mitigating measures and action management into foodservice and lodging operations.
- PO4:** Demonstrate the ability to develop, examine, question, and explore perspectives or alternatives to problems in hospitality operations.
- PO5:** Demonstrate the ability to use professional written and oral communication skills and technology to successfully communicate.
- PO6:** Demonstrate awareness, understanding and skills necessary to live and work in a diverse world. Practice professional ethics, provide leadership, demonstrate personal and global responsibility, and work effectively as a team member.

B.Sc. HM First Semester Syllabus (Under NEP)

B.Sc. Hotel Management Semester 1

Title of the Course: DSCC 1- FRONT OFFICE OPERATION-01

Type of Course	Theory/ Practical	Instruction hour per week	Total hours of Syllabus / Sem	Duration of Exam	Formative Assessment Marks	Summative Assessment Marks	Total Marks	Credits
DSCC -1	Theory	03 hrs	42	02 hrs	40	60	100	03

DSCC 1-FRONT OFFICE OPERATION-01		42 Hrs
Unit –I	Introduction	14
Chapter No. 1 Introductionto Hospitality Industry Chapter No. 2 Evolution and growth of Hotel Industry. Chapter No. 3 Brief introduction to hotel core area with special reference to Front Office		
Unit –II	CLASSIFICATIONS OF HOTELS	14
Chapter No. 4. Need for classification. Chapter No. 5. Classification based on size, location, clientele, duration of guest stays, level of services, basis of ownership, independent hotels, chains, franchise, alternative accommodation. Chapter No. 6. Types of rooms. FRONT OFFICE ORGANISATION Chapter No. 7 Functional areas Chapter No. 8. Sections of front office Chapter No. 9. Layout of front office Chapter No. 10. Hierarchy of front office department Chapter No. 11. Front office staff duties and responsibilities. Chapter No. 12. Qualities of front office personnel		
Unit – III	FRONT OFFICE COMMUNICATION & ROOM TARIFF	14
Chapter No. 13 Communication process Chapter No. 14. Importance of communication Chapter No. 15. Types of communication Chapter No. 16. Barriers of communication Chapter No. 17. Inter-departmental communication Chapter No. 18. Introduction		

Chapter No. 19. Room rates Chapter No. 20. Meal plans Chapter No. 21. Room tariff card	
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PRACTICALS:

1. Grooming standards
2. Wake-up call
3. Concierge services
4. Role plays
5. Bell desk services

References

1. Front Office Management &Operations, Sudhir Andrews.
2. Hotel Front Office Operations and Management, Jatashankar R. Tewari.
3. Front Office Management, S.K Bhatnagar, Frank Bros and Co.
4. Managing Front Office Operations, Michael L.
5. Principles of Front Office Operations, Sue Baker ET-Al, Cassel 1994.
6. Hotel Front Office Management, James ABardi, John Wiley &Sons, 1996.

Pedagogy

1. Lectures
2. Active learning
3. Self-study
4. Course project

Semester – I

DSCC 2- HOUSEKEEPING OPERATIONS- 01

Type of Course	Theory/ Practical	Instruction hour per week	Total hours of Syllabus / Sem	Duration of Exam	Formative Assessment Marks	Summative Assessment Marks	Total Marks	Credits
DSCC -2	Theory	03 hrs	42	02 hrs	40	60	100	03

DSCC 2- HOUSEKEEPING OPERATIONS- 01		42 Hrs
Unit –1	THE HOTEL INDUSTRY OVERVIEW	14
Chapter No. 1 Introduction		
Chapter No. 2 Classification of hotels		
Chapter No. 3 Hotel departments		
Unit –2	The Housekeeping Department	14
Chapter No. 4. Introduction.		
Chapter No. 5. Importance of Housekeeping Department.		
Chapter No. 6. Roles and Responsibilities of Housekeeping Department		
Chapter No. 7. Attributes of Housekeeping staff.		
Chapter No. 8. Layout of the Housekeeping Department.		
Unit –3	Organizational Structure	14
Chapter No. 9. Organizational Framework of the Department (Small, Medium and Large)		
Chapter No. 10. Housekeeping Personnel		
Chapter No. 11. Coordination with other departments.		
Hotel Guest Rooms		
Chapter No. 12. Introduction		
Chapter No. 13. Types of Guest Rooms and layout of Guest Rooms		
Chapter No. 14. Floor Pantry maintaining and cleaning.		
Chapter No. 15. Furniture/ Fixture /Fittings/ Guest Supplies/ Amenities in a guest room.		
Cleaning Equipment		
Chapter No. 16. Introduction		
Chapter No. 17. Cleaning equipment: Types of Equipment's.		
Chapter No. 18. Operating Principles of Equipment's.		
Chapter No. 19. Storage/ Upkeep/ Maintenance of Equipment.		

PRACTICALS:

- Setting up of Room attendants Trolley-DEMO
- Cleaning Agents used in hotel housekeeping sanitation.
- Sweeping/ Scrubbing/ Mopping process.

- Personal Hygiene in Housekeeping.
- Greeting of Customers in rooms and public areas.

Cleaning and upkeep of public areas(Lobby, Office, Restaurants, bar, admin offices, corridors, staircases, back areas, front areas)

References

1. Hotel Housekeeping Operations and Management (Third Edition) G. Raghubalan. Smritee Raghubalan.
2. Hotel Housekeeping (A training manual) Sudhir Andrews
3. Housekeeping: Operations, Design and Management. Malini Singh, Jaya B George.
4. A Student's handbook Housewifery.
5. Hotel Housekeeping, second edition (Training Manual) Sudhir Andrews.
6. Hotel Housekeeping Management K.M Hussain
7. Hotel and Hospitality Management Housekeeping,PrakashTalwar.

Pedagogy

5. Lectures
6. Active learning
7. Self-study
8. Course project

Semester-I

Title of the Course: DSCC-3 FOOD PRODUCTION –I

Type of Course	Theory/ Practical	Instruction hour per week	Total hours of Syllabus / Sem	Duration of Exam	Formative Assessment Marks	Summative Assessment Marks	Total Marks	Credits
DSCC -3	Theory	03 hrs	42	02 hrs	40	60	100	03

DSCC-3 FOOD PRODUCTION-I		42 Hrs
Unit –1	Introduction	
Chapter No. 1 Culinary History Chapter No. 2 Origin of modern cookery Chapter No. 3 Popular cuisines around the world Chapter No. 4 Aims and objectives of cooking Chapter No. 5 Attributes of culinary professional Cooking Techniques Chapter No. 6. Techniques used in preparation of food Chapter No. 7. Methods of heat transfer Conduction, Convection, Radiation Chapter No. 8. Methods of cooking (Moist, dry, medium of fat) Definition, classification, rules for each type of cooking method with examples Chapter No. 9. Texture and consistencies		
Unit –2	Food and Kitchen Safety	
Chapter No. 10 Personal Hygiene Chapter No. 11 Importance of kitchen uniform Chapter No. 12 Kitchen accidents – meaning, types and preventive measures Chapter No. 13 First aid – meaning importance and basic rules Chapter No. 14 Fire – types, extinguishers types, precautions. Kitchen Organization Structure Chapter No. 15 Classical kitchen Brigade for 5 stars & 3 star Hotel Chapter No. 16 Duties of Various chefs Chapter No. 17 Liaison of kitchen with another department		
Unit –3	Fuels used in Kitchen	
Chapter No. 18 Types of fuels used, Gas, electricity, wood, coal, solar energy Chapter No. 19 Advantages and disadvantages Kitchen Equipment Chapter No. 20 Classification of kitchen equipment's by size, mode of use Chapter No. 21 Criteria for Selection Chapter No. 22 Care and maintenance Food Commodities		

Chapter No. 23 Cereals, pulses	
Chapter No. 24 Fats and Oils	
Chapter No. 25 Sweeteners	
Chapter No. 26 Dairy Products	
Chapter No. 27 Spices, Herbs , Condiments , Seasonings	
Chapter No.28 Effects of heat on carbohydrates, Sugar, Protein, Vitamins and Minerals .	

Practical:

* Introduction to various kitchen equipment, tools and their usage.

Safety precaution to be taken while handling equipment.

Hygiene & Safety practices to be observed in kitchen, introduction to various commodities.

* Demonstration of Food pre-preparation and cooking methods.

Preparation Methods –Washing, Peeling, Paring (fruits), Cutting (cuts of vegetables), Grating (Vegetables), Grinding, Mashing, (vegetables & pulses), Sieving (flours), Steeping (cereals, pulses, tamarind, lemon-rind), Evaporation (milk & gravies), Marinating (meat, fish, chicken), Sprouting (pulses & legumes), Blanching, Filleting of fish, Deboning & jointing poultry

Methods of Mixing – Beating, Blending, Cutting in, Rubbing in, Creaming, Folding, Kneading, Rolling in, Pressing, Stirring

* Basic Indian masalas & gravies (Dry & wet).

* Indian Breakfast/Snack item.

*Continental menu-2: Practical consisting of appetizer/soup, main course with starch and vegetables and dessert.

* Basic Indian menu consisting of a Meat, Vegetable, Rice, Dal/Raita, Bread and Sweet Preparation.

* Internal Practical Exam.

References

1. Practical Cookery-Victor Ceserani& Ronald Kinton, ELBS
2. Theory of Catering-Victor Ceserani& Ronald Kinton, ELBS
3. Theory of Cookery-Mr. K. Arora, Franck Brothers
4. Modern Cookery for Teaching & Trade Vol I-Ms. Thangam Philip, Orient Longman.
5. The Professional Chef (4th Edition)-Le Rol A. Polsom
6. Success in Principles of Catering -Michael Colleer& Colin Saussams
7. Prashad – IndersinghKalra and Pradeep das Gupta

Pedagogy

1. Lectures
2. Active learning
3. Self-study
4. Course project

Semester-I
DSCC-4 FOOD AND BEVERAGE SERVICE-I

Type of Course	Theory/ Practical	Instruction hour per week	Total hours of Syllabus / Sem	Duration of Exam	Formative Assessment Marks	Summative Assessment Marks	Total Marks	Credits
DSCC -4	Theory	03 hrs	42	02 hrs	40	60	100	03

DSCC-4 FOOD AND BEVERAGE SERVICE-I		42 Hrs
Unit –1	Hotel & Catering Industry	14
<p>Chapter No. 1 Introduction to the Hotel Industry and Growth of the hotel Industry in India.</p> <p>Chapter No. 2 Role of catering establishment in the travel/tourism industry.</p> <p>Chapter No. 3 Types of F&B operations.</p> <p>Chapter No. 4 Classification of Commercial, Residential/Non-residential.</p> <p>Chapter No. 5 Welfare Catering - Industrial/Institutional/Transport such as air, road, rail, sea, etc.</p> <p>Chapter No. 6 Structure of the catering industry - a brief description of each.</p>		
Unit –2	Organization & Staffing	14
<p>Chapter No. 7 Organization of F&B department of hotel.</p> <p>Chapter No. 8 Principal staff of various types of F&B operations.</p> <p>Chapter No. 9 French terms related to F&B staff.</p> <p>Chapter No. 10 Duties & responsibilities of F&B staff.</p> <p>Chapter No. 11 Attributes of a waiter.</p> <p>ChapterNo.12 Inter-departmental relationships (Within F&B and other department)</p>		
Unit –3	Food Service Areas (F & B Outlets)	14
<p>Chapter No. 13 Specialty Restaurants.</p> <p>Chapter No. 14 Coffee Shop.</p> <p>Chapter No. 15 Cafeteria.</p> <p>Chapter No. 16 Fast Food (Quick Service Restaurants)</p> <p>Chapter No. 17 Grill Room.</p>		

Chapter No. 18 Banquets.	
Chapter No. 19 Bar Vending Machines.	
Chapter No. 20 Discotheque.	
Ancillary Departments	
Chapter No. 21 Pantry.	
Chapter No. 22 Food pick-up area.	
Chapter No. 23 Store.	
Chapter No. 24 Linen room.	
Chapter No. 25 Kitchen stewarding	

References

- John Fuller, *Modern Restaurant Service*, Copp Clark Pitman Publication, Canada, 1983.
- Dennis Lilicrap & John Lousins, *Food & Beverage Service*, Hodder Arnold, London 2006.
- Peter Dias, *The Steward*, Orient Blackswan Publishers, Delhi, 2012.
- Brian Varghese, *Food & Beverage Service*, Laxmi Publications, Solapur, 2002.
- S. Roday, *Hygiene & Sanitation*, Tata McGraw-Hill Publications, New Delhi, 1990.
- Sudhir Andrews, *Food & Beverage Management*, Tata McGraw-Hill Publications, New Delhi, 2008
- Vijay Dhawan, *Food & Beverage Service*, Frank Bros. & Co., New Delhi, 2009.
- Jagmohan Negi, *Food & Beverage Management & Cost Control*, Kanishka Publishers, Distributors, New Delhi, 2007.
- Bobby George, *Food & Beverage Service*, Jaico Publishing House, Mumbai, 2006.

Pedagogy

1. Lectures
2. Active learning
3. Self-study
4. Course project

Semester-I
OEC 1- FRONT OFFICE ASSOCIATE (RECEPTION)

Type of Course	Theory/ Practical	Instruction hour per week	Total hours of Syllabus / Sem	Duration of Exam	Formative Assessment Marks	Summative Assessment Marks	Total Marks	Credits
OEC-I	Theory	03 hrs	42	02 hrs	40	60	100	03

Course Outcomes OEC-1

FRONT OFFICE ASSOCIATE (RECEPTION)		42 Hrs
Unit –1	Introduction To Hotel Industry	14
1. 1 Types of Hotels, Categorization, Downtown, Suburban, Resort etc. 1.2 Departments in 3 Star and 5 Star Hotels. Introduction To Front Office 2.1 Subsections of Front Office. 2.2 Layout of Front Office 2.3 .Front Office Organizational Hierarchy. 2.4. Departments Front Office Coordinates with		
Unit – 2	Personal Attributes of Front Office Associate	14
3.1 Personal Grooming 3.2 Personal Hygiene 3.3 Physical Fitness 3.4 Communication 3.5 Diplomacy , Tact , Confidentiality Skills 4.1 Salesmanship 4.2 Computer Literacy, Multi Lingual 4.3 Interpersonal communication 4.4 Telephone etiquette , Problem solving 4.5 Customer relations		
Unit –3	Job Description	14

- 5.1 Reservation, Reception , Registration
- 5.2 Handling Check-Ins and Check-Outs
- 5.3 Room Allocation, Upgrade , Downgrade
- 5.4 Receiving Payments
- 5.5 Handling services during guest stay
- 5.6 Achieving Productivity Standards

Career Path

Concierge , Events Coordinator , Back Office accounting ,
Sales and Marketing , Front Office Supervisor , Assistant Front Office Manager

References Books

1. Front Office Management & Operations, Sudhir Andrews.
2. Hotel Front Office Operations and Management, Jatashankar R. Tewari.
3. Front Office Management, S.K Bhatnagar, Frank Bros and Co.
4. Managing Front Office Operations, Michael L.
5. Principles of Front Office Operations, Sue Baker ET-Al, Cassel 1994.
6. Hotel Front Office Management, James ABardi, John Wiley & Sons, 1996.
7. Check-In Check –Out –JermoeVallen
8. Hotel Front Office- Bruce Braham
9. Front Office Training Manuel , Sudheer Andrews , Tata Mcgraw Hill , 2009
10. Front Office Operations , Colin Dix , Pearson Education , 2006

Semester-I
SEC-I
CORPORATE SOCIAL RESPONSIBILITY

Type of Course	Theory/ Practical	Instruction hour per week	Total hours of Syllabus / Sem	Duration of Exam	Mode of Examination	Formative Assessment Marks	Summative Assessment Marks	Total Marks	Credits
SEC-I	Theory	03 hrs	32	01 hr	Theory	20	30	50	02

Course Outcomes

- Define CSR as a concept.
- Provide a brief outline of corporate governance.
- Understand the role of major institutions of civil society in CSR.
- Provide simple suggestions on implementation processes of CSR for organizations.

SEC-1 CORPORATE SOCIAL RESPONSIBILITY	32 Hrs
Unit-1 Understanding CSR	14
1.1 Concept and definition of CSR.	
1.2 Scope of CSR.	
1.3 Corporate social responsibility and the law.	
1.4 Corporate Social Responsiveness.	
1.5 Corporate Social Performance	
1.6 Diverging views on Social Responsibility (Arguments for & against).	
Unit-2 CSR Framework & Understanding Social issues	14
1.7 Creation and Strategy.	
1.8 Creating framework.	
1.9 Creating implementation framework	
1.10 Social Issues: Concept, Characteristics and causes of social problems.	
1.11 Values, norms and beliefs.	
1.12 Culture, Cultural differences and discrimination.	
1.13 Business and society	
1.14 Impact of technology on the society -Social cost and development.	
Unit-3 Corporate Social Responsibility –II	14
a) Ethical Issues in Functional Areas	
i) Advertising, Marketing, HRM, Finance & Accounting,	

<p>Information Technology.</p> <ul style="list-style-type: none">ii) Intellectual Property Rights.iii) Ethical issues in Merger and Acquisitions. <p>b) Unethical Behavior in Organizations</p> <ul style="list-style-type: none">i) Understanding Unethical Behaviorii) Individual Factors contributing to unethical behavior.iii) Organizational Factors contributing to Unethical Behaviour.	
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FOOD & BEVERAGE SERVICE – I (PRACTICAL)

- ✚ Food Service areas – Induction & Profile of the areas
- ✚ Ancillary F&B Service areas – Induction & Profile of the areas
- ✚ Familiarization of F&B Service equipment
- ✚ Care & Maintenance of F&B Service equipment
- ✚ **Cleaning / polishing of EPNS items by:**
 - Plate Powder method
 - Polivit method
 - Silver Dip method
 - Burnishing Machine
- ✚ **Basic Technical Skills Task –**
 - Task 01: Holding Service Spoon & Fork
 - Task 02: Carrying a Tray / Salver
 - Task 03: Laying a Table Cloth
 - Task 04: Changing a Table Cloth during service
 - Task 05: Placing meal plates & clearing soiled plates
 - Task 06: Stocking Sideboard
 - Task 07: Service of Water
 - Task 08: Using Service Plate & Crumbing Down
 - Task 09: Napkin Folds
 - Task 10: Changing dirty ashtray
 - Task 11: Cleaning & polishing glassware
- ✚ Tea – Preparation & Service
- ✚ Coffee – Preparation & Service

PRACTICALS:

- Diversity, equity and inclusion
- Charitable global giving
- Community and virtual volunteering
- Corporate policies that benefit the environment
- Socially and environmentally conscious investments

References:

ManishaPaliwal,.Business Ethics New Age Internationalpress. New Delhi.
 Patyrick J. A. & Quinn J. F. Management Ethics, ResponsePublishing, New Delhi.
 Sherlekar, Ethics in Management, Himalaya Publishing, NewDelhi.
 MadhumitaChatterji, Corporate Social Responsibility, OxfordHigher Education.

Useful websites (Webliography):

<https://managementhelp.org/businessethics/index.htm>

https://www.tutorialspoint.com/business_ethics/business_ethic%20s_quick_guide

<https://www.unido.org/our-focus/advancing-economic-competitiveness/competitive-trade-capacities-and-corporate-responsibility/corporate-social-responsibility-market-integration/what-csr>

Formative Assessment		
Assessment Occasion/ type	Weightage in Marks	Sem end Exam
TEST	10	
JOURNAL	05	
PRACT/ VIVA VOCE	10	
Total	25	25

B.Sc. HM
II Semester

Title of the Course: DSCC05-FRONT OFFICE- 02

Type of Course	Theory/ Practical	Instruction hour per week	Total hours of Syllabus / Sem	Duration of Exam	Formative Assessment Marks	Summative Assessment Marks	Total Marks	Credits
DSCC-5	Theory	03 hrs	42	02 hrs	40	60	100	03

DSCC05-FRONT OFFICE- 02	42Hrs
Unit – 1: RESERVATION	14
Chapter No. 1. Types of reservation	
Chapter No. 2. Modes of reservation inquiry	
Chapter No. 3. Sources of reservation	
Chapter No. 4. Systems of reservations	
Chapter No. 5. Reservation reports	
Chapter No. 6. Importance of reservation	
Unit – 2: REGISTRATION , CHECK-OUT AND SETTLEMENT	14
Chapter No. 1. Pre-registration	
Chapter No. 2. Registration	
Chapter No. 3. Check-in process	
Chapter No. 4. Check-out procedure	
Chapter No. 25 Potential check-out problems and solution	
Unit – 3: METHODS OF PAYMENT & GUEST SERVICES	14
Chapter No. 1. Cash	
Chapter No. 2. Foreign exchange	
Chapter No. 3. Cheques	
Chapter No. 4. Debit cards	
Chapter No. 5. Credit cards	
Chapter No. 6. Vouchers	
Chapter No. 7. VPO (visitors paid out)	
Chapter No. 8. Refunds	

Chapter No. 9 Handling guest mail,	
Chapter No. 10. Message handling	
Chapter No. 11 Key card control	
Chapter No.12. Key card control	
Chapter No. 13 Guest room change	
Chapter No. 14 Left luggage handling	
Chapter No. 15 Wake-up calls	
Chapter No.16. Handling of guest complaints	

PRACTICALS:

1. Grooming standards
2. Check-in process
3. Check-out process
4. Guest complaint handling
5. Role plays

References:

1. Front office management & operations, Sudhir Andrews.
2. Hotel front office operations and management, Jatashankar R. Tewari.
3. Front office management, S.K Bhatnagar, Frank Bros and Co.
4. Managing front office operations, Michael L.
5. Principles of front office operations, Sue Baker ET-Al, Cassel 1994.
6. Hotel front office management, James A Bardi, John wiley& sons, 1996.

Pedagogy

1. Lectures
2. Active learning
- 3.** Self-study

B.Sc. HM
II Semester

Title of the Course: DSCC06: HOUSEKEEPING OPERATIONS- 02

Type of Course	Theory/ Practical	Instruction hour per week	Total hours of Syllabus / Sem	Duration of Exam	Formative Assessment Marks	Summative Assessment Marks	Total Marks	Credits
DSCC-6	Theory	03 hrs	42	02 hrs	40	60	100	03

DSCC 06 -HOUSEKEEPING OPERATIONS- 02	42 Hrs
Unit – 1: THE HOUSEKEEPING DEPARTMENT	14
Chapter No. 1. Meaning and Definition	
Chapter No. 2. Job description & Job specification of staff in the Housekeeping Department	
Chapter No. 3. Skills of a good Housekeeper.	
Chapter No. 4. The Ideal Housekeeper.	
Unit – 2: CLEANING OF GUEST ROOM	14
Chapter No. 1. Introduction to Cleaning	
Chapter No. 2. Types of Soil.	
Chapter No. 3. Nature of Soil.	
Chapter No. 4. Standards of Cleaning	
Chapter No. 5. The Science of Cleaning	
Chapter No. 6. The Cleaning Process.	
COMPOSITION, CARE AND CLEANING OF DIFFERENT SURFACES Introduction, Metals, Glass, Plastic, Ceramics, Wood, Faux wood, stone, Fauxstone, leather and Rubber.	
Unit – 3 HOUSEKEEPING FLOOR PROCEDURES	14
Chapter No. 1. Introduction	

<p>Chapter No. 2.The Floor Linen Room</p> <p>Chapter No. 3. Floor Layout and basics principles of the Floor Linen room.</p> <p>Chapter No. 4. Requisitioning Procedures.</p> <p>Chapter No. 5. Records kept in a floor linen room.</p> <p style="text-align: center;">PREPARING A ROOM REPORT</p> <p>Introduction, The Room Report, Occupancy codes,Other Duties</p>	
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PRACTICALS:

- Bed Making Procedures
- Wet Dusting and dry dusting.
- Cleaning of Mirrors/ Glass/ Window panes.
- Preparation of Hot and cold face towels (DEMO)
- Cleaning Procedures.
- Identification of Equipment's: -Manual and Mechanical.

Text Books

References:

1. Housekeeping: Operations, Design and Management. Malini Singh, Jaya B George.
2. Hotel Housekeeping Operations and Management (Third Edition) G.Raghubalan. Smritee Raghubalan.
3. Hotel Housekeeping (A training manual) Sudhir Andrews.
4. A Student's handbook Housewifery.
5. Hotel Housekeeping second edition (Training Manual) Sudhir Andrews.
6. Hotel Housekeeping Management K.M Hussain
7. Hotel and Hospitality Management HOUSEKEEPING PrakashTalwar.

Pedagogy

1. Lectures
2. Active learning
3. Self-study
4. Course project

II Semester

Title of the Course: DSCC07: -FOOD PRODUCTION 02

Type of Course	Theory/ Practical	Instruction hour per week	Total hours of Syllabus / Sem	Duration of Exam	Formative Assessment Marks	Summative Assessment Marks	Total Marks	Credits
DSCC-7	Theory	03 hrs	42	02 hrs	40	60	100	03

DSCC 7- FOOD PRODUCTION 02	42 Hrs
Unit –1: STOCK	14
Chapter No. 1 Definition and composition	
Chapter No. 2 Rules for Stock making	
Chapter No. 3 Types of Stocks	
Chapter No. 4. Recipes of various stocks (White, brown, fish and vegetable)	
Chapter No. 5. Uses of stocks	
Chapter No. 6. Reduction & Glazes	
Unit – 2: SOUPS & SAUCES	14
Chapter No. 1 Aim/principles of soup making	
Chapter No. 2 Classification of soups with examples	
Chapter No. 3 Classical accompaniments and garnishes	
Chapter No. 4. Consommé with garnishes	
SAUCES	
Chapter No. 1 Imp of Sauces in food preparation	
Chapter No. 2 Classification of Sauces (Kitchen & Proprietary) -Mother, butter, dessert, proprietary, Traditional accompanying sauces	
Chapter No. 3 Thickening agents	
Chapter No. 4. Mother sauces -recipes and derivatives	
Chapter No. 5. Precautions & rectification,	
Chapter No. 6. Other Sauces-Pan gravies, Jus-lie, Jus-Roti etc.	
Unit – 3: EGG COOKERY & VEGETABLES AND FRUIT COOKERY	14
Chapter No. 1 Composition and structure of egg	
Chapter No. 2 Selection criteria for egg	
Chapter No. 3 Various ways of cooking egg	
Chapter No. 4. Uses of egg in cookery	

VEGETABLES AND FRUIT COOKERY	
Chapter No. 1 Classification	
Chapter No. 2 Color Pigments	
Chapter No. 3 Effect of heat on color pigments and texture	
Chapter No. 4. Methods of cooking	
Chapter No. 5. Care and precaution while cooking and storing	
Chapter No. 6. Vegetable cuts	
SALADS AND SALAD DRESSINGS	
Chapter No. 1 Parts of salad with ingredients used	
Chapter No. 2 Types of Salads -Green, Vegetable, Cooked, main course, Fruit, Gelatin based salad	
Chapter No. 3: Principles of salad making	
Chapter No. 4. Guidelines for making salads	
Chapter No. 5. Salad dressings –Types	
Chapter No.6. International Classical Salads –composition and country of origin	
SANDWICHES	
Chapter No. 1 Parts of sandwiches	
Chapter No. 2 Types of sandwiches –Cold and Hot sandwiches	
Chapter No. 3 Types of sandwiches –Cold and Hot sandwiches	
FOOD CONTAMINATION AND CONTROL MEASURES	
Chapter No. 1 Food Contamination -Types, reasons& precaution	
Chapter No. 2 Introduction to HACCP-meaning, importance, principles	
KITCHEN STEWARDING	
Chapter No. 1 Importance of kitchen stewarding	
Chapter No. 2 Hierarchy & staffing in kitchen stewarding department	

Practical/Internal:

Individual Practical's to be conducted during the semester.

The practical comprise of the following:

- * Demonstration of Stocks, Soups and Sauces
- *Egg Cookery (Excluding Breakfast Preparations).
- * Continental breakfast menu.
- * Types of Sandwiches.
- * Types of Salads with Dressings.
- * Basic Continental menus consisting of Appetizer/soup, Meat preparation with starch & veg accompaniments &Dessert with plate presentation and appropriate portion sizes.

Text Books**References:**

1. Practical Cookery-Victor Ceserani& Ronald Kinton, ELBS
2. Theory of Catering-Victor Ceserani& Ronald Kinton, ELBS
3. Theory of Cookery-Mr. K. Arora, Franck Brothers

4. Modern Cookery for Teaching & Trade Vol II- Ms. Thangam Philip, Orient Longman.
5. The Professional Chef (4th Edition)-Le Rol A. Polsom
6. Success in Principles of Catering -Michael Colleer& Colin Saussams
- 7 . The book of Ingredients-Jane Grigson

Pedagogy

1. Lectures
2. Active learning

II Semester

Title of the Course: DSCC08: - FOOD AND BEVERAGE SERVICE- 02

Type of Course	Theory/ Practical	Instruction hour per week	Total hours of Syllabus / Sem	Duration of Exam	Formative Assessment Marks	Summative Assessment Marks	Total Marks	Credits
DSCC-8	Theory	03 hrs	42	02 hrs	40	60	100	03

DSCC 8-FOOD AND BEVERAGE SERVICE- 02	42 Hrs
Unit – 1: – F & B SERVICE EQUIPMENT	14
Chapter No. 1 Familiarization & Selection factors of: - Cutlery - Crockery - Glassware - Flatware – Hollowware.	
Chapter No. 2 All other equipment used in F&B Service.	
Chapter No. 3 French terms related to the above	
Unit – 2: NON-ALCOHOLIC BEVERAGES	14
Chapter No. 1. Classification (Nourishing, Stimulating and Refreshing beverages) A. Tea - Origin & Manufacture - Types & Brands. B. Coffee - Origin & Manufacture - Types & Brands C. Juices and Soft Drinks D. Cocoa & Malted Beverages - Origin & Manufacture	
Unit – 3: PREPARATION FOR SERVICE	14
Chapter No. 1. Organizing Mise-en-scene Organizing Mise en place	
Chapter No. 2. TYPES OF FOOD SERVICE A. Silver service B. Pre-plated service C. Cafeteria service D. Room service E. Buffet service F. Gueridon service G. Lounge service	
SALE CONTROL SYSTEM <ul style="list-style-type: none"> • KOT/Bill Control System (Manual) • Triplicate Checking System • Duplicate Checking System • Single Order Sheet 	

<ul style="list-style-type: none"> • Quick Service Menu & Customer Bill <p>Making bill</p> <p>Cash handling equipment</p> <p>Record keeping (Restaurant Cashier)</p>	
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References:

- John Fuller, *Modern Restaurant Service*, Copp Clark Pitman Publication, Canada, 1983.
- Dennis Lilicrap & John Lousins, *Food & Beverage Service*, Hodder Arnold, London 2006.
- Peter Dias, *The Steward*, Orient Blackswan Publishers, Delhi, 2012.
- Brian Varghese, *Food & Beverage Service*, Laxmi Publications, Solapur, 2002.
- S. Roday, *Hygiene & Sanitation*, Tata McGraw-Hill Publications, New Delhi, 1990.
- Sudhir Andrews, *Food & Beverage Management*, Tata McGraw-Hill Publications, New Delhi, 2008
- Vijay Dhawan, *Food & Beverage Service*, Frank Bros. & Co., New Delhi, 2009.
- Jagmohan Negi, *Food & Beverage Management & Cost Control*, Kanishka Publishers, Distributors, New Delhi, 2007.
- Bobby George, *Food & Beverage Service*, Jaico Publishing House, Mumbai, 2006.

Pedagogy

1. Lectures
2. Active learning
3. Self-study
4. Course project

II Semester

Title of the Course: OEC-2: - Commis Chef (Cooking techniques)

Type of Course	Theory/ Practical	Instruction hour per week	Total hours of Syllabus / Sem	Duration of Exam	Formative Assessment Marks	Summative Assessment Marks	Total Marks	Credits
OEC-2	Theory	03 hrs	42	02 hrs	40	60	100	03

OEC 2

Commis Chef (Cooking techniques)

Course Objective

To train students in Technical, Operational and Human relations skills, necessary to successfully operate modern hotel or catering establishment.

Course outcome

Understand the techniques and skills necessary for the preparation of quality food in a professional setting. Demonstrate the ability to prepare and serve food of all types of food service facilities Become aware of many career opportunities in Culinary and Hospitality field and develop the skills necessary for employment. Practice safe food handling and storage techniques while maintaining good personal hygiene and facilities.

OEC 2-COMMIS CHEF (Cooking techniques)	42
Unit – 1: Introduction to Food & Beverage Department & Commis Chef	
1.1 Introduction to culinary History	
1.2 Popular Cuisines, French , Italian , Continental , Chinese , Indian	
1.3 India Regional Cuisines	
Kitchen Organization in 3 Star & 5 Star Hotel	
2.1 Sections of Kitchen and Functions	
2.2 Kitchen Hierarchy	
2.3 Personal Attributes of Commis Chef , Skills , Career path	
2.4 Kitchen Equipment , Appliances Handling and Maintenance	
Unit – 2: Kitchen Management	
3.1 Meal production	

3.2 Purchasing, Stores, Receiving 3.2 Food cost, Portion control, Budgetary control, Forecasting 3.4 Kitchen equipment, appliances, handling and maintenance Production Management Large equipment Safety precautions Machinery Fire precautions Basic health standards	
Unit – 3: Basic Principles of Food Production	
5.1 Aims and Objectives of Cooking 5.2 Methods of cooking 5.3 Basic preparation of Stocks, Sauces, Soups, Appetizers, Salads 5.4 Vegetable cookery, Pulses, Rice & Cereals cookery 5.5 Bakery & Patisserie Duties and Responsibilities <ol style="list-style-type: none"> 1. Job Description 2. Mise en place 3. Assists Senior Chefs 4. Assist in monitoring stock of the inventory 	

Reference Books

- 1 Theory of Cookery – Mr. K. Arora, Frank Brothers
- 2 Modern Cookery for Teaching & Trade Vol I – MS Thangam Phillip, Orient Longman
- 3 Practical Cookery – Victor Ceserani& Ronald Kinton , ELBS
- 4 Theory of Catering -Victor Ceserani& Ronald Kinton
- 5 The Professional Chef (4th Addition) Le Rol A. Oolsom
- 6 Success in Principles of Catering – MichealColleer& Colin Saussams

Annexure: 1 F: B.Sc Hotel Management (B.Sc. HM) Programmes under NEP-2020

Semester	Discipline Specific Core Courses (DSCC)			Elective Courses			Ability Enhancement Course									Total Credits
				Discipline Specific Elective (DSE) / Open Elective Course(OEC)			Skill Enhancement Course						Ability Enhancement Compulsory Course (AECC)			
	Core Course	L+T+P	Credit	Course	L+T+P	Credit	Course	L+T+P	Credit	Course	L+T+P	Credit	Course	Instruction Hrs	Credit	
I	DSCC- 1	3+0+0	3+0=3	OEC-1	3+0+0	3+0=3	SEC-1:	1+0+2	1+1=2	Health & wellness + Yoga	0-0-2 + 0-0-2	0+1=1 + 0+1=1	Kannada-1 Business Kannada/ Kannada Kali-I	4	3+0=3	
	DSCC- 2	3+0+0	3+0=3										MIL/MEL-1 English- Business Commu&C orre-I			4
	DSCC- 3	3+0+0	3+0=3													
	DSCC-4	3+0+0	3+0=3													
II	DSCC- 5	3+0+0	3+0=3	OEC-2	3+0+0	3+0=3				NCC/NSS/ R&R (S&G)/Cult ural + Sports	0+0+2 + 0+0+2	0+1=1 + 0+1=1	Kannada-2 Business Kannada/ Kannada Kali-II	4	3+0=3	
	DSCC- 6	3+0+0	3+0=3										MIL/MEL-2 English English- Business Commu&C orre-II			4
		3+0+0	3+0=3										Environmental study	2	2+0=2	

	DSCC-7	3+0+0	3+0=3														
	DSCC-8	3+0+0	3+0=3														
Exit option with UG Certificate Course in Hotel Management (with 50 credits)																	
III	DSCC-9	3+0+0	3+0=3	OEC-3	3+0+0	3+0=3	SEC-2:	1+0+2	1+1=2	NCC/NSS/R&R (S&G)/Cultural + Sports	0+0+2	0+1=1	Kannada-3	4	3+0=3	25	
	DSCC-10	3+0+0	3+0=3											MIL/MEL-3	4		3+0=3
	DSCC-11	3+0+0	3+0=3											-----			
	DSCC-12	3+0+0	3+0=3														
IV	DSCC-13	3+0+0	3+0=3	OEC-4	3+0+0	3+0=3				NCC/NSS/R&R (S&G)/Cultural + Sports	0+0+2	0+1=1	Kannada-4	4	3+0=3	25	
	DSCC-14	3+0+0	3+0=3											MIL/MEL-4	4		3+0=3
	DSCC-15	3+0+0	3+0=3											Indian Constitution	2		2+0=2
	DSCC-16	3+0+0	3+0=3														
Exit option with UG Diploma in Hotel Management (with 100 credits)																	
V	DSCC-17	3+0+0	3+0=3	DSE 1 Vocational-1	3+0+0	3	SEC-3	1+0+2	1+1=2	NCC/NSS/R&R (S&G)/Cultural + Sports	0+0+2	0+1=1				22	
	DSCC-18	3+0+0	3+0=3														
	DSCC-19	3+0+0	3+0=3														
	DSCC-20	3+0+0	3+0=3														
VI	DSCC-	3+0+0	3+0=3	DSE 2	3+0+0	3	SEC-	2+0+2	2+0=	NCC/NSS/	0+0+	0+1=					24

	21			Vocational-2			4:		2	R&R (S&G)/Cultural + Sports	2 + 0+0+ 2	1 + 0+1= 1				
	DSCC-22	3+0+0	3+0=3		3+0+0	3										
	DSCC-23	3+0+0	3+0=3													
	DSCC-24	3+0+0	3+0=3													
Exit option with Bachelor of Science in Hotel Management –B.Sc. HM (with 146 credits)																
VII	DSCC-25	3+1+0	3+1=4	DSE 3	3+0+0	3										
	DSCC-26	3+1+0	3+1=4	Vocational-3	3+0+0	3										21
	DSCC-27	3+0+0	3+0=3	Res. Methodology	3+0+0	3										
VIII	DSCC-28	3+1+0	3+1=4	DSE 4	3+0+0	3										
	DSCC-29	3+1+0	3+1=4	Vocational-4	3+0+0	3										21
				Research Project**		6										
Award of Bachelor of Science in Hotel Management-B.Sc. HM (Hons) , (with 188 credits)																188
**In lieu of the research Project, two additional elective papers/ Internship may be offered.																

L+T+P= Lecturing in Theory + Tutorial + Practical Hours per Week (no tutorial for practical course).

Each DSE shall have at least two papers and student shall choose any one paper from each DSE.

*Core Courses as DSCC may have Practicals also and under such condition, No. of DSCC may be altered without changing the total credits in the given semesters

Note: 1. Each DSCC/ DSE /Vocational / OEC Shall have 45hrs syllabus / semester for 100 marks in theory (**70 Sem. End exam +30 IA Exam**) and 52 hrs practical/sem for 50 marks(**35 Sem. End exam +15 IA Exam**).

2. Kannada and MEL /MIL shall have 45 hrs syllabus / semester for 100 marks in theory (**70 Sem. End exam +30 IA Exam**).

3. Environmental Study /Constitution of India / SEC shall have 25-30 hrs syllabus / semester for 50 marks in theory / Practical (**35Sem. End exams +15 IA Exam**).

Course Details/ Examination Pattern B.Sc. (HM) Ist Semester					
Course Code	Paper/Course	Credits	Sem End exam	IA	Total Marks
DSCC-1	Front Office Operation-I	03	60	40	100
DSCC-2	House Keeping Operation-I	03	60	40	100
DSCC-3	Food Production-I	03	60	40	100
DSCC-4	Food and Beverage Service-I	03	60	40	100
OEC-1	Front Office Associate (RECEPTION)	03	60	40	100
SEC-1	Corporate Responsibility/ Digital Fluency	02	20	30	50
AECC-Kannada	Business Kannada/Kannada Kali-I	03	60	40	100
AECC-MEL – English	Business Communication and Correspondence-I	03	60	40	100
Value Based	Health & wellness + Yoga	02	-----	50	50
Total Credits-25					
Total Marks					800

B.Sc. (HM) IIInd Semester					
DSCC-5	Front Office Operation-II	03	60	40	100
DSCC-6	House Keeping Operation-II	03	60	40	100
DSCC-7	Food Production-II	03	60	40	100
DSCC-8	Food and Beverage Service-II	03	60	40	100
OEC-2	Commis Chef (Cooking Technics)	03	60	40	100
Value Based Course	NCC/NSS/R&R (S&G)/Cultural + Sports	02	---	50	50
AECC-Kannada	Business Kannada/Kannada Kali-II	03	60	40	100
AECC-MEL – English	Business Communication and Correspondence-II	03	60	40	100
Total Credits-25 Total Marks					750
Exit option with UG Certificate Course in Hotel Management (with 50 credits after completing above two Semesters)					

Faculty of Social Science
04 - Year UG Honors programme: 2021-22

GENERAL PATTERN OF THEORY QUESTION PAPER FOR DSCC/ OEC
(60 marks for semester end Examination with 2 hrs duration)

Part-A

1. Question number 1-06 carries 2 marks each. Answer any 05 questions : 10 marks

Part-B

2. Question number 07- 11 carries 05Marks each. Answer any 04 questions : 20 marks

Part-C

3. Question number 12-15 carries 10 Marks each. Answer any 03 questions : 30 marks

(Minimum 1 question from each unit and 10 marks question may have sub questions for 7+3 or 6+4 or 5+5 if necessary)

Total: 60 Marks

Note: Proportionate weight age shall be given to each unit based on number of hours prescribed.

Details of Formative assessment (IA) for DSCC/OEC/SEC: 40% weight age for total marks

Type of Assessment	Weight age	Duration
Written test-1	10%	1 hr
Written test-2	10%	1 hr
Seminar	10%	10 minutes
Case study / Assignment / Field work / Project work/ Activity	10%	-----
Total	40% of the maximum marks allotted for the paper	