Ordinance No. V-133 B

Bachelor of Science in Culinary Management

(B.Sc. C.M)

Date of Academic Council Meeting : 6 May 2025
Date of Executive Council Meeting : 28 June 2025

College of Hotel Management

Faculty of Management and Commerce

SWAMI VIVEKANAND SUBHARTI UNIVERSITY, MEERUT

Head of the Institution
Cama Subharti Institute of Hotel Management
S.V.S.U., MEERUT

SYLLABUS

BASICS OF FOOD PRODUCTION			Course Code : BScCM 101
Semester : I	L/T/P (Per week)	(3/1/0)	Credits : 04

Objective	To introduce students to the fundamentals of food production, culinary terminology, cooking methods, and kitchen operations through theoretical understanding.		
Course Outline	**Topic**	**Hours**	
		Lecture	**Tutorial**
Unit 1	**Introduction toKitchen Organization** Definition of cookery, objectives of cooking food, types of kitchens (centralized, satellite, display, cloud), kitchen layout and sections, kitchen equipment & maintenance, kitchen uniforms & safety gear, hygiene and sanitation.	9	3
Unit 2	**Cooking Methods & Principles** Dry, moist, and combination cooking methods; microwave and modern techniques; effects of heat on food; temperature control; seasoning and flavouring agents.	6	2
Unit 3	**Stocks, Sauces, and Soups** Importance, types, preparation and storage of stocks; mother sauces and derivatives; thickening agents; soup classification; garnishing and accompaniments; common faults and corrections.	9	3
Unit 4	**Vegetables, Fruits & Their Culinary Uses** Classification, nutritional value, cooking methods, colors and nutrient preservation, selection and storage, seasonality and local produce.	9	3
Unit 5	**Knife Skills and Butchery Theory** Types of knives and their use; knife safety and maintenance; vegetable cuts (julienne, dice, brunoise); fruit cuts; introduction to butchery; importance of precision.	12	4

Total Hours		**45**	**15**
Reference Books	• *Theory of Cookery – Krishna Arora* • *Modern Cookery for Teaching and the Trade – Thangam E. Philip* • *Professional Chef – The Culinary Institute of America*		
E-Resources	□ NPTEL – Culinary Courses □ CIA ProChef YouTube □ Craftlog Recipes		
Course Outcome	At the end of the course the students would be able to: • Explain foundational cooking methods and culinary principles. • Identify and classify ingredients, stocks, sauces, and soups. • Understand hygiene, safety, and organizational structure in professional kitchens.		

BASICS OF FOOD PRODUCTION (LAB)			**Course Code : BScCM 101P**
Semester : I	L/T/P (Per week)	(0/0/4)	Credits : 02

Objective	To provide hands-on training in basic culinary techniques and cooking methods used in professional kitchens.	
Course Outline	**Topic**	**Hours** **Practical**
Unit 1	.Kitchen Orientation & Hygiene: Kitchen tour; introduction to tools and equipment; demonstration of uniforms and PPE; personal hygiene drills; cleaning procedures.	08
Unit 2	Basic Cooking Methods: Practice sessions on boiling, steaming, roasting, grilling, braising, and microwave cooking; demonstrations on flavor development and seasoning.	08
Unit 3	Stocks, Sauces & Soups: Hands-on preparation of white, brown, and vegetable stocks; Béchamel, Velouté, Tomato sauce; preparation of clear and thick soups; garnishing techniques.	08

Unit 4	Vegetable & Fruit Cookery: Knife practice with julienne, dice, batonnet; cooking seasonal vegetable dishes; fruit salad and basic cold desserts; storing and selecting produce.	16
Unit 5	Knife Skills & Basic Butchery: Knife handling; safety drills; cutting techniques; practice of vegetable and fruit cuts; basic cuts of meat and identification of primal sections.	20
Total Hours		**60**
Reference Books	• *Theory of Cookery* – Krishna Arora • *Modern Cookery for Teaching and the Trade* – Thangam E. Philip • *Practical Cookery* – Victor Ceserani • *Professional Chef* – The Culinary Institute of America	
E-Resources	• https://nptel.ac.in/courses/109104174 • https://www.youtube.com/c/CIAProChef • https://www.craftlog.com/in/cooking/ • https://openstax.org/subjects/business	
Course Outcome	At the end of the course the students would be able to: • Perform basic knife skills and cooking techniques. • Prepare simple dishes using moist and dry heat cooking methods. • Maintain hygiene and safety standards during food preparation.	

FOOD & BEVERAGE SERVICE I			**Course Code : BScCM 102**
Semester : I	L/T/P (Per week)	(3/1/0)	Credits : 04

Objective	To impart foundational knowledge of food & beverage operations, service styles, restaurant types, etiquette, and menu planning within hospitality settings.		
Course Outline	**Topic**	**Hours**	
		Lecture	**Tutorial**

Unit 1	**Overview of F&B Service** Scope and objectives, coordinating departments, hierarchy of F&B department, job roles, professional traits, career opportunities, trends.	9	3
Unit 2	F&B Outlets and Service Types Classification of outlets, restaurant types, room service, types of services (table, self, assisted), catering types, new concepts like cloud kitchens.	6	2
Unit 3	Etiquette and Professionalism Grooming, body language, communication, service behavior, complaint handling, punctuality, teamwork, ethics.	9	3
Unit 4	Purpose and types of menus, French classical menu structure, modern menu planning, course sequences, terminology (French & English), menu design, food-beverage pairing.	9	3
Unit 5	Restaurant Service Operations Standard operating procedures, order taking & billing concepts (KOT/BOT), sequence of service, use of basic service tools, guest management strategies.	12	4
Total Hours		**45**	**15**
Reference Books	□ *Food and Beverage Service – R. Singaravelavan* □ *Modern Restaurant Service – John Fuller* *Food and Beverage Service Training Manual – Sudhir Andrews* □ *The Waiter Handbook – Graeme Chesters*		
E-Resources	□ NPTEL F&B Course □ IHM Pusa YouTube □ IHM Kovalam eContent □ F&B Manual Archive.org		
Course Outcome	At the end of the course the students would be able to: • Identify various types of F&B establishments and services.		

	• Understand service sequence and professional conduct. • Analyze and interpret menu structures and plan service accordingly.

FOOD & BEVERAGE SERVICE I (LAB)			**Course Code : BScCM 102P**
Semester : I	L/T/P (Per week)	(0/0/4)	Credits : 02

Objective	To familiarize students with practical service techniques and dining room setups in various F&B outlets.		
Course Outline	**Topic**	**Hours**	
		Lecture	**Tutorial**
Unit 1	**Induction & Department Familiarization** Role-plays on departmental coordination, practice hierarchy chart making, basic job role demonstration.	6	2
Unit 2	**F&B Outlet Identification & Mock Tours**Virtual/physical tours, identification of outlet types, demonstration of room service tray setup, service formats (table, buffet, gueridon).	9	3
Unit 3	**Grooming & Etiquette:** Grooming checks, posture correction, communication drills, mock guest interactions (complaint handling, greetings).	12	4
Unit 4	**Restaurant Setup & Service Simulation** Table setting (à la carte, buffet), napkin folding, use of service gear (tray, salver), practice in carrying plates, clearing and crumbing.	12	4
Unit 5	**Menu-Based Service Practice**Understanding menu layout, French menu identification, mock KOT/BOT writing, role-play service based on actual menu flow and pairing.	6	2
Total Hours		**45**	**15**
Reference Books	• *Food and Beverage Service* – R. Singaravelavan • *Modern Restaurant Service* – John Fuller		

	• *Food and Beverage Service Training Manual* – Sudhir Andrews • *The Waiter Handbook* – Graeme Chesters
E-Resources	• https://nptel.ac.in/courses/109104178 • https://www.youtube.com/@ihmpusaofficial • https://archive.org/details/FoodAndBeverageServiceTrainingManual • https://www.ihmctkovalam.ac.in/e-contents
Course Outcome	At the end of the course the students would be able to: 1. Set up and clear tables according to service standards. 2. Demonstrate different styles of service like silver, American, buffet, etc. 3. Handle guest interaction professionally during service.

Introduction to Culinary Management			**Course Code: BScCM 103**
Semester : I	L/T/P (Per week)	(3/1/0)	Credits : 04

Objective	To introduce students to the core principles of culinary arts, kitchen organization, and culinary career paths.		
Course Outline	**Topic**	**Hours**	
		Lecture	**Tutorial**
Unit 1	**History and Evolution of Culinary Management** 1. **Ancient Culinary Practices** – Early cooking methods, fire discovery, and food preservation techniques. 2. **Culinary Development in Civilizations** – Egyptian, Roman, Chinese, and Indian contributions to culinary practices. 3. **Medieval and Renaissance Era Cuisine** – Introduction of spices, feasts, and banquets. 4. **French Culinary Revolution** – Role of Marie-Antoine Carême and Auguste Escoffier in modernizing cuisine.	9	3

	5. **Colonial Influence on Global Cuisine** – Exchange of ingredients and cooking styles. 6. **Industrial Age and Modern Cooking Equipment** – Introduction of modern kitchen tools and commercial kitchens. 7. **Evolution of Culinary Education** – Growth of culinary institutes, formal education, and structured training. 8. **Influence of Media on Culinary Arts** – Rise of food blogs, cooking shows, celebrity chefs.		
Unit 2	**Career Opportunities in Culinary Field** 1. **Kitchen-Based Careers** – Chef de Partie, Sous Chef, Executive Chef, Commis, Pastry Chef. 2. **Bakery & Patisserie Careers** – Chocolatier, Artisan Baker, Cake Designer. 3. **Hospitality & Hotel Roles** – F&B Manager, Kitchen Stewarding Supervisor. 4. **Cruise Line and Airline Catering** – Roles and lifestyle. 5. **Entrepreneurial Opportunities** – Catering business, food truck, cloud kitchen. 6. **Food Styling & Food Photography** – Visual presentation and media influence. 7. **Research and Development (R&D) Chefs** – Product development in food companies. 8. **Teaching & Culinary Education** – Becoming an instructor, curriculum development, skill training.	6	2
Unit 3	**Basic Culinary Terminology** 1. **French Culinary Terms** – Mise en place, Julienne, Mirepoix, etc. 2. **Cutting Techniques** – Brunoise, Chiffonade, Dice, Chop, Mince. 3. **Cooking Methods** – Boiling, Steaming, Baking, Roasting, Sautéing. 4. **Kitchen Equipment Terms** – Blender, Salamander,	9	3

	Griddle, Convection Oven. 5. **Food Preparation Vocabulary** – Marinate, Season, Deglaze, Simmer. 6. **Sauce & Stock Terminology** – Roux, Demi-glace, Velouté, Bouquet Garni. 7. **Measurements & Conversion Terms** – Litres, Grams, Cups, Teaspoons. 8. **Service Terminology** – À la carte, Buffet, Table d'hôte		
Unit 4	**Overview of Global Cuisines** 1. **Indian Regional Cuisines** – North Indian, South Indian, Bengali, Rajasthani, etc. 2. **French Cuisine** – Classic dishes, sauces, regional variations. 3. **Italian Cuisine** – Pasta varieties, risotto, pizza styles. 4. **Chinese Cuisine** – Cantonese, Szechuan, Dim Sum traditions. 5. **Middle Eastern Cuisine** – Hummus, Falafel, Shawarma, use of spices. 6. **Mexican Cuisine** – Tacos, Burritos, Salsa, usage of beans and corn. 7. **Japanese Cuisine** – Sushi, Ramen, Umami concept, Knife skills. 8. **Fusion and Contemporary Cuisine Trends** – Examples of modern interpretations.	9	3
Unit 5	**Role of a Chef and Kitchen Hierarchy** 1. **Classical Kitchen Brigade System** – Escoffier's hierarchy explained. 2. **Modern Kitchen Organization** – Adaptations in modern restaurants and hotels. 3. **Key Roles in the Kitchen** – Executive Chef, Sous Chef, Line Cook, Pastry Chef. 4. **Responsibilities of a Chef** – Menu planning, costing, quality control.	12	4

	5. **Personal and Professional Traits of a Chef** – Cleanliness, discipline, creativity, time management. 6. **Kitchen Communication & Coordination** – Teamwork, delegation, kitchen orders. 7. **Importance of Leadership in Kitchen** – Conflict resolution, motivation, supervision. 8. **Growth Path of a Chef** – From Commis to Executive Chef.		
Total Hours		**45**	**15**
Reference Books	• *Professional Cooking* – Wayne Gisslen • *The Culinary Professional* – John Draz, Christopher Koetke • *Introduction to Culinary Arts* – Jerry Gleason • *Culinary Artistry* – Andrew Dornenburg & Karen Page		
E-Resources	• https://nchm.nic.in • https://www.coursera.org/learn/the-cookery-school • https://www.researchgate.net • https://openlibrary.org/works/OL15859004W/Professional_cooking		
Course Outcome	At the end of the course the students would be able to: 1. Understand the structure and operation of a professional kitchen. 2. Identify various culinary career opportunities and trends. 3. Develop foundational knowledge of kitchen hierarchy and functions.		

KITCHEN HYGEINE AND SANITATION			**Course Code : BScCM 104**
Semester : I	**L/T/P (Per week)**	**(1/1/0)**	**Credits : 02**

Objective	**To impart knowledge of hygiene practices and sanitation protocols essential in foodservice establishments.**		
Course Outline	**Topic**	**Hours**	
		Lectur	**Tutoria**

		e	l
Unit 1	**Importance of Hygiene in Food Production** • Definition of Hygiene and Sanitation – Difference and importance in kitchen operations. • Why Hygiene Matters in Food Service – Guest safety, brand image, legal compliance. • Sources of Contamination – Biological, chemical, physical, cross-contamination. • Microbial Growth and Food Spoilage – Factors affecting growth: time, temperature, Ph, moisture. • Food Safety Hazards – Introduction to HACCP principles. • Legal and Regulatory Requirements – FSSAI, local health department guidelines. • Consequences of Poor Hygiene – Food poisoning outbreaks, loss of business, penalties. • Role of Staff in Maintaining Hygiene – Responsibility of each kitchen employee.	**4**	**0**
Unit 2	**Personal Hygiene and Protective Clothing** a) Daily Hygiene Practices for Food Handlers – Bathing, hair grooming, nail cutting, etc. b) Hand Hygiene Techniques – When and how to wash hands properly. c) Proper Use of Gloves, Aprons, and Caps – Guidelines and disposal methods. d) Uniform Standards in Food Production Areas – Clean, color-coded, material-specific. e) Health Conditions and Restrictions for Food Handlers – Illnesses that disqualify kitchen duty. f) Hygiene Station Setup – Hand wash basins, sanitizer dispensers, mirror checks. g) Use of PPE (Personal Protective Equipment) – Gloves, masks, goggles in specific kitchen areas.	**8**	**0**

	h) Grooming and Inspection Protocols – Daily checks, reporting illness, hygiene audits.		
Unit 3	**Cleaning and Sanitization of Equipment** • Difference Between Cleaning and Sanitizing – Definitions and objectives. • Cleaning Agents and Sanitizers – Types (alkaline, acidic, enzymatic), their uses and storage. • Cleaning Schedule and SOPs – Daily, weekly, and deep-cleaning routines. • Manual vs Mechanical Cleaning Methods – Dishwashing by hand vs machine, high-pressure washers. • Steps in the Cleaning Process – Pre-cleaning, washing, rinsing, sanitizing, drying. • Color-Coding System for Cleaning Tools – Avoiding cross-contamination in areas. • Inspection and Maintenance of Kitchen Equipment – Regular checks and servicing logs. • Dishwashing Area Layout and Hygiene Practices – Separation of clean and dirty zones.	**6**	**0**
Unit 4	**Pest Control and Waste Management** 1. Types of Kitchen Pests – Rodents, flies, cockroaches, ants, stored product pests. 2. Signs of Pest Infestation – Droppings, gnaw marks, egg cases, foul odor. 3. Preventive Pest Control Measures – Sealing cracks, mesh screens, door closers. 4. Methods of Pest Control – Physical, biological, chemical; role of professional pest control. 5. Waste Segregation and Disposal – Dry/wet segregation, biohazard, food waste management. 6. Placement and Cleaning of Bins – Covered bins, foot-operated lids, liner use. 7. Schedule for Waste Removal – Avoiding overnight	**6**	**0**

	garbage, frequent disposal cycles. 8. Legal Compliance and Documentation – Logbooks, vendor records, audit trail.		
Unit 5	**Foodborne Illnesses and Preventive Measures** • Definition of Foodborne Illness – Illnesses caused by contaminated food. • Types of Food Contaminants – Pathogens (bacteria, viruses, parasites), allergens, toxins. • Common Foodborne Pathogens – Salmonella, E. coli, Listeria, Norovirus, Campylobacter. • High-Risk Foods and Conditions – Meat, dairy, eggs, seafood, ready-to-eat items. • Temperature Danger Zone – 5°C to 63°C and its role in microbial growth. • Safe Food Handling Practices – FIFO, proper thawing, cooling, reheating standards. • Preventive Measures and HACCP Introduction – Critical Control Points in production. • Reporting and Managing Foodborne Illnesses – Recordkeeping, isolation, recall protocols.	**6**	**0**
Total Hours		**30**	**00**
Reference Books	• ***Food Hygiene and Sanitation*** **– S. Roday** • ***Introduction to Food Safety*** **– Marianne D. Miliotis** • ***HACCP: A Practical Approach*** **– Sara Mortimore** • ***Food Safety Management*** **– Yasmine Motarjemi**		
E-Resources	• **https://fssai.gov.in/** • **https://www.open.edu/openlearncreate/course/view.php?id=2157** • **https://ecoursesonline.iasri.res.in** • **https://www.fda.gov/food**		

Course Outcome	At the end of the course the students would be able to: 1. Understand HACCP and food safety standards. 2. Identify and control kitchen contamination risks. 3. Apply proper sanitation procedures in food handling.

COMPUTER APPLICATION			Course Code : BScCM 105
Semester : I	L/T/P (Per week)	(3/1/0)	Credits : 04

Objective	To develop basic computer skills and software application knowledge used in the hospitality industry.		
Course Outline	Topic	Hours	
		Lecture	Tutorial
Unit 1	Introduction to Computers and Operating Systems • Definition and Components of a Computer – Input, output, processing, and storage devices. • Types of Computers – Desktop, laptop, tablet, mainframe, server. • Hardware vs Software – Examples and differences. • Functions of an Operating System (OS) – Interface, resource management, file management. • Types of Operating Systems – Windows, Linux, MacOS (basic comparison). • Booting Process and User Interface Basics – Startup, login screen, taskbar, file explorer. • Computer Viruses and Anti-virus Software – Types, sources, prevention, and scanning. • Basic Troubleshooting Techniques – Frozen screen, slow system, hardware connectivity.	9	2
Unit 2	MS Word – Documentation Basics • Creating, Saving, and Opening Documents –	9	3

	File extensions, document templates. • Formatting Text and Paragraphs – Font styles, size, alignment, line spacing. • Inserting Tables, Images, and Shapes – Layout and design tips. • Using Bullets, Numbering, and Indentation – Organizing information. • Headers, Footers, and Page Numbers – Consistency in multi-page documents. • Spelling & Grammar Check, Thesaurus – Proofreading tools. • Printing and Page Setup Options – Margins, orientation, paper size. • Application in Hospitality – Creating SOPs, menus, guest letters, duty rosters.		
Unit 3	MS Excel – Basic Calculations and Tables • Creating and Saving Worksheets – Workbook structure, multiple sheets. • Understanding Rows, Columns, and Cells – Cell referencing (A1, B2). • Basic Formulas and Functions – SUM, AVERAGE, COUNT, MIN, MAX. • Sorting and Filtering Data – Simple data organization techniques. • Formatting Cells and Tables – Borders, colors, data types, number formats. • Inserting Charts and Graphs – Bar, pie, line graphs for reports. • Creating Simple Reports – Sales summary, budget sheets, inventory logs. • Application in Hospitality – Costing sheets, stock records, sales tracking.	9	3
Unit 4	MS PowerPoint – Creating Presentations	9	3

	• Creating and Saving a New Presentation – Slide layouts, templates. • Adding and Formatting Text in Slides – Fonts, alignment, bullet points. • Inserting Images, Charts, and Tables – Visual enhancement. • Design and Transitions – Themes, slide transitions, animations. • Setting Slide Timings and Notes – Rehearse timings, speaker notes. • Running and Printing a Slide Show – Presentation mode, handouts. • Presentation Best Practices – Consistency, readability, avoiding clutter. • Application in Hospitality – Presenting hotel orientation, event proposals, training modules.		
Unit 5	Hospitality Software Overview (POS, PMS) • Introduction to Industry Software – POS (Point of Sale) and PMS (Property Management System). • Purpose of POS in F&B Operations – Billing, order tracking, reporting. • Key Features of PMS (e.g., Opera, IDS) – Reservations, check-in/out, room status, guest history. • Front Office Applications – Room management, night audit, guest folio generation. • F&B Applications – Table reservation systems, menu management, kitchen display systems. • Housekeeping and Inventory Integration – Room cleaning status, stock levels, maintenance logs.	9	3

	• User Access and Security Protocols – Passwords, roles, system logs. • Real-Time Applications – Guest profiling, loyalty programs, mobile integration.		
Total Hours		**45**	**15**
Reference Books	• *Computer Applications in Management* – Niranjan Shrivastava • *Fundamentals of Computers* – Rajaraman V • *Information Technology in Hospitality* – Peter O'Connor • *Computers in Hotels* – Ramesh Bangia		
E-Resources	• https://nptel.ac.in/courses/106105084 • https://spoken-tutorial.org/ • https://www.w3schools.com/ • https://ecoursesonline.iasri.res.in/course/view.php?id=130		
Course Outcome	**At the end of the course the students would be able to:** 1. Operate MS Office and hospitality-specific software. 2. Create reports, reservation entries, and billing formats. 3. Understand database and POS systems in hotels.		

	INDIAN FOOD & FASHION			**Course Code: BScCM 106**	
	Semester : I	**L/T/P (Per week)**	**(2/1/0)**	**Credits : 03**	
	Objective	**To explore the cultural heritage of Indian cuisine and traditional attire, connecting food and fashion through regional diversity.**			
	Course Outline	**Topic**		**Hours**	
				Lecture	**Tutorial**
	Unit 1	**Introduction to Indian Culture and Heritage,** Overview of Indian culture, history, and traditions,		**9**	**0**

	Understanding the importance of food and fashion in Indian society, Exploring regional diversities and influences in Indian cuisine and fashion.		
Unit 2	**Indian Cuisine** Introduction to Indian spices, herbs, and ingredients Traditional cooking techniques and utensils Regional cuisines of India: North Indian, South Indian, East Indian, West Indian Popular Indian dishes: biryani, curry, dosa, samosa, etc. Vegetarian and non-vegetarian cuisine in India Culinary practices and rituals associated with Indian food.	**12**	**0**
Unit 3	**Indian Fashion** Evolution of Indian fashion through the ages Traditional Indian garments: saree, salwar kameez, lehenga, dhoti, etc. Influence of Indian fashion on global trends Famous Indian fashion designers and their contributions Textiles and craftsmanship in Indian fashion Bridal fashion and wedding attire in India.	**12**	**0**
Unit 4	**Contemporary Indian Food and Fashion** Fusion and modern interpretations of Indian cuisine Street food culture in India Sustainable and ethical practices in Indian fashion industry Exploring emerging trends and future directions in Indian food and fashion.	**12**	**0**
Total Hours		**45**	**0**
Reference Books	• ***The Penguin Food Guide to India*** **– Charmaine O'Brien** • ***Indian Costume*** **– Ritu Kumar** • ***Indian Food: A Historical Companion*** **– K.T. Achaya**		

		• *Costume and Fashion: A Concise History* – **James Laver**
	E-resources	• **https://indianculture.gov.in/** • **https://ignca.gov.in/** • **https://nptel.ac.in/courses/109104151** • **https://archive.org/details/IndianCostume**
	Course Outcome	**At the end of the course the students would be able to:** **1. Demonstrate knowledge of the historical, social, and cultural aspects of Indian food and fashion.** **2. Apply the understanding of Indian spices, ingredients, and cooking techniques to prepare traditional Indian dishes.** **3. Recognize and distinguish different regional cuisines of India.** **4. Analyze the evolution of Indian fashion through different periods and its impact on global trends.** **5. Recognize the influence of Indian culture and traditions on contemporary food and fashion practices.**

COMMUNICATION AND GROOMING			**Course Code : BScCM 107**
Semester : I	L/T/P (Per week)	(2/1/0)	Credits : 03

Objective	The course familiarizes students to enhance their verbal/non-verbal communication and professional grooming suitable for the hospitality sector.		
Course Outline	**Topic**	**Practical Hours**	
		Lecture	**Tutorial**
Unit 1	**Basics of Verbal and Non-Verbal Communication** 1. **Definition and Elements of Communication** – Sender, message, medium, receiver, feedback. 2. **Types of Communication** – Verbal (oral & written) and non-verbal (body language, facial expressions). 3. **Barriers to Communication** – Language, cultural,	9	6

	emotional, physical, perceptual. 4. **Importance of Effective Communication in Hospitality** – Guest satisfaction, team coordination. 5. **Tone, Clarity, and Politeness in Speech** – Use of formal and courteous language. 6. **Body Language in Hospitality** – Posture, gestures, eye contact, personal space. 7. **Use of Technology in Communication** – Emails, messaging apps, intercoms, guest apps. 8. **Cultural Sensitivity in Communication** – Respecting guests' backgrounds and traditions.		
Unit 2	**Listening and Speaking Skills in Hospitality** 1. **Importance of Active Listening** – Understanding guest needs, reducing misunderstandings. 2. **Techniques of Active Listening** – Nodding, paraphrasing, eye contact, not interrupting. 3. **Telephone Etiquette** – Greeting, holding, transferring calls, note-taking. 4. **Greeting and Conversing with Guests** – Small talk, using names, polite expressions. 5. **Voice Modulation and Clarity** – Tone, pitch, speed, avoiding slang. 6. **Handling Guest Queries and Complaints** – Empathy, patience, positive phrases. 7. **Role-plays and Mock Interactions** – Simulated guest situations for practice. 8. **Common English Phrases Used in Hotels** – Standard expressions for daily operations.	9	6
Unit 3	**Professional Appearance and Personal Hygiene** 1. **Importance of First Impressions** – Guest expectations and professional image. 2. **Personal Hygiene Practices** – Bathing, oral care, deodorants, clean nails.	9	6

	3. **Uniform Standards in Hospitality** – Neatness, ironed clothes, complete uniform. 4. **Hair and Nail Care** – Trimmed nails, clean hands, tied-back hair. 5. **Use of Accessories and Makeup** – Minimal, professional, according to standards. 6. **Footwear and Personal Grooming Items** – Clean shoes, socks, grooming kits. 7. **Hygiene in Food & Beverage Settings** – Cross-contamination, handwashing. 8. **Daily Routine for Hospitality Professionals** – Self-care and grooming checklist.		
Unit 4	**Presentation and Public Speaking** 1. **Basics of Public Speaking** – Planning, purpose, and structure. 2. **Confidence Building Techniques** – Practice, posture, positive thinking. 3. **Organizing Your Thoughts** – Opening, body, and conclusion. 4. **Use of Visual Aids in Presentations** – PowerPoint, charts, props. 5. **Managing Stage Fright and Nervousness** – Breathing techniques, preparation. 6. **Voice Modulation and Clarity for Presenting** – Avoiding monotony, clear enunciation. 7. **Peer Feedback and Self-Assessment** – Evaluation methods for improvement. 8. **Hospitality-Specific Speaking Scenarios** – Introducing yourself, explaining menus, hotel tours.	9	6
Unit 5	**Grooming Standards in Hospitality Industry** 1. **Importance of Grooming in Guest-Facing Roles** – Building trust and brand image. 2. **Grooming Standards for Men and Women** – Hair,	9	6

	facial hair, makeup, accessories. 3. **Uniform Maintenance and Presentation** – Clean, well-fitting, wrinkle-free. 4. **Do's and Don'ts of Professional Appearance** – What to avoid in service settings. 5. **Grooming Checklists by Department** – Front office, F&B, kitchen, housekeeping. 6. **Maintaining Grooming During Long Shifts** – Touch-ups, breaks, freshening up. 7. **Hospitality Brands' Grooming Guidelines** – Case examples from top hotel chains. 8. **Grooming Audits and Evaluations** – Daily checks and discipline protocols.		
Total Hours		**45**	**15**
Reference Books	• *Business Communication* – Meenakshi Raman & Prakash Singh • *English for Hotel Industry* – S. R. Inthira & V. Saraswathi • *Personality Development and Soft Skills* – Barun K. Mitra • *Soft Skills* – Dr. K. Alex		
E-Resources	• https://nptel.ac.in/courses/109105110 • https://www.englishclub.com/business-english/ • https://www.skillsyouneed.com • https://spoken-tutorial.org/		
Course Outcome	At the end of the course the students would be able to: 1. Communicate effectively in personal and professional settings. 2. Develop confidence in public speaking and group discussions. 3. Practice professional grooming standards.		

SEMESTER II

INDIAN CUISINE AND REGIONAL SPECIALITIES			Course Code : BScCM 201
Semester : II	L/T/P (Per week)	(3/1/0)	Credits : 04

Objective	To explore the diversity of Indian regional cuisines, understanding their historical, cultural, and ingredient-based uniqueness.		
Course Outline	Topic	Hours	
		Lectures	Tutorial
Unit 1	**Overview of Indian Culinary Heritage** • **Historical Evolution of Indian Cuisine** – Ancient, Mughal, Colonial influences. • **Role of Religion and Culture in Food** – Hindu, Muslim, Jain, Sikh food customs. • **Seasonal and Festive Foods** – Traditional dishes linked to Indian festivals. • **Ayurveda and Food Philosophy** – Tridosha theory, sattvic/rajasic/tamasic foods. • **Importance of Spices in Indian Cooking** – Common spices and their medicinal roles. • **Influence of Geography and Climate** – Impact on crops, diets, and cooking styles. • **Rural vs Urban Indian Food Traditions** – Techniques, ingredients, meal structures. • **Modern Trends in Indian Cuisine** – Fusion, healthy adaptations, plating styles.	9	3
Unit 2	**Regional Cuisines of North India** • **Punjabi Cuisine** – Tandoori dishes, paneer, ghee-rich gravies, breads like kulcha & paratha. • **Kashmiri Cuisine** – Wazwan, use of saffron and dry fruits, Rogan Josh, Yakhni. • **Uttar Pradesh Cuisine** – Awadhi dishes, kebabs, kormas, biryani, chaats. • **Himachal and Uttarakhand Cuisine** – Pahari food, lentils, simple millet dishes. • **Rajasthani Cuisine** – Use of dry spices, gram flour, Daal-Baati-Churma, Gatte ki sabzi. • **Haryanvi and Delhi Street Food** – Home-style cooking, rustic flavors, chaats, chole bhature. • **Staple Ingredients** – Wheat, dairy, lentils, mustard oil, ghee. • **Cooking Methods** – Dum, tandoor, bhuna, baghar (tempering).	9	3
Unit 3	**Regional Cuisines of South India** • **Tamil Nadu Cuisine** – Use of tamarind, coconut, rasam, sambhar, idli, dosa.	9	3

	• **Andhra Pradesh & Telangana** – Spicy curries, pickles, gongura dishes, biryani. • **Kerala Cuisine** – Coconut milk-based curries, appam, stew, Malabar biryani. • **Karnataka Cuisine** – Udupi food, bisibele bath, ragi mudde, dosas. • **Use of Rice and Coconut** – Steamed rice, coconut chutneys, oil, and milk. • **Common Cooking Techniques** – Tempering, steaming, fermentation, use of banana leaf. • **Traditional Breakfast Culture** – Healthful, fermented items like idli, upma, issal. • **Temple and Sattvic Foods** – No onion/garlic traditions, prasadam concepts.		

Unit 4	**Regional Cuisines of East and West India**
	
	• **East India (Bengal, Assam, Odisha):**
	  • Bengali Cuisine – Mustard oil, fish curries, rice, sweets like rasgulla and issal.
	  • Assamese Cuisine – Simplicity, bamboo shoot, fish tenga, wild greens.
	  • Odia Cuisine – Panchphoron, dalma, chhenapoda, temple food.
	  • Use of Mustard & Poppy Seeds – Flavoring and thickening.
	• **West India (Maharashtra, Gujarat, Goa, Rajasthan):**
	5. Goan Cuisine – Seafood, vinegar, coconut-based curries, Portuguese influence.
	6. Gujarati Cuisine – Sweet-sour-spicy thalis, dhokla, thepla, farsan.
	7. Maharashtrian Cuisine – Poha, issal pav, puran poli, coconut chutneys.
	8. Use of Local Grains & Pulses – Jowar, bajra, tur dal, coconut, kokum.
		9	3

Unit 5	**Traditional Indian Ingredients and Cooking Techniques** • **Essential Indian Spices** – Turmeric, cumin, coriander, garam masala, asafoetida. • **Traditional Grains and Pulses** – Rice, wheat, millets, lentils. • **Common Oils Used in Indian Cooking** – Mustard, coconut, groundnut, ghee. • **Fermentation Techniques** – For dosa, idli, kanji, pickles. • **Smoking and Infusion Methods** – Dhungar technique, using cloves and ghee. • **Cooking in Clay and Iron Vessels** – Health	9	3

	benefits and enhanced flavor. • **Marination and Tenderization** – Use of yogurt, raw papaya, vinegar, spices. • **Use of Tadka/Tempering** – Final flavoring technique, importance in Indian food.		
Total Hours		**45**	**15**
Reference Books	• *Indian Regional Cookery* – Aroona Reejhsinghani • *The Essential North-East Cookbook* – Hoihnu Hauzel • *K.T. Achaya's Indian Food: A Historical Companion* • *The Penguin Food Guide to India* – Charmaine O'Brien		
E-Resources	• https://nptel.ac.in/courses/109104151 • https://indianculture.gov.in • https://www.fssai.gov.in/ • https://archive.org/details/IndianRegionalCookery		
Course Outcome	At the end of the course the students would be able to: 1. Identify and prepare dishes from various Indian states. 2. Understand the influence of geography and tradition on regional cuisines. 3. Classify regional thalis, cooking styles, and staple ingredients.		

INDIAN CUISINE AND REGIONAL SPECIALITIES (LAB)			**Course Code : BScCM 201P**
Semester : II	L/T/P (Per week)	(0/0/4)	Credits : 02

Objective	To provide hands-on experience in preparing signature dishes from different regions of India, focusing on authentic techniques, ingredient usage, and regional presentations.	
Course Outline	**Topic**	**Hours** **Practical**
Unit 1	**Indian Spices and Basics:** Identification and tasting of Indian spices; making garam masala, tadka variations; preparing simple lentil-based dishes using tempering	08
Unit 2	**North Indian Specialties:** Preparation of dishes like butter chicken, dal makhani, baati-churma, rogan josh, parathas; Dum cooking and tandoori techniques.	08
Unit 3	**South Indian Specialities:** Making idli, dosa, sambar, rasam, coconut chutneys; steaming and fermentation techniques; use of banana leaf in plating	08
Unit 4	**East & West Indian Dishes:** Bengali mustard fish, Assamese tenga, chhenapoda, Goan fish curry, Maharashtrian poha, Gujarati thali components (dhokla, thepla).	16
Unit 5	**Traditional Techniques & Regional Thalis:** Clay pot cooking; dhungar smoking; marination using yogurt/papaya; assembling region-wise thalis with correct accompaniments and service styles.	20
Total Hours		**60**
Reference Books	• *Indian Regional Cookery* – Aroona Reejhsinghani • *The Essential North-East Cookbook* – Hoihnu Hauzel • *K.T. Achaya's Indian Food: A Historical Companion* • *The Penguin Food Guide to India* – Charmaine O'Brien	

E-Resources	• https://nptel.ac.in/courses/109104151 • https://indianculture.gov.in • https://www.fssai.gov.in/ • https://archive.org/details/IndianRegionalCookery
Course Outcome	At the end of the course the students would be able to: Prepare authentic dishes from various Indian regions. Apply traditional techniques like dum, tadka, marination, fermentation. Present regionally appropriate thalis and accompaniments.

BAKERY & CONFECTIONARY			**Course Code : BScCM 202**
Semester : II	L/T/P (Per week)	(3/1/0)	Credits : 04

Objective	To equip students with fundamental baking techniques and the science behind baked goods and confectionery.	
Course Outline	**Topic**	**THEORY Hours**
	Introduction to Bakery and Baking Principles 1. **Familiarization with Bakery Tools & Equipment** – Ovens, dough mixers, measuring tools. 2. **Weighing and Measuring of Ingredients** – Correct use of digital scales and measuring cups. 3. **Identification of Bakery Ingredients** – Tasting and smelling common flours, fats, yeasts. 4. **Basic Handling of Dough and Batter** – Kneading, folding, pouring. 5. **Understanding Mixing Methods** – Demonstration of creaming, folding, rubbing-in. 6. **Temperature and Time Monitoring** – Setting timers, using thermometers. 7. **Observation of Basic Baking Reactions** – Leavening, browning, texture changes. 8. **Workstation Hygiene and Mise-en-Place** – Clean-as-you-go, prepping ingredients. **2. Bread Making Basics** 1. **Preparation of Basic White Bread Dough** – From mixing to baking. 2. **Whole Wheat and Multigrain Bread Preparation** – Texture and baking adjustments. 3. **Demonstration of Sponge & Dough Method** – Showing pre-fermentation benefits. 4. **Shaping Techniques** – Loaves, rolls, buns, knots. 5. **Proofing Techniques** – Under/over-proofed comparisons. 6. **Use of Yeast and Observing Fermentation** – Activity check, dough rise. 7. **Baking and Cooling Bread** – Ideal temperatures and shelf setup.	60

8. **Evaluation of Bread Quality** – Texture, crust, crumb, colour, aroma.

3. Cakes and Cake Icings

1. **Preparation of Basic Sponge Cake** – All-in-one and creaming methods.
2. **Making Pound and Butter Cakes** – Texture and ingredient balance.
3. **Demonstration of Eggless Cakes** – Substitutes like yogurt, condensed milk.
4. **Introduction to Basic Icings** – Buttercream, chocolate glaze, simple syrup.
5. **Assembling a Layered Cake** – Cutting, leveling, and layering.
6. **Cake Decoration Techniques** – Piping borders, rosettes, writing.
7. **Fault Analysis in Cakes** – Overbaking, collapsing, under-mixing.
8. **Storage and Hygiene in Cake Handling** – Clean knives, airtight boxes.

4. Cookies and Biscuits

1. **Making Drop Cookies** – Chocolate chip, oat, coconut cookies.
2. **Preparation of Rolled Cookies** – Sugar cookies with cutters.
3. **Piping of Shaped Biscuits** – Viennese whirls, butter cookies.
4. **Creaming Method Demonstration** – Importance of aeration.
5. **Baking and Color Control** – Evenness, checking doneness.
6. **Fault Diagnosis in Cookies** – Spread too much, uneven baking.
7. **Cooling, Packaging, and Storage** – Preventing sogginess or breaking.
8. **Simple Cookie Decoration** – Icing sugar, drizzling, sprinkle use.

5. Pastry

1. **Making Shortcrust Pastry Dough** – Resting, rolling, shaping.
2. **Preparation of Fruit Tarts or Quiches** – Blind baking with beans or weights.
3. **Laminated Puff Pastry Dough Preparation** – Folding and chilling between layers.
4. **Choux Pastry Demonstration** – Piping éclairs and profiteroles.

	5. **Baking Pastries and Monitoring Rise** – Oven setting, watching puff development. 6. **Stuffing and Garnishing Pastries** – Sweet vs savory fillings. 7. **Fault Diagnosis in Pastries** – Soggy bottom, tough crust, under-puffing. 8. **Presentation and Plating Techniques** – Saucing, garnishing, portioning.	
Total Hours		**60**
Reference Books	1. *Professional Baking* – Wayne Gisslen 2. *The Art of Baking* – Paula Figoni 3. *Baking and Pastry: Mastering the Art* – The Culinary Institute of America 4. *Theory of Bakery and Confectionery* – M.S. Mongia	
E-Resources	• https://www.craftybaking.com • https://www.youtube.com/@CIAProChef • https://www.biggerbolderbaking.com • https://openlibrary.org/works/OL15369675W/Professional_Baking	
Course Outcome	At the end of the course the students would be able to: 1. Prepare basic baked products like bread, cakes, cookies, and pastries. 2. Understand the function of baking ingredients and methods. 3. Practice hygiene and precision in baking operations.	

BAKERY & CONFECTIONARY (LAB)			**Course Code : BScCM 202P**
Semester : II	L/T/P (Per week)	(0/0/4)	Credits : 02

Objective	To equip students with hands-on skills in basic baking and confectionery techniques while understanding the scientific principles behind ingredient behavior and baking processes.	
Course Outline	**Topic**	**Hours** **Practical**
Unit 1	**Introduction to Bakery and Baking Principles:** Familiarization with tools and equipment; ingredient identification; measuring techniques; mixing methods (creaming, folding, rubbing-in); observing baking reactions (browning, leavening); hygiene & mise-en-place setup.	08
Unit 2	**Bread Making Basics:** Preparation of white, whole wheat, and multigrain breads; sponge & dough method; shaping loaves, rolls, buns; fermentation observation; proofing and baking; quality evaluation of crust and crumb.	08
Unit 3	**Cakes and Cake Icings:** Making sponge, pound, and eggless cakes; applying basic icings (buttercream, glaze); cake assembly and decoration; piping practice; analyzing cake faults; hygienic storage techniques.	08
Unit 4	**Cookies and Biscuits:** Drop, rolled, and piped cookie preparation; demonstration of creaming method; baking uniformity; decorating with icing and sprinkles; diagnosing faults; proper cooling and packaging.	16

Unit 5	**Pastries:** Preparing shortcrust, puff, and choux pastries; blind baking; fruit tarts and savory quiches; piping éclairs and profiteroles; garnishing and filling techniques; fault analysis; plating for presentation.	20
	Total Hours	**60**
Reference Books	1. *Professional Baking – Wayne Gisslen* 2. *The Art of Baking – Paula Figoni* 3. *Baking and Pastry: Mastering the Art – The Culinary Institute of America* 4. *Theory of Bakery and Confectionery – M.S. Mongia*	
E-Resources	Crafty Baking CIA ProChef YouTube Channel Bigger Bolder Baking Professional Baking (Online Library)	
Course Outcome	At the end of the course the students would be able to: Prepare a variety of foundational bakery products such as breads, cakes, cookies, and pastries. Demonstrate knowledge of ingredient functions and proper mixing, proofing, and baking techniques. Maintain hygiene, precision, and professionalism during all baking procedures.	

FOOD & BEVERAGE SERVICE II			**Course Code : BScCM 203**
Semester : II	L/T/P (Per week)	(3/1/0)	Credits : 04

Objective	To provide advanced skills in food and beverage service, covering specialty service styles and handling of wines and liqueurs.		
Course Outline	**Topic**	**Practical Hours**	
		Lecture	**Tutorial**
Unit 1	**Sequence of Service in Restaurants** • **Greeting and Seating the Guest** – Welcome phrases, offering assistance. • **Presenting the Menu and Taking Orders** – Explaining specials, suggesting items. • **Service of Water and Beverages** – Still/sparkling water, non-alcoholic beverages. • **Serving Appetizers and Main Courses** – Course-wise service and timing. • **Clearing and Crumbing Down** – Clearing used plates and cutlery systematically. • **Presenting the Dessert Menu and Serving Desserts** – Upselling and suggestive selling. • **Bill Presentation and Payment Handling** – Types of billing systems, payment modes. • **Guest Departure and Farewell** – Collecting feedback, saying goodbye politely.	9	3

Unit 2	**Types of Breakfast Services** • **Continental Breakfast** – Components, setup, service style. • **English/Full Breakfast** – Traditional items, plating, accompaniments. • **American Breakfast** – Egg options, meat items, beverage service. • **Indian Breakfast** – Regional varieties like idli, poha, paratha. • **Buffet Breakfast Service** – Layout, flow, guest assistance. • **Breakfast Tray Setup for Room Service** – Covers, napkin folds, layout. • **Table Setting for Different Breakfasts** – Cutlery, crockery, glassware. • **Timing and Sequence of Breakfast Service** – Early morning and late orders.	9	3
Unit 3	**Room Service Procedures** • **Types of Room Service** – Centralized, decentralized, trolly/tray service. • **Room Service Order Taking** – Phone etiquette, note-taking accuracy. • **Tray and Trolley Setup** – Neatness, completeness, presentation. • **Delivery to Guest Room** – Greeting, tray placement, privacy considerations. • **Handling Special Requests and Modifications** – Dietary preferences, add-ons. • **Clearing Room Service Trays** – Discreet approach and timing. • **Use of Room Service Equipment** – Hot boxes, trolleys, covers. • **Billing and Signature Collection Procedures** – Guest checks, folio updates.	9	3
Unit 4	**Basic Beverage Service (Non-alcoholic)** • **Types of Non-Alcoholic Beverages** – Juices, coffee, tea, milkshakes, smoothies. • **Preparation and Service of Tea & Coffee** – Brewing methods, service styles. • **Mocktails and Fresh Juices** – Simple recipes, presentation styles. • **Serving Bottled Beverages** – Water, soft drinks, tonic water. • **Temperature and Glassware Standards** – Hot vs cold beverage glassware. • **Service Etiquette for Beverages** – Right-hand service,	9	3

	pouring techniques. • **Plating with Beverage Accompaniments** – Sugar, lemon, stirrers, napkins. • **Storage and Handling of Beverages** – FIFO, chilling, hygiene.		
Unit 5	**Handling Guest Complaints and Feedback** • **Types of Guest Complaints** – Food, service, ambience, billing issues. • **Effective Listening Skills** – Empathy, not interrupting, taking notes. • **Positive Body Language and Tone** – Politeness, attentiveness, composure. • **Standard Operating Procedures for Complaint Handling** – Escalation matrix. • **Apologizing and Offering Solutions** – Complimentary items, replacements. • **Recording and Reporting Feedback** – Using forms or software. • **Follow-Up and Guest Recovery Techniques** – Call back or future discounts. • **Encouraging Constructive Feedback** – Feedback forms, QR code surveys.	9	3
Total Hours		**45**	**15**
Reference Books	• *Food & Beverage Service* – Dennis Lillicrap & John Cousins • *Modern Restaurant Service* – John Fuller • *Beverage Management* – Brian Mills • *Food & Beverage Service Training Manual* – Sudhir Andrews		
E-Resources	• https://nptel.ac.in/courses/109104178 • https://ihmpusa.net/e-content • https://www.youtube.com/@ihmpusaofficial • https://archive.org/details/FoodAndBeverageServiceTrainingManual		
Course Outcome	At the end of the course the students would be able to: 1. Perform guéridon, flambé, and specialized services. 2. Understand wine types, storage, and service. 3. Handle guest interactions in fine-dining settings.		

FOOD & BEVERAGE SERVICE II (LAB)			**Course Code : BScCM 203P**
Semester : II	L/T/P (Per week)	(0/0/4)	Credits : 02

Objective	To equip students with advanced practical skills in food and beverage service, including specialized service styles, room service operations, breakfast setups, beverage service, and complaint handling.	
Course Outline	**Topic**	**Hours** **Practical**
Unit 1	**Sequence of Service in Restaurants:** Greeting, menu presentation, order taking, beverage and food service (course-wise), dessert service, bill settlement, crumbing	08

	down, guest farewell.	
Unit 2	**Types of Breakfast Services:** Setting up continental, English, American, Indian breakfast layouts; buffet arrangement; room service tray setups; napkin folds; time-bound service exercises	08
Unit 3	**Room Service Procedures:** Practicing phone order taking; setting up trays and trolleys; simulating guest room deliveries; special requests handling; tray clearance; guest signature handling	08
Unit 4	**Basic Beverage Service (Non-Alcoholic):** Preparation and service of tea, coffee, mocktails, juices, smoothies; glassware and temperature protocols; serving etiquette; pairing with accompaniments.	16
Unit 5	**Handling Guest Complaints and Feedback:** Role-plays on difficult guest scenarios; body language drills; written complaint logs; SOPs for complaint escalation; recovery actions; use of feedback forms.	20
	Total Hours	**60**
Reference Books	• *Food & Beverage Service* – Dennis Lillicrap & John Cousins • *Modern Restaurant Service* – John Fuller • *Beverage Management* – Brian Mills • *Food & Beverage Service Training Manual* – Sudhir Andrews	
E-Resources	• https://nptel.ac.in/courses/109104178 • https://ihmpusa.net/e-content • https://www.youtube.com/@ihmpusaofficial • https://archive.org/details/FoodAndBeverageServiceTrainingManual	
Course Outcome	At the end of the course the students would be able to: Demonstrate specialized service styles and sequence of service in a restaurant setting. Perform and present non-alcoholic beverage service with professionalism. Handle guest complaints and feedback in a fine-dining context with tact and empathy.	

INTRODUCTION TO HOSPITALITY INDUSTRY			**Course Code : BScCM 204**
Semester : II	L/T/P (Per week)	(1/1/0)	Credits : 02

Objective	To provide an overview of the structure, components, and scope of the hospitality industry globally and in India.		
Course Outline	**Topic**	**Hours**	
		Lecture	**Tutorial**
Unit 1	**Structure and Classification of the Hospitality Industry** • Definition and Scope of Hospitality Industry • Classification by Type of Service — Lodging, Food &Beverage, Travel & Tourism, Entertainment • Classification by Size and Scale — Small, Medium, Large establishments • Classification by Ownership — Independent, Chain,	1	1

	Franchise, Management Contract • Organizational Structure Overview — Hierarchy and flow of operations • Public vs Private Sector Hospitality • Differences between Hospitality, Tourism, and Travel Industry • Role of Associations and Regulatory Bodies in the Industry		
Unit 2	**Departments and Functional Areas of Hotels** • Front Office — Guest reception, reservations, check-in/check-out • Housekeeping — Cleaning, maintenance, guest room services • Food and Beverage — Restaurants, room service, banquet, bar • Kitchen/Food Production — Culinary operations, menu planning • Sales and Marketing — Promotion, customer acquisition • Human Resources — Recruitment, training, employee welfare • Finance and Accounts — Budgeting, billing, payroll • Engineering and Maintenance — Facility upkeep, safety systems	2	2
Unit 3	**Types of Accommodation and Catering Establishments** • Hotels — Classified by star rating and services • Motels, Resorts, and Inns — Features and target customers • Bed and Breakfast (B&B) and Guesthouses • Hostels and Dormitories • Catering Establishments — Restaurants, cafes, fast food, fine dining • Institutional Catering — Hospitals, schools, corporate cafeterias • Event Catering and Banquets • Alternative Lodging — Serviced apartments, vacation rentals, homestays	3	3
Unit 4	**Trends in the Hospitality Sector** • Technology Integration — Online booking, mobile apps, contactless services • Sustainability and Eco-friendly Practices • Health and Safety Protocols — Post-pandemic changes	3	3

	• Personalization of Guest Experience — AI and data analytics • Rise of Boutique and Lifestyle Hotels • Growth of Experiential and Adventure Tourism • Use of Social Media and Influencer Marketing • Changing Consumer Preferences — Food trends, wellness tourism.		
Unit 5	**Role of Hospitality in Tourism** • Link between Hospitality and Tourism Industry • Economic Impact — Employment, revenue generation • Hospitality as a Support Service for Tourists • Cultural Exchange and Global Hospitality Standards • Seasonal and Regional Hospitality Demand • Role in Promoting Local Cuisine and Traditions • Hospitality's Role in Enhancing Tourist Satisfaction • Challenges in Meeting Diverse Tourist Expectations	3	3
Total Hours		**15**	**15**
Reference Books	• *Introduction to Hospitality* – John R. Walker • *Principles of Hospitality Management* – R.J. Lewis • *Hospitality Today* – Rocco Angelo • *Check-In Check-Out* – Jerome Vallen		
E-Resources	• https://tourism.gov.in • https://nptel.ac.in/courses/109105112 • https://openlibrary.org/works/OL20294838W/Introduction_to_Hospitality • https://ecoursesonline.iasri.res.in		
Course Outcome	At the end of the course the students would be able to: 1. Explain the classification of hotels and their departments. 2. Understand hospitality career options and market trends. 3. Analyze tourism's impact on hospitality.		

TRAVEL & TOUR OPERATIONS			**Course Code : BScCM 205**
Semester : II	L/T/P (Per week)	(1/1/0)	Credits : 02

Objective	To provide knowledge of travel agency operations, tour packaging, and emerging travel trends.		
Course Outline	**Topic**	**Hours**	
		Lecture	**Tutorial**
Unit 1	**Introduction to Travel & Tourism Industry** • Evolution and significance of travel & tourism • Types of tourism: leisure, business, cultural, culinary, medical • Tourism organizations: UNWTO, IATA, WTTC • Interrelation between tourism and hospitality • Key tourism generating markets (domestic and international)	1	2

UNIT 2	**Travel Agency and Tour Operations** • Classification and functions of travel agencies • Types of tour operators: inbound, outbound, domestic, specialized • Structure of a travel company • Role of tour guides and escorts • Current trends: online booking platforms, OTAs	2	4
UNIT 3	**Itinerary Planning and Tour Packaging** • Types of itineraries: fixed, customized, modular • Steps in designing tour packages • Costing of packages: components, markups, commissions • Legal contracts and vendor coordination	3	4
UNIT 4	**Travel Documentation and Regulations** • Passport, Visa, Travel Insurance, Health Cards • Airline ticketing and reservation systems (GDS overview) • Foreign exchange regulations • Travel policies and liabilities • COVID-19 travel protocols and recovery policies	3	2
Unit 5	**Entrepreneurship and Technology in Tour Operations** • Starting a tour operation business • Use of CRM and tour management software • Digital marketing for travel services • Culinary tourism opportunities	3	3
	Total Hours	**15**	**15**
Reference Books	• *Tourism Principles and Practice* – Cooper, Fletcher, Gilbert • *Travel Agency and Tour Operations* – Jagmohan Negi • *Introduction to Travel and Tourism* – M. Page • *Tourism Management* – S.M. Jha		
E-Resources	• https://tourism.gov.in/ • https://nptel.ac.in/courses/109104192 • https://www.icao.int • https://www.itt.gov.in		
Course Outcome	At the end of the course the students would be able to: • Understand travel agency setup and licensing. • Design tour packages including costing and itinerary. • Analyze trends like eco-tourism, adventure tourism, etc.		

2.	**PRINCIPLES OF MANAGEMENT**			**Course Code : BScCM 206**
	Semester : II	L/T/P (Per week)	(1/1/0)	Credits : 02
	Objective	To explain the fundamental principles of management applicable to hospitality operations.		

Course Outline	Topic	Hours	
		Lecture	Tutorial
Unit 1	**Introduction to Management** • Definition, nature, and importance of management • Evolution of management thought (Taylor, Fayol, Mayo, Drucker) • Roles and responsibilities of managers • Levels of management: top, middle, and lower • Characteristics of hospitality management	4	3
Unit 2	**Planning and Decision-Making** • Planning process and types (strategic, operational, contingency) • Objectives and setting SMART goals • Decision-making process and tools (SWOT, PESTLE) • Forecasting methods	3	4
Unit 3	**Organizing** • Organizational structure and design (line, functional, matrix) • Departmentalization and span of control • Delegation of authority and responsibility • Coordination and chain of command • Formal vs informal organization	4	4
Unit 4	**Leading and Motivation** • Leadership styles: autocratic, democratic, laissez-faire • Theories of motivation: Maslow • Communication in management • Team leadership in hospitality operations • Role of emotional intelligence in effective leadership • Time management and stress management • Managerial ethics and social responsibility	4	4
	Total Hours	**15**	**15**
Reference Books	• *Principles of Management* – Harold Koontz & Heinz Weihrich • *Essentials of Management* – Koontz • *Principles & Practices of Management* – L.M. Prasad • *Management: Tasks, Responsibilities, Practices* – Peter Drucker		
E-resources	• https://nptel.ac.in/courses/110105146 • https://openlibrary.org/works/OL3623363W/Principles_of_Management • https://www.managementstudyguide.com • https://www.swayam.gov.in/		
Course Outcome	At the end of the course the students would be able to: • Understand classical and modern management theories. • Analyze planning, organizing, leading, and controlling functions. • Apply decision-making and team-building skills in operations.		

SEMESTER III

INTERNATIONAL CUISINE			Course Code: BScCM 301
Semester : III	L/T/P (Per week)	(3/1/0)	Credits : 04

Objective	To impart foundational and advanced knowledge of Continental and Pan-Asian cuisines, emphasizing both theoretical understanding and hands-on skill development in regional cooking styles, ingredients, cooking techniques, and plating.		
Course Outline	Topic	Hours	
		Lecture	Tutorial
Unit 1	**Introduction to Global Culinary Styles:** Definition, scope, and evolution of Continental and Pan-Asian cuisines - Culinary influences of geography, religion, and culture - Overview of Northern vs Southern European cuisine - Asian divisions: East, Southeast, and South Asia	9	3
Unit 2	**French and Chinese Cuisine:** - French "mother sauces" and cooking terminology - Classic Chinese regional styles (Szechuan, Cantonese, Hunan) - Key ingredients and flavor profiles - Culinary equipment in both cuisines	9	3
Unit 3	**Italian and Japanese Cuisine:** Structure of Italian meals and common sauces - Sushi, ramen, and Kaiseki in Japanese dining - Use of olive oil, miso, soy, mirin, dashi - Italian vs Japanese dining etiquette	9	3
Unit 4	**Korean, Thai & Southeast Asian Cuisine:** Characteristics of Thai and Korean flavor balance - Use of fermented condiments (kimchi, gochujang) - Herbs and spice pastes in Thai cuisine - Southeast Asian food culture and street food influence	9	3
Unit 5	**Modern Presentation and Signature Dishes:** Plating principles: color, texture, balance, plateware - Trends: deconstruction, edible garnishes, minimalism - Signature dishes from France, Italy, Spain, Japan, Thailand	9	3
	Total Hours	**45**	**15**
Reference Books	*The Professional Chef – CIA* *Modern Cookery Vol. 2 – Thangam E. Philip* *The Food of Asia – Kong Foong Ling* *Essentials of Asian Cuisine – Corinne Trang* *Japanese Cooking: A Simple Art – Shizuo Tsuji*		
E-Resources	https://asianinspirations.com.au https://www.seriouseats.com https://www.ciaprochef.com https://www.masterclass.com/classes/niki-nakayama-teaches-modern-japanese-cooking		
Course Outcome	At the end of the course the students would be able to: Identify ingredients, techniques, and cultural elements of Continental and Pan-Asian cuisines. Prepare classical and contemporary dishes with correct cooking techniques. Apply modern plating skills with emphasis on portion control and aesthetics. Use region-specific tools and equipment in a safe and hygienic kitchen environment.		

INTERNATIONAL CUISINE (LAB)			Course Code: BScCM 301P
Semester : III	L/T/P (Per week)	(0/0/4)	Credits : 02

Objective	To impart foundational and advanced knowledge of Continental and Pan-Asian cuisines, emphasizing both theoretical understanding and hands-on skill development in regional cooking styles, ingredients, cooking techniques, and plating.	
Course Outline	**Topic**	**Hours** **Practical**
Unit 1	**Introduction to Global Culinary Styles:** Identification and tasting of herbs, spices, oils, condiments. Demonstration of common cooking methods: sautéing, braising, stir-frying, steaming. Use of Asian utensils (chopsticks, woks, steamers) and European tools	08
Unit 2	**French and Chinese Cuisine:** Preparation of sauces: Béchamel, Velouté, Hollandaise. French dishes: Ratatouille, Coq au Vin. Chinese dishes: Stir-fried noodles, Fried rice, Dim sum, Hot & sour soup	08
Unit 3	**Italian and Japanese Cuisine:** Pasta-making (Fresh & Dry), Marinara and Alfredo sauces. Japanese rice, Nigiri/Maki Sushi (veg), Ramen broth assembly. Tiramisu or Panna Cotta	08
Unit 4	**Korean, Thai & Southeast Asian Cuisine:** Thai dishes: Pad Thai, Green Curry, Tom Yum - Korean dishes: Bibimbap, Japchae - Southeast Asian Street food: Satay, Spring Rolls, Pho	16
Unit 5	**Modern Presentation and Signature Dishes:** Practice plating of a multi-course meal (starter, main, dessert) - Signature dishes: Fish & Chips, Paella, Souvlaki, Lasagna - Garnishing with edible flowers, sauces, and herbs	20
	Total Hours	**60**
Reference Books	• *The Professional Chef – CIA* • *Modern Cookery Vol. 2 – Thangam E. Philip* • *The Food of Asia – Kong Foong Ling* • *Essentials of Asian Cuisine – Corinne Trang* • *Japanese Cooking: A Simple Art – Shizuo Tsuji*	
E-Resources	https://asianinspirations.com.au https://www.seriouseats.com https://www.ciaprochef.com https://www.masterclass.com/classes/niki-nakayama-teaches-modern-japanese-cooking	
Course Outcome	At the end of the course the students would be able to: Identify ingredients, techniques, and cultural elements of Continental and Pan-Asian cuisines. Prepare classical and contemporary dishes with correct cooking techniques. Apply modern plating skills with emphasis on portion control and aesthetics. Use region-specific tools and equipment in a safe and hygienic kitchen environment.	

Advanced Bakery &Patisserie			**Course Code: BScCM 302**
Semester : III	L/T/P (Per week)	(3/1/0)	Credits : 04

Objective	The aim of studying this subject is to develop advanced baking techniques in artisan bread, French pastries, and plated desserts.		
Course Outline	**Topic**	**Hours**	
		Lecture	**Tutorial**
Unit 1	**Advanced Breads and International Baking Techniques** Preparation of artisan breads – sourdough, rye, ciabatta. Fermentation techniques – straight dough, sponge, and poolish. Bread shaping and scoring techniques. International bread types – baguette (France), pretzel (Germany), focaccia (Italy). Glazing, crust development, and oven spring control. Enriched breads – brioche, challah, stollen. Use of different flours – rye, whole wheat, multigrain. Bread faults – causes and corrections.	9	3
Unit 2	**Gateaux, Tortes, and Specialty Cakes** Definition and difference between gateaux, tortes, and layered cakes. Sponge types – Genoise, Joconde, Chiffon. Fillings – mousse, ganache, fruit compotes. Icing and finishing – buttercream, fondant, whipped cream. Assembly and layering techniques. Specialty cakes – Black Forest, Sacher Torte, Opera Cake. Cake storage, handling, and transport. Faults in cake production and their remedies.	9	3
Unit 3	**Puff Pastry and Danish Pastry Preparation** Dough lamination techniques – turns and folds. Ingredients and ratios for puff pastry. Puff pastry products – vol-au-vent, mille-feuille, palmiers. Danish pastry shaping – pinwheels, pockets, braids. Use of fillings – custards, fruits, almond cream. Proofing and baking techniques. Temperature control for lamination and rolling. Faults and troubleshooting in laminated doughs.	9	3
Unit 4	**Chocolates and Pralines** Types of chocolate – dark, milk, white, couverture. Tempering chocolate – seeding, tabling, microwave methods. Molding and dipping techniques. Ganache preparation for fillings. Making pralines, truffles, and bonbons. Flavoring chocolate with liqueurs, spices, nuts. Packaging and storing chocolates. Common faults in chocolate work (blooming, cracks, dull finish).	9	3
Unit 5	**Basic Sugar Craft and Decoration Techniques** Introduction to sugar art – pulled, blown, and poured sugar. Making royal icing and piping techniques. Working with gum	9	3

	paste and fondant. Creating flowers, ribbons, and figurines. Edible glitter, airbrushing, and coloring techniques. Simple wedding/celebration cake decorations. Use of molds, cutters, and sugar tools. Safety and hygiene in sugar craft work.		
Total Hours		**45**	**15**
Reference Books	• *Advanced Bread and Pastry* – Michel Suas • *Professional Baking* – Wayne Gisslen • *Patisserie: Mastering the Fundamentals of French Pastry* – Christophe Felder • *Baking and Pastry: Mastering the Art and Craft* – CIA		
E-Resources	• https://www.bakingbusiness.com • https://www.pastryartsmag.com • https://www.craftybaking.com • https://archive.org/details/AdvancedBreadAndPastry		
Course Outcome	At the end of the course the students would be able to: 1. Create laminated doughs, mousses, and soufflés. 2. Design modern plated desserts and showpieces. 3. Understand ingredient behavior in complex bakery recipes.		

Advanced Bakery &Patisserie (LAB)			**Course Code: BScCM 302P**
Semester : III	L/T/P (Per week)	(0/0/4)	Credits : 02

Objective	The aim of studying this subject is to develop advanced baking techniques in artisan bread, French pastries, and plated desserts.		
Course Outline	**Topic**	**Hours**	
		Lecture	**Tutorial**
Unit 1	**Advanced Breads and International Baking Techniques**		

	• Preparation of artisan breads – sourdough, rye, ciabatta • Fermentation techniques – straight dough, sponge, and poolish • Bread shaping and scoring techniques • International bread types – baguette (France), pretzel (Germany), focaccia (Italy) • Glazing, crust development, and oven spring control • Enriched breads – brioche, challah, stollen • Use of different flours – rye, whole wheat, multigrain • Bread faults – causes and corrections	9	3
Unit 2	**Gateaux, Tortes, and Specialty Cakes** 1. Definition and difference between gateaux, tortes, and layered cakes 2. Sponge types – Genoise, Joconde, Chiffon 3. Fillings – mousse, ganache, fruit compotes 4. Icing and finishing – buttercream, fondant, whipped cream 5. Assembly and layering techniques 6. Specialty cakes – Black Forest, Sacher Torte, Opera Cake 7. Cake storage, handling, and transport 8. Faults in cake production and their remedies	9	3
Unit 3	**Puff Pastry and Danish Pastry Preparation** • Dough lamination techniques – turns and folds • Ingredients and ratios for puff pastry • Puff pastry products – vol-au-vent, mille-feuille, palmiers • Danish pastry shaping – pinwheels, pockets, braids • Use of fillings – custards, fruits, almond cream • Proofing and baking techniques	9	3

	• Temperature control for lamination and rolling • Faults and troubleshooting in laminated doughs		
Unit 4	**Chocolates and Pralines** • Types of chocolate – dark, milk, white, couverture • Tempering chocolate – seeding, tabling, microwave methods • Molding and dipping techniques • Ganache preparation for fillings • Making pralines, truffles, and bonbons • Flavoring chocolate with liqueurs, spices, nuts • Packaging and storing chocolates • Common faults in chocolate work (blooming, cracks, dull finish)	9	3
Unit 5	**Basic Sugar Craft and Decoration Techniques** • Introduction to sugar art – pulled, blown, and poured sugar • Making royal icing and piping techniques • Working with gum paste and fondant • Creating flowers, ribbons, and figurines • Edible glitter, airbrushing, and coloring techniques • Simple wedding/celebration cake decorations • Use of molds, cutters, and sugar tools • Safety and hygiene in sugar craft work	9	3
Total Hours		**45**	**15**
Reference Books	• *Advanced Bread and Pastry* – Michel Suas • *Professional Baking* – Wayne Gisslen • *Patisserie: Mastering the Fundamentals of French Pastry* – Christophe Felder • *Baking and Pastry: Mastering the Art and Craft* – CIA		

E-Resources	• https://www.bakingbusiness.com • https://www.pastryartsmag.com • https://www.craftybaking.com • https://archive.org/details/AdvancedBreadAndPastry
Course Outcome	At the end of the course the students would be able to: 4. Create laminated doughs, mousses, and soufflés. 5. Design modern plated desserts and showpieces. 6. Understand ingredient behavior in complex bakery recipes.

KITCHEN EQUIPMENT AND FACILITY PLANNING			**Course Code : BScCM 303**
Semester : III	L/T/P (Per week)	(2/1/0)	Credits : 03

Objective	To impart knowledge on kitchen layouts, equipment selection, and workflow for food production efficiency.		
Course Outline	**Topic**	**Hours**	
		Lecture	**Tutorial**
Unit 1	**Classification and Layout of Kitchen Areas** • Types of Kitchens – Central, Satellite, Display, Commissary • Classification by Cuisine – Indian, Continental, Bakery kitchens • Sections in a Hotel Kitchen – Hot, Cold, Pastry, Butchery, Garde Manger • Layout Principles – Linear, L-shaped, U-shaped, Island layout • Receiving, Pre-preparation, and Final Cooking Areas • Kitchen zoning and flow of raw materials • Factors affecting kitchen layout – Space, ventilation,	9	3

	safety • Relationship between kitchen and other departments (store, service, dish wash)		
Unit 2	**Planning Work Flow in Kitchen Design** • Importance of smooth work flow for efficiency • Flow of food – Receiving → Storage → Preparation → Cooking → Service • Minimizing cross-contamination and congestion • Ergonomics in kitchen design – Height, reach, movement • Relationship between workstations – hot, cold, pastry, storage • Integration of plumbing, drainage, and exhaust systems • Use of HACCP guidelines in layout planning • Importance of lighting and ventilation for productivity	9	3
Unit 3	**Types of Kitchen Equipment – Manual and Electrical** • Manual Equipment – Knives, peelers, strainers, mixing bowls • Mechanical/Electrical Equipment – Mixers, slicers, ovens, blenders • Heat-producing Equipment – Gas range, tandoor, deep fryer, salamander • Cold Storage Equipment – Walk-in chillers, freezers, refrigeration units • Holding and Display Equipment – Bain-marie, hot cases, cold counters • Maintenance and handling guidelines for each type • Selection criteria – Size, capacity, material, brand, utility • Latest innovations – Combi ovens, induction cookers, sous-vide machines	9	3

Unit 4	**Energy Efficiency and Safety Standards** • Importance of energy conservation in kitchens • Use of energy-efficient equipment – Ratings and certifications • Gas and electricity safety measures • Proper exhaust and ventilation systems • Fire prevention and control systems (Fire blankets, extinguishers, hoods) • Compliance with local health and fire safety regulations • Staff training for safe equipment handling • Waste heat recovery and sustainable kitchen practices	9	3
Unit 5	**Maintenance and Storage of Equipment** • Preventive vs Corrective Maintenance • Daily, Weekly, and Monthly Maintenance Checklists • Cleaning protocols for different equipment • Lubrication, calibration, and inspection routines • Importance of user manuals and maintenance logs • Proper storage techniques to avoid damage (racks, covers, dry zones) • Role of AMC (Annual Maintenance Contracts) • Identifying signs of wear and timely replacement	9	3
Total Hours		**45**	**15**
Reference Books	• *Design & Layout of Foodservice Facilities* – John C. Birchfield • *Foodservice Equipment & Supplies* – S. Needham • *Commercial Kitchen Design* – Gail L. Gastelu • *Hotel Engineering* – Sujit Ghosh		
E-Resources	• https://www.foodserviceequipmentjournal.com • https://www.nfpa.org		

	• https://archive.org/details/DesignAndLayoutFoodservice • https://www.hospitalitynet.org
Course Outcome	At the end of the course the students would be able to: 1. Design kitchen layouts for different food service establishments. 2. Identify and classify commercial kitchen equipment. 3. Ensure safety, ergonomics, and utility planning.

ENVIROMENTAL STUDIES FOR HOSPITALITY			**Course Code: BScCM 304**
Semester : III	L/T/P (Per week)	(2/1/0)	Credits : 03

Objective	To sensitize students to environmental issues and sustainability practices in the hospitality industry.		
Course Outline	**Topic**	**Hours**	
		Lecture	**Tutorial**
Unit 1	**Introduction to Environment and Sustainability** • Definition of environment and ecology • Importance of sustainability in hospitality • Relationship between tourism, hotels, and the environment • Environmental challenges faced by the hospitality industry • Sustainable development goals (SDGs) and their relevance • Introduction to carbon footprint and ecological footprint • Green building concepts and eco-design • Benefits of sustainable hospitality practices for business and nature	7	2
Unit 2	**Waste Management in Hospitality Operations** • Types of waste in hospitality – food, plastic,	8	2

	paper, glass, hazardous • Waste segregation and color-coded bins • Reduce, Reuse, Recycle (3Rs) principles • Composting kitchen waste and food scraps • Managing hazardous and chemical waste (e.g., from housekeeping) • Role of inventory control in reducing food wastage • Waste tracking systems and audits • Training staff in responsible waste disposal		
Unit 3	**Water and Energy Conservation in Kitchens** • Sources and uses of water in hotel kitchens • Water-saving devices – aerators, sensor taps, low-flow pre-rinse spray valves • Rainwater harvesting and greywater reuse • Energy-efficient equipment – induction cookers, LED lighting, ENERGY STAR appliances • Practices to reduce energy wastage – switching off idle equipment, insulation • Monitoring consumption – use of meters and reports • Kitchen layout design to optimize natural light and ventilation • Case studies of green kitchens	6	2
Unit 4	**Eco-friendly Practices in F&B Operations** • Sourcing local and organic ingredients • Eco-friendly packaging and biodegradable disposables • Eliminating single-use plastics in service areas • Energy-efficient F&B service equipment • Sustainable menu planning – seasonal, plant-based options	7	2

	• Promoting zero-waste cooking methods • Educating guests on sustainability (green dining programs) • Role of certifications like LEED, ISO 14001 in F&B		
Unit 5	**Government Regulations and Green Certifications** • Overview of environmental laws relevant to hotels (e.g., Environment Protection Act) • Solid Waste Management Rules applicable to hospitality • Water and air pollution control regulations • Role of Pollution Control Boards and licensing • Introduction to green hotel certifications – LEED, EarthCheck, Green Key, ISO • Criteria and process for certification • Benefits of green compliance – tax incentives, branding, guest preference • Penalties and consequences for non-compliance	7	2
Total Hours		**35**	**10**
Reference Books	• *Environmental Studies* – Erach Bharucha • *Sustainability in Hospitality* – Miguel Angel Gardetti • *Environmental Management for Hotels* – Christopher Sheldon • *Green Hospitality* – David Kirk		
E-Resources	• https://www.unwto.org/sustainable-development • https://nptel.ac.in/courses/120108004 • https://www.epw.in • https://ecoursesonline.iasri.res.in		
Course Outcome	At the end of the course the students would be able to: 1. Understand pollution, energy management, and waste disposal. 2. Promote eco-friendly hospitality operations.		

	3. Implement sustainable practices in hotels and restaurants.

EVENT CATERING & BUFFET SETUP			**Course Code : BScCM 305**
Semester : III	L/T/P (Per week)	(2/1/0)	Credits : 03

Objective	To train students in the planning, setup, and execution of catering events and buffet services.		
Course Outline	**Topic**	**Hours**	
		Lecture	**Tutorial**
Unit 1	**Introduction to Catering Operations** 1. Definition and scope of catering (on-premise and off-premise) 2. Types of catering – Institutional, Industrial, Social, Corporate 3. Differences between restaurant service and catering service 4. Key components of catering operations – Planning, Production, Service 5. Role of catering manager and team structure 6. Licenses, permits, and hygiene standards for catering 7. Importance of guest profiling and event theme in catering 8. Recent trends in the catering industry.	7	2
Unit 2	**Outdoor Catering Logistics and Planning** • Site inspection and feasibility assessment • Transport and storage of food and beverages • Mobile kitchen and temporary cooking setups • Staff mobilization and scheduling • Equipment checklist for outdoor events	8	2

	• Weather, contingency, and safety considerations • Vendor coordination and rental arrangements • Timeline planning and execution schedule		
Unit 3	**Buffet Layouts and Food Display Principles** 1. Types of buffets – Seated buffet, standing buffet, assisted/self-service 2. Principles of buffet layout – Flow, symmetry, accessibility 3. Hot vs cold buffet display management 4. Garnishing and artistic food presentation 5. Use of risers, chafing dishes, and decorative elements 6. Guest circulation and traffic flow planning 7. Labeling and dietary consideration signage 8. Role of lighting and ambiance in buffet appeal	6	2
Unit 4	**Banquet Equipment and Setup** 1. Types of banquet tables – round, rectangular, cocktail, buffet 2. Seating styles – Classroom, theatre, cluster, U-shape 3. Table linen, skirting, and centerpiece arrangements 4. Equipment used – trolleys, chafers, dispensers, platters 5. Service stations, hot boxes, and mobile bars 6. Floor plans and banquet function prospectus (BFP) 7. Setup protocols and teardown procedures 8. Safety measures during equipment setup	7	2
Unit 5	**Costing and Execution of Event Menus** 1. Factors affecting menu pricing – food cost, labor, venue, logistics 2. Portion control and yield management	7	2

	3. Creating menu themes based on client brief and budget 4. Preparing cost sheets and quotation formats 5. Beverage pairing and costing 6. Food wastage control and post-event reporting 7. Importance of feedback and client satisfaction analysis 8. Negotiation and upselling techniques in catering		
Total Hours		**35**	**10**
Reference Books	• *Professional Catering* – Michael Roman • *Catering: A Guide to Managing a Successful Business* – Bruce Mattel • *Special Events* – Joe Goldblatt • *Food & Beverage Service* – Dennis Lillicrap		
E-Resources	• https://www.catersource.com • https://www.hospitalitynet.org • https://archive.org/details/specialeventsguide • https://www.eventmarketer.com		
Course Outcome	At the end of the course the students would be able to: 4. Plan catering menus and logistics for events. 5. Execute buffet layouts and service techniques. 6. Manage client expectations and service flow.		

HOSPITALITY COST CONTROL			**Course Code: BScCM 306**
Semester : III	L/T/P (Per week)	(2/1/0)	Credits : 03

Objective	To teach cost analysis, budgeting, and control measures in hospitality operations.		
Course Outline	**Topic**	**Hours**	
		Lectur	**Tutoria**

		e	l
Unit 1	**Principles of Food Costing and Budgeting** • Definition and importance of food cost • Components of food cost – direct, indirect, fixed, variable • Food cost percentage calculation • Budgeting in food service operations • Role of standard recipes and standard portion sizes in cost control • Forecasting and budget preparation techniques • Impact of purchasing and receiving practices on food cost		2
Unit 2	**Yield Testing and Portion Control** • Definition and purpose of yield testing • Calculation of AP (As Purchased) and EP (Edible Portion) • Yield percentage and its effect on pricing • Trimming and waste management during preparation • Standard portion sizes and portion control tools • Role of portion control in customer satisfaction and profitability • Use of portion control in buffets and à la carte operations • Recipe adjustment based on yield analysis	8	2
Unit 3	**Pricing Strategies for Menus** • Objectives of menu pricing • Cost-based pricing vs. market-based pricing • Mark-up methods and pricing formulas • Contribution margin and menu engineering basics	6	2

	• Competitive pricing analysis • Psychological pricing techniques (e.g., charm pricing, bundling) • Impact of menu design and layout on pricing strategy • Seasonal pricing and promotional offers		
Unit 4	**Inventory Management Techniques** • Importance of inventory control in hospitality • Types of inventory – raw, semi-prepared, finished goods • Inventory methods – FIFO, LIFO, par stock, minimum-maximum • Stocktaking procedures and documentation • Valuation techniques – weighted average, actual purchase price • Inventory turnover ratio and its interpretation • Techniques to reduce pilferage and wastage • Use of digital inventory management systems	7	2
Unit 5	**Cost Control Reports and Their Interpretation** • Types of cost control reports – daily food cost report, variance report • Purchase and consumption reports • Menu performance analysis and item-wise profitability • Food cost vs sales report • Labor cost reports and scheduling efficiency • Identifying losses and abnormal variances • Using reports for strategic decision-making • Importance of periodic review and feedback systems	7	2
Total Hours		**35**	**10**
Referenc	• *Principles of Food, Beverage and Labour Cost Controls* – Paul R.		

e Books	Dittmer • *Food and Beverage Cost Control* – Jack E. Miller • *Hospitality Management Accounting* – Martin G. Jagels • *Hotel Accounting* – Dr. S. K. Singh
E-Resources	• https://nptel.ac.in/courses/109104151 • https://www.hospitalitynet.org • https://archive.org/details/HospitalityAccounting • https://ecourses.icar.gov.in
Course Outcome	At the end of the course the students would be able to: • Calculate food and beverage costs, yield, and profitability. • Apply budgeting and forecasting methods. • Control pilferage, wastage, and overheads.

NUTRITION& DIETETICS			**Course Code: BScCM 307**
Semester : III	L/T/P (Per week)	(3/1/0)	Credits : 04

Objective	To study human nutrition principles and dietary planning for health and therapeutic needs.		
Course Outline	**Topic**	**Hours**	
		Lecture	**Tutorial**
Unit 1	**Introduction to Human Nutrition – Macronutrients & Micronutrients** • Definition and scope of nutrition • Functions and sources of macronutrients – carbohydrates, proteins, fats • Functions and sources of micronutrients – vitamins & minerals • Water – importance, daily requirement, and functions	7	2

	• Recommended Dietary Allowances (RDA) for different nutrients • Deficiency diseases and symptoms of nutrient imbalances • Digestion, absorption, and metabolism basics • Overview of nutrient bioavailability and factors affecting it		
Unit 2	**Role of Diet in Preventive Healthcare (Heart, Diabetes, Obesity)** 1. Introduction to preventive healthcare through diet 2. Diet and cardiovascular health – low-fat, low-sodium diets 3. Diabetic nutrition – glycemic index, carbohydrate control 4. Anti-obesity diets – calorie restriction, high-fiber foods 5. Role of antioxidants and superfoods in disease prevention 6. Reading and understanding nutritional risks and labels 7. Balanced diets vs fad diets – scientific approach	8	2
Unit 3	**Dietary Guidelines and Food Pyramids (Indian & Global Models)** • Indian Council of Medical Research (ICMR) dietary guidelines • USDA MyPlate and other international models • Food pyramid structure and groupings • Nutritional goals and portion control principles • Cultural adaptations of dietary models • Healthy eating plate vs food pyramid – comparison • Government nutrition programs in India (e.g., POSHAN Abhiyaan) • How to use food pyramids in daily meal planning	6	2

Unit 4	**Meal Planning for Different Age Groups & Lifestyles** • Nutritional needs across the life cycle – infants, children, adolescents • Diet plans for adults, elderly, and pregnant/lactating women • Meal planning for active individuals vs sedentary lifestyle • Special diets – vegetarian, vegan, gluten-free, keto (basic intro) • Importance of meal timings and frequency • Cultural and regional preferences in meal planning • Budgeting and seasonal availability in diet planning • Use of software/apps for meal planning and tracking	7	2
Unit 5	**Nutrition Lab – Reading Food Labels, Nutrient Calculation, Balanced Diet Charts** • How to read and interpret food labels (FSSAI/USDA format) • Understanding nutrition facts – calories, fats, sugars, etc. • Creating balanced diet charts for various needs	7	2
Total Hours		**35**	**10**
Reference Books	• *Human Nutrition* – Geissler & Powers • *Nutrition & Dietetics* – Shubhangini Joshi • *Clinical Nutrition* – M. Srilakshmi • *Food Science and Nutrition* – Sunetra Roday		
E-Resources	• https://www.nin.res.in • https://www.who.int/health-topics/nutrition • https://nptel.ac.in/courses/121108001		

	• https://www.fao.org/nutrition
Course Outcome	At the end of the course the students would be able to: • Plan balanced diets for different age groups. • Understand diet therapy for diseases. • Analyze nutritional labeling and RDA values.

HOSPITALITY BRANDING			**Course Code: BScCM 308**
Semester : III	L/T/P (Per week)	(3/1/0)	Credits : 04

Objective	To understand marketing concepts and strategies specific to the hospitality sector.		
Course Outline	**Topic**	**Hours**	
		Lecture	**Tutorial**
Unit 1	**Basics of Consumer Behavior – Needs, Wants, Motivations** • Definition and importance of consumer behavior in hospitality • Difference between needs, wants, and demands • Maslow's Hierarchy of Needs and its application in hospitality • Types of motives – physiological, psychological, social • Intrinsic vs extrinsic motivation • Buying motives in hotel and restaurant guests • Influence of emotions and experiences on consumer behavior • Role of perception and attitudes in hospitality choices	7	2
Unit 2	**Decision-Making Process in Hospitality Services** • Steps in consumer decision-making (problem recognition to post-purchase evaluation)	8	2

	• Role of information search in hospitality booking • Factors affecting the evaluation of alternatives (price, reviews, ambience) • Influence of brand image and loyalty in purchase decisions • Booking behavior – online, walk-in, referral • Post-consumption behavior – satisfaction, complaints, reviews • Decision-making for individual vs group customers • Guest journey mapping and touchpoints		
Unit 3	**Segmentation, Targeting & Positioning (STP Model)** • Concept and importance of market segmentation • Basis of segmentation – geographic, demographic, psychographic, behavioural • Targeting strategies – undifferentiated, differentiated, niche • Positioning – creating a unique place in consumers' minds • Examples of STP strategies in hospitality (e.g., luxury vs budget hotels) • Tools for creating customer personas • Repositioning strategies in a competitive market • Hospitality branding and value proposition	6	2
Unit 4	**Influence of Culture, Personality & Lifestyle on Dining Habits** • Cultural influences on food preferences and hospitality expectations • Cross-cultural differences in service perception • Role of religion, tradition, and festivals in dining behavior • Personality types and their impact on service choices • Lifestyle segmentation – health-conscious, luxury	7	2

	seekers, travellers • Social class and consumption patterns in restaurants and hotels • Marketing communication tailored to different cultures and lifestyles • Case examples: Menu adaptations for international guests		
Total Hours		**35**	**10**
Reference Books	• *Marketing for Hospitality and Tourism* – Kotler, Bowen & Makens • *Services Marketing* – Zeithaml & Bitner • *Hospitality Sales and Marketing* – James A. Bardi • *Tourism Marketing* – Manjula Chaudhary		
E-Resources	• https://nptel.ac.in/courses/110104068 • https://www.hospitalitynet.org • https://www.tourism.gov.in • https://www.slideshare.net		
Course Outcome	At the end of the course the students would be able to: 1. Analyze market segments and consumer behavior. 2. Create promotional strategies for hotels and restaurants. 3. Utilize digital and social media marketing tools.		

SEMESTER IV

BANQUET KITCHEN			Course Code : BScCM 401
Semester : IV	L/T/P (Per week)	(2/1/0)	Credits : 03

Objective	To manage large-scale food production for banquets with focus on nutritional adequacy and special diets.		
Course Outline	**Topic**	**Hours**	
		Lecture	**Tutorial**
Unit 1	Introduction to Banquet Kitchen Operations - Kitchen orientation and layout walk-through - Identifying banquet equipment and volume tools - Mock organization chart display and role allocation	6	2
UNIT 2	Banquet Menu Planning and Costing - Design sample banquet menus for various events - Practice portion size calculation - Perform food costing using standard recipes - Group presentation: Costing and plating plan for 100 pax	12	4
UNIT 3	**Bulk Food Production for Events** - Mise-en-place for bulk preparation - Preparation of 2–3 course menus (100 pax portions) - Bulk cooking techniques: rice, dals, curries, breads - Use of steamers, tilt skillets, large pots	12	4
UNIT 4	Production Techniques and Quality Control - Garnishing and plating for banquet dishes - Buffet table setup: chafing dish layout, label cards, décor - Plated meal service for 3-course meal - Practice time management and service sequencing	6	2
UNIT 5	Post Banquet Operations • Execution of a live or simulated banquet event (minimum 100 pax) • Teamwork, time management, and kitchen brigade role allocation • Post-event analysis, feedback, and improvement report	9	3

Total Hours		**45**	**15**
Reference Books	• *Theory of Catering* – Ronald Kinton & Victor Ceserani • *Nutrition and Dietetics* – Shubhangini Joshi • *Clinical Nutrition* – M. Srilakshmi • *Banqueting and Catering Operations* – Mohini Sethi		
E-Resources	• https://www.nin.res.in • https://ecoursesonline.iasri.res.in • https://archive.org/details/TheoryOfCatering • https://www.hospitalitynet.org		
Course Outcome	At the end of the course the students would be able to: • Explain scientific management and concept ofmanagement • Apply process of management in dailyoperations • Recognize humanbehavior • Choose different motivation theories to improveperformance • Develop leadership qualities		

BANQUET KITCHEN (LAB)			**Course Code : BScCM 401P**
Semester : IV	L/T/P (Per week)	(0/0/4)	Credits : 02

Objective	To provide hands-on training in planning, preparing, and executing food production for banquet-style service with emphasis on quality, nutrition, presentation, and large-scale coordination.		
Course Outline	**Topic**	**Hours**	
		Lecture	**Tutorial**
Unit 1	Introduction to Banquet and Institutional Catering	6	2

	• Characteristics of banquet and volume cooking • Types of catering services: in-house, outdoor, institutional • Differences between a-la-carte and banquet production • Menu types for banquets: plated, buffet, cocktail, set menu • Organizational structure of a banquet kitchen		
UNIT 2	Banquet Menu Planning and Costing • Planning menus for large events: weddings, conferences, buffets • Portion control, balance of courses, and nutritional considerations • Vendor coordination and procurement planning • Recipe standardization and food cost calculations	12	4
UNIT 3	Kitchen Layout, Equipment, and Logistics • Layout and design of banquet kitchens and prep areas • Equipment used in bulk production (steam kettles, tilt skillets, etc.) • Requisitioning, receiving, and storage logistics for large events • Food holding, transport, and service logistics (chafing dishes, hot boxes) • Coordination with stewarding and service teams	12	4
UNIT 4	Production Techniques and Quality Control • Cooking methods for large-scale food production • Batch cooking and mise-en-place in high-volume setups • Garnishing, plating for buffets and plated service • HACCP and safety protocols for banquet production • Quality control in taste, presentation, and portioning	6	2
UNIT 5	Banquet Practical Applications	9	3

	• Hands-on production of starters, main courses, and desserts in bulk • Setup of mock buffets and plated banquets • Execution of a live or simulated banquet event (minimum 100 pax)		
Total Hours		**45**	**15**
Reference Books	• *Theory of Catering* – Ronald Kinton & Victor Ceserani • *Nutrition and Dietetics* – Shubhangini Joshi • *Quantity Food Production Operations and Indian Cuisine – Parvinder Bali* • *Banqueting and Catering Operations* – Mohini Sethi		
E-Resources	• https://www.nin.res.in • https://ecoursesonline.iasri.res.in • https://archive.org/details/TheoryOfCatering • https://www.hospitalitynet.org		
Course Outcome	At the end of the course the students would be able to: • Explain scientific management and concept ofmanagement • Apply process of management in dailyoperations • Recognize humanbehavior • Choose different motivation theories to improveperformance • Develop leadership qualities		

RESTAURENT OPERATION MANAGEMENT			**Course Code : BScCM 402**
Semester :IV	L/T/P (Per week)	(3/1/0)	Credits : 04

Objective	To equip students with managerial knowledge and operational strategies to run a restaurant successfully.	
Course	**Topic**	**Hours**

Outline		Lecture	Tutorial
Unit 1	**Restaurant Concept and Theme Development** • Definition and importance of restaurant concepts • Types of restaurants – fine dining, casual, QSR, cafés, cloud kitchens • Elements of a restaurant theme – décor, menu, service style • Market research and feasibility study for concept creation • Creating a unique selling proposition (USP) • Branding and logo design basics • Aligning cuisine, ambiance, and target clientele • Case studies: Popular restaurant concepts and their evolution	9	3
Unit 2	**SOPs for Service and Guest Handling** • Importance of Standard Operating Procedures in restaurants • SOPs for table setup, greeting, seating, order taking, and clearance • Sequence of service – à la carte, buffet, and banquet formats • Handling reservations, complaints, and special requests • SOPs for upselling, suggestive selling, and service recovery • Communication skills and service etiquette • Writing and training service SOP manuals • Guest experience journey mapping	6	2
Unit 3	**Scheduling and Staff Management** • Types of restaurant staff and their roles • Manpower planning – forecasting based on business	9	3

	volume • Staff scheduling – weekly rosters, split shifts, peak time planning • Role of technology in shift management (e.g., scheduling software) • Motivating and retaining F&B staff • Job descriptions and performance standards • Staff briefing, grooming checks, and pre-service meetings • Disciplinary procedures and team communication		
Unit 4	**Quality Control and Restaurant Audit** • Setting and monitoring restaurant quality standards • Checklist-based audits – service, hygiene, safety, staff conduct • Mystery shopping – concept, process, and analysis • Food and beverage quality checks • Compliance with licensing, fire safety, and local laws • HACCP and FSSAI standards in F&B operations • Corrective action plans post-audit • Sample restaurant audit report creation	9	3
Unit 5	**Managing Reservations and Guest Feedback** • Types of reservations – telephonic, walk-ins, online, third-party apps • Overbooking policies and no-show handling • Waitlist and queue management systems • Tools for reservation management – OpenTable, Zomato Book, etc. • Collecting, analyzing, and acting on guest feedback • Complaint resolution strategies and escalation matrix	12	4

	• Creating guest history and loyalty programs • Feedback forms, online reviews, and reputation management		
Total Hours		**45**	**15**
Reference Books	• *Restaurant Operations Management* – C. Hayes & J. Ninemeier • *Setting the Table* – Danny Meyer • *The Restaurant: From Concept to Operation* – John Walker • *Restaurant Success by the Numbers* – Roger Fields		
E-Resources	• https://restaurant.opentable.com/resources • https://pos.toasttab.com/blog/on-the-line • https://www.hospitalitynet.org • https://www.restaurantbusinessonline.com		
Course Outcome	At the end of the course the students would be able to: 1. Manage front and back-of-house operations effectively. 2. Implement standard operating procedures (SOPs). 3. Handle customer service, reservations, staffing, and supplier coordination.		

FOOD & BEVERAGE CONTROLS			**Course Code: BScCM 403**
Semester : IV	L/T/P (Per week)	(3/1/0)	Credits : 04

Objective	To develop skills in monitoring and controlling food and beverage costs within hospitality operations.		
Course Outline	**Topic**	**Hours**	
		Lecture	**Tutorial**
Unit 1	**Importance and Objectives of F&B Control:** Meaning of F&B control in hospitality - Objectives: cost efficiency, waste reduction, and maximizing profits	6	2

	- Interdepartmental coordination (F&B with stores, kitchen, accounts) - Budgeting and forecasting - Real-life control lapses and solutions		
Unit 2	**Purchasing, Receiving, and Storing Procedures** - Purchasing cycle, types (centralized vs decentralized) - Supplier evaluation, order forms, specifications - Receiving methods: checks, documentation - Storage types and inventory rotation (FIFO, LIFO) - GRNs, inward registers, and hygiene practices	9	3
Unit 3	**Standard Recipes and Portion Control** - Importance and components of standard recipes - Standard yield and batch costing - Portion control tools: ladles, scoops, POS integration - Recipe costing: ingredients, labor, overhead - Reducing waste and standardizing outputs - Activity: Developing a costed standard recipe	9	4
Unit 4	**Beverage Control Procedures** - Beverage cost categories: alcoholic vs non-alcoholic - Bar requisition, issue, and par stock maintenance - Portioning tools: jiggers, dispensers - Theft and pilferage prevention strategies - Bottle-for-bottle control, perpetual inventory - Bar revenue tracking and stock variance analysis	12	3
Unit 5	**Performance Monitoring and Financial Analysis:** - Cost-to-sales ratio - Break-even analysis and profit margins - Food and beverage P&L understanding - Key ratios: average check, cover turnover, stock turnover - Use of reports for management decision-making		
Total Hours		**45**	**15**
Reference Books	• *Food and Beverage Cost Control* – Jack E. Miller • *Principles of Food, Beverage, and Labour Cost Controls* – Paul R. Dittmer • *Hospitality Cost Control* – Lea R. Dopson • *Food and Beverage Management* – Bernard Davis		

E-Resources	• https://nptel.ac.in/courses/109104151 • https://ecourses.icar.gov.in • https://www.hospitalitynet.org • https://archive.org/details/HospitalityAccounting
Course Outcome	At the end of the course the students would be able to: 1. Apply methods to control food costs and wastage. 2. Use inventory and yield management techniques. 3. Interpret performance ratios and financial statements in F&B.

HUMAN RESOURCE MANAGEMENT			**Course Code : BScCM 405**
Semester : IV	L/T/P (Per week)	**(2/1/0)**	**Credits : 03**

Objective	To understand HR functions like recruitment, training, performance appraisal, and employee relations in hospitality settings.		
Course Outline	**Topic**	**Hours**	
		Lecture	**Tutorial**
Unit 1	**Introduction to HRM in the Hospitality Context** • Definition and scope of Human Resource Management (HRM) • HRM vs. Personnel Management • Importance of HRM in hotels and tourism • Functions of HRM: planning, organizing, staffing, directing, controlling • Role of HR in ensuring guest satisfaction • Structure of the HR department in hospitality organizations • Current trends in HRM (technology, diversity, work culture) • Challenges in managing people in hospitality (e.g., high	9	3

	attrition)		
Unit 2	**Recruitment, Selection, and Onboarding** • Manpower planning and job analysis in hotels • Recruitment sources: internal vs. external • Recruitment process: advertisement, application screening • Selection methods: interviews, tests, reference checks • Onboarding and orientation programs for new employees • Importance of cultural fit and grooming standards • Induction checklist and buddy system • Hospitality-specific hiring challenges (e.g., peak seasons)	6	2
Unit 3	**Training, Development, and Performance Appraisal** 1. Importance of continuous training in hospitality 2. Types of training: induction, on-the-job, cross-training 3. Creating a Training Needs Analysis (TNA) 4. Training delivery methods: classroom, e-learning, simulation 5. Performance appraisal methods: 360°, rating scales, MBO 6. Linking training to career development and promotions 7. Feedback and coaching techniques for hotel staff 8. Tools for tracking performance and development (e.g., KPIs)	9	3
Unit 4	**Employee Motivation and Leadership** • Importance of motivation in service excellence • Theories of motivation (Maslow, Herzberg, McGregor) • Financial vs. non-financial motivators in hospitality • Staff engagement techniques – recognition, rewards,	9	3

	events • Leadership styles in hotel management – autocratic, democratic, laissez-faire • Role of departmental heads in leading teams • Conflict resolution and team dynamics • Building a service-driven work culture		
Unit 5	**Legal Aspects and Employee Relations** • Overview of labour laws relevant to hospitality (Factories Act, Shops and Establishments Act) • Minimum wages, working hours, and leave policies • Employment contracts and employee rights • Handling grievances and disciplinary actions • Workplace safety and sexual harassment policies • Role of unions and collective bargaining • Ethical issues in hospitality HRM (e.g., fairness, bias, privacy.	12	4
Total Hours		**45**	**15**
Reference Books	• *Human Resource Management in Hospitality* – David K. Hayes & Jack D. Ninemeier • *Managing Human Resources* – Bohlander & Snell • *Human Resource Management* – Gary Dessler • *Personnel Management in Hospitality* – Alec Rodger		
E-Resources	• https://nptel.ac.in/courses/110105139 • https://www.shrm.org • https://ecourses.icar.gov.in • https://www.hospitalitynet.org		
Course Outcome	At the end of the course the students would be able to: 1. Handle recruitment, onboarding, and workforce planning.		

	2. Apply training and development strategies. 3. Understand labor laws and staff retention practices.

ORGANIZATIONAL BEHAVIUOR			**Course Code : BScCM 406**
Semester : IV	L/T/P (Per week)	**(2/1/0)**	**Credits : 03**

Objective	To develop an understanding of human behavior in organizational settings and improve interpersonal effectiveness.		
Course Outline	**Topic**	**Hours**	
		Lecture	**Tutorial**
Unit 1	Introduction to Organisational Behaviour • Definition, nature, and scope of organisational behaviour (OB) • Importance of OB in hospitality and service industries • Disciplines contributing to OB: psychology, sociology, anthropology • OB models and frameworks • Challenges in contemporary workplaces	6	2
UNIT 2	Individual Behaviour in Organizations • Personality types and assessments (MBTI, Big Five Model) • Perception and attribution theory • Learning theories (classical, operant, social learning) • Attitudes, values, and job satisfaction • Workplace application: chef and service staff behavior	12	4
UNIT 3	Motivation and Employee Engagement • Theories of motivation: Maslow's hierarchy, Herzberg's two-factor theory, McClelland's theory	12	4

	• Job enrichment and empowerment • Financial and non-financial motivators • Employee morale and engagement practices in hospitality		
UNIT 4	Group Dynamics and Teamwork • Formal and informal groups • Team development stages (Tuckman's model) • Group roles, norms, and cohesiveness • Conflict types and resolution techniques	6	2
Unit 5	**Organisational Culture and Change** • Organisational culture: definition, types, and importance • Leadership influence on culture • Organisational change and resistance to change • Change management models (Lewin's and Kotter's) • OB application in managing transitions during rebranding, expansion, or crisis		
Total Hours		**45**	**15**
Reference Books	• *Organisational Behaviour* – Stephen P. Robbins • *Understanding Organisational Behaviour* – Udai Pareek • *Organisational Behaviour* – Fred Luthans • *Human Behaviour at Work* – Keith Davis		
E-Resources	• https://nptel.ac.in/courses/110/105/110105146 • https://www.managementstudyguide.com • https://www.iedunote.com/organizational-behavior • https://www.toppr.com/guides/business-studies/organizational-behavior		
Course Outcome	At the end of the course the students would be able to:		

	• Analyze individual and group behavior in hospitality environments. • Apply motivation, leadership, and communication theories. • Foster a productive and culturally sensitive workplace.

ENTREPRENEURSHIP & INNOVATION			**Course Code: BScCM 407**
Semester : III	L/T/P (Per week)	**(2/1/0)**	**Credits : 03**

Objective	The subject aims to develop entrepreneurial skills needed to launch and manage hospitality-related ventures.		
Course Outline	**Topic**	**Practical Hours**	
		Lecture	**Tutorial**
Unit 1	**Introduction to Entrepreneurship – Traits & Mindset** 1. Definition of entrepreneurship and its importance in hospitality 2. Traits of successful entrepreneurs – creativity, resilience, risk-taking 3. Entrepreneurial vs managerial mindset 4. Types of entrepreneurs – social, lifestyle, tech-based, foodpreneurs 5. Entrepreneurial journey – from idea to execution 6. Role of hospitality entrepreneurs in job creation and innovation 7. Challenges faced by first-time food entrepreneurs 8. Success stories of Indian and global food entrepreneurs	9	3
Unit 2	**Ideation & Opportunity Identification in the Food Sector** 1. Sources of business ideas in food & beverage (gaps, trends, feedback) 2. Tools for idea generation – brainstorming, mind-	9	3

	mapping, SCAMPER 3. Identifying problems and unmet needs in the food industry 4. Market research and validation of food business ideas 5. Types of food ventures – cloud kitchens, cafes, catering, home bakeries, kiosks 6. Analyzing feasibility and scalability of food concepts 7. Creating a unique selling proposition (USP) 8. Trends and innovation in food (fusion cuisine, health foods, sustainability)		
Unit 3	**Business Model Canvas & Lean Startup Framework** 1. Introduction to the Business Model Canvas – 9 building blocks 2. Customer segments and value propositions in food startups 3. Channels and customer relationships – delivery, dine-in, digital 4. Revenue streams and cost structure in a food business 5. Key activities, resources, and partners in food service 6. Lean startup principles – build, measure, learn cycle 7. Minimum Viable Product (MVP) concept in food (sample menu, pop-ups)	9	3
Unit 4	**Basics of Funding, Licensing, Legalities for Food Startups** 1. Types of business ownership – sole proprietorship, partnership, private limited 2. Basic licenses required for food startups – FSSAI, GST, Shops & Establishments Act 3. Introduction to food safety compliance and hygiene standards 4. Startup funding options – bootstrapping, loans, angel investors 5. Introduction to startup ecosystems – incubators,	9	3

	accelerators, mentors 6. Financial planning – startup costs, budgeting, break-even analysis 7. Simple accounting practices for small food ventures 8. Importance of intellectual property – brand name, logo, packaging		
Total Hours		**45**	**15**
Reference Books	• *Entrepreneurship Development* – S.S. Khanka • *Entrepreneurship* – Robert D. Hisrich • *Innovation and Entrepreneurship* – Peter F. Drucker • *Start Your Own Business* – Entrepreneur Press		
E-Resources	• https://www.startupindia.gov.in • https://nptel.ac.in/courses/110107094 • https://msme.gov.in • https://www.entrepreneur.com		
Course Outcome	At the end of the course the students would be able to: • Identify business opportunities and create a business plan. • Understand funding, legal formalities, and start-up challenges. • Develop leadership and innovation skills.		

SUSTAINABLE HOSPITALITY			**Course Code: BScCM 408**
Semester : III	L/T/P (Per week)	**(2/1/0)**	**Credits : 03**

Objective	The course aims to establish the importance of eco-friendly hospitality practices and responsible tourism.		
Course Outline	**Topic**	**Hours**	
		Lecture	**Tutorial**
Unit 1	**Principles of Sustainability in Food Service**		

	• Definition and importance of sustainability in hospitality • Three pillars of sustainability – environmental, social, and economic • Introduction to sustainable development goals (SDGs) relevant to F&B • Environmental impact of conventional food service operations • Benefits of adopting sustainable practices in F&B (cost savings, branding) • Barriers to sustainability and how to overcome them • Role of chefs and managers in driving green initiatives • Introduction to green certifications and eco-labels in hospitality	9	3
Unit 2	**Sustainable Sourcing: Local, Seasonal, and Organic** • Definition and benefits of local sourcing • Advantages of using seasonal produce – freshness, reduced carbon footprint • Organic ingredients – certification, availability, and limitations • Farm-to-fork and traceability concepts • Ethical sourcing – fair trade, cruelty-free, non-GMO • Partnering with local farmers, cooperatives, and artisanal suppliers • Menu planning based on sustainable sourcing • Sourcing challenges in urban vs rural hospitality setups	9	3
Unit 3	**Waste Management in Kitchens: Composting, Recycling, Portion Control** • Types of waste generated in F&B operations (food, packaging, water)	9	3

	• Food waste hierarchy – reduce, reuse, recycle • Portion control to minimize plate waste • Composting methods and benefits for kitchen waste • Recycling practices – dry/wet waste separation, recyclable materials • Reuse of ingredients and upcycling leftovers (ethical & safe use) • Monitoring kitchen waste through audits and waste logs • Employee training for waste awareness and reduction		
Unit 4	**Energy & Water Conservation in Restaurants** • Common sources of energy use in kitchens (ovens, refrigeration, lighting) • Energy-efficient equipment and appliances • Water conservation techniques – low-flow faucets, smart dishwashers • Measuring and reducing utility bills through sustainable practices • Scheduling and preventive maintenance for efficiency • Role of layout and design in conserving resources • Building a green culture among kitchen staff • Renewable energy use – solar, biogas in hospitality	9	3
Unit 5	**Green Hotels & Zero-Waste Restaurants (India & Global)** • Indian examples of sustainable hospitality (e.g., ITC Hotels, The Fern) • Global case studies – Silo (UK), Nolla (Finland), and others • Best practices from zero-waste kitchens • Analysis of success factors and challenges in green operations • Sustainability awards and recognition in hospitality	9	3

	• Guest expectations and perceptions about green practices • Classroom activity: Group case study presentations		
Total Hours		**45**	**15**
Reference Books	• *Sustainability in Hospitality* – Miguel Angel Gardetti • *Green Hospitality* – David Kirk • *Environmental Management for Hotels* – Christopher Sheldon • *Sustainable Tourism* – David Weaver		
E-Resources	• https://www.sustainablehospitalityalliance.org • https://nptel.ac.in/courses/120108004 • https://unep.org/resources • https://www.greenglobe.com		
Course Outcome	At the end of the course the students would be able to: • Implement green practices in operations. • Monitor and report sustainability indicators. • Promote sustainable food systems and sourcing.		

SEMESTER V

ADVANCED FOOD PRODUCTION			Course Code : BScCM 501
Semester : V	L/T/P (Per week)	(3/1/0)	Credits : 04

Objective	To train students in advanced culinary techniques focusing on Indian and international menus, with an emphasis on menu design, advanced presentation, and kitchen operations.		
Course Outline	**Topic**	**Hours**	
Unit 1	• **Advanced Indian Regional Cuisine:** Evolution and diversity in Indian culinary traditions Key regional cooking techniques (Awadhi, Chettinad, Bengali, Rajasthani, etc.)Use of Indian spices, slow cooking, dum techniques Traditional plating and thali presentation	9	3
Unit 2	• **Global Cuisines (Non-Continental):** Overview of Middle Eastern, Mediterranean, Latin American, and African cuisines Key ingredients, spices, and herbs used globally Cooking and flavor-building techniques: grilling, stewing, smoking	9	3
Unit 3	• **Advanced Preparation Techniques:** Modernist Cuisine: Sous-vide, dehydration, foams Fermentation and aging in food (pickles, cured meats) Advanced sauces, glazes, reductions Marinades and emulsions	9	3
Unit 4	• **Fine Dining Menu Planning & Plating:** Structure of a multi-course meal (3-7 courses) Seasonality and portion planning Plating styles – classic vs modern Use of textures, colors, and negative space	9	3
Unit 5	• **Mock Kitchen Operations and Evaluation:** Live kitchen service – menu execution under	9	3

	time constraints Team coordination and task delegation Kitchen documentation: Recipe cards, indenting, HACCP Self and peer performance review		
Total Hours		**45**	**15**
Reference Books	□ *Professional Cooking – Wayne Gisslen* □ *Modernist Cuisine – Nathan Myhrvold* □ *Indian Regional Cookery – Aroona Reejhsinghani* □ *International Cuisine – The Culinary Institute of America*		
E-Resources	□ www.ciaprochef.com □ www.masterclass.com □ https://archive.org □ www.ndtvfood.com		
Course Outcome	At the end of the course the students would be able to: □ Prepare advanced dishes from Indian and international cuisines using diverse techniques. □ Apply fine-dining plating and modern culinary practices. □ Execute multi-course meals in a professional kitchen environment with documentation and evaluation.		

ADVANCE COOKERY LAB (P)			**Course Code : BScCM 501P**
Semester : V	L/T/P (Per week)	(0/0/4)	Credits : 02

Objective	To train students in advanced culinary skills across international cuisines and fine-dining plating techniques.	
Course	**Topic**	**Practical**

Outline		Hours
	1. Advanced Indian Cuisine – Regional and Royal Dishes • Preparation of traditional thalis (Awadhi, Rajasthani, Bengali, South Indian, etc.) • Modern interpretations of Indian classics • Use of traditional cooking equipment (dum cooking, tandoor, handi) • Sattvic and Ayurvedic cooking approaches • Royal and festive dishes from Mughal, Maratha, and Nizam cuisines • Indian bread artistry (roomali, missi, laccha, naan variants) • Indian mithai and plated Indian desserts **2. International Menu Preparation – European, Latin** • Preparation of international 3-course menus: appetizer, main, dessert • Regional specialties: Italian (risotto, pasta), Spanish (paella), French (ratatouille), Latin American (empanadas, tacos) • Vegetarian and vegan interpretations of international classics • Use of international herbs, cheeses, and specialty oils **3. Advanced Preparation Techniques** Application of sous-vide and smoking techniquesPreparation of infused oils, compound butters, complex saucesExecution of dishes using modern equipment (sous-vide, blowtorch)	

	4. Professional Plating & Modern Presentation • Plate design concepts: balance, color, texture, symmetry • Plating sauces (pools, dots, brush strokes) and purees • Garnishing with local and exotic elements (herbs, flowers, foams) • Using plating tools: squeeze bottles, ring molds, tweezers • Signature dish presentation (Indian and international themes) **5. Mock Fine-Dine Restaurant & Buffet Execution** • Mock fine-dining restaurant setup with live cooking • Buffet layout planning and execution for minimum 50 pax • Service coordination: chef-server timing, hot-holding techniques • Dietary accommodations and food labeling • Guest interaction, hygiene and safety during service	
Total Hours		**60**
Reference Books	• *Professional Cooking* – Wayne Gisslen • *Advanced Practical Cookery* – Victor Ceserani • *The Professional Chef* – Culinary Institute of America • *Modernist Cuisine* – Nathan Myhrvold	
E-Resour	• https://www.ciaprochef.com • https://greatchefs.com	

ces	• https://www.masterclass.com • https://nptel.ac.in/courses/126/104/126104009
Course Outcome	At the end of the course the students would be able to: • Prepare gourmet multi-course menus with precision. • Apply sous-vide, molecular gastronomy, and other modern techniques. • Emphasize plating aesthetics and advanced kitchen coordination.

PURCHASING AND INVENTORY MANAGEMENT			**Course Code: BScCM 502**
Semester : V	L/T/P (Per week)	(3/1/0)	Credits : 04

Objective	To understand methods of procuring quality raw materials and maintaining optimal inventory levels in hospitality operations.		
Course Outline	**Topic**	**Hours**	
		Lecture	**Tutorial**
Unit 1	**Procurement Procedures in Hospitality** • Definition and importance of procurement • Types of procurement: centralized vs decentralized • Steps in the procurement cycle • Budgeting and purchase requisition • Purchase order creation and approval • Importance of quality standards and specifications • Role of the purchasing department in cost	6	2

	control		
UNIT 2	**Vendor Selection, Bidding & Contracts** • Criteria for vendor evaluation and selection • Request for Quotation (RFQ) and Request for Proposal (RFP) processes • Tendering and bidding procedures • Negotiation techniques with suppliers • Contract types and key clauses • Vendor performance monitoring and relationship management • Ethical sourcing and sustainability considerations	12	4
UNIT 3	**Receiving, Storing & Issuing Techniques** • Procedures for receiving goods (inspection, quantity checks) • Handling damaged or rejected goods • Storage conditions for different types of inventory (perishables vs non-perishables) • FIFO (First In First Out) and FEFO (First Expired First Out) methods • Issuing procedures and documentation • Stock rotation and shelf-life management • Maintaining hygiene and pest control in storage areas	12	4
UNIT 4	**Inventory Control Systems (FIFO, LIFO, Perpetual)** • Definition and importance of inventory control	6	2

	• FIFO (First In First Out) method explained • LIFO (Last In First Out) method explained • Perpetual inventory system: continuous tracking • Periodic inventory system: physical stock-taking • Advantages and disadvantages of different methods • Role of inventory control in reducing waste and pilferage		
UNIT 5	**Technology in Inventory Management (POS/PMS Software)** • Introduction to Point of Sale (POS) and Property Management Systems (PMS) • Features of inventory management software • Integration of procurement and inventory modules • Real-time stock tracking and alerts • Generating reports: stock levels, usage, wastage • Automation of reorder levels and purchase orders • Benefits of technology in reducing errors and improving efficiency	9	3
Total Hours		**45**	**15**
Reference Books	• *Purchasing for Hospitality Operations* – Jack D. Ninemeier • *Purchasing and Storage Management* – R.L. Varshney • *Food and Beverage Cost Control* – Jack E. Miller		

	• *Introduction to Materials Management* – J.R. Tony Arnold
E-Resources	• https://www.slideshare.net/amitjain1983/purchasing-and-storekeeping • https://nptel.ac.in/courses/110/107/110107141 • https://www.supplychaindigital.com • https://www.coursera.org/learn/supply-chain-management
Course Outcome	At the end of the course the students would be able to: • Explain scientific management and concept ofmanagement • Apply process of management in dailyoperations • Recognize humanbehavior • Choose different motivation theories to improveperformance • Develop leadership qualities

LEADERSHIP & TEAM MANAGEMENT			**Course Code : BScCM 503**
Semester : V	L/T/P (Per week)	(3/1/0)	Credits : 04

Objective	To build leadership capabilities essential for managerial roles in the hospitality industry.		
Course Outline	**Topic**	**Hours**	
		Lecture	**Tutorial**
Unit 1	**Fundamentals of Leadership** • Definitions of leadership – what makes a	6	2

	leader? • Key traits and qualities of effective leaders • Difference between leadership and management roles • Overview of common leadership styles: autocratic, democratic, transformational, situational • Understanding emotional intelligence (EQ) and its impact on leadership • Importance of self-awareness in leadership development • Self-assessment activities to identify individual leadership style		
UNIT 2	**Team Building and Group Dynamics** • The five stages of team development: Forming, Storming, Norming, Performing, Adjourning • Explanation of Belbin's Team Roles and how members contribute • Techniques to create and sustain high-performing teams in hospitality and kitchen environments • Importance of diversity and inclusion for effective team performance • Common team challenges and strategies to overcome them • Motivation theories and practical team motivation techniques • Role of trust and communication in team cohesion	12	4
UNIT 3	**Communication and Conflict Resolution**	12	4

	• Essential communication skills for leaders: clarity, empathy, assertiveness • Active listening techniques and their importance in hospitality settings • Feedback models – SBI (Situation-Behavior-Impact) and others • Types of conflict encountered in hospitality: interpersonal, interdepartmental, customer-related • Conflict resolution strategies: win-win negotiations, mediation, compromise • Handling difficult team members and managing negative behavior • Building a culture of open communication and feedback		
UNIT 4	**Delegation, Decision-Making & Time Management** • Principles of effective delegation – what to delegate and how • Common barriers to delegation and how to overcome them • Time management tools: Eisenhower Matrix, Pomodoro technique, time blocking • Collaborative decision-making processes and involving team input • Strategic decision-making under pressure in hospitality contexts • Crisis management: handling emergencies, service breakdowns, and guest complaints • Methods for accountability, performance tracking, and follow-up	6	2

Total Hours		**45**	**15**
Reference Books	• *Leadership in Organizations* – Gary Yukl • *The Leadership Challenge* – James Kouzes & Barry Posner • *Hospitality Leadership* – Richard H. S. • *Developing Management Skills* – David A. Whetten		
E-Resources	• https://nptel.ac.in/courses/110/105/110105146 • https://www.mindtools.com • https://www.coursera.org/learn/leadership-skills • https://www.managementstudyguide.com/leadership-theories.htm		
Course Outcome	At the end of the course the students would be able to: • Demonstrate effective leadership styles and decision-making skills. • Lead diverse teams in high-pressure environments. • Resolve conflicts and implement transformational strategies.		

RESEARCH METHODOLOGY			**Course Code : BScCM 504**
Semester : V	L/T/P (Per week)	(2/1/0)	Credits : 03

Objective	Research has become an inevitable part of today"s academic and professional world. Hospitality industry is no exception to this. This course aims at horning the research skills of the students by exposing them to the research environment and guiding them in the research process

Course Outline	Topic	Hours	
		Lecture	Tutorial
Unit 1	**Fundamentals of Research** •Meaning and definition of Research • Purpose of Research • Significance of Research Research problem and Designing the Title of research • Problem identification and defining problem • Points to be considered while selecting the topic and framing the title • Framing the research questions • Formulation of objectives • Hypothesis- definition, meaning, and framing	6	2
UNIT 2	**Research Design** • Meaning and definition of research design • Approach in research (Qualitative and Quantitative) • Research Process - Defining the research problem - Selection of data collection method – Identifying population - Selection of sample - Selection of method of analysis - Estimate the required resources – Data collection - Data Analysis - Report Drafting	12	4
UNIT 3	• **Data** • Primary Data ¬ Definition and significance ¬ Sources ¬ Method / tools of collecting primary data ¬ Types of questions ¬ Essentials of a good questionnaire designing • Secondary Data ¬ Definition and importance of sources ¬ Citation (bibliography in APA and MLA style for journal, books, newspapers,	12	4

	magazine) ¬ Writing literature review. ¬ Using e- resources. • Data collection methods- Observation, Experimental, Focus group, Case study & Survey • Advantages & Limitations of various data collection methods		
UNIT 4	• **Research Instrument** • Questionnaire – Advantages & Limitations • Schedule - Advantages & Limitations Sampling Techniques • Concept of sampling – Advantages & Limitations • Definitions – Universe, Population, Sample, Sampling unit, Sampling Frame • Sampling Methods – Probability (Simple random, Systematic, Cluster.) • Characteristics of a good sample	6	2
Unit 5	• **Processing and analyzing data** • Data processing (editing, classification, tabulation) • Data analysis (qualitative and quantitative- manual and using a computer) Report Writing • Principles of report writing • Stages and steps in report writing • Layout of a Report • Designing the presentation (PowerPoint) • Structure of Report – Introduction, LiteratureReview, Objectives • Study, Theoretical framework of the topic, Research Methodology, Scope		
Total Hours		**45**	**15**
Reference Books	• *Research methodology- G.C. Ramamurthy • Research design and Methods- Kenneth s. Bordens and Bruce B. Abbott • Research Methodology- R. Panneerselvam • Project report writing- M.K Rampal and S.L Gupta • Business research methodology – Alan Bryman and emma Bell. Oxford publishinghouse • Research methodology in management – Dr. V. P. Michaeel, Himalaya Publishing house • Business research methodology- J K Sachddeva , Himalaya Publishing house • Research Methodology , methods and technology– C R*		

	Kothari and Gaurav Garg, newage international publication • Business Re
E-Resources	• https://nptel.ac.in/courses/110/105/110105146 • https://www.managementstudyguide.com • https://www.iedunote.com/organizational-behavior • https://www.toppr.com/guides/business-studies/organizational-behavior
Course Outcome	At the end of the course the students would be able to: 1. Define research and its purpose 2. Explain research process 3. Summarize collected data 4. Choose research instruments 5. Analyze the data and present the report

FOOD MEDIA AND CONTENT CREATION			**Course Code : BScCM 505**
Semester : III	L/T/P (Per week)	(2/1/0)	Credits : 03

Objective	The course delves to build creative and technical skills for producing food content across digital platforms.		
Course Outline	**Topic**	**Hours**	
		Lecture	**Tutorial**
Unit 1	**Introduction to Food Photography – Gear & Lighting Basics** • Importance of food photography in hospitality and social media • Types of cameras – DSLR, mirrorless, smartphones • Basic camera settings – aperture, shutter speed, ISO	6	2

	• Understanding natural and artificial light sources • Using reflectors, diffusers, and bounce cards • Basics of framing and angles – top-down, 45°, close-up • Tripods and stabilizers – keeping the shot steady • Low-budget gear options for beginner food photographers		
Unit 2	**Composition & Styling Techniques (Plating, Color, Texture)** • Rule of thirds and visual balance • Storytelling through food composition • Role of texture, color contrast, and garnishing • Plate selection – shapes, sizes, and colors for impact • Creating visual flow using props and ingredients • Using negative space and layering for depth • Working with sauces, steam, and drips for realism • Common styling mistakes to avoid	12	4
Unit 3	**Natural vs Artificial Light, Backdrops & Props** • Characteristics of natural light – golden hour, diffused daylight • When and how to use artificial lighting setups • Selecting and setting up backdrops (wood, marble, fabric, etc.)	12	4

	• Theme-based backdrop choices (rustic, minimal, festive) • Prop selection – cutlery, linens, boards, bowls, etc. • Creating DIY setups at home or in class • Understanding light direction and shadows • Practice activity: Shoot the same dish in different light settings		
Unit 4	**Editing Tools (Snapseed, Lightroom Basics), File Formats** • Importance of post-processing in food photography • Introduction to mobile editing apps – Snapseed, Lightroom Mobile • Basic edits – brightness, contrast, warmth, sharpness • Advanced edits – selective adjustment, healing, vignettes • File types – JPEG, RAW, PNG – and when to use them • Presets and filters – do's and don'ts for food content • Watermarking and copyrighting your photos • Exporting for different platforms – social media vs. print	6	2
Unit 5	**Hands-On Project – Styled Food Shoot Series + Instagram Post Plan** • Plan a theme-based shoot – street food, desserts, local cuisine, etc.	9	3

	• Create a mood board and prop checklist • Style and shoot a minimum of 3–5 dishes • Edit and prepare final shots for portfolio or display • Draft engaging Instagram captions with relevant hashtags		
Total Hours		**45**	**15**
Reference Books	• *Food Styling for Photographers* – Linda Bellingham • *Food Photography: From Snapshots to Great Shots* – Nicole S. Young • *The Content Fuel Framework* – Melanie Deziel • *Digital Food: From Paddock to Platform* – Tania Lewis		
E-Resources	• https://www.youtube.com/@foodphotographyacademy • https://www.canva.com • https://www.creativebloq.com • https://www.masterclass.com/classes/domique-ansel-teaches-french-pastry		
Course Outcome	At the end of the course the students would be able to: 1. Capture food photos and videos professionally. 2. Plan and execute content calendars. 3. Use tools like CapCut, Canva, and Premiere Rush.		

FOOD LAWS, SAFETY AND LICENSING			**Course Code : BScCM 506**
Semester : V	L/T/P (Per week)	(2/1/0)	Credits : 03

Objective	To familiarize students with national and international food safety standards, laws, and licensing protocols.		
Course Outline	**Topic**	**Hours**	
		Lecture	**Tutorial**
Unit 1	**Overview of FSSAI and Food Safety Standards** • Introduction to FSSAI (Food Safety and Standards Authority of India) • Objectives and role of FSSAI in food safety • Food safety standards under FSSAI guidelines • Licensing and registration requirements • Food hygiene and sanitation norms • Penalties and legal consequences of non-compliance • Public awareness and consumer rights under FSSAI	6	2
UNIT 2	**HACCP and ISO Standards in Food Operations** • Introduction to HACCP (Hazard Analysis and Critical Control Points) • Principles of HACCP and its implementation in kitchens • Importance of preventive food safety measures • Overview of ISO 22000 (Food Safety Management System) • Differences and similarities between HACCP and ISO standards • Documentation and record-keeping	12	4

	requirements • Benefits of HACCP and ISO for hospitality businesses		
UNIT 3	**Legal Licenses for Restaurants & Catering Units** • Types of mandatory licenses (FSSAI, health, fire, liquor) • Procedure for obtaining FSSAI license • Trade license and shop establishment certificate • Liquor license types and regulations • Catering permits and event-specific licenses • Role of local municipal corporation and health department • Renewal and compliance monitoring	12	4
UNIT 4	**Labeling, Packaging, and Expiry Regulations** • Legal requirements for food labeling (ingredients, allergens, nutritional info) • Packaging standards for food safety and preservation • Use-by dates, best-before dates, and expiry labeling • Regulations on additives and preservatives labeling • Importance of tamper-evident packaging • Environmental laws related to packaging disposal • Consumer protection laws related to misleading labels	6	2

UNIT 5	**Inspection, Audit, and Compliance Procedures** • Routine food safety inspections by authorities • Preparing for audits and documentation required • Internal self-audit practices and checklists • Handling non-compliance and corrective actions • Role of third-party certification agencies • Maintaining hygiene and safety records • Continuous improvement through feedback and training	9	3
Total Hours		**45**	**15**
Reference Books	• *Food Safety and Standards Act 2006* – Govt. of India • *Essentials of Food Safety and Sanitation* – David McSwane • *Food Safety and Quality Control* – Roday S. • *A Textbook of Food Safety and Hygiene* – Sunetra Roday		
E-Resources	• https://fssai.gov.in • https://www.who.int/foodsafety • https://archive.org/details/food-safety-act • https://nptel.ac.in/courses/126/105/126105014		
Course Outcome	At the end of the course the students would be able to: • Understand FSSAI and global food law frameworks (HACCP, ISO). • Interpret legal documents and safety audit formats. • Ensure compliance with food labeling, hygiene, and license		

	policies.

ROOMS DIVISIONS			**Course Code : BScCM 507**
Semester : V	L/T/P (Per week)	(2/1/0)	Credits : 03

Objective	To introduce students to front office and housekeeping operations in lodging establishments.		
Course Outline	**Topic**	**Hours**	
Unit 1	Introduction to Rooms Division • Overview of the rooms division department • Structure and interdepartmental coordination (FO & Housekeeping) • Key roles: Front Office Manager, Executive Housekeeper • Guest cycle stages: pre-arrival, arrival, occupancy, departure • Communication flow and departmental hierarchy	9	3
Unit 2	Front Office Operations • Reservation systems and types of reservations • Registration process, check-in/check-out procedures • Guest handling, complaints, and emergency procedures • Night audit and accounting procedures • PMS (Property Management Systems): basic	9	3

	functions and reporting		
Unit 3	Housekeeping Operations • Housekeeping roles and duties (Room Attendants, Supervisors) • Cleaning procedures for rooms, public areas, laundry operations • Room status reports and coordination with front office • Inventory control of linen, amenities, equipment • Maintenance reporting and guestroom inspections	9	3
Unit 4	Revenue Management in Rooms Division • Room pricing strategies (rack rate, corporate rate, dynamic pricing) • Key performance indicators: ADR, RevPAR, Occupancy % • Forecasting room demand and managing overbooking • Yield management tools for room inventory • Front office upselling and overbooking strategies	9	3
Unit 5	Guest Service Excellence and Quality Control • Service standards and SOPs for front office and housekeeping • Handling special requests, VIP guests, and guest feedback • Safety, security, and legal responsibilities • Quality control tools: checklists, audits, mystery shopping	9	3

	• Role of Rooms Division in guest satisfaction and loyalty		
Total Hours		**45**	**15**
Reference Books	• *Front Office Management* – S.K. Bhatnagar • *Hotel Housekeeping Operations & Management* – G. Raghubalan • *Managing Front Office Operations* – Michael Kasavana • *Hotel Front Office Operations and Management* – Jatashankar R. Tewari		
E-Resources	• https://www.ihmctkovalam.ac.in/e-contents • https://archive.org/details/hotelhousekeeping • https://nptel.ac.in/courses/109104196 • https://www.slideshare.net/search/slideshow?searchfrom=header&q=rooms+division+management		
Course Outcome	At the end of the course the students would be able to: 4. Understand front office functions like reservations and check-in. 5. Learn room status cycle and housekeeping procedures. 6. Coordinate guest services between departments.		

SEMESTER VI

Industrial Exposure			Course Code : BScCM 601
Semester : VI	L/T/P (Per week)	(0/0/48)	Credits : 24

Objective	Objective of doing the Industrial Training is to learn various section and types of food production areas.	
Course Outline	**Topic**	**Practical Hours**
	The student has to observe the following things during Industrial Exposure: 1. Area & Layout of the Kitchen 2. Study of Standard Recipes 3. Indenting, Receiving &Storing 4. Preparing of batters, marinating and seasonings 5. All cuts of meat and butchery items (Mutton, poultry, beef, fish etc.) 6. Daily procedure of handover from shift to shift 7. Recipes and methods of preparation of all sauces 8. Quantities of preparation, weekly preparations and time scheduling 9. Stock preparation and cooking time involved 10. Cutting of all garnishes 11. Temperatures and proper usage of allequipment 12. Plate presentations for all room service and a la cartorders 13. Cleaning and proper upkeep of hotrange 14. Cleanliness and proper upkeep of the kitchen area and all equipment 15. Yield of fresh juice from sweet lime /oranges 16. Storage of different mise-en-place – (Raw,Semi-Processed)	

	17. Bulkpreparations 18. Finishing of buffetdishes 19. Recipes of at least 10 fast movingdishes 20. Mise-en-place for: A la Carte Kitchen & BanquetKitchen 21. Rechauffe/ LeftoverCooking	
Total Hours		**720**
Course Outcome	At the end of the course the students would be able to: 1. Get familiarized with various technological trends, approaches and applications. 2. Demonstrate understanding of relevant application oriented subjects in a better perspective 3. Describe the scope, functions and job responsibilities of various staff in the departments 4. Get awareness and exposure to industrial work environment 5. Work upon industrial project in a team.	

Log Book & Presentation			**Course Code : BScCM 602**
Semester : VI	L/T/P (Per week)	(0/0/2)	Credits : 01

Objective	The concept of maintaining the Log Book & Presentationist prepare presentation skills in the students who have undergone industrial exposure	
Course Outline	**Topic**	**Practical Hours**
	Student will write down observations and daily learning in the log book for systematic learning through observation and documentation.	
Total Hours		**30**
Course Outcome	At the end of the course the students would be able to: 1. Write a report on what has been observed	

	2. Create documentation on industrial training 3. Develop observation skills