

**SWAMI RAMANAND TEERTH MARATHWADA UNIVERSITY,
NANDED-431606, MS, INDIA**

**Syllabus B.Sc. Hospitality Studies, Faculty of Science,
CBCS (Choice Based Credit System), B.Sc. Hospitality Studies,
I Year I Semester, Communication Skills-I (CCHS- IA)**

Teaching and examination Scheme

Period/Week	Total Period	Internal Evaluation	External Evaluation	Total Marks	Credit
03	45	10	40	50	02

Unit-I Grammar

Word Classes (Open & Closed), The Sentence & its kinds, Phrase, Clause, Simple, Complex, Compound Sentences. Transformation of sentences, Tenses and Voice. Punctuation & Capitalization, Common Errors.

Unit-II Vocabulary

Word Formation, Synonyms and Antonyms, One Word Substitution, Homophones & Homonyms.

Unit-III Communication Skills

Definition, Types of Communication, Process of Communication, Barriers to Communication, Non

Verbal Communication, Principles of Effective Communication.

Unit-IV Writing Skills- Letter Formats, Memo Format, News Paper

Advertisements, Curriculum Vitae,

Personal Interview.

Unit-V Phonetics

44 sounds of English, Consonants, Vowels and Diphthongs. Transcription of Words.

Reference Books:

1. Technical Communication- Raman & Sharma- Oxford
2. Technical Communication: A Reader centered approach, Anderson Thomson
3. English Grammar & Composition- Pal & Suri- S. Chand
4. Course in Technical English- Somaya Publication
5. A Practical English Grammar – A.J. Thomson A.V.Martinet
6. Written Communication in English – Sarah Freeman Orient Longman Pvt.Ltd.
7. English for Practical Purpose-Patil, Valke- Mac Milan
8. Developing Communication Skills by Krishna Mohan & Meera Banerjee
9. Personality Development by Dr. T. Bharathi, Neelkamal Publications.

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NANDED-431606, MS, INDIA
Syllabus B.Sc. Hospitality Studies
Faculty of Science
CBCS (Choice Based Credit System)
B.Sc. Hospitality Studies
I Year I Semester
BASIC FOOD PRODUCTION**

Course No: CCHS- IIA

Teaching and examination Scheme

Period/Week	Total Period	Internal Evaluation	External Evaluation	Total Marks	Credit
03	45	10	40	50	02

Marks

Unit 1: Introduction to Professional Cookery

08

Origin of modern cookery practices, Factors influencing eating habits, sectors of hospitality & catering industry, Essential of continental food preparation, Essential of Indian food preparation, Hygiene and safe practices in handling food, Aim and objective of cooking food.

Unit 2: Professional Attributes

08

Attitude towards your job, Personal hygiene & hygiene in catering industry, Importance of rest, recreation & exercise, Uniform, Care for your own health and safety, Safety practices and procedures, Accident, types, nature, classification, Preventive measures for each type of accidents, Reporting accidents, First Aid-Meaning, importance and basic rules, Fire Prevention.

Unit 3: Commodities used in the Catering Industry

08

Relationship of the classification with food group studied, Introduction to commodities in term of source, Bi- products, and effect of heat and other factors on cooking (for the following)

Cereals and Pulses, Wheat, Rice and other millets in the region, Bengal gram, Green gram, Red gram, Soya beans, kidney beans, Double beans, Local available cereals and pulses, Sweeteners - Sugar, Honey, Jiggery and artificial sweeteners, Fats & Oils: Butter, Oil, Lard, Suet, Tallow, Hydrogenated fat, Bread spreads. Dairy Products:- Milk, Cream, Cheese, Curd, Vegetables: Types of vegetables- Root, stem, Leafy, Flowery, Fruity. Fruits: Types of Fruits- Fresh, Dried, Canned, Egg, Spices, Herbs, Condiments and Seasonings:(Used in Western and Indian Cooking)

Unit 4: Pigments in food

08

Types of pigments in vegetable, fruits and animal products, Effect of heat, acid, alkali, oxidation and metal on pigment, Precaution for enhancing and retention of color

Unit 5: Preparation methods

08

Washing, peeling, paring (fruits), cutting (cuts of vegetables), grating (Vegetables), mashing (vegetables and pulses), sieving (flours), steeping (Cereals, pulses- tamarind, lemon rind), evaporation (milk and gravies), Marinating (meat, fish, chicken), sprouting (pulses and legumes), blanching, Filleting of fish, deboning and jointing poultry.

Methods of mixing:-Beating, Blending, Cutting in, Rubbing in, Creaming, Folding, Kneading, Rolling in, Pressing, and Stirring.

Practical:

1. Introduction to various tools and their uses.
2. Introduction to various commodities (physical characteristics, weight and volume conversion, yield testing etc.)
3. Food pre- preparation methods.
4. Use of different cooking methods.
5. Basic Indian masalas and gravies (dry and wet).
6. Basic stocks, Soup and Sauces.

Minimum 18 individual practical's consisting of 70% Indian & 30% continental menus be accomplished, over an above the demonstrations.

Practical examination be conducted on Indian menus consisting of meat, vegetables, rice & sweet preparations.

Reference Books:

1. Practical Cookery- Victor Ceserani & Ronald Kinton, ELBS
2. Theory of Catering- Victor Ceserani & Ronald Kinton, ELBS
3. Theory of Catering- Mrs. K. Arora, Franck Brothers
4. Modern Cookery for Teaching & Trade vol I – Ms. Thangam Philip,
OrientLongman
5. The Professional Chef (4th Edition)- Le Rol A, Polson
6. The Book of Ingredients- Jane Grigson
7. Food Commodities- Bernard Davis

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**Syllabus B.Sc. Hospitality Studies
Faculty of Science
CBCS (Choice Based Credit System)
B.Sc. Hospitality Studies
FOOD & BEVERAGE SERVICE
Course No: CCHS- IIIA**

I Year I Semester

Teaching and examination Scheme

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03	45	10	40	50	02

Mark

Unit 1 The Food & Beverage Service Industry 08

Introduction to Food & Beverage Industry, Classification of catering establishment (Commercial and non-commercial), Introduction to Food & Beverage operation (Types of F & B outlets).

Unit 2 Food & Beverage Service Areas in a Hotel 08

Restaurant, Coffee shop, Room Service, Bar, Banquets, Snack bar, Executive lounges, business center, discotheques and night clubs, Auxiliary areas, Food & Beverage Service Equipment, Types and usage of equipment's- Furniture, chinaware, Silverware and Glassware, Linen, Disposable, Special Equipment Care and maintenance

Unit 3 Food & Beverage Service Personnel 04

Food & Beverage Service organization structure- Job description and job Specifications, Attitude and attributes of Food & Beverage personnel, competencies, Basic Etiquettes, Interdepartmental relationship.

Unit 4 Types of Food & Beverage service 08

Table Service- English/ Silver, American, French, Russian, Self Service- Buffet and Cafeteria, Specialized Service- Gueridon, Tray, Trolley, Lounge, Room etc.

Single Point Service- Take away, Vending, Kiosks, Food Courts and Bars, Automats, Mis-en-palce & Mis-en-scene, Types of Meals-Breakfast- Introduction, types, service methods, Brunch, Lunch, Hi-Tea, Dinner, Supper

Unit 5 Menu Knowledge

08

Introduction, Types- Ala Carte & Table D'hôte, Menu Planning, consideration and constraints, Menu Terms, Classical French Menu, Classical Foods and its Accompaniments with Cover

Practicals:

1. Restaurants Etiquettes
2. Restaurants Hygiene Practices
3. Mis-en-palce & Mis-en-Scene
4. Identification of equipments
5. Laying & Relaying of Table cloth
6. Napkin Folds
7. Rules for laying a table
8. Carrying a salver/ Tray
9. Service of water
10. Handling the service gear
11. Carrying plates, glasses and other equipments
12. Clearing an ashtray.
13. Situations like spillage
14. Setting of table D'hôte & A la Carte covers
15. Service of hot & cold non alcoholic Beverages
16. Indian Cuisine- Accompaniments and Service
17. Breakfast Table Lay- Up and Service(Indian, American, English, Continental) Table D'hôte & A La Carte covers
18. Silver Service (Horsd'uree-(Classical and Horsdoeuvres) varies to Coffee)
19. Crumbing, Clearing, Presenting the bill

Reference Books:

1. Food & Beverage Service- Lillicrap & Cousines, ELBS
2. Modern Restaurants Service- John Fuller, Hutchinson
3. Food & Beverage Service Training Manual- Sudhir Andrews, Tata McGraw Hill

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Syllabus B.Sc. Hospitality Studies
Faculty of Science
CBCS (Choice Based Credit System)
B.Sc. Hospitality Studies
BASIC ROOM DIVISION
Course No: CCHS- IVA**

I Year I Semester

Teaching and examination Scheme

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03	45	10	40	50	02

Mark

SECTION – I

Unit 1 :- Introduction to House Keeping 08

Important & function of House Keeping, Guest Satisfaction & repeat business
House Keeping Areas – Front of the house & back of the house areas, guest
Rooms, public areas, maids room, indoor & outdoor areas, Co-Ordination with
Other Departments, Departments like front office, engineering, F & B, Kitchen,
Security, Purchases, HRD, Accounts.

Unit 2:- Organization of House Keeping Departments 08

Hierarchy in large, medium & small hotel, Attributes of staff, Job description and
job specifications, Layout off House Keeping Departments, Section of the House
Keeping Departments, their function and layout, Guest room, Types, Amenities &
facilities for standard & VIP guest rooms, Food/ Meal plan, Type of room rate
(Rack, FIT, Crew, Group, Corporate, Weekends etc.)

Unit 3 :- Cleaning Equipment's 08

Classification, used, care, storage, Selection & purchases criteria, Cleaning Agents
Classification, used, care, storage, Distribution & control, Selection criteria

Practical: - Section I

1. Introduction to the house Keeping Departments
2. Introduction to the Cleaning Equipment's
3. Introduction to the Cleaning Agent
4. Introduction to Guest Room & Suppliers & Placement
5. Sweeping & Mopping – Dry, Wet
6. Polishing of Laminated surface
7. Polishing of brass article
8. Polishing of EPNS article
9. Polishing of Copper Article
10. Cleaning of Glass Surface
11. Cleaning of Oil Painted surface
12. Cleaning of Plastic Painted surface
13. Mansion Polishing
14. Vacuum Cleaning
15. Bed Making.
16. Cleaning Of Different Floor Finishes & Use of Floor Scrubbing Machine.

REFERENCE BOOKS

SECTION I

1. Housekeeping Training Manual- Sudhir Andrews, Tata McGraw Hill
2. Hotel, Hostel & Hospital House Keeping –

SECTION- II

Unit 4:- Introduction to hospitality Industry 08

The term Hotel, Evolution & development of hospitality Industry & tourism, famous hotel; world wide, Classification of hotel (Based on various categories like size, location, Clientele, length of stay, facilities, ownership), Organizational chart of hotel (large, medium, small)

Unit 5:- Front office Departments 08

Section & layout of Front Office, Organizational Chart of front office departments (small, medium, & large Hotel), Duties & responsibilities of various staff
Attributers of front office personnel, Co- Ordination of the front office with other departments of the hotel, Equipment used (manual & automated), Role of front office, Key Control & Key Handling Procedure, Mail & message Handling, Paging & luggage Handling, Rules of the house (for guest & staff), Black List Bell Desk & concierge.

Practical: - Section II

1. Telephone etiquettes & telephone handling
2. Handling room keys (issuing, receiving, missing keys, Computerized key card)
3. Handling guest mail (of guest who have checked out, In- house & expected)
4. Handling message & paging for guest
5. Luggage handling (along with left Luggage procedure)
6. Handling guest enquiries
7. Handling guest who are blacklisted
8. Situation on basis of changing
9. Bell Desk Activities

REFERENCE BOOKS SECTION II

1. Check in Check out – (Jerome Vallen)
2. Hotel Front Office Training Manual- Sudhir Andrews, Tata McGraw Hill
3. Principles of hotel front office operation (Sue Baker P. Bradley, J. Huyton)
4. Hotel Front Office (Bruce Braham)
5. Managing front office operation (Michael Kasavana, Charles Steadmon)
6. Front office procedure & management (Peter Abbott)
7. Front Office Operation/ Accommodation Operation (Colin Dix)
8. Front Office Operations & Administration (Denis Foster)

SUGGESTED ASSIGNMENTS

1. Countries, Capitals & currencies
2. Different Airlines with their codes Worldwide
3. Metro cities information (location, shopping facilities, restaurant, place of Interest, historical Monuments etc)
4. Beaches in India

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**Syllabus B.Sc. Hospitality Studies
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B.Sc. Hospitality Studies
COMPUTER FUNDAMENTALS
Course No: CCHS- VA**

I Year I Semester

Teaching and examination Scheme

Period/Week	Total Period	Internal Evaluation	External Evaluation	Total Marks	Credit
03	45	10	40	50	02

Mark

Unit 1:- Computer Fundamentals

08

Features of computer System, Block Diagram, Hardware & software, Operating System (Overview = WINDOWS), Application Software, Viruses and Their Types, Precautions to take – e.g. Trojans, Worms, (Names of anti-virus software) etc., Networking Concept- Advantages, Topologies, Types

Unit 2:- WINDOWS AND MS-WORD

08

Features, Terminologies – Desktop, Windows, Icons, etc, Explorer – (Assignment with files, folders), Accessories- paint, notepad,

MS –WORD- File commands, print, page setup, Editing – cut, copy, paste, find, replace etc, Formatting commands, Spell check, Table, columns, drawing options, Hyperlinks, templates

Unit 3:- MS- EXCEL AND MS- POWER POINT

08

Features, rows, columns, sheets, auto fill etc, Formulae, function (Math / stat, if) Charts Data bases (create, sort, auto filter, subtotal)

MS-POWER POINT-Layouts, templates, clipart, custom animations, transitions etc

Unit 4:- DBMS-(Data Base Management System) and MS-ACCESS

08

Data, data types, tables, records, field, creating table, working with the table, adding, editing, deleting, recalling records,

MS-ACCESS-Table creation, Editing, deleting the records, Forms

Unit 5:- INTERNET / E-MAIL AND E-COMMERCE

08

History, Dial up, Domains, Browsers etc, Services, E-Mail, Outlook Express
Hours Surfing By Students, Introduction of E-commerce, Electronic Commerce over the internet, Introduction to EDI (Electronic Data Interchange), Electronic Payment System, payment gateway, Internet banking, Concept of B to B & B to C

SUGGESTED PRACTICLE ASSIGNMENTS

1. Create folders, change date/time, change the desktop settings (Windows)
2. Kot, Logo, Students Resumes (Word)
3. Kot, Report Cards, Pass/Fail Results, Bills, Hotel Rooms, Charts, Database of employees Guests (Excel)
- 4 To download information from the internet as a topic (Internet)
- 5 To present the above information as a presentation (Power Point)
- 6 Create a form where all records can be displayed/ edited (Access)

RECOMMENDED BOOKS:-

1. Computer Fundamentals – P.K. Sinha
2. A first course in Computers- Sanjay Saxena
3. Mastering In MS- Office- Lonnie E. Moseley & Davis M Boodey(BPB Publication)

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**Syllabus B.Sc. Hospitality Studies
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B.Sc. Hospitality Studies
TRAVEL & TOURISM
Course No: CCHS- VIA**

I Year I Semester

Teaching and examination Scheme

Period/Week	Total Period	Internal Evaluation	External Evaluation	Total Marks	Credit
04	60	20	80	100	04

Unit 1:- The Tourism Phenomenon

Mark

10

Definitions- Tourism, Tour, Tourist, Visitors, Excursionist, Domestic, International, Inbound, Outbound, Destination, Growth of Tourism / History of Tourism & Present Status of Tourism in India, Thomas Cook – Grand Circular Tour

Unit 2:- Constituents of Tourism Industry

10

Primary Constituents, Secondary Constituents, The 4 A's of Tourism – Attraction, Accessibility, Accommodation, Amenities, Career Opportunities for Tourism Professionals

Unit 3:- Infrastructure of Tourisms

10

Role of transport in tourisms, Modes of Transport: - Road, Rail, Air, Sea.
Types of Accommodations

Unit 4:- Types of Tourism

10

Types of Tourism – Various Motivators Holiday, Social & Cultural MICE Religious, VFR (Visiting Friends & Relative), Sports, Political, Health, Senior Citizen, Sustainable Tourism, Alternative Tourism:- ECO Tourism, Agro Rural Tourism.

Unit 5:- The Tourism Organization

10

Objective, Role, & Function of Governmental Organization:- DOT, ITDC, MTDC, ASI, TFCI, Domestic Organization:- TAAI, FHRAI, IATO, International

Organization: - WTO, IATA, PATA. NGO: - Role of NGO in Making responsible tourists.

Unit 6:- The Travel Agent **10**

Meaning & Definition of Travel Agent, Types of Travel Agent: - Retail & Wholesale, Function of Travel Agent, Provision of Travel Information, Ticketing, Itinerary Preparation, Planning & Costing, Setting of Account, Liaisons with service Providers, Role of Travel Agent in Promotion of Tourism

Unit 7:- The Tour Operator **10**

Meaning & Definition, Types of Tour Operator:- Inbound, Outbound & Domestic Tour Packaging:- Definition, Components of a tour Package, Types of Package Tour:- Independents Tour, Inclusive Tour, Escorts Tour, Business Tour, Guides & Escorts:- Their role & function Qualities required to be Guide or escorts

Unit 8:- Travel Formalities & Regulations **10**

Passport: - Definition, issuing, Authority, Type of passport, Requirements of Passport, Visa: - Definition, issuing, Authority, Type of Visa, Requirements of Visa, Health Regulation Vaccination, Health Insurance, Economic Regulation- Foreign Exchange.

Tutorial:-

1. Preparation of Itinerary- 2 Days, 7 days for well known tourist destination
2. Preparation of Passport, Visa, Requirements.
3. Field visit to a Travel Agency, Airport etc

Reference Book:-

1. Introduction to Travel & Tourism- Michael M. Cottman Van Nostrand Reinhold New York 1989
2. Travel Agency & Tour Operation Concept & Principles- Jagmohan Negi – Kanishka Publishes Distributors, New Delhi 1997
3. International Tourism- Fundamentals & Practices- A.K. Bhatia –Sterling Publishers Private Limited 1996
4. A Text Book Of Indian Tourism – B.K. Goswami & G. Raveendra – Har – Anand Publications Pvt Ltd 2003
5. Dynamic Of Modern Tourism – Ratanadeep Singh - Kanishka Publishes Distributors, New Delhi 1998
6. Tourism Development, Principles & Practices – Fletcher & Cooper- ELBS

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Syllabus B.Sc. Hospitality Studies

Faculty of Science

CBCS (Choice Based Credit System)

B.Sc. Hospitality Studies

FOOD PRODUCTION PRINCIPLES

Course No: CCHS- IIB

I Year II Semester

Teaching and examination Scheme

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03	45	10	40	50	02

Mark

Unit 1:- Organization Structure in Kitchen

08

Types of establishments, Classical kitchen Brigade (English) for a five star & three star, Duties and responsibilities of Executive chef & various chefs, Co-ordination with other allied department e.g. stores, purchases, Accounts, Services, housekeeping etc.

Unit 2:- Cooking utensils, small equipment's and Fuels used in the kitchen

08

Classification- Knives kitchen tools, electric food, pre-preparation, Equipment's, refrigeration equipment, food holding equipment's, Hot plates & heated cupboards Properties advantages & disadvantages of different materials used in Tools & equipment's, Fuels, Heat transfer principles, Classification, types, advantages & disadvantages

Unit 3:- Introduction to methods of cooking

08

Cooking as applied to all commodities studied in SEM 1, Classification & various silent features of cooking methods, Temperature precautions, Equipment's used & their maintenance,

Moist methods of cooking-Steaming with pressure & without pressure, Braising, Poaching, Boiling, Dry methods of cooking-Baking, Roasting, Grilling, Tan door

Frying, Types of frying medium- Sautéing, Shallow frying, Deep-frying, Combining the methods, Pressure frying, Microwave cooking

Unit 4:- Stocks, Sauce and Soups

08

Stocks- Definition, Classification

Rules of stock making

Recipes of 1 liter of various stocks (white, brown, fish, and vegetables)

Glazes & Aspic and Storage care of stocks.

Sauces- Definition, Classification, Composition and uses

Thickening agents, Recipes of mother sauces

Finishing of sauces (reducing, straining, de glazing, enriching &

Seasoning, Precautions & rectification, handling & storage

Derivatives, Pan Gravis and Flavored butters

Soups-Aim of Soup Making, Classification of Soup – Cream, Puree, Veloute, Chowder, Consommé, National Soups

Unit 5:- Texture Accompaniment & Garnishes

08

Importance and Characteristics, Factors affecting textures in food, Desirable & Non Desirable texture with examples, Difference between Accompaniments & Garnishes

Reference books

1. Practical cookery- Victor caserne & Ronald kin ton, ELBS
2. Theory of catering- Victor caserne & Ronald kin ton, ELBS
3. Theory of catering- Mrs.k.arora, Frank brothers
4. Modern cookery for teaching & Trade vol 1- MsThangam Philip, orient Longman
5. The professional chef (4 edition) –Le rol A. Polson
6. The book of Ingredients- jane grigson
7. Success in principles in catering- Michael colleer & Colin saussams

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B.Sc. Hospitality Studies**

**FOOD & BEVERAGE OPERATION
Course No: CCHS- III B**

I Year II Semester

Teaching and examination Scheme

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Mark

Unit 1:- Alcoholic Non-Alcoholic Beverage

08

Definition, Classification, Fermentation of alcoholic beverages, Hot and Cold Non-Alcoholic Beverage- Type and Service

Unit 2:- Beer

08

Introduction, Ingredients used, Production, Type & Brands- Indian & International, Other fermented & Brewed beverage – Sake, Cider, Perry

Unit 3:- Tobacco

08

Type- Cigar & Cigarettes, Cigar Strength & size, Brands- Storage & Service

Unit 4:- Control Method

08

Necessity & function of control system, Billing Method- Duplicate & Triplicate system KOT's & BOT's, Computerized KOT's (Kitchen Order Ticket & Bar Order Ticket), Flow Chart of KOT, Presentation of bill

**Unit 5:- Introduction to Sprites, Distillation Processes,
Pot Still & Patent Still**

08

Practical:-

1. Side Board Organization
2. Taking Order – Food & Making KOT
3. Writing a Menu in French & Its equivalents in English
4. Revision of Practical from the First Semester.

5. Points to be remember while setting a cover & during service
6. Service of Beer

Reference Book:-

1. Food & Beverage Service- Lillicrap & Cousines, ELBS
2. Modern Restaurants Service- John Fuller, Hutchinson
3. Food & Beverage Service Training Mannual- Sudhir Andrews, Tata McGraw Hill
4. The Restaurant (from concept to operation) Lipinsik
5. Bar & Beverage Book – C. Latsigris, mary Porter

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B.Sc. Hospitality Studies**

**ROOM DIVISION SERVICE
Course No: CCHS- IVB**

I Year II Semester

Teaching and examination Scheme

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03	45	10	40	50	02

Mark

Section I

Unit 1:- Cleaning routine of housekeeping department 08

General principles of cleaning, Work routine for floor Supervisors and Chambers Maids, Rules of the floor, Cleaning routines of Guest rooms, Daily cleaning of Occupied, departure, vacant, under repair & VIP rooms, Evening service & second service procedures, Weekly/periodic cleaning-special cleaning tasks to be carried out, Spring cleaning procedures, Cleaning routine of public areas, Areas to be maintained, Daily, weekly and spring-cleaning, Procedures for various public areas such as Lobby/Lounge Restaurants, bar, Banquet halls, Swimming pool, Elevators and staircase, Corridors

Unit 2:- Key control 08

Computerized keys, Manual keys and Key control procedures, Control desk- Definition and Importance of control desk, Records maintained and Functions performed by C.D

Unit 3:- Housekeeping supervision and Lost & Found procedure 08

Importance of supervision, Checklist for inspection, Procedure for guest articles, Procedure for lost hotel property, Records maintained

PRACTICALS:

1. Equipping Maids Carte / Trolley
2. Bed Making – Day / Evening
3. Daily Cleaning of Guest rooms – Departure, occupied and vacant
4. Weekly / Spring Cleaning
5. Daily cleaning of Public Areas (Corridors)
6. Weekly Cleaning of Public Areas
7. Cleaning routine Restaurants / Admin. Offices / Staircases & Elevators / Exterior areas.
8. Inspection records – Checklist
9. Monogramming
10. Mending, Sewing Machine
11. Linen Inventory – Stock Taking
12. Identification and construction of – plain, basket, figured, weaves, pile, satin, Twill and sateen.

Section II

Unit 4:- Reservations

08

Importance of guest cycle (various stages, sectional staff in contact during Each page), Modes and sources of reservation, Procedure for taking reservations (reservations forms, conventional chart, Booking diary with their detailed working and formats), Computerized system (CRS, instant reservations), Types of reservation (guaranteed, confirmed, groups, FIT), Procedure for amendments, cancellation and overbooking.

Unit 5:-Arrival and departure procedures

08

Pre- Arrival activities (preparing an arrival list, notification etc.), Procedure for VIP arrival, Foreigners (with C forms) & group arrival (special arrangements, meal coupons etc.), Types of registration (register, loose leaf registration cards), Receiving guests, Guest stay & Guest departure, procedures for room change and Safe deposited procedure, Departure notification, Task performed at bell desk, cashier/reception, Express checkouts, Methods of payment, Credit card handling, Travelers cheques, personal checks, Handling cash Indian, foreign currency.

Reference books

1. Fiber & fabrics-Brenda piper
2. Housekeeping Training manual- Sudhir Andrews
3. Hotel, hostel & Hospital Housekeeping-Bronson & lanes

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B.Sc. Hospitality Studies**

**FOOD AND CATERING SCIENCE
Course No: CCHS- VB**

I Year II Semester

Teaching and examination Scheme

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03	45	10	40	50	02

Mark

Unit 1:- Introduction to Terminologies and Nutrients **08**

Terminologies- Food, Nutrition, Nutrient, Empty Calories, Health, Malnutrition, Edible Portion of food, balanced diet and Recommended Daily Allowance (RDA), Nutrients-Definition, food source, functions, Recommended Daily Allowance in India (RDA) of following nutrients. Carbohydrate, Protein, Fats & Oils, Vitamins and Minerals.

Unit 2:- Basic Five Food Groups **08**

Food included in each group, serving size of foods under each group
How to Preserve Nutrients While Cooking Food

Unit 3:- Food Microbiology **08**

Classification & Morphology of Micro Organism, Factor affecting growth of micro – organism, Control of Micro – Organism In relation to food preservation, Harmful & Useful Micro – organism in the food industry, Role of Micro – organism in the production of fermented foods, Dairy products, bakery products, alcoholic beverages & vinegar.

Unit 4:- Food & Water Born Illnesses

08

Food Poisoning & food infection, common intestinal Parasites (Definition, sources of contamination of food, mode of transmission. of food born illness, control of food borne illness), Non- Bacterial metal poisoning, Natural Toxins presents in food, Water balance, dietary sources & dehydration.

Unit 5:- Hazards Analysis & Critical Control Point (HACCP) 08 and Food Additives

Importance, definition and Usages of HACCP, Definition, types of food additives, limitations as per PFA Act.

PRACTICALS:

1. Balance diet and calculations of various nutrients.
2. Planning of suggested diet as per disease
Diabetes mellitus, Heart disease, Kidney disease, jaundice and Peptic ulcer.
3. Detection of spoilage organism seen in various food stuffs.
4. Demonstration of effect of various cooking methods on food.
5. Preservation of food by using salt and sugar.
6. Simple techniques of identification of food adulterations

Reference Book:-

1. Food Hygiene & Sanitation – S. Roday
2. Food Microbiology – Frazier
3. Complete Catering Science – OFG Kilgour
4. Safe food handling – Michel Jacob
5. Prevention of food adulteration act 1954
6. The science of food - 3rd Edition – PM Garman & KB Sherrington
7. Handbook of Food & Nutrition- Dr. M S Swaminathan
8. Nutrition & Dietetics- Shubhangi Joshi
9. Fundamentals of Food & Nutrition- Sumathi R Mudanbi & M B Rajgopal
10. Therapeutic Nutrition- Prond Fit & Robinson Normal
11. Nutritive Value of Indian Food- Dr. C Gopalan

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Faculty of Science
CBCS (Choice Based Credit System)
B.Sc. Hospitality Studies
TOURISM OPERATION
Course No: CCHS- VIB**

I Year II Semester

Teaching and examination Scheme

Period/Week	Total Period	Internal Evaluation	External Evaluation	Total Marks	Credit
04	60	20	80	100	04

	Mark
Unit 1:- Tourism Scenario in India	10
Geography of India, Ecological & Environmental Aspects, Seasonality & Destination – Season & climate, Festival seasons.	
Unit 2:- Map & Chart Work	10
Types of Maps & Charts, Maps Language & Terminology, Travel Map of World, India, Maharashtra (Nanded), Important Tourist Zone- National & International.	
Unit 3:- Introduction to India Culture	10
India's culture & heritage, The historical context, Conservation of culture, Tourism & Culture, Tribal Culture, India's handicraft, Textile & Costumes, India's Architecture & Sculpture, museums & Antiquities, India's Fine Arts- Dance, Music & Paintings, Popular Culture, Indian Cuisine & Customs	
Unit 4:- Impact of Tourism	10
Economic Impact:- Employment Generation, Foreign Exchange Earning, Multiplier effect, Leakage, Infrastructure development, Social, Cultural & Political Impact – Standard of living, passport to peace, International Understanding, Social Integration, Regional Growth, National Integration Environmental Impact- Tourism Pollution & Control, Wild Life & Bird Sanctuaries & their protection for tourist industry	
Unit5:- Tourism Planning policy in India	10
Need of Policy, Tourism & Planning Commission, National Action Plans	

Unit6:- Infrastructure Development	10
International Standards, Management of Infrastructure, Bottle Necks & Short Coming.	
Unit7:- Local Bodies, Official & Tourism	10
Local Bodies in India, Short Coming & Measures for improvement	
Unit 8:- Itinerary Planning	10
Definition, steps to plan a tour, Route Map, Transport booking, Accommodation reservation, Food Facilities, Local guide / escort, Climate / Seasonality, Shopping & Cultural show, costing.	

Reference Book:-

1. Introduction to Travel & Tourism- Michael M. Cottman Van Nostrand Reinhold New York 1989
2. Travel Agency & Tour Operation Concept & Principles- jagmohan Negi – Kanishka Publishes Distributors, New Delhi 1997
3. International Tourism- Fundamentals & Practices- A.K. Bhatia –Sterling Publishers Private Limited 1996
4. A Text Book Of Indian Tourism – B.K. Goswami & G. Raveendra – Har – Anand Publications Pvt Ltd 2003
5. Dynamic Of Modern Tourism – Ratanadeep Singh - Kanishka Publishes Distributors, New Delhi 1998
6. Tourism Development, Principles & Practices – Fletcher & Cooper- ELBS

SWAMI RAMANAND TEERTH MARATHWADA UNIVERSITY, NANDED-431606, MS, INDIA

Syllabus B.Sc. Hospitality Studies

Faculty of Science

CBCS (Choice Based Credit System)

B.Sc. Hospitality Studies

Academic Year 2016-2017

B.Sc. Ist Year I semester

Course No.	Course title Theory	Period / Week	Total Period	Internal Evaluation	External Evaluation	Total Marks	Credit
CCHS-IA	English and Communication Skill-I	03	45	10	40	50	02
CCHS-IIA	Basic Food Production	03	45	10	40	50	02
CCHS-IIIA	Food & Beverage Service	03	45	10	40	50	02
CCHS-IVA	Basic Room Division	03	45	10	40	50	02
CCHS-VA	Computer Fundamentals	03	45	10	40	50	02
CCHS-VIA	Travel & Tourism	04	60	20	80	100	04
	Practical						
CCHSP-IA	Basic Food Production	08	20	20	30	50	02
CCHSP-IIA	Food & Beverage Service	03	20	20	30	50	02
CCHSP-IIIA	Basic Room Division	03	20	20	30	50	02
CCHSP-IVA	Computer Fundamentals	03	20	20	30	50	02
	Total					550	22

SWAMI RAMANAND TEERTH MARATHWADA UNIVERSITY, NANDED-431606, MS, INDIA

**Syllabus B.Sc. Hospitality Studies, Faculty of Science
CBCS (Choice Based Credit System), B.Sc. Hospitality Studies**

Academic Year 2016-2017

B.Sc. Ist Year II semester

Course No.	Course title Theory	Period / Week	Total Period	Internal Evaluation	External Evaluation	Total Marks	Credit
CCHS-IB	English and Communication Skill-II	03	45	10	40	50	02
CCHS-IIB	Food Production Principles	03	45	10	40	50	02
CCHS-IIIB	Food & Beverage Operation	03	45	10	40	50	02
CCHS-IVB	Room Division Service	03	45	10	40	50	02
CCHS-VB	Food & Catering Science	03	45	10	40	50	02
CCHS-VIB	Tourism Operation	04	60	20	80	100	04
Practical							
CCHSP-IB	Food Production Principles	08	20	20	30	50	02
CCHSP-IIB	Food & Beverage Operation	03	20	20	30	50	02
CCHSP-IIIB	Room Division Service	03	20	20	30	50	02
CCHSP-IVB	Food & Catering Science	03	45	10	40	50	02
Total						550	22

SWAMI RAMANAND TEERTH MARATHWADA UNIVERSITY, NANDED-431606, MS, INDIA

Syllabus B.Sc. Hospitality Studies

Faculty of Science

CBCS (Choice Based Credit System)

B.Sc. Hospitality Studies

Academic Year 2016-2017

B.Sc. IInd Year III semester

Course No.	Course title Theory	Period / Week	Total Period	Internal Evaluation	External Evaluation	Total Marks	Credit
CCHS-IC	Communication Skill-III (English)	03	45	10	40	50	02
CCHS-IIC	Quantity Food Production*	03	45	10	40	50	02
CCHS-IIIC	Beverage Service	03	45	10	40	50	02
CCHS-IVC	Accommodation Service	03	45	10	40	50	02
CCHS-VC	Hotel Law	03	45	10	40	50	02
CCHS-VIC	Basic principles of Hotel Accounting	04	60	20	80	100	04
Practical							
CCHSP-IC	Quantity Food Production	08	20	20	30	50	02
CCHSP-IIC	Beverage Service	03	20	20	30	50	02
CCHSP-IIIC	Accommodation Services	03	20	20	30	50	02
CCHSP-IVC	Hotel Accounting	02	20	20	30	50	02
SEC-I	Skilled Enhanced Course-I French-I	03	45	10	40	50	02
Total						600	24

SWAMI RAMANAND TEERTH MARATHWADA UNIVERSITY, NANDED-431606, MS, INDIA

Syllabus B.Sc. Hospitality Studies

Faculty of Science

CBCS (Choice Based Credit System) B.Sc. Hospitality Studies

Academic Year 2016-2017 B.Sc. IInd Year IV Semester

Course No.	Course title Theory	Period / Week	Total Period	Internal Evaluation	External Evaluation	Total Marks	Credit
CCHS-ID	Communication Skill-IV (English)	03	45	10	40	50	02
CCHS-IID	Specialized Food Production*	03	45	10	40	50	02
CCHS-IIID	Food & Beverage Service Management	03	45	10	40	50	02
CCHS-IVD	Accommodation Operation	03	45	10	40	50	02
CCHS-VD	Hospitality Marketing	03	45	10	40	50	02
CCHS-VID	Business Communication Personality Development	04	60	20	80	100	04
Practical							
CCHSP-ID	Specialized Food Production**	03	20	20	30	50	02
CCHSP-IID	Food & Beverage Service Management	03	20	20	30	50	02
CCHSP-IIID	Accommodation Operation	03	20	20	30	50	02
CCHSP-IVD	Business Communication	03	20	20	30	50	02
SEC-II	Skilled Enhanced Course-II					50	02
Total						600	24

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**Syllabus B.Sc. Hospitality Studies, Faculty of Science
CBCS (Choice Based Credit System), B.Sc. Hospitality Studies**

Academic Year 2016-2017

B.Sc. IIIrd Year V semester

Course No.	Course title Theory	Period / Week	Total Period	Internal Evaluati on	External Evaluati on	Total Marks	Credit
DSEHS-IE	Advance Food Production*	03	45	10	40	50	02
DSEHS-IIIE	Advanced Food Service	03	45	10	40	50	02
DSEHS-IIIIE	Accommodation management	03	45	10	40	50	02
DSEHS-IVIE	Tourism Management	03	45	10	40	50	02
DSEHS-VE	Human Resource Development	03	45	10	40	50	02
DSEHS-VIE	Entrepreneurship Development	04	60	20	80	100	04
	Environmental Studies	03	45	----	----	----	----
Practical							
DSEHSP-IE	Advance Food Production**	03	20	20	30	50	02
DSEHSP-IIIE	Advanced Food Service	03	20	20	30	50	02
DSEHSP-	Accommodation management	03	20	20	30	50	02
DSEHSP-IVIE	Tourism Communication & Management	03	20	20	30	50	02
SEC-III	Skilled Enhanced Course-III						02
Total						600	24

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Syllabus B.Sc. Hospitality Studies, Faculty of Science
CBCS (Choice Based Credit System), B.Sc. Hospitality Studies
Academic Year 2016-2017 B.Sc. III Year VI semester

Course No.	Course title Theory	Period / Week	Total Period	Internal Evaluation	External Evaluation	Total Marks	Credit
CCHS-I F	Industrial Training	48	960(20 weeks)	100	300	400	16
CCHS-II F	Project Report	---	--	20	80	100	04
CCHS-III F	logbook & performance Appraisal**	----	---	10	40	50	02
SEC-IV	Skilled Enhanced Course-IV					50	02
Total					Total	600	24

The Industrial Training marks would be based on the evaluation done during the Training period and Viva based on log-book/ Training Report submitted by the candidate.

The project report marks would be based on the project submitted and the viva-voce based on the above report.

A team of one external examiners and two internal examiner will be constituted to assess the Students for the above two courses.

Training report to be submitted along with daily logbook and the Performance Appraised given by Government Classified Hotels of the level of three star categories and above.

❖ ***Elective Courses**

❖ **** Skill Enhancement Courses**

❖ **Total marks of B.Sc. Hospitality Studies (I, II, &III year)**

Total Marks: - $1100+1200+1200= 3300$

Total Credits: - $44+48+48=140$

❖ **Examination of Theory Papers & Practical's of all semesters will be conducted at the end of each semester.**