

School of Hotel Management Catering & Tourism

ACADEMIC HAND BOOK



Ordinance & Academic Regulations
(Established by Govt. of U.P. vide U.P Act No.
32 of 2016)

Academic Hand Book (School of Hotel Management, Catering & Tourism)

1. PREAMBLE

The IIMT University has been established under Uttar Pradesh Act Number 32 of 2016. Gazette notified by the Government of Uttar Pradesh Dated 16 September, 2016. As per procedure for establishment of any state private university as outlined in the act, the university shall promulgate its ordinances and statues/rules and regulations for conduct of various programs

Provisions of this ordinance shall be applicable to B.Sc.-HM Program to be run in School of Hotel Management Catering & Tourism, IIMT University, Meerut. These shall be applicable for regulation of Hotel Management Program w.e.f session 2023 onwards. Notwithstanding anything in these regulations, the IIMT University Meerut shall have the right to modify any of the regulations from time to time in accordance of BOS approval.

2. DEFINITIONS AND NOMENCLATURE

In these Regulations, unless the context otherwise requires:

1. **“Programme”** means Degree Programme like Bachelor of Hotel Management and Catering Technology
2. **“Course”** means a theory or practical subject that is normally studied in a semester.
3. **“Vice – Chancellor of IIMT-University”** means the Head of the University.
4. **“Registrar”** is the Head of all academic and General Administration of the University.
5. **“Dean”** means the authority of the school that is responsible for all academic activities of various programmes and implementation of relevant rules of these Regulations pertaining to the Academic Programmes.
6. **“Controller of Examinations”** means the authority of the University who is responsible for all activities related to the University Examinations, publication of results, award of grade sheets and degrees.
7. **“Dean – Student Welfare”** is responsible for all student related activities including student discipline, extra and co – curricular activities, attendance and meetings with class representatives, Student Council, and parent – teacher meet.
8. **“HoD”** means the Head of the Department concerned.
10. **“University”** means IIMT-University, Meerut.
11. **“TCH”** means Total Contact Hours – refers to the teaching – learning periods.
12. **“DEC”** means Department Exam Committee.
13. **“BoS”** means Board of Studies.
14. **“ACM”** means Academic Council meeting the highest authoritative body for approval for all Academic Policies.
15. **“Class Co-ordinator”** is a faculty of the class who takes care of the attendance, academic performance, and the general conduct of the students of that class.
16. **“IA”** is Internal Assessment which is assessed for every student for every course during the semester.
17. **“ESE”** is End Semester Examination conducted by the University at the End of the Semester for all the courses of that semester.
18. **“UGC”** means University Grants Commission.
19. **“MHRD”** means Ministry of Human Resource Development, Govt. of India.
20. **“AICTE”** means All India Council of Technical Education.
21. **“HEI”** means Higher Education Institutions.

3. VISION AND MISSION OF THE SCHOOL

- a. **Vision:** To evolve into centre of excellence imparting Hospitality and Tourism education promoting research and innovation, entrepreneurship and global leadership.
- b. **Mission:** To convert the students into Hospitality professions with sound knowledge and skills of Hospitality operation meeting international standards. To mould future leaders or managers of Hospitality and Tourism industry by inculcating interpersonal skills, balanced knowledge, skill and industry exposure.

4. PROGRAM EDUCATIONAL OBJECTIVES (PEO's):

- PEO1:** IIMT Hospitality graduate students will be technically skilled to apply knowledge and accomplish expertise to keep momentum with global demand in the hospitality sectors.
- PEO2:** IIMT Hospitality graduate students will introduce critical thinking, creativity and the ability to innovate new products and services ideas to gratify the guests.
- PEO3:** IIMT Hospitality graduate students will empower the students to recognize & custom the highest standard of ethical behavior in the hospitality industry.
- PEO4:** IIMT Hotel and Hospitality graduate students will attain practical and technical entrepreneurial knowledge and skills in hospitality sector to create employment opportunity for the community and serve the society & nation.

5. PROGRAM OUTCOME (POs)

- PO1:** Apply the in-depth knowledge of hotel, hospitality and tourism industry, and a core area specialization to the solution of complex hotel management problems.
- PO2:** Understand the impact of the hotel, hospitality and tourism in society at local, regional, national, international level and environmental contexts, and demonstrate the knowledge of need for sustainable development.
- PO3:** Recognize the need for lifelong learning, and have the preparation and ability to engage in independent and lifelong learning in the broadest context of technological change.
- PO4:** Apply ethical & value based principles and commit to professional ethics and responsibilities and norms of the management practice.
- PO5:** Students in the Hospitality & Tourism sector will be able to acquire knowledge, skills & expertise which makes them exceptionally employable in the Hospitality & Tourism industry as well as careers in Airlines, Travel and Tourism, Hotels, Cruise lines etc.
- PO6:** *Students get skilled through practicals and ultimately enable them to have an opportunity to become an entrepreneur. They develop their ability to manage the professional approach in preparation presentation as well as service of quality food.*

6. PROGRAM SPECIFIC OUTCOMES (PSOs):

- PSO1:** Understand and demonstrate the core technical, analytical, and conceptual skills appropriate for hospitality industry.
- PSO2:** Demonstrate an ability to manage the professional preparation, presentation, and service of quality food.
- PSO3:** Apply the knowledge gained to manage and evaluate functional systems in hospitality and lodging operations.
- PSO4:** Demonstrate clear understanding and necessity of professional and ethical & environmental responsibilities in all aspects of conduct.

7. ADMISSION

Admission shall be made on total merit consisted of marks percentage in graduation or post graduation degree and personal interview of the scholar, plus weightage permissible vide the government order of State government.

- a. The admission policy and procedure shall be decided from time to time by the board of Studies (BOS) of the University based on the guidelines issued by the UGC/NEP and Ministry of Education (MoE), Government of India. Seats are also made for Non-Resident Indians and foreign nationals, who satisfy the admission eligibility norms of the University. The number of seats in each of the hotel management degree/diploma program will be decided by the University as per the directives of UGC/ MOE, Government of India, considering the market demands.
- b. The University can take 10% additional admission, in view of the short fall expected in 2nd year due to failure of students or students leaving the University.

8. ELIGIBILITY FOR ADMISSION

1	Bachelor of Hotel Management & Catering Technology	4.0 years	Passed 12 th / Intermediate or Equivalent examination.
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Following prescriptions shall govern eligibility for the program:

Candidate Passed in 10th or equivalent or above will be eligible for certificate and/or Diploma courses. Candidate with at least Thirty Five percent (35%) marks either in 12th and/or 10+2 board or equivalent will be eligible for B.Sc. HM and BHMCT. Candidates having 35% marks in 12th or 10+2 board or equivalent will be eligible for integrated MHMCT Program (5 Years).

- a. Candidates belonging to SC/ST category must have passed marks in above or other equivalent examination.
- b. Reservation and relaxation, if any, for SC/ST/OBC/EWS and any other applicable categories shall be as par the rules of State government.

9. CURRICULUM

For the purpose of awarding degrees, the curriculum for all Hotel Management programs is structured to have a minimum of credits+ NCC (Non-credit Audit Courses) as specified in the evaluation scheme approved by the university's Board of Studies and spread out across eight semesters of study.

Under CBCS, the degree program will consist of the following categories of courses:

- a. Core courses
 - b. Discipline specific Elective
 - c. Ability Enhancement compulsory courses
 - d. Practicum/skill enhancement cum School Observation and Internship Courses
- a. **Core Courses:** The core courses are divided into five years (1, 2,3,4,5 as Certificate, Diploma, B.Sc HM, BHMCT, and MHMCT respectively).
Transaction of theory courses shall be carried out through theory and practicum, which may include discussion-groups, workshops, presentation, seminars, assignments, reports, specified activities etc. to enhance professional skills and understanding of student(s). These shall be part of the teaching modality.
 - b. **Discipline Specific Elective:** Discipline Centric Elective Courses are prescribed to enhance and develop the professional and teaching skills of pupil-teachers in their particular discipline.
 - c. **Ability Enhancement Compulsory Course :** To fulfill the guidelines of NEP 2020, in the syllabi of Hotel Management Courses for Enhancing Professional ability Competencies have

been incorporated as essential components with respect to developing professional competencies among pupil-teachers. Transaction of these courses will be carried out in activity-centered, interactive, workshop/ block programs mode of suitable duration, to be decided by Head of the Dept. in consultation with teacher(s) designated for teaching these courses.

- d. Practicum/skill enhancement cum School Observation and Internship:** Specific course of school observation has been incorporated to provide opportunities to train the students to have professional skills before joining actual full-time internship. It is preparatory engagement with school functioning, requiring observation of various facets of hospitality sector. Industrial Internship shall provide for sustained, intensive full-time engagement with learners and Hospitality organizations. Interns shall be provided opportunities to learn in hospitality organizations/Hotels with systematic supervisory support and feedback from the Head of the Operations. Total duration of Internship shall be of twenty two weeks or 6 months.

10. MEDIUM OF INSTRUCTION

The medium of instruction is *English* for all courses, examinations, seminar presentations and project reports.

11. CHOICE BASED CREDIT SYSTEM (CBCS)/LOCF/OBE)

The university follows a flexible Choice based Credit System and Slot based table. Accordingly, the students shall be given the option for selecting their courses, credits, teachers, slots and create their timetable. The student is given the option of selecting the number of credits to undergo in a semester, subject to the curriculum requirements of minimum and maximum. Except for the first-year courses, registration for a semester will be done during a specified week before the start of the semester as per the Academic Calendar. Late registration /enrolment will be permitted by the Dean of the School for genuine cases, on recommendation by the Head of the respective department, with a late fee as decided from time to time.

12. REGISTRATION FOR COURSES IN A SEMESTER

A student will be eligible for registration of courses only if he/she satisfies the regulation clause 7.0 (progression), and clause 10.0 (maximum duration) and has cleared all dues to the University, Hostel and Library up to the end of the previous semester if student is not debarred from enrolment on disciplinary grounds.

13. ATTENDANCE

- a. Condonation of medical cases
 - b. Additional Condonation
- The faculty handling a course must finalize the attendance, calendar days before the last instructional day of the course and submit to the HoD through the class teacher.
- a. A student with less than 75% attendance (Total Contact Hours -“TCH”) in any course will not be permitted to appear for the end-semester examination in that course, irrespective of the reason for the shortfall of the attendance. The student is however permitted to avail Academic Leave up to 10% for attending academic related activities like, Industrial Visits, Seminars, Conferences, Competitions etc., with the prior approval of the HoD. After the event, the student should submit the relevant documents for proof to the HoD for approval of the Academic Leave.
 - b. The remaining 25% allowance in attendance is given to account for activities under NCC / NSS / Cultural / Sports/ Minor Medical exigencies etc.

- c. A student with an attendance (“TCH” – Total Contact Hours) between 40% and 75% in any course will fall under the category “CO (Carry Over)”, which means repeat the Course during the summer / Winter break. Students under “CO (Carry Over)” category will not be permitted to attend the Regular End Semester Examinations for that course. During the summer / Winter break, the regular courses of the respective semester will be offered as Summer/Winter Courses, to enable the students to get required attendance and internal assessment marks to appear in the Repeat examination.
- d. Students under “CO (Carry Over)” category in any course shall attend the immediately following summer / winter course. The detailed schedule of the summer / winter courses offered in every semester will be announced during the end of that semester. The student who has obtained “CO (Carry Over)” has to select their appropriate slots and courses, optimally to attend the courses. The student, whose attendance falls below 40% for a course in any semester, will be categorized as “RA”, meaning detained in the course for want of attendance and they will not be permitted to write the End semester exam for that course. The procedure for repeating the course categorized as “RA” is mentioned in Clause 9.2.

a. ADDITIONAL CONDONATION

Additional condonation may be considered in rare and genuine cases which includes, approved leave for attending select NCC / Sports Camps, cases requiring prolonged medical treatment and critical illness involving hospitalization. For such select NCC / Sports Camps prior permission for leave shall be obtained by the respective faculty coordinator / Director of sports from the designated authority, before deputing the students.

b. CONDONATION FOR MEDICAL CASES

For medical cases, submission of complete medical history and records with prior information from the parent / guardian to Dean (Students Welfare) is mandatory. The assessment of such cases will be done by the attendance sub – committee on the merit of the case and put-up recommendations to the Vice – Chancellor. Such condonation is permitted only twice for a student in the entire duration of the program.

The Vice-Chancellor, based on the recommendation of the attendance sub - committee may then give condonation of attendance, only if the Vice-Chancellor deems it fit and deserving. But in any case, the condonation cannot exceed 10%.

14. ASSESSMENT PROCEDURE

- a. Internal Assessment (IA)
- b. External Assessment (EA)
- c. Practical Assessment

Table 3: Weightage of the IA and ES for various categories of the courses.

S. No	Category of Courses	IA weightage	IA Minimum	ESE	ESE Minimum	Passing minimum (IA+ ESE)
1	Theory Course	25%	---	75%	30%	40%
2	Practical Course	40%	---	60%	---	50%
3	Theory Course with Practical Components	25%	---	75%	30%	40%
4	Design/ Semester Project	25%	---	75%	50%	50%
5	Student Discipline	100%	---	---	---	50%
6	Research Project (Major & Minor) and Viva Voce	25%	---	75%	50%	50%

a. THEORY COURSE ASSESSMENT WEIGHTAGES

The general guidelines for the assessment of Theory Courses shall be done on a continuous basis are given in Table 4.

Table 4(a): Weightage for theory Assessment.

S. No.		Assessment Theory, DE, NE courses	Weightage Theory, DE, NE courses	Duration
1	IA	First Internal Assessment (Sessional Exam-I)	5%	Based on Credit
2		Second Internal Assessment (Sessional Exam-II)	5%	Based on Credit
3		Assignments (Sessional Exam-I)	5%	--
		Assignments (Sessional Exam-II)	5%	--
4		Seminar/Project (Thrice a Semester with equal weightage)	2%	--
5		Surprise Test / Quiz etc.,	3%	30 Mins.
6	ESE	End Semester Exam	75%	Based on Credit

b. PRACTICAL COURSE ASSESSMENT WEIGHTAGES

Practical course - Internal Assessment.

For practical courses, the assessment will be done by the course teachers as below: Assignment/Observation/lab records and viva as approved by the Department Exam Committee

- a. Internal Assessment -- 40%
- b. End Semester Examination -- 60%

Table 4(b): Weightage for Practical course Assessment.

S. No.		Assessment Theory, DE, NE courses	Weightage Theory, DE, NE courses	Duration
1	IA	First Internal Assessment/ Sessional Exam-I (Inc: Viva-voice / Attendance)	10%	Based on Credit
2		First Internal Assessment/ Sessional Exam-II (Inc: Viva-voice / Attendance)	10%	Based on Credit
3		Presentation/ Case Study/ Seminar/Project.	20%	--
4	ESE	End Semester Exam	60%	Based on Credit

“DEC”

Hotel management course shall have two components of assessment namely,

- Internal Assessment Marks “IA”: This assessment will be carried out throughout the semester as per the Academic Schedule.
- End Semester Examination Marks “ES”: This assessment will be carried out at the end of the Semester as per the Academic Schedule.

Practical Assessment

Evaluation will contain internal as well as external evaluation. Under CBCS pattern Annual grade point average (AGPA) and cumulative grade point average (CGPA) will be calculated for each student.

- The AGPA is the ratio of sum of the product of the number of credits with the grade points score by the students in all the papers / courses taken by a student and the sum of the number of credits of all the courses undergone by a student.
- The CGPA IS also calculated in similar manner taking into consideration all the course undergone by a student over the year of a programme.
- Letter grade will be assigned to students as per their performances in courses. Letter grade is an index of performance of students and then denoted by letters such as:

S.N.	Letter	Percentage	Grade Point	Remarks
1	O	Above 90%	9-10	Ordinary
2	E	80-90%	8-<9	Excellent
3	A+	70-79.99%	7-<8	Very Good
4	A	60-69.99%	6-<7	First
5	B	55-59.99%	5.5-<6	Good
6	C	50-54.99%	5-<5.5	Pass
7	D	Below 50%	<5	Not Success

- To pass and to complete the course the student is supposed to secure 40% marks in each theory paper, 50 % marks in Practical paper & 40% marks in aggregate.
- Mark sheet and Degree will be awarded as Masters in Hotel Management and Catering Technology after the successfully completion of the programme according to rules mentioned above.

The Board of Studies of School of Hotel Management Catering & Tourism, IIMT University Meerut frames the syllabi keeping in view the curriculum as developed by the

- a. Internal Assessment (IA)
 - b. External Assessment (EA)
 - c. Practical Assessment
- Hotel management course shall have two components of assessment namely,
- a. Internal Assessment Marks “IA”: This assessment will be carried out throughout the semester as per the Academic Schedule.
 - b. External Assessment Examination Marks “EA”: This assessment will be carried out at the end of the Semester as per the Academic Schedule.
 - c. Practical Assessment

Awarding Grace Marks

Any examinee/student of the courses of University shall be eligible for getting Grace Marks, as per the following guidelines:-

1. The grace marks of maximum 5 marks shall be given in two subjects in a semester in semester based programmes and three subjects in a year in annual programmes, if the student is fail only in two subjects in a semester in semester based programmes and fail only in three subjects in annual programmes. Grace marks shall only be incorporated in the mark-sheet at the time of printing of final semester/ year mark-sheet.
2. At the time of printing of final semester/ year mark-sheet, grace marks of maximum 10 marks on mercy ground can also be awarded in one subject if student has passed all other subjects.
3. If student will avail the facility of grace marks in final semester / year, that will be reflected in the mark-sheet.
4. Grace marks are not a matter of right of the student but the discretion of the University.
5. Further, benefit of grace marks may be given only to the candidate who will pass the entire concerned examination of the semester*/ year after awarding the grace marks and not for the purpose of promoting the student to next year with back papers or for improvement of division of percentage.
6. It is mandatory to pass in Theory, Practical or Sessional Examinations separately to get the benefit of grace marks which shall be given only in Theory examination.

15. RESEARCH PROJECT/ SEMESTER PROJECT ASSESSMENT CRITERIA

The general guidelines for assessment of Project are given in Table 5. Table 5: Assessment pattern for Research Project Semester Project

No.	Review / Examination scheme	Guidelines	Weightage
1	First Review	Concept	10%
2	Second Review	Design	10%
3	Third Review	Experiment/Analysis	20%
4	Final Review/ESM	Project report and Viva – Voce, Results and Conclusion	60%

* Note – Novel Ideas shall be protected by IP Filing (Patent / Design / Copyright).

16. INTERNSHIP –RESEARCH /INDUSTRIAL INTERNSHIP

Course Category	Course Code	Course Title	Contact Hours			Evaluation Scheme			Credits
			L	T	P	IA	EA	TOTAL	
Core Industrial Training	NBHM-241(T)	Industrial Training & Viva	0	0	0	150	225	375	15

• **NOTE:**

- Minimum 15 weeks working days i.e. 90 days is required to pursue training in the hotel to be awarded with requisite credits
- One week is equivalent to 1 credit.
- Maximum 24 weeks training is allowed in semester

A student has to compulsorily attend industrial training deciding as per their evaluation scheme during for a minimum period of 24 weeks. In lieu of industrial training/ internship, the student is permitted to register for undertaking case study / project work under a faculty of the University and carry out the project for minimum period of 24 weeks. In both the cases, the training/ internship report in the prescribed format duly certified by the faculty in-charge shall be submitted to the HoD. The evaluation will be done through Viva & presentation. The course will have a weightage as defined in the respective curriculum.

Table: Assessment pattern for Internship

S. No.	Category	Weightage
1	Performance Appraisal	20%
2	Log Book	20%
3	Training Report	20%
4	Presentation	15%
5	Viva-Voce	25%

17. FOR NON –CREDIT COURSES/ AUDIT COURSES

The assessment will be graded “Satisfactory/Not Satisfactory” and grades as Pass/Fail will be awarded. The Assessment will be done based on the respective assessment rubrics issued by the Head of the Department.

18. CREDIT WEIGHTAGE

Credit Weightage for Theory Classes Duration (Hour)	Credit (Theory)
One Hour	1 credits
Credit Weightage for Practical Classes Duration (Hour)	Credit (Practical)
Two Hour	1 credits

19. MAXIMUM DURATION OF PROGRAMME /PROMOTION POLICY

SUMMER / WINTER COURSE

For “CO (Carry Over)” Category

- Students under CO (Carry Over) category i.e.
 - Attendance between 40% and 75% in any course(s) OR

- ii. IA marks less than the prescribed minimum as specified in any course(s) OR
- iii. Falls under both 1 and 2 above are eligible for registering for the summer / Winter Course which will be conducted during the summer / Winter break, to improve their Attendance and/or IA marks in the courses, by paying the prescribed registration fee fixed from time to time as per University Norms.
- b. The Odd semester regular courses will be offered only in the winter and the even semester regular courses will be offered only in the summer.
- c. CO (Carry Over) students shall register by payment of prescribed Examination fee and attend the classes during the summer / winter break and take assessments to earn minimum internal marks and/or required attendance, to become eligible for writing the Repeat Examinations.
- d. The revised IA marks shall not exceed 60% of the total internal weightage for any repeat course.
- e. Re- Registration for ‘CO (Carry Over)’ category
The students under “CO (Carry Over)” category who fail to improve their attendance and/or IA marks and not become eligible to write the Repeat Examination through the immediate summer/winter.

20. **MAXIMUM GAPS BETWEEN SEMESTER/ YEAR**

A student may be permitted by the Vice- Chancellor to withdraw from the entire programme for a maximum of two semesters for reasons of ill health, start – up venture or other valid reasons as recommended by a committee consisting of Head of Department, Dean of School, and Dean (Student Welfare).

21. **CREDIT SYSTEM & GRADING CGPA/SGPA**

IIMT-University implemented the UGC guidelines to all Universities in 2015 for implementation of the choice-based credit system with a view to offer student’s choice of courses within a program with a flexibility to complete the program by earning credits at a pace decided by the students themselves. The system allowed students to choose inter-disciplinary, intra-disciplinary courses according to their learning needs, interest and aptitude. It was considered as a cafeteria approach and was expected to provide mobility to students.

As per the Current credit system practiced in institutions needs comprehensive reforms as they offer very little flexibility, choice and are less learner centric. Degrees offered today are more self- contained focusing on a specialization area and depend a lot on knowledge available with the faculty from the department only. Though the most requisite credit system does exist, wherein students are given a wide choice and flexibility, these exist as small islands in the vast ocean of thousands of educational institutes in India. In such institutions, the curriculum is frequently designed which is learner centric and offering a wide specialization area for students to pick and choose courses from. The institutions shall make attempts wherein the design of the credit system and the teaching and evaluation modes shall be the responsibility of individual course teachers. The students should have the freedom to opt for courses from other specializations and not just from their core specialization. For this there has to be stronger collaborations between departments of the University and outside.

GRADING SYSTEM

Most institutions follow the absolute grading system which is a simple procedure wherein the marks obtained by students correspond to a specific grade and grade point. It reflects the individual performance in a particular subject without any reference to the group/class. The absolute grading system has limitations and may be susceptible to some inconsistencies.

The relative grading system on the other hand provides relative performance of a student to a group/class wherein the student is ranked in a group/class on basis of relative level of achievement. In this system decisions are made in advance by the faculty members as to what proportion of students would be awarded a particular grade on the basis of their relative performance and which is done by assigning grades on basis of a normal curve. This facilitates comparative performance and eliminates negative effect of pass or fail.

Relative grading system may be used if the number of students registered for the course is at least 30. For a class of smaller size, an absolute grading scheme may be used. The statistical method may be used with adjustments to calculate the mean (M), median (Md) and standard deviation (SD) of the total marks (TM) obtained by the students registered for the course. If the mean and median coincide, the mean may be used for further computations, otherwise the median may be used. If suppose the mean is used, then the letter grades may be awarded based on the ranges specified in table below. A grading system as shown in below given Table will be followed.

Table: Grading system

Letter Grade	Range
A+	$TM > M + 1.75SD$
A	$M + 1.25 SD \leq TM < M + 1.75SD$
B+	$M + 0.75 SD \leq TM < M + 1.25SD$
B	$M + 0.25 SD \leq TM < M + 0.75 SD$
C+	$M - 0.25 SD \leq TM < M - 0.25 SD$
C	$M - 0.75 SD \leq TM < M - 0.25 SD$
D+	$M - 1.25 SD \leq TM < M - 0.75 SD$
D	$M - 1.75 SD \leq TM < M - 1.25 SD$
E+	$M - 2.0 SD \leq TM < M - 1.75 SD$
E	$M - 2.25 SD \leq TM < M - 2.0 SD$
F	$M - 2.25 SD > TM$
CO	Carry Over (Summer / Winter) due to Attendance deficiency (between 40% and 75%) and/or I. Lack of minimum IA marks as specified in clause 10.0 Table 3.
RA	Repeat the course due to (i) Lack of minimum attendance (below 40%) in regular course.
--	DETAINED "RC" or "RA" or both in all registered theory courses of a semester. The student is detained and has to repeat the entire semester. Clause 12.3

Letter grades may be improved based on the following scheme: Use the table above to determine grade boundaries. Look for natural gaps in the neighborhood of grade boundaries. Choose the largest gap in the neighborhood and make this as the grade boundary.

An 'E', 'E+' and 'F' grade may not be a purely relative grade. These may be assigned on the following basis:

- A minimum, say 30/100, may be set as pass marks for the course. A fail grade may then be awarded only if the Total Marks for the course are less than 30. Otherwise, the students may be awarded the Just Pass Grade D.

- A fail grade may be awarded to students whose marks are below the prescribed minimum even if the table above leads to a pass grade. Similarly, a lower limit may be set for the A grade also, for instance greater than or equal to 86. Students not achieving the prescribed minimum may be awarded a lower letter grade even if the table above indicates otherwise. A pass grade may be made mandatory for both internal as well as external examinations in the case of a separate internal and external assessment,
- a. Internal and External marks may be summed up with appropriate weightage to compute a total out of 100 marks. The letter grade may be assigned on this computed total.
- b. Internal and external marks may be graded separately and then the assigned grade points may be used, with appropriate weightage, to compute a final grade point and letter grade. Grading in the case of Re-evaluations, Retests and Remedial Examinations may be based on the following guidelines:
 - a. The ranges of marks once computed for awarding letter grades the first time, called the First Distribution (FD), will not be modified.
 - b. If a re-evaluation leads to a change in marks, then FD will be used to award an appropriate letter grade.
 - c. A retest may be permitted if:-
 - i. A student gets a letter grade of E+ or E. In this case, irrespective of the marks obtained, at most D grade may be awarded.
 - ii. A student is unable to complete course requirements because of certified illness or tragedy. In this case FD will be used to award an appropriate letter grade.

The use of relative grading system may be recommended in autonomous institutions, institutes of national importance and institutions with high ranking. The results of the relative grading system may be shared by such institutions later with other interested institutions to implement the same.

GPA AND CGPA

GPA is the ratio of the sum of the product of the number of credits C_i of course “i” and the grade points P_i earned for that course taken over all courses “i” registered and successfully completed by the student to the sum of C_i for all “i”. That is,

$$GPA = \frac{\sum_i C_i P_i}{\sum_i C_i}$$

CGPA will be calculated in a similar manner, in any semester, considering all the courses enrolled from the first semester onwards. The Grade card will not include the computation of GPA and CGPA for courses with letter grade CO, RC and U until those grades are converted to the regular grades. A course successfully completed cannot be repeated.

GRADE SHEET LETTER GRADE

Based on the performance, each student is awarded a final letter grade at the end of the semester in each course. The letter grades and corresponding grade points are given in Table 8. A student is considered to have completed a course successfully and earned credits if he/she secures a letter grade other than F, CO, RA in that course. After results are declared, grade sheet will be issued to each student which will contain the following details:

- a. Program and discipline for which the student has enrolled.
- b. Semester of registration.
- c. The course code, name of the course, category of course and the credits for each course registered in that semester
- d. The letter grade obtained in each course
- e. Semester Grade Point Average (GPA)
- f. The total number of credits earned by the student up to the end of that semester in each of the course categories.
- g. The Cumulative Grade Point Average (CGPA) of all the courses taken from the first semester.
- h. Credits earned under Non CGPA courses.
- i. Medium of Instruction is English.
- j. Grade Equivalency.

22. CLASS/DIVISION

- (i) CLASSIFICATION IS BASED ON CGPA AND IS AS FOLLOWS: CGPA \geq 8.0: First Class with distinction
 $6.5 \leq$ CGPA $<$ 8.0: First Class
 $5.0 \leq$ CGPA $<$ 6.5: Second Class.

FIRST CLASS WITH DISTINCTION

- (ii) Further, the award of 'First class with distinction' is subject to the candidate becoming eligible for the award of the degree having passed the examination in all the courses in his/her first appearance with effect from II semester, within the minimum duration of the program.
- (iii) The award of 'First Class' is further subject to the candidate becoming eligible for the award of the degree having passed the examination in all the courses within 4 years for undergraduate Engineering.
- (iv) The period of authorized break of the program (vide clause 11.0) will not be counted for the purpose of the above classification.

23. TRANSFER OF CREDITS

Within the broad framework of these regulations, the Academic Council, based on the recommendation of the Credit Transfer Committee so constituted may permit students to transfer part of the credit earned in other approved Universities of repute & status in the India or abroad.

The Academic Council may also approve admission of students who have completed a portion of course work in another approved Institute of repute under Multiple entry & Exit system, based on the recommendation of the credit transfer committee on a case-to-case basis.

Students who have completed coursework, at least first year, at some university other than the university to which transfer is sought (may request for transfer of admission to this university.

A student may be granted admission only through an admission process that will follow the same policy as for fresh admissions. However, a uniform credit system must be followed by all universities to effect transfer of credits.

Credit Transfer request can be submitted only after the student has been admitted in the concerned program and the following conditions are met:

- i. The course work has been completed at a UGC approved and accredited University through fulltime formal learning mode.
- ii. The university accreditation grade/ ranking is not lower than that of the university to which the transfer is sought.
- iii. The courses prescribe to the common minimum syllabus under UGC CBCS system.
- iv. The letter grade obtained in the courses is “B” or better.
- v. The number of credits to be transferred does not exceed the prescribed limit.
- vi. The program in question must have a similar credit system, in particular, modular or semester and the same numeric and letter grading system along with common meaning of the term “credit” in numerical terms.

The aspect of shelf life of courses needs to be considered while accepting credits as obsolescence of knowledge of certain field in terms of its current relevance needs to be investigated. The time lapsed between successful completion of certain courses of the program and the admission to which program transfer is sought needs to be considered. The maximum number of credit points that may be considered under a credit transfer needs to be specified. Contextual variables such as teaching- learning approach adopted, learning facilities offered, use of evaluation modes may also be considered while preparing the credit transfer policy.

24. CHANGE OF DISCIPLINE

If the number of students in any discipline of Engineering program as on the last instructional day of the First Semester is less than the sanctioned strength, then the vacancies in the said disciplines can be filled by transferring students from other disciplines subject to eligibility.

If any Student of Engineering program wants to change from Engineering to any program/ any discipline as per their eligibility they are permitted to change on or before 30 calendar days from the first day of commencement of program as per academic calendar.

All students who have successfully completed the first semester of the course will be eligible for consideration for change of discipline subject to the availability of vacancies and as per norms.

All such transfers will be allowed based on merit of the students. The decision of the Vice-Chancellor shall be final while considering such requests.

25. USE OF TECHNOLOGICAL INTERVENTION

With the proliferation of different types of access devices, especially mobile access devices, technology has the potential to augment traditional classroom practices and revolutionize learning and evaluation methods. Technology, in fact can be an important driver to enable lifelong learning. Learning and engagement of students is facilitated by use of technology through several modes such as synchronous learning, semi-synchronous learning, blended learning, collaborative learning, flipped classroom etc. MOOC’s, especially provided through SWAYAM, are a window of opportunity for lifelong learning and are offered through

technology-based platforms. Learning management systems (LMS) may be used by institutions to integrate the entire teaching, learning and evaluation process. The Learning Management System may be used by institutions to deliver academic content in blended form and to assess learning through thesis, assignments etc. Open-source learning management systems such as Moodle, Edmodo may be used for posting content in the form of videos, audios, e-learning modules, live class sessions etc. Use of plagiarism detection software will be highly recommended to check originality of content. In the conduct of examinations, universities face tremendous challenges such as need for trained manpower, distribution of question paper without delays and errors, delays in evaluation of answer scripts, lack of infrastructure to conduct examinations at a large scale, non-availability of faculty members for assessment, security issues faced during paper setting and paper distribution, tampering of certificates and answer scripts etc.

For a typical examination department of an institution will be an autonomous body right from registration of student to convocation through an integrated system. In fact, steps must be taken to implement a complete examination management system that considers the complete life cycle of examination process. The use of technology will reduce dependency on human intervention and be error free. The following functions will be automated:

- i. registration of students and generating unique PRN,
- ii. filling up of examination form,
- iii. generation of seat numbers and admit cards/hall tickets,
- iv. preparation of list of paper setter,
- v. use of question bank system to draw question sets, question paper generation,
- vi. online distribution of question papers on the day of examination with system of encryption,
- vii. Bar code system for answer books (this will eliminate issues related to errors, avoid malpractices etc.),
- viii. digitization of answer scripts and onscreen evaluation of answer sheets,
- ix. tracking of student's performance,
- x. Marks submission through online software,
- xi. viewing of result through online system,
- xii. online verification and revaluation system,
- xiii. digitization of certificates and marksheets (to avoid tampering and easy retrieval),
- xiv. certificate authentication system,
- xv. Submission of various other applications through online system.

The above will lead to conduct of functions of the examination system in an efficient and transparent manner and timely availability of information to students.

26. STUDENT DISCIPLINE

Every student is required to observe utmost discipline and decorum both inside and outside the campus and not to indulge in any activity which may affect adversely the prestige reputation of the University.

27. STUDENT WELFARE

Any act of indiscipline of a student reported to the Dean (Students Welfare) and Head of the Department will be referred to a Discipline Committee constituted for the purpose. The Committee will enquire into the charges and decide on a suitable punishment if the charges are substantiated. The committee will also authorize the Dean (Students Welfare) to recommend to the Vice-Chancellor for the implementation of the decision. The student concerned may appeal to the Vice-Chancellor, whose decision will be the final.

28. RAGGING

Ragging in any form is a criminal and non-bailable offence in our country. The current State and Central legislations provide stringent punishments including imprisonment. Once the involvement of a student(s) is established in ragging, offending fellow students/staff, harassment of any nature to the fellow students/staff etc. the student(s) will be liable to be dismissed from the University, as per the laid down procedures of the UGC / Govt. /Institute. Every senior student at the University, along with their parent, shall give an undertaking every year in this regard and the same should be submitted at the time of Registration.

29. POWER OF MODIFY

Notwithstanding all that has been stated above, the Academic Council is vested with powers to modify any or all the above regulations from time to time, if required, subject to the approval by the board of Studies and Final approval by Vice-Chancellor

30. EXIT POINT

CBCS: Statement of Credit distribution

College/School: School of Hotel Management Catering & Tourism Program: Bachelor of Hotel Management & Catering Technology Duration: 4 years Annual/Semester : Semester	Credit range: 160-190 (suggested by CBCS Committee)
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Attached guidelines to be followed:

		Sem.	Core Course/ Foundation Course (6 cr) or	Ability Enhancement Compulsory Course (AECC)	Skill Enhancement Course (SEC)	Discipline Specific Elective (DSE)	Generic Elective (GE) (From other Faculty)	Research Project (RP)	Prerequisite
Course Names as per UGC	Cr.	Sample	C-1 (4 Credit)+ P-1 (2 Credit)/T-1 (1 Cr.) FC-1 (3 Credit) 3/4/5/6 Cr.	AECC-1 (Credit) 3 Cr./Each	SEC-1 (Credit) 2 Cr./Each	DSE-1 (Credit) 3 or 4/5/6 Cr.	GE-1 (Credit) 3 or 4/5/6 Cr. 4 Cr./6 Cr.	Industry Training / Internship Survey (4Cr.)	
Course Names as per Higher Education (HE)			MAJOR-1 4/5/6 Cr.	Vocational 3 Cr.	2 Cr.	MAJOR-2 4/5/6 Cr.	MAJOR-3 4/5/6 Cr.	4 Cr.	
Decided Credits for implementation			6 Cr.	3 Cr.	2 Cr.	6 Cr.	4/6 Cr.	4 Cr.	
Certificate in Hotel Management(46)		I	C1 (Th. 4 Cr. + P 2 Cr.) C2 (Th. 4 Cr. + P 1 Cr.)	AECC-1 (Th 3 Cr)	SEC-1 (Th. 2 Cr. + P 1 Cr)	DSE-1 (Th. 2 Cr. + P 1 Cr)	GE1 (Mandatory)		

	46		C3 (Th. 2 Cr. + P 1 Cr)						
		II	sss (Th. 4 Cr. + P 2Cr.) C5 (Th. 4 Cr. + P 1 Cr.) C6 (Th. 2 Cr. + P 1 Cr.) C7 (Th. 3)	AECC-2 3 cr	SEC-2 (Th 2 cr)	DSE-2 (Th. 2 Cr. + P 1 Cr)			
Provision to change the stream									
Diploma in Hotel Management(92)		III	C8 (Th. 4 Cr. + P 2Cr.) C9 (Th. 4 Cr. + P 1 Cr.) C10(Th. 2 Cr. + P 1 Cr) C11 (Th. 2 Cr. + P 1 Cr)	AECC-3 3 cr	SEC-3 3cr	DSE3 2 cr			
		IV	Industrial Training						15 cr
Provision to change the Core Papers (Main Subject)									
B.Sc (Hotel Management) UG-(132)	40	V	C12 (Th. 4 Cr. + P 2Cr.) C13 (Th. 4 Cr. + P 1Cr.) C14 (Th. 2 Cr. + P 1Cr.) C15 (Th. 2 Cr. + P 1Cr.)	AECC-4(Th.3 Cr)	SEC-4 (Th.2 Cr)	DSE-4(2 Cr)	GE 3 (Optional)	RP1 (NC audit)	
		VI	C16 (Th. 4 Cr. + P 2Cr.) C17 (Th. 4 Cr. + P 1Cr.) C18 (Th. 2 Cr. + P 1Cr.) C19 (Th. 2 Cr. + P 1Cr.)	AECC-5(Th.3 Cr)	SEC-5(Th.2 Cr)			GE-1(Th.2Cr)	
Provision to change the Core Papers (Main Subject)									
Bachelor of Hotel	52	VII	C20 (Th. 4 Cr. + P		SEC-6(Th.2 Cr)	DSE-5(2 Cr)	GE 4 (Mandator	RP1 (2 Credit)	

Management and Catering technology UG -R (184)		2Cr.) C21 (Th. 4 Cr. + P 1Cr.) C22 (Th. 2 Cr. + P 1Cr.) C23 (Th. 2 Cr. + P 1Cr.)				y)		
	VIII	C24 (Th. 4 Cr. + P 2Cr.) C25 (Th. 4 Cr. + P 1Cr.) C26 (Th. 2 Cr. + P 1Cr.) C27 (Th. 2 Cr. + P 1Cr.)	AECC-6 (Th.3 Cr)	SEC-7(Th.2 Cr)	DSE-6(2 Cr)	GE 4 (Mandatory)		
	Total Credits	T- 83 P- 33	18	T-15 C- 1	T-12 P - 2	2	2	15
	Grand Total	183						

31. NC/CREDIT COURSE

Following are the Non-Credit Courses in BHMCT.

Course Code	Course Title	Evaluation Scheme	
		IA	EA Total
NECC-111/121/231/351/361/471/481	Industrial Visit/ Seminar / Presentation on Report	25	NC
NECC-112/122/232/352/362/472/482	Universities Social Responsibilities–Community Outreach	25	NC
MV-111/121/231/351/361/471/481	Sanskrit/ Spiritual	25	NC
SPT-111/121/231/351/361/471/481	Sports	50	NC

32. ANY OTHER HEADING AS PER YOUR PROGRAM



Evaluation Scheme

Bachelor of Hotel Management & Catering Technology SEMESTER I										
S. NO.	COURSE CATEGORY	COURSE TITLE	COURSE CODE	CONTACT HOURS			EVALUATION SCHEME			CREDITS
				L	T	P	IA	EA	TOTAL	
(THEORY)										
1	CORE THEORY-1	FUNDAMENTALS OF FOOD PRODUCTION	NBHM-111	4	0	0	25	75	100	4
2	CORE THEORY-2	FUNDAMENTALS OF FOOD AND BEVERAGE SERVICE	NBHM-112	4	0	0	25	75	100	4
3	CORE THEORY-3	FUNDAMENTALS OF ACCOMMODATION OPERATIONS	NBHM-113	2	0	0	15	35	50	2
4	DSE-1	LARDER-I	NBHM-114 A	2	0	0	15	35	50	2
5		F&B SERVICE-I	NBHM-114 B							
6		FUNDAMENTALS OF FRONT OFFICE	NBHM-114 C							
7	SEC-1	FUNDAMENTALS OF COMPUTERS	SEC-111	2	0	0	15	35	50	2
8	AECC-1	ENGLISH COMMUNICATION	NHU-111	3	-	-	15	35	50	3
9	NC	INDUSTRIAL VISIT/SEMINAR/PRESENTATION ON THE REPORT	NECC-111	-	-	-	25	-	-	NC
10	NC	UNIVERSITY SOCIAL RESPONSIBILITIES –COMMUNITY OUTREACH	NECC-112	-	-	-	25	-	-	NC
11	NC	SANSKRIT / SPIRITUAL	MV-111	-	-	-	25	-	-	NC
12	NC	SPORTS	SPT-111	-	-	1	50	-	-	NC

(PRACTICAL)

13	CORE LAB-1	FUNDAMENTALS OF FOOD PRODUCTION LAB	NBHM-111P	0	0	4	20	30	50	2
14	CORE LAB-2	FUNDAMENTALS OF FOOD AND BEVERAGE SERVICE LAB	NBHM-112P	0	0	2	10	15	25	1
15	CORE LAB-3	FUNDAMENTALS OF ACCOMMODATION OPERATIONS LAB	NBHM-113P	0	0	2	10	15	25	1
16	SEC LAB	FUNDAMENTALS OF COMPUTERS LAB	SEC-111P	0	0	2	10	15	25	1
17	DSE LAB	LARDER LAB-I	NBHM-114 AP	0	0	2	10	15	25	1
18		F&B SERVICE LAB-1	NBHM-114 BP							
19		FUNDAMENTALS OF FRONT OFFICE LAB	NB HM-114 CP							
		TOTAL							575	23

**Bachelor of Hotel Management & Catering Technology
SEMESTER II**

S. NO.	COURSE CATEGORY	COURSE TITLE	COURSE CODE	CONTACT HOURS			EVALUATION SCHEME			CREDITS
				L	T	P	IA	EA	TOTAL	
(THEORY)										
1	CORE THEORY-4	FOOD PRODUCTION	NBHM-121	4	0	0	25	75	100	4
2	CORE THEORY-5	FOOD AND BEVERAGE SERVICE	NBHM-122	4	0	0	25	75	100	4
3	CORE THEORY-6	ACCOMMODATION OPERATION	NBHM-123	2	0	0	15	35	50	2
4	CORE THEORY-7	ENVIRONMENT & ECOLOGY	NBHM-124	3	0	0	25	75	100	3
5	DSE-2	LARDER-II	NBHM-125A	2	0	0	15	35	50	2
6		F&B SERVICE-II	NBHM-125B							
7		FRONT OFFICE	NBHM-125C							
8	SEC-2	FUNDAMENTALS OF DIGITAL MARKETING	SEC-122	2	0	0	15	35	50	2
9	AECC-2	FRENCH	NHU-122	3	0	0	25	75	100	3
10	NC	INDUSTRIAL VISIT/SEMINAR/PRESENTATION ON THE REPORT	NECC-121	-	-	-	25	-	-	NC
11	NC	UNIVERSITY SOCIAL RESPONSIBILITIES –COMMUNITY OUTREACH	NECC-122	-	-	-	25	-	-	NC
12	NC	SANSKRIT/ SPIRITUAL	MV-122	-	-	1	25	-	25	NC
13	NC	SPORTS	SPT-121	-	-	1	50	-	-	NC

(PRACTICAL)

14	CORE LAB-4	FOOD PRODUCTION-LAB	NBHM-121P	0	0	4	20	30	50	2
15	CORE LAB-5	FOOD AND BEVERAGE SERVICE LAB	NBHM-122P	0	0	2	10	15	25	1
16	CORE LAB-6	ACCOMMODATION OPERATION LAB	NBHM-123P	0	0	2	10	15	25	1
17	DSE -2 LAB	LARDER LAB-II	NBHM-125A							
18		F&B SERVICE LAB-II	NBHM-125B							
19		FRONT OFFICE LAB	NBHM-125C	0	0	2	10	15	25	1
		TOTAL							625	23



Bachelor of Hotel Management & Catering Technology
SEMESTER III/IV

S. NO.	COURSE CATEGORY	COURSE TITLE	COURSE CODE	CONTACT HOURS			EVALUATION SCHEME			CREDITS
				L	T	P	IA	EA	TOTAL	
1	CORE INDUSTRIAL TRAINING	INDUSTRIAL TRAINING & VIVA	NBHM-231 (T)/ NBHM-241 (T)	0	0	0	150	225	375	15

**Bachelor of Hotel Management & Catering Technology
SEMESTER III/ IV**

S. NO.	COURSE CATEGORY	COURSE TITLE	COURSE CODE	CONTACT HOURS			EVALUATION SCHEME			CREDITS
				L	T	P	IA	EA	TOTAL	
(THEORY)										
1	CORE THEORY-8	FOOD PRODUCTION-I	NBHM-231/241	4	0	0	25	75	100	4
2	CORE THEORY-9	FOOD AND BEVERAGE SERVICE-I	NBHM-232/242	4	0	0	25	75	100	4
3	CORE THEORY-10	FRONT OFFICE -I	NBHM-233/243	2	0	0	15	35	50	2
4	CORE THEORY-11	ACCOMMODATION OPERATION-I	NBHM-234/244	2	0	0	15	35	50	2
5	DSE-3	FOOD SCIENCE & NUTRITION	NBHM-235A/245A	2	0	0	15	35	50	2
6		HYGIENE AND SANITATION	NBHM-235B/245B							
7	SEC-3	HUMAN VALUES AND PROFESSIONAL ETHICS	UVE-301/ 401	3	0	0	15	35	50	3
8	AECC-3	HOTEL ENGINEERING	NHU-231/241	3	0	0	25	75	100	3
9	NC	INDUSTRIAL VISIT/SEMINAR/PRESENTATION ON THE REPORT	NECC-231/241	-	-	-	25	-	-	NC
10	NC	UNIVERSITY SOCIAL RESPONSIBILITIES –COMMUNITY OUTREACH	NECC-232/242	-	-	-	25	-	-	NC
11	NC	SANSKRIT/ SPIRITUAL	MV-231/241	-	-	1	25	-	25	NC
12	NC	SPORTS	SPT-231/ 241	-	-	1	50	-	-	NC

(PRACTICAL)

13	CORE LAB-7	FOOD PRODUCTION-LAB-I	NBHM-231P/241P	0	0	4	20	30	50	2
14	CORE LAB-8	FOOD AND BEVERAGE SERVICE LAB-I	NBHM-232P/242P	0	0	2	10	15	25	1
15	CORE LAB-9	FRONT OFFICE-I	NBHM-233P/243P	0	0	2	10	15	25	1
16	CORE LAB-10	ACCOMMODATION OPERATION LAB-I	NBHM-234P/244P	0	0	2	10	15	25	1
		TOTAL							625	25

**Bachelor of Hotel Management & Catering Technology
SEMESTER V**

S. NO.	COURSE CATEGORY	COURSE TITLE	COURSE CODE	CONTACT HOURS			EVALUATION SCHEME			CREDITS
				L	T	P	IA	EA	TOTAL	
(THEORY)										
1	CORE THEORY-12	FOOD PRODUCTION-II	NBHM-351	4	0	0	25	75	100	4
2	CORE THEORY-13	FOOD AND BEVERAGE SERVICE-II	NBHM-352	4	0	0	25	75	100	4
3	CORE THEORY-14	FRONT OFFICE -II	NBHM-353	2	0	0	15	35	50	2
4	CORE THEORY-15	ACCOMMODATION OPERATION-II	NBHM-354	2	0	0	15	35	50	2
5	DSE-4	BAR MANAGEMENT	NBHM-355A	2	0	0	15	35	50	2
6		Introduction to Tourism and Travel Management	NBHM-355B							
7	SEC-4	EVENT MANAGEMENT	SEC-351A	2	0	0	15	35	50	2
8		FACILITY PLANNING	SEC-351B							
9	AECC-4	F&B MANAGEMENT	NHU-351	3	0	0	25	75	100	3
10	NC	INDUSTRIAL VISIT/SEMINAR/PRESENTATION ON THE REPORT	NECC-351	-	-	-	25	-	-	NC
11	NC	UNIVERSITY SOCIAL RESPONSIBILITIES –COMMUNITY OUTREACH	NECC-352	-	-		25	-		NC
12	NC	SANSKRIT/ SPIRITUAL	MV-351	-	-	1	25	-	25	NC
13	NC	SPORTS	SPT-351	-	-	1	50	-	-	NC



(PRACTICAL)

14	CORE LAB-11	FOOD PRODUCTION-LAB-II	NBHM-351P	0	0	4	20	30	50	2
15	CORE LAB-12	FOOD AND BEVERAGE SERVICE LAB-II	NBHM-352P	0	0	2	10	15	25	1
16	CORE LAB-13	FRONT OFFICE LAB-II	NBHM-353P	0	0	2	10	15	25	1
17	CORE LAB-14	ACCOMMODATION OPERATION LAB-II	NBHM-354P	0	0	2	10	15	25	1
		TOTAL							625	24

**Bachelor of Hotel Management & Catering Technology
SEMESTER VI**

S. NO.	COURSE CATEGORY	COURSE TITLE	COURSE CODE	CONTACT HOURS			EVALUATION SCHEME			CREDITS
				L	T	P	IA	EA	TOTAL	
(THEORY)										
1	CORE THEORY-16	FOOD PRODUCTION-III	NBHM-361	4	0	0	25	75	100	4
2	CORE THEORY-17	FOOD AND BEVERAGE SERVICE– III	NBHM-362	4	0	0	25	75	100	4
3	CORE THEORY-18	FRONT OFFICE -III	NBHM-363	2	0	0	15	35	50	2
4	CORE THEORY-19	ACCOMMODATION OPERATION-III	NBHM-364	2	0	0	15	35	50	2
5	GE-1	TO BE DECIDED BY UNIVERSITY		2	0	0	15	35	50	2
6	SEC-5	HUMAN RESOURCE MANAGEMENT	NBHM-365A	2	0	0	15	35	50	2
7		HOTEL ACCOUNTANCY	NBHM-365B							
8	AECC-5	HOTEL LAW	NHU-361	3	0	0	25	75	100	3
9	NC	INDUSTRIAL VISIT/SEMINAR/PRESENTATION ON THE REPORT	NECC-361	-	-	-	25	-	-	NC
10	NC	UNIVERSITY SOCIAL RESPONSIBILITIES –COMMUNITY OUTREACH	NECC-362	-	-		25	-		NC
11	NC	SANSKRIT/ SPIRITUAL	MV-361	-	-	1	25	-	25	NC
12	NC	SPORTS	SPT-361	-	-	1	50	-	-	NC

(PRACTICAL)

13	CORE LAB-15	FOOD PRODUCTION-LAB III	NBHM-361P	0	0	4	20	30	50	2
14	CORE LAB-16	FOOD AND BEVERAGE SERVICE LAB-III	NBHM-362P	0	0	2	10	15	25	1
15	CORE LAB-17	FRONT OFFICE-III	NBHM-363P	0	0	2	10	15	25	1
16	CORE LAB-18	ACCOMMODATION OPERATION LAB-III	NBHM-364P	0	0	2	10	15	25	1
		TOTAL							625	24

**Bachelor of Hotel Management & Catering Technology
SEMESTER VII**

S. NO.	COURSE CATEGORY	COURSE TITLE	COURSE CODE	CONTACT HOURS			EVALUATION SCHEME			CREDITS
				L	T	P	IA	EA	TOTAL	
(THEORY)										
1	CORE THEORY-20	FOOD PRODUCTION-IV	NBHM-471	4	0	0	25	75	100	4
2	CORE THEORY-21	FOOD AND BEVERAGE SERVICE-IV	NBHM-472	4	0	0	25	75	100	4
3	CORE THEORY-22	FRONT OFFICE -IV	NBHM-473	2	0	0	15	35	50	2
4	CORE THEORY-23	ACCOMMODATION OPERATION-IV	NBHM-474	2	0	0	15	35	50	2
5	DSE-5	INDIAN REGIONAL CUISINE	NBHM-475A	2	0	0	15	35	50	2
6		BAKERY SCIENCE	NBHM-475B							
7	SEC-6	RESEARCH METHODOLOGY	NBHM-476	2	0	0	15	35	50	2
8	NC	INDUSTRIAL VISIT/SEMINAR/PRESENTATION ON THE REPORT	NECC-471	-	-	-	25	-	-	NC
9	NC	UNIVERSITY SOCIAL RESPONSIBILITIES –COMMUNITY OUTREACH	NECC-472	-	-	-	25	-	-	NC
10	NC	SANSKRIT/ SPIRITUAL	MV-471	-	-	1	25	-	25	NC
11	NC	SPORTS	SPT-471	-	-	1	50	-	-	NC

(PRACTICAL)

12	CORE LAB-19	FOOD PRODUCTION-LAB-IV	NBHM-471P	0	0	4	20	30	50	2
13	CORE LAB-20	FOOD AND BEVERAGE SERVICE LAB-IV	NBHM-472P	0	0	2	10	15	25	1
14	CORE LAB-21	FRONT OFFICE-IV	NBHM-473P	0	0	2	10	15	25	1
15	CORE LAB-22	ACCOMMODATION OPERATION LAB-IV	NBHM-474P	0	0	2	10	15	25	1
16	CORE LAB-23	PROJECT	NBHM-475P	0	0	4	25	75	100	2
		TOTAL							650	24

Bachelor of Hotel Management & Catring Technology SEMESTER VIII										
S. NO.	COURSE CATEGORY	COURSE TITLE	COURSE CODE	CONTACT HOURS			EVALUATION SCHEME			CREDITS
				L	T	P	IA	EA	TOTAL	
(THEORY)										
1	CORE THEORY-24	FOOD PRODUCTION-V	NBHM-481	4	0	0	25	75	100	4
2	CORE THEORY-25	FOOD AND BEVERAGE SERVICE MANAGEMENT	NBHM-482	4	0	0	25	75	100	4
3	CORE THEORY-26	MANAGEMENT INFORMATION SYSTEM	NBHM-483	2	0	0	15	35	50	2
4	CORE THEORY-27	ACCOMMODATION MANAGEMENT	NBHM-484	2	0	0	25	75	100	2
5	DSE-6	FINANCIAL MANAGEMENT	NBHM-485A	2	0	0	15	35	50	2
6		TOURISM & HOTEL ECONOMICS	NBHM-485B							
7	SEC-7	CYBER SECURITY	NBHM-486	2	0	0	15	35	50	2
8	AECC-6	TOURISM ENTREPRENEURSHIP	NHU-481	3	0	0	25	75	100	3
9	NC	INDUSTRIAL VISIT/SEMINAR/PRESENTATION ON THE REPORT	NECC-481	-	-	-	25	-	-	NC
10	NC	UNIVERSITY SOCIAL RESPONSIBILITIES –COMMUNITY OUTREACH	NECC-482	-	-	-	25	-	-	NC
11	NC	SANSKRIT/ SPIRITUAL	MV-481	-	-	1	25	-	25	NC
12	NC	SPORTS	SPT-481	-	-	1	50	-	-	NC

(PRACTICAL)

13	CORE LAB-24	FOOD PRODUCTION-LAB-V	NBHM-481P	0	0	4	20	30	50	2
14	CORE LAB-25	FOOD AND BEVERAGE SERVICE MANAGEMENT LAB	NBHM-482P	0	0	2	10	15	25	1
15	CORE LAB-26	MANAGEMENT INFORMATION SYSTEM LAB	NBHM-483P	0	0	2	10	15	25	1
16	CORE LAB-27	ACCOMODATION MANAGEMENT LAB	NBHM-484P	0	0	2	10	15	25	1
		TOTAL							625	24



Format-1

IIMTU-NEP IMPLEMENTATION
CBCS: Statement of Credit distribution

College/School: School of Hotel Management Catering & Tourism
Program: Bachelor of Hotel Management & Catering Technology
Duration: 4 years Annual/Semester : Semester

Credit range: 160-190
(suggested by
CBCS Committee)

Attached guidelines to be followed:

		Sem.	Core Course/ Foundation Course Th (6 cr) or	Ability Enhancement Compulsory Course (AECC)	Skill Enhancement Course (SEC)	Discipline Specific Elective (DSE)	Generic Elective (GE) (From other Faculty)	Research Project (RP)	Prerequisite
Course Names as per UGC	Cr.	Sample	C-1 (4 Credit)+ P-1 (2 Credit)/T- 1 (1 Cr.) FC-1 (3 Credit) 3/4/5/6 Cr.	AECC-1 (Credit) 3 Cr./Each	SEC-1 (Credit) 2 Cr./Each	DSE-1 (Credit) 3 or 4/5/6 Cr.	GE-1 (Credit) 3 or 4/5/6 Cr. 4 Cr./6 Cr.	Industry Training/ Internship Survey (4Cr.)	
Course Names as per Higher Education (HE)			MAJOR-1 4/5/6 Cr.	Vocational 3 Cr.	 2 Cr.	MAJOR- 2 4/5/6 Cr.	MAJOR-3 4/5/6 Cr.	4 Cr.	
Decided Credits for implementation			6 Cr.	3 Cr.	2 Cr.	6 Cr.	4/6 Cr.	4 Cr.	
Certificate in Hotel Management(46)		I	C1 (Th. 4 Cr. + P 2 Cr.) C2 (Th. 4 Cr. + P	AECC-1 (Th 3 Cr)	SEC-1 (Th. 2 Cr. + P 1 Cr)	DSE-1 (Th. 2 Cr. + P 1 Cr)	GE1 (Mandatory)		

			1 Cr.) C3 (Th. 2 Cr. + P 1 Cr)						
	46	II	C4 (Th. 4 Cr. + P 2Cr.) C5 (Th. 4 Cr. + P 1 Cr.) C6 (Th. 2 Cr. + P 1 Cr) C7 (Th. 3)	AECC-2 3 cr	SEC-2 (Th 2 cr)	DSE-2 (Th. 2 Cr. + P 1 Cr)			
Provision to change the stream									
Diploma in Hotel Management(92)		III	C8 (Th. 4 Cr. + P 2Cr.) C9 (Th. 4 Cr. + P 1 Cr.) C10(Th. 2 Cr. + P 1 Cr) C11 (Th. 2 Cr. + P 1 Cr)	AECC-3 3 cr	SEC-3 3cr	DSE-3 2 cr			
		IV	Industrial Training					15 CR	
Provision to change the Core Papers (Main Subject)									
B.Sc(Hotel Management) UG-(132)	40	V	C12 (Th. 4 Cr. + P 2Cr.) C13 (Th. 4	AECC-4(Th.3 Cr)	SEC-4 (Th.2 Cr)	DSE-4(2 Cr)	GE 3 (Optional)	RP1 (NC audit)	

			Cr. + P 1Cr.) C14 (Th. 2 Cr. + P 1Cr.) C15 (Th. 2 Cr. + P 1Cr.)						
		VI	C16 (Th. 4 Cr. + P 2Cr.) C17 (Th. 4 Cr. + P 1Cr.) C18 (Th. 2 Cr. + P 1Cr.) C19 (Th. 2 Cr. + P 1Cr.)	AECC-5(Th.3 Cr)	SEC-5(Th.2 Cr)			GE- 1(Th.2Cr)	
Provision to change the Core Papers (Main Subject)									
Bachelor of Hotel Management and Catering technology UG -R (184)	52	VII	C20 (Th. 4 Cr. + P 2Cr.) C21 (Th. 4 Cr. + P 1Cr.) C22 (Th. 2 Cr. + P		SEC-6(Th.2 Cr)	DSE-5(2 Cr)	GE 4 (Mandatory)	RP1(2 Credit)	

			1Cr.) C23 (Th. 2 Cr. + P 1Cr.)						
	VIII		C24 (Th. 4 Cr. + P 2Cr.) C25 (Th. 4 Cr. + P 1Cr.) C26 (Th. 2 Cr. + P 1Cr.) C27 (Th. 2 Cr. + P 1Cr.)	AECC-6 (Th.3 Cr)	SEC-7(Th.2 Cr)	DSE-6(2 Cr)	GE 4 (Mandatory)		
		Total Credits	T- 83 P- 33	18	T-15 C- 1	T-12 P - 2	2	2	15
		Grand Total	183						



Format-2

IIMTU-NEP Implementation: Exit Points

Programme	Year	Semester (15 weeks)	Paper	Credit	Periods per Week	Periods (Hours) per Semester	Paper Title	Unit (Periods per semester)	Prerequisite	Elective (For other faculty)
CERTIFICATE COURSES -----	FIRST YEAR	SEMESTER -I	i) C1(Th.4 Cr.+ P2 Cr)	6	8	96	FUNDAMENTALS OF FOOD PRODUCTION	4		
			ii) C2 (Th.4 Cr.+ P1 Cr)	5	6	72	FUNDAMENTALS OF FOOD AND BEVERAGE SERVICE	4		
			iii) C3 (Th.2 Cr.+ P1 Cr)	3	4	48	FUNDAMENTALS OF ACCOMMODATION OPERATIONS	4		
			iv) AECC-1 (Th.3 Cr)	3	3	36	ENGLISH COMMUNICATION	5		
			v) SEC-1 (Th.2 Cr + P1Cr)	3	4	48	FUNDAMENTALS OF COMPUTERS	4		
			vi) DSE-1 (Th.2 Cr+ P1 Cr)	3	4	48	Larder-1/F&B service-1/Fundamentals of Front Office	4		
			vii) GE-1(Mandatory)							
			Sports, Spiritual	NC	1	15	NC			
			Research project/ Industry Training/ Internship Survey							

SEMESTER - II	iv) C4(Th.4 Cr.+ P2 Cr)	6	8	96	FOOD PRODUCTION	4		
	v) C5(Th.4 Cr.+ P1 Cr)	5	6	72	FOOD AND BEVERAGE SERVICE	5		
	vi) C6 (Th.2 Cr.+ P1 Cr)	3	4	48	ACCOMMODATION OPERATIONS			
	vii)C7 (Th.3 Cr)	3	3	36	Environment & Ecology	4		
	ii) AECC-2 (Th.3 Cr)	3	3	36	French	5		
	iii) SEC-2 (Th.2 Cr)	2	2	24	Fundamentals of Digital Marketing	2		
	iv) DSE-2 (Th.2 Cr+ P1 Cr)	3	4	48	Larder-II/F&B service-II/ Front Office	4		
	v) GE-1(Mandatory)					4		
	Sports, Spiritual	NC	1	15	NC			
Research project/ Industry Training/ Internship Survey								

Programme Outcome:

PO1: Apply the in-depth knowledge of hotel, hospitality and tourism industry, and a core area specialization to the solution of complex hotel management problems.

PO2: Understand the impact of the hotel, hospitality and tourism in society at local, regional, national, international level and environmental contexts, and demonstrate the knowledge of need for sustainable development.

PO3: Recognise the need for lifelong learning, and have the preparation and ability to engage in independent and lifelong learning in the broadest context of technological change.

PO4: Use research-based knowledge and research methods including design of experiments, analysis and interpretation of data, and synthesis of the information to provide valid conclusions.

PO5: Apply ethical & value based principles and commit to professional ethics and responsibilities and norms of the management practice

Programme Specific Outcome:

PSO1: Understand and demonstrate the core technical, analytical, and conceptual skills appropriate for hospitality industry.

PSO2: Understand and demonstrate the core technical, analytical, and conceptual skills appropriate for hospitality.

PSO3: Demonstrate an ability to manage the professional preparation, presentation, and service of quality food.

PSO4: Apply the knowledge gained to manage and evaluate functional systems in hospitality and lodging operations.

PSO5: Demonstrate clear understanding and necessity of professional and ethical & environmental responsibilities in all aspects of conduct.

Programme	Year	Semester (15 weeks)	Paper	Credit	Periods per Week	Periods (Hours) per Semester	Paper Title	Unit (Periods per semester)	Prerequisite	Elective (For other faculty)	
DIPLOMA COURSE (92 Credits) -----	SECOND YEAR	SEMESTER - III	Industrial Training	22							
		SEMESTER - IV	i) C8 (Th. 4 Cr. + P 2Cr.) ii) C9 (Th 4 Cr + P 1 Cr) iii) C10 (Th 2 Cr + P 1 Cr) iv) C11 (Th 2 Cr + P 1 Cr) AECC-3(Th.3 Cr) v) SEC-3 vi) DSE-3	6 5 3 3 3 2	8 6 4 4 3 3 3 2	96 72 48 48 36 36 24	FOOD PRODUCTION-II FOOD AND BEVERAGE SERVICE-II ACCOMMODATION OPERATION-II FRONT OFFICE –II HOTEL ENGINEERING HUMAN VALUES & PROFESSIONAL ETHICS FOOD SCIENCE & NUTRITION/ HYGIENE AND SANITATION	4 4 4 4 4 4 4 4			
			Research project/ Industry Training/ Internship Survey								



Programme Outcome:

PO1: Apply the in-depth knowledge of hotel, hospitality and tourism industry, and a core area specialization to the solution of complex hotel management problems.

PO2: Understand the impact of the hotel, hospitality and tourism in society at local, regional, national, international level and environmental contexts, and demonstrate the knowledge of need for sustainable development.

PO3: Recognise the need for lifelong learning, and have the preparation and ability to engage in independent and lifelong learning in the broadest context of technological change.

PO4: Use research-based knowledge and research methods including design of experiments, analysis and interpretation of data, and synthesis of the information to provide valid conclusions.

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Programme Specific Outcome:

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Programme	Year	Semester (15 weeks)	Paper	Credit	Periods per Week	Periods (Hours) per Semester	Paper Title	Unit (Periods per semester)	Prerequisite	Elective (For other faculty)	
UNDER GRADUATE DEGREE (132 Credits)	THIRD YEAR	SEMESTER - V	i) C12 (Th. 4 Cr. + P 2 Cr.)	6	8	96	FOOD PRODUCTION-II	4			
			C13(Th.4 + P1)	5	6	72	FOOD & BEVERAGE SERVICE-II	4			
			C14(Th.2+P1)	3	5	60	FRONT OFFICE-II	4			
			C15(Th.2+P1)	3	5	60	ACCOMMODATION OPERATION-II	4			
			ii) SEC-4(Th.2)	2	2	24	EVENT MANAGEMENT/ FACILITY PLANNING	3			
			iii) DSE-4(Th-2)	2	2	24		4			
			iv) AECC-4(Th-3)	3	3	36	BAR MANAGEMENT/ Introduction to Tourism and Travel Management F&B MANAGEMENT	4			
						*Research project/					

			Industry Training/ Internship Survey						
	SEMESTER - VI	i) C16 (Th. 4 Cr. + P 2Cr.)	6	8	96	Food Production-IV	4		
		C17 (Th.4Cr + P1 Cr)	5	6	72		4		
		C18(Th-2Cr+P1Cr)	3	4	48	Food & Beverage-IV	4		
		C19(Th-2Cr+P1 Cr)	3	4	48	Front Office-V	4		
		ii) SEC-5(Th.2 Cr)	2	2	24	Accommodation operation-V	4		
		iii) AECC-5(Th.3Cr)	3	3	36	Human Resource Management/Hotel Accountancy	4		
		GE-1				Hotel Law			
		i) C12 (Th. 4 Cr. + P 2Cr.)							
		*Research project/ Industry Training/ Internship Survey							

*Research Topic may be selected from any one of 02 core papers.

Programme Outcome:

PO1: Apply the in-depth knowledge of hotel, hospitality and tourism industry, and a core area specialization to the solution of complex hotel management problems.

PO2: Understand the impact of the hotel, hospitality and tourism in society at local, regional, national, international level and environmental contexts, and demonstrate the knowledge of need for sustainable development.

PO3: Recognise the need for lifelong learning, and have the preparation and ability to engage in independent and lifelong learning in the broadest context of technological change.

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PO5: Apply ethical & value based principles and commit to professional ethics and responsibilities and norms of the management practice

Note: Correlation between CO/PO/PSO3 are to be established by bloom taxonomy:

Programme Specific Outcome:

PSO1: Understand and demonstrate the core technical, analytical, and conceptual skills appropriate for hospitality industry.

PSO2: Understand and demonstrate the core technical, analytical, and conceptual skills appropriate for hospitality.

PSO3: Demonstrate an ability to manage the professional preparation, presentation, and service of quality food.

PSO4: Apply the knowledge gained to manage and evaluate functional systems in hospitality and lodging operations.

PSO5: Demonstrate clear understanding and necessity of professional and ethical & environmental responsibilities in all aspects of conduct.

Programme	Year	Semester (15 weeks)	Paper	Credit	Periods per Week	Periods (Hours) per Semester	Paper Title	Unit (Periods per semester)	Prerequisite	Elective (For other faculty)
UNDER GRADUATE DEGREE (R) (184 Credits)	FOURTH YEAR	SEMESTER - VII	i) C20	6	8	96	Food Production-IV	4		
			((Th.4Cr+P2Cr)	5	6	72	Food & beverage	4		
			C21 (Th.4Cr+P1 Cr)	3	4	48	Service-IV	4		
			C22 (Th.2 Cr+P 1 Cr)	3	4	48	Front Office-IV	4		
			C23 (Th.2 Cr+ P 1 Cr)	2	2	24	Accommodation Operations-IV	4		
				2	2	24		4		
									Research Methodology	4

		ii) SEC-6 (Th.2 Cr) iii) DSE-5 (Th.2 Cr)				Indian Regional cuisine/Bakery Science			
		*Research project/ Industry Training/ Internship Survey	2	4	48	Research Project			
	SEMESTER - VIII	C24 ((Th.4Cr+P2Cr)	6	8	96	Food production-V	4		
		C25 (Th.4Cr+P1 Cr)	5	6	72	FOOD AND BEVERAGE	4		
		C26 (Th.2 Cr+P 1 Cr)	3	4	48	SERVICE MANAGEMENT	4		
		C27 (Th.2 Cr+ P 1 Cr)	3	4	48	MANAGEMENT INFORMATION SYSTEM	4		
			2	2	24	ACCOMMODATION MANAGEMENT	4 4		
		SEC-7(Th.2Cr)	2	2	24				
		DSE-6 (Th.2 Cr)	3	3	36	Cyber Security	4		
		AECC-6 (Th.3 Cr)				Financial Management/Tourism & Hotel Economics Entrepreneurship Development			
			*Research project/ Industry Training/ Internship Survey						
*Dissertation report will be evaluated by external & internal examiners & Research topic may be selected from the main core paper									



Programme Outcome:

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PO4: Use research-based knowledge and research methods including design of experiments, analysis and interpretation of data, and synthesis of the information to provide valid conclusions.

PO5: Apply ethical & value based principles and commit to professional ethics and responsibilities and norms of the management practice.

Programme Specific Outcome:

PSO1: Understand and demonstrate the core technical, analytical, and conceptual skills appropriate for hospitality industry.

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Foramt-3

IIMTU-NEP IMPLEMENTATION

Year : I/ Semester : I

Programme: Certificate / Diploma / UG		Year: I
Class:		Semester: I
Credits Theory: 4	Subject: FUNDAMENTALS OF FOOD PRODUCTION	
Course Code: NBHM-111	Title: FUNDAMENTALS OF FOOD PRODUCTION	
Course Objectives: The students will get knowledge about:- 1. History of cooking, Culinary History & Hierarchy of Kitchen department 2. Various methods of cooking food and types of sauces 3. Basic principles of food production: Vegetable, Stocks & soups 4. Commodities: Fats & oils, raising agents and thickening agents		
Nature of Paper: Core		
Minimum Passing Marks/Credits:40% Marks / 2 credit		
L: 4 T: 0 P:0(In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	INTRODUCTION TO COOKERY Levels of skills and experiences, Attitudes and behaviour in the kitchen, Personal hygiene in kitchen, Cleaning and up keep of working area, Various uniforms & protective clothing, Importance and use of safety procedure in handling equipment CULINARY HISTORY Origin of modern cookery HIERARCHY OF KITCHEN Classical Brigade, modern staffing of kitchen personnel in various category hotels Roles and duties of executive chef, Duties and responsibilities of various chefs, Co-operation with other departments. AIMS & OBJECTS OF COOKING FOOD Aims and objectives of cooking food, Techniques used in pre-preparation of food, Techniques used in preparation of food	15
II	METHODS OF COOKING FOOD Principles of :Grilling, Roasting ,Frying ,Broiling, Poaching ,Boiling, Baking, Care and precautions to be taken, Selection of food for each type of cooking SAUCES Classification of sauces ,Recipes for mother sauces and their derivatives, Storage & precautions while making sauces	10

III	<p>BASIC PRINCIPLES OF FOOD PRODUCTION VEGETABLE COOKERY Introduction – classification of vegetables, Cuts of vegetables, Classification of fruits, Uses of fruits & vegetables in cookery</p> <p>STOCKS Definition of stock, Types of stock, Preparation of various stocks ,Recipes of various stocks ,Storage of stocks, Uses of stocks, Care and precautions to be taken while preparing stocks.</p> <p>SOUPS Classification with examples, Basic recipes of Consommé with 10 Garnishes</p>	10
IV	<p>COMMODITIES: Shortenings (Fats & Oils) Role of Shortenings , Varieties of Shortenings , Advantages and Disadvantages of using various ,Shortenings, Fats & Oil – Types, varieties</p> <p>Raising Agents Classification of Raising Agents, Role of Raising Agents Actions and Reactions</p> <p>Thickening Agents :Classification of thickening agents, B. Role of Thickening agents</p> <p>Sugar - Importance of Sugar , Types of Sugar, Cooking of Sugar – various</p>	10
<p>REFERENCE BOOKS: Theory of Cookery- K.Arora The Art of Culinary Preparations Modern Cookery : Thangam E Phillip Vol-1 & Vol-2</p>		
If the course is available as Generic Elective then the students of following departments may opt it.		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		15
2) Presentations /Seminar		05
3) Assignments		05
4) Research Project Report Seminar On Research Project Report		0
5) ESE		75
Total:		100
Prerequisites for the course:		
<p>Course Learning Outcomes: CO1-Students will be able to demonstrate essential skills and knowledge in cookery, including proper personal hygiene practices CO2-Interpret of the culinary history and the origin of modern cookery; comprehend the hierarchy of kitchen personnel in various categories of hotels. CO3-Recognize the roles and responsibilities of kitchen staff along with the importance of effective cooperation with other departments CO4-Students will be able to proficiently utilize different cooking methods and classify the mother sauces CO5-Classify and utilize vegetables and fruits in cookery, prepare various stocks and demonstrate knowledge of soup & Consommé CO6-Identify and evaluate different shortenings, fats, and oils, classification and role of raising agents, thickening agents.</p>		

**IIMTU-NEP IMPLEMENTATION
Year –I / Semester –I**

Programme: Certificate / Diploma / UG		Year: I
Class:		Semester: I
Credits Theory: 4	Subject: FUNDAMENTALS OF FOOD AND BEVERAGE SERVICE	
Course Code:NBHM-112	Title: FUNDAMENTALS OF FOOD AND BEVERAGE SERVICE	
<p>Course Objectives: The Student will get knowledge about:</p> <ol style="list-style-type: none"> 1. Introduction and growth of hospitality in India and types of catering, Departmental Organization and attributes of a waiter. 2. Familiarization & Selection of various equipment's used in service 3. Various F & B Outlets and ancillary departments 4. Different non-alcoholic beverages with their preparation and services. 		
Nature of Paper: Core		
Minimum Passing Marks/Credits: 40% Marks / 2 credit		
<p>L: 4 Credits T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)</p>		
Unit	Contents	No. of Lectures Allotted
I	<p>THE HOTEL & CATERING INDUSTRY Introduction to the Hotel Industry and its growth in India. Role of various Catering establishments in the travel/tourism industry. Types of F&B operations Classification of catering: Residential & Non-residential, Commercial, Welfare Catering - Industrial/Institutional and Transport catering such as air, road, rail, sea, etc.</p> <p>DEPARTMENTAL ORGANISATION & STAFFING Organisation structure of F&B department of 5 star hotel, Key staff of various types of F&B operations, French terms related to F&B staff, Duties & responsibilities of F & B staff, Attributes of a waiter Personal hygiene, Grooming of F & B staff, Inter-departmental relationships</p>	15
II	<p>F & B SERVICE EQUIPMENT Familiarization & Selection factors of: Crockery, Cutlery, Hollowware, Flatware, Glassware, All other equipment used in F&B Service, French terms related to the above</p>	10
III	<p>FOOD SERVICE AREAS (F & B OUTLETS) Coffee Shop, Fast Food (Quick Service Restaurants), Specialty</p>	10

	Restaurants, Cafeteria, Grill Room, Bar, Vending Machines, Discotheque, Banquets, Kiosks, IRD etc. ANCILLIARY DEPARTMENTS F&B Store, Pantry, Linen room ,Food pick-up area, Kitchen stewarding (KST)	
IV	NON-ALCOHOLIC BEVERAGES Classification (Nourishing, Stimulating and Refreshing beverages) Juices, Soft Drinks Mocktails Coffee –Its Origin & Manufacturing ,Types of coffee & Brands Tea - its Origin & Manufacturing , Types of tea &its Brands Cocoa & Malted Beverages - Their origin & Manufacture	10
Reference / Text Books:		
1. Food & beverage training manual-Sudhir Andrews 2. Food & Beverage Service – Singaravelavan 3. Food & Beverage Service – S N Bagchi 4. Food and beverage service-D.R.Lilicrap 5. Lexicon of Hospitality – Deepanshu, Nitin		
If the course is available as Generic Elective then the students of following departments may opt it. NA		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		15
2) Presentations /Seminar		05
3) Assignments		05
4) Research Project Report		-
Seminar On Research Project Report		-
5) ESE		75
Total:		100
Prerequisites for the course:		
Course Learning Outcomes:		
At the end of course the student will learn about:-		
CO1: Demonstrate a comprehensive understanding of the hotel industry and its growth in India.		
CO2: Review the significant role of different catering establishments in the travel/tourism industry		
CO3: Students will be able to illustrate and select suitable crockery, cutlery, and other F & B service equipment, while also recognizing the corresponding French terms		
CO4: Students will be able to identify and comprehend a wide range of food service areas in the F & B industry and their unique features		
CO5: Capable to manage and coordinate ancillary departments in F & B operations and interdepartmental coordination for efficient F & B service operations.		
CO6: Students will be able to classify and differentiate beverages and by understanding their origins.		

IIMTU-NEP IMPLEMENTATION
Year - I/ Semester- I

Programme: Certificate / Diploma / UG		Year: I
Class:		Semester : I
Credits Theory: 4	Subject: FUNDAMENTALS OF ACCOMMODATION OPERATIONS	
Course Code: NBHM-113	Title: FUNDAMENTALS OF ACCOMMODATION OPERATIONS	
Course Objectives: The students will get knowledge about:- 1. Importance and Responsibility of Housekeeping department and its different sections and organization structure 2. Type of guest rooms with their sizes and facilities provided. 3. Procedure of cleaning different status of room. 4. Classification and selection criteria of cleaning equipment's and cleaning agent.		
Nature of Paper: Core		
Minimum Passing Marks/Credits: 40% Marks / 1 credit		
L: 4 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Housekeeping As A Department: Importance of housekeeping department. Responsibilities of housekeeping department and layout of housekeeping department. Interdepartmental co-operation & co-ordination of Housekeeping. Different sections of Housekeeping departments. Organization Structure Of Housekeeping Department: Small hotels, Medium hotels, large hotels. Duties & responsibilities of Executive Housekeeping. Duties & responsibilities of various Housekeeping Staff.	08
II	Guest Rooms- Types of guest room with sizes. Guest room status report. Floor rules, Service and facilities offered by various hotels.	05
III	Cleaning Organization Principles of cleaning, Method of organizing cleaning, Frequency of cleaning daily, periodic and special. Design features that simplify cleaning.	05
IV	Cleaning equipment: General considerations & selections, Classification & Types of equipments, Floor trolley, Vacuum Cleaner etc. Method of use & mechanism for each type, Care & maintenance. Cleaning agents: General criteria for selection, Classification.	10
Reference books:		

Sudhir Andrews: Hotel Housekeeping
 Joan C. Branson: Hotel, Hostel & Hospital Housekeeping
 Georgira Tucker: The Professional Housekeeper
 Rose Mary & Heinemann: Housekeeping Management for Hotels
 Devid Allen, Hutchinson: Accommodation & Cleaning Services
 G. Raghubalan – Hotel Housekeeping

If the course is available as Generic Elective then the students of following departments may opt it.

Evaluation/Assessment Methodology

	Max. Marks
1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	02
3) Assignments	03
4) Research Project Report Seminar On Research Project Report	
5) ESE	35
Total:	50

Prerequisites for the course:

Course Learning Outcomes:

At the end of course the student will learn about:-

CO1-Discuss the importance and responsibilities of the Housekeeping department in a hospitality organization.

CO2-Familiarize with the different sections and organizational structure of the Housekeeping department.

CO3-Identify and describe the types of guest rooms and their facilities

CO4-Recognize the cleaning procedures for different room statuses.

CO5-Illustrate the classification and selection criteria of cleaning equipment and agents.

CO6-Build practical knowledge to maintain cleanliness, hygiene, and guest satisfaction in the Housekeeping department.

**IIMTU-NEP IMPLEMENTATION
Year-I / Semester- I**

Programme: Certificate / Diploma		Year: I
Class:		Semester : I
Credits Theory: 2	Subject: LARDER-I	
Course Code:NBHM-114A	Title: LARDER-I	
Course Objectives: The students will get knowledge about:- 1. Staff organization & Layout of Larder Department 2. Maintenance & care of Larder Equipments 3. Classification of Hors d'oeuvre and salad 4. Various types of forcemeat and Carving		
Nature of Paper: DSE		
Minimum Passing Marks/Credits: 40% Marks / 1 credit		
L:2 T:0 P:0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Organization and Layout of Larder department. Functions of Larder department. Duties and responsibilities of Larder hierarchy.	10
II	Larder control Maintenance & upkeep of larder equipment and supplies, Cleaning and care of Larder equipment	05
III	Introduction and classification of Hors d'oeuvre and salads. Uses and examples of Hors d'oeuvre and salads	05
IV	Forcemeat- Introduction, Types and uses. Sausages- Introduction, Types and uses. Decorative work of vegetables and fruit carvings.	08
Reference / Text Books: Reference books: 1. Cold Kitchen –DD Sharma 2. Theory of catering- Ronald Kinton		
If the course is available as Generic Elective then the students of following departments may opt it. 1. Anyone can opt		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		10
2) Presentations /Seminar		02
3) Assignments		03
4) Research Project Report Seminar On Research Project Report		0
5) ESE		35

Total:	50
Prerequisites for the course:	
Course Learning Outcomes: At the end of course the student will learn about:- CO1-Summarize the organization and layout of the Larder Department, including staff roles and workstation setup CO2-Express proper maintenance and care techniques for larder equipment. CO3-Classify and identify different types of Hors d'oeuvre, salads, forcemeat, and carving techniques. CO4-Develop practical skills in preparing and presenting Hors d'oeuvre, salads, forcemeat, and carving. CO5-Recognize the importance of attention to detail and creativity in the Larder Department's operations. CO6-Invent a comprehensive understanding of the significance of the Larder Department in a professional kitchen environment.	

**IIMTU-NEP IMPLEMENTATION
Year-I / Semester- I**

Programme: Certificate / Diploma		Year: I
Class:		Semester: I
Credits Theory:	Subject: Food & Beverage Service- I	
Course Code: NBHM-114B	Title: Food & Beverage Service- I	
Course Objectives: The students will get knowledge about: 1. Various methods of KOT flow system and order taking 2. Various type of Breakfast 3. Buffet layout and toasting procedure 4. Room service operations and bar operations		
Nature of Paper: DSE		
Minimum Passing Marks/Credits: 40% Marks / 1 credit		
L: 2 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Simple methods of restaurant sales, controls - K.O.T. flow and billing. Computerized order taking and billing	10
II	Breakfast - English, American, Continental and Indian Breakfast (laying & service). Ice creams/Sundaes! Shakes Different types and their service.	05
III	Knowledge – Buffet, Layout, Display & Service Banquets, inquiry forms, sitting space, seating arrangements, service formalities, toast procedures.	05
IV	Room Service – Centralized and decentralized Room service of breakfast, snacks, lunch, dinner, Beverages alcoholic or non-alcoholic, Room Service flow chart. Bar layout, operation and licensing.	10
Reference / Text Books: Food and beverage service- Singarabelavan Food and beverage service- Lily crap		
If the course is available as Generic Elective then the students of following departments may opt it. 1. NA		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		10
2) Presentations /Seminar		02
3) Assignments		03
4) Research Project Report Seminar On Research Project Report		0

5) ESE	35
Total:	50
Prerequisites for the course:	
<p>Course Learning Outcomes: At the end of course the student will be able to:- CO1-Understand different methods of KOT flow and order taking CO2-Identify various types of breakfast offerings. CO3- Learn buffet layout and toasting procedures. CO4-Gain knowledge of room service and bar operations. CO5-Develop practical skills in managing KOT flow, breakfast preparation, buffet setup, and room service and bar operations. CO6-Enhance understanding of efficient and personalized service in the hospitality industry.</p>	

**IIMTU-NEP IMPLEMENTATION
Year-I / Semester- I**

Programme: Certificate / UG		Year: I
Class:		Semester: I
Credits Theory:2	Subject: FUNDAMENTALS OF FRONT OFFICE OPERATIONS	
Course Code: NBHM-114C	Title: FUNDAMENTALS OF FRONT OFFICE OPERATIONS	
Course Objectives: The students will get knowledge about: 1. Introduction to Tourism, Hospitality and Hotel Industry and its Evolution. 2. Classification of Hotels. 3. Types of rooms, food plan, Tariff and room rent. 4. Front Office Organization. 5. Basic Terminologies of front office.		
Nature of Paper: DSE		
Minimum Passing Marks/Credits: 40% Marks / 1 credit		
L: 2 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	INTRODUCTION TO TOURISM, HOSPITALITY & HOTEL INDUSTRY Tourism and its importance, Hospitality and its origin Hotels, their evolution and growth	05
II	CLASSIFICATION OF HOTELS Size, Star, Location & clientele, Ownership ,basis, Independent hotels Management contracted hotel, Chains, Franchise/Affiliated, Supplementary accommodation Time shares and condominium TIME SHARE & VACATION OWNERSHIP What is time share? Referral chains & condominiums How is it different from hotel business? Classification of timeshares Types of accommodation and their size	10
III	TYPES OF ROOMS Single, Double, Twin, Suites	05
IV	FRONT OFFICE ORGANIZATION Brief Introduction to hotel core area with a special reference to Front office. Function areas, Front office hierarchy, Duties and responsibilities, Personality traits, Layout Front office equipment (non automated, semi automated and automated), Functions, Procedures and records. Various Terms related to Front Office.	10

Reference / Text Books:	
REFERENCE BOOKS	
Hotel Front Office Management – James. A. Bardi	
Front Office Management – S.K. Bhatnagar	
If the course is available as Generic Elective then the students of following departments may opt it.	
1. NA	
Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	02
3) Assignments	03
4) Research Project Report Seminar On Research Project Report	
5) ESE	35
Total:	50
Prerequisites for the course:	
Course Learning Outcomes:	
At the end of course the student will be able to:-	
CO1-Contrast the tourism, hospitality, and hotel industry and its evolution.	
CO2-Identify and classify hotels based on their characteristics.	
CO3-Categorize about different room types, food plans, tariffs, and rates	
CO4-Design the organization and structure of the front office department	
CO5-Identify with basic front office terminologies.	
CO6-Develop practical skills in front office procedures and customer service.	

IIMTU-NEP IMPLEMENTATION

Year : I / Semester : I

Programme: Certificate / Diploma / UG		Year: I
Class:		Semester : I
Credits:-02 Theory:2	FUNDAMENTALS OF COMPUTERS	
Course Code:SEC-111	FUNDAMENTALS OF COMPUTERS	
Course Objectives:		
1. Computer components and classification, Generation of Computers. 2. Concept and user interface of operating systems 3. Basics of Office suite 4. Basics of computer network and applications of internet		
Nature of Paper: SEC		
Minimum Passing Marks/Credits: 40% / 1 Credit		
L:02 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Knowing computer: What is Computer, Basic Applications of Computer; Components of Computer System, Classification of Computers, Generation of Computers, Central Processing Unit (CPU), Keyboard and Mouse, Other input/output Devices, Computer Memory, Concepts of Hardware and Software; Connecting keyboard, mouse, monitor and printer to CPU and checking power supply.	05
II	Operating Computer using GUI Based Operating System: What is an Operating System; Basics of Popular Operating Systems; The User Interface, Using Mouse; Using right Button of the Mouse and Moving Icons on the screen, Use of Common Icons, Status Bar, Using Menu and Menu-selection, Running an Application, Viewing of File, Folders and Directories, Creating and Renaming of files and folders, Opening and closing of different Windows; Using help; Creating Short cuts, Basics of O.S Setup; Common utilities	05
III	Understanding Word Processing: Word Processing Basics; Opening and Closing of documents; Text creation and Manipulation; Formatting of text; Table handling; Spell check, language setting and thesaurus; Printing of word document Using Spread Sheet: Basics of Spreadsheet; Manipulation of cells; Formulas and Functions; Editing of Spread Sheet, formatting of content, creation of table and charts, Printing of Spread Sheet. Making Small Presentation: Basics of presentation software; Creating Presentation; Preparation and Presentation of Slides; Slide Show; Taking printouts of presentation / handouts.	10

IV	Introduction to Internet , WWW and Web Browsers: Basic of Computer networks; LAN, WAN; Concept of Internet; Applications of Internet; connecting to internet; What is ISP; Knowing the Internet; Basics of internet connectivity related troubleshooting, World Wide Web; Web Browsing software, Search Engines; Understanding URL; Domain name; IP Address; Using e-governance website	05
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Reference / Text Books:
Management Information Systems, Effy Oz.
The Complete Reference 2000.
Computer Fundamentals
 Goel, Anita Pearson
Computer Fundamentals: Concepts, Systems & Applications
 Sinha, P. K/ Sinha, P. 3rd ed BPB

If the course is available as Generic Elective then the students of following departments may opt it. :-
 NIL

Evaluation/Assessment Methodology

	Max. Marks
1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	02
3) Assignments	03
4) Research Project Report Seminar On Research Project Report	35
5) ESE	35
Total:	50

Prerequisites for the course:

Course Learning Outcomes:
 CO1-Demonstrate computer components, their classification, and the evolution of computers.
 CO2-Discuss with operating systems and their user interfaces.
 CO3-Develop proficiency in using office suite software.
 CO4-Generate a basic understanding of computer networks and internet applications.
 CO5-Apply knowledge to effectively utilize computer systems for various tasks.
 CO6-Assess common computer issues and perform basic maintenance tasks.

**IIMTU-NEP IMPLEMENTATION
Year - I / Semester- I**

Programme: Certificate / Diploma / UG		Year: I
Class:		Semester : I
Credits Theory:3	Subject: ENGLISH COMMUNICATION	
Course Code: NHU-111	Title: ENGLISH COMMUNICATION	
Course Objectives:		
1.To detail about the importance of effective communication 2. To offer sound knowledge on communication skills in various contexts. 3. To encourage students to improve spoken skills 4. To develop good reading skill. 5. To learn the learners improve Writing skills.		
Nature of Paper: AECC		
Minimum Passing Marks/Credits: 40% Marks/ 1.5 credit		
L:3 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Introduction to Communication <ul style="list-style-type: none"> • Nature and Process of Communication • Levels of Communication • Language as a tool of Communication 	05
II	Language of Communication <ul style="list-style-type: none"> • Verbal and Non-Verbal • Spoken and Written • Personal, Social and Business • Barriers to Communication (Intra-personal, Inter-personal and Organizational communication) 	05
III	Speaking Skills <ul style="list-style-type: none"> • Monologue • Dialogue • Group Discussion (Methodology & Guidelines) • Interview (Types & Frequently Asked Questions) • Public Speaking (Dos & Don'ts) 	05
IV	Reading and Understanding <ul style="list-style-type: none"> • Reading Comprehension • Difference between Abstract & Summary • Paraphrasing • Precis Writing 	05
V	Writing Skills <ul style="list-style-type: none"> • Notices, Agenda , Minutes of Meeting 	10

	<ul style="list-style-type: none"> • Letter writing (Formal & Informal) • Email Writing • Report Writing (Kinds, Structure) 	
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Reference / Text Books:

1. Fluency in English- Part II, Oxford University Press, 2006.
2. Business English, Pearson, 2008.
3. Language, Literature and Creativity, Orient Blackswan, 2013.
4. Language through Literature (forthcoming) ed. Dr. Gauri Mishra, Dr Ranjana Kaul, Dr Brati Biswas
5. Oxford Guide to writing and speaking , John Seely, O.U.P
6. Effective Technical Communication, M. Asraf Rizvi, Tata McGraw Hill
7. English Grammar & composition, Wren & Martin

If the course is available as Generic Elective then the students of following departments may opt it.

Evaluation/Assessment Methodology

	Max. Marks
1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	02
3) Assignments	03
4) Research Project Report Seminar On Research Project Report	
5) ESE	35
Total:	50

Prerequisites for the course:

Course Learning Outcomes:

At the end of course the student will be able to:-

- CO1- Review the importance of effective communication in various contexts.
- CO2- Quote the knowledge and skills in communication for different purposes.
- CO3- Integrate the spoken communication skills through practice and feedback.
- CO4- Develop strong reading comprehension abilities.
- CO5- Compose the writing skills for effective written communication.
- CO6- Support a growth mindset for continuous improvement in communication abilities.

IIMTU-NEP IMPLEMENTATION

Year : I / Semester : I

Programme: Certificate / Diploma / UG		Year: I
Class:		Semester : I
Credits:-NC Theory: NC	Subject: INDUSTRIAL VISIT/SEMINAR/PRESENTATION ON THE REPORT	
Course Code: NECC-111	Title: INDUSTRIAL VISIT/SEMINAR/PRESENTATION ON THE REPORT	
Course Objectives:		
1. To have an idea about the actual working of the organization. 2. Glimpse of actual operations & facilities in the Hospitality Industry		
Nature of Paper: NECC		
Minimum Passing Marks/Credits:		
L:02 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Students have to give a presentation on their observations during their industrial visits.	
Reference / Text Books: NA		
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESE		25
Total:		25
Prerequisites for the course:		
Course Learning Outcomes:		
1. NA		

IIMTU-NEP IMPLEMENTATION

Year : I / Semester : I

Programme: Certificate / Diploma / UG		Year: I
Class:		Semester : I
Credits:-NC Theory: NC	UNIVERSITY SOCIAL RESPONSIBILITIES –COMMUNITY OUTREACH	
Course Code: NECC-112	UNIVERSITY SOCIAL RESPONSIBILITIES –COMMUNITY OUTREACH	
Course Objectives:		
1. To inculcate a sense of responsibility towards the society. 2. To develop a sense of responsibilities towards community outreach.		
Nature of Paper: NECC		
Minimum Passing Marks/Credits:		
L:02 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	This activity is an essential part of the curriculum which believes that when we are taking from the society then it is our moral duty to give something back to the society. It also develops habit of helping others in the students.	
Reference / Text Books:NA		
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESE		25
Total:		25
Prerequisites for the course:		
Course Learning Outcomes: NA		

IIMTU-NEP IMPLEMENTATION

Year : I / Semester : I

Programme: Certificate / Diploma / UG		Year: I
Class:		Semester : I
Credits:-NC	SANSKRIT / SPIRITUAL	
Theory:NC		
Course Code:	SANSKRIT / SPIRITUAL	
MV-111		
Course Objectives:		
1. To develop moral values & the values of “Karma” in Life		
Nature of Paper: MV		
Minimum Passing Marks/Credits:		
L:02		
T:0		
P: 0 (In Hours/Week)		
Theory - 1 Hr. = 1 Credit		
Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Students are taught the basics of Sanskrit / spiritual teaching from The Bhagwat Gita. The main motive of this course is to develop moral values in students.	
Reference / Text Books:		
NA		
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		25
2) Presentations /Seminar		
3) Assignments		
4) Research Project Report Seminar On Research Project Report		
5) ESE		
Total:		25
Prerequisites for the course:		
Course Learning Outcomes: NA		

IIMTU-NEP IMPLEMENTATION

Year : I / Semester: I

Programme: Certificate / Diploma / UG		Year: I
Class:		Semester : I
Credits:-NC	SPORTS	
Theory: NC		
Course Code:SPT-111	SPORTS	
Course Objectives:		
1. To involve them team spirit.		
2. To make them aware about being physically fit.		
Nature of Paper: NECC		
Minimum Passing Marks/Credits:		
L:02		
T:0		
P: 0 (In Hours/Week)		
Theory - 1 Hr. = 1 Credit		
Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Students are encouraged to play various games of their choice whether indoor or outdoor. Like ; carrom, chess, table tennis, football, basketball etc.	
Reference / Text Books:		
NA		
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		25
2) Presentations /Seminar		
3) Assignments		
4) Research Project Report Seminar On Research Project Report		
5) ESE		
Total:		25
Prerequisites for the course:		
Course Learning Outcomes: NA		

**IIMTU-NEP IMPLEMENTATION
Year-I / Semester- I**

Programme: Certificate / Diploma / UG		Year: 1
Class:		Semester: I st
Credits Practical: 4	Subject: FUNDAMENTALS OF FOOD PRODUCTION LAB	
Course Code: NBHM –111P	Title: FUNDAMENTALS OF FOOD PRODUCTION LAB	
Course Objectives: The student will get knowledge about :- 1. Identification of various kitchen equipment. 2. Classification and various vegetable cuts. 3. Preparation of various kind of stock and Identification of cooking ingredients. 4. Basic cooking techniques. 5. Preparation of Menus. 6. Bread Making.		
Nature of Paper: Core		
Minimum Passing Marks/Credits:40% Marks / 1 Credit		
L: 0 T: 0 P: 4 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	i) Equipments - Identification, Description, Uses & handling ii) Hygiene - Kitchen etiquettes, Practices & knife handling iii) Safety and security in kitchen	01 05
II	i) Stocks - Types of stocks (White and Brown stock) ii) Fish stock SAUCES - Basic mother sauces Béchamel, Espagnole, Veloute, Hollandaise , Mayonnaise, Tomato	01
III	BREAD MAKING Demonstration & Preparation of Simple and enriched bread recipes. Bread Rolls (Various shapes)	01
IV	MENU PREPARATIONS - 08 Menus	08
Reference / Text Books: Modern Cookery (Vol-1 & 2), The Art of Culinary Preparations		
If the course is available as Generic Elective then the students of following departments may opt it.		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		0
2) Presentations /Seminar		10
3) Assignments		10
4) Research Project Report		0

Seminar On Research Project Report	0
5) ESE	30
Total:	50

Prerequisites for the course:

Course Learning Outcomes:

By the end of this course student would be able to:-

- CO1- Identify and utilize the various kitchen equipment effectively.
- CO2- Classify and execute different vegetable cuts with precision.
- CO3- Prepare a variety of stocks and identify cooking ingredients accurately.
- CO4- Apply basic cooking techniques to achieve desired results.
- CO5- Design and utilize mother sauces in culinary preparations.
- CO6- Develop skills in bread making for producing quality bread products.

**IIMTU-NEP IMPLEMENTATION
Year-I / Semester- I**

Programme: Certificate / Diploma / UG		Year: I
Class:		Semester: I
Credits Practical:2	Subject: FUNDAMENTALS OF FOOD AND BEVERAGE SERVICE LAB-I	
Course Code: NBHM-112P	Title: FUNDAMENTALS OF FOOD AND BEVERAGE SERVICE LAB-I	
Course Objectives: The student will get knowledge about :- 1) Various equipment used in restaurant service. 2) Various cleaning and polishing methods. 3) Basic service techniques.		
Nature of Paper: Core		
Minimum Passing Marks/Credits: 40% Marks / 1 Credit		
L:0 T:0 P: 2 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Food Service areas – Induction & Profile of the areas Ancillary F&B Service areas – Induction & Profile of the areas Familiarization of F&B Service equipment Care & Maintenance of F&B Service equipment	03
II	Cleaning / polishing of EPNS items by: Plate Powder method, Polivit method, Silver Dip method, Burnishing Machine	02
III	Basic Technical Skills Task-01: Holding Service Spoon & Fork Task-02: Carrying a Tray / Salver Task-03: Laying a Table Cloth Task-04: Changing a Table Cloth during service Task-05: Placing meal plates & Clearing soiled plates Task-06: Stocking Sideboard Task-07: Service of Water Task-08: Using Service Plate & Crumbing Down Task-09: Napkin Folds Task-10: Changing dirty ashtray Task-11: Cleaning & polishing glassware	05
IV	Tea – Preparation & Service Coffee - Preparation & Service Juices & Soft Drinks - Preparation & Service, Mocktails Juices, Soft drinks, Mineral water, Tonic water	05

Cocoa & Malted Beverages – Preparation & Service	
Reference / Text Books:	
1. Mastering restaurant service-H.L. craschnell and G Nobis	
2. Food abd beverage training manual-Sudhir Andrews	
3. The waiter-fuller and curie	
4. Food and beverage service-D.R. Liilicrap	
5. Modern restaurant service –John fuller	
6.Essential table service-John fuller	
If the course is available as Generic Elective then the students of following departments may opt it.	
Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	0
2) Presentations /Seminar	05
3) Assignments	05
4) Research Project Report	0
Seminar On Research Project Report	0
5) ESE	15
Total:	25
Prerequisites for the course:	
Course Learning Outcomes:	
By the end of this course student would be able to:-	
CO1- Discuss the purpose and profile of food service and ancillary F&B service areas.	
CO2- Review with F&B service equipment and learn proper care and maintenance techniques.	
CO3- Develop proficiency in cleaning and polishing EPNS (Electroplated Nickel Silver) items using various methods.	
CO4- Develop proficiency in basic technical skills essential for food and beverage service.	
CO5- Determine comprehensive knowledge and skills in the preparation and service of tea.	
CO6- Discuss the preparation techniques and service standards for juices, soft drinks, mineral water, and tonic water.	

**IIMTU-NEP IMPLEMENTATION
Year-I / Semester- I**

Programme: Certificate / Diploma / UG		Year: I
Class:		Semester : I
Credits Practical:	Subject: FUNDAMENTALS OF ACCOMMODATION OPERATIONS LAB-I	
Course Code: NBHM-113P	Title: FUNDAMENTALS OF ACCOMMODATION OPERATIONS LAB-I	
Course Objectives: The student will get knowledge about :- 1) Layout of various rooms. 2) Standard supplies and amenities in various rooms. 3) Care and maintenance of various surfaces.		
Nature of Paper: Core		
Minimum Passing Marks/Credits: 40% Marks / 1 Credit		
L:0 T:0 P: 2 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Sample Layout of Guest Rooms Single room, Double room, Twin room, Suite	
II	Guest Room Supplies and Position. Standard room, Suite, VIP room special amenities, Cleaning Equipment-(manual and mechanical) Familiarization, Different parts, Function	03
III	Care and maintenance Cleaning Agent, Familiarization according to classification Function Public Area Cleaning (Cleaning Different Surface) WOOD Polished, Painted, Laminated SILVER/ EPNS Plate powder method, Polivit method, Proprietary solution (Silvo) BRASS Traditional/ domestic 1 Method, Proprietary solution 1 (brasso) GLASS Glass cleanser, Economical method(newspaper) FLOOR - Cleaning and polishing of different types Wooden, Marble, Terrazzo/ mosaic etc. WALL - care and maintenance of different types and parts Skirting, Dado Different types of paints(distemper Emulsion, oil paint etc) Maid's trolley	10

	Trolley setup Familiarizing with different types of Rooms, facilities and surfaces, win/ double ,Suite Conference etc	
Reference / Text Books: Sudhir Andrews: Hotel Housekeeping Joan C. Branson: Hotel, Hostel & Hospital Housekeeping Georgi ra Tucker: The Professional Housekeeper		
If the course is available as Generic Elective then the students of following departments may opt it. NA		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		0
2) Presentations /Seminar		05
3) Assignments		05
4) Research Project Report		0
Seminar On Research Project Report		0
5) ESE		15
Total:		25
Prerequisites for the course:0		
Course Learning Outcomes: By the end of this course student would be able to:- CO1- Understand room layout and design principles. CO2- Identify and provide standard supplies and amenities for different rooms. CO3- Develop skills in care and maintenance of various surfaces. CO4- Assess room arrangement and organization. CO5- Classify cleanliness and hygiene in guest rooms. CO6- Identify practical troubleshooting skills for common maintenance issues.		

**IIMTU-NEP IMPLEMENTATION
Year-I / Semester- I**

Programme: Certificate / Diploma / UG		Year: I
Class:		Semester : I
Credits Practical:	Subject: FUNDAMENTALS OF COMPUTER OPERATIONS LAB-I	
Course Code: SEC-111P	Title: FUNDAMENTALS OF COMPUTER OPERATIONS LAB-I	
Course Objectives: The student will get knowledge about :- 1) Basic DOS Commands and customization of display. 2) Formatting of text in word processing. 3) Various elements of Spread Sheet. 4) Creating Power point Presentation.		
Nature of Paper: SEC		
Minimum Passing Marks/Credits:		
L:0 T:0 P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Basis DOS commands : Internal and External Changing system date and time, Changing display property, Changing mouse properties,	02
II	Word Processing Basics: Opening and closing Documents, Save and Save as, Page Setup, Document Creation, Editing Text, Cut, Copy and Paste, Font and Size selection, Alignment of Text, Paragraph Indenting, Changing case, Draw Table, Changing cell width and height, Alignment of Text in cell, Delete / Insertion of row and column	03
III	Elements of Electronic Spread Sheet: Opening of Spread Sheet, Addressing of Cells, Printing of Spread Sheet, Saving Workbooks, Entering Text, Numbers and Dates, Creating Text, Number and Date Series, Editing Worksheet Data, Inserting and Deleting Rows, Column, Changing Cell Height and Width, Using Formulas, Function, Formatting of content	05
IV	Using PowerPoint: Opening A PowerPoint Presentation,, Creating a Presentation Using a Template, Creating a Blank Presentation, Entering and Editing Text, Inserting And Deleting Slides in a Presentation, Inserting Word Table or An Excel Worksheet, Adding Clip Art Pictures, Inserting Other Objects, Resizing and Scaling an Object, Viewing A Presentation, Choosing a Set Up for Presentation, Printing Slides And Handouts, Running a Slide Show, Transition and Slide Timings, Automating a Slide Show	05
Reference / Text Books: NA		
If the course is available as Generic Elective then the students of following departments may opt it. NA		

Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	0
2) Presentations /Seminar	05
3) Assignments	05
4) Research Project Report	0
Seminar On Research Project Report	0
5) ESE	15
Total:	25
Prerequisites for the course:	
<p>Course Learning Outcomes: By the end of this course student would be able to:- CO1- Use basic DOS commands and customize display settings efficiently. CO2- Generate text effectively in word processing. CO3- Understand and utilize spreadsheet elements. CO4- Create engaging PowerPoint presentations. CO5- Apply advanced formatting techniques in word processing. CO6- Demonstrate proficiency in creating dynamic spreadsheets.</p>	

**IIMTU-NEP IMPLEMENTATION
Year-I / Semester- I**

Programme: Certificate / Diploma		Year: I
Class:		Semester : I
Credits Practical:	Subject: LARDER LAB-I	
Course Code: NBHM-114 AP	Title: LARDER LAB-I	
Course Objectives: The student will get knowledge about :- 1) How to prepare various hors d'oeuvres 2) How to prepare various salads		
Nature of Paper: DSE		
Minimum Passing Marks/Credits: 40% Marks / 1 Credit		
L:0 T:0 P: 2 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Preparation of various simple and compound Hors d'oeuvres: Simple Salads - 5 varieties	05
II	Compound Salads Fruit based - 2 varieties Meat based - 2 varieties Vegetables based - 2 varieties Preparation of salad dressings - 3 varieties	10
Reference / Text Books: NA		
If the course is available as Generic Elective then the students of following departments may opt it. NA		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination	5	
2) Presentations /Seminar	0	
3) Assignments	5	
4) Research Project Report	0	
Seminar On Research Project Report	0	
5) ESE	15	
Total:	25	
Prerequisites for the course:		

Course Learning Outcomes:

By the end of this course student would be able to:-

- CO1- Prepare creative Hors d'oeuvres with skillful presentation.
- CO2- Construct the art of making diverse salads, including simple and compound varieties.
- CO3- Create visually appealing and flavorful fruit-based salads.
- CO4- Prepare satisfying meat-based salads with complementary ingredients.
- CO5- Integrate nutritious and vibrant vegetable-based salads.
- CO6- Develop proficiency in making a variety of salad dressings.

**IIMTU-NEP IMPLEMENTATION
Year-I / Semester- I**

Programme: Certificate / Diploma		Year: I
Class:		Semester : I
Credits Practical:	Subject: FOOD & BEVERAGE SERVICE–II LAB	
Course Code: NBHM-114 BP	Title: FOOD & BEVERAGE SERVICE–II LAB	
Course Objectives: The student will get knowledge about :- 1) How to serve various special dishes 2) How to serve various type of breakfasts 3) How to arrange small parties and banquets		
Nature of Paper: DSE		
Minimum Passing Marks/Credits: 40 % Marks / 1 Credit		
L:0 T:0 P: 2 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Service and accompaniments of special dishes smoked salmon, caviar, asparagus, grape fruit, artichoke, melon, cheese, fresh fruits.	5
II	Service of breakfast English, Continental and Indian. (for Restaurant Room Service) Service of hot beverages Tea, Coffee & Coco. Pantry and Still room operation	05
III	Layout and service of small tea parties and buffets. Laying and service of banquets.	05
Reference / Text Books: NA		
If the course is available as Generic Elective then the students of following departments may opt it. NA		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		5
2) Presentations /Seminar		0
3) Assignments		5
4) Research Project Report		0
Seminar On Research Project Report		0
5) ESE		15
Total:		25
Prerequisites for the course:		
Course Learning Outcomes: By the end of this course student would be able to:- CO1- Invent special dishes with precision and elegance.		

- CO2- Apply the art of serving diverse breakfast options.
- CO3- Generate and execute small parties and banquets seamlessly.
- CO4- Operate exceptional customer service during special dish service, breakfasts, and events.
- CO5- Illustrate food safety and hygiene during service.
- CO6- Apply effective teamwork and communication for smooth service delivery.

IIMTU-NEP IMPLEMENTATION

Year : I / Semester: I

Programme: UG		Year: I
Class:		Semester: I
Credits Practical: 1	Subject: FUNDAMENTALS OF FRONT OFFICE OPERATIONS LAB	
Course Code: NBHM-114CP	Title: FUNDAMENTALS OF FRONT OFFICE OPERATIONS LAB	
Course Objectives: The student will get knowledge about :- 1. SOP for left luggage. 2. Process and working of cashier desk. 3. Working of bell desk.		
Nature of Paper: DSE		
Minimum Passing Marks/Credits: 50 % Marks / 1 Credit		
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Know about Various provisions adjacent to front desk. Concierge, Bell Desk ,Cashier desk, Left Luggage Appraisal of Front Office equipment and furniture Rack, Front desk counter & bell desk, Filling up of various Performa, Welcoming of guest, Telephone handling	10
II	Role play: Reservation , Arrivals , Luggage handling ,Message and mail handling , Paging	05
Reference / Text Books:		
<ul style="list-style-type: none"> Hotel Front Office Management – James.A. Bardi Front Office Management – S.K. Bhatnagar 		
If the course is available as Generic Elective then the students of following departments may opt it.		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		05
2) Presentations /Seminar		0
3) Assignments		05
4) Research Project Report		0
Seminar On Research Project Report		0
5) ESE		15
Total:		25

Prerequisites for the course:

Course Learning Outcomes:

By the end of this course student would be able to:-

CO1: Understand and manage provisions adjacent to the front desk.

CO2- Appraise front office equipment and furniture.

CO3- Apply front office essentials effectively.

CO4- Use a welcoming experience to guests.

CO5- Set-up telephone handling skills.

CO6- Develop practical skills through role-playing exercises.

IIMTU-NEP IMPLEMENTATION

Year : I / Semester- II

Programme: Certificate / Diploma / UG		Year: I
Class:		Semester: II
Credits Theory: 4	Subject: FOOD PRODUCTION	
Course Code: NBHM- 121	Title: FOOD PRODUCTION	
Course Objective:- The Student will get knowledge about: 1. Classification of soup and their garnishes, Basic sauces and gravies. 2. The various commodities required for food production, their market forms, selection, storage and use. 3. The fundamentals of menu planning & standard recipes 4. The basic culinary skills 5. Blending of spices, Different masalas used in Indian cookery.		
Nature of Paper: CORE		
Minimum Passing Marks/Credits: 40% Marks/ 2 credit		
L: 4 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	SOUPS A. Basic recipes other than consommé with menu examples - Broths, Bouillon, Puree, Cream, Veloute, Chowder, Bisque etc Garnishes and accompaniments, International soups SAUCES & GRAVIES A. Difference between sauce and gravy, Derivatives of mother sauces, Contemporary & Proprietary RICE, CEREALS & PULSES A. Introduction, Classification and identification ,Cooking of rice, cereals and pulses, Varieties of rice and other cereals	10
II	MENU PLANNING & RECIPE FORMULATION: Menu Planning: Factors affecting menu planning. Standard Recipes: Definition, Format, writing , Costing. PRINCIPLES OF MENU PLANNING: A. Recipe development and conversion	10
III	BASIC COMMODITIES: i) Milk -Introduction A. Processing of Milk, Pasteurisation –Homogenisation, Types of Milk – Skimmed and Condensed, Nutritive Value	15

	<p>ii) Cream -Introduction, Processing of Cream, Types of Cream iii) Cheese – Introduction, Processing of Cheese A. Types of Cheese, Classification of Cheese, Curing of Cheese, Uses of Cheese iv) Butter –Introduction, Processing of Butter, Types of Butter KITCHEN ORGANIZATION AND LAYOUT General layout of the kitchen in various organisations.</p>	
IV	<p>BASIC INDIAN COOKERY i) CONDIMENTS & SPICES A. Introduction to Indian food, Spices used in Indian cookery B. Role of spices in Indian cookery, Indian equivalent of spices (names) ii) MASALAS A. Blending of spices, Different masalas used in Indian cookery B. Wet masalas, Dry masalas, Composition of different masalas Varieties of masalas available in regional areas, Special masala blends</p>	10
REFERENCE BOOKS:		
Books recommended:-		
K.Arora & K.N. Gupta – Theory of cookery		
If the course is available as Generic Elective then the students of following departments may opt it.		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		15
2) Presentations /Seminar		0
3) Assignments		10
4) Research Project Report Seminar On Research Project Report		0
5) ESE		75
Total:		100
Prerequisites for the course:		
Course Learning Outcome		
CO1. Classify soups and garnish them appropriately.		
CO2- Identify, select, store, and utilize various commodities used in food production.		
CO3- Analyze menus and create standard recipes.		
CO4- Understand kitchen layout in different organizations.		
CO5- Create spices and use different masalas in Indian cookery		
CO6- Prepare basic sauces and gravies.		

IIMTU-NEP IMPLEMENTATION

Year : I/ Semester- II

Programme: Certificate / Diploma / UG		Year: I
Class:		Semester: II
Credits Theory: 4	Subject: FOOD& BEVERAGE SERVICE	
Course Code: NBHM-122	Title: FOOD& BEVERAGE SERVICE	
Course Objectives: The Student will get knowledge about: 1. Understand various types of restaurant services. 2. Understand type of meal and menu. 3. Develop knowledge of the restaurant control system. 4. Understand the processing manufacturing and service of cigar and cigarettes. 5. Understand about the sequence of French Classical menu.		
Nature of Paper:		
Minimum Passing Marks/Credits: 40% Marks / 2 credit		
L: 4 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	MEALS & MENU PLANNING: Origin of Menu, Objectives of Menu Planning Types of Menu, Types of Meals, Early Morning Tea, Breakfast (English, American Continental, Indian), Brunch, Lunch, Afternoon/High Tea Dinner, Supper	10
II	CONTROL SYSTEM KOT/Bill Control System (Manual) Triplicate Checking System, Duplicate Checking System, Single Order Sheet, Quick Service Menu & Customer Bill Making bill, Cash handling equipment Record keeping (Restaurant Cashier)	10
III	COURSES OF FRENCH CLASSICAL MENU Sequence, Examples from each course ,Cover of each course Accompaniments, French Names of dishes	10
IV	I PREPARATION FOR SERVICE Organising Mise-en-scene Organising Mise en place TYPES OF FOOD SERVICE Silver service, Pre-plated service, Cafeteria service	10

	Room service, Buffet service Gueridon service Lounge service)	
V	TOBACCO History, Processing for cigarettes, pipe tobacco & cigars Cigarettes – Types and Brand names Pipe Tobacco – Types and Brand names Cigars – shapes, sizes, colours and Brand names Care and Storage of cigarettes & cigars	
REFERENCE BOOKS:		
1. Mastering restaurant service-H.L.craschnell and G>Nobis		
2. Food and beverage training manual-Sudhir Andrews		
If the course is available as Generic Elective then the students of following departments may opt it.		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		15
2) Presentations /Seminar		
3) Assignments		10
4) Research Project Report Seminar On Research Project Report		
5) ESE		75
		100
Prerequisites for the course:		
Course Learning Outcomes:		
At the end of course the student will have the knowledge about:-		
CO1- Understand various types of restaurant services.		
CO2- Identify different types of meals and menus.		
CO3- Review knowledge of restaurant control systems.		
CO4- Understand the processing and service of cigars and cigarettes.		
CO5- Understand the sequence of a French Classical menu		
CO6- Develop practical skills in executing a French Classical menu.		

IIMTU-NEP IMPLEMENTATION

Year : I / Semester- II

Programme: Certificate / Diploma / UG		Year: I
Class:		Semester: II
Credits Theory: 4	Subject: ACCOMMODATION OPERATION	
Course Code: NBHM-123	Title: ACCOMMODATION OPERATION	
Course Objectives: The students will get knowledge about:- 1. The public area cleaning task. 2. Handling Keys. 3. Learn about inspection of guest room. 4. Various Supervisory works. 5. Handling Various types pests control		
Nature of Paper: CORE		
Minimum Passing Marks/Credits: 40% Marks / 2 credit		
L: 2 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	ROOM LAYOUT AND GUEST SUPPLIES Standard rooms, VIP ROOMS, Guest's special requests Supervision in Housekeeping: Role of supervisor, Guest room inspection , Handling Guest complaints	08
II	AREA CLEANING Guest rooms Front-of-the-house Areas ,Back-of-the house Areas Work routine and associated problems e.g. high traffic areas, Façade cleaning etc. KEYS Types of keys, Computerised key cards, Key control	10
III	ROUTINE SYSTEMS AND RECORDS OF HOUSE KEEPING DEPARTMENT Reporting Staff placement Room Occupancy Report, Guest Room Inspection Entering Checklists, Floor Register, Work Orders, Log Sheet. Lost and Found Register and Enquiry File, Maid's Report and Housekeeper's Report, Handover Records, Guest's Special Requests Register, Record of Special Cleaning, Call Register, VIP Lists	06
IV	TYPES OF BEDS AND MATTRESSES PEST CONTROL Areas of infestation	06

Preventive measures and Control measure	
REFERENCE BOOKS: Sudhir Andrews: Hotel Housekeeping Joan C. Branson: Hotel, Hostel & Hospital Housekeeping Georgira Tucker: The Professional Housekeeper Rose Mary & Heinemann: Housekeeping Management for Hotels Devid Allen, Hutchinson: Accommodation & Cleaning Services	
If the course is available as Generic Elective then the students of following departments may opt it.	
Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	
3) Assignments	05
4) Research Project Report Seminar On Research Project Report	
5) ESE	35
Total:	50
Prerequisites for the course:	
Course Learning Outcomes: CO1: Demonstrate mastery of skills and techniques for efficient public area cleaning. CO2- Demonstration proficiency in conducting thorough inspections of guest rooms. CO3- Develop competence in various supervisory responsibilities in a hospitality setting. CO4- Build knowledge of effective methods for handling and controlling pests. CO5- Develop proficiency in handling keys securely and responsibly. CO6- Demonstrate professionalism and commitment to maintaining high cleanliness standards.	

**IIMTU-NEP IMPLEMENTATION
Year I/ Semester II**

Programme: Certificate / Diploma / UG		Year I
Class:		Semester: II
Credits Theory: 2 Practical: 0	Subject: ENVIRONMENT & ECOLOGY	
Course Code: NBHM-124	Title: ENVIRONMENT & ECOLOGY	
Course Objectives: 1. To know about the greenery of environment. 2. Understand about Aquatic ecosystems (ponds, streams, lakes, rivers, oceans, estuaries) 3. Get Knowledge for Renewable and non-renewable energy sources, use of alternate energy sources. 4. Give acknowledgement for Biodiversity and Conservation. 5. Environmental Pollution like water, soil ,air pollution.		
Nature of Paper: CORE		
Minimum Passing Marks/Credits: 40% Marks /2		
L: 2 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Introduction to environmental studies Multidisciplinary nature of environmental studies; components of environment – atmosphere, hydrosphere, lithosphere and biosphere. • Scope and importance; Concept of sustainability and sustainable development	10
II	Ecosystems What is an ecosystem? Structure and function of ecosystem; Energy flow in an ecosystem: food chain, food web and ecological succession. Case studies of the following ecosystems: a) Forest ecosystem b) Grassland ecosystem c) Desert ecosystem d) Aquatic ecosystems (ponds, streams, lakes, rivers, oceans, estuaries)	04
III	Natural Resources: Renewable and Non-renewable Resources Land Resources and land use change; Land degradation, soil erosion and desertification. <ul style="list-style-type: none"> • Deforestation: Causes and impacts due to mining, dam building on environment, forests, biodiversity and tribal populations. • Water: Use and over-exploitation of surface and ground water, floods, droughts, conflicts over water (international & inter-state). • Heating of earth and circulation of air; air mass formation and precipitation. • Energy resources: Renewable and non-renewable energy sources, use of 	10

	alternate energy sources, growing energy needs, case studies.	
IV	Biodiversity and Conservation Levels of biological diversity :genetic, species and ecosystem diversity; Biogeography zones of India; Biodiversity patterns and global biodiversity hot spots <ul style="list-style-type: none"> • India as a mega-biodiversity nation; Endangered and endemic species of India • Threats to biodiversity: habitat loss, poaching of wildlife, man-wildlife conflicts, biological invasions; Conservation of biodiversity: In-situ and Ex-situ conservation of biodiversity. • Ecosystem and biodiversity services: Ecological, economic, social, ethical, aesthetic and Informational value. 	06
V	Environmental Pollution Environmental pollution : types, causes, effects and controls; Air, water, soil, chemical and noise pollution <ul style="list-style-type: none"> • Nuclear hazards and human health risks • Solid waste management: Control measures of urban and industrial waste.. • Pollution case studies 	

Reference / Text Books:

Hotel Management and Operations –

Michael J. O'Fallon, Denney G. Rutherford

Evaluation/Assessment Methodology

	Max. Marks
1) Class tasks/ Sessional Examination	15
2) Presentations /Seminar	
3) Assignments	10
4) Research Project Report Seminar On Research Project Report	
5) ESE	75
Total:	100

Prerequisites for the course:

Course Learning Outcomes:

By end of this semester students able to know about:-

CO1: Understand the importance of environmental greenery and its impact on biodiversity and human well-being

CO2- Classify various aquatic ecosystems and their conservation challenges.

CO3- Discuss renewable and non-renewable energy sources and the use of alternate energy.

CO4- Develop an awareness of biodiversity and conservation practices.

CO5- To express the causes and effects of environmental pollution and preventive measures.

CO6- Apply critical thinking skills to analyze environmental issues and propose sustainable solutions.

**IIMTU-NEP IMPLEMENTATION
Year I / Semester II**

Programme: Certificate/Diploma		Year: I
Class:		Semester: II
Credits Theory:2 Practical:	Subject: Larder-II	
Course Code: NBHM-125A	Title: Larder-II	
Course Objectives: The Student will get knowledge about: 1. Classification of fish, cleaning and preparation. 2. Beef, Lamb, Mutton and Pork. 3. Classification of poultry and game. 4. Cold buffet, sandwiches and canapé.		
Nature of Paper: DSE		
Minimum Passing Marks/Credits: 40% Marks / 1 Credit		
L:2 T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Fish classification, scaling, cleaning, preparation, basic cuts and its uses and storage	10
II	Butchery Cuts of beef, lamb, mutton and pork, its uses and weights	08
III	Poultry and Game: Poultry Classification, preparation, dressing and cuts with its uses. Game Furred game and feathered game, preparation cuts with its uses.	02
IV	Assembling of cold buffets, sandwiches and canapés. Proper storage of leftovers	10
Reference / Text Books: 1. Hotel Front Office Management – James. A .Bardi 2. Front Office Management – S.K Bhatnagar		
If the course is available as Generic Elective then the students of following departments may opt it.		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		
2) Presentations /Seminar		05
3) Assignments		10
4) Research Project Report Seminar On Research Project Report		
5) ESE		35
Total:		50
Prerequisites for the course:		

Course Learning Outcomes:

By the end of this course student should be able to:

CO1: Classify and prepare fish effectively.

CO2- Understand the characteristics of beef, lamb, mutton, and pork.

CO3- Identify and classify poultry and game.

CO4- To preparation of cold buffet, sandwiches, and canapés.

CO5- Apply proper food safety and hygiene practices.

CO6- Create skillfully prepared dishes using fish, meat, poultry, and game.

IIMTU-NEP IMPLEMENTATION
Year I/ Semester II

Programme: Certificate / Diploma		Year I
Class:		Semester: II
Credits Theory: 2 Practical: 2	Subject: F&B SERVICE–II	
Course Code: NBHM-125B	Title: F&B SERVICE–II	
Course Objectives: The Student will get knowledge about: 1. Staff organization and coordination within and outside the department and various silver polishing methods 2. Various spirits 3. Function and significance of Pantry, still room and KST 4. Liqueur and Various cocktails.		
Nature of Paper: DSE		
Minimum Passing Marks/Credits: 40% Marks		
L: 2 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Staff organization of F&B Deptt, and inter & intra departmental coordination. Silver polishing methods (a) Polivit method, (b) Plate powder, (c) Burnishing method	05
II	Spirit – Whiskey, rum, brandy, gin, vodka, and their famous brands.	05
III	Significance of pantry & still room in F&B operation, Functions of the pantry, and sections of the pantry. Kitchen stewarding. Board specifications of light and heavy-duty equipment, Restaurant, Pantry, and Still room equipment	10
IV	Liqueurs: Different types with their predominant flavorings and famous ten brands. Cocktails – Classification, rules of making cocktail and recipe of 50 cocktails.	10
Reference / Text Books: 1. Hotel Front Office Management – James. A .Bardi 2. Front Office Management – S.K Bhatnagar		
If the course is available as Generic Elective then the students of following departments may opt it. 1. NIL 2. NIL 3. NIL		

Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	05
2) Presentations /Seminar	
3) Assignments	10
4) Research Project Report Seminar On Research Project Report	
5) ESE	35
Total:	50
Prerequisites for the course: NIL	
<p>Course Learning Outcomes: By the end of this course student would be able to:-</p> <p>CO1: Invent and coordinate staff effectively, both within and outside the department, while learning various silver polishing methods</p> <p>CO2- Develop knowledge of different spirits and their applications in the hospitality industry.</p> <p>CO3- Understand the function and importance of the Pantry, Still Room, and KST departments</p> <p>CO4- Discuss about liqueurs and various cocktail preparations.</p> <p>CO5- Develop skills in managing pantry, still room, and kitchen stewarding tasks.</p> <p>CO6- Apply knowledge and skills to deliver exceptional food and beverage experiences.</p>	

IIMTU-NEP IMPLEMENTATION

Year : I/ Semester- II

Programme : UG		Year: I
Class:		Semester: II
Credits Theory:	Subject: Front Office	
Course Code: NBHM 125C	Title: Front Office	
Course Objectives: The Student will get knowledge about: 1. Reservation, its types, importance and other aspects. 2. Various Room selling Techniques. 3. Room Tariff Fixation. 4. Message and Mail Handling.		
Nature of Paper: DSE-2		
Minimum Passing Marks/Credits: 40% Marks / 2 credit		
L: 2 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	TARIFF STRUCTURE Basis of charging Plans, competition, customer's profile, standards of service & amenities, Hubbart formula Different types of tariffs, Rack Rate Discounted Rates for Corporate, Airlines, Groups & Travel Agents	02
II	RESERVATIONS Importance of reservation, Modes of reservation Channels and sources (FITs, Travel Agents, Airlines, GITs) Types of reservations (Tentative, confirmed, guaranteed etc.) Systems (non automatic, semi-automatic fully automatic) Cancellation, Amendments, Overbooking	15
III	ROOM SELLING TECHNIQUES Up selling, Discounts FRONT OFFICE AND GUEST HANDLING Introduction to guest cycle, Pre arrival, Arrival During guest stay, Departure After departure FRONT OFFICE CO-ORDINATION With other departments of hotel	03
IV	ARRIVALS Preparing for guest arrivals at Reservation and Front Office Receiving of guests	10

	Pre-registration Registration (non automatic, semi-automatic and automatic) Relevant records for FITs, Groups, Air crews & VIPs DURING THE STAY ACTIVITIES Information services Message and Mail Handling Key Handling, Room selling technique Hospitality desk, Complaints handling, Guest handling, Guest history	
REFERENCE BOOKS: 1. Hotel Front Office Management – James. A .Bardi 2. Front Office Management – S.K Bhatnagar		
If the course is available as Generic Elective then the students of following departments may opt it.		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		10
2) Presentations /Seminar		05
3) Assignments		05
4) Research Project Report		35
5) ESE		35
Total:		50
Prerequisites for the course:		
Course Learning Outcomes: CO1- Understand reservation types, importance, and effective management. CO2- Review room selling techniques to maximize occupancy and revenue. CO3- Analyze knowledge of room tariff fixation strategies CO4- Develop skills in message and mail handling for efficient communication. CO5- Apply reservation systems and software effectively. CO6- Apply knowledge and skills to enhance guest experiences and contribute to the success of a hospitality establishment.		

IIMTU-NEP IMPLEMENTATION

Year: I / Semester : II

Programme: Certificate / Diploma / UG		Year-I
Class:		Semester : I
Credits:-02 Theory: Practical: Nil	SUBJECT:- FUNDAMENTALS OF DIGITAL MARKETING	
Course Code: SEC-122	Title: FUNDAMENTALS OF DIGITAL MARKETING	
Course Objectives: The Student will get knowledge about:- 1. E-business, e tour operators and e-tourism. 2. Digital Marketing and its framework 3. Basic concept of internet and intro of SMM 4. Various tools used for internet marketing		
Nature of Paper: SEC		
Minimum Passing Marks/Credits:40% Marks / 1 Cr		
L:02 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	e-Tourism Introduction, concepts, evolution; e-tourism- demand and supply; Brief outline of e-tour operators/e-travel agencies, airlines, e-hospitality	05
II	Digital marketing Introduction, concept, advantages, methods; Digital Marketing vs Traditional Marketing; Digital Marketing platforms; Digital marketing framework; The consumers of digital marketing.	05
III	Social media marketing Introduction to SMM - SMM Vs. SMO; Benefits of using SMM; Facebook Marketing; Facebook Advertising. Web analytics What is Analytics? Importance of Analytics for Business; Popular Analytics Software's; Key Performance Metrics [KPI] in Analytics; Introduction to Google Analytics	05
IV	Search engine optimization, Basics of search marketing: Keyword Research and Competition; organic & paid search results; Overview of Google Ad Words; Keyword research and analysis; Tracking the success of SEM; Search Engine Optimization techniques; On-page & Off-page optimization.	10
Reference / Text Books: 1. Internet Marketing (2011), Mary Lou Roberts, Cengage Learning , New Delhi, ISBN81-315-0788 2. Search Engine Marketing, Inc.: Driving Search Traffic to Your Company's Web Site (2008), Mike Moran, Bill Hunt, Pearson Education.		

If the course is available as a Generic Elective then the students of the following departments may opt it. :- NIL

Evaluation/Assessment Methodology

	Max. Marks
1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	02
3) Assignments	03
4) Research Project Report Seminar On Research Project Report	
5) ESE	35
Total:	50

Prerequisites for the course:

Course Learning Outcomes:

At the end of the course, the student will be able to:-

CO1 Evaluate the importance of e-business and e-tourism.

CO2 Understand the basics concepts of the internet, e-business, and m-business.

CO3 Understand tools for the marketing of tourism products through the internet/ website.

CO4- Analyse Search engine optimization and its working.

CO5 Apply web analytic and its usage in business.

CO6-Compare On-page & Off-page optimization.

IIMTU-NEP IMPLEMENTATION

Year : I / Semester- II

Programme: Certificate / Diploma / UG		Year: I
Class:		Semester: II
Credits Theory:	Subject: French	
Course Code: NHU-122	Title: French	
Course Objectives: The students will get knowledge about:- 1. Letter, Numbers, Months and Weeks in French 2. Knowledge of verbs and how to make sentences 3. How to converse in French		
Nature of Paper: AECC-2		
Minimum Passing Marks/Credits: 40% Marks		
L: 2 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	French Pronunciation, The Alphabets, The Accent, The Article, Days of the Week, Months of the Year, Numbers, Color, Country and Nationality, Professions. Noun, Pronoun, Adjectives, Relations, How to Tell the Time, simple prepositions.	02
II	Verb: First group of verbs, 2nd group, 3rd group, Reflexive verb, possessive adjectives, interrogative and demonstrative adjectives, negative and interrogative sentences, Conjunction, Name of fruits and vegetables, interrogative adverbs. Conversation General Conversation, Classroom Conversation, Hotel Staff and guest conversation-Reception and Restaurant Conversation. ENGLISH AND ENGLISH-FRENCH MINI Vocabulary.	15
REFERENCE BOOKS: 1. French for Hotel Management & Tourism Industry:-S.Bhattacharya (2007) 2. Apprenons le francais part1,2,3.- Saraswati house pvt ltd.		
If the course is available as Generic Elective then the students of following departments may opt it.		

Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	15
2) Presentations /Seminar	
3) Assignments	10
4) Research Project Report Seminar On Research Project Report	
5) ESE	75
Total:	100
Prerequisites for the course:	
Course Learning Outcomes:	
CO1-Students will be able to accurately identify and write letters of the French alphabet.	
CO2-Students will be able to identify and conjugate regular and irregular verbs in different tenses.	
CO3-Students will be able to construct sentences using different types of clauses and phrases.	
CO4-Students will be able to use context clues and apply word formation strategies to expand their vocabulary.	
CO5-Students will develop the ability to participate in conversations and discussions using appropriate vocabulary and grammar.	
CO6- Students will develop an appreciation for the diversity and richness of French-speaking cultures.	

IIMTU-NEP IMPLEMENTATION

Year : I / Semester : II

Programme: Certificate / Diploma / UG		Year: I
Class:		Semester: II
Credits:-NC Theory: NC	INDUSTRIAL VISIT/SEMINAR/PRESENTATION ON THE REPORT	
Course Code: NECC-121	INDUSTRIAL VISIT/SEMINAR/PRESENTATION ON THE REPORT	
Course Objectives:		
1. To have an idea about the actual working of the organization. 2. Glimpse of actual operations & facilities in the Hospitality Industry		
Nature of Paper: NECC		
Minimum Passing Marks/Credits: 40% Marks / credit		
L:02 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Students have to give a presentation on their observations during their industrial visits.	
Reference / Text Books:		
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESE		25
Total:		25
Prerequisites for the course:		
Course Learning Outcomes:		
1. STUDENTS HAVE TO GIVE A PRESENTATION ON THEIR OBSERVATIONS DURING THEIR INDUSTRIAL VISITS.		

IIMTU-NEP IMPLEMENTATION

Year : I / Semester : II

Programme: Certificate / Diploma / UG		Year: I
Class:		Semester: II
Credits:-NC Theory: NC	UNIVERSITY SOCIAL RESPONSIBILITIES –COMMUNITY OUTREACH	
Course Code: NECC-122	UNIVERSITY SOCIAL RESPONSIBILITIES –COMMUNITY OUTREACH	
Course Objectives:		
1. To inculcate a sense of responsibility towards the society. 2. To develop a sense of responsibilities towards community outreach.		
Nature of Paper: NECC		
Minimum Passing Marks/Credits: 40% Marks		
L:02 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	This activity is an essential part of the curriculum which believes that when we are taking from the society then it is our moral duty to give something back to the society. It also develops habit of helping others in the students.	
Reference / Text Books: NA		
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESE		25
Total:		25
Prerequisites for the course:		
Course Learning Outcomes:		
This Activity Is An Essential Part Of The Curriculum Which Believes That When We Are Taking From The Society Then It Is Our Moral Duty To Give Something Back To The Society. It Also Develops Habit Of Helping Others In The Students.		

IIMTU-NEP IMPLEMENTATION

Year : I / Semester – II

Programme: Certificate		Year: I
Class:		Semester: II
Credits:-NC Theory: NC	SANSKRIT / SPIRITUAL	
Course Code: MV-122	SANSKRIT / SPIRITUAL	
Course Objectives: 1. To develop moral values & the values of “Karma” in Life		
Nature of Paper: MV		
Minimum Passing Marks/Credits:		
L:02 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Students Are Taught The Basics Of Sanskrit / Spiritual Teaching From Bhagwat Geeta. The Main Motive Of This Course Is To Develop Moral Values In Students.	
Reference / Text Books: NA		
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESE		25
Total:		25
Prerequisites for the course:		
Course Learning Outcomes: Students Are Taught The Basics Of Sanskrit / Spiritual Teaching From Bhagwat Geeta. The Main Motive Of This Course Is To Develop Moral Values In Students.		

IIMTU-NEP IMPLEMENTATION

Year : I / Semester : II

Programme: Certificate / Diploma / UG		Year: I
Class:		Semester: II
Credits:-NC	SPORTS	
Theory: NC		
Course Code: SPT-121	SPORTS	
Course Objectives:		
<ol style="list-style-type: none"> 1. Identify and understand the factors that shape sport in a culture. 2. Explain how sport mirrors society. 3. Analyze why sport is a business and how it is a catalysts for growth 		
Nature of Paper: NECC		
Minimum Passing Marks/Credits:		
L:02 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Students Are Encouraged To Play Various Games Of Their Choice Whether Indoor Or Outdoor. Like ; Carrom, Chess, Table Tennis, Football, Basketball Etc.	
Reference / Text Books: NA		
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESE		25
Total:		25
Prerequisites for the course:		
Course Learning Outcomes:		
<ol style="list-style-type: none"> 1. Identify and understand the factors that shape sport in a culture. 2. Explain how sport mirrors society. 3. Analyze why sport is a business and how it is a catalysts for growth 		

IMTU-NEP IMPLEMENTATION

Year : I/ Semester- II

Programme: Certificate / Diploma / UG		Year: I
Class: Hotel Management		Semester: II
Credits Theory:	Subject: FOOD PRODUCTION-LAB	
Course Code: NBHM-121P	Title: FOOD PRODUCTION-LAB	
Course Objectives:		
<ol style="list-style-type: none"> 1. Various types of Soup Preparation 2. Various types of Salad Preparation 3. Preparation of various pastries. 4. Preparation of various sweet. 5. Various types of Chicken Preparation 		
Nature of Paper: DSE		
Minimum Passing Marks/Credits: 40% Marks / 2 credit		
L: 2 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Salads & soups- Waldorf salad, Fruit salad, Russian salad, Cream (Spinach, Vegetable, Tomato), Puree (Lentil, Peas Carrot), International soups	40
II	Chicken and Fish Preparations- Roast chicken, grilled chicken, Fish Preparations Simple potato preparations- Basic potato dishes Vegetable preparations- Basic vegetable dishes Indian cookery- Rice dishes, Breads, Main course, Basic Vegetables, Paneer Preparations	
III	PASTRY: Demonstration and Preparation of dishes using varieties of Pastry ,Short Crust – Jam tarts, Turnovers Laminated –Danish Pastry, Puff paste. Choux Paste – Éclairs, Profiteroles INDIAN SWEETS Simple ones such as gajjar halwa, kheer	
REFERENCE BOOKS:		
K.Arora & K.N. Gupta – Theory of cookery		

Philip Thangam- Modern cookery for teaching & The trade.	
If the course is available as Generic Elective then the students of following departments may opt it.	
Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	
3) Assignments	05
4) Research Project Report Seminar On Research Project Report	
5) ESE	35
Total:	50
Prerequisites for the course:	
<p>Course Learning Outcomes: By the end of this course student should be able to: CO1. Students will learn to prepare a variety of soups, including clear soups, creamy soups, and vegetable-based soups. CO2- Students will understand various salad dressings and their appropriate pairings with different salad types. CO3- Students will understand the art of making flaky pastry dough, including puff pastry and short crust pastry. CO4- Students will develop an understanding of flavor pairing and experimentation in dessert recipes CO5- Students will develop the skills to cook chicken using methods such as roasting, grilling, sautéing, and braising. CO6- Students will integrate to substitute ingredients in recipes while maintaining the integrity of the dish.</p>	

IIMTU-NEP IMPLEMENTATION

Year : I/ Semester - II

Programme: Certificate / Diploma / UG		Year: I Semester: II
Class:		
Credits Theory:	Subject: FOOD AND BEVERAGE SERVICE LAB	
Course Code: NBHM-122P	Title: FOOD AND BEVERAGE SERVICE LAB	
Course Objectives: The student will get knowledge about 1. Table layout for various types of breakfasts. 2. Opening and Closing procedures of a restaurant. 3. Handling guest complaints. 4. Service of various Meals		
Nature of Paper: CORE		
Minimum Passing Marks/Credits: 40% Marks / credit		
L: 2 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	TABLE LAY-UP & SERVICE Task-01: A La Carte Cover Task-02: Table d' Hote Cover Task-03: English Breakfast Cover Task-04: American Breakfast Cover Task-05: Continental Breakfast Cover Task-06: Indian Breakfast Cover Task-07: Afternoon Tea Cover Task-08: High Tea Cover TRAY/TROLLEY SET-UP & SERVICE Task-01: Room Service Tray Setup Task-02: Room Service Trolley Setup	2
II	PREPARATION FOR SERVICE (RESTAURANT) Organizing Mise-en-scene , Organizing Mise-en-Place Opening, Operating & Closing duties	3
III	PROCEDURE FOR SERVICE OF A MEAL Task-01: Taking Guest Reservations Task-02: Receiving & Seating of Guests Task-03: Order taking & Recording Task-04: Order processing (passing orders to the kitchen Task-05: Sequence of service	2

	Task-06: Presentation & Enchasing the Bill Task-07: Presenting & collecting Guest comment cards Task-08: Seeing off the Guests	
IV	Social Skills Task-01: Handling Guest Complaints Task-02: Telephone manners Task-03: Dining & Service etiquettes Task-04: Cheese Task-05: Dessert (Fresh Fruit & Nuts)	2
V	Service of Tobacco Cigarettes & Cigars	3

REFERENCE BOOKS:

1. Mastering restaurant service-H.L. craschnell and Nobis
2. Food and beverage training manual-Sudhir Andrews
3. The waiter-fuller and curie

If the course is available as Generic Elective then the students of following departments may opt it.

Evaluation/Assessment Methodology

	Max. Marks
1) Class tasks/ Sessional Examination	05
2) Presentations /Seminar	
3) Assignments	05
4) Research Project Report Seminar On Research Project Report	
5) ESE	15
Total:	25

Prerequisites for the course:

Course Learning Outcomes:

Students will Learn

- CO1.** Students will apply knowledge of proper placement of tableware, including plates, cutlery, glassware, and napkins.
- CO2-** Students will develop organizational skills and attention to detail required for smooth restaurant operations.
- CO3-** Students will choose active listening techniques and empathy to understand guest complaints.
- CO4-** Students will understand the nuances of service etiquette and proper tableside manners.
- CO5-** Students will understand the flavor profiles and characteristics of different foods and beverages.
- CO6-** Students will use the importance of clear and concise communication with fellow staff members.

IIMTU NEP IMPLEMENTATION

Year : I / Semester - II

Programme: Certificate / Diploma / UG		Year: I
Class:		Semester:II
Credits Theory:	Subject: ACCOMMODATION OPERATION LAB	
Course Code: HM-123P	Title: ACCOMMODATION OPERATION LAB	
Course Objectives: The students will get knowledge about:- 1. Cleaning Procedure of guest rooms 2. Bed making Procedure 3. Various records maintained in housekeeping. 4. Handling room linen/ guest supplies.		
Nature of Paper: DSE		
Minimum Passing Marks/Credits:40% Marks/ 2 credit		
L:2 T: 0 P:0(In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)		
Contents		
Servicing guest room(checkout/ occupied and vacant) <u>ROOM</u> Task 1- open curtain and adjust lighting Task 2- clean ash and remove trays if any Task 3- strip and make bed Task 4- dust and clean drawers and replenish supplies Task 5-dust and clean furniture, clockwise or anticlockwise Task 6- clean mirror Task 7- replenish all supplies Task 8-clean and replenish minibar Task 9-vaccum clean carpet Task 10- check for stains and spot cleaning <u>BATHROOM</u> Task 1-disposed soiled linen Task 2-clean ashtray Task 3-clean WC Task 4-clean bath and bath area Task 5-wipe and clean shower curtain Task 6- clean mirror Task 7-clean tooth glass Task 8-clean sanitary unit Task 9- replenish bath supplies		Bed making supplies (day bed/ night bed) Step 1-spread the first sheet(from one side) Step 2-make miter corner (on both corner of your side) Step 3- spread second sheet (upside down) Step 4-spread blanket Step 5- Spread crinkle sheet Step 6- make two folds on head side with all three (second sheet, blanket and crinkle sheet) Step 7- tuck the folds on your side Step 8- make miter corner with all three on your side Step 9- change side and finish the bed in the same way Step 10- spread the bed spread and place pillow Records Room occupancy report Checklist, Floor register Work/ maintenance order] Lost and found, Maid's report Housekeeper's report Log book Guest special request register Record of special cleaning

Task 10- mop the floor Guest handling Guest request Guest complaints	Call register VIP list Floor linen book/ register
Guest room inspection Mini bar management Issue , stock taking checking expiry date	Handling room linen/ guest supplies maintaining register/ record replenishing floor pantry stock taking
REFERENCE BOOKS: NA	
If the course is available as Generic Elective then the students of following departments may opt it.	
Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	05
2) Presentations /Seminar	
3) Assignments	05
4) Research Project Report Seminar On Research Project Report	
5) ESE	15
Total:	25
Prerequisites for the course:	
<p>Course Learning Outcomes: By the end of this course student would be able to know: CO1-Demonstrate knowledge of cleaning techniques, tools, and products used in guest room cleaning. CO2- Apply techniques for achieving a neat and visually appealing bed presentation. CO3-Understand the importance of record-keeping for effective communication and efficient management of housekeeping operations. CO4-Understand inventory management principles and procedures for guest supplies. CO5-Demonstrate effective communication skills when interacting with guests and colleagues. CO6-Develop problem-solving abilities to address guest requests and resolve issues promptly and courteously.</p>	

**IIMTU-NEP IMPLEMENTATION
Year I / Semester II**

Programme: Diploma		Year I
Class:		Semester: II
Credits Theory: Practical: 1	Subject: LARDER LAB-II	
Course Code: HM-125AP	Title: LARDER LAB-II	
Course Objectives: The students will get knowledge about:- 2. Various cuts of Lamb and Mutton 3. Various fish cuts 4. Poultry cuts and deboning 5. Different types of sandwiches		
Nature of Paper: Core		
Minimum Passing Marks/Credits: 50% Marks		
L: 2 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Lamb and mutton demonstration of jointing mutton carcasses. Deboning of mutton leg and shoulder.	
II	Cuts of fish and its use in cold buffets	
III	Poultry dressing, trussing and deboning.	
IV	Various types of Sandwiches	
Reference / Text Books: K.Arora & K.N.Gupta – Theory of cookery Philip Thangam- Modern cookery for teaching & The trade.		
If the course is available as Generic Elective then the students of following departments may opt it. 1. NIL 2. NIL 3. NIL		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		05
2) Presentations /Seminar		
3) Assignments		
4) Research Project Report Seminar On Research Project Report		05
5) ESE		15
Total:		25
Prerequisites for the course: Basic knowledge of Cuts of meat, poultry, fish		

Course Learning Outcomes:

- CO1- Identify various cuts of Lamb and Mutton.
- CO2- Demonstrate de-skinning and de boning of Fish
- CO3- Demonstrate deboning, and jointing of poultry
- CO4- Explain trussing and its use in cooking.
- CO5- Define Different Spreads and fillings used in sandwiches.
- CO6- Create various types of sandwiches.

**IIMTU-NEP IMPLEMENTATION
Year I / Semester II**

Programme: Diploma		Year I
Class:		Semester: II
Credits Theory: Practical: 1	Subject: F&B SERVICE LAB-II	
Course Code: HM-125BP	Title: F&B SERVICE LAB-II	
Course Objectives: The students will get knowledge about:- 1. various silver polishing methods 2. Service of different spirits 3. Service of different Liqueures 4. Preparation of different cocktails.		
Nature of Paper: Core		
Minimum Passing Marks/Credits: 50% Marks		
L: 2 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Practicals of the previous semester and silver polishing methods.	05
II	Service of Spirits	05
III	Service of liqueures	10
IV	Preparation of cocktails	10
Reference / Text Books: 1. Mastering restaurant service-H.L.craschnell and GNobis 2. Food and beverage training manual-Sudhir Andrews		
If the course is available as Generic Elective then the students of following departments may opt it. 1. NIL 2. NIL 3. NIL		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		05
2) Presentations /Seminar		
3) Assignments		
4) Research Project Report Seminar On Research Project Report		05
5) ESE		15
Total:		25
Prerequisites for the course: Basic knowledge of Cuts of meat, poultry, fish		

Course Learning Outcomes:

- CO1- Demonstrate basic service techniques
- CO2- Recall service of various spirits
- CO3- Demonstrate service of various liqueurs
- CO4- Create various cocktails.
- CO5- Students will apply appropriate method for silver polishing
- CO6- Demonstrate various cleaning methods.

IIMTU-NEP IMPLEMENTATION

Year : I / Semester - II

Programme: UG		Year: I
Class:		Semester: II
Credits Theory:	Subject: FRONT OFFICE MANAGEMENT LAB	
Course Code: NBHM 125CP	Title: FRONT OFFICE MANAGEMENT LAB	
Course Objectives: The students will get knowledge about:- 1. Basic idea about the function of front office. 2. Check-in process of various Guest 3. Check in a reserved guest, Check in day use 4. Issue an electronic key, Extend a key		
Nature of Paper: DSE		
Minimum Passing Marks/Credits: 50% Marks/		
L: 2 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
S. No.	Contents	No. of Lectures Allotted
I	Hot function keys (Modern Pattern of Guest Room keys), Create and update guest profiles, Make FIT reservation, Send confirmation letters, Printing registration cards, Log onto cashier code	05
II	Process a reservation deposit, Pre-register a guest, Put message and locator for a guest. Put trace for guest, Check in a reserved guest, Check in day use, Check –in a walk-in guest. Maintain guest history. Issue a new key, Verify a key, Cancel a key, Issue a duplicate key, Extend a key	10
III	Programme keys continuously, Re-programme keys, Programme one key for two rooms, Use of recent technologies in Guest Reservation process, use of Internet & software in Hospitality sector	05
REFERENCE BOOKS:		
If the course is available as Generic Elective then the students of following departments may opt it.		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		10
2) Presentations /Seminar		
3) Assignments		05
4) Research Project Report Seminar On Research Project Report		
5) ESE		15
Total:		25
Prerequisites for the course:		

Course Learning Outcomes:

CO1. Understanding of the functions and responsibilities of the front office department in the hospitality industry

CO2- Develop proficiency in the check-in process for various types of guests.

CO3- Understand how to check in a reserved guest and handle day use reservations

CO4- Develop skills in issuing electronic keys and extending guest key privileges.

CO5- Develop customer service skills to ensure guest satisfaction during the check-in process.

CO6- Students will develop organizational skills to handle multiple tasks simultaneously and prioritize them effectively.

**IIMTU-NEP IMPLEMENTATION
Year- II /Semester- III**

Programme: Diploma/UG	Year: II	
Class:	Semester: III	
Credits Theory: 4	Subject: FOOD PRODUCTION-I	
Course Code: NBHM-231	Title: FOOD PRODUCTION-I	
Course Objectives: The students will get knowledge about:- 1. Various equipment and menu planning used in Quantity Food production 2. Various type of catering establishments dealing with bulk cooking 3. Indian regional cuisines 4. Specialties and staples of various states		
Nature of Paper: CORE		
Minimum Passing Marks/Credits: 40% Marks / 2 credit		
L: 4 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	QUANTITY FOOD PRODUCTION EQUIPMENT Equipment required for mass/volume feeding, Heat and cold generating equipment, Care and maintenance of this equipment, Modern developments in equipment manufacture MENU PLANNING Basic principles of menu planning – recapitulation, Points to consider in menu planning for various volume feeding outlets such as Industrial, Institutional, Mobile Catering Units, Planning menus for Welfare & Commercial catering, Nutritional factors for the above	10
II	VOLUME FEEDING Institutional and Industrial Catering, Types of Institutional & Industrial Catering, Problems associated with this type of catering, Scope for development and growth, Hospital Catering, Highlights of Hospital Catering for patients, staff, visitors, Diet menus and nutritional requirements, Off Premises Catering, Reasons for growth and development, Menu Planning and Theme Parties, Concept of a Central Production Unit, Problems associated with off-premises catering	10
II	REGIONAL INDIAN CUISINE Introduction to Regional Indian Cuisine, Heritage of Indian Cuisine Factors that affect eating habits in different parts of the country, Cuisine and its highlights of different states/regions/communities to be discussed under: Geographic location, Historical background, Seasonal availability Special equipment :	10

	Staple diets , Specialty cuisine for festivals and special occasions	
IV	STATES (Regional Cuisines) Andhra Pradesh, Bengal, Goa, Gujarat, Karnataka, Kashmir, Kerala, Madhya Pradesh, Maharashtra, North Eastern States, Punjab, Rajasthan, Tamil Nadu and Uttar Pradesh/Uttaranchal	15
REFERENCE BOOKS: Gisslen Wayne – Professional Cookery (John Wiley and Sons) Montage – Larousse gastronomie (Himalaya publishing group)		
If the course is available as Generic Elective then the students of following departments may opt it.		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		15
2) Presentations /Seminar		
3) Assignments		10
4) Research Project Report Seminar On Research Project Report		
5) ESE		75
Total:		100
Prerequisites for the course:		
Course Learning Outcome At the end of course the student will be able to:- CO1: To understand the essentials for Menu, including various factors which affect menu planning. CO2: Interpret of the various types of menu used in Bulk Cookery & plan them accordingly for various functions. CO3: Recognize the various types of regional cuisines & their preparation. CO4: Students will be able to proficiently prepare various recipes using different cooking methods and for various meals. CO5: Classify and utilize various types of equipments used in volume feeding / Bulk Cookery / Mass food production. CO6: Identify and create different recopies of Indian regional cuisine.		

**IIMTU-NEP IMPLEMENTATION
Year- II /Semester- III**

Programme: Diploma/UG	Year: II	
Class:	Semester: III	
Credits Theory: 4	Subject: FOOD AND BEVERAGE SERVICE-I	
Course Code: NBHM-232	Title: FOOD AND BEVERAGE SERVICE-I	
Course Objectives: The students will get knowledge about:- 1. Alcoholic Beverages their types and dispense bar 2. Understand different types of Wines, Their classification storage & services. 3. Know about the different wine producing countries, their specialty wine 4. To know about wine quality laws governing the major wine producing countries.		
Nature of Paper:		
Minimum Passing Marks/Credits: 40% Marks / 2 credit		
L: 4 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	ALCOHOLIC BEVERAGE Introduction and definition , Production of Alcohol, Fermentation process, Distillation process , Classification with examples DISPENSE BAR Introduction and definition, Bar layout – physical layout of bar, Bar stock – alcohol & non alcoholic beverages, Bar equipment BEER Introduction & Definition, Types of Beer, Production of Beer, Storage	10
II	WINES Definition & History, Classification with examples, Table/Still/Natural, Sparkling, Fortified, Aromatized, Production of each classification, Old World wines (Principal wine regions, wine laws, grape varieties, production and brand names) France , Germany, Italy , Spain, Portugal, New World Wines (Principal wine regions, wine laws, grape varieties, production and brand names) USA , Australia, India ,Chile , South Africa , Algeria ,New Zealand , Storage of wines, Wine terminology (English & French)	10
III	SPIRITS Introduction & Definition, Production of Spirit, Pot-still method, Patent still method, Production of Whisky , Rum, Gin ,Brandy, Vodka ,Tequilla Different Proof Spirits - American Proof , British Proof (Sikes scale) Gay Lussac (OIML Scale)	10

IV	<p>APERITIFS Introduction and Definition, Types of Aperitifs, Vermouth (Definition, Types & Brand names), Bitters (Definition, Types & Brand names)</p> <p>LIQUEURS Definition & History, Production of Liqueurs Broad Categories of Liqueurs (Herb, Citrus, Fruit/Egg, Bean & Kernel) Popular Liqueurs (Name, color, predominant flavor & country of origin)</p>	10
<p>REFERENCE BOOKS: 1. Modern restaurants service –John fuller 2. Food and beverage service-Dennis R.Lillicrap and John cousins.</p>		
<p>If the course is available as Generic Elective then the students of following departments may opt it.</p>		
<p>Evaluation/Assessment Methodology</p>		
		Max. Marks
1) Class tasks/ Sessional Examination		15
2) Presentations /Seminar		
3) Assignments		10
4) Research Project Report Seminar On Research Project Report		
5) ESE		75
Total:		100
<p>Prerequisites for the course:</p>		
<p>Course Learning Outcomes: At the end of course the student will have the knowledge about:- CO1: Understand the various alcoholic beverages such as wine, spirits, Beer & Aperitifs. CO2: Review the significant role of dispense bar, their equipments & bar layouts in catering establishments in the travel/tourism industry CO3: Students will be able to learn & illustrate various cocktails made out of various wines, spirits & beer etc. CO4: Students will be able to identify and comprehend a wide range of food service areas in the F&B industry and their unique features. CO5: Capable to manage and coordinate ancillary departments in F&B operations and interdepartmental coordination for efficient F&B service operations. CO6: Students will be able to classify and differentiate beverages and by understanding their origins.</p>		

**IIMTU-NEP IMPLEMENTATION
Year- II /Semester- III**

Programme: UG		Year: II
Class:		Semester: III
Credits Theory: 2		Subject: FRONT OFFICE -I
Course Code: NBHM-233		Title: FRONT OFFICE -I
Course Objectives: The students will get knowledge about:- 1. Students will learn the property management system in front office operation 2. Get the knowledge with reference to guest accounting and night audit 3. Learn the accomplished activities of check-out and bell desk. 4. Become skilled at guest safety and security system.		
Nature of Paper: CORE		
Minimum Passing Marks/Credits: 40% Marks / 2 credit		
L: 2 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	COMPUTER APPLICATION IN FRONT OFFICE OPERATION Role of information technology in the hospitality industry Factors for need of a PMS in the hotel Factors for purchase of PMS by the hotel , Introduction to Fidelio & Amadeus	08
II	FRONT OFFICE (ACCOUNTING) Accounting Fundamentals , Guest and non guest accounts Accounting system , Non automated – Guest weekly bill, Visitors tabular ledger ,Semi automated , Fully automated CONTROL OF CASH AND CREDIT NIGHT AUDITING A. Functions B. Audit procedures (Non automated, semi automated and fully automated)	10
III	CHECK OUT PROCEDURES Guest accounts settlement - Cash and credit - Indian currency and foreign currency - Transfer of guest accounts - Express check out BELL DESK/CONCIERGE D. Duties and responsibilities of Bell Captain E. Duties and responsibilities of Bell Boy.	06

IV	FRONT OFFICE & GUEST SAFETY AND SECURITY A. Importance of security systems B. Safe deposit C. Key control D. Emergency situations (Accident, illness, theft, fire, bomb).	06
REFERENCE BOOKS: Principles of Front Office Operations – Sue Baker Front Office Management – S.K. Bhatnagar Front Office Procedures – Michael. L. Kasavana Hotel Front Office Management – James. A. Bardi.		
If the course is available as Generic Elective then the students of following departments may opt it.		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		10
2) Presentations /Seminar		
3) Assignments		05
4) Research Project Report Seminar On Research Project Report		
5) ESE		35
Total:		50
Prerequisites for the course:		
Course Learning Outcomes: CO1: Understand the role of information technology in the hospitality industry & know the basic operations of software used in hotel Industry CO2: To understand the procedure of Front Office Accounting & know how to settle the bills as well as other functionalities. CO3: Handle various jobs performed at Bell Desk & analyze the needs of this desk for better results. CO4: Understand the Job profile of Door man and Parking Attendant. Develop requisite skills to implement them. CO5: To Understand Safety, Security and its types and significance at hotel front office. Developing skills to handle key control. CO6: Analyze the previous case studies & develop skills for adverse situation handling		

**IIMTU-NEP IMPLEMENTATION
Year II / Semester III**

Programme: Diploma/UG	Year:II	
Class:	Semester: III	
Credits Theory: 2	Subject: ACCOMMODATION OPERATION– I	
Course Code: NBHM-234	Title: ACCOMMODATION OPERATION– I	
Course Objectives:		
1. Planning and organizing of the linen room and uniform room.		
2. Meant to learn about type of uniforms & designing.		
3. Students will learn about basic laundry & sewing room activities.		
4. To gain the knowledge about equipment and material required for flower arrangement in a hotel.		
Nature of Paper: CORE		
Minimum Passing Marks/Credits: 40% Marks / 2 credit		
L: 2		
T: 0		
P: 0 (In Hours/Week)		
Theory - 1 Hr. = 1 Credit		
Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	LINEN ROOM Activities of the Linen Room , Layout and equipment in the Linen Room Selection criteria for various Linen Items & fabrics suitable for this purpose Purchase of Linen, Calculation of Linen requirements, Linen control-procedures and records , Stocktaking-procedures and records Recycling of discarded linen, Linen Hire	10
II	UNIFORMS Advantages of providing uniforms to staff, Issuing and exchange of uniforms; type of uniforms , Selection and designing of uniforms Layout of the Uniform room	04
III	SEWING ROOM Activities and areas to be provided , Equipment provided LAUNDRY Commercial and On-site Laundry, Flow process of Industrial Laundering-OPL , Stages in the Wash Cycle, Laundry Equipment and Machines Layout of the Laundry, Laundry Agents, Dry Cleaning, Guest Laundry/Valet service, Stain removal	10
IV	FLOWER ARRANGEMENT Flower arrangement in Hotels, Equipment and material required for flower arrangement , Conditioning of plant material, Styles of flower arrangements Principles of design as applied to flower arrangement INDOOR PLANTS Selection and care	06

Reference / Text Books:	
<ul style="list-style-type: none"> • R. Rajagopalan, Environmental Studies, Oxford IBH Pub, 2011. • Kogent Learning Solutions Inc., Energy, Environment, Ecology and Society, Dreamtech, 2012. 	
If the course is available as Generic Elective then the students of following departments may opt it. 1.NA	
Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	
3) Assignments	05
4) Research Project Report Seminar On Research Project Report	
5) ESE	35
Total:	50
Prerequisites for the course:	
Course Learning Outcomes:	
By end of this semester students able to know about:-	
CO1: To understand about the different types of linen and their purchasing procedure. Housekeeping department in a hospitality organization.	
CO2: Familiarize with the activities of Sewing room and managing uniform room & develop skills to manage it.	
CO3: Students will understand the different types of stain removal procedure in the laundry of Housekeeping department & succeeding will develop skills which they will use in operation in Hotel industry / entrepreneurship	
CO4: Recognize the flower arrangement in hotels, equipment and material required for flower arrangement	
CO5: Illustrate the classification and selection criteria of various flower arrangements & interior décor.	
CO6: Develop certain skills related to issue & exchange of linen, uniforms & upholstery etc in the ousekeeping department.	

**IIMTU-NEP IMPLEMENTATION
Year II/ Semester III**

Programme: Diploma/UG	Year: II	
Class:	Semester: III	
Credits Theory:2	Subject: FOOD SCIENCE AND NUTRITION	
Course Code: NBHM-235A	Title: FOOD SCIENCE AND NUTRITION	
Course Objectives:		
<ol style="list-style-type: none"> 1. The significance of food in his daily life 2. The terms like food, health, nutrition, malnutrition, and nutritional status. 3. Calculation of recommended dietary allowances 4. Understand the relationship of macro & micro nutrients to health 5. To know about the evaluate food and their composition. 		
Nature of Paper: DSE		
Minimum Passing Marks/Credits: 40% Marks / 1 Cr		
L:2 T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit \ (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	BASIC ASPECTS Definition of the terms Health, Nutrition, and Nutrients Importance of Food – (Physiological, Psychological and Social function of food) in maintaining good health. Classification of nutrients, Balanced Diet, Food Groups BALANCED DIET Definition, Importance of balanced diet RDA for various nutrients – age, gender, physiological state MACRONUTRIENTS A. Vitamins Definition and Classification (water and fats soluble vitamins) Food Sources, function and significance of: Fat soluble vitamins (Vitamin A, D, E, K) Water soluble vitamins (Vitamin C, Thiamine, Riboflavin, Niacin, Cyanocobalamin Folic acid) B. MINERALS Definition and Classification (major and minor), Food Sources, functions and significance of : Calcium, Iron, Sodium, Iodine & Fluorine C. Water Definition, Dietary Sources (visible, invisible), Functions of water Role of water in maintaining health (water balance)	
II	MACRO NUTRIENTS Carbohydrates	

	<p>Definition, Classification (mono, di and polysaccharides) Dietary Sources, Functions-Excess,</p> <p>Lipids Definition, Classification, Dietary Sources, Functions</p> <p>Proteins Definition, Classification based upon amino acid composition Dietary sources, Functions, Methods of improving quality of protein in food (special emphasis on Soya proteins and whey proteins)</p>	08
III	<p>Energy Definition of Energy and Units of its measurement (Kcal) Energy contribution from macronutrients (Carbohydrates, Proteins and Fat), Factors affecting energy requirements, Concept of BMR, SDA Dietary sources of energy, Concept of energy balance and the health hazards associated with Underweight, Overweight</p> <p>Digestion & Absorption Mechanical & Chemical break down of food</p>	02
IV	<p>MENU PLANNING Planning of nutritionally balanced meals based upon the three food group system, Factors affecting meal planning Critical evaluation of few meals served at the Institutes/Hotels based on the principle of meal planning. Calculation of Proximate principles & energy of 3 Indian & 3 Conti lunch menus. Critical evaluation & suggested improvements</p>	10

Reference / Text Books:

1. Food Science & Nutrition – Sunetra Roday
2. Food hygiene and Sanitation – Sunetra Roda
3. Food Science- Potter and Hotchkin

If the course is available as Generic Elective then the students of following departments may opt it.

Evaluation/Assessment Methodology

Max. Marks

1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	
3) Assignments	05
4) Research Project Report Seminar On Research Project Report	
5) ESE	35
Total:	50

Prerequisites for the course:

Course Learning Outcomes:

By the end of this course student should be able to:

CO1: Understand the importance of nutrition and good health in his day to day life & develop capabilities to evaluate the nutrition in food.

CO2: Know the composition, functions sources of nutrients as well as include them while planning a menu for a meal.

CO3: Understand the effects of excess & deficiency of nutrients in meal & the disease caused by them.

CO4: Modify attitudes and practices of use existing nutrition. Also capable of suggesting caloric meals for deficient or diseased people.

CO5: To understand the Planning of nutritionally balanced meals based recommended intake for suitable.

CO6: To have a broad knowledge about Fats, Protein, Carbohydrates, vitamins & minerals. Develop skills to suggest them in meals as recommended.

**IIMTU-NEP IMPLEMENTATION
Year II/Semester III**

Programme: Diploma/UG		Year: II
Class:		Semester: III
Credits Theory: 2		Subject: HYGIENE & SANITATION
Course Code: NBHM-235B		Title: HYGIENE & SANITATION
Course Objectives:		
<ol style="list-style-type: none"> 1. Role of Hygiene in Food Service Area and Dish washing area. 2. Personal hygiene and Protective clothing in industrial area. 3. Various types of dishwashing methods with their merits and demerits. 4. Pest control methods and garbage disposal. 		
Nature of Paper: DSE		
Minimum Passing Marks/Credits: 40% Marks		
L: 2 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Role of Hygiene in Food Service and Dish washing areas, care of premises and equipment.	05
II	Personal hygiene, care of skin, hand and feet. Food handlers hygiene, protective clothing.	05
III	Dishwashing methods, manual and machine dish washing merits and demerits.	10
IV	Garbage disposal different methods advantage and disadvantages. Pest Control Rodents and insect control techniques, special stress on control of flies, rats and cockroaches.	10
Reference / Text Books:		
<ol style="list-style-type: none"> 1. Cotas Katsigris, Mary Porter, Chris Thomas, The Bar And Beverage books, John, Wilwy And Sons, Usa. 2. Graham Brown, KaronHepner, The Wairers Handbooks, Hospitality Press, Australia 		
If the course is available as Generic Elective then the students of following departments may opt it.		
<ol style="list-style-type: none"> 1. NIL 2. NIL 3. NIL 		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		10
2) Presentations /Seminar		
3) Assignments		05
4) Research Project Report Seminar On Research Project Report		

5) ESE	35
Total:	50
Prerequisites for the course: NIL	
<p>Course Learning Outcomes: By the end of this course student would be able to:-</p> <p>CO1: Take care of their premises and equipments of dish washing areas.</p> <p>CO2: Demonstrate proper hygiene while handling food.</p> <p>CO3: Apply most appropriate dish washing method as per need.</p> <p>CO4: Apply proper garbage disposal method and pest control method.</p> <p>CO5: Demonstrate Pest Control Rodents control techniques.</p> <p>CO6: Demonstrate insect control techniques</p>	

IIMTU-NEP IMPLEMENTATION
Year- II/Semester- III

Programme: Diploma/UG		Year:II
Class:		Semester: III
Credits Theory: 3		Subject: Human Values & Professional Ethics
Course Code: UVE-301		Title: Human Values & Professional Ethics
Course Objectives: 1. To create an awareness on Human Values & Professional Ethics. 2. To instill Moral and Social Values and Loyalty 3. To appreciate the rights of others. 4. To instill of Harmony on Professional Ethics.		
Nature of Paper: DSE		
Minimum Passing Marks/Credits: 40% Marks / 2 credit		
L: 3 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Course Introduction – 1. Understanding the need, basic guidelines, content and process for Value Education 2. Self Exploration–what is it? - its content and process; ‘Natural Acceptance’ and Experiential Validation- as the mechanism for self exploration 3. Continuous Happiness and Prosperity- A look at basic Human Aspirations 4. Right understanding, Relationship and Physical Facilities- the basic requirements for fulfillment of aspirations of every human being with their correct priority 5. Understanding Happiness and Prosperity correctly- A critical appraisal of the current scenario 6. Method to fulfill the above human aspirations: understanding and living in harmony at various levels Understanding Harmony in the Human Being - Harmony in Myself!	02
II	7. Understanding human being as a co-existence of the sentient ‘I’ and the material ‘Body’ 8. Understanding the needs of Self (‘I’) and ‘Body’ - Sukh and Suvidha 9. Understanding the Body as an instrument of ‘I’ (I being the doer, seer and enjoyer) 10. Understanding the characteristics and activities of ‘I’ and harmony in ‘I’	15

	<p>11. Understanding the harmony of I with the Body: Sanyam and Swasthya; correct appraisal of Physical needs, meaning of Prosperity in detail</p> <p>12. Programs to ensure Sanyam and Swasthya Understanding Harmony in the Family and Society- Harmony in Human Human Relationship</p>	
III	<p>13. Understanding Harmony in the family – the basic unit of human interaction</p> <p>14. Understanding values in human-human relationship; meaning of Nyaya and program for its fulfillment to ensure Ubhay-tripti; Trust (Vishwas) and Respect (Samman) as the foundational values of relationship</p> <p>14. Understanding the meaning of Vishwas; Difference between intention and competence</p> <p>15. Understanding the meaning of Samman, Difference between respect and differentiation; the other salient values in relationship</p> <p>16. Understanding the harmony in the society (society being an extension of family): Samadhan, Samridhi, Abhay, Sah-astitva as comprehensive Human Goals</p> <p>17. Visualizing a universal harmonious order in society- Undivided Society (Akhand Samaj), Universal Order (Sarvabhaum Vyawastha)- from family to world family! Understanding Harmony in the Nature and Existence - Whole existence as Co-existence</p>	03
IV	<p>18. Understanding the harmony in the Nature</p> <p>19. Interconnectedness and mutual fulfillment among the four orders of nature recyclability and self-regulation in nature</p> <p>20. Understanding Existence as Co-existence (Sah-astitva) of mutually interacting units in all-pervasive space</p> <p>21. Holistic perception of harmony at all levels of existence Implications of the above Holistic Understanding of Harmony on Professional Ethics</p>	10
V	<p>22. Natural acceptance of human values</p> <p>23. Definitiveness of Ethical Human Conduct</p> <p>24. Basis for Humanistic Education, Humanistic Constitution and Humanistic Universal Order</p> <p>25. Competence in professional ethics: a) Ability to utilize the professional competence for augmenting universal human order b) Ability to identify the scope and characteristics of people-friendly and eco-friendly production systems, c) Ability to identify and develop appropriate technologies and management patterns for above production systems.</p> <p>26. Case studies of typical holistic technologies, management models and production systems</p> <p>27. Strategy for transition from the present state to Universal Human Order: a) At the level of individual: as socially and ecologically responsible engineers, technologists and managers b) At the level of society: as mutually enriching institutions and organizations</p>	

REFERENCE BOOKS:

If the course is available as Generic Elective then the students of following departments may opt it.

Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	
3) Assignments	05
4) Research Project Report Seminar On Research Project Report	
5) ESE	35
Total:	50
Prerequisites for the course:	
<p>Course Learning Outcomes: Upon completion of this course, students should have CO1: Understood the core values that shape the ethical behaviour of a Hospitality professional CO2: Exposed awareness on professional ethics and human values. CO3: To understand the Basis for Humanistic Education, Humanistic and Humanistic Universal Order. CO4: To Understanding Harmony in the Nature and Existence. CO5: To understand the Strategy for transition from the present state to Universal Human Order. CO6: Understand Holistic perception of harmony at all levels of existence</p>	

IIMTU-NEP IMPLEMENTATION
Year- II/Semester- III

Programme: Diploma/UG		Year:II
Class:		Semester: III
Credits Theory: 3		Subject: HOTEL ENGINEERING
Course Code: NHU-231		Title: HOTEL ENGINEERING
Course Objectives: The students will get knowledge about:- 1. Overview of hotel Maintenance Department 2. Basic knowledge of working of air conditioner and refrigeration. 3. Basic knowledge of conservation of electrical system. 4. Taught about hotel engineering keeps up the safety and quality that guest feels comfortable in Hotel. 5. Provide basic information about stairs, elevator and escalator.		
Nature of Paper: AECC		
Minimum Passing Marks/Credits: 40% Marks / credit		
L: 3 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	TO ENGEERING AND MAINTANENCE a) Definition of maintenance, types of maintenance – daily- schedule, Preventive, breakdown, contract maintenance. b) Department – function, duties and responsibilities, organization structure of hotel Maintenance Department. WATER AND WASTE WATER MANAGEMENT Water quality standards, treatment of water for hotel use, hot and cold drinking water requirement, supply and standard, waste water, disposal system adopted and different types of traps, plumbing work, removal of hardness. (Water treatment, Reverse Osmosis(RO) water Filter systems, Swimming Pool maintenance	02
II	HEAT, VENTILATION, AIR CONDITIONING AND REFRIGERATION Definition, human comfort standards and index, designing building as to control heat and heat transfer Air conditioning systems- central ac ,split, package window type ,their need and periodic maintenance and cycle of air conditioning systems Ventilation – its need and different types of ventilation Refrigeration – types of refrigeration, their need and periodic maintenance, difference between air conditioning and refrigeration, types of refrigeration system and refrigerants, walk in coolers, deep freezers, fresh food refrigerators and chill units	15

II	ELECTRICAL SYSTEM AND ENERGY MANAGEMENT A. Electrical terms: volt, ampere, watt, kilo watt/hr, ac, dc systems, single phase and phase, voltage drop and control, fuse and circuit breakers, electricity pricing control, cost control. B. Basic Fuels: Types, Calorific value, comparison on the basis of cost C. Energy Conservation tips for hotel: Front Office, Housekeeping, Kitchens, Food & Beverage outlets and other areas D. Pollution and Pollution Control E. Definition of pollution, pollutant, classification of pollution, pollution control measures.	03
IV	BUILDING TRANSPORTATION Stairs, Elevators – types of elevators (Passenger elevator, Freight elevator, Cable elevator, hydraulic elevator) and basic working, maintenance of elevators, Escalators – safety requirements, use and basic working, Moving Walks, Conveyors, Fire : Types of fire & classification, Fire Fighting Equipments	10

REFERENCE BOOKS:

Tarun Bansal: Hotel Engineering Aman Publishers

If the course is available as Generic Elective then the students of following departments may opt it.

Evaluation/Assessment Methodology

	Max. Marks
1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	
3) Assignments	15
4) Research Project Report Seminar On Research Project Report	
5) ESE	75
Total:	100

Prerequisites for the course:

Course Learning Outcomes: By the end of this course student would be able to

CO1: Understand Hierarchy of hotel maintenance department.

CO2: Understand the working of various equipments.

CO3: Understand the concept of heat removal.

CO4: Apply waste water techniques and management.

CO5: Remember concept of building transportation.

CO6: Demonstrate the Fire fighting techniques.

IIMTU-NEP IMPLEMENTATION

Year : II / Semester : III

Programme: Diploma/UG Class: BHMCT		Year: II Semester:III
Credits:-NC Theory: NC	INDUSTRIAL VISIT/SEMINAR/PRESENTATION ON THE REPORT	
Course Code: NECC-231	INDUSTRIAL VISIT/SEMINAR/PRESENTATION ON THE REPORT	
Course Objectives:		
1. To have an idea about the actual working of the organization. 2. Glimpse of actual operations & facilities in the Hospitality Industry		
Nature of Paper: NECC		
Minimum Passing Marks/Credits: 40% Marks / credit		
L:02 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Students Have To Give A Presentation On Their Observations During Their Industrial Visits.	
Reference / Text Books:		
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESE		25
Total:		25
Prerequisites for the course:		
Course Learning Outcomes:		
1. Students Have To Give A Presentation On Their Observations During Their Industrial Visits.		

IIMTU-NEP IMPLEMENTATION

Year : II / Semester : III

Programme: Diploma/UG		Year: II
Class:		Semester: III
Credits:-NC Theory: NC	UNIVERSITY SOCIAL RESPONSIBILITIES –COMMUNITY OUTREACH	
Course Code: NECC-232	UNIVERSITY SOCIAL RESPONSIBILITIES –COMMUNITY OUTREACH	
Course Objectives:		
1. To inculcate a sense of responsibility towards the society. 2. To develop a sense of responsibilities towards community outreach		
Nature of Paper: NECC		
Minimum Passing Marks/Credits: 40% Marks / credit		
L:02 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	This Activity Is An Essential Part Of The Curriculum Which Believes That Whan We Are Taking From The Society Then It Is Our Moral Duty To Give Something Back To The Society. It Also Develops Habit Of Helping Others In The Students.	
Reference / Text Books:		
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESE		25
Total:		25
Prerequisites for the course:		
Course Learning Outcomes:		
CO1- This Activity Is An Essential Part Of The Curriculum Which Believes That Whan We Are Taking From The Society Then It Is Our Moral Duty To Give Something Back To The Society. It Also Develops Habit Of Helping Others In The Students.		

IIMTU-NEP IMPLEMENTATION

Year : II / Semester : III

Programme: Diploma/UG		Year:II
Class:		Semester: III
Credits:-NC Theory: NC	SANSKRIT / SPIRITUAL	
Course Code: MV-233	SANSKRIT / SPIRITUAL	
Course Objectives: 1. To develop moral values & the values of “Karma” in Life		
Nature of Paper: MV		
Minimum Passing Marks/Credits: 40% Marks / credit		
L:02 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Students Are Taught The Basics Of Sanskrit / Spiritual Teaching From Bhagwat Geeta. The Main Motive Of This Course Is To Develop Moral Values In Students.	
Reference / Text Books: NA		
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESE		25
Total:		25
Prerequisites for the course:		
Course Learning Outcomes: CO1- Students Are Taught The Basics Of Sanskrit / Spiritual Teaching From Bhagwat Geeta. The Main Motive Of This Course Is To Develop Moral Values In Students.		

IIMTU-NEP IMPLEMENTATION

Year : II/ Semester : III

Programme: Diploma/UG		Year: II
Class:		Semester: III
Credits:-NC	SPORTS	
Theory: NC		
Course Code:SPT-231	SPORTS	
Course Objectives:		
1. To involve them team spirit.		
2. To make them aware about being physically fit		
Nature of Paper: NECC		
Minimum Passing Marks/Credits: 40% Marks / credit		
L:02		
T:0		
P: 0 (In Hours/Week)		
Theory - 1 Hr. = 1 Credit		
Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Students Are Encouraged To Play Various Games Of Their Choice Whether Indoor Or Outdoor. Like; Carrom, Chess, Table Tennis, Football, Basketball Etc.	
Reference / Text Books: NA		
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		25
2) Presentations /Seminar		
3) Assignments		
4) Research Project Report Seminar On Research Project Report		
5) ESE		
Total:		25
Prerequisites for the course:		
Course Learning Outcomes: Students Are Encouraged To Play Various Games Of Their Choice Whether Indoor Or Outdoor. Like ; Carrom, Chess, Table Tennis, Football, Basketball Etc.		

**IIMTU-NEP IMPLEMENTATION
Year- II /Semester- III**

Programme: Diploma/UG		Year: II
Class:		Semester: III
Credits-2 Practical: 4		Subject: FOOD PRODUCTION-LAB I
Course Code: NBHM-231P		Title: FOOD PRODUCTION-LAB I
Course Objectives: The Student will get knowledge about: <ol style="list-style-type: none"> 1. Regional cuisine of various states of India. 2. Core ingredients of various cuisines of Indian States. 3. Food presentation & Garnishing. 4. Menu presentation of various cuisines of Indian States various cuisines of Indian States 		
Nature of Paper: DSE		
Minimum Passing Marks/Credits: 40% Marks / 2 credit		
L: 0 T: 0 P: 2 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Preparations of Menus from following cuisines. Bengal Goa Gujarat Hyderabad Kashmiri Maharashtrian Punjabi Rajasthan South Indian	40
REFERENCE BOOKS: NA		
If the course is available as Generic Elective then the students of following departments may opt it.		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		10
2) Presentations /Seminar		05
3) Assignments		05
4) Research Project Report Seminar On Research Project Report		35
5) ESE		35
Total:		50
Prerequisites for the course:		

Course Learning Outcomes: By the end of this course student would be able to

- CO1: Demonstration various regional cuisines of Indian States.
- CO2: Create different Garnish and plating for food presentation.
- CO3: Presentation of food of various Indian States.
- CO4: To Evaluate the profitability of a menu.
- CO5: Explain how staff, equipment, and facility can impact a menu.
- CO6: Demonstrate the cuisine of Goa.

**IIMTU-NEP IMPLEMENTATION
Year- II / Semester- III**

Programme: Diploma/UG	Year: II	
Class:	Semester: III	
Credits Practical: 1	Subject: FOOD AND BEVERAGE SERVICE LAB-I	
Course Code: NBHM-232P	Title: FOOD AND BEVERAGE SERVICE LAB-I	
Course Objectives:		
<ol style="list-style-type: none"> 1. Students will get knowledge about Dispense Bar – Organizing Mise-en-place. 2. The students will get knowledge about Service of Wine and its temperature of service. 3. Will gain knowledge about Tequila service of aperitifs like vermouths. 4. Will come to know about service of Spirits and Liqueurs. 5. To understand about service of Liqueurs from Liquor Trolley and from bar. 		
Nature of Paper: CORE		
Minimum Passing Marks/Credits: 40% Marks / credit		
L: 0		
T: 0		
P: 1 (In Hours/Week)		
Theory - 1 Hr. = 1 Credit		
Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Dispense Bar – Organizing Mise-en-place Task-01 Wine service equipment Task-02 Beer service equipment Task-03 Cocktail bar equipment Task-04 Liqueur / Wine Trolley Task-05 Bar stock - alcoholic & non-alcoholic beverages Task-06 Bar accompaniments & garnishes Task-07 Bar accessories & disposables	2
II	Service of Wines Task-01 Service of Red Wine Task-02 Service of White/Rose Wine Task-03 Service of Sparkling Wines Task-04 Service of Fortified Wines Task-05 Service of Aromatized Wines Task-06 Service of Cider, Perry & Sake	3
III	Service of Aperitifs Task-01 Service of Bitters Task-02 Service of Vermouths	2
IV	Service of Beer Task-01 Service of Bottled & canned Beers Task-02 Service of Draught Beers	2
V	Service of Spirits Task-01 Service styles – neat/on-the-rocks/with appropriate mixers Task-02 Service of Whisky Task-03 Service of Vodka Task-04 Service of Rum Task-05 Service of Gin Task-06 Service of Brandy Task-07 Service of Tequila	3
VI	Service of Liqueurs Task-01 Service styles – neat/on-the-rocks/with cream/enfrappe Task-02 Service from the Bar Task-03 Service from Liqueur Trolley	3

REFERENCE BOOKS:	
Modern restaurants service –John fuller	
Food and beverage service-Dennis R. Lillicrap and John cousins.	
If the course is available as Generic Elective then the students of following departments may opt it.	
Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	05
2) Presentations /Seminar	
3) Assignments	05
4) Research Project Report Seminar On Research Project Report	
5) ESE	15
Total:	25
Prerequisites for the course:	
Course Learning Outcomes: By the end of this course student would be able to:	
CO1: Understand about Dispense Bar – Organizing Mise-en-place	
CO2: Understand that how to serve red wine, white wine and champagne.	
CO3: Demonstrate Service of beer.	
CO4: Demonstrate Whiskey, Rum, Vodka ,brandy etc	
CO5: Create Food and Wine pairing	
CO6: Demonstrate service of Liqueures.	

**IIMTU-NEP IMPLEMENTATION
Year- II / Semester-III**

Programme: UG Class:	Year:II Semester: III	
Credits Practical:1	Subject: FRONT OFFICE LAB-I	
Course Code: NBHM-233P	Title: FRONT OFFICE LAB-I	
Course Objectives: The Student will get knowledge about: <ol style="list-style-type: none"> 1. To understand the practice of computer applications related to Front Office like reservation and registration. 2. In depth knowledge about how Hotel functions like accounting and yield management. 3. To understand different Front Office Operation like amend a reservation, all pre & post registration. 4. Depth knowledge about the hotel's reservation to travel agent, corporate & individual. 		
Nature of Paper: DSE		
Minimum Passing Marks/Credits: 40% Marks / credit		
L: 0 T: 0 P: 1 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Hands on practice of computer applications related to Front Office- Procedures such as Reservation, Registration, Guest History, Telephones, Housekeeping, Daily transactions Front office accounting procedures - Manual accounting, Machine accounting, Payable, Accounts Receivable, Guest History, Yield Management, Role Play & Situation Handling, Create and update guest profiles, Hot function keys, Send confirmation letters, Print registration card, Make FIT reservation & group reservation, Make an ADD-on reservation.	05
II	Amend a reservation, Cancel a reservation-with deposit and without deposit, Log onto cashier code, Process a reservation deposit, Pre-register a guest, Put message and locator for a guest, Put trace for guest, Check in a reserved guest, Check-in a walk –in guest, Make sharer reservation, Make A/R account, Take reservation through Travel Agent/Company/ Individual or Source, Make room change	10
REFERENCE BOOKS: Principles of Front Office Operations – Sue Baker Front Office Management – S.K. Bhatnagar Front Office Procedures – Michael. L. Kasavana		
If the course is available as Generic Elective then the students of following departments may opt it.		

Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	05
2) Presentations /Seminar	
3) Assignments	05
4) Research Project Report Seminar On Research Project Report	
5) ESE	15
Total:	25
Prerequisites for the course:	
<p>Course Learning Outcomes: By the end of this course student would be able to:-</p> <p>CO1: Remember check-in and maintain the guest records.</p> <p>CO2: Remember amending guest reservation.</p> <p>CO3: Create guest profile with all the tracks with records for further reference.</p> <p>CO4: Demonstrate how to Take reservation through Travel Agent/Company/ Individual</p> <p>CO5: Create add on reservation</p> <p>CO6: Analyse Yield Management.</p>	

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**IIMTU NEP IMPLEMENTATION
Year- II /Semester- III**

Programme: Diploma/UG		Year:II
Class:		Semester: III
Credits Practical: 1		Subject: ACCOMMODATION OPERATION LAB-I
Course Code: NBHM- 234P		Title: ACCOMMODATION OPERATION LAB-I
Course Objectives: The Student will get knowledge about: 1. Learn about Laundry Operations. 2. Be taught to remove stains. 3. Knowledge about different types of flowers arrangement. 4. Will find out the Selection & Designing of uniforms.		
Nature of Paper: DSE		
Minimum Passing Marks/Credits:40% Marks/ 2 credit		
L: 0 T: 0 P: 1 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Layout Of Linen And Uniform Room/Laundry Laundry Machinery And Equipment Cleaning of Offices, Public Areas & Guest Rooms Stain Removal Flower Arrangement Selection And Designing Of Uniforms	15
REFERENCE BOOKS: Hotel Management and Operations - Michael J. O'Fallon, Denney G. Rutherford		
If the course is available as Generic Elective then the students of following departments may opt it.		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		05
2) Presentations /Seminar		
3) Assignments		05
4) Research Project Report Seminar On Research Project Report		15
5) ESE		
Total:		25
Prerequisites for the course:		

Course Learning Outcomes: By the end of this course student would be able to:-

CO1: Understand the laundry layout of different hotels.

CO2: Demonstrate how to remove stains.

CO3: Understand different types of flower arrangements.

CO4: Understand knowledge in Selection and Designing of Uniform

CO5: Demonstrate cleaning of offices and Public Area.

CO6: Demonstrate room cleaning.

**IMTU-NEP IMPLEMENTATION
Year II / Semester IV**

Programme: UG		Year: II
Class :		Semester: IV
Credits Practical: 15	Subject: Industrial Training	
Course Code: NBHM 241(T)	Title: Industrial Training	
Course Objectives:		
<ol style="list-style-type: none"> 1. To enable students real world working environment. 2. To assist students in gaining the skills this would help them in their career development. 3. To transform the knowledge gained from the classroom studies to hotels. 4. To enhance the confidence and morale of the students. 5. To examine the gaps between hotel management curriculum and hotel industry requirement. 		
Nature of Paper: Core		
Minimum Passing Marks/Credits: 150 Marks / 8 Credits		
L: 0		
T: 0		
P: 0		
Unit	Contents	No. of Lectures Allotted
I	<p>There will be no theory papers in this Semester and students will have to go for mandatory Industrial training in any 3-5 stars Hotel.</p> <p>At the end of Semester, Students will be judged on the basis of performance, feedback from the Hotel. She/he has to submit IT report, log book and training certificate Institute.</p> <p><u>Industrial Training Scheme (15 Weeks)</u></p> <ol style="list-style-type: none"> 1. Exposure to Industrial Training is an integral part of the 2nd year curriculum. The 15 weeks industrial training would be divided into five/six weeks each in the four key areas of Food Production, Food & Beverage Service, and Accommodation Operations & Front Office Operations. 2. For award of marks, 20% marks of IT would be on the basis of feed-back from the industry in a prescribed Performance Appraisal Form (PAF). It will be the students' responsibility to get this feed-back/assessment form completed from all the four departments of the hotel for submission to the institute at the end of Industrial Training. For the remaining 80% marks, students would be assessed on the basis of seminar/presentation before a select panel. A hard copy of the report along with log book will have to be submitted to the panel. This report will consist of detailed information about the property and its various departments (all major and minor detail about the outlet). 3. A log book is to be maintained for attendance and duties performed on each day. The duties and responsibilities should be mentioned for each day on a single page. For off day, the page should be left blank mentioning OFF-DAY. 4. Once the student has been selected / deputed for Industrial Training by the 	90

	institute, he/she shall not be permitted to undergo IT elsewhere. In case students make direct arrangements with the Hotel for Industrial Training, these will necessarily have to be approved by the institute. Students selected through campus interviews will not seek Industrial Training on their own.	
II	<p>Students have to submit the following on completion of industrial training to the faculty coordinator at the institute:</p> <ol style="list-style-type: none"> 1. Logbook 2. Appraisal (if any) 3. A copy of the training certificate. 4. IT Report in all four Departments. 5. Power Point presentation on a CD, based on the training report 	
Evaluation/Assessment Methodology		
		Max. Marks
1) Internal Assessment		150
<ul style="list-style-type: none"> • Assignments • Research Project Report • Seminar On Research Project Report 		225
2) External Assessment		375
Total:		375
Prerequisites for the course:		
<p>Course Learning Outcomes:</p> <p>CO1 To identify & strengthen the key area of interest, wherein trainee would like to work in the future.</p> <p>CO2 Provides opportunities for exposure to the working world, which will make graduates more aware of the hopes and expectations that industry has of them</p> <p>CO3 Solidify the on-campus learning process and activities, while also provide students with relevant work experience.</p> <p>CO4 To enhance employability skills, because trainee has been equipped with the requisite knowledge, skills, attitudes and practical experience.</p> <p>CO5 To decrease the chance of reality shock when the graduates are first in jobs</p>		

**IIMTU-NEP IMPLEMENTATION
Year-III / Semester-V**

Programme: Degree/UG(R)		Year:III
Class:		Semester:V
Credits Theory:4 Practical:	Subject: FOOD PRODUCTION-II	
Course Code: NBHM-351	Title: FOOD PRODUCTION-II	
<p>Course Objectives: The Student will get knowledge about:</p> <ol style="list-style-type: none"> 1. Acquire practical skills in organizing and managing a larder station, including proper equipment usage and maintenance. 2. Acquire practical skills in selecting and combining ingredients to create a variety of sausages and forcemeats. 3. Enhance food safety practices by adhering to proper temperature control, handling, and hygiene guidelines. 4. Build a foundation for working in professional culinary settings, demonstrating proficiency in the art of charcuterie and culinary presentation. 5. Understand the importance of balancing flavor, texture, and visual appeal in sandwich composition. 		
Nature of Paper: Core		
Minimum Passing Marks/Credits:40% Marks/ 2 Cr		
<p>L: T: P:(In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)</p>		
Unit	Contents	No. of Lectures Allotted
I	<p>LARDER LAYOUT & EQUIPMENT Introduction of Larder Work, Definition, Equipment found in the larder , Layout of a typical larder with various sections DUTIES AND RESPONSIBILITIES OF THE LARDER CHEF Functions of the Larder, Hierarchy of Larder Staff , Sections of the Larder, Duties & Responsibilities of larder Chef</p>	12
II	<p>CHARCUTIERIE I. SAUSAGE A. Introduction to characteristics - Sausage – Types & Varieties, Casings – Types & Varieties ,Fillings – Types & Varieties II. FORCEMEATS Types of forcemeats, Preparation of forcemeats , Uses of forcemeats</p>	12
III	<p>HAM, BACON & GAMMON Cuts of Ham, Bacon & Gammon, Differences between Ham, Bacon & Gammon ,Processing of Ham & Bacon, Uses of different cuts PATES, Types of Pate, Pate de foie gras</p>	12

	<p>CHAUD FROID Meaning of Chaudfroid, Making of chaudfroid & Precautions, Types of chaudfroid, ses of chaudfroid</p> <p>ASPIC & GELEE Definition of Aspic and Gelee, Uses of Aspic and Gelee</p>	
IV	<p>SANDWICHES Parts of Sandwiches, Types of Bread, Types of filling – classification Spreads and Garnishes, Types of Sandwiches, Making of Sandwiches</p>	09
<p>Reference / Text Books: Gisslenwayne – professional cookery (john wiley and sons) Montage – Larousse gastronomique (Himalaya publishing group)</p>		
<p>If the course is available as Generic Elective then the students of following departments may opt it. NA</p>		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		15
2) Presentations /Seminar		
3) Assignments		
4) Research Project Report Seminar On Research Project Report		10
5) ESE		75
Total:		100
Prerequisites for the course:		
<p>Course Learning Outcomes: By the end of this course student would be able to:</p> <p>CO1: Define and explain the concept of larder work in a culinary setting.</p> <p>CO2: Demonstrate an understanding of the importance of proper equipment organization and placement within the larder.</p> <p>CO3: Explain the primary functions and roles of the larder within a professional kitchen.</p> <p>CO4: Identify and categorize various types and varieties of sausages based on their characteristics, ingredients, and preparation methods.</p> <p>CO5: Illustrate the versatility of forcemeats by creating different dishes such as terrines, pâtés, and galantines.</p> <p>CO6: Identify and describe the different parts of a sandwich, including bread, filling, spreads, and garnishes.</p>		

**IIMTU-NEP IMPLEMENTATION
Year-III / Semester-V**

Programme: Degree/ UG(R).		Year:III
Class:		Semester:V
Credits Theory:4 Practical:	Subject: FOOD AND BEVERAGE SERVICE–II	
Course Code: NBHM-352	Title: FOOD AND BEVERAGE SERVICE–II	
<p>Course Objectives: The Student will get knowledge about:</p> <ol style="list-style-type: none"> 1. Prepare students for roles in culinary establishments by honing skills in creating a wide range of sandwiches suitable for various dining settings. 2. Understand the importance of efficient space utilization, ergonomic design, and guest-centric approach in F&B outlet planning. 3. Prepare students for roles in event management, catering, and banquet coordination by providing knowledge and skills required for successful execution. 4. Enhance problem-solving skills to handle challenges associated with space, service flow, and guest satisfaction. 5. Acquire practical skills in guéridon operations, including trolley usage, equipment handling, and ingredient knowledge. 		
Nature of Paper: Core		
Minimum Passing Marks/Credits:40% Marks/ 2 Cr		
<p>L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)</p>		
Unit	Contents	No. of Lectures Allotted
I	<p>PLANNING & OPERATING VARIOUS F&B OUTLET Physical layout of functional and ancillary areas , Objective of a good layout, Steps in planning, Factors to be considered while planning, Calculating space requirement, Various set ups for seating, Planning staff requirement, Menu planning Constraints of menu planning, Selecting and planning of heavy duty and light equipment, Requirement of quantities of equipment required like crockery, Glassware, Cutlery - steel or silver etc. Suppliers & manufacturers, Approximate cost Planning Décor, furnishing fixture etc.</p>	12
II	<p>FUNCTION CATERING BANQUETS History, Types, Organisation of Banquet department. Duties & responsibilities , Sales , Booking procedure, Banquet menus BANQUET PROTOCOL Space Area requirement, Table plans/arrangement, Misc-en-place, Service , Toast & Toast procedures INFORMAL BANQUET</p>	12

	Réception ,Cocktail parties, Convention, Seminar Exhibition ,Fashion shows, Trade Fair , Wedding , Outdoor catering	
III	FUNCTION CATERING BUFFETS Introduction, Factors to plan buffets, Area requirement , Planning and organisation, Sequence of food Menu planning, Types of Buffet, Display, Sit down ,Fork, Finger, Cold Buffet, Breakfast Buffets, Equipment Supplies, Check list	12
IV	GUERIDON SERVICE History of gueridon , Definition, General consideration of operations, Advantages & Dis-advantages, Types of trolleys Factor to create impulse, Buying – Trolley, open kitchen Gueridon equipment, Gueridon ingredients KITCHEN STEWARDING Importance, Opportunities in kitchen stewarding Record maintaining, Machine used for cleaning and polishing E. Inventory.	09

Reference / Text Books:

If the course is available as Generic Elective then the students of following departments may opt it.
NA

Evaluation/Assessment Methodology

Max. Marks

1) Class tasks/ Sessional Examination	15
2) Presentations /Seminar	
3) Assignments	10
4) Research Project Report Seminar On Research Project Report	
5) ESE	75
Total:	100

Prerequisites for the course:

Course Learning Outcomes: By the end of this course student would be able to:

CO1: Understand the significance of functional and ancillary areas in the layout of F&B outlets.

CO2: Understand the principles of menu planning, considering factors such as target audience, culinary specialties, and cost structure.

CO3: Understand the organizational structure and departments involved in banquet operations.

CO4: Demonstrate knowledge of setup, decor, and service requirements specific to each type of informal banquet.

CO5: Analyze the area requirements for different types of buffets and their impact on guest experience.

CO6: Analyze the psychological aspects and techniques that encourage guests to opt for guéridon service.

**IIMTU-NEP IMPLEMENTATION
Year III / Semester: V**

Programme: Degree/UG(R). Class: BHMCT		Year:III Semester:V
Credits Theory:2 Practical:	Subject: FRONT OFFICE –II	
Course Code: NBHM-353	Title: FRONT OFFICE –II	
<p>Course Objectives: The Student will get knowledge about:</p> <ol style="list-style-type: none"> 1. Enhance guest-centric attitudes by demonstrating empathy, professionalism, and effective conflict resolution. 2. Foster problem-solving and communication skills to handle issues that may arise during the check-out process. 3. Acquire practical skills in processing different modes of payment, including cash, credit cards, bill-to-company arrangements, travel agent vouchers, and travelers cheques. 4. Prepare students for roles in front office operations and guest services by providing the knowledge and skills required for successful foreign exchange operations and guest satisfaction. 5. Enhance problem-solving skills to address billing discrepancies and reconcile guest accounts. 		
Nature of Paper: Core		
Minimum Passing Marks/Credits:40% Marks/ 1 Cr		
<p>L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)</p>		
Unit	Contents	No. of Lectures Allotted
I	<p>CHECK-OUT PROCEDURE The Guest Departure Procedure and Post Departure Activities at Front Desk – Guest History Card. Information to concerned Departments - Interdepartmental Coordination. Problems during Guest Check out and their solutions</p>	10
II	<p>MODES OF SETTLEMENT Receiving Payments/Settling Bills Through a. Cash b. Credit Card c. Bill to Company d. Travel Agent Voucher e. Travelers Cheques</p>	10
III	<p>FOREIGN EXCHANGE Foreign Exchange Encashment Procedure Authorized agencies, Licenses and documents used, Category of guest entitled. Different currencies and their-Forex rates</p>	10

IV	FRONT OFFICE ACCOUNTING Different types of Accounts, Ledgers, Folios & Vouchers prepared at Front Desk. Guest Accounting Cycle	10
Reference / Text Books: NA		
If the course is available as Generic Elective then the students of following departments may opt it. Dennis L. Foster: Back Office Operation & Admn. Sudhir Andrews: Hotel Front Office Kasavana & Brooks: Managing Front office Operations		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		10
2) Presentations /Seminar		
3) Assignments		05
4) Research Project Report Seminar On Research Project Report		
5) ESE		35
Total:		50
Prerequisites for the course:		
Course Learning Outcomes: By the end of this course student would be able to: CO1: Understand the significance of the guest departure process in the overall guest experience. CO2: Understand the importance of addressing guest concerns and providing solutions in a timely and professional manner.. CO3: Demonstrate knowledge of the steps involved in reconciling travelers cheques transactions. CO4: Understand the concept of foreign exchange rates and how they fluctuate based on market conditions. CO5: Understand the importance of front office accounting in the hospitality industry. CO6: Describe the process of creating and maintaining guest folios, which record charges, payments, and balances.		

**IIMTU-NEP IMPLEMENTATION
Year III / Semester V**

Programme: Degree/UG(R).		Year: III
Class:		Semester: V
Credits Theory:2 Practical:	Subject: ACCOMMODATION OPERATION-II	
Course Code: NBHM-354	Title: ACCOMMODATION OPERATION-II	
<p>Course Objectives: The Student will get knowledge about:</p> <ol style="list-style-type: none"> 1. Acquire practical skills in inventory management, scheduling, time and motion studies, and performance standards. 2. Develop a comprehensive understanding of budgeting and budgetary controls within the hospitality industry. 3. Foster critical thinking skills to evaluate the benefits and drawbacks of using contract services for housekeeping needs. 4. Enhance problem-solving skills to address sustainability challenges and respond effectively to medical emergencies. 5. Acquire practical skills in identifying and implementing strategies for efficient energy and water usage. 		
Nature of Paper: Core		
Minimum Passing Marks/Credits:40% Marks/ 1 Cr		
<p>L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)</p>		
Unit	Contents	No. of Lectures Allotted
I	<p>PLANNING AND ORGANISING THE HOUSEKEEPING DEPARTMENT Area inventory list, Frequency schedules, Performance and Productivity standards, Time and Motion study in House Keeping operations, Standard Operating manuals – Job procedures, Job allocation and work schedules , Calculating staff strengths & Planning duty rosters, team work and leadership in House Keeping, Training in HKD, devising training programmes for HK staff , Inventory level for non recycled items,</p>	15
II	<p>Budget and budgetary controls, The budget process Planning capital budget, Planning operation budget, Operating budget – controlling expenses – income statement , Purchasing systems – methods of buying ,Stock records – issuing and control</p>	10
III	<p>HOUSEKEEPING IN INSTITUTIONS & FACILITIES OTHER THAN HOTELS CONTRACT SERVICES A. Types of contract services</p>	10

	B. Guidelines for hiring contract services C. Advantages & disadvantages of contract services	
IV	ENERGY AND WATER CONSERVATION IN HOUSEKEEPING OPERATIONS, FIRST AID	05
Reference / Text Books: Sudhir Andrews: Hotel Housekeeping Joan C. Branson: Hotel, Hostel & Hospital Housekeeping Georgi ra Tucker: The Professional Housekeeper Rose Mary & Heinemann: Housekeeping Management for Hotels G. Raghubalan – Hotel Housekeeping		
If the course is available as Generic Elective then the students of following departments may opt it.		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		10
2) Presentations /Seminar		
3) Assignments		05
4) Research Project Report Seminar On Research Project Report		
5) ESE		35
Total:		100
Prerequisites for the course:		
<p>Course Learning Outcomes: By the end of this course student would be able to:</p> <p>CO1: Understand the importance of teamwork and leadership skills in promoting a positive work environment within the housekeeping department.</p> <p>CO2: Understand how job procedures, job allocation, and work schedules contribute to smooth operations and staff accountability.</p> <p>CO3: Demonstrate the ability to analyze historical data, market trends, and operational needs to develop accurate budgets.</p> <p>CO4: Recognize the importance of attention to detail and creativity in the Larder Department's operations.</p> <p>CO5: Identify measures for minimizing water usage in housekeeping operations, such as implementing low-flow fixtures, reusing water, and practicing responsible laundry and cleaning procedures.</p> <p>CO6: Creating strategies for controlling expenses and optimizing cost efficiency within the operating budget.</p>		

**IIMTU-NEP IMPLEMENTATION
Year III/ Semester: V**

Programme: Degree/UG(R).		Year:III
Class:		Semester:V
Credits Theory:2 Practical:	Subject: BAR MANAGEMENT	
Course Code: NBHM-355A	Title: BAR MANAGEMENT	
<p>Course Objectives: The students will get knowledge about:</p> <ol style="list-style-type: none"> 1. Develop a comprehensive understanding of bar operation and control principles in the hospitality industry. 2. Enhance leadership and management skills to lead and supervise bar operations effectively. 3. Foster creativity and attention to detail in planning and executing bar designs that align with themes and concepts, 4. Enhance responsible alcohol service skills, including understanding legal regulations and promoting guest safety. 5. Prepare students for roles in bar management, operations, and customer service by providing the knowledge and skills required for successful bar operation and control. 		
Nature of Paper: DSE		
Minimum Passing Marks/Credits:40% Marks/ 1 Cr		
<p>L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)</p>		
Unit	Contents	No. of Lectures Allotted
I	Bar Introduction, Beverage Management, Brief History, Types of Bar Lounge & Bar Service, Organization of Lounge Bar Syrups and Other Non- Alcoholic Beverage, Mix Drinks	10
II	The Bar Layout & Planning Introduction, Bar Section details, Bar Shapes: Planning Criteria Bars, Plans, Elevations & Sections, Themes & Concepts Bar Equipment, Glass wares	10
III	Service & Selling Techniques Bartenders : Job Analysis, Salesmanship of Bar Attendants, Guidelines for Bar Attendants, Hygiene & Health, Bar duties, Staff Management, Qualities of Professional Manager, Responsible service of Alcohol	10
IV	Bar Operation & Control Customer Service and Customer Relation, Sales Promotion & Merchandising, Managing the Service Sequence Method of Beverage Control, Stock Control in the Bar Portion Control, Cash handling Procedures, Bar Licenses	10

Reference / Text Books:	
NA	
If the course is available as Generic Elective then the students of following departments may opt it.	
Michael M Coltman	Beverage Management
Lipenski & Lipenski	Professional Beverage Management
Mahendra Singh Negi	Handbook of Bar & Beverage
Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	
3) Assignments	05
4) Research Project Report Seminar On Research Project Report	
5) ESE	35
Total:	50
Prerequisites for the course:	
<p>Course Learning Outcomes: By the end of this course student would be able to: CO1: Understand the significance of bar management and beverage service in the hospitality industry. CO2: Demonstrate the skill to translate design concepts into visual representations that guide construction and execution. CO3: Identify the various tasks and responsibilities of bar attendants, including setup, preparation, serving, and closing procedures. CO4: Understand the importance of leadership, communication skills, and problem-solving abilities in managerial roles. CO5: Explain the importance of proper cash handling procedures, including cash registers, reconciliation, and accurate record-keeping. CO6: Demonstrate proficiency in tracking stock movements, calculating consumption rates, and adjusting orders accordingly.</p>	

IIMTU-NEP IMPLEMENTATION

Year : III / Semester : V

Programme: Degree/UG(R). Class: BHMCT		Year:III Semester:V
Credits Theory:2 Practical:	Subject: INTRODUCTION TO TOURISM AND TRAVEL MANAGEMENT	
Course Code: NBHM-355B	Title: INTRODUCTION TO TOURISM AND TRAVEL MANAGEMENT	
Course Objectives:		
<ol style="list-style-type: none"> 1. Acquire knowledge of the structure and components of the tourism industry and their contributions to economies and societies. 2. Acquire knowledge of the different types of tourism and their characteristics. 3. Develop a comprehensive understanding of different modes of tourist transport and their implications for travel experiences. 4. Acquire knowledge of strategies for minimizing negative impacts and promoting positive outcomes in environmental, social, economic, and cultural aspects. 		
Nature of Paper: DSE		
Minimum Passing Marks/Credits:40% Marks/ 1 Cr		
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Introduction Definition of Tourism, The tourism industry, significance of tourism, the tourism system, tourism infrastructure	08
II	Types of Tourism and Tourism Infrastructure Purpose of tourism, travel motivators, different types of tourism; tourism infrastructure accommodation, food and beverage, attractions, telecommunication, essential and other services	08
III	Tourist Transport and The Travel Agent Types of Transport- Air-Road, Rail, Water; The travel agent, types of travel agencies, functions of a travel agency, setting up a TA; The tour operator-types, package tours	08
IV	Tourism Impact Environmental, Social, Economic, Cultural, Ecological impact of Tourism, Multiplier Effect, The demonstration effect, measures to regulate tourism impacts, tourism legislations	06
Reference / Text Books:		
Swain Sampad Kumar, Mishra Jitendra Mohan (2011). Tourism – Principles and Practices. Oxford University Press Sharpley Richard (2006) Travel and Tourism. London, Thousand Oaks : SAGE		
If the course is available as Generic Elective then the students of following departments may opt it NA		
Evaluation/Assessment Methodology		

	Max. Marks
1) Class tasks/ Sessional Examination	15
2) Presentations /Seminar	
3) Assignments	10
4) Research Project Report Seminar On Research Project Report	
5) ESE	75
Total:	100

Prerequisites for the course:

Course Learning Outcomes:

By the end of this course student would be able to:

CO1: Describe the structure and components of the tourism industry, including travel agencies, hotels, transportation, attractions, and more.

CO2: Understand how tourism contributes to job creation, revenue generation, and infrastructure development.

CO3: Analyze the various motivators that drive individuals to travel, such as curiosity, adventure, relaxation, education, and social interaction.

CO4: Recognize the importance of maintaining strong relationships with airlines, hotels, transportation providers, and other stakeholders in the industry.

CO5: Understand the role of enforcement agencies and compliance mechanisms in upholding tourism regulations.

CO6: Discuss the role of stakeholders, including governments, local communities, and businesses, in regulating tourism impacts.

IIMTU-NEP IMPLEMENTATION

Year : III / Semester : V

Programme: Degree/UG(R).		Year:III
Class: BHMCT		Semester:V
Credits Theory:2 Practical:	Subject: EVENT MANAGEMENT	
Course Code: SEC-351A	Title: EVENT MANAGEMENT	
Course Objectives:		
<ol style="list-style-type: none"> 1. Enhance awareness of the skills and qualities required to be an effective event planner. 2. Prepare students for roles in events management and planning by providing insights into the intricacies of event organization, design, and contractual arrangements. 3. Develop a comprehensive understanding of event marketing and the promotional strategies required for successful event promotion. 4. Foster critical thinking skills to assess safety and security risks, implement preventive measures, and respond to emergencies during events. 		
Nature of Paper: SEC		
Minimum Passing Marks/Credits:40% Marks/ 1 Cr		
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Events The Concept, Nature, Definition and scope C"s of Events, advantage and disadvantage of Events Categories and Typologies, Skills required to be a good Event Planners.	10
II	Organizing& Designing of Events Key elements of Events, Event Infrastructure Core concept, core people, core talent, core structure Setting Objectives for the Event, Negotiating Contracts with event Organizers, Venue, Media.	10
III	Marketing & Promotion of Events Nature of Event Marketing, Process of Event Marketing, The Marketing Mix, Sponsorship. Promotion: Image Branding, Advertising, Publicity and Public Relation	10
IV	Managing Events Financial Management of Events, Staffing, Leadership. Safety and Security: Occupational Safety and Health, Incident Reporting, Crowd Management and Evacuation	10
Reference / Text Books: NA		
If the course is available as Generic Elective then the students of following departments may opt it. NA		

Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	
3) Assignments	05
4) Research Project Report Seminar On Research Project Report	
5) ESE	35
Total:	50
Prerequisites for the course:	
<p>Course Learning Outcomes: By the end of this course student would be able to: CO1: Understand the "C's" of events, including concepts such as creativity, coordination, communication, cost management, and customer satisfaction. CO2: Understand the potential disadvantages of events, including logistical challenges, financial risks, and potential negative impacts on the environment or local communities. CO3: Create the recognize significance of assembling a core team of individuals with varied skills and expertise to contribute to different aspects of event planning and execution. CO4: Describe the step-by-step process of event marketing, including market research, target audience identification, positioning, and promotional strategies. CO5: Develop skills in incident reporting, risk assessment, and implementing emergency response plans. CO6: Evaluate the qualities of a strong event leader, including communication skills, decision-making abilities, and the ability to motivate and delegate tasks.</p>	

**IIMTU-NEP IMPLEMENTATION
Year III / Semester-V**

Programme: Degree/ UG(R)..		Year:III
Class:		Semester:V
Credits Theory:2 Practical:	Subject: FACILITY PLANNING	
Course Code: SEC-351B	Title: FACILITY PLANNING	
Course Objectives: The Student will get knowledge about: 1. Hotel design considerations 2. Illustrate facility planning in hotels 3. Summarize the star classification of the hotel 4. Making the students aware of restaurant and kitchen planning. 5. Project management		
Nature of Paper: SEC		
Minimum Passing Marks/Credits:40% Marks/ 2 Cr		
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	HOTEL DESIGN Design Considerations: • Attractive Appearance • Efficient Plan • Good Location • Suitable Material • Suitable Workmanship • Sound Financing • Competent Management, Evaluation of accommodation needs thumb rules FACILITIES PLANNING The systematic layout planning pattern (SLP); Planning Consideration, Flow process and flow diagram. Procedure for determining space, ways of determining space requirements space relationship, Difference between carpet area and plinth area, Approximate cost of construction estimation. Approximate operating areas in budget type/5 star type hotel and approximate other operating areas per guest room.	08
II	STAR CLASSIFICATION OF HOTEL Architectural feature, facilities and service in star category Hotel, Heritage and Apartment Hotel a. Criteria for star classification of Hotel. b. Criteria for classification of Heritage Hotel. c. Criteria for classification of apartment Hotel. d. Hotel evaluation sheet for awarding category	07

III	PLANNING FOR FOOD AND BEVERAGE OUTLETS Types of restaurants, Designing and planning a restaurant Layout of commercial kitchen, key steps for designing a kitchen Planning of various supporting services: Kitchen stewarding, Storage Facilities	07
IV	PROJECT MANAGEMENT a. Network analysis. b. Basic rules and procedure for network analysis. c. Definition, scope, merits & demerits of CPM & PERT. d. Network crashing, determining crash cost, normal cost.	08
Reference / Text Books: NA		
If the course is available as Generic Elective then the students of following departments may opt it. NA		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		10
2) Presentations /Seminar		
3) Assignments		05
4) Research Project Report Seminar On Research Project Report		
5) ESE		35
Total:		50
Prerequisites for the course:		
Course Learning Outcomes: By the end of this course student would be able to: CO1: Understand the planning considerations involved in designing efficient flow processes and flow diagrams within the hotel environment. CO2: Remember develop the ability to estimate approximate construction costs and operating areas for different types of hotels. CO3: Create the challenges and opportunities associated with operating and maintaining heritage hotels. CO4: Describe the layout and components of a commercial kitchen, including workstations, food preparation areas, cooking equipment, and storage. CO5: Understand the scope, merits, and demerits of CPM and PERT in project planning, scheduling, and control. CO6: Develop skills in determining crash costs and normal costs for project activities.		

**IIMTU-NEP IMPLEMENTATION
Year III / Semester-V**

Programme: Degree/UG(R).		Year: III
Class:		Semester:V
Credits Theory:3 Practical:	Subject: FOOD AND BEVERAGE MANAGEMENT	
Course Code: NHU-351	Title: FOOD AND BEVERAGE MANAGEMENT	
Course Objectives:		
<ol style="list-style-type: none"> 1. To develop optimum level of knowledge and skills in the students so as they are capable to independently manage F & B Service outlet in Hospitality Industry. 2. To make them aware of Portion control, cost controls and sales analysis. 3. To make them aware about Menu Merchandising. 4. To teach about different types of formats used in Inventory. 		
Nature of Paper: AECC		
Minimum Passing Marks/Credits:40% Marks/ 2 Cr		
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	FOOD AND BEVERAGE COST CONTROL SYSTEMS Introduction to Food & Beverage Management, Objective of F & B Management. Food Control:- Food Purchasing Control, Food receiving Control, Food storing & issuing control ,Food Production control, Food Cost control, Food sales Control. Beverage Control:- Beverage Purchasing Control, Beverage receiving Control, Beverage storing & issuing control, Beverage Production control, Beverage Cost control, Beverage sales Control. Standard portion size, Standard recipe, Standard yield, Cost/Volume/Profit Relationship (Break-even Analysis). Definition of Cost, Elements and classification of cost, Food & Beverage cost percentage, evaluating food & Beverage cost result.	10
II	FOOD AND BEVERAGE OPERATION CONTROL SYSTEM K.O.T control system, F & B control cycle, making bills, Cash handling, Theft control system, Prevention of Frauds, F&B control records and formats. INVENTORY MANAGEMENT Food and beverage inventory, Types of Inventory – Physical & Perpetual Inventory, Various formats used in Inventory, food & beverage inventory	10

	control. Menu Merchandising & Menu Engineering.	
III	BEVERAGE CONTROL A. Purchasing B. Receiving C. Storing D. Issuing E. Production Control F. Standard Recipe G. Standard Portion Size H. Bar Frauds I. Books maintained J. Beverage Control SALES CONTROL A. Procedure of Cash Control B. Machine System C. ECR D. NCR E. Preset Machines F. POS G. Reports H. Thefts I. Cash Handling	05
IV	COST DYNAMICS Elements of Cost B. Classification of Cost SALES CONCEPTS Various Sales Concept, Uses of Sales Concept INVENTORY CONTROL A. Importance B. Objective C. Method D. Levels and Technique E. Perpetual Inventory F. Monthly Inventory G. Pricing of Commodities H. Comparison of Physical and Perpetual Inventory	05

Reference / Text Books:

Levinson, Food and Beverage Operations
Lillycrap, Food and Beverage Service
Food & Beverage Management, Bernand Davis
Food and Beverage Cost Control, Lea R. Dopson

If the course is available as Generic Elective then the students of following departments may opt it.
NA

Evaluation/Assessment Methodology

	Max. Marks
1) Class tasks/ Sessional Examination	15
2) Presentations /Seminar	
3) Assignments	10
4) Research Project Report Seminar On Research Project Report	
5) ESE	75
Total:	100

Prerequisites for the course:

Course Learning Outcomes:

By the end of this course student would be able to:

CO1: Understand how standard portioning and recipes contribute to cost control, consistency, and guest satisfaction.

CO2: Analyze the food and beverage operation control

CO3: Develop skills in creating and implementing standard recipes and portion sizes for various beverage offerings

CO4: Understand different cash handling systems, including machine-based systems and point-of-sale (POS) systems.

CO5: Understand how various cost elements contribute to the overall cost structure of a business.

CO6: Understand the benefits and challenges associated with each system and their impact on inventory control.

IIMTU-NEP IMPLEMENTATION

Year : III / Semester: V

Programme: Degree / PG		Year: III
Class:		Semester: V
Credits:-NC Theory: NC	INDUSTRIAL VISIT/SEMINAR/PRESENTATION ON THE REPORT	
Course Code: NECC-351	INDUSTRIAL VISIT/SEMINAR/PRESENTATION ON THE REPORT	
Course Objectives: 1. NA		
Nature of Paper: NECC		
Minimum Passing Marks/Credits: 40% Marks		
L:02 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Students Have To Give A Presentation On Their Observations During Their Industrial Visits.	
Reference / Text Books: NA		
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESE		25
Total:		25
Prerequisites for the course:		
Course Learning Outcomes: 1. Students Have To Give A Presentation On Their Observations During Their Industrial Visits		

IIMTU-NEP IMPLEMENTATION
Year III / Semester : V

Programme: Degree / PG		Year: III
Class:		Semester: V
Credits:-NC Theory: NC	UNIVERSITY SOCIAL RESPONSIBILITIES –COMMUNITY OUTREACH	
Course Code: NECC-352	UNIVERSITY SOCIAL RESPONSIBILITIES –COMMUNITY OUTREACH	
Course Objectives:		
1. To inculcate a sense of responsibility towards the society. 2. To develop a sense of responsibilities towards community outreach		
Nature of Paper: NECC		
Minimum Passing Marks/Credits: 40% Marks		
L:02 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	This Activity Is An Essential Part Of The Curriculam Which Believes That Whan We Are Taking From The Society Then It Is Our Moral Duty To Give Something Back To The Society. It Also Develops Habit Of Helping Others In The Students.	
Reference / Text Books:		
NA		
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESE		25
Total:		25
Prerequisites for the course:		
Course Learning Outcomes: NA		

IIMTU-NEP IMPLEMENTATION

Year : III / Semester : V

Programme: Degree /UG/ PG		Year: III
Class:		Semester: V
Credits:-NC	SANSKRIT / SPIRITUAL	
Theory: NC		
Course Code:	SANSKRIT / SPIRITUAL	
MV-351		
Course Objectives:		
1. To develop moral values & the values of “Karma” in Life		
Nature of Paper: MV		
Minimum Passing Marks/Credits : 40% Marks		
L:02		
T:0		
P: 0 (In Hours/Week)		
Theory - 1 Hr. = 1 Credit		
Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Students Are Taught The Basics Of Sanskrit / Spiritual Teaching From Bhagwat Geeta. The Main Motive Of This Course Is To Develop Moral Values In Students.	
Reference / Text Books:		
NA		
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		25
2) Presentations /Seminar		
3) Assignments		
4) Research Project Report Seminar On Research Project Report		
5) ESE		
Total:		25
Prerequisites for the course:		
Course Learning Outcomes:		
CO1: Students Are Taught The Basics Of Sanskrit / Spiritual Teaching From Bhagwat Geeta. The Main Motive Of This Course Is To Develop Moral Values In Students.		

IIMTU-NEP IMPLEMENTATION

Year : III / Semester : V

Programme: Degree / PG		Year:III
Class:		Semester: V
Credits:-NC	SPORTS	
Theory: NC		
Course Code:SPT-351	SPORTS	
Course Objectives:		
1. To involve them team spirit.		
2. To make them aware about being physically fit.		
Nature of Paper: NECC		
Minimum Passing Marks/Credits: 40% Marks		
L:02		
T:0		
P: 0 (In Hours/Week)		
Theory - 1 Hr. = 1 Credit		
Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Students Are Encouraged To Play Various Games Of Their Choice Whether Indoor Or Outdoor. Like ; Carrom, Chess, Table Tennis, Football, Basketball Etc.	
Reference / Text Books:		
NA		
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		25
2) Presentations /Seminar		
3) Assignments		
4) Research Project Report Seminar On Research Project Report		
5) ESE		
Total:		25
Prerequisites for the course:		
Course Learning Outcomes: NA		

**IMTU-NEP IMPLEMENTATION
Year III /Semester V**

Programme: Degree/ UG(R)/PG Class: BHMCT		Year:III Semester:V
Credits Theory:0 Practical:2	Subject: FOOD PRODUCTION LAB-II	
Course Code: NBHM-351P	Title: FOOD PRODUCTION LAB-II	
<p>Course Objectives: The Student will be aware and get knowledge about :</p> <ol style="list-style-type: none"> 1. Appetizers & Garnishes. 2. Sandwiches, parts of Sandwiches process making of Sandwiches. 3. Use of Spices, herbs & classification of herbs. 4. Chocolate Parfait & 5. Baba au rum recipe 		
Nature of Paper: Core		
Minimum Passing Marks/Credits:40% Marks/ 2 Cr		
<p>L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)</p>		
Unit	Contents	No. of Lectures Allotted
I	<p>APPETIZERS & GARNISHES HORSDEOUVRES SANDWICHES A. Parts of Sandwiches B. Types of Bread C. Types of filling – classification D. Spreads and Garnishes E. Types of Sandwiches F. Making of Sandwiches USE OF SPICES AND HERBS IN COOKING A. Ideal uses of wine in cooking B. Classification of herbs C. Ideal uses of herbs in cooking</p>	20
II	<p>1 Brioche Baba au Rhum 2 Soft Rolls Chocolate Parfait 3 French Bread TarteTartin 4 Garlic Rolls</p>	20

5 Crêpe Suzette	
Reference / Text Books: Gisslenwayne – professional cookery (john wiley and sons) Montage – Larousse gastronomique (Himalaya publishing group)	
If the course is available as Generic Elective then the students of following departments may opt it. NA	
Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	
3) Assignments	05
4) Research Project Report Seminar On Research Project Report	
5) ESE	30
Total:	50
Prerequisites for the course:	
Course Learning Outcomes: By the end of this course student would be able to: CO1: Complete knowledge of Appetizers & Garnishes. CO2: To understand about Sandwiches, parts of Sandwiches process making of Sandwiches. CO3: To understand the use of Spices, herbs & classification of herbs. CO4: To understand about Chocolate Parfait & CO5: Demonstrate how to prepare Baba au rhum CO6: Demonstrate how to prepare Garlic Rolls and Crêpe Suzette.	

IIMTU-NEP IMPLEMENTATION

Year : III / Semester :V

Programme: Degree/UG(R)/PG		Year: III
Class:		Semester: V
Credits Theory:0 Practical:1	Subject: FOOD AND BEVERAGE SERVICE LAB– II	
Course Code: NBHM-352P	Title: FOOD AND BEVERAGE SERVICE LAB – II	
Course Objectives: The Student will be aware and get knowledge about : 1. Developing Hypothetical Business Model of Food & Beverage Outlets 2. Planning & organizing Formal & Informal Banquets. 3. Planning & organizing various types of Buffet 4. Organizing Mise-en-place for Gueridon Service. 5. Dishes involving work on the Gueridon		
Nature of Paper: Core		
Minimum Passing Marks/Credits:40% Marks/ 1 Cr		
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Planning & Operating Food & Beverage Outlets Class room Exercise ,Developing Hypothetical Business Model of Food & Beverage Outlets ,Case study of Food & Beverage outlets - Hotels & Restaurants Function Catering – Banquets Planning & organizing Formal & Informal Banquets ,Planning & organizing Outdoor caterings	10
II	Function Catering – Buffets Planning & organizing various types of Buffet Gueridon Service Organizing Mise-en-place for Gueridon Service ,Dishes involving work on the Gueridon	05
Reference / Text Books: Modern restaurants service –John fuller Food and beverage service-Dennis R.Lillicrap and John cousins		
If the course is available as Generic Elective then the students of following departments may opt it. NA		

Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	
2) Presentations /Seminar	
3) Assignments	10
4) Research Project Report Seminar On Research Project Report	
5) ESE	15
Total:	25
Prerequisites for the course:	
<p>Course Learning Outcomes: By the end of this course student would be able to: CO1: To understand Developing Hypothetical Business Model of Food & Beverage Outlets CO2: Demonstrate how to Plan and organizing Formal & Informal Banquets. CO3: Demonstrate how to Plan and organizing various types of Buffet CO4: Organizing Mise-en-place for Gueridon Service. CO5: Create different Dishes which involve working on Gueridon trolley. CO6: Apply creative thinking while designing dishes for guerdon trolley.</p>	

**IIMTU-NEP IMPLEMENTATION
Year III / Semester V**

Programme: Degree/UG(R)/PG		Year: III
Class:		Semester: V
Credits Theory:0 Practical:1	Subject: Front Office Lab-II	
Course Code: NBHM-353P	Title: Front Office Lab-II	
<p>Course Objectives: The Student will be aware and get knowledge about :</p> <ol style="list-style-type: none"> 1. Hands on practice of computer applications on PMS front office procedures. 2. How to put message, How to put a locator, How to check in a first-time guest 3. How to make a reservation, How to create and update guest profiles. 4. How to feed remarks in guest history, How to add a sharer, How to make add on reservation. 5. Handling part settlements for long staying guest. 		
Nature of Paper: Core		
Minimum Passing Marks/Credits:40% Marks/ 2 Cr		
<p>L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)</p>		
Unit	Contents	No. of Lectures Allotted
I	Hands on practice of computer applications on PMS front office procedures such as: Night audit, Income audit, Accounts Situation handling – handling guests & internal situations requiring management tactics/strategies	05
II	HMS Training – Hot Function keys How to put message, How to put a locator, How to check in a first-time guest, How to check in an existing reservation , How to check in a day use , How to issue a new key, How to verify key, How to cancel a key, How to issue a duplicate key, How to extend a key How to print and prepare registration cards for arrivals, How to programmed keys continuously , How to programme one key for two rooms, How to re-programme a key How to make a reservation, How to create and update guest profiles, How to update guest folio, How to print guest folio, How to make sharer reservation.	05
III	How to feed remarks in guest history, How to add a sharer, How to make add on reservation, How to amend a reservation, How to cancel a reservation. How to make group reservation, How to make a room change on the system, How to log on cashier code How to close a bank at the end of each shift , How to put a routing instruction, How to process charges , How to process a guest check out , How to check out a folio, How to process deposit for arriving guest ,How	05

	<p>to process deposit for in house guest, How to check room rate variance report, How to process part settlements, How to tally allowance for the day at night ,How to tally paid outs for the day at night , How to tally forex for the day at night ,How to pre-register a guest, How to handle extension of guest stay, Handle deposit and check ins with voucher , How to post payment ,How to print checked out guest folio ,Check out using foreign currency , Handle settlement of city ledger balance , Handle payment for room only to Travel Agents , Handle of banquet event deposits, How to prepare for sudden system shutdown ,How to checkout standing batch totals, How to do a credit check report, How to process late charges on third party, How to process late charges to credit card , How to check out during system shut down, Handling part settlements for long staying guest, How to handle paymaster folios , How to handle bills on hold</p>	
<p>Reference / Text Books: Principles of Front Office Operations – Sue Baker Front Office Management – S.K. Bhatnagar Front Office Procedures – Michael. L. Kasavana</p>		
<p>If the course is available as Generic Elective then the students of following departments may opt it. NA</p>		
<p>Evaluation/Assessment Methodology</p>		
		<p>Max. Marks</p>
<p>1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESE</p>	<p>10 15</p>	
<p>Total:</p>	<p>25</p>	
<p>Prerequisites for the course:</p>		
<p>Course Learning Outcomes: By the end of this course student would be able to: CO1: Apply computer applications on PMS for front office procedures. CO2: Understand How to put message, How to put a locator, How to check in a first-time guest CO3: Understand How to make a reservation, How to create and update guest profiles. CO4: Understand How to feed remarks in guest history, How to add a sharer, How to make add on reservation. CO5: Evaluate part settlements for long staying guest. CO6: Demonstrate How to handle paymaster folios.</p>		

**IIMTU-NEP IMPLEMENTATION
Year III / Semester V**

Programme: Degree/ UG(R)/PG		Year: III
Class:		Semester: V
Credits Theory:0 Practical:1	Subject: ACCOMMODATION MANAGEMENT LAB II	
Course Code: NBHM-354	Title: ACCOMMODATION MANAGEMENT LAB II	
<p>Course Objectives: The Student will be aware and get knowledge about :</p> <ol style="list-style-type: none"> 1. Team cleaning Planning, Organizing, Executing & Evaluating the process. 2. How to prepared Inspection checklist 3. Time and motion study & its applications. 4. Steps in servicing a guest room. 5. Devising/ designing training module for staff members. 		
Nature of Paper: Core		
Minimum Passing Marks/Credits:40% Marks/ 1 Cr		
<p>L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)</p>		
Unit	Contents	No. of Lectures Allotted
I	Team cleaning Planning , Organizing, Executing , Evaluating	05
II	Inspection checklist Time and motion study , Steps of bed making Steps in servicing a guest room etc	05
III	Devising/ designing training module Refresher training (5 days) ,Induction training (2 days) Remedial training (5 days)	05
Reference / Text Books:		
Hotel Management and Operations - Michael J. O'Fallon, Denney G. Rutherford		
If the course is available as Generic Elective then the students of following departments may opt it. NA		

Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	15
2) Presentations /Seminar	
3) Assignments	10
4) Research Project Report Seminar On Research Project Report	
5) ESE	75
Total:	100
Prerequisites for the course:	
<p>Course Learning Outcomes: By the end of this course student would be able to: CO1: To understand Team cleaning Planning, Organizing, Executing & Evaluating the process. CO2: Create Inspection checklist CO3: Evaluate Time and motion study & its applications. CO4: To understand the Procedure of Steps in servicing a guest room. CO5: Understand Devising/ designing training module for staff members CO6: Demonstrate Bed Making.</p>	

**IIMTU-NEP IMPLEMENTATION
Year III /Semester VI**

Programme: Degree/ UG(R)/PG		Year: III
Class:		Semester:VI
Credits Theory:4 Practical:	Subject: FOOD PRODUCTION-III	
Course Code: NBHM-361	Title: FOOD PRODUCTION-III	
<p>Course Objectives: The Student will be aware and get knowledge about:</p> <ol style="list-style-type: none"> 1. Gain knowledge of International cuisines, its geographic location & historical background. 2. Discover the introduction to Chinese foods, its historical background & Regional cooking styles, Methods of cooking, 3. Become skilled at Bakery & Confectionery, difference between icings & topping. 4. Find out making of Meringues, Factors affecting the stability. 5. Learn about Product research and management. 		
Nature of Paper: Core		
Minimum Passing Marks/Credits:40% Marks /2 Cr		
<p>L: T: P:(In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)</p>		
Unit	Contents	No. of Lectures Allotted
I	<p>INTERNATIONAL CUISINE Geographic location, Historical background , Staple food with regional Influences ,Specialties, Recipes, Equipment in relation to: Great Britain, France, Italy, Spain & Portugal, Germany, Mexican</p> <p>CHINESE Introduction to Chinese foods, Historical background, Regional cooking styles, Methods of cooking, Equipment & utensils</p> <p>FRENCH Culinary French & cooking methods & Preparations.</p>	10
II	<p>BAKERY & CONFECTIONERY ICINGS & TOPPINGS A. Varieties of icings B. Using of Icings C. Difference between icings & Toppings D. Recipes</p> <p>FROZEN DESSERTS Types and classification of Frozen desserts B. Ice-creams – Definitions C. Methods of preparation D. Additives and preservatives used in Ice-cream manufacture</p> <p>MERINGUES Making of Meringues, Factors affecting the stability, Cooking Meringues Types of Meringues, Uses of Meringues</p>	20
III	<p>PRODUCTION MANAGEMENT Kitchen Organization, Allocation of Work – Job Description, Duty</p>	

	Rosters Production Planning, Production Scheduling, Production Quality & Quantity Control , Forecasting & Budgeting G. Yield Management PRODUCT & RESEARCH DEVELOPMENT Testing new equipment, Developing new recipes, Food Trails Organoleptic & Sensory Evaluation	20
IV	BREAD MAKING Role of ingredients in bread Making, Bread Faults, Bread Improvers CAKE MAKING Role of ingredients in bread Making, Types of cake & methods of cake making	10
Reference / Text Books: K. Arora & K.N. Gupta – Theory of cookery Philip Thangam – Modern cookery for teaching &The Trade (Orient Longmans ltd) Gisslenwayne – professional cookery (john wiley and sons)		
If the course is available as Generic Elective then the students of following departments may opt it. NA		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		15
2) Presentations /Seminar		
3) Assignments		10
4) Research Project Report Seminar On Research Project Report		
5) ESE		75
Total:		100
Prerequisites for the course:		
Course Learning Outcomes: The Student will be aware and get knowledge about: CO1: To understand about international cuisines, its geographic location & historical background. CO2- To understand the Chinese foods, its historical background & Regional cooking styles, Methods of cooking, CO3- To build the knowledge about Bakery & Confectionery, difference between icings & topping. CO4- To understand the process making of Meringues, Factors affecting the stability. CO5- To generate the knowledge about product research and management. CO6- To understand about international cuisines, its geographic location & historical background.		

**IIMTU-NEP IMPLEMENTATION
Year III / Semester VI**

Programme: Degree/UG(R)/PG Class: B. Sc HM, BHMCT		Year:III Semester: VI
Credits Theory:4 Practical:	Subject: FOOD AND BEVERAGE SERVICE-III	
Course Code: NBHM-362	Title: FOOD AND BEVERAGE SERVICE-III	
Course Objectives:- The student will get knowledge about: 1. To know about Staff organization of F&B service department 2. Get knowledge Different types of bar and bar operations. 3. The students will come to know about various modes of sales promotion. 4. Various types of cocktails		
Nature of Paper: Core		
Minimum Passing Marks/Credits:40% Marks /2 Cr		
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	FOOD & BEVERAGE STAFF ORGANISATION Categories of staff ,Hierarchy, Job description and specification Duty roaster MANAGING FOOD & BEVERAGE OUTLET Supervisory skills B, Developing efficiency , Standard Operating Procedure	10
II	BAR OPERATIONS Types of Bar, Cocktail, Dispense, Area of Bar, Front Bar, Back Bar Under Bar (Speed Rack, Garnish Container, Ice well, etc.), Bar Stock Bar Control, Bar Staffing, Opening, and closing duties	10
III	SALES PROMOTION Food festivals- loyalty programs - Wine dinners or whisky dinners - Happy hours (ladies night, DJ night)- Corporate discounts - Partnership with Social media & home delivery services Applications	20
IV	COCKTAILS & MIXED DRINKS Definition and history – classification – Recipe, Preparation and service of Popular Cocktails	20
Reference / Text Books: Dennis R Lilicrap Food and Beverage Service Matt A Casdo Food and Beverage Service Michael M Coltman Beverage Management		
If the course is available as Generic Elective then the students of following departments may opt it.		

Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	15
2) Presentations /Seminar	
3) Assignments	10
4) Research Project Report Seminar On Research Project Report	
5) ESE	75
Total:	100
Prerequisites for the course:	
<p>Course Learning Outcomes: The Student will be aware and get knowledge about:</p> <p>CO1-Understand staff organization of F&B service department and manage Food & beverage outlet</p> <p>CO2-Review Bar operations and their layout</p> <p>CO3-Analyze various modes of sales promotion and apply as and when needed.</p> <p>CO4-To explain and prepare various types of cocktails & mixed drinks.</p> <p>CO5-Analyze the cultural and social impact of cocktails throughout history.</p> <p>CO6-Classify cocktails based on their ingredients, base spirits, and preparation methods.</p>	

**IIMTU-NEP IMPLEMENTATION
Year III /Semester VI**

Programme: Degree/UG(R)/PG		Year: III
Class:		Semester:VI
Credits Theory:2 Practical:	Subject: Front Office-III	
Course Code: NBHM-363	Title: Front Office-III	
Course Objectives: The Student will be aware and get knowledge about: 1. To associate the Yield Management concept 2. To understand the Timeshare and Vacation Ownership concept 3. To be aware of the essentials of Spa & Salon Management 4. To understand the fundamentals of Human Resource Management.		
Nature of Paper: Core		
Minimum Passing Marks/Credits:40% Marks / 1 Cr		
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Yield Management:- Concept of yield management– benefits of yield management - Strategies used for increasing revenue of a hotel (Overbooking and capacity management, duration control, market segment pricing and discount allocation) - Measuring Yield (Formulas)	05
II	Elements of Yield Management - Potential High and Low Demand Tactics - Yield Management Software - Yield Management Team– Yield Management Meeting	05
III	Timeshare and Vacation Ownership:- Definition and Types of Timeshare Options - Advantages and Disadvantages of Timeshare business - Exchange Companies – Resort Condominium International - Intervals International- AIRDA advantages – role of government and industry.	05
IV	Spa & Salon Management:- Definition & Types of Salons & Spa - Ownership & Franchised - Hierarchy in Spa - Facilities offered in Spa.	05
V	Human Resource Management:- Human Resource Planning (Forecasting, Inventorying, Planning) - Human Resource Development - Job Analysis (Job Description, Job Specification, Purpose) – Recruitment - Selection – Orientation - Challenges in the Hospitality Industry - Employee Motivation - Employee Retention.	10

Reference / Text Books: Dennis L. Foster: Back Office Operation & Admn. Sudhir Andrews: Hotel Front Office Kasavana & Brooks: Managing Front office Operations	
If the course is available as Generic Elective then the students of following departments may opt it.	
Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	
3) Assignments	05
4) Research Project Report Seminar On Research Project Report	
5) ESE	35
Total:	50
Prerequisites for the course:	
Course Learning Outcomes: The Student will be aware and get knowledge about CO1: To understand the benefits of Yield Management and strategies. CO2: To discuss the Timeshare and Vacation Ownership concept. CO3- To evaluate of the essentials of Spa & Salon Management. CO4- To understand the fundamentals of Human Resource Management. CO5- To generate the in-depth knowledge of Spa & Salon Management. CO6- Develop effective human resource plans that align with organizational goals and objectives.	

**IIMTU-NEP IMPLEMENTATION
Year III/ Semester VI**

Programme: Degree/UG(R)/PG		Year:III
Class:		Semester: VI
Credits Theory:2 Practical:	Subject: Accommodation Operations-III	
Course Code: NBHM-364	Title: Accommodation Operations-III	
Course Objectives: The Student will be aware and get knowledge about: 1. Apply the elements of art in designing interiors. 2. Interior decoration and horticulture which includes flower arrangement. 3. Importance of renovation in housekeeping. 4. Sizes of rooms, sizes of furniture, furniture arrangement. 5. Discuss Change/ new trends in housekeeping.		
Nature of Paper: Core		
Minimum Passing Marks/Credits:40% Marks / 1 Cr		
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	INTERIOR DECORATION Elements of design; Principles of design; Color and its role in décor – types of color schemes; Windows and window treatment; Lighting and lighting fixtures; Carpets; SPECIAL DECORATION Occasion For Special Decoration; Materials Used; Theme Decoration.	05
II	FACILITY PLANNING AND FACILITY MANGEMENT Role of facility manger, factors considered in planning and designing of hospitality facilities, common services provided by facility management, components of facility management.	05
III	NEW PROPERTY COUNTDOWN Starting up Housekeeping; Responsibility of Housekeeper LAYOUT OF GUEST ROOMS A. Sizes of rooms, sizes of furniture, furniture arrangement B. Principles of design C. Refurbishing and redecoration	05
IV	NEW PROPERTY COUNTDOWN REFURBISHING AND REDECORATION Reasons to Renovate; Types Of Renovation; Subsidiary Process in Renovation, snag list CHANGING TRENDS IN HOUSEKEEPING Eco-friendly Amenities, Products & Process; Training and Motivation	05

Reference / Text Books:	
John C. Branson – Hotel .Hostel& Hospital House Keeping	
Georgira Tucker – The Professional Housekeeper	
Anne Effelsberg – Flower Arranging	
John Ambulan/Andrews – First Aid Manual	
Sudhir Andrews: Hotel Housekeeping	
G. Raghubalan – Hotel Housekeeping Joan C. Branson: Hotel, Hostel & Hospital Housekeeping	
If the course is available as Generic Elective then the students of following departments may opt it.	
Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	
3) Assignments	05
4) Research Project Report Seminar On Research Project Report	
5) ESE	35
Total:	50
Prerequisites for the course:	
Course Learning Outcomes: The Student will be aware and get knowledge about	
CO1: Analyse Principle of design while coordinating interiors.	
CO2: Assess significant role played by color, light, floor finishes, wall covering, various kind of window treatments.	
CO3: Differentiate between refurbishing and redecoration.	
CO4: To understand the Importance of renovation in housekeeping.	
CO5: Evaluate new trends in housekeeping.	
CO6: Identify eco-friendly alternatives and innovations suitable for different industries.	

IIMTU-NEP IMPLEMENTATION

Year : III / Semester: VI

Programme: Degree/UG(R)/PG.		Year: VI
Class:		Semester: VI
Credits:-NC	GENERAL ELECTIVE	
Theory: NC		
Course Code:		
Course Objectives:		
2. NA		
Nature of Paper: MV		
Minimum Passing Marks/Credits:		
L:02 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	These Are Inter-Departmental Courses Offered From Other Departments Other Than Their Core Field For Enhancing The Skills Of Students.	
Reference / Text Books:		
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESE		25
Total:		25
Prerequisites for the course:		
Course Learning Outcomes: NA		

**IIMTU-NEP IMPLEMENTATION
Year III / Semester VI**

Programme: Degree/UG(R)/PG		Year: III
Class:		Semester:VI
Credits Theory:2 Practical:	Subject: HUMAN RESOURCE MANAGEMENT	
Course Code: NBHM-365A	Title: HUMAN RESOURCE MANAGEMENT	
Course Objectives: The Student will be aware and get knowledge about: 1. Nature and scope human resource management. 2. Procurement of human resources. 3. Concept and objectives, uses and process, problems in performance appraisal. 4. Concept, process and objectives of job evaluations		
Nature of Paper: DSE		
Minimum Passing Marks/Credits:40% Marks /1 Cr		
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Nature and scope human resource management:- a. Concept and Nature, Human Resource Management as a profession, objectives and importance, functions and scope of Human Resource Management. b. Organization of personnel department, Qualities of Personnel Manager role of Personnel Manager, Status of Personnel Manager. Characteristics of Hospitality Industry for a Human Resource Manager, HRD as responsibility of all managers	10
II	PROCUREMENT OF HUMAN RESOURCES a. Human Resource Planning – Concept and objectives, importance, process of Human Resource Planning, problems and guidelines for Human Resource Planning. b. Job Analysis and Job Design – Concept of job analysis, process of job analysis, job description and job specification, concept of job design, approaches and methods of job design. Recruitment and Selection – Meaning and process of recruitment, recruitment policy and organization, sources and techniques of recruitment, meaning and process of selection	10
III	PERFORMANCE APPRAISAL Concept and objectives, uses and process, problems in performance appraisal, essentials of effective appraisal system, methods and techniques of appraisal, appraisal of managers, appraisal, interview, appraisal of potential.	10

IV	JOB EVALUATION Concept, process and objectives of job evaluation, advantages and limitations, essentials of successful job evaluation, methods of job evaluation.	10
Reference / Text Books: Human Resource Management: K. Aswathapa Human Resource Management A.K. Singh		
If the course is available as Generic Elective then the students of following departments may opt it.		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		10
2) Presentations /Seminar		
3) Assignments		05
4) Research Project Report Seminar On Research Project Report		
5) ESE		35
Total:		50
Prerequisites for the course:		
Course Learning Outcomes: The Student will be aware and get knowledge about: CO1: To understand the Nature and scope human resource management CO2: To review knowledge of Procurement of human resources CO3: To understand the concept and objectives, uses and process, problems in performance appraisal. CO4: To understand the concept, process and objectives of job evaluations CO5: To discuss the methods and techniques of appraisal. CO6: To understand the Nature and scope of human resource management.		

**IIMTU-NEP IMPLEMENTATION
Year III /Semester VI**

Programme: Degree/UG(R)/PG		Year:III
Class:		Semeste: VI
Credits Theory:2 Practical:	Subject: Hotel Accountancy	
Course Code: NBHM-365B	Title: Hotel Accountancy	
Course Objectives: The aim is to provide an understanding of the basic principles of accounting and their application in the hospitality industry. The course is designed to make the student familiar with generally accepted accounting principles of accounting and their applications.		
Nature of Paper: DSE		
Minimum Passing Marks/Credits:40% Marks/ 1 Cr		
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	ACCOUNTING SYSTEMS IN HOTELS Sales record and control, Rooms, foods, beverages, revenue producing departments	10
II	ACCOUNTS PAYABLE • Purchasing receiving, payments of invoices & supplier statement	05
III	THEORY OF HOTEL ACCOUNTING • Uniform system of accounting • Night audit & its functions • Organization & structure of finance department of a hotel. • Visitor tabular ledger, guest folio ledger • Concept-form-simple problems based on above preparation.	05
IV	FINANCIAL STATEMENT ANALYSIS • Importance and significance of various ratios, fund flows and cash flow. • Calculation of various ratios and preparation of fund flow and cash flow statements. HOTEL ACCOUNTING PACKAGE	10
Reference / Text Books: T.S. Grewal Elementary of Accountancy. S.A Siddiqui Comprehensive		
If the course is available as Generic Elective then the students of following departments may opt it.		

Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	
3) Assignments	05
4) Research Project Report Seminar On Research Project Report	
5) ESE	35
Total:	50
Prerequisites for the course:	
<p>Course Learning Outcomes: The Student will be aware and get knowledge about:</p> <p>CO1: To understand the Importance of Basic Accountancy objectives & Business transactions.</p> <p>CO2: To understand the utilization of negotiable instruments.</p> <p>CO3: To appraise knowledge of that how to Maintain departmental accounts & transactions..</p> <p>CO4: Determine the books of journal, ledger, subsidiary & postings.</p> <p>CO5: To assemble single, two, three columnar & Uniformed system of accounting</p> <p>CO6- Interpret and analyze financial ratios to assess liquidity, profitability, solvency, and efficiency of a company.</p>	

**IIMTU-NEP IMPLEMENTATION
Year III / Semester VI**

Programme: Degree/UG(R)/PG		Year:III
Class:		Semester:VI
Credits Theory:3 Practical:	Subject: HOTEL LAW	
Course Code: NHU-361	Title: HOTEL LAW	
Course Objectives: The Student will be aware and get knowledge about: 1. The student will learn the historical framework and legal aspects of hotel, food and travel operations by: 2. Defining the history of common and civil law, and the emergence of hospitality law. 3. Describing civil rights laws relating to hotel and restaurants and how they affect daily operations. 4. Explaining standard statues, uniform statues, common law and case study as a part of law. 5. Explaining the origins of the innkeeper-guest relationship.		
Nature of Paper: AECC		
Minimum Passing Marks/Credits:40% Marks / 2 Cr		
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	INTRODUCTION TO MERCHANTILE AND INDUSTRIAL LAW Basic introduction of each laws: Indian contract act; definition, essential of contract, valid & void and voidable agreements, time and place of performance, contract of bailment and pledge ; sales of good acts ;partnership act ; companies act; insurance act, Fssai, Sarai Act.Shops and establishment act with reference to hotel industry .Definition and brief description of others industrial laws: industrial dispute act; contract labour act; payment of wages; minimum wages act; provident fund etc, ESI, Payment of Bonus, Payment of Gratuity. Employment of women and children; leave, health, safety and hygiene provision	10
II	HOTEL AND LODGING RATES CONTROL a) Definition: fair rate; hotel or lodging house; manager of the hotel, owner of hotel; paying guest; premises; tenant, and tenement. b) Appointments of controller and fixation of rates ;revision of rates c) No eviction to be made if fair rate paid d) When owner or manager of hotel may recover possession Penalties for defaulters ,Innkeepers‘ s lien	08
III	FOOD LEGISLATION The central committee for food standards ; central food laboratory; food inspector and their power and duties ;procedure to be followed by food inspector; food analysis by purchaser; report of the public analyst;	

	notification of the food poisonings and penalties GUARANTEE AND WARRANTY	08
IV	STATUTORY LICENSES AND LAWS a) List of licenses and permit required to operate hotel, restaurant and other catering establishments The procedure of procurement, renewal, suspension and termination of licenses	08

Reference / Text Books:

H.L .KUMAR: Personal Mgt. In Hotel And Catering Industry
 KrishnalSethi M.P -Shop & Establishment Act
 K.P. Srivastava : Law Relating To Prevention Of Food Adulteration in India
 Rogers Peters : Essentials Law For Caterers
 N.D .Kapoor : Handbook For Industrial Law
 Hotel Law: Jagmohan Negi

If the course is available as Generic Elective then the students of following departments may opt it.

Evaluation/Assessment Methodology

	Max. Marks
1) Class tasks/ Sessional Examination	15
2) Presentations /Seminar	
3) Assignments	10
4) Research Project Report Seminar On Research Project Report	
5) ESE	75
Total:	100

Prerequisites for the course:

Course Learning Outcomes:

CO1: Evaluate the legislation that affects the planning and building of international hospitality facilities
 CO2- Assess the legal issues involved in human resource management including recruitment, selection, discipline and dismissal within an international hospitality business environment
 CO3- Demonstrate understanding of the rules regarding the rights and liabilities of hospitality managers under existing laws governing the international hotel industry.
 CO4- Use professional and ethical standards relative to the international hospitality industry.
 CO5- Choose appropriate courses of action when faced with legal problems
 CO6- Identify the licenses and permits required to legally operate a hotel, restaurant, or catering establishment, considering local, state, and national regulations.

IIMTU-NEP IMPLEMENTATION

Year : III / Semester : VI

Programme: Degree/UG(R)/PG		Year:III
Class:		Semester:VI
Credits:-NC Theory: NC	INDUSTRIAL VISIT/SEMINAR/PRESENTATION ON THE REPORT	
Course Code: NECC-361	INDUSTRIAL VISIT/SEMINAR/PRESENTATION ON THE REPORT	
Course Objectives:		
1. To have an idea about the actual working of the organization. 2. Glimpse of actual operations & facilities in the Hospitality Industry		
Nature of Paper: NECC		
Minimum Passing Marks/Credits: 40% Marks		
L:02 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Students Have To Give A Presentation On Their Observations During Their Industrial Visits.	
Reference / Text Books: NA		
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESE		25
Total:		25
Prerequisites for the course:		
Course Learning Outcomes:		
1. Students Have To Give A Presentation On Their Observations During Their Industrial Visits.		

IIMTU-NEP IMPLEMENTATION

Year : III / Semester : VI

Class: Programme: Degree/UG(R)		Year: III
Class: BHMCT		Semester : VI
Credits:-NC Theory: NC	UNIVERSITY SOCIAL RESPONSIBILITIES –COMMUNITY OUTREACH	
Course Code: NECC-362	UNIVERSITY SOCIAL RESPONSIBILITIES –COMMUNITY OUTREACH	
Course Objectives:		
1. To inculcate a sense of responsibility towards the society. 2. To develop a sense of responsibilities towards community outreach		
Nature of Paper: NECC		
Minimum Passing Marks/Credits: 40% Marks		
L:02 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	This Activity Is An Essential Part Of The Curriculam Which Believes That Whan We Are Taking From The Society Then It Is Our Moral Duty To Give Something Back To The Society. It Also Develops Habit Of Helping Others In The Students.	
Reference / Text Books:		
NA		
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESE		25
Total:		25
Prerequisites for the course:		
Course Learning Outcomes:		
CO1- this activity is an essential part of the curriculam which believes that whan we are taking from the society then it is our moral duty to give something back to the society. It also develops habit of helping others in the students.		

IIMTU-NEP IMPLEMENTATION
Year:III / Semester:VI

Programme: Degree/UG(R)/ PG		Year:III
Class:		Semester:VI
Credits:-NC Theory:NC	SANSKRIT / SPIRITUAL	
Course Code: MV-361	SANSKRIT / SPIRITUAL	
Course Objectives: 1. NA		
Nature of Paper: MV		
Minimum Passing Marks/Credits: 40% Marks		
L:02 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Students Are Taught The Basics Of Sanskrit / Spiritual Teaching From Bhagwat Geeta. The Main Motive Of This Course Is To Develop Moral Values In Students.	
Reference / Text Books: NA		
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESE		25
Total:		25
Prerequisites for the course:		
Course Learning Outcomes: CO1- Students Are Taught The Basics Of Sanskrit / Spiritual Teaching From Bhagwat Geeta. The Main Motive Of This Course Is To Develop Moral Values In Students.		

IIMTU-NEP IMPLEMENTATION

Year : III / Semester : VI

Programme: Degree/UG(R)		Year:III
Class:		Semester:VI
Credits:-NC Theory: NC	SPORTS	
Course Code:SPT-361	SPORTS	
Course Objectives: 1. To develop moral values & the values of “Karma” in Life		
Nature of Paper: NECC		
Minimum Passing Marks/Credits: 40% Marks		
L:02 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Students Are Encouraged To Play Various Games Of Their Choice Whether Indoor Or Outdoor. Like ; Carrom, Chess, Table Tennis, Football, Basketball Etc.	
Reference / Text Books: NA		
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESE		25
Total:		25
Prerequisites for the course:		
Course Learning Outcomes: CO1- Students Are Encouraged To Play Various Games Of Their Choice Whether Indoor Or Outdoor. Like ; Carrom, Chess, Table Tennis, Football, Basketball Etc.		

IIMTU-NEP IMPLEMENTATION

Year : III /Semester : VI

Programme: Degree / UG(R)/ PG		Year: III
Class:		Semester:VI
Credits Theory:0 Practical:2	Subject: FOOD PRODUCTION LAB-III	
Course Code: NBHM-361P	Title: FOOD PRODUCTION LAB-III	
Course Objectives: The Student will be aware and get knowledge about: 1. Various international cuisines 2. Preparation of various breads. 3. Preparation of various sponges and cakes.		
Nature of Paper: Core		
Minimum Passing Marks/Credits: 40% Marks		
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	INTERNATIONAL CUISINES MENUS	40
Reference / Text Books: K. Arora & K.N. Gupta – Theory of cookery Philip Thangam – Modern cookery for teaching &The Trade (Orient Longmans ltd) Gisslenwayne – professional cookery (john wiley and sons) Montage – Larousse gastronomique (Himalaya publishing group)		
If the course is available as Generic Elective then the students of following departments may opt it. NA		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		10
2) Presentations /Seminar		
3) Assignments		10
4) Research Project Report Seminar On Research Project Report		
5) ESE		30
Total:		50
Prerequisites for the course:		

Course Learning Outcomes:

- CO1 Understand how to prepare various international cuisines.
- CO2 Demonstrate how to prepare various kinds of breads.
- CO3 Demonstrate how to prepare various sponges and cakes.
- CO4 To discuss various types of bakery desserts
- CO5 Identify and describe the key characteristics, ingredients, flavors, and cooking techniques associated with a variety of international cuisines.
- CO6 To explain the significance of traditional dishes, ingredients, and dining customs within the context of international cuisines.

**IIMTU-NEP IMPLEMENTATION
Year III/Semester VI**

Programme: Degree/ UG(R) Class: BHMCT		Year:III Semester:VI
Credits Theory:0 Practical: 1	Subject: FOOD AND BEVERAGE SERVICE LAB-III	
Course Code: NBHM-362P	Title: FOOD AND BEVERAGE SERVICE LAB-III	
Course Objectives: The students will get knowledge about: 1. F&B staff organization and making duty roaster and job description and specification. 2. To develop Supervisory Skills. 3. To learn about Bar Operations. 4. Preparation & Service of cocktail & mixed drinks		
Nature of Paper: Core		
Minimum Passing Marks/Credits:40% Marks / 1 Cr		
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	F&B Staff Organization Class room Exercise (Case Study method) Developing Organization Structure of various Food & Beverage Outlets .Determination of Staff requirements in all categories Making Duty Roster, Preparing Job Description & Specification	4
II	Supervisory Skills Conducting Briefing & Debriefing – Restaurant, Bar, Banquets & Special events ,Drafting Standard Operating Systems (SOPs) for various F & B Outlets ,Supervising Food & Beverage operations Preparing Restaurant Log	4
III	Bar Operations Designing & Setting the bar Preparation & Service of Cocktail & Mixed Drinks	4
Reference / Text Books: Dennis R Lilicrap Food and Beverage Service Matt A Casdo Food and Beverage Service Michael M Coltman Beverage Management		
If the course is available as Generic Elective then the students of following departments may opt it. NA		

Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	
2) Presentations /Seminar	
3) Assignments	10
4) Research Project Report Seminar On Research Project Report	
5) ESE	15
Total:	25
Prerequisites for the course:	
<p>Course Learning Outcomes:</p> <p>CO1: To understand about the F&B staff organization and making duty roaster and job description and specification.</p> <p>CO2: Design and develop effective organization structures for Food & Beverage outlets.</p> <p>CO3: Create organizational charts that clearly illustrate the roles and responsibilities of various positions within the Food & Beverage outlets.</p> <p>CO4: To get the knowledge about the Preparation & Service of cocktail & mixed drinks.</p> <p>CO5: Understand the different categories of cocktails, their ingredients, and the appropriate glassware and garnishes for each.</p> <p>CO6: Demonstrate knowledge of the flavor profiles and balance of ingredients to create well-crafted and visually appealing cocktails.</p>	

**IIMTU-NEP IMPLEMENTATION
Year III /Semester VI**

Programme: Degree/ UG(R)/PG		Year: III
Class:		Semester:VI
Credits Theory:0 Practical:1	Subject: FRONT OFFICE LAB-III	
Course Code: NBHM-363P	Title: FRONT OFFICE LAB-III	
<p>Course Objectives: The Student will be aware and get knowledge about</p> <ol style="list-style-type: none"> 1. To practice the mathematical equations and calculations as regard to the ARR/ARPP/% of foreigners/Indian /Other nationalities 2. To practice Occupancy forecast reports for establishing yield management. 3. Night receptionist's night reports, Guest arrival report and Night audit reports. 4. Amenity vouchers, allowance voucher , miscellaneous charge 		
Nature of Paper: Core		
Minimum Passing Marks/Credits:40% Marks /1 Cr		
<p>L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)</p>		
Unit	Contents	No. of Lectures Allotted
I	To practice the mathematical equations and calculations as regard to the ARR/ARPP/% of foreigners/Indian /Other nationalities.	4
II	To practice Occupancy forecast reports for establishing yield management, Room discrepancy report, OOO report, % of occupancy report, Night receptionist's night reports, Guest arrival report and Night audit reports.	4
III	Amenity vouchers, allowance voucher, miscellaneous charge voucher, Petty cash voucher their usage in the operations.	2
<p>Reference / Text Books: Dennis L. Foster: Back Office Operation & Admn. Sudhir Andrews: Hotel Front Office Kasavana & Brooks: Managing Front office Operations</p>		
If the course is available as Generic Elective then the students of following departments may opt it.		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		10
2) Presentations /Seminar		
3)Assignments		
4)Research Project Report		
Seminar On Research Project Report		
5) ESE		15

Total:	25
Prerequisites for the course:	
Course Learning Outcomes:	
CO1: To understand the mathematical equations and calculations as regard to the ARR/ARPP/% of foreigners/Indian /Other nationalities	
CO2: To get the discuss Occupancy forecast reports for establishing yield management	
CO3: To identify about Night receptionist's night reports, Guest arrival report and Night audit reports.	
CO4: To understand about the Amenity vouchers, allowance voucher, miscellaneous charge.	
CO5: Identify situations and transactions where each type of voucher is applicable and appropriate.	
CO6: Apply operational vouchers as tools for tracking and controlling expenses, ensuring transparency	

**IIMTU-NEP IMPLEMENTATION
Year III /Semester VI**

Programme: Degree / UG(R)/ PG		Year:III
Class:		Semester: VI
Credits Theory: Practical:1	Subject: ACCOMMODATION OPERATION LAB-III	
Course Code: NBHM-364P	Title: ACCOMMODATION OPERATION LAB-III	
Course Objectives: The Student will be aware and get knowledge about 1. Standard operating procedure (SOPs) of cleaning and polishing glass, brass etc 2. Uses of First aid kit, dealing with emergency situation. 3. How to overcome to Fire safety fire fighting Safety measures, fire drill. 4. Special decoration (theme related to hospitality industry)		
Nature of Paper: Core		
Minimum Passing Marks/Credits:40% Marks/1 Cr		
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Standard operating procedure skill oriented task (e.g. cleaning and polishing glass, brass etc)	05
II	First aid First aid kit ,dealing with emergency situation , maintaining records Fire safety fire fighting Safety measures ,fire drill (demo)	05
III	Special decoration (theme related to hospitality industry) indenting ,costing ,planning with time split ,executing Layout of guest room To the scale ,To earmark pillars specification of colors, furniture, fixture, fitting, soft furnishing and accessories etc used	05
Reference / Text Books: John C. Branson – Hotel .Hostel& Hospital House Keeping Georgira Tucker – The Professional Housekeeper Anne Effelsberg – Flower Arranging John Ambulan/Andrews – First Aid Manual		
If the course is available as Generic Elective then the students of following departments may opt it.		

Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	
3) Assignments	
4) Research Project Report Seminar On Research Project Report	
5) ESE	
Total:	25
Prerequisites for the course:	
<p>Course Learning Outcomes:</p> <p>CO1: To understand the procedure of Standard operating procedure (SOPs) of cleaning and polishing glass, brass etc</p> <p>CO2: To get the knowledge about the Uses of First aid kit, dealing with emergency situation.</p> <p>CO3: To understand that, How to overcome to Fire safety firefighting Safety measures, fire drill.</p> <p>CO4: To describe the knowledge about the Special decoration (theme related to hospitality industry)</p> <p>CO5: Understand the concept of scale in interior design and effectively utilize it to create balanced and proportionate spaces.</p> <p>CO6: Apply principles of furniture selection, arrangement, and placement to create functional and aesthetically pleasing interior layouts.</p>	

**IIMTU-NEP IMPLEMENTATION
Year IV / Semester VII**

Programme: UG(R)/ PG		Year:IV
Class:		Semester:VII
Credits Theory:4	Subject: Food Production-IV	
Course Code: NBHM-471	Title: Food Production-IV	
<p>Course Objectives: The Student will be aware and get knowledge about</p> <ol style="list-style-type: none"> 1. Menu Planning, menu balancing and Food cost, Factors influencing menu planning. Standardization of Portion, Recipe and Yield Management. 2. Brine, Cure, Marinades – Types, preparation, Uses and Difference. 3. Appetizer and Garnishes – their classification. 4. Balanced Diet- Concept, Importance, Planning of Special diets. Nutritional value and calculation of Calorific value. 		
Nature of Paper: Core		
Minimum Passing Marks/Credits:40% Marks / 2Cr		
<p>L:4 T: P:(In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits).</p>		
Unit	Contents	No. of Lectures Allotted
I	Menu Planning Introduction to Menu Planning, Principles of Menu Planning, Menu balancing and food costing, Factors influencing menu planning for regional and industrial menus, Standardizing of Portions of Recipes and benefits of same , Yield management and Indenting.	10
II	BRINES, CURES & MARINADES A. Types of Brines B. Preparation of Brines C. Methods of Curing D. Types of Marinades E. Uses of Marinades F. Difference between Brines, Cures & Marinades	12
III	Appetizers and garnishes Introduction, Classification of Appetizers, Garnishing of Hors D'oeuvres, Popular traditional Appetizers from the World, Modern Plated Appetizers	11
IV	Balanced Diet Hotel, Hospitality, and Heritage Studies, Introduction to the concept of a balanced diet, Need & importance of balanced diet in modern lifestyle, Nutritional Values – Calculations of calorific values, fortification, Specially planned diets for – Hypertension & Heart - (Sodium & cholesterol restricted), Diabetic – (Starch & Sugar restricted), Obesity – (Low Calorie), Invalid – (Recovery from illness)	12
<p>Reference / Text Books: Bali, Parvinder (2012). International Cuisine & Food Production. Oxford University Press. Philip E. Thangam, Heinemann(2010)Modern Cookery. Orient Longman. Arora,K(2008). Theory of Cookery. Frank Brothers</p>		
If the course is available as Generic Elective then the students of following departments may opt it.		

Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	15
2) Presentations /Seminar	
3) Assignments	10
4) Research Project Report Seminar On Research Project Report	
5) ESE	75
Total:	100
Prerequisites for the course:	
<p>Course Learning Outcomes: The students have knowledge about to</p> <p>CO1: Develop well-balanced menus considering cost, preferences, and nutrition.</p> <p>CO2: Prepare and apply brines, cures, and marinades for enhanced flavors.</p> <p>CO3: Create and present appetizers and garnishes that enhance dining experiences.</p> <p>CO4: Design and execute special diets with nutritional adequacy and diversity.</p> <p>CO5: Analyze nutritional and calorific values for informed decision-making.</p> <p>CO6: Use standardization for portion control, recipe development, and yield management.</p>	

**IIMTU-NEP IMPLEMENTATION
Year IV / Semester VII**

Programme: UG(R)/ PG		Year:IV
Class:		Semester:VII
Credits Theory:4	Subject: Food & Beverage Service-IV	
Course Code: NBHM-472	Title: Food & Beverage Service-IV	
Course Objectives: The student will get knowledge about: <ol style="list-style-type: none"> 1. To elaborate the personal management (allocation of work, customer relation) 2. To describe the event management (components of events, staffing, leading) 3. Student will knowledge about industrial, institutional & hospital catering services 4. Student get knowledge about cruise liners & airlines 		
Nature of Paper: Core		
Minimum Passing Marks/Credits:40% Marks / 2 Cr		
L:4 T: P:2 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Personal Management in F & B Service <ol style="list-style-type: none"> a) Developing a good F & B Team (desirable attributes for various levels of hierarchy) b) Allocation of work, Task Analysis and Duty Roaster c) Performance Measure d) Customer Relations e) Sales Promotion 	12
II	Event Management <ol style="list-style-type: none"> a) Concept, Nature, Scope & its Significant b) Components of Events c) Conceptualizing and designing events d) 5C's of events Planning, e) Organizing ,staffing ,leading, Coordination, Controlling 	12
III	INDUSTRIAL / INSTITUTIONAL, HOSPITAL CATERING SERVICES <ol style="list-style-type: none"> a. Definitions & Examples. b. Menu planning & role of dietician. c. Determination of subsidy. d. Food Handling 	12
IV	CRUISE LINERS & AIRLINES Deck Management, Tray/Trolley Set Up, Services on the Slip/Craft, Food Delivery System in Airlines & Cruise Liners.	12

Reference / Text Books: Jaffrey T Clarke Table and Bar Dennis R Lilicrap Food and Beverage Service, Matt A Casdo Food and Beverage Service ,Michael M Coltman Beverage Management	
If the course is available as Generic Elective then the students of following departments may opt it. NA	
Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	15
2) Presentations /Seminar	
3) Assignments	10
4) Research Project Report Seminar On Research Project Report	
5) ESE	75
Total:	100
Prerequisites for the course:	
<p>Course Learning Outcomes: The Student will be aware and get knowledge about to</p> <p>CO1 Operate work and effectively manage time in a professional kitchen or food service setting.</p> <p>CO2 Build strong customer relations through effective communication and problem-solving skills.</p> <p>CO3 Understand and apply the components of event management, including staffing and leadership.</p> <p>CO4 Assess knowledge of industrial, institutional, and hospital catering services.</p> <p>CO5 Develop an understanding of the unique requirements of cruise liners and airlines in the food service industry.</p> <p>CO6 Apply personal and event management principles in practical scenarios.</p>	

**IIMTU-NEP IMPLEMENTATION
Year IV / Semester VII**

Programme: UG(R)/ PG		Year:IV
Class:		Semester:VII
Credits Theory:2	Subject: Front Office-IV	
Course Code: NBHM-473	Title: Front Office-IV	
Course Objectives: The student will get knowledge about: <ol style="list-style-type: none"> 1. To elaborate the Timeshare and Vacation Ownership (timeshare options, timeshare business) 2. The student will get knowledge about Front Office Arrangements (Independent hotels, International Business) 3. Student get knowledge about Computer Applications in Front Office. 4. Student get knowledge about Quality Management System In Hotels 		
Nature of Paper: Core		
Minimum Passing Marks/Credits:40% Marks		
L:2 T: P: 2 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Timeshare and Vacation Ownership:- Definition and Types of Timeshare Options - Advantages and Disadvantages of Timeshare business - Exchange Companies – Resort Condominium International - Intervals International- AIRDA advantages – role of government and industry.	05
II	Front Office Arrangements Independent hotels, International Business, Lease agreement, Franchise, Contract, Chain Incorporation, Management groups	05
III	Computer Applications in Front Office Property management system: Micros, Amadeus, Ids Fortune, Shaw man, PMS interface with stand alone systems	10
IV	Quality Management System In Hotels Concept and Importance, Guest perception of quality, Features of quality management, Benefits of quality management	10
Reference / Text Books: <ul style="list-style-type: none"> • Dennis L. Foster - Front Office Operation & Admin. • Bruce Braham - Hotel Front Office 		
If the course is available as Generic Elective then the students of following departments may opt it. NA		

Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	
3) Assignments	05
4) Research Project Report Seminar On Research Project Report	
5) ESE	35
Total:	50
Prerequisites for the course:	
<p>Course Learning Outcomes: The Student will be aware and get knowledge about to</p> <p>CO1 Understand timeshare options and the workings of the timeshare business.</p> <p>CO2 Develop knowledge of front office arrangements in independent hotels and international settings.</p> <p>CO3 Develop proficiency in computer applications used in front office operations.</p> <p>CO4 Identify awareness of quality management systems in hotels.</p> <p>CO 5 Apply knowledge to practical scenarios in timeshare, front office, computer applications, and quality management.</p> <p>CO6 Demonstrate effective communication, problem-solving, and teamwork skills.</p>	

**IIMTU-NEP IMPLEMENTATION
Year IV / Semester VII**

Programme: UG(R)/ PG		Year: IV
Class:		Semester: VII
Credits Theory:4	Subject: ACCOMODATION OPERATION-IV	
Course Code: NBHM-474	Title: ACCOMODATION OPERATION-IV	
Course Objectives: The student will get knowledge about: 1.The course has been developed to provide students Changing Trends in Housekeeping 2. To enable students to understand the significance of a Ergonomics in Housekeeping 3.The unit envisages introducing students to Ecotels Certifications ,Choosing an Eco-friendly 4.The unit envisions providing students work Environment Safety, potential Hazards in Housekeeping		
Nature of Paper: Core		
Minimum Passing Marks/Credits:40% Marks		
L:4 T: P: 2 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Changing Trends in Housekeeping Hygiene, Training and Motivation, Eco friendly Amenities New Scientific Techniques, IT Savvy Housekeeping	05
II	Ecotels Ecotels Certifications ,Choosing an Eco-friendly site, Hotel Design and Construction, Eco-friendly Housekeeping, Water Conservation, Energy Conservation	05
III	Safety and Security Work Environment Safety, Potential Hazards in Housekeeping ,Crime Prevention, Key and their Control, Scanty Baggage	05
IV	Ergonomics in Housekeeping Internal Environment (Noise, Air Conditioning and Lighting)Supervision in Housekeeping	05
Reference / Text Books: Martin Robert J (1998), Professional Management Of Housekeeping Operation. Hotel Housekeeping Training Manual-Sudhir Andrews. Hotel Housekeeping Operation And Management G. Raghubalan And Smritte Raghubalan (2007) Hotel, Hostel and Hospital Housekeeping –Joan Branson And Margaret Lennox		
If the course is available as Generic Elective then the students of following departments may opt it. NA		

Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	
3) Assignments	05
4) Research Project Report Seminar On Research Project Report	
5) ESE	35
Total:	50
Prerequisites for the course:	
<p>Course Learning Outcomes: The Student will be aware and get knowledge about to</p> <p>CO1 Understand and analyze changing trends in housekeeping.</p> <p>CO2 Apply ergonomic principles to create a safe and efficient work environment.</p> <p>CO3 Construct eco-friendly practices and understand Ecotels certifications.</p> <p>CO4 Identify and mitigate potential hazards in housekeeping.</p> <p>CO5 Apply knowledge to practical scenarios in housekeeping operations.</p> <p>CO6 Demonstrate effective communication and problem-solving skills.</p>	

**IIMTU-NEP IMPLEMENTATION
Year IV / Semester VII**

Programme: UG(R)/ PG		Year:IV
Class:		Semester:VII
Credits Theory:4	Subject: Indian Regional cuisine	
Course Code: NBHM-475A	Title: Indian Regional Cuisine	
<p>Course Objectives: To impart knowledge about Cuisines of India with respect to</p> <ol style="list-style-type: none"> 1. Himachal and Uttarakhand 2. Punjab, Haryana and Delhi 3. Andhra Tamil Nadu and Kerala 4. Awadh, Bengal and Odisha. 		
Nature of Paper: DSE		
Minimum Passing Marks/Credits:40% Marks		
<p>L:4 T: P: 4 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)</p>		
Unit	Contents	No. of Lectures Allotted
I	<p>Cuisines of Northern India: Introduction, Geographical Perspectives, Brief Historical Background, Characteristics & Salient Features of Cuisine ,Key Ingredients, Popular Foods, Seasonal Foods, Special Equipments, Staple Diets, Specialties during Festivals and Other Occasions, Community Foods</p>	10
II	<p>Cuisines of Southern India: Introduction, Geographical Perspectives, Brief Historical Background, Characteristics & Salient Features of Cuisine ,Key Ingredients, Popular Foods, Seasonal Foods, Special Equipments, Staple Diets, Specialties during Festivals and Other Occasions, Community Foods.</p>	10
III	<p>Cuisines of Western India: Introduction, Geographical Perspectives, Brief Historical Background, Characteristics & Salient Features of Cuisine , Key Ingredients, Popular Foods, Seasonal Foods, Special Equipments, Staple Diets, Specialties during Festivals and Other Occasions, Community Foods.</p>	10
IV	<p>Cuisines of Eastern India: Introduction, Geographical Perspectives, Brief Historical Background, Characteristics & Salient Features of Cuisine ,Key Ingredients, Popular Foods, Seasonal Foods, Special Equipments, Staple Diets, Specialties during</p>	10

Festivals and Other Occasions, Community Foods.	
Reference / Text Books:	
1. Quantity Food Production Op. and Indian Cuisine – Parvinder S Bali, Oxford University Press 2. A Taste of India By Madhur Jafferey - John Wiley & Sons 3. Food of Haryana: The Great Chutneys – Dr Ashish Dahiya, University Press, MDU 4. Indian Gastronomy – Manjit Gill, DK Publishers	
If the course is available as Generic Elective then the students of following departments may opt it. NA	
Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	
3) Assignments	05
4) Research Project Report Seminar On Research Project Report	
5) ESE	35
Total:	50
Prerequisites for the course:	
Course Learning Outcomes: Student come to know about to CO1: Understand the cuisines of Himachal Pradesh and Uttarakhand. CO2: Analyze the culinary traditions of Punjab, Haryana, and Delhi. CO3: Develop knowledge of the cuisines of Andhra Pradesh, Tamil Nadu, and Kerala. CO4: Choose insights into the culinary heritage of Awadh, Bengal, and Odisha. CO5: Compare and analyze regional cuisines for similarities and differences. CO6: Apply knowledge to create authentic and fusion dishes from these regions.	

**IIMTU-NEP IMPLEMENTATION
Year IV / Semester VII**

Programme: UG(R) Class: BHMCT		Year:IV Semester:VII
Credits Theory:4	Subject: Bakery Science	
Course Code: NBHM-475B	Title: Bakery Science	
Course Objectives: To get knowledge about 1. Ingredients used in Bakery. 2. Bread and Cake. 3. Chocolate. 4. Cookies and Biscuits.		
Nature of Paper: DSE		
Minimum Passing Marks/Credits:40% Marks		
L:4 T: P: 4 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Introduction to Bakery and Basic Ingredients used in Bakery : Sugars; Shortenings; Eggs; Wheat and Flours; Milk and Milk Products; Yeast; Chemical Leavening Agents; Salt, Spices, and Flavorings; Cocoa and Chocolate; Fruits; Professional Bakery Equipment & Tools.	12
II	Breads and Rolls Overview of Production; Common Problems; White Pan Bread ; French and Italian Breads and Rolls; Egg Bread and Rolls; Hard Roll Varieties; Soft Roll Varieties, Cakes and Pastries Introduction; Classical Cakes and Pastries; Modern Trends in Cake and Pastry Making; Types of Cakes and their Classification	12
III	Chocolate Introduction: History of Chocolate :Chocolate Production; Types of Chocolate; Melting Chocolate; Tempering of Chocolate and its Application, Uses of Chocolate; Tools and Equipment used in chocolate carving.	10
IV	Cookies and Biscuits Introduction; Preparation of Simple Cookies; Types of Cookies; Uses of Cookies; Common Faults in Cookie Preparation	11
Reference / Text Books: Bali, Parvinder (2014).Food Production Operations .New Delhi: Oxford University Press.		
If the course is available as Generic Elective then the students of following departments may opt it.		

Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	
3) Assignments	05
4) Research Project Report Seminar On Research Project Report	
5) ESE	35
Total:	50
Prerequisites for the course:	
<p>Course Learning Outcomes: The students get knowledge about the</p> <p>CO1: Identify and describe basic bakery ingredients.</p> <p>CO2: Identify and describe basic bakery ingredients.</p> <p>CO3: Express the knowledge about chocolate processing and usage.</p> <p>CO4: Develop skills in creating cookies and biscuits.</p> <p>CO5: Discuss creativity in bakery product development.</p> <p>CO6: Apply food safety and quality assurance principles.</p>	

**IIMTU-NEP IMPLEMENTATION
Year IV / Semester VII**

Programme: UG(R)/ PG		Year:IV
Class:		Semester:VII
Credits Theory:2 Practical:	Subject: RESEARCH METHODOLOGY	
Course Code: NBHM-476	Title: RESEARCH METHODOLOGY	
Course Objectives: 1. To understand some basic concepts of research and its methodologies 2. To select and define appropriate research problems and parameters 3. To understand how to prepare a project proposal (to undertake a project) 4. How to organize conduct research in more appropriate manner 5. To write a research report, research proposal		
Nature of Paper: SEC		
Minimum Passing Marks/Credits:40% Marks / 1 Cr		
L:2 T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	RESEARCH –MEANING, IMPORTANCE & RESEARCH DESIGN a. Introduction b. Meaning and Importance c. The basis of classification of various types of research design	10
II	DATA COLLECTION a. Types of Data b. Secondary data, Sources c. Primary data, Sources d. Sampling, Importance, Basic concepts e. Questionnaire, Format and Administration, Steps involve in developing a Questionnaire f. Interviews	08
III	DATA PROCESSING a. Quality research, Introduction, Difference between Quality and Quantity research b. Editing of Data, Coding of Data, Data Classification, Graphical Presentation of Data c. Report writing-steps involved, layout of report, mechanics of report writing, precautions of writing research writing d. Oral Presentation	08
IV	DATA ANALYZING & DRAFTING OF CONCLUSIONS AND RECOMMENDATIONS. a. Meaning and scope of data analysis b. Methods of Data analysis. c. Generating Findings. d. Drafting of conclusions and recommendations	10
V	Methodology of presentation of research project a. Meaning of presentation b. Presentation as tool c. Techniques of presentation of research project d. How to deal with queries / questionnaire during presentation	06

Reference / Text Books: Robert C Lewis Marketing Research John Roberts Marketing for the Hospitality Industry Dennis L Foster Hospitality Marketing and Sales for Resorts, Motels And Hotels	
If the course is available as Generic Elective then the students of following departments may opt it. NA	
Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	
3) Assignments	05
4) Research Project Report Seminar On Research Project Report	
5) ESE	35
Total:	50
Prerequisites for the course:	
Course Learning Outcomes: The students get knowledge about the CO1 Demonstrate knowledge of research processes (reading, evaluating, and developing) CO2 Perform literature reviews using print and online database CO3 Use American Psychological Association (APA) formats for citation of print and electronic materials. CO4 Identify, explain, compare and prepare the key elements of a research proposal report CO5 Understand the importance of research project presentations. CO6 Develop skills in delivering effective and engaging presentations, including handling queries and questionnaires.	

IIMTU-NEP IMPLEMENTATION

Year : IV / Semester : VII

Programme: UG(R)/PG		Year:IV
Class:		Semester:VII
Credits:-NC Theory: NC	INDUSTRIAL VISIT/SEMINAR/PRESENTATION ON THE REPORT	
Course Code: NECC-471	INDUSTRIAL VISIT/SEMINAR/PRESENTATION ON THE REPORT	
Course Objectives:		
1. To have an idea about the actual working of the organization. 2. Glimpse of actual operations & facilities in the Hospitality Industry		
Nature of Paper: NECC		
Minimum Passing Marks/Credits: 40% Marks		
L:02 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Students Have To Give A Presentation On Their Observations During Their Industrial Visits.	
Reference / Text Books: NA		
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESE		25
Total:		25
Prerequisites for the course:		
Course Learning Outcomes:		
1. NA		

IIMTU-NEP IMPLEMENTATION

Year : IV / Semester : VII

Programme: UG(R)/PG		Year:IV
Class:		Semester:VII
Credits:-NC Theory: NC	UNIVERSITY SOCIAL RESPONSIBILITIES –COMMUNITY OUTREACH	
Course Code: NECC-472	UNIVERSITY SOCIAL RESPONSIBILITIES –COMMUNITY OUTREACH	
Course Objectives:		
1. To inculcate a sense of responsibility towards the society.		
2. To develop a sense of responsibilities towards community outreach.		
Nature of Paper: NECC		
Minimum Passing Marks/Credits: 40% Marks		
L:02 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	This Activity Is An Essential Part Of The Curriculam Which Believes That When We Are Taking From The Society Then It Is Our Moral Duty To Give Something Back To The Society. It Also Develops Habit Of Helping Others In The Students.	
Reference / Text Books:		
NA		
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		25
2) Presentations /Seminar		
3) Assignments		
4) Research Project Report Seminar On Research Project Report		
5) ESE		
Total:		25
Prerequisites for the course:		
Course Learning Outcomes: NA		

IIMTU-NEP IMPLEMENTATION

Year : IV / Semester : VII

Programme: UG(R)/PG		Year:IV
Class:		Semester:VII
Credits:-NC Theory: NC	SANSKRIT / SPIRITUAL	
Course Code: MV-471	SANSKRIT / SPIRITUAL	
Course Objectives: 1. To develop moral values & the values of “Karma” in Life		
Nature of Paper: MV		
Minimum Passing Marks/Credits:		
L:02 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Students Are Taught The Basics Of Sanskrit / Spiritual Teaching From Bhagwat Geeta. The Main Motive Of This Course Is To Develop Moral Values In Students.	
Reference / Text Books: NA		
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESE		25
Total:		25
Prerequisites for the course:		
Course Learning Outcomes: NA		

IIMTU-NEP IMPLEMENTATION

Year : IV / Semester : VII

Programme: UG(R)/ PG		Year:IV
Class:		Semester:VII
Credits:-NC	SPORTS	
Theory: NC		
Course Code:SPT-471	SPORTS	
Course Objectives:		
1. To involve them team spirit.		
2. To make them aware about being physically fit.		
Nature of Paper: NECC		
Minimum Passing Marks/Credits:		
L:02		
T:0		
P: 0 (In Hours/Week)		
Theory - 1 Hr. = 1 Credit		
Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Students Are Encouraged To Play Various Games Of Their Choice Whether Indoor Or Outdoor. Like ; Carrom, Chess, Table Tennis, Football, Basketball Etc.	
Reference / Text Books: NA		
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		25
2) Presentations /Seminar		
3) Assignments		
4) Research Project Report Seminar On Research Project Report		
5) ESE		
Total:		25
Prerequisites for the course:		
Course Learning Outcomes: NA		

**IMTU-NEP IMPLEMENTATION
Year IV/ Semester VII**

Programme: UG(R) Class: BHMCT		Year:IV Semester:VII
Credits Theory: Practical:2	Subject: Food production Lab-IV	
Course Code: NBHM-471P	Title: Food production Lab-IV	
Course Objectives: 1. Preparation of Appetizers 2. Knowing the use of Brine, Cure and Pickling 3. Customization of menu for special dietary conditions.		
Nature of Paper: Core		
Minimum Passing Marks/Credits:40% Marks		
L: T: P: 4 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Preparation of various appetizers	10
II	Brining, curing & Pickling	10
III	Customize menu for special dietary conditions like Hypertension, Diabetes	20
Reference / Text Books: NA		
If the course is available as Generic Elective then the students of following departments may opt it. NA		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		10
2) Presentations /Seminar		
3) Assignments		10
4) Research Project Report Seminar On Research Project Report		
5) ESE		30
Total:		50
Prerequisites for the course:		
Course Learning Outcomes: CO1 Create various Appetizers. CO2 Understand the concepts of brining, curing, and pickling CO3 Prepare menus for special dietary conditions CO4. Develop knowledge of flavor pairing and presentation techniques. CO5. Discuss efficient time management and organization in appetizer preparation CO6: Apply food safety and hygiene practices.		

**IIMTU-NEP IMPLEMENTATION
Year IV / Semester VII**

Programme: UG(R)/PG		Year:IV
Class:		Semester:VII
Credits Theory: Practical:1	Subject: Food & Beverage Service Lab-IV	
Course Code: NBHM-472P	Title: Food & Beverage Service Lab-IV	
Course Objectives:		
<ol style="list-style-type: none"> 1. This course aims to introduce students with the different types of banquet setup and menu planning with wine pairing. Also, students will get exposure to learn calculation of F&B cost. 2. This course aims to make students understand the theme designing of restaurant concepts including regional, continental and oriental. 3. This course aims to make students understand the menu designing and it's pricing with various buffet arrangements done in food service industry. 		
Nature of Paper: Core		
Minimum Passing Marks/Credits:40% Marks/ 1 Cr		
L: T: P: 2 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	<ol style="list-style-type: none"> 1. Practicing the all previous semester practical. 2. Making of duty roaster for different F&B outlets. 3. Food Service Procedure in transport Catering. 4. Menu Planning for Hospitals and institutional establishments. 5. Case studies of different theme events like exhibitions, weddings etc. 6. Planning & organizing of different events. 7. Checklist for different events organized in the department 	15
Reference / Text Books: NA		
If the course is available as Generic Elective then the students of following departments may opt it. NA		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		
2) Presentations /Seminar		
3) Assignments		10
4) Research Project Report Seminar On Research Project Report		
5) ESE		15
Total:		25
Prerequisites for the course:		

Course Learning Outcomes:

- CO1: Analyze the various banquet setups and menu planning with wine pairing. Also, students will get exposure to learn calculation of F&B cost
- CO2: Understand the theme designing of restaurant concepts including regional, continental and oriental.
- CO3: Apply the menu designing and it's pricing with various buffet arrangements done in food service industry
- CO4: Students will have the ability to effectively plan and organize different types of events.
- CO5: Students will be able to develop detailed checklists specific to different events organized within a department.
- CO6: Students will understand the importance of checklists in ensuring smooth execution and will be equipped with the ability to create well-structured and organized event checklists.

**IIMTU-NEP IMPLEMENTATION
Year IV / Semester VII**

Programme: UG(R)/PG		Year:IV
Class:		Semester:VII
Credits Theory: Practical:1	Subject: Front Office LAB-IV	
Course Code: NBHM-473P	Title: Front office LAB-IV	
Course Objectives: 1. The course has been developed to enable the students with knowledge of front office accounting and it's utility. 2. Aims to augment skills for learning & operating property management in hotel industry. 3. To become acquainted with night audit, its importance and responsibility of night auditor.		
Nature of Paper: Core		
Minimum Passing Marks/Credits:40% Marks		
L: T: P: 2 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	1. Recapitulation of previous semester. 2. Recapitulation of all the important forms and formats used in front office 3. Familiarization with the different software used in computer. 4. Understand and handle the procedure of PMS 5. Familiarization with different tools of Yield Management. 6. Familiarize with the standards of Quality 7. To visit different categories of Properties.	15
Reference / Text Books: NA		
If the course is available as Generic Elective then the students of following departments may opt it. NA		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		
2) Presentations /Seminar		
3) Assignments		10
4) Research Project Report Seminar On Research Project Report		
5) ESE		15
Total:		25
Prerequisites for the course:		

Course Learning Outcomes:

CO1: Apply the appropriate concepts of accounts, folios, posting, voucher, ledger & their types and also to evaluate and analyze the usage of each.

CO2: Understand the process of Night audit and analyze the various types of Night Audit reports.

CO3: Understand the process of Night audit and analyze the various types of Night Audit reports.

CO4: Students will be review with various tools and techniques used in Yield Management.

CO5: Students will understand the importance of maintaining high quality standards and be able to implement quality improvement initiatives

CO6: Students will develop a comprehensive perspective on the diverse nature of the industry and its various segments

**IIMTU-NEP IMPLEMENTATION
Year IV^h / Semester VII**

Programme: UG(R)/PG		Year: IV
Class:		Semester: VII
Credits Theory: Practical:1	Subject: ACCOMODATION OPERATIONLAB-IV	
Course Code:NBHM-474	Title: ACCOMODATION OPERATIONLAB-IV	
<p>Course Objectives: The student will get knowledge about:</p> <ol style="list-style-type: none"> 1. The course has been developed to provide students with an introduction to the world of housekeeping and particularly as it applies to Wi-Fi, WALNs, GPS, VoIP, Uses of energy conserving products 2. To enable students to understand the preparing of checklist both for rooms and public area. Inspection through checklist 3. The student will get knowledge about Estimation or eco friendly site Handling of keys for security reason 		
Nature of Paper: Core		
Minimum Passing Marks/Credits:40% Marks		
<p>L: T: P: 2 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)</p>		
Unit	Contents	No. of Lectures Allotted
I	<p>Using of latest in IT amenities in the housekeeping department Wi-Fi, WALNs, GPS, VoIP, Uses of energy conserving products Water conservation, Uses of eco friendly amenities Estimation or eco friendly site Handling of keys for security reason Handling scanty baggage guest. Methods of handling housekeeping equipment's and materials. Implementing the need of ergonomics in housekeeping Analysis the significance of ergonomics Preparing of checklist both for rooms and public area. Inspection through checklist</p>	16
<p>Reference / Text Books: Martin Robert J (1998), Professional Management Of Housekeeping Operation. Hotel Housekeeping Training Manual- Sudhir Andrews. Hotel Housekeeping Operation And Management G. Raghubalan And Smritte Raghubalan (2007) Hotel, Hostel and Hospital Housekeeping –Joan Branson And Margaret Lennox</p>		
<p>If the course is available as Generic Elective then the students of following departments may opt it. NA</p>		

Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	05
2) Presentations /Seminar	
3) Assignments	10
4) Research Project Report Seminar On Research Project Report	
5) ESE	35
Total:	50
Prerequisites for the course:	
Course Learning Outcomes: CO1: Apply IT amenities in Housekeeping department. CO2: Create checklist for rooms . CO3: Students will understand about their eco friendly site CO4: Create check list for public area. CO5: Understand handling of keys for security reason CO6: Implementing the need of ergonomics in housekeeping	

IIMTU-NEP IMPLEMENTATION

Year : IV / Semester:VII

Programme: UG(R)/PG		Year: IV
Class:		Semester:VII
Credits:-02 Theory: Practical-4	PROJECT	
Course Code: NBHM-475P	PROJECT	
Course Objectives: To carryon research project & to gain hands on experience through various activities for preparing & compiling project report.		
Nature of Paper: MV		
Minimum Passing Marks/Credits:		
L:02 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Students Are Suppose To Choose A Topic Of Their Choice And Prepare A Synopsis And Project Report On That . It Will Be Evaluated On The Basis Of Presentation And Viva-Voce.	
Reference / Text Books: NA		
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		10
2) Presentations /Seminar		20
3) Assignments		70
4) Research Project Report Seminar On Research Project Report		70
5) ESE		70
Total:		100
Prerequisites for the course:		
Course Learning Outcomes: CO1: To have an idea about the project / research. CO2: To get familiar with the problem persistence and looking out for solutions. CO3: Have an idea about project / report writing. CO4: Motivation to the students for innovation.		

**IIMTU-NEP IMPLEMENTATION
Year IV / Semester VIII**

Programme: UG(R)/PG Class: BHMCT		Year:IV Semester:VIII
Credits Theory:4 Practical:	Subject: Food Production-V	
Course Code: NBHM-481	Title: Food Production-V	
<p>Course Objectives: The Skill Course in "Food Production-VI" is designed with the following objectives:</p> <ol style="list-style-type: none"> 1. To develop skills in western cuisines. 2. To be taught European cuisines and assist students in small scale food service unit. 3. It also equips the student to find employment in canteens, restaurants, hostel, railway catering and mobile catering. 4. To develop in-depth knowledge of Western, European, Oriental & Western Countries. 		
Nature of Paper: Core		
Minimum Passing Marks/Credits:40% Marks / 2 Cr		
L:4 T: P:(In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Western Cuisines Introduction, Italian Cuisine, Mediterranean Cuisine, Mexican Cuisine	10
II	European Cuisines Introduction ; French Cuisine; Cuisine of the UK; Scandinavian Cuisine, German Cuisine	12
III	Oriental Cuisines Introduction; Chinese Cuisine; Japanese Cuisine, Thai Cuisine,	12
IV	Western plated Food Introduction, The concept of plate presentation, Merging flavors, shapes and textures on plate, Emerging trends in Food presentation	11
<p>Reference / Text Books: Bali, Parvinder (2012). International Cuisine & Food Production. Oxford University Press Philip E. Thangam, Heinemann (2010) Modern Cookery. Orient Longman.</p>		
If the course is available as Generic Elective then the students of following departments may opt it. NA		

Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	15
2) Presentations /Seminar	
3) Assignments	10
4) Research Project Report Seminar On Research Project Report	
5) ESE	75
Total:	100
Prerequisites for the course:	
<p>Course Learning Outcomes: At the end of course the student will be able to: -</p> <p>CO1: Demonstrated ability to identify solutions to problems related to the processing of food and to apply and expand upon the theoretical concepts presented in lectures.</p> <p>CO2: Demonstrated familiarity and competence with the practical skills and techniques used to process food. This will include planning a production run, preparation of raw materials, the use of processing equipment and appropriate methods of different regions cuisines..</p> <p>CO3: Ability to use terminology, appropriate to the field of different regions cuisines that how to prepared & how to serve to the guests.</p> <p>CO4: To build up thoroughly knowledge of Western, European, and Oriental & Western Countries Cuisines.</p> <p>CO5: Develop knowledge of the history, cultural influences, and key ingredients of Chinese, Japanese, and Thai cuisines.</p> <p>CO6: Develop the ability to merge flavors, shapes, and textures on a plate to create visually appealing and appetizing dishes.</p>	

**IIMTU-NEP IMPLEMENTATION
Year IV / Semester VIII**

Programme: UG(R)/PG		Year: IV
Class:		Semester:VIII
Credits Theory:4 Practical:	Subject: FOOD & BEVERAGE SERVICE MANAGEMENT	
Course Code: NBHM-482	Title: FOOD & BEVERAGE SERVICE MANAGEMENT	
<p>Course Objectives: The Skill Course in "Food & Beverage service is designed with the following objectives:</p> <ol style="list-style-type: none"> 1. To study the basic concept of supervisory functions in food service operations. 2. To become skilled at that how to handling complaints; training the staff. 3. To obtain the acquaintance about the CRM. 4. To gain knowledge of the basics of receiving, storing & issuing control. 		
Nature of Paper: Core		
Minimum Passing Marks/Credits:40% Marks/ 2 Cr		
L:4 T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Function Catering Introduction, Types of Functions; Function Staff; Function Menus; Service Methods; Function Equipment; Juices; Table Plans; Function Booking & Organization; Organizing the function; Outdoor Catering	15
II	Supervisory Functions in Food Service Operations (Briefing, Allocation of tables, Checking the mise en place & mise en scene, Handling tips, Stock Taking, Requisition; Sales analysis, Cost analysis; Break Even Point Calculations; Handling Complaints; Training the Staff	15
III	Customer Relationship Management Introduction; Importance of Customer Relations (Regular guests, Occasional guests, first time visitors); Guest Satisfaction (Menu, Consistency in the quality of dishes and Service, Food Safety & Hygiene, Attitude of Staff, Complaint Handling; Suggestions by Guests.	15
IV	RECEIVING, STORING AND ISSUING CONTROL Goods Received Book, Daily Receiving Report Meat Tags, Receiving Procedure, Blind Receiving. Storing Control , Aims of Store Control , Stock Control, Stock Records Maintained Bin Cards (Stock Record Cards/Books), Issuing Control Requisition	15
<p>Reference / Text Books: Food and Beverage Management-6th Edition -Bernard Davis, Andrew Lockwood, Peter Alcott,</p>		

Ioannis S. Pantelidis	
Food and Beverage Management, by Sudhir Andrews	
If the course is available as Generic Elective then the students of following departments may opt it. NA	
Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	15
2) Presentations /Seminar	
3) Assignments	10
4) Research Project Report Seminar On Research Project Report	
5) ESE	75
Total:	100
Prerequisites for the course:	
<p>Course Learning Outcomes: By the end of this course, learners would be able to,</p> <p>CO1: To understand the basic concept of supervisory functions in food service operations.</p> <p>CO2: To describe of the concept off that, how to handling complaints; training the staff.</p> <p>CO3: To develop in-depth information of CRM.</p> <p>CO4: To understand the basics of receiving, storing & issuing control.</p> <p>CO5: Understand the importance of accurate documentation and record-keeping in inventory management.</p> <p>CO6: Develop skills in issuing control, including the use of requisition systems to track and manage stock distributions within the establishment.</p>	

**IIMTU-NEP IMPLEMENTATION
Year IV / Semester VIII**

Programme: UG(R)/PG		Year:IV
Class:		Semester:VIII
Credits Theory:2 Practical:	Subject: MANAGEMENT INFORMATION SYSTEM	
Course Code: NBHM-483	Title: MANAGEMENT INFORMATION SYSTEM	
<p>Course Objectives: The objective of the course is to::</p> <ol style="list-style-type: none"> 1. To describe the role of information technology and decision support systems in business and record the current issues with those of the firm to solve business problems. 2. To introduce the fundamental principles of computer-based information systems analysis and design and develop an understanding of the principles and techniques used. 3. To enable students understand the various knowledge about PMS role and different electronic system and guest information system. 4. To allow the students in order to assess the description of the budget control and understand the precise yield management. 		
Nature of Paper: Core		
Minimum Passing Marks/Credits:40% Marks/ 1 Cr		
<p>L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)</p>		
Unit	Contents	No. of Lectures Allotted
I	MANAGEMENT INFORMATION SYSTEM (MIS) Concept, MIS design & Functions, Managing Multi processor Environment, MIS Security Issues , MIS Performance Evaluation	05
II	COMPUTER-BASED RESERVATION SYSTEM System Global Distribution System ,Inter Sell Agencies, Central Reservation System (CRS), Affiliate & Non Affiliate System, Property Level Reservation, Reservation Inquiry ,Determination of Availability, Creation of Reservation Record, Maintenance of Reservation Records ,Generation of Reports, New Developments, Reservation through the Internet	10
III	PROPERTY MANAGEMENT SYSTEM INTERFACES Point of Sale System (POS), Cash Accounting system (CAS), CAS / PMS Advantages & Concerns, Electronic locking system, Energy Management system, and Auxiliary guest services. guest operated devices, In room vending system , Guest information system	10
IV	Budget and budgetary control ,Basis of charges & tariff formulation for the rooms , Occupancy forecasting ,Yield management	05
Reference / Text Books:		

Bruce Braham Hotel Front Office James ABardi Hotel Front Office Management D P Goel Managing information system M J Kasavana Application of Computers in hospitality Industry	
If the course is available as Generic Elective then the students of following departments may opt it. NA	
Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	
3) Assignments	05
4) Research Project Report Seminar On Research Project Report	
5) ESE	25
Total:	35
Prerequisites for the course:	
<p>Course Learning Outcomes: Upon completion of this course, students will be able to:</p> <p>CO1: Illustrate the basic concepts and technologies used in the field of management information systems.</p> <p>CO3: Compare the processes of developing and implementing information systems.</p> <p>CO4: Explain the role of information systems in organizations, the strategic management processes, with the implications for the management.</p> <p>CO5: Apply the understanding of how various in sequence systems like budgetary control and Hotel Occupancy forecasting.</p> <p>CO6: Understand the basis of charges and tariff formulation for rooms, including factors such as room types, occupancy rates, seasonal demand, and competitive analysis</p>	

**IIMTU-NEP IMPLEMENTATION
Year IV / Semester VIII**

Programme: UG(R)/PG		Year: IV
Class:		Semester: VIII
Credits Theory:2 Practical:	Subject: ACCOMMODATION MANAGEMENT	
Course Code: NBHM-483	Title: ACCOMMODATION MANAGEMENT	
Course Objectives: The objective of the course is to:: 1. Identify levels of housekeeping Budgeting for Housekeeping Expenses. 2. To enumerate areas of Interior Designing and Interior Decoration. 3. Discover a step by step action plan for the Facilities Planning and Facilities Management. 4. To know about Ecotels hotels & Certification requirements.		
Nature of Paper: Core		
Minimum Passing Marks/Credits:40% Marks / 1 Cr		
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Budgeting for Housekeeping Expenses Introduction, Types of Budgets, Housekeeping Expenses (Operating Expenses and Capital Expenses); Budget-Planning Process; Income Statement of the Rooms Division; Controlling Expenses (Controlling Operating Expenses and Cost Control in Specific Areas); Inventory Control and Stock-Taking; Purchasing (Principle, Stages and Types of Purchasing; Annual Purchases of Guest Room Supplies, Cleaning Supplies and Linen)	10
II	Interior Designing and Interior Decoration Interior Designing: Introduction, Objectives of Interior Design; Basis Types of Design; Elements of Design; Principles of Design; Units of Design; Designing for the Physically Challenged; Interior Decoration: Introduction, Color; Lighting; Floor Coverings and Finishes, Types, Characteristics and Cleaning of Floor Coverings, Carpets, Important of Floor Maintenance, Ceilings and Their Maintenance, Wall Coverings, Windows and Window Treatments; Accessories.	10
III	Facilities Planning and Facilities Management Introduction, Factors Considered in Planning and Designing of Hospitality Facilities, Stages in Developing Hospitality Property, Facilities Management: Introduction, Role of Facilities Manager, Common Services Provided by Facilities Management Companies, Components of Facilities Management	05
IV	Ecotels Introduction, Ecotel Certification, Choosing an Eco-friendly Site; Hotel Design and Construction, Energy Conservation, Energy Conservation; Water Conservation, Waste Management: Environment-Friendly Housekeeping.	10

Changing Trends in Housekeeping Introduction, Hygiene, Outsourcing; Training and Motivation (Training and Motivating), Trends (Woen's-only Floors, Design Trends, Amenity Trends, Process Trends), Eco-Friendly Amenities, Products, and Processes, New Scientific Techniques	
<p>Reference / Text Books: Raghubalan, G. (2017).Hotel Housekeeping Operations & Management. New Delhi: Oxford University Press Andrew, Sudhir.(2013).Hotel Housekeeping. New Delhi: Tata McGraw-Hill Publishing Company Limited Branson, C. & Lennox ,Margaret (2013).Hotel, Hostel & Hospital Housekeeping. Britain: The Bath Press</p>	
If the course is available as Generic Elective then the students of following departments may opt it. NA	
Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	
3) Assignments	05
4) Research Project Report Seminar On Research Project Report	
5) ESE	25
Total:	35
Prerequisites for the course:	
<p>Course Learning Outcomes: Upon completion of this course, students will be able to: CO1: To be recognize with the in-depth knowledge about levels of housekeeping Budgeting for Housekeeping Expenses. CO2: To Enumerate the areas of Interior Designing and Interior Decoration CO3: To develop a step by step action plan for the Facilities Planning and Facilities Management. CO4: To understand with about Ecotels hotels & Certification requirements CO5: Analyze the process of ecotel certification and its significance in promoting environmental sustainability CO6: Understand the principles of energy conservation, water conservation, and waste management in the context of housekeeping.</p>	

**IIMTU-NEP IMPLEMENTATION
Year IV /Semester VIII**

Programme: UG(R)/PG		Year: IV
Class:		Semester: VIII
Credits Theory:2 Practical:	Subject: FINANCIAL MANAGEMENT	
Course Code: NBHM-485A	Title: FINANCIAL MANAGEMENT	
<p>Course Objectives: : The objective of the course is to:</p> <ol style="list-style-type: none"> 1. Provide an in-depth view of the process in financial management of the firm 2. Develop knowledge on the allocation, management and funding of financial resources. 3. Improving students' understanding of the time value of money concept and the role of a financial manager in the current competitive business scenario. 4. Enhancing student's ability in dealing short-term dealing with day-to-day working capital decision; and also longer-term dealing, which involves major capital investment decisions and raising long-term finance. 		
Nature of Paper: DSE		
Minimum Passing Marks/Credits:40% Marks / 1 Cr		
<p>L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)</p>		
Unit	Contents	No. of Lectures Allotted
I	INTRODUCTION Nature and scope of financial management, finance function, profit/wealth maximization, role and Responsibilities and functions of financial managers, Money Market & capital Market	10
II	CAPITAL BUDGETING Concept of Time Value of Money; Compound and Discounting Techniques. Meaning, objectives of investment Decisions, net present value method, internal rate of return method, payback period	10
III	COST OF CAPITAL Introduction, significance, concept, sources of funds, determining component of cost of capital, weighted average cost of capital.	05
IV	CAPITAL STRUCTURE Over capitalization, under capitalization and optimization operating and financial leverage. SOURCES OF FINANCE Working capital management, management of cash inventories and receivable.	10

Reference / Text Books: I.M. Pandey Financial management Khan & Jain Financial management R.M.Srivastava Financial management	
If the course is available as Generic Elective then the students of following departments may opt it. NA	
Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	
3) Assignments	05
4) Research Project Report Seminar On Research Project Report	
5) ESE	25
Total:	35
Prerequisites for the course:	
<p>Course Learning Outcomes: On completion of this course, the students will be able to</p> <p>CO1: To understand the concept of fundamental financial concepts, especially time value of money.</p> <p>CO2: To recognize capital budgeting projects using traditional methods.</p> <p>CO3: To analyze the main ways of raising capital and their respective advantages and disadvantages in different circumstances</p> <p>CO4: To integrate the concept and apply the financial concepts to calculate ratios and do the capital budgeting</p> <p>CO5: Evaluate the implications of over capitalization and under capitalization on a company's financial health and performance.</p> <p>CO6: Analyze the importance of optimizing working capital to enhance liquidity, profitability, and overall financial stability of a company.</p>	

**IIMTU-NEP IMPLEMENTATION
Year IV / Semester VIII**

Programme: UG(R)/PG		Year:IV
Class:		Semester:VIII
Credits Theory:2 Practical:	Subject: TOURISM & HOTEL ECONOMICS	
Course Code: NBHM-485B	Title: TOURISM & HOTEL ECONOMICS	
<p>Course Objectives: The objective of the course is to:</p> <ol style="list-style-type: none"> 1. Will assist to obtain Hospitality Economics focuses on applying economic principles to analyze the hospitality industry. 2. Student will learn how to use rigorous economic theories and models to analyze the functioning of the hospitality industry and its current trends. 3. Study will focus on micro-foundations and analyze the impact of the hospitality industry on the aggregate economy. 4. To know about the concept of Tourism and Balance of Payment. 		
Nature of Paper: DSE		
Minimum Passing Marks/Credits:40% Marks / 1 Cr		
<p>L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)</p>		
Unit	Contents	No. of Lectures Allotted
I	<p>FUNDAMENTS CONCEPT OF ECONOMICS Meaning of Economics, Macro economics& Micro economics, nature & scope, Meaning of Wants:- Necessaries, Comforts & Luxuries Value, price and wealth, Factors of production, Kinds of capital & capital formation, Economic System-Capitalism, Socialism & Mixed economy DEMAND ANALYSIS Meaning of Demand and demand distinctions, autonomous and derived demand short run and long run, demand. Demand for perishable goods and durable goods. Law of demand-demand schedule and demand curves, assumptions and reason behind law, exception to the law Elasticity of demand-Types of elasticity, Factor's determining price, the elasticity of demand SUPPLY • Meaning of supply, the law of supply, determinants of supply, exceptions, elasticity of supply</p>	10
II	<p>COST OUTPUT ANALYSIS •Cost concepts-fixed and variable cost, average and Marginal cost, opportunity cost, past and future costs, Economics in large scale production. REVENUE CONCEPTS</p>	10

	<p>Total Revenue, Average Revenue, Marginal revenue and their relationships</p> <p>PRICE ANALYSIS Basic concepts-Equilibrium of firm, marginal revenue and Marginal cost analysis, Normal Profits, excess ,profit loss, Accounting profit and economic profit, Theories of Profit, Kinds of Markets, Perfect & Pure competition, Simple monopoly and Monopolistic Competition, Oligopoly</p> <p>PRICING • Pricing under perfect competition, Equilibrium price, Pricing under monopoly and perfect competition-Short run and Long run</p>	
III	<p>TOURISM AND BALANCE OF PAYMENT INDIAN ECONOMY AND HOTEL INDUSTRY • Characteristics of Indian Economy, Major issues of development, Relevance of hotel industry in national economy, income generation, employment generation, foreign exchange earning, New Industrial Policy-Features & Importance's.</p> <p>TYPES OF TOURISM ECONOMICS Abstraction, Economic Theory & Tourism, Demand & Supply Analysis, Cost/Benefit Analysis, Economic Impact Analysis</p>	05
IV	<p>IMPACT OF TOURISM ON HOTEL INDUSTRY Economic impact, travel and Hotel effect on tourism on hotel, threats & obstacles to tourism</p> <p>TOURISM PLANNING AND HOTEL INDUSTRY Tourism infrastructure development, Local Bodies, tourism department and ministry, different tourism policies</p> <p>NATIONAL INCOME CONCEPTS AND IMPORTANCE Definition & Concepts, Gross National Product (GNP)& Net National Product (NNP), Measurement of National Income</p>	10
<p>Reference / Text Books: H L Ahuja Principle of Economics Kote Syanis Micro Economics D M Mithai Managerial Economi</p>		
<p>If the course is available as Generic Elective then the students of following departments may opt it. NA</p>		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		10
2) Presentations /Seminar		
3) Assignments		05
4) Research Project Report Seminar On Research Project Report		
5) ESE		25
Total:		35
Prerequisites for the course:		

Course Learning Outcomes: On completion of this course, the students will be able to

CO1: To understanding basic knowledge on scope, nature concepts, significance, role and responsibility of managerial economists.

CO2: To analyze demand and its related concepts

CO3: To build research work and analyze price and output determination under different market forms.

CO4: To assess the relationship between input and output in short and long period under production functions.

CO6: To conclude and analyze the different phases of business cycle and methods of demand forecasting in economic analysis

CO6: Analyze the importance of national income measurement in assessing the overall economic health, growth, and development of a country.

**IIMTU-NEP IMPLEMENTATION
Year IV/Semester VIII**

Programme: UG(R)/PG		Year:IV
Class:		Semester:VIII
Credits Theory:2 Practical:	Subject: CYBER SECURITY	
Course Code: NBHM-486	Title: CYBER SECURITY	
<p>Course Objectives: The course objectives of the program are:</p> <ol style="list-style-type: none"> 1. To prepare students with the technical knowledge and skills needed to protect and defend computer systems and networks. 2. To develop students that can plan, implement, and monitor cyber security mechanisms to help ensure the protection of information technology assets. 3. To develop students that can identify, analyze, and remediate computer security breaches. 4. To get the knowledge about Security Policies & Why Policies should be developed. 		
Nature of Paper: SEC		
Minimum Passing Marks/Credits:40% Marks / 1 Cr		
<p>L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)</p>		
Unit	Contents	No. of Lectures Allotted
I	Introduction to information systems, Types of information Systems, Development of Information Systems, Introduction to information security, Need for Information security, Threats to Information Systems, Information Assurance, Cyber Security, and Security Risk Analysis	10
II	Application security (Database, E-mail and Internet), Data Security Considerations Backups, Archival Storage and Disposal of Data, Security Technology-Firewall and VPNs, Intrusion Detection, Access Control. Security Threats -Viruses, Worms, Trojan Horse, Bombs, Trapdoors, Spoofs, E-mail viruses, Macro viruses, Malicious Software, Network and Denial of Services Attack, 10 Security Threats to E-Commerce- Electronic Payment System, e-Cash, Credit/Debit Cards. Digital Signature, public Key Cryptography.	10
III	Developing Secure Information Systems, Application Development Security, Information Security Governance & Risk Management, Security Architecture & Design Security Issues in Hardware, Data Storage & Downloadable Devices, Physical Security of IT Assets, Access Control, CCTV and intrusion Detection Systems, Backup Security Measures.	05
IV	Security Policies, Why Policies should be developed, WWW policies, Email Security policies, Policy Review Process-Corporate policies-Sample Security Policies, Publishing and Notification Requirement of the Policies.	10

	Information Security Standards-ISO, IT Act, Copyright Act, Patent Law, IPR. Cyber Laws in India; IT Act 2000 Provisions, Intellectual Property Law: Copy Right Law, Software License, Semiconductor Law and Patent Law.	
Reference / Text Books: NA		
If the course is available as Generic Elective then the students of following departments may opt it. NA		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		10
2) Presentations /Seminar		
3) Assignments		05
4) Research Project Report Seminar On Research Project Report		
5) ESE		25
Total:		35
Prerequisites for the course:		
<p>Course Learning Outcomes: On completion of this course, the students will be able to</p> <p>CO1: Student will analyze and resolve security issues in networks and computer systems to secure an IT infrastructure.</p> <p>CO2: Be trained design, develop, test and evaluate secure software.</p> <p>CO3: Develop policies and procedures to manage enterprise security risks</p> <p>CO4: To build up and communicate the human role in security systems with an emphasis on ethics, social engineering vulnerabilities and training.</p> <p>CO5: To interpret and forensically investigate security incidents.</p> <p>CO6: Understand the Copyright Act and its relevance in protecting original works, such as literary, artistic, and software creations, in the digital age.</p>		

**IIMTU-NEP IMPLEMENTATION
Year IV / Semester VIII**

Programme: UG(R)/PG		Year:IV
Class:		Semester:VIII
Credits Theory:3 Practical:	Subject: TOURISM ENTREPRENEURSHIP	
Course Code: NHU-481	Title: TOURISM ENTREPRENEURSHIP	
Course Objectives: The course objectives of the program are: 1. Orient students and participants in identifying the new opportunities in this situation 2. To motivate and Encourage participants and students to deal with current situation 3. Guide participants how to deal with financial crises in the tourism business 4. To lead participates to develop new pricing policies 5. To taught and linkage with Government policies and Government scheme		
Nature of Paper: AECC		
Minimum Passing Marks/Credits:40% Marks / 2 Cr		
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Understanding the Competition Tourism industry and business ideas; business strategy- understanding customers and analyzing competition	10
II	Marketing Tourism marketing mix; tourism marketing planning; financial planning; planning for people and operations	10
III	Introduction to Communication Form of organisation and legal considerations; networking and collaboration; good business practices;	05
IV	Reading and Writing Skills Feasibility; Writing a business plan- marketing, financial, operations, people, etc. Financial requirements and sources of finance Documentation and Legal Procedures Setting up a tourism enterprise- steps, procedures, licenses, registration etc	10
Reference / Text Books: Thomson. A. A., Stick land. A.J. &Cambel. J. E. (2005). Crafting and Executing Strategy- the Quest for Competitive Advantage. New Delhi: Tata McGraw Hill. Peter F. Drucker (1985). Innovation & Entrepreneurship. New York: Harper & Row.		
If the course is available as Generic Elective then the students of following departments may opt it. NA		

Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	15
2) Presentations /Seminar	
3) Assignments	10
4) Research Project Report Seminar On Research Project Report	
5) ESE	75
Total:	100
Prerequisites for the course:	
<p>Course Learning Outcomes: On completion of this course, the students will be able to:</p> <p>CO1: To analyze and critically evaluate the special conditions for entrepreneurship in the tourism industry from a sustainability perspective</p> <p>CO2: Student will understand different ways of dealing with value and value creation from a particular ethical perspective and sustainability perspective.</p> <p>CO3: To enumerate the concept of Marketing Tourism marketing mix & tourism marketing planning.</p> <p>CO4: Explain to the concept of Documentation and Legal Procedures & Setting up a tourism enterprise.</p> <p>CO5: Develop strong writing skills for business purposes, including writing professional emails, memos, business plans, and marketing materials.</p> <p>CO6: Develop critical thinking and problem-solving skills necessary for navigating challenges and making informed decisions in the tourism industry.</p>	

IIMTU-NEP IMPLEMENTATION

Year : IV / Semester : VIII

Programme: UG(R)/PG		Year: IV
Class:		Semester: VIII
Credits:-NC Theory: NC	INDUSTRIAL VISIT/SEMINAR/PRESENTATION ON THE REPORT	
Course Code: NECC-481	INDUSTRIAL VISIT/SEMINAR/PRESENTATION ON THE REPORT	
Course Objectives:		
1. To have an idea about the actual working of the organization.		
2. Glimpse of actual operations & facilities in the Hospitality Industry		
Nature of Paper: NECC		
Minimum Passing Marks/Credits:		
L:02 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Students Have To Give A Presentation On Their Observations During Their Industrial Visits.	
Reference / Text Books: NA		
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESE		25
Total:		25
Prerequisites for the course:		
Course Learning Outcomes: NA		

IIMTU-NEP IMPLEMENTATION

Year : IV/ Semester : VIII

Programme: UG(R)/ PG		Year:IV
Class:		Semester:VIII
Credits:-NC Theory:NC	UNIVERSITY SOCIAL RESPONSIBILITIES –COMMUNITY OUTREACH	
Course Code: NECC-482	UNIVERSITY SOCIAL RESPONSIBILITIES –COMMUNITY OUTREACH	
Course Objectives:		
1. To inculcate a sense of responsibility towards the society.		
2. To develop a sense of responsibilities towards community outreach.		
Nature of Paper: NECC		
Minimum Passing Marks/Credits:		
L:02 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	This activity is an essential part of the curriculum which believes that when we are taking from the society then it is our moral duty to give something back to the society. It also develops habit of helping others in the students.	
Reference / Text Books: NA		
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESE		25
Total:		25
Prerequisites for the course:		
Course Learning Outcomes:		
CO1: This activity is an essential part of the curriculum which believes that when we are taking from the society then it is our moral duty to give something back to the society. It also develops habit of helping others in the students		

IIMTU-NEP IMPLEMENTATION
Year : IV / Semester VIII

Programme: UG(R)/ PG		Year:IV
Class:		Semester : VIII
Credits:-NC Theory:NC	SANSKRIT / SPIRITUAL	
Course Code: MV-481	SANSKRIT / SPIRITUAL	
Course Objectives: To develop moral values & the values of “Karma” in Life		
Nature of Paper: MV		
Minimum Passing Marks/Credits:		
L:02 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Students Are Taught The Basics Of Sanskrit / Spiritual Teaching From Bhagwat Geeta. The Main Motive Of This Course Is To Develop Moral Values In Students.	
Reference / Text Books: NA		
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESE		25
Total:		25
Prerequisites for the course:		
Course Learning Outcomes: CO1: Students Are Taught The Basics Of Sanskrit / Spiritual Teaching From Bhagwat Geeta. The Main Motive Of This Course Is To Develop Moral Values In Students.		

IIMTU-NEP IMPLEMENTATION
Year : IV / Semester: VIII

Programme: UG(R)/ PG		Year: IV
Class:		Semester: VIII
Credits:-NC	SPORTS	
Theory:NC		
Course Code:SPT-481	SPORTS	
Course Objectives:		
1. To involve them team spirit.		
2. To make them aware about being physically fit.		
Nature of Paper: NECC		
Minimum Passing Marks/Credits:		
L:02		
T:0		
P: 0 (In Hours/Week)		
Theory - 1 Hr. = 1 Credit		
Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Students Are Encouraged To Play Various Games Of Their Choice Whether Indoor Or Outdoor. Like ; Carrom, Chess, Table Tennis, Football, Basketball Etc.	
Reference / Text Books: NA		
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		25
2) Presentations /Seminar		
3) Assignments		
4) Research Project Report Seminar On Research Project Report		
5) ESE		
Total:		25
Prerequisites for the course:		
Course Learning Outcomes:		
CO1: Students Are Encouraged To Play Various Games Of Their Choice Whether Indoor Or Outdoor. Like ; Carrom, Chess, Table Tennis, Football, Basketball Etc		

**IIMTU-NEP IMPLEMENTATION
Year IV / Semester VIII**

Programme: UG(R)/ PG		Year: IV
Class:		Semester: VIII
Credits Theory: Practical:2	Subject: Food Production Lab-V	
Course Code: NBHM-481P	Title: Food Production Lab-V	
Course Objectives: The course objectives of the program are: 1. To get the knowledge about Western menu & its main Course with accompaniment. 2. To understand the European menus & its main course with accompaniment & Dessert. 3. To know the main course with accompaniment & Dessert of Oriental Menus. 4. To understand the International A la carte / Table De Hote menu.		
Nature of Paper: CORE		
Minimum Passing Marks/Credits:40% Mark / 1 Cr		
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Western Menu (Starter, Soup, Main Course with accompaniment, Salad, Bread & Dessert)	12
II	European Menus (Starter or Salad, Soup, Main Course with accompaniment & Dessert)	12
III	Oriental Menus (Starter or Salad, Soup, Main Course with accompaniment & Dessert)	12
IV	International A la carte / Table De Hote menu	04
Reference / Text Books: Bali, Parvinder (2012). International Cuisine & Food Production. Oxford University Press Philip E. Thangam, Heinemann (2010) Modern Cookery. Orient Longman.		
If the course is available as a Generic Elective then the students of the following departments may opt it. NA		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		
2) Presentations /Seminar		
3) Assignments		25
4) Research Project Report Seminar On Research Project Report		
5) ESE		25
Total:		50
Prerequisites for the course:		

Course Learning Outcomes: On completion of this course, the students will be able to

CO1: To generate the in-depth knowledge about Western menu & its main Course with accompaniment.

CO2: To understand the European menus & its main course with accompaniment & Dessert.

CO3: To identify the main course with accompaniment & Dessert of Oriental Menus.

CO4: To understand the International A la carte / Table De Hote menu.

CO5: Develop skills in creating balanced and harmonious Oriental menus that offer a variety of flavors, textures, and nutritional elements.

CO6: Develop menu planning skills that cater to customer preferences, dietary restrictions, and market trends.

**IIMTU-NEP IMPLEMENTATION
Year IV / Semester VIII**

Programme: UG(R)/ PG		Year: IV
Class:		Semester: VIII
Credits Theory: Practical:1	Subject: FOOD & BEVERAGE SERVICE MANAGEMENT PRACTICAL	
Course Code: NBHM-482P	Title: FOOD & BEVERAGE SERVICE MANAGEMENT PRACTICAL	
Course Objectives: The course objectives of the program are: 1. Procedure for organizing an outdoor catering, Menu Planning 2. To develop professional skills of Menu planning. 3. To understand the Briefing & De-briefing of catering staff. 4. To learn about Complaint Handling through Role plays.		
Nature of Paper: CORE		
Minimum Passing Marks/Credits: 40% Marks / 1 Cr		
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Booking & Organizing of different type of functions	05
II	Procedure for organizing an outdoor catering, Menu Planning	05
III	Briefing & De-briefing of catering staff , Complaint Handling through Role plays	10
Reference / Text Books: Singaravelavan, R (2016).Food and Beverage Service. New Delhi: Oxford University Press. Dennis R.Lillicrap. & John A. Cousine (2006). Food and Beverage Service. ELBS.		
If the course is available as a Generic Elective then the students of the following departments may opt it. NA		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESE		25
		25
Total:		50
Prerequisites for the course:		

Course Learning Outcomes: On completion of this course, the students will be able to

- CO1. To understand the Procedure for organizing an outdoor catering, Menu Planning
- CO2: To develop professional skills of Menu planning.
- CO3: To understand the Briefing & De-briefing of catering staff.
- CO4: To review about Complaint Handling through Role plays.
- CO5: Develop skills in managing difficult or challenging customer situations through role plays and simulation exercises.
- CO6: Analyze strategies for turning complaints into opportunities for service recovery and enhancing customer experience.

**IIMTU-NEP IMPLEMENTATION
Year IV / Semester VIII**

Programme: UG(R)/ PG		Year:IV
Class:		Semester:VIII
Credits Theory: Practical:1	Subject: MANAGEMENT INFORMATION SYSTEM LAB	
Course Code: NBHM-483P	Title: MANAGEMENT INFORMATION SYSTEM LAB	
<p>Course Objectives: The course objectives of the program are:</p> <ol style="list-style-type: none"> 1. To be familiar with the functions of MIS in Hospitality industry 2. To be discuss on MIS security issues in organizations 3. To Interact with the CRS and GDS software module. 4. To be familiar with strategy of budgetary control and tariff formulations 5. Demonstrate formulation of Occupancy forecasting and Yield management in Hospitality 		
Nature of Paper: CORE		
Minimum Passing Marks/Credits:40% Marks/ 1 Cr		
<p>L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)</p>		
Unit	Contents	No. of Lectures Allotted
I	To be familiar with the functions of MIS in Hospitality industry. • Group Discussion on MIS security issues in organizations. • Interact with the CRS and GDS software module. • Handling of PMS software. • To be familiar with strategy of budgetary control and tariff formulations. • Demonstrate formulation of Occupancy forecasting and Yield management in Hospitality industry	20
Reference / Text Books: NA		
If the course is available as a Generic Elective then the students of the following departments may opt it. NA		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		
2) Presentations /Seminar		
3) Assignments		10
4) Research Project Report Seminar On Research Project Report		
5) ESE		15
Total:		25
Prerequisites for the course:		

Course Learning Outcomes: : On completion of this course, the students will be able to

- CO1: To understand that how to familiar with the functions of MIS in Hospitality industry
- CO2: To Discuss on MIS security issues in organizations.
- CO3: To be prepare with strategy of budgetary control and tariff formulations
- CO4: To be familiar with strategy of budgetary control and tariff formulations
- CO5: To Demonstrate formulation of Occupancy forecasting and Yield management in Hospitality.
- CO6: Understand the concept of dynamic pricing and implement pricing strategies to maximize revenue and occupancy rates.

**IIMTU-NEP IMPLEMENTATION
Year IV / Semester VIII**

Programme: UG(R)/ PG		Year: IV
Class:		Semester: VIII
Credits Theory: Practical:1	Subject: Accommodation Management Lab	
Course Code: NBHM-484P	Title: Accommodation Management Lab	
<p>Course Objectives: The course objectives of the program are:</p> <ol style="list-style-type: none"> 1. To Coordinate with Purchase, Storage and Inventory Control System 2. To understand that how to dealing with hotels emergencies. 3. To develop practical knowledge of making and display of different miniature of wall covering and floor. 4. To get the knowledge about covering, light arrangements using flip charts. 5. To understand the concept of Ecotels and changing trends in housekeeping department. 		
Nature of Paper: CORE		
Minimum Passing Marks/Credits:40% Marks/ 1 Cr		
<p>L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)</p>		
Unit	Contents	No. of Lectures Allotted
I	Recapitulation of the All Previous Semester – Practical ▪ To Coordinate with Hotel for Learning Purchase, Storage and Inventory Control System ▪ Dealing with Emergency: (a) Event of Fire and Smoke, (b) Events of Fumes, (c) Events of Gas Leakage ▪ First Aid: (a) Treatment for Minor Cut, Burns and Scars Unconsciousness, Drunkenness, Sun Burn, Minor Wounds, Choking, Fainting Shock and Nose Bleeding (b) Dressing for Minor Wounds and Cuts ▪ Interior Decoration: (a) Making and Display of Different miniature of Wall Covering and Floor, (b) Covering, Light Arrangements using Flip Charts, (c) Setting of Interiors and Placements of Accessories ▪ Ecotels and Changing Trends in Housekeeping Department	20
Reference / Text Books: NA		
If the course is available as a Generic Elective then the students of the following departments may opt it. NA		

Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	
2) Presentations /Seminar	
3) Assignments	10
4) Research Project Report Seminar On Research Project Report	
5) ESE	15
Total:	25
Prerequisites for the course:	
<p>Course Learning Outcomes: On completion of this course, the students will be able to</p> <p>CO1: To support with Purchase, Storage and Inventory Control System</p> <p>CO2: To understand that how to dealing with hotels emergencies.</p> <p>CO3: To develop practical knowledge of making and display of different miniature of wall covering and floor.</p> <p>CO4: To generate the knowledge about covering, light arrangements using flip charts.</p> <p>CO5: To understand the concept of Ecotels and changing trends in housekeeping department</p> <p>CO6: Analyze the impact of sustainable housekeeping practices on guest satisfaction, operational efficiency, and cost savings.</p>	

School of Hotel Management Catering & Tourism

ACADEMIC HAND BOOK



Ordinance & Academic Regulations
(Established by Govt. of U.P. vide U.P Act No. 32 of 2016)

1. PREAMBLE

The IIMT University has been established under Uttar Pradesh Act Number 32 of 2016. Gazette notified by the Government of Uttar Pradesh Dated 16 September, 2016. As per procedure for establishment of any state private university as outlined in the act, the university shall promulgate its ordinances and statues/rules and regulations for conduct of various programs

Provisions of this ordinance shall be applicable to B.Sc.-HM Program to be run in School of Hotel Management Catering & Tourism, IIMT University, Meerut. These shall be applicable for regulation of Hotel Management Program w.e.f session 2023 onwards. Notwithstanding anything in these regulations, the IIMT University Meerut shall have the right to modify any of the regulations from time to time in accordance of BOS approval.

2. DEFINITIONS AND NOMENCLATURE

In these Regulations, unless the context otherwise requires:

1. **“Programme”** means Degree Programme like Bachelor of Science Hotel Management (B.Sc. HM)
2. **“Course”** means a theory or practical subject that is normally studied in a semester.
3. **“Vice – Chancellor of IIMT-University”** means the Head of the University.
4. **“Registrar”** is the Head of all academic and General Administration of the University.
5. **“Dean”** means the authority of the school that is responsible for all academic activities of various programmes and implementation of relevant rules of these Regulations pertaining to the Academic Programmes.
6. **“Controller of Examinations”** means the authority of the University who is responsible for all activities related to the University Examinations, publication of results, award of grade sheets and degrees.
7. **“Dean – Student Welfare”** is responsible for all student related activities including student discipline, extra and co – curricular activities, attendance and meetings with class representatives, Student Council, and parent – teacher meet.
8. **“HoD”** means the Head of the Department concerned.
10. **“University”** means IIMT-University, Meerut.
11. **“TCH”** means Total Contact Hours – refers to the teaching – learning periods.
12. **“DEC”** means Department Exam Committee.
13. **“BoS”** means Board of Studies.
14. **“ACM”** means Academic Council meeting the highest authoritative body for approval for all Academic Policies.
15. **“Class Co-ordinator”** is a faculty of the class who takes care of the attendance, academic performance, and the general conduct of the students of that class.
16. **“IA”** is Internal Assessment which is assessed for every student for every course during the semester.
17. **“ESE”** is End Semester Examination conducted by the University at the End of the Semester for all the courses of that semester.
18. **“UGC”** means University Grants Commission.
19. **“MHRD”** means Ministry of Human Resource Development, Govt. of India.
20. **“AICTE”** means All India Council of Technical Education.
21. **“HEI”** means Higher Education Institutions.

3. VISION AND MISSION OF THE SCHOOL

- a. **Vision:** To evolve into centre of excellence imparting Hospitality and Tourism education promoting research and innovation, entrepreneurship and global leadership.
- b. **Mission:** To convert the students into Hospitality professions with sound knowledge and skills of Hospitality operation meeting international standards. To mould future leaders or managers of Hospitality and Tourism industry by inculcating interpersonal skills, balanced knowledge, skill and industry exposure

4. PROGRAM EDUCATIONAL OBJECTIVES (PEO's):

- PEO1:** IIMT Hospitality graduate students will be technically skilled to apply knowledge and accomplish expertise to keep momentum with global demand in the hospitality sectors.
- PEO2:** IIMT Hospitality graduate students will introduce critical thinking, creativity and the ability to innovate new products and services ideas to gratify the guests.
- PEO3:** IIMT Hospitality graduate students will empower the students to recognize & custom the highest standard of ethical behavior in the hospitality industry.
- PEO4:** IIMT Hotel and Hospitality graduate students will attain practical and technical entrepreneurial knowledge and skills in hospitality sector to create employment opportunity for the community and serve the society & nation.

5. PROGRAM OUTCOME (POs)

- PO1:** Apply the in-depth knowledge of hotel, hospitality and tourism industry, and a core area specialization to the solution of complex hotel management problems.
- PO2:** Understand the impact of the hotel, hospitality and tourism in society at local, regional, national, international level and environmental contexts, and demonstrate the knowledge of need for sustainable development.
- PO3:** Recognize the need for lifelong learning, and have the preparation and ability to engage in independent and lifelong learning in the broadest context of technological change.
- PO4:** Apply ethical & value based principles and commit to professional ethics and responsibilities and norms of the management practice.
- PO5:** Students in the Hospitality & Tourism sector will be able to acquire knowledge, skills & expertise which makes them exceptionally employable in the Hospitality & Tourism industry as well as careers in Airlines, Travel and Tourism , Hotels, Cruise lines etc.

6. PROGRAM SPECIFIC OUTCOMES (PSOs):

- PSO1:** Understand and demonstrate the core technical, analytical, and conceptual skills appropriate for hospitality industry.
- PSO2:** Demonstrate an ability to manage the professional preparation, presentation, and service of quality food.
- PSO3:** Apply the knowledge gained to manage and evaluate functional systems in hospitality and lodging operations.
- PSO4:** Demonstrate clear understanding and necessity of professional and ethical & environmental responsibilities in all aspects of conduct.

7. ADMISSION

Admission shall be made on total merit consisted of marks percentage in graduation or post graduation degree and personal interview of the scholar, plus weightage permissible vide the government order of State government.

- a. The admission policy and procedure shall be decided from time to time by the board of Studies (BOS) of the University based on the guidelines issued by the UGC/NEP and Ministry of Education (MoE), Government of India. Seats are also made for Non-Resident Indians and foreign nationals, who satisfy the admission eligibility norms of the University. The number of seats in each of the hotel management degree/diploma program will be decided by the University as per the directives of UGC/ MOE, Government of India, considering the market demands.
- b. The University can take 10% additional admission, in view of the short fall expected in 2nd year due to failure of students or students leaving the University.

8. ELIGIBILITY FOR ADMISSION

1	B.Sc(Hotel Management)	3.0 years	Passed 12 th /Intermediate (any stream) or Equivalent examination.
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Following prescriptions shall govern eligibility for the program:

Candidate Passed in 10th or equivalent or above will be eligible for certificate and/or Diploma courses. Candidate with at least Thirty Five percent (35%) marks either in 12th and/or 10+2 board or equivalent will be eligible for B.Sc. HM and BHMCT. Candidates having 35% marks in 12th or 10+2 board or equivalent will be eligible for integrated MHMCT Program (5 Years).

- a. Candidates belonging to SC/ST category must have passed marks in above or other equivalent examination.
- b. Reservation and relaxation, if any, for SC/ST/OBC/EWS and any other applicable categories shall be as par the rules of State government.

9. CURRICULUM

For the purpose of awarding degrees, the curriculum for all Hotel Management programs is structured to have a minimum of credits+ NCC (Non-credit Audit Courses) as specified in the evaluation scheme approved by the university's Board of Studies and spread out across eight semesters of study.

Under CBCS, the degree program will consist of the following categories of courses:

- a. Core courses
- b. Discipline specific Elective
- c. Ability Enhancement compulsory courses
- d. Practicum/skill enhancement cum School Observation and Internship Courses
- a. **Core Courses:** The core courses are divided into five years (1, 2,3,4,5 as Certificate, Diploma, B.Sc HM, BHMCT, and MHMCT respectively).

Transaction of theory courses shall be carried out through theory and practicum, which may include discussion-groups, workshops, presentation, seminars, assignments, reports, specified activities etc. to enhance professional skills and understanding of student(s). These shall be
Academic Hand Book (School of Hotel Management, Catering & Tourism)

part of the teaching modality.

- b. **Discipline Specific Elective:** Discipline Centric Elective Courses are prescribed to enhance and develop the professional and teaching skills of pupil-teachers in their particular discipline.
- c. **Ability Enhancement Compulsory Course :** To fulfill the guidelines of NEP 2020, in the syllabi of Hotel Management Courses for Enhancing Professional ability Competencies have been incorporated as essential components with respect to developing professional competencies among pupil-teachers. Transaction of these courses will be carried out in activity-centered, interactive, workshop/ block programs mode of suitable duration, to be decided by Head of the Dept. in consultation with teacher(s) designated for teaching these courses.
- c. **Practicum/skill enhancement cum School Observation and Internship:** Specific course of school observation has been incorporated to provide opportunities to train the students to have professional skills before joining actual full-time internship. It is preparatory engagement with school functioning, requiring observation of various facets of hospitality sector. Industrial Internship shall provide for sustained, intensive full-time engagement with learners and Hospitality organizations. Interns shall be provided opportunities to learn in hospitality organizations/Hotels with systematic supervisory support and feedback from the Head of the Operations. Total duration of Internship shall be of twenty two weeks or 6 months.

10. MEDIUM OF INSTRUCTION

The medium of instruction is *English* for all courses, examinations, seminar presentations and project reports.

11. CHOICE BASED CREDIT SYSTEM (CBCS)/LOCF/OBE)

The university follows a flexible Choice based Credit System and Slot based table. Accordingly, the students shall be given the option for selecting their courses, credits, teachers, slots and create their timetable. The student is given the option of selecting the number of credits to undergo in a semester, subject to the curriculum requirements of minimum and maximum. Except for the first-year courses, registration for a semester will be done during a specified week before the start of the semester as per the Academic Calendar. Late registration /enrolment will be permitted by the Dean of the School for genuine cases, on recommendation by the Head of the respective department, with a late fee as decided from time to time.

12. REGISTRATION FOR COURSES IN A SEMESTER

A student will be eligible for registration of courses only if he/she satisfies the regulation clause 7.0 (progression), and clause 10.0 (maximum duration) and has cleared all dues to the University, Hostel and Library up to the end of the previous semester if student is not debarred from enrolment on disciplinary grounds.

13. ATTENDANCE

- a. Condonation of medical cases
 - b. Additional Condonation
- The faculty handling a course must finalize the attendance, calendar days before the last instructional day of the course and submit to the HoD through the class teacher.
- a. A student with less than 75% attendance (Total Contact Hours -“TCH”) in any course will not be permitted to appear for the end-semester examination in that course, irrespective of the reason for the shortfall of the attendance. The student is however permitted to avail Academic

Leave up to 10% for attending academic related activities like, Industrial Visits, Seminars, Conferences, Competitions etc., with the prior approval of the HoD. After the event, the student should submit the relevant documents for proof to the HoD for approval of the Academic Leave.

- b. The remaining 25% allowance in attendance is given to account for activities under NCC / NSS / Cultural / Sports/ Minor Medical exigencies etc.
- c. A student with an attendance (“TCH” – Total Contact Hours) between 40% and 75% in any course will fall under the category “CO (Carry Over)”, which means repeat the Course during the summer / Winter break. Students under “CO (Carry Over)” category will not be permitted to attend the Regular End Semester Examinations for that course. During the summer / Winter break, the regular courses of the respective semester will be offered as Summer/Winter Courses, to enable the students to get required attendance and internal assessment marks to appear in the Repeat examination.
- d. Students under “CO (Carry Over)” category in any course shall attend the immediately following summer / winter course. The detailed schedule of the summer / winter courses offered in every semester will be announced during the end of that semester. The student who has obtained “CO (Carry Over)” has to select their appropriate slots and courses, optimally to attend the courses. The student, whose attendance falls below 40% for a course in any semester, will be categorized as “RA”, meaning detained in the course for want of attendance and they will not be permitted to write the End semester exam for that course. The procedure for repeating the course categorized as “RA” is mentioned in Clause 9.2.

a. ADDITIONAL CONDONATION

Additional condonation may be considered in rare and genuine cases which includes, approved leave for attending select NCC / Sports Camps, cases requiring prolonged medical treatment and critical illness involving hospitalization. For such select NCC / Sports Camps prior permission for leave shall be obtained by the respective faculty coordinator / Director of sports from the designated authority, before deputing the students.

b. CONDONATION FOR MEDICAL CASES

For medical cases, submission of complete medical history and records with prior information from the parent / guardian to Dean (Students Welfare) is mandatory. The assessment of such cases will be done by the attendance sub – committee on the merit of the case and put-up recommendations to the Vice – Chancellor. Such condonation is permitted only twice for a student in the entire duration of the program.

The Vice-Chancellor, based on the recommendation of the attendance sub - committee may then give condonation of attendance, only if the Vice-Chancellor deems it fit and deserving. But in any case, the condonation cannot exceed 10%.

14. ASSESSMENT PROCEDURE

- a. Internal Assessment (IA)
- b. External Assessment (EA)
- c. Practical Assessment

Table 3: Weightage of the IA and ES for various categories of the courses.

S. No	Category of Courses	IA weightage	IA Minimum	ESE	ESE Minimum	Passing minimum (IA + ESE)
1	Theory Course	25%	---	75%	30%	40%

2	Practical Course	40%	---	60%	---	50%
3	Theory Course with Practical Components	25%	---	75%	30%	40%
4	Design/ Semester Project	25%	---	75%	50%	50%
5	Student Discipline	100%	---	---	---	50%
6	Research Project (Major & Minor) and Viva Voce	25%	---	75%	50%	50%

a. THEORY COURSE ASSESSMENT WEIGHTAGES

The general guidelines for the assessment of Theory Courses shall be done on a continuous basis are given in Table 4.

Table 4(a): Weightage for theory Assessment.

S. No.		Assessment Theory, DE, NE courses	Weightage Theory, DE, NE courses	Duration
1	IA	First Internal Assessment (Sessional Exam-I)	5%	Based on Credit
2		Second Internal Assessment (Sessional Exam-II)	5%	Based on Credit
3		Assignments (Sessional Exam-I)	5%	--
		Assignments (Sessional Exam-II)	5%	--
4		Seminar/Project (Thrice a Semester with equal weightage)	2%	--
5		Surprise Test / Quiz etc.,	3%	30 Mins.
6	ESE	End Semester Exam	75%	Based on Credit

b. PRACTICAL COURSE ASSESSMENT WEIGHTAGES

Practical course - Internal Assessment.

For practical courses, the assessment will be done by the course teachers as below:
Assignment/Observation/lab records and viva as approved by the Department Exam Committee

- a. Internal Assessment -- 40%
- b. End Semester Examination -- 60%

Table 4(b): Weightage for Practical course Assessment.

S. No.		Assessment Theory, DE, NE courses	Weightage Theory, DE, NEcourses	Duration
1	IA	First Internal Assessment/ Sessional Exam-I (Inc: Viva-voice / Attendance)	10%	Based on Credit
2		First Internal Assessment/ Sessional Exam-II (Inc: Viva-voice / Attendance)	10%	Based on Credit
4		Presentation/ Case Study/ Seminar/Project.	20%	--
6	ESE	End Semester Exam	60%	Based on Credit

“DEC”

- Hotel management course shall have two components of assessment namely,
- Internal Assessment Marks “IA”: This assessment will be carried out throughout the semester as per the Academic Schedule.
 - End Semester Examination Marks “ES”: This assessment will be carried out at the end of the Semester as per the Academic Schedule.
- Practical Assessment**
Evaluation will contain internal as well as external evaluation. Under CBCS pattern Annual grade point average (AGPA) and cumulative grade point average (CGPA) will be calculated for each student.
- The AGPA is the ratio of sum of the product of the number of credits with the grade points score by the students in all the papers / courses taken by a student and the sum of the number of credits of all the courses undergone by a student.
 - The CGPA IS also calculated in similar manner taking into consideration all the course undergone by a student over the year of a programme.
 - Letter grade will be assigned to students as per their performances in courses. Letter grade is an index of performance of students and then denoted by letters such as:

S.N.	Letter	Percentage	Grade Point	Remarks
1	O	Above 90%	9-10	Ordinary
2	E	80-90%	8-<9	Excellent
3	A+	70-79.99%	7-<8	Very Good
4	A	60-69.99%	6-<7	First
5	B	55-59.99%	5.5-<6	Good
6	C	50-54.99%	5-<5.5	Pass
7	D	Below 50%	<5	Not Success

- To pass and to complete the course the student is supposed to secure 40% marks in each theory paper, 50 % marks in Practical paper & 40% marks in aggregate.
- Mark sheet and Degree will be awarded as Masters in Hotel Management and Catering Technology after the successfully completion of the programme according to rules mentioned above.

The Board of Studies of School of Hotel Management Catering & Tourism, IIMT University Meerut frames the syllabi keeping in view the curriculum as developed by the

- a. Internal Assessment (IA)
 - b. External Assessment (EA)
 - c. Practical Assessment
- Hotel management course shall have two components of assessment namely,
- a. Internal Assessment Marks “IA”: This assessment will be carried out throughout the semester as per the Academic Schedule.
 - b. External Assessment Examination Marks “EA”: This assessment will be carried out at the end of the Semester as per the Academic Schedule.
 - c. Practical Assessment

Awarding Grace Marks

Any examinee/student of the courses of University shall be eligible for getting Grace Marks, as per the following guidelines:-

1. The grace marks of maximum 5 marks shall be given in two subjects in a semester in semester based programmes and three subjects in a year in annual programmes, if the student is fail only in two subjects in a semester in semester based programmes and fail only in three subjects in annual programmes. Grace marks shall only be incorporated in the mark-sheet at the time of printing of final semester/ year mark-sheet.
2. At the time of printing of final semester/ year mark-sheet, grace marks of maximum 10 marks on mercy ground can also be awarded in one subject if student has passed all other subjects.
3. If student will avail the facility of grace marks in final semester / year, that will be reflected in the mark-sheet.
4. Grace marks are not a matter of right of the student but the discretion of the University.
5. Further, benefit of grace marks may be given only to the candidate who will pass the entire concerned examination of the semester*/ year after awarding the grace marks and not for the purpose of promoting the student to next year with back papers or for improvement of division of percentage.
6. It is mandatory to pass in Theory, Practical or Sessional Examinations separately to get the benefit of grace marks which shall be given only in Theory examination.

15. RESEARCH PROJECT/ SEMESTER PROJECT ASSESSMENT CRITERIA

The general guidelines for assessment of Project are given in Table 5. Table 5: Assessment pattern for Research Project Semester Project

No.	Review / Examination scheme	broad Guidelines	Weightage
1	First Review	Concept	10%
2	Second Review	Design	10%
3	Third Review	Experiment/Analysis	20%
4	Final Review/ESM	Project report and Viva – Voce, Results and Conclusion	60%

* Note – Novel Ideas shall be protected by IP Filing (Patent / Design / Copyright).

16. INTERNSHIP –RESEARCH /INDUSTRIAL INTERNSHIP

Course Category	Course Code	Course Title	Contact Hours			Evaluation Scheme			Credits
			L	T	P	IA	EA	TOTAL	
Core Industrial Training	NBHM-231(T)	Industrial Training & Viva	0	0	0	150	225	375	15

- **NOTE:**

- Minimum 15 weeks working days i.e. 90 days is required to pursue training in hotel to be awarded with requisite credits
- One week is equivalent to 1 credit.
- Maximum 24 weeks training is allowed in semester

A student has to compulsorily attend industrial training deciding as per their evaluation scheme during for a minimum period of 24 weeks. In lieu of industrial training/ internship, the student is permitted to register for undertaking case study / project work under a faculty of the University and carry out the project for minimum period of 24 weeks. In both the cases, the training/ internship report in the prescribed format duly certified by the faculty in-charge shall be submitted to the HoD. The evaluation will be done through Viva & presentation. The course will have a weightage as defined in the respective curriculum.

Table: Assessment pattern for Internship

S. No.	Category	Weightage
1	Performance Appraisal	20%
2	Log Book	20%
3	Training Report	20%
4	Presentation	10%
5	Viva-Voce	30%

17. FOR NON –CREDIT COURSES/ AUDIT COURSES

The assessment will be graded “Satisfactory/Not Satisfactory” and grades as Pass/Fail will be awarded. The Assessment will be done based on the respective assessment rubrics issued by the Head of the Department.

18. CREDIT WEIGHTAGE

Credit Weightage for Theory Classes Duration (Hour)	Credit (Theory)
One Hour	1 credit
Credit Weightage for Practical Classes Duration (Hour)	Credit (Practical)
Two Hour	1 credit

19. **MAXIMUM DURATION OF PROGRAMME /PROMOTION POLICY**

SUMMER / WINTER COURSE

For “CO (Carry Over)” Category

- a. Students under CO (Carry Over) category i.e.
 - i. Attendance between 40% and 75% in any course(s) OR
 - ii. IA marks less than the prescribed minimum as specified in any course(s) OR
 - iii. Falls under both 1 and 2 above are eligible for registering for the summer / Winter Course which will be conducted during the summer / Winter break, to improve their Attendance and/or IA marks in the courses, by paying the prescribed registration fee fixed from time to time as per University Norms.
- b. The Odd semester regular courses will be offered only in the winter and the even semester regular courses will be offered only in the summer.
- c. CO (Carry Over) students shall register by payment of prescribed Examination fee and attend the classes during the summer / winter break and take assessments to earn minimum internal marks and/or required attendance, to become eligible for writing the Repeat Examinations.
- d. The revised IA marks shall not exceed 60% of the total internal weightage for any repeat course.
- e. Re- Registration for ‘CO (Carry Over)’ category
The students under “CO (Carry Over)” category who fail to improve their attendance and/or IA marks and not become eligible to write the Repeat Examination through the immediate summer/winter

20. **MAXIMUM GAPS BETWEEN SEMESTER/ YEAR**

A student may be permitted by the Vice- Chancellor to withdraw from the entire programme for a maximum of two semesters for reasons of ill health, start – up venture or other valid reasons as recommended by a committee consisting of Head of Department, Dean of School, and Dean (Student Welfare).

21. **CREDIT SYSTEM & GRADING CGPA/SGPA**

IIMT-University implemented the UGC guidelines to all Universities in 2015 for implementation of the choice-based credit system with a view to offer student’s choice of courses within a program with a flexibility to complete the program by earning credits at a pace decided by the students themselves. The system allowed students to choose inter-disciplinary, intra-disciplinary courses according to their learning needs, interest and aptitude. It was considered as a cafeteria approach and was expected to provide mobility to students.

As per the Current credit system practiced in institutions needs comprehensive reforms as they offer very little flexibility, choice and are less learner centric. Degrees offered today are more self- contained focusing on a specialization area and depend a lot on knowledge available with the faculty from the department only. Though the most requisite credit system does exist, wherein students are given a wide choice and flexibility, these exist as small islands in the vast ocean of thousands of educational institutes in India. In such institutions, the curriculum is frequently designed which is learner centric and offering a wide specialization area for students to pick and choose courses from. The institutions shall make attempts wherein the design of the credit

system and the teaching and evaluation modes shall be the responsibility of individual course teachers. The students should have the freedom to opt for courses from other specializations and not just from their core specialization. For this there has to be stronger collaborations between departments of the University and outside.

GRADING SYSTEM

Most institutions follow the absolute grading system which is a simple procedure wherein the marks obtained by students correspond to a specific grade and grade point. It reflects the individual performance in a particular subject without any reference to the group/class. The absolute grading system has limitations and may be susceptible to some inconsistencies.

The relative grading system on the other hand provides relative performance of a student to a group/class wherein the student is ranked in a group/class on basis of relative level of achievement. In this system decisions are made in advance by the faculty members as to what proportion of students would be awarded a particular grade on the basis of their relative performance and which is done by assigning grades on basis of a normal curve. This facilitates comparative performance and eliminates negative effect of pass or fail.

Relative grading system may be used if the number of students registered for the course is at least 30. For a class of smaller size, an absolute grading scheme may be used. The statistical method may be used with adjustments to calculate the mean (M), median (Md) and standard deviation (SD) of the total marks (TM) obtained by the students registered for the course. If the mean and median coincide, the mean may be used for further computations, otherwise the median may be used. If suppose the mean is used, then the letter grades may be awarded based on the ranges specified in table below. A grading system as shown in below given Table will be followed.

Table: Grading system

Letter Grade	Range
A+	$TM > M + 1.75SD$
A	$M + 1.25 SD \leq TM < M + 1.75SD$
B+	$M + 0.75 SD \leq TM < M + 1.25SD$
B	$M + 0.25 SD \leq TM < M + 0.75 SD$
C+	$M - 0.25 SD \leq TM < M - 0.25 SD$
C	$M - 0.75 SD \leq TM < M - 0.25 SD$
D+	$M - 1.25 SD \leq TM < M - 0.75 SD$
D	$M - 1.75 SD \leq TM < M - 1.25 SD$
E+	$M - 2.0 SD \leq TM < M - 1.75 SD$
E	$M - 2.25 SD \leq TM < M - 2.0 SD$
F	$M - 2.25 SD > TM$
CO	Carry Over (Summer / Winter) due to Attendance deficiency (between 40% and 75%) and/or I. Lack of minimum IA marks as specified in clause 10.0 Table 3.
RA	Repeat the course due to (i) Lack of minimum attendance (below 40%) in regular course.
--	DETAINED "RC" or "RA" or both in all registered theory courses of a semester. The student is detained and has to repeat the entire semester. Clause 12.3

Letter grades may be improved based on the following scheme: Use the table above to determine grade boundaries. Look for natural gaps in the neighborhood of grade boundaries. Choose the largest gap in the neighborhood and make this as the grade boundary.

An ‘E’, ‘E+’ and ‘F’ grade may not be a purely relative grade. These may be assigned on the following basis:

- A minimum, say 30/100, may be set as pass marks for the course. A fail grade may then be awarded only if the Total Marks for the course are less than 30. Otherwise, the students may be awarded the Just Pass Grade D.
- A fail grade may be awarded to students whose marks are below the prescribed minimum even if the table above leads to a pass grade.

Similarly, a lower limit may be set for the A grade also, for instance greater than or equal to 86. Students not achieving the prescribed minimum may be awarded a lower letter grade even if the table above indicates otherwise. A pass grade may be made mandatory for both internal as well as external examinations in the case of a separate internal and external assessment,

- a. Internal and External marks may be summed up with appropriate weightage to compute a total out of 100 marks. The letter grade may be assigned on this computed total.
- b. Internal and external marks may be graded separately and then the assigned grade points may be used, with appropriate weightage, to compute a final grade point and letter grade.

Grading in the case of Re-evaluations, Retests and Remedial Examinations may be based on the following guidelines:

- a. The ranges of marks once computed for awarding letter grades the first time, called the First Distribution (FD), will not be modified.
- b. If a re-evaluation leads to a change in marks, then FD will be used to award an appropriate letter grade.
- c. A retest may be permitted if:-
 - i. A student gets a letter grade of E+ or E. In this case, irrespective of the marks obtained, at most D grade may be awarded.
 - ii. A student is unable to complete course requirements because of certified illness or tragedy. In this case FD will be used to award an appropriate letter grade.

The use of relative grading system may be recommended in autonomous institutions, institutes of national importance and institutions with high ranking. The results of the relative grading system may be shared by such institutions later with other interested institutions to implement the same.

GPA AND CGPA

GPA is the ratio of the sum of the product of the number of credits C_i of course “i” and the grade points P_i earned for that course taken over all courses “i” registered and successfully completed by the student to the sum of C_i for all “i”. That is,

$$GPA = \frac{\sum_i C_i P_i}{\sum_i C_i}$$

CGPA will be calculated in a similar manner, in any semester, considering all the courses enrolled from the first semester onwards. The Grade card will not include the computation of

GPA and CGPA for courses with letter grade CO, RC and U until those grades are converted to the regular grades. A course successfully completed cannot be repeated.

GRADE SHEET LETTER GRADE

Based on the performance, each student is awarded a final letter grade at the end of the semester in each course. The letter grades and corresponding grade points are given in Table 8. A student is considered to have completed a course successfully and earned credits if he/she secures a letter grade other than F, CO, RA in that course. After results are declared, grade sheet will be issued to each student which will contain the following details:

- a. Program and discipline for which the student has enrolled.
- b. Semester of registration.
- c. The course code, name of the course, category of course and the credits for each course registered in that semester
- d. The letter grade obtained in each course
- e. Semester Grade Point Average (GPA)
- f. The total number of credits earned by the student up to the end of that semester in each of the course categories.
- g. The Cumulative Grade Point Average (CGPA) of all the courses taken from the first semester.
- h. Credits earned under Non CGPA courses.
- i. Medium of Instruction is English.
- j. Grade Equivalency.

22. CLASS/DIVISION

CLASSIFICATION IS BASED ON CGPA AND IS AS FOLLOWS: $CGPA \geq 8.0$: First Class with distinction

$6.5 \leq CGPA < 8.0$: First Class

$5.0 \leq CGPA < 6.5$: Second Class.

FIRST CLASS WITH DISTINCTION

- (i) Further, the award of 'First class with distinction' is subject to the candidate becoming eligible for the award of the degree having passed the examination in all the courses in his/her first appearance with effect from II semester, within the minimum duration of the program.
- (ii) The award of 'First Class' is further subject to the candidate becoming eligible for the award of the degree having passed the examination in all the courses within 4 years for undergraduate Engineering.
- (iii) The period of authorized break of the program (vide clause 11.0) will not be counted for the purpose of the above classification.

(iv)

23. TRANSFER OF CREDITS

Within the broad framework of these regulations, the Academic Council, based on the recommendation of the Credit Transfer Committee so constituted may permit students to transfer part of the credit earned in other approved Universities of repute & status in the India or abroad.

The Academic Council may also approve admission of students who have completed a portion of course work in another approved Institute of repute under Multiple entry & Exit system, based on the recommendation of the credit transfer committee on a case-to-case basis.

Students who have completed coursework, at least first year, at some university other than the university to which transfer is sought (may request for transfer of admission to this university. A student may be granted admission only through an admission process that will follow the same policy as for fresh admissions. However, a uniform credit system must be followed by all universities to effect transfer of credits.

Credit Transfer request can be submitted only after the student has been admitted in the concerned program and the following conditions are met:

- i. The course work has been completed at a UGC approved and accredited University through fulltime formal learning mode.
- ii. The university accreditation grade/ ranking is not lower than that of the university to which the transfer is sought.
- iii. The courses prescribe to the common minimum syllabus under UGC CBCS system.
- iv. The letter grade obtained in the courses is “B” or better.
- v. The number of credits to be transferred does not exceed the prescribed limit.
- vi. The program in question must have a similar credit system, in particular, modular or semester and the same numeric and letter grading system along with common meaning of the term “credit” in numerical terms.

The aspect of shelf life of courses needs to be considered while accepting credits as obsolescence of knowledge of certain field in terms of its current relevance needs to be investigated. The time lapsed between successful completion of certain courses of the program and the admission to which program transfer is sought needs to be considered. The maximum number of credit points that may be considered under a credit transfer needs to be specified. Contextual variables such as teaching- learning approach adopted, learning facilities offered, use of evaluation modes may also be considered while preparing the credit transfer policy.

24. CHANGE OF DISCIPLINE

If the number of students in any discipline of Engineering program as on the last instructional day of the First Semester is less than the sanctioned strength, then the vacancies in the said disciplines can be filled by transferring students from other disciplines subject to eligibility.

If any Student of Engineering program wants to change from Engineering to any program/ any discipline as per their eligibility they are permitted to change on or before 30 calendar days from the first day of commencement of program as per academic calendar.

All students who have successfully completed the first semester of the course will be eligible for consideration for change of discipline subject to the availability of vacancies and as per norms.

All such transfers will be allowed based on merit of the students. The decision of the Vice-Chancellor shall be final while considering such requests.

25. USE OF TECHNOLOGICAL INTERVENTION

With the proliferation of different types of access devices, especially mobile access devices, technology has the potential to augment traditional classroom practices and revolutionize learning and evaluation methods. Technology, in fact can be an important driver to enable lifelong learning. Learning and engagement of students is facilitated by use of technology through several modes such as synchronous learning, semi-synchronous learning, blended learning, collaborative learning, flipped classroom etc. MOOC’s, especially provided through SWAYAM, are a window of opportunity for lifelong learning and are offered through

technology-based platforms. Learning management systems (LMS) may be used by institutions to integrate the entire teaching, learning and evaluation process. The Learning Management System may be used by institutions to deliver academic content in blended form and to assess learning through thesis, assignments etc. Open-source learning management systems such as Moodle, Edmodo may be used for posting content in the form of videos, audios, e-learning modules, live class sessions etc. Use of plagiarism detection software will be highly recommended to check originality of content. In the conduct of examinations, universities face tremendous challenges such as need for trained manpower, distribution of question paper without delays and errors, delays in evaluation of answer scripts, lack of infrastructure to conduct examinations at a large scale, non-availability of faculty members for assessment, security issues faced during paper setting and paper distribution, tampering of certificates and answer scripts etc.

For a typical examination department of an institution will be an autonomous body right from registration of student to convocation through an integrated system. In fact, steps must be taken to implement a complete examination management system that considers the complete life cycle of examination process. The use of technology will reduce dependency on human intervention and be error free. The following functions will be automated:

- i. registration of students and generating unique PRN,
- ii. filling up of examination form,
- iii. generation of seat numbers and admit cards/hall tickets,
- iv. preparation of list of paper setter,
- v. use of question bank system to draw question sets, question paper generation,
- vi. online distribution of question papers on the day of examination with system of encryption,
- vii. Bar code system for answer books (this will eliminate issues related to errors, avoid malpractices etc.),
- viii. digitization of answer scripts and onscreen evaluation of answer sheets,
- ix. tracking of student's performance,
- x. Marks submission through online software,
- xi. viewing of result through online system,
- xii. online verification and revaluation system,
- xiii. digitization of certificates and marksheets (to avoid tampering and easy retrieval),
- xiv. certificate authentication system,
- xv. Submission of various other applications through online system.

The above will lead to conduct of functions of the examination system in an efficient and transparent manner and timely availability of information to students.

26. STUDENT DISCIPLINE

Every student is required to observe utmost discipline and decorum both inside and outside the campus and not to indulge in any activity which may affect adversely the prestige reputation of the University.

27. STUDENT WELFARE

Any act of indiscipline of a student reported to the Dean (Students Welfare) and Head of the Department will be referred to a Discipline Committee constituted for the purpose. The Committee will enquire into the charges and decide on a suitable punishment if the charges are substantiated. The committee will also authorize the Dean (Students Welfare) to recommend to

the Vice-Chancellor for the implementation of the decision. The student concerned may appeal to the Vice-Chancellor, whose decision will be the final.

28. RAGGING

Ragging in any form is a criminal and non-bailable offence in our country. The current State and Central legislations provide stringent punishments including imprisonment. Once the involvement of a student(s) is established in ragging, offending fellow students/staff, harassment of any nature to the fellow students/staff etc. the student(s) will be liable to be dismissed from the University, as per the laid down procedures of the UGC / Govt. /Institute. Every senior student at the University, along with their parent, shall give an undertaking every year in this regard and the same should be submitted at the time of Registration.

29. POWER OF MODIFY

Notwithstanding all that has been stated above, the Academic Council is vested with powers to modify any or all the above regulations from time to time, if required, subject to the approval by the board of Studies and Final approval by Vice-Chancellor

30. EXIT POINT

CBCS: Statement of Credit distribution

College/School: School of hotel Management Catering & tourism Programme: B.Sc (Hotel Management) Duration:3 year Annual/Semester : Semester	Credit range: 120-140 (suggested by CBCS Committee)
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Attached guidelines to be followed:

		Sem.	Core Course/ Foundation Course Th (6 cr) or	Ability Enhancement Compulsory Course (AECC)	Skill Enhancement Course (SEC)	Discipline Specific Elective (DSE)	Generic Elective (GE) (From other Faculty)	Research Project (RP)	Prerequisite
Course Names as per UGC	Cr.	Sample	C-1 (4 Credit)+ P-1 (2 Credit)/T-1 (1 Cr.) FC-1 (3 Credit) 3/4/5/6 Cr.	AECC-1 (Credit) 3 Cr./Each	SEC-1 (Credit) 2 Cr./Each	DSE-1 (Credit) 3 or 4/5/6 Cr.	GE-1 (Credit) 3 or 4/5/6 Cr. 4 Cr./6 Cr.	Industry Training / Internship Survey (4Cr.)	
Course Names as per Higher Education (HE)			MAJOR-1 4/5/6 Cr.	Vocational 3 Cr.	2 Cr.	MAJOR-2 4/5/6 Cr.	MAJOR-3 4/5/6 Cr.	4 Cr.	
Decided Credits for implementation			6 Cr.	3 Cr.	2 Cr.	6 Cr.	4/6 Cr.	4 Cr.	
Certificate in		I	C1 (Th.	AECC-1	SEC-1	DSE-1	GE1		

Hotel Management(46)	46		4 Cr. + P 2 Cr.) C2 (Th. 4 Cr. + P 1 Cr.) C3 (Th. 2 Cr. + P 1 Cr)	(Th 3 Cr)	(Th. 2 Cr. + P 1 Cr)	(Th. 2 Cr. + P 1 Cr)	(Mandatory)		
		II	sss (Th. 4 Cr. + P 2Cr.) C5 (Th. 4 Cr. + P 1 Cr.) C6 (Th. 2 Cr. + P 1 Cr) C7 (Th. 3)	AECC-2 3 cr	SEC-2 (Th 2 cr)	DSE-2 (Th. 2 Cr. + P 1 Cr)			
Provision to change the stream									
Diploma in Hotel Management(92)		III	C8 (Th. 4 Cr. + P 2Cr.) C9 (Th. 4 Cr. + P 1 Cr.) C10(Th. 2 Cr. + P 1 Cr) C11 (Th. 2 Cr. + P 1 Cr)	AECC-3 3 cr	SEC-3 3cr	DSE3 2 cr			
		IV	Industrial Training	15 cr					
Provision to change the Core Papers (Main Subject)									
B.Sc(Hotel Management) UG-(132)	40	V	C12 (Th. 4 Cr. + P 2Cr.) C13 (Th. 4 Cr. + P 1Cr.) C14 (Th. 2 Cr. + P 1Cr.) C15 (Th. 2 Cr. + P 1Cr.)	AECC-4(Th.3 Cr)	SEC-4 (Th.2 Cr)	DS E-4(2 Cr)	GE 3 (Optiona l)	RP1 (NC audit)	
		VI	C16 (Th. 4 Cr. + P 2Cr.) C17 (Th. 4 Cr. + P 1Cr.) C18 (Th. 2 Cr. + P 1Cr.) C19 (Th. 2 Cr. + P 1Cr.)	AECC-5(Th.3 Cr)	SEC-5(Th. 2 Cr)			GE-1(Th.2Cr)	
				T-59 P-23	15	T-11 P-1	T-8 P-2	2	15
			Grand Total	136					

31. NC/CREDIT COURSE

Following are the Non-Credit Courses in BHMCT.

Course Code	Course Title	Evaluation Scheme		
		IA	EA	Total
NECC- 111/121/241/351/361	Industrial Visit/ Seminar / Presentation on Report	25		NC
NECC- 112/122/242/352/362	Universities Social Responsibilities – Community Outreach	25		NC
MV- 111/121/241/351/361	Sanskrit/ Spiritual	25		NC
SPT- 111/121/241/351/361	Sports	50		NC



Evaluation Scheme

Diploma In Hotel Management (Food Production & Food and Beverage Service)										
SEMESTER I										
S. NO.	COURSE CATEGORY	COURSE TITLE	COURSE CODE	CONTACT HOURS			EVALUATION SCHEME			CREDITS
				L	T	P	IA	EA	TOTAL	
(THEORY)										
1	CORE THEORY-1	FUNDAMENTALS OF FOOD PRODUCTION	NBHM-111	4	0	0	25	75	100	4
2	CORE THEORY-2	FUNDAMENTALS OF FOOD AND BEVERAGE SERVICE	NBHM-112	4	0	0	25	75	100	4
3	CORE THEORY-3	FUNDAMENTALS OF ACCOMMODATION OPERATIONS	NBHM-113	2	0	0	15	35	50	2
4	DSE-1	LARDER-I	NBHM-114 A	2	0	0	15	35	50	2
5		F&B SERVICE-I	NBHM-114 B							
6		FUNDAMENTALS OF FRONT OFFICE	NBHM-114 C							
7	SEC-1	FUNDAMENTALS OF COMPUTERS	SEC-111	2	0	0	15	35	50	2
8	AECC-1	ENGLISH COMMUNICATION	NHU-111	3	-	-	15	35	50	3
9	NC	INDUSTRIAL VISIT/SEMINAR/PRESENTATION ON THE REPORT	NECC-111	-	-	-	25	-	-	NC
10	NC	UNIVERSITY SOCIAL RESPONSIBILITIES – COMMUNITY OUTREACH	NECC-112	-	-	-	25	-	-	NC
11	NC	SANSKRIT / SPIRITUAL	MV-111	-	-	-	25	-	-	NC
12	NC	SPORTS	SPT-111	-	-	1	50	-	-	NC
(PRACTICAL)										
13	CORE LAB-1	FUNDAMENTALS OF FOOD PRODUCTION LAB	NBHM-111P	0	0	4	20	30	50	2
14	CORE LAB-2	FUNDAMENTALS OF FOOD AND BEVERAGE SERVICE LAB	NBHM-112P	0	0	2	10	15	25	1
15	CORE LAB-3	FUNDAMENTALS OF ACCOMMODATION OPERATIONS LAB	NBHM-113P	0	0	2	10	15	25	1
16	SEC LAB	FUNDAMENTALS OF COMPUTERS LAB	SEC-111P	0	0	2	10	15	25	1



17	DSE LAB	LARDER LAB-I	NBHM-114 AP	0	0	2	10	15	25	1
18		F&B SERVICE LAB-1	NBHM-114 BP							
19		FUNDAMENTALS OF FRONT OFFICE LAB	NB HM-114 CP							
		TOTAL							575	23

Diploma In Hotel Management (Food Production & Food and Beverage Service)										
SEMESTER II										
S.NO.	COURSE CATEGORY	COURSE TITLE	COURSE CODE	CONTACT HOURS			EVALUATION SCHEME			CREDITS
				L	T	P	IA	EA	TOTAL	
(THEORY)										
1	CORE THEORY-4	FOOD PRODUCTION	NBHM-121	4	0	0	25	75	100	4
2	CORE THEORY-5	FOOD AND BEVERAGE SERVICE	NBHM-122	4	0	0	25	75	100	4
3	CORE THEORY-6	ACCOMMODATION OPERATION	NBHM-123	2	0	0	15	35	50	2
4	CORE THEORY-7	ENVIRONMENT & ECOLOGY	NBHM-124	3	0	0	25	75	100	3
5	DSE-2	LARDER-II	NBHM-125A	2	0	0	15	35	50	2
6		F&B SERVICE-II	NBHM-125B							
7		FRONT OFFICE	NBHM-125C							
8	SEC-2	FUNDAMENTALS OF DIGITAL MARKETING	SEC-122	2	0	0	15	35	50	2
9	AECC-2	FRENCH	NHU-122	3	0	0	25	75	100	3
10	NC	INDUSTRIAL VISIT/SEMINAR/PRESENTATION ON THE REPORT	NECC-121	-	-	-	25	-	-	NC
11	NC	UNIVERSITY SOCIAL RESPONSIBILITIES – COMMUNITY OUTREACH	NECC-122	-	-	-	25	-	-	NC
12	NC	SANSKRIT/ SPIRITUAL	MV-122	-	-	1	25	-	25	NC
13	NC	SPORTS	SPT-121	-	-	1	50	-	-	NC
(PRACTICAL)										
14	CORE LAB-4	FOOD PRODUCTION-LAB	NBHM-121P	0	0	4	20	30	50	2
15	CORE LAB-5	FOOD AND BEVERAGE SERVICE LAB	NBHM-122P	0	0	2	10	15	25	1
16	CORE LAB-6	ACCOMMODATION OPERATION LAB	NBHM-123P	0	0	2	10	15	25	1
17	DSE -2 LAB	LARDER LAB-II	NBHM-125A	0	0	2	10	15	25	1
18		F&B SERVICE LAB-II	NBHM-125B							

19		FRONT OFFICE LAB	NBHM-125C	0	0	2	10	15	25	1
		TOTAL							625	23
Diploma In Hotel Management (Food Production & Food and Beverage Service) SEMESTER III/IV										
S.NO.	COURSE CATEGORY	COURSE TITLE	COURSE CODE	CONTACT HOURS			EVALUATION SCHEME			CREDITS
				L	T	P	IA	EA	TOTAL	
1	CORE INDUSTRIAL TRAINING	INDUSTRIAL TRAINING & VIVA	NBHM-231 (T)/ NBHM-241 (T)	0	0	0	150	225	375	15

B.Sc. (Hotel Management) SEMESTER III/ IV										
S.NO.	COURSE CATEGORY	COURSE TITLE	COURSE CODE	CONTACT HOURS			EVALUATION SCHEME			CREDITS
				L	T	P	IA	EA	TOTAL	
(THEORY)										
1	CORE THEORY-8	FOOD PRODUCTION-I	NBHM-231/241	4	0	0	25	75	100	4
2	CORE THEORY-9	FOOD AND BEVERAGE SERVICE-I	NBHM-232/242	4	0	0	25	75	100	4
3	CORE THEORY-10	FRONT OFFICE -I	NBHM-233/243	2	0	0	15	35	50	2
4	CORE THEORY-11	ACCOMMODATION OPERATION-I	NBHM-234/244	2	0	0	15	35	50	2
5	DSE-3	FOOD SCIENCE & NUTRITION	NBHM-235A/245A	2	0	0	15	35	50	2
6		HYGIENE AND SANITATION	NBHM-235B/245B							
7	SEC-3	HUMAN VALUES AND PROFESSIONAL ETHICS	UVE-301/ 401	3	0	0	15	35	50	3
8	AECC-3	HOTEL ENGINEERING	NHU-231/241	3	0	0	25	75	100	3
9	NC	INDUSTRIAL VISIT/SEMINAR/PRESENTATION ON THE REPORT	NECC-231/241	-	-	-	25	-	-	NC
10	NC	UNIVERSITY SOCIAL RESPONSIBILITIES – COMMUNITY OUTREACH	NECC-232/242	-	-	-	25	-	-	NC
11	NC	SANSKRIT/ SPIRITUAL	MV-231/241	-	-	1	25	-	25	NC
12	NC	SPORTS	SPT-231/ 241	-	-	1	50	-	-	NC
(PRACTICAL)										
13	CORE LAB-7	FOOD PRODUCTION-LAB-I	NBHM-231P/241P	0	0	4	20	30	50	2
14	CORE LAB-8	FOOD AND BEVERAGE SERVICE LAB-I	NBHM-232P/242P	0	0	2	10	15	25	1
15	CORE LAB-9	FRONT OFFICE-I	NBHM-233P/243P	0	0	2	10	15	25	1



16	CORE LAB-10	ACCOMMODATION OPERATION LAB-I	NBHM-234P/244P	0	0	2	10	15	25	1
		TOTAL							625	25

B.Sc. (Hotel Management) SEMESTER V										
S.NO.	COURSE CATEGORY	COURSE TITLE	COURSE CODE	CONTACT HOURS			EVALUATION SCHEME			CREDITS
				L	T	P	IA	EA	TOTAL	
(THEORY)										
1	CORE THEORY-12	FOOD PRODUCTION-II	NBHM-351	4	0	0	25	75	100	4
2	CORE THEORY-13	FOOD AND BEVERAGE SERVICE-II	NBHM-352	4	0	0	25	75	100	4
3	CORE THEORY-14	FRONT OFFICE –II	NBHM-353	2	0	0	15	35	50	2
4	CORE THEORY-15	ACCOMMODATION OPERATION-II	NBHM-354	2	0	0	15	35	50	2
5	DSE-4	BAR MANAGEMENT	NBHM-355A	2	0	0	15	35	50	2
6		Introduction to Tourism and Travel Management	NBHM-355B							
7	SEC-4	EVENT MANAGEMENT	SEC-351A	2	0	0	15	35	50	2
8		FACILITY PLANNING	SEC-351B							
9	AECC-4	F&B MANAGEMENT	NHU-351	3	0	0	25	75	100	3
10	NC	INDUSTRIAL VISIT/SEMINAR/PRESENTATION ON THE REPORT	NECC-351	-	-	-	25	-	-	NC
11	NC	UNIVERSITY SOCIAL RESPONSIBILITIES – COMMUNITY OUTREACH	NECC-352	-	-	-	25	-	-	NC
12	NC	SANSKRIT/ SPIRITUAL	MV-351	-	-	1	25	-	25	NC
13	NC	SPORTS	SPT-351	-	-	1	50	-	-	NC
(PRACTICAL)										
14	CORE LAB-11	FOOD PRODUCTION-LAB-II	NBHM-351P	0	0	4	20	30	50	2
15	CORE LAB-12	FOOD AND BEVERAGE SERVICE LAB-II	NBHM-352P	0	0	2	10	15	25	1
16	CORE LAB-13	FRONT OFFICE LAB-II	NBHM-353P	0	0	2	10	15	25	1
17	CORE LAB-14	ACCOMMODATION OPERATION LAB-II	NBHM-354P	0	0	2	10	15	25	1
		TOTAL							625	24

B.Sc. (Hotel Management) SEMESTER VI										
S.NO.	COURSE CATEGORY	COURSE TITLE	COURSE CODE	CONTACT HOURS			EVALUATION SCHEME			CREDITS
				L	T	P	IA	EA	TOTAL	
(THEORY)										
1	CORE THEORY-16	FOOD PRODUCTION-III	NBHM-361	4	0	0	25	75	100	4
2	CORE THEORY-17	FOOD AND BEVERAGE SERVICE-III	NBHM-362	4	0	0	25	75	100	4
3	CORE THEORY-18	FRONT OFFICE -III	NBHM-363	2	0	0	15	35	50	2
4	CORE THEORY-19	ACCOMMODATION OPERATION-III	NBHM-364	2	0	0	15	35	50	2
5	GE-1	TO BE DECIDED BY UNIVERSITY		2	0	0	15	35	50	2
6	SEC-5	HUMAN RESOURCE MANAGEMENT	NBHM-365A	2	0	0	15	35	50	2
7		HOTEL ACCOUNTANCY	NBHM-365B							
8	AECC-5	HOTEL LAW	NHU-361	3	0	0	25	75	100	3
9	NC	INDUSTRIAL VISIT/SEMINAR/PRESENTATION ON THE REPORT	NECC-361	-	-	-	25	-	-	NC
10	NC	UNIVERSITY SOCIAL RESPONSIBILITIES – COMMUNITY OUTREACH	NECC-362	-	-	-	25	-	-	NC
11	NC	SANSKRIT/ SPIRITUAL	MV-361	-	-	1	25	-	25	NC
12	NC	SPORTS	SPT-361	-	-	1	50	-	-	NC
(PRACTICAL)										
13	CORE LAB-15	FOOD PRODUCTION-LAB III	NBHM-361P	0	0	4	20	30	50	2
14	CORE LAB-16	FOOD AND BEVERAGE SERVICE LAB-III	NBHM-362P	0	0	2	10	15	25	1
15	CORE LAB-17	FRONT OFFICE-III	NBHM-363P	0	0	2	10	15	25	1
16	CORE LAB-18	ACCOMMODATION OPERATION LAB-III	NBHM-364P	0	0	2	10	15	25	1
		TOTAL							625	24



Format-1

NEP IMPLEMENTATION

CBCS: Statement of Credit distribution

College/School: School of Hotel Management Catering & Tourism Program: Bachelor of Science (Hotel Management)) Duration: 4 years Annual/Semester : Semester	Credit range: 120-140 (suggested by CBCS Committee)
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Attached guidelines to be followed:

		Sem.	Core Course/ Foundation Course Th (6 cr) or	Ability Enhancement Compulsory Course (AECC)	Skill Enhancement Course (SEC)	Discipline Specific Elective (DSE)	Generic Elective (GE) (From other Faculty)	Research Project (RP)	Prerequisite
Course Names as per UGC	Cr.	Sample	C-1 (4 Credit)+ P-1 (2 Credit)/T-1 (1 Cr.) FC-1 (3 Credit) 3/4/5/6 Cr.	AECC-1 (Credit) 3 Cr./Each	SEC-1 (Credit) 2 Cr./Each	DSE-1 (Credit) 3 or 4/5/6 Cr.	GE-1 (Credit) 3 or 4/5/6 Cr. 4 Cr./6 Cr.	Industry Training/ Internship Survey (4Cr.)	
Course Names as per Higher Education (HE)			MAJOR-1 4/5/6 Cr.	Vocational 3 Cr.	2 Cr.	MAJOR- 2 4/5/6 Cr.	MAJOR-3 4/5/6 Cr.	4 Cr.	
Decided Credits for implementation			6 Cr.	3 Cr.	2 Cr.	6 Cr.	4/6 Cr.	4 Cr.	
Certificate in Hotel Management(46)		I	C1 (Th. 4 Cr. + P 2 Cr.) C2 (Th. 4 Cr. + P 1 Cr.) C3 (Th. 2 Cr. + P	AECC-1 (Th 3 Cr)	SEC-1 (Th. 2 Cr. + P 1 Cr)	DSE-1 (Th. 2 Cr. + P 1 Cr)	GE1 (Mandatory)		

	46		1 Cr)						
		II	C4 (Th. 4 Cr. + P 2Cr.) C5 (Th. 4 Cr. + P 1 Cr.) C6 (Th. 2 Cr. + P 1 Cr) C7 (Th. 3)	AECC-2 3 cr	SEC-2 (Th 2 cr)	DSE-2 (Th. 2 Cr. + P 1 Cr)			
Provision to change the stream									
Diploma in Hotel Management(92)		III	C8 (Th. 4 Cr. + P 2Cr.) C9 (Th. 4 Cr. + P 1 Cr.) C10(Th. 2 Cr. + P 1 Cr) C11 (Th. 2 Cr. + P 1 Cr)	AECC-3 3 cr	SEC-3 3cr	DSE-3 2 cr			
		IV	Industrial Training					15 CR	
Provision to change the Core Papers (Main Subject)									
B.Sc(Hotel Management) UG-(132)	40	V	C12 (Th. 4 Cr. + P 2Cr.) C13 (Th. 4 Cr. + P 1Cr.) C14 (Th. 2 Cr. + P 1Cr.) C15 (Th. 2 Cr. + P 1Cr.)	AECC-4(Th.3 Cr)	SEC-4 (Th.2 Cr)	DSE-4(2 Cr)	GE 3 (Optional)	RP1 (NC audit)	
		VI	C16 (Th. 4 Cr. +	AECC-	SEC-5(Th.2			GE-	

			P 2Cr.) C17 (Th. 4 Cr. + P 1Cr.) C18 (Th. 2 Cr. + P 1Cr.) C19 (Th. 2 Cr. + P 1Cr.)	5(Th.3 Cr)	Cr)			1(Th.2Cr)		
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Format-2

IIMTU-NEP Implementation: Exit Points

Programme	Year	Semester (15 weeks)	Paper	Credit	Periods per Week	Periods (Hours) per Semester	Paper Title	Unit (Periods per semester)	Prerequisite	Elective (For other faculty)
CERTIFICATE COURSES -----	FIRST YEAR	SEMESTER -I	i) C1(Th.4 Cr.+ P2 Cr)	6	8	96	FUNDAMENTALS OF FOOD PRODUCTION	4		
				5	6	72	FUNDAMENTALS OF FOOD AND BEVERAGE SERVICE	4		
			ii) C2 (Th.4 Cr.+ P1 Cr)	3	4	48	FUNDAMENTALS OF ACCOMMODATION OPERATIONS –	4		
			iii) C3 (Th.2 Cr.+ P1 Cr)	3	3	36		5		
				3	4	48	ENGLISH COMMUNICATION	4		
			ii) AECC-1 (Th.3 Cr)	3	4	48	FUNDAMENTALS OF COMPUTERS	4		
			iii) SEC-1 (Th.2 Cr + P1Cr)	3	4	48	Larder-1/F&B service-1/Fundamentals of Front Office	4		
			iv) DSE-1 (Th.2 Cr+ P1 Cr)							
			v) GE-1(Mandatory)							
			Sports, Spiritual	NC	1	15	NC			
Research project/ Industry Training/ Internship Survey										

SEMESTER - II	iv) C4(Th.4 Cr.+ P2 Cr)	6	8	96	FOOD PRODUCTION	4		
		5	6	72	FOOD AND BEVERAGE SERVICE	5		
	v) C5(Th.4 Cr.+ P1 Cr)	3	4	48	ACCOMMODATION OPERATIONS	4		
	vi) C6 (Th.2 Cr.+ P1 Cr)	3	3	36	Environment & Ecology	5		
	vii) C7 (Th.3 Cr)	3	3	36	French	2		
	ii) AECC-2 (Th.3 Cr)	2	2	24	Fundamentals of Digital Marketing	4		
	iii) SEC-2 (Th.2 Cr)	3	4	48	Larder-II/F&B service-II/ Front Office	4		
	iv) DSE-2 (Th.2 Cr+ P1 Cr)							
	v) GE-1(Mandatory)							
	Sports, Spiritual	NC	1	15	NC			
Research project/ Industry Training/ Internship Survey								

Programme Outcome:

PO1: Apply the in-depth knowledge of hotel, hospitality and tourism industry, and a core area specialization to the solution of complex hotel management problems.

PO2: Understand the impact of the hotel, hospitality and tourism in society at local, regional, national, international level and environmental contexts, and demonstrate the knowledge of need for sustainable development.

PO3: Recognise the need for lifelong learning, and have the preparation and ability to engage in independent and lifelong

Programme Specific Outcome:

PSO1: Understand and demonstrate the core technical, analytical, and conceptual skills appropriate for hospitality industry.

PSO2: Understand and demonstrate the core technical, analytical, and conceptual skills appropriate for hospitality.

PSO3: Demonstrate an ability to manage the professional preparation, presentation, and service of quality food.

PSO4: Apply the knowledge gained to manage and evaluate functional systems in hospitality and lodging operations.

PSO5: Demonstrate clear understanding and necessity of professional



learning in the broadest context of technological change.

PO4: Use research-based knowledge and research methods including design of experiments, analysis and interpretation of data, and synthesis of the information to provide valid conclusions.

PO5: Apply ethical & value based principles and commit to professional ethics and responsibilities and norms of the management practice

and ethical & environmental responsibilities in all aspects of conduct.

Programme	Year	Semester (15 weeks)	Paper	Credit	Periods per Week	Periods (Hours) per Semester	Paper Title	Unit (Periods per semester)	Prerequisite	Elective (For other faculty)	
DIPLOMA COURSE (92 Credits) -----	SECOND YEAR	SEMESTER - III									
			Industrial Training	22							
		SEMESTER - IV	viii) C8(Th. 4 Cr. + P 2Cr.)	6	8	96	FOOD PRODUCTION-II	4			
			ix) C9 (Th 4 Cr + P 1 Cr)	5	6	72	FOOD AND BEVERAGE SERVICE-II	4			
			x) C10 (Th 2 Cr + P 1 Cr)	3	4	48	ACCOMMODATION OPERATION-II	4			
			xi) C11 (Th 2 Cr + P 1 Cr)	3	4	48	FRONT OFFICE -II	4			
			AECC-3(Th.3 Cr)	3	3	36	HOTEL ENGINEERING	4			
			iii) SEC-3	3	3	36	HUMAN VALUES & PROFESSIONAL ETHICS	4			
			iv) DSE-3	2	2	24	FOOD SCIENCE & NUTRITION/ HYGIENE AND SANITATION				
Research project/ Industry Training/ Internship Survey											



Programme Outcome:

PO1: Apply the in-depth knowledge of hotel, hospitality and tourism industry, and a core area specialization to the solution of complex hotel management problems.

PO2: Understand the impact of the hotel, hospitality and tourism in society at local, regional, national, international level and environmental contexts, and demonstrate the knowledge of need for sustainable development.

PO3: Recognise the need for lifelong learning, and have the preparation and ability to engage in independent and lifelong learning in the broadest context of technological change.

PO4: Use research-based knowledge and research methods including design of experiments, analysis and interpretation of data, and synthesis of the information to provide valid conclusions.

PO5: Apply ethical & value based principles and commit to professional ethics and responsibilities and norms of the management practice

Programme Specific Outcome:

PSO1: Understand and demonstrate the core technical, analytical, and conceptual skills appropriate for hospitality industry.

PSO2: Understand and demonstrate the core technical, analytical, and conceptual skills appropriate for hospitality.

PSO3: Demonstrate an ability to manage the professional preparation, presentation, and service of quality food.

PSO4: Apply the knowledge gained to manage and evaluate functional systems in hospitality and lodging operations.

PSO5: Demonstrate clear understanding and necessity of professional and ethical & environmental responsibilities in all aspects of conduct.

Programme	Year	Semester (15 weeks)	Paper	Credit	Periods per Week	Periods (Hours) per Semester	Paper Title	Unit (Periods per semester)	Prerequisite	Elective (For other faculty)
UNDER GRADUATE DEGREE (132 Credits)	THIRD YEAR	SEMESTER - V	i) C12 (Th. 4 Cr. + P 2 Cr.)	6	8	96	FOOD PRODUCTION-II	4		
				5	6	72		4		
			C13(Th.4 + P1)	3	5	60	FOOD & BEVERAGE SERVICE-II	4		
				3	5	60		4		
			C14(Th.2+P1)				FRONT OFFICE-II			
			C15(Th.2+P1)	2	2	24	ACCOMMODATION OPERATION-II	3		
			ii) SEC- 4(Th.2)	2	2	24		4		
				3	3	36		4		
			iii) DSE- 4(Th-2)				EVENT MANAGEMENT/ FACILITY PLANNING			
			iii) AECC- 4(Th-3)				BAR MANAGEMENT/ Introduction to Tourism and Travel Management			
							F&B MANAGEMENT			

			*Research project/ Industry Training/ Internship Survey							
	SEMESTER - VI	i) C16 (Th. 4 Cr. + P 2Cr.)	6	8	96	Food Production-IV	4			
		C17 (Th.4Cr + P1 Cr)	5	6	72		4			
		C18(Th-2Cr+P1Cr)	3	4	48	Food & Beverage-IV	4			
		C19(Th-2Cr+P1 Cr)	3	4	48	Front Office-V	4			
		C19(Th-2Cr+P1 Cr)	2	2	24	Accomodation operation-V	4			
		ii) SEC-5(Th.2 Cr)	3	3	36	Human Resource Management/Hotel Accountancy	4			
		iii) AECC-5(Th.3Cr) GE-1				Hotel Law				
		i) C12 (Th. 4 Cr. + P 2Cr.)								
			*Research project/ Industry Training/ Internship Survey							

*Research Topic may be selected from any one of 02 core papers.



<p>Programme Outcome:</p> <p>PO1: Apply the in-depth knowledge of hotel, hospitality and tourism industry, and a core area specialization to the solution of complex hotel management problems.</p> <p>PO2: Understand the impact of the hotel, hospitality and tourism in society at local, regional, national, international level and environmental contexts, and demonstrate the knowledge of need for sustainable development.</p> <p>PO3: Recognise the need for lifelong learning, and have the preparation and ability to engage in independent and lifelong learning in the broadest context of technological change.</p> <p>PO4: Use research-based knowledge and research methods including design of experiments, analysis and interpretation of data, and synthesis of the information to provide valid conclusions.</p> <p>PO5: Apply ethical & value based principles and commit to professional ethics and responsibilities and norms of the management practice</p>	<p>Programme Specific Outcome:</p> <p>PSO1: Understand and demonstrate the core technical, analytical, and conceptual skills appropriate for hospitality industry.</p> <p>PSO2: Understand and demonstrate the core technical, analytical, and conceptual skills appropriate for hospitality.</p> <p>PSO3: Demonstrate an ability to manage the professional preparation, presentation, and service of quality food.</p> <p>PSO4: Apply the knowledge gained to manage and evaluate functional systems in hospitality and lodging operations.</p> <p>PSO5: Demonstrate clear understanding and necessity of professional and ethical & environmental responsibilities in all aspects of conduct.</p>
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Note: Correlation between CO/PO/PSO3 are to be established by bloom taxonomy:



Format-3

**IIMTU-NEP IMPLEMENTATION
Year- 1st/ Semester- 1st**

Programme: Certificate / Diploma / UG		Year: 1
Class:		Semester: 1
Credits Theory: 4	Subject: FUNDAMENTALS OF FOOD PRODUCTION	
Course Code: NBHM-111	Title: FUNDAMENTALS OF FOOD PRODUCTION	
Course Objectives: The students will get knowledge about:- 1. History of cooking, Culinary History & Hierarchy of Kitchen department 2. Various methods of cooking food and types of sauces 3. Basic principles of food production: Vegetable, Stocks & soups 4. Commodities: Fats & oils, raising agents and thickening agents		
Nature of Paper: Core		
Minimum Passing Marks/Credits:40% Marks / 2 credit		
L: 4 T: 0 P:0(In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	INTRODUCTION TO COOKERY Levels of skills and experiences, Attitudes and behaviour in the kitchen, Personal hygiene in kitchen, Cleaning and up keep of working area, Various uniforms & protective clothing, Importance and use of safety procedure in handling equipment CULINARY HISTORY Origin of modern cookery HIERARCHY OF KITCHEN Classical Brigade, modern staffing of kitchen personnel in various category hotels Roles and duties of executive chef, Duties and responsibilities of various chefs, Co-operation with other departments. AIMS & OBJECTS OF COOKING FOOD Aims and objectives of cooking food, Techniques used in pre-preparation of food ,Techniques used in preparation of food	15
II	METHODS OF COOKING FOOD Principles of :Grilling, Roasting ,Frying ,Broiling, Poaching ,Boiling, Baking, Care and precautions to be taken, Selection of food for each type of cooking SAUCES	10

	Classification of sauces ,Recipes for mother sauces and their derivatives ,Storage & precautions while making sauces	
III	<p>BASIC PRINCIPLES OF FOOD PRODUCTION VEGETABLE COOKERY Introduction – classification of vegetables, Cuts of vegetables, Classification of fruits, Uses of fruits & vegetables in cookery</p> <p>STOCKS Definition of stock, Types of stock, Preparation of various stocks ,Recipes of various stocks ,Storage of stocks, Uses of stocks, Care and precautions to be taken while preparing stocks.</p> <p>SOUPS Classification with examples, Basic recipes of Consommé with 10 Garnishes</p>	10
IV	<p>COMMODITIES: Shortenings (Fats & Oils) Role of Shortenings , Varieties of Shortenings , Advantages and Disadvantages of using various ,Shortenings, Fats & Oil – Types, varieties</p> <p>Raising Agents Classification of Raising Agents , Role of Raising Agents Actions and Reactions</p> <p>Thickening Agents :Classification of thickening agents, B. Role of Thickening agents</p> <p>Sugar - Importance of Sugar , Types of Sugar, Cooking of Sugar – various</p>	10
<p>REFERENCE BOOKS: Theory of Cookery- K.Arora The Art of Culinary Preparations Modern Cookery :Thangam E Phillip Vol-1 & Vol-2</p>		
If the course is available as Generic Elective then the students of following departments may opt it.		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		15
2) Presentations /Seminar		05
3)Assignments		05
4)Research Project Report		0
Seminar On Research Project Report		75
5) ESE		75
Total:		100
Prerequisites for the course:		
<p>Course Learning Outcomes: CO1- Students will be able to demonstrate essential skills and knowledge in cookery, including proper personal hygiene practices CO2-Interpret of the culinary history and the origin of modern cookery; comprehend the hierarchy of kitchen personnel in various categories of hotels. CO3-Recognize the roles and responsibilities of kitchen staff along with the importance of effective cooperation with other departments CO4-Students will be able to proficiently utilize different cooking methods and classify the mother sauces</p>		

CO5- Classify and utilize vegetables and fruits in cookery, prepare various stocks and demonstrate knowledge of soup & Consommé

CO6-Identify and evaluate different shortenings, fats, and oils, classification and role of raising agents, thickening agents.

IIMTU-NEP IMPLEMENTATION
Year –I / Semester –I

Programme: Certificate / Diploma / UG Class:		Year: I Semester: I
Credits Theory: 4	Subject: FUNDAMENTALS OF FOOD AND BEVERAGE SERVICE	
Course Code: NBHM-112	Title: FUNDAMENTALS OF FOOD AND BEVERAGE SERVICE	
Course Objectives: The Student will get knowledge about: 1. Introduction and growth of hospitality in India and types of catering, Departmental Organization and attributes of a waiter. 2. Familiarization & Selection of various equipment's used in service 3. Various F&B Outlets and ancillary departments 4. Different non-alcoholic beverages with their preparation and services.		
Nature of Paper: Core		
Minimum Passing Marks/Credits: 40% Marks / 2 credit		
L: 4 Credits T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	THE HOTEL & CATERING INDUSTRY Introduction to the Hotel Industry and its growth in India. Role of various Catering establishments in the travel/tourism industry. Types of F&B operations Classification of catering : Residential & Non-residential, Commercial ,Welfare Catering - Industrial/Institutional and Transport catering such as air, road, rail, sea, etc. DEPARTMENTAL ORGANISATION & STAFFING Organisation structure of F&B department of 5 star hotel, Key staff of various types of F&B operations, French terms related to F&B staff, Duties & responsibilities of F&B staff, Attributes of a waiter Personal hygiene, Grooming of F & B staff, Inter-departmental relationships	15
II	F & B SERVICE EQUIPMENT Familiarization & Selection factors of: Crockery, Cutlery , Hollowware , Flatware, Glassware, All other equipment used in F&B Service, French terms related to the above	10

III	FOOD SERVICE AREAS (F & B OUTLETS) Coffee Shop, Fast Food (Quick Service Restaurants), Specialty Restaurants, Cafeteria, Grill Room, Bar, Vending Machines, Discotheque, Banquets, Kiosks, IRD etc. ANCILLIARY DEPARTMENTS F&B Store, Pantry, Linen room ,Food pick-up area, Kitchen stewarding (KST)	10
IV	NON-ALCOHOLIC BEVERAGES Classification (Nourishing, Stimulating and Refreshing beverages) Juices, Soft Drinks Mocktails Coffee –Its Origin & Manufacturing ,Types of coffee & Brands Tea - its Origin & Manufacturing , Types of tea &its Brands Cocoa & Malted Beverages - Their origin & Manufacture	10

Reference / Text Books:

1. Food & beverage training manual-Sudhir Andrews
2. Food & Beverage Service – Singaravelavan
3. Food & Beverage Service – S N Bagchi
4. Food and beverage service-D.R.Lilicrap
5. Lexicon of Hospitality – Deepanshu,Nitin

If the course is available as Generic Elective then the students of following departments may opt it.
 NA

Evaluation/Assessment Methodology

	Max. Marks
1) Class tasks/ Sessional Examination	15
2) Presentations /Seminar	05
3)Assignments	05
4)Research Project Report	-
Seminar On Research Project Report	-
5) ESE	75
Total:	100

Prerequisites for the course:

Course Learning Outcomes:

At the end of course the student will learn about:-

CO1: Demonstrate a comprehensive understanding of the hotel industry and its growth in India.

CO2: Review the significant role of different catering establishments in the travel/tourism industry

CO3: Students will be able to illustrate and select suitable crockery, cutlery, and other F&B service equipment, while also recognizing the corresponding French terms

CO4: Students will be able to identify and comprehend a wide range of food service areas in the F&B industry and their unique features

CO5: Capable to manage and coordinate ancillary departments in F&B operations and interdepartmental coordination for efficient F&B service operations.

CO6: Students will be able to classify and differentiate beverages and by understanding their origins.

IIMTU-NEP IMPLEMENTATION
Year -1st / Semester-1st

Programme: Certificate / Diploma / UG		Year:1 st Semester:1 st	
Class:			
Credits Theory: 4		Subject: FUNDAMENTALS OF ACCOMMODATION OPERATIONS	
Course Code: NBHM-113		Title: FUNDAMENTALS OF ACCOMMODATION OPERATIONS	
Course Objectives: The students will get knowledge about:- 1. Importance and Responsibility of Housekeeping department and its different sections and organization structure 2. Type of guest rooms with their sizes and facilities provided. 3. Procedure of cleaning different status of room. 4. Classification and selection criteria of cleaning equipment's and cleaning agent.			
Nature of Paper: Core			
Minimum Passing Marks/Credits: 40% Marks / 1 credit			
L: 4 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents	No. of Lectures Allotted	
I	Housekeeping As A Department: Importance of housekeeping department. Responsibilities of housekeeping department and layout of housekeeping department. Interdepartmental co-operation & co-ordination of Housekeeping. Different sections of Housekeeping departments. Organization Structure Of Housekeeping Department: Small hotels, Medium hotels, large hotels. Duties& responsibilities of Executive Housekeeping. Duties & responsibilities of various Housekeeping Staff.	08	
II	Guest Rooms- Types of guest room with sizes. Guest room status report. Floor rules, Service and facilities offered by various hotels.	05	
III	Cleaning Organization Principles of cleaning, Method of organizing cleaning, Frequency of cleaning daily, periodic and special. Design features that simplify cleaning.	05	
IV	Cleaning equipment: General considerations & selections, Classification & Types of equipments, Floor trolley, Vacuum Cleaner etc. Method of use & mechanism for each type, Care& maintenance.	10	

	Cleaning agents: General criteria for selection, Classification.	
Reference books: Sudhir Andrews: Hotel Housekeeping Joan C. Branson: Hotel, Hostel & Hospital Housekeeping Georgi ra Tucker: The Professional Housekeeper Rose Mary & Heinemann: Housekeeping Management for Hotels Devid Allen, Hutchinson: Accommodation & Cleaning Services G. Raghubalan – Hotel Housekeeping		
If the course is available as Generic Elective then the students of following departments may opt it.		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		10
2) Presentations /Seminar		02
3) Assignments		03
4) Research Project Report Seminar On Research Project Report		
5) ESE		35
Total:		50
Prerequisites for the course:		
Course Learning Outcomes: At the end of course the student will learn about:- CO1- Discuss the importance and responsibilities of the Housekeeping department in a hospitality organization. CO2- Familiarize with the different sections and organizational structure of the Housekeeping department. CO3- Identify and describe the types of guest rooms and their facilities CO4-. Recognize the cleaning procedures for different room statuses. CO5- Illustrate the classification and selection criteria of cleaning equipment and agents. CO6- Build practical knowledge to maintain cleanliness, hygiene, and guest satisfaction in the Housekeeping department.		

IIMTU-NEP IMPLEMENTATION
Year-1st / Semester-1st

Programme: Certificate / Diploma		Year:1 st
Class:		Semester:1 st
Credits Theory: 2	Subject: LARDER-I	
Course Code:NBHM-114A	Title: LARDER-I	
Course Objectives: The students will get knowledge about:- 1. Staff organization & Layout of Larder Department 2.Maintenance & care of Larder Equipments 3. Classification of Hors d'oeuvre and salad 4. Various types of forcemeat and Carving		
Nature of Paper: DSE		
Minimum Passing Marks/Credits: 40% Marks / 1 credit		
L:2 T:0 P:0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Organization and Layout of Larder department. Functions of Larder department. Duties and responsibilities of Larder hierarchy.	10
II	Larder control Maintenance & upkeep of larder equipment and supplies, Cleaning and care of Larder equipment	05
III	Introduction and classification of Hors d'oeuvre and salads. Uses and examples of Hors d'oeuvre and salads	05
IV	Forcemeat- Introduction, Types and uses. Sausages- Introduction , Types and uses. Decorative work of vegetables and fruit carvings.	08
Reference / Text Books: Reference books: 1. Cold Kitchen –DD Sharma 2. Theory of catering- Ronald Kinton		
If the course is available as Generic Elective then the students of following departments may opt it. 1. Anyone can opt		
Evaluation/Assessment Methodology		
		Max. Marks

1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	02
3)Assignments	03
4)Research Project Report Seminar On Research Project Report	0
5) ESE	35
Total:	50

Prerequisites for the course:

Course Learning Outcomes:

At the end of course the student will learn about:-

CO1- Summarize the organization and layout of the Larder Department, including staff roles and workstation setup

CO2- Express proper maintenance and care techniques for larder equipment.

CO3- Classify and identify different types of Hors d'oeuvre, salads, forcemeat, and carving techniques.

CO4- Develop practical skills in preparing and presenting Hors d'oeuvre, salads, forcemeat, and carving.

CO5- Recognize the importance of attention to detail and creativity in the Larder Department's operations.

CO6- Invent a comprehensive understanding of the significance of the Larder Department in a professional kitchen environment.

IIMTU-NEP IMPLEMENTATION
Year-1st / Semester-1st

Programme: Certificate / Diploma		Year: 1 st
Class:		Semester: 1 st
Credits Theory:	Subject: Food & Beverage Service- I	
Course Code: NBHM-114B	Title: Food & Beverage Service- I	
Course Objectives: The students will get knowledge about: 1. Various methods of KOT flow system and order taking 2. Various type of Breakfast 3. Buffet layout and toasting procedure 4. Room service operations and bar operations		
Nature of Paper: DSE		
Minimum Passing Marks/Credits: 40% Marks / 1 credit		
L: 2 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Simple methods of restaurant sales, controls - K.O.T. flow and billing. Computerized order taking and billing	10
II	Breakfast - English, American, Continental and Indian Breakfast (laying & service). Ice creams/Sundaes! Shakes Different types and their service.	05
III	Knowledge – Buffet, Layout, Display & Service Banquets, inquiry forms, sitting space, seating arrangements, service formalities, toast procedures.	05
IV	Room Service – Centralized and decentralized Room service of breakfast, snacks, lunch, dinner, Beverages alcoholic or non-alcoholic, Room Service flow chart. Bar layout, operation and licensing.	10
Reference / Text Books: Food and beverage service- Singarabelavan Food and beverage service- Lily crap		
If the course is available as Generic Elective then the students of following departments may opt it. 1.NA		
Evaluation/Assessment Methodology		
		Max. Marks

1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	02
3)Assignments	03
4)Research Project Report	0
Seminar On Research Project Report	
5) ESE	35
Total:	50

Prerequisites for the course:

Course Learning Outcomes:

At the end of course the student will be able to:-

CO1- Understand different methods of KOT flow and order taking

CO2- Identify various types of breakfast offerings.

CO3- Learn buffet layout and toasting procedures.

CO4- Gain knowledge of room service and bar operations.

CO5- Develop practical skills in managing KOT flow, breakfast preparation, buffet setup, and room service and bar operations.

CO6. Enhance understanding of efficient and personalized service in the hospitality industry.

IIMTU-NEP IMPLEMENTATION
Year-1st / Semester-1st

Programme: Certificate / UG		Year:1 st
Class:		Semester: 1 st
Credits Theory:2	Subject: FUNDAMENTALS OF FRONT OFFICE OPERATIONS	
Course Code: NBHM-114C	Title: FUNDAMENTALS OF FRONT OFFICE OPERATIONS	
<p>Course Objectives: The students will get knowledge about:</p> <ol style="list-style-type: none"> 1. Introduction to Tourism, Hospitality and Hotel Industry and its Evolution. 2. Classification of Hotels. 3. Types of rooms, food plan, Tariff and room rent. 4. Front Office Organization. 5. Basic Terminologies of front office. 		
Nature of Paper: DSE		
Minimum Passing Marks/Credits: 40% Marks / 1 credit		
<p>L: 2 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)</p>		
Unit	Contents	No. of Lectures Allotted
I	<p>INTRODUCTION TO TOURISM, HOSPITALITY & HOTEL INDUSTRY Tourism and its importance, Hospitality and its origin Hotels, their evolution and growth</p>	05
II	<p>CLASSIFICATION OF HOTELS Size, Star, Location & clientele, Ownership ,basis, Independent hotels Management contracted hotel ,Chains, Franchise/Affiliated, Supplementary accommodation Time shares and condominium TIME SHARE & VACATION OWNERSHIP What is time share? Referral chains & condominiums How is it different from hotel business? Classification of timeshares Types of accommodation and their size</p>	10
III	<p>TYPES OF ROOMS Single, Double, Twin, Suites</p>	05
IV	<p>FRONT OFFICE ORGANIZATION Brief Introduction to hotel core area with a special reference to Front office.</p>	

	Function areas, Front office hierarchy, Duties and responsibilities, Personality traits, Layout Front office equipment (non automated, semi automated and automated), Functions, Procedures and records. Various Terms related to Front Office.	10
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Reference / Text Books: REFERENCE BOOKS Hotel Front Office Management – James.A. Bardi Front Office Management – S.K. Bhatnagar	
If the course is available as Generic Elective then the students of following departments may opt it. 1. NA	
Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	02
3) Assignments	03
4) Research Project Report	
Seminar On Research Project Report	
5) ESE	35
Total:	50
Prerequisites for the course:	
Course Learning Outcomes: At the end of course the student will be able to:- CO1- Contrast the tourism, hospitality, and hotel industry and its evolution. CO2- Identify and classify hotels based on their characteristics. CO3- Categorize about different room types, food plans, tariffs, and rates CO4-. Design the organization and structure of the front office department CO5- Identify with basic front office terminologies. CO6- Develop practical skills in front office procedures and customer service.	

IIMTU-NEP IMPLEMENTATION
Year : 1st / Semester : 1ST

Programme: Certificate / Diploma / UG		Year:1 st
Class:		Semester:1st
Credits:-02 Theory:2	FUNDAMENTALS OF COMPUTERS	
Course Code:SEC-111	FUNDAMENTALS OF COMPUTERS	
Course Objectives:		
<ol style="list-style-type: none"> 1. Computer components and classification, Generation of Computers. 2. Concept and user interface of operating systems 3. Basics of Office suite 4. Basics of computer network and applications of internet 		
Nature of Paper: SEC		
Minimum Passing Marks/Credits: 40% / 1 Credit		
L:02 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Knowing computer: What is Computer, Basic Applications of Computer; Components of Computer System, Classification of Computers, Generation of Computers, Central Processing Unit (CPU), Keyboard and Mouse, Other input/output Devices, Computer Memory, Concepts of Hardware and Software; Connecting keyboard, mouse, monitor and printer to CPU and checking power supply.	05
II	Operating Computer using GUI Based Operating System: What is an Operating System; Basics of Popular Operating Systems; The User Interface, Using Mouse; Using right Button of the Mouse and Moving Icons on the screen, Use of Common Icons, Status Bar, Using Menu and Menu-selection, Running an Application, Viewing of File, Folders and Directories, Creating and Renaming of files and folders, Opening and closing of different Windows; Using help; Creating Short cuts, Basics of O.S Setup; Common utilities	05
III	Understanding Word Processing: Word Processing Basics; Opening and Closing of documents; Text creation and Manipulation; Formatting of text; Table handling; Spell check, language setting and thesaurus; Printing of word document Using Spread Sheet: Basics of Spreadsheet; Manipulation of cells; Formulas and Functions; Editing of Spread Sheet, formatting of content, creation of table and charts, Printing of Spread Sheet. Making Small Presentation: Basics of presentation software; Creating	10

	Presentation; Preparation and Presentation of Slides; Slide Show; Taking printouts of presentation / handouts.	
IV	Introduction to Internet , WWW and Web Browsers: Basic of Computer networks; LAN, WAN; Concept of Internet; Applications of Internet; connecting to internet; What is ISP; Knowing the Internet; Basics of internet connectivity related troubleshooting, World Wide Web; Web Browsing software, Search Engines; Understanding URL; Domain name; IP Address; Using e-governance website	05

Reference / Text Books:

Management Information Systems, Effy Oz.

The Complete Reference 2000.

Computer Fundamentals

Goel, Anita Pearson

Computer Fundamentals: Concepts, Systems & Applications

Sinha, P. K/ Sinha, P. 3rd ed BPB

If the course is available as Generic Elective then the students of following departments may opt it. :-
NIL

Evaluation/Assessment Methodology

	Max. Marks
1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	02
3) Assignments	03
4) Research Project Report Seminar On Research Project Report	
5) ESE	35
Total:	50

Prerequisites for the course:

Course Learning Outcomes:

CO1- Demonstrate computer components, their classification, and the evolution of computers.

CO2- Discuss with operating systems and their user interfaces

CO3- Develop proficiency in using office suite software.

CO4- Generate a basic understanding of computer networks and internet applications.

CO5- Apply knowledge to effectively utilize computer systems for various tasks.

CO6- Assess common computer issues and perform basic maintenance tasks.

IIMTU-NEP IMPLEMENTATION
Year -1st / Semester-1st

Programme: Certificate / Diploma / UG		Year: 1 ST
Class:		Semester: 1 ST
Credits Theory:3	Subject: ENGLISH COMMUNICATION	
Course Code:NHU-111	Title: ENGLISH COMMUNICATION	
Course Objectives: 1.To detail about the importance of effective communication 2. To offer sound knowledge on communication skills in various contexts. 3. To encourage students to improve spoken skills 4. To develop good reading skill. 5.To learn the learners improve Writing skills.		
Nature of Paper: AECC		
Minimum Passing Marks/Credits: 40% Marks/ 1.5 credit		
L:3 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Introduction to Communication <ul style="list-style-type: none"> • Nature and Process of Communication • Levels of Communication • Language as a tool of Communication 	05
II	Language of Communication <ul style="list-style-type: none"> • Verbal and Non-Verbal • Spoken and Written • Personal, Social and Business • Barriers to Communication (Intra-personal, Inter-personal and Organizational communication) 	05
III	Speaking Skills <ul style="list-style-type: none"> • Monologue • Dialogue • Group Discussion (Methodology & Guidelines) • Interview (Types & Frequently Asked Questions) • Public Speaking (Dos & Don'ts) 	05
IV	Reading and Understanding <ul style="list-style-type: none"> • Reading Comprehension • Difference between Abstract & Summary • Paraphrasing • Precis Writing 	05

V	Writing Skills <ul style="list-style-type: none"> • Notices, Agenda , Minutes of Meeting • Letter writing (Formal & Informal) • Email Writing • Report Writing (Kinds, Structure) 	10
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Reference / Text Books:

1. Fluency in English- Part II, Oxford University Press, 2006.
2. Business English, Pearson, 2008.
3. Language, Literature and Creativity, Orient Blackswan, 2013.
4. Language through Literature (forthcoming)ed.Dr.Gauri Mishra,Dr Ranjana Kaul, Dr Brati Biswas
5. Oxford Guide to writing and speaking , John Seely, O.U.P
6. Effective Technical Communication, M.Asraf Rizvi, Tata McGraw Hill
7. English Grammar & composition, Wren & Martin

If the course is available as Generic Elective then the students of following departments may opt it.

Evaluation/Assessment Methodology

Max. Marks

1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	02
3)Assignments	03
4)Research Project Report Seminar On Research Project Report	
5) ESE	35
Total:	50

Prerequisites for the course:

Course Learning Outcomes:

At the end of course the student will be able to:-

- CO1- Review the importance of effective communication in various contexts.
- CO2- Quote the knowledge and skills in communication for different purposes.
- CO3- Integrate the spoken communication skills through practice and feedback.
- CO4- Develop strong reading comprehension abilities.
- CO5- Compose the writing skills for effective written communication.
- CO6- Support a growth mindset for continuous improvement in communication abilities.

Format-3

IIMTU-NEP IMPLEMENTATION
Year : 1ST / Semester : 1ST

Programme: Certificate / Diploma / UG		Year:1 ST
Class:		Semester:1st
Credits:-NC Theory: NC	INDUSTRIAL VISIT/SEMINAR/PRESENTATION ON THE REPORT	
Course Code: NECC-111	INDUSTRIAL VISIT/SEMINAR/PRESENTATION ON THE REPORT	
Course Objectives:		
<ol style="list-style-type: none"> To have an idea about the actual working of the organization. Glimpse of actual operations & facilities in the Hospitality Industry 		
Nature of Paper: NECC		
Minimum Passing Marks/Credits:		
L:02 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Students have to give a presentation on their observations during their industrial visits.	
Reference / Text Books: NA		
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3)Assignments 4)Research Project Report Seminar On Research Project Report 5) ESE		25
Total:		25
Prerequisites for the course:		
Course Learning Outcomes:		
1. NA		

IIMTU-NEP IMPLEMENTATION
Year : 1st / Semester : 1ST

Programme: Certificate / Diploma / UG		Year:2021-2022
Class:		Semester:1st
Credits:-NC Theory: NC	UNIVERSITY SOCIAL RESPONSIBILITIES –COMMUNITY OUTREACH	
Course Code: NECC-112	UNIVERSITY SOCIAL RESPONSIBILITIES –COMMUNITY OUTREACH	
Course Objectives:		
<ol style="list-style-type: none"> To inculcate a sense of responsibility towards the society. To develop a sense of responsibilities towards community outreach. 		
Nature of Paper: NECC		
Minimum Passing Marks/Credits:		
L:02 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	This activity is an essential part of the curriculum which believes that when we are taking from the society then it is our moral duty to give something back to the society. It also develops habit of helping others in the students.	
Reference / Text Books:NA		
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3)Assignments 4)Research Project Report Seminar On Research Project Report 5) ESE		25
Total:		25
Prerequisites for the course:		
Course Learning Outcomes:NA		

IIMTU-NEP IMPLEMENTATION

Year : 1st / Semester : 1st

Programme: Certificate / Diploma / UG		Year: Ist
Class:		Semester: 1st
Credits:-NC	SANSKRIT / SPIRITUAL	
Theory:NC		
Course Code: MV-111	SANSKRIT / SPIRITUAL	
Course Objectives:		
1. To develop moral values & the values of “Karma” in Life		
Nature of Paper: MV		
Minimum Passing Marks/Credits:		
L:02 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Students are taught the basics of Sanskrit / spiritual teaching from The Bhagwat Gita. The main motive of this course is to develop moral values in students.	
Reference / Text Books:		
NA		
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3)Assignments 4)Research Project Report Seminar On Research Project Report 5) ESE		25
Total:		25
Prerequisites for the course:		
Course Learning Outcomes: NA		

IIMTU-NEP IMPLEMENTATION
Year : 1st / Semester: 1ST

Programme: Certificate / Diploma / UG		Year: Ist
Class:		Semester: 1st
Credits:-NC	SPORTS	
Theory: NC		
Course Code:SPT-111	SPORTS	
Course Objectives:		
<ol style="list-style-type: none"> 1. To involve them team spirit. 2. To make them aware about being physically fit. 		
Nature of Paper: NECC		
Minimum Passing Marks/Credits:		
L:02		
T:0		
P: 0 (In Hours/Week)		
Theory - 1 Hr. = 1 Credit		
Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Students are encouraged to play various games of their choice whether indoor or outdoor. Like ; carrom, chess, table tennis, football, basketball etc.	
Reference / Text Books:		
NA		
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		25
2) Presentations /Seminar		
3)Assignments		
4)Research Project Report Seminar On Research Project Report		
5) ESE		
Total:		25
Prerequisites for the course:		
Course Learning Outcomes: NA		

IIMTU-NEP IMPLEMENTATION
Year-1st / Semester-1st

Programme: Certificate / Diploma / UG		Year: 1 st
Class:		Semester: 1 st
Credits Practical: 4	Subject: FUNDAMENTALS OF FOOD PRODUCTION LAB	
Course Code: NBHM –111P	Title: FUNDAMENTALS OF FOOD PRODUCTION LAB	
Course Objectives: The student will get knowledge about :- 1. Identification of various kitchen equipment. 2. Classification and various vegetable cuts. 3. Preparation of various kind of stock and Identification of cooking ingredients 4. Basic cooking techniques. 5. Preparation of Menus. 6. Bread Making.		
Nature of Paper: Core		
Minimum Passing Marks/Credits:40% Marks / 1 Credit		
L: 0 T: 0 P: 4 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	i) Equipments - Identification, Description, Uses & handling ii) Hygiene - Kitchen etiquettes, Practices & knife handling iii) Safety and security in kitchen	01
II	i) Stocks - Types of stocks (White and Brown stock) ii) Fish stock SAUCES - Basic mother sauces Béchamel, Espagnole, Veloute, Hollandaise ,Mayonnaise, Tomato	01
III	BREAD MAKING Demonstration & Preparation of Simple and enriched bread recipes. Bread Rolls (Various shapes)	01
IV	MENU PREPARATIONS- 08 Menus	08
Reference / Text Books: Modern Cookery (Vol-1 & 2) , The Art of Culinary Preparations		

If the course is available as Generic Elective then the students of following departments may opt it.

Evaluation/Assessment Methodology

Max. Marks

1) Class tasks/ Sessional Examination	0
2) Presentations /Seminar	10
3)Assignments	10
4)Research Project Report	0
Seminar On Research Project Report	0
5) ESE	30
Total:	50

Prerequisites for the course:

Course Learning Outcomes:

By the end of this course student would be able to:-

CO1- Identify and utilize the various kitchen equipment effectively.

CO2- Classify and execute different vegetable cuts with precision.

CO3- Prepare a variety of stocks and identify cooking ingredients accurately.

CO4- Apply basic cooking techniques to achieve desired results.

CO5- Design and utilize mother sauces in culinary preparations.

CO6- Develop skills in bread making for producing quality bread products.

IIMTU-NEP IMPLEMENTATION
Year-1st / Semester-1st

Programme: Certificate / Diploma / UG		Year: 1 st
Class:		Semester: 1 st
Credits Practical:2	Subject: FUNDAMENTALS OF FOOD AND BEVERAGE SERVICE LAB-I	
Course Code: NBHM-112P	Title: FUNDAMENTALS OF FOOD AND BEVERAGE SERVICE LAB-I	
Course Objectives: The student will get knowledge about :- 1) Various equipment used in restaurant service. 2) Various cleaning and polishing methods. 3) Basic service techniques.		
Nature of Paper: Core		
Minimum Passing Marks/Credits: 40% Marks / 1 Credit		
L:0 T:0 P: 2 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Food Service areas – Induction & Profile of the areas Ancillary F&B Service areas – Induction & Profile of the areas Familiarization of F&B Service equipment Care & Maintenance of F&B Service equipment	03
II	Cleaning / polishing of EPNS items by: Plate Powder method, Polivit method, Silver Dip method, Burnishing Machine	02
III	Basic Technical Skills Task-01: Holding Service Spoon & Fork Task-02: Carrying a Tray / Salver Task-03: Laying a Table Cloth Task-04: Changing a Table Cloth during service Task-05: Placing meal plates & Clearing soiled plates Task-06: Stocking Sideboard Task-07: Service of Water Task-08: Using Service Plate & Crumbing Down Task-09: Napkin Folds Task-10: Changing dirty ashtray Task-11: Cleaning & polishing glassware	05
IV	Tea – Preparation & Service Coffee - Preparation & Service	05

	Juices & Soft Drinks - Preparation & Service ,Mocktails Juices, Soft drinks, Mineral water, Tonic water Cocoa & Malted Beverages – Preparation & Service	
Reference / Text Books:		
1. Mastering restaurant service-H.L. craschnell and G Nobis 2. Food abd beverage training manual-Sudhir Andrews 3. The waiter-fuller and curie 4. Food and beverage service-D.R. Liilicrap 5. Modern restaurant service –John fuller 6.Essential table service-John fuller		
If the course is available as Generic Elective then the students of following departments may opt it.		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		0
2) Presentations /Seminar		05
3)Assignments		05
4)Research Project Report		0
Seminar On Research Project Report		0
5) ESE		15
	Total:	25
Prerequisites for the course:		
Course Learning Outcomes:		
By the end of this course student would be able to:-		
CO1- Discuss the purpose and profile of food service and ancillary F&B service areas.		
CO2- Review with F&B service equipment and learn proper care and maintenance techniques.		
CO3- Develop proficiency in cleaning and polishing EPNS (Electroplated Nickel Silver) items using various methods.		
CO4- Develop proficiency in basic technical skills essential for food and beverage service.		
CO5- Determine comprehensive knowledge and skills in the preparation and service of tea.		
CO6- Discuss the preparation techniques and service standards for juices, soft drinks, mineral water, and tonic water.		

IIMTU-NEP IMPLEMENTATION
Year-1st / Semester-1st

Programme: Certificate / Diploma / UG		Year:1 st
Class:		Semester:1 st
Credits Practical:	Subject: FUNDAMENTALS OF ACCOMMODATION OPERATIONS LAB-I	
Course Code: NBHM-113P	Title: FUNDAMENTALS OF ACCOMMODATION OPERATIONS LAB-I	
Course Objectives: The student will get knowledge about :- 1) Layout of various rooms. 2) Standard supplies and amenities in various rooms. 3) Care and maintenance of various surfaces.		
Nature of Paper: Core		
Minimum Passing Marks/Credits: 40% Marks / 1 Credit		
L:0 T:0 P: 2 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Sample Layout of Guest Rooms Single room, Double room, Twin room, Suite	
II	Guest Room Supplies and Position. Standard room, Suite, VIP room special amenities, Cleaning Equipment-(manual and mechanical) Familiarization, Different parts, Function	03
III	Care and maintenance Cleaning Agent, Familiarization according to classification Function Public Area Cleaning (Cleaning Different Surface) WOOD Polished, Painted, Laminated SILVER/ EPNS Plate powder method, Polivit method, Proprietary solution (Silvo) BRASS Traditional/ domestic 1 Method, Proprietary solution 1 (brasso) GLASS Glass cleanser, Economical method(newspaper) FLOOR - Cleaning and polishing of different types Wooden, Marble, Terrazzo/ mosaic etc. WALL - care and maintenance of different types and parts Skirting, Dado	10

	<p>Different types of paints(distemper Emulsion, oil paint etc) Maid's trolley Trolley setup Familiarizing with different types of Rooms, facilities and surfaces, win/ double ,Suite Conference etc</p>	
<p>Reference / Text Books: Sudhir Andrews: Hotel Housekeeping Joan C. Branson: Hotel, Hostel & Hospital Housekeeping Georgi ra Tucker: The Professional Housekeeper</p>		
<p>If the course is available as Generic Elective then the students of following departments may opt it. NA</p>		
<p>Evaluation/Assessment Methodology</p>		
		Max. Marks
1) Class tasks/ Sessional Examination		0
2) Presentations /Seminar		05
3)Assignments		05
4)Research Project Report		0
Seminar On Research Project Report		0
5) ESE		15
Total:		25
<p>Prerequisites for the course:0</p>		
<p>Course Learning Outcomes: By the end of this course student would be able to:- CO1- Understand room layout and design principles. CO2- Identify and provide standard supplies and amenities for different rooms. CO3- Develop skills in care and maintenance of various surfaces. CO4- Assess room arrangement and organization. CO5- Classify cleanliness and hygiene in guest rooms. CO6- Identify practical troubleshooting skills for common maintenance issues.</p>		

IIMTU-NEP IMPLEMENTATION
Year-1st / Semester-1st

Programme: Certificate / Diploma / UG		Year:1 st
Class:		Semester:1 st
Credits Practical:	Subject:FUNDAMENTALS OF COMPUTER OPERATIONS LAB-I	
Course Code: SEC-111P	Title:FUNDAMENTALS OF COMPUTER OPERATIONS LAB-I	
Course Objectives: The student will get knowledge about :- <ol style="list-style-type: none"> 1) Basic DOS Commands and customization of display. 2) Formatting of text in word processing. 3) Various elements of Spread Sheet. 4) Creating Power point Presentation. 		
Nature of Paper: SEC		
Minimum Passing Marks/Credits:		
L:0 T:0 P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Basis DOS commands : Internal and External Changing system date and time, Changing display property, Changing mouse properties,	02
II	Word Processing Basics: Opening and closing Documents, Save and Save as, Page Setup, Document Creation, Editing Text, Cut, Copy and Paste, Font and Size selection, Alignment of Text, Paragraph Indenting, Changing case, Draw Table, Changing cell width and height, Alignment of Text in cell, Delete / Insertion of row and column	03
III	Elements of Electronic Spread Sheet: Opening of Spread Sheet, Addressing of Cells, Printing of Spread Sheet, Saving Workbooks, Entering Text, Numbers and Dates, Creating Text, Number and Date Series, Editing Worksheet Data, Inserting and Deleting Rows, Column, Changing Cell Height and Width, Using Formulas, Function, Formatting of content	05
IV	Using PowerPoint: Opening A PowerPoint Presentation,, Creating a Presentation Using a Template, Creating a Blank Presentation, Entering and Editing Text, Inserting And Deleting Slides in a Presentation, Inserting Word Table or An Excel Worksheet, Adding Clip Art Pictures, Inserting Other Objects, Resizing and Scaling an Object, Viewing A Presentation, Choosing a Set Up for Presentation, Printing Slides And Handouts, Running a Slide Show, Transition and Slide Timings, Automating a Slide Show	05
Reference / Text Books: NA		

If the course is available as Generic Elective then the students of following departments may opt it.
 NA

Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	0
2) Presentations /Seminar	05
3) Assignments	05
4) Research Project Report	0
Seminar On Research Project Report	0
5) ESE	15
Total:	25
Prerequisites for the course:	
<p>Course Learning Outcomes: By the end of this course student would be able to:- CO1- Use basic DOS commands and customize display settings efficiently. CO2- Generate text effectively in word processing. CO3- Understand and utilize spreadsheet elements. CO4- Create engaging PowerPoint presentations. CO5- Apply advanced formatting techniques in word processing. CO6- Demonstrate proficiency in creating dynamic spreadsheets.</p>	

IIMTU-NEP IMPLEMENTATION
Year-1st / Semester-1st

Programme: Certificate / Diploma		Year:1 st	
Class:		Semester:1 st	
Credits Practical:	Subject: LARDER LAB-I		
Course Code: NBHM-114 AP	Title: LARDER LAB-I		
Course Objectives: The student will get knowledge about :- 1) How to prepare various hors d'oeuvres 2) How to prepare various salads			
Nature of Paper: DSE			
Minimum Passing Marks/Credits: 40% Marks / 1 Credit			
L:0 T:0 P: 2 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents	No. of Lectures Allotted	
I	Preparation of various simple and compound Hors d'oeuvres: Simple Salads - 5 varieties	05	
II	Compound Salads Fruit based - 2 varieties Meat based - 2 varieties Vegetables based - 2 varieties Preparation of salad dressings - 3 varieties	10	
Reference / Text Books: NA			
If the course is available as Generic Elective then the students of following departments may opt it. NA			
Evaluation/Assessment Methodology			
			Max. Marks
1) Class tasks/ Sessional Examination		5	
2) Presentations /Seminar		0	
3)Assignments		5	
4)Research Project Report		0	
Seminar On Research Project Report		0	
5) ESE		15	
Total:		25	
Prerequisites for the course:			

Course Learning Outcomes:

By the end of this course student would be able to:-

- CO1- Prepare creative Hors d'oeuvres with skillful presentation.
- CO2- Construct the art of making diverse salads, including simple and compound varieties.
- CO3- Create visually appealing and flavorful fruit-based salads.
- CO4- Prepare satisfying meat-based salads with complementary ingredients.
- CO5- Integrate nutritious and vibrant vegetable-based salads.
- CO6- Develop proficiency in making a variety of salad dressings.

Format-3

IIMTU-NEP IMPLEMENTATION
Year-1st / Semester-1st

Programme: Certificate / Diploma		Year:1 st
Class:		Semester:1 st
Credits Practical:	Subject: FOOD & BEVERAGE SERVICE–II LAB	
Course Code: NBHM-114 BP	Title: FOOD & BEVERAGE SERVICE–II LAB	
Course Objectives: The student will get knowledge about :- 1) How to serve various special dishes 2) How to serve various type of breakfasts 3) How to arrange small parties and banquets		
Nature of Paper: DSE		
Minimum Passing Marks/Credits: 40 % Marks / 1 Credit		
L:0 T:0 P: 2 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Service and accompaniments of special dishes smoked salmon, caviar, asparagus, grape fruit, artichoke, melon, cheese, fresh fruits.	5
II	Service of breakfast English, Continental and Indian. (for Restaurant Room Service) Service of hot beverages Tea, Coffee & Coco. Pantry and Still room operation	05
III	Layout and service of small tea parties and buffets. Laying and service of banquets.	05
Reference / Text Books: NA		
If the course is available as Generic Elective then the students of following departments may opt it. NA		
Evaluation/Assessment Methodology		

	Max. Marks
1) Class tasks/ Sessional Examination	5
2) Presentations /Seminar	0
3)Assignments	5
4)Research Project Report	0
Seminar On Research Project Report	0
5) ESE	15
Total:	25

Prerequisites for the course:
<p>Course Learning Outcomes: By the end of this course student would be able to:- CO1- Invent special dishes with precision and elegance. CO2- Apply the art of serving diverse breakfast options. CO3- Generate and execute small parties and banquets seamlessly. CO4- Operate exceptional customer service during special dish service, breakfasts, and events. CO5- Illustrate food safety and hygiene during service. CO6- Apply effective teamwork and communication for smooth service delivery.</p>

IIMTU-NEP IMPLEMENTATION
Year : Ist / Semester: 1st

Programme: UG		Year: Ist
Class:		Semester: 1st
Credits Practical: 1	Subject: FUNDAMENTALS OF FRONT OFFICE OPERATIONS LAB	
Course Code: NBHM-114CP	Title: FUNDAMENTALS OF FRONT OFFICE OPERATIONS LAB	
Course Objectives: The student will get knowledge about :- 1. SOP for left luggage. 2. Process and working of cashier desk. 3. Working of bell desk.		
Nature of Paper: DSE		
Minimum Passing Marks/Credits:		
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Know about Various provisions adjacent to front desk. Concierge, Bell Desk ,Cashier desk, Left Luggage Appraisal of Front Office equipment and furniture Rack, Front desk counter & bell desk, Filling up of various Performa, Welcoming of guest, Telephone handling	10
II	Role play: Reservation , Arrivals , Luggage handling ,Message and mail handling , Paging	05
Reference / Text Books:		
<ul style="list-style-type: none"> • Hotel Front Office Management – James.A. Bardi • Front Office Management – S.K. Bhatnagar 		
If the course is available as Generic Elective then the students of following departments may opt it.		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		05
2) Presentations /Seminar		0
3)Assignments		05
4)Research Project Report		0
Seminar On Research Project Report		0
5) ESE		15
Total:		25

Prerequisites for the course:

Course Learning Outcomes:

By the end of this course student would be able to:-

CO1: Understand and manage provisions adjacent to the front desk.

CO2- Appraise front office equipment and furniture.

CO3- Apply front office essentials effectively.

CO4- Use a welcoming experience to guests.

CO5- Set-up telephone handling skills.

CO6- Develop practical skills through role-playing exercises.

IIMTU-NEP IMPLEMENTATION
Year- 1st / Semester- 2nd

Programme: Certificate / Diploma / UG		Year: 1 st
Class:		Semester: 2 nd
Credits Theory: 4	Subject: FOOD PRODUCTION	
Course Code: NBHM- 121	Title: FOOD PRODUCTION	
<p>Course Objective:- The Student will get knowledge about:</p> <ol style="list-style-type: none"> 1. Classification of soup and their garnishes, Basic sauces and gravies. 2. The various commodities required for food production, their market forms, selection, storage and use. 3. The fundamentals of menu planning & standard recipes 4. The basic culinary skills 5. Blending of spices, Different masalas used in Indian cookery. 		
Nature of Paper: CORE		
Minimum Passing Marks/Credits: 40% Marks/ 2 credit		
<p>L: 4 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)</p>		
Unit	Contents	No. of Lectures Allotted
I	<p>SOUPS A. Basic recipes other than consommé with menu examples - Broths, Bouillon, Puree, Cream, Veloute, Chowder, Bisque etc Garnishes and accompaniments, International soups</p> <p>SAUCES & GRAVIES A. Difference between sauce and gravy, Derivatives of mother sauces, Contemporary & Proprietary</p> <p>RICE, CEREALS & PULSES A. Introduction, Classification and identification ,Cooking of rice, cereals and pulses, Varieties of rice and other cereals</p>	10
II	<p>MENU PLANNING & RECIPE FORMULATION: Menu Planning: Factors affecting menu planning. Standard Recipes: Definition, Format, writing , Costing.</p> <p>PRINCIPLES OF MENU PLANNING: A. Recipe development and conversion</p>	10
III	BASIC COMMODITIES:	

	<p>i) Milk -Introduction A. Processing of Milk, Pasteurisation –Homogenisation, Types of Milk – Skimmed and Condensed, Nutritive Value ii) Cream -Introduction, Processing of Cream, Types of Cream iii) Cheese – Introduction, Processing of Cheese A. Types of Cheese, Classification of Cheese, Curing of Cheese, Uses of Cheese iv) Butter –Introduction, Processing of Butter, Types of Butter KITCHEN ORGANIZATION AND LAYOUT General layout of the kitchen in various organisations.</p>	15
IV	<p>BASIC INDIAN COOKERY i) CONDIMENTS & SPICES A. Introduction to Indian food, Spices used in Indian cookery B. Role of spices in Indian cookery, Indian equivalent of spices (names) ii) MASALAS A. Blending of spices, Different masalas used in Indian cookery B. Wet masalas, Dry masalas, Composition of different masalas Varieties of masalas available in regional areas, Special masala blends</p>	10

REFERENCE BOOKS:

Books recommended:-

K.Arora & K.N.Gupta – Theory of cookery

If the course is available as Generic Elective then the students of following departments may opt it.

Evaluation/Assessment Methodology

	Max. Marks
1) Class tasks/ Sessional Examination	15
2) Presentations /Seminar	0
3)Assignments	10
4)Research Project Report	0
Seminar On Research Project Report	75
5) ESE	75
Total:	100

Prerequisites for the course:

Course Learning Outcome

CO1. Classify soups and garnish them appropriately.

CO2- Identify, select, store, and utilize various commodities used in food production.

CO3- Analyze menus and create standard recipes.

CO4- Understand kitchen layout in different organizations.

CO5- Create spices and use different masalas in Indian cookery

CO6- Prepare basic sauces and gravies.

IIMTU-NEP IMPLEMENTATION
Year- 1ST/ Semester- 2ND

Programme: Certificate / Diploma / UG		Year: 1 ST
Class:		Semester: 2 ND
Credits Theory: 4	Subject: FOOD& BEVERAGE SERVICE	
Course Code: NBHM-122	Title: FOOD& BEVERAGE SERVICE	
Course Objectives: The Student will get knowledge about: 1. Understand various types of restaurant services. 2. Understand type of meal and menu. 3. Develop knowledge of the restaurant control system. 4. Understand the processing manufacturing and service of cigar and cigarettes. 5. Understand about the sequence of French Classical menu.		
Nature of Paper:		
Minimum Passing Marks/Credits: 40% Marks / 2 credit		
L: 4 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	MEALS & MENU PLANNING: Origin of Menu, Objectives of Menu Planning Types of Menu, Types of Meals, Early Morning Tea, Breakfast (English, American Continental, Indian), Brunch, Lunch, Afternoon/High Tea Dinner, Supper	10
II	CONTROL SYSTEM KOT/Bill Control System (Manual) Triplicate Checking System, Duplicate Checking System, Single Order Sheet, Quick Service Menu & Customer Bill Making bill, Cash handling equipment Record keeping (Restaurant Cashier)	10
III	COURSES OF FRENCH CLASSICAL MENU Sequence, Examples from each course ,Cover of each course Accompaniments, French Names of dishes	10
	I PREPARATION FOR SERVICE Organising Mise-en-scene Organising Mise en place	10

IV	TYPES OF FOOD SERVICE Silver service, Pre-plated service, Cafeteria service Room service, Buffet service Gueridon service Lounge service)	
V	TOBACCO History, Processing for cigarettes, pipe tobacco & cigars Cigarettes – Types and Brand names Pipe Tobacco – Types and Brand names Cigars – shapes, sizes, colours and Brand names Care and Storage of cigarettes & cigars	
REFERENCE BOOKS: 1. Mastering restaurant service-H.L.craschnell and G>Nobis 2. Food and beverage training manual-Sudhir Andrews		
If the course is available as Generic Elective then the students of following departments may opt it.		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		15
2) Presentations /Seminar		
3)Assignments		10
4)Research Project Report Seminar On Research Project Report		
5) ESE		75
		100
Prerequisites for the course:		
Course Learning Outcomes: At the end of course the student will have the knowledge about:- CO1: Understand various types of restaurant services. CO2- Identify different types of meals and menus. CO3- Review knowledge of restaurant control systems. CO4- Understand the processing and service of cigars and cigarettes. CO5- Understand the sequence of a French Classical menu CO6- Develop practical skills in executing a French Classical menu.		

IIMTU-NEP IMPLEMENTATION
Year- 1st / Semester- 2nd

Programme: Certificate / Diploma / UG Class:		Year: 1 st Semester: 2 nd
Credits Theory: 4	Subject: ACCOMMODATION OPERATION	
Course Code: NBHM-123	Title: ACCOMMODATION OPERATION	
Course Objectives: The students will get knowledge about:- 1. The public area cleaning task. 2. Handling Keys. 3. Learn about inspection of guest room. 4. Various Supervisory works. 5. Handling Various types pests control		
Nature of Paper: CORE		
Minimum Passing Marks/Credits: 40% Marks / 2 credit		
L: 2 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	ROOM LAYOUT AND GUEST SUPPLIES Standard rooms, VIP ROOMS, Guest's special requests Supervision in Housekeeping: Role of supervisor, Guest room inspection , Handling Guest complaints	08
II	AREA CLEANING Guest rooms Front-of-the-house Areas ,Back-of-the house Areas Work routine and associated problems e.g. high traffic areas, Façade cleaning etc. KEYS Types of keys, Computerised key cards, Key control	10
III	ROUTINE SYSTEMS AND RECORDS OF HOUSE KEEPING DEPARTMENT Reporting Staff placement Room Occupancy Report, Guest Room Inspection Entering Checklists, Floor Register, Work Orders, Log Sheet. Lost and Found Register and Enquiry File, Maid's Report and Housekeeper's Report, Handover Records, Guest's Special Requests Register, Record of Special Cleaning, Call Register, VIP Lists	06

IV	TYPES OF BEDS AND MATTRESSES PEST CONTROL Areas of infestation Preventive measures and Control measure	06
REFERENCE BOOKS: Sudhir Andrews: Hotel Housekeeping Joan C. Branson: Hotel, Hostel & Hospital Housekeeping Georgira Tucker: The Professional Housekeeper Rose Mary & Heinemann: Housekeeping Management for Hotels Devid Allen, Hutchinson: Accommodation & Cleaning Services		
If the course is available as Generic Elective then the students of following departments may opt it.		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		10
2) Presentations /Seminar		
3)Assignments		05
4)Research Project Report		
Seminar On Research Project Report		
5) ESE		35
Total:		50
Prerequisites for the course:		
Course Learning Outcomes: CO1: Demonstrate mastery of skills and techniques for efficient public area cleaning. CO2- Demonstration proficiency in conducting thorough inspections of guest rooms. CO3- Develop competence in various supervisory responsibilities in a hospitality setting. CO4- Build knowledge of effective methods for handling and controlling pests. CO5- Develop proficiency in handling keys securely and responsibly. CO6- Demonstrate professionalism and commitment to maintaining high cleanliness standards.		

IIMTU-NEP IMPLEMENTATION
Year 1st/ Semester 2nd

Programme: Certificate / Diploma / UG		Year: 1 st
Class:		Semester: 2 nd
Credits Theory: 2 Practical: 0	Subject: ENVIRONMENT & ECOLOGY	
Course Code: NBHM-124	Title: ENVIRONMENT & ECOLOGY	
Course Objectives:		
<ol style="list-style-type: none"> 1. To know about the greenery of environment. 2. Understand about Aquatic ecosystems (ponds, streams, lakes, rivers, oceans, estuaries) 3. Get Knowledge for Renewable and non-renewable energy sources, use of alternate energy sources. 4. Give acknowledgement for Biodiversity and Conservation. 5. Environmental Pollution like water, soil ,air pollution. 		
Nature of Paper: CORE		
Minimum Passing Marks/Credits: 40% Marks /2		
L: 2 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Introduction to environmental studies Multidisciplinary nature of environmental studies; components of environment – atmosphere, hydrosphere, lithosphere and biosphere. • Scope and importance; Concept of sustainability and sustainable development	10
II	Ecosystems What is an ecosystem? Structure and function of ecosystem; Energy flow in an ecosystem: food chain, food web and ecological succession. Case studies of the following ecosystems: a) Forest ecosystem b) Grassland ecosystem c) Desert ecosystem d) Aquatic ecosystems (ponds, streams, lakes, rivers, oceans, estuaries)	04
III	Natural Resources: Renewable and Non-renewable Resources Land Resources and land use change; Land degradation, soil erosion and desertification. • Deforestation: Causes and impacts due to mining, dam building on environment, forests, biodiversity and tribal populations. • Water: Use and over-exploitation of surface and ground water, floods, droughts, conflicts over water (international & inter-state). • Heating of earth and circulation of air; air mass formation and precipitation. • Energy resources: Renewable and non-renewable energy sources, use of	10

	alternate energy sources, growing energy needs, case studies.	
IV	<p>Biodiversity and Conservation Levels of biological diversity :genetic, species and ecosystem diversity; Biogeography zones of India; Biodiversity patterns and global biodiversity hot spots</p> <ul style="list-style-type: none"> • India as a mega-biodiversity nation; Endangered and endemic species of India • Threats to biodiversity: habitat loss, poaching of wildlife, man-wildlife conflicts, biological invasions; Conservation of biodiversity: In-situ and Ex-situ conservation of biodiversity. • Ecosystem and biodiversity services: Ecological, economic, social, ethical, aesthetic and Informational value. 	06
V	<p>Environmental Pollution Environmental pollution : types, causes, effects and controls; Air, water, soil, chemical and noise pollution</p> <ul style="list-style-type: none"> • Nuclear hazards and human health risks • Solid waste management: Control measures of urban and industrial waste.. • Pollution case studies 	

Reference / Text Books:

Hotel Management and Operations –

Michael J. O'Fallon, Denney G. Rutherford

Evaluation/Assessment Methodology

	Max. Marks
1) Class tasks/ Sessional Examination	15
2) Presentations /Seminar	
3)Assignments	10
4)Research Project Report Seminar On Research Project Report	
5) ESE	75
Total:	100

Prerequisites for the course:

Course Learning Outcomes:

By end of this semester students able to know about:-

CO1: Understand the importance of environmental greenery and its impact on biodiversity and human well-being

CO2- Classify various aquatic ecosystems and their conservation challenges.

CO3- Discuss renewable and non-renewable energy sources and the use of alternate energy.

CO4- Develop an awareness of biodiversity and conservation practices.

CO5- To express the causes and effects of environmental pollution and preventive measures.

CO6- Apply critical thinking skills to analyze environmental issues and propose sustainable solutions.

IIMTU-NEP IMPLEMENTATION
Year1st / Semester 2nd

Programme: Certificate/Diploma Class:		Year:1 st Semester:2 nd
Credits Theory:2 Practical:		Subject: Larder-II
Course Code: NBHM-125A		Title: Larder-II
Course Objectives: The Student will get knowledge about: 1. Classification of fish, cleaning and preparation. 2. Beef, Lamb, Mutton and Pork. 3. Classification of poultry and game. 4. Cold buffet, sandwiches and canapé.		
Nature of Paper: DSE		
Minimum Passing Marks/Credits: 40% / 1		
L:2 T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Fish classification, scaling, cleaning, preparation, basic cuts and its uses and storage	10
II	Butchery Cuts of beef, lamb, mutton and pork, its uses and weights	08
III	Poultry and Game: Poultry Classification, preparation, dressing and cuts with its uses. Game Furred game and feathered game, preparation cuts with its uses.	02
IV	Assembling of cold buffets, sandwiches and canapés. Proper storage of leftovers	10
Reference / Text Books: 1. Hotel Front Office Management – James. A .Bardi 2. Front Office Management – S.K Bhatnagar		
If the course is available as Generic Elective then the students of following departments may opt it.		

Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	
2) Presentations /Seminar	05
3) Assignments	10
4) Research Project Report Seminar On Research Project Report	
5) ESE	35
Total:	50
Prerequisites for the course:	
<p>Course Learning Outcomes: By the end of this course student should be able to: CO1: Classify and prepare fish effectively. CO2- Understand the characteristics of beef, lamb, mutton, and pork. CO3- Identify and classify poultry and game. CO4- To preparation of cold buffet, sandwiches, and canapés. CO5- Apply proper food safety and hygiene practices. CO6- Create skillfully prepared dishes using fish, meat, poultry, and game.</p>	

IIMTU-NEP IMPLEMENTATION
Year 1st/ Semester 2nd

Programme: Certificate / Diploma		Year: 1 st
Class:		Semester: 2 nd
Credits Theory: 2 Practical: 2	Subject: F&B SERVICE–II	
Course Code: NBHM-125B	Title: F&B SERVICE–II	
Course Objectives: The Student will get knowledge about: 1. Staff organization and coordination within and outside the department and various silver polishing methods 2. Various spirits 3. Function and significance of Pantry, still room and KST 4. Liqueur and Various cocktails.		
Nature of Paper: DSE		
Minimum Passing Marks/Credits: 40% Marks		
L: 2 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Staff organization of F&B Deptt, and inter & intra departmental coordination. Silver polishing methods (a) Polivit method, (b) Plate powder, (c) Burnishing method	05
II	Spirit – Whiskey, rum, brandy, gin, vodka, and their famous brands.	05
III	Significance of pantry & still room in F&B operation, Functions of the pantry, and sections of the pantry. Kitchen stewarding. Board specifications of light and heavy-duty equipment, Restaurant, Pantry, and Still room equipment	10
IV	Liqueurs: Different types with their predominant flavorings and famous ten brands. Cocktails – Classification, rules of making cocktail and recipe of 50 cocktails.	10
Reference / Text Books: 1. Hotel Front Office Management – James. A .Bardi 2. Front Office Management – S.K Bhatnagar		

If the course is available as Generic Elective then the students of following departments may opt it.

1. NIL
2. NIL
3. NIL

Evaluation/Assessment Methodology

Max. Marks

1) Class tasks/ Sessional Examination	05
2) Presentations /Seminar	
3) Assignments	10
4) Research Project Report Seminar On Research Project Report	
5) ESE	35
Total:	50

Prerequisites for the course: NIL

Course Learning Outcomes: By the end of this course student would be able to:-

- CO1: Invent and coordinate staff effectively, both within and outside the department, while learning various silver polishing methods
- CO2- Develop knowledge of different spirits and their applications in the hospitality industry.
- CO3- Understand the function and importance of the Pantry, Still Room, and KST departments
- CO4- Discuss about liqueurs and various cocktail preparations.
- CO5- Develop skills in managing pantry, still room, and kitchen stewarding tasks.
- CO6- Apply knowledge and skills to deliver exceptional food and beverage experiences.

IIMTU-NEP IMPLEMENTATION
Year- 1st / Semester- 2nd

Programme : UG		Year:1 st
Class:		Semester: 2 nd
Credits Theory:	Subject: Front Office	
Course Code: NBHM 125C	Title: Front Office	
Course Objectives: The Student will get knowledge about: 1. Reservation, its types, importance and other aspects. 2. Various Room selling Techniques. 3. Room Tariff Fixation. 4. Message and Mail Handling.		
Nature of Paper: DSE-2		
Minimum Passing Marks/Credits: 40% Marks / 2 credit		
L: 2 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	TARIFF STRUCTURE Basis of charging Plans, competition, customer's profile, standards of service & amenities, Hubbart formula Different types of tariffs, Rack Rate Discounted Rates for Corporate, Airlines, Groups & Travel Agents	02
II	RESERVATIONS Importance of reservation, Modes of reservation Channels and sources (FITs, Travel Agents, Airlines, GITs) Types of reservations (Tentative, confirmed, guaranteed etc.) Systems (non automatic, semi-automatic fully automatic) Cancellation, Amendments, Overbooking	15
III	ROOM SELLING TECHNIQUES Up selling, Discounts FRONT OFFICE AND GUEST HANDLING Introduction to guest cycle, Pre arrival, Arrival During guest stay, Departure After departure FRONT OFFICE CO-ORDINATION	03

	With other departments of hotel	
IV	ARRIVALS Preparing for guest arrivals at Reservation and Front Office Receiving of guests Pre-registration Registration (non automatic, semi-automatic and automatic) Relevant records for FITs, Groups, Air crews & VIPs DURING THE STAY ACTIVITIES Information services Message and Mail Handling Key Handling, Room selling technique Hospitality desk, Complaints handling, Guest handling, Guest history	10
REFERENCE BOOKS: 1. Hotel Front Office Management – James. A .Bardi 2. Front Office Management – S.K Bhatnagar		
If the course is available as Generic Elective then the students of following departments may opt it.		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		10
2) Presentations /Seminar		
3)Assignments		05
4)Research Project Report Seminar On Research Project Report		
5) ESE		35
Total:		50
Prerequisites for the course:		
Course Learning Outcomes: CO1- Understand reservation types, importance, and effective management. CO2- Review room selling techniques to maximize occupancy and revenue. CO3- Analyze knowledge of room tariff fixation strategies CO4- Develop skills in message and mail handling for efficient communication. CO5- Apply reservation systems and software effectively. CO6- Apply knowledge and skills to enhance guest experiences and contribute to the success of a hospitality establishment.		

IIMTU-NEP IMPLEMENTATION
Year:1ST / Semester : 2nd

Programme: Certificate / Diploma / UG		Year-1 ST
Class:		Semester:1st
Credits:-02 Theory: Practical: Nil	SUBJECT:- FUNDAMENTALS OF DIGITAL MARKETING	
Course Code: SEC-122	Title: FUNDAMENTALS OF DIGITAL MARKETING	
Course Objectives: The Student will get knowledge about:- 1. E-business, e tour operators and e-tourism. 2. Digital Marketing and its framework 3. Basic concept of internet and intro of SMM 4. Various tools used for internet marketing		
Nature of Paper: SEC		
Minimum Passing Marks/Credits:40% Marks / 1 Cr		
L:02 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	e-Tourism Introduction, concepts, evolution; e-tourism- demand and supply; Brief outline of e-tour operators/e-travel agencies, airlines, e-hospitality	05
II	Digital marketing Introduction, concept, advantages, methods; Digital Marketing vs Traditional Marketing; Digital Marketing platforms; Digital marketing framework; The consumers of digital marketing.	05
III	Social media marketing Introduction to SMM - SMM Vs. SMO; Benefits of using SMM; Facebook Marketing; Facebook Advertising. Web analytics What is Analytics? Importance of Analytics for Business; Popular Analytics Software's; Key Performance Metrics [KPI] in Analytics; Introduction to Google Analytics	05
IV	Search engine optimization, Basics of search marketing: Keyword Research and Competition; organic & paid search results; Overview of Google Ad Words; Keyword research and analysis; Tracking the success of SEM; Search Engine Optimization techniques; On-page & Off-page optimization.	10
Reference / Text Books: 1. Internet Marketing (2011), Mary Lou Roberts, Cengage Learning , New Delhi, ISBN81-315-0788		

2. Search Engine Marketing, Inc.: Driving Search Traffic to Your Company's Web Site (2008), Mike Moran, Bill Hunt, Pearson Education.

If the course is available as a Generic Elective then the students of the following departments may opt it. :- NIL

Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	02
3)Assignments	03
4)Research Project Report Seminar On Research Project Report	
5) ESE	35
Total:	50

Prerequisites for the course:

Course Learning Outcomes:
 At the end of the course, the student will be able to:-
 CO1 Evaluate the importance of e-business and e-tourism.
 CO2 Understand the basics concepts of the internet, e-business, and m-business.
 CO3 Understand tools for the marketing of tourism products through the internet/ website.
 CO4- Analyse Search engine optimization and its working.
 CO5 Apply web analytic and its usage in business.
 CO6-Compare On-page & Off-page optimization.

**IIMTU-NEP IMPLEMENTATION
Year- 1st / Semester- 2nd**

Programme: Certificate / Diploma / UG		Year:1 Semester: 2	
Class:			
Credits Theory:	Subject: French		
Course Code: NHU-122	Title: French		
Course Objectives: The students will get knowledge about:- <ol style="list-style-type: none"> 1. Letter, Numbers, Months and Weeks in French 2. Knowledge of verbs and how to make sentences 3. How to converse in French 			
Nature of Paper: AECC-2			
Minimum Passing Marks/Credits: 40% Marks / credit			
L: 2 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents	No. of Lectures Allotted	
I	French Pronunciation, The Alphabets, The Accent, The Article, Days of the Week, Months of the Year, Numbers, Color, Country and Nationality, Professions. Noun, Pronoun, Adjectives, Relations, How to Tell the Time, simple prepositions.	02	
II	Verb: First group of verbs, 2nd group, 3rd group, Reflexive verb, possessive adjectives, interrogative and demonstrative adjectives, negative and interrogative sentences, Conjunction, Name of fruits and vegetables, interrogative adverbs. Conversation General Conversation, Classroom Conversation, Hotel Staff and guest conversation-Reception and Restaurant Conversation. ENGLISH AND ENGLISH-FRENCH MINI Vocabulary.	15	
REFERENCE BOOKS: <ol style="list-style-type: none"> 1. French for Hotel Management & Tourism Industry:-S.Bhattacharya (2007) 2. Apprenons le francais part1,2,3.- Saraswati house pvt ltd. 			
If the course is available as Generic Elective then the students of following departments may opt it.			

Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	15
2) Presentations /Seminar	
3) Assignments	10
4) Research Project Report Seminar On Research Project Report	
5) ESE	75
Total:	100
Prerequisites for the course:	
<p>Course Learning Outcomes:</p> <p>CO1-Students will be able to accurately identify and write letters of the French alphabet.</p> <p>CO2-Students will be able to identify and conjugate regular and irregular verbs in different tenses.</p> <p>CO3-Students will be able to construct sentences using different types of clauses and phrases.</p> <p>CO4-Students will be able to use context clues and apply word formation strategies to expand their vocabulary.</p> <p>CO5-Students will develop the ability to participate in conversations and discussions using appropriate vocabulary and grammar.</p> <p>CO6- Students will develop an appreciation for the diversity and richness of French-speaking cultures.</p>	

IIMTU-NEP IMPLEMENTATION

Year : Ist / Semester : 2nd

Programme: Certificate / Diploma / UG		Year: 1st	
Class:		Semester: 2 nd	
Credits:-NC Theory: NC	INDUSTRIAL VISIT/SEMINAR/PRESENTATION ON THE REPORT		
Course Code: NECC-121	INDUSTRIAL VISIT/SEMINAR/PRESENTATION ON THE REPORT		
Course Objectives:			
<ol style="list-style-type: none"> To have an idea about the actual working of the organization. Glimpse of actual operations & facilities in the Hospitality Industry 			
Nature of Paper: NECC			
Minimum Passing Marks/Credits:			
L:02 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents	No. of Lectures Allotted	
I	Students have to give a presentation on their observations during their industrial visits.		
Reference / Text Books:			
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL			
Evaluation/Assessment Methodology			
			Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3)Assignments 4)Research Project Report Seminar On Research Project Report 5) ESE			25
Total:			25
Prerequisites for the course:			
Course Learning Outcomes:			
1. STUDENTS HAVE TO GIVE A PRESENTATION ON THEIR OBSERVATIONS DURING THEIR INDUSTRIAL VISITS.			

IIMTU-NEP IMPLEMENTATION

Year : Ist / Semester : 2nd

Programme: Certificate / Diploma / UG		Year: 1st
Class:		Semester: 2nd
Credits:-NC Theory: NC	UNIVERSITY SOCIAL RESPONSIBILITIES –COMMUNITY OUTREACH	
Course Code: NECC-122	UNIVERSITY SOCIAL RESPONSIBILITIES –COMMUNITY OUTREACH	
<p>Course Objectives:</p> <ol style="list-style-type: none"> To inculcate a sense of responsibility towards the society. To develop a sense of responsibilities towards community outreach. 		
Nature of Paper: NECC		
Minimum Passing Marks/Credits:		
L:02 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	This activity is an essential part of the curriculum which believes that when we are taking from the society then it is our moral duty to give something back to the society. It also develops habit of helping others in the students.	
Reference / Text Books: NA		
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESE		25
Total:		25
Prerequisites for the course:		
Course Learning Outcomes: This Activity Is An Essential Part Of The Curriculum Which Believes That When We Are Taking From The Society Then It Is Our Moral Duty To Give Something Back To The Society. It Also Develops Habit Of Helping Others In The Students.		

Format-3

IIMTU-NEP IMPLEMENTATION
Year : Ist / Semester – 2nd

Programme: Certificate		Year: 1st
Class:		Semester: 2nd
Credits:-NC Theory: NC	SANSKRIT / SPIRITUAL	
Course Code: MV-122	SANSKRIT / SPIRITUAL	
Course Objectives: 1. To develop moral values & the values of “Karma” in Life		
Nature of Paper: MV		
Minimum Passing Marks/Credits:		
L:02 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Students Are Taught The Basics Of Sanskrit / Spiritual Teaching From Bhagwat Geeta. The Main Motive Of This Course Is To Develop Moral Values In Students.	
Reference / Text Books: NA		
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESE		25
Total:		25
Prerequisites for the course:		
Course Learning Outcomes: Students Are Taught The Basics Of Sanskrit / Spiritual Teaching From Bhagwat Geeta. The Main Motive Of This Course Is To Develop Moral Values In Students.		

IIMTU-NEP IMPLEMENTATION
Year : I / Semester : 2nd

Programme: Certificate / Diploma / UG		Year: 1st
Class:		Semester: 2nd
Credits:-NC Theory: NC	SPORTS	
Course Code: SPT-121	SPORTS	
Course Objectives:		
1. Identify and understand the factors that shape sport in a culture. 2. Explain how sport mirrors society. 3. Analyze why sport is a business and how it is a catalysts for growth		
Nature of Paper: NECC		
Minimum Passing Marks/Credits:		
L:02 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Students Are Encouraged To Play Various Games Of Their Choice Whether Indoor Or Outdoor. Like ; Carrom, Chess, Table Tennis, Football,Basketball Etc.	
Reference / Text Books: NA		
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3)Assignments 4)Research Project Report Seminar On Research Project Report 5) ESE		25
Total:		25
Prerequisites for the course:		
Course Learning Outcomes:		
1. Identify and understand the factors that shape sport in a culture. 2. Explain how sport mirrors society. 3. Analyze why sport is a business and how it is a catalysts for growth		

IMTU-NEP IMPLEMENTATION
Year- 1st / Semester- 2nd

Programme: Certificate / Diploma / UG		Year: 1 st	
Class: Hotel Management		Semester: 2 nd	
Credits Theory:	Subject: FOOD PRODUCTION-LAB		
Course Code: NBHM-121P	Title: FOOD PRODUCTION-LAB		
Course Objectives:			
1. Various types of Soup Preparation			
2. Various types of Salad Preparation			
3. Preparation of various pastries.			
4. Preparation of various sweet.			
5. Various types of Chicken Preparation			
Nature of Paper: DSE			
Minimum Passing Marks/Credits: 40% Marks / 2 credit			
L: 2			
T: 0			
P: 0 (In Hours/Week)			
Theory - 1 Hr. = 1 Credit			
Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents	No. of Lectures Allotted	
I	Salads & soups- Waldorf salad, Fruit salad, Russian salad, Cream (Spinach, Vegetable, Tomato), Puree (Lentil, Peas Carrot), International soups	40	
II	Chicken and Fish Preparations- Roast chicken, grilled chicken, Fish Preparations Simple potato preparations- Basic potato dishes Vegetable preparations- Basic vegetable dishes Indian cookery- Rice dishes, Breads, Main course, Basic Vegetables, Paneer Preparations		
III	PASTRY: Demonstration and Preparation of dishes using varieties of Pastry ,Short Crust – Jam tarts, Turnovers Laminated –Danish Pastry, Puff paste. Choux Paste – Éclairs, Profiteroles INDIAN SWEETS Simple ones such as gajjar halwa, kheer		

REFERENCE BOOKS: K.Arora & K.N.Gupta – Theory of cookery Philip Thangam- Modern cookery for teaching & The trade.	
If the course is available as Generic Elective then the students of following departments may opt it.	
Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	
3)Assignments	05
4)Research Project Report Seminar On Research Project Report	
5) ESE	35
Total:	50
Prerequisites for the course:	
Course Learning Outcomes: By the end of this course student should be able to: CO1. Students will learn to prepare a variety of soups, including clear soups, creamy soups, and vegetable-based soups. CO2- Students will understand various salad dressings and their appropriate pairings with different salad types. CO3- Students will understand the art of making flaky pastry dough, including puff pastry and short crust pastry. CO4- Students will develop an understanding of flavor pairing and experimentation in dessert recipes CO5- Students will develop the skills to cook chicken using methods such as roasting, grilling, sautéing, and braising. CO6- Students will integrate to substitute ingredients in recipes while maintaining the integrity of the dish.	

IIMTU-NEP IMPLEMENTATION
Year- 1st / Semester- 2nd

Programme: Certificate / Diploma / UG		Year: 1 st	
Class:		Semester: 2 nd	
Credits Theory:		Subject: FOOD AND BEVERAGE SERVICE LAB	
Course Code: NBHM-122P		Title: FOOD AND BEVERAGE SERVICE LAB	
Course Objectives: The student will get knowledge about 1. Table layout for various types of breakfasts. 2. Opening and Closing procedures of a restaurant. 3. Handling guest complaints. 4. Service of various Meals			
Nature of Paper: CORE			
Minimum Passing Marks/Credits: 40% Marks / credit			
L: 2 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents	No. of Lectures Allotted	
I	TABLE LAY-UP & SERVICE Task-01: A La Carte Cover Task-02: Table d' Hote Cover Task-03: English Breakfast Cover Task-04: American Breakfast Cover Task-05: Continental Breakfast Cover Task-06: Indian Breakfast Cover Task-07: Afternoon Tea Cover Task-08: High Tea Cover TRAY/TROLLEY SET-UP & SERVICE Task-01: Room Service Tray Setup Task-02: Room Service Trolley Setup	2	
II	PREPARATION FOR SERVICE (RESTAURANT) Organizing Mise-en-scene , Organizing Mise-en-Place Opening, Operating & Closing duties	3	
III	PROCEDURE FOR SERVICE OF A MEAL Task-01: Taking Guest Reservations Task-02: Receiving & Seating of Guests	2	

	Task-03: Order taking & Recording Task-04: Order processing (passing orders to the kitchen Task-05: Sequence of service Task-06: Presentation & Enchasing the Bill Task-07: Presenting & collecting Guest comment cards Task-08: Seeing off the Guests	
IV	Social Skills Task-01: Handling Guest Complaints Task-02: Telephone manners Task-03: Dining & Service etiquettes Task-04: Cheese Task-05: Dessert (Fresh Fruit & Nuts)	2
V	Service of Tobacco Cigarettes & Cigars	3

REFERENCE BOOKS:

1. Mastering restaurant service-H.L. craschnell and Nobis
2. Food and beverage training manual-Sudhir Andrews
3. The waiter-fuller and curie

If the course is available as Generic Elective then the students of following departments may opt it.

Evaluation/Assessment Methodology

	Max. Marks
1) Class tasks/ Sessional Examination	05
2) Presentations /Seminar	
3) Assignments	05
4) Research Project Report Seminar On Research Project Report	
5) ESE	15
Total:	25

Prerequisites for the course:

Course Learning Outcomes:

Students will Learn

- CO1.** Students will apply knowledge of proper placement of tableware, including plates, cutlery, glassware, and napkins.
- CO2-** Students will develop organizational skills and attention to detail required for smooth restaurant operations.
- CO3-** Students will choose active listening techniques and empathy to understand guest complaints.
- CO4-** Students will understand the nuances of service etiquette and proper tableside manners.
- CO5-** Students will understand the flavor profiles and characteristics of different foods and beverages.
- CO6-** Students will use the importance of clear and concise communication with fellow staff members.

IIMTU NEP IMPLEMENTATION
Year- 1st / Semester- 2nd

Programme: Certificate / Diploma / UG	Year:1 ST Semester:2 ND
Class:	
Credits Theory:	Subject: ACCOMMODATION OPERATION LAB
Course Code: HM-123P	Title: ACCOMMODATION OPERATION LAB
Course Objectives: The students will get knowledge about:- 1. Cleaning Procedure of guest rooms 2. Bed making Procedure 3. Various records maintained in housekeeping. 4. Handling room linen/ guest supplies.	
Nature of Paper: DSE	
Minimum Passing Marks/Credits:40% Marks/ 2 credit	
L:2 T: 0 P:0(In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)	
Contents	
Servicing guest room(checkout/ occupied and vacant) <u>ROOM</u> Task 1- open curtain and adjust lighting Task 2- clean ash and remove trays if any Task 3- strip and make bed Task 4- dust and clean drawers and replenish supplies Task 5-dust and clean furniture, clockwise or anticlockwise Task 6- clean mirror Task 7- replenish all supplies Task 8-clean and replenish minibar Task 9-vaccum clean carpet Task 10- check for stains and spot cleaning <u>BATHROOM</u> Task 1-disposed soiled linen Task 2-clean ashtray Task 3-clean WC Task 4-clean bath and bath area Task 5-wipe and clean shower curtain Task 6- clean mirror Task 7-clean tooth glass	Bed making supplies (day bed/ night bed) Step 1-spread the first sheet(from one side) Step 2-make miter corner (on both corner of your side) Step 3- spread second sheet (upside down) Step 4-spread blanket Step 5- Spread crinkle sheet Step 6- make two folds on head side with all three (second sheet, blanket and crinkle sheet) Step 7- tuck the folds on your side Step 8- make miter corner with all three on your side Step 9- change side and finish the bed in the same way Step 10- spread the bed spread and place pillow Records Room occupancy report Checklist, Floor register Work/ maintenance order] Lost and found, Maid's report Housekeeper's report Log book

Task 8-clean sanitary unit Task 9- replenish bath supplies Task 10- mop the floor Guest handling Guest request Guest complaints	Guest special request register Record of special cleaning Call register VIP list Floor linen book/ register
Guest room inspection Mini bar management Issue , stock taking checking expiry date	Handling room linen/ guest supplies maintaining register/ record replenishing floor pantry stock taking

REFERENCE BOOKS: NA

If the course is available as Generic Elective then the students of following departments may opt it.

Evaluation/Assessment Methodology

	Max. Marks
1) Class tasks/ Sessional Examination	05
2) Presentations /Seminar	
3)Assignments	05
4)Research Project Report Seminar On Research Project Report	
5) ESE	15
Total:	25

Prerequisites for the course:

Course Learning Outcomes:

By the end of this course student would be able to know:

- CO1-Demonstrate knowledge of cleaning techniques, tools, and products used in guest room cleaning.
- CO2- Apply techniques for achieving a neat and visually appealing bed presentation.
- CO3-Understand the importance of record-keeping for effective communication and efficient management of housekeeping operations.
- CO4-Understand inventory management principles and procedures for guest supplies.
- CO5-Demonstrate effective communication skills when interacting with guests and colleagues.
- CO6-Develop problem-solving abilities to address guest requests and resolve issues promptly and courteously.

IIMTU-NEP IMPLEMENTATION
Year 1st/ Semester 2nd

Programme: Diploma		Year: 1 st	
Class:		Semester: 2 nd	
Credits Theory: Practical: 1	Subject: LARDER LAB-II		
Course Code: HM-125AP	Title: LARDER LAB-II		
Course Objectives: The students will get knowledge about:- 2. Various cuts of Lamb and Mutton 3. Various fish cuts 4. Poultry cuts and deboning 5. Different types of sandwiches			
Nature of Paper: Core			
Minimum Passing Marks/Credits: 40% Marks			
L: 2 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents	No. of Lectures Allotted	
I	Lamb and mutton demonstration of jointing mutton carcasses. Deboning of mutton leg and shoulder.		
II	Cuts of fish and its use in cold buffets		
III	Poultry dressing, trussing and deboning.		
IV	Various types of Sandwiches		
Reference / Text Books: K.Arora & K.N.Gupta – Theory of cookery Philip Thangam- Modern cookery for teaching & The trade.			
If the course is available as Generic Elective then the students of following departments may opt it. 1. NIL 2. NIL 3. NIL			

Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	05
2) Presentations /Seminar	
3) Assignments	
4) Research Project Report	05
Seminar On Research Project Report	
5) ESE	15
Total:	25
Prerequisites for the course: Basic knowledge of Cuts of meat, poultry, fish	
Course Learning Outcomes: CO1- Identify various cuts of Lamb and Mutton. CO2- Demonstrate de-skinning and de boning of Fish CO3- Demonstrate deboning, and jointing of poultry CO4- Explain trussing and its use in cooking. CO5- Define Different Spreads and fillings used in sandwiches. CO6- Create various types of sandwiches.	

IIMTU-NEP IMPLEMENTATION
Year 1st/ Semester 2nd

Programme: Diploma		Year: 1 st
Class:		Semester: 2 nd
Credits Theory: Practical: 1	Subject: F&B SERVICE LAB-II	
Course Code: HM-125BP	Title: F&B SERVICE LAB-II	
Course Objectives: The students will get knowledge about:- 1. various silver polishing methods 2. Service of different spirits 3. Service of different Liqueures 4. Preparation of different cocktails.		
Nature of Paper: Core		
Minimum Passing Marks/Credits: 40% Marks		
L: 2 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Practicals of the previous semester and silver polishing methods.	05
II	Service of Spirits	05
III	Service of liqueures	10
IV	Preparation of cocktails	10
Reference / Text Books: 1. Mastering restaurant service-H.L.craschnell and GNobis 2. Food and beverage training manual-Sudhir Andrews		
If the course is available as Generic Elective then the students of following departments may opt it. 1. NIL 2. NIL 3. NIL		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		05
2) Presentations /Seminar		
3)Assignments		
4)Research Project Report		05
Seminar On Research Project Report		
5) ESE		15
Total:		25

Prerequisites for the course: Basic knowledge of Cuts of meat, poultry, fish

Course Learning Outcomes:

CO1 Demonstrate basic service techniques

CO2 Recall service of various spirits

CO3 Demonstrate service of various liqueurs

CO4 Create various cocktails.

CO5 Students will apply appropriate method for silver polishing

CO6- Demonstrate various cleaning methods.

IIMTU-NEP IMPLEMENTATION
Year- 1st / Semester- 2nd

Programme: UG		Year:1
Class:		Semester: 2
Credits Theory:	Subject: FRONT OFFICE MANAGEMENT LAB	
Course Code: NBHM 125CP	Title: FRONT OFFICE MANAGEMENT LAB	
Course Objectives: The students will get knowledge about:- 1. Basic idea about the function of front office. 2. Check-in process of various Guest 3. Check in a reserved guest, Check in day use 4. Issue an electronic key, Extend a key		
Nature of Paper: DSE		
Minimum Passing Marks/Credits: 40% Marks/ credit		
L: 2 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
S. No.	Contents	No. of Lectures Allotted
I	Hot function keys (Modern Pattern of Guest Room keys), Create and update guest profiles, Make FIT reservation, Send confirmation letters, Printing registration cards, Log onto cashier code	05
II	Process a reservation deposit, Pre-register a guest, Put message and locator for a guest. Put trace for guest, Check in a reserved guest, Check in day use, Check –in a walk-in guest. Maintain guest history. Issue a new key, Verify a key, Cancel a key, Issue a duplicate key, Extend a key	10
III	Programme keys continuously, Re-programme keys, Programme one key for two rooms, Use of recent technologies in Guest Reservation process, use of Internet & software in Hospitality sector	05
REFERENCE BOOKS:		
If the course is available as Generic Elective then the students of following departments may opt it.		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		10
2) Presentations /Seminar		
3)Assignments		05
4)Research Project Report Seminar On Research Project Report		
5) ESE		15

Total:	25
Prerequisites for the course:	
Course Learning Outcomes:	
CO1. Understanding of the functions and responsibilities of the front office department in the hospitality industry	
CO2- Develop proficiency in the check-in process for various types of guests.	
CO3- Understand how to check in a reserved guest and handle day use reservations	
CO4- Develop skills in issuing electronic keys and extending guest key privileges.	
CO5- Develop customer service skills to ensure guest satisfaction during the check-in process.	
CO6- Students will develop organizational skills to handle multiple tasks simultaneously and prioritize them effectively.	

IMTU-NEP IMPLEMENTATION
Year 2nd / Semester 3rd

Programme: UG		Year: II
Class :		Semester: III
Credits Practical: 15	Subject: Industrial Training	
Course Code: NBHM-231 (T)	Title: Industrial Training	
Course Objectives:		
<ol style="list-style-type: none"> 1. To enable students real world working environment. 2. To assist students in gaining the skills this would help them in their career development. 3. To transform the knowledge gained from the classroom studies to hotels. 4. To enhance the confidence and morale of the students. 5. To examine the gaps between hotel management curriculum and hotel industry requirement. 		
Nature of Paper: Core		
Minimum Passing Marks/Credits: 150 Marks /8		
L: 0		
T: 0		
P: 0		
Unit	Contents	No. of Lectures Allotted
I	<p>There will be no theory papers in this Semester and students will have to go for mandatory Industrial training in any 3-5 stars Hotel.</p> <p>At the end of Semester, Students will be judged on the basis of performance, feedback from the Hotel. She/he has to submit IT report, log book and training certificate Institute.</p> <p><u>Industrial Training Scheme (15 Weeks)</u></p> <p>1) Exposure to Industrial Training is an integral part of the 2nd year curriculum. The 15 weeks industrial training would be divided into five/six weeks each in the four key areas of Food Production, Food & Beverage Service, and Accommodation Operations & Front Office Operations.</p> <p>2) For award of marks, 20% marks of IT would be on the basis of feed-back from the industry in a prescribed Performance Appraisal Form (PAF). It will be the students' responsibility to get this feed-back/assessment form completed from all the four departments of the hotel for submission to the institute at the end of Industrial Training. For the remaining 80% marks, students would be assessed on the basis of seminar/presentation before a select panel. A hard copy of the report along with log book will have to be submitted to the panel. This report will consist of detailed information about the property and its various departments (all major and minor detail about the outlet).</p> <p>3) A log book is to be maintained for attendance and duties performed on each day. The duties and responsibilities should be mentioned for each day on a single page. For off day, the page should be left blank mentioning OFF-DAY.</p> <p>3) Once the student has been selected / deputed for Industrial Training by the</p>	90

	institute, he/she shall not be permitted to undergo IT elsewhere. In case students make direct arrangements with the Hotel for Industrial Training, these will necessarily have to be approved by the institute. Students selected through campus interviews will not seek Industrial Training on their own.	
II	<p>Students have to submit the following on completion of industrial training to the faculty coordinator at the institute:</p> <ol style="list-style-type: none"> 1. Logbook 2. Appraisal (if any) 3. A copy of the training certificate. 4. IT Report in all four Departments. 5. Power Point presentation on a CD, based on the training report 	
Evaluation/Assessment Methodology		
		Max. Marks
1) Internal Assessment		150
<ul style="list-style-type: none"> • Assignments • Research Project Report • Seminar On Research Project Report 		225
2) External Assessment		225
Total:		375
Prerequisites for the course:		
<p>Course Learning Outcomes:</p> <p>CO1 To identify & strengthen the key area of interest, wherein trainee would like to work in the future.</p> <p>CO2 Provides opportunities for exposure to the working world, which will make graduates more aware of the hopes and expectations that industry has of them</p> <p>CO3 Solidify the on-campus learning process and activities, while also provide students with relevant work experience.</p> <p>CO4 To enhance employability skills, because trainee has been equipped with the requisite knowledge, skills, attitudes and practical experience.</p> <p>CO5 To decrease the chance of reality shock when the graduates are first in jobs</p>		

IIMTU-NEP IMPLEMENTATION
Year- 2nd /Semester- 4th

Programme: Diploma/UG	Year:2 nd	
Class:	Semester: 4 th	
Credits Theory: 4	Subject: FOOD PRODUCTION-I	
Course Code: NBHM-241	Title: FOOD PRODUCTION-I	
Course Objectives: The students will get knowledge about:- 1. Various equipment and menu planning used in Quantity Food production 2. Various type of catering establishments dealing with bulk cooking 3. Indian regional cuisines 4. Specialties and staples of various states		
Nature of Paper: CORE		
Minimum Passing Marks/Credits: 40% Marks / 2 credit		
L: 4 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	QUANTITY FOOD PRODUCTION EQUIPMENT Equipment required for mass/volume feeding, Heat and cold generating equipment, Care and maintenance of this equipment, Modern developments in equipment manufacture MENU PLANNING Basic principles of menu planning – recapitulation, Points to consider in menu planning for various volume feeding outlets such as Industrial, Institutional, Mobile Catering Units, Planning menus for Welfare & Commercial catering, Nutritional factors for the above	10
II	VOLUME FEEDING Institutional and Industrial Catering ,Types of Institutional & Industrial Catering, Problems associated with this type of catering, Scope for development and growth , Hospital Catering ,Highlights of Hospital Catering for patients, staff, visitors , Diet menus and nutritional requirements, Off Premises Catering , Reasons for growth and development , Menu Planning and Theme Parties, Concept of a Central Production Unit, Problems associated with off-premises catering	10
II	REGIONAL INDIAN CUISINE Introduction to Regional Indian Cuisine, Heritage of Indian Cuisine Factors that affect eating habits in different parts of the country, Cuisine and its highlights of different states/regions/communities to be discussed under: Geographic location, Historical background, Seasonal availability	10

	Special equipment : Staple diets , Specialty cuisine for festivals and special occasions	
IV	STATES (Regional Cuisines) Andhra Pradesh, Bengal, Goa, Gujarat, Karnataka, Kashmir, Kerala, Madhya Pradesh, Maharashtra, North Eastern States, Punjab, Rajasthan, Tamil Nadu and Uttar Pradesh/Uttaranchal	15
REFERENCE BOOKS: Gisslen Wayne – Professional Cookery (John Wiley and Sons) Montage – Larousse gastronomie (Himalaya publishing group)		
If the course is available as Generic Elective then the students of following departments may opt it.		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		15
2) Presentations /Seminar		
3) Assignments		10
4) Research Project Report Seminar On Research Project Report		
5) ESE		75
Total:		100
Prerequisites for the course:		
Course Learning Outcome At the end of course the student will be able to:- CO1: To understand the essentials for Menu, including various factors which affect menu planning. CO2: Interpret of the various types of menu used in Bulk Cookery & plan them accordingly for various functions. CO3: Recognize the various types of regional cuisines & their preparation. CO4: Students will be able to proficiently prepare various recipes using different cooking methods and for various meals. CO5: Classify and utilize various types of equipments used in volume feeding / Bulk Cookery / Mass food production. CO6: Identify and create different recipes of Indian regional cuisine.		

IIMTU-NEP IMPLEMENTATION
Year- 2nd /Semester- 4th

Programme: Diploma/UG	Year:2 nd	
Class:	Semester: 4 th	
Credits Theory: 4	Subject: FOOD AND BEVERAGE SERVICE–I	
Course Code: NBHM-242	Title: FOOD AND BEVERAGE SERVICE–I	
Course Objectives: The students will get knowledge about:- 1. Alcoholic Beverages their types and dispense bar 2. Understand different types of Wines, Their classification storage & services. 3. Know about the different wine producing countries, their specialty wine 4. To know about wine quality laws governing the major wine producing countries.		
Nature of Paper:		
Minimum Passing Marks/Credits: 40% Marks / 2 credit		
L: 4 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	ALCOHOLIC BEVERAGE Introduction and definition , Production of Alcohol, Fermentation process, Distillation process , Classification with examples DISPENSE BAR Introduction and definition, Bar layout – physical layout of bar, Bar stock – alcohol & non alcoholic beverages, Bar equipment BEER Introduction & Definition, Types of Beer, Production of Beer, Storage	10
II	WINES Definition & History, Classification with examples, Table/Still/Natural, Sparkling, Fortified, Aromatized, Production of each classification, Old World wines (Principal wine regions, wine laws, grape varieties, production and brand names) France , Germany, Italy , Spain, Portugal , New World Wines (Principal wine regions, wine laws, grape varieties, production and brand names) USA , Australia , India ,Chile , South Africa , Algeria ,New Zealand , Storage of wines, Wine terminology (English & French)	10
III	SPIRITS Introduction & Definition, Production of Spirit, Pot-still method, Patent still method, Production of Whisky , Rum, Gin ,Brandy, Vodka ,Tequilla Different Proof Spirits - American Proof , British Proof (Sikes scale)	10

	Gay Lussac (OIML Scale)	
IV	APERITIFS Introduction and Definition, Types of Aperitifs, Vermouth (Definition, Types & Brand names) , Bitters (Definition, Types & Brand names) LIQUEURS Definition & History, Production of Liqueurs Broad Categories of Liqueurs (Herb, Citrus, Fruit/Egg, Bean & Kernel) Popular Liqueurs (Name, color, predominant flavor& country of origin)	10

REFERENCE BOOKS:

1. Modern restaurants service –John fuller
2. Food and beverage service-Dennis R.Lillicrap and John cousins.

If the course is available as Generic Elective then the students of following departments may opt it.

Evaluation/Assessment Methodology

	Max. Marks
1) Class tasks/ Sessional Examination	15
2) Presentations /Seminar	
3)Assignments	10
4)Research Project Report Seminar On Research Project Report	
5) ESE	75
Total:	100

Prerequisites for the course:

Course Learning Outcomes:

At the end of course the student will have the knowledge about:-

- CO1: Understand the various alcoholic beverages such as wine, spirits, Beer & Aperitifs.
 CO2: Review the significant role of dispense bar, their equipments & bar layouts in catering establishments in the travel/tourism industry
 CO3: Students will be able to learn & illustrate various cocktails made out of various wines, spirits & beer etc.
 CO4: Students will be able to identify and comprehend a wide range of food service areas in the F&B industry and their unique features.
 CO5: Capable to manage and coordinate ancillary departments in F&B operations and interdepartmental coordination for efficient F&B service operations.
 CO6: Students will be able to classify and differentiate beverages and by understanding their origins.

IIMTU-NEP IMPLEMENTATION
Year- 2nd /Semester- 4th

Programme: UG	Year:2	
Class:	Semester: 4 th	
Credits Theory: 2	Subject: FRONT OFFICE -I	
Course Code: NBHM-243	Title: FRONT OFFICE -I	
Course Objectives: The students will get knowledge about:- 1. Students will learn the property management system in front office operation 2. Get the knowledge with reference to guest accounting and night audit 3. Learn the accomplished activities of check-out and bell desk. 4. Become skilled at guest safety and security system.		
Nature of Paper: CORE		
Minimum Passing Marks/Credits: 40% Marks / 2 credit		
L: 2 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	COMPUTER APPLICATION IN FRONT OFFICE OPERATION Role of information technology in the hospitality industry Factors for need of a PMS in the hotel Factors for purchase of PMS by the hotel , Introduction to Fidelio & Amadeus	08
II	FRONT OFFICE (ACCOUNTING) Accounting Fundamentals , Guest and non guest accounts Accounting system , Non automated – Guest weekly bill, Visitors tabular ledger ,Semi automated , Fully automated CONTROL OF CASH AND CREDIT NIGHT AUDITING A. Functions B. Audit procedures (Non automated, semi automated and fully automated)	10
III	CHECK OUT PROCEDURES Guest accounts settlement - Cash and credit - Indian currency and foreign currency - Transfer of guest accounts - Express check out BELL DESK/CONCIERGE D. Duties and responsibilities of Bell Captain	06

	E. Duties and responsibilities of Bell Boy.	
IV	FRONT OFFICE & GUEST SAFETY AND SECURITY A. Importance of security systems B. Safe deposit C. Key control D. Emergency situations (Accident, illness, theft, fire, bomb).	06
REFERENCE BOOKS: Principles of Front Office Operations – Sue Baker Front Office Management – S.K. Bhatnagar Front Office Procedures – Michael. L. Kasavana Hotel Front Office Management – James. A. Bardi.		
If the course is available as Generic Elective then the students of following departments may opt it.		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		10
2) Presentations /Seminar		
3) Assignments		05
4) Research Project Report		
Seminar On Research Project Report		
5) ESE		35
Total:		50
Prerequisites for the course:		
Course Learning Outcomes: CO1: Understand the role of information technology in the hospitality industry & know the basic operations of software used in hotel Industry CO2: To understand the procedure of Front Office Accounting & know how to settle the bills as well as other functionalities. CO3: Handle various jobs performed at Bell Desk & analyze the needs of this desk for better results. CO4: Understand the Job profile of Door man and Parking Attendant. Develop requisite skills to implement them. CO5: To Understand Safety, Security and its types and significance at hotel front office. Developing skills to handle key control. CO6: Analyze the previous case studies & develop skills for adverse situation handling		

IIMTU-NEP IMPLEMENTATION
Year- 2nd /Semester- 4th

Programme: Diploma/UG	Year:2 nd	
Class:	Semester: 4 th	
Credits Theory: 2	Subject: ACCOMMODATION OPERATION– I	
Course Code: NBHM-244	Title: ACCOMMODATION OPERATION– I	
Course Objectives:		
1. Planning and organizing of the linen room and uniform room. 2. Meant to learn about type of uniforms & designing. 3. Students will learn about basic laundry & sewing room activities. 4. To gain the knowledge about equipment and material required for flower arrangement in a hotel.		
Nature of Paper: CORE		
Minimum Passing Marks/Credits: 40%/2		
L: 2 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	LINEN ROOM Activities of the Linen Room , Layout and equipment in the Linen Room Selection criteria for various Linen Items & fabrics suitable for this purpose Purchase of Linen, Calculation of Linen requirements, Linen control-procedures and records , Stocktaking-procedures and records Recycling of discarded linen, Linen Hire	10
II	UNIFORMS Advantages of providing uniforms to staff, Issuing and exchange of uniforms; type of uniforms , Selection and designing of uniforms Layout of the Uniform room	04
III	SEWING ROOM Activities and areas to be provided , Equipment provided LAUNDRY Commercial and On-site Laundry, Flow process of Industrial Laundering-OPL , Stages in the Wash Cycle, Laundry Equipment and Machines Layout of the Laundry, Laundry Agents, Dry Cleaning, Guest Laundry/Valet service, Stain removal	10
IV	FLOWER ARRANGEMENT Flower arrangement in Hotels, Equipment and material required for flower arrangement , Conditioning of plant material, Styles of flower arrangements Principles of design as applied to flower arrangement INDOOR PLANTS	06

	Selection and care	
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Reference / Text Books:	
<ul style="list-style-type: none"> • R. Rajagopalan, Environmental Studies, Oxford IBH Pub, 2011. • Kogent Learning Solutions Inc., Energy, Environment, Ecology and Society, Dreamtech, 2012. 	
If the course is available as Generic Elective then the students of following departments may opt it.	
1.NA	
Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	
3)Assignments	05
4)Research Project Report Seminar On Research Project Report	
5) ESE	35
Total:	50
Prerequisites for the course:	
Course Learning Outcomes:	
By end of this semester students able to know about:-	
CO1: To understand about the different types of linen and their purchasing procedure. Housekeeping department in a hospitality organization.	
CO2: Familiarize with the activities of Sewing room and managing uniform room & develop skills to manage it.	
CO3: Students will understand the different types of stain removal procedure in the laundry of Housekeeping department & succeeding will develop skills which they will use in operation in Hotel industry / entrepreneurship	
CO4: Recognize the flower arrangement in hotels, equipment and material required for flower arrangement	
CO5: Illustrate the classification and selection criteria of various flower arrangements & interior décor.	
CO6: Develop certain skills related to issue & exchange of linen, uniforms & upholstery etc in the ousekeeping department.	

IIMTU-NEP IMPLEMENTATION
Year- 2nd /Semester- 4th

Programme: Diploma/UG	Year:2	
Class:	Semester: 4 th	
Credits Theory:2	Subject: FOOD SCIENCE AND NUTRITION	
Course Code: NBHM-245A	Title: FOOD SCIENCE AND NUTRITION	
Course Objectives:		
<ol style="list-style-type: none"> 1. The significance of food in his daily life 2. The terms like food, health, nutrition, malnutrition, and nutritional status. 3. Calculation of recommended dietary allowances 4. Understand the relationship of macro & micro nutrients to health 5. To know about the evaluate food and their composition. 		
Nature of Paper: DSE		
Minimum Passing Marks/Credits: 40% Marks / 1		
L:2		
T:		
P: (In Hours/Week)		
Theory - 1 Hr. = 1 Credit		
Practical- 2 Hrs.=1 Credit \ (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	<p>BASIC ASPECTS Definition of the terms Health, Nutrition, and Nutrients Importance of Food – (Physiological, Psychological and Social function of food) in maintaining good health. Classification of nutrients, Balanced Diet, Food Groups</p> <p>BALANCED DIET Definition, Importance of balanced diet RDA for various nutrients – age, gender, physiological state</p> <p>MACRONUTRIENTS</p> <p>A. Vitamins Definition and Classification (water and fats soluble vitamins) Food Sources, function and significance of: Fat soluble vitamins (Vitamin A, D, E, K) Water soluble vitamins (Vitamin C, Thiamine, Riboflavin, Niacin, Cyanocobalamin Folic acid)</p> <p>B. MINERALS Definition and Classification (major and minor), Food Sources, functions and significance of : Calcium, Iron, Sodium, Iodine & Fluorine</p> <p>C. Water Definition, Dietary Sources (visible, invisible), Functions of water Role of water in maintaining health (water balance)</p>	

II	<p>MACRO NUTRIENTS</p> <p>Carbohydrates Definition, Classification (mono, di and polysaccharides) Dietary Sources, Functions-Excess,</p> <p>Lipids Definition, Classification, Dietary Sources, Functions</p> <p>Proteins Definition, Classification based upon amino acid composition Dietary sources, Functions, Methods of improving quality of protein in food (special emphasis on Soya proteins and whey proteins)</p>	08
III	<p>Energy Definition of Energy and Units of its measurement (Kcal) Energy contribution from macronutrients (Carbohydrates, Proteins and Fat), Factors affecting energy requirements, Concept of BMR, SDA Dietary sources of energy, Concept of energy balance and the health hazards associated with Underweight, Overweight</p> <p>Digestion & Absorption Mechanical & Chemical break down of food</p>	02
IV	<p>MENU PLANNING Planning of nutritionally balanced meals based upon the three food group system, Factors affecting meal planning Critical evaluation of few meals served at the Institutes/Hotels based on the principle of meal planning. Calculation of Proximate principles & energy of 3 Indian & 3 Conti lunch menus. Critical evaluation & suggested improvements</p>	10
<p>Reference / Text Books:</p> <ol style="list-style-type: none"> 1. Food Science & Nutrition – Sunetra Roday 2. Food hygiene and Sanitation – Sunetra Roda 3. Food Science- Potter and Hotchkin 		
<p>If the course is available as Generic Elective then the students of following departments may opt it.</p>		
<p>Evaluation/Assessment Methodology</p>		
		<p>Max. Marks</p>
1) Class tasks/ Sessional Examination		10
2) Presentations /Seminar		
3) Assignments		05
4) Research Project Report		
Seminar On Research Project Report		
5) ESE		35
Total:		50
<p>Prerequisites for the course:</p>		
<p>Course Learning Outcomes: By the end of this course student should be able to: CO1: Understand the importance of nutrition and good health in his day to day life & develop capabilities to evaluate the nutrition in food. CO2: Know the composition, functions sources of nutrients as well as include them while planning a menu for a meal.</p>		

CO3: Understand the effects of excess & deficiency of nutrients in meal & the disease caused by them.

CO4: Modify attitudes and practices of use existing nutrition. Also capable of suggesting caloric meals for deficient or diseased people.

CO5: To understand the Planning of nutritionally balanced meals based recommended intake for suitable.

CO6: To have a broad knowledge about Fats, Protein, Carbohydrates, vitamins & minerals. Develop skills to suggest them in meals as recommended.

IIMTU-NEP IMPLEMENTATION
Year- 2nd /Semester- 4th

Programme: Diploma/UG		Year:2
Class:		Semester: 4 th
Credits Theory: 2		Subject: HYGIENE & SANITATION
Course Code: NBHM-245B		Title: HYGIENE & SANITATION
Course Objectives:		
<ol style="list-style-type: none"> 1. Role of Hygiene in Food Service Area and Dish washing area. 2. Personal hygiene and Protective clothing in industrial area. 3. Various types of dishwashing methods with their merits and demerits. 4. Pest control methods and garbage disposal. 		
Nature of Paper: DSE		
Minimum Passing Marks/Credits: 40% Marks		
L: 2		
T: 0		
P: 0 (In Hours/Week)		
Theory - 1 Hr. = 1 Credit		
Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Role of Hygiene in Food Service and Dish washing areas, care of premises and equipment.	05
II	Personal hygiene, care of skin, hand and feet. Food handlers hygiene, protective clothing.	05
III	Dishwashing methods, manual and machine dish washing merits and demerits.	10
IV	Garbage disposal different methods advantage and disadvantages. Pest Control Rodents and insect control techniques, special stress on control of flies, rats and cockroaches.	10
Reference / Text Books:		
<ol style="list-style-type: none"> 1. Cotas Katsigris, Mary Porter, Chris Thomas, The Bar And Beverage books, John, Wilwy And Sons, Usa. 2. Graham Brown, KaronHepner, The Wairers Handbooks, Hospitality Press, Australia 		
If the course is available as Generic Elective then the students of following departments may opt it.		
1. NIL		
2. NIL		
3. NIL		

Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	
3)Assignments	05
4)Research Project Report Seminar On Research Project Report	
5) ESE	35
Total:	50
Prerequisites for the course: NIL	
<p>Course Learning Outcomes: By the end of this course student would be able to:-</p> <p>CO1: Take care of their premises and equipments of dish washing areas.</p> <p>CO2: Demonstrate proper hygiene while handling food.</p> <p>CO3: Apply most appropriate dish washing method as per need.</p> <p>CO4: Apply proper garbage disposal method and pest control method.</p> <p>CO5: Demonstrate Pest Control Rodents control techniques.</p> <p>CO6: Demonstrate insect control techniques</p>	

IIMTU-NEP IMPLEMENTATION
Year- 2nd/Semester- 4th

Programme: Diploma/UG	Year:2	
Class:	Semester: 4 th	
Credits Theory: 3	Subject: Human Values & Professional Ethics	
Course Code: UVE-401	Title: Human Values & Professional Ethics	
Course Objectives:		
1. To create an awareness on Human Values & Professional Ethics. 2. To instill Moral and Social Values and Loyalty 3. To appreciate the rights of others. 4. To instill of Harmony on Professional Ethics.		
Nature of Paper: DSE		
Minimum Passing Marks/Credits: 40% Marks / 2 credit		
L: 3 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Course Introduction – 1. Understanding the need, basic guidelines, content and process for Value Education 2. Self Exploration–what is it? - its content and process; ‘Natural Acceptance’ and Experiential Validation- as the mechanism for self exploration 3. Continuous Happiness and Prosperity- A look at basic Human Aspirations 4. Right understanding, Relationship and Physical Facilities- the basic requirements for fulfillment of aspirations of every human being with their correct priority 5. Understanding Happiness and Prosperity correctly- A critical appraisal of the current scenario 6. Method to fulfill the above human aspirations: understanding and living in harmony at various levels	02
II	Understanding Harmony in the Human Being - Harmony in Myself! 7. Understanding human being as a co-existence of the sentient ‘I’ and the material ‘Body’ 8. Understanding the needs of Self (‘I’) and ‘Body’ - Sukh and Savidha 9. Understanding the Body as an instrument of ‘I’ (I being the doer, seer and enjoyer) 10. Understanding the characteristics and activities of ‘I’ and harmony in	15

	<p>‘I’ 11. Understanding the harmony of I with the Body: Sanyam and Swasthya; correct appraisal of Physical needs, meaning of Prosperity in detail</p> <p>12. Programs to ensure Sanyam and Swasthya</p>	
III	<p>Understanding Harmony in the Family and Society- Harmony in Human Human Relationship</p> <p>13. Understanding Harmony in the family – the basic unit of human interaction 14. Understanding values in human-human relationship; meaning of Nyaya and program for its fulfillment to ensure Ubhay-tripti; Trust (Vishwas) and Respect (Samman) as the foundational values of relationship</p> <p>15. Understanding the meaning of Vishwas; Difference between intention and competence</p> <p>16. Understanding the meaning of Samman, Difference between respect and differentiation; the other salient values in relationship</p> <p>17. Understanding the harmony in the society (society being an extension of family): Samadhan, Samridhi, Abhay, Sah-astitva as comprehensive Human Goals 18. Visualizing a universal harmonious order in society- Undivided Society (AkhandSamaj), Universal Order (SarvabhaumVyawastha) - from family to world family!</p>	03
IV	<p>Understanding Harmony in the Nature and Existence - Whole existence as Co-existence 19. Understanding the harmony in the Nature</p> <p>20. Interconnectedness and mutual fulfillment among the four orders of nature recyclability and self-regulation in nature 21. Understanding Existence as Co-existence (Sah-astitva) of mutually interacting units in all-pervasive space 22. Holistic perception of harmony at all levels of existence</p>	10
V	<p>Implications of the above Holistic Understanding of Harmony on Professional Ethics</p> <p>23. Natural acceptance of human values</p> <p>24. Definitiveness of Ethical Human Conduct</p> <p>25. Basis for Humanistic Education, Humanistic Constitution and Humanistic Universal Order</p> <p>26. Competence in professional ethics: a) Ability to utilize the professional competence for augmenting universal human order b) Ability to identify the scope and characteristics of people-friendly and eco-friendly production systems, c) Ability to identify and develop appropriate technologies and management patterns for above production systems.</p> <p>27. Case studies of typical holistic technologies, management models and production systems</p> <p>28. Strategy for transition from the present state to Universal Human Order: a) At the level of individual: as socially and ecologically responsible engineers, technologists and managers b) At the level of society: as mutually enriching institutions and organizations</p>	

REFERENCE BOOKS:	
If the course is available as Generic Elective then the students of following departments may opt it.	
Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	
3) Assignments	05
4) Research Project Report Seminar On Research Project Report	
5) ESE	35
Total:	50
Prerequisites for the course:	
<p>Course Learning Outcomes: Upon completion of this course, students should have CO1: Understood the core values that shape the ethical behaviour of a Hospitality professional CO2: Exposed awareness on professional ethics and human values. CO3: To understand the Basis for Humanistic Education, Humanistic and Humanistic Universal Order. CO4: To Understanding Harmony in the Nature and Existence. CO5: To understand the Strategy for transition from the present state to Universal Human Order. CO6: Understand Holistic perception of harmony at all levels of existence</p>	

IIMTU-NEP IMPLEMENTATION
Year- 2nd/Semester- 4th

Programme: Diploma/UG	Year:2	
Class:	Semester: 4th	
Credits Theory: 3	Subject: HOTEL ENGINEERING	
Course Code: NHU-241	Title: HOTEL ENGINEERING	
Course Objectives: The students will get knowledge about:- 1. Overview of hotel Maintenance Department 2. Basic knowledge of working of air conditioner and refrigeration. 3. Basic knowledge of conservation of electrical system. 4. Taught about hotel engineering keeps up the safety and quality that guest feels comfortable in Hotel. 5. Provide basic information about stairs, elevator and escalator.		
Nature of Paper: AECC		
Minimum Passing Marks/Credits: 40% Marks / credit		
L: 3 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	TO ENGEERING AND MAINTANENCE a) Definition of maintenance, types of maintenance – daily-schedule, Preventive, breakdown, contract maintenance. b) Department – function, duties and responsibilities, organization structure of hotel Maintenance Department. WATER AND WASTE WATER MANAGEMENT Water quality standards, treatment of water for hotel use, hot and cold drinking water requirement, supply and standard, waste water, disposal system adopted and different types of traps, plumbing work, removal of hardness. (Water treatment, Reverse Osmosis(RO) water Filter systems, Swimming Pool maintenance	02
II	HEAT, VENTILATION, AIR CONDITIONING AND REFRIGERATION Definition, human comfort standards and index, designing building as to control heat and heat transfer Air conditioning systems- central ac ,split, package window type ,their need and periodic maintenance and cycle of air conditioning systems Ventilation – its need and different types of ventilation Refrigeration – types of refrigeration, their need and periodic	15

	maintenance, difference between air conditioning and refrigeration, types of refrigeration system and refrigerants, walk in coolers, deep freezers, fresh food refrigerators and chill units	
II	<p>ELECTRICAL SYSTEM AND ENERGY MANAGEMENT</p> <p>A. Electrical terms: volt, ampere, watt, kilo watt/hr, ac, dc systems, single phase and phase, voltage drop and control, fuse and circuit breakers, electricity pricing control, cost control.</p> <p>B. Basic Fuels: Types, Calorific value, comparison on the basis of cost</p> <p>C. Energy Conservation tips for hotel: Front Office, Housekeeping, Kitchens, Food & Beverage outlets and other areas</p> <p>D. Pollution and Pollution Control</p> <p>E. Definition of pollution, pollutant, classification of pollution, pollution control measures.</p>	03
IV	<p>BUILDING TRANSPORTATION</p> <p>Stairs , Elevators – types of elevators (Passenger elevator, Freight elevator, Cable elevator, hydraulic elevator) and basic working, maintenance of elevators , Escalators – safety requirements, use and basic working , Moving Walks , Conveyors ,Fire : Types of fire & classification, Fire Fighting Equipments</p>	10

REFERENCE BOOKS:

Tarun Bansal: Hotel Engineering Aman Publishers

If the course is available as Generic Elective then the students of following departments may opt it.

Evaluation/Assessment Methodology

Max. Marks

1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	
3) Assignments	15
4) Research Project Report Seminar On Research Project Report	
5) ESE	75
Total:	100

Prerequisites for the course:

Course Learning Outcomes: By the end of this course student would be able to

CO1: Understand Hierarchy of hotel maintenance department.

CO2: Understand the working of various equipments.

CO3: Understand the concept of heat removal.

CO4: Apply waste water techniques and management.

CO5: Remember concept of building transportation.

CO6: Demonstrate the Fire fighting techniques.

IIMTU-NEP IMPLEMENTATION
Year : 2nd / Semester : 4th

Programme: Diploma/UG		Year:2 ND
Class: BHMCT		Semester: 4th
Credits:-NC Theory: NC	INDUSTRIAL VISIT/SEMINAR/PRESENTATION ON THE REPORT	
Course Code: NECC-241	INDUSTRIAL VISIT/SEMINAR/PRESENTATION ON THE REPORT	
Course Objectives: 1.To have an idea about the actual working of the organization. 2.Glimpse of actual operations & facilities in the Hospitality Industry		
Nature of Paper: NECC		
Minimum Passing Marks/Credits:		
L:02 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Students Have To Give A Presentation On Their Observations During Their Industrial Visits.	
Reference / Text Books:		
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3)Assignments 4)Research Project Report Seminar On Research Project Report 5) ESE		25
Total:		25
Prerequisites for the course:		
Course Learning Outcomes:		
1. Students Have To Give A Presentation On Their Observations During Their Industrial Visits.		

IIMTU-NEP IMPLEMENTATION

Year : 2nd / Semester : 4th

Programme: Diploma/UG		Year:2 nd
Class:		Semester: 4 th
Credits:-NC Theory: NC	UNIVERSITY SOCIAL RESPONSIBILITIES –COMMUNITY OUTREACH	
Course Code: NECC-242	UNIVERSITY SOCIAL RESPONSIBILITIES –COMMUNITY OUTREACH	
Course Objectives:		
<ol style="list-style-type: none"> To inculcate a sense of responsibility towards the society. To develop a sense of responsibilities towards community outreach 		
Nature of Paper: NECC		
Minimum Passing Marks/Credits:		
L:02 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	This Activity Is An Essential Part Of The Curriculam Which Believes That Whan We Are Taking From The Society Then It Is Our Moral Duty To Give Something Back To The Society. It Also Develops Habit Of Helping Others In The Students.	
Reference / Text Books:		
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3)Assignments 4)Research Project Report Seminar On Research Project Report 5) ESE		25
Total:		25
Prerequisites for the course:		
Course Learning Outcomes:		
CO1- This Activity Is An Essential Part Of The Curriculam Which Believes That Whan We Are Taking From The Society Then It Is Our Moral Duty To Give Something Back To The Society. It Also Develops Habit Of Helping Others In The Students.		

Format-3

IIMTU-NEP IMPLEMENTATION

Year : 2nd / Semester : 4th

Programme: Diploma/UG		Year:2 nd
Class:		Semester: 4 th
Credits:-NC Theory: NC	SANSKRIT / SPIRITUAL	
Course Code: MV-241	SANSKRIT / SPIRITUAL	
Course Objectives:		
1. To develop moral values & the values of “Karma” in Life		
Nature of Paper: MV		
Minimum Passing Marks/Credits:		
L:02 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Students Are Taught The Basics Of Sanskrit / Spiritual Teaching From Bhagwat Geeta. The Main Motive Of This Course Is To Develop Moral Values In Students.	
Reference / Text Books: NA		
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3)Assignments 4)Research Project Report Seminar On Research Project Report 5) ESE		25
Total:		25
Prerequisites for the course:		
Course Learning Outcomes:		
CO1- Students Are Taught The Basics Of Sanskrit / Spiritual Teaching From Bhagwat Geeta. The Main Motive Of This Course Is To Develop Moral Values In Students.		

Format-3

IIMTU-NEP IMPLEMENTATION

Year : 2nd / Semester : 4th

Programme: Diploma/UG		Year:2 nd
Class:		Semester: 4 th
Credits:-NC Theory: NC	SPORTS	
Course Code:SPT-241	SPORTS	
Course Objectives: 1.To involve them team spirit. 2.To make them aware about being physically fit		
Nature of Paper: NECC		
Minimum Passing Marks/Credits:		
L:02 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Students Are Encouraged To Play Various Games Of Their Choice Whether Indoor Or Outdoor. Like; Carrom, Chess, Table Tennis, Football, Basketball Etc.	
Reference / Text Books: NA		
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3)Assignments 4)Research Project Report Seminar On Research Project Report 5) ESE		25
Total:		25
Prerequisites for the course:		
Course Learning Outcomes: Students Are Encouraged To Play Various Games Of Their Choice Whether Indoor Or Outdoor. Like ; Carrom, Chess, Table Tennis, Football, Basketball Etc.		

Format-3

IIMTU-NEP IMPLEMENTATION

Year- 2nd /Semester- 4th

Programme: Diploma/UG	Year:2	
Class:	Semester: 4 th	
Credits-2 Practical: 4	Subject: FOOD PRODUCTION-LAB I	
Course Code: NBHM-241P	Title: FOOD PRODUCTION-LAB I	
Course Objectives: The Student will get knowledge about:		
<ol style="list-style-type: none"> 1. Regional cuisine of various states of India. 2. Core ingredients of various cuisines of Indian States. 3. Food presentation & Garnishing. 4. Menu presentation of various cuisines of Indian States various cuisines of Indian States 		
Nature of Paper: DSE		
Minimum Passing Marks/Credits: 40% Marks / 2 credit		
L: 0 T: 0 P: 2 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Preparations of Menus from following cuisines. Bengal Goa Gujarat Hyderabad Kashmiri Maharashtrian Punjabi Rajasthan South Indian	40
REFERENCE BOOKS: NA		
If the course is available as Generic Elective then the students of following departments may opt it.		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		10
2) Presentations /Seminar		05
3)Assignments		05
4)Research Project Report Seminar On Research Project Report		35
5) ESE		35
Total:		50
Prerequisites for the course:		

Course Learning Outcomes: By the end of this course student would be able to

- CO1: Demonstration various regional cuisines of Indian States.
- CO2: Create different Garnish and plating for food presentation.
- CO3: Presentation of food of various Indian States.
- CO4: To Evaluate the profitability of a menu.
- CO5: Explain how staff, equipment, and facility can impact a menu.
- CO6: Demonstrate the cuisine of Goa.

IIMTU-NEP IMPLEMENTATION
Year- 2ND / Semester- 4th

Programme: Diploma/UG	Year:2	
Class:	Semester: 4 th	
Credits Practical: 1	Subject: FOOD AND BEVERAGE SERVICE LAB-I	
Course Code: HM-242P	Title: FOOD AND BEVERAGE SERVICE LAB-I	
Course Objectives:		
<ol style="list-style-type: none"> 1. Students will get knowledge about Dispense Bar – Organizing Mise-en-place. 2. The students will get knowledge about Service of Wine and its temperature of service. 3. Will gain knowledge about Tequila service of aperitifs like vermouths. 4. Will come to know about service of Spirits and Liqueurs. 5. To understand about service of Liqueurs from Liquor Trolley and from bar. 		
Nature of Paper: CORE		
Minimum Passing Marks/Credits: 40% Marks / credit		
L: 0 T: 0 P: 1 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Dispense Bar – Organizing Mise-en-place Task-01 Wine service equipment Task-02 Beer service equipment Task-03 Cocktail bar equipment Task-04 Liqueur / Wine Trolley Task-05 Bar stock - alcoholic & non-alcoholic beverages Task-06 Bar accompaniments & garnishes Task-07 Bar accessories & disposables	2
II	Service of Wines Task-01 Service of Red Wine Task-02 Service of White/Rose Wine Task-03 Service of Sparkling Wines Task-04 Service of Fortified Wines Task-05 Service of Aromatized Wines Task-06 Service of Cider, Perry & Sake	3
III	Service of Aperitifs Task-01 Service of Bitters Task-02 Service of Vermouths	2
IV	Service of Beer Task-01 Service of Bottled & canned Beers Task-02 Service of Draught Beers	2
V	Service of Spirits Task-01 Service styles – neat/on-the-rocks/with appropriate mixers Task-02 Service of Whisky Task-03 Service of Vodka Task-04 Service of Rum Task-05 Service of Gin Task-06 Service of Brandy Task-07 Service of Tequila	3
VI	Service of Liqueurs Task-01 Service styles – neat/on-the-rocks/with cream/enfrappe Task-02 Service from the Bar Task-03 Service from Liqueur Trolley	3

REFERENCE BOOKS:	
Modern restaurants service –John fuller	
Food and beverage service-Dennis R. Lillicrap and John cousins.	
If the course is available as Generic Elective then the students of following departments may opt it.	
Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	05
2) Presentations /Seminar	
3)Assignments	05
4)Research Project Report	
Seminar On Research Project Report	
5) ESE	15
Total:	25
Prerequisites for the course:	
Course Learning Outcomes: By the end of this course student would be able to:	
CO1: Understand about Dispense Bar – Organizing Mise-en-place	
CO2: Understand that how to serve red wine, white wine and champagne.	
CO3: Demonstrate Service of beer.	
CO4: Demonstrate Whiskey, Rum, Vodka ,brandy etc	
CO5: Create Food and Wine pairing	
CO6: Demonstrate service of Liqueures.	

IIMTU-NEP IMPLEMENTATION
Year- 2nd / Semester- 4th

Programme: UG	Year:2	
Class:	Semester: 4 th	
Credits Practical:1	Subject: FRONT OFFICE LAB-I	
Course Code: NBHM-243P	Title: FRONT OFFICE LAB-I	
Course Objectives: The Student will get knowledge about:		
<ol style="list-style-type: none"> 1. To understand the practice of computer applications related to Front Office like reservation and registration. 2. In depth knowledge about how Hotel functions like accounting and yield management. 3. To understand different Front Office Operation like amend a reservation, all pre & post registration. 4. Depth knowledge about the hotel's reservation to travel agent, corporate & individual. 		
Nature of Paper: DSE		
Minimum Passing Marks/Credits: 40% Marks / credit		
L: 0 T: 0 P: 1 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Hands on practice of computer applications related to Front Office- Procedures such as Reservation, Registration, Guest History, Telephones, Housekeeping, Daily transactions Front office accounting procedures - Manual accounting, Machine accounting, Payable, Accounts Receivable, Guest History, Yield Management , Role Play & Situation Handling ,Create and update guest profiles, Hot function keys, Send confirmation letters, Print registration card, Make FIT reservation & group reservation, Make an ADD-on reservation.	05
II	Amend a reservation, Cancel a reservation-with deposit and without deposit, Log onto cashier code, Process a reservation deposit, Pre-register a guest, Put message and locator for a guest, Put trace for guest, Check in a reserved guest, Check-in a walk –in guest, Make sharer reservation, Make A/R account, Take reservation through Travel Agent/Company/ Individual or Source, Make room change	10
REFERENCE BOOKS: Principles of Front Office Operations – Sue Baker Front Office Management – S.K. Bhatnagar Front Office Procedures – Michael. L. Kasavana		
If the course is available as Generic Elective then the students of following departments may opt it.		

Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	05
2) Presentations /Seminar	
3)Assignments	05
4)Research Project Report Seminar On Research Project Report	
5) ESE	15
Total:	25
Prerequisites for the course:	
<p>Course Learning Outcomes: By the end of this course student would be able to:-</p> <p>CO1: Remember check-in and maintain the guest records.</p> <p>CO2: Remember amending guest reservation.</p> <p>CO3: Create guest profile with all the tracks with records for further reference.</p> <p>CO4: Demonstrate how to Take reservation through Travel Agent/Company/ Individual</p> <p>CO5: Create add on reservation</p> <p>CO6: Analyse Yield Management.</p>	

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IIMTU NEP IMPLEMENTATION
Year- 2nd /Semester- 4th

Programme: Diploma/UG	Year:2	
Class:	Semester: 4 th	
Credits Practical: 1	Subject: ACCOMMODATION OPERATION LAB-I	
Course Code: NBHM- 244P	Title: ACCOMMODATION OPERATION LAB-I	
Course Objectives: The Student will get knowledge about: 1. Learn about Laundry Operations. 2. Be taught to remove stains. 3. Knowledge about different types of flowers arrangement. 4. Will find out the Selection & Designing of uniforms.		
Nature of Paper: DSE		
Minimum Passing Marks/Credits:40% Marks/ 2 credit		
L: 0 T: 0 P: 1 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Layout Of Linen And Uniform Room/Laundry Laundry Machinery And Equipment Cleaning of Offices, Public Areas & Guest Rooms Stain Removal Flower Arrangement Selection And Designing Of Uniforms	15
REFERENCE BOOKS: Hotel Management and Operations - Michael J. O'Fallon, Denney G. Rutherford		
If the course is available as Generic Elective then the students of following departments may opt it.		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination	05	
2) Presentations /Seminar		
3)Assignments	05	
4)Research Project Report		
Seminar On Research Project Report	15	
5) ESE		
	Total:	25
Prerequisites for the course:		

Course Learning Outcomes: By the end of this course student would be able to:-

- CO1: Understand the laundry layout of different hotels.
- CO2: Demonstrate how to remove stains.
- CO3: Understand different types of flower arrangements.
- CO4: Understand knowledge in Selection and Designing of Uniform
- CO5: Demonstrate cleaning of offices and Public Area.
- CO6: Demonstrate room cleaning.

IIMTU-NEP IMPLEMENTATION
Year-3rd / Semester-5th

Programme: Degree/ UG(R)		Year:3 rd	
Class:		Semester:5 th	
Credits Theory:4 Practical:		Subject: FOOD PRODUCTION-II	
Course Code: NBHM-351		Title: FOOD PRODUCTION-II	
<p>Course Objectives: The Student will get knowledge about:</p> <ol style="list-style-type: none"> 1. Acquire practical skills in organizing and managing a larder station, including proper equipment usage and maintenance. 2. Acquire practical skills in selecting and combining ingredients to create a variety of sausages and forcemeats. 3. Enhance food safety practices by adhering to proper temperature control, handling, and hygiene guidelines. 4. Build a foundation for working in professional culinary settings, demonstrating proficiency in the art of charcuterie and culinary presentation. 5. Understand the importance of balancing flavor, texture, and visual appeal in sandwich composition. 			
Nature of Paper: Core			
Minimum Passing Marks/Credits:40% Marks/ 2 Cr			
<p>L: T: P:(In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)</p>			
Unit	Contents	No. of Lectures Allotted	
I	<p>LARDER LAYOUT & EQUIPMENT Introduction of Larder Work, Definition, Equipment found in the larder , Layout of a typical larder with various sections</p> <p>DUTIES AND RESPONSIBILITIES OF THE LARDER CHEF Functions of the Larder, Hierarchy of Larder Staff , Sections of the Larder, Duties & Responsibilities of larder Chef</p>	12	
II	<p>CHARCUTIERIE</p> <p>I. SAUSAGE A. Introduction to characteristics - Sausage – Types & Varieties, Casings – Types & Varieties ,Fillings – Types & Varieties</p> <p>II. FORCEMEATS Types of forcemeats, Preparation of forcemeats , Uses of forcemeats</p>	12	

III	<p>HAM, BACON & GAMMON Cuts of Ham, Bacon & Gammon, Differences between Ham, Bacon & Gammon, Processing of Ham & Bacon, Uses of different cuts</p> <p>PATES, Types of Pate, Pate de foie gras</p> <p>CHAUD FROID Meaning of Chaudfroid, Making of chaudfroid & Precautions, Types of chaudfroid, ses of chaudfroid</p> <p>ASPIC & GELEE Definition of Aspic and Gelee, Uses of Aspic and Gelee</p>	12
IV	<p>SANDWICHES Parts of Sandwiches, Types of Bread, Types of filling – classification Spreads and Garnishes, Types of Sandwiches, Making of Sandwiches</p>	09

Reference / Text Books:

Gisslenwayne – professional cookery (john wiley and sons)

Montage – Larousse gasrtronomique (Himalaya publishing group)

If the course is available as Generic Elective then the students of following departments may opt it.

NA

Evaluation/Assessment Methodology

	Max. Marks
1) Class tasks/ Sessional Examination	15
2) Presentations /Seminar	
3) Assignments	
4) Research Project Report	10
Seminar On Research Project Report	
5) ESE	75
Total:	100

Prerequisites for the course:

Course Learning Outcomes: By the end of this course student would be able to:

CO1: Define and explain the concept of larder work in a culinary setting.

CO2: Demonstrate an understanding of the importance of proper equipment organization and placement within the larder.

CO3: Explain the primary functions and roles of the larder within a professional kitchen.

CO4: Identify and categorize various types and varieties of sausages based on their characteristics, ingredients, and preparation methods.

CO5: Illustrate the versatility of forcemeats by creating different dishes such as terrines, pâtés, and galantines.

CO6: Identify and describe the different parts of a sandwich, including bread, filling, spreads, and garnishes.

IIMTU-NEP IMPLEMENTATION
Year-3rd / Semester-5th

Programme: Degree/ UG(R).		Year:3 rd
Class:		Semester:5 th
Credits Theory:4 Practical:	Subject: FOOD AND BEVERAGE SERVICE–II	
Course Code: NBHM-352	Title: FOOD AND BEVERAGE SERVICE–II	
<p>Course Objectives: The Student will get knowledge about:</p> <ol style="list-style-type: none"> 1. Prepare students for roles in culinary establishments by honing skills in creating a wide range of sandwiches suitable for various dining settings. 2. Understand the importance of efficient space utilization, ergonomic design, and guest-centric approach in F&B outlet planning. 3. Prepare students for roles in event management, catering, and banquet coordination by providing knowledge and skills required for successful execution. 4. Enhance problem-solving skills to handle challenges associated with space, service flow, and guest satisfaction. 5. Acquire practical skills in guéridon operations, including trolley usage, equipment handling, and ingredient knowledge. 		
Nature of Paper: Core		
Minimum Passing Marks/Credits:40% Marks/ 2 Cr		
<p>L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)</p>		
Unit	Contents	No. of Lectures Allotted
I	<p>PLANNING & OPERATING VARIOUS F&B OUTLET Physical layout of functional and ancillary areas , Objective of a good layout, Steps in planning, Factors to be considered while planning, Calculating space requirement, Various set ups for seating, Planning staff requirement, Menu planning Constraints of menu planning, Selecting and planning of heavy duty and light equipment, Requirement of quantities of equipment required like crockery, Glassware, Cutlery - steel or silver etc. Suppliers & manufacturers, Approximate cost Planning Décor, furnishing fixture etc.</p>	12
II	<p>FUNCTION CATERING BANQUETS History, Types, Organisation of Banquet department. Duties & responsibilities , Sales , Booking procedure, Banquet menus BANQUET PROTOCOL Space Area requirement, Table plans/arrangement, Misc-en-place,</p>	12

	Service , Toast & Toast procedures INFORMAL BANQUET Réception ,Cocktail parties, Convention, Seminar Exhibition ,Fashion shows, Trade Fair , Wedding , Outdoor catering	
III	FUNCTION CATERING BUFFETS Introduction, Factors to plan buffets, Area requirement , Planning and organisation, Sequence of food Menu planning, Types of Buffet, Display, Sit down ,Fork, Finger, Cold Buffet, Breakfast Buffets, Equipment Supplies, Check list	12
IV	GUERIDON SERVICE History of gueridon , Definition, General consideration of operations, Advantages & Dis-advantages, Types of trolleys Factor to create impulse, Buying – Trolley, open kitchen Gueridon equipment, Gueridon ingredients KITCHEN STEWARDING Importance, Opportunities in kitchen stewarding Record maintaining, Machine used for cleaning and polishing E. Inventory.	09

Reference / Text Books:	
If the course is available as Generic Elective then the students of following departments may opt it. NA	
Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	15
2) Presentations /Seminar	
3)Assignments	10
4)Research Project Report Seminar On Research Project Report	
5) ESE	75
Total:	100
Prerequisites for the course:	
<p>Course Learning Outcomes: By the end of this course student would be able to:</p> <p>CO1: Understand the significance of functional and ancillary areas in the layout of F&B outlets.</p> <p>CO2: Understand the principles of menu planning, considering factors such as target audience, culinary specialties, and cost structure.</p> <p>CO3: Understand the organizational structure and departments involved in banquet operations.</p> <p>CO4: Demonstrate knowledge of setup, decor, and service requirements specific to each type of informal banquet.</p> <p>CO5: Analyze the area requirements for different types of buffets and their impact on guest experience.</p> <p>CO6: Analyze the psychological aspects and techniques that encourage guests to opt for guéridon service.</p>	

IIMTU-NEP IMPLEMENTATION
Year 3rd / Semester: 5th

Programme: Degree/ UG(R). Class: BHMCT		Year:3 rd Semester:5 th	
Credits Theory:2 Practical:		Subject: FRONT OFFICE –II	
Course Code: NBHM-353		Title: FRONT OFFICE –II	
Course Objectives: The Student will get knowledge about: 1. Enhance guest-centric attitudes by demonstrating empathy, professionalism, and effective conflict resolution. 2. Foster problem-solving and communication skills to handle issues that may arise during the check-out process. 3. Acquire practical skills in processing different modes of payment, including cash, credit cards, bill-to-company arrangements, travel agent vouchers, and travelers cheques. 4. Prepare students for roles in front office operations and guest services by providing the knowledge and skills required for successful foreign exchange operations and guest satisfaction. 5. Enhance problem-solving skills to address billing discrepancies and reconcile guest accounts.			
Nature of Paper: Core			
Minimum Passing Marks/Credits:40% Marks/ 1 Cr			
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents	No. of Lectures Allotted	
I	CHECK-OUT PROCEDURE The Guest Departure Procedure and Post Departure Activities at Front Desk – Guest History Card. Information to concerned Departments - Interdepartmental Coordination. Problems during Guest Check out and their solutions	10	
II	MODES OF SETTLEMENT Receiving Payments/Settling Bills Through a. Cash b. Credit Card c. Bill to Company d. Travel Agent Voucher e. Travelers Cheques	10	
III	FOREIGN EXCHANGE Foreign Exchange Encashment Procedure		

	Authorized agencies, Licenses and documents used, Category of guest entitled. Different currencies and their-Forex rates	10
IV	FRONT OFFICE ACCOUNTING Different types of Accounts, Ledgers, Folios & Vouchers prepared at Front Desk. Guest Accounting Cycle	10

Reference / Text Books:

NA

If the course is available as Generic Elective then the students of following departments may opt it.

Dennis L. Foster: Back Office Operation & Admn.

Sudhir Andrews: Hotel Front Office

Kasavana & Brooks: Managing Front office Operations

Evaluation/Assessment Methodology

	Max. Marks
1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	
3) Assignments	05
4) Research Project Report Seminar On Research Project Report	
5) ESE	35
Total:	50

Prerequisites for the course:

Course Learning Outcomes: By the end of this course student would be able to:

CO1: Understand the significance of the guest departure process in the overall guest experience.

CO2: Understand the importance of addressing guest concerns and providing solutions in a timely and professional manner..

CO3: Demonstrate knowledge of the steps involved in reconciling travelers cheques transactions.

CO4: Understand the concept of foreign exchange rates and how they fluctuate based on market conditions.

CO5: Understand the importance of front office accounting in the hospitality industry.

CO6: Describe the process of creating and maintaining guest folios, which record charges, payments, and balances.

IIMTU-NEP IMPLEMENTATION
Year 3rd / Semester 5th

Programme: Degree/ UG(R).		Year:3 rd
Class:		Semester:5 th
Credits Theory:2 Practical:	Subject: ACCOMMODATION OPERATION-II	
Course Code: NBHM-354	Title: ACCOMMODATION OPERATION-II	
<p>Course Objectives: The Student will get knowledge about:</p> <ol style="list-style-type: none"> 1. Acquire practical skills in inventory management, scheduling, time and motion studies, and performance standards. 2. Develop a comprehensive understanding of budgeting and budgetary controls within the hospitality industry. 3. Foster critical thinking skills to evaluate the benefits and drawbacks of using contract services for housekeeping needs. 4. Enhance problem-solving skills to address sustainability challenges and respond effectively to medical emergencies. 5. Acquire practical skills in identifying and implementing strategies for efficient energy and water usage. 		
Nature of Paper: Core		
Minimum Passing Marks/Credits:40% Marks/ 1 Cr		
<p>L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)</p>		
Unit	Contents	No. of Lectures Allotted
I	<p>PLANNING AND ORGANISING THE HOUSEKEEPING DEPARTMENT Area inventory list, Frequency schedules, Performance and Productivity standards, Time and Motion study in House Keeping operations, Standard Operating manuals – Job procedures, Job allocation and work schedules , Calculating staff strengths & Planning duty rosters, team work and leadership in House Keeping, Training in HKD, devising training programmes for HK staff , Inventory level for non recycled items,</p>	15
II	<p>Budget and budgetary controls, The budget process Planning capital budget, Planning operation budget, Operating budget – controlling expenses – income statement , Purchasing systems – methods of buying ,Stock records – issuing and control</p>	10

III	HOUSEKEEPING IN INSTITUTIONS & FACILITIES OTHER THAN HOTELS CONTRACT SERVICES A. Types of contract services B. Guidelines for hiring contract services C. Advantages & disadvantages of contract services	10
IV	ENERGY AND WATER CONSERVATION IN HOUSEKEEPING OPERATIONS, FIRST AID	05
Reference / Text Books: Sudhir Andrews: Hotel Housekeeping Joan C. Branson: Hotel, Hostel & Hospital Housekeeping Georgi ra Tucker: The Professional Housekeeper Rose Mary & Heinemann: Housekeeping Management for Hotels G. Raghubalan – Hotel Housekeeping		
If the course is available as Generic Elective then the students of following departments may opt it.		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		10
2) Presentations /Seminar		
3) Assignments		05
4) Research Project Report Seminar On Research Project Report		
5) ESE		35
Total:		100
Prerequisites for the course:		
<p>Course Learning Outcomes: By the end of this course student would be able to:</p> <p>CO1: Understand the importance of teamwork and leadership skills in promoting a positive work environment within the housekeeping department.</p> <p>CO2: Understand how job procedures, job allocation, and work schedules contribute to smooth operations and staff accountability.</p> <p>CO3: Demonstrate the ability to analyze historical data, market trends, and operational needs to develop accurate budgets.</p> <p>CO4: Recognize the importance of attention to detail and creativity in the Larder Department's operations.</p> <p>CO5: Identify measures for minimizing water usage in housekeeping operations, such as implementing low-flow fixtures, reusing water, and practicing responsible laundry and cleaning procedures.</p> <p>CO6: Creating strategies for controlling expenses and optimizing cost efficiency within the operating budget.</p>		

IIMTU-NEP IMPLEMENTATION
Year 3rd / Semester: 5th

Programme: Degree/ UG(R).		Year:3 rd
Class:		Semester:5 th
Credits Theory:2 Practical:	Subject: BAR MANAGEMENT	
Course Code: NBHM-355A	Title: BAR MANAGEMENT	
<p>Course Objectives: The students will get knowledge about:</p> <ol style="list-style-type: none"> 1. Develop a comprehensive understanding of bar operation and control principles in the hospitality industry. 2. Enhance leadership and management skills to lead and supervise bar operations effectively. 3. Foster creativity and attention to detail in planning and executing bar designs that align with themes and concepts, 4. Enhance responsible alcohol service skills, including understanding legal regulations and promoting guest safety. 5. Prepare students for roles in bar management, operations, and customer service by providing the knowledge and skills required for successful bar operation and control. 		
Nature of Paper: DSE		
Minimum Passing Marks/Credits:40% Marks/ 1 Cr		
<p>L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)</p>		
Unit	Contents	No. of Lectures Allotted
I	Bar Introduction, Beverage Management, Brief History, Types of Bar Lounge & Bar Service, Organization of Lounge Bar Syrups and Other Non- Alcoholic Beverage, Mix Drinks	10
II	The Bar Layout & Planning Introduction, Bar Section details, Bar Shapes: Planning Criteria Bars, Plans, Elevations & Sections, Themes & Concepts Bar Equipment, Glass wares	10
III	Service & Selling Techniques Bartenders : Job Analysis, Salesmanship of Bar Attendants, Guidelines for Bar Attendants, Hygiene & Health, Bar duties, Staff Management, Qualities of Professional Manager, Responsible service of Alcohol	10

IV	Bar Operation & Control	10
Customer Service and Customer Relation, Sales Promotion & Merchandising, Managing the Service Sequence Method of Beverage Control, Stock Control in the Bar Portion Control, Cash handling Procedures, Bar Licenses		

Reference / Text Books:

NA

If the course is available as Generic Elective then the students of following departments may opt it.

Michael M Coltman Beverage Management
Lipenski&Lipenski Professional Beverage Management
Mahendra Singh Negi Handbook of Bar & Beverage

Evaluation/Assessment Methodology

Max. Marks

1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	
3)Assignments	05
4)Research Project Report Seminar On Research Project Report	
5) ESE	35
Total:	50

Prerequisites for the course:

Course Learning Outcomes:

By the end of this course student would be able to:

- CO1: Understand the significance of bar management and beverage service in the hospitality industry.
CO2: Demonstrate the skill to translate design concepts into visual representations that guide construction and execution.
CO3: Identify the various tasks and responsibilities of bar attendants, including setup, preparation, serving, and closing procedures.
CO4: Understand the importance of leadership, communication skills, and problem-solving abilities in managerial roles.
CO5: Explain the importance of proper cash handling procedures, including cash registers, reconciliation, and accurate record-keeping.
CO6: Demonstrate proficiency in tracking stock movements, calculating consumption rates, and adjusting orders accordingly.

IIMTU-NEP IMPLEMENTATION
Year : 3rd / Semester : 5th

Programme: Degree/ UG(R).		Year:3 rd	
Class: BHMCT		Semester:5 th	
Credits Theory:2 Practical:	Subject: INTRODUCTION TO TOURISM AND TRAVEL MANAGEMENT		
Course Code: NBHM-355B	Title: INTRODUCTION TO TOURISM AND TRAVEL MANAGEMENT		
Course Objectives:			
<ol style="list-style-type: none"> 1. Acquire knowledge of the structure and components of the tourism industry and their contributions to economies and societies. 2. Acquire knowledge of the different types of tourism and their characteristics. 3. Develop a comprehensive understanding of different modes of tourist transport and their implications for travel experiences. 4. Acquire knowledge of strategies for minimizing negative impacts and promoting positive outcomes in environmental, social, economic, and cultural aspects. 			
Nature of Paper: DSE			
Minimum Passing Marks/Credits:40% Marks/ 1 Cr			
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents	No. of Lectures Allotted	
I	Introduction Definition of Tourism, The tourism industry, significance of tourism, the tourism system, tourism infrastructure	08	
II	Types of Tourism and Tourism Infrastructure Purpose of tourism, travel motivators, different types of tourism; tourism infrastructure accommodation, food and beverage, attractions, telecommunication, essential and other services	08	
III	Tourist Transport and The Travel Agent Types of Transport- Air-Road, Rail, Water; The travel agent, types of travel agencies, functions of a travel agency, setting up a TA; The tour operator-types, package tours	08	
IV	Tourism Impact Environmental, Social, Economic, Cultural, Ecological impact of Tourism, Multiplier Effect, The demonstration effect, measures to regulate tourism impacts, tourism legislations	06	
Reference / Text Books:			

Swain Sampad Kumar, Mishra Jitendra Mohan (2011). Tourism – Principles and Practices. Oxford University Press Sharpley Richard (2006) Travel and Tourism. London, Thousand Oaks : SAGE

If the course is available as Generic Elective then the students of following departments may opt it
 NA

Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	15
2) Presentations /Seminar	
3)Assignments	10
4)Research Project Report Seminar On Research Project Report	
5) ESE	75
Total:	100

Prerequisites for the course:

Course Learning Outcomes:
 By the end of this course student would be able to:
 CO1: Describe the structure and components of the tourism industry, including travel agencies, hotels, transportation, attractions, and more.
 CO2: Understand how tourism contributes to job creation, revenue generation, and infrastructure development.
 CO3: Analyze the various motivators that drive individuals to travel, such as curiosity, adventure, relaxation, education, and social interaction.
 CO4: Recognize the importance of maintaining strong relationships with airlines, hotels, transportation providers, and other stakeholders in the industry.
 CO:5 Understand the role of enforcement agencies and compliance mechanisms in upholding tourism regulations.
 CO6: Discuss the role of stakeholders, including governments, local communities, and businesses, in regulating tourism impacts.

IIMTU-NEP IMPLEMENTATION
Year : 3rd / Semester : 5th

Programme: Degree/ UG(R).		Year:3 rd
Class: BHMCT		Semester:5 th
Credits Theory:2 Practical:	Subject: EVENT MANAGEMENT	
Course Code: SEC-351A	Title: EVENT MANAGEMENT	
Course Objectives:		
<ol style="list-style-type: none"> 1. Enhance awareness of the skills and qualities required to be an effective event planner. 2. Prepare students for roles in events management and planning by providing insights into the intricacies of event organization, design, and contractual arrangements. 3. Develop a comprehensive understanding of event marketing and the promotional strategies required for successful event promotion. 4. Foster critical thinking skills to assess safety and security risks, implement preventive measures, and respond to emergencies during events. 		
Nature of Paper: SEC		
Minimum Passing Marks/Credits:40% Marks/ 1 Cr		
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Events The Concept, Nature, Definition and scope C"s of Events, advantage and disadvantage of Events Categories and Typologies, Skills required to be a good Event Planners.	10
II	Organizing& Designing of Events Key elements of Events, Event Infrastructure Core concept, core people, core talent, core structure Setting Objectives for the Event, Negotiating Contracts with event Organizers, Venue, Media.	10
III	Marketing & Promotion of Events Nature of Event Marketing, Process of Event Marketing, The Marketing Mix, Sponsorship. Promotion: Image Branding, Advertising, Publicity and Public Relation	10
IV	Managing Events Financial Management of Events, Staffing, Leadership. Safety and Security: Occupational Safety and Health, Incident Reporting, Crowd	10

Management and Evacuation		
Reference / Text Books: NA		
If the course is available as Generic Elective then the students of following departments may opt it. NA		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination	10	
2) Presentations /Seminar		
3)Assignments	05	
4)Research Project Report Seminar On Research Project Report		
5) ESE	35	
Total:	50	
Prerequisites for the course:		
<p>Course Learning Outcomes: By the end of this course student would be able to: CO1: Understand the "C's" of events, including concepts such as creativity, coordination, communication, cost management, and customer satisfaction. CO2: Understand the potential disadvantages of events, including logistical challenges, financial risks, and potential negative impacts on the environment or local communities. CO3: Create the recognize significance of assembling a core team of individuals with varied skills and expertise to contribute to different aspects of event planning and execution. CO4: Describe the step-by-step process of event marketing, including market research, target audience identification, positioning, and promotional strategies. CO5: Develop skills in incident reporting, risk assessment, and implementing emergency response plans. CO6: Evaluate the qualities of a strong event leader, including communication skills, decision-making abilities, and the ability to motivate and delegate tasks.</p>		

IIMTU-NEP IMPLEMENTATION
Year 3RD / Semester-5TH

Programme: Degree/ UG(R)..		Year:3 rd
Class:		Semester:5 th
Credits Theory:2 Practical:	Subject: FACILITY PLANNING	
Course Code: SEC-351B	Title: FACILITY PLANNING	
Course Objectives: The Student will get knowledge about: <ol style="list-style-type: none"> 1. Hotel design considerations 2. Illustrate facility planning in hotels 3. Summarize the star classification of the hotel 4. Making the students aware of restaurant and kitchen planning. 5. Project management 		
Nature of Paper: SEC		
Minimum Passing Marks/Credits:40% Marks/ 2 Cr		
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	HOTEL DESIGN Design Considerations: • Attractive Appearance • Efficient Plan • Good Location • Suitable Material • Suitable Workmanship • Sound Financing • Competent Management, Evaluation of accommodation needs thumb rules FACILITIES PLANNING The systematic layout planning pattern (SLP); Planning Consideration, Flow process and flow diagram. Procedure for determining space, ways of determining space requirements space relationship, Difference between carpet area and plinth area, Approximate cost of construction estimation. Approximate operating areas in budget type/5 star type hotel and approximate other operating areas per guest room.	08
II	STAR CLASSIFICATION OF HOTEL Architectural feature, facilities and service in star category Hotel, Heritage and Apartment Hotel a. Criteria for star classification of Hotel. b. Criteria for classification of Heritage Hotel. c. Criteria for classification of apartment Hotel. d. Hotel evaluation sheet for	07

	awarding category	
III	PLANNING FOR FOOD AND BEVERAGE OUTLETS Types of restaurants, Designing and planning a restaurant Layout of commercial kitchen, key steps for designing a kitchen Planning of various supporting services: Kitchen stewarding, Storage Facilities	07
IV	PROJECT MANAGEMENT a. Network analysis. b. Basic rules and procedure for network analysis. c. Definition, scope, merits & demerits of CPM & PERT. d. Network crashing, determining crash cost, normal cost.	08
Reference / Text Books: NA		
If the course is available as Generic Elective then the students of following departments may opt it. NA		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		10
2) Presentations /Seminar		
3) Assignments		05
4) Research Project Report Seminar On Research Project Report		
5) ESE		35
Total:		50
Prerequisites for the course:		
Course Learning Outcomes: By the end of this course student would be able to: CO1: Understand the planning considerations involved in designing efficient flow processes and flow diagrams within the hotel environment. CO2: Remember develop the ability to estimate approximate construction costs and operating areas for different types of hotels. CO3: Create the challenges and opportunities associated with operating and maintaining heritage hotels. CO4: Describe the layout and components of a commercial kitchen, including workstations, food preparation areas, cooking equipment, and storage. CO5: Understand the scope, merits, and demerits of CPM and PERT in project planning, scheduling, and control. CO6: Develop skills in determining crash costs and normal costs for project activities.		

IIMTU-NEP IMPLEMENTATION
Year 3rd / Semester-5th

Programme: Degree/ UG(R).		Year:3 rd
Class:		Semester:5 th
Credits Theory:3 Practical:	Subject: FOOD AND BEVERAGE MANAGEMENT	
Course Code: NHU-351	Title: FOOD AND BEVERAGE MANAGEMENT	
Course Objectives:		
<ol style="list-style-type: none"> 1. To develop optimum level of knowledge and skills in the students so as they are capable to independently manage F & B Service outlet in Hospitality Industry. 2. To make them aware of Portion control, cost controls and sales analysis. 3. To make them aware about Menu Merchandising. 4. To teach about different types of formats used in Inventory. 		
Nature of Paper: AECC		
Minimum Passing Marks/Credits:40% Marks/ 2 Cr		
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	FOOD AND BEVERAGE COST CONTROL SYSTEMS Introduction to Food & Beverage Management, Objective of F & B Management. Food Control:- Food Purchasing Control, Food receiving Control, Food storing & issuing control ,Food Production control, Food Cost control, Food sales Control. Beverage Control:- Beverage Purchasing Control, Beverage receiving Control, Beverage storing & issuing control, Beverage Production control, Beverage Cost control, Beverage sales Control. Standard portion size, Standard recipe, Standard yield, Cost/Volume/Profit Relationship (Break-even Analysis). Definition of Cost, Elements and classification of cost, Food & Beverage cost percentage, evaluating food & Beverage cost result.	10
II	FOOD AND BEVERAGE OPERATION CONTROL SYSTEM K.O.T control system, F & B control cycle, making bills, Cash handling, Theft control system, Prevention of Frauds, F&B control records and formats. INVENTORY MANAGEMENT	10

	Food and beverage inventory, Types of Inventory – Physical & Perpetual Inventory, Various formats used in Inventory, food & beverage inventory control. Menu Merchandising & Menu Engineering.	
III	BEVERAGE CONTROL A. Purchasing B. Receiving C. Storing D. Issuing E. Production Control F. Standard Recipe G. Standard Portion Size H. Bar Frauds I. Books maintained J. Beverage Control SALES CONTROL A. Procedure of Cash Control B. Machine System C. ECR D. NCR E. Preset Machines F. POS G. Reports H. Thefts I. Cash Handling	05
IV	COST DYNAMICS Elements of Cost B. Classification of Cost SALES CONCEPTS Various Sales Concept, Uses of Sales Concept INVENTORY CONTROL A. Importance B. Objective C. Method D. Levels and Technique E. Perpetual Inventory F. Monthly Inventory G. Pricing of Commodities H. Comparison of Physical and Perpetual Inventory	05

Reference / Text Books:

Levinson, Food and Beverage Operations
 Lillycrap, Food and Beverage Service
 Food & Beverage Management, Bernand Davis
 Food and Beverage Cost Control, Lea R. Dopson

If the course is available as Generic Elective then the students of following departments may opt it.
 NA

Evaluation/Assessment Methodology

	Max. Marks
1) Class tasks/ Sessional Examination	15
2) Presentations /Seminar	
3)Assignments	10
4)Research Project Report Seminar On Research Project Report	
5) ESE	75
Total:	100

Prerequisites for the course:

Course Learning Outcomes:

By the end of this course student would be able to:

CO1: Understand how standard portioning and recipes contribute to cost control, consistency, and guest satisfaction.

CO2: Analyze the food and beverage operation control

CO3: Develop skills in creating and implementing standard recipes and portion sizes for various beverage offerings

CO4: Understand different cash handling systems, including machine-based systems and point-of-sale (POS) systems.

CO5: Understand how various cost elements contribute to the overall cost structure of a business.

CO6: Understand the benefits and challenges associated with each system and their impact on inventory control.

IIMTU-NEP IMPLEMENTATION
Year : 3rd / Semester:5th

Programme: Degree / PG		Year: 3 rd
Class:		Semester:5 th
Credits:-NC Theory: NC	INDUSTRIAL VISIT/SEMINAR/PRESENTATION ON THE REPORT	
Course Code: NECC-351	INDUSTRIAL VISIT/SEMINAR/PRESENTATION ON THE REPORT	
Course Objectives: 2. NA		
Nature of Paper: NECC		
Minimum Passing Marks/Credits:		
L:02 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Students Have To Give A Presentation On Their Observations During Their Industrial Visits.	
Reference / Text Books: NA		
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3)Assignments 4)Research Project Report Seminar On Research Project Report 5) ESE		25
Total:		25
Prerequisites for the course:		
Course Learning Outcomes: 1. Students Have To Give A Presentation On Their Observations During Their Industrial Visits		

IIMTU-NEP IMPLEMENTATION
Year 3rd / Semester : 5th

Programme: Degree / PG		Year:3rd
Class:		Semester:5th
Credits:-NC Theory: NC	UNIVERSITY SOCIAL RESPONSIBILITIES –COMMUNITY OUTREACH	
Course Code: NECC-352	UNIVERSITY SOCIAL RESPONSIBILITIES –COMMUNITY OUTREACH	
Course Objectives:		
<ol style="list-style-type: none"> To inculcate a sense of responsibility towards the society. To develop a sense of responsibilities towards community outreach 		
Nature of Paper: NECC		
Minimum Passing Marks/Credits:		
L:02 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	This Activity Is An Essential Part Of The Curriculum Which Believes That When We Are Taking From The Society Then It Is Our Moral Duty To Give Something Back To The Society. It Also Develops Habit Of Helping Others In The Students.	
Reference / Text Books:		
NA		
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3)Assignments 4)Research Project Report Seminar On Research Project Report 5) ESE		25
Total:		25
Prerequisites for the course:		
Course Learning Outcomes:NA		

IIMTU-NEP IMPLEMENTATION
Year : 3rd / Semester : 5th

Programme: Degree /UG/ PG		Year:3 rd	
Class:		Semester:5th	
Credits:-NC Theory: NC	SANSKRIT / SPIRITUAL		
Course Code: MV-351	SANSKRIT / SPIRITUAL		
Course Objectives:			
1 To develop moral values & the values of “Karma” in Life			
Nature of Paper: MV			
Minimum Passing Marks/Credits			
L:02 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents	No. of Lectures Allotted	
I	Students Are Taught The Basics Of Sanskrit / Spiritual Teaching From Bhagwat Geeta. The Main Motive Of This Course Is To Develop Moral Values In Students.		
Reference / Text Books:			
NA			
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL			
Evaluation/Assessment Methodology			
			Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3)Assignments 4)Research Project Report Seminar On Research Project Report 5) ESE			25
Total:			25
Prerequisites for the course:			
Course Learning Outcomes:			
CO1: Students Are Taught The Basics Of Sanskrit / Spiritual Teaching From Bhagwat Geeta. The Main Motive Of This Course Is To Develop Moral Values In Students.			

IIMTU-NEP IMPLEMENTATION
Year : 3rd / Semester : 5th

Programme: Degree / PG		Year:3 rd
Class:		Semester:5 th
Credits:-NC	SPORTS	
Theory: NC		
Course Code:SPT-351	SPORTS	
Course Objectives:		
1.To involve them team spirit. 2.To make them aware about being physically fit.		
Nature of Paper: NECC		
Minimum Passing Marks/Credits:		
L:02 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Students Are Encouraged To Play Various Games Of Their Choice Whether Indoor Or Outdoor. Like ; Carrom, Chess, Table Tennis, Football, Basketball Etc.	
Reference / Text Books:		
NA		
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3)Assignments 4)Research Project Report Seminar On Research Project Report 5) ESE		25
Total:		25
Prerequisites for the course:		
Course Learning Outcomes: NA		

IMTU-NEP IMPLEMENTATION
Year 3rd /Semester 5th

Programme: Degree/ UG(R)/PG		Year:3 rd
Class: BHMCT		Semester:5 th
Credits Theory:0 Practical:2	Subject: FOOD PRODUCTION LAB-II	
Course Code: NBHM-351P	Title: FOOD PRODUCTION LAB-II	
<p>Course Objectives: The Student will be aware and get knowledge about :</p> <ol style="list-style-type: none"> 1. Appetizers & Garnishes. 2. Sandwiches, parts of Sandwiches process making of Sandwiches. 3. Use of Spices, herbs & classification of herbs. 4. Chocolate Parfait & 5. Baba au rum recipe 		
Nature of Paper: Core		
Minimum Passing Marks/Credits:40% Marks/ 2 Cr		
<p>L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)</p>		
Unit	Contents	No. of Lectures Allotted
I	<p>APPETIZERS & GARNISHES HORSDEOUVRES SANDWICHES A. Parts of Sandwiches B. Types of Bread C. Types of filling – classification D. Spreads and Garnishes E. Types of Sandwiches F. Making of Sandwiches USE OF SPICES AND HERBS IN COOKING A. Ideal uses of wine in cooking B. Classification of herbs C. Ideal uses of herbs in cooking</p>	20
II	<p>1 Brioche Baba au Rhum 2 Soft Rolls Chocolate Parfait 3 French Bread</p>	20

	TarteTartin 4 Garlic Rolls 5 Crêpe Suzette	
Reference / Text Books: Gisslenwayne – professional cookery (john wiley and sons) Montage – Larousse gasrtronomique (Himalaya publishing group)		
If the course is available as Generic Elective then the students of following departments may opt it. NA		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		10
2) Presentations /Seminar		
3)Assignments		05
4)Research Project Report Seminar On Research Project Report		
5) ESE		30
Total:		50
Prerequisites for the course:		
Course Learning Outcomes: By the end of this course student would be able to: CO1: Complete knowledge of Appetizers & Garnishes. CO2: To understand about Sandwiches, parts of Sandwiches process making of Sandwiches. CO3: To understand the use of Spices, herbs & classification of herbs. CO4: To understand about Chocolate Parfait & CO5: Demonstrate how to prepare Baba au rhum CO6: Demonstrate how to prepare Garlic Rolls and Crêpe Suzette.		

IIMTU-NEP IMPLEMENTATION
Year : 3rd / Semester :5th

Programme: Degree/ UG(R)/PG		Year:3 rd
Class:		Semester:5 th
Credits Theory:0 Practical:1	Subject: FOOD AND BEVERAGE SERVICE LAB– II	
Course Code: NBHM-352P	Title: FOOD AND BEVERAGE SERVICE LAB – II	
<p>Course Objectives: The Student will be aware and get knowledge about :</p> <ol style="list-style-type: none"> 1. Developing Hypothetical Business Model of Food & Beverage Outlets 2. Planning & organizing Formal & Informal Banquets. 3. Planning & organizing various types of Buffet 4. Organizing Mise-en-place for Gueridon Service. 5. Dishes involving work on the Gueridon 		
Nature of Paper: Core		
Minimum Passing Marks/Credits:40% Marks/ 1 Cr		
<p>L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)</p>		
Unit	Contents	No. of Lectures Allotted
I	<p>Planning & Operating Food & Beverage Outlets Class room Exercise ,Developing Hypothetical Business Model of Food & Beverage Outlets ,Case study of Food & Beverage outlets - Hotels & Restaurants</p> <p>Function Catering – Banquets Planning & organizing Formal & Informal Banquets ,Planning & organizing Outdoor caterings</p>	10
II	<p>Function Catering – Buffets Planning & organizing various types of Buffet</p> <p>Gueridon Service Organizing Mise-en-place for Gueridon Service ,Dishes involving work on the Gueridon</p>	05
<p>Reference / Text Books: Modern restaurants service –John fuller Food and beverage service-Dennis R.Lillicrap and John cousins</p>		
<p>If the course is available as Generic Elective then the students of following departments may opt it. NA</p>		

Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	
2) Presentations /Seminar	
3) Assignments	10
4) Research Project Report Seminar On Research Project Report	
5) ESE	15
Total:	25
Prerequisites for the course:	
<p>Course Learning Outcomes: By the end of this course student would be able to: CO1: To understand Developing Hypothetical Business Model of Food & Beverage Outlets CO2: Demonstrate how to Plan and organizing Formal & Informal Banquets. CO3: Demonstrate how to Plan and organizing various types of Buffet CO4: Organizing Mise-en-place for Gueridon Service. CO5: Create different Dishes which involve working on Gueridon trolley. CO6: Apply creative thinking while designing dishes for guerdon trolley.</p>	

IIMTU-NEP IMPLEMENTATION
Year 3rd / Semester 5th

Programme: Degree/ UG(R)/PG		Year:3 rd
Class:		Semester:5 th
Credits Theory:0 Practical:1	Subject: Front Office Lab-II	
Course Code: NBHM-353P	Title: Front Office Lab-II	
<p>Course Objectives: The Student will be aware and get knowledge about :</p> <ol style="list-style-type: none"> 1. Hands on practice of computer applications on PMS front office procedures. 2. How to put message, How to put a locator, How to check in a first-time guest 3. How to make a reservation, How to create and update guest profiles. 4. How to feed remarks in guest history, How to add a sharer, How to make add on reservation. 5. Handling part settlements for long staying guest. 		
Nature of Paper: Core		
Minimum Passing Marks/Credits:40% Marks/ 2 Cr		
<p>L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)</p>		
Unit	Contents	No. of Lectures Allotted
I	Hands on practice of computer applications on PMS front office procedures such as: Night audit, Income audit, Accounts Situation handling – handling guests & internal situations requiring management tactics/strategies	05
II	HMS Training – Hot Function keys How to put message, How to put a locator, How to check in a first-time guest, How to check in an existing reservation , How to check in a day use , How to issue a new key, How to verify key, How to cancel a key, How to issue a duplicate key, How to extend a key How to print and prepare registration cards for arrivals, How to programmed keys continuously , How to programme one key for two rooms, How to re-programme a key How to make a reservation, How to create and update guest profiles, How to update guest folio, How to print guest folio, How to make sharer reservation.	05
III	How to feed remarks in guest history, How to add a sharer, How to make add on reservation, How to amend a reservation, How to cancel a reservation. How to make group reservation, How to make a room change on the system, How to log on cashier code	

	<p>How to close a bank at the end of each shift , How to put a routing instruction, How to process charges , How to process a guest check out , How to check out a folio, How to process deposit for arriving guest ,How to process deposit for in house guest, How to check room rate variance report, How to process part settlements, How to tally allowance for the day at night ,How to tally paid outs for the day at night , How to tally forex for the day at night ,How to pre-register a guest, How to handle extension of guest stay, Handle deposit and check ins with voucher , How to post payment ,How to print checked out guest folio ,Check out using foreign currency , Handle settlement of city ledger balance , Handle payment for room only to Travel Agents , Handle of banquet event deposits, How to prepare for sudden system shutdown ,How to checkout standing batch totals, How to do a credit check report, How to process late charges on third party, How to process late charges to credit card , How to check out during system shut down, Handling part settlements for long staying guest, How to handle paymaster folios , How to handle bills on hold</p>	05
<p>Reference / Text Books: Principles of Front Office Operations – Sue Baker Front Office Management – S.K. Bhatnagar Front Office Procedures – Michael. L. Kasavana</p>		
<p>If the course is available as Generic Elective then the students of following departments may opt it. NA</p>		
<p>Evaluation/Assessment Methodology</p>		
		Max. Marks
1) Class tasks/ Sessional Examination		
2) Presentations /Seminar		
3) Assignments		10
4) Research Project Report		
Seminar On Research Project Report		
5) ESE		15
Total:		25
<p>Prerequisites for the course:</p>		
<p>Course Learning Outcomes: By the end of this course student would be able to: CO1: Apply computer applications on PMS for front office procedures. CO2: Understand How to put message, How to put a locator, How to check in a first-time guest CO3: Understand How to make a reservation, How to create and update guest profiles. CO4: Understand How to feed remarks in guest history, How to add a sharer, How to make add on reservation. CO5: Evaluate part settlements for long staying guest. CO6: Demonstrate How to handle paymaster folios.</p>		

IIMTU-NEP IMPLEMENTATION
Year 3RD / Semester 5TH

Programme: Degree/ UG(R)/PG		Year:3 rd
Class:		Semester:5 th
Credits Theory:0 Practical:1	Subject: ACCOMMODATION MANAGEMENT LAB II	
Course Code: NBHM-354	Title: ACCOMMODATION MANAGEMENT LAB II	
<p>Course Objectives: The Student will be aware and get knowledge about :</p> <ol style="list-style-type: none"> 1. Team cleaning Planning, Organizing, Executing & Evaluating the process. 2. How to prepared Inspection checklist 3. Time and motion study & its applications. 4. Steps in servicing a guest room. 5. Devising/ designing training module for staff members. 		
Nature of Paper: Core		
Minimum Passing Marks/Credits:40% Marks/ 1 Cr		
<p>L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)</p>		
Unit	Contents	No. of Lectures Allotted
I	Team cleaning Planning , Organizing, Executing , Evaluating	05
II	Inspection checklist Time and motion study , Steps of bed making Steps in servicing a guest room etc	05
III	Devising/ designing training module Refresher training (5 days) ,Induction training (2 days) Remedial training (5 days)	05
Reference / Text Books:		
Hotel Management and Operations - Michael J. O'Fallon, Denney G. Rutherford		
If the course is available as Generic Elective then the students of following departments may opt it. NA		

Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	15
2) Presentations /Seminar	
3) Assignments	10
4) Research Project Report Seminar On Research Project Report	
5) ESE	75
Total:	100
Prerequisites for the course:	
<p>Course Learning Outcomes: By the end of this course student would be able to: CO1: To understand Team cleaning Planning, Organizing, Executing & Evaluating the process. CO2: Create Inspection checklist CO3: Evaluate Time and motion study & its applications. CO4: To understand the Procedure of Steps in servicing a guest room. CO5: Understand Devising/ designing training module for staff members CO6: Demonstrate Bed Making.</p>	

IIMTU-NEP IMPLEMENTATION
Year 3rd /Semester 6th

Programme: Degree/ UG(R)/PG		Year:3 rd
Class:		Semester:6 th
Credits Theory:4 Practical:	Subject: FOOD PRODUCTION-III	
Course Code: NBHM-361	Title: FOOD PRODUCTION-III	
<p>Course Objectives: The Student will be aware and get knowledge about:</p> <ol style="list-style-type: none"> 1. Gain knowledge of International cuisines, its geographic location & historical background. 2. Discover the introduction to Chinese foods, its historical background & Regional cooking styles, Methods of cooking, 3. Become skilled at Bakery & Confectionery, difference between icings & topping. 4. Find out making of Meringues, Factors affecting the stability. 5. Learn about Product research and management. 		
Nature of Paper: Core		
Minimum Passing Marks/Credits:40% Marks /2 Cr		
<p>L: T: P:(In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)</p>		
Unit	Contents	No. of Lectures Allotted
I	<p>INTERNATIONAL CUISINE Geographic location, Historical background , Staple food with regional Influences ,Specialties, Recipes, Equipment in relation to: Great Britain, France, Italy, Spain & Portugal, Germany, Mexican</p> <p>CHINESE Introduction to Chinese foods, Historical background, Regional cooking styles, Methods of cooking, Equipment & utensils</p> <p>FRENCH Culinary French & cooking methods & Preparations.</p>	10
II	<p>BAKERY & CONFECTIONERY ICINGS & TOPPINGS A. Varieties of icings B. Using of Icings C. Difference between icings & Toppings D. Recipes</p> <p>FROZEN DESSERTS Types and classification of Frozen desserts B. Ice-creams – Definitions C. Methods of preparation D. Additives and preservatives used in Ice-cream manufacture</p> <p>MERINGUES Making of Meringues, Factors affecting the stability, Cooking</p>	20

	Meringues Types of Meringues, Uses of Meringues	
III	PRODUCTION MANAGEMENT Kitchen Organization, Allocation of Work – Job Description, Duty Rosters Production Planning, Production Scheduling, Production Quality & Quantity Control , Forecasting & Budgeting G. Yield Management PRODUCT & RESEARCH DEVELOPMENT Testing new equipment, Developing new recipes, Food Trails Organoleptic & Sensory Evaluation	20
IV	BREAD MAKING Role of ingredients in bread Making, Bread Faults, Bread Improvers CAKE MAKING Role of ingredients in bread Making, Types of cake & methods of cake making	10
Reference / Text Books: K.Arora&K.N.Gupta – Theory of cookery Philip Thangam – Modern cookery for teaching &The Trade (Orient Longmans ltd) Gisslenwayne – professional cookery (john wiley and sons)		
If the course is available as Generic Elective then the students of following departments may opt it. NA		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		15
2) Presentations /Seminar		
3)Assignments		10
4)Research Project Report Seminar On Research Project Report		
5) ESE		75
Total:		100
Prerequisites for the course:		
Course Learning Outcomes: The Student will be aware and get knowledge about: CO1: To understand about international cuisines, its geographic location & historical background. CO2- To understand the Chinese foods, its historical background & Regional cooking styles, Methods of cooking, CO3- To build the knowledge about Bakery & Confectionery, difference between icings & topping. CO4- To understand the process making of Meringues, Factors affecting the stability. CO5- To generate the knowledge about product research and management. CO6- To understand about international cuisines, its geographic location & historical background.		

IIMTU-NEP IMPLEMENTATION
Year 3rd / Semester 6th

Programme: Degree/ UG(R)/PG		Year:3 rd
Class: B. Sc HM, BHMCT		Semester:6 th
Credits Theory:4 Practical:	Subject: FOOD AND BEVERAGE SERVICE-III	
Course Code: NBHM-362	Title: FOOD AND BEVERAGE SERVICE-III	
Course Objectives:- The student will get knowledge about: 1. To know about Staff organization of F&B service department 2. Get knowledge Different types of bar and bar operations. 3. The students will come to know about various modes of sales promotion. 4. Various types of cocktails		
Nature of Paper: Core		
Minimum Passing Marks/Credits:40% Marks /2 Cr		
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	FOOD & BEVERAGE STAFF ORGANISATION Categories of staff ,Hierarchy, Job description and specification Duty roaster MANAGING FOOD & BEVERAGE OUTLET Supervisory skills B, Developing efficiency , Standard Operating Procedure	10
II	BAR OPERATIONS Types of Bar, Cocktail, Dispense, Area of Bar, Front Bar, Back Bar Under Bar (Speed Rack, Garnish Container, Ice well, etc.), Bar Stock Bar Control, Bar Staffing, Opening, and closing duties	10
III	SALES PROMOTION Food festivals- loyalty programs - Wine dinners or whisky dinners - Happy hours (ladies night, DJ night)- Corporate discounts - Partnership with Social media & home delivery services Applications	20
IV	COCKTAILS & MIXED DRINKS Definition and history – classification – Recipe, Preparation and service of Popular Cocktails	20
Reference / Text Books: Dennis R Lilicrap Food and Beverage Service		

Matt A Casdo Food and Beverage Service	
Michael M Coltman Beverage Management	
If the course is available as Generic Elective then the students of following departments may opt it.	
Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	15
2) Presentations /Seminar	
3)Assignments	10
4)Research Project Report Seminar On Research Project Report	
5) ESE	75
Total:	100
Prerequisites for the course:	
<p>Course Learning Outcomes: The Student will be aware and get knowledge about:</p> <p>CO1-Understand staff organization of F&B service department and manage Food &beverage outlet</p> <p>CO2-Review Bar operations and their layout</p> <p>CO3-Analyze various modes of sales promotion and apply as and when needed.</p> <p>CO4-To explain and prepare various types of cocktails & mixed drinks.</p> <p>CO5-Analyze the cultural and social impact of cocktails throughout history.</p> <p>CO6-Classify cocktails based on their ingredients, base spirits, and preparation methods.</p>	

IIMTU-NEP IMPLEMENTATION
Year 3rd/ Semester 6th

Programme: Degree/ UG(R)/PG		Year:3 rd
Class:		Semester:6 th
Credits Theory:2 Practical:	Subject: Front Office-III	
Course Code: NBHM-363	Title: Front Office-III	
Course Objectives: The Student will be aware and get knowledge about: 1. To associate the Yield Management concept 2. To understand the Timeshare and Vacation Ownership concept 3. To be aware of the essentials of Spa & Salon Management 4. To understand the fundamentals of Human Resource Management.		
Nature of Paper: Core		
Minimum Passing Marks/Credits:40% Marks / 1 Cr		
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Yield Management:- Concept of yield management– benefits of yield management - Strategies used for increasing revenue of a hotel (Overbooking and capacity management, duration control, market segment pricing and discount allocation) - Measuring Yield (Formulas)	05
II	Elements of Yield Management - Potential High and Low Demand Tactics - Yield Management Software - Yield Management Team– Yield Management Meeting	05
III	Timeshare and Vacation Ownership:- Definition and Types of Timeshare Options - Advantages and Disadvantages of Timeshare business - Exchange Companies – Resort Condominium International - Intervals International- AIRDA advantages – role of government and industry.	05
IV	Spa & Salon Management:- Definition & Types of Salons & Spa - Ownership & Franchised - Hierarchy in Spa - Facilities offered in Spa.	05
V	Human Resource Management:- Human Resource Planning (Forecasting, Inventorying, Planning) - Human Resource Development - Job Analysis (Job Description, Job Specification, Purpose) – Recruitment - Selection – Orientation - Challenges in the Hospitality Industry - Employee Motivation - Employee Retention.	10

Reference / Text Books: Dennis L. Foster: Back Office Operation & Admn. Sudhir Andrews: Hotel Front Office Kasavana & Brooks: Managing Front office Operations	
If the course is available as Generic Elective then the students of following departments may opt it.	
Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	
3) Assignments	05
4) Research Project Report Seminar On Research Project Report	
5) ESE	35
Total:	50
Prerequisites for the course:	
Course Learning Outcomes: The Student will be aware and get knowledge about CO1: To understand the benefits of Yield Management and strategies. CO2: To discuss the Timeshare and Vacation Ownership concept. CO3- To evaluate of the essentials of Spa & Salon Management. CO4- To understand the fundamentals of Human Resource Management. CO5- To generate the in-depth knowledge of Spa & Salon Management. CO6- Develop effective human resource plans that align with organizational goals and objectives.	

IIMTU-NEP IMPLEMENTATION
Year 3rd/ Semester 6th

Programme: Degree/ UG(R)/PG		Year:3 rd
Class:		Semester:6 th
Credits Theory:2 Practical:	Subject: Accommodation Operations-III	
Course Code: NBHM-364	Title: Accommodation Operations-III	
Course Objectives: The Student will be aware and get knowledge about: 1. Apply the elements of art in designing interiors. 2. Interior decoration and horticulture which includes flower arrangement. 3. Importance of renovation in housekeeping. 4. Sizes of rooms, sizes of furniture, furniture arrangement. 5. Discuss Change/ new trends in housekeeping.		
Nature of Paper: Core		
Minimum Passing Marks/Credits:40% Marks / 1 Cr		
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	INTERIOR DECORATION Elements of design; Principles of design; Color and its role in décor – types of color schemes; Windows and window treatment; Lighting and lighting fixtures; Carpets; SPECIAL DECORATION Occasion For Special Decoration; Materials Used; Theme Decoration.	05
II	FACILITY PLANNING AND FACILITY MANGEMENT Role of facility manger, factors considered in planning and designing of hospitality facilities, common services provided by facility management, components of facility management.	05
III	NEW PROPERTY COUNTDOWN Starting up Housekeeping; Responsibility of Housekeeper LAYOUT OF GUEST ROOMS A. Sizes of rooms, sizes of furniture, furniture arrangement B. Principles of design C. Refurbishing and redecoration	05
IV	NEW PROPERTY COUNTDOWN REFURBISHING AND REDECORATION Reasons to Renovate; Types Of Renovation; Subsidiary Process in Renovation, snag list	05

CHANGING TRENDS IN HOUSEKEEPING	
Eco-friendly Amenities, Products & Process; Training and Motivation	
Reference / Text Books: John C. Branson – Hotel .Hostel& Hospital House Keeping Georgira Tucker – The Professional Housekeeper Anne Effelsberg – Flower Arranging John Ambulan/Andrews – First Aid Manual Sudhir Andrews: Hotel Housekeeping G. Raghubalan – Hotel Housekeeping Joan C. Branson: Hotel, Hostel & Hospital Housekeeping	
If the course is available as Generic Elective then the students of following departments may opt it.	
Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	
3)Assignments	05
4)Research Project Report Seminar On Research Project Report	
5) ESE	35
Total:	50
Prerequisites for the course:	
Course Learning Outcomes: The Student will be aware and get knowledge about CO1: Analyse Principle of design while coordinating interiors. CO2: Assess significant role played by color, light, floor finishes, wall covering, various kind of window treatments. CO3: Differentiate between refurbishing and redecoration. CO4: To understand the Importance of renovation in housekeeping. CO5: Evaluate new trends in housekeeping. CO6: Identify eco-friendly alternatives and innovations suitable for different industries.	

IIMTU-NEP IMPLEMENTATION
Year : 3rd / Semester: 6th

Programme: Degree/UG(R)/PG.		Year:3 rd	
Class:		Semester:6 th	
Credits:-NC Theory: NC	GENERAL ELECTIVE		
Course Code:			
Course Objectives: 1. NA			
Nature of Paper: MV			
Minimum Passing Marks/Credits:			
L:02 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents	No. of Lectures Allotted	
I	These Are Inter-Departmental Courses Offered From Other Departments Other Than Their Core Field For Enhancing The Skills Of Students.		
Reference / Text Books:			
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL			
Evaluation/Assessment Methodology			
			Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3)Assignments 4)Research Project Report Seminar On Research Project Report 5) ESE			25
Total:			25
Prerequisites for the course:			
Course Learning Outcomes: NA			

IIMTU-NEP IMPLEMENTATION
Year 3rd / Semester 6th

Programme: Degree/ UG(R)/PG		Year:3 rd
Class:		Semester:6 th
Credits Theory:2 Practical:	Subject: HUMAN RESOURCE MANAGEMENT	
Course Code: NBHM-365A	Title: HUMAN RESOURCE MANAGEMENT	
Course Objectives: The Student will be aware and get knowledge about: 1. Nature and scope human resource management. 2. Procurement of human resources. 3. Concept and objectives, uses and process, problems in performance appraisal. 4. Concept, process and objectives of job evaluations		
Nature of Paper: DSE		
Minimum Passing Marks/Credits:40% Marks /1 Cr		
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Nature and scope human resource management:- a. Concept and Nature, Human Resource Management as a profession, objectives and importance, functions and scope of Human Resource Management. b. Organization of personnel department, Qualities of Personnel Manager role of Personnel Manager, Status of Personnel Manager. Characteristics of Hospitality Industry for a Human Resource Manager, HRD as responsibility of all managers	10
II	PROCUREMENT OF HUMAN RESOURCES a. Human Resource Planning – Concept and objectives, importance, process of Human Resource Planning, problems and guidelines for Human Resource Planning. b. Job Analysis and Job Design – Concept of job analysis, process of job analysis, job description and job specification, concept of job design, approaches and methods of job design. Recruitment and Selection – Meaning and process of recruitment, recruitment policy and organization, sources and techniques of recruitment, meaning and process of selection	10
III	PERFORMANCE APPRAISAL Concept and objectives, uses and process, problems in performance	

	appraisal, essentials of effective appraisal system, methods and techniques of appraisal, appraisal of managers, appraisal, interview, appraisal of potential.	10
IV	JOB EVALUATION Concept, process and objectives of job evaluation, advantages and limitations, essentials of successful job evaluation, methods of job evaluation.	10
Reference / Text Books: Human Resource Management: K. Aswathapa Human Resource Management A.K. Singh		
If the course is available as Generic Elective then the students of following departments may opt it.		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		10
2) Presentations /Seminar		
3) Assignments		05
4) Research Project Report		
Seminar On Research Project Report		
5) ESE		35
Total:		50
Prerequisites for the course:		
Course Learning Outcomes: The Student will be aware and get knowledge about: CO1: To understand the Nature and scope human resource management CO2: To review knowledge of Procurement of human resources CO3: To understand the concept and objectives, uses and process, problems in performance appraisal. CO4: To understand the concept, process and objectives of job evaluations CO5: To discuss the methods and techniques of appraisal. CO6: To understand the Nature and scope of human resource management.		

IIMTU-NEP IMPLEMENTATION
Year 3rd/Semester 6th

Programme: Degree/ UG(R)/PG		Year:3 rd
Class:		Semester:6 th
Credits Theory:2 Practical:	Subject: Hotel Accountancy	
Course Code: NBHM-365B	Title: Hotel Accountancy	
Course Objectives: The aim is to provide an understanding of the basic principles of accounting and their application in the hospitality industry. The course is designed to make the student familiar with generally accepted accounting principles of accounting and their applications.		
Nature of Paper: DSE		
Minimum Passing Marks/Credits:40% Marks/ 1 Cr		
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	ACCOUNTING SYSTEMS IN HOTELS Sales record and control, Rooms, foods, beverages, revenue producing departments	10
II	ACCOUNTS PAYABLE • Purchasing receiving, payments of invoices & supplier statement	05
III	THEORY OF HOTEL ACCOUNTING • Uniform system of accounting • Night audit & its functions • Organization & structure of finance department of a hotel. • Visitor tabular ledger, guest folio ledger • Concept-form-simple problems based on above preparation.	05
IV	FINANCIAL STATEMENT ANALYSIS • Importance and significance of various ratios, fund flows and cash flow. • Calculation of various ratios and preparation of fund flow and cash flow statements. HOTEL ACCOUNTING PACKAGE	10
Reference / Text Books: T.S. Grewal Elementary of Accountancy. S.A Siddiqui Comprehensive		
If the course is available as Generic Elective then the students of following departments may opt it.		

Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	
3) Assignments	05
4) Research Project Report Seminar On Research Project Report	
5) ESE	35
Total:	50
Prerequisites for the course:	
<p>Course Learning Outcomes: The Student will be aware and get knowledge about:</p> <p>CO1: To understand the Importance of Basic Accountancy objectives & Business transactions.</p> <p>CO2: To understand the utilization of negotiable instruments.</p> <p>CO3: To appraise knowledge of that how to Maintain departmental accounts & transactions..</p> <p>CO4: Determine the books of journal, ledger, subsidiary & postings.</p> <p>CO5: To assemble single, two, three columnar & Uniformed system of accounting</p> <p>CO6- Interpret and analyze financial ratios to assess liquidity, profitability, solvency, and efficiency of a company.</p>	

IIMTU-NEP IMPLEMENTATION
Year 3rd / Semester 6th

Programme: Degree/ UG(R)/PG		Year: 3 rd
Class:		Semester: 6 th
Credits Theory:3 Practical:	Subject: HOTEL LAW	
Course Code: NHU-361	Title: HOTEL LAW	
<p>Course Objectives: The Student will be aware and get knowledge about:</p> <ol style="list-style-type: none"> 1. The student will learn the historical framework and legal aspects of hotel, food and travel operations by: 2. Defining the history of common and civil law, and the emergence of hospitality law. 3. Describing civil rights laws relating to hotel and restaurants and how they affect daily operations. 4. Explaining standard statutes, uniform statutes, common law and case study as a part of law. 5. Explaining the origins of the innkeeper-guest relationship. 		
Nature of Paper: AECC		
Minimum Passing Marks/Credits:40% Marks / 2 Cr		
<p>L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)</p>		
Unit	Contents	No. of Lectures Allotted
I	<p>INTRODUCTION TO MERCHANTILE AND INDUSTRIAL LAW Basic introduction of each laws: Indian contract act; definition, essential of contract, valid & void and voidable agreements, time and place of performance, contract of bailment and pledge ; sales of good acts ;partnership act ; companies act; insurance act, Fssai, Sarai Act.Shops and establishment act with reference to hotel industry .Definition and brief description of others industrial laws: industrial dispute act; contract labour act; payment of wages; minimum wages act; provident fund etc, ESI, Payment of Bonus, Payment of Gratuity. Employment of women and children; leave, health, safety and hygiene provision</p>	10
II	<p>HOTEL AND LODGING RATES CONTROL a) Definition: fair rate; hotel or lodging house; manager of the hotel, owner of hotel; paying guest; premises; tenant, and tenement. b) Appointments of controller and fixation of rates ;revision of rates c) No eviction to be made if fair rate paid d) When owner or manager of hotel may recover possession Penalties for defaulters ,Innkeepers’s lien</p>	08

III	FOOD LEGISLATION The central committee for food standards ; central food laboratory; food inspector and their power and duties ;procedure to be followed by food inspector; food analysis by purchaser; report of the public analyst; notification of the food poisonings and penalties GUARANTEE AND WARRANTY	08
IV	STATUTORY LICENSES AND LAWS a) List of licenses and permit required to operate hotel, restaurant and other catering establishments The procedure of procurement, renewal, suspension and termination of licenses	08

Reference / Text Books:

H.L .KUMAR: Personal Mgt. In Hotel And Catering Industry
 KrishnalSethi M.P -Shop & Establishment Act
 K.P.Srivastava : Law Relating To Prevention Of Food Adulteration in India
 Rogers Peters : Essentials Law For Caterers
 N.D .Kapoor : Handbook For Industrial Law
 Hotel Law: Jagmohan Negi

If the course is available as Generic Elective then the students of following departments may opt it.

Evaluation/Assessment Methodology

	Max. Marks
1) Class tasks/ Sessional Examination	15
2) Presentations /Seminar	
3)Assignments	10
4)Research Project Report Seminar On Research Project Report	
5) ESE	75
Total:	100

Prerequisites for the course:

Course Learning Outcomes:

CO1: Evaluate the legislation that affects the planning and building of international hospitality facilities
 CO2- Assess the legal issues involved in human resource management including recruitment, selection, discipline and dismissal within an international hospitality business environment
 CO3- Demonstrate understanding of the rules regarding the rights and liabilities of hospitality managers under existing laws governing the international hotel industry.
 CO4- Use professional and ethical standards relative to the international hospitality industry.
 CO5- Choose appropriate courses of action when faced with legal problems
 CO6- Identify the licenses and permits required to legally operate a hotel, restaurant, or catering establishment, considering local, state, and national regulations.

IIMTU-NEP IMPLEMENTATION
Year : 3RD / Semester : 6th

Programme: Degree/UG(R)/PG		Year:3 RD	
Class:		Semester:6 th	
Credits:-NC Theory: NC	INDUSTRIAL VISIT/SEMINAR/PRESENTATION ON THE REPORT		
Course Code: NECC-361	INDUSTRIAL VISIT/SEMINAR/PRESENTATION ON THE REPORT		
Course Objectives: 1.To have an idea about the actual working of the organization. 2.Glimpse of actual operations & facilities in the Hospitality Industry			
Nature of Paper: NECC			
Minimum Passing Marks/Credits:			
L:02 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents	No. of Lectures Allotted	
I	Students Have To Give A Presentation On Their Observations During Their Industrial Visits.		
Reference / Text Books: NA			
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL			
Evaluation/Assessment Methodology			
			Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3)Assignments 4)Research Project Report Seminar On Research Project Report 5) ESE			25
Total:			25
Prerequisites for the course:			
Course Learning Outcomes: 1. Students Have To Give A Presentation On Their Observations During Their Industrial Visits.			

IIMTU-NEP IMPLEMENTATION
Year : 3rd / Semester : 6th

Class: Programme: Degree/UG(R)		Year:3 rd
Class: BHMCT		Semester : 6th
Credits:-NC Theory: NC	UNIVERSITY SOCIAL RESPONSIBILITIES –COMMUNITY OUTREACH	
Course Code: NECC-362	UNIVERSITY SOCIAL RESPONSIBILITIES –COMMUNITY OUTREACH	
Course Objectives: 1. To inculcate a sense of responsibility towards the society. 2. To develop a sense of responsibilities towards community outreach		
Nature of Paper: NECC		
Minimum Passing Marks/Credits:		
L:02 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	This Activity Is An Essential Part Of The Curriculam Which Believes That Whan We Are Taking From The Society Then It Is Our Moral Duty To Give Something Back To The Society. It Also Develops Habit Of Helping Others In The Students.	
Reference / Text Books:		
NA		
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3)Assignments 4)Research Project Report Seminar On Research Project Report 5) ESE		25
Total:		25
Prerequisites for the course:		
Course Learning Outcomes: CO1- this activity is an essential part of the curriculam which believes that whan we are taking from the society then it is our moral duty to give something back to the society. It also develops habit of helping others in the students.		

Format-3

IIMTU-NEP IMPLEMENTATION
Year:3rd / Semester:6th

Programme: Degree/UG(R)/ PG		Year:3 rd	
Class:		Semester:6 th	
Credits:-NC Theory:NC	SANSKRIT / SPIRITUAL		
Course Code: MV-361	SANSKRIT / SPIRITUAL		
Course Objectives: 1. NA			
Nature of Paper: MV			
Minimum Passing Marks/Credits:			
L:02 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents	No. of Lectures Allotted	
I	Students Are Taught The Basics Of Sanskrit / Spiritual Teaching From Bhagwat Geeta. The Main Motive Of This Course Is To Develop Moral Values In Students.		
Reference / Text Books: NA			
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL			
Evaluation/Assessment Methodology			
			Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3)Assignments 4)Research Project Report Seminar On Research Project Report 5) ESE			25
Total:			25
Prerequisites for the course:			
Course Learning Outcomes: CO1- Students Are Taught The Basics Of Sanskrit / Spiritual Teaching From Bhagwat Geeta. The Main Motive Of This Course Is To Develop Moral Values In Students.			

IIMTU-NEP IMPLEMENTATION
Year : 3rd / Semester : 6th

Programme: Degree/UG(R)		Year:3 rd
Class:		Semester:6 th
Credits:-NC Theory: NC	SPORTS	
Course Code:SPT-361	SPORTS	
Course Objectives: 1.To develop moral values & the values of “Karma” in Life		
Nature of Paper: NECC		
Minimum Passing Marks/Credits:		
L:02 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Students Are Encouraged To Play Various Games Of Their Choice Whether Indoor Or Outdoor. Like ; Carrom, Chess, Table Tennis, Football, Basketball Etc.	
Reference / Text Books: NA		
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3)Assignments 4)Research Project Report Seminar On Research Project Report 5) ESE		25
Total:		25
Prerequisites for the course:		
Course Learning Outcomes: CO1- Students Are Encouraged To Play Various Games Of Their Choice Whether Indoor Or Outdoor. Like ; Carrom, Chess, Table Tennis, Football, Basketball Etc.		

IIMTU-NEP IMPLEMENTATION
Year : 3rd/Semester : 6th

Programme: Degree / UG(R)/ PG Class:		Year:3 rd Semester:6 th
Credits Theory:0 Practical:2	Subject: FOOD PRODUCTION LAB-III	
Course Code: NBHM-361P	Title: FOOD PRODUCTION LAB-III	
Course Objectives: The Student will be aware and get knowledge about: 1. Various international cuisines 2. Preparation of various breads. 3. Preparation of various sponges and cakes.		
Nature of Paper: Core		
Minimum Passing Marks/Credits: 40% Marks /		
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	INTERNATIONAL CUISINES MENUS	40
Reference / Text Books: K. Arora & K.N. Gupta – Theory of cookery Philip Thangam – Modern cookery for teaching &The Trade (Orient Longmans ltd) Gisslenwayne – professional cookery (john wiley and sons) Montage – Larousse gasrtronomique (Himalaya publishing group)		
If the course is available as Generic Elective then the students of following departments may opt it. NA		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		10
2) Presentations /Seminar		
3)Assignments		10
4)Research Project Report Seminar On Research Project Report		
5) ESE		30
Total:		50
Prerequisites for the course:		

Course Learning Outcomes:

- CO1 Understand how to prepare various international cuisines.
- CO2 Demonstrate how to prepare various kinds of breads.
- CO3 Demonstrate how to prepare various sponges and cakes.
- CO4 To discuss various types of bakery desserts
- CO5 Identify and describe the key characteristics, ingredients, flavors, and cooking techniques associated with a variety of international cuisines.
- CO6 To explain the significance of traditional dishes, ingredients, and dining customs within the context of international cuisines.

**IIMTU-NEP IMPLEMENTATION
Year 3rd/Semester 6th**

Programme: Degree/ UG(R) Class: BHMCT		Year:3 rd Semester:6 th
Credits Theory:0 Practical: 1	Subject: FOOD AND BEVERAGE SERVICE LAB-III	
Course Code: NBHM-362P	Title: FOOD AND BEVERAGE SERVICE LAB-III	
Course Objectives: The students will get knowledge about: 1. F&B staff organization and making duty roaster and job description and specification. 2. To develop Supervisory Skills. 3. To learn about Bar Operations. 4. Preparation & Service of cocktail & mixed drinks		
Nature of Paper: Core		
Minimum Passing Marks/Credits:40% Marks / 1 Cr		
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	F&B Staff Organization Class room Exercise (Case Study method) Developing Organization Structure of various Food & Beverage Outlets .Determination of Staff requirements in all categories Making Duty Roster, Preparing Job Description & Specification	4
II	Supervisory Skills Conducting Briefing & Debriefing – Restaurant, Bar, Banquets & Special events ,Drafting Standard Operating Systems (SOPs) for various F & B Outlets ,Supervising Food & Beverage operations Preparing Restaurant Log	4
III	Bar Operations Designing & Setting the bar Preparation & Service of Cocktail & Mixed Drinks	4
Reference / Text Books: Dennis R Lilicrap Food and Beverage Service Matt A Casdo Food and Beverage Service Michael M Coltman Beverage Management		
If the course is available as Generic Elective then the students of following departments may opt it. NA		

Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	
2) Presentations /Seminar	
3) Assignments	10
4) Research Project Report	
Seminar On Research Project Report	
5) ESE	15
Total:	25
Prerequisites for the course:	
<p>Course Learning Outcomes:</p> <p>CO1: To understand about the F&B staff organization and making duty roaster and job description and specification.</p> <p>CO2: Design and develop effective organization structures for Food & Beverage outlets.</p> <p>CO3: Create organizational charts that clearly illustrate the roles and responsibilities of various positions within the Food & Beverage outlets.</p> <p>CO4: To get the knowledge about the Preparation & Service of cocktail & mixed drinks.</p> <p>CO5: Understand the different categories of cocktails, their ingredients, and the appropriate glassware and garnishes for each.</p> <p>CO6: Demonstrate knowledge of the flavor profiles and balance of ingredients to create well-crafted and visually appealing cocktails.</p>	

IIMTU-NEP IMPLEMENTATION
Year 3rd/Semester 6th

Programme: Degree/ UG(R)/PG Class:		Year:3 rd Semester:6 th
Credits Theory:0 Practical:1	Subject: FRONT OFFICE LAB-III	
Course Code: NBHM-363P	Title: FRONT OFFICE LAB-III	
<p>Course Objectives: The Student will be aware and get knowledge about</p> <ol style="list-style-type: none"> 1. To practice the mathematical equations and calculations as regard to the ARR/ARPP/% of foreigners/Indian /Other nationalities 2. To practice Occupancy forecast reports for establishing yield management. 3. Night receptionist's night reports, Guest arrival report and Night audit reports. 4. Amenity vouchers, allowance voucher , miscellaneous charge 		
Nature of Paper: Core		
Minimum Passing Marks/Credits:40% Marks /1 Cr		
<p>L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)</p>		
Unit	Contents	No. of Lectures Allotted
I	To practice the mathematical equations and calculations as regard to the ARR/ARPP/% of foreigners/Indian /Other nationalities.	4
II	To practice Occupancy forecast reports for establishing yield management, Room discrepancy report, OOO report, % of occupancy report, Night receptionist's night reports, Guest arrival report and Night audit reports.	4
III	Amenity vouchers, allowance voucher , miscellaneous charge voucher, Petty cash voucher their usage in the operations.	2
<p>Reference / Text Books: Dennis L. Foster: Back Office Operation & Admn. Sudhir Andrews: Hotel Front Office Kasavana & Brooks: Managing Front office Operations</p>		
If the course is available as Generic Elective then the students of following departments may opt it.		

Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	
3) Assignments	
4) Research Project Report	
Seminar On Research Project Report	
5) ESE	15
Total:	25
Prerequisites for the course:	
<p>Course Learning Outcomes:</p> <p>CO1: To understand the mathematical equations and calculations as regard to the ARR/ARPP/% of foreigners/Indian /Other nationalities</p> <p>CO2: To get the discuss Occupancy forecast reports for establishing yield management</p> <p>CO3: To identify about Night receptionist's night reports, Guest arrival report and Night audit reports.</p> <p>CO4: To understand about the Amenity vouchers, allowance voucher, miscellaneous charge.</p> <p>CO5: Identify situations and transactions where each type of voucher is applicable and appropriate.</p> <p>CO6: Apply operational vouchers as tools for tracking and controlling expenses, ensuring transparency</p>	

IIMTU-NEP IMPLEMENTATION
Year 3rd/Semester 6th

Programme: Degree / UG(R)/ PG Class:		Year:3 rd Semester:6 th
Credits Theory: Practical:1	Subject: ACCOMMODATION OPERATION LAB-III	
Course Code: NBHM-364P	Title: ACCOMMODATION OPERATION LAB-III	
Course Objectives: The Student will be aware and get knowledge about 1. Standard operating procedure (SOPs) of cleaning and polishing glass, brass etc 2. Uses of First aid kit, dealing with emergency situation. 3. How to overcome to Fire safety fire fighting Safety measures, fire drill. 4. Special decoration (theme related to hospitality industry)		
Nature of Paper: Core		
Minimum Passing Marks/Credits:40% Marks/1 Cr		
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Standard operating procedure skill oriented task (e.g. cleaning and polishing glass, brass etc)	05
II	First aid First aid kit ,dealing with emergency situation , maintaining records Fire safety fire fighting Safety measures ,fire drill (demo)	05
III	Special decoration (theme related to hospitality industry) indenting ,costing ,planning with time split ,executing Layout of guest room To the scale ,To earmark pillars specification of colors, furniture, fixture, fitting, soft furnishing and accessories etc used	05
Reference / Text Books: John C. Branson – Hotel .Hostel& Hospital House Keeping Georgira Tucker – The Professional Housekeeper Anne Effelsberg – Flower Arranging John Ambulan/Andrews – First Aid Manual		
If the course is available as Generic Elective then the students of following departments may opt it.		

Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	
3) Assignments	
4) Research Project Report	
Seminar On Research Project Report	
5) ESE	15
Total:	25
Prerequisites for the course:	
Course Learning Outcomes: CO1: To understand the procedure of Standard operating procedure (SOPs) of cleaning and polishing glass, brass etc CO2: To get the knowledge about the Uses of First aid kit, dealing with emergency situation. CO3: To understand that, How to overcome to Fire safety firefighting Safety measures, fire drill. CO4: To describe the knowledge about the Special decoration (theme related to hospitality industry) CO5: Understand the concept of scale in interior design and effectively utilize it to create balanced and proportionate spaces. CO6: Apply principles of furniture selection, arrangement, and placement to create functional and aesthetically pleasing interior layouts.	

Reference / Text Books:	
1. Quantity Food Production Op. and Indian Cuisine – Parvinder S Bali, Oxford University Press 2. A Taste of India By Madhur Jafferey - John Wiley & Sons 3. Food of Haryana: The Great Chutneys – Dr Ashish Dahiya, University Press, MDU 4. Indian Gastronomy – Manjit Gill, DK Publishers	
If the course is available as Generic Elective then the students of following departments may opt it. NA	
Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	05
3) Assignments	
4) Research Project Report	
Seminar On Research Project Report	35
5) ESE	
Total:	50
Prerequisites for the course:	
Course Learning Outcomes: Student come to know about to CO1: Understand the cuisines of Himachal Pradesh and Uttarakhand. CO2: Analyze the culinary traditions of Punjab, Haryana, and Delhi. CO3: Develop knowledge of the cuisines of Andhra Pradesh, Tamil Nadu, and Kerala. CO4: Choose insights into the culinary heritage of Awadh, Bengal, and Odisha. CO5: Compare and analyze regional cuisines for similarities and differences.	

CO6: Apply knowledge to create authentic and fusion dishes from these regions.

School of Hotel Management Catering & Tourism

ACADEMIC HAND BOOK



**SCHOOL OF HOTEL MANAGEMENT CATERING AND
TOURISM**

**ORDINANCE (CBCS) for
B.Sc. (HOME SCIENCE-CLINICAL NUTRITION AND
DIETETICS) 2021 Onwards**

(Revised in light of NEP 2020 Guidelines)

(Established by Govt. of U.P. vide U.P. Act No. 32 of 2016)

AIMS AND OBJECTIVES OF UG PROGRAM IN CLINICAL NUTRITION AND DIETETICS:

The course “Clinical Nutrition and Dietetics” aims at developing basic understanding about nutrition, physiology, its effect on human health and newer advances in therapeutic nutrition. This course encompasses physiology, therapeutic dietetics, community nutrition and discusses relationship between metabolites and human health. Moreover, the course is focused on the advances in the most emerging area of applied science. The knowledge of nutrition in public health, sports, fitness, and importance of nutrition in different disease conditions, which empowers students' knowledge and skills to utilize nutrients as a powerful tool for physical, mental, and social wellbeing. The course also teaches students’ to be entrepreneurs, quality control fellows, at different places of food and nutrition service centers institution.

Meanwhile, students are expected to learn the skill component of his / her choice for 03 years along with other subjects as Generic Electives in the first six semesters in a holistic approach so that students eventually will be able to:

- Understand human physiological process and importance of nutrients in metabolism.
- Demonstrate an understanding of core knowledge in Clinical Nutrition and Dietetics.
- Learn about the assessing nutritional status in community and different health conditions.
- acquire knowledge on how nutrients interact with different drugs and their effect on physiological conditions
- Learn about importance of nutrition in different stages of life, critical care, fitness, exercise.

DEFINITIONS AND NOMENCLATURE

In these Regulations, unless the context otherwise requires:

1. “Programme” means Degree Programme like Home Science (Clinical Nutrition and Dietetics) /Computer Science/ AIML/Civil/Electrical/Machinal/Aerospace/Electronics & Communications/Electrical
2. Clinical Nutrition and Dietetics is a branch of B.Sc Degree Programme.
3. Course” means a theory or practical subject that is normally studied in a semester.
4. “Vice – Chancellor of IIMT-University” means the Head of the University.
5. “Registrar” is the Head of all Academic and General Administration of the University.
6. “Dean” means the authority of the school who is responsible for all academic activities of various programmes and implementation of relevant rules of these Regulations pertaining to the Academic Programmes.
7. “Controller of Examinations” means the authority of the University who is responsible for all activities related to the University Examinations, publication of results, award of grade sheets and degrees.
8. “Dean – Student Welfare” is responsible for all student related activities including student discipline, extra and co – curricular activities, attendance and meetings with class representatives, Student Council, and parent – teacher meet.
9. “HoD” means the Head of the Department concerned.
10. “University” means IIMT-University, Meerut.
11. “TCH” means Total Contact Hours – refers to the teaching – learning periods.
12. “DEC” means Department Exam Committee.
13. “BOS” means board of Studies.
14. “ACM” means Academic Council meeting the highest authoritative body for approval for all Academic Policies.

15. “Class Co-ordinator” is a faculty of the class who takes care of the attendance, academic performance, and the general conduct of the students of that class.
16. “IA” is Internal Assessment which is assessed for every student for every course during the semester.
17. “ESE” is End Semester Examination conducted by the University at the End of the Semester for all the courses of that semester.

INTRODUCTION

The National Education Policy 2020 focuses on transforming and development of Indian Education system, by providing quality education to all. The objective of a B.Sc. program in Clinical Nutrition and Dietetics is to produce competent professionals who deeply understand the essence of nutrition which allows them to personalize information rather than follow every guideline issued for an entire population. Clinical Nutrition takes students on a fascinating journey beginning with curiosity and ending with a solid knowledge base and a healthy dose of skepticism.

This program emphasizes the key areas of knowledge that must be understood and the key points of critical thought that must accompany the acquisition of this knowledge. It covers nutritional support, ethics and other aspects on scientific bases. The course emphasizes the role of nutrition as a major modifiable factor in community health and the preventive, promotive and curative role of diet in health. Electives provide add on knowledge which assist in their professional endeavor.

Provisions of this ordinance shall be applicable to B.Sc. (Home Science- Clinical Nutrition and Dietetics) Program to be run in Department of Home Science (SOHMCT), IIMT University, Meerut.

Not with standing anything in these regulations, the IIMT University Meerut shall have the right to modify any of the regulations from time to time in accordance of BOS approval.

Vision:

Facilitation of development of health professionals as nutritionists, dietitians, food technologists in the field of nutrition and dietetics.

Mission:

Contributing to the fundamental knowledge of how nutrients and food components function at cellular, systematic and whole body levels and impact on human health.

Delivering innovative, research-based interventions and service programs which alter meal patterns and food choices with the goal of improved health of individuals, families, and communities.

The Program:

B.Sc. (Home Science- Clinical Nutrition and Dietetics) is a three years undergraduate program that offers professional knowledge in the field of nutrition, health, food and hygiene. The successful completion of which would lead to the award of a Bachelor Degree of Science Home Science- Clinical Nutrition and Dietetics.

Program Outcomes

Program Outcomes (PO): By the end of the program the students will be able to –

PO Program Outcomes

- PO1 To reflect universal and domain specific values in the field of Science.
- PO2 To develop the ability to address the complexities and interface among self, societal and national priorities.
- PO3 To promote research, innovation and design development favoring all the discipline in the field of science.
- PO4 Enhance digital literacy and apply them to engage in real time problem solving and ideation related to all fields of Home Science
- PO5 To describe the importance of various foods and their Nutritive value and place them in daily diet.
- PO6 Data collection and interpretation in nutrition surveys and critical analysis to resolve complex societal problems
- PO7 Practice and implement state of art nutrition care or consultancy in health food industry, critical care nutrition segments, clinical setups, nutraceutical industry, sports and fitness centers, therapeutic nutrition product manufacturing set ups, geriatric care units, meal/food distribution centers, women and child development organizations, Food auditing set ups, Food testing labs and Food corporations.
- PO8 Understand the importance of nutrition in lifestyle disorders and derive plan accordingly.
- PO9 Explain functions of macro and micronutrients, deficiencies, disorders and identify foods rich in specific nutrients.
- P010 Understand the basic concepts of food science and nutrition and role of food and nutrients in growth, development, disease prevention and management.

Intake, eligibility, admission procedure, fees and medium

Intake: The intake capacity is 60 for B.Sc. (Home Science- Clinical Nutrition and Dietetics) as approved by IIMT University, Meerut.

ELIGIBILITY FOR ADMISSION

1	B.Sc. (Home Science- Clinical Nutrition and Dietetics)	3 years	Passed 10+2 or equivalent in any stream from CBSE / ICSE/ any recognized State Board with atleast 45% in aggregate for B.Sc. (Home Science- Clinical Nutrition and Dietetics). Candidates belonging to SC/ST category must have obtained at least 40% marks in above or other equivalent examination.

#Respective State Government/ Affiliating University/Board may decide the eligibility criteria for entry level Qualification for different Programmes/ Courses.

S.No	Academic Level	Entry Qualifications at different levels.	Exiting Qualifications at different levels	Exit points
1	1 st year UG Degree	12 th Completed	Certificate in Fundamentals of Home Science	52
2	2 nd year UG Degree	A candidate with Diploma in appropriate home science-clinical nutrition & dietetics	Diploma in Clinical Nutrition & Dietetics	104
3	3 rd year UG Degree	A candidate with 10+4/ 12+2 in appropriate domain with NSQF level 6/UCF level 5 completed	Undergraduate Degree (B.SC-Home Science-Clinical Nutrition & Dietetics)	142
4	Final year UG Degree	A candidate with 3 years bachelor's degree in vocational/B.Sc. in appropriate domain	Undergraduate Degree Honors (B.SC-Home Science-Clinical Nutrition & Dietetics)	184

ADMISSION

- i. The admission policy and procedure shall be decided from time to time by the board of Studies (bOS) of the University based on the guidelines issued by the UGC/NEP/AICTE and Ministry of Education (MoE), Government of India. Seats are also made for Non-Resident Indians and foreign nationals, who satisfy the admission eligibility norms of the University. The number of seats in each of the b. Tech. degree program will be decided by the University as per the directives of AICTE/ UGC / MOE, Government of India, considering the market demands.
- ii. The University can take 10% additional admission, in view of the short fall expected in 2nd year due to failure of students or students leaving the University.

Fees:

The fee shall be charged in every session as per fee structure policy decided by the fee fixation committee of the IIMT University Meerut.

Medium of instruction and examination:

The medium of instruction and examination shall be Hindi/ English or both.

Program implementation

Attendance requirement:

The minimum attendance requirement of students shall be 75% for theory courses and 90% for internship courses.

Transaction: The transaction of the curriculum framework shall be carried out as follows **Courses offered as -**

- Core courses
- Discipline Specific Elective courses
- Ability Enhancement compulsory courses
- Skill enhancement and Internship Courses
- Internship/Research project

Core Courses:

The core courses are divided into five years as shown in the evaluation scheme Table-1-10. Transaction of theory courses shall be carried out through theory and practicum, which may include discussion-groups, workshops, presentation, seminars, assignments, reports, specified activities etc. to enhance professional skills and understanding of student(s). These shall be part of the teaching modality.

Discipline Specific Elective Courses:

Discipline Specific Elective Courses are prescribed to enhance and develop the professional and professional skills of students in their particular discipline. The students have to choose from the given list based on their subject stream.

Ability Enhancement Compulsory Courses: To fulfill the guidelines of NEP 2020, in the syllabi there are six Courses for Enhancing Professional ability Competencies have been incorporated as essential components with respect to developing professional competencies among students. Transaction of these courses will be carried out through theory which may include discussion groups, workshops, presentations, seminars, assignments, specified activities, etc.

Practicum/skill enhancement cum School Observation and Internship:

Specific skill enhancement courses have been incorporated to provide students the opportunities to enhance the skills of the students. The hospital or industrial internship is provided to the students for better understanding of clinical nutrition and dietetics. Total duration of internship shall be 45 days in VI semester of B.Sc. (Home Science- Clinical Nutrition and Dietetics)

Implementation:

The commencement of the session will be according to academic calendar as approved by the academic council of the IIMT University Meerut declared for every year. The Department of Home Science shall prepare a calendar for all activities including internship, industrial visits which shall be displayed for the benefit of both students and teachers.

INTRODUCTION- CREDIT SYSTEM AND GRADING

IIMT-University implemented the UGC guidelines to all Universities in 2015 for implementation of the choice-based credit system with a view to offer students choice of courses within a program with a flexibility to complete the program by earning credits at a pace decided by the students themselves. The system allowed students to choose inter-disciplinary, intra-disciplinary courses according to their learning needs, interest and aptitude. It was considered as a cafeteria approach and was expected to provide mobility to students.

As per the Current credit system practiced in institutions needs comprehensive reforms as they offer very little flexibility, choice and are less learner centric. Degrees offered today are more self- contained focusing on a specialization area and depend a lot on knowledge available with the faculty from the department only. Though the most requisite credit system does exist, wherein students are given a wide choice and flexibility, these exist as small islands in the vast ocean of thousands of educational institutes in India. In such institutions, the curriculum is frequently designed which is learner centric and offering a wide specialization area for students to pick and choose courses from. The institutions shall make attempts wherein the design of the credit system and the teaching and evaluation modes shall be the responsibility of individual

course teachers. The students should have the freedom to opt for courses from other specializations and not just from their core specialization. For this there has to be stronger collaborations between departments of the University and outside.

Examination and assessment:

Examination for Theory and Practical Courses

For each theory course, 30% weightage shall be assigned for continuous internal assessment by course-teacher(s), and 70% for external, written examination on theoretical components covered in particular semester. A candidate should attain 30% marks of total in external theory examination separately to promote for the next semester. Also the candidate should attain 40% marks of total in internal and external theory examination. This will be conducted by Examination authority of IIMT University Meerut at the end of each semester.

- A candidate should attain 50% of total practical marks
- A candidate shall separately pass the theory and practical examination
- A candidate should get enrolled/ registered for the semester-end examination. If enrollment/ registration is not possible owing to shortage of attendance or on medical grounds or any other reason(s), the candidate shall submit an affidavit for his/her reason thereof and intent. Such a student shall not be permitted to move to the next year and shall re-do the year in subsequent turn of that year as a regular student (i.e. for first year in first and for second year in second after paying the required fee of that year). Same rule shall be applicable for the candidate(s) who remain(s) absent in all the external written examination(s).
- Semester examinations shall be designated as End semester examination.
- The examination for all semesters shall normally be held on such dates as fixed by the Controller of Examination, IIMT University Meerut.
- The examination for re-appearing in any subject(s) in the first, second and third year shall be held in the respective years along with the regular students.
- Such students whose first year result declaration is delayed for no fault of his/her may attend classes of the next year provisionally at his/her own risk and responsibility, subject to his/her passing the concerned first year examination. In case, the candidate fails to pass the concerned first year examination as per rules mentioned in this ordinance, his/her, attendance and studies in the next second year in which he/she was allowed to attend classes provisionally, shall stand cancelled. Such candidate(s) shall have to repeat the relevant academic year in the next academic session along with regular students by paying dues/fees as to be paid by the fresh candidate.
- Internal assessment marks of debarred students will be awarded as and when he/she attends regular classes in courses in the next applicable year.
- Examinations for courses shall be conducted only in the respective odd and even semesters as per the scheme of examination issued by the Controller of Examination, IIMT University Meerut.
- If any student fails to complete the course, there shall be a provision of improvement in the form of carry over examination in next semester.
- The format of the assessment/marketing scheme will be applicable as per provisions made in these regulations as following:

Credit—Credit is a unit of academic input measured in terms of the study hours. It reflects the number of study hours in a particular period of time devoted to various aspects of the teaching learning process such as attending classes, engaging in assignment, projects, seminar, community activities & practical courses required for the courses etc.

B.Sc. (HOME SCIENCE-CLINICAL NUTRITION AND DIETETICS) syllabus is developed as per the CBCS/NEP pattern; hence, the syllabus is to be studied according to the credits to each course. The students will have to earn 40 credits in a semester whereas one credit is of 1 hour teaching, the course of 100 marks will have 04 credits and the course of 50 marks will have 02 credits.

Credit Points– It is the product of grade point and number of credits for a course.

Assessment: Evaluation will contain internal as well as external evaluation. Under CBCS pattern Annual grade point average (AGPA) and cumulative grade point average (CGPA) will be calculated for each student.

- The AGPA is the ratio of sum of the product of the number of credits with the grade points score by the students in all the papers / courses taken by a student and the sum of the number of credits of all the courses undergone by a student.
- The CGPA IS also calculated in similar manner taking into consideration all the course undergone by a student over the year of a programme.
- Letter grade will be assigned to students as per their performances in courses. Letter grade is an index of performance of students and then denoted by letters such as:

S.N.	Letter	Percentage	Grade Point	Remarks
1	O	Above 90%	9-10	Ordinary
2	E	80-90%	8-<9	Excellent
3	A+	70-79.99%	7-<8	Very Good
4	A	60-69.99%	6-<7	First
5	B	55-59.99%	5.5-<6	Good
6	C	50-54.99%	5-<5.5	Pass
7	D	Below 50%	<5	Not Success

To pass and to complete the course the student is supposed to secure 40% marks in each paper and 50 % marks in aggregate.

Mark sheet and Degree will be awarded as Certificate, Diploma, Bachelor of Science, Bachelors with research and Masters of science on promote basis after the successfully completion of the programme according to rules mentioned above.

DURATION

After one year of course a Certificate in Home Science will be awarded. Diploma in Home Science- Clinical Nutrition and Dietetics will awarded after completion of two years. The B.Sc. (Home Science- Clinical Nutrition and Dietetics) will be awarded after successful completion of three academic years. Bachelors (Home Science- Clinical Nutrition and Dietetics) with research will be awarded after four years of completion. M.Sc. (Home Science- Food and Nutrition) will be awarded after successful completion of five academic years.

Working days: There shall be at least two hundred working days each year, exclusive of the period of examination and admission.

The Board of Studies of Department of Home Science (SOHMCT) IIMT University Meerut frames the syllabi keeping in view the curriculum as developed.

CHOICE BASED CREDIT SYSTEM (CBCS)/ LOCF/OBE:-

The university follows a flexible Choice based Credit System and Slot based table. Accordingly, the students shall be given the option for selecting their courses (GE & DSE).

REGISTRATION FOR COURSES IN A SEMESTER

A student will be eligible for registration of courses only if he/she satisfies the regulation clause 7.0 (progression), and clause 10.0 (maximum duration) and has cleared all dues to the University, Hostel and Library up to the end of the previous semester if student is not debarred from enrolment on disciplinary grounds.

CHOICE BASED CREDIT SYSTEM

The university follows a flexible Choice based Credit System and Slot based table. Accordingly, the students shall be given the option for selecting their courses, credits, teachers, slots and create their timetable. The student is given the option of selecting the number of credits to undergo in a semester, subject to the curriculum requirements of minimum and maximum.

Except for the first-year courses, registration for a semester will be done during a specified week before the start of the semester as per the Academic Calendar.

Late registration /enrolment will be permitted by the Dean of the School for genuine cases, on recommendation by the Head of the respective department, with a late fee as decided from time to time.

CHOICE OF COURSE

The student shall make the choice of course in consultation with the Class Coordinator and as stipulated from time to time.

FEE FOR GENERIC ELECTIVE

Students shall have to pay additional fee as prescribed, for registering in certain elective courses under Generic Electives courses offered by certain specific Departments and for higher level Foreign Languages, as decided from time to time.

ATTENDANCE

The faculty handling a course must finalize the attendance, 3 calendar days before the last instructional day of the course and submit to the HoD through the class teacher.

- a. A student with less than 75% attendance (Total Contact Hours -“TCH”) in any course, will not be permitted to appear for the end-semester examination in that course, irrespective of the reason for the shortfall of the attendance. The student is however permitted to avail Academic Leave up to 10% for attending academic related activities like, Industrial Visits, Seminars, Conferences, Competitions etc., with the prior approval of the HoD. After the event, the student should submit the relevant documents for proof to the HoD for approval of the Academic Leave.
- b. The remaining 25% allowance in attendance is given to account for activities under NCC / NSS / Cultural / Sports/ Minor Medical exigencies etc.

- c. A student with an attendance (“TCH” – Total Contact Hours) between 40% and 75% in any course will fall under the category “CO (Carry Over)”, which means repeat the Course during the Summer / Winter break. Students under “CO (Carry Over)” category will not be permitted to attend the Regular End Semester Examinations for that course. During the INTERNSHIP break, the regular courses of the respective semester will be offered as Summer/Winter Courses, to enable the students to get required attendance and internal assessment marks to appear in the Repeat examination.
- d. Students under “CO (Carry Over)” category in any course shall attend, the immediately following course as detailed in clause 9.1. The detailed schedule of the courses offered in every semester will be announced during the end of that semester. The student who have obtained “CO (Carry Over)” has to select their appropriate slots and courses, optimally to attend the courses. The student, whose attendance falls below 40% for a course in any semester, will be categorized as “RA”, meaning detained in the course for want of attendance and they will not be permitted to write the End semester exam for that course. The procedure for repeating the course categorized as “RA” is mentioned in Clause 9.2.

ADDITIONAL CONDONATION

Additional condonation may be considered in rare and genuine cases which includes, approved leave for attending select NCC / Sports Camps, cases requiring prolonged medical treatment and critical illness involving hospitalization. For such select NCC / Sports Camps prior permission for leave shall be obtained by the respective faculty coordinator / Director of sports from the designated authority, before deputing the students.

CONDONATION FOR MEDICAL CASES

For medical cases, submission of complete medical history and records with prior information from the parent / guardian to Dean (Students Welfare) is mandatory. The assessment of such cases will be done by the attendance sub – committee on the merit of the case and put-up recommendations to the Vice – Chancellor. Such condonation is permitted only twice for a student in the entire duration of the program.

The Vice-Chancellor, based on the recommendation of the attendance sub - committee may then give condonation of attendance, only if the Vice-Chancellor deems it fit and deserving. but in any case, the condonation cannot exceed 10%.

ASSESSMENT PROCEDURE

B.Sc. (HOME SCIENCE-CLINICAL NUTRITION AND DIETETICS) course shall have two components of assessment namely,

- a. Internal Assessment Marks “IA”: This assessment will be carried out throughout the semester as per the Academic Schedule.
- b. End Semester Examination Marks “ES”: This assessment will be carried out at the end of the Semester as per the Academic Schedule.

S. No	Category of Courses	NO. OF PAPER	CREDITS	TOTAL
1	Core Theory	14	4	56
2	Discipline Specific Elective course	5	4	20
3	Ability Enhancement compulsory	7	3	21

4	Skill enhancement	14	2	28
5	General Elective	3	4	12
6	Research Project /Internship	1+1	20+6	26

Weightage of the IA and ES for various categories of the courses.

PRACTICAL COURSE ASSESSMENT WEIGHTAGES

Practical course - Internal Assessment.

For practical courses, the assessment will be done by the course teachers as below:

Assignment/Observation / lab records and viva as approved by the Department Exam Committee "DEC"

- Internal Assessment -- 70%
- End Semester Examination -- 30%

S. No.	Category of Courses	NO. OF PAPER	CREDITS	TOTAL
1	Core Lab	14	2	28
2	Discipline Specific Elective Lab	5	2	10

Weightage for Practical course Assessment.

RESEARCH PROJECT/ SEMESTER PROJECT – ASSESSMENT

The general guidelines for assessment of Project are given in Assessment pattern for Research Project / Semester Project
No. Review / Examination scheme Broad Guidelines Weightage

S.No	Review / Examination scheme	Broad Guidelines	Weightage
1	First Review	Concept	
2	Second Review	Design	
3	Third Review	Experiment/Analysis	
4	Final Review/ESM	Project report and Viva – Voce, Results and Conclusion	

* Note – Novel Ideas shall be protected by IP Filling (Patent / Design / Copyright).

INTERNSHIP/RESEARCH PROJECT

A student has to compulsorily attend internship during 3rd year for a minimum period of 45 days. In lieu of internship, the student is permitted to register for undertaking case study / project work under a faculty of the University and carry out the project for minimum period of 15 days. In both the cases, the internship report in the prescribed format duly certified by the faculty in-charge shall be submitted to the HoD. The evaluation will be done through presentation and viva. The course will have a weightage as defined in the respective curriculum.

S. No.	Category	Weightage
1	Performance Appraisal	20%
2	Internship details/ job description	20%
3	Internship Report	20%
4	Assessment & presentation	20%
5	Viva Voce	20%

Assessment pattern for Internship

FINAL YEAR PROJECT ASSESSMENT

For Final year project the assessment will be done on a continuous basis as given in Table
Assessment of Project work

S.No.	Review / Examination scheme	Weightage
1.	First Review	10%
2.	Second Review	10%
3.	Third Review	20%
4.	Final Review	70%

For the final year project and Viva – Voce end semester examination, the student shall submit a Project Report in the prescribed format issued by the University. The first three reviews will be conducted by a committee constituted by the Head of the Department. The end – semester assessment will be based on the project report and a viva on the project conducted by a committee constituted by the Registrar / Controller of examination. This may include an external expert.

FOR NON – CGPA COURSES/ AUDIT COURSES

The assessment will be graded “Satisfactory/Not Satisfactory” and grades as Pass/Fail will be awarded. The Assessment will be done based on the respective assessment rubrics issued by the Head of the Department.

FLEXIBILITY IN ASSESSMENT

The respective Departments under the approval of the Department Exam Committee (DEC) may decide the mode of assessment, based on the course requirements.

SECURING LESS MARKS

A student securing less than the minimum specified internal assessment marks in any course (clause 8.0, Table 3), will not be permitted to appear for the end-semester examination in that course and will be graded under “CO (Carry Over)” category for that course. This will be denoted in the grade sheet as “CO (Carry Over)”, till the course is successfully completed in the subsequent semester(s).

PROCEDURES FOR COURSE REPETITION / REPEAT EXAMINATIONS

SUMMER / WINTER COURSE

“CO (Carry Over)” Category

- a. Students under CO (Carry Over) category i.e.
- i. Attendance between 40% and 75% in any course(s) OR

- ii. IA marks less than the prescribed minimum as specified in 8.0 in any course(s)
OR
- iii. Falls under both 1 and 2 above are eligible for registering for the Summer / Winter Course which will be conducted during the Summer / Winter break, to improve their Attendance and/or IA marks in the courses, by paying the prescribed registration fee fixed from time to time as per University Norms.
- b. The Odd semester regular courses will be offered only in the Winter and the even semester regular courses will be offered only in the Summer.
- c. CO (Carry Over) students shall register by payment of prescribed Examination fee and attend the classes during the summer / winter break and take assessments to earn minimum internal marks and/or required attendance, to become eligible for writing the Repeat Examinations.
- d. The revised IA marks shall not exceed 60% of the total internal weightage for any repeat course.
- e. Re- Registration for ‘CO (Carry Over)’ category

The students under “CO (Carry Over)” category who fail to improve their attendance and/or IA marks and not become eligible to write the Repeat Examination through the immediate summer/winter course are permitted to re – register for the Summer / Winter course again under “CO (Carry Over)” category whenever it is offered in the subsequent semester(s) during their period of study by paying 35% of the prescribed semester fees. It is the responsibility of the student to fix the appropriate slots in the Summer / Winter course timetable. The student will not be able to register if he/she is unable to fix the slots in the timetable. The course will remain in the “CO (Carry Over)” category until he / she successfully completes that course.

COURSE – REPETITION - “RA” CATEGORY

- a. Students who secure attendance less than 40% in any course(s) in a semester will be categorized under “RA” - meaning Repeat the course(s) for want of minimum attendance. The IA marks obtained by the students placed under RA category will become null and void.
- b. “RA” category students shall re-register for the same course once again whenever it is offered in the subsequent regular semesters and has to secure required minimum attendance and minimum internal assessment marks to become eligible to appear in the end semester examination for that course, by paying the requisite fee.
- c. It is the responsibility of the student to schedule their timetable to include the “RA” courses without affecting the attendance of the regular courses of the current semester.
- d. Normally, a student will be permitted to register for not more than 3 “RA” courses in a semester. However, the students who wish to register for more than 3 “RA” courses are permitted to register only if the student finds suitable slots for doing the course within the framework of the timetable for the regular semester. Request for registrations of additional RA courses over and above 3 in a semester shall be got approved by the respective HoDs.
- e. The student has the option to drop their regular courses proportionally in their regular semester during the course registration process without affecting the minimum credit requirement specified. Such dropped courses will be categorized as “RA”. However, the student has to complete the dropped courses in the subsequent semesters.
- f. It is the responsibility of the student to fix the slots for “RA” courses within the framework of the timetable and slot availability without affecting his/her regular courses.
- g. Detention

A student who secures RC or RA or both in all the theory courses prescribed in a semester shall repeat the semester by registering for the semester in the next academic year. However, he/she is permitted to appear for arrear examination as per eligibility.

REPEAT EXAMINATIONS

- a. Normally, the results of the End Semester Examinations for Regular Theory courses are announced within a period of 15-20 days after the last regular examination.
- b. During the even semester, the Repeat Examinations will be conducted for even semester courses and during the Odd semester the Repeat Examinations will be conducted for Odd semester courses.
- c. The schedule for the Repeat Examinations will be notified through the Academic Calendar which will be published at the beginning of every academic year.
- d. The students under “CO (Carry Over)” category, who have secured the requisite attendance and internal assessment marks as applicable, by successfully completing the Summer / Winter course, are eligible to register for the Repeat Examinations.
- e. The students who fail to secure a pass or being absent for genuine reasons in their End Semester Examination for the regular courses are permitted to appear for the Repeat Exams by paying the prescribed fee.
- f. For the Supplementary examinations the students with “F” grade in any course shall register by paying requisite fee and appear in the Repeat Examinations.
- g. The students who wish to apply for the revaluation of their answer scripts (Regular/ Supplementary/ Repeat Examinations) should apply immediately after the announcement of results.

MAXIMUM DURATION OF THE PROGRAM

A student may complete the program at a slower pace than the regular pace, but in any case, in not more than N+2 years. A student completing the degree programs in the extended period will not be eligible for university ranking.

TEMPORARY WITHDRAWAL FROM THE PROGRAMME

MAXIMUM DURATION TO CLEAR BACKLOG

A student is permitted to take a break, up to a maximum of 2 semesters, during the entire programme to clear the backlog of arrears.

MAXIMUM GAP OF TWO SEMESTER

A student may be permitted by the Vice- Chancellor to withdraw from the entire programme for a maximum of two semesters for reasons of ill health, start – up venture or other valid reasons as recommended by a committee consisting of Head of Department, Dean of School, and Dean (Student Welfare).

DECLARATION OF RESULTS

DECLARATION OF RESULTS

Declaration of results is a crucial element of the educational system of an Institute on which rests its credibility and reputation. In order to strengthen the process of result declaration it is important to incorporate the following features:

- 1) Timeliness of declaration of result
- 2) Clarity of interpretation of the Result Card
- 3) Comprehensive Format
- 4) Accessibility
- 5) Verifiability

TIMELINESS OF THE RESULT DECLARATION

Timeliness will be made essential in case of both internal and external components of evaluation. The following table shows a timeline for formative, internal, assessments and summative assessments.

Table: Timeline for Formative

Formative Assessment (Internal)	
Daily Tasks	Before the next task
Weekly Tasks	Before the next task
Unit End Tests	One week
Summative Assessment (External/ Internal)	
External Components	45 days
Internal Components	7-10 days

CLARITY OF INTERPRETATION

In the result, having both internal and external components, it is desirable that both will be mentioned separately, followed by the overall grade. The result will be easy to comprehend. The essential will be included at the back of the result, information about the grading and credit system, interpretation of grades, and conversion of grades to percentage.

COMPREHENSIVE FORMAT OF THE REPORT

Results reflect the achievement and competency of learners across all dimensions. A single grade, percentage or score cannot depict the entire range of achievements of a learner. The result will be comprehensive and include all aspects of learning outcomes, i.e., Academic, Social, Moral and Spiritual. University will evolve a format and granularity to suit their assessment profiles and display achievement of learners in respective areas.

ACCESSIBILITY

Semester end results will be declared online for both internal as well as external components. This could be in the form of awarded letter grades only. A provision will be made in the website through an automated system whereby students can view their mark sheet through individual logins. To make the system secure, the details such as PRN, seat number will be necessary fields to view results. This will enhance the accessibility and transparency of the evaluation process and will also give the flexibility to present details of evaluation on different learning outcomes. There will be a provision to access results of preceding semesters also. The results on completion of the program will be accessible to external agencies, e.g., potential employers, other higher educational institutions, for verification of student credentials. Transcripts will be made available as and when requested.

VERIFIABILITY

Results and Academic Awards will be valid, comprehensive, and verifiable by external agencies as they have significant link with the entire career path of the students. The verifiability of results by prospective employers, HEIs and other agencies will be managed through the National Academic Depository (NAD) (<http://nad.gov.in/>). (As per the NAD Website, NAD is a 24X7 online store house of all academic awards i.e., certificates, diplomas, degrees, mark sheets etc. duly digitized and lodged by academic institutions / boards / eligibility assessment bodies. NAD not only ensures easy access to and retrieval of an academic award but also validates and guarantees its authenticity and safe storage. This will enable educational institutions, students and employers' online access /retrieval/verification of digitized academic awards and shall eliminate fraudulent practices such as forging of certificates and mark-sheets).

A student shall secure the minimum marks as prescribed in Clause 8.0 Table 3 in all categories of courses in all the semesters to secure a pass in that course.

Supplementary Examinations: If a candidate fails to secure a pass in Practical/Theory with Practical component / Design Project / Internship / Comprehension courses, due to not satisfying the minimum passing requirement ("U" grade) – as per clause 13.1 he/she shall register for the courses by paying the prescribed fee in the subsequent semesters whenever offered by the departments. During the even semester, the supplementary exams will be conducted for even semester courses and during the odd semester the supplementary exams will be conducted for odd semester courses. He/she need not attend the contact course. However, the Internal Assessment marks secured by the candidate will be retained for all such attempts.

A candidate can apply for the revaluation of his/her end semester examination answer script in a theory course, after the declaration of the results, on payment of a prescribed fee.

After 3 years, the internal assessment marks obtained by the candidate will not be considered in calculating the passing requirement. A candidate who secures 40% in the end semester examination will be declared to have passed the course and earned the specified credits irrespective of the score in internal assessment marks.

Revaluation is not permitted for Practical/Theory with Practical component/Design Project / Internship / Comprehension courses. However, only for genuine grievances as decided by the Exam Grievance Committee a student may be permitted to apply for revaluation.

Candidate who earns required credits for award of degree after N+2 years (on expiry of extended period of 2 semesters over and above normal duration of course) he/she will be awarded only second class irrespective of his/her CGPA. However, the period approved under temporary withdrawal, if any, from the program (11.0) will be excluded from the maximum duration as mentioned above.

Semester Abroad Program: Students who are allowed to undergo internship or Training in Industries in India or abroad during their course work or attend any National / International Institute under semester abroad program (SAP) up to a maximum of 2 semesters will be granted credit equivalence for the Course Work/project work done by them in the Industry /Foreign Institute as per the recommendations of the credit transfer committee.

STUDENT DISCIPLINE

Every student is required to observe utmost discipline and decorum both inside and outside the campus and not to indulge in any activity which may affect adversely the prestige reputation of the University.

STUDENT WELFARE

Any act of indiscipline of a student reported to the Dean (Students Welfare) and Head of the Department will be referred to a Discipline Committee constituted for the purpose. The Committee will enquire into the charges and decide on a suitable punishment if the charges are substantiated. The committee will also authorize the Dean (Students Welfare) to recommend to the Vice-Chancellor for the implementation of the decision. The student concerned may appeal to the Vice-Chancellor, whose decision will be the final.

RAGGING

Ragging in any form is a criminal and non-bailable offence in our country. The current State and Central legislations provide stringent punishments including imprisonment. Once the involvement of a student(s) is established in ragging, offending fellow students/staff, harassment of any nature to the fellow students/staff etc. the student(s) will be liable to be dismissed from the University, as per the laid down procedures of the UGC / Govt. / Institute. Every senior student at the University, along with their parent, shall give an undertaking every year in this regard and the same should be submitted at the time of Registration.

CREDIT SYSTEM AND GRADING

INTRODUCTION- CREDIT SYSTEM AND GRADING

IIMT-University implemented the UGC guidelines to all Universities in 2015 for implementation of the choice-based credit system with a view to offer students choice of courses within a program with a flexibility to complete the program by earning credits at a pace decided by the students themselves.

The system allowed students to choose inter-disciplinary, intra-disciplinary courses according to their learning needs, interest and aptitude. It was considered as a cafeteria approach and was expected to provide mobility to students.

As per the Current credit system practiced in institutions needs comprehensive reforms as they offer very little flexibility, choice and are less learner centric. Degrees offered today are more self-contained focusing on a specialization area and depend a lot on knowledge available with the faculty from the department only. Though the most requisite credit system does exist, wherein students are given a wide choice and flexibility, these exist as small islands in the vast ocean of thousands of educational institutes in India. In such institutions, the curriculum is frequently designed which is learner centric and offering a wide specialization area for students to pick and choose courses from.

The institutions shall make attempts wherein the design of the credit system and the teaching and evaluation modes shall be the responsibility of individual course teachers. The students should have the freedom to opt for courses from other specializations and not just from their core specialization.

For this there has to be stronger collaborations between departments of the University and outside.

GRADING SYSTEM

Most institutions follow the absolute grading system which is a simple procedure wherein the marks obtained by students correspond to a specific grade and grade point. It reflects the individual performance in a particular subject without any reference to the group/class. The absolute grading system has limitations and may be susceptible to some inconsistencies.

The relative grading system on the other hand provides relative performance of a student to a group/class wherein the student is ranked in a group/class on basis of relative level of achievement. In this system decisions are made in advance by the faculty members as to what proportion of students would be awarded a particular grade on the basis of their relative performance and which is done by assigning grades on basis of a normal curve. This facilitates comparative performance and eliminates negative effect of pass or fail.

Relative grading system may be used if the number of students registered for the course is at least 30.

For a class of smaller size, an absolute grading scheme may be used. The statistical method may be used with adjustments to calculate the mean (M), median (Md) and standard deviation (SD) of the total marks (TM) obtained by the students registered for the course. If the mean and median coincide, the mean may be used for further computations, otherwise the median may be used. If suppose the mean is used, then the letter grades may be awarded based on the ranges specified in table below:

S.N.	Letter	Percentage	Grade Point	Remarks
1	O	Above 90%	9-10	Ordinary
2	E	80-90%	8-<9	Excellent
3	A+	70-79.99%	7-<8	Very Good
4	A	60-69.99%	6-<7	First
5	B	55-59.99%	5.5-<6	Good
6	C	50-54.99%	5-<5.5	Pass
7	D	Below 50%	<5	Not Success

Letter grades may be improved based on the following scheme: Use the table above to determine grade boundaries. Look for natural gaps in the neighborhood of grade boundaries. Choose the largest gap in the neighborhood and make this as the grade boundary.

An 'E', 'E+' and 'F' grade may not be a purely relative grade. These may be assigned on the following basis:

- A minimum, say 30/100, may be set as pass marks for the course. A fail grade may then be awarded only if the Total Marks for the course are less than 30. Otherwise, the students may be awarded the Just Pass Grade D.
- A fail grade may be awarded to students whose marks are below the prescribed minimum even if the table above leads to a pass grade. Similarly, a lower limit may be set for the A grade also, for instance greater than or equal to 86. Students not achieving the prescribed minimum may be awarded a lower letter grade even if the table above indicates otherwise. A pass grade may be made mandatory for both internal as well as external examinations in the case of a separate internal and external assessment,
 - a. Internal and External marks may be summed up with appropriate weightages to compute a total out of 100 marks. The letter grade may be assigned on this computed total.
 - b. Internal and external marks may be graded separately and then the assigned grade points may be used, with appropriate weightages, to compute a final grade point and letter grade. Grading in the case of Re-evaluations, Retests and Remedial Examinations may be based on the following guidelines:
 - a. The ranges of marks once computed for awarding letter grades the first time, called the First Distribution (FD), will not be modified.

- b. If a re-evaluation leads to a change in marks, then FD will be used to award an appropriate letter grade.
- c. A retest may be permitted if
 - i. A student gets a letter grade of E. In this case, irrespective of the marks obtained, at most D grade may be awarded.
 - ii. A student is unable to complete course requirements because of certified illness or tragedy. In this case FD will be used to award an appropriate letter grade.

The use of relative grading system may be recommended in autonomous institutions, institutes of national importance and institutions with high ranking. The results of the relative grading system may be shared by such institutions later with other interested institutions to implement the same.

GPA and CGPA

GPA is the ratio of the sum of the product of the number of credits C_i of course “i” and the grade points P_i earned for that course taken over all courses “i” registered and successfully completed by the student to the sum of C_i for all “i”. That is,

$$\text{GPA / CGPA} = \frac{\sum_{i=1}^n C_i GP_i}{\sum_{i=1}^n C_i}$$

CGPA will be calculated in a similar manner, in any semester, considering all the courses enrolled from the first semester onwards.

- The Grade card will not include the computation of GPA and CGPA for courses with letter grade CO, RC and U until those grades are converted to the regular grades.
- A course successfully completed cannot be repeated.

GRADE SHEET

LETTER GRADE

Based on the performance, each student is awarded a final letter grade at the end of the semester in each course. The letter grades and corresponding grade points are given in Table 8. A student is considered to have completed a course successfully and earned credits if he/she secures a letter grade other than F, CO, RA in that course.

- After results are declared, grade sheet will be issued to each student which will contain the following details:
 - a. Program and discipline for which the student has enrolled.
 - b. Semester of registration.
 - c. The course code, name of the course, category of course and the credits for each course registered in that semester
 - d. The letter grade obtained in each course
 - e. Semester Grade Point Average (GPA)
 - f. The total number of credits earned by the student up to the end of that semester in each of the course categories.
 - g. The Cumulative Grade Point Average (CGPA) of all the courses taken from the first semester.
 - h. Credits earned under Non CGPA courses.

- i. Medium of Instruction is English.
- j. Grade Equivalency.

CLASS/DIVISION

45.1 CLASSIFICATION IS BASED ON CGPA AND IS AS FOLLOWS:

CGPA \geq 8.0: First Class with distinction

6.5 \leq CGPA <8.0: First Class

5.0 \leq CGPA <6.5: Second Class.

FIRST CLASS WITH DISTINCTION

- (i) Further, the award of 'First class with distinction' is subject to the candidate becoming eligible for the award of the degree having passed the examination in all the courses in his/her first appearance with effect from II semester, within the minimum duration of the program.
- (ii) The award of 'First Class' is further subject to the candidate becoming eligible for the award of the degree having passed the examination in all the courses within 4 years for undergraduate Engineering.
- (iii) The period of authorized break of the program (vide clause 11.0) will not be counted for the purpose of the above classification.

TRANSFER OF CREDITS

- Within the broad framework of these regulations, the Academic Council, based on the recommendation of the Credit Transfer Committee so constituted may permit students to transfer part of the credit earned in other approved Universities of repute & status in the India or abroad.
- The Academic Council may also approve admission of students who have completed a portion of course work in another approved Institute of repute under Multiple entry & Exit system, based on the recommendation of the credit transfer committee on a case-to-case basis.
- Students who have completed coursework, at least first year, at some university other than the university to which transfer is sought (may request for transfer of admission to this university. A student may be granted admission only through an admission process that will follow the same policy as for fresh admissions. However, a uniform credit system must be followed by all universities to effect transfer of credits.
- Credit Transfer request can be submitted only after the student has been admitted in the concerned program and the following conditions are met:
 - i. The course work has been completed at a UGC approved and accredited University through fulltime formal learning mode.
 - ii. The university accreditation grade/ ranking is not lower than that of the university to which the transfer is sought.
 - iii. The courses prescribe to the common minimum syllabus under UGC CBCS system.
 - iv. The letter grade obtained in the courses is "B" or better.
 - v. The number of credits to be transferred does not exceed the prescribed limit.
 - vi. The program in question must have a similar credit system, in particular, modular or semester and the same numeric and letter grading system along with common meaning of the term "credit" in numerical terms.

The aspect of shelf life of courses needs to be considered while accepting credits as obsolescence of knowledge of certain field in terms of its current relevance needs to be investigated. The time lapsed between successful completion of certain courses of the program

and the admission to which program transfer is sought needs to be considered. The maximum number of credit points that maybe considered under a credit transfer needs to be specified. Contextual variables such as teaching- learning approach adopted, learning facilities offered, use of evaluation modes may also be considered while preparing the credit transfer policy.

CHANGE OF DISCIPLINE

CHANGE OF DISCIPLINE

- If the number of students in any discipline of Engineering program as on the last instructional day of the First Semester is less than the sanctioned strength, then the vacancies in the said disciplines can be filled by transferring students from other disciplines subject to eligibility.
- If any Student of Engineering program wants to change from Engineering to any program/ any discipline as per their eligibility they are permitted to change on or before 30 calendar days from the first day of commencement of program as per academic calendar.
- All students who have successfully completed the first semester of the course will be eligible for consideration for change of discipline subject to the availability of vacancies and as per norms.
- All such transfers will be allowed based on merit of the students. The decision of the Vice-Chancellor shall be final while considering such requests.

MODERATION

MODERATION

Moderation of assessment is an organized procedure which ensures use of valid assessment material and consistent application of criteria, to provide fair academic judgment and reliable outcome in the form of marks or grades. It assures appropriate designing and implementation of assessment activities along with generation of valid and reliable results.

Integration of moderation process with assessment system is imperative for the development of academic quality in higher educational institutions as:

- It addresses any difference in individual judgments of different evaluators.
- It ensures that all achievements in the form of marks and grades across courses reflect achievement of same level of standard.
- It is also carried out to develop a common understanding of the standards and criteria and to recognize performance which demonstrates that standard or fulfils those criteria.

Moderation may be conducted in case there are large number of fail grades or high grades, or when large numbers of students who have received the same grade or clustering of students on letter grades, or when there are discrepancies between grades allocated to individual students in different courses, or to find out the difficulty level of the question paper or whether the assessments modes used cover the entire syllabus or not.

Applicability - Moderation will be made applicable to both external and internal modes of assessment. All programs and courses will indicate, as part of their statements on assessment, arrangements for the moderation of assessed work. This can be done through formulation of a moderation policy and implemented across all programs and courses of instruction and delivery. The time frame for the moderation will be linked with the time frame for assessment. In the event a moderation is triggered, an evaluation will begin with a discussion on the following (though not exhaustive) lines:

- a. What are the rubrics used for each of the different types of assessment in the course? Is a standardized/ prescribed rubric used or has the instructor developed his/ her own rubric. If the instructor is using a personally framed rubric, or if there is no identified rubric, then how does the assessment map to learning outcomes?

- b. The difficulty level of the questions included in the assessments, i.e., is the difficulty level on the extremes, very easy or very hard.
- c. The manner of awarding marks, i.e., has the correction been at the extremes, liberal or tough. Each department will establish a committee and designate roles and responsibilities at different levels for smooth working of the moderation process. In order to maintain neutrality, it will be ensured that moderator should not be the assessor. Staff members will be trained professionally in assessment techniques and moderation procedures. All assessment material produced by learner including examination sheets, assignments, project reports, research reports etc. will be examined. Institutions will be encouraged to make the moderation process online. In this system, assessment plans, moderation plans, assessment tools, samples of which may be submitted online. Moderation reports will be generated online so that progress can be tracked and submitted to the COE after the approval of dean by Head of the department. The moderation will not be restricted to just assessment but also include moderation of content and assessment design.

USE OF TECHNOLOGICAL INTERVENTIONS

USE OF TECHNOLOGICAL INTERVENTIONS

With the proliferation of different types of access devices, especially mobile access devices, technology has the potential to augment traditional classroom practices and revolutionize learning and evaluation methods. Technology, in fact can be an important driver to enable lifelong learning. Learning and engagement of students is facilitated by use of technology through several modes such as synchronous learning, semi-synchronous learning, blended learning, collaborative learning, flipped classroom etc.

MOOC's, especially provided through SWAYAM, are a window of opportunity for lifelong learning and are offered through technology-based platforms. Learning management systems (LMS) may be used by institutions to integrate the entire teaching, learning and evaluation process. The Learning Management System may be used by institutions to deliver academic content in blended form and to assess learning through thesis, assignments etc. Open-source learning management systems such as Moodle, Edmodo may be used for posting content in the form of videos, audios, e-learning modules, live class sessions etc. Use of plagiarism detection software will be highly recommended to check originality of content.

In the conduct of examinations, universities face tremendous challenges such as need for trained

manpower, distribution of question paper without delays and errors, delays in evaluation of answer scripts, lack of infrastructure to conduct examinations at a large scale, non-availability of faculty members for assessment, security issues faced during paper setting and paper distribution, tampering of certificates and answer scripts etc.

For a typical examination department of an institution will be an autonomous body right from registration of student to convocation through an integrated system. In fact, steps must be taken to implement a complete examination management system that considers the complete life cycle of examination process. The use of technology will reduce dependency on human intervention and be error free. The following functions will be automated:

- i. registration of students and generating unique PRN,
- ii. filling up of examination form,
- iii. generation of seat numbers and admit cards/hall tickets,
- iv. preparation of list of paper setter,
- v. use of question bank system to draw question sets, question paper generation,
- vi. online distribution of question papers on the day of examination with system of encryption,

- vii. barcode system for answer books (this will eliminate issues related to errors, avoid malpractices etc.),
- viii. digitization of answer scripts and onscreen evaluation of answer sheets,
- ix. tracking of student's performance,
- x. Marks submission through online software,
- xi. viewing of result through online system,
- xii. online verification and revaluation system,
- xiii. digitization of certificates and mark sheets (to avoid tampering and easy retrieval),
- xiv. certificate authentication system,
- xv. Submission of various other applications through online system.

The above will lead to conduct of functions of the examination system in an efficient and transparent manner and timely availability of information to students.

POWER TO MODIFY

Notwithstanding all that has been stated above, the Academic Council is vested with powers to modify any or all the above regulations from time to time, if required, subject to the approval by the Board of Studies and Final approval by Vice-Chancellor.



Evaluation Scheme

**B.Sc. (Home Science-Clinical Nutrition and Dietetics)
SEMESTER - I**

S.NO.	COURSE CATEGORY	COURSE CODE	COURSE TITLE	CONTACT HOURS			EVALUATION SCHEME			CREDITS
				L	T	P	IA	EA	TOTAL	
1	CORE THEORY-1	BHSCDE-111	FUNDAMENTALS OF FOOD & NUTRITION	4	0	0	25	75	100	4
2	CORE THEORY-2	BHSCDE-112	FUNDMENTALS OF HUMAN DEVELOPMENT	4	0	0	25	75	100	4
3	DSE-1	BHSCDE-113 A	PUBLIC NUTRITION	4	0	0	25	75	100	4
		BHSCDE-113 B	FOOD PRODUCT DEVELOPMENT AND SENSORY ANALYSIS							
4	AECC-1	NHU-111	ENGLISH COMMUNICATION	3	0	0	15	35	50	3
5	SEC-1	SECC-111	FUNDAMENTALS OF COMPUTERS	2	0	0	15	35	50	2
6	CORE LAB-1	BHSCDE-111P	FUNDAMENTALS OF FOOD & NUTRITION LAB	0	0	2	15	35	50	2
7	CORE LAB-2	BHSCDE-112P	FUNDMENTALS OF HUMAN DEVELOPMENT LAB	0	0	2	15	35	50	2
8	DSE-1	BHSCDE-113P A	PUBLIC NUTRITION LAB	0	0	2	15	35	50	2
		BHSCDE-113P B	FOOD PRODUCT DEVELOPMENT AND SENSORY ANALYSIS LAB							
9	NC	NECC-111	INDUSTRIAL VISIT/SEMINAR/PRESENTATION OF THE REPORT	-	-	-	25	-	25	NC
10	NC	NECC-112	UNIVERSITY SOCIAL RESPONSIBILITY	-	-	-	25	-	25	NC
11	GE-1		AS DECIDED BY THE DIFFERENT DEPARTMENT OF THE UNIVERSITY							
12	SEC-2	NECC-113	SANSKRIT/SPIRITUAL				25		25	NC
13	NC	SPT-111	SPORTS	-	-	-	50	-	-	NC
			TOTAL						625	23

B.Sc. (Home Science-Clinical Nutrition and Dietetics)
SEMESTER - II

S.NO.	COURSE CATEGORY	COURSE CODE	COURSE TITLE	CONTACT HOURS			EVALUATION SCHEME			CREDITS
				L	T	P	IA	EA	TOTAL	
1	CORE THEORY-3	BHSCDE-121	RESOURCE MANAGEMENT CONCEPTS AND CONTEXTS	4	0	0	25	75	100	4
2	CORE THEORY-4	BHSCDE-122	INTRODUCTION TO TEXTILES	4	0	0	25	75	100	4
3	DSE-2	BHSCDE-123 A	COMMON CONCERNS IN PUBLIC HEALTH NUTRITION	4	0	0	25	75	100	4
		BHSCDE-123 B	ENTREPRENEURSHIP AND SMALL BUSINESS MANAGEMENT							
4	AECC-2	NHU-122	ENVIRONMENTAL STUDIES	3	0	0	15	35	50	3
5	CORE LAB-3	BHSCDE-121P	RESOURCE MANAGEMENT CONCEPTS AND CONTEXTS LAB	0	0	2	15	35	50	2
6	CORE LAB-4	BHSCDE-122P	INTRODUCTION TO TEXTILES LAB	0	0	2	15	35	50	2
7	DSE LAB-2	BHSCDE-123P A	COMMON CONCERNS IN PUBLIC HEALTH NUTRITION LAB	0	0	2	15	35	50	2
		BHSCDE-123P B	ENTREPRENEURSHIP AND SMALL BUSINESS MANAGEMENT LAB							
8	SEC-3	NECC-124	SANSKRIT/SPIRITUAL	-	-	-	25	-	-	NC
9	SEC-4	NECC-123	LEADERSHIP AND PERSONALITY DEVELOPMENT	2	0	0	15	35	50	2
10	NC	NECC-121	INDUSTRIAL VISIT/SEMINAR/PRESENTATION OF THE REPORT	-	-	-	25	-	25	NC
11	NC	NECC-122	UNIVERSITY SOCIAL RESPONSIBILITY	-	-	-	25	-	25	NC
12	NC	SPT-121	SPORTS	-	-	-	50	-	50	NC
			TOTAL						650	23

B.Sc. (Home Science-Clinical Nutrition and Dietetics)
SEMESTER - III

S.NO.	COURSE CATEGORY	COURSE CODE	COURSE TITLE	CONTACT HOURS			EVALUATION SCHEME			CREDITS
				L	T	P	IA	EA	TOTAL	
1	CORE THEORY-5	BHSCDE-231	FAMILY MEAL MANAGEMENT	4	0	0	25	75	100	4
2	CORE THEORY-6	BHSCDE-232	FOOD MICROBIOLOGY	4	0	0	25	75	100	4
3	DSE-3	BHSCDE-233 A	FOOD BEHAVIOR	3	0	0	15	35	50	3
		BHSCDE-233 B	FOOD MATERIAL MANAGEMENT AND COST ACCOUNTANCY							
4	AECC-3	BHSCDE-234	HUMAN PHYSIOLOGY	3	0	0	15	35	50	3
5	SEC-5	SECC-231E	KNOWLEDGE OF KITCHEN GARDENING	2	0	0	15	35	50	2
6	CORE LAB-5	BHSCDE-231P	FAMILY MEAL MANAGEMENT LAB	0	0	2	15	35	50	2
7	CORE LAB-6	BHSCDE-232P	FOOD MICROBIOLOGY LAB	0	0	2	15	35	50	2
8	NC	NECC-231	INDUSTRIAL VISIT/SEMINAR/PRESENTATION OF THE REPORT	-	-	-	25	-	25	NC
9	NC	NECC-232	UNIVERSITY SOCIAL RESPONSIBILITY	-	-	-	25	-	25	NC
10	SEC-6	NECC-233N	SANSKRIT/ SPIRITUAL	-	-	-	25	-	25	NC
11	GE-2		AS DECIDED BY THE DIFFERENT DEPARTMENT OF THE UNIVERSITY							
12	NC	SPT-231	SPORTS	-	-	-	50	-	50	NC
			TOTAL						575	21

B.Sc. (Home Science-Clinical Nutrition and Dietetics)
SEMESTER - IV

S.NO.	COURSE CATEGORY	COURSE CODE	COURSE TITLE	CONTACT HOURS			EVALUATION SCHEME			CREDITS
				L	T	P	IA	EA	TOTAL	
1	CORE THEORY-7	BHSCDE-241	BASIC DIETETICS	4	0	0	25	75	100	4
2	CORE THEORY-8	BHSCDE-242	NUTRITIONAL BIOCHEMISTRY	4	0	0	25	75	100	4
3	DSE-4	BHSCDE-243 A	COMMUNITY DEVELOPMENT AND PROGRAM PLANNING	4	0	0	25	75	100	4
		BHSCDE-243 B	HEALTHY COOKING RECIPIES							
4	AECC-4	BHSCDE-244N	ADVANCE COMMUNICATION & EXTENSION	3	0	0	15	35	50	3
5	CORE LAB-7	BHSCDE-241P	BASIC DIETETICS LAB	0	0	4	15	35	50	2
6	CORE LAB-8	BHSCDE-242P	NUTRITIONAL BIOCHEMISTRY LAB	0	0	4	15	35	50	2
7	DSE LAB-4	BHSCDE-243P A	COMMUNITY DEVELOPMENT AND PROGRAM PLANNING LAB	0	0	4	15	35	50	2
		BHSCDE-243P B	HEALTHY COOKING RECIPIES LAB							
8	NC	NECC-241	INDUSTRIAL VISIT/SEMINAR/PRESENTATION OF THE REPORT	-	-	-	25	-	25	NC
9	NC	NECC-242	UNIVERSITY SOCIAL RESPONSIBILITY	-	-	-	25	-	25	NC
10	SEC-7	NECC-245	SANSKRIT/SPIRITUAL	-	-	-	25	-	25	NC
11	SEC-8	BHSCDE-244	FOOD SERVICE MANAGEMENT	2	0	0	15	35	50	2
12	NC	SPT-241	SPORTS	-	-	-	50	-	50	NC
			TOTAL						675	23

B.Sc. (Home Science-Clinical Nutrition and Dietetics)
SEMESTER - V

S.NO.	COURSE CATEGORY	COURSE CODE	COURSE TITLE	CONTACT HOURS			EVALUATION SCHEME			CREDITS
				L	T	P	IA	EA	TOTAL	
1	CORE THEORY-9	BHSCDE-351	CLINICAL NUTRITION-1	4	0	0	25	75	100	4
2	CORE THEORY-10	BHSCDE-352	NUTRITION COMMUNICATION AND DIET COUNSELLING	4	0	0	25	75	100	4
3	AECC-5	BHSCDE-353	FOOD PRESERVATION	3	0	0	15	35	50	3
4	AECC-6	BHSCDE-354	FOOD SAFETY, SANITATION AND HYGIENE	3	0	0	15	35	50	3
5	CORE LAB-9	BHSCDE-351P	CLINICAL NUTRITION-1 LAB	3	0	4	15	35	50	2
6	CORE LAB-10	BHSCDE-352P	NUTRITION COMMUNICATION AND DIET COUNSELLING LAB	0	0	4	15	35	50	2
7	NC	NECC-351	INDUSTRIAL VISIT/SEMINAR/PRESENTATION OF THE REPORT	-	-	-	25	-	25	NC
8	NC	NECC-352	UNIVERSITY SOCIAL RESPONSIBILITY	-	-	-	25	-	25	NC
9	SEC-9	NECC-353N	SANSKRIT/SPIRITUAL	-	-	-	25	-	25	NC
10	SEC-10	NECC-354N	BAKERY SCIENCE	2	-	-	15	35	50	2
11	NC	SPT-351	SPORTS	-	-	-	50	-	50	NC
			TOTAL						575	20

B.Sc. (Home Science-Clinical Nutrition and Dietetics)
SEMESTER - VI

S.NO.	COURSE CATEGORY	COURSE CODE	COURSE TITLE	CONTACT HOURS			EVALUATION SCHEME			CREDITS
				L	T	P	IA	EA	TOTAL	
1	CORE THEORY-11	BHSCDE-361	CLINICAL NUTRITION-2	4	0	0	25	75	100	4
2	CORE THEORY-12	BHSCDE-362	ADVANCE HUMAN NUTRITION	4	0	0	25	75	100	4
3	AECC-7	BHSCDE-363	SPORTS NUTRITION	3	0	0	15	35	50	3
4	AECC-8	UVE-601	HUMAN VALUES AND PROFESSIONAL ETHICS	3	0	0	15	35	50	3
5	CORE LAB-11	BHSCDE-361P	CLINICAL NUTRITION-2 LAB	0	0	4	15	35	50	2
6	CORE LAB-12	BHSCDE-362P	ADVANCE NUTRITION LAB	0	0	4	15	35	50	2
7	CORE-13	NECC-361N	PRESENTATION OF THE REPORT OF INTERNSHIP	-	-	-	50	100	150	4
8	NC	NECC-362	UNIVERSITY SOCIAL RESPONSIBILITY	-	-	-	25	-	25	NC
9	SEC-11	NECC-363N	SANSKRIT/SPIRITUAL	-	-	-	25	-	25	NC
10	SEC-12	NECC-364N	HUMAN RIGHTS AND WELFARE	2	-	-	15	35	50	2
11	NC	SPT-361	SPORTS	-	-	-	50	-	50	NC
			TOTAL						700	24



Format-1

IIMTU-NEP IMPLEMENTATION

CBCS: Statement of Credit distribution

College/School: School of Hotel Management Catering & Tourism Programme: B.Sc. (Home Science- Clinical Nutrition & Dietetics) Duration:03 Years Annual/Semester- Total 6 semesters	Credit range: 46-142 (suggested by CBCS Committee)
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Attached guidelines to be followed:

		Sem.	Core Course/ Foundation Course Th (6 cr) or	Ability Enhancement Compulsory Course (AECC)	Skill Enhancement Course (SEC)	Discipline Specific Elective (DSE)	Generic Elective (GE) (From other Faculty)	Research Project (RP)
Course Names as per UGC	Cr.	Sample	C-1 (4 Credit)+ P-1 (2 Credit)/T-1 (1 Cr.) FC-1 (3 Credit) 3/4/5/6 Cr.	AECC-1 (Credit) 3 Cr./Each	SEC-1 (Credit) 2 Cr./Each	DSE-1 (Credit) 3 or 4/5/6 Cr.	GE-1 (Credit) 3 or 4/5/6 Cr. 4 Cr./6 Cr.	Industry Training/ Internship Survey (4Cr.)
Course Names as per Higher Education (HE)			MAJOR-1 4/5/6 Cr.	Vocational 3 Cr.	Co-Curricular 2 Cr.	MAJOR- 2 4/5/6 Cr.	MAJOR-3 4/5/6 Cr.	4 Cr.
Decided Credits for implementation			6 Cr.	3 Cr.	2 Cr.	6 Cr.	4/6 Cr.	4 Cr.
Certificate (52)	44	I	C1 (Th. 4 Cr. + P 2Cr.) C2 (Th. 4 Cr. + P 2Cr.)	AECC-1(Th. 3Cr.)	SEC-1 (Th.2Cr.) SEC-2 (NC)	DSE1(Th. 4 Cr. + P 2Cr.)	GE-1 (AS TO BE DECIDED BY PARENT DEPT)	
		II	C3(Th. 4 Cr. + P 2Cr.) C4(Th. 4 Cr. + P 2Cr.)	AECC-2(Th. 3Cr.)	SEC-3 (NC) SEC-4 (P 2Cr.)	DSE2(Th. 4 Cr. + P 2Cr.)		
Provision to change the stream								

Diploma (104)	43	III	C5 (Th. 4 Cr. + P 2Cr.) C6 (Th. 4 Cr. + P 2Cr.)	AECC-3 (Th. 3Cr.)	SEC-5 (Th. 2Cr.) SEC-6 (NC)	DSE 3(Th. Th 3Cr.)	GE-2 9to be decided by Parent dept.)	
		IV	C7 (Th. 4 Cr. + P 2Cr.) C8 (Th. 4 Cr. + P 2Cr.)	AECC-4 (Th. 3Cr.)	SEC-7 (NC) SEC-8 (P 2Cr.)	DSE 4(Th. 4 Cr. + P 2Cr.)		
Provision to change the Core Papers (Main Subject)								
UG (142)	44	V	C9 (Th. 4 Cr. + P 2Cr.) C10 (Th. 4 Cr. + P 2Cr.)	AECC-5 (Th. 3Cr.) AECC-6 (Th. 3Cr.)	SEC-9 (NC) SEC-10 (P 2Cr.)			RP1 (NC)
		VI	C11 (Th. 4 Cr. + P 2Cr.) C12 (Th. 4 Cr. + P 2Cr.) C13 (4 credits)	AECC-7 (Th.3Cr.) AECC-8 (Th.3Cr.)	SEC-11 (NC) SEC-12 (P 2Cr.)			REPORT OF INTERNSHIP(4Cr) as C13



Format-2

Format-2

Programme	Year	Semester (15 weeks)	Paper	Credit	Periods per Week	Periods (Hours) per Semester	Paper Title	Unit (Periods per semester)	Prerequisite	Elective (For other faculty)
CERTIFICATE COURSES Certificate in Fundamentals of Home Science	FIRST YEAR	SEMESTER -I	i) C1 (Th.4 Cr.+ P 2Cr. ii) AECC-1(Th. 3Cr.)	4+2	4+2	60	FUNDAMENTALS OF FOOD & NUTRITION	4		
			iii) SEC-1(Th. 2Cr.) SEC-2 (NC)	3	3	45	ENGLISH COMMUNICATION	5		
			iv) DSE-1(Th.4 Cr.+ P 2Cr. v) GE-1	2	2	30	FUNDAMENTALS OF COMPUTERS SANSKRIT/SPIRITUAL	4		
			i) C2(Th.4 Cr.+ P2Cr)	4+2	4+2	60	PUBLIC NUTRITION/ FOOD PRODUCT DEVELOPMENT AND SENSORY ANALYSIS AS DECIDED BY THE DIFFERENT DEPARTMENT OF THE UNIVERSITY	4		
							FUNDMENTALS OF HUMAN DEVELOPMENT	5		

SEMESTER - II	i)	C3(Th. 4 Cr. + P 2Cr.)	4+2	4+2	60	RESOURCE MANAGEMENT CONCEPTS AND CONTEXTS	6		
	ii)	AECC-2 (Th. 3Cr)	3	3	45	ENVIRONMENTAL STUDIES	5		
	iii)	SEC-3(NC)							
	iv)	SEC-4 (Pr 2Cr.)	2	2	30	SANSKRIT/SPIRITUAL LEADERSHIP AND PERSONALITY DEVELOPMENT	4		
	v)	DSE2(Th.4 Cr.+ P 2Cr.)	4+2	4+2	60	COMMON CONCERNS IN PUBLIC HEALTH NUTRITION/ ENTREPRENEURSHIP AND SMALL BUSINESS MANAGEMENT	4		
	i)	C4 (Th.4Cr+P2Cr.)	4+2	4+2	60	INTRODUCTION TO TEXTILES	4		
		Research project/ Industry Training/ Internship Survey	Nil						

Programme Outcome:

PO₁To impart the understanding of the concept of food and nutrition.
 PO₂To understand the basic application of home science
 PO₃To train the students in the field of home science
 PO₄To acquire skills to undertake various activities.
 PO₅To aware students about health promotion through the study of various programs.

Programme Specific Outcome:

PSO₁To give an in-sights of food and nutrition
 PSO₂To enhance the entrepreneurial skills of the students
 PSO₃To develop counselling skills of the students
 PSO₄To focus on in-depth understanding of public health and nutrition

Programme	Year	Semester (15 weeks)	Paper	Credit	Periods per Week	Periods (Hours) per Semester	Paper Title	Unit (Periods per semester)	Prerequisite	Elective (For other faculty)
DIPLOMA COURSE (92 Credits) Diploma in Clinical Nutrition and Dietetics	SECOND YEAR	SEMESTER - III	i) C5(Th. 4 Cr. + P 2Cr.)	4+2	4+2	60	FAMILY MEAL MANAGEMENT	5		
			ii) AECC-3 (Th 3Cr.)	4	4	60	HUMAN PHYSIOLOGY	6		
			iii) SEC-5 (Th 2Cr.)	2	2	30	KNOWLEDGE OF KITCHEN GARDENING	5		
			iv) SEC-6 (NC)	3	3	45	SANSKRIT/SPIRITUAL	5		
			vi) DSE-3(Th.3 Cr.)				FOOD BEHAVIOR/ FOOD MATERIAL MANAGEMENT AND COST ACCOUNTANCY			
							AS DECIDED BY THE DIFFERENT DEPARTMENT OF			

			v) GE-2				THE UNIVERSITY			
			i) C6(Th. 4 Cr. + P 2Cr.)	4+2	4+2	60	FOOD MICROBIOLOGY	5		
			Research project/ Industry Training/ Internship Survey	NC						
	SEMESTER - IV		i. C7(Th. 4 Cr. + P 2Cr.)	4+2	4+2	60	BASIC DIETETICS	5		
			ii. AECC-4(Th. 3 Cr)	3	3	45	ADVANCE COMMUNICATION & EXTENSION	4		
			iii. SEC-7 (NC)	2	2	30	SANSKRIT/ SPIRITUAL			
			iv. SEC-8 (Pr 2Cr.)	4+2	4+2	60	FOOD SERVICE MANAGEMENT	5		
			v DSE-4(Th.4 Cr.+ P 2Cr.)				COMMUNITY DEVELOPMENT AND PROGRAM PLANNING/HEALTHY COOKING RECIPES			
			i) C8(Th. 4 Cr. + P 2Cr.)	4+2	4+2	60	NUTRITIONAL BIOCHMISTRY	7		

Programme Outcome:

- PO₁To give an in-sights of food and nutrition
PO₂To enhance the entrepreneurial skills of the students
PO₃To give a brief understanding on food, nutrients and nutrition.
PO₄To aware students about healthy eating lifestyle.
PO₅To acquire skills to undertake various activities.

Programme Specific Outcome:

- PSO₁To provide the fundamental knowledge about human body organs.
PSO₂To provide in-sights of dietetics and meal planning.
PSO₃To enhance the entrepreneurial skills.
PSO₄To acquire knowledge about food service.

Programme	Year	Semester (15 weeks)	Paper	Credit	Periods per Week	Periods (Hours) per Semester	Paper Title	Unit (Periods per semester)	Prerequisite	Elective (For other faculty)
UNDERGRADUATE DEGREE (132 Credits) B.Sc. (Home Science- Clinical Nutrition and Dietetics)	THIRD YEAR	SEMESTER -V	i) C9 (Th. 4 Cr. + P 2Cr.)	4+2	4+2	60	CLINICAL NUTRITION-1	5		
			ii) AECC-5 (Th. 3 Cr.)	3	3	45	FOOD PRESERVATION	5		
			iii) AECC-6 (Th. 3 Cr)	3	3	45	FOOD SAFETY SANITATION AND HYGIENE	4		
			iv) SEC-9 (NC) v) SEC-10(Pr. 2Cr.)	2	2	30	SANSKRIT/SPIRITUAL BAKERY SCIENCE	2		
			i) C10 (Th. 4 Cr. + P 2Cr.)	4+2	4+2	60	NUTRITION COMMUNICATION AND DIET COUNSELLING	4		
			GE-3	3	3	45	AS DECIDED BY THE DIFFERENT DEPARTMENT OF THE UNIVERSITY			
			*Research project/ Industry Training/ Internship Survey	NC						

SEMESTER - VI	i)	C11 (Th. 4 Cr. + P 2Cr.)	4+2	4+2	60	CLINICAL NUTRITION-2	5		
	ii)	C12 (Th. 4 Cr. + P 2Cr.)	4+2	4+2	60	ADVANCE HUMAN NUTRITION	5		
	iii)	C13REPORT OF INTERNSHIP (P 4Cr.)					4		
	iv)	AECC-7(Th. 3Cr.)					4		
	v)	AECC-8(Th. 3Cr.)				SPORTS NUTRITION	5		
	vi)	SEC-11(NC)	3	3	45	HUMAN RIGHTS AND PROFESSIONAL ETHICS	4		
	vii)	SEC-12(Pr. 2Cr.)	3	3	45	SANSKRIT/SPIRITUAL	4		
	viii)	C13REPORT OF INTERNSHIP (P 4Cr.)	2	2	30	HUMAN RIGHTS AND WELFARE	4		
		*Research project/ Industry Training/ Internship Survey		NC					

*Research Topic may be selected from any one of 02 core papers.

Programme Outcome:

- PO₁To prepare students to become good nutritionist
 PO₂To aware students about healthy lifestyle.
 PO₃To acquire skills to communicate with people and spread awareness.
 PO₄To organize diet counselling camp.
 PO₅To acquire skills to undertake various activities.

Note: Correlation between CO/PO/PSO3 are to be established by bloom taxonomy:

Programme Specific Outcome:

- PSO₁To have systematic knowledge about therapeutic nutrition.
 PSO₂To understand the various aspects of food in clinical nutrition.
 PSO₃To enhance the diet counselling skills.
 PSO₄To make students understand about the human nutrition

Format-3

IIMTU-NEP IMPLEMENTATION
Year- I / Semester- I

Programme: B.Sc.(Home Science- Clinical Nutrition & Dietetics) Class: 1st year		Year: I Semester: I
Credits Theory: 4 Practical: 2	Subject: FUNDAMENTALLS OF FOOD & NUTRITION	
Course Code: BHSCDE-111	Title: FUNDAMENTALLS OF FOOD & NUTRITION	
Course Objectives: 1. Define healthy food. 2. Recognize the food pyramid. 3. Sort a variety of foods into food pyramid categories. 4. Describe which foods they should eat more of (or less) than others. 5. Understand that healthy food is important to all people.		
Nature of Paper: Core		
Minimum Passing Marks/Credits: 40% Marks THEORY 50% Marks PRACTICAL		
L:4 T:0 P:(In Hours/Week)-2 Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=2Credits)		
Unit	Contents	No. of Lectures Allotted
I	Basic Concepts in Food and Nutrition <ul style="list-style-type: none"> • Basic terms used in study of food and nutrition • Understanding relationship between food, nutrition and health • Functions of food-Physiological, psychological and social 	16
II	Nutrients Functions, dietary sources and clinical manifestations of deficiency/ excess of the following nutrients: <ul style="list-style-type: none"> • Energy, Carbohydrates, lipids and proteins • Fat soluble vitamins-A, D, E and K • Water soluble vitamins – thiamine, riboflavin, niacin, pyridoxine, folate, vitamin B12 and vitamin C • Minerals – calcium, iron, zinc and iodine 	16
III	Food Groups Structure, composition, products, nutritional contribution, selection and changes during cooking of the following food groups: <ul style="list-style-type: none"> • Cereals • Pulses • Fruits and vegetables • Milk & milk products 	16

	<ul style="list-style-type: none"> • Eggs • Meat, poultry and fish • Fats and Oils 	
IV	<p>Methods of Cooking and Enhancing the Nutritional Quality of Foods 10</p> <ul style="list-style-type: none"> • Dry, moist, frying and microwave cooking • Advantages, disadvantages and the effect of various methods of cooking on foods • Preventing losses of nutrient during cooking 	12
	<p>PRACTICAL-</p> <ol style="list-style-type: none"> 1. Weights and measures; preparing market order and table setting 2. Food preparation, understanding the principles involved, nutritional quality and portion size <ul style="list-style-type: none"> • Beverages: Hot tea/coffee, Milk shake/ lassi, fruit-based beverages • Cereals: Boiled rice, pulao, chapatti, parantha, puri, pastas. • Pulses: Whole, dehusked • Vegetables: curries, dry preparations • Milk and milk products: Kheer, custard • Meat, Fish and poultry preparations • Egg preparations: Boiled, poached, fried, scrambled, omelettes, egg pudding • Soups: Broth, plain and cream soups • Baked products: Biscuits/cookies, cream cakes, sponge cake, tarts, pies • Snacks: pakoras, cutlets, samosas, upma, poha, sandwiches • Salads: salads and salad dressings. • Fermented products: idli, dosa, appam, batura, kulcha, dhokla <p>References</p>	
<p>Reference / Text Books:</p> <ol style="list-style-type: none"> 1. Chadha R and Mathur P (eds) (2015). <i>Nutrition: A Lifecycle Approach</i>. Hyderabad: Orient BlackSwan 2. Rekhi T and Yadav H (2014). <i>Fundamentals of Food and Nutrition</i>. New Delhi: Elite Publishing House Pvt Ltd. 3. Srilakshmi B (2014). <i>Food Science</i>, 6th Edition. Delhi: New Age International Ltd. 		
<p>If the course is available as Generic Elective then the students of following departments may opt it.</p>		
Evaluation/Assessment Methodology		
		Max. Marks-100
1) Class tasks/ Sessional Examination		10
2) Presentations /Seminar		10
3) Assignments		5
4) Research Project Report Seminar On Research Project Report		--
5) ESE		75
Total:		100

Prerequisites for the course:

1. Basic knowledge of general terms of foods and nutrition.
2. Knowledge of basic food groups.

Course Learning Outcomes:

- CO1** Being familiar with nutrients.
- CO2** Requirements and recommended quantities.
- CO3** Relationship between food and nutrition.
- CO4** Bases of energetic and nutritional balance.

IIMTU-NEP IMPLEMENTATION

Year : I / Semester : I

Programme: B.Sc. (Home Science- Clinical Nutrition & Dietetics) Class: 1st YEAR		Year: I Semester: I
Credits Theory: 4 Practical: 2	Subject : FUNDAMENTALS OF HUMAN DEVELOPMENT	
Course Code: BHSCDE-112	Title: FUNDAMENTALS OF HUMAN DEVELOPMENT	
Course Objectives:		
<ul style="list-style-type: none"> • Develop an understanding about the need and importance of studying human growth and development across life span. • Learn about the biological and environmental factors that affect development. • Learn about the characteristics, needs and developmental tasks of different stages in the human life cycle. • Understand the different theoretical frameworks fundamental to HDFFS. • Learn about the classic human development theories. • Develop professional attitude for working with human beings across life span. 		
Nature of Paper: Core		
Minimum Passing Marks/Credits: 40% Marks THEORY + SESSIONAL 50% Marks PRACTICAL		
L: 4 T: 0 P:(In Hours/Week)= 2 Theory - 1 Hr. = 1 Credit= 4 Practical- 2 Hrs.=1Credit(4Hrs./Week=2Credits)		
Unit	Contents	No. of Lectures Allotted
I	UNIT-1 Who is a child? What is development? History and future of the field of Human Development Growth and development – concepts, determinants and principles Principles of growth and development Debates and issues in Human Development <ul style="list-style-type: none"> • Nature vs. nurture • Continuity vs. discontinuity • Organismic vs. Mechanistic • Plasticity • Individual differences Perspectives in HDFFS <ul style="list-style-type: none"> • Life Span and Life Course • Feminist • Evolutionary • Symbolic Interaction • Systems 	12

	Focus and scope of the discipline of HDFS	
II	<p>UNIT-II Theoretical Frameworks and Theories</p> <p>Theoretical Frameworks</p> <ul style="list-style-type: none"> • Biological-maturational • Environmental learning • Constructivist • Culture-contextual <p>Overview of theories of human development</p> <ul style="list-style-type: none"> • Freud’s theory of psychosexual development • Erikson’s theory of psychosocial development • Piaget’s theory of cognitive development • Bronfenbrenner’s ecological systems theory • Vygotsky’s Socio-cultural theory • Learning theories (Watson, Skinner, Bandura) 	12
III	<p>UNIT- III Prenatal Development and Birth Process</p> <p>Prenatal Development – stages, factors affecting, diagnostics techniques</p> <p>Birth Process</p> <ul style="list-style-type: none"> • Stages of birth • Types of delivery (natural, c-section, breech, home vs. assisted delivery) <p>Immediate care of newborn, adjustments made by newborn, types of feeding - natural and artificial, weaning, infant and mother mortality and morbidity, immunization schedule.</p>	12
IV	<p>UNIT-IV Stages in the Human Life Cycle: An Overview</p> <p>Characteristics, needs and developmental tasks of individuals in relation to physical, cognitive, socio- emotional domains of development in the following life stages:</p> <ul style="list-style-type: none"> • Neonate (birth-1 month) • Infancy (1 month-2 years) • Early childhood (2-6 years) • Middle childhood (6-11 years) • Adolescence (12-18 years) • Emerging and Young adulthood (18-35 years) • Middle age / mature adulthood (35-60 years) • Late adulthood / Old age (60 years and above) 	12
V	<p>UNIT-V Professional Skills for working with Human Beings</p> <p>Research Methods</p> <ul style="list-style-type: none"> • Case study, interview, naturalistic observation, laboratory observation, experimental methods, cross sectional and longitudinal and sequential studies. • Ethics of research with human subjects – written consent, privacy, no harm, no plagiarism, debriefing 	12
PRACTICALS	<ol style="list-style-type: none"> 1. Preparation of an album on developmental milestones of children. 2. Visit to maternity ward and ante-natal clinics. 3. Visit to an Anganwadi 4. Plotting growth monitoring chart and interpretation. 5. Observation of motor activities of a toddler. 	

	6. Visit to an old age home 7. Carry out case studies to know more about the different life stages, e.g., school going children, adolescents, middle adults. 8. Engaging in games and activities that enhance self-understanding in building professional skills. 9. Observations of infant child rearing practices in families from different social classes. 10. Interviews of adolescent girls and boys to understand their life style and behaviour based on gender and socio-economic status	
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Reference / Text Books:

1. Berk, L.E. (2005). Child development (5th ed.). New Delhi: Prentice Hall.
2. Bhangaokar, R., & Kapadia, S. (in press). Human Development Research in India: A historical overview. In G. Misra (Ed.), Hundred years of Psychology in India. New Delhi: Springer.
3. Feldman, R., & Babu, N. (2009). Discovering the life span. New Delhi: Pearson
4. Kakar, S. (1998). The inner world. Psychoanalytic study of childhood and society in India. Delhi: Oxford University Press.
5. Kapadia, S. (2011). Psychology and human development in India. Country paper. International Society for the Study of Behavioural Development Bulletin Number 2, Serial No. 60, pp.37-42.
6. Keenan, T., Evans, S., & Crowley, K. (2016). An introduction to child development. Sage.
7. Lightfoot, C., Cole, M., & Cole, S. (2012). The development of children (7thed.). New York: Worth Publishers.
8. Santrock, J. (2017). A topical approach to life span development (9th ed.). New NY.: Mcgraw-Hill Higher Education.
9. Singh, A. (2015). Foundations of Human Development: A life span approach. ND: Orient Black Swan

If the course is available as Generic Elective then the students of following departments may opt it. ---

Evaluation/Assessment Methodology

Max. Marks-100

1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	10
3) Assignments	5
4) Research Project Report Seminar On Research Project Report	
5) ESE	75
Total:	100

Prerequisites for the course:

1. Basic idea of Human Development.
2. General knowledge about cognitive growth in human.

Course Outcomes-

- CO1** Demonstrate an understanding of the biological, psychological, social and cultural influences of lifespan human development.
- CO2** Critically evaluate research relevant to human development as well as popular notions of human nature.
- CO3** Apply theory and research to contemporary problems and real-world situation.
- CO4** Design and implement research, analyze data appropriately, and judge the significance of findings.

IIMTU-NEP IMPLEMENTATION
Year- I / Semester-I

Programme: B.Sc.(Home Science- Clinical Nutrition & Dietetics) Class: 1st year		Year: I Semester: I
Credits Theory: 4 Practical: 2	Subject: PUBLIC NUTRITION	
Course Code: BHSCDE- 113A	Title: PUBLIC NUTRITION	
Course Objectives: 1. To understand the multi-faceted nature of nutritional problems. 2. To learn about the policy and intervention programmes operating in India to overcome malnutrition. 3. To understand the concept and determinants of food and nutrition security. 4. the various interventions that can be adopted at community level for improving the nutritional 5. Identification of nutrients.		
Nature of Paper: DSE		
Minimum Passing Marks/Credits: 40% Marks THEORY 50% Marks PRACTICAL		
L:4 T:0 P:(In Hours/Week)-2 Theory - 1 Hr. = 1 Credit=60hr/week Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)=2		
Unit	Contents	No. of Lectures Allotted
I	Concept and scope of public nutrition • Definition and multidisciplinary nature of public nutrition • Concept and scope • Role of public nutritionist	7
II	Nutritional problems, their implications and related nutrition programmes Etiology, prevalence, clinical features and preventive strategies of- • Protein energy malnutrition, nutritional anaemias, vitamin A deficiency, iodine deficiency disorders • Obesity, coronary heart disease, diabetes • Fluorosis National Nutrition Policy and Programmes - Integrated Child Development Services (ICDS) Scheme, Mid-day Meal Programme (MDMP), National programmes for prevention of Anaemia, Vitamin A deficiency, Iodine Deficiency Disorders	20
III	Assessment of nutritional status • Objectives and importance methods of assessment : Clinical signs, Nutritional anthropometry, Biochemical tests, Biophysical tests, Diet surveys, Vital statistics	18

IV	<p>Nutrition Education</p> <ul style="list-style-type: none"> Objectives, principles and scope of nutrition and health education and promotion Behaviour Change Communication : concept and process 	15
	<p>PRACTICAL</p> <ul style="list-style-type: none"> Planning of low cost nutritious recipes for infants, preschoolers, pregnant/nursing mothers for nutrition education. Preparation of a communication aid for nutrition promotion. Planning and conducting a food demonstration. 	

Reference / Text Books:

- Bamji, M. S., Krishnaswamy, K. & Brahman, G. N. V. (Eds.). (2017). Textbook of Human Nutrition (4th ed.). New Delhi, India: Oxford and IBH Publishing Co. Pvt. Ltd.
- Longvah, T., Ananthan, R., Bhaskarachary, K. & Venkaiah, K. (2017). Indian Food Composition Tables. National Institute of Nutrition, ICMR, Hyderabad.
- Park, K. (2017). Park's Textbook of Preventive and Social Medicine (24th ed.). Jabalpur, India: Banarasidas Bhanot Publishers.
- Vir, S. (2011). Public Health Nutrition in Developing Countries (Vol 1 & 2). New Delhi, India: Woodhead Publishing India.

If the course is available as Generic Elective then the students of following departments may opt it.

Evaluation/Assessment Methodology

Max. Marks-100

1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	10
3) Assignments	5
4) Research Project Report Seminar On Research Project Report	
5) ESE	75
Total:	100

Prerequisites for the course:

- Basic concepts of foods and nutrition.
- Understanding about community nutrition and public nutrition.

Course Learning Outcomes:

- CO1.** Understand the multi-faceted nature of nutritional problems.
- CO2.** Be aware of the various interventions that can be adopted at community level for Improving the nutritional status.
- CO3.** Be familiar with the policy and intervention programmes operating in India to Overcome malnutrition.
- CO4.** Understand the concept and determinants of food and nutrition security.

**IIMTU-NEP IMPLEMENTATION
Year-I / Semester-I**

Programme: B.Sc.(Home Science- Clinical Nutrition & Dietetics) Class: 1st year		Year: I Semester: I
Credits Theory: 4 Practical: 2	Subject: FOOD PRODUCT DEVELOPMENT	
Course Code: BHSCDE-113B	Title: FOOD PRODUCT DEVELOPMENT	
Course Objectives: 1. To preserve the nutritive quality of food by preventing them from spoilage due to microbes & other spoilage agents. 2. Prolong the shelf life (preservation), as processed food is more stable than the raw food. 3. Enhance the quality. 4. Improve Your Top-Selling Items. 5. Test New Menu Items.		
Nature of Paper: DSE		
Minimum Passing Marks/Credits: 40% Marks Theory 50% Marks Practical		
L: 4 T: 0 P:(In Hours/Week)- 2 Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=2Credits)		
Unit	Contents	No. of Lectures Allotted
I	<ul style="list-style-type: none"> Food need and consumer preferences: - Needs and types of food consumption trends. Trends in social change and its role in diet pattern. Identifying the need for new product. 	20
II	Designing New Product <ul style="list-style-type: none"> Using the need based perspective and application. Types of products and use of food additives 	16
III	Chemical and Physical properties of food	8
IV	Packaging and product costing	8
V	Sensory Analysis <ul style="list-style-type: none"> Definition, Sensory analysis in product evaluation, Factor affecting food acceptance. 	8
	PRACTICAL 1) Planning for the food product to be developed. 2) Standardization of food product and conducting sensory evaluation.	
Reference / Text Books: 1. Srilakshmi B (2014). <i>Food Science</i> , 6th Edition. Delhi: New Age International Ltd. 2. Dr. S.K Gupta (2014) <i>Marketing Management</i> 6 th Edition. Vishal Prakashan.		

3. Avantina Sharma Food Product Development.	
If the course is available as Generic Elective then the students of following departments may opt it.	
Evaluation/Assessment Methodology	
Max. Marks-100	
1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	10
3) Assignments	5
4) Research Project Report Seminar On Research Project Report	
5) ESE	75
Total:	100
Prerequisites for the course:	
1. To know about New product development	
2. To understand about strategies of product development.	
Course Learning Outcomes:	
CO1 Intellectual skills. With this type of learning outcome, the learner will understand concepts, rules or procedures.	
CO2 Cognitive strategy. In this type of learning outcome, the learner uses personal strategies to think, organize, learn and behave.	
CO3 Verbal information.	
CO4 Motor skills.	

**IIMTU-NEP IMPLEMENTATION
Year- I / Semester-I**

Programme: B.Sc.(Home Science- Clinical Nutrition & Dietetics) Class: 1st year		Year: I Semester: I
Credits Theory:3 Practical:0	Subject: ENGLISH COMMUNICATION	
Course Code: NHU- 111	Title: ENGLISH COMMUNICATION	
Course Objectives: 1. Understanding the concept of Communication. 2. Basic concepts about English. 3. To familiarize the background of communication. 4. To understand relation between communication and English.		
Nature of Paper: AECC		
Minimum Passing Marks/Credits: : 40% Marks Theory+ Sessional 50% Marks Practical		
L: 3 T :0 P:(In Hours/Week)- 0 Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Unit-1. Introduction • Levels of communication Language as a tool of communication	6
II	Unit-2. Language of Communication • Verbal and Non-verbal • Spoken and Written • Difference between General and Business Communication • Personal, Social and Business • Barriers and strategies • Intra-personal, Inter-personal and Group communication	18
III	Unit-3. Speaking Skills • Monologue • Dialogue • Group Discussion • Interview • Public Speech	12
IV	Unit-4. Reading and Understanding • Close Reading • Comprehension • Summary Paraphrasing • Reading comprehension	12

V	Unit-5. Writing Skills <ul style="list-style-type: none"> • Notice • Report Writing • Email writing • Letter writing 	12
Reference / Text Books: Recommended Readings: <ol style="list-style-type: none"> 1. Fluency in English- Part II, Oxford University Press, 2006. 2. Business English, Pearson, 2008. 3. Language, Literature and Creativity, Orient Blackswan, 2013. 4. Language through Literature (forthcoming) ed. Dr. Gauri Mishra, Dr. Ranjana Kaul, Dr. Brati Biswas 5. Oxford Guide to writing and speaking , John Seely, O.U.P 6. Effective Technical Communication, M. Asraf Rizvi, Tata McGraw Hill 7. English Grammar & composition, Wren & Martin 		
If the course is available as Generic Elective then the students of following departments may opt it. --		
Evaluation/Assessment Methodology		
		Max. Marks-50
1) Class tasks/ Sessional Examination		5
2) Presentations /Seminar		5
3) Assignments		5
4) Research Project Report Seminar On Research Project Report		
5) ESE		35
Total:		50
Prerequisites for the course: <ol style="list-style-type: none"> 1. Functional communication learning skills. 2. To know about correct concept and use of communication skills. 		
Course Learning Outcomes: <p>CO1 Access the importance of proper communication.</p> <p>CO2 Apply proper English speaking skills.</p> <p>CO3 Explain the major perspectives of functional communication.</p>		

IIMTU-NEP IMPLEMENTATION
Year-I / Semester- I

Programme: B.Sc.(Home Science- Clinical Nutrition & Dietetics) Class: 1st year		Year: I Semester: I
Credits Theory:2 Practical:	Subject: FUNDAMENTALS OF COMPUTERS	
Course Code: SECC- 111	Title: FUNDAMENTALS OF COMPUTERS	
Course Objectives: 1. To explain the definition of computer architecture. 2. To discuss the history of computer. 3. To describe the each function of component in computer. 4. Identifying characteristics of computer. 5. Overview computer hardware and software		
Nature of Paper: SECC		
Minimum Passing Marks/Credits: 40% Marks Theory + SESSIONAL 50% Marks Practical		
L:2 T:0 P:(In Hours/Week)- 0 Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)=0		
Unit	Contents	No. of Lectures Allotted
UNIT-I	COMPUTER FUNDAMENTALS – THEORY INFORMATION CONCEPTS AND PROCESSING <ul style="list-style-type: none"> • Definitions, Need, Quality and Value of Information • Data Processing Concepts ELEMENTS OF A COMPUTER SYSTEM <ul style="list-style-type: none"> • Definitions, Characteristics of Computers • Classification of Computers & Limitations of Computers 	5
UNIT-II	OPERATING SYSTEMS/ENVIRONMENTS - THEORY <ul style="list-style-type: none"> • BASICS OF MS-DOS • Internal commands, External commands INTRODUCTION TO WINDOWS <ul style="list-style-type: none"> • GUI/Features, What are Windows and Windows 7 and above? • Parts of a Typical Window and their Functions 	10
UNIT-III	HARDWARE FEATURES AND USES <ul style="list-style-type: none"> • Components of a Computer • Generations of Computers • Primary and Secondary Storage Concepts 	10

	<ul style="list-style-type: none"> Data Entry Devices, Data Output Devices SOFTWARE CONCEPTS <ul style="list-style-type: none"> System Software, Application Software, Language Classification, Compilers and Interpreters 	
UNIT-IV	NETWORKS – THEORY <ul style="list-style-type: none"> Network Topology, Bus, Star, Ring Network Applications Types of Network LAN,MAN,WAN 	5
	INTERNAL ASSESSMENT- <ol style="list-style-type: none"> Demonstration of MS-DOS. Practical knowledge about Computer. 	
Reference / Text Books: <ul style="list-style-type: none"> Management Information Systems, Effy Oz. The Complete Reference 2000. Computer Fundamentals Goel, Anita Pearson Computer Fundamentals: Concepts, Systems & Applications Sinha, P. K/ Sinha, P. 3rd ed BPB. 		
If the course is available as Generic Elective then the students of following departments may opt it.		
Evaluation/Assessment Methodology		
		Max. Marks- 50
1) Class tasks/ Sessional Examination		5
2) Presentations /Seminar		5
3) Assignments		5
4) Research Project Report Seminar On Research Project Report		
5) ESE		35
Total:		50
Prerequisites for the course: <ol style="list-style-type: none"> What is computer and Characteristics? To know about MS-DOS. 		
Course Learning Outcomes: <p>CO1 Demonstrate problem-solving skills.</p> <p>CO2 Utilize web technologies.</p> <p>CO3 Present conclusions effectively, orally, and in writing.</p> <p>CO4 Demonstrate basic understanding of network principles</p>		

IIMTU-NEP IMPLEMENTATION
Year - I / Semester: II

Programme: B.Sc.(Home Science- Clinical Nutrition & Dietetics) Class: 1st year		Year: I Semester: II
Credits Theory :4 Practical: 2	Subject: RESOURCE MANAGEMENT CONCEPTS AND CONTEXTS	
Course Code: BHSCDE-121	Title: RESOURCE MANAGEMENT CONCEPTS AND CONTEXTS	
Course Objectives:		
<ul style="list-style-type: none"> • Learning to identify and manage the use of resources available for functional use. • Comprehending the purpose of managing resources. • Setting realistic goals and being practical and prudent in the use and management of limited resources by making intelligent decisions. • Becoming money, time and energy conscious in daily living. 		
Nature of Paper: Core		
Minimum Passing Marks/Credits: 40% Marks Theory 50% Marks Practical		
L: 4 T: 0 P:(In Hours/Week)-2 Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Unit I Introduction to Resource Management in Family Settings <ul style="list-style-type: none"> • Introduction to home management- meaning, definitions, conceptual framework, need and philosophy. • Concept, definition, universality and scope of family resource management Approaches to resource management – family resources Vs home management Ethics in management of resources – essential qualities for success. • Motivating factors in management – Values, Standards and Goals – meaning, types/ classification and influences. • Theories of Motivation- Maslow’s hierarchy of needs theory; human wants – nature and role in management. 	12
II	Unit II Resources <ul style="list-style-type: none"> • Concept, classification and characteristics of family resources Factors affecting utilization of family resources. • Maximizing use of resources and resource conservation. • Natural resources: renewable and non – renewable resources, methods of harnessing renewable resources for residential use 	12
III	Unit III Functions of Management: An Overview <ul style="list-style-type: none"> • Decision Making- the crux of management, Types of 	12

	<p>decisions; factors of control, role of values, standards and goals in decision making process.</p> <ul style="list-style-type: none"> • Management process: Definitions and steps in management process: Controlling, Organizing and Evaluation. • Significance of managing resources of the family <p>Relation of Family Resource Management to other areas of Home Science.</p>	
IV	<p>Unit IV Resource Management Process</p> <ul style="list-style-type: none"> • Planning, Management process applicable to specific resources: • Money- sources of income, meaning of income and expenditure, steps in money management, Budgeting- budget items, methods of handling money. • Time – concept of time schedule, time norms and peak loads. • Energy – Types of effort (Manual, pedal, visual etc)., Concept of body posture, drudgery and fatigue, fatiguing activities, classification of activities (sedentary, moderate and heavy), use of labour saving devices in management of time and energy, methods of alleviating fatigue Principles of Work simplification, Mundel’s Classes of Change, time and motion studies, working heights at different levels. 	12
V	<p>Unit V Ergonomics: Role in Management of Human Resources</p> <ul style="list-style-type: none"> • Ergonomics – concept and principles, work, worker and work environment relationship, role of work, workplace and equipment’s (appliances) as sources of drudgery Occupational health hazards – sources, problems and solutions. Waste management: home level solid and liquid waste management practices. • Application of Management Processes in: Event Planning & Execution. 	12
	<p>PRACTICAL-</p> <ul style="list-style-type: none"> • Identify resources in and around a family, their use and benefits accrued: Prepare an Inventory • Conservation of community and natural resources for optimization Portfolio • Identification and development of self as a resource. • SWOT analysis-who am I and Micro lab • Building Decision Making abilities through management games • Preparation of time plans for self and family • Drafting family budget for different income groups • Time and Motion Studies for simplifying work- Flow process chart etc • Planning an Event - management and evaluation, with reference to • Resource optimization - time, money, products, space, human capital and natural resources 	
Reference / Text Books:		

- Bhargava, B. (2005). Family Resource Management and Interior Decoration, Jaipur: Apple Printer and V. R. Printers
- Deacon, R. F., and Firebaugh, F.M. (1975). Home Management: Contexts and Concepts. Boston: Houghton Mifflin Company.
- Fitzsimmons, C. (1950). The Management of Family Resources. California: W. H. Freeman Co.
- Gandotra, V., and Jaiswal, N. (2008). Management of Work in Home, New Delhi: Dominant Publishers and Distributors. (ISBN No. 81-7888-526-3)
- Grandjean, E., and Kroemer, K.H.E. (1999). Fitting the Task to the Human - A Text Book of Occupational Ergonomics, New York: Taylor and Francis
- Gross, I.H., Crandall, E. W. and Knoll, M. M. (1980). Management for Modern Families. New Jersey: Prentice Hall Inc.
- Gross, I.H., and Crandall, E. W. (1967). Management for Modern Families. Delhi: Sterling Publishers.
- Koontz, H., and O'Donnel C. (2005), Management – A Systems and Contingency Analysis of Managerial Functions. New York: Mc. Graw-Hill Book Company
- Kreitner, R. (2009/2010). Management Theory and Applications. India: Cengage Learning India Pvt Ltd (ISBN 13: 9788131511244)

If the course is available as Generic Elective then the students of following departments may opt it. ---

Evaluation/Assessment Methodology

Max. Marks-100

1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	10
3) Assignments	05
4) Research Project Report	
5) Seminar On Research Project Report	
6) ESE	75
Total:	100

Prerequisites for the course:

1. General idea about time and material management.

Course Learning Outcomes:

- CO1 Understanding on the concepts related to family resource management.
- CO2 Appreciation of the significance of management process in efficient use of resources. Imbibing nuances of human values and standards for successful management and decision making.
- CO3 making.
- CO4 Focus on management of human energy as a family resource.

**IIMTU-NEP IMPLEMENTATION
Year -I / Semester: II**

Programme: B.Sc.(Home Science- Clinical Nutrition & Dietetics) Class: 1st year		Year: I Semester: II
Credits Theory:4 Practical: 2	Subject: INTRODUCTION TO TEXTILES	
Course Code: BHSCDE-122	Title: INTRODUCTION TO TEXTILES	
Course Objectives: 1. To get familiarize the background of textile industries in Indian context. 2. To learn and understand textile terminology to understand the sources, properties of textile fibers. 3. To predict the performances and characteristics of fabrics according to fiber content of various ends and uses.		
Nature of Paper: Core		
Minimum Passing Marks/Credits: 40% Marks Theory 50% Marks Practical		
L: 4 T: 0 P:(In Hours/Week)-2 Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Unit 1 Textile fibres and their properties <ul style="list-style-type: none"> • Primary and secondary properties of textile fibres with reference to their effect on fibre characteristics. • Molecular structure of fibers. • Classification of fibers. • Origin, production and properties of various fibers: • Natural-cotton, linen, wool, silk. • Man-made-rayon, polyester, polyamide (nylon 6,6), acrylics, elastomeric fibre. 	16
II	Unit-2 Yarns <ul style="list-style-type: none"> • Basic principle of yarn making: Mechanicals pinning (cotton system, wool system, worsted system), Chemicals pinning (wet, dry and melt) • Types of yarns: Staple, Filament, Simple, complex • Properties of yarns: Yarn numbering systems and twist • Textured yarns: Classification, manufacture and properties. • Blends: Types of blends and purpose of bending. 	12
III	Unit 3 Fabric construction <ul style="list-style-type: none"> • Weaving: Parts and functions of the loom • Weaves: Classification, construction, characteristics and usage • Knitting: Classification, construction, characteristics and usage 	14

	<ul style="list-style-type: none"> Non-woven and felts-construction, properties and usage 	
IV	Unit 4 Dyeing, Printing and Finishing <ul style="list-style-type: none"> Classification of dyes Stages of dyeing Printing methods and style Classification of finishes <ol style="list-style-type: none"> Preparatory finishes Finishes affecting appearance and texture Finishes for enhancing special characteristics 	12
V	PRACTICAL <ol style="list-style-type: none"> Fiber Identification tests –Visual, burning, microscopic and chemical Yarn Identification–Single, ply, cord, textured, elastic, monofilament, multifilament and multifilament and spun yarn Thread count and balance Dimensional stability <ol style="list-style-type: none"> Weaves- Identification and their design interpretation on graph Fabric analysis of light, medium & heavy weight fabrics (five each) <ul style="list-style-type: none"> Fiber type Yarn type Weave GSM End use Trade name Tie and Dye: Different methods 	12

Reference / Text Books:

- Corbman, P.B., (1985) Textiles- Fiber to Fabric (6th Edition), Gregg Division/McGraw Hill Book Co., US.
- Joseph, M.L., (1988) Essentials of Textiles (6th Edition), Holt, Rinehart and Winston Inc., Florida.
- Sekhri S., (2013) Textbook of Fabric Science: Fundamentals to Finishing, PHI Learning, Delhi.
- Tortora, G. Phyllis, Understanding Textiles, McMillan Co.USA.
- Vilensky G., (1983) Textile Science, CBS Publishers and Distributors, Delhi.

If the course is available as Generic Elective then the students of following departments may opt it. ---

Evaluation/Assessment Methodology

Max. Marks-100

1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	10
3) Assignments	05
4) Research Project Report	
5) Seminar On Research Project Report	
6) ESE	75
Total:	100

Prerequisites for the course:

- Basic idea about thread count and fiber identification.

Course Learning Outcomes:

- CO1 To use appropriate terminology uses in textile application.
 CO2 To understand the interrelationship in textile businesses.
 CO3 To get the overview of textile industries in India.

**IIMTU-NEP IMPLEMENTATION
Year-I / Semester: II**

Programme: B.Sc.(Home Science- Clinical Nutrition & Dietetics) Class: 1ST YEAR		Year: I Semester: II
Credits Theory: 3 Practical:	Subject: ENVIRONMENTAL STUDIES	
Course Code: NHU-122	Title: ENVIRONMENTAL STUDIES	
Course Objectives:		
<ol style="list-style-type: none"> 1. Students will integrate knowledge from multiple disciplines representing physical and life sciences perspectives political and economic perspectives and social and cultural perspectives on human interaction with their environment. 2. Students will contribute to facilitating interdisciplinary Research and problem-solving through Independent and collaborative work. 3. Students will use quantitative and qualitative research Tools and techniques to analyze implements envision assess and report sustainability efforts. 		
Nature of Paper: AECC		
Minimum Passing Marks/Credits: 40% Marks Theory 50% Marks Practical		
L: 3 T: 0 P:(In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Introduction to environmental studies Multidisciplinary nature of environmental studies; Scope and importance; Concept of sustainability and sustainable development.	6
II	Ecosystems What is an ecosystem? Structure and function of ecosystem; Energy flow in an ecosystem: food chains, food webs and ecological succession. Case studies of the following ecosystems: Forest ecosystem Grassland ecosystem Desert ecosystem Aquatic ecosystems (ponds, streams, lakes, rivers, oceans, estuaries)	8
III	Natural Resources: Renewable and Non--renewable Resources Land resources and land use change; Land degradation, soil erosion and desertification. Deforestation: Causes and impacts due to mining, dam building on environment, forests, biodiversity and tribal populations. Water: Use and over--exploitation of surface and ground water, floods, droughts, conflicts over water (international & interstate).	8

	Energy resources: Renewable and non-renewable energy sources, use of alternate energy sources, growing energy needs, case studies.	
IV	<p>Biodiversity and Conservation</p> <p>Levels of biological diversity: genetic, species and ecosystem diversity; Bio geographic zones of India; Biodiversity patterns and global biodiversity hot spots</p> <p>India as a mega--biodiversity nation; Endangered and endemic species of India</p> <p>Threats to biodiversity: Habitat loss, poaching of wildlife, man--wildlife conflicts, biological invasions; Conservation of biodiversity: In--situ and Ex--situ conservation of biodiversity.</p> <p>Ecosystem and biodiversity services: Ecological, economic, social, ethical, aesthetic and Informational value.</p>	6
V	<p>Environmental Pollution</p> <p>Environmental pollution: types, causes, effects and controls; Air, water, soil and noise pollution Nuclear hazards and human health risks Solid waste management: Control measures of urban and industrial waste. Pollution case studies.</p>	6
VI	<p>Environmental Policies & Practices</p> <p>Climate change, global warming, ozone layer depletion, acid rain and impacts on human communities and agriculture Environment Laws: Environment Protection Act; Air (Prevention & Control of Pollution) Act; Water (Prevention and control of Pollution) Act; Wildlife Protection Act; Forest Conservation Act. International agreements: Montreal and Kyoto protocols and Convention on Biological Diversity (CBD).</p> <p>Nature reserves, tribal populations and rights, and human wildlife conflicts in Indian context.</p>	6
VII	<p>Human Communities and the Environment</p> <p>Human population growth: Impacts on environment, human health and welfare.</p> <p>Resettlement and rehabilitation of project affected persons; case studies.</p> <p>Disaster management: floods, earthquake, cyclones and landslides.</p> <p>Environmental movements: Chipko, Silent valley, Bishnois of Rajasthan.</p> <p>Environmental ethics: Role of Indian and other religions and cultures in environmental conservation.</p> <p>Environmental communication and public awareness, case studies (e.g., CNG vehicles in Delhi).</p>	6
<p>Reference / Text Books:</p> <ul style="list-style-type: none"> • Too Smart for Our Own Good: The Ecological Predicament of Humankind by Dilworth, C. Publication Date: 2009. • Encyclopedia of Environmental Studies by William Ashworth; Charles E. Little Publication Date: 2001. 		

Evaluation/Assessment Methodology	
Max. Marks-50	
1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	5
3) Assignments	5
4) Research Project Report Seminar On Research Project Report	
5) ESE	35
Total:	50
Prerequisites for the course:	
1. Basic knowledge about Ecosystems. 2. To understand about atmosphere. And layers of atmosphere.	
Course Learning Outcomes:	
CO1 Articulate the interconnected and interdisciplinary nature of environmental studies. Demonstrate and integrated approach to environmental issues with a focus on sustainability.	
CO2 Communicate Complex environmental information to both technical and non technical evidences.	
CO3 Use critical thinking problem solving and the method to logical approaches of the Social	
CO4 Sciences natural Sciences and Humanities in environmental problem solving.	

IIMTU-NEP IMPLEMENTATION
Year-I / Semester: II

Programme: B.Sc.(Home Science- Clinical Nutrition & Dietetics)		Year: I Semester: II
Credits Theory: 4 Practical:2	Subject: COMMON CONCERNS IN PUBLIC HEALTH NUTRITION	
Course Code: BHSCDE-123 A	Title: COMMON CONCERNS IN PUBLIC HEALTH NUTRITION	
Course Objectives:		
<ul style="list-style-type: none"> • To understand the multi-faceted nature of nutritional problems and the various interventions that can be adopted at community level for improving the nutritional status. • To learn about the policy and intervention programmes operating in India to overcome malnutrition. • To understand the concept and determinants of food and nutrition security. 		
Nature of Paper: DSE		
Minimum Passing Marks/Credits: 40% Marks Theory 50% Marks Practical		
L: 4 T: 0 P:(In Hours/Week)=2 Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	UNIT I: Nutritional Problems Affecting the Community <ul style="list-style-type: none"> • Etiology, prevalence, clinical features and preventive strategies of- • Undernutrition - Protein energy malnutrition, Moderate Acute Malnutrition, Severe Acute Malnutrition, Nutritional Anaemia, Vitamin A Deficiency, Iodine Deficiency Disorders • Obesity, Metabolic Syndrome • Coronary heart disease, Diabetes • Fluorosis • Dental caries 	16
II	UNIT II: Strategies for Improving Nutrition and Health Status Of The Community <ul style="list-style-type: none"> • Appropriate interventions involving different sectors such as Food, Health and Education – diet diversification, food fortification, supplementation, genetic modification, improved water and sanitation, immunization, nutrition education, growth monitoring and promotion (GMP), diarrhoea management and prevention 	14
III	UNIT III: Nutrition Policy and Programmes <ul style="list-style-type: none"> • Sustainable Development Goals – Introduction, and relevance to nutritional problems in India 	16

	<ul style="list-style-type: none"> National Nutrition Policy Ongoing nutrition programmes – Integrated Child Development Services (ICDS) Scheme, Mid-day Meal Programme (MDMP), National programmes for prevention of Anaemia, Vitamin A deficiency, Iodine Deficiency Disorders, National Programme for Prevention and Control of Cancers, Diabetes, Cardiovascular Diseases and Stroke (NPCDCS), POSHAN Abhiyaan 	
IV	UNIT IV: Food and Nutrition Security <ul style="list-style-type: none"> Concept, components, determinants Overview of the ongoing public sector programmes for improving food and nutrition security 	14
	Practical: I. Planning of low cost nutritious recipes <ol style="list-style-type: none"> Pre-schoolers School age children Adolescents, Pregnant Women. Nursing Women. II. Planning of nutritious recipes for an obese and an underweight adult. II. Visit to ongoing nutrition programme.	
Reference / Text Books: <ul style="list-style-type: none"> Bamji, M. S., Krishnaswamy, K. & Brahmam, G. N. V. (Eds.). (2017). <i>Textbook of Human Nutrition (4th ed.)</i>. New Delhi, India: Oxford and IBH Publishing Co. Pvt. Ltd.. Longvah, T., Ananthan, R., Bhaskarachary, K. & Venkaiah, K. (2017). <i>Indian Food Composition Tables</i>. National Institute of Nutrition, ICMR, Hyderabad. Park, K. (2017). <i>Park's Textbook of Preventive and Social Medicine (24th ed.)</i>. Jabalpur, India: Banarasidas Bhanot Publishers. Vir, S. (2011). <i>Public Health Nutrition in Developing Countries (Vol 1 & 2)</i>. New Delhi, India: Wood head Publishing India. 		
Evaluation/Assessment Methodology		
		Max. Marks-100
1) Class tasks/ Sessional Examination		10
2) Presentations /Seminar		10
3) Assignments		05
4) Research Project Report Seminar On Research Project Report		75
5) ESE		75
Total:		100
Prerequisites for the course: 1. Basic knowledge about Nutrition Problem.		
Course Learning Outcomes: CO1 Understand the multi-faceted nature of nutritional problems. CO2 Be aware of the various interventions that can be adopted at community level for improving the nutritional status. CO3 Be familiar with the policy and intervention programmes operating in India to overcome malnutrition. CO4 Understand the concept and determinants of food and nutrition security.		

**IIMTU-NEP IMPLEMENTATION
Year-I / Semester: II**

Programme: B.Sc.(Home Science- Clinical Nutrition & Dietetics)		Year: I
Class: 1st YEAR		Semester: II
Credits Theory: 4 Practical: 2	Subject: ENTREPRENEURSHIP AND SMALL BUSINESS MANAGEMENT	
Course Code: BHSCDE-123 B	Title: ENTREPRENEURSHIP AND SMALL BUSINESS MANAGEMENT	
Course Objectives:		
<ol style="list-style-type: none"> The main objective of the course is to help the students to be able to think like natural born entrepreneurs. Equip themselves with the basic skills and knowledge that will enable them to establish and manage their own business. 		
Nature of Paper: DSE		
Minimum Passing Marks/Credits: : 40% Marks Theory 50% Marks Practical		
L: 4 T: 0 P:(In Hours/Week)-2 Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)=2		
Unit	Contents	No. of Lectures Allotted
I	Unit I <ul style="list-style-type: none"> Concept of Entrepreneurship. Theories of Entrepreneurship. 	10
II	Unit II <ul style="list-style-type: none"> Classification and types of Entrepreneurship. 	15
III	Unit III <ul style="list-style-type: none"> Creativity and innovation. Entrepreneurial traits and competencies. Entrepreneurial orientation. 	15
IV	Unit – IV <ul style="list-style-type: none"> Developing Entrepreneurship through training. Small Business Concept How to start a small Business Government incentive and policies of small business. 	15
V	Unit V <ul style="list-style-type: none"> Entrepreneurship and Economic Development. 	5
	ASSIGNMENT Project on Entrepreneurship fulfilling following objectives. A. To develop skills in entrepreneurship B. To understand the principles of planning, organizing and controlling in different units	

	C. Gain knowledge to manage manpower and establish good human relations. D. Gain experience in financial management	
Reference / Text Books:		
1. Gupta, C.P, Entrepreneurship Development in India. Sultan Chand & Sons, New Delhi. 2. Abraham, M.M Entrepreneurship Development & Management, Prakash Publications.		
Evaluation/Assessment Methodology		
		Max. Marks=100
1) Class tasks/ Sessional Examination		10
2) Presentations /Seminar		10
3) Assignments		10
4) Research Project Report Seminar On Research Project Report		
5) ESE		70
Total:		100
Prerequisites for the course-		
1. Basic idea of nutritional assessment. 2. General knowledge about concept of Entrepreneurship.		
Course Learning Outcomes:		
CO1	Explain the entrepreneurship and the characteristics of the entrepreneurs.	
CO2	Develop basic decision making skill that relate specifically to starting and growing enterprises.	
CO3	Understand the basic motivations and strategies of starting a new enterprise and be able to apply.	
CO4	Develop a feasible business plan.	

**IIMTU-NEP IMPLEMENTATION
Year-I / Semester: II**

Programme: B.Sc.(Home Science- Clinical Nutrition & Dietetics) Class: 1ST YEAR		Year: I Semester: II
Credits Theory: 2 Practical: 0	Subject: LEADERSHIP AND PERSONALITY DEVELOPMENT	
Course Code: NECC-123	Title: LEADERSHIP AND PERSONALITY DEVELOPMENT	
Course Objectives: 1. To provide knowledge about leadership qualities. 2. Help students to develop transformational leadership and acquiring personality for overall development.		
Nature of Paper: SEC		
Minimum Passing Marks/Credits: 40% Marks Theory 50% Marks Practical		
L: 2 T: 0 P:(In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Leadership <ul style="list-style-type: none"> • Definition, Importance. • Relationship between Leadership and Management • Qualities of a good leader. • Leader Vs Manager. 	8
II	Theories of Leadership- <ul style="list-style-type: none"> • Trait theory • Behavioral theories • Contingency theory 	8
III	Leadership and Leader <ul style="list-style-type: none"> • Types of Leaders • Leadership Styles • Emotional Intelligence and Leadership 	6
IV	Personality <ul style="list-style-type: none"> • Concept and Definition of Personality • Determinants of Personality • Characteristics of Personality • Personality Development 	8

Reference / Text Books:	
1. Organizational Behaviour- M Parikh and R. Gupta, Tata Mc Graw Hill Education Private Limited.	
2. Organizational Behaviour-D. Nelson, J.C Quick and P. Khandelwal, Cengage Publication.	
Evaluation/Assessment Methodology	
Max. Marks-50	
1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	5
3) Assignments	5
4) Research Project Report	
5) Seminar On Research Project Report	
6) ESE	35
Total:	50
Prerequisites for the course:	
1. Basic knowledge about Leader and Leadership.	
2. Knowledge about Personality Development	
Course Learning Outcomes:	
CO1	Developed discipline in the professional life in order to be an effective leader.
CO2.	Develop situational awareness and anticipate problems before they occur.
CO3.	Motivate and inspire their fellow employees.
CO4	Learn to resolve conflicts.

IIMTU-NEP IMPLEMENTATION
Year- II / Semester: III

Programme: : B.Sc.(Home Science- Clinical Nutrition & Dietetics)		Year: II
Class: 2nd YEAR		Semester: III
Credits Theory: 4 Practical: 2	Subject: FAMILY MEAL MANAGEMENT	
Course Code: BHSCDE-231	Title: FAMILY MEAL MANAGEMENT	
Course Objectives:		
<ul style="list-style-type: none"> • Study the growth and development during various stages of life span • Understand the basics for recommending the dietary allowances • Study nutritional needs at different stages of life span • Gain experience in planning adequate diets for different age groups and for different income groups. 		
Nature of Paper: CORE		
Minimum Passing Marks/Credits: 40% Marks Theory + Sessional 50% Marks Practical		
L: 4 T: 0 P:(In Hours/Week)=2 Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
Unit-I	Introduction to RDA and Balanced Diet Basic concept and purposes of Recommending the Dietary Allowances, Factors Affecting Recommended Dietary Allowances Requirements and Recommended Dietary Allowances for various age groups Uses of ICMR- RDA in planning balance diet Exchange system and Dietary Diversity.	12
Unit-II	Nutrition in Pregnancy and Lactation Physiological Changes occurring during Pregnancy Importance of Food and Nutritional Care and Requirement during pregnancy General Dietary and nutritional Problems and Complications, Physiology and Hormones involved in Lactation Food supplements and galactogogues. Factors Affecting the Volume and Composition of Breast Milk, Nutritional Requirements during lactation.	12
Unit-III	Nutrition in Infancy Growth and Development of Infants, Composition of Human Milk and Human Milk Substitute, Bottle Feeding and related Problems, Weaning and Supplementary Feeding Foods, Feeding Problems and Complications. Use of growth charts and standards and prevention of growth faltering.	12
Unit-IV	Nutrition in Childhood and Adolescence Growth and Development of Pre School, School Going Children and Adolescence. Food and Nutritional Requirements, .Factors to be considered while Planning Diet for Children and Adolescents, Growth Spurt during Adolescence.	12

	Food Habits, Dietary Guidelines, Food and Nutritional Requirements, Nutritional and Behavioral Problems and Eating Disorders.	
Unit-V	Nutrition for Adults and Elderly Reference Man and Reference Woman, Food and Nutritional Requirements for Adults doing Different Activities Processes of Aging, Food and Nutritional Requirements of Elders, Nutrition Related Problems of Old Age, Dietary Guidelines and diet Modifications.	12
Practical	<ol style="list-style-type: none"> 1. Planning, Preparing and Evaluating Menu during Pregnancy. 2. Planning, Preparing and Evaluating Menu during Lactation. 3. Planning, Preparing and Evaluating Menu for Infants (Supplementary Foods). 4. Planning, Preparing and Evaluating Menu for Preschoolers. 5. Planning, Preparing and Evaluating Menu for School Going Children. 6. Planning, Preparing and Evaluating Menu for Adolescents. 7. Planning, Preparing and Evaluating Menu for Adults 8. Planning, Preparing and Evaluating Menu for Elderly. 	

Reference / Text Books:

- Mahtab, S, Bamji, Kamala Krishnasamy, Brahmam, G.N.V. (2012)Text Book of Human Nutrition, Third Edition, Oxford and IBH Publishing Co. P. Ltd., New Delhi. Srilakshmi, B. (2013), Dietetics, New Age International (P) Ltd., New Delhi.
- Sunetra Roday (2017). Food Science and Nutrition, Oxford University Press, New Delhi.
 - Longvah, T, Ananthan, R, Bhaskarachary, K, Venkaiah, K. (2017). Indian Food.
 - Composition Tables (IFCT), Indian Council of Medical Research, National Institute of Nutrition, Hyderabad. Shakuntala Manay, Shadakshara swamy. M (2013) Foods, Facts and Principles, New Age International Pvt. Ltd. Publishers, 2nd Edition) Ltd., New Delhi. Swaminathan, M. (2012), Advanced Textbook on Food and Nutrition, Vol. 1, Second Edition, Bangalore Printing and Publishing Co. Ltd., Bangalore.

Evaluation/Assessment Methodology

Max. Marks-100

1) Class tasks/Sessional Examination	10
2) Presentations /Seminar	10
3) Assignments	05
4) Research Project Report/ Seminar On Research Project Report	75
5) ESE	75
Total:	100

Prerequisites for the course:

1. Knowledge about Nutrition at different ages.
2. Introduction about R.D.A.

Course Learning Outcomes:

- Design food plans and assess the adequacy of diets to meet the nutritional needs of humans at various stages of life cycle. Assess nutrition issues and conditions and also recommend nutrition intervention and support.
- To promote the health and wellbeing. Have the knowledge, both to develop and critique nutritional interventions designed to.
- Improve human health and well-being at specific age associated time points. On completion of the course students will be able to critically assess nutritional requirements and nutritional health status of an individual.

**IIMTU-NEP IMPLEMENTATION
Year-II / Semester: III**

Programme: : B.Sc.(Home Science- Clinical Nutrition & Dietetics) Class: 2nd YEAR		Year: II Semester: III
Credits Theory: 4 Practical: 2	Subject: FOOD MICROBIOLOGY	
Course Code: BHSCDE-232	Title: FOOD MICROBIOLOGY	
Course Objectives: The student will get knowledge about: 1. The use of hurdle technology and food preservation in the control of Food borne pathogens in food systems. 2. The principles of food preservation methods. 3. The role of beneficial microorganisms in food processing, preservation and safety and their potential health benefits.		
Nature of Paper: Core theory		
Minimum Passing Marks/Credits: 40% Marks Theory 50% Marks Practical		
L: 4 T: 0 P:(In Hours/Week)-2 Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
UNIT-1	a) Brief history of food microbiology. b) Meaning, Definition & importance of food microbiology.	8
UNIT-II	c) Introduction of Microorganisms and its types. d) Cultivation of micro organisms – types of media used, methods of isolation, nutritional requirements of micro organisms.	12
UNIT-III	Fundamentals of control of micro organisms in foods A. Use of high and low temperature B. Dehydration C. Freezing D. Irradiation E. Preservation F. Sterilization and disinfection	16
UNIT-IV	Knowledge of Contamination and microorganism in the spoilage of different kinds of food and their preservation – cereals & cereal products, vegetables & fruits, fish & meat products, egg & poultry, milk and milk products, canned food.	16

UNIT-V	Public health hazards due to:- a) Contaminated foods b) Fermented foods. c) Microbes used in food	8
	Practical a) Knowledge of the different parts of the microscope its use and care. b) Preparation of common laboratory media for cultivation of bacteria, yeast and mold. c) Preparation of bacterial smear, simple staining. d) Morphological identification of important molds and yeast. e) Demonstration of micro biological analysis of water, milk	
Reference / Text Books:		
1. Frazier, W. C, Food Microbiology, 4 th edition, Mc Graw Hill, New York.		
2. Pelzae, H.J and Rober, D. Microbiology 5 th edition Mc Graw Hill New York.		
3. Banwart, G.T. Basic Food microbiology.CBS Publishers, New Delhi.		
4. Narayanan L.M, Mani L Microbiology, Saras Publications, Nagercoil.		
5. Bryan, F.L. Diseases Transmitted by foods .Munich Publishers, Atlanda.		
6. Jacob M. Safe food handling, a training guide for Manager, WHO, Geneva, MARRIOTT N.G		
Evaluation/Assessment Methodology		
		Max. Marks-100
1) Class tasks/ Sessional Examination		10
2) Presentations /Seminar		10
3) Assignments		5
4) Research Project Report		
5) Seminar On Research Project Report		
6) ESE		75
Total:		100
Prerequisites for the course:		
1. General idea about food microbiology.		
2. Basic knowledge of methods of control of micro-organisms.		
Course Learning Outcomes:		
At the end of the course students should be able to-		
CO1. Explain the interactions between microorganisms and the food environment and factors influencing their growth and survival.		
CO2 Explain the significance and activities of microorganisms in food.		
CO3 Explain the mechanism of system functioning.		
CO4 Explain why microbiological quality control programmes are necessary in food production.		

IIMTU-NEP IMPLEMENTATION
Year -II / Semester: III

Programme: B.Sc.(Home Science- Clinical Nutrition & Dietetics) Class: 2nd year		Year: II Semester: III
Credits Theory:3 Practical:0	Subject: FOOD BEHAVIOR	
Course Code: BHSCDE-233A	Title: FOOD BEHAVIOR	
Course Objectives:		
<ul style="list-style-type: none"> To promote a healthy lifestyle and a healthful diet. To learn about affect of Food and Health. 		
Nature of Paper: DSE		
Minimum Passing Marks/Credits: 40% Marks Theory 50% Marks Practical		
L:3 T: 0 P:(In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Food Behavior Concept-Factors that affect food behavior and its connection with Health.	12
II	Factors affecting food habits-Family size, Composition, structure, Economic status, working status of Mother, education.	10
III	Food Health-its knowledge, attitude, practice, Food Habits and Dietary pattern in different regions and Community in India.	11
IV	Food Fads, facts and beliefs. Health and Nutrition Education. Food Borne Diseases-Cholera, Dysentery, Diarrhea	12
Reference / Text Books:		
1. Nutrition Science by R Gajalakshmi. 2. Food Science by B Srilaxmi.		
If the course is available as Generic Elective, then the students of following departments may opt it. --		
Evaluation/Assessment Methodology		
		Max. Marks-50
1) Class tasks/ Sessional Examination		5
2) Presentations /Seminar		5
3) Assignments		5
4) Research Project Report Seminar On Research Project Report		35
5) ESE		35
Total:		50

Prerequisites for the course:

1 General idea about Food Behavior.

Course Learning Outcomes:

CO1 Understanding on the concepts related to Food Behaviour.

CO2 Understanding the relation between Food and Health.

CO3 To get knowledge of Nutrition Education.

IIMTU-NEP IMPLEMENTATION
Year-II / Semester: III

Programme: : B.Sc.(Home Science- Clinical Nutrition & Dietetics) Class: 2ND YEAR		Year: II Semester: III
Credits Theory: 3 Practical:	Subject: FOOD MATERIAL MANAGEMENT AND COST ACCOUNTANCY	
Course Code: BHSCDE-233B	Title: FOOD MATERIAL MANAGEMENT AND COST ACCOUNTANCY	
Course Objectives: 1. To acquire knowledge and understanding of the concepts, techniques and practices of <i>cost and management accounting</i> . 2. To enhance cost and management accounting and to develop skills for decision making.		
Nature of Paper: DSE		
Minimum Passing Marks/Credits: 40% Marks Theory + Sessional 50% Marks Practical		
L: 3 T: 0 P:(In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
UNIT-I	1. Food material management 1. Meaning, definition, importance 2. Food selection, purchasing, buying, receiving, budgeting, inventory and store room management 3. Controlling: meaning, control process, need for control, control techniques, control in relation to the above opera 4. Store-keeping, definition, objectives, functions, factors underlying successful store keeping, duties and responsibilities of a storekeeper, stores requisition, issue note, bin card, cardex system, daily stock balance, daily issue statement and cost thereof, cost of carrying and not carrying stores. 5. System and quality control	11
UNIT-II	1. Food Cost Accounting 1. Introduction, definition, objectives, scope, advantages and limitations 2. Introduction to methods and techniques, cost classification, cost centre, cost unit, cost classification by function, by elements, by behaviour, direct and indirect costs, the build up of the total cost 3. Cost sheet and statement, calculation of profit on cost or on selling price, fixing selling price Concept of cost benefit analysis	12
UNIT-III	1. Budgeting and budgetary controls 1. definition, meaning, purpose, advantages, key factor in	10

	<p>Budgeting.</p> <p>2. budgets- short term and long term, fixed and flexible, various functional budget like sales, purchase, production, stores, personnel, expense and master budget.</p> <p>3. standard costing- meaning and types.</p>	
UNIT-IV	<p>1. Book keeping and accountancy</p> <p>1. Introduction, objects, principles and advantages of Book keeping, elements of transactions, double entry, identifying debit and credit effects, grouping of accounts</p> <p>2. Journal, source of journal entries like bills, cash memos, receipts, vouchers etc. journaling a transaction, narration to a journal entry</p> <p>3. Ledger, indexing account, opening accounts, classification of ledger, transferring journal entries in to ledger, preparing a trial balance</p> <p>4. Introduction and advantages of subsidiary books, sales book, purchase book, return inward book, outward book, cash book, petty cash book, debit and credit notes, deposits in bank and payment in cheques.</p>	12

Reference / Text Books:

- N.S. Zad : Cost & Management Accounting Taxmann Publications Pvt. Ltd.
- Deepak Jain : Cost & Management Accounting Taxmann Publications Pvt. Ltd
- Jawahar Lal : Cost Accounting; McGraw-Hill Education (India) Ltd. B-4, Sector 63, Gautam Budh Nagar, Noida – 201 301.
- K.S. Thakur : Cost Accounting – Theory & Practice; Excel Books, A-45, Naraina, Phase-I, New Delhi-110028.

Evaluation/Assessment Methodology

Max. Marks-50

1) Class tasks/ Sessional Examination	5
2) Presentations /Seminar	5
3) Assignments	5
4) Research Project Report Seminar On Research Project Report	
5) ESE	35
Total:	50

Prerequisites for the course:

1. Excel in complementary skills of food cost accounting and budgeting and budgetary control techniques.
2. Become a successful and dynamic entrepreneur in an emerging environment with innovative thinking, leadership skills and effective communication

Course Learning Outcomes:

- CO1** Excel in the field of accounting, finance, taxation and related areas.
- CO2** Functions effectively as an individual and as a member or leader in teams and in multidisciplinary settings relating to accounting finance.
- CO3** To evoke record keeping strategies and budgetary control methods.

IIMTU-NEP IMPLEMENTATION
Year-II / Semester: III

Programme: : B.Sc.(Home Science- Clinical Nutrition & Dietetics) Class: 2ND YEAR		Year: II Semester: III
Credits Theory: 3 Practical: 0	Subject: HUMAN PHYSIOLOGY	
Course Code: BHSCDE-234	Title: HUMAN PHYSIOLOGY	
Course Objectives: The students will get knowledge about: 1. The students need to learn fundamentals of anatomical structures and physiology of body organs. 2. This Knowledge is helpful to design any instrument. 3. Students get to know about body composition, organs and systems.		
Nature of Paper: AECC		
Minimum Passing Marks/Credits: 40% Marks Theory+Sessional 50% Marks Practical		
L: 3 T: 0 P:0(In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
UNIT-I	Introduction -Definition of Physiology 1. structure of the cell 2. structure of tissues and types 3. function of tissues	8
UNIT-II	Digestive system – Anatomy and physiology of the alimentary canal, Liver, Pancreas and gall bladder.	8
UNIT-III	a) Excretory system –structure and function of kidney, mechanism of formation of urine by the kidney. b) Endocrinology –Elementary study of different endocrinal glands of the body, their hormones and action.	10
UNIT-IV	a) Blood –Blood composition, function and blood group. b) Cardiovascular system –Structure and anatomy of heart, circulation of blood to heart (Pulmonary circulation), cardiac cycle. c) Respiratory system -Structure and Anatomy of Respiratory organ, mechanism of respiration, artificial respiration.	10
UNIT-V	Reproductive system – Physiology and anatomy of male, female, sexual organs, spermatogenesis, menstrual cycle.	9
	INTERNAL ASSESMENT 1) Prepare Charts and Poster on Human Physiology. 2) Each student should make minimum two poster or chart	

Reference / Text Books:

- Keele, C.A and Neil. E (1978), Samson Wright's Applied Physiology, Oxford University Press.
- Tortora G.J and N.P Anagnostakos (1984), Principles of Anatomy and Physiology, Harper and Row Publisher, New York.
- Pearce Evelyn (2010): Anatomy and Physiology for Nurse, London : Faber & Faber Ltd.
- Wilson (1989) : Anatomy and Physiology in Health and Illness, Edinburgh, Churchill Livingstone.
- Hoar WS(1984) :General and comparative Physiology. 3rd ed. Prentice-Hall of India.
- Win Word(1988): Sear's Anatomy and Physiology for Nurses. London, Edward Arno II.

Evaluation/Assessment Methodology

Max. Marks-50

1) Class tasks/ Sessional Examination	5
2) Presentations /Seminar	5
3) Assignments	5
4) Research Project Report Seminar On Research Project Report	
5) ESE	35
Total:	50

Prerequisites for the course:

1. Basic knowledge of human physiology.
2. General idea of organ and organ system.

Course Learning Outcomes:

- CO1 Explain the structures of different body parts.
 CO2 Describe the physiology of body organs.
 CO3 Explain the mechanism of system functioning.
 CO4 Get knowledge about the medical field too.
 CO5 Describe the structure and functions of the blood & blood vessel.

IIMTU-NEP IMPLEMENTATION
Year-II / Semester: III

Programme: B.Sc.(Home Science- Clinical Nutrition & Dietetics) Class: 2ND YEAR		Year: II Semester: III
Credits Theory: 2 Practical:0	Subject: KNOWLEDGE OF KITCHEN GARDENING	
Course Code: SECC-231E	Title: KNOWLEDGE OF KITCHEN GARDENING	
Course Objectives: The student will get knowledge about: 1. To create awareness about kitchen gardening. 2. To improve skills for growing fresh and safe vegetables without use of any pesticide. 3. To provide complete set of production technology including quality seedlings and potted plants of summer and winter vegetables.		
Nature of Paper: SECC		
Minimum Passing Marks/Credits: 40% Marks Theory 50% Marks Practical		
L: 2 T: 0 P:(In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
UNIT-I	Kitchen Gardening A. Scope and Layout of Kitchen gardening. B. Cultivation of vegetables- Tomato, Cauliflower, Bhindi, Brijjal, chillies, carrot, radish and Spinach.	14
UNIT-II	a) General Knowledge of gardening. b) Planting, maintenance and therapeutic uses of herbal and medicinal plants.	10
UNIT-III	a) Importance of manure. b) Methods for application of manures and fertilizers. c) Preparation of compost of manures and Bio-fertilizers	12
UNIT-IV	Soil a) Importance and general knowledge of soil. b) Soil and selection of soil for establishing a new garden. c) Methods for making of soil for more fertilization and conservation of soil.	12
UNIT-V	Plants a) Economic botany-Plants, different parts of plants useful for human welfare and daily human life. b) b) Photosynthesis and reproduction in plants.	12

Reference / Text Books:

- Chandha K.L.2012. Handbook of Horticulture. ICAR Publication. Dutta A.C Botany for Degree Students 1968, Oxford University Press, New Delhi
- Gopaldaswamianger K.S 1991, Complete gardening in India, Messers Nagaraj And Co.
- Madras Hartman H.T and D.Kester:D 1986. Plant Propagation, Principles and Practices.
- Prentice Hall of India Pvt. Ltd. New Delhi. Kochhar P.L Krishnamoorthy H.N-1984. A textbook of Plant Physiology. Atma Rani
- Publishing House. Raven P. and Johnson G.2010. Biology. Mc Graw Hill Science.

Evaluation/Assessment Methodology

Max. Marks-50

1) Class tasks/ Sessional Examination	5
2) Presentations /Seminar	5
3) Assignments	5
4) Research Project Report Seminar On Research Project Report	
5) ESE	35
Total:	50

Prerequisites for the course:

1. General idea about Kitchen Gardening.
2. Basic knowledge of Manures and fertilizers.

Course Learning Outcomes:

- CO1 Deep knowledge about medicinal and non- medicinal plants.
CO2 How to save money by investing in their own kitchen garden.
CO3 The scientific composition of soil and how to treat it for different plants.

IIMTU-NEP IMPLEMENTATION
Year-II / Semester: IV

Programme: B.Sc.(Home Science- Clinical Nutrition & Dietetics) Class: 2ND YEAR		Year: II Semester: IV
Credits Theory: 4 Practical:2	Subject: BASIC DIETETICS	
Course Code: BHSCDE-241	Title: BASIC DIETETICS	
Course Objectives: The student will get knowledge about: 1. The basic concepts of diet therapy. 2. The routine hospital diets. 3. Different diseases and their diet modifications.		
Nature of Paper: CORE		
Minimum Passing Marks/Credits: 40% Marks Theory 50% Marks Practical		
L: 4 T: 0 P:(In Hours/Week)-2 Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
UNIT-I	BASIC CONCEPTS OF DIET THERAPY Meaning, Definition & importance of therapeutic nutrition. Therapeutic adaptation of normal diets. Principles and classification of therapeutic diets.	8
UNIT-II	ROUTINE HOSPITAL DIETS AND FEEDING Regular diet, light diet, soft diet, fluid diet. Enteral feeding - tube feeding. Parenteral Feeding - Central and peripheral.	10
UNIT-III	ENERGY MODIFICATIONS AND NUTRITIONAL CARE FOR WEIGHT MANAGEMENT Identification of overweight and obese- Aetiological factors contributing to obesity and prevention Treatment – Low Energy diets, behavioral modification. Complications of obesity. Underweight – aetiology and assessment. Treatment - high energy diets. Complications - Anorexia Nervosa, Bulimia	18
UNIT-IV	DISEASES OF THE GASTRO INTESTINAL TRACT Etiologic factors, symptoms, diagnostic tests and dietary treatment for Esophagitis and hiatus hernia, Diarrhoea and Constipation – high and low fiber diet. Gastritis, Peptic Ulcer and Ulcerative colitis. Malabsorption Syndrome –Celiac Sprue – Gluten restricted diet, Steatorrhoea- MCT restricted diet.	14

UNIT-V	MODIFICATIONS OF DIET IN INFECTIONS AND SURGERY Fever and infections – aetiology, symptoms, diagnostic tests and dietary treatment – High Protein diet Surgical conditions – Pre-Operative and Post Operative conditions. Burns and Trauma – complications and dietary treatment. Diet in Allergy - Definition, Symptoms, diagnostic tests and dietary management in allergy. Elimination diet and desensitization.	10
	PRACTICALS 1. Standardisation of common recipes with their yield (Suji Halwa, Paratha - Plain and Stuffed, Upma, Zeera Rice and Dal. 2. Calculation of amount of foods that provide 100 calories 3. Analysing effect of cooking on food. 4. Planning, preparation and displaying of normal diet (Sedentary, Moderate and Heavy Worker). 5. Planning, Preparation and displaying of clear fluid diet, full fluid diet and soft diet. 6. Planning, Preparation and displaying high calorie diet for underweight and low calorie diet for overweight. 7. Planning, preparation and displaying of diet for peptic ulcer, constipation and celiac sprue.	
Reference / Text Books: <ul style="list-style-type: none"> • B .Shrilakshmi- Dietetics , 7th edition. • Gopalan, C.et.al: Nutritive value of Indian Foods, Indian Council of Medical Research. • Clinical Nutrition & Dietetics- F.P. Antia and Philip Abraham, Oxford University Press. • Anderson, L., Dibble, M.V., Tukki, P.R., Mitchall, H.S., and Rynbergin H.J.: Nutrition in Health and diseases, 17th edition, J.B. Lipincott & Co. Philadelphia. • Robinson. C.H. Lawler, M.R. Chenoweth, W.L., and Garwick, A.E. (1986): Normal and Therapeutic Nutrition .17th edition, Mac Milian Publishintg Co. • Williams. S.R.:Nutrition & Diet therapy, 6th edition, Times Mirror/Mosby College Publishing,St.Louis. • Raheena, Begun: A textbook of food, nutrition and dietetics Sterling Publishers, New Delhi • Joshi, S.A.: Nutrition and Dietitics, Tata McGraw Hill, Publication, New Delhi. 		
Evaluation/Assessment Methodology		
		Max. Marks-100
1) Class tasks/ Sessional Examination		10
2) Presentations /Seminar		10
3) Assignments		05
4) Research Project Report		
Seminar On Research Project Report		
5) ESE		75
	Total:	100
Prerequisites for the course:		
1. Basic knowledge of planning, preparing and displaying of meals.		

Course Learning Outcomes:

- CO1 Obtained the knowledge, skills and attitude to undertake quality nutrition and dietetic practice in a range of settings.
- CO2 Developed independent learning and reflective practice skills to allow capacity for self evaluation and management that is strategic and focuses on quality nutrition and dietetic practice.
- CO3 Developed skills in evaluating, planning, implementing, analyzing and disseminating nutrition and dietetics research.
- CO4 The skills to practice in a changing work environment in which accountability at the individual and organizational level is becoming increasingly important.

IIMTU-NEP IMPLEMENTATION
Year-II / Semester: IV

Programme: : B.Sc.(Home Science- Clinical Nutrition & Dietetics) Class: 2ND YEAR		Year: II Semester: IV
Credits Theory: 4 Practical: 2	Subject: NUTRITIONAL BIOCHEMISTRY	
Course Code: BHSCDE-242	Title: NUTRITIONAL BIOCHEMISTRY	
Course Objectives: The student will get knowledge about : 1. The students need to learn fundamentals of anatomical structures and physiology of body organs. 2. This knowledge is helpful to design any instrument. 3. Students get to know about body composition, organ and systems.		
Nature of Paper: CORE		
Minimum Passing Marks/Credits: 40% Marks Theory 50% Marks Practical		
L: 4 T: 0 P:(In Hours/Week)-2 Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
UNIT-I	Introduction to biochemistry a) Objectives and scope of biochemistry	16
UNIT-II	Carbohydrates a) Introduction, composition, classification and functions of carbohydrate. b) Metabolism of carbohydrates	14
UNIT-III	Lipids a) Composition, classification and functions of lipids. b) Digestion and absorption of fats. c) Metabolism of fats.	8
UNIT-IV	Proteins a) Definition, composition, classification and properties of proteins. b) Digestion, absorption and metabolism of proteins.	12
UNIT-V	Micronutrients, Enzymes ,Hormones a) Vitamins-Definition, Classification, function, storage(fat soluble and water soluble) b) Minerals-Definition, classification, storage. c) Enzymes-Definition, properties, importance of enzymes. d) Hormones-Types, secretory gland and biological role of Hormones.	10

	<p>PRACTICAL</p> <p>a) Detection of glucose, fructose, sucrose, maltose and lactose.</p> <p>b) Identification of protein-Caenin, egg albumin</p> <p>c) Separation of water and insoluble proteins from egg proteins.</p> <p>d) Iodine Test for starch.</p> <p>e) Estimation of chloride in table salt by titrimetric method.</p>	
<p>Reference / Text Books:</p> <ul style="list-style-type: none"> • Murray, R.K., Granner, D.K, Mayes, P.A. and Rodwell, V.W. (2000) Harper's Biochemistry. Lange Medical Book. • Handler, P.: Smith E.I.; Stelten, D.W.: Principles of Bio chemistry, Me.Grew Hill Book Co. • Lehninger, A.L.; Nelson, D.L and Cox, M.M. Principles of Biochemistry. CBS Publishers and Distributors. • Devlin, T.M.: Text Book of Biochemistry with Clinical Co- relations. John Wiley and Sons. • Assaini, J Kaur. Textbook of Bio chemistry .C.B.S Publication. 		
Evaluation/Assessment Methodology		
		Max. Marks-100
<p>1) Class tasks/ Sessional Examination</p> <p>2) Presentations /Seminar</p> <p>3) Assignments</p> <p>4) Research Project Report Seminar On Research Project Report</p> <p>5) ESE</p>	<p>10</p> <p>10</p> <p>05</p> <p>75</p>	
Total:	100	
<p>Prerequisites for the course:</p> <p>1. Basic knowledge of macro nutrient and their digestion.</p> <p>2. General idea of micro nutrients.</p>		
<p>Course Learning Outcomes:</p> <p>CO1 Explain the structures of different parts of the body.</p> <p>CO2 Describe the physiology of body organs.</p> <p>CO3 Explain the mechanism of system functioning.</p> <p>CO4 Get knowledge about the medical field too.</p> <p>CO5 Describe the structure and functions of the blood & blood vessels.</p>		

**IIMTU-NEP IMPLEMENTATION
Year-II / Semester-IV**

Programme: B.Sc.(Home Science- Clinical Nutrition & Dietetics) Class: 2ND YEAR		Year: II Semester: IV
Credits Theory: 4 Practical:2	Subject: COMMUNITY DEVELOPMENT AND PROGRAM PLANNING	
Course Code: BHSCDE-243 A	Title: COMMUNITY DEVELOPMENT AND PROGRAM PLANNING	
Course Objectives:		
<ul style="list-style-type: none"> • Understand the multi-faceted nature of nutritional problems. • Be aware of the various interventions that can be adopted at community level for improving the nutritional status. • Be familiar with the policy and intervention programmes operating in India to overcome malnutrition. • Understand the concept and determinants of food and nutrition security. 		
Nature of Paper: DSE		
Minimum Passing Marks/Credits: 40% Marks Theory 50% Marks Practical		
L: 4 T: 0 P: 2 (In Hours/Week)-2 Theory - 1 Hr. = 1 Credit Practical- 4Hrs.=2Credit(4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
UNIT-I	Community Development: Meaning, Definition, Functions, Objectives, Philosophy, Principles of Community Development Programme in India.	14
UNIT-II	Community Development Organization: Meaning, Types, Principles, Role & Administrative Structure at the National, State, District, Block & Village levels	14
UNIT-III	Home Science Extension Education in Community Development: Origin, Concept, Need, Importance and Contribution of Home Science Extension Education in National Development.	10
UNIT-IV	Programme Planning: Programme planning component cycle and its components- (i)Designing the project – Defining the objectives, Identifying resources, approach, feasibility and Work plan. (ii) Implementation. (iii) Monitoring and Evaluation	14
UNIT-V	NGO & Others: Contribution towards community services, Types & Role of NGO - WHO, CARE, UNICEF, UNESCO, UNDP, CRY, HELP-AGE INDIA	8
PRACTICAL	A. Planning of nutritious recipes for deficiencies disorder for nutrition education.	

	B. Planning and conducting a nutrition education programme. C. Prepare a nutritional aid.	
Reference / Text Books:		
<ol style="list-style-type: none"> 1. Bamji, M. S., Krishnaswamy, K. & Brahman, G. N. V. (Eds.). (2017). Textbook of Human Nutrition (4th ed.). New Delhi, India: Oxford and IBH Publishing Co. Pvt. Ltd. 2. Longvah, T., Ananthan, R., Bhaskarachary, K. & Venkaiah, K. (2017). Indian Food Composition Tables. National Institute of Nutrition, ICMR, Hyderabad. 3. Park, K. (2017). Park's Textbook of Preventive and Social Medicine (24th ed.). Jabalpur, India: Banarasi das Bhanot Publishers. 4. Vir, S. (2011). Public Health Nutrition in Developing Countries (Vol 1 & 2). New Delhi, India: Wood head Publishing India. 		
Evaluation/Assessment Methodology		
		Max. Marks-100
1) Class tasks/ Sessional Examination		10
2) Presentations /Seminar		10
3) Assignments		5
4) Research Project Report Seminar On Research Project Report		75
5) ESE		75
Total:		100
Prerequisites for the course:		
<ol style="list-style-type: none"> 1. Basic concepts of community health and development programme. 2. Understanding about community nutrition and deficiencies disorder. 		
Course Learning Outcomes:		
CO1 To understand the multi-faceted nature of nutritional deficiencies.		
CO2 To learn about the policy and intervention programmes operating in India to Overcome malnutrition.		
CO3 To understand the concept and determinants of food and nutrition security.		

**IIMTU-NEP IMPLEMENTATION
Year-II / Semester-IV**

Programme: B.Sc.(Home Science- Clinical Nutrition & Dietetics) Class: 2ND YEAR		Year: II Semester: IV
Credits Theory: 4 Practical: 2	Subject: HEALTHY COOKING RECIPIES	
Course Code: BHSCDE-243B	Title: HEALTHY COOKING RECIPIES	
Course Objectives: The student will learn about- 1. Students will get familiar with different methods of cooking. 2. Acquaint students with practical knowledge of nutrient rich foods.		
Nature of Paper: DSE		
Minimum Passing Marks/Credits: 40% Marks Theory 50% Marks Practical		
L: 4 T: 0 P:(In Hours/Week)-2 Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
UNIT-I	Basic cooking skills - Weighing of raw materials - Preparing of different food items before cooking	16
UNIT-II	Preparation of various dishes using different methods of cooking - Boiling /steaming - Roasting - Frying – Deep/shallow - Pressure cooking -Hot air cooking/Baking	14
UNIT-III	Different styles of cutting fruits and vegetables - Salad Decoration/Dressings	16
UNIT-IV	Preparation of nutrient rich recipes.	14
PRACTICAL	Cooking and Presentation of nutrient rich recipes - Protein rich dish - Carbohydrate rich dish - Fat rich dish - Vitamins rich dish - Minerals - Fibers	

Reference / Text Books:

- Dr. Brinda Singh, Manav Sharir evam Kriya Vigyan Panchsheel Prakashan, Jaipur; 2015 15th Ed.
- Chatterjee, C.C , “Human Physiology” Medical Allied Agency ; Vol I , II .
- Text Book of Biology for 10+2 Students (NCERT)
- Sumati R Mudami, “Fundamentals of food Nutrition and Diet Therapy”, New Age International Pvt. Ltd, New Delhi , 6th Ed. (2018)
- Punita Sethi and Poonam Lakda , “Aahar Vigyan, Suraksha evam Poshan”; Elite Publishing House, New Delhi ;2015

Evaluation/Assessment Methodology

Max. Marks-100

1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	10
3) Assignments	5
4) Research Project Report Seminar On Research Project Report	
5) ESE	75
Total:	100

Prerequisites for the course:

1. Basic knowledge about Cooking Methods.
2. Knowledge about Haelthy recipes.

Course Learning Outcomes:

- CO1 Students reinforce their knowledge in Health Science through the study of food categories and food pyramid and plate.
- CO2. Understand and apply the principles of nutrition and health, know where and how a variety of ingredients are grown, reared, caught and processed.

IIMTU-NEP IMPLEMENTATION
Year-II / Semester-IV

Programme: B.Sc.(Home Science- Clinical Nutrition & Dietetics) Class: 2ND YEAR		Year: II Semester: IV
Credits Theory: 2 Practical:0	Subject: FOOD SERVICE MANAGEMENT	
Course Code: BHSCDE-244	Title: FOOD SERVICE MANAGEMENT	
Course Objectives: The students will get knowledge about- 1. Manage the human resources within a food services organization or department. 2. Communicate appropriately with clients, staff and management. 3. Apply food services technology and operates industry equipment.		
Nature of Paper: SEC		
Minimum Passing Marks/Credits: 40% Marks Theory 50% Marks Practical		
L: 2 T: 0 P:(In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
UNIT-I	FOOD SERVICE INDUSTRY Types of catering, History and development. Commercial: Hotels, motels, restaurants, clubs, cafeteria, franchise and chain hotels. Welfare: Hospitals, school lunch, residential establishments, industrial and philanthropic establishments. Transport: Air, Rail and Sea and Space. Miscellaneous: Contract and outdoor catering	9
UNIT-II	FOOD SERVICE STYLES Conventional, Commissary, assembly- line, table service, hatch and counter, cafeteria, banquet, buffet, Indian, western and oriented services.	8
UNIT-III	PLANT LAYOUT, HYGIENE AND SANITATION Layout of food service units – planning of areas as work units with relevant spacing. Equipment – major and minor – their selection, layout, use and care. Fuels. Hygiene and Sanitation - In food handling, plant, equipment, personnel, raw materials, and methods of work.	14
UNIT-IV	ORGANISATION AND MANAGEMENT Organization and management - Types and tools – mainly related to food service units. Work simplification and motion study in work areas. Personnel Management – selection, induction, training supervision and dismissal. Legal controls – Labour laws and welfare measures.	8
UNIT-V	FINANCIAL MANAGEMENT Cost control – food costs, overheads and profits. Budgeting, books	6

of account, inventories. Stores control, indents, Purchase.	
Reference / Text Books:	
<ul style="list-style-type: none"> • West B Bessie & Wood Levelle (1988) Food Service in Institutions 6th Edition Revised By Hargar FV, Shuggart SG, & Palgne Palacio June, Macmillian Publishing Company New York. • Sethi Mohini (2005) Institution Food Management New Age International Publishers • Tripati P C & Reddy PW (2008) Principles of Management 3rd edition Tata Mc Graw Hill Book Company • Knight J B & Kotschevar LH (2000) Quantity Food Production Planning & Management 3rd edition John Wiley & Sons • Dessler Gary (2007) Human Resource Management 11th edition Prentice Hall New Jersey • Luthans Fred (2004) Organisational Behaviour 10th Edition Mc Graw Hill International. 	
Evaluation/Assessment Methodology	
	Max. Marks-50
1) Class tasks/ Sessional Examination	5
2) Presentations /Seminar	5
3) Assignments	5
4) Research Project Report Seminar On Research Project Report	35
5) ESE	5
Total:	50
Prerequisites for the course:	
<ul style="list-style-type: none"> • Basic knowledge of food production line. • General idea of food serving styles • Basic idea about planning meals for masses. 	
Course Learning Outcomes:	
CO1 To provide practical experience in managing food material for food service management.	
CO2 To equip individuals to understand and manage human resource.	

IIMTU-NEP IMPLEMENTATION
Year-II /Semester-IV

Programme: B.Sc.(Home Science- Clinical Nutrition & Dietetics) Class:2nd YEAR		Year:II Semester:IV
Credits Theory:3 Practical:0	Subject: ADVANCE COMMUNICATION AND EXTENSION.	
Course Code: BHSCDE-244N	Title: ADVANCE COMMUNICATION AND EXTENSION.	
Course Objectives: The students will get knowledge about: - 1. Understanding the concept of extension and communication management. 2. Socioeconomic analysis of the communities. 3. Changing the trends in extension education. 4. Concept of Community Development. 5. Community organization and role of leadership.		
Nature of Paper: AECC		
Minimum Passing Marks/Credits: 40% Marks Theory 50% Marks Practical		
L: 3 T: P:(In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	UNIT 1 COMMUNICATION <ul style="list-style-type: none"> • Effective Communication Characteristics – Clear, correct, complete and precise message, reliability, consideration of the recipient • Skills – Observance, clarity and Brevity, Listening and Understanding, self-efficacy and self-confidence. • Significance – Team work, Team building, problem solving and decision-making skills, facilitate creativity and reduces misunderstanding • Concepts relating to communication – perception, fidelity, communication gap, Empathy, Homophily, heterophily 	12
II	Unit- 2 Extension Education <ul style="list-style-type: none"> • Concept of Education • Objectives and Need of Extension. • Levels of Education. • Principles of Extension. • Education – Formal, Informal and Non-Formal. 	10
III	Unit 3Communication Methods 1. Individual Methods-Farm and Home visits, Farmers call, Personal letter, Adaptive and Minikit trial, Farm clinic	11

	2. Group Methods-Result demonstration, Method demonstration, Group meeting, small group training, Study tour. 3. Mass Methods-Farm Publication, Mass meeting, Campaign, Exhibition, Newspaper, Radio, Television.	
IV	UNIT-4 Extension Models and Approaches Models – MODELS-Innovation transfer model, Social education model, Social action models, Combination models Approaches – General Extension, Commodity specialized, Training and visit, Agricultural, Extension participatory	12

Reference / Text Books:

- Barker, L. (1990). “Communication”, New Jersey: Prentice Hall, Inc; 171.
- Devito, J. (1998) Human Communication. New York: Harper & Row.
- Patri and Patri (2002); Essentials of Communication. Greenspan Publications
- Dahama, O.P and Bhatnagar O.P. (1995). Education and Communication for Development. New Delhi: Oxford and IBH Co.
- Gupta, D. (2007). Development Communication in Rural Sector. New Delhi: Mukhopadhyay Abhijeet Publication
- Nisha, M. (2006). Understanding Extension Education. New Delhi: Kalpay Publications
- Reddy, A.A. (2001). Extension Education. Bapatla: Sri Lakshmi Press
- Rogers Everett, M. (2003). Diffusion of Innovations, 5th Ed. New York: The Free Press
- Singh, U.K and Nayak, A.K. (2007). Extension Education. New Delhi: Common Wealth Publishers
- Wilson, M.C., and Gallup, G. (1955). Extension Teaching Methods. Washington: US Department of Agriculture

If the course is available as Generic Elective then the students of following departments may opt it. --

Evaluation/Assessment Methodology

Max. Marks-50

1) Class tasks/ Sessional Examination	05
2) Presentations /Seminar	05
3) Assignments	05
4) Research Project Report Seminar On Research Project Report	
5) ESE	35
Total:	50

Prerequisites for the course:

*General idea about planning and group communication.

Course Learning Outcomes:

At the end of the course the students should know about:

- CO1 Extension officers, Agents and public relation officers in the government departments.
CO2 Women Welfare & Child development.
CO3 Rural Development.
CO4 Non-Government institutions.

IIMTU-NEP IMPLEMENTATION
Year-III / Semester: V

Programme: B.Sc.(Home Science- Clinical Nutrition & Dietetics) Class:3RDYEAR		Year: III Semester: V
Credits Theory: 4 Practical:2	Subject: CLINICAL NUTRITION-1	
Course Code: BHSCDE-351	Title: CLINICAL NUTRITION-1	
Course Objectives: The student will get knowledge about: 1. The basic concepts of diet therapy. 2. The routine hospital diets. 3. Different disease and their diet modifications.		
Nature of Paper: CORE		
Minimum Passing Marks/Credits: 40% Theory 50% Practical		
L: 4 T: 0 P:(In Hours/Week)-2 Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)		
Units	Contents	No. of Lectures Allotted
UNIT-I	Nutritional Assessment and Care of Patients a) Nutrition care process b) Nutritional screening and assessment of patients – out patient & In patient (hospitalized) c) Tools for screening d) Medical Nutrition Therapy	8
UNIT-II	Medical Nutrition Therapy for Metabolic Disorders a) Diabetes mellitus b) Gall stones c) Gout	12
UNIT-III	Coronary Heart Diseases a) Hypertension b) Atherosclerosis c) Congestive heart failure d) Cerebrovascular disease and Peripheral vascular disease	14
UNIT-IV	Gastrointestinal Diseases a) Liver disorders- • Hepatitis • Liver Cirrhosis b) Pancreatitis	12

	c) Peptic Ulcer	
UNIT-V	Renal Disorders a) Glomerulonephritis b) Acute and Chronic Renal Disease	14
PRACTICAL	1. To Perform Nutritional Assessment Techniques. a) Anthropometric Measurements: <ul style="list-style-type: none"> • Height and Weight Measurement • Waist and Hip Circumference • BMI b) Dietary Assessment: <ul style="list-style-type: none"> • Food Diary Analysis • 24-Hour Recall. c) Menu Planning- Creating balanced meal plans for individuals with specific dietary needs (e.g., diabetes, heart disease, Renal disease and Liver Disorders).	

Reference / Text Books:

- B. Shrilakshmi-Dietetics, 7th edition.
- Clinical Nutrition & Dietetics- F.P. Antia and Philip Abraham, Oxford University Press.
- Anderson, L., Dibble, M.V., Tukki, P.R., Mitchall, H.S., and Rynbergin H.J.: Nutrition in Health and diseases, 17th edition, J.B. Lipincott & Co. Philadelphia.
- Robinson. C.H. Lawler, M.R. Chenoweth, W.L., and Garwick, A.E.(1986): Normal and Therapeutic Nutrition .17th edition, Mac Milian Publishintg Co.
- Williams S.R.: Nutrition & Diet therapy, 6th edition, Times Mirror/Mosby College Publishing, St. Louis.
- Raheena, Begun:A textbook of food, nutrition and dietetics Sterling Publishers, New Delhi
- Joshi, S.A.: Nutrition and Dietitics, Tata McGraw Hill, Publication, New Delhi.
- Mahan, L. K. and Escott Stump. S. (2016) *Krause's Food & Nutrition Therapy* 14th ed. Saunders-Elsevier.

Evaluation/Assessment Methodology

Max. Marks-100

1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	10
3) Assignments	5
4) Research Project Report Seminar On Research Project Report	
5) ESE	75
Total:	100

Prerequisites for the course:

1. Knowledge of therapeutic diets.
2. Basic idea about diets in different health conditions.

Course Learning Outcomes:

- CO1 Obtained the knowledge, skills and attitudes to undertake quality nutrition and dietetic practice in a range of settings.
- CO2 Developed independent learning and reflective practice skills to allow capacity for self evaluation and management that is strategic and focuses on quality nutrition and dietetic practice.
Developed skills in evaluating, planning, implementing, analyzing and disseminating nutrition and dietetics research.
- CO3 The skills to practice in a changing work environment in which accountability at the individual and organization level is becoming increasingly important.

IIMTU-NEP IMPLEMENTATION
Year-III / Semester: V

Programme: B.Sc.(Home Science- Clinical Nutrition & Dietetics) Class: 3RD YEAR		Year: III Semester: V
Credits Theory: 4 Practical:2	Subject: NUTRITION COMMUNICATION AND DIET COUNSELLING	
Course Code: BHSCDE-352	Title: NUTRITION COMMUNICATION AND DIET COUNSELLING	
Course Objectives: 1. Competence in the skills of assessment, planning, management and evaluation of food service, nutrition and dietetic service in institutional food, community nutrition, and clinical dietetics settings. 2. Apply nutritional counseling knowledge to describe functions of ingredients in food. 3. Student will gain the knowledge regarding nutritional classification of food, method and media of cooking, nutritive value and processing and the counselling methods		
Nature of Paper: CORE		
Minimum Passing Marks/Credits: 40% Marks Theory 50% Marks Practical		
L: 4 T: 0 P:(In Hours/Week)-2 Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
UNIT-I	Diet Counselling through the lifespan- <ul style="list-style-type: none"> • Obesity • Diabetes • Underweight • Hypertension • Cancer • Renal disease • Liver disorders Geriatric counselling(Oldage)	12
UNIT-II	Basics of Communication- <ul style="list-style-type: none"> • Definition, Meaning • Types of Communication- Verbal, Non Verbal, Formal and Informal, Upward and Downward. • Characteristics of Communication • Barriers of Communication. 	12
UNIT-III	Nutritional Assessment of Patients- <ul style="list-style-type: none"> • Anthropometric Measurements-BMI, Height, Weight, MUAC, 	12

	<p>Skin Fold Thickness, Waist Circumference etc</p> <ul style="list-style-type: none"> • Biochemical / Laboratory Measurements • Clinical Measurements • Dietary Methods. 	
UNIT-IV	<p>Introduction to Nutrition Care Process Definition of Nutrition Care Process •,Steps of Nutrition Care Process Nutrition Assessment:-Definition , Nutrition assessment component , Critical thinking Nutrition Diagnosis:- nutrition diagnosis domain:- intake, clinical, behavioural – environmental, Nutrition diagnosis component, nutrition vs. medical diagnosis Nutrition Interventions:- Definition, objectives Nutrition Monitoring & Evaluation :- Definition, Nutrition monitoring & evaluation components, nutrition goals & objectives, evaluation of nutrition care</p>	12
UNIT-V	<p>Nutrient Drug Interaction Introduction, definition, classification of nutrient drug, effect of drug on nutritional status, stages of drug absorption, things to be kept in mind in nutrient drug interaction, nutrient drug interaction list.</p>	12
PRACTICAL	<ul style="list-style-type: none"> • Understanding the Types of Counselling Digitally using software's and apps. • To use different Communication skills for the Counselling of Patients. • To counsel patient with different types of Communicable and non- communicable diseases. • To do Nutritional assessment of Patients with different age groups. 	
<p>Reference / Text Books:</p> <ul style="list-style-type: none"> • Mahan, L. K. and Escott Stump. S. (2016) Krause's Food & Nutrition Therapy 14th ed. Saunders-Elsevier • Snetselaar L. (2009). Nutrition Counseling Skills for the Nutrition Care Process. Fourth Ed. Sudbury, Massachusetts: Jones Bartlett Publishers. • Holli B Betsy and Beto A Judith. (2014). Nutrition Counseling and Education Skills for Dietetics Professionals. Sixth edition. USA: Lippincot Williams and Wilkins; Wolters Kluwer. • Gable J. (2016). Counseling Skills for dietitians. Florida, USA: John Wiley and Sons. • Midwinter R and Dickson J. (2015). Embedding Counseling and Communication Skills. A Relational Skills Model. Rout ledge 2015 • Devito Joseph A. (2015) Human Communication: The Basic Course. New York: Pearson • King K and Klawitter B. (2007). Nutrition Therapy. Advanced Counseling Skills. Third Edition. Philadelphia, USA: Lippincot Williams and Wilkins; Wolters Kluwer. 2007 • http://www.fao.org/docrep/X2550E/X2550e04.htm 		

Evaluation/Assessment Methodology	
	Max. Marks-100
1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	10
3) Assignments	5
4) Research Project Report Seminar On Research Project Report	
5) ESE	75
Total:	100
Prerequisites for the course:	
1. Basic knowledge about Diet Counselling of Patients. 2. Knowledge about verbal and non-verbal communication. 3. Basic idea about diet therapy counseling.	
Course Learning Outcomes:	
CO1. Provide nutrition counselling and education to individuals groups and community through all the lifespan using a variety of communication strategies. CO2. Provide culturally competent nutrition services for individuals and communities. CO3. Accurately interpret data and Research literature to solve Complex problems.	

IIMTU-NEP IMPLEMENTATION
Year-III / Semester: V

Programme: B.Sc.(Home Science- Clinical Nutrition & Dietetics) Class: 3rd YEAR		Year: III Semester: V
Credits Theory: 4 Practical: 2	Subject: FOOD PRESERVATION	
Course Code: BHSCDE-353	Title: FOOD PRESERVATION	
Course Objectives: The student will get knowledge about: 1. Critique environmental issues, regulations and quality control associated with food packaging. 2. Identify and evaluate the suitability of processing and packaging techniques for various foods.		
Nature of Paper: AECC		
Minimum Passing Marks/Credits: 40% Marks Theory 50% Marks Practical		
L: 4 T: 0 P:(In Hours/Week)-2 Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
UNIT-I	a) Spoilage of food – its causes b) Factors affecting the growth of micro-organisms in the food. c) Perishable, semi perishable and non perishable foods.	10
UNIT-II	a) Preservation of Food b) Importance and principles of food preservation c) Methods of food preservation. d) Use of low temperature (Refrigeration and freezing) e) Use of high temperature (Pasteurization and sterilization) f) Use of Natural and Chemical preservatives. g) Drying. h) Radiation.	15
UNIT-III	a) Food Additives – definition and classification. b) General principles of the use of food additives issued by FAO, WHO. c) Natural and synthetic preservatives.	10
UNIT-IV	a) Food Fermentation b) Microorganisms as food-SCP (Single cell Protein) c) Food Adulteration and its household methods of	10

	detection.	
Practical	<p>Practical</p> <ul style="list-style-type: none"> • Bottling of fruit juices. • Preservation of seasonal and non seasonal fruits and vegetables in the form of - jams, jellies, marmalades, murrabbas, pickles, chutneys, squashes, sauce. • Identification of spoiled Food. 	
Reference / Text Books:		
<ol style="list-style-type: none"> 1. Subalakshmi, G and Udipi, S.A. Food processing and preservation ; New Age International Publishers , New Delhi,2001. 2. Srilakshmi, B.Food Science. New Age International Publishers, New Delhi,2003 3. Potter, N. N. and Hotchkiss J.H Food Science.CBS publishers and distributors.1996. 4. M.C. Williams, M and Paine, H. Modern Food preservation. Surjeet Publications, Delhi,1984. 		
Evaluation/Assessment Methodology		
		Max. Marks-50
1) Class tasks/ Sessional Examination		05
2) Presentations /Seminar		05
3) Assignments		05
4) Research Project Report Seminar On Research Project Report		35
5) ESE		35
Total:		50
Prerequisites for the course:		
<ol style="list-style-type: none"> 1. Basic idea of food preservation. 2. General knowledge of microorganisms in food. 		
Course Learning Outcomes:		
CO1 Apply major food preservation techniques and explain underlying principles.		
CO2 Analyse and evaluate novel food processing methods including non-thermal food processing technique using pressure, light, sound and microwave.		
CO3 Outline the purpose and principles of food packaging and examine the operations involves in packaging material manufacture.		

IIMTU-NEP IMPLEMENTATION
Year-III / Semester: V

Programme: : B.Sc.(Home Science- Clinical Nutrition & Dietetics) Class: 3rd YEAR		Year: III Semester: V
Credits Theory: 3 Practical:0	Subject: FOOD SAFETY SANITATION AND HYGIENE	
Course Code: BHSCDE-354	Title: FOOD SAFETY SANITATION AND HYGIENE	
Course Objectives: The student will get knowledge about: 1. To create awareness about Hygiene practices. 2. To improve skills for growing fresh and safe vegetables without use of any pesticide. 3. To provide complete set of production techniques.		
Nature of Paper: AECC		
Minimum Passing Marks/Credits: 40% Marks Theory 50% Marks Practical		
L: 3 T: 0 P:(In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
UNIT-I	Unit-I. Introduction to Food Safety and adulteration <ul style="list-style-type: none"> Basic Principles of Food Safety Food contamination: definition Sources of contamination Difference between food poisoning and food infection Safety in food processing-a. Food procurement; b. Storage; c. Handling; d. Preparation e. Safety of leftover foods Framework for creating enabling environment for serving safe & nutritious food at the workplace.	12
UNIT-II	Food adulteration - definition, types of adulteration in various foods- intentional, incidental and metallic contaminants	10
UNIT-III	Sanitation Procedures <ul style="list-style-type: none"> Basic Principles of Hygiene and Sanitation Personal hygiene and Environmental hygiene Methods of Sanitation and Hygiene Sterilization and disinfection using heat and chemicals Waste product handling and control- Solid and liquid waste disposal Control of infestation- Pest control Cleaning and sanitizing 	12
UNIT-IV	Importance of Personal hygiene of food handlers General principles of hygiene – personal and environmental hygiene, hygienic practices in handling and serving foods, planning and implementation of	11

training programme for health person	
Reference / Text Books:	
<ul style="list-style-type: none"> • Mahtab, S, Bamji S, Kamala Krishnasamy,. Brahmam G.N.V, Text Book of Human Nutrition, Third Edition, Oxford and IBH Publishing Co. P. Ltd., New Delhi, 2012. • Srilakshmi, B., Dietetics, New Age International (P) Ltd., New Delhi, 2013 • Swaminathan, M., Advanced Textbook on Food and Nutrition, Vol. 1, Second Edition, Bangalore Printing and Publishing Co. Ltd., Bangalore, 2012. • Dietary Guidelines for Indians, ICMR, National Institute of Nutrition. 	
Evaluation/Assessment Methodology	
	Max. Marks-50
1) Class tasks/ Sessional Examination	5
2) Presentations /Seminar	5
3) Assignments	5
4) Research Project Report Seminar On Research Project Report	
5) ESE	35
Total:	50
Prerequisites for the course:	
<ol style="list-style-type: none"> 1. General idea about Food Safety. 2. Basic knowledge of Techniques of safety, sanitation and hygiene. 	
Course Learning Outcomes:	
CO1 Deep knowledge about Hygiene and Sanitation.	
CO2 To know about the best practices of Hygiene.	

IIMTU-NEP IMPLEMENTATION
Year : III / Semester: V

Programme: B.Sc.(Home Science- Clinical Nutrition & Dietetics) Class: 3RD YEAR		Year: III Semester: V
Credits Theory: 2 Practical: 0	Subject: BAKERY SCIENCE	
Course Code: NECC-354N	Title: BAKERY SCIENCE	
Course Objectives:		
<ol style="list-style-type: none"> 1. Demonstrate core concepts in baking theory and methodology through hands on development and sensory analysis of bakery products. 2. To impart basic knowledge of scope of bakery and confectionary terminology used. 3. To analyze the role of various ingredients used in bread making and effect of processing conditions. 		
Nature of Paper: SEC		
Minimum Passing Marks/Credits: 40% Marks Theory 50% Marks Practical		
L: 2 T: 0 P:(In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
UNIT-I	Introduction to Bakery science and its significance Wheat flour and wheat flour treatments–Grade of flour, constituents of flour–ageing of flour–Tests for flour quality. Yeast: Characteristics, Preparation, Handling & Storage, Adequacy for use in bakery industry. Ingredients, Technology and quality parameters for baked products: Bread, Biscuits and cakes.	8
UNIT-II	Technology of bread making Different methods. Process steps and their significance. Characteristics of bread. Defects in bread their causes and remedies.	8
UNIT-III	Bakery equipment and machinery. Different types of Mixers, kneaders and cutters. Different types of ovens. Packaging machinery for bread and biscuits. Quality control of raw materials. Quality control of packaging materials.	6
UNIT-IV	Biscuits. Definition and types. Fermented dough biscuits. Cookies. Types of cookies and their manufacture. Cream biscuits. Process steps. Defects in biscuits their causes and remedies.	8

Reference / Text Books:

1. E.J Pyler: Baking Science and Technology: Vol.1 & 2, 3rd Edition, Sosland, 1988
2. Samuel A.Matz: Bakery Technology and Engineering, Springer US
3. Samuel A.Matz: Cookie and Cracker technology, AVI Publications.
4. H. Faridi: The Science of Cookie and Cracker Production, CBS Publishers & Distributors, N Delhi.

Evaluation/Assessment Methodology

Max. Marks-50

1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	5
3) Assignments	5
4) Research Project Report Seminar On Research Project Report	
5) ESE	35
Total:	50

Prerequisites for the course:

1. Basic knowledge about Bakery and its products.

Course Learning Outcomes:

- CO1 Imparting knowledge of scope of Bakery and confectionery terminology used and about organizational steps of a bakery.
- CO2 Familiarizing students with different types of flours and their composition and functional properties
- CO3 Understanding the working of various types of oven, methods of bread making and characteristics of good bread.

**IIMTU-NEP IMPLEMENTATION
Year-III / Semester: VI**

Programme: B.Sc.(Home Science- Clinical Nutrition & Dietetics) Class: 3RD YEAR		Year: III Semester: VI
Credits Theory: 4 Practical:2	Subject: CLINICAL NUTRITION-2	
Course Code: BHSCDE-361	Title: CLINICAL NUTRITION-2	
Course Objectives: The student will get knowledge about: 1. The basic concepts of diet therapy. 2. The routine hospital diets. 3. Different disease and their diet modifications		
Nature of Paper: CORE		
Minimum Passing Marks/Credits: 40% Marks Theory 50% Marks Practical		
L: 4 T: 0 P:(In Hours/Week)-2 Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
UNIT-I	Modification of diet- a) Short duration fever and long duration fevers, Intermittent (Malaria). b) Liver disease-Cirrhosis of liver, Fatty liver, Hepatic Encephalopathy.	12
UNIT-II	Modification of Diet in Gastrointestinal disorders- a) Gastro oesophageal Reflux disease (GERD). b) Malabsorption Syndrome. c) Celiac disease. d) Inflammatory Bowel Disease (IBD).	12
UNIT-III	Modification of Diet in Renal disorders- a) Nephrotic syndrome. b) Glomerulonephritis. c) End stage renal disease. d) Review about Dialysis.	16
UNIT-IV	Nutrition in Cancer.	8
UNIT-V	a) Diet in Burns. b) Diet in Gout and Arthritis.	12

Reference / Text Books:

- B. Shrilakshmi- Dietetics, 7th edition.
- Clinical Nutrition & Dietetics- F.P. Antia and Philip Abraham, Oxford University Press.
- Anderson, L., Dibble, M.V., Tukki, P.R., Mitchall,H.S., and Rynbergin H.J.: Nutrition in Health and diseases, 17th edition, J.B. Lipincott &Co. Philadelphia.
- Robinson. C.H. Lawler, M.R. Chenoweth, W.L., and Garwick, A.E.(1986): Normal and Therapeutic Nutrition .17th edition, Mac Milian Publishintg Co.
- Williams .S.R.:Nutrition & Diet therapy, 6th edition, Times Mirror/Mosby College Publishing,St.Louis.
- Raheena, Begun:A textbook of food, nutrition and dietetics Sterling Publishers, New Delhi
- Joshi, S.A.: Nutrition and Dietitics, Tata McGraw Hill, Publication, New Delhi.
- Mahan, L. K. and Escott Stump. S. (2016) *Krause's Food & Nutrition Therapy* 14th ed. Saunders-Elsevier.

Evaluation/Assessment Methodology

Max. Marks-100

1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	10
3) Assignments	5
4) Research Project Report Seminar On Research Project Report	
5) ESE	75
Total:	100

Prerequisites for the course:

1. Knowledge of therapeutic diets.
2. Basic idea about diets in different health conditions

Course Learning Outcomes:

- CO1 Obtained the knowledge, skills and attitudes to undertake quality nutrition and dietetic practice in a range of settings.
- CO2 Developed independent learning and reflective practice skills to allow capacity for self evaluation and management that is strategic and focuses on quality nutrition and dietetic practice.
- CO3 Developed skills in evaluating, planning, implementing, analyzing and disseminating nutrition and dietetics research.
- CO4 The skills to practice in a changing work environment in which accountability at the individual and organization level is becoming increasingly important.

IIMTU-NEP IMPLEMENTATION
Year-III / Semester: VI

Programme: B.Sc.(Home Science- Clinical Nutrition & Dietetics)		Year: III
Class: 3RD YEAR		Semester: VI
Credits Theory: 4 Practical:2	Subject: ADVANCE HUMAN NUTRITION	
Course Code: BHSCDE-362	Title: ADVANCE HUMAN NUTRITION	
Course Objectives: The students will get knowledge about: 1. The basic concepts of diet therapy 2. Develop skills in evaluating, planning and implementing dietetics research.		
Nature of Paper: CORE		
Minimum Passing Marks/Credits: 40% Marks Theory 50% Marks Practical		
L: 4 T: 0 P:(In Hours/Week)-2 Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
UNIT-I	UNIT I: Human Nutrient Requirements 20 a) Historical perspective of nutrient requirements, terms used b) Methods of assessment of nutrient needs – a critical review c) Biological role, sensitive methods for derivations of requirements and recommended dietary allowances of specific nutrients d) Energy e) Carbohydrates and dietary fiber f) Proteins and amino acids g) Lipids and fatty acids h) Water i) Fat and water soluble vitamins j) Minerals k) Critical evaluation of national and international nutrient allowances; factors affecting the requirements	16
UNIT-II	UNIT II: Growth and Development through the Life Cycle 10 a) Determinants of growth and development b) Changes in body composition throughout the life cycle c) Impact of altered nutrition on growth and development d) Maternal malnutrition and pregnancy outcome e) Malnutrition and cognitive development f) Changing trends in life style and dietary patterns in population groups and their implications on nutritional status and disease	14

UNIT-III	UNIT III: Interactions of Nutrition, Immunity and Infection 8 a) Host defense mechanisms and nutrients essential in the development of immune system b) Effect of infections on the nutritional status of an individual c) Nutrient deficiencies and excesses affecting the immuno-competence and susceptibility to infections d) Operational implications	16
UNIT-IV	UNIT IV: Improving Diet Quality 10 a) Measurement of diet quality b) Methods of improving nutrient content and bioavailability - fortification, GM foods, dietary diversity, home based solutions c) Measurement of protein quality, factors affecting and methods of improving protein quality d) Critical evaluation of national and international dietary guidelines e) Functional foods and bioactive substances, Nutraceuticals, Nutrigenomics	14
Reference / Text Books:		
<ul style="list-style-type: none"> • Bamji, M.S., Krishnaswamy K. Brahmam G.N.V. Eds. (2017) <i>Text book of Human Nutrition</i>. 4th Edition. New Delhi : Oxford and IBH Publishing Co. Pvt. Ltd. • Cameron N. (2002) <i>Human Growth and Development</i>. USA: Academic Press, Elsevier Science • Roach Benyan (2003) <i>Metabolism and Nutrition</i> Elsevier Science Ltd. Philadelphia. U.S.A • Michael Zimmerman, <i>Handbook of Nutrition, Micronutrient in Prevention and Therapy of Disease</i>, THIEME Medical and Scientific Publishers Ltd ,U.P. 		
Evaluation/Assessment Methodology		
		Max. Marks-100
1) Class tasks/ Sessional Examination		10
2) Presentations /Seminar		10
3) Assignments		05
4) Research Project Report Seminar On Research Project Report		75
5) ESE		75
Total:		100
Prerequisites for the course:		
<ol style="list-style-type: none"> 1. Knowledge of therapeutic diets. 2. Basic idea about diets in different health conditions. 		
Course Learning Outcomes:		
CO1 The skills to practice in a changing work environment in which accountability at the individual and organizational level is becoming increasingly important.		
CO2 Obtained the knowledge, skills and attitudes to undertake quality nutrition and dietetic practice in a range of settings.		
CO3 Developed skills in evaluating, planning, implementing, analyzing and disseminating nutrition and research.		

IIMTU-NEP IMPLEMENTATION
Year-III / Semester: VI

Programme: B.Sc.(Home Science- Clinical Nutrition & Dietetics) Class: 3RD YEAR		Year: III Semester: VI
Credits Theory: 3 Practical:0	Subject: SPORTS NUTRITION	
Course Code: BHSCDE-363	Title: SPORTS NUTRITION	
Course Objectives:		
<ol style="list-style-type: none"> 1. To provide students with detailed knowledge of the metabolism of nutrients and of nutritional requirements in humans 2. To promote understanding of current theories of the relationships between diet and performance in sport, and between diet, exercise and health. 3. To make students aware of the practical issues involved in setting nutritional goals and translating these into eating strategies 		
Nature of Paper: AECC		
Minimum Passing Marks/Credits: 40% Marks Theory 50% Marks Practical		
L: 3 T: 0 P:(In Hours/Week)- Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
UNIT-I	Definition components of specific fitness and health status. Energy input & output, diet & Exercise .Nutrition exercise, physical fitness & health inter-relationship.	10
UNIT-II	Review of different energy systems for endurance and power activity shifts in Carbohydrate and fat metabolism. Mobilization of fat stores during exercise.	11
UNIT -III	Nutrition in sports: sports specific requirements. Diet manipulation , pre-game & Post game meal. Life style and dietary management of stress.	12
UNIT -IV	Significance of Physical fitness, nutrition and prevention of weight control, obesity, CV disorder and diabetes.	12
Reference / Text Books:		
<ul style="list-style-type: none"> • Advanced Sports Nutrition, Book by Dan Benardot. • Plant-Based Sports Nutrition: Expert Fueling Strategies for Training, Recovery, and Performance by Book by D. Enette Larson-Meyer and Matt Ruscigno. • ISE Williams' Nutrition for Health, Fitness and Sport by Book by Eric S. Rawson, J. David Branch, and Tammy J. Stephenson. • Dietetics Book by B Srilakshmi. 		

Evaluation/Assessment Methodology	
	Max. Marks-50
1) Class tasks/ Sessional Examination	05
2) Presentations /Seminar	05
3) Assignments	05
4) Research Project Report Seminar On Research Project Report	
5) ESE	35
Total:	50
Prerequisites for the course:	
1. To develop knowledge about nutritional requirements in humans	
2. To understand relationships between diet and performance in sports.	
Course Learning Outcomes:	
CO1 The links between human nutrition and metabolism during exercise.	
CO2 The links between nutrition and performance in sport and exercise.	
CO3 Dietary practices adopted by athletes in various sports and at different levels of competition.	
CO4 The principles that govern the translation of nutritional goals into dietary strategies.	
CO5 The links between physical activity, nutrition, and health.	

**IIMTU-NEP IMPLEMENTATION
Year-III / Semester-VI**

Programme: B.Sc.(Home Science- Clinical Nutrition & Dietetics) Class: 3RD YEAR		Year: III Semester: VI
Credits Theory: 2 Practical:0	Subject-HUMAN RIGHTS AND WELFARE	
Course Code: NECC-364N	Title: HUMAN RIGHTS AND WELFARE	
Course Objectives: 1. Enhancement of legal Acumen with the objective of bringing social change 2. Inculcate critical thinking to carry out investigation objectively without being biased with conceived notions 3. Continue to acquire relevant knowledge and skills appropriate to professional activities and demonstrate highest standard of ethical issues. 4. Imbibe effective communication skills and good oral and writing.		
Nature of Paper: SEC		
Minimum Passing Marks/Credits: 40% Marks Theory 50% Marks Practical		
L: 2 T: 0 P:(In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Human Rights- <ul style="list-style-type: none"> • Definition of Human Rights • Basic Concepts of Human Rights • Nature of Human Rights • Different Generations of Human Rights • Concept and classification of Human Rights. 	8
II	International Enforcement of Human Rights- <ul style="list-style-type: none"> • Human Rights Committee • Committee on Economic and Social Rights(CESR) • Committee on Elimination of All Forms of Discrimination against Women (CEDAW) 	8
III	Societal Problems of Human Rights in India- <ul style="list-style-type: none"> • Core Problems-Poverty, Illiteracy, Unemployment. • Domestic Violence • Custodial Violence 	8
IV	Human Rights Movements and Criminal Justice System in India- <ul style="list-style-type: none"> • Crimes against Women and Children • Legal Aid 	6

	<ul style="list-style-type: none"> Human Rights of the accused 	
Reference / Text Books: <ul style="list-style-type: none"> Iston, Phillip, ed., The United Nations and Human Rights: A Critical Appraisal (Oxford: Clarendon Press, 1992) The United Nations and Human Rights (London: Clarendon Press, 1995). Ankumah, Evelyn A., The African Commission on Human and People's Rights: Practice and Procedures (The Hague: Martinus Nijhoff, 1996). An-Na'zm, A. and Francis Deng, ed., Human Rights in Africa: Cross Cultural Perspectives (Washington: Brooking Institution, 1990). Banton, Michael, International Action against Racial Discrimination (Oxford: Clarendon Press, 1996). Bassiouni, M. Cherif, Crimes against Humanity (Dordrecht: Martinus Nijhoff, 1987). Bloed, A. and others, Monitoring Human Rights in Europe (Dordrecht: Martinus Nijhoff, 1993). 		
Evaluation/Assessment Methodology		
		Max. Marks-50
1) Class tasks/ Sessional Examination		10
2) Presentations /Seminar		5
3) Assignments		5
4) Research Project Report Seminar On Research Project Report		
5) ESE		35
Total:		50
Prerequisites for the course: <ol style="list-style-type: none"> Basic knowledge about Human Rights. Laws related to Human Rights. 		
Course Learning Outcomes: <p>CO1 Understanding the law and applying them in practical field.</p> <p>CO2. Inculcate the spirit of providing legal aid to citizens.</p> <p>CO3. Why knowledge of a wide range of legal matters and applications of such knowledge in other domains.</p>		

**IIMTU-NEP IMPLEMENTATION
Year –III / Semester-VI**

Programme: B.Sc.(Home Science- Clinical Nutrition & Dietetics) Class: 3RD year		Year: III Semester: VI
Credits Theory :3 Practical: 0	Subject: HUMAN VALUES AND PROFESSIONAL ETHICS.	
Course Code: UVE-601	Title: HUMAN VALUES AND PROFESSIONAL ETHICS.	
Course Objectives:		
<ol style="list-style-type: none"> 1. To reinstate the rich cultural legacy and human values of which we are the custodians. 2. To focus on professional ethics which are broader indicators of desirable actions vis-à-vis undesirable actions. 3. To lay down broader guidelines of values and ethics for internal and external stakeholders. 4. To suggest operational guidelines for value-based and ethical practices in the higher educational institutions leading to implementation and monitoring. 5. To indicate the outcomes of creating a value-based and ethical culture in HEIs. 6. To suggest indicative reinforcement programmes for nurturing human values and ethics in HEIs. 		
Nature of Paper: AECC		
Minimum Passing Marks/Credits: 40% Marks Theory 50% Marks Practical		
L: 3 T: 0 P:(In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Need, Basic Guidelines, Content and Process for Value Education Understanding the need, basic guidelines, content and process for Value Education, Self-Exploration–what is it? - its content and process; ‘Natural Acceptance’ and Experiential Validation- as the mechanism for self exploration, Continuous Happiness and Prosperity- A look at basic Human Aspirations, Right understanding, Relationship and Physical Facilities- the basic requirements for fulfillment of aspirations of every human being with their correct priority, Understanding Happiness and Prosperity correctly- A critical appraisal of the current scenario, Method to fulfill the above human aspirations: understanding and living in harmony at various levels.	12
II	Understanding Harmony in the Human Being - Harmony in Myself Understanding human being as a co-existence of the sentient ‘I’ and the material ‘Body’, Understanding the needs of Self (‘I’) and ‘Body’ - Sukh and Suvidha, Understanding the Body as an instrument of ‘I’ (I being the doer, seer and enjoyer), Understanding the characteristics and activities	12

	of 'I' and harmony in 'I', Understanding the harmony of I with the Body: Sanyam and Swasthya; correct appraisal of Physical needs, meaning of Prosperity in detail, Programs.	
III	<p>Understanding Harmony in the Family and Society- Harmony in Human-Human Relationship</p> <p>Understanding harmony in the Family- the basic unit of human interaction , Understanding values in human-human relationship; meaning of <i>Nyaya</i> and program for its fulfillment to ensure <i>Ubhay-tripti</i>; Trust (<i>Vishwas</i>) and Respect (<i>Samman</i>) as the foundational values of relationship, Understanding the meaning of <i>Vishwas</i>; Difference between intention and competence, Understanding the meaning of <i>Samman</i>, Difference between respect and differentiation; the other salient values in relationship, Understanding the harmony in the society (society being an extension of family): <i>Samadhan</i>, <i>Samridhi</i>, <i>Abhay</i>, <i>Sah-astitva</i> as comprehensive Human Goals, Visualizing a universal harmonious order in society- Undivided Society (<i>Akhand Samaj</i>), Universal Order (<i>SarvabhaumVyawastha</i>)- from family to world family!.</p>	12
IV	<p>Understanding Harmony in the Nature and Existence - Whole existence as Co-existence</p> <p>Understanding the harmony in the Nature, Interconnectedness and mutual fulfillment among the four orders of nature- recyclability and self-regulation in nature, Understanding Existence as Co-existence (<i>Sah-astitva</i>) of mutually interacting units in all-pervasive space, Holistic perception of harmony at all levels of existence.</p>	12
V	<p>Implications of the above Holistic Understanding of Harmony on Professional Ethics</p> <p>Natural acceptance of human values, Definitiveness of Ethical Human Conduct, Basis for Humanistic Education, Humanistic Constitution and Humanistic Universal Order, Competence in Professional Ethics: a) Ability to utilize the professional competence for augmenting universal human order, b) Ability to identify the scope and characteristics of people-friendly and eco-friendly production systems, technologies and management models, Case studies of typical holistic technologies, management models and production systems, Strategy for transition from the present state to Universal Human Order: a) At the level of individual: as socially and ecologically responsible engineers, technologists and managers, b) At the level of society: as mutually enriching institutions and organizations.</p>	12

Reference / Text Books:

1. R R Gaur, R Sangal, G P Bagaria, 2009, A Foundation Course in Human Values and Professional Ethics.

If the course is available as Generic Elective then the students of following departments may opt it. ---

Evaluation/Assessment Methodology	
	Max. Marks-50
1) Class tasks/ Sessional Examination	05
2) Presentations /Seminar	05
3) Assignments	05
4) Research Project Report Seminar On Research Project Report	
5) ESE	35
Total:	50
Prerequisites for the course:	
1. General idea about time and material management.	
Course Learning Outcomes:	
On completion of this course, the students will be able to understand the following course objectives which are beautifully designed:	
1. The learning process for holistic development	
2. Impeccable governance	
3. Effective institutional management	
4. Well laid system of rewards and chastisement	
5. Institutional climate where 'rights' enjoy and 'wrongs' are discouraged.	