

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 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 allthe 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 EducationInstitutions.



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 2^{nd} year due to failure of students or students leaving the University.

8. ELIGIBILITY FOR ADMISSION

1	Bachelor of Hotel Management &	4.0 years	Passed 12 th / Intermediate or Equivalent
	Catering Technology		examination.

Following prescriptions shall govern eligibility for the program:

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

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



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	25%		75%	30%	40%
	Components					
4	Design/ Semester Project	25%		75%	50%	50%
5	Student Discipline	100%				50%
6	Research Project (Major &	25%		75%	50%	50%
	Minor) and Viva Voce					

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

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.

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

Table 4(a): Weightage for theory Assessment.

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 Internal Assessment -- 40%

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



S. No.		Assessment Theory, DE, NE courses	Weightage Theory, DE, NE courses	Duration
1		First Internal Assessment/ Sessional Exam-I (Inc: Viva-voice / Attendance)	10%	Based onCredit
2	IA	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 onCredit

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

"DEC"

Hotel management course shall have two components of assessment namely,

- a. Internal Assessment Marks "IA": This assessment will be carried out throughout the semester asper 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.

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	0	Above 90%	9-10	Ordinary
2	E	80-90%	8-<9	Excellent
3	A+	70-79.99%	7-<8	Very Good
4	А	60-69.99%	6-<7	First
5	В	55-59.99%	5.5-<6	Good
6	С	50-54.99%	5-<5.5	Pass
7	D	Below 50%	<5	Not Success

- **a.** 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.
- **b.** 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 asper the Academic Schedule.
- b. External Assessment Examination Marks "EA": This assessment will be carried out at the end of theSemester 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 wh~ 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	broad Guidelines	Weightage
	scheme		
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,	60%
		Results and Conclusion	

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



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

16. INTERNSHIP – RESEARCH / INDUSTRIAL INTERNSHIP

• NOTE:

- **a.** Minimum 15 weeks working days i.e. 90 days is required to pursue training in the hotel to be awarded with requisite credits
- **b.** One week is equivalent to 1 credit.
- c. 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 COURCES/ AUDIT COURCES

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

- 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 (StudentWelfare).

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 interdisciplinary, 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 eliminatesnegative 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.

Letter	Range
Grade	
A+	TM>M+1.75SD
А	$M+1.25 \text{ SD} \leq TM < M+1.75 \text{ SD}$
B+	$M+0.75 \text{ SD} \leq TM < M+1.25 \text{SD}$
В	$M+0.25 \text{ SD} \le TM \le M+0.75 \text{ SD}$
C+	$M-0.25 \text{ SD} \le TM \le M-0.25 \text{ SD}$
С	$M-0.75 \text{ SD} \le TM \le M-0.25 \text{ SD}$
D+	$M-1.25 \text{ SD} \le TM \le M-0.75 \text{ SD}$
D	$M-1.75 \text{ SD} \le TM \le M-1.25 \text{ SD}$
E+	$M-2.0 \text{ SD} \le TM \le M-1.75 \text{ SD}$
Е	$M-2.25 \text{ SD} \le TM \le M-2.0 \text{ SD}$
F	M-2.25 SD > TM
	Carry Over (Summer / Winter) due to Attendance deficiency(between 40% and 75%)
CO	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 theentire semester. Clause 12.3

Table: Grading system

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 followingbasis:

• 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 asexternal 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 beused, 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 lettergrade.
- 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, atmost 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 Ci of course "i "and the grade points Pi earned for that course taken over all courses "i" registered and successfully completed by the student to the sum of Ci 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 gradeCO, 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 ineach 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 thefollowing 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 \ge 8.0: First Class with distinction

 $6.5 \le CGPA < 8.0$: First Class $5.0 \le CGPA < 6.5$: 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 transferpart 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 theUniversity.

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 Program: Bache Duration: 4 year Attached guid	lor of	Hotel Ma nnual/Sen	nagement & nester : Sem	Catering Tech				Credit range (suggested I CBCS Com	by
		Sem.	Core Course/ Foundati on Course Th (6 cr) or	Ability Enhanceme nt Compulsor y Course (AECC)	Skill Enhanceme nt Course (SEC)	Disciplin e Specific Elective (DSE)	Generic Elective (GE) (From other Faculty)	Research Project (RP)	Prerequisi te
Course Names as per UGC	Cr	Sampl e	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 / Internshi p Survey (4Cr.)	
Course Names as per Higher Education (HE) Decided Credits for implementatio n			MAJOR- 1 4/5/6 Cr. 6 Cr.	Vocational 3 Cr. 3 Cr.	2 Cr. 2 Cr.	MAJOR- 2 4/5/6 Cr. 6 Cr.	MAJOR-3 4/5/6 Cr. 4/6 Cr.	4 Cr. 4 Cr.	
Certificate in Hotel Management(46)		Ι	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 (Mandator y)		



	-				-	Transienting too	caning System, Hannin	in the second se	ection 21 & 120
	46		C3 (Th. 2 Cr. + P 1						
	-10		Cr)						
		II	sss (Th. 4 Cr. + P	AECC-2 3 cr	SEC-2 (Th 2 cr)	DSE-2 (Th. 2			
			2Cr.)	5 61	(111 2 01)	Cr. + P 1			
			C5 (Th. 4			Cr)			
			Cr. + P 1						
			Cr.)						
			C6 (Th. 2 Cr. + P 1						
			Cr Cr Cr Cr Cr Cr Cr Cr						
			C7 (Th.						
			3)						
Provision to ch	ange					DCD2	ſ	r	
Diploma in Hotel		III	C8 (Th. 4 Cr. + P	AECC-3 3 cr	SEC-3 3cr	DSE3 2 cr			
Management(2Cr.)	5 01	501	2 01			
92)			C9 (Th. 4						
,			Cr. + P 1						
			Cr.)						
			C10(Th. 2 Cr. + P						
			1 Cr						
			C11 (Th.						
			2 Cr. + P						
			1 Cr)						1.5
		IV	Industrial Training						15 cr
Provision to ch	ange	the Core		in Subject)					
B.Sc (Hotel	40	V	C12 (Th.	AECC-	SEC-4	DSE-4(2	GE 3	RP1	
Management)			4 Cr. + P	4(Th.3 Cr)	(Th.2 Cr)	Cr)	(Optional)	(NC	
UG-(132)			2Cr.)					audit)	
			C13 (Th.						
			4 Cr. + P 1Cr.)						
			C14 (Th.						
			2 Cr. + P						
			1Cr.)						
			C15 (Th. $2 Cr + P$						
			2 Cr. + P 1Cr.)						
		VI	C16 (Th.	AECC-	SEC-5(Th.2			GE-	
			4 Cr. + P	5(Th.3 Cr)	Cr)			1(Th.2C	
			2Cr.)					r)	
			C17 (Th. 4 Cr. + P						
			4 CI. + P 1Cr.)						
			C18 (Th.						
	1		2 Cr. + P						
1							1	1	
			1Cr.)						
			C19 (Th.						
			C19 (Th. 2 Cr. + P 1Cr.)						
Provision to ch			C19 (Th. 2 Cr. + P 1Cr.) Papers (Ma	in Subject)					
Provision to ch Bachelor of Hotel	ange 52	the Core VII	C19 (Th. 2 Cr. + P 1Cr.)	in Subject)	SEC-6(Th.2 Cr)	DSE- 5(2 Cr)	GE 4 (Mandator	RP1 (2 Credit)	



					Transforming Lon	cation System, Transfo	ming cives a	oction 21 & 12B
Management and Catering technology UG -R (184)		2Cr.) C21 (Th. 4 Cr. + P 1Cr.) C22 (Th. 2 Cr. + P				y)		
		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 (Mandator y)		
	Total Credit s	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 /	25
	Presentation on Report	NC
NECC-112/122/232/352/362/472/482	Universities Social	25
	Responsibilities-Community	NC
	Outreach	
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 Managemen SEMESTI		ology						
S. NO.	COURSE CATEGORY	COURSE TITLE	COURSE CODE	CONTACT HOURS			E	VALUA SCHE	CREDITS	
NU.			CODE	L	Т	Р	IA	EA	TOTAL	
		(THEOR	<u>(Y)</u>		-		_	_		
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		LARDER-I	NBHM-114 A							
5	DSE-1	F&B SERVICE-I	NBHM-114 B	2	0	0	15	35	50	2
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



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



		Bachelor of Hotel Mar SE	nagement & Catring T MESTER II	echnolog	y					
S. NO.	COURSE CATEGORY	COURSE TITLE	COURSE CODE	CONT	АСТ Н	OURS		EVALUA SCHE	CREDITS	
NO.				L	Т	Р	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		LARDER-II	NBHM-125A							
6	DSE-2	F&B SERVICE-II	NBHM-125B	2	0	0	15	35	50	2
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		LARDER LAB-II	NBHM-125A							
18	DSE -2 LAB	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 & Catring Technology SEMESTER III/IV									
S. NO.									CREDITS	
1	CORE INDUSTRIAL TRAINING	INDUSTRIAL TRAINING & VIVA	NBHM-231 (T)/ NBHM-241 (T)	0	0	0	150	225	375	15



		Bachelor of Hotel Mar SEM	agement & Catring T ESTER III/ IV	echnolo	ogy					
S. NO.	COURSE CATEGORY	COURSE TITLE	COURSE CODE	CONTACT HOURS			E	VALUA SCHE		CREDITS
NU.				L	Т	Р	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		0	0	15	35	50	2
6		HYGIENE AND SANITATION	NBHM-235B/245B	2						
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 Manage SEME	ment & Catring T STER V	echno	logy					
S.	COURSE CATEGORY	COURSE TITLE	COURSE	CONTACT HOURS			EVALUATION SCHEME			CREDITS
NO.			CODE	L	Т	Р	IA	EA	TOTAL	
		(TH	EORY)							
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		BAR MANAGEMENT	NBHM-355A							
6	DSE-4	Introduction to Tourism and Travel Management	NBHM-355B	2	0	0	15	35	50	2
7	SEC-4	EVENT MANAGEMENT	SEC-351A	2	0	0	15	35	50	2
8	SEC-4	FACILITY PLANNING	SEC-351B	2	0	0	15	33	30	Z
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 Manag SEME	ement & Catring STER VI	Techn	ology					
S.	COURSE CATEGORY	COURSE TITLE	COURSE CODE	CONTACT HOURS]	EVALU. SCHI	ATION EME	CREDITS
NO.			CODE	L	Т	Р	IA	EA	TOTAL	
		(TH	EORY)							
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 HOTEL ACCOUNTANCY	NBHM-365A NBHM-365B	2	0	0	15	35	50	2
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 & Catring Technology SEMESTER VII										
S.	COURSE CATEGORY	COURSE TITLE	COURSE	CONTACT HOURS			F	EVALUA SCHE	ATION EME	CREDITS	
NO.			CODE	L	Т	Р	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	0 15	35	50	2	
6	D2E-3	BAKERY SCIENCE	NBHM-475B		0	0	15	55		Z	
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	CONTACT HOURS			EVALUATION SCHEME			CREDITS	
NU.			CODE	L	Т	Р	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	DSE-0	TOURISM & HOTEL ECONOMICS	NBHM-485B	2	0	0	15	35	50	Z	
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 distributionCollege/School: School of Hotel Management Catering & TourismCredit range: 160-190Program:Bachelor of Hotel Management & Catering Technology(suggested byDuration:4 years Annual/Semester : SemesterCBCS Committee)

Attached guidelines to be followed:

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

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

Format-1



	46	II	1 Cr.) C3 (Th. 2 Cr. + P 1 Cr) 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 chang	ge the sti	ream	C, (111, 5)		1	<u> </u>	1		
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) C11 (Th. 2 Cr. + P 1 Cr) Industrial	AECC-3 3 cr	SEC-3 3cr	DSE-3 2 cr		15 CR	
			Training						
Provision to change						1	1		
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)	



			-	Water Construction of the	and the second sec	out of the			
		VI	$\begin{array}{c} Cr. + P \\ 1Cr.) \\ C14 (Th. 2 \\ Cr. + P \\ 1Cr.) \\ C15 (Th. 2 \\ Cr. + P \\ 1Cr.) \\ C16 (Th. 4 \\ Cr. + P \\ 2Cr.) \\ C17 (Th. 4 \\ Cr. + P \\ 1Cr.) \\ C18 (Th. 2 \\ Cr. + P \\ 1Cr.) \\ C19 (Th. 2 \\ Cr. + P \end{array}$	AECC-5(Th.3 Cr)	SEC-5(Th.2 Cr)			GE- 1(Th.2Cr)	
			1Cr.)						
Provision to change	ge the Co	ore 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)	



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





IIMTU-NEP Implementation: Exit Points

Programme	Year	Semester (15	Paper	Credit	Periods per	Periods (Hours)	Paper Title	Unit (Periods per semester)	Prerequisite	Elective (For
		weeks)			Week	per Semester				other faculty)
			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		
JRSE	YEAR		v) SEC-1 (Th.2 Cr + P1Cr)	3	4	48	FUNDAMENTALS OF COMPUTERS	4		
CERTIFICATE COURSES	FIRST		vi) DSE-1 (Th.2 Cr+ P1 Cr)	3	4	48	Larder-1/F&B service-1/Fundamentals of Front Office	4		
LIFIC		R -I	vii) GE-1(Mandatory)							
ER		TE	Sports, Spiritual	NC	1	15	NC			
C		SEMESTER	Research project/ Industry Training/ Internship Survey							

Format-2



	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	
LEI LEI	Sports, Spiritual	NC	1	15	NC		
SEMESTER	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)
		SEMESTER - III	Industrial Training	22						
DIPLOMA COURSE (92 Credits)	SECOND YEAR	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 Research project/ Industry Training/ Internship Survey	6 5 3 3 3 2	8 6 4 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		



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.

engage in independent and lifelong learning in the broadest context of technological change.

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.

PO3: Recognise the need for lifelong learning, and have the preparation and ability to PSO3: Demonstrate an ability to manage the professional preparation, presentation, and service of quality food.

PO4: Use research-based knowledge and research methods including design of 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	Paper	Credit	Periods	Periods	Paper Title	Unit	Prerequisite	Elective
		(15			per	(Hours)		(Periods per		(For other
		weeks)			Week	per Semester		semester)		faculty)
			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		
Credits)			C14(Th.2+P1)	3	5	60	FRONT OFFICE-II	4		
l (132 C			C15(Th.2+P1)	3	5	60	ACCOMMODATION OPERATION-II	4		
DEGREE	THIRD YEAR	TER -V	ii) SEC-4(Th.2)	2	2	24	EVENT MANAGEMENT/	3		
JATE	HIRD	SEMESTER	iii) DSE-4(Th-2)	2	2	24	FACILITY PLANNING	4		
UNDER GRADUATE DEGREE (132	L	N	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						
	i) C16 (Th. 4 Cr. + P 2Cr.)	6	8	96	Food Production-	4	
	C17 (Th.4Cr + P1 Cr)				IV		
	C18(Th-2Cr+P1Cr)	5	6	72		4	
		3	4	48	Food & Beverage-	4	
	C19(Th-2Cr+P1 Cr)				IV		
		3	4	48	Front Office-V	4	
	ii) SEC-5(Th.2 Cr)						
		2	2	24	Accomodation		
					operation-V	4	
					_		
	iii) AECC-5(Th.3Cr)				Human Resource		
		3	3	36	Management/Hotel	4	
	GE-1				Accountancy		
					Hotel Law		
	i) C12 (Th. 4 Cr. + P 2Cr.)						
IV -							
	*Decemb maint						
H	*Research project/						
E	Industry Training/						
SEMESTER	Internship Survey						
SI							

*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.

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

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	Paper	Credit	Periods	Periods	Paper Title	Unit	Prerequisite	Elective (For other
		(15			per	(Hours)		(Periods		faculty)
		weeks)			Week	per		per		
						Semester		semester)		
			i) C20	6	8	96	Food Production-IV	4		
TE			((Th.4Cr+P2Cr)	5	6	72	Food & beverage	4		
	AR	ΠΛ	C21 (Th.4Cr+P1 Cr)	3	4	48	Service-IV	4		
DC (R	YE,	~	C22 (Th.2 Cr+P 1				Front Office-IV			
DER GRADU DEGREE (R) (184 Credits)		SEMESTER	Cr)	3	4	48		4		
GR GR 4 Cr	ELX	LSE					Accommodation			
18 [,]	FOURTH	M	C23 (Th.2 Cr+ P 1				Operations-IV			
UNDER DEC (18	Ð	SE	Cr)	2	2	24		4		
5				2	2	24		4		
							Research Methodology			



	ii) SEC-6 (Th.2 Cr) iii) DSE-5 (Th.2 Cr)				Indian Regional cuisine/Bakery Science		
	*Research project/	2	4	48	Research Project		
	Industry Training/ Internship Survey						
	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	3	4	48	MANAGEMENT INFORMATION	4	
R - VIII	Cr)	2	2	24	SYSTEM ACCOMMODATION	4	
SEMESTER	SEC-7(Th.2Cr)	2	2	24	MANAGEMENT Cyber Security	4	
SEM	DSE-6 (Th.2 Cr)	3	3	36	Financial		
	AECC-6 (Th.3 Cr)				Management/Tourism & Hotel Economics Entrepreneurship Development		
	*Research project/ Industry Training/ Internship Survey						



Programme Outcome:

and a core area specialization to the solution of complex hotel management skills appropriate for hospitality industry. problems.

local, regional, national, international level and environmental contexts, and skills appropriate for hospitality. demonstrate the knowledge of need for sustainable development.

ability to engage in independent and lifelong learning in the broadest context and service of quality food. of technological change.

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:

PO1: Apply the in-depth knowledge of hotel, hospitality and tourism industry, **PSO1:** Understand and demonstrate the core technical, analytical, and conceptual

PO2: Understand the impact of the hotel, hospitality and tourism in society at PSO2: Understand and demonstrate the core technical, analytical, and conceptual

PO3: Recognise the need for lifelong learning, and have the preparation and PSO3: Demonstrate an ability to manage the professional preparation, presentation,

PO4: Use research-based knowledge and research methods including design 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.



Foramt-3



Program	me: Certific	cate /	Year: I	
Diploma /	' UG		Semester: I	
Class:		[
Credits		Subject: FUN	NDAMENTALS OF FOOD PRODUCTION	
Theory: 4				
Course C		Title: FUND	AMENTALS OF FOOD PRODUCTION	
NBHM-1				
	bjectives:			
	U	knowledge abo		
			tory & Hierarchy of Kitchen department	
		•	and types of sauces	
-	1	1	on: Vegetable, Stocks & soups	
		-	g agents and thickening agents	
	f Paper: Co			
	n Passing N	larks/Credits	:40% Marks / 2 credit	
L: 4				
T: 0				
``	urs/Week)			
	Hr. = 1 Cr		-1 (Constitution)	
	1	edit(4Hrs./Wee	ek=4Credits)	No. of
Unit	Contents			
				Lectures Allotted
	INTROD	UCTION TO	COOKERY	Allotted
		UCTION TO skills and ex		
	Levels of	skills and ex	xperiences, Attitudes and behaviour in the kitchen,	
	Levels of Personal h	skills and ex nygiene in kitc	xperiences, Attitudes and behaviour in the kitchen, when, Cleaning and up keep of working area, Various	
	Levels of Personal h uniforms	skills and ex ygiene in kitc & protective o	xperiences, Attitudes and behaviour in the kitchen,	
	Levels of Personal h uniforms handling e	skills and ex ygiene in kitc & protective o	xperiences, Attitudes and behaviour in the kitchen, when, Cleaning and up keep of working area, Various clothing, Importance and use of safety procedure in	Allotted
I	Levels of Personal H uniforms handling e CULINA	skills and ex nygiene in kitc & protective o quipment	xperiences, Attitudes and behaviour in the kitchen, chen, Cleaning and up keep of working area, Various clothing, Importance and use of safety procedure in	Allotted
I	Levels of Personal h uniforms handling e CULINA Origin of	skills and ex nygiene in kitc protective o quipment RY HISTORY	xperiences, Attitudes and behaviour in the kitchen, chen, Cleaning and up keep of working area, Various clothing, Importance and use of safety procedure in Y	Allotted
Ι	Levels of Personal h uniforms handling e CULINA Origin of h HIERAR	skills and ex nygiene in kitc protective of equipment RY HISTORY modern cooker CHY OF KIT	xperiences, Attitudes and behaviour in the kitchen, chen, Cleaning and up keep of working area, Various clothing, Importance and use of safety procedure in Y	Allotted
Ι	Levels of Personal H uniforms handling e CULINA Origin of H HIERAR Classical	skills and ex nygiene in kitc protective of equipment RY HISTORY modern cooker CHY OF KIT Brigade, mode	xperiences, Attitudes and behaviour in the kitchen, chen, Cleaning and up keep of working area, Various clothing, Importance and use of safety procedure in Y Y CHEN	Allotted
Ι	Levels of Personal h uniforms handling e CULINA Origin of h HIERAR Classical hotels Ro various ch	skills and ex nygiene in kitc & protective of equipment RY HISTORY modern cooker CHY OF KIT Brigade, mode les and duties aefs, Co-operation	 Attitudes and behaviour in the kitchen, chen, Cleaning and up keep of working area, Various clothing, Importance and use of safety procedure in Y Y CCHEN ern staffing of kitchen personnel in various category s of executive chef, Duties and responsibilities of ion with other departments. 	Allotted
Ι	Levels of Personal H uniforms handling e CULINA Origin of H HIERAR Classical hotels Ro various ch AIMS &	skills and ex nygiene in kitc protective of equipment RY HISTORY modern cooker CHY OF KIT Brigade, mode les and duties objects OF	Attitudes and behaviour in the kitchen, chen, Cleaning and up keep of working area, Various clothing, Importance and use of safety procedure in Y CHEN ern staffing of kitchen personnel in various category s of executive chef, Duties and responsibilities of ion with other departments. F COOKING FOOD	Allotted
Ι	Levels of Personal h uniforms handling e CULINA Origin of h HIERAR Classical hotels Ro various ch AIMS & Aims and	skills and ex nygiene in kitc & protective of equipment RY HISTORY modern cooker CHY OF KIT Brigade, mode oles and duties objectives of	 Attitudes and behaviour in the kitchen, chen, Cleaning and up keep of working area, Various clothing, Importance and use of safety procedure in Y Y CHEN ern staffing of kitchen personnel in various category s of executive chef, Duties and responsibilities of ion with other departments. F COOKING FOOD cooking food, Techniques used in pre-preparation of 	Allotted
Ι	Levels of Personal h uniforms handling e CULINA Origin of h HIERAR Classical hotels Ro various ch AIMS & Aims and food,Tech	skills and ex nygiene in kitc & protective of equipment RY HISTORY modern cooker CHY OF KIT Brigade, mode les and duties efs, Co-operation OBJECTS OF objectives of niques used in	 Attitudes and behaviour in the kitchen, chen, Cleaning and up keep of working area, Various clothing, Importance and use of safety procedure in Y Y YCHEN Ern staffing of kitchen personnel in various category s of executive chef, Duties and responsibilities of ion with other departments. F COOKING FOOD cooking food, Techniques used in pre-preparation of preparation of food 	Allotted
I	Levels of Personal H uniforms handling e CULINA Origin of H HIERAR Classical hotels Ro various ch AIMS & Aims and food,Tech METHO	skills and ex nygiene in kitc & protective of equipment RY HISTORY modern cooker CHY OF KIT Brigade, mode les and duties lefs, Co-operation OBJECTS OF objectives of niques used in DS OF COOK	 Attitudes and behaviour in the kitchen, chen, Cleaning and up keep of working area, Various clothing, Importance and use of safety procedure in Y Y Y Y CHEN Ern staffing of kitchen personnel in various category s of executive chef, Duties and responsibilities of ion with other departments. F COOKING FOOD cooking food, Techniques used in pre-preparation of preparation of food XING FOOD 	Allotted 15
Ι	Levels of Personal h uniforms handling e CULINA Origin of h HIERAR Classical hotels Ro various ch AIMS & Aims and food,Tech METHOI Principles	skills and ex nygiene in kitc & protective of equipment RY HISTORY modern cooker CHY OF KIT Brigade, mode les and duties efs, Co-operation OBJECTS OF objectives of niques used in DS OF COOK of :Grilling, H	 Attitudes and behaviour in the kitchen, chen, Cleaning and up keep of working area, Various clothing, Importance and use of safety procedure in Y Y YCHEN Yern staffing of kitchen personnel in various category s of executive chef, Duties and responsibilities of ion with other departments. F COOKING FOOD cooking food, Techniques used in pre-preparation of preparation of food XING FOOD Roasting ,Frying ,Broiling, Poaching ,Boiling, Baking, 	Allotted
I	Levels of Personal H uniforms handling e CULINA Origin of H HIERAR Classical hotels Ro various ch AIMS & Aims and food,Tech METHOI Principles Care and p	skills and ex nygiene in kitc & protective of equipment RY HISTORY modern cooker CHY OF KIT Brigade, mode les and duties efs, Co-operation OBJECTS OF objectives of niques used in DS OF COOK of :Grilling, H	 Attitudes and behaviour in the kitchen, chen, Cleaning and up keep of working area, Various clothing, Importance and use of safety procedure in Y Y Y Y CHEN Ern staffing of kitchen personnel in various category s of executive chef, Duties and responsibilities of ion with other departments. F COOKING FOOD cooking food, Techniques used in pre-preparation of preparation of food XING FOOD 	Allotted 15
	Levels of Personal H uniforms handling e CULINA Origin of H HIERAR Classical hotels Ro various ch AIMS & C Aims and food,Tech METHOI Principles Care and p SAUCES	skills and ex nygiene in kitc & protective of equipment RY HISTORY modern cooker CHY OF KIT Brigade, mode les and duties lefs, Co-operation OBJECTS OF objectives of niques used in DS OF COOK of :Grilling, Horecautions to b	 Attitudes and behaviour in the kitchen, chen, Cleaning and up keep of working area, Various clothing, Importance and use of safety procedure in Key CCHEN Ern staffing of kitchen personnel in various category s of executive chef, Duties and responsibilities of ion with other departments. F COOKING FOOD cooking food, Techniques used in pre-preparation of preparation of food CING FOOD Roasting ,Frying ,Broiling, Poaching ,Boiling, Baking, be taken, Selection of food for each type of cooking 	Allotted 15
	Levels of Personal h uniforms handling e CULINA Origin of h HIERAR Classical hotels Ro various ch AIMS & Aims and food,Tech METHOI Principles Care and p SAUCES Classificat	skills and ex- nygiene in kitc & protective of equipment RY HISTORY modern cooker CHY OF KIT Brigade, mode les and duties efs, Co-operation OBJECTS OF objectives of niques used in DS OF COOK of :Grilling, Horecautions to b	 Attitudes and behaviour in the kitchen, chen, Cleaning and up keep of working area, Various clothing, Importance and use of safety procedure in Y Y YCHEN Yern staffing of kitchen personnel in various category s of executive chef, Duties and responsibilities of ion with other departments. F COOKING FOOD cooking food, Techniques used in pre-preparation of preparation of food XING FOOD Roasting ,Frying ,Broiling, Poaching ,Boiling, Baking, 	Allotted 15



	BASIC PRINCIPLES OF FOOD PRODUCTION		
	VEGETABLE COOKERY		
	Introduction – classification of vegetables, Cuts of vegetables, Classification		
	of fruits, Uses of fruits & vegetables in cookery		10
III	STOCKS		
111	Definition of stock, Types of stock, Preparation of various stoc	ks ,Recipes of	
	various stocks, Storage of stocks, Uses of stocks, Care and pre-	ecautions to be	
	taken while preparing stocks.		
	SOUPS		
	Classification with examples, Basic recipes of Consommé with 1	0 Garnishes	
	COMMODITIES:		
	Shortenings (Fats & Oils)		
	Role of Shortenings, Varieties of Shortenings, Advantages and	Disadvantages	
IV	of using various ,Shortenings, Fats & Oil – Types, varieties		10
	Raising Agents		
	Classification of Raising Agents, Role of Raising Agents	Actions and	
	Reactions		
	Thickening Agents :Classification of thickening agents,	B. Role of	
	Thickening agents		
	Sugar - Importance of Sugar , Types of Sugar, Cooking of Sugar	r – various	
REFERE	ENCE BOOKS:		
Theory of	f Cookery- K.Arora		
The Art o	of Culinary Preparations		
Modern (Cookery : Thangam E Phillip Vol-1 & Vol-2		
If the cou	rse is available as Generic Elective then the students of following	departments may	y opt it.
	Evaluation/Assessment Methodology		
			ax. Marks
,	asks/ Sessional Examination	15	
,	tations /Seminar	05	
3) Assign		05	
	ch Project Report	0	
	ar On Research Project Report		
5) ESE		75	
	Total:	100	
Prerequis	ites for the course:		
Course I	Learning Outcomes:		
CO1-Stud	dents will be able to demonstrate essential skills and knowledge in	i cookery, includ	ling proper
personal	hygiene practices		
	rpret of the culinary history and the origin of modern cookery; co	mprehend the h	ierarchy of
	ersonnel in various categories of hotels.		
CO3-Rec	ognize the roles and responsibilities of kitchen staff along with t	he importance of	of effective
cooperati	on with other departments		
CO4-Stud	dents will be able to proficiently utilize different cooking metho	ds and classify	the mother
sauces			
CO5-Clas	ssify and utilize vegetables and fruits in cookery, prepare vario	us stocks and d	emonstrate

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.



D	Contificate / Distance	V I		
-	ne: Certificate / Diploma	Year: I		
/UG		Semester: I		
Class:				
Credits	Subject: FUNDAM	ENTALS OF FOOD AND BEVERAGE SERVIO	CE .	
Theory: 4				
Course		NTALS OF FOOD AND BEVERAGE SERVICE		
Code:NBI	1M-			
112				
Course O	•			
	nt will get knowledge abou		- · ·	
1. Introduction and growth of hospitality in India and types of catering, Departmental				
	ributes of a waiter.			
		rious equipment's used in service		
	s F & B Outlets and ancilla			
		with their preparation and services.		
	Paper: Core			
	Passing Marks/Credits: 4	40% Marks / 2 credit		
L: 4 Credit	S			
T: 0				
•	lours/Week)			
•	Hr. = 1 Credit			
Practical-	2 Hrs.=1 Credit (4Hrs./Wee	ek=4Credits)		
Unit	Contents		No. of	
			Lectures	
			Allotted	
Ι	THE HOTEL & CATE	RING INDUSTRY	15	
	Introduction to the H	Hotel Industry and its growth in India. Role of		
	various Catering establis	shments in the travel/tourism industry. Types of		
	F&B operations			
	Classification of caterin	ng: Residential &Non-residential, Commercial,		
	Welfare Catering - Indus	strial/Institutional and Transport catering such as		
	air, road, rail, sea, etc.			
	DEPARTMENTAL OR	GANISATION & STAFFING		
	Organisation structure o	f F&B department of 5 star hotel, Key staff of		
	-	erations, French terms related to F&B staff, Duties		
		B staff, Attributes of a waiter		
		oming of F & B staff, Inter-departmental		
	relationships			
II	F & B SERVICE EQUI	PMENT	10	
	Familiarization & Selecti		-	
		wware, Flatware, Glassware,		
		ed in F&B Service, French terms related to the		
	above	in red berries, rienen termis related to the		
III	FOOD SERVICE ARE	AS (F & B OUTLETS)	10	
111		ood (Quick Service Restaurants), Specialty	10	
1	Conce Shop, Past F	Quick Service Restaurants), specially		



	Destaurante Cefetarie Ceill Deserve Des Vendine Merkinse	D's setter see	
	Restaurants, Cafeteria, Grill Room, Bar, Vending Machines,	Discoineque,	
	Banquets, Kiosks, IRD etc.		
	ANCILLIARY DEPARTMENTS		
	F&B Store, Pantry, Linen room ,Food pick-up area, Kitche	n stewarding	
	(KST)		10
IV	NON-ALCOHOLIC BEVERAGES		10
	Classification (Nourishing, Stimulating and Refreshing bever	ages) Juices,	
	Soft Drinks Mocktails		
	Coffee –Its Origin & Manufacturing , Types of coffee & Brands	5	
	Tea - its Origin & Manufacturing, Types of tea &its Brands		
	Cocoa & Malted Beverages - Their origin & Manufacture		
Reference	e / Text Books:		
1. Food a	& beverage training manual-Sudhir Andrews		
2. Food a	& Beverage Service – Singaravelavan		
3. Food a	& Beverage Service – S N Bagchi		
4. Food a	and beverage service-D.R.Liilicrap		
5. Lexico	on of Hospitality – Deepanshu, Nitin		
	se is available as Generic Elective then the students of following	departments r	nay opt it.
NA			
	Evaluation/Assessment Methodology		
	~		Max. Marks
1) Class ta	asks/ Sessional Examination	15	5
2) Present	ations /Seminar	05	5
3) Assignm	ments	05	5
, 0	ch Project Report	-	
,	r On Research Project Report	-	
5) ESE	5 I	75	5
	Total:	10	0
Prerequisi	tes for the course:		
-	earning Outcomes:		
	l of course the student will learn about:-		
		1	т 1'

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.



Programm	ne: Certificat	te / Year: I		
-	Diploma / UG Semester : I			
Class:				
Credits	S	Subject: FUNDAMENTALS OF ACCOMMODATION OPERAT	IONS	
Theory: 4				
Course Co	ode: 7	Fitle: FUNDAMENTALS OF ACCOMMODATION OPERATIONS		
NBHM-11	3			
Course Ob	ojectives:			
The studen	ts will get kr	nowledge about:-		
-		esponsibility of Housekeeping department and its different sec	ctions and	
-	ation structu			
• -	-	s with their sizes and facilities provided.		
		ng different status of room.		
		election criteria of cleaning equipment's and cleaning agent.		
	Paper: Core			
	Passing Ma	rks/Credits: 40% Marks / 1 credit		
L: 4				
T: 0	(auro /Waalz)			
	lours/Week) Hr. = 1 Cred	1;+		
		dit (4Hrs./Week=4Credits)		
Unit	Contents		No. of	
Omt	Contents		Lectures	
			Allotted	
	Housekeen	ping As A Department:		
	-	e of housekeeping department. Responsibilities of housekeeping		
		and layout of housekeeping department. Interdepartmental co-		
Ι	-	& co-ordination of Housekeeping. Different sections of	08	
	-	ing departments.		
	Organizati	ion Structure Of Housekeeping Department:		
	Small hote	els, Medium hotels, large hotels. Duties & responsibilities of		
	Executive	Housekeeping. Duties & responsibilities of various Housekeeping		
	Staff.			
II	Guest Roo			
	• • •	uest room with sizes. Guest room status report.	05	
		, Service and facilities offered by various hotels.		
III	0	Organization		
	-	of cleaning, Method of organizing cleaning, Frequency of cleaning	~ -	
TX 7		odic and special. Design features that simplify cleaning.	05	
IV	U	equipment:		
		onsiderations & selections, Classification & Types of equipments,	10	
		ey, Vacuum Cleaner etc. Method of use & mechanism for each type,	10	
	Care & mai			
Df	÷	agents: General criteria for selection, Classification.		
Reference	DOOKS:		DOG	



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
	10
	02
	03
	35
Total:	50
- -	Total:

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.



ectures
tted
)
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5
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5
0
8
ontit
opt it.
x. Marks
A. IVIAI'KS



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.



Program	me: Certificate / Dipl	loma	Year: I		
Class:			Semester: I		
Credits		Subject:	Food &Beverage Service- I		
Theory:					
	ode:NBHM-114B	Title: Fo	ood &Beverage Service- I		
Course O	0				
	nts will get knowledg	·			
	s methods of KOT flo	ow system	and order taking		
	s type of Breakfast				
	ayout and toasting pr				
	ervice operations and	l bar oper	ations		
	Paper: DSE				
	n Passing Marks/Cr	edits: 40%	% Marks / 1 credit		
L: 2					
T: 0					
	Hours/Week)				
•	Hr. = 1 Credit				
	2 Hrs.=1 Credit (4H	rs./Week=	=4Credits)		
Unit	Contents				No. of Lectures Allotted
Ι	Simple methods of	of restaura	ant sales, controls - K.O.T.	flow and	moticu
	billing. Computeriz				10
II	Breakfast - Engli	sh, Amer	ican, Continental and Indian	Breakfast	
	(laying & service).	Ice crear	ns/Sundaes! Shakes Different	types and	05
	their service.				
III	Knowledge – Buffe	et, Layout	, Display & Service		
	Banquets, inquiry f	forms, sitt	ing space, seating arrangemen	ts, service	
	formalities, toast pr	ocedures.			05
IV	Room Service –	Centralize	ed and decentralized Room s	service of	
	breakfast, snacks,	lunch,	dinner, Beverages alcoholic	or non-	
	alcoholic, Room Se				10
	Bar layout, operation	on and lice	ensing.		
	e / Text Books:				
	beverage service- Sir	-	an		
	beverage service- Lil				
	rse is available as Ge	neric Elec	tive then the students of follow	ving departn	nents may opt it.
1. NA					
		Evaluati	on/Assessment Methodology		
					Max. Marks
· ·	asks/ Sessional Exam	ination			10
,	ations /Seminar				02
3) Assignt					03
4) Research Project Report 0					0
	r On Research Project				0



	Construction of Construction		ARCONDUCT A POSTANIA
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.



Programn	ne: Certificate / UG	Y Y	ear: I	
Class:			emester: I	
Credits		Subject: FUN	NDAMENTALS OF FRONT OFFICE	OPERATIONS
Theory:2				
	ode:NBHM-114C	Title: FUND	AMENTALS OF FRONT OFFICE O	PERATIONS
Course Ob				
	ts will get knowled	•		
		Iospitality and	Hotel Industry and its Evolution.	
	ication of Hotels.	T : CC 1		
	of rooms, food plan		om rent.	
	Office Organization			
	Ferminologies of fro	ont office.		
	Paper: DSE		antra / 1 anadit	
	Passing Marks/Ci	realts: 40% M	arks / 1 credit	
L: 2 T: 0				
	Iours/Week)			
	Hr. = 1 Credit			
-	2 Hrs.=1 Credit (4H	Irs /Week=4Cre	dits)	
Unit	Contents			No. of Lectures
Cint	contents			Allotted
Ι	INTRODUCTI	ON TO TOU	RISM, HOSPITALITY & HOTEL	
	INDUSTRY			
		importance, Ho	spitality and its origin	05
	Hotels, their evo	-		
II	CLASSIFICAT	ION OF HOT	ELS	
	Size, Star, Locat	ion & clientele,	Ownership ,basis, Independent hotels	
	Management of	contracted ho	otel, Chains, Franchise/Affiliated,	
	Supplementary a			
	Time shares and			10
			N OWNERSHIP	
			ains & condominiums	
	How is it differen		usiness?	
	Classification of			
111	Types of accomr		neir size	05
III	TYPES OF RO			05
IV	Single, Double, T		ATION	
1 V				
	office.		area with a special reference to Front	
		Front office b	ierarchy, Duties and responsibilities,	
	Personality traits		ierateny, Duttes and responsionities,	10
	•	•	n automated, semi automated and	10
	automated), Fund			
	Various Terms re			



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.



Program	nme: Certi	ficate / Diploma /	Year: I	
UG		incute / Dipionia /	Semester : I	
Class:				
Credits:	-02	FUNDAMENTALS	OF COMPUTERS	
Theory:2				
-	Course FUNDAMENTALS OF COMPUTERS			
Code:SI	EC-111			
Course	Objectives	•		
1. Comp	uter compo	onents and classification	n, Generation of Computers.	
2. Conce	ept and user	interface of operating	systems	
3. Basics	s of Office	suite		
4. Basics	s of comput	ter network and applica	tions of internet	
Nature	of Paper: S	SEC		
Minimu	m Passing	Marks/Credits: 40%	/ 1 Credit	
L:02				
T:0				
	Hours/We			
•	1 Hr. = 1 C			
		Credit (4Hrs./Week=4	Credits)	T
Unit	Contents			No. of
				Lectures
				Allotted
I	Componen Computer input/outp	nts of Computer Syste s, Central Processing out Devices, Computer	Computer, Basic Applications of Computer; em, Classification of Computers, Generation of Unit (CPU), Keyboard and Mouse, Other Memory, Concepts of Hardware and Software; nonitor and printer to CPU and checking power	05
II	Operating System; B Using rig Common Application files and	Basics of Popular Opera ht Button of the Mou Icons, Status Bar, U on, Viewing of File, Fo folders, Opening and	I Based Operating System: What is an Operating ting Systems; The User Interface, Using Mouse; use and Moving Icons on the screen, Use of Using Menu and Menu-selection, Running an Iders and Directories, Creating and Renaming of I closing of different Windows; Using help; S Setup; Common utilities	05
III	Understan Closing of handling; document Using Sp and Funct and charts Making Presentation	nding Word Process f documents; Text creat Spell check, langua read Sheet: Basics of ions; Editing of Spread b, Printing of Spread Sho Small Presentation: on; Preparation and	sing: Word Processing Basics; Opening and tion and Manipulation; Formatting of text; Table ge setting and thesaurus; Printing of word E Spreadsheet; Manipulation of cells; Formulas d Sheet, formatting of content, creation of table eet. Basics of presentation software; Creating Presentation of Slides; Slide Show; Taking	10
1	printouts (of presentation / handou		



IV	Introduction to Internet, WWW and Web Browsers: Basic	of Computer	
	networks; LAN, WAN; Concept of Internet; Applications of Intern	et; connecting	
	to internet; What is ISP; Knowing the Internet; Basics of internet	et connectivity	05
	related troubleshooting, World Wide Web; Web Browsing sof	tware, Search	
	Engines; Understanding URL; Domain name; IP Address; Using	e-governance	
	website		
Referen	ce / Text Books:		
Manage	ement Information Systems, Effy Oz.		
The Co	mplete Reference 2000.		
Compu	ter Fundamentals		
Goel, A	nita Pearson		
Compu	ter Fundamentals: Concepts, Systems & Applications		
Sinha, P	P. K/ Sinha, P. 3rd ed BPB		
If the co	urse is available as Generic Elective then the students of following d	epartments may	opt it. :-
NIL			1
	Evaluation/Assessment Methodology		
		Ma	x. Marks
1) Class	tasks/ Sessional Examination	10	
2) Prese	ntations /Seminar	02	
3) Assig	nments	03	
4) Resea	arch Project Report		
Semi	nar On Research Project Report		
5) ESE		35	
	Total:	50	
Prerequi	sites for the course:		
Course	Learning Outcomes:		
CO1-De	emonstrate computer components, their classification, and the evoluti	on of computers	
	scuss with operating systems and their user interfaces.	*	
	evelop proficiency in using office suite software.		
	enerate a basic understanding of computer networks and internet appl	ications.	
CO5-Ap	pply knowledge to effectively utilize computer systems for various ta	SKS.	



Programme:	: Certificate / D	iploma / UG	Year: I	
Class:			Semester : I	
Credits		Subject: ENC	GLISH COMMUNICATION	
Theory:3				
Course Code		Title: ENGLI	SH COMMUNICATION	
Course Obje				
	-		ve communication	
			ation skills in various contexts.	
	age students to		n skills	
-	p good reading			
	e learners impr	ove writing sk	11IS.	
Nature of Pa		Creditar 1007	Manha/15 anadit	
L:3	assing Marks/	realls: 40%	Marks/ 1.5 credit	
L:3 T:0				
P: 0 (In Hou	irs/Week)			
Theory - 1 H	,			
•	Hrs.=1 Credit (4	4Hrs./Week=40	Credits)	
Unit	Contents			No. of Lectures
				Allotted
Ι	Introduction	n to Communi	ication	
	• Natu	re and Process	of Communication	05
	• Leve	ls of Communi	cation	
	• Lang	uage as a tool o	of Communication	
II	Language of	f Communicat	tion	
	• Verb	al and Non-Ve	rbal	
	 Spok 	en and Written		05
	• Perso	onal, Social and	l Business	
			nication (Intra-personal, Inter-	
			izational communication)	
III	Speaking Sl			
		ologue		
	• Dialo	•		0.5
			Methodology & Guidelines)	05
		× • 1	Frequently Asked Questions)	
		c Speaking (De		
IV	U	d Understandi	8	
		ing Compreher		
			Abstract & Summary	05
	-	ohrasing		05
		s Writing		
V	Writing Ski			10
	Notic	es, Agenda , N	linutes of Meeting	10



Transforming Educ	ation System, Transforming Lives Section 21 & 12B
Letter writing (Formal & Informal)	
Email Writing	
Report Writing (Kinds, Structure)	
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 H	Fill
7. English Grammar & composition, Wren & Martin	
If the course is available as Generic Elective then the students of followin	g 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 conte	
CO2- Quote the knowledge and skills in communication for different purp	
CO3- Integrate the spoken communication skills through practice and fee	dback.
CO4- Develop strong reading comprehension abilities.	
CO5- Compose the writing skills for effective written communication.	
CO6- Support a growth mindset for continuous improvement in communi	ication abilities.



Programm	ne: Cer	tificate / Diploma / UG Ye	ear: I		
Class:		Se	emester : I		
Credits:-N	C	Subject: INDUSTRIAL V	ISIT/SEMINAR/PRESEN	FATION ON TH	E
Theory: NO	2	REPORT			
Course Co		Title: INDUSTRIAL VISI	IT/SEMINAR/PRESENTA	TION ON THE	REPORT
NECC-111					
Course Ob	ojectivo	es:			
		a about the actual working o	6		
2. Glimps	e of ac	tual operations & facilities in	n the Hospitality Industry		
Nature of 1	Paper:	NECC			
Minimum	Passin	g Marks/Credits:			
L:02		-			
T:0					
P: 0 (In Ho	ours/W	eek)			
Theory - 1	Hr. = 1	Credit			
Practical- 2	2 Hrs.=	1 Credit (4Hrs./Week=4Cred	lits)		
Unit	Cont	ents			No. of
					Lectures
					Allotted
Ι	Stude	nts have to give a preser	ntation on their observation	ns during their	
		trial visits.		C	
Reference	/ Text	Books: NA			
If the cours	se is av	ailable as Generic Elective th	hen the students of following	departments may	opt it. :-
NIL					
		Evaluation/As	ssessment Methodology		
				M	ax. Marks
1) Class tas	sks/ Se	ssional Examination			
2) Presenta	tions /S	Seminar		25	
3) Assignm	nents				
4) Research	h Proje	et Report			
		search Project Report			
5) ESE					
			Total:	25	
Prerequisit	es for t	he course:			
-		Outcomes:			
1. NA					



Programm	e: Cer	tificate / Diploma / UG Year: I		
Class:		Semester : I		
Credits:-N	C	UNIVERSITY SOCIAL RESPONSIBILITIES -COMM	UNITY OUTRE	ACH
Theory: NC	2			
Course Co		UNIVERSITY SOCIAL RESPONSIBILITIES -COMM	UNITY OUTRE	ACH
NECC-112				
Course Ob	jective	es:		
1. To incu	lcate a	sense of responsibility towards the society.		
2. To deve	elop a s	ense of responsibilities towards community outreach.		
Nature of l	Paper:	NECC		
Minimum	Passin	g Marks/Credits:		
L:02				
T:0				
P: 0 (In Ho				
Theory - 1				
		1 Credit (4Hrs./Week=4Credits)		
Unit	Conte	ents		No. of
				Lectures
				Allotted
Ι		activity is an essential part of the curriculum which beli		
		e taking from the society then it is our moral duty to give	•	
		society. It also develops habit of helping others in the stu-	dents.	
Reference			1	
	e is ava	ailable as Generic Elective then the students of following	departments may	opt 1t. :-
NIL				
		Evaluation/Assessment Methodology		
1) (1) (1)	1.70	· 15 ·	M	ax. Marks
/		ssional Examination	25	
2) Presenta		seminar	25	
3) Assignm		at Damast		
4) Research	•	-		
	UII Ke	search Project Report		
5) ESE		л. 4. 1.	25	
Drong and it	a far 4	Total:	25	
Prerequisite				
Course Lea	arning	Outcomes: NA		



Programme: Ce	ertificate / Diploma / UG Year: I		
Class:	Semester : I		
Credits:-NC	SANSKRIT / SPIRITUAL		
Theory:NC			
Course Code:	SANSKRIT / SPIRITUAL		
MV-111			
Course Objecti	ves:		
1	noral values & the values of "Karma" in Life		
Nature of Pape	r: MV		
Minimum Passi	ng Marks/Credits:		
L:02			
T:0			
P: 0 (In Hours/W			
Theory - $1 \text{ Hr.} =$			
Practical- 2 Hrs.	=1 Credit (4Hrs./Week=4Credits)		
Unit Co	ntents		No. of
			Lectures
			Allotted
	dents are taught the basics of Sanskrit / spiritual teach		
	agwat Gita. The main motive of this course is to develop a	moral values in	
	dents.		
Reference / Tex	t Books:		
NA			
	vailable as Generic Elective then the students of following of	departments may	opt it. :-
NIL			
	Evaluation/Assessment Methodology		
		M	ax. Marks
/	essional Examination		
2) Presentations	/Seminar	25	
3) Assignments			
4) Research Proj	-		
	esearch Project Report		
5) ESE			
	Total:	25	
Prerequisites for			
	g Outcomes: NA		



Programme: Certificate / Diploma / UG		Year: I		
Class:	-	Semester : I		
Credits:-NC	SPORTS			
Theory: NC				
Course	SPORTS			
Code:SPT-				
111				
Course Obje	ectives:			
1. To involv	ve them team spirit.			
	them aware about being physic	ically fit.		
Nature of Pa	aper: NECC			
Minimum P	assing Marks/Credits:			
L:02				
T:0				
P: 0 (In Hou	rs/Week)			
Theory - 1 H	r. = 1 Credit			
Practical-2 H	Irs.=1 Credit (4Hrs./Week=40	Credits)		
Unit	Contents			No. of
				Lectures
				Allotted
Ι	Students are encouraged to pl	ay various games of their choice	whether indoor	
		ess, table tennis, football, basketl	ball etc.	
Reference / '	Fext Books:			
NA				
	is available as Generic Electiv	ve then the students of following	departments may	opt it. :-
NIL				
	Evaluation	n/Assessment Methodology		
			M	ax. Marks
,	s/ Sessional Examination			
2) Presentation			25	
3) Assignment				
	Project Report			
	n Research Project Report			
5) ESE				
	Total: 25			
-	for the course:			
Course Lean	ning Outcomes: NA			



TIVELAIIII	e: Certificate / Diploma / Year: 1		
UG	Semester: 1	\mathbf{I}^{st}	
Class:			
Credits	Subject: FUNDAMENTALS OF	FOOD PRODUCTION LAB	
Practical: 4	0		
Course Co	de: Title:FUNDAMENTALS OF FC	OOD PRODUCTION LAB	
NBHM -1	11P		
Course Ob	jectives:		
The studen	t will get knowledge about :-		
	cation of various kitchen equipment.		
2. Classif	cation and various vegetable cuts.		
3. Prepara	tion of various kind of stock and Identific	cation of cooking ingredients.	
4. Basic c	ooking techniques.		
5. Prepara	tion of Menus.		
6. Bread I	/laking.		
Nature of	Paper: Core		
Minimum	Passing Marks/Credits:40% Marks / 1	Credit	
L: 0			
T: 0			
P: 4 (In H	ours/Week)		
•	Hr. = 1 Credit		
Practical- 2	Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents		No. of Lectures Allotted
Ι	i) Equipments - Identification, Descript	ion, Uses & handling	
	ii) Hygiene - Kitchen etiquettes, Practic	ces & knife handling	01
	iii) Safety and security in kitchen	-	05
II		Brown stock)	
II	i) Stocks - Types of stocks (White and I ii) Fish stock	Brown stock)	
II	i) Stocks - Types of stocks (White and I	Brown stock)	01
II	i) Stocks - Types of stocks (White and Iii) Fish stock		01
	 i) Stocks - Types of stocks (White and I ii) Fish stock SAUCES - Basic mother sauces 		01
	 i) Stocks - Types of stocks (White and I ii) Fish stock SAUCES - Basic mother sauces Béchamel, Espagnole, Veloute, Holland 	daise , Mayonnaise, Tomato	01
	 i) Stocks - Types of stocks (White and I ii) Fish stock SAUCES - Basic mother sauces Béchamel, Espagnole, Veloute, Holland BREAD MAKING 	daise , Mayonnaise, Tomato	01
	 i) Stocks - Types of stocks (White and I ii) Fish stock SAUCES - Basic mother sauces Béchamel, Espagnole, Veloute, Holland BREAD MAKING Demonstration & Preparation of Simple 	daise , Mayonnaise, Tomato e and enriched bread recipes.	
III IV	 i) Stocks - Types of stocks (White and I ii) Fish stock SAUCES - Basic mother sauces Béchamel, Espagnole, Veloute, Holland BREAD MAKING Demonstration & Preparation of Simple Bread Rolls (Various shapes) 	daise , Mayonnaise, Tomato e and enriched bread recipes.	01
III IV Reference Modern Co	 i) Stocks - Types of stocks (White and I ii) Fish stock SAUCES - Basic mother sauces Béchamel, Espagnole, Veloute, Holland BREAD MAKING Demonstration & Preparation of Simple Bread Rolls (Various shapes) MENU PREPARATIONS- 08 Menus / Text Books: okery (Vol-1 & 2), The Art of Culinary P 	daise , Mayonnaise, Tomato e and enriched bread recipes.	01 08
III IV Reference Modern Co	 i) Stocks - Types of stocks (White and I ii) Fish stock SAUCES - Basic mother sauces Béchamel, Espagnole, Veloute, Holland BREAD MAKING Demonstration & Preparation of Simple Bread Rolls (Various shapes) MENU PREPARATIONS- 08 Menus / Text Books: 	daise , Mayonnaise, Tomato e and enriched bread recipes.	01 08
III IV Reference Modern Co	 i) Stocks - Types of stocks (White and I ii) Fish stock SAUCES - Basic mother sauces Béchamel, Espagnole, Veloute, Holland BREAD MAKING Demonstration & Preparation of Simple Bread Rolls (Various shapes) MENU PREPARATIONS- 08 Menus / Text Books: okery (Vol-1 & 2), The Art of Culinary P 	daise , Mayonnaise, Tomato e and enriched bread recipes. Preparations e students of following departme	01 08 nts may opt it.
III IV Reference Modern Co If the cours	 i) Stocks - Types of stocks (White and I ii) Fish stock SAUCES - Basic mother sauces Béchamel, Espagnole, Veloute, Holland BREAD MAKING Demonstration & Preparation of Simple Bread Rolls (Various shapes) MENU PREPARATIONS- 08 Menus / Text Books: okery (Vol-1 & 2), The Art of Culinary P e is available as Generic Elective then the Evaluation/Assessm 	daise , Mayonnaise, Tomato e and enriched bread recipes. Preparations e students of following departme	01 08 nts may opt it. Max. Marks
III IV Reference Modern Co If the cours	 i) Stocks - Types of stocks (White and I ii) Fish stock SAUCES - Basic mother sauces Béchamel, Espagnole, Veloute, Holland BREAD MAKING Demonstration & Preparation of Simple Bread Rolls (Various shapes) MENU PREPARATIONS- 08 Menus / Text Books: okery (Vol-1 & 2), The Art of Culinary P e is available as Generic Elective then the 	daise , Mayonnaise, Tomato e and enriched bread recipes. Preparations e students of following departme	01 08 nts may opt it.
III IV Reference Modern Co If the cours 1) Class tas 2) Presenta	 i) Stocks - Types of stocks (White and I ii) Fish stock SAUCES - Basic mother sauces Béchamel, Espagnole, Veloute, Holland BREAD MAKING Demonstration & Preparation of Simple Bread Rolls (Various shapes) MENU PREPARATIONS- 08 Menus / Text Books: okery (Vol-1 & 2), The Art of Culinary P e is available as Generic Elective then the Evaluation/Assessment ks/ Sessional Examination 	daise , Mayonnaise, Tomato e and enriched bread recipes. Preparations e students of following departme	01 08 nts may opt it. Max. Marks
III IV Reference Modern Co If the cours 1) Class tas 2) Presenta 3) Assignm	 i) Stocks - Types of stocks (White and I ii) Fish stock SAUCES - Basic mother sauces Béchamel, Espagnole, Veloute, Holland BREAD MAKING Demonstration & Preparation of Simple Bread Rolls (Various shapes) MENU PREPARATIONS- 08 Menus / Text Books: okery (Vol-1 & 2), The Art of Culinary P e is available as Generic Elective then the Evaluation/Assessment ks/ Sessional Examination 	daise , Mayonnaise, Tomato e and enriched bread recipes. Preparations e students of following departme	01 08 nts may opt it. Max. Marks 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 accura	ately.
CO4- Apply basic cooking techniques to achieve desired results.	-
CO5- Design and utilize mother sauces in culinary preparations.	

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

	e: Certificate / Diploma / Year: I	
UG	Semester: I	
Class:		
Credits	Subject:FUNDAMENTALS OF FOOD AND BEVERA	GE SERVICE LAB-I
Practical:2		
Course Co NBHM-112		E SERVICE LAB-I
Course Ob	jectives:	
The student	t will get knowledge about :-	
1) Various	equipment used in restaurant service.	
2) Various	cleaning and polishing methods.	
3) Basic se	ervice techniques.	
Nature of l	Paper: Core	
Minimum	Passing Marks/Credits: 40% Marks / 1 Credit	
L:0		
T:0		
P: 2 (In H	,	
	Hr. = 1 Credit	
Practical-2	Hrs.=1 Credit (4Hrs./Week=4Credits)	
Unit	Contents	No. of Lectures Allotted
Ι	Food Service areas – Induction & Profile of the areas	
	Ancillary F&B Service areas – Induction & Profile of the	03
	areas	
	Familiarization of F&B Service equipment	
	Care & Maintenance of F&B Service equipment	
II	Cleaning / polishing of EPNS items by:	
	Plate Powder method, Polivit method, Silver Dip method,	02
	Burnishing Machine	
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	05
	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	
IV	Tea – Preparation & Service	
	Coffee - Preparation & Service	05
	Juices & Soft Drinks - Preparation & Service, Mocktails	
	Juices, Soft drinks, Mineral water, Tonic water	



Corres 9 Matted December 2 December 9 Correst	
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 follow	ing 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&H	B service areas.
CO2- Review with F&B service equipment and learn proper care and m	
CO3- Develop proficiency in cleaning and polishing EPNS (Electroplat	ed Nickel Silver) items using
various methods.	, C
CO4- Develop proficiency in basic technical skills essential for food and	d beverage service.
CO5- Determine comprehensive knowledge and skills in the preparation	e
CO6- Discuss the preparation techniques and service standards for juice	
and tonic water.	, , , , , , , , , , , , , , , , , , , ,



IIMTU-NEP IMPLEMENTATION Year-I / Semester- I

Programm Class:	ne: Certificate / Diploma / UG Year: I Semester : I				
Class: Credits					
Practical:	Subject: FUNDAMENTALS OF ACCOMMODATION OPERATION	Subject: FUNDAMENTALS OF ACCOMMODATION OPERATIONS LAB-I			
Course	Title: FUNDAMENTALS OF ACCOMMODATION OPERATIONS I				
	THE: FUNDAMENTALS OF ACCOMMODATION OPERATIONS I	JAD-I			
Code:					
NBHM- 113P					
Course O	hiastiyos				
	0				
	nt will get knowledge about :-				
· •	t of various rooms.				
	rd supplies and amenities in various rooms. nd maintenance of various surfaces.				
/					
	Paper: Core				
	Passing Marks/Credits: 40% Marks / 1 Credit				
L:0					
T:0					
•	Iours/Week)				
•	Hr. = 1 Credit				
	2 Hrs.=1 Credit (4Hrs./Week=4Credits)				
Unit	Contents	No. of			
		Lectures Allotted			
Ι	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)	10			
	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)				



	Section 27 & 12
Trolley setup	
Familiarizing with different types of Rooms, facilities and s	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 follow	ving 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	t 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.	

CO5- Classify cleanliness and hygiene in guest rooms. CO6- Identify practical troubleshooting skills for common maintenance issues.



Foramt-3

IIMTU-NEP IMPLEMENTATION Year-I / Semester- I

Program Class:	me: Certificate / Diploma / UG Year: I Semester : I	
Credits	Subject:FUNDAMENTALS OF COMPUTER OPERATIONS	LAR-I
Practical:	Subjecti of DAMERITALS OF COMPOTENCIENTIONS	
Course C	ode: Title:FUNDAMENTALS OF COMPUTER OPERATIONS LA	B-I
SEC-111		
	bjectives:	
	nt will get knowledge about :-	
	DOS Commands and customization of display.	
,	tting of text in word processing.	
3) Variou	as elements of Spread Sheet.	
	ng Power point Presentation.	
Nature of	Paper: SEC	
Minimun	Passing Marks/Credits:	
L:0	· · · · · ·	
T:0		
P: (In Hou	urs/Week)	
Theory - 1	Hr. = 1 Credit	
Practical-	2 Hrs.=1 Credit (4Hrs./Week=4Credits)	
Unit	Contents	No. of Lecture Allotted
Ι	Basis DOS commands : Internal and External	Inotice
1	Changing system date and time, Changing display property, Changing mouse	02
	properties,	
II	Word Processing Basics: Opening and closing Documents, Save and Save	
	as, Page Setup, Document Creation, Editing Text, Cut, Copy and Paste, Fo and Size selection, Alignment of Text, Paragraph Indenting, Changing case Draw Table, Changing cell width and height, Alignment of Text in cell, Dele / Insertion of row and column	, 03
III	Elements of Electronic Spread Sheet: Opening of Spread Sheet, Addressin	ισ
	of Cells, Printing of Spread Sheet, Saving Workbooks,	с
	Entering Text, Numbers and Dates, Creating Text, Number and Date Series,	05
	Editing Worksheet Data, Inserting and Deleting Rows, Column, Changing Co	
	Height and Width, Using Formulas, Function, Formatting of content	
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	1 05
	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	v,
	Transition and Slide Timings, Automating a Slide Show	
Reference	e / Text Books: NA	
	se 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:	
Course Learning Outcomes:	
By the end of this course student would be able to:-	
CO1- Use basic DOS commands and customize display settings efficient	ly.
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.	



IIMTU-NEP IMPLEMENTATION Year-I / Semester- I

Programn	ne: Certifi	cate / Diploma	Year: I		
Class:		1	Semester : I		
Credits		Subject: LARDER	LAB-I		
Practical:		J			
Course Co	ode:	Title: LARDER LA	B-I		
NBHM-11					
Course O					
	•	knowledge about :-			
	-	arious hours d oeuvres			
		arious salads			
Nature of					
		Aarks/Credits: 40% N	Marks / 1 Credit		
L:0	0				
T:0					
P: 2 (In Ho	ours/Week)			
Theory - 1					
•		Credit (4Hrs./Week=4C	Credits)		
Unit	Contents	5			No. of
					Lectures
					Allotted
Ι	Preparati	on of various simple ar	nd compound Hors d oeuvro	es:	05
	Simple S	alads - 5 varieties			
II	Compou	nd Salads			10
	Fruit base	ed - 2 varieties			
	Meat bas	ed - 2 varieties			
	Vegetabl	es based - 2 varieties			
	Preparati	on of salad dressings -	3 varieties		
Reference					
If the cours	se is availa	ble as Generic Elective	e then the students of follow	wing departments ma	ay opt it.
NA					_
Evaluation	n/Assessm	ent Methodology			
				Ν	Aax. Marks
1) Class ta	sks/ Sessic	onal Examination		5	
2) Presenta	ations /Sen	ninar		0	
3) Assignn	nents			5	
4) Researc		Report		0	
· ·		rch Project Report		0	
5) ESE		~ 1		15	
			Total:	25	
Prerequisit	es 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

-	ne: Certifi	cate / Diploma	Year: I		
Class:			Semester : I	TAD	
Credits					
Practical:	1			4.D	
Course Co		Title: FOOD & BEV	VERAGE SERVICE–II L	AB	
NBHM-11					
Course O	•				
	•	knowledge about :-			
		ous special dishes			
		ous type of breakfasts			
		nall parties and banque	ets		
Nature of					
	Passing N	Marks/Credits: 40 %	Marks / 1 Credit		
L:0					
T:0					
P: 2 (In Ho					
Theory - 1					
Practical-	2 Hrs.=1 C	Credit (4Hrs./Week=40	Credits)		
Unit	Contents	5			No. of
					Lectures
					Allotted
Ι	Service	and accompaniments	of special dishes smoked	l salmon, caviar,	5
	asparagu	s, grape fruit, artichok	e, melon, cheese, fresh fruits	5.	
Π	Service of	of breakfast English, C	Continental and Indian. (for	Restaurant Room	
	Service)	Service of hot beverag	ges Tea, Coffee & Coco. Par	try and Still room	05
	operation	1		-	
III	Layout a	and service of small te	ea parties and buffets. Layi	ng and service of	05
	banquets		1	C	
Reference					
			e then the students of follow	ving departments ma	av opt it.
NA				0 1	5 1
		Evaluation	n/Assessment Methodology		
					Max. Marks
1) Class ta	sks/ Sessio	onal Examination		5	
2) Presenta				0	
3) Assignm				5	
4) Researc		Report		0	
	-	rch Project Report		Ő	
5) ESE		aen i rojeet report		15	
3) 151			Total:	25	
Prerequisit	tes for the	course:	10141.	20	
Course Le					
	-	urse student would be	able to:-		
•		dishes with precision a			
COI- IIIve	in special	uisites with precision a	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

Program	me: UC	Ì	Year: I		
Class:			Semester: I		
Credits		Subject: FUNDAME	NTALS OF FRONT OFFIC	E OPERATION	NS LAB
Practical:	1	0			
Course C	ode:	Title:FUNDAMENT	ALS OF FRONT OFFICE O	PERATIONS I	LAB
NBHM-1	14CP				
Course O	bjectiv	es:			
The stude	nt will	get knowledge about :-			
1. SOP for		22 2			
		orking of cashier desk.			
3. Workin					
Nature of					
	n Passi	ng Marks/Credits: 50	% Marks / 1 Credit		
L:					
T:	_				
P: (In Hou					
Theory - 1					
		=1 Credit (4Hrs./Week=	4Credits)	I	
Unit	Con	tents			No. of
					Lectures
-					Allotted
Ι		1	ions adjacent to front desk.		10
		cierge, Bell Desk ,Cash			
		aisal of Front Office ec		DC	
			bell desk, Filling up of various	Performa,	
т		coming of guest, Teleph	ione nandling		05
II		play:			05
			gage handling ,Message and m	all handling ,	
D.f	Pagin				
Reference			mas A Dandi		
		Office Management – Ja			
		Management – S.K. Bh		dana dana da da	• • • •
If the cour	rse is av		tive then the students of follow	ing departments	s may opt it.
		Evaluat	ion/Assessment Methodology		
1) (1	alra/ C	ani an al Erra min ati a			Max. Marks
,		essional Examination)5
2) Presentations /Seminar 0					
3) Assignments 05			_		
4) Research Project Report0Seminar On Research Project Report0			_		
Seminar On Research Project Report05) ESE15					
JESE			Total:		. <u>5</u> 25
			I otal:	2	



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

0		ar: I	
Diploma / UG Semester: II			
Class:			
Credits	0	PRODUCTION	
Theory: 4			
Course (RODUCTION	
NBHM-			
	Objective:- lent will get knowledge about:		
	sification of soup and their garni	shes Basic sauces and gravies	
		or food production, their market forms, selection, s	storage and
use.	various commountes required to	i lood production, then market forms, selection, s	storage and
	fundamentals of menu planning	& standard recipes	
	basic culinary skills		
	ding of spices, Different masalas	s used in Indian cookery.	
	of Paper: CORE	Ÿ	
Minimu	m Passing Marks/Credits: 40	% Marks/ 2 credit	
L: 4			
T: 0			
	Hours/Week)		
	1 Hr. = 1 Credit		
-	- 2 Hrs.=1 Credit (4Hrs./Week=	4Credits)	
Unit	Contents		No. of
			Lectures
			Allotted
	SOUPS		
	1	n consommé with menu examples - Broths,	10
		Veloute, Chowder, Bisque etc Garnishes and	10
	accompaniments, Internat SAUCES & GRAVIES	ional soups	
Ι		ce and gravy, Derivatives of mother sauces,	
	Contemporary & Propriet	• •	
	RICE, CEREALS & PULSE	•	
	·	on and identification ,Cooking of rice, cereals and	
	pulses, Varieties of rice an	•	
		IPE FORMULATION:	10
1			
П	Menu Planning: Factors affect Standard Recipes: Definition,	ing menu planning.	
II	Menu Planning: Factors affect	ing menu planning. Format, writing , Costing.	
Π	Menu Planning: Factors affect Standard Recipes: Definition,	ing menu planning. Format, writing , Costing. C ANNING:	
Π	Menu Planning: Factors affect Standard Recipes: Definition, PRINCIPLES OF MENU P	ing menu planning. Format, writing , Costing. C ANNING:	
	Menu Planning: Factors affect Standard Recipes: Definition, PRINCIPLES OF MENU Pl A. Recipe development and BASIC COMMODITIES: i) Milk -Introduction	ing menu planning. Format, writing , Costing. CANNING: conversion	15
ш	Menu Planning: Factors affect Standard Recipes: Definition, PRINCIPLES OF MENU Pl A. Recipe development and BASIC COMMODITIES: i) Milk -Introduction	ing menu planning. Format, writing , Costing. CANNING: conversion teurisation –Homogenisation, Types of Milk –	15



	Transforming Extendet	System, Transforming Lives	Section 27 & 12B
	ii) Cream -Introduction, Processing of Cream, Types of Cream		
	iii) Cheese – Introduction, Processing of Cheese		
	A. Types of Cheese, Classification of Cheese, Curing of Ch	neese, Uses of	
	Cheese	,	
	iv) Butter –Introduction, Processing of Butter, Types of Butter		
	KITCHEN ORGANIZATION AND LAYOUT		
	General layout of the kitchen in various organisations.		
	BASIC INDIAN COOKERY		
	i) CONDIMENTS & SPICES		10
IV	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	ŗ	
	B. Wet masalas, Dry masalas, Composition of different masalas		
	Varieties of masalas available in regional areas, Special masala b		
REFER	RENCE BOOKS:		
	ecommended:-		
	a & K.N. Gupta – Theory of cookery		
	burse is available as Generic Elective then the students of following	departments may	v opt it
	Evaluation/Assessment Methodology	<u></u>	<i>y</i> op <i>i</i> m
		M	lax. Marks
1) Class	tasks/ Sessional Examination	15	
· ·	entations /Seminar	0	
3) Assig		10	
-	arch Project Report	0	
,	nar On Research Project Report	0	
5) ESE	na on Research Hojeet Report	75	
J) LOL	Total:	100	
Droroqui	isites for the course:	100	
	Learning Outcome		
	lassify soups and garnish them appropriately.		
	lentify, select, store, and utilize various commodities used in food p	roduction	
	nalyze menus and create standard recipes.	ouuchon.	
	nderstand kitchen layout in different organizations.		
	reate spices and use different masalas in Indian cookery		
	-		
CO0- Pi	repare basic sauces and gravies.		



IIMTU-NEP IMPLEMENTATION Year : I/ Semester- II

Program	me: Certificate /	Year: I			
Diploma / UG		Semester: II			
Class:					
Credits Subject: FOOD& BEVERAGE SERVICE					
Theory: 4	Theory: 4				
Course Title: FOOD& BEVERAGE SERVICE					
Code:					
NBHM-1	NBHM-122				
Course (Objectives:				
The Stud	ent will get knowledge abo	ut:			
1. Unders	stand various types of restar	urant services.			
	stand type of meal and men				
3. Develo	op knowledge of the restaur	ant control system.			
4. Unders	stand the processing manuf	acturing and service of cigar and cigarettes.			
5. Unders	stand about the sequence of	French Classical menu.			
Nature o	f Paper:				
Minimur	m Passing Marks/Credits:	: 40% Marks / 2 credit			
L: 4					
T: 0					
P: 0 (In H	Iours/Week)				
Theory -	1 Hr. = 1 Credit				
Practical-	- 2 Hrs.=1 Credit (4Hrs./W	veek=4Credits)			
Unit	Contents		No. of		
Unit	,		No. of Lectures		
Unit	,				
Unit	,		Lectures		
Unit	Contents MEALS & MENU PLA Origin of Menu, Objectiv	NNING: es of Menu Planning	Lectures Allotted		
Unit	Contents MEALS & MENU PLA Origin of Menu, Objectiv Types of Menu, Types	NNING: es of Menu Planning of Meals, Early Morning Tea, Breakfast (English,	Lectures Allotted		
	Contents MEALS & MENU PLA Origin of Menu, Objectiv Types of Menu, Types American Continental, In	NNING: es of Menu Planning	Lectures Allotted		
	Contents MEALS & MENU PLA Origin of Menu, Objectiv Types of Menu, Types American Continental, In Supper	NNING: es of Menu Planning of Meals, Early Morning Tea, Breakfast (English,	Lectures Allotted 10		
	Contents MEALS & MENU PLA Origin of Menu, Objectiv Types of Menu, Types American Continental, In Supper CONTROL SYSTEM	NNING: es of Menu Planning of Meals, Early Morning Tea, Breakfast (English, ndian), Brunch, Lunch, Afternoon/High Tea Dinner,	Lectures Allotted		
	Contents MEALS & MENU PLA Origin of Menu, Objective Types of Menu, Types American Continental, In Supper CONTROL SYSTEM KOT/Bill Control System	NNING: es of Menu Planning of Meals, Early Morning Tea, Breakfast (English, ndian), Brunch, Lunch, Afternoon/High Tea Dinner,	Lectures Allotted 10		
I	Contents MEALS & MENU PLA Origin of Menu, Objective Types of Menu, Types American Continental, In Supper CONTROL SYSTEM KOT/Bill Control System Triplicate Checking System	NNING: es of Menu Planning of Meals, Early Morning Tea, Breakfast (English, ndian), Brunch, Lunch, Afternoon/High Tea Dinner, (Manual) em, Duplicate Checking System, Single Order Sheet,	Lectures Allotted 10		
	Contents MEALS & MENU PLA Origin of Menu, Objective Types of Menu, Types American Continental, In Supper CONTROL SYSTEM KOT/Bill Control System Triplicate Checking Syste Quick Service Menu & C	NNING: es of Menu Planning of Meals, Early Morning Tea, Breakfast (English, ndian), Brunch, Lunch, Afternoon/High Tea Dinner, (Manual) em, Duplicate Checking System, Single Order Sheet, ustomer Bill	Lectures Allotted 10		
I	Contents MEALS & MENU PLA Origin of Menu, Objective Types of Menu, Types American Continental, In Supper CONTROL SYSTEM KOT/Bill Control System Triplicate Checking Syste Quick Service Menu & C Making bill, Cash handlin	NNING: es of Menu Planning of Meals, Early Morning Tea, Breakfast (English, ndian), Brunch, Lunch, Afternoon/High Tea Dinner, (Manual) em, Duplicate Checking System, Single Order Sheet, ustomer Bill ng equipment	Lectures Allotted 10		
I	Contents MEALS & MENU PLA Origin of Menu, Objective Types of Menu, Types American Continental, In Supper CONTROL SYSTEM KOT/Bill Control System Triplicate Checking Syste Quick Service Menu & C Making bill, Cash handlin Record keeping (Restaura	NNING: es of Menu Planning of Meals, Early Morning Tea, Breakfast (English, ndian), Brunch, Lunch, Afternoon/High Tea Dinner, (Manual) em, Duplicate Checking System, Single Order Sheet, ustomer Bill ng equipment unt Cashier)	Lectures Allotted 10		
I	Contents MEALS & MENU PLA Origin of Menu, Objective Types of Menu, Types American Continental, In Supper CONTROL SYSTEM KOT/Bill Control System Triplicate Checking Syste Quick Service Menu & C Making bill, Cash handlir Record keeping (Restaura COURSES OF FRENCE	NNING: es of Menu Planning of Meals, Early Morning Tea, Breakfast (English, ndian), Brunch, Lunch, Afternoon/High Tea Dinner, (Manual) em, Duplicate Checking System, Single Order Sheet, ustomer Bill ng equipment unt Cashier) H CLASSICAL MENU	Lectures Allotted 10		
I	Contents MEALS & MENU PLA Origin of Menu, Objective Types of Menu, Types American Continental, In Supper CONTROL SYSTEM KOT/Bill Control System Triplicate Checking Syste Quick Service Menu & C Making bill, Cash handlir Record keeping (Restaura COURSES OF FRENCE Sequence, Examples from	NNING: es of Menu Planning of Meals, Early Morning Tea, Breakfast (English, ndian), Brunch, Lunch, Afternoon/High Tea Dinner, (Manual) em, Duplicate Checking System, Single Order Sheet, ustomer Bill ng equipment int Cashier) H CLASSICAL MENU n each course ,Cover of each course	Lectures Allotted 10		
I	Contents MEALS & MENU PLA Origin of Menu, Objective Types of Menu, Types American Continental, In Supper CONTROL SYSTEM KOT/Bill Control System Triplicate Checking Syste Quick Service Menu & C Making bill, Cash handlin Record keeping (Restaura COURSES OF FRENCI Sequence, Examples from Accompaniments, French	NNING: es of Menu Planning of Meals, Early Morning Tea, Breakfast (English, ndian), Brunch, Lunch, Afternoon/High Tea Dinner, (Manual) em, Duplicate Checking System, Single Order Sheet, ustomer Bill ng equipment unt Cashier) H CLASSICAL MENU n each course ,Cover of each course Names of dishes	Lectures Allotted 10 10		
I	Contents MEALS & MENU PLA Origin of Menu, Objective Types of Menu, Types American Continental, In Supper CONTROL SYSTEM KOT/Bill Control System Triplicate Checking Syste Quick Service Menu & C Making bill, Cash handlin Record keeping (Restaura COURSES OF FRENCH Sequence, Examples from Accompaniments, French I PREPARATION FOR	NNING: es of Menu Planning of Meals, Early Morning Tea, Breakfast (English, ndian), Brunch, Lunch, Afternoon/High Tea Dinner, (Manual) em, Duplicate Checking System, Single Order Sheet, ustomer Bill ng equipment ant Cashier) H CLASSICAL MENU n each course ,Cover of each course Names of dishes	Lectures Allotted 10		
I II III	Contents MEALS & MENU PLA Origin of Menu, Objective Types of Menu, Types American Continental, In Supper CONTROL SYSTEM KOT/Bill Control System Triplicate Checking Syste Quick Service Menu & C Making bill, Cash handlir Record keeping (Restaura COURSES OF FRENCE Sequence, Examples from Accompaniments, French I PREPARATION FOR Organising Mise-en-scene	NNING: es of Menu Planning of Meals, Early Morning Tea, Breakfast (English, ndian), Brunch, Lunch, Afternoon/High Tea Dinner, (Manual) em, Duplicate Checking System, Single Order Sheet, ustomer Bill ng equipment ant Cashier) H CLASSICAL MENU n each course ,Cover of each course Names of dishes SERVICE e	Lectures Allotted 10 10		
I	Contents MEALS & MENU PLA Origin of Menu, Objective Types of Menu, Types American Continental, In Supper CONTROL SYSTEM KOT/Bill Control System Triplicate Checking Syste Quick Service Menu & C Making bill, Cash handlin Record keeping (Restaura COURSES OF FRENCI Sequence, Examples from Accompaniments, French I PREPARATION FOR Organising Mise-en-scene Organising Mise en place	NNING: es of Menu Planning of Meals, Early Morning Tea, Breakfast (English, ndian), Brunch, Lunch, Afternoon/High Tea Dinner, (Manual) em, Duplicate Checking System, Single Order Sheet, ustomer Bill ng equipment unt Cashier) H CLASSICAL MENU n each course ,Cover of each course Names of dishes SERVICE	Lectures Allotted 10 10		
I	Contents MEALS & MENU PLA Origin of Menu, Objective Types of Menu, Types American Continental, In Supper CONTROL SYSTEM KOT/Bill Control System Triplicate Checking Syste Quick Service Menu & C Making bill, Cash handlir Record keeping (Restaura COURSES OF FRENCE Sequence, Examples from Accompaniments, French I PREPARATION FOR Organising Mise-en-scene	NNING: es of Menu Planning of Meals, Early Morning Tea, Breakfast (English, ndian), Brunch, Lunch, Afternoon/High Tea Dinner, (Manual) em, Duplicate Checking System, Single Order Sheet, ustomer Bill ng equipment ant Cashier) H CLASSICAL MENU n each course ,Cover of each course Names of dishes SERVICE e	Lectures Allotted 10 10		



		STORES AND A PROPERTY.			
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	y opt it.			
Evaluation/Assessment Methodology					
	Μ	ax. 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

0	me: Certificate / Diploma / UG Year: I					
Class:	Semester: II					
Credits	Subject: ACCOMMODATION OPERATION					
Theory: 4						
Course (Code: Title: ACCOMMODATION OPERATION					
NBHM-	23					
Course (Objectives:					
The stude	ents will get knowledge about:-					
1. The pu	blic area cleaning task.					
2. Handli	ng Keys.					
3. Learn	about inspection of guest room.					
4. Variou	s Supervisory works.					
5. Handli	ng Various types pests control					
Nature of	f Paper: CORE					
Minimu	n Passing Marks/Credits: 40% Marks / 2 credit					
L: 2						
T: 0						
P:0 (In	Hours/Week)					
Theory -	1 Hr. = 1 Credit					
	2 Hrs.=1 Credit (4Hrs./Week=4Credits)					
Unit	Contents	No. of Lectures				
	ROOM LAYOUT AND GUEST SUPPLIES	Allotted				
Ι	Standard rooms, VIP ROOMS, Guest's special requests	08				
	Supervision in Housekeeping: Role of supervisor, Guest room	08				
	inspection , Handling Guest complaints AREA CLEANING	10				
		10				
	Guest rooms					
п	Front-of-the-house Areas ,Back-of-the house Areas					
II	Work routine and associated problems e.g. high traffic areas, Façade					
	cleaning etc. KEYS					
	'I'vnag of kavg ('amputarigad kav aardg Kav aantral					
	Types of keys, Computerised key cards, Key control					
	ROUTINE SYSTEMS AND RECORDS OF HOUSE KEEPING	06				
	ROUTINE SYSTEMS AND RECORDS OF HOUSE KEEPING DEPARTMENT	06				
	ROUTINE SYSTEMS AND RECORDS OF HOUSE KEEPING DEPARTMENT Reporting Staff placement	06				
III	ROUTINE SYSTEMS AND RECORDS OF HOUSE KEEPINGDEPARTMENTReporting Staff placementRoom Occupancy Report, Guest Room Inspection	06				
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.	06				
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	06				
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	06				
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				
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 TYPES OF BEDS AND MATTRESSES					
III IV	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				



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 d	lepartments 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 gues	st rooms.
CO3- Develop competence in various supervisory responsibilities in a hospit	tality setting.
CO4- Build knowledge of effective methods for handling and controlling per	sts.
CO5- Develop proficiency in handling keys securely and responsibly.	
CO6- Demonstrate professionalism and commitment to maintaining high cle	anliness standards.



IIMTU-NEP IMPLEMENTATION Year I/ Semester II



		Loucation System, Handorming Lives	Section 21 & 12B
	alternate energy sources, growing energy needs, case stu	udies.	
IV	Biodiversity and Conservation		
	Levels of biological diversity :genetic, species and ed		
	Biogeography zones of India; Biodiversity patterns and glo	bal biodiversity hot	
	spots		
	• India as a mega-biodiversity nation; Endangered and	endemic species of	
	India		06
	• Threats to biodiversity: habitat loss, poaching of wi		
	conflicts, biological invasions; Conservation of biodi	versity: In-situ and	
	Ex-situ conservation of biodiversity.		
	• Ecosystem and biodiversity services: Ecological, econo aesthetic and Informational value.	omic, social, ethical,	
V	Environmental Pollution		
	Environmental pollution : types, causes, effects and control	ols; Air, water, soil,	
	chemical and noise pollution		
	• Nuclear hazards and human health risks		
	• Solid waste management: Control measures of urban an	d industrial waste	
	Pollution case studies		
Referenc	e / Text Books:		
Hotel Ma	anagement and Operations –		
	J. O'Fallon, Denney G. Rutherford		
	Evaluation/Assessment Methodology	1	
		Μ	lax. Marks
1) Class t	asks/ Sessional Examination	15	
2) Presen	tations /Seminar		
3) Assign	iments	10	
4) Resear	ch Project Report		
Semina	ar On Research Project Report		
5) ESE		75	
	Total:	100	
Prerequis	ites for the course:		
Course L	Learning Outcomes:		
By end of	f this semester students able to know about:-		
CO1: Une	derstand the importance of environmental greenery and its in	npact on biodiversity	and human
well-bein	g		
CO2- Cla	ssify various aquatic ecosystems and their conservation challe	enges.	
CO3- Dis	cuss renewable and non-renewable energy sources and the us	e of alternate energy.	
CO4- Dev	velop an awareness of biodiversity and conservation practices	5.	
CO5- To	express the causes and effects of environmental pollution and	l preventive measures	8.
CO6- An	ply critical thinking skills to analyze environmental issues and	d propose sustainable	solutions.



IIMTU-NEP IMPLEMENTATION Year I / Semester II

Program	nme: Certificate/Diplor	ma	Year: I		
Class: Semester: II					
Credits		Subjec	et: Larder-II		
Theory:	2	~~J••			
Practical					
Course	Code:NBHM-125A	Title: 1	Larder-II		
Course	Objectives:	I			
The Stud	lent will get knowledge	about:			
1. Classi	fication of fish, cleanin	g and pr	eparation.		
· · · · ·	Lamb, Mutton and Porl				
	fication of poultry and	0			
	ouffet, sandwiches and	canapé.			
	of Paper: DSE				
	m Passing Marks/Cre	dits: 40	% Marks / 1 Credit		
L:2					
T:	(
	ours/Week)				
-	- 1 Hr. = 1 Credit - 2 Hrs.=1 Credit (4Hrs	Wook-	-4Cradita)		
Unit	Contents	5./ W CCK-	-4Cledits)		No. of Lectures
Umt	Contents				Allotted
Ι	Fish classification, sc	aling cl	eaning, preparation, basic cut	s and its	motted
-	uses and storage	uiiiig, ei	canning, proparation, casie cas	s una res	10
II	E	, lamb, n	nutton and pork, its uses and w	eights	08
III	Poultry and Game:				
	U U	prepara	tion, dressing and cuts with its	uses.	02
			hered game, preparation cuts		
	uses.				
IV	Assembling of cold b	uffets, sa	andwiches and canapés. Prope	r storage	
	of leftovers				10
	ce / Text Books:				
	Front Office Managem				
	Office Management – S				
If the co			ctive then the students of follow		tments may opt it.
		Evaluat	tion/Assessment Methodology	1	
1) (1)	. 1 / 0 . 1				Max. Marks
<i>,</i>	tasks/ Sessional Exami	nation			05
/	2) Presentations /Seminar				05
3) Assignments4) Research Project Report					10
	ar On Research Project	Report			
5) ESE		Report			35
Duana ar-	aitaa fan tha aauraa		Total:		50
rrerequi	sites 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

Program	me: Certificate / Diploma Yea	r I				
Class:						
Credits	Credits Subject: F&B SERVICE–II					
Theory: 2	•					
Practical:						
Course C	ode: Title: F&B SERVICE–II					
NBHM-1	25B					
Course O	bjectives:					
The Stude	ent will get knowledge about:					
1. Staff of	organization and coordination within	and outside the department and various	silver polishing			
metho	ds					
2. Vario	is spirits					
	on and significance of Pantry, still r	oom and KST				
	ur and Various cocktails.					
	Paper: DSE					
	n Passing Marks/Credits: 40% Ma	rks				
L: 2						
T: 0						
	Iours/Week)					
•	Hr. = 1 Credit					
	2 Hrs.=1 Credit (4Hrs./Week=4Cre	dits)				
Unit	Contents		No. of			
			Lectures			
			Allotted			
Ι		ptt, and inter & intra departmental	05			
	coordination.	alivit mathed (h) Plata novudan (a)				
		olivit method, (b) Plate powder, (c)				
II	Burnishing method Spirit– Whiskey, rum, brandy, gin	vodka and their famous brands	05			
III	pantry, and sections of the pantry.	m in F&B operation, Functions of the	10			
		cifications of light and heavy-duty				
	equipment, Restaurant, Pantry, and					
IV		eir predominant flavorings and famous	10			
1 V	ten brands.	en predominant navorings and ramous	10			
		of making cocktail and recipe of 50				
	cocktails.	of making cocktain and recipe of 50				
Reference	e / Text Books:					
	1. Hotel Front Office Managemen	nt – Iames A Bardi				
	 Front Office Management – S. 					
If the cour		then the students of following department	s may opt it			
1. NIL	ise is available as Generic Licetive t	ten die students of fonowing department	sing opt it.			
2. NIL						
2. NIL 3. NIL						
J. 1111			BOS			



Evaluation/Assessr	nent 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 : I/ Semester- II

Program	me : UG		Year: I		
Class:			Semester: II		
Credits	0				
Theory:	y:				
Course (e Code: Title: Front Office				
NBHM 1	125C				
	Objectives:				
	U	nowledge abou			
	• •	-	and other aspects.		
		ng Techniques			
	Tariff Fixatio				
	ge and Mail H	-			
Nature o	of Paper: DSI	Ľ-2			
Minimu	m Passing M	arks/Credits:	40% Marks / 2 credit		
L: 2					
T: 0					
	Hours/Week)				
	1 Hr. = 1 Cross				
		edit (4Hrs./We	eek=4Credits)	[
Unit	Contents			No. of	
				Lectures	
				Allotted	
т			ompetition, customer's profile, standards of service &	02	
Ι		Iubbart formu		02	
	Different types of tariffs, Rack Rate Discounted Rates for Corporate, Airlines, Groups & Travel Agents				
	RESERVA		borate, Annues, Groups & Traver Agents	15	
			Modes of reservation	15	
	Importance of reservation, Modes of reservation Channels and sources (FITs, Travel Agents, Airlines, GITs)				
II	Types of reservations (Tentative, confirmed, guaranteed etc.)				
	Systems (non automatic, semi-automatic fully automatic)				
	•		ts, Overbooking		
		LLING TEC			
	Up selling, l			03	
	FRONT OFFICE AND GUEST HANDLING				
TTT	Introduction	to guest cycle	e, Pre arrival, Arrival		
III	During gues	st stay, Departi	ure		
	After depart	ure			
	FRONT OFFICE CO-ORDINATION				
		departments of	hotel		
	ARRIVAL	S			
		-	s at Reservation and Front Office	10	
IV	Receiving o	f guests			



	New Age was a second of the	10 Sec. 94508 (1 34074-3
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 his	tory	
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 ma	y opt it.
Evaluation/Assessment Methodology	-	
	Μ	lax. 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 communica	tion.	
CO5- Apply reservation systems and software effectively.		
CO6- Apply knowledge and skills to enhance guest experiences and con	tribute to the si	uccess of a
hospitality establishment.		



IIMTU-NEP IMPLEMENTATION Year: I / Semester : II

Program	ne: Certificate / Diploma / Ye	ar-I	
UG	Se	mester : I	
Class:			
Credits:-(2 SUBJECT:- FUNDAME	NTALS OF DIGITAL MARKETING	
Theory:			
Practical:	Nil		
Course C	ode: Title: FUNDAMENTALS	OF DIGITAL MARKETING	
SEC-122			
Course O	bjectives:		
The Stude	nt will get knowledge about:-		
	ness, e tour operators and e-tourisi	n.	
	Marketing and its framework		
	concept of internet and intro of SM	ÍM	
	s tools used for internet marketing		
	Paper: SEC		
	Passing Marks/Credits:40% M	arks / 1 Cr	
L:02			
T:0			
P: 0 (In H	ours/Week)		
•	Hr. = 1 Credit		
	2 Hrs.=1 Credit (4Hrs./Week=4Ci	redits)	
Unit	Contents		
			Lectures
			Allotted
Ι	e-Tourism Introduction, conce	pts, evolution; e-tourism- demand and	05
		operators/e-travel agencies, airlines, e-	
	hospitality		
II	Digital marketing Introduction.	, concept, advantages, methods; Digital	05
	5	urketing; Digital Marketing platforms;	
	6	he consumers of digital marketing.	
III		duction to SMM - SMM Vs. SMO;	05
		ok Marketing; Facebook Advertising.	
	Web analytics	<i>C, C</i>	
	•	e of Analytics for Business; Popular	
		rformance Metrics [KPI] in Analytics;	
	Introduction to Google Analytic	-	
IV		Basics of search marketing: Keyword	10
		anic & paid search results; Overview of	- •
		search and analysis; Tracking the success	
		ization techniques; On-page & Off-page	
	optimization.	ization teeninques, on page & on page	
Reference	/ Text Books:		
		berts, Cengage Learning , New Delhi, ISB	N81-315-0788
	.	Search Traffic to Your Company's Web Si	
	, Bill Hunt, Pearson Education.	Search Traine to Tour Company's Web Br	2000), MIK
1010101			DOG



If the course is available as a Generic Elective then the students of the followin	g 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	5.
CO3 Understand tools for the marketing of tourism products through the intern	et/ 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

Program	mme: Certi	ficate /	Year: I	
Diploma	a / UG		Semester: II	
Class:				
Credits		Subject: Frenc	h	
Theory:		_		
Course	Code:	Title: French		
NHU-12	22			
Course	Objectives	•		
The stuc	lents will ge	et knowledge abo	out:-	
1. Lette	er, Numbers	s, Months and W	eeks in French	
	0	verbs and how to	make sentences	
		e in French		
	of Paper: A			
Minimu	ım Passing	Marks/Credits:	40% Marks	
L: 2				
T: 0				
	Hours/Wee	,		
•	-1 Hr. $= 1$			
-		Credit (4Hrs./We	eek=4Credits)	
Unit	Contents			No. of
				Lectures
				Allotted
			e Alphabets, The Accent, The Article, Days of the	
Ι			Year, Numbers, Color, Country and Nationality,	
			oun, Adjectives, Relations, How to Tell the Time,	02
		epositions.		15
			s, 2nd group, 3rd group, Reflexive verb, possessive	15
		-	d demonstrative adjectives, negative and interrogative	
		•	ame of fruits and vegetables, interrogative adverbs.	
II	Conversa			
			Classroom Conversation, Hotel Staff and guest	
			and Restaurant Conversation. ENGLISH AND	
DEFE		H-FRENCH MIN	vi vocabulary.	
	ENCE BO		Tourism Industry, S Phottocharys (2007)	
		U	z Tourism Industry:-S.Bhattacharya (2007)	
			- Saraswati house pvt ltd.	ant it
- ii ine co	ourse is avai	lable as Generic	Elective then the students of following departments may	y 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 latters of the French	11

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: C	ertificate / Diploma / UG	Year: I		
Class:	I I I I I I I I I I I I I I I I I I I	Semester: II		
Credits:-NC	INDUSTRIAL VISIT	SEMINAR/PRESENTATION (ON THE REPOR	Т
Theory: NC				
Course Code:	INDUSTRIAL VISIT	/SEMINAR/PRESENTATION (ON THE REPOR	Т
NECC-121				
Course Object	ives:			
1. To have an	idea about the actual working	ng of the organization.		
2. Glimpse of	actual operations & facilitie	es in the Hospitality Industry		
Nature of Pape				
Minimum Pass	sing Marks/Credits: 40%	Marks / credit		
L:02				
T:0				
P: 0 (In Hours/V	Week)			
Theory - 1 Hr. =				
Practical- 2 Hrs	.=1 Credit (4Hrs./Week=4	Credits)		
Unit	Contents			No. of
				Lectures
				Allotted
Ι	e 1	esentation on their observations of	luring their	
	industrial visits.			
Reference / Te				
	available as Generic Electiv	ve then the students of following	departments may	v opt it. :-
NIL				
	Evaluation	n/Assessment Methodology		
			Μ	ax. Marks
/	Sessional Examination			
2) Presentations	s/Seminar		25	
3) Assignments				
4) Research Pro	• 1			
	Research Project Report			
5) ESE				
D : :	.1	Total:	25	
Prerequisites for				
Course Learni				DUDDIC
		ESENTATION ON THEIR OI	BSERVATIONS	DURING
THEIR INL	OUSTRIAL VISITS.			



IIMTU-NEP IMPLEMENTATION Year : I / Semester : II

Dug		tificate / Diplome / UC Very I]
-	nme: Cer	tificate / Diploma / UG Year: I		
Class:		Semester: II		
Credits		UNIVERSITY SOCIAL RESPONSIBILITIES –COMM	IUNITY OUTRE	ACH
Theory:		LINING DOITH COOLAL DECDONCIDIL THEC. COM		
Course		UNIVERSITY SOCIAL RESPONSIBILITIES –COMM	IUNITY OUTRE	ACH
NECC-1				
	Objectiv			
		sense of responsibility towards the society. Sense of responsibilities towards community outreach.		
	_			
	of Paper:			
L:02	IIII Passii	g Marks/Credits: 40% Marks		
T:0				
	Hours/We	pek)		
	-1 Hr. = 1			
		1 Credit (4Hrs./Week=4Credits)		
Unit	Conten			No. of
Omt	Conten	د د.		Lectures
				Allotted
Ι	This act	ivity is an essential part of the curriculam which believe	es that whan we	
		ing from the society then it is our moral duty to give somet		
		It also develops habit of helping others in the students.	e	
Referen	-	Books: NA		1
		ailable as Generic Elective then the students of following	departments may	v opt it. :-
NIL		6		- I · · · ·
		Evaluation/Assessment Methodology		
			Μ	ax. Marks
1) Class	tasks/ Se	ssional Examination		
2) Prese	ntations /	Seminar	25	
3) Assig	nments			
4) Resea	arch Proje	ct Report		
Semir	nar On Re	search Project Report		
5) ESE				
		Total:	25	
Prerequi	sites for t	he course:		
-		Outcomes:		
	-	An Essential Part Of The Curriculam Which Believes 7	That Whan We A	Are Taking
	•	y Then It Is Our Moral Duty To Give Something Bac		-
		f Halping Others In The Students		-

Develops Habit Of Helping Others In The Students.



IIMTU-NEP IMPLEMENTATION Year : I / Semester – II

Program	me: Certific	cate	Year: I		
Class:			Semester: II		
Credits:-	NC	SANSKRIT / SPI	RITUAL		
Theory: N	NC				
Course C	Code:	SANSKRIT / SPI	RITUAL		
MV-122					
)bjectives:				
	<u>+</u>		es of "Karma" in Life		
	f Paper: M				
Minimun	n Passing N	Iarks/Credits:			
L:02					
T:0					
	lours/Week)				
•	1 Hr. = 1 Cr				
		redit (4Hrs./Week=	4Credits)		I
Unit	Contents				No. of Lectures Allotted
Ι		-	ics Of Sanskrit / Spiritual Teaching f This Course Is To Develop M	-	
Referenc	e / Text Bo	oks: NA			
			tive then the students of following	departments may	opt it. :-
		Evaluat	ion/Assessment Methodology		
				Μ	ax. Marks
1) Class t	asks/ Sessio	nal Examination			
2) Present	tations /Sem	inar		25	
3) Assign	ments				
4) Resear	ch Project R	leport			
	ar On Resear	rch Project Report			
5) ESE					
			Total:	25	
Prerequis	ites for the c	course:			
^			Are Taught The Basics Of Sanskri	t / Spiritual Teac	hing From
	-		nis Course Is To Develop Moral Va	-	C



Foramt-3

IIMTU-NEP IMPLEMENTATION Year : I / Semester : II

Programme: Certificate / Diple	oma / UG	Year: I		
Class:	CDODTO	Semester: II		
Credits:-NC	SPORTS			
Theory: NC	CDODTO			
Course Code: SPT-121	SPORTS			
Course Objectives:				
1. Identify and understand the		shape sport in a culture.		
2. Explain how sport mirrors s	-			
3. Analyze why sport is a busi	ness and ho	ow it is a catalysts for growth		
Nature of Paper: NECC				
Minimum Passing Marks/Cre	edits:			
L:02				
T:0				
P: 0 (In Hours/Week)				
Theory - 1 Hr. = 1 Credit				
Practical- 2 Hrs.=1 Credit (4Hrs	s./Week=40	Credits)		
Unit Contents				No. of
				Lectures
				Allotted
I Students Are Encou	iraged To 1	Play Various Games Of Their (Choice Whether	
Indoor Or Outdoor.	Like ; Car	rom, Chess, Table Tennis, Foot	tball, Basketball	
Etc.				
Reference / Text Books: NA				I
If the course is available as Gen	eric Electiv	ve then the students of following	departments may	/ opt it. :-
NIL				
	Evaluation	n/Assessment Methodology		
			Μ	ax. Marks
1) Class tasks/ Sessional Exami	nation			
2) Presentations /Seminar			25	
3) Assignments				
4) Research Project Report				
Seminar On Research Project	t Report			
5) ESE				
		Total:	25	
	Prere	quisites for the course:		
Course Learning Outcomes:		1		
1. Identify and understand the	factors that	shape sport in a culture.		
2. Explain how sport mirrors so		1 F		
3. Analyze why sport is a busin		w it is a catalysts for growth		



IMTU-NEP IMPLEMENTATION Year : I/ Semester- II

Programme: Certificate / Year: I Diploma / UG Semester: II Class: Hotel Management Semester: II Credits Subject: FOOD PRODUCTION-LAB Theory: Title: FOOD PRODUCTION-LAB Course Code: Title: FOOD PRODUCTION-LAB NBHM-121P Course Objectives: 1. Various types of Soup Preparation 2. Various types of Solad Preparation 3. Preparation of various pastries. 4. 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) No. of Lecture
Class: Hotel ManagementCreditsSubject: FOOD PRODUCTION-LABTheory:Image: Subject: FOOD PRODUCTION-LABTheory:Title: FOOD PRODUCTION-LABCourse Colspan="2">Course Objectives:1. Various types of Soup Preparation2. Various types of Soup Preparation3. Preparation of various pastries.4. Preparation of various pastries.5. Various types of Chicken PreparationNature of Paper: DSEMinimum Passing Marks/Credits:40% Marks / 2 creditL: 2 T: 0P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)UnitContents
Credits Theory: Subject: FOOD PRODUCTION-LAB Course Code: Title: FOOD PRODUCTION-LAB NBHM-121P Course Objectives: 1. Various types of Soup Preparation 2. Various types of Salad Preparation 2. Various types of Salad Preparation 3. Preparation of various pastries. 4. Preparation of various sweet. 5. Various types of Chicken Preparation 5. Various types of Chicken Preparation Mattre of Paper: DSE Minimum Passing Marks/Credits: 40% Marks / 2 credit 1. 2 1. 2 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits) Vo. of Vnit Contents No. of
Theory: Title: FOOD PRODUCTION-LAB NBHM-121P Title: FOOD PRODUCTION-LAB Course Objectives: I. 1. Various types of Soup Preparation 2. 2. Various types of Salad Preparation 3. 3. Preparation of various pastries. 4. 4. Preparation of various sweet. 5. 5. Various types of Chicken Preparation 7. Nature of Paper: DSE Minimum Passing Marks/Credits: 40% Marks / 2 credit L: 2 7. 7. 0 P. 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits) Unit Contents No. of
NBHM-121P 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
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
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
 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
 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
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
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
Nature of Paper: DSE Minimum Passing Marks/Credits: 40% Marks / 2 credit L: 2 T: 0 P: 0 (In Hours/Week) File of the second
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
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
T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits) Unit Contents No. of
P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits) Unit Contents No. of
Theory - 1 Hr. = 1 CreditPractical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)UnitContentsNo. of
Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits) Unit Contents No. of
Unit Contents No. of
Lectury
Allotte
Salads & soups-Waldorf salad, Fruit salad, Russian salad,ICream (Spinach, Vegetable, Tomato), Puree (Lentil, Peas Carrot), International40
I Cream (Spinach, Vegetable, Tomato),Puree (Lentil, Peas Carrot), International 40 soups
Chicken and Fish Preparations-
Roast chicken, grilled chicken,
Fish Preparations
Simple potato preparations-
II Basic potato dishes
Vegetable preparations-
Basic vegetable dishes
Indian cookery-
Rice dishes, Breads, Main course, Basic Vegetables, Paneer Preparations
PASTRY:
Demonstration and Preparation of dishes using varieties of Pastry ,Short Crust –
Jam tarts, Turnovers
III Laminated –Danish Pastry, Puff paste.
Choux Paste – Éclairs, Profiteroles
INDIAN SWEETS
Simple ones such as gajjar halwa, kheer
REFERENCE BOOKS:



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 approprisal types.	ate pairings with different			
CO3- Students will understand the art of making flaky pastry dough, inclu crust pastry.	iding puff pastry and short			
CO4- Students will develop an understanding of flavor pairing and experime	entation in dessert recipes			
CO5- Students will develop the skills to cook chicken using methods sautéing, and braising.	-			
CO6- Students will integrate to substitute ingredients in recipes while main dish.	ntaining the integrity of the			



IIMTU-NEP IMPLEMENTATION Year : I / Semester - II

Programme:		Year: I	
Diploma / UG		Semester: II	
Class:			
Credits	Subject:	FOOD AND BEVERAGE SERVICE LAB	
Theory:			
Course Code NBHM-122P	Title: FO	OD AND BEVERAGE SERVICE LAB	
Course Object	etives.		
v	ill get knowledge at	pout	
	it for various types		
	d Closing procedur		
	uest complaints.		
4. Service of			
Nature of Pa	per: CORE		
	ssing Marks/Credi	ts: 40% Marks / credit	
L: 2			
T: 0			
P: 0 (In Hour			
Theory - 1 Hr.			
	rs.=1 Credit (4Hrs./	Week=4Credits)	
Unit	Contents		No. of
l l			Lectures
			Allotted
	TABLE LAY-U		2
		a Carte Cover	
		le d'Hote Cover	
		lish Breakfast Cover	
1		erican Breakfast Cover	
Ι	Teels 05. Car	tin antal Duashfast Carran	
-		atinental Breakfast Cover	
-	Task-06: Indi	an Breakfast Cover	
-	Task-06: Indi Task-07: Afte	an Breakfast Cover ernoon Tea Cover	
-	Task-06: Indi Task-07: Afte Task-08: Hig	an Breakfast Cover ernoon Tea Cover h Tea Cover	
	Task-06: Indi Task-07: Afte Task-08: Hig TRAY/TROLL	an Breakfast Cover ernoon Tea Cover h Tea Cover E Y SET-UP & SERVICE	
	Task-06: Indi Task-07: Afte Task-08: Hig TRAY/TROLLI Task-01: Roc	an Breakfast Cover ernoon Tea Cover h Tea Cover EY SET-UP & SERVICE om Service Tray Setup	
-	Task-06: Indi Task-07: Afte Task-08: Hig TRAY/TROLLI Task-01: Roc Task-02: Roc	an Breakfast Cover ernoon Tea Cover h Tea Cover E Y SET-UP & SERVICE om Service Tray Setup om Service Trolley Setup	3
	Task-06: Indi Task-07: Afte Task-08: Hig TRAY/TROLLI Task-01: Roc Task-02: Roc PREPARATIO	an Breakfast Cover ernoon Tea Cover h Tea Cover EY SET-UP & SERVICE om Service Tray Setup om Service Trolley Setup N FOR SERVICE (RESTAURANT)	3
I	Task-06: Indi Task-07: Afte Task-08: Hig TRAY/TROLLI Task-01: Roo Task-02: Roo PREPARATIO Organizing Mise	an Breakfast Cover ernoon Tea Cover h Tea Cover EY SET-UP & SERVICE om Service Tray Setup om Service Trolley Setup N FOR SERVICE (RESTAURANT) -en-scene, Organizing Mise-en-Place	3
	Task-06: Indi Task-07: Afte Task-08: Hig TRAY/TROLLI Task-01: Roc Task-02: Roc PREPARATIO Organizing Mise Opening, Operati	an Breakfast Cover ernoon Tea Cover h Tea Cover EY SET-UP & SERVICE om Service Tray Setup om Service Trolley Setup N FOR SERVICE (RESTAURANT) -en-scene, Organizing Mise-en-Place ng & Closing duties	
	Task-06: Indi Task-07: Afte Task-08: Hig TRAY/TROLLI Task-01: Roc Task-02: Roc PREPARATIO Organizing Mise Opening, Operati PROCEDURE I	an Breakfast Cover ernoon Tea Cover h Tea Cover EY SET-UP & SERVICE om Service Tray Setup om Service Trolley Setup N FOR SERVICE (RESTAURANT) -en-scene, Organizing Mise-en-Place ng & Closing duties FOR SERVICE OF A MEAL	3
II	Task-06: Indi Task-07: Afte Task-08: Hig TRAY/TROLL Task-01: Roo Task-02: Roo PREPARATION Organizing Mise Opening, Operati PROCEDURE I Task-01: Tak	an Breakfast Cover ernoon Tea Cover h Tea Cover EY SET-UP & SERVICE om Service Tray Setup om Service Trolley Setup N FOR SERVICE (RESTAURANT) -en-scene, Organizing Mise-en-Place ng & Closing duties FOR SERVICE OF A MEAL ing Guest Reservations	
	Task-06: Indi Task-07: Afte Task-08: Hig TRAY/TROLLI Task-01: Roc Task-02: Roc PREPARATION Organizing Mise Opening, Operati PROCEDURE I Task-01: Tak Task-02: Rec	an Breakfast Cover ernoon Tea Cover h Tea Cover EY SET-UP & SERVICE om Service Tray Setup om Service Trolley Setup N FOR SERVICE (RESTAURANT) -en-scene, Organizing Mise-en-Place ng & Closing duties FOR SERVICE OF A MEAL ing Guest Reservations eiving & Seating of Guests	
II	Task-06: Indi Task-07: Afte Task-08: Hig TRAY/TROLLI Task-01: Roc Task-02: Roc PREPARATIO Organizing Mise Opening, Operati PROCEDURE I Task-01: Tak Task-02: Rec Task-03: Ord	an Breakfast Cover ernoon Tea Cover h Tea Cover EY SET-UP & SERVICE om Service Tray Setup om Service Trolley Setup N FOR SERVICE (RESTAURANT) -en-scene, Organizing Mise-en-Place ng & Closing duties FOR SERVICE OF A MEAL ing Guest Reservations	



		WARDON STREET	1. Str. 1945.00 TO 25-555
	Task-06: Presentation & Enchasing the Bill		
	Task-07: Presenting & collecting Guest comment cards		
	Task-08: Seeing off the Guests		
	Social Skills		2
	Task-01: Handling Guest Complaints		
IV	Task-02: Telephone manners		
	Task-03: Dining & Service etiquettes		
	Task-04: Cheese		
	Task-05: Dessert (Fresh Fruit & Nuts)		
V	Service of Tobacco		3
	Cigarettes & Cigars		
REFEREN	CE BOOKS:		
1. Mastering	restaurant service-H.L. craschnell and Nobis		
2. Food and	beverage training manual-Sudhir Andrews		
3. The waite	r-fuller and curie		
If the course	is available as Generic Elective then the students of following depart	tments may	7 opt it.
	Evaluation/Assessment Methodology		
		Μ	ax. Mark
1) Class task	s/ Sessional Examination	05	
2) Presentati	ons /Seminar		
3) Assignme	nts	05	
4) Research	Project Report		
Seminar C	In Research Project Report		
5) ESE		15	
	Total:	25	
Prerequisites	for the course:		
<u> </u>	rning Outcomes:		
Students wi			
	nts will apply knowledge of proper placement of tableware, incl	uding plate	es, cutlery
glassware, a			
-	ta will develop an an antipational skills and attention to detail negating	for an oath	

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 /	Year: I	
Diploma / UG	Semester	·II
Class:		.11
		MMODATION OPERATION LAB
Theory:		
Course Code: HM-123P	Title: ACCOMA	IODATION OPERATION LAB
Course Objectives:	The Account	IODATION OF ERATION LAD
The students will get knowledge	edge about-	
1. Cleaning Procedure of gu	-	
2. Bed making Procedure		
3. Various records maintain	ed in housekeeping	
4. Handling room linen/ gue	1 0	·
Nature of Paper: DSE	II	
Minimum Passing Marks/	Credits:40% Mar	ks/ 2 credit
L:2		
T: 0		
P:0(In Hours/Week)		
Theory - 1 Hr. = 1 Credit		
Practical- 2 Hrs.=1Credit(4I	Hrs./Week=4Credit	s)
Contents		
Servicing guest room(chec	kout/ occupied	Bed making supplies (day bed/ night bed)
and vacant)		Step 1-spread the first sheet(from one side)
ROOM		Step 2-make miter corner (on both corner of your
Task 1- open curtain and ad		side)
Task 2- clean ash and remove trays if any		Step 3- spread second sheet (upside down)
Task 3- strip and make bed		Step 4-spread blanket
Task 4- dust and clean draw	ers and replenish	Step 5- Spread crinkle sheet
supplies		Step 6- make two folds on head side with all three
Task 5-dust and clean furnit	ure, clockwise or	(second sheet, blanket and crinkle sheet)
anticlockwise		Step 7- tuck the folds on your side
Task 6- clean mirror		Step 8- make miter corner with all three on your side
Task 7- replenish all supplie		Step 9- change side and finish the bed in the same
Task 8-clean and replenish i		way Stop 10, spread the bad spread and place pillow
Task 9-vaccum clean carpet Task 10- check for stains an		Step 10- spread the bed spread and place pillow
BATHROOM	a spor creaning	Records
Task 1-disposed soiled liner	1	Room occupancy report
Task 2-clean ashtray	1	· · ·
Task 3-clean WC		Checklist, Floor register
Task 4-clean bath and bath a	area	Work/ maintenance order]
Task 5-wipe and clean show		Lost and found, Maid's report
Task 6- clean mirror		Housekeeper's report
Task 7-clean tooth glass		Log book
Task 8-clean sanitary unit		Guest special request register
Task 9- replenish bath suppl	lies	Record of special cleaning
		DOG



Task 10- mop the floor	Call register		
Guest handling			
Guest request	Floor linen book/ register		
Guest complaints			
Guest room inspection	Handling room linen/ guest	supplies	
Mini bar management	maintaining register/ record		
Issue, stock taking	replenishing floor pantry		
checking expiry date	stock taking		
REFERENCE BOOKS: NA			
If the course is available as Generic Elective t	hen the students of following de	partments may opt it.	
Evaluation/A	ssessment 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 abl	le to know:		
CO1-Demonstrate knowledge of cleaning tech	nniques, tools, and products used	l in guest room cleaning.	
CO2- Apply techniques for achieving a neat a			
CO3-Understand the importance of record	d-keeping for effective comm	nunication and efficient	
management of housekeeping operations.			
CO4-Understand inventory management prince			
CO5-Demonstrate effective communication sl	kills when interacting with guest	ts and colleagues.	

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 I / Semester II

Credits Subject: LARDER LAB-II Tractical: 1 Image: Subject: LARDER LAB-II IM-125AP Ittle: LARDER LAB-II Course Code: Title: LARDER LAB-II IM-125AP Subject: Page: Page	Programme: Dip	oloma	Year I	
Theory: Title: LARDER LAB-II M-125AP Title: LARDER LAB-II M-125AP Secondary Secondary Course Objectives: Secondary Secondary The students will get knowledge about:- Secondary Secondary Various cuts of Lamb and Mutton Various cuts of Lamb and Mutton Various fish cuts Poultry cuts and deboning Poultry cuts and deboning Different types of sandwiches Vature of Paper: Core Marks Atture of Paper: Core Marks/Credits: 50% Marks : 2 Secondary : 0 On Hours/Week) heory - 1 Hr. = 1 Credit (4Hrs./Week=4Credits) Unit Contents Voltit Contents I Lamb and mutton demonstration of jointing mutton carcases. 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: Schardwiches Actrora & K.N.Gupta – Theory of cookery *hilip Thangam- Modern cookery for teaching & The trade. f the course is available as Generic Elective then the students of following departments may opt	Class:		Semester: II	
hractical: 1 Course Code: Title: LARDER LAB-II M-125AP Course Objectives: The students will get knowledge about: Various cuts of Lamb and Mutton . Various fish cuts . Various fish cuts . Poultry cuts and deboning . Different types of sandwiches Kature of Paper: Core Anininum Passing Marks/Credits: 50% Marks .: 2 ?: 0 ?: 0 (In Hours/Week) The ory - 1 Hr. = 1 Credit Tractical- 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 C.Arora & K.N.Gupta – Theory of cookery thilip Thangam- Modern cookery for teaching & The trade. f the course is available as Generic Elective then the students of following departments may opt it. NIL . NIL . NIL . NIL . Various Lamb Ant Methodology	Credits	Subject: LARDER L	AB-II	
Dourse Code: IM-125AP Title: LARDER LAB-II Dourse Objectives: The students will get knowledge about:- . Various cuts of Lamb and Mutton . . Various fish cuts . . Various fish cuts . . Poultry cuts and deboning . . Different types of sandwiches . Various fish cuts . . Poultry cuts and deboning . . Different types of sandwiches . Vature of Paper: Core . Minimum Passing Marks/Credits: 50% Marks . . 2 . ? 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Hrs./Week=4Credits) Vinit 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 . K.Arora & K.N.Gupta – Theory of cookery . 'hilip Thangam- Modern cookery for teaching & The trade. .	Theory:			
IM-125AP Course Objectives: The students will get knowledge about:- . Various cuts of Lamb and Mutton . Various fish cuts Poultry cuts and deboning . Different types of sandwiches Nature of Paper: Core Ainimum Passing Marks/Credits: 50% Marks : 2 ? 0 ? 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits) Vinit Contents II Lamb and mutton demonstration of jointing mutton carcasses. Deboning of mutton leg and shoulder. III Poultry dressing, trussing and deboning. IV Various types of Sandwiches Reference / Text Books: C.Arora & K.N.Gupta – Theory of cookery "hillp Thangam- Modern cookery for teaching & The trade. ft the course is available as Generic Elective then the students of following departments may opt it. . NIL .NIL .NIL .NIL	Practical: 1			
Course Objectives: The students will get knowledge about:- . Various cuts of Lamb and Mutton . Various fish cuts . Poultry cuts and deboning . Different types of sandwiches Vature of Paper: Core Minimum Passing Marks/Credits: 50% Marks : 2 ? 0 ? 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Tractical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits) Unit Contents 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: C.Arora & K.N.Gupta – Theory of cookery Yhilip Thangam- Modern cookery for teaching & The trade. ft the course is available as Generic Elective then the students of following departments may opt it. . NIL .NIL .NIL .NIL	Course Code:	Title: LARDER LAH	3-II	
The students will get knowledge about:- . Various cuts of Lamb and Mutton . Various fish cuts . Poultry cuts and deboning . Different types of sandwiches . Autre of Paper: Core 	HM-125AP			
 Various cuts of Lamb and Mutton Various fish cuts Poultry cuts and deboning Different types of sandwiches Vature of Paper: Core Minimum Passing Marks/Credits: 50% Marks :2 :0 *:0 *:0 (In Hours/Week) *heory - 1 Hr. = 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: C.Arora & K.N.Gupta – Theory of cookery *hilip Thangam- Modern cookery for teaching & The trade. f the course is available as Generic Elective then the students of following departments may opt it. NIL NIL NIL 	Course Objectiv	es:		
 Various fish cuts Poultry cuts and deboning Different types of sandwiches Nature of Paper: Core Ainimum Passing Marks/Credits: 50% Marks : 2 : 0 ? 0 ? 0 ? 0 (In Hours/Week) `heory - 1 Hr. = 1 Credit 'ractical - 2 Hrs.=1 Credit (4Hrs./Week=4Credits) Unit Contents 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: C.Arora & K.N.Gupta – Theory of cookery 'hilip Thangam- Modern cookery for teaching & The trade. f the course is available as Generic Elective then the students of following departments may opt it. . NIL . NIL . NIL . NIL 	The students will	get knowledge about:-		
 Poultry cuts and deboning Different types of sandwiches Nature of Paper: Core Minimum Passing Marks/Credits: 50% Marks 2 Contents Contents Contents I Contents 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 Actora & K.N.Gupta – Theory of cookery Philip Thangam- Modern cookery for teaching & The trade. f the course is available as Generic Elective then the students of following departments may opt it. NIL NIL 				
Different types of sandwiches Nature of Paper: Core Minimum Passing Marks/Credits: 50% Marks : 2 : 0 : 0 (In Hours/Week) heory - 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 II Cuts of fish and its use in cold buffets III III Poultry dressing, trussing and deboning. IV Various types of Sandwiches Reference / Text Books: CArora & K.N.Gupta – Theory of cookery Filip Thangam-Modern cookery for teaching & The trade. f the course is available as Generic Elective then the students of following departments may opt it. . NIL . NIL . NIL . NIL	3. Various fish c	cuts		
Different types of sandwiches Nature of Paper: Core Minimum Passing Marks/Credits: 50% Marks : 2 : 0 : 0 (In Hours/Week) heory - 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 II Cuts of fish and its use in cold buffets III III Poultry dressing, trussing and deboning. IV Various types of Sandwiches Reference / Text Books: CArora & K.N.Gupta – Theory of cookery Filip Thangam-Modern cookery for teaching & The trade. f the course is available as Generic Elective then the students of following departments may opt it. . NIL . NIL . NIL . NIL	4. Poultry cuts a	nd deboning		
Mature of Paper: Core Minimum Passing Marks/Credits: 50% Marks 2:2 2 1:0 2 2:0 (In Hours/Week)				
Marks/Credits: 50% Marks : 2 : 0 : 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 Chilip Thangam- Modern cookery for teaching & The trade. fi the course is available as Generic Elective then the students of following departments may opt it. . NIL . NIL . NIL . NIL				
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Y: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Tectical - 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. No. of Lectures Allotted II Cuts of fish and its use in cold buffets Image: Cuts of fish and the sum of the shoulder. No. of Lectures Allotted IV Various types of Sandwiches Cuts of fish and the sum of the shoulder. No. of Lectures Allotted Reference / Text Books: Cuts of fish and the sum of the students of following departments may opt it. NIL NIL NIL Seneric Elective then the students of following departments may opt it.	L: 2			
P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits) Unit Contents 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: X.Arora & K.N.Gupta – Theory of cookery 'hilip Thangam- Modern cookery for teaching & The trade. f the course is available as Generic Elective then the students of following departments may opt it. . NIL . NIL . NIL	T: 0			
Cheory - 1 Hr. = 1 Credit No. of Lectures Allotted Vnit Contents No. of Lectures Allotted I Lamb and mutton demonstration of jointing mutton carcasses. Deboning of mutton leg and shoulder. II II Cuts of fish and its use in cold buffets II III Poultry dressing, trussing and deboning. IV Various types of Sandwiches Reference / Text Books: K.Arora & K.N.Gupta – Theory of cookery Chilip Thangam- Modern cookery for teaching & The trade. fthe course is available as Generic Elective then the students of following departments may opt it. NIL NIL NIL Evaluation/Assessment Methodology		/eek)		
Unit Contents No. of Lectures Allotted I Lamb and mutton demonstration of jointing mutton carcasses. Deboning of mutton leg and shoulder. II II Cuts of fish and its use in cold buffets III III Poultry dressing, trussing and deboning. III IV Various types of Sandwiches III Reference / Text Books: K.Arora & K.N.Gupta – Theory of cookery The trade. f the course is available as Generic Elective then the students of following departments may opt it. NIL . NIL . NIL	•			
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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: X.Arora & K.N.Gupta – Theory of cookery Philip Thangam- Modern cookery for teaching & The trade. f the course is available as Generic Elective then the students of following departments may opt it. . NIL . NIL Evaluation/Assessment Methodology			monstration of jointing mutton	No. of Lectures Anotted
II Cuts of fish and its use in cold buffets III Poultry dressing, trussing and deboning. IV Various types of Sandwiches Reference / Text Books: Reference / Text Books: X.Arora & K.N.Gupta – Theory of cookery Philip Thangam- Modern cookery for teaching & The trade. f the course is available as Generic Elective then the students of following departments may opt it. NIL . NIL . NIL . NIL . NIL	1		, e	
III Poultry dressing, trussing and deboning. IV Various types of Sandwiches Reference / Text Books: Reference / Text Books: X.Arora & K.N.Gupta – Theory of cookery Philip Thangam- Modern cookery for teaching & The trade. f the course is available as Generic Elective then the students of following departments may opt it. NIL . NIL . . NIL . . NIL . . NIL .	II			
IV Various types of Sandwiches Reference / Text Books: K.Arora & K.N.Gupta – Theory of cookery Philip Thangam- Modern cookery for teaching & The trade. f the course is available as Generic Elective then the students of following departments may opt it. . NIL . NIL Evaluation/Assessment Methodology				
Reference / Text Books: X.Arora & K.N.Gupta – Theory of cookery Philip Thangam- Modern cookery for teaching & The trade. f the course is available as Generic Elective then the students of following departments may opt it. . NIL . NIL . NIL . NIL . NIL				
K.Arora & K.N.Gupta – Theory of cookery Philip Thangam- Modern cookery for teaching & The trade. f the course is available as Generic Elective then the students of following departments may opt it. . NIL . NIL Evaluation/Assessment Methodology		V 1	wiches	
Philip Thangam- Modern cookery for teaching & The trade. f the course is available as Generic Elective then the students of following departments may opt it. . NIL . NIL . NIL Evaluation/Assessment Methodology				
f the course is available as Generic Elective then the students of following departments may opt it. . NIL . NIL . NIL Evaluation/Assessment Methodology				
. NIL . NIL . NIL Evaluation/Assessment Methodology	<u> </u>			1
. NIL . NIL Evaluation/Assessment Methodology		ailable as Generic Elec	ctive then the students of following of	departments may opt it.
. NIL Evaluation/Assessment Methodology				
Evaluation/Assessment Methodology				
	3. NIL			
		Evaluat	ion/Assessment Methodology	
				Max. Marks
) Class tasks/ Sessional Examination 05	/			05
) Presentations /Seminar	· ·	Seminar		
	3) Assignments			
P) Research Project Report05		-		05
Seminar On Research Project Report	Seminar On Re	esearch Project Report		
1) ESE 15	5) ESE			15
Total: 25			Total	: 25
Prerequisites for the course: Basic knowledge of Cuts of meat, poultry, fish	Prerequisites for	the course. Basic know		



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

Programm	ne: Dip	oloma	Year I	
Class:			Semester: II	
Credits		Subject: F&B SERV	ICE LAB-II	
Theory:				
Practical: 1				
Course Co		Title: F&B SERVICI	E LAB-II	
HM-125B				
Course O	•			
		get knowledge about:-		
		polishing methods		
		ferent spirits		
		ferent Liqueures		
		f different cocktails.		
Nature of	-			
	Passii	ng Marks/Credits: 50%	% Marks	
L: 2				
T: 0				
P: 0 (In Ho				
Theory - 1				
		=1 Credit (4Hrs./Week=	4Credits)	
Unit	Cont			No. of Lectures Allotted
Ι	Practi metho		nester and silver polishing	05
TI				05
II		ce of Spirits		05
III		ce of liqueures		10
IV	-	ration of cocktails		10
Reference				
	U	aurant service-H.L.crase		
		rage training manual-Su		
	se is av	vailable as Generic Elec	tive then the students of following d	lepartments may opt it.
1. NIL				
2. NIL				
3. NIL				
		Evaluati	on/Assessment Methodology	
				Max. Marks
· ·		essional Examination		05
2) Presenta		Seminar		
3) Assignm				
4) Researc	•	-		05
	On Re	esearch Project Report		
5) ESE				15
			Total:	25
Prerequisit	tes for	the course: Basic knowl	edge 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.



Foramt-3

IIMTU-NEP IMPLEMENTATION Year : I / Semester - II

Programm Class:	ne: UG		Year: I Semester: II		
	Credits Subject: FRONT OFFICE MANAGEMENT LAB				
Theory:		Subject: FKC	DNI OFFICE MANAGEMENT LAI	D	
5					
Course Co NBHM 12		The: FROM	I OFFICE MANAGEMENT LAB		
Course Ob					
	•	knowledge abo	aut•_		
	•	ne function of f			
		of various Gues			
	-	ed guest, Check			
		c key, Extend a	•		
Nature of					
	•		50% Marks/		
L: 2	8				
T: 0					
P: 0 (In Ho	urs/Week)				
Theory - 1	Hr. = 1 C	redit			
Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)					
S. No.	Contents	5			No. of
					Lectures Allotted
	Hot func	tion keys (Mod	lern Pattern of Guest Room keys), Cro	eate and update	11100000
Ι			FIT reservation, Send confirmation 1		05
	registration cards, Log onto cashier code 05				
Process a reservation deposit, Pre-register a guest, Put message and locator					
II	for a gue	st. Put trace for	r guest, Check in a reserved guest, Ch	eck in day use,	10
11			est. Maintain guest history. Issue a new	w key, Verify a	10
	key, Cancel a key, Issue a duplicate key, Extend a key				
	Programme keys continuously, Re-programme keys, Programme one key for				
III	two rooms, Use of recent technologies in Guest Reservation process, use of			05	
Internet & software in Hospitality sector					
REFEREN					
If the cours	se is availa		Elective then the students of following	departments mag	y opt it.
		Eval	uation/Assessment Methodology		
	1 / 9 .	15			lax. Marks
,		nal Examinatio	n	10	
2) Presenta		iinar		05	
3) Assignm				05	
4) Research	5	1	out		
	Un Kesea	rch Project Rep	OIL	15	
5) ESE			Total:	15 25	
Prerequisit	es for the c	course:		23	
• • • • • • • • • • • • • • • • • • • •		AND MA.			



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

Programm	e: Diploma/UG	Year: II		
Class:	C. Dipiolita/00	Semester: III		
Credits		Subject: FOOD PRODUCTION-I		
Theory: 4		Subject. FOOD I RODUCTION-I		
	le: NBHM-231	Title: FOOD PRODUCTION-I		
Course Ob				
	s will get knowledge abo	ut:-		
		anning used in Quantity Food production		
		hments dealing with bulk cooking		
3. Indian re	egional cuisines			
4. Specialt	ies and staples of various	s states		
Nature of P	aper: CORE			
Minimum I	Passing Marks/Credits:	40% Marks / 2 credit		
L: 4				
T: 0				
P: 0 (In Hou	rs/Week)			
•	Hr. = 1 Credit			
	Hrs.=1 Credit (4Hrs./We	eek=4Credits)		
Unit	Contents		No. of	
			Lectures	
			Allotted	
	-	RODUCTION EQUIPMENT		
		or mass/volume feeding, Heat and cold generating	10	
	equipment, Care and maintenance of this equipment, Modern developments			
т	in equipment manufacture			
Ι	MENU PLANNING	any planning reconstrulation Doints to consider in		
	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 &			
		Nutritional factors for the above		
	VOLUME FEEDING		10	
		strial Catering, Types of Institutional & Industrial	10	
		associated with this type of catering, Scope for		
		th, Hospital Catering, Highlights of Hospital Catering		
II	1 0	itors, Diet menus and nutritional requirements, Off		
	± 1 1	asons for growth and development, Menu Planning		
		Concept of a Central Production Unit, Problems		
	associated with off-pre-	-		
	REGIONAL INDÍAN			
	Introduction to Regiona	al Indian Cuisine, Heritage of Indian Cuisine	10	
II		ng habits in different parts of the country, Cuisine and		
11		ent states/regions/communities to be discussed under:		
	Geographic location, H	istorical background, Seasonal availability		
	Special equipment :			



		3.15-Produce Percent Decision Construction	ARCANOL COMPANY	
	Staple diets, Specialty cuisine for festivals and special occasion	ons		
	STATES (Regional Cuisines)			
IV	Andhra Pradesh, Bengal, Goa, Gujarat, Karnataka, Kashmir, Kerala, Madhya			
	Pradesh, Maharashtra, North Eastern States, Punjab, Rajasthan, Tamil Nadu			
	and Uttar Pradesh/Uttaranchal	,		
REFERE	NCE BOOKS:			
Gisslen W	ayne – Professional Cookery (John Wiley and Sons)			
	- Larousse gasrtronomique (Himalaya publishing group)			
If the cour	se is available as Generic Elective then the students of following	departments may	v opt it.	
	Evaluation/Assessment Methodology			
		Μ	ax. Marks	
1) Class ta	sks/ Sessional Examination	15		
2) Present	ations /Seminar			
3) Assignt	nents	10		
4) Researc	ch Project Report			
Semina	r On Research Project Report			
5) ESE 75				
	Total:	100		
Prerequisi	tes for the course:			
-	earning Outcome			
	of course the student will be able to:-			
CO1: To u	inderstand the essentials for Menu, including various factors whic	h affect menu pl	anning.	
	rpret of the various types of menu used in Bulk Cookery &	-	-	
CO3: Rec	ognize the various types of regional cuisines & their preparation.			
	lents will be able to proficiently prepare various recipes using diff	ferent cooking m	ethods and	
	incurs.			

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

Programm	e: Diploma/UG	Year: II	
Class:		Semester: III	
Credits		Subject: FOOD AND BEVERAGE SERVICE-I	
Theory: 4			
Course Coo	le: NBHM-232	Title: FOOD AND BEVERAGE SERVICE–I	
Course Ob	jectives:		
The student	s will get knowledge abo	put:-	
1. Alcoholic	Beverages their types an	nd dispense bar	
2. Understan	nd different types of Win	es, Their classification storage & services.	
	1	oducing countries, their specialty wine	
		governing the major wine producing countries.	
Nature of P	aper:		
Minimum I	Passing Marks/Credits:	40% Marks / 2 credit	
L: 4			
T: 0			
P: 0 (In Hou	· ·		
	Hr. = 1 Credit		
	Hrs.=1 Credit (4Hrs./We	eek=4Credits)	
Unit	Contents		No. of
			Lectures
			Allotted
	ALCOHOLIC BEVE		10
		ition, Production of Alcohol, Fermentation process,	
	-	lassification with examples	
Ι	DISPENSE BAR	tion Don lowout newsical lowout of hon Don stock	
		tion, Bar layout – physical layout of bar, Bar stock –	
	BEER	e beverages, Bar equipment	
		on, Types of Beer, Production of Beer, Storage	
	WINES	on, Types of Deer, Troduction of Deer, Storage	10
		, Classification with examples, Table/Still/Natural,	10
	-	Aromatized, Production of each classification, Old	
	1 0	l wine regions, wine laws, grape varieties, production	
II	and brand names)	The regions, the rates, grape for each states, production	
	,	y, Spain, Portugal, New World Wines (Principal wine	
		pe varieties, production and brand names)	
		a ,Chile , South Africa , Algeria ,New Zealand ,	
	Storage of wines, Wine	e terminology (English & French)	
	SPIRITS		10
	Introduction & Definiti	ion, Production of Spirit, Pot-still method, Patent still	
III	method, Production of	Whisky, Rum, Gin, Brandy, Vodka, Tequilla	
	-	- American Proof, British Proof (Sikes scale)	
	Gay Lussac (OIML Sca		



IV Types & LIQUE Definiti Broad	tion and Definition, Types of Aperitifs, Vermou Brand names), Bitters (Definition, Types & Brand na URS on & History, Production of Liqueurs Categories of Liqueurs (Herb, Citrus, Fruit/Egg, E Liqueurs (Name, color, predominant flavor& country	ames) Bean &Kernel)	10
IV Types & LIQUE Definiti Broad Popular	Brand names), Bitters (Definition, Types & Brand na URS on & History, Production of Liqueurs Categories of Liqueurs (Herb, Citrus, Fruit/Egg, E Liqueurs (Name, color, predominant flavor& country	ames) Bean &Kernel)	
LIQUE Definiti Broad Popular	URS on & History, Production of Liqueurs Categories of Liqueurs (Herb, Citrus, Fruit/Egg, E Liqueurs (Name, color, predominant flavor& country	Bean &Kernel)	
Definiti Broad Popular	on & History, Production of Liqueurs Categories of Liqueurs (Herb, Citrus, Fruit/Egg, E Liqueurs (Name, color, predominant flavor& country		
Broad Popular	Categories of Liqueurs (Herb, Citrus, Fruit/Egg, E Liqueurs (Name, color, predominant flavor& country		
Popular	Liqueurs (Name, color, predominant flavor& country		
		of origin)	
REFERENCE BOC	KS:	U /	
KEI EKENCE DOU			
1. Modern restaurant	s service –John fuller		
2. Food and beverage	service-Dennis R.Lillicrap and John cousins.		
If the course is availa	ble as Generic Elective then the students of following	departments may	y opt it.
	Evaluation/Assessment Methodology		-
		Μ	ax. Marks
1) Class tasks/ Sessio	nal Examination	15	
2) Presentations /Sen			
3) Assignments		10	
4) Research Project H	eport		
Seminar On Resea	1		
5) ESE	5 1	75	
	Total:	100	
Prerequisites for the	course:		
Course Learning O	itcomes:		
At the end of course	he student will have the knowledge about:-		
	various alcoholic beverages such as wine, spirits, Bee	r & Aperitifs.	
CO2: Review the s	ignificant role of dispense bar, their equipments d	& bar layouts i	n catering
	travel/tourism industry	2	U
	e able to learn & illustrate various cocktails made out	of various wine	s, spirits &
beer etc.			· 1
	e able to identify and comprehend a wide range of foo	od service areas i	n the F&B
industry and their un	· · ·		
•	manage and coordinate ancillary departments	in F&B opera	tions and
	ordination for efficient F&B service operations.		
-	e able to classify and differentiate beverages and by un	derstanding thei	r origins



IIMTU-NEP IMPLEMENTATION Year- II /Semester- III

<u></u>
No. of Lectures
Allotted
00
08
10
10
06



	Transforming Education	System, Transforming Lives Section 2f & 12B
	FRONT OFFICE & GUEST SAFETY AND SECURITY	
	A. Importance of security systems	06
IV	B. Safe deposit	
	C. Key control	
	D. Emergency situations (Accident, illness, theft, fire, bomb)	
REFEREN	CE BOOKS:	
Principles o	f Front Office Operations – Sue Baker	
Front Office	e Management – S.K. Bhatnagar	
Front Office	e Procedures – Michael. L. Kasavana	
Hotel Front	Office Management – James. A. Bardi.	
If the course	e is available as Generic Elective then the students of following	departments may opt it.
	Evaluation/Assessment Methodology	× × ×
		Max. Marks
1) Class tas	ks/ Sessional Examination	10
2) Presentat	ions /Seminar	
3) Assignme	ents	05
-	Project Report	
Seminar (In Research Project Report	
5) ESE		35
	Total:	50
Prerequisite	s for the course:	
	arning Outcomes:	
	rstand the role of information technology in the hospitality in	ndustry & know the basic
1	of software used in hotel Industry	
	derstand the procedure of Front Office Accounting & know ho	w to settle the bills as well
as other fun		
	le various jobs performed at Bell Desk & analyze the needs of th	
	rstand the Job profile of Door man and Parking Attendant. I	Develop requisite skills to
implement t	hem.	
	nderstand Safety, Security and its types and significance at hotel	front office. Developing
skills to han	dle key control.	
CO6: Analy	ze the previous case studies & develop skills for adverse situation	on handling



IIMTU-NEP IMPLEMENTATION Year II / Semester III

Program	ne: Diploma/UG	Year:II				
Class:		Semester: III				
Credits		Subject: ACCOMMODATION OPERATION- I				
Theory: 2						
	ode: NBHM-234	Title: ACCOMMODATION OPERATION-I				
Course O						
	5	nen room and uniform room.				
	o learn about type of unit					
		undry & sewing room activities.				
		ipment and material required for flower arrangement in	a hotel.			
	Paper: CORE	· · · ·				
-	.	s: 40% Marks / 2 credit				
L: 2						
T: 0						
P: 0 (In He	ours/Week)					
Theory - 1	Hr. = 1 Credit					
Practical-	2 Hrs.=1 Credit (4Hrs./W	Veek=4Credits)				
Unit	Contents		No. of			
			Lectures			
			Allotted			
Ι	LINEN ROOM					
		ctivities of the Linen Room, Layout and equipment in the Linen Room				
		election criteria for various Linen Items & fabrics suitable for this purpose 10				
		nen, Calculation of Linen requirements, Linen control-				
		s , Stocktaking-procedures and records Recycling of				
		discarded linen, Linen Hire				
II	UNIFORMS					
	0 1	g uniforms to staff, Issuing and exchange of uniforms;	04			
	v 1	ction and designing of uniforms Layout of the Uniform	-			
	room					
III	SEWING ROOM					
		be provided, Equipment provided				
	LAUNDRY	to Loundary Elever process of Ladustrial Lour desire	10			
		te Laundry, Flow process of Industrial Laundering-	10			
		sh Cycle, Laundry Equipment and Machines				
		Laundry Agents, Dry Cleaning, Guest Laundry/Valet				
IV	service, Stain removal					
1 V	FLOWER ARRANGEMENT					
	Flower arrangement in Hotels, Equipment and material required for flower arrangement, Conditioning of plant material, Styles of flower arrangements					
	-	applied to flower arrangement	06			
	INDOOR PLANTS	apprice to nower arrangement				
	Selection and care					
	Selection and care					



Reference / Text Books:

• 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
	10
	05
	35
Total:	50
	Total:

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

Prog	amme: Diploma/UG	Year: II	
Class	-	Semester: III	
Credi		Subject: FOOD SCIENCE AND NUTRITION	
Theor			
	se Code:NBHM-235A	Title: FOOD SCIENCE AND NUTRITION	
	se Objectives:		
	ne significance of food in his daily	life	
		n, malnutrition, and nutritional status.	
	alculation of recommended dietary		
4. U	nderstand the relationship of macro	b & micro nutrients to health	
5. To	o know about the evaluate food and	d their composition.	
Natu	re of Paper: DSE		
Minii	num Passing Marks/Credits: 40 ⁴	% Marks / 1 Cr	
L:2			
T:			
P: (In	Hours/Week)		
	y - 1 Hr. = 1 Credit		
Practi	cal- 2 Hrs.=1 Credit \(4Hrs./Wee	k=4Credits)	
Unit	Contents		No. of
			Lectures
			Allotted
Ι	BASIC ASPECTS		
	Definition of the terms Health, N		
	1	gical, Psychological and Social function of food)	
	in maintaining good health.		
	Classification of nutrients, Baland	ced Diet, Food Groups	
	BALANCED DIET		
	Definition, Importance of balance		
	RDA for various nutrients – age,	gender, physiological state	
	MACRONUTRIENTS		
	A. Vitamins		
	Definition and Classification (wa		
	Food Sources, function and signif		
	Fat soluble vitamins (Vitamin A,		
		itamin C, Thiamine, Riboflavin, Niacin,	
	Cyanocobalamin Folic acid B. MINERALS		
		main and minor) Food Courses frontions and	
	significance of : Calcium, Iron, S	major and minor),Food Sources, functions and	
	C. Water		
		ble, invisible), Functions of water Role of water	
	in maintaining health (water bala		
Π	MACRO NUTRIENTS		
	Carbohydrates		
	Carboliyurates		



		Education System, Transforming Lives	Section 27 & 12B		
	Definition, Classification (mono, di and polysaccharides) Diet	ary Sources,	08		
	Functions-Excess,				
	Lipids				
	Definition, Classification, Dietary Sources, Functions				
	Proteins				
	Definition, Classification based upon amino acid composition	•			
	Functions, Methods of improving quality of protein in food (s	special emphasis on			
	Soya proteins and whey proteins)				
III	Energy				
	Definition of Energy and Units of its measurement (Kcal)				
	Energy contribution from macronutrients (Carbohydrat				
	Fat),Factors affecting energy requirements, Concept of BMR,S	DA			
	Dietary sources of energy, Concept of energy balance and	the health hazards			
	associated with Underweight, Overweight		02		
	Digestion & Absorption				
	Mechanical & Chemical break down of food				
IV	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/H	otels based on the	10		
	principle of meal planning.				
	Calculation of Proximate principles & energy of 3 Indian & 3 G	Conti lunch menus.			
	Critical evaluation & suggested improvements				
	erence / Text Books:				
	ood Science & Nutrition – Sunetra Roday				
	bod hygiene and Sanitation – Sunetra Roda				
	ood Science- Potter and Hotchkin		•		
If the	e course is available as Generic Elective then the students of follo		ly opt it.		
	Evaluation/Assessment Methodolog				
1) 0			lax. Marks		
	lass tasks/ Sessional Examination	10			
·	resentations /Seminar	05			
	ssignments	05			
	esearch Project Report				
	eminar On Research Project Report	25			
5) E		35			
Duon	Total:	50			
	equisites for the course:				
	rse Learning Outcomes: he end of this course student should be able to:				
-	: Understand the importance of nutrition and good health in	his day to day life	& davalar		
	bilities to evaluate the nutrition in food.	ins day to day me	a develop		
-	: Know the composition, functions sources of nutrients as well a	s include them while	nlanning a		
	u for a meal.	is include them white	plaining a		
	: Understand the effects of excess & deficiency of nutrients in	meal & the disease	caused by		
them	•	i incai ex une unsease	caused by		
		nable of suggesting of	aloric		
	Is for deficient or diseased people.	puble of suggesting to			
mea	is for deficient of 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

Program	me: Diploma/UG	Year: II		
Class:		Semester: III		
Credits		Subject: HYGIENE & SAN	ΙΤΑΤΙΟΝ	
Theory: 2)	Subject. III GIENE & SAN		
Course C		Title: HYGIENE & SANIT	ATION	
NBHM-2		THE. IT GIENE & SAMITA		
	Dbjectives:			
	of Hygiene in Food Service Ar	ea and Dish washing area		
	nal hygiene and Protective clot	e		
		ds with their merits and demeri	its.	
	control methods and garbage di			
	f Paper: DSE	-F		
	n Passing Marks/Credits: 40	% Marks		
L: 2				
T: 0				
P:0 (In I	Hours/Week)			
Theory -	1 Hr. = 1 Credit			
Practical-	2 Hrs.=1 Credit (4Hrs./Week=	=4Credits)		
Unit	Contents			No. of Lectures
				Allotted
Ι		Service and Dish washing are	as, care of	05
	premises and equipment.			
II	Personal hygiene, care of ski protective clothing.	in, hand and feet. Food handle	ers hygiene,	05
III	Dishwashing methods, manu demerits.	al and machine dish washing	merits and	10
IV	e 1	ethods advantage and disadvant	0	10
		sect control techniques, specia	al stress on	
	control of flies, rats and cock	roaches.		
	e / Text Books:			
	. .	s Thomas, The Bar And Beve	erage books,	John, Wilwy And
Sons,		xx7 ·		1.
	1	Wairers Handbooks, Hospitalit	•	
	irse is available as Generic Elec	ctive then the students of follow	ving departm	ents may opt it.
1. NIL				
2. NIL				
3. NIL	Evel-	ion/Aggaggmont Mathadalage	,	
	Evaluat	tion/Assessment Methodology		Max. Marks
(1) Class t	asks/ Sessional Examination			10
<i>,</i>	tations /Seminar			10
3) Assign				05
, 0	rch Project Report			05
	ar On Research Project Report			
Semilia	a on Research Floject Report			



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

CO6: Demonstrate insect control techniques



Foramt-3

IIMTU-NEP IMPLEMENTATION Year- II/Semester- III

Programme.	inloma/UG Ver	ar:II		
Programme: Diploma/UG Class:		nester: III		
Credits		bject: Human Values & Professional Ethics		
Theory: 3	Su	Subject: Human Values & Frotessional Etines		
Course Code:	UVE-301 Tit	le: Human Values & Professional Ethics		
Course Object		R. Human Values & Frotessional Ethics		
U		Values & Professional Ethics.		
	oral and Social Values			
	the rights of others.	, and Doyanty		
	Harmony on Professio	nal Ethics.		
Nature of Pape	ý l			
-		40% Marks / 2 credit		
L: 3	ing warks/creats.	40 % Marks / 2 creat		
T: 0				
P: 0 (In Hours	Week)			
Theory - 1 Hr. =	·			
	.=1 Credit (4Hrs./Wee	ek=4Credits)		
Unit	Contents		No. of	
			Lectures	
			Allotted	
	Course Introduction	_		
		the need, basic guidelines, content and process for		
	Value Education		02	
	1	on-what is it? - its content and process; 'Natural		
	-	nd Experiential Validation- as the mechanism for self		
	exploration			
		appiness and Prosperity- A look at basic Human		
Ι	Aspirations4. Right understa	nding, Relationship and Physical Facilities- the basic		
	-	for fulfillment of aspirations of every human being		
	with their corre	· · · ·		
		Happiness and Prosperity correctly- A critical		
	U	e current scenario		
		fill the above human aspirations: understanding and		
		ony at various levels Understanding Harmony in the		
	U	- Harmony in Myself!		
		human being as a co-existence of the sentient 'I' and	15	
	the material 'B			
		the needs of Self ('I') and 'Body' - Sukh and		
II	Suvidha			
11		the Body as an instrument of 'I' (I being the doer,		
	seer and enjoy			
	-	the characteristics and activities of 'I' and harmony		
	in 'I'			



		00000
	11. Understanding the harmony of I with the Body: Sanyam and Swasthya; correct appraisal of Physical needs, meaning of	
	 Prosperity in detail 12. Programs to ensure Sanyam and Swasthya Understanding Harmony in the Family and Society- Harmony in Human Human Relationship 	
	 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 	
	14. Understanding the meaning of Vishwas; Difference between intention and competence	
ш	15. Understanding the meaning of Samman, Difference between respect and differentiation; the other salient values in relationship	
	16. Understanding the harmony in the society (society being an extension of family): Samadhan, Samridhi, Abhay, Sah-astitva as comprehensive Human Goals	
	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	
	18. Understanding the harmony in the Nature	
	19. Interconnectedness and mutual fulfillment among the four orders of 10	
IV	nature recyclability and self-regulation in nature	
	20. Understanding Existence as Co-existence (Sah-astitva) of mutually	
	interacting units in all-pervasive space	
	21. Holistic perception of harmony at all levels of existence	
	Implications of the above Holistic Understanding of Harmony on	
	Professional Ethics	
V	22. Natural acceptance of human values	
	23. Definitiveness of Ethical Human Conduct	
	24. Basis for Humanistic Education, Humanistic Constitution and Humanistic Universal Order	
	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.	
	26. Case studies of typical holistic technologies, management models	
	and production systems	
	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	
REFERENCE		
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:	
Upon completion of this course, students should have	
CO1: Understood the core values that shape the ethical behaviour of a Hosp	itality professional
CO2: Exposed awareness on professional ethics and human values.	
CO3: To understand the Basis for Humanistic Education, Humanistic a	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 Uni	versal Human Order.
CO6: Understand Holistic perception of harmony at all levels of existence	

CO6: Understand Holistic perception of harmony at all levels of existence



Foramt-3

IIMTU-NEP IMPLEMENTATION Year- II/Semester- III

Programme: D	Diploma/UG	Year:II	
Class:	ipionia e e	Semester: III	
Credits		Subject:HOTEL ENGINEERING	
Theory: 3			
Course Code:	NHU-231	Title:HOTEL ENGINEERING	
Course Object			
•	ill get knowledge ab	out:-	
	hotel Maintenance I		
2. Basic knowle	edge of working of a	ir conditioner and refrigeration.	
3. Basic knowle	edge of conservation	of electrical system.	
4. Taught about	t hotel engineering k	eeps up the safety and quality that guest feels comfortab	le in Hotel.
		stairs, elevator and escalator.	
Nature of Pape	er: AECC		
Minimum Pass	sing Marks/Credits	: 40% Marks / credit	
L: 3	0		
T: 0			
P: 0 (In Hours/	Week)		
Theory - 1 Hr.	= 1 Credit		
Practical- 2 Hrs	s.=1 Credit (4Hrs./W	/eek=4Credits)	
Unit	Contents		No. of
			Lectures
			Allotted
		G AND MAINTANENCE	
	-	maintenance, types of maintenance – daily- schedule,	
		reakdown, contract maintenance.	02
	_	- function, duties and responsibilities, organization	
т		notel Maintenance Department.	
I		ASTE WATER MANAGEMENT	
		idards, treatment of water for hotel use, hot and cold	
	–	uirement, supply and standard, waste water, disposal different types of traps, plumbing work, removal of	
	•	reatment, Reverse Osmosis(RO) water Filter systems,	
	Swimming Pool m		
	Ũ	TILATION, AIR CONDITIONING AND	15
	REFRIGERATIO		10
		comfort standards and index, designing building as to	
	control heat and he		
	Air conditioning s	systems- central ac ,split, package window type ,their	
II	-	maintenance and cycle of air conditioning systems	
	-	eed and different types of ventilation	
		types of refrigeration, their need and periodic	
		rence between air conditioning and refrigeration, types	
	of refrigeration sy	stem and refrigerants, walk in coolers, deep freezers,	
	fresh food refriger	ators and chill units	



		1 1940 and - Martin Double Charles	decrargeout 1 courses			
	ELECTRICAL SYSTEM AND ENERGY MANAGEM	IENT				
	A. Electrical terms: volt, ampere, watt, kilo watt/hr, a	03				
	 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, 					
II						
Kitchens, Food &Beverage outlets and other areas						
	D. Pollution and Pollution Control					
	E. Definition of pollution, pollutant, classification	of pollution,				
	pollution control measures.					
	BUILDING TRANSPORTATION					
	Stairs, Elevators – types of elevators (Passenger ele	evator, Freight	10			
IV	elevator, Cable elevator, hydraulic elevator) and b	-				
	maintenance of elevators, Escalators – safety requirements					
	working, Moving Walks, Conveyors, Fire : Type	s of fire &				
	classification, Fire Fighting Equipments					
REFERENC	E BOOKS:					
	l: Hotel Engineering Aman Publishers					
If the course is	s available as Generic Elective then the students of following	departments may	⁷ opt it.			
	Evaluation/Assessment Methodology					
			ax. Marks			
/	Sessional Examination	10				
2) Presentation	ns /Seminar					
3) Assignmen	3) Assignments 15					
4) Research P						
	Research Project Report					
5) ESE		75				
	Total:	100				
Prerequisites f	For the course:					
	ning Outcomes: By the end of this course student would be a	ble to				
	and Hierarchy of hotel maintenance department.					
CO2: Underst	and the working of various equipments.					
CO3: Unders	tand the concept of heat removal.					
	aste water techniques and management.					
	ber concept of building transportation.					
CO6: Demons	trate the Fire fighting techniques.					



IIMTU-NEP IMPLEMENTATION Year : II / Semester : III

Programme:	Diploma/UG	Year: II					
Class: BHM	1	Semester:III					
Credits:-NC	-	ISIT/SEMINAR/PRESENTATION O	N THE REPORT				
Theory: NC							
Course Code	e: INDUSTRIAL V	INDUSTRIAL VISIT/SEMINAR/PRESENTATION ON THE REPORT					
NECC-231							
Course Obje	ctives:						
1. To have	an idea about the actua	l working of the organization.					
2. Glimpso	e of actual operations &	facilities in the Hospitality Industry					
Nature of Pa	per: NECC						
	assing Marks/Credits:	40% Marks / credit					
L:02							
T:0							
P: 0 (In Hour	,						
Theory - 1 H							
	Irs.=1 Credit (4Hrs./We	ek=4Credits)					
Unit C	ontents		No. of Lectures Allotted				
	udents Have To Give dustrial Visits.	A Presentation On Their Observation	s During Their				
Reference / 7	Fext Books:						
If the course in NIL	is available as Generic I	Elective then the students of following	departments may opt it. :-				
	Eval	uation/Assessment Methodology					
			Max. Marks				
1) Class tasks	/ Sessional Examination	1					
2) Presentatio	ons /Seminar		25				
3) Assignmen	nts						
4) Research F	Project Report						
Seminar O	n Research Project Repo	ort					
5) ESE							
		Total:	25				
<u> </u>	for the course:						
	ning Outcomes:						
1. Students	Have To Give A Present	tation On Their Observations During T	heir Industrial Visits.				



IIMTU-NEP IMPLEMENTATION Year : II / Semester : III

Programm	ne: Diplo	ma/UG		Year: II			
Class:				Semester: III			
Credits:-N	IC	UNIVERSIT	TY SOCIA	AL RESPONSIB	LITIES -COM	IMUNITY OUT	REACH
Theory: N	С						
Course Code: UNIVERSITY SOCIAL RESPONSIBILITIES –COMMUNITY OUTREACH						REACH	
NECC-232	C-232						
Course O	bjectives						
1. To incu	ulcate a s	ense of respor	nsibility to	owards the societ	у.		
	<u> </u>		sibilities t	owards communi	ty outreach		
Nature of							
Minimum	Passing	Marks/Credi	its: 40%	Marks / credit			
L:02							
T:0							
P: 0 (In Ho		,					
Theory - 1							
		Credit (4Hrs./	Week=40	Credits)			
Unit	Unit Contents					No. of	
							Lectures
							Allotted
Ι		ctivity Is An Essential Part Of The Curriculam Which Believes That					
		n We Are Taking From The Society Then It Is Our Moral Duty To Give					
		ething Back To The Society. It Also Develops Habit Of Helping Others In Students.					
D							
Reference			ria Electiv	va the are the a stored ar	to of fallowing	dan antra an ta maa	
	se is avai	lable as Gener	ric Electiv	e then the studer	ts of following	departments may	/ opt 1t. :-
NIL		Ē		-/A ago game out M	the delegat		
		E		n/Assessment M	ethodology	М	ax. Marks
1) Class to	aka/ Sasa	ional Examina	otion			IVI	ax. marks
2) Presenta			ation			25	
3) Assignn		mmai				23	
4) Researc		Report					
,	0	earch Project F	Report				
5) ESE	On Rese	aren i rojeet i	coport				
5) LSL					T - 4 - 1	25	
Duono arri-it	an for the				Total:	25	
Prerequisit							
	0	Dutcomes:	ntial Dart	Of The Cumies	lom Which Do	liavan That Wha	n Wa Ara
	•	•				lieves That Whang Back To The	
-		•		The Students.	Give Someulli	ig Dack IV IIIe	Society. It
AISO DEVE	iops nau	n Or neiping	Ould's III	The Studellis.			



IIMTU-NEP IMPLEMENTATION Year : II / Semester : III

Programm	ne: Diplo	oma/UG	Y	ear:II		
Class:				emester: III		
Credits:-N	NC	SANSKRIT /	SPIRITUA	L		
Theory: N	С					
Course Co	ode:	SANSKRIT /	SPIRITUA	L		
MV-233						
Course O	bjectives	5:				
1. To dev	elop mor	ral values & the	values of "	Karma" in Life		
Nature of	Paper: 1	MV				
Minimum	Passing	Marks/Credits	s: 40% Ma	rks / credit		
L:02						
T:0						
P:0 (In F	lours/We	ek)				
Theory - 1	Hr. = 1	Credit				
Practical-	2 Hrs.=1	Credit (4Hrs./W	Week=4Cre	dits)		
Unit	Conte	nts				No. of
						Lectures
						Allotted
Ι	Studen	ts Are Taught	The Basic	cs Of Sanskrit / Spiritual '	Teaching From	
	Bhagw	at Geeta. The	Main Mot	ive Of This Course Is To	Develop Moral	
	Values	In Students.				
Reference	/ Text B	Books: NA				
	se is avai	lable as Generic	e Elective tl	nen the students of following	departments may	v opt it. :-
NIL		Fv	aluation/A	ssessment Methodology		
			uluution/1	ssessment methodology	Μ	ax. Marks
1) Class ta	sks/ Sess	sional Examinati	ion			
2) Presenta					25	
3) Assignr						
4) Researc		t Report				
,		earch Project Re	eport			
5) ESE		- 5	1			
,				Total:	25	
Prerequisi	tes for th	e course:				
A		Outcomes:				
			asics Of S	anskrit / Spiritual Teaching	From Bhagwat (Geeta The
					i ioni Dhagwal V	550tu. 1110

Main Motive Of This Course Is To Develop Moral Values In Students.



IIMTU-NEP IMPLEMENTATION Year : II/ Semester : III

Programme: Diploma/UGYear: II			Year: II			
Class:			Semester: III			
Credits:-I	NC	SPORTS				
Theory: N	С					
Course C	ode:SPT-231	SPORTS				
Course O	bjectives:					
1. To invo	lve them team spirit.					
2. To mak	e them aware about b	eing physic	ally fit			
Nature of	Paper: NECC					
Minimum	Passing Marks/Cre	dits: 40%	Marks / credit			
L:02						
T:0						
P: 0 (In H	ours/Week)					
Theory - 1	Hr. = 1 Credit					
Practical-	2 Hrs.=1 Credit (4Hrs	s./Week=40	Credits)			
Unit	Contents				No. of	
					Lectures	
					Allotted	
Ι	Students Are Encouraged To Play Various Games Of Their Choice Whether					
	Indoor Or Outdoor. Like; Carrom, Chess, Table Tennis, Football, Basketball					
	Etc.					
Reference	Reference / Text Books: NA					
If the cour	se is available as Gen	eric Electiv	ve then the students of following	departments may	/ opt it. :-	
NIL						
		Evaluation	n/Assessment Methodology			
	Max. Marks					
1) Class ta	sks/ Sessional Exami	nation				
2) Present	2) Presentations /Seminar 25					
3) Assign	ments					
4) Researc	4) Research Project Report					
Seminar On Research Project Report						
5) ESE						
Total: 25						
Prerequisi	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

-	ne: Diploma/UG	Year: II			
Class:		Semester: III			
Credits-2		Subject: FOOD PRODUCTION-LAB	BI		
Practical: 4	ļ				
Course Co	de: NBHM-231P	Title: FOOD PRODUCTION-LAB I			
Course Ob	jectives: The Student v	vill get knowledge about:			
0	l cuisine of various state				
2. Core ing	gredients of various cuis	ines of Indian States.			
1	esentation & Garnishing				
4. Menu pr	resentation of various cu	usines of Indian States various cuisines o	f Indian States		
Nature of	Paper: DSE				
Minimum	Passing Marks/Credit	s: 40% Marks / 2 credit			
L: 0					
T: 0					
P: 2 (In Ho	,				
•	Hr. = 1 Credit				
	2 Hrs.=1 Credit (4Hrs./W	Veek=4Credits)			
Unit	Contents			No. of	
				Lectures	
				Allotted	
	Prepara	ations of Menus from following cuisines.			
		Bengal			
		Goa			
		Gujarat		10	
Ι		Hyderabad		40	
		Kashmiri			
		Maharashtrian			
		Punjabi			
		Rajasthan South Indian			
DEFEDEN	NCE BOOKS: NA	South Indian			
		c Elective then the students of following	denartments mo	v opt it	
		valuation/Assessment Methodology	departments ma	y opt n.	
	Ev	aiuanon/Assessment methodology	N	lax. Marks	
1) Class to	sks/ Sessional Examinat	ion	10	ал. 1 1111Л	
/			10		
2) Presentations /Seminar3) Assignments05					
4) Research Project Report					
Seminar On Research Project Report					
5) ESE 35					
Total:			50		
Dronomiait	as for the source:	1 otal:	50		
rierequisit	es 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

Program	ne: Diploma/UG	Year: II		
Class:		Semester: III		
Credits		Subject: FOOD AND BEVERAGE SERVICE LAB-I		
	Practical: 1			
Course Co	ode: NBHM-232P	Title: FOOD AND BEVERAGE SERVICE LAB-I		
Course O				
 Studen The str Will gr Will co To unc Nature of Minimum L: 0 T: 0 	nts will get knowledge abo udents will get knowledge ain knowledge about Tequ ome to know about servic lerstand about service of l Paper: CORE Passing Marks/Credits	but Dispense Bar – Organizing Mise-en-place. e about Service of Wine and its temperature of service. uila service of aperitifs like vermouths. e of Spirits and Liqueurs. Liqueurs from Liquor Trolley and from bar. : 40% Marks / credit		
	ours/Week)			
•	Hr. = 1 Credit			
-	2 Hrs.=1 Credit (4Hrs./W	/eek=4Credits)		
Unit	Contents		No. of Lectures Allotted	
Ι	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			
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			
III	Service of Aperitifs Task-01 Service of Bitters Task-02 Service of Vermouths			
IV	Service of Beer	led & canned Beers Task-02 Service of Draught Beers	2	
V	Service of Spirits Task-01 Service styles Service of Whisky Task	 neat/on-the-rocks/with appropriate mixers Task-02 x-03 Service of Vodka Task-04 Service of Rum Task- 	3	
VI	Service of Liqueurs		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 depa	artments 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	0:
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: Demonstrare Whiskey, Rum, Vodka ,brandy etc	
CO5: Create Food and Wine pairing	
CO6: Demonstrate service of Liqueures.	



IIMTU-NEP IMPLEMENTATION Year- II / Semester-III

Programm	e: UG	Year:II	
Class:		Semester: III	
Credits		Subject: FRONT OFFICE LAB-I	
Practical:1			
Course Coo	le: NBHM-233P	Title: FRONT OFFICE LAB-I	
Course Obj	•		
	will get knowledge abo		
	1	computer applications related to Front Office like reserved	rvation and
registrat			
-	-	Hotel functions like accounting and yield management.	0
		t Office Operation like amend a reservation, all p	re & post
registrat		al'a reconvection to travel agent, corrected & individual	
A. Deput K		el's reservation to travel agent, corporate & individual.	
	Passing Marks/Credits	: 40% Marks / credit	
L: 0			
T: 0	ATT 1 \		
P: 1 (In Hou			
•	Hr. = 1 Credit Hrs = 1 Credit (4 Hrs (W)	Val-4Credita)	
Unit	Hrs.=1 Credit (4Hrs./W Contents	eek=4Creans)	No. of
Umt	Contents		Lectures
			Allotted
	Hands on practice of	of computer applications related to Front Office-	Inoucu
	-	Reservation, Registration, Guest History, Telephones,	
	Housekeeping, Daily		05
т		ting procedures - Manual accounting, Machine	
Ι		, Accounts Receivable, Guest History, Yield	
	Management, Role I	Play & Situation Handling ,Create and update guest	
	-	keys, Send confirmation letters, Print registration card,	
		& group reservation, Make an ADD-on reservation.	
		Cancel a reservation-with deposit and without deposit,	
	-	e, Process a reservation deposit, Pre-register a guest,	
II	_	for a guest, Put trace for guest, Check in a reserved	
		alk –in guest, Make sharer reservation, Make A/R	
		ation through Travel Agent/Company/ Individual or	10
DEFEDENT	Source, Make room ch	lange	10
	CE BOOKS:		
	f Front Office Operation	ns Sue Baker	
Principles of	f Front Office Operation Management $-SK$ B		
Principles o Front Office	e Management – S.K. B	hatnagar	
Principles o Front Office Front Office	e Management – S.K. B e Procedures – Michael.	hatnagar	v 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 ab	le to:-		
CO1: Remember check-in and maintain the guest records.			
CO2: Remember amending guest reservation.			
CO3: Create guest profile with all the tracks with records for further reference	ce.		
CO4: Demonstrate how to Take reservation through Travel Agent/Company/ Individual			
CO5: Create add on reservation			
CO6: Analyse Yield Management.			

-



IIMTU NEP IMPLEMENTATION Year- II /Semester- III

Programme: [Diploma/UG	Year:II		
Class:		Semester: III		
Credits		Subject: ACCOMMODATION OPE	RATION LAB-	[
Practical: 1				•
Course Code:	NRHM_ 234P	Title: ACCOMMODATION OPERA	TION LAB-I	
Course Object		THE ACCOMMODATION OF ERA		
	ll get knowledge abo	aut.		
	t Laundry Operation			
	o remove stains.	5.		
•		s of flowers arrangement.		
-		esigning of uniforms.		
Nature of Pape		400 Mankal 2 anadit		
	sing warks/Creaks	::40% Marks/ 2 credit		
L: 0 T: 0				
P: 1	L-)			
(In Hours/Weel	/			
Theory - 1 Hr.		olt-1Cradita)		
	s.=1Credit(4Hrs./We	ek=4Creans)		N f
Unit	Contents			No. of
				Lectures
		and Liniform Doom /Lowedray		Allotted
		And Uniform Room/Laundry		
	Laundry Machiner			15
Ι	Stain Removal	s, Public Areas & Guest Rooms		15
	Flower Arrangeme			
REFERENCE		igning Of Uniforms		
		ng Michael I O'Fellon Denney C But	harford	
	-	ns - Michael J. O'Fallon, Denney G. Rut Elective then the students of following		optit
		aluation/Assessment Methodology	departments may	opt II.
	EV	auauon/Assessment Methodology	Ma	x. Marks
1) Class toolso/	Saccional Examinati	on		171 IVIAI KS
1) Class tasks/ Sessional Examination 05				
2) Presentations /Seminar				
3) Assignments054) Research Project Report05				
Seminar On Research Project Report155) ESE15				
Total: 25				
		1 otal:	23	
Prerequisites for	r the course:			1



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

0	amme: UG		Year: II			
Class		-	Semester: IV			
Credi		Subject:	Industrial Training			
Practi	cal: 15					
Cours	se Code:	Title: In	dustrial Training			
NB	HM 241(T)					
	se Objectives					
			orld working environment.			
		•	ng the skills this would help them in their career developmen	t.		
			ge gained from the classroom studies to hotels.			
			e and morale of the students.			
		v 1	veen hotel management curriculum and hotel industry required	ment.		
	e of Paper:					
	num Passing	g Marks/C	redits: 150 Marks / 8 Credits			
L: 0						
T: 0						
P: 0	a , , ,					
Unit	Contents			No. of		
				Lectures		
	TT1			Allotted		
Ι			ry papers in this Semester and students will have to go for	90		
	•		raining in any 3-5 stars Hotel.			
			ter, Students will be judged on the basis of performance,			
	certificate I		otel. She/he has to submit IT report, log book and training			
			Schama (15 Washa)			
			Scheme (15 Weeks)			
			industrial Training is an integral part of the 2 nd year			
			e 15 weeks industrial training would be divided into five/six			
			he four key areas of Food Production, Food & Beverage			
			commodation Operations & Front Office Operations.			
			arks, 20% marks of IT would be on the basis of feed-back			
			ry in a prescribed Performance Appraisal Form (PAF). It			
			ents' responsibility to get this feed-back/assessment form			
	-		all the four departments of the hotel for submission to 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.		t has been calcoted / deputed for Industrial Training by the			
	4. Once	me studen	t has been selected / deputed for Industrial Training by the			



institute, he/she shall not be permitted to un	6				
-	students make direct arrangements with the Hotel for Industrial Training,				
these will necessarily have to be approved by the					
	through campus interviews will not seek Industrial Training on their own.				
Ű	Students have to submit the following on completion of industrial				
training to the faculty coordinator at the institute					
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 tra					
Evaluation/Assessment Me					
	Ma	x. Marks			
1) Internal Assessment	150				
• Assignments					
Research Project Report					
Seminar On Research Project Report					
2) External Assessment	225				
Т	otal: 375				
Prerequisites for the course:					
Course Learning Outcomes:					
CO1 To identify & strengthen the key area of interest, w	herein trainee would like to wo	ork in the			
future.					
CO2 Provides opportunities for exposure to the working	world, which will make gradua	ates more			
arriant of the hones and arrestations that industry has of the	n				
aware of the hopes and expectations that industry has of the	11	1			

work experience.

CO4 To enhance employability skills, because trainee has been equipped with the requisite knowledge, skills, attitudes and practical experience.

CO5 To decrease the chance of reality shock when the graduates are first in jobs



IIMTU-NEP IMPLEMENTATION Year-III / Semester-V

Program	ne: Degree/UG(R)	Year:III			
Class:		Semester:V			
Credits	Subject:	FOOD PRODUCTION-II			
Theory:4					
Practical:					
Course C	ode: Title: FO	OOD PRODUCTION-II			
NBHM-3					
	bjectives: The Student w				
		nizing and managing a larder station, including pr	oper equipment		
0	and maintenance.				
		ting and combining ingredients to create a variety	of sausages and		
forcen					
	• •	by adhering to proper temperature control, handlin	ng, and hygiene		
guidel					
		in professional culinary settings, demonstrating pr	officiency in the		
	charcuterie and culinary p				
	1	of balancing flavor, texture, and visual appea	l in sandwich		
-	osition.				
	Paper: Core				
	Passing Marks/Credits	::40% Marks/ 2 Cr			
L: T:					
	$(\mathbf{W}_{a}, \mathbf{I}_{b})$				
P:(In Hou	Hr. = 1 Credit				
•	2 Hrs.=1Credit(4Hrs./We	ek - 4Credits			
Unit	Contents		No. of		
Omt	Contents		Lectures		
			Allotted		
Ι	LARDER LAYOUT &	EOUIPMENT	moticu		
-		Work, Definition, Equipment found in the larder,			
	Layout of a typical lard				
	• • • •	NSIBILITIES OF THE LARDER CHEF	12		
	Functions of the Lard	er, Hierarchy of Larder Staff, Sections of the			
	Larder, Duties & Respo	nsibilities of larder Chef			
II	CHARCUTIERIE				
	I. SAUSAGE				
	A. Introduction to chara	cteristics - Sausage – Types & Varieties, Casings	12		
	– Types & Varieties ,Fi	lings – Types & Varieties			
	II. FORCEMEATS				
	Types of forcemeats, Pr	eparation of forcemeats, Uses of forcemeats			
III	HAM, BACON & GA	MMON			
		Gammon, Differences between Ham, Bacon &			
	•	Ham & Bacon, Uses of different cuts			
	PATES,				
	Types of Pate, Pate de f	oie gras	12		



	CHAUD FROID					
	Meaning of Chaudfroid, Making of chaudfrod& Precautions, Types of					
	chaudfroid, ses of chaudfroid					
1	ASPIC & GELEE					
	Definition of Aspic and Gelee, Uses of Aspic and Gelee					
IV	SANDWICHES					
	Parts of Sandwiches, Types of Bread, Types of filling – class	sification	09			
	Spreads and Garnishes, Types of Sandwiches, Making of Sandwiches					
Reference	e / Text Books:					
Gisslenw	ayne – professional cookery (john wiley and sons)					
	– Larousse gasrtronomique (Himalaya publishing group)					
	rse is available as Generic Elective then the students of follow	ing department	s may opt it.			
NA		0	• •			
	Evaluation/Assessment Methodology					
			Max. Marks			
1) Class t	asks/ Sessional Examination	1	5			
2) Presen	tations /Seminar					
3) Assign	nments					
	ch Project Report	1	0			
	ar On Research Project Report					
5) ESE		-	75			
	Total:	1	00			
Prerequis	ites for the course:					
	Learning Outcomes: By the end of this course student would be	be able to:				
	fine and explain the concept of larder work in a culinary setting					
	emonstrate an understanding of the importance of proper		rganization and			
	it within the larder.		-			
-	plain the primary functions and roles of the larder within a prof	essional kitche	en.			
	entify and categorize various types and varieties of sausages					
			,			

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-III / Semester-V

Programme: Degree	ee/ Year:III			
UG(R).				
Class:	Semester:V			
Credits Subject: FOOD AND BEVERAGE SERVICE-II				
Theory:4				
Practical:				
Course Code: NBHM-352	Title: FOOD AND BEVERAGE SERVICE–II			
	The Student will get knowledge about:			
1. Prepare students	s for roles in culinary establishments by honing skills in creating able for various dining settings.	a wide range of		
2. Understand the	importance of efficient space utilization, ergonomic design, ar B outlet planning.	nd guest-centric		
3. Prepare students	s for roles in event management, catering, and banquet coordinations skills required for successful execution.	on by providing		
e	m-solving skills to handle challenges associated with space, service	flow, and guest		
	al skills in guéridon operations, including trolley usage, equipmer ledge.	nt handling, and		
Nature of Paper: C	•			
Minimum Passing	Marks/Credits:40% Marks/ 2 Cr			
L:				
T:				
P: (In Hours/Week				
Theory - 1 Hr. = 1 G				
	Credit (4Hrs./Week=4Credits)			
Unit Conten	its	No. of Lectures Allotted		
I PLAN	NING & OPERATING VARIOUS F&B OUTLET			
Physic layout, Calcula staff red Constra light ec	al layout of functional and ancillary areas, Objective of a good Steps in planning, Factors to be considered while planning, ting space requirement, Various set ups for seating, Planning quirement, Menu planning aints of menu planning, Selecting and planning of heavy duty and quipment, Requirement of quantities of equipment required like	12		
manufa	y, Glassware, Cutlery - steel or silver etc. Suppliers & cturers, Approximate cost Planning Décor, furnishing fixture etc.			
History respons BANQ Space	FION CATERING BANQUETS , Types, Organisation of Banquet department. Duties & ibilities, Sales, Booking procedure, Banquet menus UET PROTOCOL Area requirement, Table plans/arrangement, Misc-en-place,	12		
	, Toast & Toast procedures RMAL BANQUET	BOS		



		0000 P 2400 1110 00 11125	CONTRACTOR REPORTS AND ADDRESS
	Réception ,Cocktail parties, Convention, Seminar Exhibition ,F	Fashion	
	shows, Trade Fair, Wedding, Outdoor catering		
III	FUNCTION CATERING BUFFETS		
	Introduction, Factors to plan buffets, Area requirement, Planni	ng and	
	organisation, Sequence of food Menu planning, Types of	Buffet,	
	Display, Sit down ,Fork, Finger, Cold Buffet, Breakfast H	Buffets,	
	Equipment Supplies, Check list		12
IV	GUERIDON SERVICE		
	History of gueridon, Definition, General consideration of open	rations,	09
	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.		
	e / Text Books:		
	rse is available as Generic Elective then the students of following dep	partment	s may opt it.
NA			
	Evaluation/Assessment Methodology		
			Max. Mark
/	sks/ Sessional Examination	1.	5
/	ations /Seminar		
3) Assigni		10)
	ch Project Report		
	r On Research Project Report		
5) ESE			5
	Total:	10	00
Prerequisi	tes for the course:		
Course L	earning Outcomes: By the end of this course student would be able	to:	
CO1: Und	erstand the significance of functional and ancillary areas in the layout	ut of F&I	B outlets.
		1 .	

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: I Class: BHMC	U	G(R).	Year:III Semester:V		
Credits	1	Subject• F	RONT OFFICE –II		
Theory:2		Subject. I			
Practical:					
Course Code:		Title: FRC	ONT OFFICE –II		
NBHM-353					
	tives: The	e Student wi	ll get knowledge about:		
•			by demonstrating empathy, professionalism, and e	ffective conflict	
2. Foster prob out process		ing and com	munication skills to handle issues that may arise d	uring the check-	
-		tills in proce	essing different modes of payment, including cas	sh. credit cards.	
		-	avel agent vouchers, and travelers cheques.	- , , - , - , - , - ,	
		•	at office operations and guest services by providing	g the knowledge	
			foreign exchange operations and guest satisfaction		
			to address billing discrepancies and reconcile gues		
Nature of Pap	er: Core		* * *		
Minimum Pas	sing Mar	rks/Credits:	40% Marks/ 1 Cr		
L:					
T:					
P: (In Hours/W					
Theory - 1 Hr.					
Practical- 2 Hrs			eek=4Credits)		
Unit	Conten	ts		No. of Lectures Allotted	
Ι	CHECI	K-OUT PRO	OCEDURE	inottea	
-	The Gu	iest Departu	The Procedure and Post Departure Activities at History Card.		
	Informa Coordin	tion to c	concerned Departments - Interdepartmental	10	
	Problem	ns during Gu	est Check out and their solutions		
II		S OF SETT			
	Receivi	ng Payment	ts/Settling Bills Through		
	a. Cash			10	
	b. Credi	it Card			
	c. Bill to	o Company			
	d. Travel Agent Voucher				
	e. Travelers Cheques				
III	-	GN EXCHA			
	-	-	Encashment Procedure		
		-	s, Licenses and documents used, Category of	10	
	guest en				
	Differer	nt currencies	and their-Forex rates		



IV	V FRONT OFFICE ACCOUNTING			
	Different types of Accounts, Ledgers, Folios & Vouc	hers prepared	10	
	at Front Desk. Guest Accounting Cycle			
Reference / '	Fext Books:			
NA				
If the course	is available as Generic Elective then the students of follow	ving department	s may opt it.	
Dennis L. Fo	ster: Back Office Operation & Admn.			
Sudhir Andre	ews: Hotel Front Office			
Kasavana &	Brooks: Managing Front office Operations			
	Evaluation/Assessment Methodology			
			Max. Marks	
1) Class tasks	1) Class tasks/ Sessional Examination			
2) Presentatio	ons /Seminar			
3) Assignmen	nts	(05	
4) Research I	Project Report			
Seminar O	n Research Project Report			
5) ESE		•	35	
	Total:		50	
Prerequisites	for the course:			
Course Lear	rning Outcomes: By the end of this course student would	be able to:		
CO1: Unders	tand the significance of the guest departure process in the	overall guest ex	perience.	
CO2: Unders	tand the importance of addressing guest concerns and pro-	viding solutions	s in a timely and	
professional	manner			
CO3: Demon	strate knowledge of the steps involved in reconciling trave	elers cheques tra	ansactions.	
CO4: Unders conditions.	stand the concept of foreign exchange rates and how the	hey fluctuate b	ased on market	
CO5: Unders	tand the importance of front office accounting in the hospi	tality industry.		
	be the process of creating and maintaining guest folios, w	• •	arges, payments,	



IIMTU-NEP IMPLEMENTATION Year III / Semester V

	e: Degree/UG(R).	Year:III	
Class:			Semester: V	
Credits	Si	ubject:	ACCOMMODATION OPERATION-II	
Theory:2				
Practical:				
Course Co	de: Ti	itle: AC	COMMODATION OPERATION-II	
NBHM-354	4			
Course Ob	jectives: The Stu	ident wi	ill get knowledge about:	
1. Acquire	e practical skills	in inv	entory management, scheduling, time and motion	on studies, and
perform	nance standards.			
		sive un	derstanding of budgeting and budgetary contr	rols within the
-	lity industry.			
	-	skills to	evaluate the benefits and drawbacks of using cont	ract services for
	eeping needs.			
	-	ng skills	s to address sustainability challenges and respon	d effectively to
	emergencies.			
-	e practical skills	in ident	ifying and implementing strategies for efficient en	nergy and water
usage.				
	Paper: Core	<u>a</u> 11		
	Passing Marks/	Credits	:40% Marks/ 1 Cr	
L:				
T:				
•	ırs/Week)			
I neorv – i	$1 - 1 - 1^{1}$			
•	Hr. = 1 Credit	ALLes AX	Vack-4Cradita)	
Practical- 2	Hrs.=1 Credit ((4Hrs./W	Veek=4Credits)	No. of
Practical- 2		(4Hrs./W	Veek=4Credits)	No. of
Practical- 2	Hrs.=1 Credit ((4Hrs./W	Veek=4Credits)	Lectures
Practical- 2 Unit	Hrs.=1 Credit (Contents	``````````````````````````````````````		
Practical- 2 Unit	Hrs.=1 Credit (Contents PLANNING	AND	Veek=4Credits) ORGANISING THE HOUSEKEEPING	Lectures
Practical- 2 Unit	Hrs.=1 Credit (Contents PLANNING DEPARTMEN	AND Γ	ORGANISING THE HOUSEKEEPING	Lectures
Practical- 2 Unit	Hrs.=1 Credit (Contents PLANNING DEPARTMENT Area inventory 1	AND Γ list, Free	ORGANISING THE HOUSEKEEPING quency schedules, Performance and Productivity	Lectures Allotted
Practical- 2 Unit	Hrs.=1 Credit (Contents PLANNING DEPARTMEN Area inventory 1 standards, Time	AND T list, Frece and	ORGANISING THE HOUSEKEEPING quency schedules, Performance and Productivity Motion study in House Keeping operations,	Lectures
Practical- 2 Unit	Hrs.=1 Credit (Contents PLANNING DEPARTMEN Area inventory l standards, Time Standard Operat	AND Γ list, Free e and i ing mar	ORGANISING THE HOUSEKEEPING quency schedules, Performance and Productivity Motion study in House Keeping operations, nuals – Job procedures, Job allocation and work	Lectures Allotted
Practical- 2 Unit	Hrs.=1 Credit (Contents PLANNING DEPARTMENT Area inventory l standards, Time Standard Operat schedules , Calo	AND T list, Frec e and ing mar culating	ORGANISING THE HOUSEKEEPING quency schedules, Performance and Productivity Motion study in House Keeping operations, nuals – Job procedures, Job allocation and work staff strengths & Planning duty rosters, team	Lectures Allotted
Practical- 2 Unit	Hrs.=1 Credit (Contents PLANNING DEPARTMEN Area inventory I standards, Time Standard Operat schedules , Cald work and leade	AND T list, Free e and ing mar culating ership ir	ORGANISING THE HOUSEKEEPING quency schedules, Performance and Productivity Motion study in House Keeping operations, nuals – Job procedures, Job allocation and work staff strengths & Planning duty rosters, team n House Keeping, Training in HKD, devising	Lectures Allotted
Practical- 2 Unit	Hrs.=1 Credit (Contents PLANNING DEPARTMEN Area inventory I standards, Time Standard Operat schedules , Cald work and leade	AND T list, Free e and ing mar culating ership ir	ORGANISING THE HOUSEKEEPING quency schedules, Performance and Productivity Motion study in House Keeping operations, nuals – Job procedures, Job allocation and work staff strengths & Planning duty rosters, team	Lectures Allotted
Practical- 2 Unit	Hrs.=1 Credit (Contents PLANNING DEPARTMENT Area inventory l standards, Time Standard Operat schedules , Calo work and leade training program items,	AND T list, Frece and ing mar culating pership ir nmes for	ORGANISING THE HOUSEKEEPING quency schedules, Performance and Productivity Motion study in House Keeping operations, nuals – Job procedures, Job allocation and work staff strengths & Planning duty rosters, team n House Keeping, Training in HKD, devising or HK staff , Inventory level for non recycled	Lectures Allotted
Practical- 2 Unit I I	Hrs.=1 Credit (Contents PLANNING DEPARTMEN Area inventory I standards, Time Standard Operat schedules , Cald work and leade training program items, Budget and budg	AND F list, Free e and ing mar culating prship ir nmes for getary co	ORGANISING THE HOUSEKEEPING quency schedules, Performance and Productivity Motion study in House Keeping operations, nuals – Job procedures, Job allocation and work staff strengths & Planning duty rosters, team n House Keeping, Training in HKD, devising	Lectures Allotted
Practical- 2 Unit I I	Hrs.=1 Credit (Contents PLANNING DEPARTMENT Area inventory I standards, Time Standard Operat schedules , Calo work and leade training program items, Budget and budg Planning capital	AND Γ list, Free e and i ing mar culating ership ir nmes for getary co budget,	ORGANISING THE HOUSEKEEPING quency schedules, Performance and Productivity Motion study in House Keeping operations, nuals – Job procedures, Job allocation and work staff strengths & Planning duty rosters, team n House Keeping, Training in HKD, devising or HK staff , Inventory level for non recycled ontrols, The budget process	Lectures Allotted
Practical- 2 Unit	Hrs.=1 Credit (Contents PLANNING DEPARTMENT Area inventory I standards, Time Standard Operat schedules , Calo work and leade training program items, Budget and budg Planning capital controlling expen	AND T list, Free e and ing mar culating prship ir nmes for getary co budget, nses – in	ORGANISING THE HOUSEKEEPING quency schedules, Performance and Productivity Motion study in House Keeping operations, nuals – Job procedures, Job allocation and work staff strengths & Planning duty rosters, team in House Keeping, Training in HKD, devising or HK staff , Inventory level for non recycled ontrols, The budget process , Planning operation budget, Operating budget –	Lectures Allotted
Practical- 2 Unit	Hrs.=1 Credit (Contents PLANNING DEPARTMEN Area inventory I standards, Time Standard Operat schedules , Cald work and leade training program items, Budget and budg Planning capital controlling experient of buying ,Stock	AND F list, Free e and ing mar culating prship ir nmes for getary co budget, nses – in records	ORGANISING THE HOUSEKEEPING quency schedules, Performance and Productivity Motion study in House Keeping operations, nuals – Job procedures, Job allocation and work staff strengths & Planning duty rosters, team n House Keeping, Training in HKD, devising or HK staff , Inventory level for non recycled ontrols, The budget process , Planning operation budget, Operating budget – ncome statement , Purchasing systems – methods	Lectures Allotted
Practical- 2 Unit I I II	Hrs.=1 Credit (Contents PLANNING DEPARTMEN Area inventory I standards, Time Standard Operat schedules , Cald work and leade training program items, Budget and budg Planning capital controlling experient of buying ,Stock	AND Γ list, Free e and ing mar culating ership ir nmes for getary co budget, nses – in records NG IN	ORGANISING THE HOUSEKEEPING quency schedules, Performance and Productivity Motion study in House Keeping operations, nuals – Job procedures, Job allocation and work staff strengths & Planning duty rosters, team n House Keeping, Training in HKD, devising or HK staff , Inventory level for non recycled ontrols, The budget process , Planning operation budget, Operating budget – ncome statement , Purchasing systems – methods s – issuing and control	Lectures Allotted
Practical- 2 Unit I I II	Hrs.=1 Credit (Contents PLANNING DEPARTMENT Area inventory l standards, Time Standard Operat schedules , Calo work and leade training program items, Budget and budg Planning capital controlling exper of buying ,Stock HOUSEKEEPI	AND T list, Free e and ing mar culating prship ir nmes for budget, nses – in records NG IN S	ORGANISING THE HOUSEKEEPING quency schedules, Performance and Productivity Motion study in House Keeping operations, nuals – Job procedures, Job allocation and work staff strengths & Planning duty rosters, team n House Keeping, Training in HKD, devising or HK staff , Inventory level for non recycled ontrols, The budget process , Planning operation budget, Operating budget – ncome statement , Purchasing systems – methods s – issuing and control INSTITUTIONS & FACILITIES OTHER	Lectures Allotted



	B. Guidelines for hiring contract services		
	C. Advantages & disadvantages of contract services		
IV	ENERGY AND WATER CONSERVATION IN HOUS OPERATIONS, FIRST AID	EKEEPING	05
Reference	e / Text Books:		
Sudhir Ar	ndrews: Hotel Housekeeping		
Joan C. B	ranson: Hotel, Hostel & Hospital Housekeeping		
Georgi ra	Tucker: The Professional Housekeeper		
Rose Mar	y & Heinemann: Housekeeping Management for Hotels		
G. Raghul	balan – Hotel Housekeeping		
If the cour	rse is available as Generic Elective then the students of followi	ng departments	may opt it.
	Evaluation/Assessment Methodology		
	· · ·		Max. Mark
1) Class ta	asks/ Sessional Examination	10	
2) Present	tations /Seminar		
3) Assign	ments	05	, 1
4) Researce	ch Project Report		
Semina	ar On Research Project Report		
5) ESE		35	
	Total:	100)
Prerequisi	ites for the course:		
CO1: Und environme CO2: Un operations CO3: Der develop ac CO4: Rec operations CO5: Ide implemen procedure	entify measures for minimizing water usage in housek ating low-flow fixtures, reusing water, and practicing respo	in promoting a hedules contribunds, and operation y in the Larder ceeping operationsible laundry	onal needs to Department's ons, such a and cleaning



IIMTU-NEP IMPLEMENTATION Year III/ Semester: V

Programme: I	Degree/UG(R). Year:III	
Class:	Semester:V	
Credits	Subject: BAR MANAGEMENT	
Theory:2		
Practical:		
Course Code:	Title: BAR MANAGEMENT	
NBHM-355A		
	tives: The students will get knowledge about:	
-	comprehensive understanding of bar operation and control princi	ples in the hospitality
industry.		CC (* 1
	adership and management skills to lead and supervise bar operatio	•
	tivity and attention to detail in planning and executing bar de	signs that align with
themes and	1	and regulations and
	esponsible alcohol service skills, including understanding le guest safety.	egai regulations and
1 0	dents for roles in bar management, operations, and customer ser	vice by providing the
	and skills required for successful bar operations, and control.	vice by providing the
Nature of Pap		
	sing Marks/Credits:40% Marks/1 Cr	
L:		
T:		
P: (In Hours/W	/eek)	
Theory - 1 Hr.		
	s.=1 Credit (4Hrs./Week=4Credits)	
Unit	Contents	No. of
		Lectures
		Allotted
Ι	Bar	
	Introduction, Beverage Management, Brief History, Types of Ba	r
	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 Cri-	
	Bars, Plans, Elevations & Sections, Themes & Conc	epts 10
	Bar Equipment, Glass wares	
III	Service & Selling Techniques	
	Bartenders : Job Analysis, Salesmanship of Bar Attenda	
	Guidelines for Bar Attendants, Hygiene & Health, Bar duties, S	
	Management, Qualities of Professional Manager, Respons	sible
13.7	service of Alcohol	41
IV		itrol
	Customer Service and Customer Relation, Sales Promotion	
	Merchandising, Managing the Service Seque	
	Method of Beverage Control, Stock Control in the	Daf
	Portion Control, Cash handling Procedures, Bar Licenses	DOG



Reference / Text Books:	
NA	
If the course is available as Generic Elective then the students of follow	ving 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 : III / Semester : V

	Degree/UG(R). Year:III	
Class: BHMC		
Credits	Subject: INTRODUCTION TO TOURISM AND TRAVE	Ĺ
Theory:2	MANAGEMENT	
Practical:		
Course Code:	Title: INTRODUCTION TO TOURISM AND TRAVEL N	IANAGEMENT
NBHM-355B		
Course Objec		
-	nowledge of the structure and components of the tourism industry an	d their contributions
	ies and societies.	
-	owledge of the different types of tourism and their characteristics.	
	a comprehensive understanding of different modes of tourist	transport and their
	ns for travel experiences.	
	nowledge of strategies for minimizing negative impacts and	promoting positive
	n environmental, social, economic, and cultural aspects.	
Nature of Pap		
Minimum Pas	ssing Marks/Credits:40% Marks/1 Cr	
L:		
T:		
P: (In Hours/W	Veek)	
Theory - 1 Hr.	= 1 Credit	
Practical- 2 Hr	s.=1 Credit (4Hrs./Week=4Credits)	
Unit	Contents	No. of
		Lectures
		Lectures Allotted
I	Introduction Definition of Tourism, The tourism indust	Allotted
Ι	Introduction Definition of Tourism, The tourism indust significance of tourism, the tourism system, tourism infrastructure	Allotted
I	,	Allotted ry, 08
	significance of tourism, the tourism system, tourism infrastructure Types of Tourism and Tourism Infrastructure Purpose of touris	Allotted ry, 08 m,
	 significance of tourism, the tourism system, tourism infrastructure Types of Tourism and Tourism Infrastructure Purpose of touris travel motivators, different types of tourism; tourism infrastructure 	Allotted ry, 08 m, ire
	significance of tourism, the tourism system, tourism infrastructure Types of Tourism and Tourism Infrastructure Purpose of touris	Allotted ry, 08 m, ire
	significance of tourism, the tourism system, tourism infrastructure Types of Tourism and Tourism Infrastructure Purpose of touris travel motivators, different types of tourism; tourism infrastructu accommodation, food and beverage, attractions, telecommunication essential and other services	Allotted ry, 08 m, ure on, 08
II	 significance of tourism, the tourism system, tourism infrastructure Types of Tourism and Tourism Infrastructure Purpose of touris travel motivators, different types of tourism; tourism infrastructure accommodation, food and beverage, attractions, telecommunication essential and other services Tourist Transport and The Travel Agent Types of Transport- A 	Allotted ry, 08 m, ure on, 08 ir-
II	 significance of tourism, the tourism system, tourism infrastructure Types of Tourism and Tourism Infrastructure Purpose of tourist travel motivators, different types of tourism; tourism infrastructure accommodation, food and beverage, attractions, telecommunication essential and other services Tourist Transport and The Travel Agent Types of Transport- A Road, Rail, Water; The travel agent, types of travel agenci 	Allotted ry, 08 m, ire on, 08 ir- es,
II	 significance of tourism, the tourism system, tourism infrastructure Types of Tourism and Tourism Infrastructure Purpose of tourist travel motivators, different types of tourism; tourism infrastructure accommodation, food and beverage, attractions, telecommunication essential and other services Tourist Transport and The Travel Agent Types of Transport- A Road, Rail, Water; The travel agent, types of travel agenci functions of a travel agency, setting up a TA; The tour operator 	Allotted ry, 08 m, ire on, 08 ir- es,
II	 significance of tourism, the tourism system, tourism infrastructure Types of Tourism and Tourism Infrastructure Purpose of tourist travel motivators, different types of tourism; tourism infrastructure accommodation, food and beverage, attractions, telecommunication essential and other services Tourist Transport and The Travel Agent Types of Transport- A Road, Rail, Water; The travel agent, types of travel agenci functions of a travel agency, setting up a TA; The tour operate types, package tours 	Allottedry, 08m, ure on,08ir- es, or-08
II	 significance of tourism, the tourism system, tourism infrastructure Types of Tourism and Tourism Infrastructure Purpose of tourist travel motivators, different types of tourism; tourism infrastructure accommodation, food and beverage, attractions, telecommunication essential and other services Tourist Transport and The Travel Agent Types of Transport- A Road, Rail, Water; The travel agent, types of travel agenci functions of a travel agency, setting up a TA; The tour operate types, package tours Tourism Impact Environmental, Social, Economic, Culture 	Allotted ry, 08 m, ure on, 08 ir- es, or- 08 al,
II	 significance of tourism, the tourism system, tourism infrastructure Types of Tourism and Tourism Infrastructure Purpose of touris travel motivators, different types of tourism; tourism infrastructure accommodation, food and beverage, attractions, telecommunication essential and other services Tourist Transport and The Travel Agent Types of Transport- A Road, Rail, Water; The travel agent, types of travel agenci functions of a travel agency, setting up a TA; The tour operate types, package tours Tourism Impact Environmental, Social, Economic, Cultur Ecological impact of Tourism, Multiplier Effect, The demonstration 	Allotted ry, 08 m, ure on, 08 ir- es, or- 08 al,
II III IV	 significance of tourism, the tourism system, tourism infrastructure Types of Tourism and Tourism Infrastructure Purpose of tourist travel motivators, different types of tourism; tourism infrastructure accommodation, food and beverage, attractions, telecommunication essential and other services Tourist Transport and The Travel Agent Types of Transport- A Road, Rail, Water; The travel agent, types of travel agenci functions of a travel agency, setting up a TA; The tour operate types, package tours Tourism Impact Environmental, Social, Economic, Cultur Ecological impact of Tourism, Multiplier Effect, The demonstrati effect, measures to regulate tourism impacts, tourism legislations 	Allotted ry, 08 m, ure on, 08 ir- es, or- 08 al,
II III IV Reference / To	 significance of tourism, the tourism system, tourism infrastructure Types of Tourism and Tourism Infrastructure Purpose of tourist travel motivators, different types of tourism; tourism infrastructure accommodation, food and beverage, attractions, telecommunication essential and other services Tourist Transport and The Travel Agent Types of Transport- A Road, Rail, Water; The travel agent, types of travel agenci functions of a travel agency, setting up a TA; The tour operate types, package tours Tourism Impact Environmental, Social, Economic, Cultur Ecological impact of Tourism, Multiplier Effect, The demonstratie effect, measures to regulate tourism impacts, tourism legislations 	Allottedry,08m,08ire08irin08irin08al,06
II III IV Reference / T o Swain Sampao	 significance of tourism, the tourism system, tourism infrastructure Types of Tourism and Tourism Infrastructure Purpose of touris travel motivators, different types of tourism; tourism infrastructure accommodation, food and beverage, attractions, telecommunication essential and other services Tourist Transport and The Travel Agent Types of Transport- A Road, Rail, Water; The travel agent, types of travel agenci functions of a travel agency, setting up a TA; The tour operate types, package tours Tourism Impact Environmental, Social, Economic, Cultur Ecological impact of Tourism, Multiplier Effect, The demonstratie effect, measures to regulate tourism impacts, tourism legislations ext Books: d Kumar, Mishra Jitendra Mohan (2011). Tourism – Principles and 	Allotted ry, 08 m, 08 m, 08 ir- es, 08 al, 00 d Practices. Oxford
II III IV Reference / T o Swain Sampao University Pre	 significance of tourism, the tourism system, tourism infrastructure Types of Tourism and Tourism Infrastructure Purpose of tourist travel motivators, different types of tourism; tourism infrastructure accommodation, food and beverage, attractions, telecommunication essential and other services Tourist Transport and The Travel Agent Types of Transport- A Road, Rail, Water; The travel agent, types of travel agenci functions of a travel agency, setting up a TA; The tour operate types, package tours Tourism Impact Environmental, Social, Economic, Cultur Ecological impact of Tourism, Multiplier Effect, The demonstration effect, measures to regulate tourism impacts, tourism legislations ext Books: Kumar, Mishra Jitendra Mohan (2011). Tourism – Principles an ss Sharpley Richard (2006) Travel and Tourism. London, Thousand 	Allottedry, 08m, ure on,08ir- es, or-08al, on06d Practices. Oxford Oaks : SAGE
II III IV Reference / T Swain Sampao University Pre If the course is	 significance of tourism, the tourism system, tourism infrastructure Types of Tourism and Tourism Infrastructure Purpose of touris travel motivators, different types of tourism; tourism infrastructure accommodation, food and beverage, attractions, telecommunication essential and other services Tourist Transport and The Travel Agent Types of Transport- A Road, Rail, Water; The travel agent, types of travel agenci functions of a travel agency, setting up a TA; The tour operate types, package tours Tourism Impact Environmental, Social, Economic, Cultur Ecological impact of Tourism, Multiplier Effect, The demonstratie effect, measures to regulate tourism impacts, tourism legislations ext Books: d Kumar, Mishra Jitendra Mohan (2011). Tourism – Principles and 	Allottedry, (08)m, ure on,00,08ir- es, or-08al, on06d Practices. Oxford Oaks : SAGE
II III IV Reference / T o Swain Sampao University Pre	 significance of tourism, the tourism system, tourism infrastructure Types of Tourism and Tourism Infrastructure Purpose of tourist travel motivators, different types of tourism; tourism infrastructure accommodation, food and beverage, attractions, telecommunication essential and other services Tourist Transport and The Travel Agent Types of Transport- A Road, Rail, Water; The travel agent, types of travel agenci functions of a travel agency, setting up a TA; The tour operate types, package tours Tourism Impact Environmental, Social, Economic, Cultur Ecological impact of Tourism, Multiplier Effect, The demonstration effect, measures to regulate tourism impacts, tourism legislations ext Books: Kumar, Mishra Jitendra Mohan (2011). Tourism – Principles an ss Sharpley Richard (2006) Travel and Tourism. London, Thousand 	Allottedry, 08m, ure on,08ir- es, or-08al, on06d Practices. Oxford Oaks : SAGE



		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

0	ne: Degree/UG(R).	Year:III	
Class: BH		Semester:V	
Credits	Subject: E	VENT MANAGEMENT	
Theory:2			
Practical:			
Course Code: Title: EVENT MANAGEMENT			
SEC-351A			
Course O			
		s and qualities required to be an effective event planner.	4
		events management and planning by providing insigh-	ts into the
		n, design, and contractual arrangements.	stratagias
		iderstanding of event marketing and the promotional	strategies
	ed for successful event pr		maagurag
	spond to emergencies du	o assess safety and security risks, implement preventive	measures,
	Paper: SEC	ting events.	
	Passing Marks/Credit	s.10% Marks/1 Cr	
L:	r assing warks/Creur	5.40 % Marks/ 1 Cl	
T:			
P: (In Hou	ırs/Week)		
	Hr. = 1 Credit		
	2 Hrs.=1 Credit (4Hrs./\	Week=4Credits)	
Unit	Contents		No. of
			Lectures
			Allotted
Ι	Events		
	The Concept, Nature, I	Definition and scope	
		as and disadvantage of Events	
	C``s of Events, advantag	ge and disadvantage of Events	
	-	gies, Skills required to be a good Event Planners.	10
II	Categories and Typolog Organizing& Designin	gies, Skills required to be a good Event Planners. ng of Events	10
II	Categories and Typolog Organizing& Designin Key elements of Events	gies, Skills required to be a good Event Planners. ng of Events s, Event Infrastructure	
II	Categories and Typolog Organizing& Designin Key elements of Events Core concept, core peop	gies, Skills required to be a good Event Planners. ng of Events s, Event Infrastructure ple, core talent, core structure	10 10
II	Categories and Typolog Organizing& Designin Key elements of Events Core concept, core peop Setting Objectives for t	gies, Skills required to be a good Event Planners. ng of Events s, Event Infrastructure ple, core talent, core structure he Event,	
	Categories and Typolog Organizing& Designin Key elements of Events Core concept, core peop Setting Objectives for t Negotiating Contracts of	gies, Skills required to be a good Event Planners. ng of Events s, Event Infrastructure ple, core talent, core structure he Event, with event Organizers, Venue, Media.	
II III	Categories and Typolog Organizing& Designin Key elements of Events Core concept, core peop Setting Objectives for t Negotiating Contracts v Marketing & Promoti	gies, Skills required to be a good Event Planners. ng of Events s, Event Infrastructure ple, core talent, core structure he Event, with event Organizers, Venue, Media. ion of Events	
	Categories and Typolog Organizing& Designin Key elements of Events Core concept, core peop Setting Objectives for t Negotiating Contracts v Marketing & Promoti Nature of Event Market	gies, Skills required to be a good Event Planners. ng of Events s, Event Infrastructure ple, core talent, core structure he Event, with event Organizers, Venue, Media. ion of Events ting, Process of Event	10
	Categories and Typolog Organizing& Designin Key elements of Events Core concept, core peop Setting Objectives for t Negotiating Contracts v Marketing & Promoti Nature of Event Market Marketing, The Market	gies, Skills required to be a good Event Planners. ng of Events s, Event Infrastructure ple, core talent, core structure he Event, with event Organizers, Venue, Media. ion of Events ting, Process of Event eting Mix, Sponsorship. Promotion: Image Branding,	
III	Categories and Typolog Organizing& Designin Key elements of Events Core concept, core peop Setting Objectives for t Negotiating Contracts v Marketing & Promoti Nature of Event Marke Marketing, The Marke Advertising, Publicity a	gies, Skills required to be a good Event Planners. ng of Events s, Event Infrastructure ple, core talent, core structure he Event, with event Organizers, Venue, Media. ion of Events ting, Process of Event eting Mix, Sponsorship. Promotion: Image Branding,	10
	Categories and Typolog Organizing& Designin Key elements of Events Core concept, core peor Setting Objectives for t Negotiating Contracts v Marketing & Promoti Nature of Event Market Marketing, The Market Advertising, Publicity a Managing Events	gies, Skills required to be a good Event Planners. ng of Events s, Event Infrastructure ple, core talent, core structure he Event, with event Organizers, Venue, Media. ton of Events ting, Process of Event eting Mix, Sponsorship. Promotion: Image Branding, and Public Relation	10 10
III	Categories and Typolog Organizing& Designin Key elements of Events Core concept, core peop Setting Objectives for t Negotiating Contracts v Marketing & Promoti Nature of Event Marke Marketing, The Marke Advertising, Publicity a Managing Events Financial Management	gies, Skills required to be a good Event Planners. ng of Events s, Event Infrastructure ple, core talent, core structure he Event, with event Organizers, Venue, Media. ion of Events ting, Process of Event eting Mix, Sponsorship. Promotion: Image Branding, and Public Relation of Events, Staffing, Leadership. Safety and	10
III	Categories and Typolog Organizing& Designin Key elements of Events Core concept, core peop Setting Objectives for t Negotiating Contracts v Marketing & Promoti Nature of Event Marke Marketing, The Marke Advertising, Publicity a Managing Events Financial Management Security: Occupational	gies, Skills required to be a good Event Planners. ng of Events s, Event Infrastructure ple, core talent, core structure he Event, with event Organizers, Venue, Media. ion of Events ting, Process of Event eting Mix, Sponsorship. Promotion: Image Branding, and Public Relation of Events, Staffing, Leadership. Safety and al Safety and Health, Incident Reporting, Crowd	10 10
III IV	Categories and Typolog Organizing& Designin Key elements of Events Core concept, core peor Setting Objectives for t Negotiating Contracts v Marketing & Promoti Nature of Event Marke Marketing, The Marke Advertising, Publicity a Managing Events Financial Management Security: Occupationa Management and Evace	gies, Skills required to be a good Event Planners. ng of Events s, Event Infrastructure ple, core talent, core structure he Event, with event Organizers, Venue, Media. ion of Events ting, Process of Event eting Mix, Sponsorship. Promotion: Image Branding, and Public Relation of Events, Staffing, Leadership. Safety and al Safety and Health, Incident Reporting, Crowd	10 10
III IV Reference	Categories and Typolog Organizing& Designin Key elements of Events Core concept, core peop Setting Objectives for t Negotiating Contracts v Marketing & Promoti Nature of Event Marke Marketing, The Marke Advertising, Publicity a Managing Events Financial Management Security: Occupationa Management and Evacu	gies, Skills required to be a good Event Planners. ng of Events s, Event Infrastructure ple, core talent, core structure he Event, with event Organizers, Venue, Media. ion of Events ting, Process of Event eting Mix, Sponsorship. Promotion: Image Branding, and Public Relation of Events, Staffing, Leadership. Safety and al Safety and Health, Incident Reporting, Crowd uation	10 10 10
III IV Reference	Categories and Typolog Organizing& Designin Key elements of Events Core concept, core peop Setting Objectives for t Negotiating Contracts v Marketing & Promoti Nature of Event Marke Marketing, The Marke Advertising, Publicity a Managing Events Financial Management Security: Occupationa Management and Evacu	gies, Skills required to be a good Event Planners. ng of Events s, Event Infrastructure ple, core talent, core structure he Event, with event Organizers, Venue, Media. ion of Events ting, Process of Event eting Mix, Sponsorship. Promotion: Image Branding, and Public Relation of Events, Staffing, Leadership. Safety and al Safety and Health, Incident Reporting, Crowd	10 10 10



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 "C's" of events, including concepts such	n as creativity, coordination,		
communication, cost management, and customer satisfaction.			
CO2: Understand the potential disadvantages of events, including logis	stical challenges, financial risks,		
and potential negative impacts on the environment or local communitie	28.		
CO3: Create the recognize significance of assembling a core team of in	ndividuals with varied skills and		
expertise to contribute to different aspects of event planning and execu	tion.		
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 imp	lementing 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.



IIMTU-NEP IMPLEMENTATION Year III / Semester-V

Progra	mme: Degree	/	Year:III	
UG(R)				
Class:			Semester:V	
Credit	s	Subject: FAC	CILITY PLANNING	
Theory	:2			
Practica	al:			
Course	e Code:	Title: FACIL	ITY PLANNING	
SEC-3				
Course	e Objectives: 🛛	The Student will	ll get knowledge about:	
	tel design cons			
2. Illu	strate facility	planning in hote	els	
3. Sur	nmarize the sta	ar classification	of the hotel	
4. Ma	king the studer	nts aware of res	taurant and kitchen planning.	
5. Pro	ject manageme	ent		
Nature	e of Paper: SE	С		
Minim	um Passing M	larks/Credits:	40% Marks/ 2 Cr	
L:				
T:				
P: (In]	Hours/Week)			
Theory	- 1 Hr. = 1 Cr	edit		
Practica	al- 2 Hrs.=1 Ci	redit (4Hrs./W	Veek=4Credits)	
Unit	Contents			No. of
				Lectures Allotted
Ι	HOTEL DE	SIGN		
	Design Cons	siderations:		
	• Attractive A	Appearance • E	fficient Plan • Good Location • Suitable Material	
	• Suitable V	Vorkmanship •	Sound Financing • Competent Management,	08
	Evaluation of	f accommodation	on needs thumb rules	
	FACILITIE	S PLANNING	r	
			ing pattern (SLP); Planning Consideration, Flow	
	-	low diagram.		
			space, ways of determining space requirements	
	-	1	rence between carpet area and plinth area,	
			uction estimation.	
	11	1 0	reas in budget type/5 star type hotel and	
			g areas per guest room.	
II		SSIFICATION		
			ties and service in star category Hotel, Heritage	
	and Apartme			07
	a. Criteria for	r star classificat	tion of Hotel.	
	b. Criteria fo	r classification	of Heritage Hotel.	
	c. Criteria for	r classification	of apartment Hotel. d. Hotel evaluation sheet for	
	••••••••••••••••		1	



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		07
	Planning of various supporting services: Kitchen stewarding,	Storage	
	Facilities		
IV	PROJECT MANAGEMENT		
	a. Network analysis.		08
	b. Basic rules and procedure for network analysis.		
	c. Definition, scope, merits & demerits of CPM & PERT.		
	d. Network crashing, determining crash cost, normal cost.		
Refere	nce / Text Books:		
NA			
If the c	ourse is available as Generic Elective then the students of following c	lepartment	s may opt it.
NA	C	1	2
	Evaluation/Assessment Methodology		
			Max. Marks
1) Clas	s tasks/ Sessional Examination		10
2) Pres	entations /Seminar		
3) Assi	gnments	()5
,	earch Project Report		
	inar On Research Project Report		
5) ESE			35
	Total:		50
Prerequ	uisites for the course:		
Course	e Learning Outcomes:		
	end of this course student would be able to:		
•	Indepetend the planning considerations involved in designing officies	4 flam.	

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: I	Degree/UG(R).	Year: III	
Class:		Semester:V	
Credits	Subject: FOC	DD AND BEVERAGE MANAGEMENT	
Theory:3 Practical:			
Course Code:	Title, FOOD	AND BEVERAGE MANAGEMENT	
NHU-351	The: FOOD	AND BEVERAGE MANAGEMEN I	
Course Object	ivas		
-		knowledge and skills in the students so as they	are canable to
1	1	rvice outlet in Hospitality Industry.	are capable to
1		control, cost controls and sales analysis.	
	em aware about Men	•	
		formats used in Inventory.	
Nature of Pap	• •	•	
^	sing Marks/Credits:	:40% Marks/ 2 Cr	
L:	0		
T:			
P: (In Hours/V	Week)		
Theory - 1 Hr.	= 1 Credit		
Practical- 2 Hrs	s.=1 Credit (4Hrs./W	Veek=4Credits)	
Unit	Contents		No. of
			Lectures
			Allotted
Ι		ERAGE COST CONTROL SYSTEMS	
		d & Beverage Management, Objective of F & B	
	Management.	d Developing Control East marining Control	10
		od Purchasing Control, Food receiving Control,	10
	control, Food sales	ing control ,Food Production control, Food Cost	
	Beverage Control		
	e	Beverage storing & issuing control, Beverage	
	_	Beverage Cost control, Beverage sales Control.	
		size, Standard recipe, Standard yield,	
	1	Relationship (Break-even Analysis).	
		, Elements and classification of cost, Food &	
		entage, evaluating food & Beverage cost result.	
II		ERAGE OPERATION CONTROL SYSTEM	
	K.O.T control syst	em, F & B control cycle, making bills, Cash	
	handling,		10
	Theft control syste	m, Prevention of Frauds, F&B control records	
	and formats.		
	INVENTORY MA		
	-	e inventory, Types of Inventory - Physical &	
	Perpetual Inventory		
	Various formats u	sed in Inventory, food & beverage inventory	



		and a system, manufacturing	abcuon zi a 12
	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		
	I. Books maintained J. Beverage Control		
	SALES CONTROL		05
	A. Procedure of Cash Control B. Machine System C.	ECR D. NCR	
	E. Preset Machines F. POS G. Reports H. Thefts I. Cas		
IV	COST DYNAMICS	C	
	Elements of Cost B. Classification of Cost		05
	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.	-	
	Commodities H. Comparison of Physical and Perpetua	U	
Reference /	Text Books:		
	ood and Beverage Operations		
	ood and Beverage Service		
• •	erage Management, Bernand Davis		
	verage Cost Control, Lea R. Dopson		
	is available as Generic Elective then the students of follow	ving department	s may opt it.
NA			o muj ope m
	Evaluation/Assessment Methodology		
	<u></u>		Max. Mark
1) Class task	s/ Sessional Examination	1:	5
2) Presentati	ons /Seminar		
3) Assignme	nts	1	C
4) Research	Project Report		
Seminar C	In Research Project Report		
5) ESE		7	5
	Total:	1	00
Prerequisites	for the course:		
Course Lean	rning Outcomes:		
	f this course student would be able to:		
-	stand how standard portioning and recipes contribute to	cost control c	onsistency an

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: D			
Class:	Semester: V		
Credits:-NC	INDUSTRIAL VISIT/SEMINAR/PRESENTATION C	IN THE REPORT	
Theory: NC			
Course Code:	INDUSTRIAL VISIT/SEMINAR/PRESENTATION C	ON THE REPORT	
NECC-351			
Course Object	ives:		
1. NA			
Nature of Pape			
	sing Marks/Credits: 40% Marks		
L:02			
T:0			
P: 0 (In Hours/			
Theory - 1 Hr. :			
	s.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents		No. of
			Lectures
			Allotted
Ι	Students Have To Give A Presentation On Their Observation	rvations During	
	Their Industrial Visits.		
Reference / Te	xt Books:		
NA			
If the course is	available as Generic Elective then the students of following	departments may o	opt it. :-
NIL			_
	Evaluation/Assessment Methodology		
		Max	x. Marks
1) Class tasks/	Sessional Examination		
2) Presentations	s /Seminar	25	
3) Assignments			
4) Research Pro	oject Report		
Seminar On I	Research Project Report		
5) ESE			
	Total:	25	
Prerequisites for	r the course:		
Course Learni	ng Outcomes:		
1. Students Ha	we To Give A Presentation On Their Observations During	Their Industrial Vis	sits



IIMTU-NEP IMPLEMENTATION Year III / Semester : V

Programme: De	gree / PG Year: III		
Class:	Semester: V		
Credits:-NC	UNIVERSITY SOCIAL RESPONSIBILITIES -COMN	MUNITY OUTR	EACH
Theory: NC			
Course Code:	UNIVERSITY SOCIAL RESPONSIBILITIES -COMM	JUNITY OUTR	EACH
NECC-352			
Course Objectiv	es:		
	a sense of responsibility towards the society.		
	sense of responsibilities towards community outreach		
Nature of Paper			
Minimum Passi	ng Marks/Credits: 40% Marks		
L:02			
T:0			
P: 0 (In Hours/V	,		
Theory - $1 \text{ Hr.} =$			
	1 Credit (4Hrs./Week=4Credits)		
Unit Co	ntents		No. of
			Lectures
			Allotted
	s Activity Is An Essential Part Of The Curriculam Which		
	an We Are Taking From The Society Then It Is Our Mora	•	
	nething Back To The Society. It Also Develops Habit Of	Helping Others	
	The Students.		
Reference / Text	Books:		
NA		1 4 4	
	ailable as Generic Elective then the students of following	departments may	opt it. :-
NIL			
	Evaluation/Assessment Methodology	N //	w Marks
1) Class to also / C	azional Examination	M	ax. Marks
2) Presentations /	ssional Examination	25	
· ·	Schinnar	23	
3) Assignments4) Research Projection	et Report		
	search Project Report		
5) ESE			
		~-	
	Total:	25	
Prerequisites for			
Course Learning	g Outcomes: NA		



IIMTU-NEP IMPLEMENTATION Year : III / Semester : V

Program	ne: Degre	ee /UG/ PG	Year: III		
Class:			Semester: V		
Credits:-N	NC	SANSKRIT / SP	IRITUAL		
Theory: N					
Course Co	ode:	SANSKRIT / SP	IRITUAL		
MV-351					
Course O	•				
	1		ues of "Karma" in Life		
Nature of	A				
	Passing	Marks/Credits :	40% Marks		
L:02					
T:0					
P: 0 (In Ho		,			
Theory - 1					
		Credit (4Hrs./We	ek=4Credits)		
Unit	Conten	lts			No. of
					Lectures
т	C(1 (Allotted
Ι		U	he Basics Of Sanskrit / Spiritual	U	
	-	In Students.	ain Motive Of This Course Is To	Develop Moral	
Reference					
NA	e / Text D	UUKS:			
	se is avail	lable as Generic F	lective then the students of following	departments may	optit ·-
NIL	50 15 u vuii		need ve then the students of fonowing	departments may	opt n
1,12		Evalu	ation/Assessment Methodology		
				Μ	ax. Marks
1) Class ta	sks/ Sessi	ional Examination			
2) Presenta				25	
3) Assignr					
4) Researc		Report			
	•	arch Project Repo	ort		
5) ESE		- 1			
			Total:	25	
Prerequisit	tes for the	course.	i otai.	25	
Course Lo					
	0		ics Of Sanskrit / Spiritual Teaching	From Bhagwat (Geeta The
		-	evelop Moral Values In Students.	From Dhugwar	50000. 1110
			every moral values in students.		



Foramt-3

IIMTU-NEP IMPLEMENTATION Year : III / Semester : V

Programme	: Degree / PG	Year:III		
Class:		Semester: V		
Credits:-NC	SPORTS			
Theory: NC				
Course	SPORTS			
Code:SPT-3	51			
Course Obje	ectives:			
1. To involve	them team spirit.			
2. To make the	nem aware about being physica	lly fit.		
Nature of Pa	per: NECC			
Minimum Pa	assing Marks/Credits: 40% N	Iarks		
L:02				
T:0				
P:0 (In Hou	rs/Week)			
Theory - 1 H	r. = 1 Credit			
Practical-2 H	Irs.=1 Credit (4Hrs./Week=40	Credits)		
Unit	Contents			No. of
				Lectures
				Allotted
Ι	Students Are Encouraged To	Play Various Games Of Their G	Choice Whether	
	Indoor Or Outdoor. Like	; Carrom, Chess, Table Te	ennis, Football,	
	Basketball Etc.			
Reference / '	Fext Books:			
NA				
If the course	is available as Generic Elective	then the students of following	departments may	opt it. :-
NIL				
	Evaluation/	Assessment Methodology		
			M	ax. Marks
1) Class tasks	s/ Sessional Examination			
2) Presentatio	ons /Seminar		25	
3) Assignmen	nts			
4) Research I	Project Report			
Seminar O	n Research Project Report			
5) ESE				
		Total:	25	
Prerequisites	for the course:			
	ming Outcomes: NA			



IMTU-NEP IMPLEMENTATION Year III /Semester V

Programme : UG(R)/PG	Degree/	Year:III	
Class: BHM	СТ	Semester:V	
Credits		PRODUCTION LAB-II	
Theory:0			
Practical:2			
Course	Title: FOOD F	PRODUCTION LAB-II	
Code:			
NBHM-351H			
Course Obje	ctives: The Studen	t will be aware and get knowledge about :	
•	rs & Garnishes.		
		ches process making of Sandwiches.	
	vices, herbs & class		
4. Chocolate			
5. Baba au r	um recipe		
Nature of Pa			
	A	lits:40% Marks/ 2 Cr	
L:	0		
T:			
P: (In Hours/	Week)		
Theory - 1 H	r. = 1 Credit		
Practical-2 H	Irs.=1 Credit (4Hrs	/Week=4Credits)	
Unit	Contents		No. of
			Lectures
			Allotted
Ι	APPETIZERS	& GARNISHES	
	HORSDEOUV	RES	
	SANDWICHE		
	A. Parts of Sand	lwiches	20
	B. Types of Bre		
	C. Types of filli	ng – classification	
	D. Spreads and	Garnishes	
	E. Types of San		
	F. Making of Sa		
	USE OF SPICE	ES AND HERBS IN COOKING	
		wine in cooking	
	B. Classification		
		herbs in cooking	
II	1 Brioche		
	Baba au Rhum		
	2 Soft Rolls		20
	Chocolate Parfa	it	
	3 French Bread		
	TarteTartin		
	4 Garlic Rolls		
			BOS



Transform	sing Education System, Transforming Lives Section 2	# & 12B
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 follo	owing departments may opt it	•
NA		
Evaluation/Assessment Methodolog	gy	
	Max. Ma	arks
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	l: 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	-	
CO3: To understand the use of Spices, herbs & classification of herb	S.	
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	Subject: FOOD A	ND BEVERAGE SERVICE LAB– II	
Theory:0			
Practical:1			
Course	Title: FOOD AND	BEVERAGE SERVICE LAB – II	
Code:			
NBHM-352	P		
Course Obj			
	will be aware and get k	-	
-	0 1	ess Model of Food & Beverage Outlets	
-	& organizing Formal &	-	
Ŭ	& organizing various t		
	ng Mise-en-place for G		
5. Dishes in	volving work on the G	ueridon	
Nature of Pa	aper: Core		
Minimum P	assing Marks/Credits	:40% Marks/ 1 Cr	
L:			
T:			
P: (In Hours	/Week)		
Theory - 1 H	r. = 1 Credit		
Practical-21	Hrs.=1 Credit (4Hrs./W	eek=4Credits)	
Unit	Contents		No. of
			Lectures
			Allotted
Ι	Planning & Operatin	g Food & Beverage Outlets	
	Class room Exercise, I	Developing Hypothetical Business Model of Food	
	& Beverage Outlets, C	Case study of Food & Beverage outlets - Hotels &	
	Restaurants		10
	Function Catering –	Banquets	
	Planning & organizin	ng Formal & Informal Banquets ,Planning &	
	organizing Outdoor ca	terings	
II	Function Catering –	Buffets	
	Planning & organizing	various types of Buffet	
	Gueridon Service		05
	Organizing Mise-en-pl	ace for Gueridon Service ,Dishes involving work	
	on the Gueridon		
Reference /	Text Books:		
Modern resta	urants service –John fu	ıller	
Food and be	verage service-Dennis l	R.Lillicrap and John cousins	
If the course			
If the course	is available as Generic	Elective then the students of following departments	s may opt it.



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:	
By the end of this course student would be able to:	
CO1: To understand Developing Hypothetical Business Model of Food &	z Beverage Outlets
CO2: Demonstrate how to Plan and organizing Formal & Informal Banqu	iets.
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.	



IIMTU-NEP IMPLEMENTATION Year III / Semester V

-	nme: Degree/UG(R)/PG		Year: III	
Class:			Semester: V	
Credits		ect	: Front Office Lab-II	
Theory: Practical				
Course		• F	ront Office Lab-II	
NBHM-		:г	ront Office Lab-11	
		wil	l be aware and get knowledge about :	
	•		pplications on PMS front office procedures.	
	1 1	-	a locator, How to check in a first-time guest	
			to create and update guest profiles.	
			tory, How to add a sharer, How to make add on re	servation.
	lling part settlements for l		-	
Nature	of Paper: Core			
	m Passing Marks/Credit	ts:4	40% Marks/ 2 Cr	
L:				
T:				
	Iours/Week)			
-	1 Hr. = 1 Credit	• •		
	- 2 Hrs.=1 Credit (4Hrs./	Ne	ek=4Credits)	
Unit	Contents			No. of
				Lectures Allotted
Ι	Hands on practice of con	nni	iter applications on PMS front office procedures	Anotteu
1	such as: Night audit, Inco	-		
	-		dling guests & internal situations requiring	
	management tactics/strat			05
II	HMS Training – Hot Fur	-		
			to put a locator, How to check in a first-time	
	1 0		existing reservation, How to check in a day use,	05
	How to issue a new key	, H	ow to verify key, How to cancel a key, How to	
	issue a duplicate key, Ho	w	to extend a key	
	How to print and pr	epa	are registration cards for arrivals, How to	
			ously, How to programme one key for two	
	rooms, How to re-progra			
			, How to create and update guest profiles, How	
	1 0	Но	w to print guest folio, How to make sharer	
TTT	reservation.	~ 1 1	est history. How to odd a sharen How to make	
III		-	est history, How to add a sharer, How to make	
			to amend a reservation, How to cancel a group reservation, How to make a room change	
	on the system, How to lo			
	-	-	he end of each shift, How to put a routing	05
			s charges, How to process a guest check out,	00
	-		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	

Reference / Text 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. 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:

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.



IIMTU-NEP IMPLEMENTATION Year III / Semester V

	me: Degree/ Year: III	
UG(R)/PG	G	
Class:	Semester: V	
Credits	Subject: ACCOMMODATION MANAGEMENT LAB II	
Theory:0		
Practical:1	1	
Course	Title: ACCOMMODATION MANAGEMENT LAB II	
Code:		
NBHM-35	54	
Course O	bjectives: The Student will be aware and get knowledge about :	
. Team o	cleaning Planning, Organizing, Executing & Evaluating the process.	
2. How to	o prepared Inspection checklist	
3. Time a	and motion study & its applications.	
4. Steps i	in servicing a guest room.	
5. Devisit	ing/ designing training module for staff members.	
Natura of		
valure of	Paper: Core	
	1 Passing Marks/Credits:40% Marks/ 1 Cr	
Minimum	•	
Minimum L:	•	
Minimum L: T:	•	
Minimum L: T: P: (In Hou	n Passing Marks/Credits:40% Marks/1 Cr	
Minimum L: T: P: (In Hou Theory - 1	n Passing Marks/Credits:40% Marks/1 Cr urs/Week)	
Minimum L: T: P: (In Hou Theory - 1	n Passing Marks/Credits:40% Marks/ 1 Cr urs/Week) Hr. = 1 Credit	No. of
Minimum L: T: P: (In Hou Theory - 1 Practical-2	n Passing Marks/Credits:40% Marks/1 Cr urs/Week) Hr. = 1 Credit 2 Hrs.=1 Credit (4Hrs./Week=4Credits)	No. of Lectures
Minimum L: T: P: (In Hou Theory - 1 Practical-2	n Passing Marks/Credits:40% Marks/1 Cr urs/Week) Hr. = 1 Credit 2 Hrs.=1 Credit (4Hrs./Week=4Credits)	
Minimum L: Г: P: (In Hou Гheory - 1 Practical-2	n Passing Marks/Credits:40% Marks/1 Cr urs/Week) Hr. = 1 Credit 2 Hrs.=1 Credit (4Hrs./Week=4Credits)	Lectures
Minimum L: F: P: (In Hou Fheory - 1 Practical-2 Unit	n Passing Marks/Credits:40% Marks/ 1 Cr urs/Week) l Hr. = 1 Credit 2 Hrs.=1 Credit (4Hrs./Week=4Credits) Contents	Lectures
Minimum L: F: P: (In Hou Fheory - 1 Practical-2 Unit	<pre>n Passing Marks/Credits:40% Marks/ 1 Cr urs/Week) l Hr. = 1 Credit 2 Hrs.=1 Credit (4Hrs./Week=4Credits) Contents Team cleaning</pre>	Lectures Allotted
Minimum L: T: P: (In Hou Theory - 1 Practical-2 Unit	n Passing Marks/Credits:40% Marks/ 1 Cr urs/Week) I Hr. = 1 Credit 2 Hrs.=1 Credit (4Hrs./Week=4Credits) Contents Team cleaning Planning , Organizing, Executing , Evaluating	Lectures Allotted
Minimum L: T: P: (In Hou Theory - 1 Practical-2 Unit	n Passing Marks/Credits:40% Marks/ 1 Cr urs/Week) l Hr. = 1 Credit 2 Hrs.=1 Credit (4Hrs./Week=4Credits) Contents Team cleaning Planning, Organizing, Executing, Evaluating Inspection checklist	Lectures Allotted
Minimum L: T: P: (In Hou Theory - 1 Practical-2 Unit	n Passing Marks/Credits:40% Marks/1 Cr urs/Week) I Hr. = 1 Credit 2 Hrs.=1 Credit (4Hrs./Week=4Credits) Contents Team cleaning Planning , Organizing, Executing , Evaluating Inspection checklist Time and motion study , Steps of bed making	Lectures Allotted 05
Minimum L: T: P: (In Hou Theory - 1 Practical- 2 Unit I	n Passing Marks/Credits:40% Marks/1 Cr urs/Week) I Hr. = 1 Credit 2 Hrs.=1 Credit (4Hrs./Week=4Credits) Contents Team cleaning Planning , Organizing, Executing , Evaluating Inspection checklist Time and motion study , Steps of bed making Steps in servicing a guest room etc	Lectures Allotted 05
Minimum L: T: P: (In Hou Theory - 1 Practical- 2 Unit I	n Passing Marks/Credits:40% Marks/1 Cr urs/Week) l Hr. = 1 Credit 2 Hrs.=1 Credit (4Hrs./Week=4Credits) Contents Team cleaning Planning , Organizing, Executing , Evaluating Inspection checklist Time and motion study , Steps of bed making Steps in servicing a guest room etc Devising/ designing training module	Lectures Allotted 05
Minimum L: T: P: (In Hou Theory - 1 Practical- 2 Unit I II	n Passing Marks/Credits:40% Marks/1 Cr urs/Week) I Hr. = 1 Credit 2 Hrs.=1 Credit (4Hrs./Week=4Credits) Contents Team cleaning Planning , Organizing, Executing , Evaluating Inspection checklist Time and motion study , Steps of bed making Steps in servicing a guest room etc Devising/ designing training module Refresher training (5 days) ,Induction training (2 days)	Lectures Allotted 05 05
Minimum L: T: P: (In Hou Theory - 1 Practical- 2 Unit I II II Reference	Passing Marks/Credits:40% Marks/1 Cr urs/Week) 1 Hr. = 1 Credit 2 Hrs.=1 Credit (4Hrs./Week=4Credits) Contents Planning , Organizing, Executing , Evaluating Inspection checklist Time and motion study , Steps of bed making Steps in servicing a guest room etc Devising/ designing training module Refresher training (5 days) ,Induction training (2 days) Remedial training (5 days)	Lectures Allotted050505
Minimum L: T: P: (In Hou Theory - 1 Practical- 2 Unit I II II III Reference Hotel Mar	Passing Marks/Credits:40% Marks/1 Cr urs/Week) I Hr. = 1 Credit 2 Hrs.=1 Credit (4Hrs./Week=4Credits) Contents Planning , Organizing, Executing , Evaluating Inspection checklist Time and motion study , Steps of bed making Steps in servicing a guest room etc Devising/ designing training module Refresher training (5 days) ,Induction training (2 days) Remedial training (5 days)	Lectures Allotted 05 05 05 05



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: 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.		



IIMTU-NEP IMPLEMENTATION Year III /Semester VI

-	Programme: Degree/ UG(R)/PG Year: III			
Class:				
Credits		Subject: FOOD PRODUCTION-III		
Theory:4				
Practical:				
Course Cod	le:	Title: FOOD PRODUCT	10N-111	
NBHM-361	4 •			
		: The Student will be aware a	•	lranound
	-		s geographic location & historical back	-
			its historical background & Region	al cooking styles,
Methods		6	difference between icings & topping.	
		g of Meringues, Factors affect	• • • •	
	-	duct research and manageme		
Nature of P		ÿ	ciit.	
		Marks/Credits:40% Mark	cs /2 Cr	
L:	8			
T:				
P:(In Hours/	Week)			
Theory - 1 H	Ir. = 1 (Credit		
Practical- 2	Hrs.=10	Credit(4Hrs./Week=4Credits)	
Unit	Conte	ents		No. of Lectures
				Allotted
Ι		RNATIONAL CUISINE		
	-	-	background , Staple food with	
			Recipes, Equipment in relation to:	
			& Portugal, Germany, Mexican	10
	CHIN			
		uction to Chinese foods,	e e	
		ng styles, Methods of cookin	g, Equipment & utensils	
	FREN			
		ary French & cooking metho	-	
II		ERY & CONFECTIONER	Y	
		GS & TOPPINGS		
		6 6	Icings C. Difference between icings	•
		ppings D. Recipes		20
		ZEN DESSERTS		
			rozen desserts B. Ice-creams –	
	Definitions C. Methods of preparation D. Additives and preservatives			
		n Ice-cream manufacture		
		INGUES	offecting the stability Orall'	
			s affecting the stability, Cooking	
111		gues Types of Meringues, U		
III		DUCTION MANAGEMEN		
	Kitche	en Organization, Allocation	of Work – Job Description, Duty	



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 V BREAD MAKING Role of ingredients in bread Making, Bread Faults, Bread Improve CAKE MAKING Role of ingredients in bread Making, Types of cake & methods cake making rence / Text Books: rora & K.N. Gupta – Theory of cookery o Thangam – Modern cookery for teaching & The Trade (Orient Longmans enwayne – professional cookery (john wiley and sons) course is available as Generic Elective then the students of following depa Evaluation/Assessment Methodology ass tasks/ Sessional Examination essentations /Seminar signments essearch Project Report GE	5
PRODUCT & RESEARCH DEVELOPMENT Testing new equipment, Developing new recipes, Food Trails Organoleptic & Sensory Evaluation V BREAD MAKING Role of ingredients in bread Making, Bread Faults, Bread Improve CAKE MAKING Role of ingredients in bread Making, Types of cake & methods cake making rence / Text Books: rora & K.N. Gupta – Theory of cookery o Thangam – Modern cookery for teaching &The Trade (Orient Longmans enwayne – professional cookery (john wiley and sons) course is available as Generic Elective then the students of following depa Evaluation/Assessment Methodology ass tasks/ Sessional Examination essentations /Seminar ssignments search Project Report minar On Research Project Report	t
PRODUCT & RESEARCH DEVELOPMENT Testing new equipment, Developing new recipes, Food Trails Organoleptic & Sensory Evaluation V BREAD MAKING Role of ingredients in bread Making, Bread Faults, Bread Improve CAKE MAKING Role of ingredients in bread Making, Types of cake & methods cake making rence / Text Books: rora & K.N. Gupta – Theory of cookery o Thangam – Modern cookery for teaching &The Trade (Orient Longmans enwayne – professional cookery (john wiley and sons) course is available as Generic Elective then the students of following depa Evaluation/Assessment Methodology ass tasks/ Sessional Examination essentations /Seminar ssignments search Project Report minar On Research Project Report	
Organoleptic & Sensory Evaluation V BREAD MAKING Role of ingredients in bread Making, Bread Faults, Bread Improve CAKE MAKING Role of ingredients in bread Making, Types of cake & methods cake making rence / Text Books: rora & K.N. Gupta – Theory of cookery o Thangam – Modern cookery for teaching &The Trade (Orient Longmans enwayne – professional cookery (john wiley and sons) course is available as Generic Elective then the students of following depa Evaluation/Assessment Methodology ass tasks/ Sessional Examination essearch Project Report minar On Research Project Report	
V BREAD MAKING Role of ingredients in bread Making, Bread Faults, Bread Improve CAKE MAKING Role of ingredients in bread Making, Types of cake & methods cake making rence / Text Books: rora & K.N. Gupta – Theory of cookery p Thangam – Modern cookery for teaching &The Trade (Orient Longmans enwayne – professional cookery (john wiley and sons) course is available as Generic Elective then the students of following depa Evaluation/Assessment Methodology ass tasks/ Sessional Examination esentations /Seminar ssignments esearch Project Report minar On Research Project Report	
Role of ingredients in bread Making, Bread Faults, Bread Improve CAKE MAKING Role of ingredients in bread Making, Types of cake & methods cake making rence / Text Books: rora & K.N. Gupta – Theory of cookery o Thangam – Modern cookery for teaching &The Trade (Orient Longmans enwayne – professional cookery (john wiley and sons) course is available as Generic Elective then the students of following depate Evaluation/Assessment Methodology ass tasks/ Sessional Examination essearch Project Report minar On Research Project Report	
CAKE MAKING Role of ingredients in bread Making, Types of cake & methods cake making rence / Text Books: rora & K.N. Gupta – Theory of cookery p Thangam – Modern cookery for teaching &The Trade (Orient Longmans) enwayne – professional cookery (john wiley and sons) course is available as Generic Elective then the students of following depations: Evaluation/Assessment Methodology ass tasks/ Sessional Examination essearch Project Report minar On Research Project Report	
Role of ingredients in bread Making, Types of cake & methods cake making rence / Text Books: rora & K.N. Gupta – Theory of cookery p Thangam – Modern cookery for teaching &The Trade (Orient Longmans enwayne – professional cookery (john wiley and sons) c course is available as Generic Elective then the students of following depa Evaluation/Assessment Methodology ass tasks/ Sessional Examination esearch Project Report minar On Research Project Report	ers 10
cake making rence / Text Books: rora & K.N. Gupta – Theory of cookery o Thangam – Modern cookery for teaching &The Trade (Orient Longmans enwayne – professional cookery (john wiley and sons) course is available as Generic Elective then the students of following depare Evaluation/Assessment Methodology ass tasks/ Sessional Examination esentations /Seminar ssignments esearch Project Report minar On Research Project Report	
rence / Text Books: rora & K.N. Gupta – Theory of cookery p Thangam – Modern cookery for teaching &The Trade (Orient Longmans enwayne – professional cookery (john wiley and sons) course is available as Generic Elective then the students of following depa Evaluation/Assessment Methodology ass tasks/ Sessional Examination esentations /Seminar ssignments esearch Project Report minar On Research Project Report	s of
rora & K.N. Gupta – Theory of cookery o Thangam – Modern cookery for teaching &The Trade (Orient Longmans enwayne – professional cookery (john wiley and sons) course is available as Generic Elective then the students of following depa Evaluation/Assessment Methodology ass tasks/ Sessional Examination esentations /Seminar asignments esearch Project Report minar On Research Project Report	
p Thangam – Modern cookery for teaching &The Trade (Orient Longmans enwayne – professional cookery (john wiley and sons) course is available as Generic Elective then the students of following depa Evaluation/Assessment Methodology ass tasks/ Sessional Examination esentations /Seminar ssignments esearch Project Report minar On Research Project Report	
enwayne – professional cookery (john wiley and sons) course is available as Generic Elective then the students of following depart Evaluation/Assessment Methodology ass tasks/ Sessional Examination esentations /Seminar asignments esearch Project Report minar On Research Project Report	
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Evaluation/Assessment Methodology ass tasks/ Sessional Examination esentations /Seminar ssignments esearch Project Report minar On Research Project Report	
ass tasks/ Sessional Examination esentations /Seminar ssignments esearch Project Report minar On Research Project Report	· · · ·
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esentations /Seminar ssignments esearch Project Report minar On Research Project Report	artments may opt it.
esentations /Seminar ssignments esearch Project Report minar On Research Project Report	
ssignments esearch Project Report minar On Research Project Report	Max. Marks
esearch Project Report minar On Research Project Report	
minar On Research Project Report	Max. Marks
5 1	Max. Marks
SE	Max. Marks
	Max. Marks
Total:	Max. Marks
quisites for the course:	Max. Marks 15 10
rse Learning Outcomes: The Student will be aware and get knowledge abo	Max. Marks 15 10 75

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)/PGYear:III			
Class: B. Sc HM, BHMCTSemester: VI			
Credits	Subject: FOOI	O AND BEVERAGE SERVICE-III	
Theory:4			
Practical:			
Course Code:	Title: FOOD A	ND BEVERAGE SERVICE-III	
NBHM-362			
Course Objectives:-Th		-	
	•	S&B service department	
2. Get knowledge Diff			
		various modes of sales promotion.	
4. Various types of co			
Nature of Paper: Core			
Minimum Passing Ma	arks/Credits:40%	Marks /2 Cr	
L:			
T:			
P: (In Hours/Week)			
Theory - 1 Hr. = 1 Cred			
Practical- 2 Hrs.=1 Cre	,	(Credits)	
Unit Content	S		No. of Lectures
I FOOD			Allotted
		TAFF ORGANISATION	10
Ū.		archy, Job description and specification	10
Duty roa			
		EVERAGE OUTLET	
Procedu	•	eloping efficiency, Standard Operating	
	PERATIONS		
-		spense, Area of Bar, Front Bar, Back Bar	10
• 1		Garnish Container, Ice well, etc.), Bar	10
	· •	offing, Opening, and closing duties	
	PROMOTION	uning, Opening, and closing duties	
		grams - Wine dinners or whisky dinners -	20
	••••	ght, DJ night)- Corporate discounts -	20
		media & home delivery services	
Applicat	1	media & nome derivery services	
<u>11</u>	TAILS & MIXED	DRINKS	
		classification – Recipe, Preparation and	20
	of Popular Cocktail		20
Reference / Text Book		5	
Dennis R Lilicrap Food		vice	
Matt A Casdo Food and Beverage Service			
Michael M Coltman Be	-		
		ve then the students of following departme	ents may opt it.
			ents may opt it.



Evaluation/Assessment Methodolog	y
	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-Understand staff organization of F&B service department and manage Food &beverage outlet CO2-Review Bar operations and their layout

CO3-Analyze various modes of sales promotion and apply as and when needed.

CO4-To explain and prepare various types of cocktails & mixed drinks.

CO5-Analyze the cultural and social impact of cocktails throughout history.

CO6-Classify cocktails based on their ingredients, base spirits, and preparation methods.



IIMTU-NEP IMPLEMENTATION Year III /Semester VI

Program	me: Degree/UG(R)/PG	Year: III		
Class: Semester:VI				
Credits Subject: Front Office-III				
Theory:2				
Practical:	Practical:			
Course C	ode: Title: Front Offic	ce-III		
NBHM-3				
Course O	bjectives: The Student will b	be aware and get knowledge about:		
	ociate the Yield Managemen	1		
	derstand the Timeshare and V	1 1		
	aware of the essentials of Spa	-		
		Human Resource Management.		
	Paper: Core			
	n Passing Marks/Credits:40	% Marks / 1 Cr		
L:				
T:				
P: (In Hou				
-	Hr. = 1 Credit			
	2 Hrs.=1 Credit (4Hrs./Weel	k=4Credits)		
Unit	Contents		No. of Lectures Allotted	
Ι	Yield Management:- Cond	cept of yield management- benefits of yield		
	management - Strategies	used for increasing revenue of a hotel		
	(Overbooking and capacit	ty management, duration control, market	05	
	segment pricing and discour	nt allocation) - Measuring Yield (Formulas)		
II		gement - Potential High and Low Demand		
		ent Software - Yield Management Team-	05	
	Yield Management Meeting			
III		n Ownership:-Definition and Types of		
		antages and Disadvantages of Timeshare	05	
		anies – Resort Condominium International -		
		RDA advantages – role of government and		
	industry.			
IV		nt:-Definition & Types of Salons & Spa -	05	
	*	Hierarchy in Spa - Facilities offered in Spa.		
V	V Human Resource Management:-Human Resource Planning			
	(Forecasting, Inventorying, Planning) - Human Resource Development			
	- Job Analysis (Job Description, Job Specification, Purpose) – 10			
	Recruitment - Selection – Orientation - Challenges in the Hospitality			
	Industry - Employee Motivation - Employee Retention.			



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 de	partments 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 a	ibout	
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 g	oals and objectives.	



IIMTU-NEP IMPLEMENTATION Year III/ Semester VI

Programme	Degree/UG(R)/PG Year:III			
Class: Semester: VI				
Credits	Subject: Accommodation Operations-III			
	Theory:2			
Practical:				
Course Code	e: Title: Accommodation Operations-III			
NBHM-364	L L			
Course Obje	ectives: The Student will be aware and get knowledge about:			
	e elements of art in designing interiors.			
2. Interior d	ecoration and horticulture which includes flower arrangement.			
3. Important	ce of renovation in housekeeping.			
4. Sizes of r	ooms, sizes of furniture, furniture arrangement.			
5. Discuss C	Change/ new trends in housekeeping.			
Nature of Pa	per: Core			
	assing Marks/Credits:40% Marks / 1 Cr			
L:				
T:				
P: (In Hours/	Week)			
Theory - 1 H				
Practical-2 H	Irs.=1 Credit (4Hrs./Week=4Credits)	1		
Unit	Contents	No. of Lectures		
		Allotted		
Ι	INTERIOR DECORATION			
	Elements of design; Principles of design; Color and its role in décor –			
	types of color schemes; Windows and window treatment; Lighting	05		
	and lighting fixtures; Carpets;			
	SPECIAL DECORATION			
	Occasion For Special Decoration; Materials Used; Theme			
	Decoration.			
II	FACILITY PLANNING AND FACILITY MANGEMENT	^ <i>-</i>		
	Role of facility manger, factors considered in planning and	05		
	designing of hospitality facilities, common services provided by			
	facility management, components of facility management.			
III	NEW PROPERTY COUNTDOWN	07		
	Starting up Housekeeping; Responsibility of Housekeeper	05		
	LAYOUT OF GUEST ROOMS			
	A. Sizes of rooms, sizes of furniture, furniture arrangement			
11/	B. Principles of design C. Refurbishing and redecoration			
IV	NEW PROPERTY COUNTDOWN REFURBISHING AND REDECORATION			
		05		
Renovation, snag list CHANGING TRENDS IN HOUSEKEEPING				
	Eco-friendly Amenities, Products & Process; Training and Motivation			
		BOS		



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, Ho	stel & Hospital Housekeeping
If the course is available as Generic Elective then the students of f	ollowing departments may opt it.
Evaluation/Assessment Method	
	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
Tota	I: 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 solar light floor finis	has well severing vertices lyind of

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: D	egree/UG(R)/PG.	Year: VI	
Class:		Semester: VI	
Credits:-NC	GENERAL ELECTIV	E	
Theory: NC			
Course Code:			
Course Object	ives:		
2. NA			
Nature of Pape	er: MV		
Minimum Pass	ing Marks/Credits:		
L:02			
T:0			
P: 0 (In Hours/	· · · · · · · · · · · · · · · · · · ·		
Theory - 1 Hr. :			
	.=1 Credit (4Hrs./Week=4	Credits)	
Unit	Contents		No. of
			Lectures Allotted
Ι	These Are Inter-Department	ntal Courses Offered From Oth	ner Departments
	Other Than Their Core Field	ld For Enhancing The Skills Of	Students.
Reference / Te			
If the course is	available as Generic Elective	e then the students of following	departments may opt it. :-
NIL			
	Evaluation	/Assessment Methodology	
			Max. Marks
/	Sessional Examination		
2) Presentations	s/Seminar		25
3) Assignments			
4) Research Pro	5 1		
	Research Project Report		
5) ESE			
		Total:	25
Prerequisites fo			
Course Learni	ng Outcomes: NA		



IIMTU-NEP IMPLEMENTATION Year III / Semester VI

Program	ne: Degree/UG(R)/PG Y	ear: III		
Class:	ε	emester:VI		
Credits	Subject: HUMAN RES	OURCE MANAGEMENT		
Theory:2	9			
Practical:				
Course C	ode: Title: HUMAN RESOU	RCE MANAGEMENT		
NBHM-3	65A			
Course O	bjectives: The Student will be av	ware and get knowledge about:		
1. Nature	and scope human resource man	agement.		
2. Procur	rement of human resources.			
3. Conce	pt and objectives, uses and proce	ess, problems in performance appraisal.		
4. Conce	pt, process and objectives of job	evaluations		
Nature of	Paper: DSE			
Minimum	Passing Marks/Credits:40%	Marks /1 Cr		
L:				
T:				
P: (In Ho				
•	Hr. = 1 Credit			
	2 Hrs.=1 Credit (4Hrs./Week=4	Credits)		
Unit	Contents		No. of	
			Lectures	
-			Allotted	
Ι	Nature and scope human resour			
		an Resource Management as a profession,	10	
		, functions and scope of Human Resource	10	
	Management.	department Qualities of Personnal Manager		
	• •	department, Qualities of Personnel Manager nager, Status of Personnel Manager.		
		ty Industry for a Human Resource Manager,		
	HRD as responsibility of al			
II	PROCURMENT OF HUMA			
11		g – Concept and objectives, importance,		
		rce Planning, problems and guidelines for		
	Human Resource Planning	01		
		gn – Concept of job analysis, process of job		
	-	nd job specification, concept of job design,		
	approaches and methods of		10	
		eaning and process of recruitment,		
		ation, sources and techniques of		
	recruitment, meaning and proce	-		
III	PEFORMANCE APPRAISA			
		s and process, problems in performance		
	1 0	e appraisal system, methods and techniques	10	
	of appraisal, appraisal of managers, appraisal, interview, appraisal of			
	potential.			
	•		BUS	



IV	JOB EVALUATION		
	Concept, process and objectives of job evaluation, ad	dvantages and	
	limitations, essentials of successful job evaluation, me	ethods of job	10
	evaluation.	-	
Reference	e / Text Books:		
Human	Resource Management: K. Aswathapa		
Human	Resource Management A.K. Singh		
If the cou	rse is available as Generic Elective then the students of following	ing departments	may opt it.
	Evaluation/Assessment Methodology		
			Max. Marks
1) Class t	asks/ Sessional Examination	10	
2) Presen	tations /Seminar		
3) Assign	iments	05	
4) Resear	ch Project Report		
Semina	ar On Research Project Report		
5) ESE		35	
	Total:	50	
Prerequis	ites for the course:		
Course I	Learning Outcomes: The Student will be aware and get knowle	edge about:	
	understand the Nature and scope human resource management	•	
	review knowledge of Procurement of human resources		
	understand the concent and chiestives uses and process probl	· · · · · · · · · · · · · · · · · · ·	1

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

-	ne: Degree/UG(R)/PG Year:III	
Class:	Semeste: VI	
Credits	Subject: Hotel Accountancy	
Theory:2		
Practical:		
Course Co NBHM-36	e e e e e e e e e e e e e e e e e e e	
Course O	0	
	s to provide an understanding of the basic principles of acc	
	ality industry. The course is designed to make the student	familiar with generally accepted
	g principles of accounting and their applications.	
	Paper: DSE	
	Passing Marks/Credits:40% Marks/1 Cr	
L:		
T:		
P: (In Hou		
	Hr. = 1 Credit	
	2 Hrs.=1 Credit (4Hrs./Week=4Credits)	Nf
Unit	Contents	No. of Lectures Allotted
Ι	ACCOUNTING SYSTEMS IN HOTELS	
	Sales record and control, Rooms, foods, beverages, rev	venue producing 10
	departments	
II	ACCOUNTS PAYABLE	
	• Purchasing receiving, payments of invoices & supplier	r statement 05
III	THEORY OF HOTEL ACCOUNTING	
	Uniform system of accounting	05
	Night audit & its functions	
	• Organization & structure of finance department of a ho	otel.
	• Visitor tabular ledger, guest folio ledger	
	• Concept-form-simple problems based on above prepar	ration.
IV	FINANCIAL STATEMENT ANALYSIS	
	• Importance and significance of various ratios, fund	flows and cash
	flow.	
	• Calculation of various ratios and preparation of fund	d flow and cash 10
	flow statements.	
	HOTEL ACCOUNTING PACKAGE	
Reference	/ Text Books:	
	al Elementary of Accountancy. S.A Siddiqui Comprehensive	
	se is available as Generic Elective then the students of follow	



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 Importance of Basic Accountancy objectives & Business transactions.

CO2: To understand the utilization of negotiable instruments.

CO3: To appraise knowledge of that how to Maintain departmental accounts & transactions..

CO4: Determine the books of journal, ledger, subsidiary & postings.

CO5: To assemble single, two, three columnar & Uniformed system of accounting

CO6- Interpret and analyze financial ratios to assess liquidity, profitability, solvency, and efficiency of a company.



IIMTU-NEP IMPLEMENTATION Year III / Semester VI

Program	nme: Degree	e/UG(R)/PG	Year:III	
Class:	U		Semester:VI	
Credits		Subject: HOT	EL LAW	
Theory:				
Practica				
Course		Title: HOTEL	LAW	
NHU-30		The Student wil	Il be aware and get knowledge about:	
1. The	•		torical framework and legal aspects of hotel, foo	d and travel
-	•	ory of common	and civil law, and the emergence of hospitality law.	
	-	•	ing to hotel and restaurants and how they affect daily	operations
	-	-	form statues, common law and case study as a part of	-
-	•		keeper-guest relationship.	
_	of Paper: A	-		
			40% Marks / 2 Cr	
L:				
T:				
•	ours/Week)			
-	-1 Hr. $= 1$ C			
		Credit (4Hrs./W	eek=4Credits)	
Unit	Contents			No. of
				Lectures
Ι	ΙΝΤΡΟΟΙ	ΙΟΤΙΟΝ ΤΟ Μ	ERCHANTILE AND INDUSTRIAL LAW	Allotted
1			laws: Indian contract act; definition, essential of	
			and voidable agreements, time and place of	
			ailment and pledge ; sales of good acts ;partnership	
	1		ance act, Fssai, Sarai Act.Shops and establishment	
	· •		industry .Definition and brief description of others	
			lispute act; contract labour act; payment of wages;	10
	minimum v	wages act; provi	dent fund etc, ESI, Payment of Bonus, Payment of	
	Gratuity. H	Employment of	women and children; leave, health, safety and	
	hygiene pro			_
II			RATES CONTROL	
	· ·		otel or lodging house; manager of the hotel, owner	
			premises; tenant, and tenement.	
	· • • •		oller and fixation of rates ;revision of rates	00
			e if fair rate paid	08
		or defaulters ,Inr	er of hotel may recover possession	
III		GISLATION		
			or food standards ; central food laboratory; food	
			r and duties ; procedure to be followed by food	
			by purchaser; report of the public analyst;	
	mspector,	1000 unurj515	e, parenaser, report of the public unuryst,	BOS



	notification of the food poisonings and penalties		08
	GUARANTEE AND WARRANTY		
IV	STATUTORY LICENSES AND LAWS		
	a) List of licenses and permit required to operate hotel, restaurant	and other	
	catering establishments		08
	The procedure of procurement, renewal, suspension and termin	nation of	
	licenses		
Referen	ce / Text Books:		
H.L .KU	JMAR: Personal Mgt. In Hotel And Catering Industry		
Krishna	ISethi M.P -Shop & Establishment Act		
K.P. Sri	vastava : Law Relating To Prevention Of Food Adulteration in India		
-	Peters : Essentials Law For Caterers		
	poor : Handbook For Industrial Law		
Hotel La	aw: Jagmohan Negi		
If the co	urse is available as Generic Elective then the students of following dep	partments r	nay opt it.
	Evaluation/Assessment Methodology		
			Max. Marks
1) Class	tasks/ Sessional Examination	15	
2) Prese	ntations /Seminar		
3) Assig	nments	10	
4) Resea	arch Project Report		
Semir	nar On Research Project Report		
5) ESE		75	
	Total:	100)
Prerequi	sites for the course:		
1	Learning Outcomes:		

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: D	egree/UG(R)/PG	Year:III		
Class:	- <u>B</u>	Semester:VI		
Credits:-NC	INDUSTRIAL VISIT/S	EMINAR/PRESENTATION ON	THE REPORT	
Theory: NC				
Course Code:	INDUSTRIAL VISIT/S	EMINAR/PRESENTATION ON	THE REPORT	
NECC-361				
Course Object	ves:			
1. To have an	dea about the actual working	ng of the organization.		
2. Glimpse of	actual operations & facilitie	es in the Hospitality Industry		
Nature of Pape	r: NECC			
Minimum Pass	ing Marks/Credits: 40%	Marks		
L:02				
T:0				
P: 0 (In Hours	Week)			
Theory - 1 Hr. =				
	=1 Credit (4Hrs./Week=4C	Credits)		
Unit	Contents			No. of Lectures
				Allotted
Ι	Students Have To Give . Their Industrial Visits.	A Presentation On Their Obser	vations During	
Reference / Te				
		ve then the students of following	departments may	opt it. :-
·	Evaluation	n/Assessment Methodology		
			Μ	ax. Marks
1) Class tasks/ S	Sessional Examination			
2) Presentations	/Seminar		25	
3) Assignments				
4) Research Pro	ject Report			
,	Research Project Report			
5) ESE	_			
		Total:	25	
Prerequisites for	r the course:			
Course Learni	ng Outcomes:			
1. Students Ha	ve To Give A Presentation	On Their Observations During T	heir Industrial V	isits.



IIMTU-NEP IMPLEMENTATION Year : III / Semester : VI

Class: Program	me: Degree/UG(R) Year	r: III		
Class: BHMC		ester : VI		
Credits:-NC	UNIVERSITY SOCIAL RES	PONSIBILITIES -COMM	IUNITY OUTRE	ACH
Theory: NC				
Course Code:	UNIVERSITY SOCIAL RES	PONSIBILITIES -COMM	IUNITY OUTRE	ACH
NECC-362				
Course Object	ves:			
1. To inculcate	a sense of responsibility toward	s the society.		
2. To develop	a sense of responsibilities toward	ls community outreach		
Nature of Pape	r: NECC			
Minimum Pass	ing Marks/Credits: 40% Mark	(S		
L:02				
T:0				
P:0 (In Hours/	Week)			
Theory - 1 Hr. =	1 Credit			
Practical- 2 Hrs	=1 Credit (4Hrs./Week=4Credit	s)		
Unit	Contents			No. of
				Lectures
				Allotted
Ι	This Activity Is An Essential	Part Of The Curriculam	Which Believes	
	That Whan We Are Taking Fro	m The Society Then It Is	Our Moral Duty	
	To Give Something Back To	The Society. It Also Dev	elops Habit Of	
	Helping Others In The Students	•		
Reference / Te NA	t Books:			
If the course is	vailable as Generic Elective the	n the students of following	departments may	opt it. :-
NIL		8	1 5	1
	Evaluation/Ass	essment Methodology		
			Ma	ax. Marks
· ·	essional Examination			
2) Presentations	/Seminar		25	
3) Assignments				
4) Research Pro	· · · ·			
	Research Project Report			
5) ESE				
		Total:	25	
Prerequisites fo				
Course Learni	ng Outcomes:			
CO1- this activity	ty is an essential part of the curri	culam which believes that	whan we are taki	ng from
the society then	it is our moral duty to give some	ething back to the society. I	t also develops ha	abit of
helping others i	n the students.			



IIMTU-NEP IMPLEMENTATION Year:III / Semester:VI

Programme: Degree/UG(R)/ PG Year:III					
Class:	_		Semester:VI		
Credits:-NO		SANSKRIT / SPIRIT	UAL		
Theory:NC					
Course Cod	le:	SANSKRIT / SPIRIT	UAL		
MV-361					
Course Obj	ectives	:			
1. NA					
Nature of P	aper: N	MV			
Minimum F	Passing	Marks/Credits: 40%	Marks		
L:02					
T:0					
P: 0 (In Hou					
Theory - 1 H					
	Hrs.=1	Credit (4Hrs./Week=40	Credits)		
Unit	Conte	ents			No. of
					Lectures
					Allotted
Ι		-	Basics Of Sanskrit / Spiritual	_	
	0		Motive Of This Course Is To	Develop Moral	
		s In Students.			
Reference /	Text B	ooks:			
NA					
	is avai	lable as Generic Electiv	ve then the students of following	departments may	opt it. :-
NIL					
		Evaluation	n/Assessment Methodology		
				Μ	ax. Marks
· ·		ional Examination			
2) Presentati		eminar		25	
3) Assignme		D			
4) Research		-			
	Jn Rese	earch Project Report			
5) ESE					
			Total:	25	
Prerequisites					
Course Lea	0				
			Of Sanskrit / Spiritual Teaching	From Bhagwat (Geeta. The
Main Motive	e Of Th	is Course Is To Develo	p Moral Values In Students.		



IIMTU-NEP IMPLEMENTATION Year : III / Semester : VI

Programme: I	Degree/UG(R)	Year:III		
Class:		Semester:VI		
Credits:-NC	SPORTS			
Theory: NC				
Course	SPORTS			
Code:SPT-361				
Course Object	ives:			
-	moral values & the values	of "Karma" in Life		
Nature of Pap				
	sing Marks/Credits: 40%	Marks		
L:02				
T:0				
P: 0 (In Hours/				
Theory - 1 Hr.				
-	s.=1 Credit (4Hrs./Week=4	(Credits)		
Unit	Contents			No. of
				Lectures
				Allotted
Ι	e	ed To Play Various Games Of		
		tdoor. Like ; Carrom, Chess,	Table Tennis,	
	Football, Basketball Etc.			
Reference / Te	xt Books: NA			
If the course is	available as Generic Electi	ve then the students of following	departments may	opt it. :-
NIL				
	Evaluatio	n/Assessment Methodology		
			Μ	ax. Marks
· ·	Sessional Examination			
2) Presentation			25	
3) Assignments				
4) Research Pro				
	Research Project Report			
5) ESE				
		Total:	25	
Prerequisites for				
Course Learni	0			
		arious Games Of Their Choice W	hether Indoor O	r Outdoor.
Like ; Carrom,	Chess, Table Tennis, Footl	oall, Basketball Etc.		



Foramt-3

IIMTU-NEP IMPLEMENTATION Year : III /Semester : VI

Programme: De	gree / UG(R)/ PG	Year: III				
Class:		Semester:VI				
Credits	Subject: FOOD PRO	DUCTION LAB-III				
Theory:0						
Practical:2						
Course Code:	Title: FOOD PRODU	JCTION LAB-III				
NBHM-361P						
•		aware and get knowledge about:				
1. Various inter						
2. Preparation o	2. Preparation of various breads.					
3. Preparation o	f various sponges and c	akes.				
Nature of Paper	: Core					
Minimum Passi	ng Marks/Credits: 409	% Marks				
L:						
T:						
P: (In Hours/We	eek)					
Theory - $1 \text{ Hr.} =$	1 Credit					
Practical- 2 Hrs.=	=1 Credit (4Hrs./Week=	4Credits)				
Unit	Contents		No. of Lectures Allotted			
Ι	INTERNATIONAL	CUISINES MENUS	40			
Reference / Text	t Books:					
K. Arora & K.N.	Gupta - Theory of cool	kery				
Philip Thangam -	- Modern cookery for te	eaching & The Trade (Orient Long	gmans ltd)			
Gisslenwayne – p	professional cookery (jo	hn wiley and sons)				
Montage – Larou	isse gasrtronomique (Hi	malaya publishing group)				
If the course is av	vailable as Generic Elec	tive then the students of followin	g departments may opt it.			
NA						
	Evaluat	ion/Assessment Methodology				
			Max. Marks			
1) Class tasks/ Se	essional Examination		10			
2) Presentations /	'Seminar					
3) Assignments			10			
4) Research Proje	-					
Seminar On Re	esearch 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	e: Degree/ UG(R)	Year:III	
Class: BHN	ICT	Semester:VI	
Credits	Subject: FOOD AN	D BEVERAGE SERVICE LAB-III	
Theory:0			
Practical: 1			
Course Cod	le: Title: FOOD AND B	BEVERAGE SERVICE LAB-III	
NBHM-362	Р		
Course Obj	ectives: The students will g	et knowledge about:	
1. F&B staff	organization and making d	uty roaster and job description and specificati	on.
2. To develo	p Supervisory Skills.		
3. To learn a	bout Bar Operations.		
4. Preparatio	on & Service of cocktail & r	nixed drinks	
Nature of P	aper: Core		
Minimum F	Passing Marks/Credits:404	% Marks / 1 Cr	
L:			
T:			
P: (In Hours	/Week)		
Theory - 1 H	Ir. = 1 Credit		
Practical- 2	Hrs.=1 Credit (4Hrs./Week=	=4Credits)	
Unit	Contents		No. of Lectures Allotted
Ι	F&B Staff Organization		
	Class room Exercise (Case	e Study method)	
	Developing Organization	Structure of various Food & Beverage	4
	Outlets .Determination of	Staff requirements in all categories Making	
	Duty Roster, Preparing Jol	b Description & Specification	
II	Supervisory Skills		
	e e	Debriefing – Restaurant, Bar, Banquets &	
		Standard Operating Systems (SOPs) for	4
		Supervising Food & Beverage operations	
	Preparing Restaurant Log		
III	Bar Operations		
		bar Preparation & Service of Cocktail &	4
	Mixed Drinks		
	Text Books:		
	licrap Food and Beverage S		
	lo Food and Beverage Servi		
	Coltman Beverage Manager		
	is available as Generic Ele	ctive then the students of following department	nts 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: To understand about the F&B staff organization and making duty roaster and job description and specification.

CO2: Design and develop effective organization structures for Food & Beverage outlets.

CO3: Create organizational charts that clearly illustrate the roles and responsibilities of various positions within the Food & Beverage outlets.

CO4: To get the knowledge about the Preparation & Service of cocktail & mixed drinks.

CO5: Understand the different categories of cocktails, their ingredients, and the appropriate glassware and garnishes for each.

CO6: Demonstrate knowledge of the flavor profiles and balance of ingredients to create well-crafted and visually appealing cocktails.



IIMTU-NEP IMPLEMENTATION Year III /Semester VI

rrogramme	e: Degree/ UG(R)/PG	Year: III	
Class:		Semester:VI	
Credits	Subject: FRON	Г OFFICE LAB-III	
Theory:0			
Practical:1			
Course Cod	le: Title: FRONT O	OFFICE LAB-III	
NBHM-363	P		
Course Obj	ectives: The Student wi	Il be aware and get knowledge about	
1. To prac	tice the mathematical	equations and calculations as regard to the	he ARR/ARPP/% of
foreigne	rs/Indian /Other nationa	lities	
2. To pract	ice Occupancy forecast	reports for establishing yield management.	
3. Night re-	ceptionist's night report	s, Guest arrival report and Night audit reports	5.
4. Amenity	vouchers, allowance v	oucher, miscellaneous charge	
Nature of P	aper: Core		
	Passing Marks/Credits	:40% Marks /1 Cr	
L:			
T:			
P: (In Hours	/Week)		
Theory - 1 H	Ir. = 1 Credit		
Practical-2	Hrs.=1 Credit (4Hrs./W	eek=4Credits)	
Unit	Contents		No. of
			Lectures
			Allotted
Ι	To practice the mathe	ematical equations and calculations as regard	d to 4
		foreigners/Indian /Other nationalities.	
II	To practice Occupa	uncy forecast reports for establishing y	vield
	management, Room d	liscrepancy report, OOO report, % of occupa	ancy 4
		omst s mgnt reports, Guest arrival report	and
	Night audit reports.	onist's night reports, Guest arrival report	and
III	Night audit reports.	lowance voucher, miscellaneous charge vouc	
III	Night audit reports.Amenity vouchers, all		
	Night audit reports.Amenity vouchers, all	owance voucher, miscellaneous charge vouc	
Reference /	Night audit reports.Amenity vouchers, allPetty cash voucher the	owance voucher, miscellaneous charge vouc eir usage in the operations.	
Reference / Dennis L. Fe	Night audit reports. Amenity vouchers, all Petty cash voucher the Text Books:	lowance voucher, miscellaneous charge vouc eir usage in the operations. ation & Admn.	
Reference / Dennis L. Fe Sudhir Andr	Night audit reports. Amenity vouchers, all Petty cash voucher the Text Books: oster: Back Office Oper	lowance voucher, miscellaneous charge vouc eir usage in the operations. ation & Admn.	
Reference / Dennis L. Fe Sudhir Andr Kasavana &	Night audit reports. Amenity vouchers, all Petty cash voucher the Text Books: oster: Back Office Oper rews: Hotel Front Office Brooks: Managing Fro	lowance voucher, miscellaneous charge vouc eir usage in the operations. ation & Admn.	cher, 2
Reference / Dennis L. Fe Sudhir Andr Kasavana &	Night audit reports. Amenity vouchers, all Petty cash voucher the Text Books: oster: Back Office Oper rews: Hotel Front Office Brooks: Managing Fro e is available as Generic	lowance voucher, miscellaneous charge vouc eir usage in the operations. ation & Admn. e nt office Operations	cher, 2
Reference / Dennis L. Fe Sudhir Andr Kasavana &	Night audit reports. Amenity vouchers, all Petty cash voucher the Text Books: oster: Back Office Oper rews: Hotel Front Office Brooks: Managing Fro e is available as Generic	lowance voucher, miscellaneous charge vouc eir usage in the operations. ation & Admn. e nt office Operations Elective then the students of following depar	cher, 2
Reference / Dennis L. Fe Sudhir Andr Kasavana & If the course	Night audit reports. Amenity vouchers, all Petty cash voucher the Text Books: oster: Back Office Oper rews: Hotel Front Office Brooks: Managing Fro e is available as Generic	lowance voucher, miscellaneous charge vouc eir usage in the operations. ation & Admn. to office Operations Elective then the students of following depar luation/Assessment Methodology	ther, 2
Reference / Dennis L. Fe Sudhir Andr Kasavana & If the course	Night audit reports. Amenity vouchers, all Petty cash voucher the Text Books: oster: Back Office Oper rews: Hotel Front Office Brooks: Managing Fro e is available as Generic Eva	lowance voucher, miscellaneous charge vouc eir usage in the operations. ation & Admn. to office Operations Elective then the students of following depar luation/Assessment Methodology	ther, 2
Reference / Dennis L. Fe Sudhir Andr Kasavana & If the course	Night audit reports. Amenity vouchers, all Petty cash voucher the Text Books: oster: Back Office Oper rews: Hotel Front Office Brooks: Managing Fro e is available as Generic Eva cs/ Sessional Examination	lowance voucher, miscellaneous charge vouc eir usage in the operations. ation & Admn. to office Operations Elective then the students of following depar luation/Assessment Methodology	ther, 2
Reference / Dennis L. Fe Sudhir Andr Kasavana & If the course 1) Class task 2) Presentati 3)Assignme	Night audit reports. Amenity vouchers, all Petty cash voucher the Text Books: oster: Back Office Oper rews: Hotel Front Office Brooks: Managing Fro e is available as Generic Eva cs/ Sessional Examination ions /Seminar nts	lowance voucher, miscellaneous charge vouc eir usage in the operations. ation & Admn. to office Operations Elective then the students of following depar luation/Assessment Methodology	tments may opt it.
Reference / Dennis L. Fo Sudhir Andr Kasavana & If the course 1) Class task 2) Presentati 3)Assignme 4)Research 1	Night audit reports. Amenity vouchers, all Petty cash voucher the Text Books: oster: Back Office Oper rews: Hotel Front Office Brooks: Managing Fro e is available as Generic Eva cs/ Sessional Examination	lowance voucher, miscellaneous charge vouc eir usage in the operations. ation & Admn. c nt office Operations Elective then the students of following depar luation/Assessment Methodology on	tments may opt it.



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 Subject: ACCOMMODATION OPERATION LAB-III					
Theory:	Theory:				
Practical:1					
Course Code	: Title: ACCOMMO	DATION OPERATION LAB-III			
NBHM-364P)				
Course Obje	ctives: The Student will b	e aware and get knowledge about			
1. Standard	operating procedure (SOP	s) of cleaning and polishing glass, brass etc			
2. Uses of F	irst aid kit, dealing with er	nergency situation.			
3. How to ov	vercome to Fire safety fire	fighting Safety measures, fire drill.			
4. Special de	ecoration (theme related to	hospitality industry)			
Nature of Pa	per: Core				
Minimum Pa	ssing Marks/Credits:40	% Marks/1 Cr			
L:					
T:					
P: (In Hours/	Week)				
Theory - 1 Hr	r = 1 Credit				
Practical- 2 H	rs.=1 Credit (4Hrs./Week	=4Credits)			
Unit	Contents		No. of Lectures		
			Allotted		
Ι	Standard operating pro	ocedure			
		leaning and polishing glass, brass etc)	05		
II	First aid				
	First aid kit ,dealing	with emergency situation , maintaining			
	records		05		
	Fire safety fire fighting				
	Safety measures, fire dri	ll (demo)			
III	–	me related to hospitality industry)	05		
	• • • •	ing with time split, executing			
	Layout of guest room				
To the scale ,To earmark pillars					
	specification of colors, f	urniture, fixture, fitting, soft furnishing and			
	accessories etc used				
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	
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: To understand the procedure of Standard operating procedure (SOPs) of c	leaning and polishing

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.



IIMTU-NEP IMPLEMENTATION Year IV / Semester VII

Programme: UG(R)/ PG		i(R)/PG	Year:IV	
Class:			Semester:VII	
Credits	Credits Subject: Food Production-IV			
Theory:	Theory:4			
Course	Code:	Title: Food Producti	ion-IV	
NBHM	-471			
Course	Objectiv	es: The Student will be	e aware and get knowledge about	
1. Men	nu Plann	ing, menu balancin	g and Food cost, Factors influencing	menu planning.
Stan	ndardizatio	on of Portion, Recipe a	and Yield Management.	
		• • • •	eparation, Uses and Difference.	
		l Garnishes – their clas		
			e, Planning of Special diets. Nutritional value	ue and calculation
of C	Calorific va	alue.		
Nature	of Paper	: Core		
Minimu	ım Passir	ng Marks/Credits:404	% Marks / 2Cr	
L:4				
T:				
	ours/Weel			
	- 1 Hr. =			
Practica	l- 2 Hrs.=	1Credit(4Hrs./Week=	4Credits).	
Unit	Content	S		No. of Lectures Allotted
Ι	Menu P	lanning Introduction	to Menu Planning, Principles of Menu	
			d food costing, Factors influencing menu	
			ustrial menus, Standardizing of Portions of	10
	· ·	U	Yield management and Indenting.	
II			ADES A. Types of Brines B. Preparation of	
			ng D. Types of Marinades E. Uses of	12
	Marinad	es F. Difference betwe	en Brines, Cures & Marinades	
III	Appetize	ers and garnishes In	troduction, Classification of Appetizers,	
	Garnishi	ng of Hors D'oeuvres	s, Popular traditional Appetizers from the	11
	World, N	Modern Plated Appetiz	ers	
IV	Balanced	l Diet Hotel, Hospita	ality, and Heritage Studies, Introduction to	
	the conc	ept of a balanced die	et, Need & importance of balanced diet in	
	modern lifestyle, Nutritional Values – Calculations of calorific values,			
	fortificat	ion, Specially planne	ed diets for - Hypertension & Heart -	12
	(Sodium & cholesterol restricted), Diabetic – (Starch & Sugar restricted),			
			id – (Recovery from illness)	
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				
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: The students have knowledge about to			
CO1: Develop well-balanced menus considering cost, preferences, and nutritie	on.		
CO2: Propers and apply brings, auros, and marinadas for aphanaad flavors			

CO2: Prepare and apply brines, cures, and marinades for enhanced flavors.

CO3: Create and present appetizers and garnishes that enhance dining experiences.

CO4: Design and execute special diets with nutritional adequacy and diversity.

CO5: Analyze nutritional and calorific values for informed decision-making.

CO6: Use standardization for portion control, recipe development, and yield management.



IIMTU-NEP IMPLEMENTATION Year IV / Semester VII

-	e: UG(R)/PG Year:IV		
Class:	Semester:VII		
	Credits Subject: Food& Beverage Service-IV		
Theory:4	*		
NBHM-47	Course Code: Title: Food & Beverage Service-IV		
	jectives: The student will get knowledge about:		
	rate the personal management (allocation of work, customer relation)		
	ibe the event management (components of events, staffing, leading)		
	will knowledge about industrial, institutional & hospital catering services		
	get knowledge about cruise liners & airlines		
	Paper: Core		
	Passing Marks/Credits:40% Marks / 2 Cr		
L:4			
T:			
	purs/Week)		
	Hr. = 1 Credit		
	Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of	
		Lectures	
		Allotted	
Ι	Personal Management in F & B Service		
	a) Developing a good F & B Team (desirable attributes for various levels		
	of hierarchy)	12	
	b) Allocation of work, Task Analysis and Duty Roaster		
	c) Performance Measure		
	d) Customer Relations		
TT	e) Sales Promotion		
II	Event Management		
	 a) Concept, Nature, Scope & its Significant b) Components of Events 	12	
	b) Components of Eventsc) Conceptualizing and designing events	12	
	d) 5C's of events Planning,		
	e) Organizing ,staffing ,leading, Coordination, Controlling		
III	INDUSTRIAL / INSTITUTIONAL, HOSPITAL CATERING		
	SERVICES		
	a. Definitions & Examples.	12	
	b. Menu planning & role of dietician.		
	c. Determination of subsidy.		
	d. Food Handling		
IV	CRUISE LINERS & AIRLINES		
	Deck Management,		
	Tray/Trolley Set Up,		
	Services on the Slip/Craft,	12	
	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:

Course Learning Outcomes: The Student will be aware and get knowledge about to

CO1 Operate work and effectively manage time in a professional kitchen or food service setting.

CO2 Build strong customer relations through effective communication and problem-solving skills.

CO3 Understand and apply the components of event management, including staffing and leadership. CO4 Assess knowledge of industrial, institutional, and hospital catering services.

CO5 Develop an understanding of the unique requirements of cruise liners and airlines in the food service industry.

CO6 Apply personal and event management principles in practical scenarios.



IIMTU-NEP IMPLEMENTATION Year IV / Semester VII

Program	ne: UG(R)/ PG Year:IV		
Class:	Semester:VII		
Credits	redits Subject: Front Office-IV		
Theory:2			
Course Co			
NBHM-47			
	bjectives: The student will get knowledge about:		
	porate the Timeshare and Vacation Ownership (timeshare opti-		
	student will get knowledge about Front Office Arrang	gements (Independent hotels,	
	nal Business)		
	t get knowledge about Computer Applications in Front Office		
	t get knowledge about Quality Management System In Hotels		
	Paper: Core		
	n Passing Marks/Credits:40% Marks		
L:2			
T:			
•	Hours/Week)		
	Hr. = 1 Credit		
	2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted	
Ι	Timeshare and Vacation Ownership:-Definition and	Types of	
	Timeshare Options - Advantages and Disadvantages of		
	business - Exchange Companies - Resort Condominium In		
	Intervals International- AIRDA advantages - role of gove	ernment and	
	industry.		
II	Front Office Arrangements		
	Independent hotels, International Business, Lease	e ,	
	Franchise, Contract, Chain Incorporation, Management grou	ıps	
III	Computer Applications in Front Office		
	Property management system: Micros, Amadeus, Ids For	rtune, Shaw 10	
	man, PMS interface with stand alone systems		
IV	Quality Management System In Hotels		
	Concept and Importance, Guest perception of quality,	Features of 10	
	quality management, Benefits of quality management		
	e / Text Books:		
Dennis L. Foster - Front Office Operation & Admin.			
	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:	

Course Learning Outcomes: The Student will be aware and get knowledge about to

CO1 Understand timeshare options and the workings of the timeshare business.

CO2 Develop knowledge of front office arrangements in independent hotels and international settings. CO3 Develop proficiency in computer applications used in front office operations.

CO4 Identify awareness of quality management systems in hotels.

CO 5 Apply knowledge to practical scenarios in timeshare, front office, computer applications, and quality management.

CO6 Demonstrate effective communication, problem-solving, and teamwork skills.



IIMTU-NEP IMPLEMENTATION Year IV / Semester VII

Programm	e: UG(R)/ PG Year:IV		
Class: Semester:VII			
Credits			
Theory:4	0		
Course Co	de: Title: ACCOMODATION OPERATION-IV		
NBHM-47	4		
Course Ob	jectives: The student will get knowledge about:		
1.The cours	se has been developed to provide students Changing Trends in Housekeepi	ng	
2. To enabl	e students to understand the significance of a Ergonomics in Housekeeping	3	
3.The unit of	envisages introducing students to Ecotels Certifications, Choosing an Eco-	friendly	
4.The unit of	envisions providing students work Environment Safety, potential Hazards i	in Housekeeping	
Nature of I	Paper: Core		
Minimum	Passing Marks/Credits:40% Marks		
L:4			
T:			
P: 2 (In H	Iours/Week)		
Theory - 1	Hr. = 1 Credit		
Practical-2	Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures	
Ι	Changing Trands in Housekeeping	Allotted	
1	Changing Trends in Housekeeping Hygiene, Training and Motivation, Eco friendly Amenities		
	New Scientific Techniques, IT Savvy Housekeeping	05	
II	New Selentine Teeninques, IT Savvy Housekeeping	05	
	Fcotals		
11	Ecotels Ecotels Certifications, Choosing an Eco-friendly site, Hotel Design and		
11	Ecotels Certifications ,Choosing an Eco-friendly site, Hotel Design and	05	
11	Ecotels Certifications ,Choosing an Eco-friendly site, Hotel Design and Construction, Eco-friendly Housekeeping, Water Conservation, Energy	05	
	Ecotels Certifications ,Choosing an Eco-friendly site, Hotel Design and Construction, Eco-friendly Housekeeping, Water Conservation, Energy Conservation	05	
II	Ecotels Certifications ,Choosing an Eco-friendly site, Hotel Design and Construction, Eco-friendly Housekeeping, Water Conservation, Energy Conservation Safety and Security	05	
	Ecotels Certifications ,Choosing an Eco-friendly site, Hotel Design and Construction, Eco-friendly Housekeeping, Water Conservation, Energy Conservation Safety and Security Work Environment Safety, Potential Hazards in Housekeeping ,Crime		
III	Ecotels Certifications ,Choosing an Eco-friendly site, Hotel Design and Construction, Eco-friendly Housekeeping, Water Conservation, Energy Conservation Safety and Security Work Environment Safety, Potential Hazards in Housekeeping ,Crime Prevention, Key and their Control, Scanty Baggage	05	
	Ecotels Certifications ,Choosing an Eco-friendly site, Hotel Design and Construction, Eco-friendly Housekeeping, Water Conservation, Energy Conservation Safety and Security Work Environment Safety, Potential Hazards in Housekeeping ,Crime Prevention, Key and their Control, Scanty Baggage Ergonomics in Housekeeping		
III	Ecotels Certifications ,Choosing an Eco-friendly site, Hotel Design and Construction, Eco-friendly Housekeeping, Water Conservation, Energy Conservation Safety and Security Work Environment Safety, Potential Hazards in Housekeeping ,Crime Prevention, Key and their Control, Scanty Baggage Ergonomics in Housekeeping Internal Environment (Noise, Air Conditioning and		
III IV	Ecotels Certifications ,Choosing an Eco-friendly site, Hotel Design and Construction, Eco-friendly Housekeeping, Water Conservation, Energy Conservation Safety and Security Work Environment Safety, Potential Hazards in Housekeeping ,Crime Prevention, Key and their Control, Scanty Baggage Ergonomics in Housekeeping Internal Environment (Noise, Air Conditioning and Lighting)Supervision in Housekeeping	05	
III IV Reference	Ecotels Certifications ,Choosing an Eco-friendly site, Hotel Design and Construction, Eco-friendly Housekeeping, Water Conservation, Energy Conservation Safety and Security Work Environment Safety, Potential Hazards in Housekeeping ,Crime Prevention, Key and their Control, Scanty Baggage Ergonomics in Housekeeping Internal Environment (Noise, Air Conditioning and Lighting)Supervision in Housekeeping / Text Books:	05	
III IV Reference Martin Rob	Ecotels Certifications ,Choosing an Eco-friendly site, Hotel Design and Construction, Eco-friendly Housekeeping, Water Conservation, Energy Conservation Safety and Security Work Environment Safety, Potential Hazards in Housekeeping ,Crime Prevention, Key and their Control, Scanty Baggage Ergonomics in Housekeeping Internal Environment (Noise, Air Conditioning and Lighting)Supervision in Housekeeping / Text Books: Pert J (1998), Professional Management Of Housekeeping Operation.	05	
III IV Reference Martin Rob Hotel Hous	Ecotels Certifications ,Choosing an Eco-friendly site, Hotel Design and Construction, Eco-friendly Housekeeping, Water Conservation, Energy Conservation Safety and Security Work Environment Safety, Potential Hazards in Housekeeping ,Crime Prevention, Key and their Control, Scanty Baggage Ergonomics in Housekeeping Internal Environment (Noise, Air Conditioning and Lighting)Supervision in Housekeeping / Text Books:	05	
III IV Reference Martin Rob Hotel Hous Hotel Hous	Ecotels Certifications ,Choosing an Eco-friendly site, Hotel Design and Construction, Eco-friendly Housekeeping, Water Conservation, Energy Conservation Safety and Security Work Environment Safety, Potential Hazards in Housekeeping ,Crime Prevention, Key and their Control, Scanty Baggage Ergonomics in Housekeeping Internal Environment (Noise, Air Conditioning and Lighting)Supervision in Housekeeping / Text Books: Dert J (1998), Professional Management Of Housekeeping Operation. Ekeeping Training Manual-Sudhir Andrews. Ekeeping Operation And Management G. Raghubalan And Smritte Raghubalan	05	
III IV Reference Martin Rob Hotel Hous Hotel Hous Hotel, Host	Ecotels Certifications ,Choosing an Eco-friendly site, Hotel Design and Construction, Eco-friendly Housekeeping, Water Conservation, Energy Conservation Safety and Security Work Environment Safety, Potential Hazards in Housekeeping ,Crime Prevention, Key and their Control, Scanty Baggage Ergonomics in Housekeeping Internal Environment (Noise, Air Conditioning and Lighting)Supervision in Housekeeping / Text Books: Dert J (1998), Professional Management Of Housekeeping Operation. Rekeeping Training Manual-Sudhir Andrews.	05 05 balan (2007)	



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 to			
CO1 Understand and analyze changing trends in housekeeping.			
CO2 Apply ergonomic principles to create a safe and efficient work environment.			
CO3 Construct eco-friendly practices and understand Ecotels certifications.			
CO4 Identify and mitigate potential hazards in housekeeping.			
CO5 Apply knowledge to practical scenarios in housekeeping operations.			
CO6 Demonstrate effective communication and problem-solving skills.			



0	me: UG(R)/ PG Year:IV				
Class:	Semester:VII				
Credits	Subject: Indian Regional cuisine				
Theory:4	ada Titles Indian Degional Cuicing				
	Course Code: Title: Indian Regional Cuisine				
	D bjectives: To impart knowledge about Cuisines of India with respect to				
	al and Uttarakhand				
	, Haryana and Delhi				
	Tamil Nadu and Kerala				
4. Awadh	, Bengal and Odisha.				
	f Paper: DSE				
	n Passing Marks/Credits:40% Marks				
L:4					
T:					
P: 4 (In	Hours/Week)				
Theory -	1 Hr. = 1 Credit				
	2 Hrs.=1 Credit (4Hrs./Week=4Credits)				
Unit	Contents	No. of			
		Lectures			
		Allotted			
Ι	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,				
TT	Specialties during Festivals and Other Occasions, Community Foods				
II	Cuisines of Southern India:				
	Introduction, Geographical Perspectives, Brief Historical Background, Characteristics & Salient Features of Cuisine, Key	10			
	Ingredients,	10			
	Popular Foods, Seasonal Foods, Special Equipments, Staple Diets,				
	Specialties during Festivals and Other Occasions, Community Foods.				
III	Cuisines of Western India: Introduction, Geographical				
	Perspectives, Brief Historical Background, Characteristics & Salient				
	Features of Cuisine,	10			
	Key Ingredients, Popular Foods, Seasonal Foods, Special Equipments,	-			
	Staple Diets,				
	Specialties during Festivals and Other Occasions, Community Foods.				
IV	Cuisines of Eastern India:				
	Introduction, Geographical Perspectives, Brief				
	Historical Background, Characteristics & Salient Features of Cuisine ,Key				
	T 11	10			
	Ingredients,	10			
	Ingredients, Popular Foods, Seasonal Foods, Special Equipments, Staple Diets, Specialties during	10			



Festivals and Other Occasi	ons, Community Foods.
restriction and senter secusi	

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
Dranaquisites for the course	1

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.



Semester: VII Credits Subject: Bakery Science Theory: 4 Course Code: Title: Bakery Science National Subjectives: To get knowledge about 1. Ingredients used in Bakery. 2 2. Bread and Cake. 3 3. Chocolate. 4 4. Cookies and Biscuits. 4 Nature of Paper: DSE Minimum Passing Marks/Credits:40% Marks L:4 7: P: 4 (In Hours/Week) Theory - I Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits) Unit One to the 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 12 1 Introduction to Bakery and Basic Ingredients used in Bakery : Sugars; Shortenings; Eggs; Wheat and Rolls; Egg Bread and Rolls; Hard Roll Varieties; Soft Roll Varieties, Common Problems; White Pan Bread; French and Italian Breads and Rolls; Egg Bread and Rolls; Hard Roll Varieties; Soft Roll Varieties, Cocolate: And Rolls; Hard Roll Varieties; Soft Roll Varieties, Cocolate and Rolls; Hard Roll Varieties; Soft Roll Varieties, Toolate and Rolls; Egg Bread and Rolls; Hard Roll Varieties; Soft Roll Varieties, Cocolate and Ita Application, Uses of Chocolate; Tempering of Chocolate an	Program	Programme: UG(R)		Year:IV	
Theory:4 Title: Bakery Science Course Code: NBHM-475B Title: Bakery Science Course Objectives: To get knowledge about 1. 1. Ingredients used in Bakery. 2. Bread and Cake. 3. Choco-late. 4. Cookies and Biscuits. 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) Vos. 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 Checolate; Fruits; Professional Bakery Equipment & Tools. 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, Cole Cakes and Pastry Making; Types of Cakes and their Classification III Chocolate Introduction: History of Chocolate : Chocolate and tis Application, Uses of Chocolate; Tempering of Chocolate and its Application, Uses of Chocolate; Tempering of Chocolate and its Application, Uses of Chocolate; Common Faults in Cookie Preparation 10 IV Cookies and Biscuits Introduction; Preparation of Simple Cookies; Types of Cookies; Uses of Chocolate; Common Faults in Cookie Preparation 11 Reference:	Class: BH	IMCT		Semester:VII	
Course Code: NBHM-475B Title: Bakery Science Course Objectives: To get knowledge about 1. I. Ingredients used in Bakery. 2. Bread and Cake. 3. Chocolate. 4. Cookies and Biscuits. Nature of Paper: DSE Minimum Passing Marks/Credits:40% Marks 1. L:4 T: P: 4 (In Hours/Week) Ferret 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 and its Application, Uses of Chocolate; Cons and Equipment used in chocolate and its Application, Uses of Chocolate; Comm	Credits		Subject: Bakery Scie	nce	
NBHM-475B 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 (Prs./Week=4Credits) Vinit Contents Vinit Contents 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. II Breads and Rolls Overview of Production; Common Problems; White Pan Bread ; French and Italian Breads and Rolls; Egg Bread and Rolls; Hard Roll Varietics; Soft Roll Varietics, Cakes and Pastries Introduction; Classical Cakes and Pastries; Modern Trends in Cake and Pastry Making; Types of Cakes and their Classification 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. IV Cookies and Biscuits Introduction; Preparation of Simple Cookies; Types of Cookies; Uses of Chocolate; Cookies; Common Faults in Cookie Preparation IV Cookies and Biscuits Introdu	Theory:4				
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 - I Hr. = 1 Credit (4Hrs./Week=4Credits) Vinit Contents Vinit Contents 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. 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 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 10 IV Cookies; and Biscuits Introduction; Preparation of Simple Cookies; Types of Cookies; Uses of Chocolate; Cookies; Common Faults in Cookie Preparation IV Cookies and Biscuits Introduction; Preparation of Si	Course C	ode:	Title: Bakery Science		
1. Ingredients used in Bakery. 2. Bread and Cake. 3. Chocolate. 4. Cookies and Biscuits. 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 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 Pastry Making; Types of Cakes and their Classificatio	NBHM-4	75B			
 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 (4Hrs./Week=4Credits) Unit Contents 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. 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, Classification III Chocolate Introduction: History of Chocolate :Chocolate Production; Types of Chocolate; Melting Chocolate; Tempering of Chocolate and its Application, Uses of Chocolate; Tempering of Chocolate and its Application, Uses of Chocolate; Tempering of Chocolate and its Application, Uses of Chocolate; Tempering of Chocolate and its Application, Uses of Chocolate; Tempering of Chocolate and its Application, Uses of Chocolate; Tempering of Chocolate and its Application, Uses of Chocolate; Tempering of Chocolate and its Application, Uses of Chocolate; Tempering of Chocolate and its Application, Uses of Chocolate; Tempering of Chocolate and its Application, Uses of Chocolate; Tempering of Chocolate and its Application, Uses of Chocolate; Tempering of Chocolate and its Application, Uses of Chocolate; Tempering of Chocolate and its Application, Uses of Chocolate; Tempering of Chocolate and its Application, Uses of Chocolate; Tempering of Chocolate and its Application, Uses of Chocolate; Tempering of Chocolate and its Application, Uses of Chocolate; Tempering of Simple Cookies; Types of Chocolate; Uses of Cookies; Common Faults in Cookie	Course O	bjectiv	es: To get knowledge a	bout	
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. 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 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 10 carving. IV Cookies and Biscuits Introduction; Preparation of Simple Cookies; Types of Cookies; Uses of Cookies; Common Faults in Cookie Preparation III Reference / Text Books: Bali, Parvinder (2014).Food Production Operations .New Delhi: Oxford University Press.	1. Ingred	lients u	sed in Bakery.		
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. 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 Pastry Making; Types of Cakes and their Classification 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 and its Application, Uses of Chocolate; Tools and Equipment used in chocolate 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, Parvider (2014).Food Production Operations .New Delhi: Oxford University Press.	2. Bread	and Ca	ke.		
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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: Identify and describe basic bakery ingredients.					
CO2: Identify and describe basic bakery ingredients.					
CO3: Express the knowledge about chocolate processing and usage.					
CO4: Develop skills in creating cookies and biscuits.					
CO5: Discuss creativity in bakery product development.					
CO6: Apply food safety and quality assurance principles.					



Program	ne: UG(R)/ PG	Year:IV	
Class:		Semester:VII	
Credits	Subject: RESEARC	H METHODOLOGY	
Theory:2			
Practical:			
Course C		METHODOLOGY	
NBHM-4			
Course O	•		
	1	f research and its methodologies	
	et and define appropriate resea	1 1	
		ct proposal (to undertake a project)	
	organize conduct research in		
-	e a research report, research p	roposai	
	Paper: SEC	7. Monke / 1 Cn	
L:2	Passing Marks/Credits:409	⁷ 0 WIAFKS / I CF	
T:			
P: (In Hou	rs/Waak)		
· · · · · · · · · · · · · · · · · · ·	Hr. = 1 Credit		
	2 Hrs.=1 Credit (4Hrs./Week=	=4Credits)	
Unit	Contents		No. of
	Contents		Lectures
			Allotted
	RESEARCH -MEANING,	IMPORTANCE & RESEARCH DESIGN a.	
Ι	Introduction b. Meaning an	d Importance c. The basis of classification of	10
	various types of research des	sign	
	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	08
II	Questionnaire f. Interviews		
	DATA PROCESSING a.	Quality research, Introduction, Difference	
		ty research b. Editing of Data, Coding of Data,	
III	· •	al Presentation of Data c. Report writing-steps	08
		mechanics of report writing, precautions of	
	writing research writing d. C		
		DRAFTING OF CONCLUSIONS AND	
		a. Meaning and scope of data analysis b.	
IV		s. c. Generating Findings. d. Drafting of	10
	conclusions and recommend		
	•••	tion of research project a. Meaning of	
	-	n as tool c. Techniques of presentation of	0.5
V	1 0	to deal with queries / questionnaire during	06
1	presentation		



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.

Reference / Text Books:

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.



Programme: UG(R)/PG Year:IV		
Class:	Semester:VII		
Credits:-NC	INDUSTRIAL VISIT/SEMINAR/PRESENTATION	ON THE REPOR	RT
Theory: NC			
Course Code:	INDUSTRIAL VISIT/SEMINAR/PRESENTATION	ON THE REPOR	RT
NECC-471			
Course Objectives:			
1. To have an idea	about the actual working of the organization.		
2. Glimpse of actua	l operations & facilities in the Hospitality Industry		
Nature of Paper: N			
Minimum Passing 1	Marks/Credits: 40% Marks		
L:02			
T:0			
P: 0 (In Hours/Week			
Theory - $1 \text{ Hr.} = 1 \text{ C}$			
	Credit (4Hrs./Week=4Credits)		
Unit Contents			No. of
			Lectures
			Allotted
	Have To Give A Presentation On Their Observation	ns During Their	
Industrial			
Reference / Text Bo		1 4 4	. •,
If the course is availant NIL	able as Generic Elective then the students of following	departments may	opt it. :-
	Evaluation/Assessment Methodology		
		M	ax. Marks
1) Class tasks/ Sessi	onal Examination		
2) Presentations /Ser	ninar	25	
3) Assignments			
4) Research Project	Report		
,	arch Project Report		
5) ESE	-		
	Total:	25	
Prerequisites for the	course:		
Course Learning O	utcomes:		
1. NA			



Programme: U	JG(R)/PG Year:IV			
Class:	Semester:VII			
Credits:-NC	UNIVERSITY SOCIAL RESPONSIBILITIES -	-COMMU	NITY OUTREA	СН
Theory: NC				
Course	UNIVERSITY SOCIAL RESPONSIBILITIES -	-COMMU	NITY OUTREA	СН
Code:				
NECC-472				
Course Object	ives:			
1. To inculcat	e a sense of responsibility towards the society.			
	a sense of responsibilities towards community ou	treach.		
Nature of Pap	er: NECC			
Minimum Pas	sing Marks/Credits: 40% Marks			
L:02				
T:0				
P:0 (In Hours	Week)			
Theory - 1 Hr.	= 1 Credit			
Practical- 2 Hrs	s.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents			No. of
				Lectures Allotted
Ι	This Activity Is An Essential Part Of The Cu	rriculam	Which Believes	Anoticu
1	That When We Are Taking From The Society T			
	To Give Something Back To The Society. It		•	
	Helping Others In The Students.		clops muone of	
Reference / Te				
NA	At DUUNJ.			
	available as Generic Elective then the students of	following	departments may	optit :-
NIL	available us concile Elective then the students of	10110 101115	acpurimento may	~Pt 10. 1
	Evaluation/Assessment Method	lology		
		~*	Μ	ax. Marks
1) Class tasks/	Sessional Examination			
2) Presentation	s /Seminar		25	
3) Assignments				
4) Research Pro	oject Report			
Seminar On	Research Project Report			
5) ESE				
		Total:	25	
Prerequisites for	r the course:			
1	ng Outcomes: NA			
	0			



Programme: U	JG(R))/PG	Year:IV		
Class:			Semester:VII		
Credits:-NC		SANSKRIT / SPIRIT	TUAL		
Theory: NC					
Course Code:	MV-	SANSKRIT / SPIRIT	TUAL		
471					
Course Object	ives:				
1. To develop	mora	l values & the values of	of "Karma" in Life		
Nature of Pape	er: M	IV			
Minimum Pas	sing I	Marks/Credits:			
L:02					
T:0					
P: 0 (In Hours/	Week)			
Theory - 1 Hr.	= 1 C	redit			
Practical- 2 Hrs	s.=1 C	Credit (4Hrs./Week=40	Credits)		
Unit	Con	tents			No. of
					Lectures
					Allotted
Ι	Stuc	lents Are Taught The	Basics Of Sanskrit / Spiritual	Teaching From	
	Bha	gwat Geeta. The Mair	n Motive Of This Course Is To	Develop Moral	
	Valu	ies In Students.			
Reference / Te	ext Bo	ooks: NA			
If the course is	availa	able as Generic Electiv	e then the students of following	departments may	/ opt it. :-
NIL					
		Evaluation	Assessment Methodology		
				Μ	ax. Marks
1) Class tasks/	Sessi	onal Examination			
2) Presentation	s /Ser	ninar		25	
3) Assignments	5				
4) Research Project Report					
Seminar On Research Project Report					
5) ESE					
Total: 25					
Prerequisites for	or the	course:			
Course Learni	ing O	utcomes: NA			



Programme	UG(R)/PG		Year:IV			
Class:			Semester:VII			
Credits:-NC		SPORTS				
Theory: NC						
Course Code	e:SPT-471	SPORTS				
Course Obje						
1. To involv	e them team	spirit.				
2. To make t	hem aware a	bout being physic	cally fit.			
Nature of Pa						
Minimum Pa	assing Mark	s/Credits:				
L:02						
T:0						
P: 0 (In Hou	,					
Theory - 1 H						
		(4Hrs./Week=40	Credits)			
Unit	Contents				No. of	
					Lectures	
					Allotted	
Ι			Play Various Games Of Their			
			; Carrom, Chess, Table Te	ennis, Football,		
	Basketball I					
Reference / '						
	is available a	s Generic Electiv	ve then the students of following	departments may	7 opt it. :-	
NIL						
		Evaluation	n/Assessment Methodology			
				Μ	ax. Marks	
1) Class tasks		Examination				
2) Presentatio				25		
3) Assignmen						
· · · · · · · · · · · · · · · · · · ·	4) Research Project Report					
Seminar On Research Project Report						
5) ESE						
Total: 25						
Prerequisites	for the cours	se:				
Course Lear	ning Outcor	mes: NA				



Programm		Year:IV				
	Class: BHMCT Semester:VII					
Credits	Subject: Food produc	Subject: Food production Lab-IV				
Theory:						
Practical:2						
Course Co	de: Title: Food production	n Lab-IV				
NBHM-47	1P					
Course Ob	0					
-	on of Appetizers					
•	the use of Brine, Cure and Pi	0				
	zation of menu for special die	tary conditions.				
Nature of	Paper: Core					
Minimum	Passing Marks/Credits:40%	Marks				
L:						
T:						
	lours/Week)					
-	Hr. = 1 Credit					
Practical- 2	Hrs.=1 Credit (4Hrs./Week=	=4Credits)				
Unit	Contents		No. of Lectures Allotted			
Ι	Preparation of various appet	tizers	10			
II	Brining, curing & Pickling		10			
III	Customize menu for special Diabetes	dietary conditions like Hypertension,	20			
Reference	/ Text Books: NA					
If the cours NA	e is available as Generic Elect	ive then the students of following depar	tments may opt it.			
	Evaluatio	on/Assessment Methodology				
			Max. Marks			
1) Class tas	ks/ Sessional Examination		10			
,	tions /Seminar					
3) Assignm			10			
, U	CIICD		10			
4) Research			10			
	Project Report		10			
			30			
Seminar	Project Report	Total:	30			
Seminar 5) ESE	Project Report On Research Project Report	Total:				
Seminar 5) ESE Prerequisit	Project Report On Research Project Report es for the course:	Total:	30			
Seminar 5) ESE Prerequisit Course Le	Project Report On Research Project Report es for the course: arning Outcomes:	Total:	30			
Seminar 5) ESE Prerequisit Course Le CO1 Creat	Project Report On Research Project Report es for the course: arning Outcomes: e various Appetizers.	· · · · · · · · · · · · · · · · · · ·	30			
Seminar 5) ESE Prerequisit Course Le CO1 Creat CO2 Unde	Project Report On Research Project Report es for the course: arning Outcomes: e various Appetizers. stand the concepts of brining,	curing, and pickling	30			
Seminar 5) ESE Prerequisit Course Le CO1 Creat CO2 Under CO3 Prepa	Project Report On Research Project Report es for the course: arning Outcomes: e various Appetizers. stand the concepts of brining, re menus for special dietary co	curing, and pickling onditions	30			
Seminar 5) ESE Prerequisit Course Le CO1 Creat CO2 Unde CO3 Prepa CO4. Deve	A Project Report On Research Project Report es for the course: arning Outcomes: e various Appetizers. estand the concepts of brining, re menus for special dietary co lop knowledge of flavor pairir	curing, and pickling	30 50			



0	me: UG(R)/PG	Year:IV		
Class:		Semester:VII		
Credits	Subject: Food & Be	verage Service Lab-IV		
Theory:				
Practical:	1			
Course (Code: Title: Food & Bever	age Service Lab-IV		
NBHM-4	72P			
Course ()bjectives:			
		nts with the different types of bar		
with	wine pairing. Also, students w	ill get exposure to learn calculation	on of F&B co	ost.
2. This	course aims to make stude	ents understand the theme desi	gning of rea	staurant concepts
	ling regional, continental and			
3. This	course aims to make students	s understand the menu designing	g and it's pri-	cing with various
-	arrangements done in food se	ervice industry.		
Nature o	f Paper: Core			
Minimu	n 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./Weel	x=4Credits)		
Unit	Contents			No. of Lectures
				Allotted
Ι	1. Practicing the all previous	1		
	2. Making of duty roaster for			
	3. Food Service Procedure in			15
		tals and institutional establishmer		
		heme events like exhibitions, we	ldings etc.	
	6. Planning & organizing of			
		nts organized in the department		
	e / Text Books: NA			
	rse is available as Generic Ele	ective then the students of followi	ng departmer	nts may opt it.
NA				
	Evalua	tion/Assessment Methodology		
1) (1)			[Max. Marks
· ·	asks/ Sessional Examination			
· ·	tations /Seminar			10
3) Assign				10
	ch Project Report			
	ar On Research Project Report	ī.		1.5
5) ESE				15
		Total:		25
Prerequis	ites 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.



Programme: UG(R)/PG		G(R)/PG	Year:IV		
Class:			Semester:VII		
Credits	Credits Subject: Front Office LAB-IV				
Theory:					
Practical					
Course		Title: Front office LA	AB-IV		
NBHM					
	Objectiv				
		s been developed to en	hable the students with knowled	ge of front c	office accounting
and it's	-				
			operating property management		
			t, its importance and responsibili	ty of night au	iditor.
	of Paper				
-	m Passi	ng Marks/Credits:40%	b Marks		
L:					
T:					
	Hours/W				
-	1 Hr. =				
		=1 Credit (4Hrs./Week=	4Credits)		
Unit	UnitContentsNo. of				
	Lectures				
					Allotted
Ι		apitulation of previous			
		-	mportant forms and formats us	sed in front	
	offi				15
			ferent software used in computer	•	
		lerstand and handle the	-		
			nt tools of Yield Management.		
		iliarize with the standar			
D.6		visit different categories	of Properties.		
		Books: NA			
	urse is av	vailable as Generic Elec	tive then the students of followin	ig departmen	ts may opt it.
NA		Evaluati	ion/Assessment Methodology		
		Livuluu			Max. Marks
1) Class	tasks/ Se	essional Examination			
<i>,</i>	2) Presentations /Seminar				
3) Assig				10	
	4) Research Project Report				
	•	esearch Project Report			
5) ESE		v 1		15	
			Total:	25	
Prerequi	sites 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		YG	Year: IV	
Class:			Semester: VII	
Credits		Subject: ACCO	MODATION OPERATIONLAB-IV	
Theory:				
Practical:				
Course				
Code:NB			1 1 1 1 4	
	•	e	knowledge about:	a the would of
			o provide students with an introduction t	
			t applies to Wi-Fi, WALNs, GPS, VoIP,	Uses of energy
	ving product		the preparing of checklist both for rooms	and nublic area
	tion through		the preparing of checkinst both for rooms a	and public area.
-	0		tt Estimation or eco friendly site Handling of	keys for security
reason	-	A KIOWIEdze doot	a Estimation of eeo menary site manufing of	keys for security
	Paper: Cor	e		
		arks/Credits:40%	h Marks	
L:				
T:				
P: 2 (In I	Hours/Week)			
```	Hr. = 1 Cre			
Practical-	2 Hrs.=1 Cre	edit (4Hrs./Week=	=4Credits)	
Unit	Contents			No. of
				Lectures
				Allotted
Ι	-		ies in the housekeeping department Wi-Fi,	
			f energy conserving products	
			eco friendly amenities	
		•	e Handling of keys for security reason	
			guest. Methods of handling housekeeping	
			Implementing the need of ergonomics in	16
	housekeepi	C		
		e significance of e	0	
			n for rooms and public area. Inspection	
D. f	through che			
	e / Text Bool		and of Handlanding Orangian	
			nagement Of Housekeeping Operation.	
		raining Manual- S		(2007)
		-	nagement G. Raghubalan And Smritte Raghub	parall (2007)
			g –Joan Branson And Margaret Lennox tive then the students of following department	ts may ont it
NA	.50 15 availad.	ie as deneric elec	uve men me sudents of following department	is may opt it.



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 amanities in Housekeeping department.	
CO2: Create checklist for rooms.	
CO3: Students will understand about theor 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	



Programme: UG(R)/PG		G	Year: IV		
Class:			Semester:VII		
Credits:-02 PROJECT		PROJECT			
Theory:	Theory:				
Practical-4	ŀ				
Course	Course PROJECT				
Code:NB	Code:NBHM-475P				
Course O	•				
•	-		s on experience through various a	activities for pre	paring &
	project repor	t.			
	Paper: MV				
Minimum	Passing Ma	rks/Credits:			
L:02					
T:0					
	ours/Week)				
	Hr. = 1 Crec				
		dit (4Hrs./Week=4C	Credits)		
Unit	Contents				No. of
					Lectures
-	~	~ ~ ~ ~			Allotted
Ι			ose A Topic Of Their Choice		
	Synopsis And Project Report On That . It Will Be Evaluated On The Basis Of				
D. C		And Viva-Voce.			
	e / Text Book			1	. •.
	se is availabl	e as Generic Electiv	e then the students of following of	departments may	opt it. :-
NIL					
		Evaluation	Assessment Methodology	М	Ml
1) Class to	alas/ Cassian	1 Examination		IVI	ax. Marks
· ·		al Examination		10	
· ·	ations /Semir	lar		10	
3) Assigni	hents h Project Rep	nort		20	
				20	
5) ESE	Seminar On Research Project Report 5) ESE 70				
<b>D</b> · ·	<b>Total:</b> 100				
	tes for the co				
	earning Out				
CO1: To have an idea about the project / research. CO2: To get familiar with the problem persistence and looking out for solutions.					
				tions.	
		ut project / report w			
UU4: Mot	CO4: Motivation to the students for innovation.				



Program		Year:IV			
UG(R)/PG		~			
Class: BHMCT		Semester:VIII			
Credits	Subject: Food Pro	duction-V			
Theory:4					
Practical: Course Code: Title: Food Production-V					
		ction-V			
	NBHM-481 Course Objectives: The Skill Course in "Food Production-VI" is designed with the following				
objectives	0	rse in Food Production-VI is designed with	the following		
0	elop skills in western cuisir				
		d assist students in small scale food service unit.			
		mployment in canteens, restaurants, hostel, railw	yay catering and		
	catering.	inprovincint in canceris, restaurants, noster, ranw	ay catching and		
	-	Western, European, Oriental & Western Countri	es		
	Paper: Core	Western, European, oriental & Western Country			
	Passing Marks/Credits:4	0% 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		
Ι	Western Cuisines Introdu Mexican Cuisine	ction, Italian Cuisine, Mediterranean Cuisine,	10		
II	European Cuisines Introd	uction ; French Cuisine; Cuisine of the UK;	12		
	Scandinavian Cuisine, Ger	man Cuisine			
III	Oriental Cuisines Introduc	ction; Chinese Cuisine; Japanese Cuisine, Thai	12		
	Cuisine,				
IV		roduction, The concept of plate presentation,	11		
	Merging flavors, shapes and textures on plate, Emerging trends in Food				
presentation					
	/ Text Books:				
		Cuisine & Food Production. Oxford University Pr	ess		
	Philip E. Thangam, Heinemann (2010) Modern Cookery. Orient Longman.				
	se is available as Generic E	ective then the students of following departments	s may opt it.		
NA	NA				



) Class tasks/ Sessional Examination ) Presentations /Seminar	Max. Marks	
) Presentations /Seminar	15	
	15	
) Assignments	10	
Research Project Report		
Seminar On Research Project Report		
) ESE	75	
Total:	100	
rerequisites for the course:		
<b>Course Learning Outcomes:</b> At the end of course the student will be able to: -		
O1: Demonstrated ability to identify solutions to problems related to the proces	sing of food and to	
apply and expand upon the theoretical concepts presented in lectures.		
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		
CO3: Ability to use terminology, appropriate to the field of different regions cuisines that how to		
repared & how to serve to the guests.		
O4: To build up thoroughly knowledge of Western, European, and Oriental	& Western Countries	
uisines.		
CO5: Develop knowledge of the history, cultural influences, and key ingredients of Chinese, Japanese,		
nd Thai cuisines.		
O6: Develop the ability to merge flavors, shapes, and textures on a plate to cre	ate visually appealing	
nd appetizing dishes.		



Programm	ne:	Year: IV	
UG(R)/PG			
Class: Semester:VIII			
Credits Subject: FOOD & BEVERAGE SERVICE MANAGEMENT			
Theory:4			
	Practical:		
Course Co		ERAGE SERVICE MANAGEMENT	
NBHM-48		in "Food & Beverage service is designed with	the following
objectives		In rood & beverage service is designed with	i the following
		visory functions in food service operations.	
		ndling complaints; training the staff.	
	ain the acquaintance about the		
	-	receiving, storing & issuing control.	
Nature of	Paper: Core		
	Passing Marks/Credits:409	% Marks/ 2 Cr	
L:4			
T:			
P: (In Hou	·		
-	Hr. = 1 Credit		
	2 Hrs.=1 Credit (4Hrs./Weel	x=4Credits)	
Unit	Contents		No. of Lectures
			Allotted
Ι	Function Catering Introduc	ction, Types of Functions; Function Staff;	15
-		Methods; Function Equipment; Juices; Table	10
		camp; Organization; Organizing the function;	
	Outdoor Catering		
II	Supervisory Functions in F	ood Service Operations (Briefing, Allocation	15
		se en place & mise en scene, Handling tips,	
	Stock Taking, Requisition;	Sales analysis, Cost analysis; Break Even	
	Point Calculations; Handling	g Complaints; Training the Staff	
III	1	Management Introduction; Importance of	15
		ular guests, Occasional guests, first time	
		(Menu, Consistency in the quality of dishes	
	and Service, Food Safety & Hygiene, Attitude of Staff, Complaint		
TT 7	Handling; Suggestions by G		1.5
IV		AND ISSUING CONTROL	15
	Procedure, Blind Receiving.	aily Receiving Report Meat Tags, Receiving	
		tore Control, Stock Control, Stock Records	
		cock Record Cards/Books), Issuing Control	
	Requisition	ook Record Cards/Dooks), issuing Collubi	
Reference	/ Text Books:		
		lition -Bernard Davis, Andrew Lockwood, Peter	· Alcott.



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

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, learners would be able to,

CO1: To understand the basic concept of supervisory functions in food service operations.

CO2: To describe of the concept off that, how to handling complaints; training the staff.

CO3: To develop in-depth information of CRM.

CO4: To understand the basics of receiving, storing & issuing control.

CO5: Understand the importance of accurate documentation and record-keeping in inventory management.

CO6: Develop skills in issuing control, including the use of requisition systems to track and manage stock distributions within the establishment.



Program	ne: Year:IV			
UG(R)/PC				
Class:	Semester:VIII			
Credits	Subject: MANAGEMENT INFORMATION SYSTEM			
Theory:2				
Practical:				
	Course Code: Title: MANAGEMENT INFORMATION SYSTEM NBHM-483			
	bjectives: The objective of the course is to::			
	scribe the role of information technology and decision support systems in	n business and		
	the current issues with those of the firm to solve business problems.	ii business and		
	roduce the fundamental principles of computer-based information system	s analysis and		
	and develop an understanding of the principles and techniques used.	is undrysis and		
	able students understand the various knowledge about PMS role and diffe	erent electronic		
	and guest information system.			
•	ow the students in order to assess the description of the budget control and	understand the		
	e yield management.			
Nature of	Paper: Core			
Minimum	Passing Marks/Credits:40% Marks/1 Cr			
L:				
T:				
P: (In Hou				
-	Hr. = 1 Credit			
	2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents	No. of		
		Lectures		
Ι	MANAGEMENT INFORMATION SYSTEM (MIS)	Allotted 05		
1	Concept, MIS design & Functions, Managing Multi processor	05		
	Environnent, MIS Security Issues, MIS Performance Evaluation			
II	COMPUTER-BASED RESERVATION SYSTEM	10		
- 11	System Global Distribution System ,Inter Sell Agencies, Central	10		
	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			
III	PROPERTY MANAGEMENT SYSTEM INTERFACES	10		
	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			
IV	Budget and budgetary control ,Basis of charges & tariff formulation for	05		
<b>D</b> 4	the rooms, Occupancy forecasting, Yield management			
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:

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

CO1: Illustrate the basic concepts and technologies used in the field of management information systems.

CO3: Compare the processes of developing and implementing information systems.

CO4: Explain the role of information systems in organizations, the strategic management processes, with the implications for the management.

CO5: Apply the understanding of how various in sequence systems like budgetary control and Hotel Occupancy forecasting.

CO6: Understand the basis of charges and tariff formulation for rooms, including factors such as room types, occupancy rates, seasonal demand, and competitive analysis



Progra	mme:	Year: IV	
UG(R)/PG			
Class:		Semester:VIII	
		Subject: ACCOMMODATION MANAGEMENT	
Theory			
Practica	ıl:		
	Course Code: Title: ACCOMMODATION MANAGEMENT		
NBHM-483			
	•	es: The objective of the course is to::	
		s of housekeeping Budgeting for Housekeeping Expenses.	
		areas of Interior Designing and Interior Decoration.	<b>x</b> t
		p by step action plan for the Facilities Planning and Facilities Managemer at Ecotels hotels & Certification requirements.	11.
	of Paper:	L	
		ng Marks/Credits:40% Marks / 1 Cr	
L:	unn i assin		
T:			
P: (In H	lours/Wee	k)	
	- 1 Hr. = 1		
Practica	al- 2 Hrs.=	1 Credit (4Hrs./Week=4Credits)	
Unit	Contents	5	No. of
			Lectures
-			Allotted
Ι	-	g for Housekeeping Expenses Introduction, Types of Budgets,	10
		eping Expenses (Operating Expenses and Capital Expenses); Budget-	
		Process; Income Statement of the Rooms Division; Controlling (Controlling Operating Expenses and Cost Control in Specific Areas);	
	-	y Control and Stock-Taking; Purchasing (Principle, Stages and Types of	
	•	ng; Annual Purchases of Guest Room Supplies, Cleaning Supplies and	
	Linen)	ig, riman ratemases of Subst Room Suppres, Creaning Suppres and	
II	/	Designing and Interior Decoration Interior Designing: Introduction,	10
		es of Interior Design; Basis Types of Design; Elements of Design;	
		s of Design; Units of Design; Designing for the Physically Challenged;	
		Decoration: Introduction, Color; Lighting; Floor Coverings and	
Finishes, Types, Characteri		Types, Characteristics and Cleaning of Floor Coverings, Carpets,	
	Important of Floor Maintenance, Ceilings and Their Maintenance, Wall		
		s, Windows and Window Treatments; Accessories.	07
6 6		Planning and Facilities Management Introduction, Factors Considered	05
		ing and Designing of Hospitality Facilities, Stages in Developing	
Hospitality Property, Facilities Management: Introduction, Role of Facilities			
		, Common Services Provided by Facilities Management Companies, ents of Facilities Management	
IV	_	ntroduction, Ecotel Certification, Choosing an Eco-friendly Site; Hotel	10
ΤV		and Construction, Energy Conservation, Energy Conservation; Water	10
	Conservation, Waste Management: Environment-Friendly Housekeeping.		



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

#### **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

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

Evaluation/Assessment Methodolog	у
	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: 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.



0	e: Y	ear: IV			
UG(R)/PG					
Class:	Semester:VIII				
Credits	Subject: FINANCIAL MANAGEMENT				
Theory:2	•				
Practical:					
Course Co		MANAGEMENT			
NBHM-48					
	jectives: : The objective of				
	1 1	cess in financial management of the firm			
	e	n, management and funding of financial resources.	с <i>с</i> :		
		of the time value of money concept and the role of	t a financial		
	r in the current competitive		• • • •		
		ealing short-term dealing with day-to-day work			
	-	aling, which involves major capital investment de	cisions and		
	long-term finance.				
	Paper: DSE	0/ Mardan / 1 Car			
	Passing Marks/Credits:40	% Marks / 1 Cr			
L: T:					
P: (In Hour	(Waak)				
,	Hr. = 1 Credit				
•		=4Credits)			
Unit	Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)				
			No. of		
	Contents		No. of Lectures		
	Contents		Lectures		
			Lectures Allotted		
I	INTRODUCTION	cial management, finance function, profit/wealth	Lectures		
	<b>INTRODUCTION</b> Nature and scope of finan	cial management, finance function, profit/wealth sponsibilities and functions of financial managers,	Lectures Allotted		
	<b>INTRODUCTION</b> Nature and scope of finan	sponsibilities and functions of financial managers,	Lectures Allotted		
	<b>INTRODUCTION</b> Nature and scope of finan maximization, role and Res	sponsibilities and functions of financial managers, larket	Lectures Allotted		
I	<b>INTRODUCTION</b> Nature and scope of finan maximization, role and Res Money Market & capital M <b>CAPITAL BUDGETING</b>	sponsibilities and functions of financial managers, larket	Lectures Allotted 10		
I	<b>INTRODUCTION</b> Nature and scope of finan maximization, role and Res Money Market & capital M <b>CAPITAL BUDGETING</b> Concept of Time Value of D	sponsibilities and functions of financial managers, larket	Lectures Allotted 10		
I	<b>INTRODUCTION</b> Nature and scope of finan maximization, role and Res Money Market & capital M <b>CAPITAL BUDGETING</b> Concept of Time Value of D	sponsibilities and functions of financial managers, larket Money; Compound and Discounting Techniques. estment Decisions, net present value method,	Lectures Allotted 10		
I	<b>INTRODUCTION</b> Nature and scope of finan maximization, role and Res Money Market & capital M <b>CAPITAL BUDGETING</b> Concept of Time Value of D Meaning, objectives of inve- internal rate of return mether <b>COST OF CAPITAL</b>	sponsibilities and functions of financial managers, larket Money; Compound and Discounting Techniques. estment Decisions, net present value method, od, payback period	Lectures Allotted 10		
I	INTRODUCTION Nature and scope of finan maximization, role and Res Money Market & capital M CAPITAL BUDGETING Concept of Time Value of I Meaning, objectives of inve internal rate of return metho COST OF CAPITAL Introduction, significance, of	sponsibilities and functions of financial managers, larket Money; Compound and Discounting Techniques. estment Decisions, net present value method, od, payback period concept, sources of funds, determining component	Lectures Allotted 10		
I	INTRODUCTION Nature and scope of finan maximization, role and Res Money Market & capital M CAPITAL BUDGETING Concept of Time Value of I Meaning, objectives of inve internal rate of return methe COST OF CAPITAL Introduction, significance, of of cost of capital, weighted	sponsibilities and functions of financial managers, larket Money; Compound and Discounting Techniques. estment Decisions, net present value method, od, payback period concept, sources of funds, determining component average cost of capital.	Lectures Allotted 10 10 05		
I	INTRODUCTION Nature and scope of finan maximization, role and Res Money Market & capital M CAPITAL BUDGETING Concept of Time Value of I Meaning, objectives of inve- internal rate of return mether COST OF CAPITAL Introduction, significance, of cost of capital, weighted CAPITAL STRUCTURE	sponsibilities and functions of financial managers, larket Money; Compound and Discounting Techniques. estment Decisions, net present value method, od, payback period concept, sources of funds, determining component average cost of capital.	Lectures Allotted 10		
I	INTRODUCTION Nature and scope of finan maximization, role and Res Money Market & capital M CAPITAL BUDGETING Concept of Time Value of I Meaning, objectives of inve internal rate of return methe COST OF CAPITAL Introduction, significance, o of cost of capital, weighted CAPITAL STRUCTURE Over capitalization, under	sponsibilities and functions of financial managers, larket Money; Compound and Discounting Techniques. estment Decisions, net present value method, od, payback period concept, sources of funds, determining component average cost of capital.	Lectures Allotted 10 10 05		
I	INTRODUCTION Nature and scope of finan maximization, role and Res Money Market & capital M CAPITAL BUDGETING Concept of Time Value of I Meaning, objectives of inve internal rate of return methe COST OF CAPITAL Introduction, significance, of of cost of capital, weighted CAPITAL STRUCTURE Over capitalization, under financial leverage.	sponsibilities and functions of financial managers, larket Money; Compound and Discounting Techniques. estment Decisions, net present value method, od, payback period concept, sources of funds, determining component average cost of capital.	Lectures Allotted 10 10 05		
I	INTRODUCTION Nature and scope of finan maximization, role and Res Money Market & capital M CAPITAL BUDGETING Concept of Time Value of D Meaning, objectives of inve- internal rate of return mether COST OF CAPITAL Introduction, significance, of of cost of capital, weighted CAPITAL STRUCTURE Over capitalization, under financial leverage. SOURCES OF FINANCE	sponsibilities and functions of financial managers, larket Money; Compound and Discounting Techniques. estment Decisions, net present value method, od, payback period concept, sources of funds, determining component average cost of capital.	Lectures Allotted 10 10 05		
I	INTRODUCTION Nature and scope of finan maximization, role and Res Money Market & capital M CAPITAL BUDGETING Concept of Time Value of D Meaning, objectives of inve- internal rate of return mether COST OF CAPITAL Introduction, significance, of of cost of capital, weighted CAPITAL STRUCTURE Over capitalization, under financial leverage. SOURCES OF FINANCE	sponsibilities and functions of financial managers, larket Money; Compound and Discounting Techniques. estment Decisions, net present value method, od, payback period concept, sources of funds, determining component average cost of capital.	Lectures Allotted 10 10 05		



#### **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:

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

CO1: To understand the concept of fundamental financial concepts, especially time value of money.

CO2: To recognize capital budgeting projects using traditional methods.

CO3: To analyze the main ways of raising capital and their respective advantages and disadvantages in different circumstances

CO4: To integrate the concept and apply the financial concepts to calculate ratios and do the capital budgeting

CO5: Evaluate the implications of over capitalization and under capitalization on a company's financial health and performance.

CO6: Analyze the importance of optimizing working capital to enhance liquidity, profitability, and overall financial stability of a company.



Program		Year:IV			
UG(R)/PG Class: Semester:VIII					
Class: Credits					
Theory:2					
Practical:					
Course C	ode: Title: TOURISM	& HOTEL ECONOMICS			
NBHM-4					
Course O	bjectives: The objective o	f the course is to:			
		Economics focuses on applying economic principles	s to analyze		
	spitality industry.				
		orous economic theories and models to analyze the fun	nctioning of		
	spitality industry and its cu				
•		dations and analyze the impact of the hospitality indu	ustry on the		
	ate economy.	and Dalamas of Dayment			
	Paper: DSE	ourism and Balance of Payment.			
	Passing Marks/Credits:	40% Marks / 1 Cr			
L:	T assing what is, creates.				
<u>-</u> . Т:					
P: (In Ho	urs/Week)				
•	Hr. = 1 Credit				
Practical-	2 Hrs.=1 Credit (4Hrs./W	eek=4Credits)			
Unit	Unit   Contents   No. of				
			Lectures		
			Allotted		
Ι	FUNDAMENTS CONC		10		
		, Macro economics& Micro economics, nature &			
	1 0	s:- Necessaries, Comforts & Luxuries			
		, Factors of production, Kinds of capital & capital stem-Capitalism, Socialism & Mixed economy			
	DEMAND ANALYSIS	stem-Capitalishi, Socialishi & Wixed economy			
	Meaning of Demand and demand distinctions, autonomous and derived				
		ong run, demand. Demand for perishable goods and			
		f 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	2010	10		
II	COST OUTPUT ANAL		10		
		and variable cost, average and Marginal cost,			
	REVENUE CONCEPTS	d future costs, Economics in large scale production.			
	<b>REVENUE CONCEPTS</b>				



Total Revenue, Average Revenue, Marginal revenue and the DDICE ANAL VOIC	heir relationshins			
DDICE ANALYCIC	ien retationsmps			
PRICE ANALYSIS				
Basic concepts-Equilibrium of firm, marginal revenue	•			
analysis, Normal Profits, excess ,profit loss, Accounting p				
profit, Theories of Profit, Kinds of Markets, Perfect & Pure competition, Simple monopoly and Monopolistic Competition, Oligopoly				
• Pricing under perfect competition, Equilibrium pri	-			
monopoly and perfect competition-Short run and Long run	l			
III TOURISM AND BALANCE OF PAYMENT		05		
INDIAN ECONOMY AND HOTEL INDUSTRY				
Characteristics of Indian Economy, Major issues of devel	lopment, Relevance			
of hotel industry in national economy, income gener	ation, employment			
generation,				
foreign exchange earning, New Industrial Policy-Features	& Importance's.			
TYPES OF TOURISM ECONOMICS				
Abstraction, Economic Theory & Tourism, Demand &	c Supply Analysis,			
Cost/Benefit Analysis, Economic Impact Analysis				
IV IMPACT OF TOURISM ON HOTEL INDUSTRY		10		
Economic impact, travel and Hotel effect on tourism of	on hotel, threats &			
obstacles to tourism				
TOURISM PLANNING AND HOTEL INDUSTRY				
Tourism infrastructure development, Local Bodies, touri	sm department and			
ministry, different tourismpolicies				
NATIONAL INCOME CONCEPTS AND IMPORTANCE	E			
Definition & Concepts, Gross National Product (GN	P)& Net National			
Product (NNP), Measurement of National Income				
Reference / Text Books:				
H L Ahuja Principle of Economics				
Kote Syanis Micro Economics				
D M Mithai Managerial Economi				
If the course is available as Generic Elective then the students of follow	wing departments ma	y opt it.		
NA				
Evaluation/Assessment Methodolog				
	N	lax. 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.



Program		Year:IV			
UG(R)/PC Class:	I	Semester:VIII			
Credits	Subject: CV	BER SECURITY			
Theory:2	Subject. C I	I DER SECURI I			
Practical:					
Course C	ode Title CVR	ER SECURITY			
NBHM-4					
		se objectives of the program are:			
	<b>v</b>	h the technical knowledge and skills needed to protect a	and defend		
-	ter systems and net				
2. To de	velop students that	can plan, implement, and monitor cyber security mechanis	ms to help		
ensure	the protection of in	formation technology assets.			
		an identify, analyze, and remediate computer security breache	es.		
		ut Security Policies & Why Policies should be developed.			
	Paper: SEC				
	Passing Marks/C	redits:40% Marks / 1 Cr			
L:					
T:					
P: (In Ho	,				
•	Hr. = 1 Credit				
	,	Irs./Week=4Credits)			
Unit					
			Lectures Allotted		
Ι	Introduction to	information systems, Types of information Systems,	10		
1		information Systems, Types of information Systems,	10		
	-	tion security, Threats to Information Systems, Information			
		Security, and Security Risk Analysis			
II		rity (Database, E-mail and Internet), Data Security	10		
	11	ackups, Archival Storage and Disposal of Data, Security	-		
		all and VPNs, Intrusion Detection, Access Control.			
		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.				
III		e Information Systems, Application Development Security,	05		
	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				
TX 7		s, Backup Security Measures.	10		
IV		Why Policies should be developed, WWW policies, Email	10		
		Policy Review Process-Corporate policies-Sample Security			
	Policies, Publish	ing and Notification Requirement of the Policies.			



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:

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

CO1: Student will analyze and resolve security issues in networks and computer systems to secure an IT infrastructure.

CO2: Be trained design, develop, test and evaluate secure software.

CO3: Develop policies and procedures to manage enterprise security risks

CO4: To build up and communicate the human role in security systems with an emphasis on ethics, social engineering vulnerabilities and training.

CO5: To interpret and forensically investigate security incidents.

CO6: Understand the Copyright Act and its relevance in protecting original works, such as literary, artistic, and software creations, in the digital age.



Program	ne:	Year:IV			
UG(R)/PC	Ĵ				
Class:					
Credits	Credits Subject: TOURISM ENTREPRENEURSHIP				
Theory:3					
Practical:					
Course C	ode: Title: TOURISM	ENTREPRENEURSHIP			
NHU-481					
	0	ectives of the program are:			
	1 1	in identifying the new opportunities in this situation			
	01	icipants and students to deal with current situation			
		with financial crises in the tourism business			
	d participates to develop n				
		ernment policies and Government scheme			
	Paper: AECC				
	Passing Marks/Credits:	40% Marks / 2 Cr			
L: T:					
-	(Waala)				
P: (In Ho	Hr. = 1 Credit				
2	2 Hrs.=1 Credit (4Hrs./W	Coole-4C radita)			
Unit	Contents		No. of		
Unit	Contents		Lectures Allotted		
Ι		mpetition Tourism industry and business ideas; standing customers and analyzing competition	10		
II		rketing mix; tourism marketing planning; financial	10		
	planning; planning for pe	eople and operations			
III		munication Form of organisation and legal ng and collaboration; good business practices;	05		
IV		kills Feasibility; Writing a business plan- marketing,	10		
	•	eople, etc. Financial requirements and sources of			
	finance				
Documentation and Legal Procedures Setting up a tourism enterprise- steps,					
	procedures, licenses, reg	istration etc			
Reference	e / Text Books:				
Thomson		Combel I E $(2005)$			
Thomson.	A. A., Stick land. A.J. &C	Janioci, J. E. (2003).			
		he Quest for Competitive Advantage. New Delhi: Tat	ta McGraw		
Crafting a	nd Executing Strategy- th		ta McGraw		
Crafting a Hill. Peter	nd Executing Strategy- th F. Drucker (1985). Innov	he Quest for Competitive Advantage. New Delhi: Tak			



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: On completion of this course, the stude	nts will be able to:		
CO1: To analyze and critically evaluate the special conditions for entrepreneurship in the tourism			
industry from a sustainability perspective			
CO2: Student will understand different ways of dealing with value and value creation from a particular			

ethical perspective and sustainability perspective.

CO3: To enumerate the concept of Marketing Tourism marketing mix & tourism marketing planning. CO4: Explain to the concept of Documentation and Legal Procedures & Setting up a tourism enterprise.

CO5: Develop strong writing skills for business purposes, including writing professional emails, memos, business plans, and marketing materials.

CO6: Develop critical thinking and problem-solving skills necessary for navigating challenges and making informed decisions in the tourism industry.



Class:       Semester: VIII         Class:       Semester: VIII         Credits:-NC       INDUSTRIAL VISIT/SEMINAR/PRESENTATION ON THE REPORT         NECC-481       INDUSTRIAL VISIT/SEMINAR/PRESENTATION ON THE REPORT         NECC-481       Visite 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         1: O       Presentation       No. of Lectures         P: 0 (In Hours/Week)       Freequisites 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       25       3) Assignments         4) Research Project Report       Seminar       25         Sheeren Course:       Total:       25	Programme: U	$[G(\mathbf{R})/\mathbf{PG}]$	Year: IV			
Credits:-NC Theory: NC       INDUSTRIAL VISIT/SEMINAR/PRESENTATION ON THE REPORT         Course Code: NECC-481       INDUSTRIAL VISIT/SEMINAR/PRESENTATION ON THE REPORT         NECC-481       INDUSTRIAL VISIT/SEMINAR/PRESENTATION ON THE REPORT         Course Objectives:       INDUSTRIAL VISIT/SEMINAR/PRESENTATION ON THE REPORT         NECC-481       Ourse 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:       1.         L:02       To       P: 0 (In Hours/Week)         Theory - 1 Hr. = 1 Credit       Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)       No. of Lectures Allotted         I       Students Have To Give A Presentation On Their Observations During Their Industrial Visits.       No. of Lectures Allotted         I       Students Have To Give A Presentation On Their Observations During Their Industrial Visits.       No. of Lectures Allotted         If the course is available as Generic Elective then the students of following departments may opt it. :-NIL       Evaluation/Assessment Methodology         I Class tasks/ Sessional Examination       25       3 Assignments       25         4) Research Project Report Seminar       25       25         Seminar On Research Project Report Seminar On Research Project Report Seminar On Research Project Repo	•	0(11)/10				
Theory: NC       INDUSTRIAL VISIT/SEMINAR/PRESENTATION ON THE REPORT         Course Code: NECC-481       INDUSTRIAL VISIT/SEMINAR/PRESENTATION ON THE REPORT         Course Objectives:       Intervention         1. To have an idea about the actual working of the organization.       Intervention         2. Glimpse of actual operations & facilities in the Hospitality Industry       Nature of Paper: NECC         Mature of Paper: NECC       Marks/Credits:         L:02       To have an idea about the actual working of the organization.       No. of         P:0 (In Hours/Week)       Theory - 1 Hr. = 1 Credit       Vertice       No. of         Practical - 2 Hrs.=1 Credit (4Hrs./Week=4Credits)       No. of       Lectures         Mode       Students Have To Give A Presentation On Their Observations During Their Industrial Visits.       No. of         Reference / Text Books: NA       If the course is available as Generic Elective then the students of following departments may opt it. :-NIL       Presentations /Seminar       25         Solutions /Seminar On Research Project Report       Seminar On Research Project Report       Seminar On Research Project Report       Seminar On Research Project Report         Seminar On Research Project Report       Total:       25         Prerequisites for the course:       Total:       25		INDUSTRIAL V				
NUDUSTRIAL VISIT/SEMINAR/PRESENTATION ON THE REPORT         NECC-481         Course Objective:         INDUSTRIAL VISIT/SEMINAR/PRESENTATION ON THE REPORT         INDUSTRIAL VISIT/SEMINAR/PRESENTATION         NECC         Marks/Credits:         INDUSTRIAL VISIT/SEMINES/PRESENTATION         No. of Lectures         No. of Lectures Allotted         Industrial Visits.       No. of Lectures         Reference / Text Books: NA       No. of Semines         Inter Industrial Visits.         Inter Industrial Visits.         Inter Industrial Visits.         Inter In					1	
NECC-481         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)         Vinit       Contents       No. of Lectures Allotted         I       Students Have To Give A Presentation On Their Observations During Their Industrial Visits.       No. of Lectures Allotted         Reference / Text Books: NA       If the course is available as Generic Elective then the students of following departments may opt it. :-NIL       Valuation/Assessment Methodology         1) Class tasks/ Sessional Examination       25       3) Assignments       25         4) Research Project Report Seminar On Research Project		INDUSTRIAL V	ISIT/SEMINAR/PRESENTATION (	ON THE REPOR	Т	
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         2) Presentations /Seminar         3) Assignments         4) Research Project Report Seminar On Resea					•	
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       25         3) Assignments       25         4) Research Project Report Seminar On	<b>Course Object</b>	ives:				
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       25         3) Assignments       25         4) Research Project Report Seminar On Re	1. To have an	idea about the actual w	orking of the organization.			
Minimum Passing Marks/Credits:L:02T:0P: 0 (In Hours/Week)Theory - 1 Hr. = 1 CreditPractical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)No. of Lectures AllottedUnitContentsNo. of Lectures AllottedIStudents Have To Give A Presentation On Their Observations During Their Industrial Visits.No. of Lectures AllottedIStudents Have To Give A Presentation On Their Observations During Their Industrial Visits.No. of Lectures 	2. Glimpse of	actual operations & fac	cilities in the Hospitality Industry			
Minimum Passing Marks/Credits:L:02T:0P: 0 (In Hours/Week)Theory - 1 Hr. = 1 CreditPractical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)No. of Lectures AllottedUnitContentsNo. of Lectures AllottedIStudents Have To Give A Presentation On Their Observations During Their Industrial Visits.No. of Lectures AllottedIStudents Have To Give A Presentation On Their Observations During Their Industrial Visits.No. of Lectures AllottedIf the course is available as Generic Elective then the students of following departments may opt it. :- NILMax. Marks1) Class tasks/ Sessional Examination 2) Presentations /Seminar253) Assignments 4) Research Project Report Seminar On Research Project Report25Prerequisites for the course:Total:25	Nature of Pape	er: NECC	¥ ¥ ¥			
T:0       P: 0 (In Hours/Week)         Theory - 1 Hr. = 1 Credit       Presentation 2 Hrs.=1 Credit (4Hrs./Week=4Credits)         No. of Lectures Allotted         Vinit       Contents       No. of Lectures Allotted         I       Students Have To Give A Presentation On Their Observations During Their Industrial Visits.       No. of Lectures Allotted         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         3) Assignments       25         4) Research Project Report Seminar On Research Project Report       25         Sesionar On Research Project Report Seminar On Research Project Report       25         Sesionar On Research Project Report Seminar Seminar On Research Project Report Seminar On Research Project Repo						
$\begin{array}{c c c c c } P: 0 $ (In Hours/Week) \\ Theory - 1 Hr. = 1 Credit \\ Practical - 2 Hrs. = 1 Credit (4Hrs./Week=4Credits) \\ \hline Practical - 2 Hrs. = 1 Credit (4Hrs./Week=4Credits) \\ \hline Practical - 2 Hrs. = 1 Credit (4Hrs./Week=4Credits) \\ \hline No. of Lectures Allotted \\ \hline I & Students Have To Give A Presentation On Their Observations During Their Industrial Visits. \\ \hline Reference / Text Books: NA \\ \hline Reference / Text Books: NA \\ \hline If the course is available as Generic Elective then the students of following departments may opt it. :- NIL \\ \hline Vert State S$		~				
Theory - 1 Hr. = 1 Credit         Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)       No. of Lectures Allotted         Unit       Contents       No. of Lectures Allotted         I       Students Have To Give A Presentation On Their Observations During Their Industrial Visits.       No. of Lectures Allotted         Reference / Text Books: NA       Evaluation/Assessment Methodology       Max. Marks         I) Class tasks/ Sessional Examination       25       Max. Marks         1) Class tasks/ Sessional Examination       25       3) Assignments       4) Research Project Report Seminar On Research Project Report						
Theory - 1 Hr. = 1 Credit         Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)       No. of Lectures Allotted         Unit       Contents       No. of Lectures Allotted         I       Students Have To Give A Presentation On Their Observations During Their Industrial Visits.       No. of Lectures Allotted         Reference / Text Books: NA       Elective then the students of following departments may opt it. :-         If the course is available as Generic Elective then the students of following departments may opt it. :-       Max. Marks         1) Class tasks/ Sessional Examination       25         3) Assignments       25         4) Research Project Report Seminar On Research Project	P: 0 (In Hours/	Week)				
Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)       No. of Lectures Allotted         Unit       Contents       No. of Lectures Allotted         I       Students Have To Give A Presentation On Their Observations During Their Industrial Visits.       No. of Lectures Allotted         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       25         3) Assignments       25         4) Research Project Report Seminar On Research Project Report Seminar Seminar On Research Project Report Seminar Seminar On Research Project Report Seminar On Research Project Report Seminar On Research Project Report Seminar Seminar On Research Project Report Seminar Seminar On Research Project Report Seminar Se		·				
UnitContentsNo. of Lectures AllottedIStudents Have To Give A Presentation On Their Observations During Their Industrial Visits.No. of Lectures AllottedReference / Text Books: NATheir Industrial Visits.If the course is available as Generic Elective then the students of following departments may opt it. :-NILEvaluation/Assessment MethodologyMax. Marks1) Class tasks/ Sessional Examination 2) Presentations /Seminar253) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESETotal:25	•		k=4Credits)			
I       Students Have To Give A Presentation On Their Observations During Their Industrial Visits.       Allotted         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       25         3) Assignments       25         4) Research Project Report Seminar On Research Project Report       5         5) ESE       Total:       25         Total:         Prerequisites for the course:	Unit	Contents			No. of	
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       25         3) Assignments       25         4) Research Project Report Seminar On Research Project Report       25         5) ESE       Total:       25         Prerequisites for the course:       Total:       25					Lectures	
Their Industrial Visits.       If heir 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       25         3) Assignments       25         4) Research Project Report       25         Seminar On Research Project Report       5         5) ESE       Class         Total:         25					Allotted	
Their Industrial Visits.       If heir 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       25         3) Assignments       25         4) Research Project Report       25         Seminar On Research Project Report       5         5) ESE       Class         Total:         25	Ι	Students Have To G	ive A Presentation On Their Obser	rvations During		
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 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESE  Total: 25				C		
NIL     Evaluation/Assessment Methodology       Evaluation/Assessment Methodology       Max. Marks       1) Class tasks/ Sessional Examination       2) Presentations /Seminar       2) Presentations /Seminar       3) Assignments       4) Research Project Report       Seminar On Research Project Report       5) ESE       Total:     25	Reference / Te	xt Books: NA				
Evaluation/Assessment MethodologyMax. Marks1) Class tasks/ Sessional Examination2) Presentations /Seminar253) Assignments254) Research Project Report6Seminar On Research Project Report65) ESE10Total:25	If the course is	available as Generic El	ective then the students of following	departments may	v opt it. :-	
Max. Marks1) Class tasks/ Sessional Examination2) Presentations /Seminar2) Presentations /Seminar3) Assignments4) Research Project ReportSeminar On Research Project Report5) ESETotal:25	NIL		_		-	
1) Class tasks/ Sessional Examination2) Presentations /Seminar2) Assignments3) Assignments4) Research Project ReportSeminar On Research Project Report5) ESETotal:25		Evalua	ation/Assessment Methodology			
2) Presentations /Seminar 25 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESE Total: 25 Prerequisites for the course:			¥	Μ	ax. Marks	
3) Assignments 4) Research Project Report 5) ESE Total: 25 Prerequisites for the course:	1) Class tasks/ S	Sessional Examination				
4) Research Project Report Seminar On Research Project Report 5) ESE Total: 25 Prerequisites for the course:						
Seminar On Research Project Report         5) ESE         Total:       25         Prerequisites for the course:	3) Assignments					
5) ESE Total: 25 Prerequisites for the course:	4) Research Pro	ject Report				
Total:     25       Prerequisites for the course:     25	Seminar On I	Research Project Repor	t			
Prerequisites for the course:	5) ESE					
1 1			Total:	25		
Course Learning Outcomes: NA	Prerequisites fo	r the course:				
	Course Learni	ng Outcomes: NA				



#### IIMTU-NEP IMPLEMENTATION Year : IV/ Semester : VIII

Programme:U	G(R)/PG	Year:IV		
Class:		Semester:VIII		
Credits:-NC	UNIVERSITY SOCIAL F	RESPONSIBILITIES –COMMU	NITY OUTREA	СН
Theory:NC				
Course	UNIVERSITY SOCIAL F	RESPONSIBILITIES –COMMU	NITY OUTREA	СН
Code:				
NECC-482				
Course Object	tives:			
1. To inculcat	e a sense of responsibility to	owards the society.		
2. To develop	a sense of responsibilities t	owards community outreach.		
Nature of Pap	er: NECC			
Minimum Pas	sing Marks/Credits:			
L:02				
T:0				
P: 0 (In Hours	/Week)			
Theory - 1 Hr.				
Practical- 2 Hr	s.=1 Credit (4Hrs./Week=4	Credits)		
Unit	Contents			No. of
				Lectures
				Allotted
I	-	tial part of the curriculam which		
	e	the society then it is our more	• •	
	something back to the soc	ciety. It also develops habit of h	elping others in	
	the students.			
Reference / Te				
If the course is	available as Generic Electiv	ve then the students of following	departments may	y opt it. :-
NIL				
	Evaluation	n/Assessment Methodology		
			M	ax. Marks
1) Class tasks/	Sessional Examination			
2) Presentation	s /Seminar		25	
3) Assignments				
4) Research Pre	<b>U</b>			
	Research Project Report			
5) ESE				
		Total:	25	
Prerequisites for	or the course:			
Course Learn	ing Outcomes:			
CO1: This acti	vity is an essential part of t	he curriculam which believes th	at whan we are ta	aking from
the society the	n it is our moral duty to gi	ve something back to the societ	y. It also develo	ps habit of
helping others	in the students			



#### IIMTU-NEP IMPLEMENTATION Year : IV / Semester VIII

Programm	Programme:UG(R)/ PG		Year:IV		
Class:			Semester : VIII		
Credits:-N	(C	SANSKRIT / SPIRI	TUAL		
Theory:NC	1				
Course Co	de:	SANSKRIT / SPIRIT	TUAL		
MV-481					
Course Ob	jectives:				
To develop	moral va	lues & the values of "I	Karma" in Life		
Nature of	Paper: M	IV			
Minimum	Passing 1	Marks/Credits:			
L:02					
T:0					
P: 0 (In Ho	urs/Week	()			
Theory - 1	Hr. = 1 C	redit			
Practical- 2	2 Hrs.=1 C	Credit (4Hrs./Week=4	Credits)		
Unit	Conten	ts			No. of
					Lectures
					Allotted
Ι	I Students Are Taught The Basics Of Sanskrit / Spiritual Teaching From				
	Bhagwa	t Geeta. The Main M	Aotive Of This Course Is To	Develop Moral	
	Values 1	In Students.			
		1			
Reference				4	
	se is availa	able as Generic Electiv	ve then the students of following	departments may	opt 1t. :-
NIL					
		Evaluation	n/Assessment Methodology		
	1 / 0 .	1.55		Μ	ax. Marks
· ·		onal Examination			
2) Presenta		ninar		25	
3) Assignm		_			
4) Research	0	-			
	On Resea	arch Project Report			
5) ESE					
			Total:	25	
Prerequisit	es for the	course:			
Course Le	arning O	utcomes:			
CO1: Stud	ents Are	Taught The Basics O	f Sanskrit / Spiritual Teaching	From Bhagwat (	Geeta. The
Main Moti	Main Motive Of This Course Is To Develop Moral Values In Students.				



#### IIMTU-NEP IMPLEMENTATION Year : IV / Semester: VIII

Program	<b>Programme:</b> UG(R)/ PG		Year: IV		
Class:			Semester: VIII		
Credits	-NC	SPORTS			
Theory:	NC				
Course		SPORTS			
Code:Sl	PT-481				
Course	Objectives	•			
		n team spirit.			
2. To n	hake them a	ware about being physic	ically fit.		
Nature	of Paper: N	NECC			
Minimu	m Passing	Marks/Credits:			
L:02					
T:0					
P:0 (In	Hours/Wee	ek)			
Theory -	1  Hr. = 1  (	Credit			
Practical	- 2 Hrs.=1	Credit (4Hrs./Week=40	Credits)		
Unit	Contents				No. of
					Lectures
					Allotted
Ι			lay Various Games Of Their G		
	Indoor Or	Outdoor. Like ; Carr	om, Chess, Table Tennis, Foot	ball, Basketball	
	Etc.				
Referen	ce / Text B	ooks: NA			
If the co	urse is avai	lable as Generic Electiv	ve then the students of following	departments may	opt it. :-
NIL					
		Evaluation	n/Assessment Methodology		
				Μ	ax. Marks
1) Class	tasks/ Sess	ional Examination			
2) Prese	ntations /Se	eminar		25	
3) Assig	nments				
4) Resea	rch Project	Report			
Semir	ar On Rese	earch Project Report			
5) ESE					
			Total:	25	
Prerequi	sites for the	e course:			
	Learning (				
	0		arious Games Of Their Choice W	Whether Indoor Or	r Outdoor.
		ss, Table Tennis, Footb			



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

Programme: UG(R)/ PGYear: IV				
Class:		Semester:VIII		
Credits	Subject: Food Pro	oduction Lab-V		
Theory:				
Practical:2				
Course Cod		uction Lab-V		
NBHM-481				
		ectives of the program are:	· ,	
0	0	ern menu & its main Course with	1	
		us & its main course with accompa		
3. To know	the main course with ac	companiment & Dessert of Orienta	al Menus.	
		la carte / Table De Hote menu.		
	aper: CORE Passing Marks/Credits	A00 Mork / 1 Cr		
L:	assing warks/Creuts			
T:				
P: (In Hour	s/Week)			
•	Ir. = 1 Credit			
•	Hrs.=1 Credit (4Hrs./W	eek=4Credits)		
Unit	Contents			No. of
0	001100110			Lectures
				Allotted
Ι		er, Soup, Main Course with acco	ompaniment, Salad,	12
TT	Bread & Dessert)	ton on Solod Sour Main Course w	vith a a a a man an int and	10
II	& Dessert)	ter or Salad, Soup, Main Course w	ith accompaniment	12
III		er or Salad, Soup, Main Course w	vith accompaniment	12
	& Dessert)			
IV		e / Table De Hote menu		04
	Text Books:			
		Cuisine & Food Production. Oxfo	-	
	<u> </u>	10) Modern Cookery. Orient Long		
If the course it. NA	is available as a Gener	c Elective then the students of the	following departmer	its may opt
	Eva	luation/Assessment Methodolog	y	
			N	Aax. Marks
/	ks/ Sessional Examination	on		
2) Presentations /Seminar				
3) Assignments 25				
· ·	Project Report			
	On Research Project Rep	port		
5) ESE			25	
		Total:	50	
Prerequisite	s 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: U	G(R)/PG	Year: IV		
Class:		Semester:VIII		
Credits	Subject: FOOD &	BEVERAGE SERVICE MANAG	GEMENT PRACTIC	CAL
Theory:				
Practical:1				
<b>Course Code:</b>	Title: FOOD & B	EVERAGE SERVICE MANAGE	MENT PRACTICA	L
NBHM-482P				
Course Objectives: The course objectives of the program are:				
1. Procedure for	organizing an outdo	or catering, Menu Planning		
2. To develop pr	rofessional skills of I	Menu planning.		
3. To understand	the Briefing & De-	briefing of catering staff.		
4. To learn about	t Complaint Handlin	ng through Role plays.		
Nature of Pape	r: CORE			
Minimum Pass	ing Marks/Credits:	40% Marks / 1 Cr		
L:				
T:				
P: (In Hours/We	eek)			
Theory - 1 Hr. =	= 1 Credit			
Practical- 2 Hrs.	=1 4Hrs./Week=4Cr	redits)		
Unit	Contents			No. of
				Lectures
				Allotted
Ι		zing of different type of functions		05
II		nizing an outdoor catering, Menu	Planning	05
III		fing of catering staff,		10
	Complaint Handlin	g through Role plays		
Reference / Tex	t Books:			
0		Beverage Service. New Delhi: Ox	•	s.
		ne (2006). Food and Beverage Se		
If the course is a	vailable as a Generi	c Elective then the students of the	following department	nts may opt
it. NA				
	Eval	uation/Assessment Methodology		
			Ι	Max. Marks
/	Sessional Examination	n		
2) Presentations /Seminar				
3) Assignments 25				
4) Research Project Report				
Seminar On Research Project Report				
5) ESE			25	
		Total:	50	



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

Programm	e: UG(R)/ PG	Year:IV				
Class:		Semester:VIII				
Credits	Subject: MANAG	EMENT INFORMATION SYS	TEM LAB			
Theory:						
Practical:1						
Course Cod	le: Title: MANAGEM	IENT INFORMATION SYSTEM	I LAB			
NBHM-483						
<b>Course Obj</b>	Course Objectives: The course objectives of the program are:					
1. To be fan	niliar with the functions of	of MIS in Hospitality industry				
2. To be disc	cuss on MIS security issu	les in organizations				
3. To Interac	ct with the CRS and GDS	S software module.				
4. To be fan	niliar with strategy of buc	lgetary control and tariff formulat	ions			
5. Demonstr	rate formulation of Occup	bancy forecasting and Yield mana	gement in Hospitalit	У		
	aper: CORE	· · · · ·				
Minimum I	Passing Marks/Credits:	40% Marks/ 1 Cr				
L:						
T:						
P: (In Hou	rs/Week)					
Theory - 1 H	Ir. = 1 Credit					
Practical- 2	Hrs.=1 Credit (4Hrs./We	eek=4Credits)				
Unit	Contents			No. of		
				Lectures		
				Allotted		
Ι	To be familiar with the	e functions of MIS in Hospitality	v industry. • Group	20		
	Discussion on MIS secu	urity issues in organizations. • Int	teract with the CRS			
		lule. • Handling of PMS softwar				
		tary control and tariff formulation				
	e. e	icy forecasting and Yield manage				
	industry	ieg foreeusting und freid munuge				
Reference /	Text Books: NA					
		Elective then the students of the	following departmen	its may opt		
it. NA			8 1			
	Eval	uation/Assessment Methodology	y			
			N	<b>Iax. Marks</b>		
1) Class task	ks/ Sessional Examination	n				
· ·	ions /Seminar					
3) Assignments 10						
<i>'</i>	4) Research Project Report					
	On Research Project Rep	ort				
5) ESE			15			
		Total:	25			
Prerequisite	s 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.

CO2. To be prepare with strategy of hydrotery control and tariff

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: U	G(R)/PG	Year: IV	
Class:	U(R)/10	Semester:VIII	
Credits	Subject: Accomm	odation Management Lab	
Theory:	Subject. Accomm	oution Management Lab	
Practical:1			
Course Code:	Title: Accommod	ation Management Lab	
NBHM-484P		ation Management Lab	
	ves• The course obje	ectives of the program are:	
•		rage and Inventory Control System	
		g with hotels emergencies.	
		of making and display of different miniature of wall co	overing and
floor.	ractical knowledge (	or making and display of different miniature of wan ex	svering and
	owledge about cover	ing, light arrangements using flip charts.	
-	-	tels and changing trends in housekeeping department.	
Nature of Pape	<u> </u>	ters and enanging dends in nousekeeping department.	
<b>^</b>	ing Marks/Credits:	40% Marks/1 Cr	
L:			
T:			
P: (In Hours/W	eek)		
Theory - 1 Hr. =	·		
	=1 Credit (4Hrs./W	eek=4Credits)	
Unit	Contents		No. of
Cint	contents		Lectures
			Allotted
Ι	Recapitulation of the	he All Previous Semester – Practical • To Coordinate	20
1	-	earning Purchase, Storage and Inventory Control	20
		with Emergency: (a) Event of Fire and Smoke, (b)	
		(c) Events of Gas Leakage • First Aid: (a) Treatment	
		urns and Scars Unconsciousness, Drunkenness, Sun	
	,	nds, Choking, Fainting Shock and Nose Bleeding (b)	
	-	r Wounds and Cuts • Interior Decoration: (a) Making	
	U	ifferent miniature of Wall Covering and Floor, (b)	
		rrangements using Flip Charts, (c) Setting of Interiors	
		of Accessories • Ecotels and Changing Trends in	
	Housekeeping Dep	•••	
Reference / Tex			
		c Elective then the students of the following departmen	ts 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			
Tota	l: 25			
Prerequisites for the course:				
Course Learning Outcomes: On completion of this course, the stu	dents will be able to			
CO1: To support with Purchase, Storage and Inventory Control Sys	tem			
CO2: To understand that how to dealing with hotels emergencies.				
CO3: To develop practical knowledge of making and display of d	ifferent miniature of wall covering			
and floor.				
CO4: To generate the knowledge about covering, light arrangement	s using flip charts.			
CO5: To understand the concept of Ecotels and changing trends in housekeeping department				
CO6: Analyze the impact of sustainable housekeeping practices	on guest satisfaction, operational			
efficiency, and cost savings.				



# 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 allthe 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  $2^{nd}$  year due to failure of students or students leaving the University.

#### 8. ELIGIBILITY FOR ADMISSION

1	B.Sc(Hotel	3.0 years	Passed 12 th /Intermediate (any stream) or Equivalent
	Management)		examination.

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



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



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

#### 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.

S. No.		Assessment Theory, DE, NE courses	Weightage Theory, DE, NEcourses	Duration
1		First Internal Assessment (Sessional Exam-I)	5%	Based on Credit
2	IA	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

#### Table 4(a): Weightage for theory Assessment.

#### 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.			Weightage	
No.		Assessment Theory, DE, NE courses	Theory, DE,	Duration
			NEcourses	
1		First Internal Assessment/ Sessional Exam-I (Inc:	10%	Based on
		Viva-voice / Attendance)		Credit
2	IA	First Internal Assessment/ Sessional Exam-II	10%	Based on
		(Inc: Viva-voice / Attendance)		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,

- a. Internal Assessment Marks "IA": This assessment will be carried out throughout the semester asper 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.

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	0	Above 90%	9-10	Ordinary
2	Е	80-90%	8-<9	Excellent
3	A+	70-79.99%	7-<8	Very Good
4	А	60-69.99%	6-<7	First
5	В	55-59.99%	5.5-<6	Good
6	С	50-54.99%	5-<5.5	Pass
7	D	Below 50%	<5	Not Success

- **a.** 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.
- **b.** 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 asper the Academic Schedule.
- b. External Assessment Examination Marks "EA": This assessment will be carried out at the end of theSemester 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 wh~ 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,	60%
		Results and Conclusion	

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



#### 16. INTERNSHIP – RESEARCH / INDUSTRIAL INTERNSHIP

Course Category	Course Code	Course Title	Contact Hours			Eval	uation	Credits	
			L	Т	Р	IA	EA	TOTA L	
Core Industrial Training	NBHM- 231(T)	Industrial Training & Viva	0	0	0	150	225	375	15

#### • NOTE:

- **a.** Minimum 15 weeks working days i.e. 90 days is required to pursue training in hotel to be awarded with requisite credits
- **b.** One week is equivalent to 1 credit.
- c. 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 COURCES/ AUDIT COURCES

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

#### 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.

Letter Grade	Range
A+	TM>M+1.75SD
А	M+1.25 SD $\leq$ TM $<$ M+1.75SD
B+	M+0.75 SD $\leq$ TM $<$ M+1.25SD
В	$M+0.25 \text{ SD} \le TM \le M+0.75 \text{ SD}$
C+	$M-0.25 \text{ SD} \le TM \le M-0.25 \text{ SD}$
С	$M-0.75 \text{ SD} \le TM \le M-0.25 \text{ SD}$
D+	$M-1.25 \text{ SD} \le TM \le M-0.75 \text{ SD}$
D	$M-1.75 \text{ SD} \le TM \le M-1.25 \text{ SD}$
E+	$M-2.0 \text{ SD} \le TM \le M-1.75 \text{ SD}$
Е	$M-2.25 \text{ SD} \le TM \le M-2.0 \text{ SD}$
F	M-2.25 SD > TM
	Carry Over (Summer / Winter) due to Attendance deficiency (between 40% and
CO	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 theentire semester. Clause 12.3

#### Table: Grading system



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 followingbasis:

- 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 asexternal 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.
- Internal and external marks may be graded separately and then the assigned grade points may beused, 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 lettergrade.
- 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 Ci of course "i "and the grade points Pi earned for that course taken over all courses "i" registered and successfully completed by the student to the sum of Ci 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 gradeCO, 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 ineach 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 thefollowing 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

 $6.5 \le CGPA < 8.0$ : First Class

 $5.0 \le$  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 transferpart 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 Academic Hand Book (School of Hotel Management, Catering & Tourism)



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 theUniversity.

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



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	: Sch	ool of ho	tel Managen	nent Catering		nge: 120-140			
tourism					(suggeste				
Programme: B.				_	CBCS C	ommittee)			
Duration:3 year			/Semester	Semester					
Attached guide	elines	to be fol	llowed:	-	-	-	-		
		Sem.	Core	Ability	Skill	Discipline	Generic	Researc	Prerequisi
			Course/	Enhanceme	Enhancme	Specific	Elective	h	te
			Foundati	nt	nt Course	Elective	(GE)	Project	
			on	Compulsor	(SEC)	(DSE)	(From other	(RP)	
			Course	y Course			Faculty)		
			Th (6 cr)	(AECC)					
			or						
Course	Cr	Samp	C-1 (4	AECC-1	SEC-1	DSE-1	GE-1	Industry	
Names as per		le	Credit)+	(Credit)	(Credit)	(Credit)	(Credit)	Training	
UGC			P-1 (2	3 Cr./Each	2 Cr./Each	3 or 4/5/6	3 or 4/5/6	/	
			Credit)/T			Cr.	Cr.	Internshi	
			-1 (1 Cr.)				4 Cr./6 Cr.	р	
			FC-1 (3					Survey	
			Credit)					( <b>4</b> Cr.)	
			3/4/5/6						
			Cr.						
Course			MAJOR-	Vocational		MAJOR-	MAJOR-3		
Names as per			1			2			
Higher				3 Cr.	2 Cr.		4/5/6 Cr.	4 Cr.	
Education			4/5/6 Cr.			4/5/6 Cr.			
(HE)									
Decided			6 Cr.	3 Cr.	2 Cr.	6 Cr.	4/6 Cr.	4 Cr.	
Credits for									
implementati									
on									
Certificate in		Ι	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 C		(Th. 2 + P 1	Cr)	+ P 1	2 Cr. Cr)	(M.	landat	ory)		
		Ш	sss (Th. 4 Cr. + P 2Cr.) C5 (Th. 4 Cr. + P 1 Cr.) C6 (Th. 2 Cr. + P 1 Cr ) C7 (Th. 3)	AECC- 3 cr	.2	SEC- (Th 2		DSE (Th. + P 1						
Provision to ch	ange						1							
Diploma in Hotel Management( 92)		III	C8 (Th. 4 0 2Cr.) C9 (Th. 4 0 1 Cr.)	Cr. + P	AEC 3 cr	CC-3	SEC- 3 3cr	D: 2 -	SE3 cr					
			C10(Th. 2 1 Cr) C11 (Th. 2 P 1 Cr)											
		IV	Industrial		15 c	r								
Provision to ch	lange	the Cor	Training Papers (M	ain Cub	ject)									
B.Sc(Hotel	40	V	C12 (Th. 4		AEC	CC-	SEC	D	s c	GE 3	R	RP1		
Management) UG-(132)			P 2Cr.) C13 (Th. 4 P 1Cr.) C14 (Th. 2 P 1Cr.) C15 (Th. 2 P 1Cr.)	Cr. + Cr. + Cr. +	4(Th Cr)	1.3	4 (Th.2 Cr)	E-4( Ci	2 1	Option	na (l a	NC udit)		
		VI	C16 (Th. 4 P 2Cr.) C17 (Th. 4 P 1Cr.) C18 (Th. 2 P 1Cr.) C19 (Th. 2 P 1Cr.)	Cr. + Cr. +	AEC 5(Th Cr)	1.3	SEC- 5(Th 2 Cr)				1 r)			
					T-59 P-23		15	T- 11 P-	F	Г-8 Р-2	2		15	
			Grand Tota	al	136									



#### 31. NC/CREDIT COURSE

Following are the Non-Credit Courses in BHMCT.

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



## **Evaluation Scheme**



		Diploma In Hotel Management (Food Pr SEMES		Beavra	ge Serv	vice)				
S.	COURSE	COURSE TITLE	COURSE CODE		ONTA HOUR		I	EVALUA SCHE	CREDITS	
NO.	CATEGORY			L	Т	Р	IA	EA	TOTAL	
		(THE	ORY)							
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		LARDER-I	NBHM-114 A							
5	DSE-1	F&B SERVICE-I	NBHM-114 B	2	0	0	15	35	50	2
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
		(PRAC)	FICAL)						·	
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		LARDER LAB-I	NBHM-114 AP							
18	DSE LAB	F&B SERVICE LAB-1	NBHM-114 BP	0	0	2	10	15	25	1
19		FUNDAMENTALS OF FRONT OFFICE LAB	NB HM-114 CP							
		TOTAL							575	23



		Diploma In Hotel Management (Food Pr SEMES		Beavra	ge Serv	vice)				
S.NO.	COURSE CATEGORY	COURSE TITLE	COURSE CODE	CONTACT HOURS			EVALUATION SCHEME			CREDITS
				L	Т	Р	IA	EA	TOTAL	
		(THE	ORY)							
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		LARDER-II	NBHM-125A							
6	DSE-2	F&B SERVICE-II	NBHM-125B	2	0	0	15	35	50	2
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
·		(PRAC	TICAL)					•		
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		LARDER LAB-II	NBHM-125A							
18	DSE -2 LAB	F&B SERVICE LAB-II	NBHM-125B	1						



19		FRONT OFFICE LAB	NBHM-125C	0	0	2	10	15	25	1
		TOTAL							625	23
Diploma In Hotel Management (Food Production & Food and Beavrage Service) SEMESTER III/IV										
S.NO.	COURSE	COURSE TITLE	COURSE CODE	CONTACT HOURS			EVALUATION SCHEME			CREDITS
	CATEGORY			L	Т	Р	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	Т	Р	IA	EA	TOTAL	
		(THE	ORY)							
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
	DSE-3	FOOD SCIENCE & NUTRITION	NBHM-235A/245A		0	0	15	35	50	2
5				2						
		HYGIENE AND SANITATION	NBHM-235B/245B	2						
6										
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
		(PRAC	FICAL)							
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

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

NBHM-233P/243P

CORE LAB-9

FRONT OFFICE-I



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



		B.Sc. (Hotel N SEMES								
S.NO.	COURSE	COURSE TITLE	COURSE CODE		CONTACT HOURS			EVALUA SCHE	CREDITS	
	CATEGORY			L	Т	Р	IA	EA	TOTAL	
		(THE	ORY)							
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	DSE-4	Introduction to Tourism and Travel Management	NBHM-355B	2	0	0	15	55	50	2
7		EVENT MANAGEMENT	SEC-351A	2	0	0	15	25	50	2
8	SEC-4	FACILITY PLANNING	SEC-351B	2	0	0	15	35	50	۷
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
		(PRAC	ΓICAL)							
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>B.Sc. (Hotel Management)</b>
SEMESTER VI

S.NO.	COURSE	COURSE TITLE	COURSE CODE		ONTA HOUR		ŀ	EVALUA SCHE		CREDITS
	CATEGORY			L	Т	Р	IA	EA	TOTAL	
		(THE	ORY)							
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		HUMAN RESOURCE MANAGEMENT	NBHM-365A	_	2 0					
7	SEC-5	HOTEL ACCOUNTANCY	NBHM-365B	2	0	0	15	35	50	2
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
		(PRAC	FICAL)					1		
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	NT OFFICE-III NBHM-363P 0 0						25	1
16	CORE LAB-18	ACCOMMODATION OPERATION LAB-III	NBHM-364P	0	0	2	10	15	25	1
		TOTAL					1		625	24





#### **NEP IMPLEMENTATION**

**CBCS: Statement of Credit distribution** College/School: School of Hotel Management Catering & Tourism Credit range: 120-140 **Program:Bachelor of Science (Hotel Management))** (suggested by Duration:4 years Annual/Semester : Semester **CBCS** Committee) Attached guidelines to be followed: Core Course/ Ability Skill **Discipline Specific** Prerequisite Generic Research Sem. Foundation Enhancment Elective Elective Enhancement Project Compulsory Course (DSE) (GE) (RP) Course Th (6 cr) or Course (SEC) (From other (AECC) Faculty) Course Names C-1 (4 Credit)+ SEC-1 DSE-1 (Credit) GE-1 Industry Cr. Sample AECC-1 as per UGC P-1 (2 Credit)/T-1 (Credit) (Credit) (Credit) Training/ 3 or 4/5/6 (1 Cr.) 3 or 4/5/6 Internship 3 Cr./Each 2 Cr./Each Cr. FC-1 (3 Credit) Cr. Survey 3/4/5/6 Cr. 4 Cr./6 Cr. (**4**Cr.) Course Names MAJOR-1 MAJOR-MAJOR-3 Vocational as per Higher 2 Education (HE) 4/5/6 Cr. 3 Cr. 2 Cr. 4/5/6 Cr. 4 Cr. 4/5/6 Cr. **Decided** Credits 2 Cr. 6 Cr. 3 Cr. 6 Cr. 4/6 Cr. 4 Cr. for implementation C1 (Th. 4 Cr. + P AECC-1 SEC-1 DSE-1 GE1 Certificate in I 2 Cr.) (Th. 2 Cr. + (Mandatory) Hotel (Th 3 Cr)(Th. 2 Cr. + P 1 Cr)Management(46) C2 (Th. 4 Cr. + P P 1 Cr) 1 Cr.) C3 (Th. 2 Cr. + P



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



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





#### **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	<ul> <li>i) C1(Th.4 Cr.+ P2 Cr)</li> <li>ii) C2 (Th.4 Cr.+ P1 Cr)</li> <li>iii) C3 (Th.2 Cr.+ P1 Cr)</li> <li>iii) AECC-1 (Th.3 Cr)</li> <li>iii) SEC-1 (Th.2 Cr + P1Cr)</li> <li>iv) DSE-1 (Th.2 Cr+ P1 Cr)</li> <li>v) GE-1(Mandatory)</li> <li>Sports, Spiritual</li> <li>Research project/ Industry Training/ Internship Survey</li> </ul>	6 5 3 3 3 3 3 NC	8 6 4 3 4 4 4 1	96 72 48 36 48 48 48 15	FUNDAMENTALS OF FOOD PRODUCTION FUNDAMENTALS OF FOOD AND BEVERAGE SERVICE FUNDAMENTALS OF ACCOMMODATION OPERATIONS – ENGLISH COMMUNICATION FUNDAMENTALS OF COMPUTERS Larder-1/F&B service- 1/Fundamentals of Front Office	4 4 4 5 4 4		

#### Format-2



	()  ()  ()  ()  ()  ()  ()  ()	(		0(	FOOD PRODUCTION	4	
	iv) C4(Th.4 Cr.+ P2	0	8	96	TOODTRODUCTION	4	
	Cr)				FOOD AND		
		5	6	72	BEVERAGE SERVICE	5	
	v) C5(Th.4 Cr.+ P1	3	4	48			
	Cr)	3	3	36	ACCOMMODATION	4	
	vi) C6 (Th.2 Cr.+				OPERATIONS Environment & Ecology	5	
	P1 Cr)	3	3	36	Environment & Ecology		
	vii) C7 (Th.3 Cr)				French	2	
		2	2	24			
	ii) AECC-2 (Th.3 Cr)				Fundamentals of	4	
		3	4	48	Digital Marketing		
	iii) SEC-2 (Th.2 Cr)				Larder-II/F&B	4	
					service-II/ Front		
	iv) DSE-2 (Th.2 Cr+				Office		
	P1 Cr)						
	v) GE-1(Mandatory)						
SEMESTER	Sports, Spiritual	NC	1	15	NC		
ES	Research project/						
WE	Industry Training/						
SI	Internship Survey						

#### **Programme Outcome:**

tourism industry, and a core area specialization to the solution of conceptual skills appropriate for hospitality industry. complex hotel management problems.

**PO2:** Understand the impact of the hotel, hospitality and tourism in conceptual skills appropriate for hospitality. society at local, regional, national, international level and **PSO3**: Demonstrate an ability to manage the professional preparation, environmental contexts, and demonstrate the knowledge of need for presentation, and service of quality food. sustainable development.

**PO3:** Recognise the need for lifelong learning, and have the systems in hospitality and lodging operations. preparation and ability to engage in independent and lifelong **PSO5**: Demonstrate clear understanding and necessity of professional

#### **Programme Specific Outcome:**

PO1: Apply the in-depth knowledge of hotel, hospitality and PSO1: Understand and demonstrate the core technical, analytical, and

PSO2: Understand and demonstrate the core technical, analytical, and

**PSO4:** Apply the knowledge gained to manage and evaluate functional



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)
		SEMEST ER -III	IndustrialTraining	22	8	96	FOOD	4		
DIPLOMA COURSE (92 Credits)	SECOND YEAR	SEMESTER - IV	<pre>viii) C8(Th. 4 Cr. + P 2Cr.) ix) C9 (Th 4 Cr + P 1 Cr) x) C10 (Th 2 Cr + P 1 Cr) xi) C11 (Th 2 Cr + P 1 Cr) AECC-3( Th.3 Cr) iii) SEC-3 iv) DSE-3</pre>	6 5 3 3 3 2	8 6 4 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		
		SEMI	Industry Training/ Internship Survey							



#### **Programme Outcome:**

industry, and a core area specialization to the solution of complex conceptual skills appropriate for hospitality industry. hotel management problems.

society at local, regional, national, international level and conceptual skills appropriate for hospitality. environmental contexts, and demonstrate the knowledge of need for sustainable development.

preparation and ability to engage in independent and lifelong learning presentation, and service of quality food. in the broadest context of technological change.

design of experiments, analysis and interpretation of data, and systems in hospitality and lodging operations. synthesis of the information to provide valid conclusions.

professional ethics and responsibilities and norms of the management ethical & environmental responsibilities in all aspects of conduct. practice

#### **Programme Specific Outcome:**

PO1: Apply the in-depth knowledge of hotel, hospitality and tourism PSO1: Understand and demonstrate the core technical, analytical, and

PO2: Understand the impact of the hotel, hospitality and tourism in PSO2: Understand and demonstrate the core technical, analytical, and

PO3: Recognise the need for lifelong learning, and have the PSO3: Demonstrate an ability to manage the professional preparation,

PO4: Use research-based knowledge and research methods including PSO4: Apply the knowledge gained to manage and evaluate functional

PO5: Apply ethical & value based principles and commit to PSO5: Demonstrate clear understanding and necessity of professional and



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



	*Research project/ Industry Training/						
	Internship Survey						
	i) C16 (Th. 4 Cr. + P 2Cr.)	6	8	96	Food Production- IV	4	
	C17 (Th.4Cr	5	6	72		4	
	+ P1 Cr) C18(Th-	3	4	48	Food & Beverage- IV	4	
	2Cr+P1Cr)	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.)						
SEMFSTER - VI	*Research project/ Industry Training/ Internship						
	Survey						

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



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

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





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

Program	me: Certific	cate /	Year:1	
Diploma / UG			Semester: 1	
Class:				
Credits		Subject: FUN	IDAMENTALS OF FOOD PRODUCTION	
Theory: 4				
Course C	ode:	Title: FUNDA	AMENTALS OF FOOD PRODUCTION	
NBHM-1	11			
	bjectives:			
	U	knowledge abo		
			ory & Hierarchy of Kitchen department	
		•	and types of sauces	
-	-	1	n: Vegetable, Stocks & soups	
		-	agents and thickening agents	
Nature of	f Paper: Co	re		
	n Passing N	larks/Credits:	40% Marks / 2 credit	
L: 4				
T: 0				
,	urs/Week)			
	l Hr. = 1 Cr			
	1	edit(4Hrs./Wee	k=4Credits)	
Unit	Contents			No. of
Cint	contents			
Cint				Lectures
		ματιον το ι	COOKEDV	
	INTROD	UCTION TO		Lectures
	<b>INTROD</b> Levels of	skills and ex	periences, Attitudes and behaviour in the kitchen,	Lectures
	<b>INTROD</b> Levels of Personal h	skills and ex nygiene in kitcl	periences, Attitudes and behaviour in the kitchen, nen, Cleaning and up keep of working area, Various	Lectures
	<b>INTROD</b> Levels of Personal h uniforms	skills and ex ygiene in kitcl & protective c	periences, Attitudes and behaviour in the kitchen,	Lectures Allotted
	<b>INTROD</b> Levels of Personal h uniforms handling e	skills and ex nygiene in kitcl & protective c quipment	periences, Attitudes and behaviour in the kitchen, nen, Cleaning and up keep of working area, Various lothing, Importance and use of safety procedure in	Lectures
	<b>INTROD</b> Levels of Personal h uniforms handling e <b>CULINA</b>	skills and ex nygiene in kitcl & protective c equipment <b>RY HISTORY</b>	periences, Attitudes and behaviour in the kitchen, nen, Cleaning and up keep of working area, Various lothing, Importance and use of safety procedure in	Lectures Allotted
I	INTROD Levels of Personal h uniforms handling e CULINA Origin of h	skills and ex nygiene in kitcl & protective c quipment	periences, Attitudes and behaviour in the kitchen, nen, Cleaning and up keep of working area, Various lothing, Importance and use of safety procedure in	Lectures Allotted
	<b>INTROD</b> Levels of Personal h uniforms handling e <b>CULINA</b> Origin of t <b>HIERAR</b>	skills and ex nygiene in kitcl & protective c equipment <b>RY HISTORY</b> modern cookery <b>CHY OF KIT</b>	periences, Attitudes and behaviour in the kitchen, nen, Cleaning and up keep of working area, Various lothing, Importance and use of safety procedure in	Lectures Allotted
	<b>INTROD</b> Levels of Personal h uniforms handling e <b>CULINA</b> Origin of t <b>HIERAR</b>	skills and ex nygiene in kitcl & protective c equipment <b>RY HISTORY</b> modern cookery <b>CHY OF KIT</b>	periences, Attitudes and behaviour in the kitchen, nen, Cleaning and up keep of working area, Various lothing, Importance and use of safety procedure in	Lectures Allotted
	INTROD Levels of Personal h uniforms handling e CULINA Origin of n HIERAR Classical 1 hotels	skills and ex nygiene in kitcl & protective c quipment <b>RY HISTORY</b> modern cookery <b>CHY OF KIT</b> Brigade, moder	periences, Attitudes and behaviour in the kitchen, nen, Cleaning and up keep of working area, Various lothing, Importance and use of safety procedure in	Lectures Allotted
	INTROD Levels of Personal h uniforms handling e CULINA Origin of h HIERAR Classical hotels Roles and chefs, Co-	skills and ex nygiene in kitcl & protective c quipment <b>RY HISTORY</b> modern cookery <b>CHY OF KIT</b> Brigade, moder I duties of exe operation with	periences, Attitudes and behaviour in the kitchen, nen, Cleaning and up keep of working area, Various lothing, Importance and use of safety procedure in CHEN rn staffing of kitchen personnel in various category ecutive chef, Duties and responsibilities of various other departments.	Lectures Allotted
	INTROD Levels of Personal h uniforms handling e CULINA Origin of t HIERAR Classical hotels Roles and chefs, Co- AIMS &	skills and ex nygiene in kitcl & protective c equipment <b>RY HISTORY</b> modern cookery <b>CHY OF KITC</b> Brigade, moder I duties of exe operation with <b>OBJECTS OF</b>	periences, Attitudes and behaviour in the kitchen, nen, Cleaning and up keep of working area, Various lothing, Importance and use of safety procedure in 	Lectures Allotted
	INTROD Levels of Personal h uniforms handling e CULINA Origin of t HIERAR Classical 1 hotels Roles and chefs, Co- AIMS & C	skills and ex nygiene in kitcl & protective c equipment <b>RY HISTORY</b> modern cookery <b>CHY OF KITC</b> Brigade, moder l duties of exe operation with <b>OBJECTS OF</b> objectives of o	periences, Attitudes and behaviour in the kitchen, hen, Cleaning and up keep of working area, Various lothing, Importance and use of safety procedure in CHEN rn staffing of kitchen personnel in various category ecutive chef, Duties and responsibilities of various other departments. COOKING FOOD cooking food, Techniques used in pre-preparation of	Lectures Allotted
	INTROD Levels of Personal h uniforms handling e CULINA Origin of n HIERAR Classical hotels Roles and chefs, Co- AIMS & Aims and food ,Tech	skills and ex nygiene in kitcl & protective c equipment <b>RY HISTORY</b> modern cookery <b>CHY OF KIT</b> Brigade, moder I duties of exe operation with <b>OBJECTS OF</b> objectives of o miques used in	periences, Attitudes and behaviour in the kitchen, nen, Cleaning and up keep of working area, Various lothing, Importance and use of safety procedure in <b>CHEN</b> rn staffing of kitchen personnel in various category ecutive chef, Duties and responsibilities of various other departments. <b>COOKING FOOD</b> cooking food, Techniques used in pre-preparation of preparation of food	Lectures Allotted
	INTROD Levels of Personal h uniforms handling e CULINAI Origin of t HIERAR Classical 1 hotels Roles and chefs, Co- AIMS & C Aims and food ,Tech	skills and ex nygiene in kitch & protective c equipment <b>RY HISTORY</b> modern cookery <b>CHY OF KITC</b> Brigade, moder I duties of exe operation with <b>OBJECTS OF</b> objectives of operation <b>DS OF COOK</b>	periences, Attitudes and behaviour in the kitchen, hen, Cleaning and up keep of working area, Various lothing, Importance and use of safety procedure in 	Lectures Allotted
I	INTROD Levels of Personal h uniforms handling e CULINA Origin of n HIERAR Classical hotels Roles and chefs, Co- AIMS & C Aims and food ,Tech METHOI Principles	skills and ex nygiene in kitcl & protective c equipment <b>RY HISTORY</b> modern cookery <b>CHY OF KITC</b> Brigade, moder I duties of exe operation with <b>OBJECTS OF</b> objectives of operation <b>DS OF COOK</b> of :Grilling, R	periences, Attitudes and behaviour in the kitchen, hen, Cleaning and up keep of working area, Various lothing, Importance and use of safety procedure in <b>CHEN</b> rn staffing of kitchen personnel in various category ecutive chef, Duties and responsibilities of various other departments. <b>COOKING FOOD</b> cooking food, Techniques used in pre-preparation of preparation of food <b>ING FOOD</b> coasting ,Frying ,Broiling, Poaching ,Boiling, Baking,	Lectures Allotted
	INTROD Levels of Personal h uniforms handling e CULINA Origin of n HIERAR Classical hotels Roles and chefs, Co- AIMS & C Aims and food ,Tech METHOI Principles	skills and ex nygiene in kitcl & protective c equipment <b>RY HISTORY</b> modern cookery <b>CHY OF KITC</b> Brigade, moder I duties of exe operation with <b>OBJECTS OF</b> objectives of operation <b>DS OF COOK</b> of :Grilling, R	periences, Attitudes and behaviour in the kitchen, hen, Cleaning and up keep of working area, Various lothing, Importance and use of safety procedure in 	Lectures Allotted



	Classification of sauces ,Recipes for mother sauces and th	eir derivatives	
	,Storage & precautions while making sauces		
	<b>BASIC PRINCIPLES OF FOOD PRODUCTION</b>		
	VEGETABLE COOKERY		
	Introduction – classification of vegetables, Cuts of vegetables,	Classification	
	of fruits, Uses of fruits & vegetables in cookery		10
	STOCKS		
III	Definition of stock, Types of stock, Preparation of various stoc	ks ,Recipes of	
	various stocks, Storage of stocks, Uses of stocks, Care and pro-	ecautions to be	
	taken while preparing stocks.		
	SOUPS		
	Classification with examples, Basic recipes of Consommé with	10 Garnishes	
	COMMODITIES:		
	Shortenings (Fats & Oils)		
	Role of Shortenings, Varieties of Shortenings, Advantages and	Disadvantages	
IV	of using various ,Shortenings, Fats & Oil – Types, varieties	U	10
	Raising Agents		
	Classification of Raising Agents, Role of Raising Agents	Actions and	
	Reactions		
	Thickening Agents : Classification of thickening agents,	B. Role of	
	Thickening agents		
	Sugar - Importance of Sugar, Types of Sugar, Cooking of Suga	r – various	
REFER	ENCE BOOKS:		
Theory o	f Cookery- K.Arora		
The Art of	of Culinary Preparations		
Modern (	Cookery :Thangam E Phillip Vol-1 & Vol-2		
If the cou	urse is available as Generic Elective then the students of following	departments may	y opt it.
	Evaluation/Assessment Methodology		
	· · · · ·	Μ	ax. Marks
1) Class	tasks/ Sessional Examination	15	
2) Presen	ntations /Seminar	05	
3)Assign	ments	05	
4)Resear	ch Project Report	0	
Seminar	On Research Project Report		
5) ESE		75	
	Total:	100	
Prerequis	sites for the course:		
Course I	Learning Outcomes:		
CO1- Stu	idents will be able to demonstrate essential skills and knowledge in	n cookery, includ	ling proper
personal	hygiene practices	-	
CO2-Inte	erpret of the culinary history and the origin of modern cookery; co	omprehend the h	ierarchy of
kitchen p	personnel in various categories of hotels.	-	-
CO3-Rec	cognize the roles and responsibilities of kitchen staff along with	the importance c	of effective
	ion with other departments		
CO4-Stu	dents will be able to proficiently utilize different cooking metho	ds and classify	the mother
6011000		3	



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

<b>Programme:</b> C	ertificate / Diploma	Year: I	
/ UG	I I I I	Semester: I	
Class:			
Credits	Subject: FUNDAM	ENTALS OF FOOD AND BEVERAGE SERVIC	CE
Theory: 4	5		
Course	Title: FUNDAMEN	TALS OF FOOD AND BEVERAGE SERVICE	
Code:NBHM-			
112			
<b>Course Object</b>	ives:		
	ll get knowledge abou	t:	
		lity in India and types of catering, Departmental Org	ganization
and attributes of			
2.Familiarizatio	n & Selection of vario	ous equipment's used in service	
3. Various F&B	Outlets and ancillary	departments	
4. Different nor	-alcoholic beverages	with their preparation and services.	
Nature of Pape			
Minimum Pass	sing 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./Wee	ek=4Credits)	
Unit	Contents		No. of
			Lectures
			Allotted
Ι	THE HOTEL & C.	ATERING INDUSTRY	15
		Hotel Industry and its growth in India. Role of	
	various Catering est	ablishments in the travel/tourism industry. Types	
	of F&B operations		
		ering : Residential &Non-residential, Commercial	
	,Welfare Catering	- Industrial/Institutional and Transport catering	
	such as air, road, rai		
		L ORGANISATION & STAFFING	
	-	re of F&B department of 5 star hotel, Key staff of	
		B operations, French terms related to F&B staff,	
	1	lities of F&B staff, Attributes of a waiter	
		Grooming of F & B staff, Inter-departmental	
	relationships		
II	F & B SERVICE E	-	10
	Familiarization & Se		
	• •	Hollowware "Flatware, Glassware,	
	All other equipment	used in F&B Service, French terms related to the	
	above		



III	FOOD SERVICE AREAS (F & B OUTLETS)	10
	Coffee Shop, Fast Food (Quick Service Restauran	ts), Specialty
	Restaurants, Cafeteria, Grill Room, Bar, Vendir	ng 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	10
	Classification (Nourishing, Stimulating and Refreshing I	beverages)
	Juices, Soft Drinks Mocktails	
	Coffee –Its Origin & Manufacturing , Types of coffee & I	Brands
	Tea - its Origin & Manufacturing, Types of tea &its Br	
	Cocoa & Malted Beverages - Their origin & Manufactu	re
Reference / Te		
1. Food &	beverage training manual-Sudhir Andrews	
2. Food &	Beverage Service – Singaravelavan	
3. Food &	Beverage Service – S N Bagchi	
4. Food at	nd beverage service-D.R.Liilicrap	
5. Lexicon	of Hospitality – Deepanshu, Nitin	
	available as Generic Elective then the students of followir	ng departments may opt it.
NA		
	<b>Evaluation/Assessment Methodology</b>	
		Max. Marks
1) Class tasks/	Sessional Examination	15
2) Presentations	s /Seminar	05
3)Assignments		05
4)Research Pro	ject Report	-
Seminar On Re	search Project Report	-
5) ESE		75
	Total:	100
Prerequisites for		200
Course Learni		
	burse the student will learn about:-	
	rate a comprehensive understanding of the hotel industry a	and its growth in India
	he significant role of different catering establishments in t	
	will be able to illustrate and select suitable crockery, cutle	
	le also recognizing the corresponding French terms	
	will be able to identify and comprehend a wide range of fe	ood service areas in the F&B
	eir unique features	
	to manage and coordinate ancillary departments in F&B o	perations and
		Perunons and
-	tal coordination for efficient F&R service operations	
interdepartmen	tal coordination for efficient F&B service operations. will be able to classify and differentiate beverages and by	understanding their origins



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

Programn	ne: Certificate /	Year:1 st	
Diploma / UG		Semester: 1 st	
Class:			
Credits	Subje	ct: FUNDAMENTALS OF ACCOMMODATION OPERAT	TIONS
Theory: 4			
Course Co	de: Title:	FUNDAMENTALS OF ACCOMMODATION OPERATIONS	
NBHM-11	3		
Course O	ojectives:		
The studen	ts will get knowle	edge about:-	
1. Import	ance and Respon	nsibility of Housekeeping department and its different see	ctions and
	ation structure		
2. Type o	f guest rooms wit	h their sizes and facilities provided.	
3. Proced	ure of cleaning di	fferent status of room.	
4. Classif	ication and selection	ion 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 H	lours/Week)		
Theory - 1	Hr. = 1 Credit		
Practical-2	2 Hrs.=1 Credit (4	Hrs./Week=4Credits)	
Unit	Contents		No. of Lectures
			Allotted
	Housekeeping	As A Department:	Inotteu
		ousekeeping department. Responsibilities of housekeeping	
	-	layout of housekeeping department. Interdepartmental co-	
Ι		ordination of Housekeeping. Different sections of	08
	Housekeeping d		
		tructure Of Housekeeping Department:	
	5	edium hotels, large hotels. Duties& responsibilities of	
	Executive Hous	ekeeping. Duties & responsibilities of various Housekeeping	
	Staff.		
II	<b>Guest Rooms-</b>		
	Types of guest r	oom with sizes. Guest room status report.	05
	Floor rules, Serv	vice and facilities offered by various hotels.	
III	<b>Cleaning Orga</b>		
		aning, Method of organizing cleaning, Frequency of cleaning	
	daily, periodic a	nd special. Design features that simplify cleaning.	05
IV	Cleaning equip		
		rations & selections, Classification & Types of equipments,	
		acuum Cleaner etc. Method of use & mechanism for each type,	10
1	Care& maintena	nce	



Cleaning agents: General criteria for selection, Classificat	ion.				
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 follow	ring departments may	opt it.			
Evaluation/Assessment Methodology		-			
	Ma	ax. 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 Housekeepi	ng department in a l	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 equip	oment and agents.				
CO6- Build practical knowledge to maintain cleanliness, hygiene,	and guest satisfacti	on in the			
Housekeeping department.					



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

Programme: C	ertificate / Diploma	Year:1 st	
Class:		Semester:1 st	
Credits	Subject: LARDE	R-I	
Theory: 2			
Course	Title: LARDER-I		
Code:NBHM-			
114A			
Course Object			
	ll get knowledge about:-		
0	ation & Layout of Larder	±	
	& care of Larder Equipme		
	n of Hors d'oeuvre and sal		
4. Various types	s of forcemeat and Carving	3	
Nature of Pape			
Minimum Pass	sing Marks/Credits: 40%	Marks / 1 credit	
L:2			
T:0			
P:0 (In Hours/	Week)		
Theory - 1 Hr. =			
Practical- 2 Hrs	.=1 Credit (4Hrs./Week=4	Credits)	
Unit		Contents	No. of Lectures Allotted
	Organization and Layou	t of Larder department.	
Ι	Functions of Larder dep	artment.	10
	Duties and responsibiliti	es of Larder hierarchy.	
	Larder control Maint	enance & upkeep of larder	
II	equipment and supplie	s, Cleaning and care of Larder	05
	equipment		
	Introduction and class	ification of Hors d'oeuvre and	
III	salads.		05
	Uses and examples of H	ors d'oeuvre and salads	
	Forcemeat- Introduction	, Types and uses.	
IV	Sausages- Introduction,	Types and uses.	
1 V	Decorative work of vege	etables and fruit carvings.	08
Reference / Tex			
Reference bool	KS:		
1. Cold Kitchen			
-	ering- Ronald Kinton		
If the course is a	available as Generic Electi	ive then the students of following de	epartments may opt it.
1. Anyone	can opt		
	Evaluatio	on/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

Program	me: Certificate / I	Diploma	Year:1 st	
Class:		1	Semester: 1 st	
Credits		Subject: Fo	ood &Beverage Service- I	
Theory:		-	-	
Course C	ode:NBHM-	<b>Title: Food</b>	&Beverage Service- I	
114B			-	
Course O	bjectives:			
The stude	nts will get know	ledge about:		
1. Various	s methods of KOT	Γ flow system	n and order taking	
2. Various	s type of Breakfas	st		
3. Buffet l	ayout and toastin	g procedure		
	service operations	and bar oper	cations	
	Paper: DSE			
	n Passing Marks	/Credits: 40	% Marks / 1 credit	
L: 2				
T: 0				
	Hours/Week)			
	Hr. = 1 Credit			
-	2 Hrs.=1 Credit	(4Hrs./Week:	=4Credits)	
Unit	Contents			No. of Lectures
				Allotted
Ι	-		ant sales, controls - K.O.T. flow and	
	· · ·		taking and billing	10
II		•	rican, Continental and Indian Breakfast	
		ce). Ice creat	ms/Sundaes! Shakes Different types and	05
	their service.			
III	0	•	t, Display & Service	
		•	ting space, seating arrangements, service	07
	formalities, toas	1		05
IV			ed and decentralized Room service of	
			dinner, Beverages alcoholic or non-	10
	alcoholic, Roon			10
D	Bar layout, oper	ration and lice	ensing.	
	e / Text Books:	Cincoral al-		
	beverage service-	0	vali	
	beverage service-		$\frac{1}{2}$	
	rse is available as	Generic Elec	ctive then the students of following departn	nents may opt it.
1.NA		<b>E</b> 1 4	ion/Accordment Math - J-I	
		Evaluat	ion/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
Tot	<b>al:</b> 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	Subject: FUNDAMENTALS OF FRONT OFFICE OPE	RATIONS
Theory:2		
Course	Title: FUNDAMENTALS OF FRONT OFFICE OPER	ATIONS
Code:NBHM		
114C		
<b>Course Object</b>		
	vill get knowledge about:	
	n to Tourism, Hospitality and Hotel Industry and its Evolution.	
2. Classificat		
• •	boms, food plan, Tariff and room rent.	
	ce Organization.	
	ninologies of front office.	
Nature of Pap		
	ssing Marks/Credits: 40% Marks / 1 credit	
L: 2		
T: 0		
P: 0 (In Hour		
Theory - 1 Hr.		
	s.=1 Credit (4Hrs./Week=4Credits)	No. of Loodenness
Unit	Contents	No. of Lectures Allotted
Ι	INTRODUCTION TO TOURISM, HOSPITALITY &	
	HOTEL INDUSTRY	
	Tourism and its importance, Hospitality and its origin	05
	Hotels, their evolution and growth	
II	CLASSIFICATION OF HOTELS	
	Size, Star, Location & clientele, Ownership ,basis, Independent	
	hotels	
	Management contracted hotel ,Chains, Franchise/Affiliated,	
	Supplementary accommodation	10
	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	
111	Types of accommodation and their size	07
III	TYPES OF ROOMS	05
<b>TT</b> 7	Single, Double, Twin, Suites	
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	10
Front office equipment (non automated, semi automated and	10
automated), Functions, Procedures and records.	
Various Terms related to Front Office.	

#### **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 evolu	tion.	
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 departm	nent	
CO5- Identify with basic front office terminologies.		
CO6- Develop practical skills in front office procedures and customer	service	

CO6- Develop practical skills in front office procedures and customer service.



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

Program	nme: Certi	ficate / Diploma /	Year:1 st	
Programme: Certificate / Diploma / UG			Semester:1st	
Class:				
	Credits:-02 FUNDAMENTALS OF COMPUTERS			
Theory:				
Course				
Code:SI	EC-111			
	Objectives	•		
	0		, Generation of Computers.	
		interface of operating		
	s of Office s		5	
4. Basics	s of comput	er network and application	tions of internet	
	of Paper: S	* *		
	<b>^</b>	Marks/Credits: 40%	/ 1 Credit	
L:02				
T:0				
	Hours/We	ek)		
<b>`</b>	1  Hr. = 1  (	·		
-		Credit (4Hrs./Week=4	Credits)	
Unit	Contents	× .	· · · · · · · · · · · · · · · · · · ·	No. of
				Lectures
				Allotted
Ι	Knowing	computer: What is	Computer, Basic Applications of Computer;	
	-	_	m, Classification of Computers, Generation of	
	Computer	s, Central Processing	Unit (CPU), Keyboard and Mouse, Other	05
	input/outp	ut Devices, Computer	Memory, Concepts of Hardware and Software;	
	Connectin	g keyboard, mouse, m	onitor and printer to CPU and checking power	
	supply.			
II			Based Operating System: What is an Operating	
	System; B	asics of Popular Opera	ting Systems; The User Interface, Using Mouse;	
			ise and Moving Icons on the screen, Use of	05
			sing Menu and Menu-selection, Running an	
		-	ders and Directories, Creating and Renaming of	
			l closing of different Windows; Using help;	
			S Setup; Common utilities	
III			sing: 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 10			
	Using Spread Sheet: Basics of Spreadsheet; Manipulation of cells; Formulas			
	and Functions; Editing of Spread Sheet, formatting of content, creation of table			
		, Printing of Spread She		
	Making	Small Presentation:	Basics of presentation software; Creating	



Dresentation, Dressonation and Dressonation of Slides, Slide S	harry Talving	
Presentation; Preparation and Presentation of Slides; Slide S	now; Taking	
printouts of presentation / handouts.		
IV Introduction to Internet, WWW and Web Browsers: Basic		
networks; LAN, WAN; Concept of Internet; Applications of Intern		05
to internet; What is ISP; Knowing the Internet; Basics of interne	•	05
related troubleshooting, World Wide Web; Web Browsing soft		
Engines; Understanding URL; Domain name; IP Address; Using	e-governance	
website		
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 de	epartments may	opt 1t. :-
NIL		
Evaluation/Assessment Methodology		<b>M</b>
		x. Marks
1) Class tasks/ Sessional Examination	10	
2) Presentations /Seminar	02	
3)Assignments	03	
4)Research Project Report		
Seminar On Research Project Report	25	
5) ESE	35	
Total:	50	
Prerequisites for the course:		
Course Learning Outcomes:		
<b>CO1-</b> Demonstrate computer components, their classification, and the evolut	ion of computers	5.
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 appl		
CO5- Apply knowledge to effectively utilize computer systems for various ta	sks.	
CO6- Assess common computer issues and perform basic maintenance tasks.		



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

<b>Programme:</b>	Certificate / Diploma / UG Year:1 ST	
Class:	Semester:1 ST	
Credits	Subject: ENGLISH COMMUNICATION	
Theory:3		
Course	Title: ENGLISH COMMUNICATION	
Code:NHU-1	11	
Course Objec	tives:	
	out the importance of effective communication	
	Ind knowledge on communication skills in various contexts.	
	ge students to improve spoken skills	
_	good reading skill.	
	learners improve Writing skills.	
Nature of Pap		
	ssing Marks/Credits: 40% Marks/ 1.5 credit	
L:3		
T:0	(Waale)	
P: 0 (In Hour Theory - 1 Hr.		
	rs.=1 Credit (4Hrs./Week=4Credits)	
Unit	Contents	No. of Lectures
Unit	Contents	Allotted
Ι	Introduction to Communication	
_	Nature and Process of Communication	05
	Levels of Communication	
	Language as a tool of Communication	
II	Language of Communication	
	• Verbal and Non-Verbal	
	• Spoken and Written	05
	<ul> <li>Personal, Social and Business</li> </ul>	
	Barriers to Communication (Intra-personal, Inter-	
	personal and Organizational communication)	
III	Speaking Skills	
	Monologue	
	• Dialogue	
	• Group Discussion (Methodology & Guidelines)	05
	• Interview (Types & Frequently Asked Questions)	
	• Public Speaking (Dos & Don'ts)	
IV	Reading and Understanding	
	Reading Comprehension	
	Difference between Abstract & Summary	
	Paraphrasing	05
1	• Precis Writing	



V	Writing Skills	
	• Notices, Agenda, Minutes of Meeting	
	• Letter writing (Formal & Informal)	10
	Email Writing	
	<ul> <li>Report Writing (Kinds, Structure)</li> </ul>	
Reference / T		
	y in English- Part II, Oxford University Press, 2006.	
	ess English, Pearson, 2008.	
	age, Literature and Creativity, Orient Blackswan, 2013.	
U	age through Literature (forthcoming)ed.Dr.Gauri Mishra,Dr Ra	aniana Kaul Dr Brati
Biswas		anjuna Ruui, Di Diun
	, I Guide to writing and speaking , John Seely, O.U.P	
	ve Technical Communication, M.Asraf Rizvi, Tata McGraw F	411
	h Grammar & composition, Wren & Martin	
	s available as Generic Elective then the students of following c	lepartments may opt it.
	Evaluation/Assessment Methodology	
		Max. Marks
1) Class tasks/	Sessional Examination	10
2) Presentation	ns /Seminar	02
3)Assignment	S	03
4)Research Pr		
Seminar On R	esearch Project Report	
5) ESE		35
	Total:	50
Prerequisites f	or the course:	
<b>Course Learn</b>	ing Outcomes:	
At the end of o	course the student will be able to:-	
CO1- Review	the importance of effective communication in various context	s.
CO2- Quote th	he knowledge and skills in communication for different purpos	ses.
CO3- Integrate	e the spoken communication skills through practice and feedba	ack.
CO4- Develop	strong reading comprehension abilities.	
CO5- Compos	the writing skills for effective written communication.	
CO6- Support	a growth mindset for continuous improvement in communicat	tion abilities.



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

Programme: (	Certificate / Diploma / UG Year:1 ST		
Class:	Semester:1st		
Credits:-NC	INDUSTRIAL VISIT/SEMINAR/PRESENTATION ON	THE REPORT	
Theory: NC			
Course	INDUSTRIAL VISIT/SEMINAR/PRESENTATION ON THE REPORT		
Code:			
NECC-111			
Course Object	ives:		
	an idea about the actual working of the organization.		
2. Glimps	e of actual operations & facilities in the Hospitality Industry		
Nature of Pap			
	sing Marks/Credits:		
L:02			
T:0	NTT 1 \		
P: 0 (In Hours			
Theory - 1 Hr.			
	s.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents		No. of Lectures Allotted
Ι	Students have to give a presentation on their observations of	during their	
	industrial visits.		
Reference / Te			
If the course is	available as Generic Elective then the students of following	departments mag	y opt it. :-
NIL			
	Evaluation/Assessment Methodology		
		Μ	ax. Marks
	Sessional Examination		
,	2) Presentations /Seminar 2.		
3)Assignments			
4)Research Pro			
	search Project Report		
5) ESE		25	
<b>D</b>	Total:	25	
Prerequisites for			
Course Learni	ng Outcomes:		
1. NA			



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

Programme: C	Certificate / Diploma / UG Year:2021-2022			
Class:	Semester:1st			
Credits:-NC	UNIVERSITY SOCIAL RESPONSIBILITIES –COMMUNITY OUTREACH			
Theory: NC				
Course	UNIVERSITY SOCIAL RESPONSIBILITIES –COMMUNITY OUTREACH			
Code:				
NECC-112				
<b>Course Object</b>	ives:			
	lcate a sense of responsibility towards the society.			
	elop a sense of responsibilities towards community outreach.			
Nature of Pap	er: NECC			
	sing Marks/Credits:			
L:02	0			
T:0				
P: 0 (In Hours)	(Week)			
Theory - 1 Hr.				
•	s.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents		No. of	
			Lectures	
			Allotted	
Ι	This activity is an essential part of the curriculum which be	elieves that		
	when we are taking from the society then it is our moral du			
	something back to the society. It also develops habit of hel			
	the students.			
Reference / Te				
	available as Generic Elective then the students of following	departments may	opt it. :-	
NIL		r ·····	<b>t</b>	
	Evaluation/Assessment Methodology			
		Ma	x. Marks	
1) Class tasks/	Sessional Examination			
2) Presentations /Seminar 25				
3)Assignments				
4)Research Pro				
	search Project Report			
5) ESE				
	Total:	25		
Prerequisites for				
-	ing Outcomes:NA			
Course Learn				



Programme: Certificate / Diploma / UG   Year: Ist		
Class: Semester:1st		
Credits:-NC SANSKRIT / SPIRITUAL		
Theory:NC		
Course SANSKRIT / SPIRITUAL		
Code: 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)		<b>NX 0</b>
Unit Contents		No. of
		Lectures
I Students one tought the basics of Constrait / anisitual tas	ahing from The	Allotted
I Students are taught the basics of Sanskrit / spiritual tea Rhaguat Cita. The main motive of this course is to develop	-	
Bhagwat Gita. The main motive of this course is to devel in students.	lop moral values	
Reference / Text Books:		
NA		
If the course is available as Generic Elective then the students of following	denartments max	optit :-
NIL	departments may	opt 11
Evaluation/Assessment Methodology		
	Μ	ax. Marks
1) Class tasks/ Sessional Examination		
2) Presentations /Seminar	25	
3)Assignments		
4)Research Project Report		
Seminar On Research Project Report		
5) ESE		
Total:	25	
Prerequisites for the course:		
Course Learning Outcomes: NA		



Programme:	Certificate / Diploma / UG	Year: Ist		
Class:		Semester:1st		
Credits:-NC	SPORTS			
Theory: NC				
Course	SPORTS			
Code:SPT-				
111				
Course Objec	tives:			
•	olve them team spirit.			
2. To mal	ke them aware about being p	hysically fit.		
Nature of Pap	oer: NECC			
	ssing Marks/Credits:			
L:02				
T:0				
P: 0 (In Hours	· · · · · · · · · · · · · · · · · · ·			
Theory - 1 Hr.				
	rs.=1 Credit (4Hrs./Week=40	Credits)		
Unit C	Contents			No. of
				Lectures
				Allotted
	<b>.</b> .	ay various games of their choice ess, table tennis, football, basketh		
Reference / T	ext Books:			
NA			1 4 4	
If the course is NIL	s available as Generic Electiv	ve then the students of following	departments may	opt 1t. :-
INIL	Evaluation	n/Assessment Methodology		
	Evaluation	Assessment Methodology	М	ax. Marks
1) Class tooka	Sessional Examination		IVI	ал, тутат КS
2) Presentation			25	
3)Assignments			23	
4)Research Pro				
	esearch Project Report			
5) ESE	escaren i rojeet Report			
		Total:	25	
Prerequisites f	or the course:	10141.	25	
	ing Outcomes: NA			
Jourse Ledin	ing Outomes, IA			



Programme: C	ertificate / Diploma / Year: 1	st	
UG	Semes	er: 1 st	
Class:			
Credits	Subject:FUNDAMENTALS	OF FOOD PRODUCTION LAB	
Practical: 4	U		
<b>Course Code:</b>	Title:FUNDAMENTALS O	FFOOD PRODUCTION LAB	
NBHM –111P			
Course Objecti	ves:		
•	get knowledge about :-		
	n of various kitchen equipment.		
	n and various vegetable cuts.		
		tification of cooking ingredients	
1	ig techniques.	0 0	
5. Preparation	• •		
6. Bread Makin			
Nature of Pape	r: Core		
Minimum Pass	ing Marks/Credits:40% Mark	s / 1 Credit	
L: 0	<u> </u>		
T: 0			
P: 4 (In Hours/	Week)		
Theory - 1 Hr. =	1 Credit		
	=1 Credit (4Hrs./Week=4Credi	ts)	
Unit	Contents		No. of
			Lectures
			Allotted
Ι	i) Equipments - Identification,	Description, Uses & handling	
	ii) Hygiene - Kitchen etiquette	s, Practices & knife handling	01
	iii) Safety and security in kitcl	nen	
II	i) Stocks - Types of stocks (W	hite and Brown stock)	
	ii) Fish stock		
			01
	SAUCES - Basic mother sauc	es	
	Béchamel, Espagnole, Veloute	e, Hollandaise ,Mayonnaise, Tomato	
		-	
III	BREAD MAKING		
	Demonstration & Preparation	of Simple and enriched bread	
	recipes. Bread Rolls (Various	-	01
IV	MENU PREPARATIONS- (	8 Menus	
			08
Reference / Tex	t Books:	· · · ·	
Modern Cooker	y (Vol-1 & 2), The Art of Culin	ary Preparations	



If the course is available as Generic Elective then the students of following of	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	<i>.</i>
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.



<b>Programme:</b> Ce	rtificate / Diploma / Year: 1 st	
UG	Semester: 1 st	
Class:		
Credits	Subject: FUNDAMENTALS OF FOO	DD AND BEVERAGE SERVICE LAB-I
Practical:2	Ŭ	
<b>Course Code:</b>	<b>Title: FUNDAMENTALS OF FOOD</b>	AND BEVERAGE SERVICE LAB-I
NBHM-112P		
Course Objectiv	/es:	
	get knowledge about :-	
1) Various equ	ipment used in restaurant service.	
2) Various clea	ning and polishing methods.	
3) Basic servic		
Nature of Paper		
	ng Marks/Credits: 40% Marks /1 Cr	edit
L:0		
T:0		
P: 2 (In Hours/	· · · · · · · · · · · · · · · · · · ·	
Theory - $1 \text{ Hr.} =$		
	=1 Credit (4Hrs./Week=4Credits)	
Unit	Contents	No. of Lectures
		Allotted
Ι	Food Service areas – Induction & Prot	
	Ancillary F&B Service areas – Induct	ion & Profile of 03
	the areas	
	Familiarization of F&B Service equipm	
	Care & Maintenance of F&B Service e	
II	Cleaning / polishing of EPNS items b	
	Plate Powder method, Polivit meth	od, Silver Dip 02
	method, Burnishing Machine	
III	Basic Technical Skills	
	Task-01: Holding Service Spoon & For	^r K
	Task-02: Carrying a Tray / Salver	
	Task-03: Laying a Table Cloth	05
	Task-04: Changing a Table Cloth durin	0
	Task-05: Placing meal plates & Clearin	ig solied plates
	Task-06: Stocking Sideboard Task-07: Service of Water	
		aing Down
	Task-08: Using Service Plate & Crumb	
	Task-09: Napkin Folds	
	Task-10: Changing dirty ashtray	
<b>IV</b> 7	Task-11: Cleaning & polishing glasswa	
IV	Tea – Preparation & Service Coffee - Preparation & Service	05
	Contee - 1 reparation & Service	05



	1			
Juices & Soft Drinks - Preparation & Service , Mockta				
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 follow	ing 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&I	B service areas.			
CO2- Review with F&B service equipment and learn proper care and m	aintenance techniques.			
CO3- Develop proficiency in cleaning and polishing EPNS (Electroplat	ed Nickel Silver) items using			
various methods.				
CO4- Develop proficiency in basic technical skills essential for food an	d beverage service.			
CO5- Determine comprehensive knowledge and skills in the preparation	n and service of tea.			
CO6- Discuss the preparation techniques and service standards for juice	es, soft drinks, mineral water,			
and tonic water.				



Program	<b>ne:</b> Certificate / Diploma / UG Year:1 st	
Class:	Semester: 1 st	
Credits	Subject: FUNDAMENTALS OF ACCOMMODATION OPERATIONS I	LAB-I
Practical:		
Course	Title: FUNDAMENTALS OF ACCOMMODATION OPERATIONS LA	B-I
Code:		
NBHM-		
113P		
Course O	bjectives:	
	nt will get knowledge about :-	
· ·	out of various rooms.	
	dard supplies and amenities in various rooms.	
3) Car	e and maintenance of various surfaces.	
	Paper: Core	
	n Passing Marks/Credits: 40% Marks / 1 Credit	
L:0		
T:0		
	Hours/Week)	
-	Hr. = 1 Credit	
	2 Hrs.=1 Credit (4Hrs./Week=4Credits)	1
Unit	Contents	No. of
		Lectures
		Allotted
Ι	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	10
	Glass cleanser, Economical method(newspaper)	10
	<b>FLOOR</b> - 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	
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 follow	wing 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	it 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 maintenanc	e issues.



Foramt-3

Program	me: Certif	icate / Diploma / UG	Year:1 st	
Class: Semester: 1 st				
Credits		Subject:FUNDAMEN	TALS OF COMPUTER OPERATIONS LA	B-I
Practical:				
Course C	ode:	Title:FUNDAMENTA	LS OF COMPUTER OPERATIONS LAB-I	
SEC-111	P			
Course O	bjectives			
The stude	nt will get	knowledge about :-		
1) Basi	c DOS Co	mmands and customizati	ion of display.	
2) Form	natting of	text in word processing.		
3) Vari	ous eleme	nts of Spread Sheet.		
4) Crea	ating Powe	er point Presentation.		
Nature of	f Paper: S	EC		
Minimun	n Passing	Marks/Credits:		
L:0				
T:0				
P: (In Hou	urs/Week)			
Theory -	1 Hr. = 1 C	Credit		
Practical-	2 Hrs.=1	Credit (4Hrs./Week=4Cre	edits)	
Unit	Contents	5		No. of
				Lectures
				Allotted
Ι	Basis DC	S commands : Internal a	nd External	
	Changing	g system date and time, C	Changing display property, Changing mouse	02
	propertie	s,		
II	Word Pi	ocessing Basics: Openin	ng and closing Documents, Save and Save	
			ion, Editing Text, Cut, Copy and Paste, Font	
	and Size	selection, Alignment of	Text, Paragraph Indenting, Changing case,	03
	Draw Ta	ble, Changing cell width	and height, Alignment of Text in cell, Delete	
	/ Insertio	n of row and column		
III		-	Sheet: Opening of Spread Sheet, Addressing	
		Printing of Spread Sheet	-	
			s, Creating Text, Number and Date Series,	05
	0		g and Deleting Rows, Column, Changing Cell	
	Height an	nd Width, Using Formula	as, Function, Formatting of content	
IV			PowerPoint Presentation,, Creating a	
		<b>e</b> 1	reating a Blank Presentation, Entering and	
	Editing T	ext, Inserting And Deleti	ing Slides in a Presentation, Inserting Word	05
	Table or	An Excel Worksheet, Ad	lding Clip Art Pictures, Inserting Other	
	Objects,	Resizing and Scaling an (	Object, Viewing A Presentation, Choosing a	
	Set Up fo	or Presentation, Printing S	Slides And Handouts, Running a Slide Show,	
	Transitio	n and Slide Timings, Aut	tomating a Slide Show	
Reference	e / Text B	ooks: 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:	
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.	



Programm	ne: Certifi	cate / Diploma	Year:1 st		
Class:		·····	Semester:1 st		
Credits		Subject: LARDER	LAB-I		
Practical:		U U			
Course Co	ode:	Title: LARDER LA	B-I		
NBHM-11	4 AP				
Course O	bjectives:				
		knowledge about :-			
		arious hours d oeuvres	8		
		arious salads			
Nature of	-				
	Passing N	Marks/Credits: 40%	Marks / 1 Credit		
L:0					
T:0					
P: 2 (In Ho					
Theory - 1					
		Credit (4Hrs./Week=40	Credits)		
Unit	Contents	5			No. of
					Lectures
					Allotted
Ι	-	1	nd compound Hors d oeuvro	es:	05
	-	alads - 5 varieties			1.0
II		nd Salads			10
		ed - 2 varieties			
		ed - 2 varieties			
		es based - 2 varieties			
	_	on of salad dressings -	3 varieties		
Reference				• • • •	. •.
	se is availa	able as Generic Electiv	e then the students of follow	wing departments ma	ay opt it.
NA					
Evaluatio	n/Assessm	ent Methodology			
1) Class (					Max. Marks
·		onal Examination		5	
· ·				0	
			5		
	4)Research Project Report			0	
	5 1			0 15	
5) ESE			Tatal	25	
Droroquisi	ion for the	00111001	Total:	23	
Prerequisit	es 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: Ce	tificate / Diploma Year:			
Class:	Semes	ster:1 st		
Credits	Subject: FOOD & BEVER	Subject: FOOD & BEVERAGE SERVICE–II LAB		
Practical:				
<b>Course Code:</b>	Title: FOOD & BEVERAC	SE SERVICE–II LAB		
NBHM-114 BP				
<b>Course Objectiv</b>	es:			
	et knowledge about :-			
) How to serve	arious special dishes			
2) How to serve	arious type of breakfasts			
	e small parties and banquets			
Nature of Paper				
Minimum Passi	g Marks/Credits: 40 % Marks	/ 1 Credit		
L:0				
T:0				
P: 2 (In Hours/W	eek)			
Theory - 1 Hr. $=$				
	1 Credit (4Hrs./Week=4Credits)			
Unit Cont	ents		No. of	
			Lectures	
			Allotted	
		cial dishes smoked salmon, caviar,	5	
	agus, grape fruit, artichoke, melor			
	U ,	ntal and Indian. (for Restaurant Room		
		Coffee & Coco. Pantry and Still room	05	
opera				
III Layo	it and service of small tea partie	es and buffets. Laying and service of	05	
banq				
<b>Reference / Tex</b>	Books: NA			
If the course is a	ailable as Generic Elective then t	he students of following departments ma	y 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 : Ist / Semester: 1st

Programme: UC	G Ye	ar: Ist		
Class:				
Credits	Subject: FUNDAMENTALS OF FRONT OFFICE OPERATIONS LAB			
Practical: 1				
<b>Course Code:</b>	Title:FUNDAMENTALS	Title:FUNDAMENTALS OF FRONT OFFICE OPERATIONS LAB		
NBHM-114CP				
<b>Course Objectiv</b>	ves:			
The student will	get knowledge about :-			
1. SOP for	left luggage.			
2. Process a	and working of cashier desk			
3. Working	of bell desk.			
Nature of Paper	: DSE			
	ng Marks/Credits:			
L:				
T:				
P: (In Hours/We	ek)			
Theory - 1 Hr. =				
Practical- 2 Hrs.=	=1 Credit (4Hrs./Week=4Cr	edits)		
Unit	Contents		No. of	
			Lectures	
			Allotted	
Ι	Know about Various prov	isions adjacent to front desk.	10	
	Concierge, Bell Desk ,Cas	66 6		
	Appraisal of Front Office	1 1		
		& bell desk, Filling up of variou	18	
	Performa, Welcoming of g	guest, Telephone handling		
II	Role play:		05	
	Reservation, Arrivals,	Luggage handling ,Message a	and mail	
	handling, Paging			
<b>Reference / Tex</b>	t Books:			
• H	otel Front Office Manageme	ent – James.A. Bardi		
• Fi	ront Office Management – S	.K. Bhatnagar		
If the course is a	vailable as Generic Elective	then the students of following	departments may opt it.	
	Evaluation/	Assessment Methodology		
			Max. Marks	
1) Class tasks/ Se	essional Examination		05	
2) Presentations	/Seminar		0	
3)Assignments			05	
4)Research Proje	ct Report		0	
Seminar On Rese	earch 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.



	Year-1 st / Semest				
0	me: Certificate / Year:1 st				
Diploma	a / UG Semester: 2 nd				
Class:					
Credits	Subject: FOOD PRODUCTION				
Theory: 4	4				
Course	<b>Title: FOOD PRODUCTION</b>				
Code:					
NBHM-	121				
	Objective:-				
	lent will get knowledge about:				
	Classification of soup and their garnishes, Basic sa	-			
	The various commodities required for food produc	tion, their market forms, selection,	storage		
	nd use.				
	The fundamentals of menu planning & standard re	cipes			
	The basic culinary skills				
	Blending of spices, Different masalas used in India	in cookery.			
Nature o	of Paper: CORE				
Minimu	m Passing Marks/Credits: 40% Marks/ 2 cre	lit			
L: 4					
T: 0					
P: 0 (In 1	Hours/Week)				
Theory -					
incory	1  Hr. = 1  Credit				
•	- 1 Hr. = 1 Credit - 2 Hrs.=1 Credit (4Hrs./Week=4Credits)				
•			No. of		
Practical-	- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		No. of Lectures		
Practical-	- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)				
Practical-	- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		Lectures		
Practical-	- 2 Hrs.=1 Credit (4Hrs./Week=4Credits) Contents	with menu examples - Broths,	Lectures		
Practical-	- 2 Hrs.=1 Credit (4Hrs./Week=4Credits) Contents SOUPS	1	Lectures		
Practical-	<ul> <li>2 Hrs.=1 Credit (4Hrs./Week=4Credits)</li> <li>Contents</li> <li>SOUPS         <ul> <li>A. Basic recipes other than consommé Bouillon, Puree, Cream, Veloute, Chowde accompaniments, International soups</li> </ul> </li> </ul>	1	Lectures Allotted		
Practical-	<ul> <li>2 Hrs.=1 Credit (4Hrs./Week=4Credits)</li> <li>Contents</li> <li>SOUPS         <ul> <li>A. Basic recipes other than consommé Bouillon, Puree, Cream, Veloute, Chowde accompaniments, International soups</li> <li>SAUCES &amp; GRAVIES</li> </ul> </li> </ul>	r, Bisque etc Garnishes and	Lectures Allotted		
Practical-	<ul> <li>2 Hrs.=1 Credit (4Hrs./Week=4Credits)</li> <li>Contents</li> <li>SOUPS         <ul> <li>A. Basic recipes other than consommé Bouillon, Puree, Cream, Veloute, Chowde accompaniments, International soups</li> <li>SAUCES &amp; GRAVIES             <ul> <li>A. Difference between sauce and gravy,</li> </ul> </li> </ul></li></ul>	r, Bisque etc Garnishes and	Lectures Allotted		
Practical-	<ul> <li>2 Hrs.=1 Credit (4Hrs./Week=4Credits)</li> <li>Contents</li> <li>SOUPS         <ul> <li>A. Basic recipes other than consommé Bouillon, Puree, Cream, Veloute, Chowde accompaniments, International soups</li> <li>SAUCES &amp; GRAVIES                 <ul> <li>A. Difference between sauce and gravy, Contemporary &amp; Proprietary</li> </ul> </li> </ul> </li> </ul>	r, Bisque etc Garnishes and	Lectures Allotted		
Practical-	<ul> <li>2 Hrs.=1 Credit (4Hrs./Week=4Credits)</li> <li>Contents</li> <li>SOUPS         <ul> <li>A. Basic recipes other than consommé Bouillon, Puree, Cream, Veloute, Chowde accompaniments, International soups</li> <li>SAUCES &amp; GRAVIES                 <ul> <li>A. Difference between sauce and gravy, Contemporary &amp; Proprietary</li> <li>RICE, CEREALS &amp; PULSES</li> </ul> </li> </ul> </li> </ul>	r, Bisque etc Garnishes and Derivatives of mother sauces,	Lectures Allotted		
Practical-	<ul> <li>2 Hrs.=1 Credit (4Hrs./Week=4Credits)</li> <li>Contents</li> <li>SOUPS         <ul> <li>A. Basic recipes other than consommé</li> <li>Bouillon, Puree, Cream, Veloute, Chowde accompaniments, International soups</li> <li>SAUCES &amp; GRAVIES</li> <li>A. Difference between sauce and gravy, Contemporary &amp; Proprietary</li> <li>RICE, CEREALS &amp; PULSES</li> <li>A. Introduction, Classification and identified</li> </ul> </li> </ul>	r, Bisque etc Garnishes and Derivatives of mother sauces,	Lectures Allotted		
Practical-	<ul> <li>2 Hrs.=1 Credit (4Hrs./Week=4Credits)</li> <li>Contents</li> <li>SOUPS         <ul> <li>A. Basic recipes other than consommé Bouillon, Puree, Cream, Veloute, Chowde accompaniments, International soups</li> <li>SAUCES &amp; GRAVIES                 <ul></ul></li></ul></li></ul>	r, Bisque etc Garnishes and Derivatives of mother sauces, ication ,Cooking of rice, cereals	Lectures Allotted		
Practical-	<ul> <li>2 Hrs.=1 Credit (4Hrs./Week=4Credits)</li> <li>Contents</li> <li>SOUPS         <ul> <li>A. Basic recipes other than consommé</li> <li>Bouillon, Puree, Cream, Veloute, Chowde accompaniments, International soups</li> <li>SAUCES &amp; GRAVIES</li> <li>A. Difference between sauce and gravy, Contemporary &amp; Proprietary</li> <li>RICE, CEREALS &amp; PULSES</li> <li>A. Introduction, Classification and identified</li> </ul> </li> </ul>	r, Bisque etc Garnishes and Derivatives of mother sauces, ication ,Cooking of rice, cereals	Lectures Allotted		
Practical-	<ul> <li>2 Hrs.=1 Credit (4Hrs./Week=4Credits)</li> <li>Contents</li> <li>SOUPS         <ul> <li>A. Basic recipes other than consommé Bouillon, Puree, Cream, Veloute, Chowde accompaniments, International soups</li> <li>SAUCES &amp; GRAVIES                 <ul> <li>A. Difference between sauce and gravy, Contemporary &amp; Proprietary</li> <li>RICE, CEREALS &amp; PULSES</li></ul></li></ul></li></ul>	r, Bisque etc Garnishes and Derivatives of mother sauces, acation ,Cooking of rice, cereals	Lectures Allotted		
Practical- Unit	<ul> <li>2 Hrs.=1 Credit (4Hrs./Week=4Credits)</li> <li>Contents</li> <li>SOUPS         <ul> <li>A. Basic recipes other than consommé Bouillon, Puree, Cream, Veloute, Chowde accompaniments, International soups</li> <li>SAUCES &amp; GRAVIES                 <ul> <li>A. Difference between sauce and gravy, Contemporary &amp; Proprietary</li> <li>RICE, CEREALS &amp; PULSES</li></ul></li></ul></li></ul>	r, Bisque etc Garnishes and Derivatives of mother sauces, ication ,Cooking of rice, cereals <b>TION:</b> g.	Lectures Allotted		
Practical-	<ul> <li>2 Hrs.=1 Credit (4Hrs./Week=4Credits)</li> <li>Contents</li> <li>SOUPS         <ul> <li>A. Basic recipes other than consommé Bouillon, Puree, Cream, Veloute, Chowde accompaniments, International soups</li> <li>SAUCES &amp; GRAVIES                 <ul> <li>A. Difference between sauce and gravy, Contemporary &amp; Proprietary</li> <li>RICE, CEREALS &amp; PULSES</li> <li>A. Introduction, Classification and identifi and pulses, Varieties of rice and other cereals</li> <li>MENU PLANNING &amp; RECIPE FORMULA</li> <li>Menu Planning: Factors affecting menu plannir Standard Recipes: Definition, Format, writing ,</li> </ul> </li> </ul> </li> </ul>	r, Bisque etc Garnishes and Derivatives of mother sauces, ication ,Cooking of rice, cereals <b>TION:</b> g.	Lectures Allotted		
Practical- Unit	<ul> <li>2 Hrs.=1 Credit (4Hrs./Week=4Credits)</li> <li>Contents</li> <li>SOUPS         <ul> <li>A. Basic recipes other than consommé Bouillon, Puree, Cream, Veloute, Chowde accompaniments, International soups</li> <li>SAUCES &amp; GRAVIES                 <ul> <li>A. Difference between sauce and gravy, Contemporary &amp; Proprietary</li> <li>RICE, CEREALS &amp; PULSES</li></ul></li></ul></li></ul>	r, Bisque etc Garnishes and Derivatives of mother sauces, ication ,Cooking of rice, cereals <b>TION:</b> g.	Lectures Allotted		
Practical- Unit	<ul> <li>2 Hrs.=1 Credit (4Hrs./Week=4Credits)</li> <li>Contents</li> <li>SOUPS         <ul> <li>A. Basic recipes other than consommé Bouillon, Puree, Cream, Veloute, Chowde accompaniments, International soups</li> <li>SAUCES &amp; GRAVIES                 <ul> <li>A. Difference between sauce and gravy, Contemporary &amp; Proprietary</li> <li>RICE, CEREALS &amp; PULSES</li> <li>A. Introduction, Classification and identifi and pulses, Varieties of rice and other cereals</li> <li>MENU PLANNING &amp; RECIPE FORMULA</li> <li>Menu Planning: Factors affecting menu plannir Standard Recipes: Definition, Format, writing ,</li> </ul> </li> </ul> </li> </ul>	r, Bisque etc Garnishes and Derivatives of mother sauces, ication ,Cooking of rice, cereals <b>TION:</b> g.	Lectures Allotted		
Practical- Unit	<ul> <li>2 Hrs.=1 Credit (4Hrs./Week=4Credits)</li> <li>Contents</li> <li>SOUPS         <ul> <li>A. Basic recipes other than consommé Bouillon, Puree, Cream, Veloute, Chowde accompaniments, International soups</li> <li>SAUCES &amp; GRAVIES                 <ul> <li>A. Difference between sauce and gravy, Contemporary &amp; Proprietary</li> <li>RICE, CEREALS &amp; PULSES</li> <li>A. Introduction, Classification and identifiand pulses, Varieties of rice and other cereals</li> <li>MENU PLANNING &amp; RECIPE FORMULA</li> <li>Menu Planning: Factors affecting menu plannir Standard Recipes: Definition, Format, writing , PRINCIPLES OF MENU PLANNING:</li> </ul> </li> </ul> </li> </ul>	r, Bisque etc Garnishes and Derivatives of mother sauces, ication ,Cooking of rice, cereals <b>TION:</b> g.	Lectures Allotted		



	i) Milk -Introduction		15		
	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.				
	BASIC INDIAN COOKERY				
	i) CONDIMENTS & SPICES		10		
IV	A. Introduction to Indian food, Spices used in Indian cookery	/			
	B. Role of spices in Indian cookery, Indian equivalent of spice	ces (names)			
	ii) MASALAS				
	A. Blending of spices, Different masalas used in Indian cook				
	B. Wet masalas, Dry masalas, Composition of different masa	ılas			
	Varieties of masalas available in regional areas, Special masala b	lends			
REFER	ENCE BOOKS:				
Books re	commended:-				
K.Arora	& K.N.Gupta – Theory of cookery				
If the cou	urse is available as Generic Elective then the students of following	departments may	y opt it.		
	<b>Evaluation/Assessment Methodology</b>				
		Μ	lax. Marks		
1) Class	tasks/ Sessional Examination	15			
2) Preser	tations /Seminar	0			
3)Assign	ments	10			
4)Resear	ch Project Report	0			
Seminar	On Research Project Report				
5) ESE		75			
	Total:	100			
Prerequis	sites for the course:				
Course l	Learning Outcome				
CO1. Cla	assify soups and garnish them appropriately.				
	entify, select, store, and utilize various commodities used in food pr	oduction.			
	alyze menus and create standard recipes.				
CO4- Un	derstand kitchen layout in different organizations.				
	eate spices and use different masalas in Indian cookery				
<b>a a a b</b>					

CO6- Prepare basic sauces and gravies.



Program	<b>nme:</b> Certificate / Year:1 ST		
Diploma		$\cdot 2^{\text{ND}}$	
Class:		. –	
Credits	Subject: FOOD& BEVERA	GE SERVICE	
Theory: 4	•		
Course	Title: FOOD& BEVERAGE	SERVICE	
Code:			
NBHM-1	.122		
Course (	Objectives:		
The Stud	dent will get knowledge about:		
1. Unders	rstand various types of restaurant servi	ces.	
2. Unders	rstand type of meal and menu.		
3. Develo	op knowledge of the restaurant control	system.	
4. Unders	rstand the processing manufacturing ar	d service of cigar and cigarettes.	
5. Unders	rstand about the sequence of French Cl	assical menu.	
Nature o	of Paper:		
Minimu	m Passing Marks/Credits: 40% Ma	arks / 2 credit	
L: 4	<u> </u>		
T: 0			
P: 0 (In H	Hours/Week)		
Theory -	-1 Hr. = 1 Credit		
Practical	I- 2 Hrs.=1 Credit (4Hrs./Week=4Cred	lits)	
Unit	Contents		No. of
			Lectures
			Allotted
	MEALS & MENU PLANNING:		10
	Origin of Menu, Objectives of Menu		
Ι	Types of Menu, Types of Meals,	Early Morning Tea, Breakfast (English,	
	American Continental, Indian), Br	unch, Lunch, Afternoon/High Tea Dinner,	
	Supper		
	CONTROL SYSTEM		10
	KOT/Bill Control System (Manual)		
II		rate Checking System, Single Order Sheet,	
	Quick Service Menu & Customer B		
	Making hill Cash handling aquinme	nt	
	Making bill, Cash handling equipme		
	Record keeping (Restaurant Cashier		
			10
III	Record keeping (Restaurant Cashier	CAL MENU	10
III	Record keeping (Restaurant Cashier COURSES OF FRENCH CLASS	CAL MENU se ,Cover of each course	10
III	Record keeping (Restaurant Cashier COURSES OF FRENCH CLASS Sequence, Examples from each court	CAL MENU se ,Cover of each course dishes	10
III	Record keeping (Restaurant Cashier COURSES OF FRENCH CLASS Sequence, Examples from each cour Accompaniments, French Names of	CAL MENU se ,Cover of each course dishes	



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	g departments may	opt it.
Evaluation/Assessment Methodology		
		ax. 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.		



Programme	: Certifica	ate / Diploma / UG	Year:1 st	
Class:			Semester: 2 nd	
Caralita		Salta A CCOM		
Credits Theory: 4		Subject: ACCOM	IMODATION OPERATION	
-				
Course Code NBHM-123	e:	Title: ACCOMMO	ODATION OPERATION	
Course Obje	octivos.			
•		nowledge about:-		
1. The public	-	-		
2. Handling H				
U	•	ion of guest room.		
4. Various Su	-	-		
5. Handling V	Various ty	ypes pests control		
Nature of Pa	per: CO	RE		
	assing M	arks/Credits: 40%	6 Marks / 2 credit	
L: 2				
T: 0				
P: 0 (In Hou				
Theory - 1 H				
		edit (4Hrs./Week=40	Credits)	
Unit	Conten	its		No. of Lectures Allotted
	ROOM	LAYOUT AND G	UEST SUPPLIES	Anoticu
_			MS, Guest's special requests	
I			ing: Role of supervisor, Guest room	08
	-	ion, Handling Gues	<b>U</b>	
		CLEANING	•	10
	Guest ro	ooms		
	Front-of	f-the-house Areas ,B	ack-of-the house Areas	
II	Work r	outine and associat	ted problems e.g. high traffic areas,	
	5	cleaning etc.		
	KEYS			
			ed key cards, Key control	
	ROUTI			06
		NG DEPARTMEN	(1)	06
		ng Staff placement	Sugar Doom Inspection	
ш		1 7 1 7	Guest Room Inspection	
III	-	-	Register, Work Orders, Log Sheet. and Enquiry File, Maid's Report and	
		-	andover Records, Guest's Special	
	I IIUUSCK		CONDITION AND A THE ALA ADDRUM	
		1 1	of Special Cleaning, Call Register,	



	TYPES OF BEDS AND MATTRESSES	
	PEST CONTROL	06
IV	Areas of infestation	
	Preventive measures and Control measure	
REFERENC	E BOOKS:	
Sudhir Andre	ws: Hotel Housekeeping	
Joan C. Brans	son: Hotel, Hostel & Hospital Housekeeping	
Georgira Tuc	ker: The Professional Housekeeper	
Rose Mary &	Heinemann: Housekeeping Management for Hotels	
Devid Allen,	Hutchinson: Accommodation & Cleaning Services	
	s available as Generic Elective then the students of following depa	rtments may opt it.
	Evaluation/Assessment Methodology	<b>J</b> 1
		Max. Marks
1) Class tasks	/ Sessional Examination	10
2) Presentation	ns /Seminar	
3)Assignmen	ts	05
4)Research P		
	Research Project Report	
5) ESE	5 1	35
,	Total:	50
Prerequisites	for the course:	
<u>+</u>	ning Outcomes:	
	strate mastery of skills and techniques for efficient public area clea	ning.
	stration proficiency in conducting thorough inspections of guest ro	e
CO ₂ - Demon		
	p competence in various supervisory responsibilities in a hospitalit	

CO5- Develop proficiency in handling keys securely and responsibly. CO6- Demonstrate professionalism and commitment to maintaining high cleanliness standards.



	ne: Certificate / Diploma / UG Year: 1 st	
Class:	Semester: 2 nd	
Credits	Subject: ENVIRONMENT & ECOLOGY	
Theory: 2		
Practical:		
Course C		
NBHM-12		
Course O		
	v about the greenery of environment.	
	and about Aquatic ecosystems (ponds, streams, lakes, rivers, oceans, estuaries	
	whedge for Renewable and non-renewable energy sources, use of alternate energy	y sources.
	knowledgement for Biodiversity and Conservation.	
	mental Pollution like water, soil ,air pollution.	
	Paper: CORE Pagesing Marka/Cradita: 40% Marka /2	
L: 2	Passing Marks/Credits: 40% Marks /2	
T: 0		
	ours/Week)	
	Hr. = 1 Credit	
	2 Hrs.=1 Credit (4Hrs./Week=4Credits)	
Unit	Contents	No. of
Cint		Lectures
		Allotted
Ι	Introduction to environmental studies	
	Multidisciplinary nature of environmental studies; components of environment	10
	- atmosphere, hydrosphere, lithosphere and biosphere. • Scope and	10
	importance; Concept of sustainability and sustainable development	
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	04
	the following ecosystems: a) Forest ecosystem b) Grassland ecosystem c)	01
	Desert ecosystem d) Aquatic ecosystems (ponds, streams, lakes, rivers,	
	oceans, estuaries)	
TTT		
III		
III	Renewable and Non-renewable Resources	
III	Land Resources and land use change; Land degradation, soil erosion and	
III	Land Resources and land use change; Land degradation, soil erosion and desertification.	
III	<ul><li>Land Resources and land use change; Land degradation, soil erosion and desertification.</li><li>Deforestation: Causes and impacts due to mining, dam building on</li></ul>	10
III	<ul><li>Land Resources and land use change; Land degradation, soil erosion and desertification.</li><li>Deforestation: Causes and impacts due to mining, dam building on environment, forests, biodiversity and tribal populations.</li></ul>	10
III	<ul> <li>Land Resources and land use change; Land degradation, soil erosion and desertification.</li> <li>Deforestation: Causes and impacts due to mining, dam building on environment, forests, biodiversity and tribal populations.</li> <li>Water: Use and over-exploitation of surface and ground water, floods,</li> </ul>	10
III	<ul><li>Land Resources and land use change; Land degradation, soil erosion and desertification.</li><li>Deforestation: Causes and impacts due to mining, dam building on environment, forests, biodiversity and tribal populations.</li></ul>	10
1	Natural Resources:	



	alternate energy sources, growing energy needs, case studie	es.		
IV	Biodiversity and Conservation			
	Levels of biological diversity :genetic, species and ed	cosystem diversity;		
	Biogeography zones of India; Biodiversity patterns and glo	bal biodiversity hot		
	spots			
	• 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.	5		
	• Ecosystem and biodiversity services: Ecological, econo	mic, social, ethical,		
	aesthetic and Informational value.	, , ,		
V	Environmental Pollution			
	Environmental pollution : types, causes, effects and control	ols; Air, water, soil,		
	chemical and noise pollution			
	Nuclear hazards and human health risks			
	• Solid waste management: Control measures of urban and	industrial waste		
	Pollution case studies			
Referen	ce / Text Books:			
Hotel M	anagement and Operations –			
Michael	J. O'Fallon, Denney G. Rutherford			
	Evaluation/Assessment Methodology	7		
		Ma	ax. Mark	
1) Class	tasks/ Sessional Examination	15		
2) Prese	ntations /Seminar			
3)Assign	nments	10		
	ch Project Report			
Seminar	On Research Project Report			
5) ESE		75		
	Total:	100		
Prerequi	sites for the course:			
Course	Learning Outcomes:			
	of this semester students able to know about:-			
-	nderstand the importance of environmental greenery and its im	pact on biodiversity a	and huma	
well-bei		. ,		
	assify various aquatic ecosystems and their conservation challe	enges.		
	scuss renewable and non-renewable energy sources and the us			
	evelop an awareness of biodiversity and conservation practices			
	express the causes and effects of environmental pollution and			
	only critical thinking skills to analyze environmental issues and	-		

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



Programm	e: Certificate/Diplor	na	Year:1 st	
Class:				
			Semester:2 nd	
Credits		Subjec	et: Larder-II	
Theory:2				
Practical:				
	le:NBHM-125A	Title:	Larder-II	
Course Ob				
	t will get knowledge			
	ation of fish, cleanin		eparation.	
,	nb, Mutton and Pork			
	ation of poultry and	0		
-	et, sandwiches and	canapé.		
Nature of P			~	
	Passing Marks/Cre	dits: 40	% / 1	
L:2				
T:				
P: (In Hour	· ·			
•	Hr. = 1 Credit	/XX7 1		
-	Hrs.=1 Credit (4Hrs	s./week=	=4Credits)	
Unit	Contents			No. of Lectures Allotted
Ι	Fish classification	, scaling	g, cleaning, preparation, basic cuts and	
	its uses and storage	e		10
II	Butchery Cuts of	beef, l	amb, mutton and pork, its uses and	
	weights			08
III	Poultry and Gam			
	Poultry Classifica	tion, pr	eparation, dressing and cuts with its	
	uses.			02
	Game Furred gam	e and fe	athered game, preparation cuts with its	
	uses.			
IV	e		ets, sandwiches and canapés. Proper	
	storage of leftover	S		10
	Text Books:	_		
	ont Office Managem			
	ice Management – S			
1 If the course	e is available as Gen	eric Elea	ctive then the students of following depart	tments 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.				



Programn	ne: Ce	rtificate / Diploma	Year: 1 st	
Class:		1	Semester: 2 nd	
Credits		Subject: F&B SERV	ICE–II	
Theory: 2				
Practical: 2	2			
Course Co	ode:	Title: F&B SERVIC	E–II	
NBHM-12	5B			
Course Ol	bjectiv	'es:		
		get knowledge about:		
1. Staff org	ganizat	tion and coordination w	vithin and outside the department and various	silver polishing
methods				
2. Various	-			
		ignificance of Pantry, s	till room and KST	
-		arious cocktails.		
Nature of	<b>A</b>			
	Passi	ng Marks/Credits: 404	% Marks	
L: 2				
T: 0	/11	7 1 \		
P: 0 (In H		·		
Theory - 1			$(\mathbf{C}_{12}, \mathbf{J}_{12})$	
Unit	Cont	=1 Credit (4Hrs./Week=		No. of
Um	Cont	ents		Lectures
				Allotted
Ι	Staff	organization of F&F	B Deptt, and inter & intra departmental	05
-		lination.	b bopu, and mer ee muu departmentar	05
			(a) Polivit method, (b) Plate powder, (c)	
		ishing method		
II		<u> </u>	ly, gin, vodka, and their famous brands.	05
_	·- T	,, - <b>-</b>	, , , , , , , , , , , , , , , , , , ,	
III	Signi	ficance of pantry & sti	ill room in F&B operation, Functions of the	10
		y, and sections of the pa		
			d specifications of light and heavy-duty	
			ry, and Still room equipment	
IV			vith their predominant flavorings and famous	10
	ten b	rands.		
	Cock	tails – Classification,	rules of making cocktail and recipe of 50	
	cockt			
Reference	/ Text	Books:		
		-	gement – James. A .Bardi	
	2. Fr	ont Office Managemen	t – 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	7			
Max. Ma					
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.



Program	me:UG Ye	ear:1 st	
Class:		emester: 2 nd	
Credits	Subject: Front Office		
Theory:			
Course	Title: Front Office		
Code:			
NBHM 1	125C		
Course (	Objectives:		
	ent will get knowledge about:		
	vation, its types, importance and	d other aspects.	
	is Room selling Techniques.		
	Tariff Fixation.		
	ge and Mail Handling.		
Nature o	of Paper: DSE-2		
Minimu	m Passing Marks/Credits: 4	0% Marks / 2 credit	
L: 2			
T: 0			
	Hours/Week)		
•	1  Hr. = 1  Credit		
	- 2 Hrs.=1 Credit (4Hrs./Week=	=4Credits)	1
Unit	Contents		No. of
			Lectures
			Allotted
	TARIFF STRUCTURE		
т		petition, customer's profile, standards of service &	02
Ι	amenities, Hubbart formula		02
	Different types of tariffs, Rac		
		ate, Airlines, Groups & Travel Agents	15
	RESERVATIONS	adas of reconnection	15
	Importance of reservation, Me	Travel Agents, Airlines, GITs)	
II		ive, confirmed, guaranteed etc.)	
	Systems (non automatic, semi		
	Cancellation, Amendments, C		
	ROOM SELLING TECHN		
	Up selling, Discounts		03
		EST HANDLING	0.5
	FRONT OFFICE AND GU		1
Ш	<b>FRONT OFFICE AND GU</b>	re arrival Arrival	
III	Introduction to guest cycle, P	re arrival, Arrival	
III	Introduction to guest cycle, P During guest stay, Departure	re arrival, Arrival	
III	Introduction to guest cycle, P		



	With other departments of hotel		
	ARRIVALS		
	Preparing for guest arrivals at Reservation and Front Office		10
IV	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 histo	ory	
REFE	RENCE BOOKS:		
1. Hote	el Front Office Management – James. A .Bardi		
2. From	nt Office Management – S.K Bhatnagar		
If the c	course is available as Generic Elective then the students of following de	epartments may	y opt it.
	Evaluation/Assessment Methodology		
		Μ	ax. Marks
1) Clas	ss tasks/ Sessional Examination	10	
2) Pres	sentations /Seminar		
,	gnments	05	
	arch Project Report		
	ar On Research Project Report		
5) ESE		35	
	Total:	50	
Prereq	uisites for the course:		
Cours	e Learning Outcomes:		
CO1-1	Understand reservation types, importance, and effective management.		
CO2- ]	Review room selling techniques to maximize occupancy and revenue.		
CO3- 4	Analyze knowledge of room tariff fixation strategies		
CO4- ]	Develop skills in message and mail handling for efficient communication	on.	
CO5- 4	Apply reservation systems and software effectively.		
CO6-	Apply knowledge and skills to enhance guest experiences and contr	ibute to the su	access of a
	lity ostablishmont		

hospitality establishment.



## IIMTU-NEP IMPLEMENTATION Year:1ST / Semester : 2nd

Program	me: Certificate / Diploma / Y	ear-1 ST	
UG	S	emester:1st	
Class:			
Credits:-(	02 SUBJECT:- FUNDAMI	ENTALS OF DIGITAL MARKETING	
Theory:			
Practical:	Nil		
Course C	ode: Title: FUNDAMENTAL	S OF DIGITAL MARKETING	
SEC-122			
Course O	bjectives:		
The Stude	nt will get knowledge about:-		
	ness, e tour operators and e-touri	Sm.	
	l Marketing and its framework		
	concept of internet and intro of S		
	is tools used for internet marketin	lg	
	Paper: SEC		
	n Passing Marks/Credits:40% N	/larks / 1 Cr	
L:02			
T:0			
	ours/Week)		
Theory - 1	Hr. = 1 Credit		
Practical-	2 Hrs.=1 Credit (4Hrs./Week=40	Credits)	
Unit	Contents		No. of
			Lectures
			Allotted
Ι		epts, evolution; e-tourism- demand and	05
	supply; Brief outline of e-tou	r operators/e-travel agencies, airlines, e-	
	hospitality		
II		n, concept, advantages, methods; Digital	05
	Marketing vs Traditional M	larketing; Digital Marketing platforms;	
	Digital marketing framework;	The consumers of digital marketing.	
III	e	oduction to SMM - SMM Vs. SMO;	05
	Benefits of using SMM; Faceb	ook Marketing; Facebook Advertising.	
	Web analytics		
	What is Analytics? Importan	nce of Analytics for Business; Popular	
	Analytics Software's; Key P	erformance Metrics [KPI] in Analytics;	
	Introduction to Google Analyti	CS	
		Basics of search marketing: Keyword	10
IV	Search engine optimization,	Dusies of search marketing. Reyword	
IV	<b>U</b>	ganic & paid search results; Overview of	
IV	Research and Competition; or	e .	
IV	Research and Competition; or Google Ad Words; Keyword r	ganic & paid search results; Overview of	
IV	Research and Competition; or Google Ad Words; Keyword r	ganic & paid search results; Overview of esearch and analysis; Tracking the success	
	Research and Competition; or Google Ad Words; Keyword re of SEM; Search Engine Optim	ganic & paid search results; Overview of esearch and analysis; Tracking the success	



2. Search Engine Marketing, Inc.: Driving Search Traffic to Your Compa	ny's Web Site (2008), Mike
Moran, Bill Hunt, Pearson Education.	
If the course is available as a Generic Elective then the students of the follo	wing 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	ness.
CO3 Understand tools for the marketing of tourism products through the in	ternet/ 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

Program	nme: Certif	ficate /	Year:1	
Diploma	/UG		Semester: 2	
Class:				
Credits		Subject: Frenc	h	
Theory:		-		
Course	Code:	Title: French		
NHU-12	22			
Course	Objectives	•		
The stud	ents will ge	et knowledge abo	out:-	
1. L	letter, Num	bers, Months and	d Weeks in French	
2. K	Knowledge	of verbs and how	v to make sentences	
		verse in French		
	of Paper: A			
	m Passing	Marks/Credits:	: 40% Marks / credit	
L: 2				
T: 0				
,	Hours/Wee	,		
•	1  Hr. = 1			
		Credit (4Hrs./We	eek=4Credits)	
Unit	Contents			No. of
				Lectures
				Allotted
			e Alphabets, The Accent, The Article, Days of the	
Ι			Year, Numbers, Color, Country and Nationality,	
			oun, Adjectives, Relations, How to Tell the Time,	02
	simple pre	±		15
		<b>U</b> 1	s, 2nd group, 3rd group, Reflexive verb, possessive	15
	•	-	ad demonstrative adjectives, negative and interrogative	
п	conversa		ame of fruits and vegetables, interrogative adverbs.	
II			Classroom Conversation Hotal Staff and quast	
			Classroom Conversation, Hotel Staff and guest and Restaurant Conversation. ENGLISH AND	
		I–FRENCH MIN		
<b>BEEED</b>	ENCE BO		n vocaodiary.	
			t & Tourism Industry:-S.Bhattacharya (2007)	
			,3 Saraswati house pvt ltd.	
			Elective then the students of following departments may	v ont it

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



	Max. Marks
	włax. włarks
	15
	10
	75
tal:	100
1	tal:

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 : Ist / Semester : 2nd

	1	Year:1st		
Class:		Semester: 2 nd		
Credits:-NC	INDUSTRIAL VISIT/SEMI	INAR/PRESENTATION ON T	THE REPORT	
Theory: NC				
Course	INDUSTRIAL VISIT/SEMI	INAR/PRESENTATION ON T	THE REPORT	
Code:				
NECC-121				
Course Object				
	e an idea about the actual work			
2. Glimps	e of actual operations & facilit	ties in the Hospitality Industry		
Nature of Pap				
	sing Marks/Credits:			
L:02				
T:0				
P: 0 (In Hours/				
Theory - 1 Hr.		<b>1</b>		
	s.=1 Credit (4Hrs./Week=4Cr	redits)		
Unit	Contents			No. of
				Lectures
				Allotted
Ι		entation on their observations d	uring their	
	industrial visits.			
Reference / Te	xt Books:			
If the course is	available as Generic Elective	then the students of following	departments max	ontit :
NIL	available as Generic Elective	then the students of following	departments may	орі п
	Evaluation/4	Assessment Methodology		
			M	ax. Marks
1) Class tasks/	Sessional Examination			
2) Presentation			25	
3)Assignments				
4)Research Pro				
	search Project Report			
5) ESE				
		Total:	25	
Prerequisites for	or the course:			
Course Learn				
		SENTATION ON THEIR OF	BSERVATIONS	DURING
	OUSTRIAL VISITS.			201010



## IIMTU-NEP IMPLEMENTATION Year : Ist / Semester : 2nd

Program	nme: Cer	ificate / Diploma / UG Yea	r:1st		
Class:		1	nester:2nd		
<b>Credits:</b>	-NC	UNIVERSITY SOCIAL RES	SPONSIBILITIES -COMM	UNITY OUTRE	ACH
Theory:	NC				
Course	Code:	UNIVERSITY SOCIAL RES	SPONSIBILITIES -COMM	UNITY OUTRE	ACH
NECC-1	22				
		ojectives:			
		te a sense of responsibility tov	•		
2. 1	To develop	a sense of responsibilities to	wards community outreach.		
	of Paper:				
	m Passin	g Marks/Credits:			
L:02					
T:0					
	Hours/We				
	1  Hr. = 1				
		Credit (4Hrs./Week=4Credit	ts)		
Unit	Content	S			No. of
					Lectures Allotted
Ι	This act	vity is an essential part of th	a curricular which believe	that when we	Anotteu
1		g from the society then it is ou			
		It also develops habit of helpin		ing block to the	
Roforon	-	Books: NA	ing outers in the students.		
		ailable as Generic Elective the	on the students of following	denartments max	ontit ·-
NIL		anable as Generic Elective the	in the students of following (	departments may	opt 11
1 (12		Evaluation/Ass	essment Methodology		
				Μ	ax. Marks
1) Class	tasks/ Se	sional Examination			
2) Presen	ntations /S	Seminar		25	
3)Assign					
	ch Projec	-			
	On Resea	urch Project Report			
5) ESE					
			Total:	25	
Prerequi	sites for t	ne course:			
	c	Outcomes: This Activity Is			
That Wh		e Taking From The Society T	-	o Give Somethin	g Back To

The Society. It Also Develops Habit Of Helping Others In The Students.



## IIMTU-NEP IMPLEMENTATION Year : Ist / Semester – 2nd

Programme: (	Certifica	ate	Year:1st		
Class:			Semester:2nd		
Credits:-NC		SANSKRIT / SPIR	ITUAL		
Theory: NC					
		SANSKRIT / SPIR	ITUAL		
MV-122					
<b>Course Object</b>	tives:				
1. 1	o deve	lop moral values &	the values of "Karma" in Life		
	2.42	7			
Nature of Pap					
Minimum Pas	sing M	arks/Credits:			
L:02					
T:0 D: 0 (In Hours/	Waala				
P: 0 (In Hours/ Theory - 1 Hr.	,	dit			
•		edit (4Hrs./Week=4	Credits)		
Unit	Conte	,	creans)		No. of
Omt	Conte	ents			Lectures Allotted
Ι	Stude	nts Are Taught Th	e Basics Of Sanskrit / Spiritual	Teaching From	Inoticu
-			in Motive Of This Course Is To		
		s In Students.			
Reference / Te	ext Boo	ks: NA			
			ve then the students of following	departments may	opt it. :-
NIL			e		· I · · · ·
		Evaluatio	on/Assessment Methodology		
				Μ	ax. Marks
1) Class tasks/	Session	al Examination			
2) Presentation	s /Semi	nar		25	
3)Assignments					
4)Research Pro	ject Re	port			
Seminar On Re	esearch	Project Report			
5) ESE					
			Total:	25	
				•	
Prerequisites for	or the co	ourse:			
			re Taught The Basics Of Sanskr	it / Spiritual Teac	hing From



Foramt-3

# IIMTU-NEP IMPLEMENTATION Year : I / Semester : 2nd

Programme: (	Certifica	ate / Diploma / UG	Year:1st		
Class:			Semester: 2nd		
Credits:-NC		SPORTS			
Theory: NC					
<b>Course Code:</b>	SPT-	SPORTS			
121					
<b>Course Object</b>	ives:				
1. Identify and	l under	stand the factors that	t shape sport in a culture.		
2. Explain how	w sport	mirrors society.			
3. Analyze wh	iy sport	t is a business and hc	ow it is a catalysts for growth		
Nature of Pap	er: NE	CC			
Minimum Pas	sing M	arks/Credits:			
L:02	-				
T:0					
P: 0 (In Hours/	Week)				
Theory - 1 Hr.	= 1 Cre	edit			
Practical- 2 Hrs	s.=1 Cro	edit (4Hrs./Week=40	Credits)		
Unit	Conte	ents			No. of
					Lectures
					Allotted
Ι	Stude	nts Are Encourage	d To Play Various Games O	f Their Choice	
	Whetl	her Indoor Or Out	tdoor. Like ; Carrom, Chess,	Table Tennis,	
	Footb	all,Basketball Etc.			
Reference / Te	xt Boo	ks: NA			
			ve then the students of following	departments may	opt it. :-
NIL					•P••••
·		Evaluation	n/Assessment Methodology		
				Μ	ax. Marks
1) Class tasks/	Session	nal Examination			
2) Presentation				25	
3)Assignments				_	
4)Research Pro	iect Re	port			
Seminar On Re		-			
5) ESE		J			
			Total	25	
		Duana	Total:	25	
Course Loores	ng ()		equisites for the course:		
Course Learni	0		shape sport in a culture.		
1 Idontify and					
-			shape sport in a culture.		
2. Explain how	sport i	mirrors society.	w it is a catalysts for growth		



# IMTU-NEP IMPLEMENTATION Year- 1st / Semester- 2nd

Program	nme: Certifi	cate /	Year:1 st	
Diploma / UG		cuto /	Semester: 2 nd	
-	Class: Hotel Management			
Credits			D PRODUCTION-LAB	
Theory:				
Course	Codor	Title: FOOD P	PRODUCTION-LAB	
NBHM-		<b>Hue.</b> 100D1	RODUCTION-LAD	
	Objectives:			
		oup Preparation		
		alad Preparation		
	V 1	ious pastries.	•	
-	ration of vari	-		
-		Chicken Preparat	ion	
-	of Paper: D			
			40% Marks / 2 credit	
L: 2	0			
T: 0				
P: 0 (In	Hours/Week	)		
Theory -	-1 Hr. = 1 C	Credit		
Practica	l- 2 Hrs.=1 C	Credit (4Hrs./We	eek=4Credits)	
Unit	Contents			No. of Lectures
				Allotted
	Salads & s	oups- Waldorf	salad, Fruit salad, Russian salad,	
Ι		-	e, Tomato), Puree (Lentil, Peas Carrot), International	40
	soups	, 6		
	-	nd Fish Prepara	ations-	
	Roast chick	en, grilled chick	ken,	
	Fish Prepar	ations		
	Simple pot	ato preparation	ns-	
II	Basic potat	o dishes		
	0	preparations-		
	Basic veget			
	Indian coo	•		
		, Breads, Main o	course, Basic Vegetables, Paneer Preparations	
	PASTRY:			
		-	tion of dishes using varieties of Pastry ,Short Crust –	
	Jam tarts, T			
III		–Danish Pastry		
		e – Éclairs, Prof	fiteroles	
	INDIAN S			
	Simple one	s such as gajjar	halwa, kheer	



#### 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:**

**REFERENCE BOOKS:** 

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: C	Certificate /	Year:1 st	
Diploma / UG		Semester: 2 nd	
Class:			
Credits	Subject: I	FOOD AND BEVERAGE SERVICE LAB	
Theory:			
<b>Course Code:</b>	Title: FO	OD AND BEVERAGE SERVICE LAB	
NBHM-122P			
Course Object			
	ll get knowledge abo		
	t for various types o		
	d Closing procedure	s of a restaurant.	
3. Handling gu	1		
4. Service of v			
Nature of Pape			
	sing Marks/Credit	s: 40% Marks / credit	
L: 2			
T: 0			
P: 0 (In Hours/	<i>,</i>		
Theory - 1 Hr.			
	s.=1 Credit (4Hrs./W	veek=4Credits)	No of
Unit	Contents		No. of Lectures
			Allotted
	TABLE LAY-UP	P & SERVICE	2
	Task-01: A La		
	Task-02: Tabl	e d' Hote Cover	
	Task-03: Engl	ish Breakfast Cover	
	Task-04: Ame	erican Breakfast Cover	
Ι	Task-05: Cont	tinental Breakfast Cover	
1	Task-06: India	an Breakfast Cover	
		rnoon Tea Cover	
	Task-08: High		
		Y SET-UP & SERVICE	
		m Service Tray Setup	
	Task-02: Room Se	ervice Trolley Setup	
			3
II		FOR SERVICE (RESTAURANT)	
		en-scene, Organizing Mise-en-Place Operating & Closing duties	
		OR SERVICE OF A MEAL	2
III		ng Guest Reservations	
111		eiving & Seating of Guests	
1	1 usk-02. KUU	aring a bouing of Outsis	



	Task-03: Order taking & RecordingTask-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				
	Social Skills	2			
	Task-01: Handling Guest Complaints				
IV	Task-02: Telephone manners				
	Task-03: Dining & Service etiquettes				
	Task-04: Cheese				
	Task-05: Dessert (Fresh Fruit & Nuts)				
V	Service of Tobacco	3			
	Cigarettes & Cigars				
REFERENC	E BOOKS:				
1. Mastering	estaurant service-H.L. craschnell and Nobis				
2. Food and b	everage training manual-Sudhir Andrews				
3. The waiter-	fuller and curie				
If the course i	s available as Generic Elective then the students of following dep	partments may opt it.			
	<b>Evaluation/Assessment Methodology</b>				
		Max. Mark			
1) Class tasks	/ Sessional Examination	05			
2) Presentatio	ns /Seminar				
3)Assignment	S	05			
4)Research Pr	roject Report				
Seminar On F	Research Project Report				
5) ESE		15			
	Total:	25			
	for the course:				
<b>Course Lear</b>	ning Outcomes:				
Students will					
	ts will apply knowledge of proper placement of tableware, in	ncluding plates, cutlery			
glassware, and					
CO2- Student operations.	s will develop organizational skills and attention to detail requir	ed for smooth restaurar			

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

Dragnamma: Cartificata /	Year:1 ST	
8		oND
1		Z
Class:		
	ubject: ACCON	IMODATION OPERATION LAB
Theory:	_	
	itle: ACCOMM	ODATION OPERATION LAB
Course Objectives:		
The students will get knowledg		
1. Cleaning Procedure of gues	t rooms	
2. Bed making Procedure		
3. Various records maintained		
4. Handling room linen/ guest	supplies.	
Nature of Paper: DSE		
Minimum Passing Marks/Cr	edits:40% Mark	xs/ 2 credit
L:2		
T: 0		
P:0(In Hours/Week)		
Theory - 1 Hr. = 1 Credit		
Practical- 2 Hrs.=1Credit(4Hrs	./Week=4Credits	3)
Contents		
Servicing guest room(checko	ut/ occupied	Bed making supplies (day bed/ night bed)
and vacant)		Step 1-spread the first sheet(from one side)
<u>ROOM</u>		Step 2-make miter corner (on both corner of your
Task 1- open curtain and adjus	t lighting	side)
Task 2- clean ash and remove	trays if any	Step 3- spread second sheet (upside down)
Task 3- strip and make bed		Step 4-spread blanket
Task 4- dust and clean drawers	and replenish	Step 5- Spread crinkle sheet
supplies		Step 6- make two folds on head side with all three
Task 5-dust and clean furniture	e, clockwise or	(second sheet, blanket and crinkle sheet)
anticlockwise		Step 7- tuck the folds on your side
Task 6- clean mirror		Step 8- make miter corner with all three on your side
Task 7- replenish all supplies		Step 9- change side and finish the bed in the same
Task 8-clean and replenish min	nibar	way
Task 9-vaccum clean carpet		Step 10- spread the bed spread and place pillow
Task 10- check for stains and s	pot cleaning	
<u>BATHROOM</u>		Records
Task 1-disposed soiled linen		Room occupancy report
Task 2-clean ashtray		Checklist, Floor register
Task 3-clean WC		Work/ maintenance order]
Task 4-clean bath and bath area		Lost and found, Maid's report
Task 5-wipe and clean shower	curtain	Housekeeper's report
	curtain	Housekeeper's report Log book



Task 8-clean sanitary unit	Guest special request register
Task 9- replenish bath supplies	Record of special cleaning
Task 10- mop the floor	Call register
Guest handling	VIP list
Guest request	Floor linen book/ register
Guest complaints	
Guest room inspection	Handling room linen/ guest supplies
Mini bar management	maintaining register/ record
Issue, stock taking	replenishing floor pantry
checking expiry date	stock taking
DEEEDENCE DOOKS, NA	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: Di	ploma	Year: 1 st	
Class:		Semester: 2 nd	
Credits	Subject: LARDER L	AB-II	
Theory:	U		
Practical: 1			
<b>Course Code:</b>	Title: LARDER LAB	-II	
HM-125AP			
Course Objectiv			
	get knowledge about:-		
	of Lamb and Mutton		
3. Various fish			
4. Poultry cuts a	Ũ		
5. Different type			
Nature of Paper			
	ng Marks/Credits: 40%	% Marks	
L: 2			
T: 0	7 1		
P: 0 (In Hours/W			
Theory - 1 Hr. =			
	=1 Credit (4Hrs./Week=	4Credits)	
Unit	Contents		No. of Lectures Allotted
Ι		monstration of jointing mutton f mutton leg and shoulder.	
	Carcasses. Deboling 0.	i mutton leg and shoulder.	
II	Cuts of fish and its use	e in cold buffets	
III	Poultry dressing, truss	ing and deboning.	
IV	Various types of Sandy	wiches	
Reference / Text	t Books:		1
	Gupta – Theory of cooke	ery	
	Modern cookery for tea		
		tive then the students of following	departments may opt it.
1. NIL		C C	
2. 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	Subject: F&	B SERVICE LAB-II			
Theory:	Ū				
Practical: 1					
Course Cod	e: Title: F&B S	SERVICE LAB-II			
HM-125BP					
Course Obje	ectives:				
The students	will get knowledg	e about:-			
1. various s	ilver polishing me	hods			
2. Service o	f different spirits				
	f different Liqueu				
4. Preparati	on of different coc	ktails.			
Nature of Pa					
Minimum P	assing Marks/Cro	dits: 40% Marks			
L: 2					
T: 0					
P: 0 (In Hour	rs/Week)				
Theory - 1 H	r. = 1 Credit				
Practical-2 H	Hrs.=1 Credit (4Hr	s./Week=4Credits)			
Unit C	Contents		No. of Lectures Allottee		
I P	racticals of the pre	vious semester and silver polishing	05		
n	nethods.				
II S	ervice of Spirits		05		
III S	ervice of liqueures		10		
IV P	reparation of cock	ails	10		
Reference / '	<b>Fext Books:</b>				
1. Mastering	restaurant service	H.L.craschnell and GNobis			
2. Food and l	peverage training i	nanual-Sudhir Andrews			
If the course	is available as Ger	eric Elective then the students of follow	owing departments may opt it.		
1. NIL					
2. NIL					
3. NIL					
		<b>Evaluation/Assessment Methodolog</b>			
			Max. Mark		
1) Class tasks/ Sessional Examination05					
2) Presentation	2) Presentations /Seminar				
3)Assignmen	its				
4)Research Project Report 05					
	Seminar On Research Project Report				
5) ESE	-		15		



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.



Foramt-3

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

Programm	ne: UG		Year:1		
Class:	Class: Semester: 2				
Credits	Credits Subject: FRONT OFFICE MANAGEMENT LAB				
Theory:					
Course Co	de:	<b>Title: FRONT</b>	OFFICE MANAGEMENT LAB		
NBHM 12					
Course Ob	jectives:				
The studen	ts will get	knowledge about	::-		
1. Basic id	lea about th	ne function of fro	nt office.		
2. Check-i	n process o	of various Guest			
3. Check	in a reserve	ed guest, Check i	n day use		
		e key, Extend a k	ey		
Nature of	Paper: DS	E			
	Passing N	larks/Credits:	40% Marks/ credit		
L: 2					
T: 0	ATT 1 \				
P: 0 (In Ho	,				
Theory - 1					
	1	edit (4Hrs./Weel	k=4Credits)		
S. No.	Contents				No. of
					Lectures
				. 1 1.	Allotted
т		• •	n Pattern of Guest Room keys), Cre	1	
Ι	U 1	profiles, Make FIT reservation, Send confirmation letters, Printing ration cards, Log onto cashier code			05
				and locator	05
			osit, Pre-register a guest, Put messa		
II	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	
			busly, Re-programme keys, Program	me one kov for	
III	-	•	technologies in Guest Reservation	•	05
111		k software in Hos		process, use or	05
REFEREN			spranty sector		
			ective then the students of following	departments may	v opt it
	oc 15 avalla		ation/Assessment Methodology		<i>y</i> opt n.
		Evalua	ation Assessment Methodology	Μ	ax. Marks
1) Class tas	sks/ Sessio	nal Examination		10	
,	2) Presentations /Seminar			- 0	
<i>,</i>	,			05	
· ·					
	•	-			
5) ESE		5 1		15	
Seminar O	4)Research Project Report Seminar On Research Project Report				



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 Subject:		Subject:	Industrial Training	
Practical: 15				
Cours	e Code:	Title: In	dustrial Training	
NBH	HM-231 (T)			
Cours	e Objectives	:		
			l world working environment.	
			aining the skills this would help them in their career developr	nent.
3.			vledge gained from the classroom studies to hotels.	
4.			ence and morale of the students.	
			between hotel management curriculum and hotel industry requ	uirement.
	e of Paper: (			
	um Passing	Marks/C	redits: 150 Marks /8	
L: 0				
T: 0				
P: 0			\	
Unit	Contents			No. of
				Lectures
				Allotted
Ι			ry papers in this Semester and students will have to go for	90
	•		raining in any 3-5 stars Hotel.	
			ter, Students will be judged on the basis of performance,	
			tel. She/he has to submit IT report, log book and training	
	certificate In			
			cheme (15 Weeks)	
			rial Training is an integral part of the $2^{nd}$ year curriculum.	
			al training would be divided into five/six weeks each in the	
	•		Food Production, Food & Beverage Service, and	
		-	ations & Front Office Operations.	
	,		, 20% marks of IT would be on the basis of feed-back from	
			cribed Performance Appraisal Form (PAF). It will be the	
			y to get this feed-back/assessment form completed from all	
-			of the hotel for submission to the institute at the end of	
		-	or the remaining 80% marks, students would be assessed on	
the basis of seminar/presentation before a select pa				
			will have to be submitted to the panel. This report will	
consist of detailed information about the property and its various department				
major and minor detail about the outlet).				
			e maintained for attendance and duties performed on each	
	•		sponsibilities should be mentioned for each day on a single	
		• •	page should be left blank mentioning OFF-DAY.	
		• •	has been selected / deputed for Industrial Training by the	



	institute, he/she shall not be permitted to undergo IT elsewl	pere. In case students		
	make direct arrangements with the Hotel for Industrial			
	necessarily have to be approved by the institute. Students selected through campus interviews will not seek Industrial Training on their own.			
II				
	training to the faculty coordinator at the institute:			
	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 Methodolo	gy		
		Μ	lax. Mark	
1)	) Internal Assessment	150		
•	Assignments			
•	Research Project Report			
٠	Seminar On Research Project Report			
2)	) External Assessment	225		
	Total:	375		
Prere	quisites for the course:			
Cour	se Learning Outcomes:			
CO1	To identify & strengthen the key area of interest, wherein	trainee would like to w	vork in th	

CO1 To identify & strengthen the key area of interest, wherein trainee would like to work in the future.

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

CO3 Solidify the on-campus learning process and activities, while also provide students with relevant work experience.

CO4 To enhance employability skills, because trainee has been equipped with the requisite knowledge, skills, attitudes and practical experience.

CO5 To decrease the chance of reality shock when the graduates are first in jobs



# IIMTU-NEP IMPLEMENTATION Year- 2nd /Semester- 4th

Programm	ne: Diploma/UG Year:2 nd			
Class:	Semester: 4 th			
Credits	Subject: FOOD PRODUCTION-I			
Theory: 4				
•	de: NBHM-241 Title: FOOD PRODUCTION-I			
Course Ob				
	ts will get knowledge about:-			
	s type of catering establishments dealing with bulk cooking			
	regional cuisines			
4. Specialt	ties and staples of various states			
Nature of <b>H</b>	Paper: CORE			
Minimum 1	Passing Marks/Credits: 40% Marks / 2 credit			
L: 4				
T: 0				
P: 0 (In Hou				
-	Hr. = 1 Credit			
	P. Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents		No. of Lectures	
			Allotted	
	QUANTITY FOOD PRODUCTION EQUIPMENT			
	Equipment required for mass/volume feeding, Heat and cold	0	10	
	equipment, Care and maintenance of this equipment, Modern dev	elopments	10	
Ι	in equipment manufacture MENU PLANNING			
1	Basic principles of menu planning – recapitulation, Points to c	onsider in		
	menu planning for various volume feeding outlets such as			
	Institutional, Mobile Catering Units, Planning menus for W			
	Commercial catering, Nutritional factors for the above	venare e		
	VOLUME FEEDING		10	
	Institutional and Industrial Catering ,Types of Institutional &	Industrial		
	Catering, Problems associated with this type of catering, S			
	development and growth, Hospital Catering ,Highlights of	-		
II	Catering for patients, staff, visitors, Diet menus and			
	requirements, Off Premises Catering, Reasons for growth and dev			
	Menu Planning and Theme Parties, Concept of a Central Produc			
	Problems associated with off-premises catering			
	REGIONAL INDIAN CUISINE			
	Introduction to Regional Indian Cuisine, Heritage of Indian Cuisin	ne	10	
II	Factors that affect eating habits in different parts of the country, C	uisine and		
	its highlights of different states/regions/communities to be discus	sed under:		
	Geographic location, Historical background, Seasonal availability			



	Learning Outcome d of course the student will be able to:-		
-	ites for the course:		
<u> </u>	Total:	100	
5) ESE		75	
	On Research Project Report		
	ch Project Report		
3)Assigni	ments	10	
2) Presen	tations /Seminar		
1) Class t	asks/ Sessional Examination	15	
		M	ax. Mark
	Evaluation/Assessment Methodology	icpartments may	opi II.
	rse is available as Generic Elective then the students of following	departments max	ontit
	Vayne – Professional Cookery (John Wiley and Sons) – Larousse gasrtronomique (Himalaya publishing group)		
	ENCE BOOKS:		
DEEDD	and Uttar Pradesh/Uttaranchal		
IV	Pradesh, Maharashtra, North Eastern States, Punjab, Rajasthar	n, Tamil Nadu	
	Andhra Pradesh, Bengal, Goa, Gujarat, Karnataka, Kashmir, K	•	15
	STATES (Regional Cuisines)		
	Staple diets, Specialty cuisine for festivals and special occasio	ns	
	Special equipment :		

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- 2nd /Semester- 4th

Programme: D	)inloma/UG	Year:2 nd	
Class:		Semester: 4 th	
Credits		Subject: FOOD AND BEVERAGE SERVICE–I	
Theory: 4		Subject. 100D MID DEVERAGE SERVICE-1	
Course Code: 1	NRHM_242	<b>Title:</b> FOOD AND BEVERAGE SERVICE–I	
Course Object		THE TOOD AND BEVERAOE SERVICE-I	
0	ill get knowledge abo	nut:_	
	everages their types a		
	<b>e • • •</b>	nes, Their classification storage & services.	
		oducing countries, their specialty wine	
	1	governing the major wine producing countries.	
Nature of Pape		governing the major while producing countries.	
-			
	sing Marks/Credits:	40% Marks / 2 credit	
L: 4			
T: 0	<b>X7 1</b> \		
P: 0 (In Hours/V	· · · · · · · · · · · · · · · · · · ·		
Theory - 1 Hr. =		al ACredita)	
	.=1 Credit (4Hrs./We	cek=4Creans)	No. of
Unit	Contents		No. of
			Lectures Allotted
	ALCOHOLIC BE	VERAGE	10
	Introduction and	definition, Production of Alcohol, Fermentation	
	process, Distillation	n process, Classification with examples	
Ι	<b>DISPENSE BAR</b>		
1	Introduction and de	finition, Bar layout – physical layout of bar, Bar stock	
		pholic beverages, Bar equipment	
	BEER		
		inition, Types of Beer, Production of Beer, Storage	
	WINES		10
		ry, Classification with examples, Table/Still/Natural,	
		l, Aromatized, Production of each classification, Old	
		ncipal wine regions, wine laws, grape varieties,	
II	production and brar	,	
	-	Italy, Spain, Portugal, New World Wines (Principal	
	0 ,	laws, grape varieties, production and brand names)	
		India ,Chile , South Africa , Algeria ,New Zealand ,	
	<b>U</b>	Vine terminology (English & French)	10
	SPIRITS	inition Production of Spirit Dot still method Detent	10
III		inition, Production of Spirit, Pot-still method, Patent ction of Whisky, Rum, Gin, Brandy, Vodka, Tequilla	
		rits - American Proof, British Proof (Sikes scale)	
	pinetent Proof Spi	nis - American Froor, Difusir Froor (Sikes scale)	



	Gay Lussac (OIML Scale)		
	APERITIFS		10
	Introduction and Definition, Types of Aperitifs, Vermou	th (Definition,	
IV	Types & Brand names), Bitters (Definition, Types & Bran	d names)	
	LIQUEURS		
	Definition & History, Production of Liqueurs		
	Broad Categories of Liqueurs (Herb, Citrus, Fruit/Egg, H	Bean &Kernel)	
	Popular Liqueurs (Name, color, predominant flavor& coun	try of origin)	
REFERENCI	E BOOKS:		
1. Modern rest	taurants service – John fuller		
2. Food and be	everage service-Dennis R.Lillicrap and John cousins.		
If the course is	s available as Generic Elective then the students of following	departments may	opt it.
	<b>Evaluation/Assessment Methodology</b>		
		Ma	ıx. Marks
1) Class tasks/	Sessional Examination	15	
2) Presentation	ns /Seminar		
3)Assignments	S	10	
4)Research Pre	oject Report		
Seminar On R	esearch Project Report		
5) ESE		75	
	Total:	100	
Prerequisites f	for the course:		
<b>Course Learn</b>	ing Outcomes:		
	course the student will have the knowledge about:-		
	and the various alcoholic beverages such as wine, spirits, Bee		
CO2: Review	the significant role of dispense bar, their equipments a	& bar layouts ir	n catering
establishments	s in the travel/tourism industry		
CO3: Students	s will be able to learn & illustrate various cocktails made out	of various wines	, spirits &
beer etc.			
CO4: Students	s will be able to identify and comprehend a wide range of foc	od service areas ir	n the F&B
industry and th	neir unique features.		
	e to manage and coordinate ancillary departments	in F&B operat	ions and
interdenertman	atal acordination for afficient E&D convice enanctions		

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

<b>Programme:</b>	UG	Year:2	
Class:		Semester: 4 th	
Credits		Subject: FRONT OFFICE -I	
Theory: 2		Subjett I KONT OFFICE -1	
<b>Course Code</b>	e: NBHM-243	Title: FRONT OFFICE -I	
Course Obje	ctives:		
The students	will get knowledge	about:-	
1. Students w	ill learn the propert	y management system in front office operation	
2. Get the know	owledge with refere	nce to guest accounting and night audit	
3. Learn the a	accomplished activit	ties of check-out and bell desk.	
4. Become sk	illed at guest safety	and security system.	
Nature of Pa	per: CORE		
Minimum Pa	assing Marks/Cred	lits: 40% Marks / 2 credit	
L: 2			
T: 0			
P: 0 (In Hour	<i>'</i>		
Theory - 1 Hi			
	Irs.=1 Credit (4Hrs	./Week=4Credits)	
Unit	Contents		No. of Lectures
			Allotted
		APPLICATION IN FRONT OFFICE	
	OPERATION		
Ι	Role of information	08	
	Factors for need o		
	-	se of PMS by the hotel, Introduction to Fidelio	
	& Amadeus		10
	FRONT OFFICE		10
		amentals, Guest and non guest accounts	
		n, Non automated – Guest weekly bill, Visitors	
II	-	ni automated , Fully automated ASH AND CREDIT	
11	NIGHT AUDITIN		
	A. Functions	U	
		ures (Non automated, semi automated and fully	
	automated)	ules (ivon automated, semi automated and fully	
	CHECK OUT PI	ROCEDURES	
	Guest accounts		06
		dit - Indian currency and foreign currency	00
III	- Transfer of g		
	- Express chec		
	BELL DESK/CO		
		responsibilities of Bell Captain	
	D. Duttes and	responsionnies of Den Captain	



	E. Duties and responsibilities of Bell Boy.	
	FRONT OFFICE & GUEST SAFETY AND SECURITY	
	A. Importance of security systems	06
IV	B. Safe deposit	
	C. Key control	
	D. Emergency situations (Accident, illness, theft, fire, bomb).	
REFERENC	CE BOOKS:	
Principles of	Front Office Operations – Sue Baker	
	Management – S.K. Bhatnagar	
Front Office	Procedures – Michael. L. Kasavana	
	Office Management – James. A. Bardi.	
If the course	is available as Generic Elective then the students of following dep	partments may opt it.
	Evaluation/Assessment Methodology	
		Max. Mark
1) Class task	s/ Sessional Examination	10
2) Presentation		
3)Assignmen		05
,	Project Report	
	Research Project Report	
5) ESE		35
	Total:	50
Prerequisites	for the course:	
<b>Course Lean</b>	ming Outcomes:	
CO1: Under	stand the role of information technology in the hospitality indu	ustry & know the basi
operations of	software used in hotel Industry	
CO2: To und	lerstand the procedure of Front Office Accounting & know how	to settle the bills as we
as other func	tionalities.	
CO3: Handle	e 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

Program	ne: Diploma/UG	Year:2 nd	
Class:		Semester: 4 th	
Credits		Subject: ACCOMMODATION OPERATION-I	
Theory: 2			
•	ode: NBHM-244	Title: ACCOMMODATION OPERATION-I	
Course O			
		inen room and uniform room.	
	o learn about type of uni		
		aundry & sewing room activities.	
4. To gain	the knowledge about eq	uipment and material required for flower arrangement in	n a hotel.
Nature of	Paper: CORE		
Minimum	Passing Marks/Credit	s: 40%/2	
L: 2			
T: 0			
P: 0 (In H	ours/Week)		
•	Hr. = 1 Credit		
	2 Hrs.=1 Credit (4Hrs./	Week=4Credits)	
Unit	Contents		No. of
			Lectures
			Allotted
Ι	LINEN ROOM		
	Activities of the Linen Room, Layout and equipment in the Linen Room		
		arious Linen Items & fabrics suitable for this purpose	10
		Calculation of Linen requirements, Linen control-	
	discarded linen, Linen l	s, Stocktaking-procedures and records Recycling of	
II	UNIFORMS		
11		ling uniforms to staff, Issuing and exchange of	
		orms, Selection and designing of uniforms Layout of	04
	the Uniform room	sins, selection and designing of uniforms Layout of	
III	SEWING ROOM		
		be provided, Equipment provided	
	LAUNDRY	i i i i i i i i i i i i i i i i i i i	
		te Laundry, Flow process of Industrial Laundering-	10
		sh Cycle, Laundry Equipment and Machines	
		Laundry Agents, Dry Cleaning, Guest Laundry/Valet	
	service, Stain removal		
IV	FLOWER ARRANG	EMENT	
	Flower arrangement in Hotels, Equipment and material required for flower		
		ning of plant material, Styles of flower arrangements	06
		applied to flower arrangement	
	INDOOR PLANTS		



Selection and care

#### **Reference / Text Books:**

• 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 Methodolog	y
	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

Prog	ramme: Diploma/UG	Year:2	
Class		Semester: 4 th	
Cred	its	Subject: FOOD SCIENCE AND NUTRITION	
Theor	ry:2		
Cour	se Code:NBHM-245A	Title: FOOD SCIENCE AND NUTRITION	
Cour	se Objectives:		
1. T	he significance of food in his daily	/ life	
2. T	he terms like food, health, nutritio	n, malnutrition, and nutritional status.	
	alculation of recommended dietary		
	nderstand the relationship of macr		
	o know about the evaluate food an	d their composition.	
	re of Paper: DSE		
	mum Passing Marks/Credits: 40	9% Marks / 1	
L:2			
T:			
· ·	Hours/Week)		
	ry - 1 Hr. = 1 Credit		
	cal- 2 Hrs.=1 Credit \(4Hrs./Wee	ek=4Credits)	
Unit	Contents		No. of
			Lectures
Ι	BASIC ASPECTS		Allotted
1	Definition of the terms Health, N	Jutrition and Nutriants	
		pgical, Psychological and Social function of food)	
	in maintaining good health.	great, i sychological and Social function of food)	
	Classification of nutrients, Balar	nced Diet Food Groups	
	BALANCED DIET		
	Definition, Importance of balance	ed diet	
	RDA for various nutrients $-$ age,		
	MACRONUTRIENTS		
	A. Vitamins		
	Definition and Classification (wa	ater and fats soluble vitamins)	
	Food Sources, function and sign	ificance of:	
	Fat soluble vitamins (Vitamin A	, D, E, K)	
	Water soluble vitamins (V	Vitamin C, Thiamine, Riboflavin, Niacin,	
	Cyanocobalamin Folic acid		
	B. MINERALS		
	Definition and Classification	(major and minor),Food Sources, functions and	
	significance of : Calcium, Iron, S	Sodium, Iodine &Fluorine	
	C. Water		
	Definition, Dietary Sources (vis	ible, invisible), Functions of water Role of water	
	in maintaining health (water bala	ance)	
			POS



п				
II	MACRO NUTRIENTS			
	Carbohydrates	Courses	08	
	Definition, Classification (mono, di and polysaccharides) Diet	ary sources,	08	
	Functions-Excess,			
	Lipids			
	Definition, Classification, Dietary Sources, Functions			
	Proteins			
	Definition, Classification based upon amino acid compositi	•		
	Functions, Methods of improving quality of protein in food (	special emphasis on		
	Soya proteins and whey proteins)			
III	Energy			
	Definition of Energy and Units of its measurement (Kcal)			
	Energy contribution from macronutrients (Carbohydrat			
	Fat), Factors affecting energy requirements, Concept of BMR, S	SDA		
	Dietary sources of energy, Concept of energy balance and	the health hazards		
	associated with Underweight, Overweight		02	
	Digestion & Absorption			
	Mechanical & Chemical break down of food			
IV	/ MENU PLANNING			
	Planning of nutritionally balanced meals based upon the three	food group system,		
	Factors affecting meal planning		10	
	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			
Refer	rence / Text Books:			
1. Foc	od Science & Nutrition – Sunetra Roday			
	od hygiene and Sanitation – Sunetra Roda			
3. Foo	od Science- Potter and Hotchkin			
If the	course is available as Generic Elective then the students of follo	wing departments ma	ıy opt it.	
	Evaluation/Assessment Methodolog	У		
		N	lax. Marks	
/	ass tasks/ Sessional Examination	10		
,	esentations /Seminar			
	ignments	05		
4)Res	earch Project Report			
	nar On Research Project Report			
5) ES	E	35		
	Total:	50		
Prerec	quisites for the course:			
	se Learning Outcomes:			
By the	e end of this course student should be able to:			
	Understand the importance of nutrition and good health in	his day to day life	& develop	
-	ilities to evaluate the nutrition in food.			
	Know the composition, functions sources of nutrients as well a	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- 2nd /Semester- 4th

Program	me: Diploma/UG	Year:2	
Class:		Semester: 4 th	
Credits		Subject: HYGIENE & SANITATION	
Theory: 2	2		
Course (		Title: HYGIENE & SANITATION	
NBHM-2	245B		
Course (	Objectives:		
	ole of Hygiene in Food Service	e	
	rsonal hygiene and Protective of	6	
		thods with their merits and demerits.	
	st control methods and garbage	e disposal.	
	of Paper: DSE	~	
	m Passing Marks/Credits: 40	% Marks	
L: 2			
T: 0			
	Hours/Week) 1 Hr. = 1 Credit		
-	- 2 Hrs.=1 Credit (4Hrs./Week=	-ACredits)	
Unit	Contents		No. of Lectures
Cint	Contents		Allotted
Ι	Role of Hygiene in Food S	Service and Dish washing areas, care of	05
	premises and equipment.		
II	Personal hygiene, care of sk protective clothing.	in, hand and feet. Food handlers hygiene,	05
III	Dishwashing methods, manu	al and machine dish washing merits and	10
	demerits.		
IV	e i	ethods advantage and disadvantages.	10
		nsect control techniques, special stress on	
	control of flies, rats and cock	roaches.	
	ce / Text Books:		T 1 TT71 4 1
		s Thomas, The Bar And Beverage books,	John, Wilwy And
	, Usa.		1.
		Vairers Handbooks, Hospitality Press, Austra	
	irse is available as Generic Ele	ctive then the students of following departme	ents may opt it.
1. NIL			
2. NIL 3. NIL			
5. INIL			



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



Foramt-3

# IIMTU-NEP IMPLEMENTATION Year- 2nd/Semester- 4th

Programme: D	) iploma/UG	Year:2	
Class: Semester: 4 th		Semester: 4 th	
Credits Subject: Human Valu		Subject: Human Values & Professional Ethics	
Theory: 3			
Course Code:	UVE-401	Title: Human Values & Professional Ethics	
<b>Course Object</b>	ives:		
1. To create an	awareness on Hu	man Values & Professional Ethics.	
2. To instill Mo	oral and Social Va	alues and Loyalty	
3. To appreciate	e the rights of oth	ers.	
4. To instill of I	Harmony on Profe	essional Ethics.	
Nature of Pape	er: DSE		
Minimum Pass	sing Marks/Cred	lits: 40% Marks / 2 credit	
L: 3	~		
T: 0			
P: 0 (In Hours	/Week)		
Theory - 1 Hr. =	,		
Practical- 2 Hrs	.=1 Credit (4Hrs.	/Week=4Credits)	
Unit	Contents		No. of
			Lectures
			Allotted
	Course Introduc	tion –	
		ng the need, basic guidelines, content and process for	
	Value Education		02
	1	ation-what is it? - its content and process; 'Natural	
	-	d Experiential Validation- as the mechanism for self	
	exploration		
т		Happiness and Prosperity- A look at basic Human	
I	Aspirations	ע איז	
	-	standing, Relationship and Physical Facilities- the basic	
	-	or fulfillment of aspirations of every human being with	
	their correct pric	g Happiness and Prosperity correctly- A critical appraisal	
	of the current sc		
		fulfill the above human aspirations: understanding and	
		in at various levels	
	0	Harmony in the Human Being - Harmony in Myself!	15
	7. Understanding human being as a co-existence of the sentient 'I' and		
the material 'Body'			
п	II 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)		
	•••	ng the characteristics and activities of 'I' and harmony in	
	10.0 maorotantar		



	12 11 Understanding the homeony of I with the Dodry Converse and	
	'I' 11. Understanding the harmony of I with the Body: Sanyam and	
	Swasthya; correct appraisal of Physical needs, meaning of Prosperity in	
	detail	
	12.Programs to ensure Sanyam and Swasthya	
	Understanding Harmony in the Family and Society- Harmony in Human	
	Human Relationship	03
	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	
III	15.Understanding the meaning of Vishwas; Difference between intention	
111	and competence	
	16.Understanding the meaning of Samman, Difference between respect	
	and differentiation; the other salient values in relationship	
	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!	
	Understanding Harmony in the Nature and Existence - Whole existence	
	as Co-existence 19. Understanding the harmony in the Nature	10
IV	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	
V	Implications of the above Holistic Understanding of Harmony on	
	Professional Ethics	
	23.Natural acceptance of human values	
	24.Definitiveness of Ethical Human Conduct	
	25.Basis for Humanistic Education, Humanistic Constitution and	
	Humanistic Universal Order	
	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.	
	27.Case studies of typical holistic technologies, management models and	
	production systems	
	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	
L		



#### **REFERENCE BOOKS:**

REFERENCE BOOKS:	
If the course is available as Generic Elective then the students of following depa	rtments 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:	
Upon completion of this course, students should have	
CO1: Understood the core values that shape the ethical behaviour of a Hospitalit	y 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



Foramt-3

# IIMTU-NEP IMPLEMENTATION Year- 2nd/Semester- 4th

Programme: D	piploma/UG	Year:2	
Class:		Semester: 4th	
Credits			
Theory: 3			
<b>Course Code:</b>	NHU-241	Title:HOTEL ENGINEERING	
<b>Course Object</b>	ives:		
The students wi	ll get knowledge ab	out:-	
1. Overview of	hotel Maintenance I	Department	
		ir conditioner and refrigeration.	
3. Basic knowle	edge of conservation	of electrical system.	
4. Taught about	hotel engineering k	eeps up the safety and quality that guest feels comfortab	le in Hotel.
		stairs, elevator and escalator.	
Nature of Pape	er: AECC		
	sing Marks/Credits	: 40% Marks / credit	
L: 3			
T: 0			
P: 0 (In Hours/	,		
Theory - 1 Hr. =			
Practical- 2 Hrs	.=1 Credit (4Hrs./W	/eek=4Credits)	
Unit	Contents		No. of
			Lectures
	TO ENCEEDING		Allotted
		G AND MAINTANENCE	
		of maintenance, types of maintenance – daily-	02
		ve, breakdown, contract maintenance.	02
	b) Department – function, duties and responsibilities, organization		
		Astre MATER MANA CEMENT	
Ι		ASTE 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.	t Deres (DO)ter Eilterter	
	(Water treatmen		
	Swimming Pool m		15
		TILATION, AIR CONDITIONING AND	15
П	<b>REFRIGERATIO</b>		
		comfort standards and index, designing building as to	
	control heat and he		
	e	systems- central ac ,split, package window type ,their	
	-	maintenance and cycle of air conditioning systems	
		eed and different types of ventilation types of refrigeration, their need and periodic	
	Ketrigeration _	types of retrigeration their need and periodic	



	<ul> <li>single phase and phase, voltage drop and control, fuse and circuit breakers, electricity pricing control, cost control.</li> <li><b>B.</b> Basic Fuels: Types, Calorific value, comparison on the basis of</li> </ul>		
	on the basis of		
II	II cost		
		Front Office,	
	Housekeeping, Kitchens, Food & Beverage outlets and othe	er areas	
	<ul><li>D. Pollution and Pollution Control</li><li>E. Definition of pollution, pollutant, classification</li></ul>	of pollution	
	<b>E.</b> Definition of pollution, pollutant, classification pollution control measures.	or pollution,	
	BUILDING TRANSPORTATION		
	Stairs, Elevators – types of elevators (Passenger elevator, Freight		10
IV	elevator, Cable elevator, hydraulic elevator) and basic working,		10
	maintenance of elevators, Escalators – safety requirements, use and		
	basic working, Moving Walks, Conveyors, Fire : Ty		
	classification, Fire Fighting Equipments	-	
REFERENCE	BOOKS:		
Tarun Bansal:	Hotel Engineering Aman Publishers		
If the course is	available as Generic Elective then the students of following	departments may	v opt it.
	Evaluation/Assessment Methodology		
			ax. Marks
1) Class tasks/		10	
2) Presentation			
<ul><li>2) Presentation</li><li>3)Assignments</li></ul>	s /Seminar	10 15	
<ul><li>2) Presentation</li><li>3)Assignments</li><li>4)Research Pro</li></ul>	s /Seminar ject Report		
<ul><li>2) Presentation</li><li>3)Assignments</li><li>4)Research Pro</li><li>Seminar On Re</li></ul>	s /Seminar	15	
<ul><li>2) Presentation</li><li>3)Assignments</li><li>4)Research Pro</li></ul>	s /Seminar ject Report search Project Report	15 75	
<ul> <li>2) Presentation</li> <li>3)Assignments</li> <li>4)Research Pro Seminar On Re</li> <li>5) ESE</li> </ul>	s /Seminar ject Report search Project Report <b>Total:</b>	15	
<ul> <li>2) Presentation</li> <li>3)Assignments</li> <li>4)Research Pro Seminar On Re</li> <li>5) ESE</li> </ul>	s /Seminar ject Report search Project Report Total: r the course:	15 75 100	
<ul> <li>2) Presentation</li> <li>3)Assignments</li> <li>4)Research Programments</li> <li>5) ESE</li> </ul> Prerequisites for Course Learning	s /Seminar ject Report search Project Report <u>Total:</u> r the course: <b>ng Outcomes:</b> By the end of this course student would be al	15 75 100	
<ul> <li>2) Presentation</li> <li>3) Assignments</li> <li>4) Research Pro Seminar On Re</li> <li>5) ESE</li> </ul> Prerequisites for Course Learnin CO1: Understation	s /Seminar ject Report search Project Report <u>Total:</u> r the course: ng Outcomes: By the end of this course student would be al nd Hierarchy of hotel maintenance department.	15 75 100	
<ul> <li>2) Presentation</li> <li>3) Assignments</li> <li>4) Research Pro Seminar On Re</li> <li>5) ESE</li> </ul> Prerequisites for Course Learni CO1: Understa CO2: Understa	s /Seminar ject Report search Project Report Total: r the course: ng Outcomes: By the end of this course student would be al nd Hierarchy of hotel maintenance department. nd the working of various equipments.	15 75 100	
<ul> <li>2) Presentation</li> <li>3) Assignments</li> <li>4) Research Programments</li> <li>4) Research Programments</li> <li>5) ESE</li> </ul> Prerequisites for Course Learnine CO1: Understate CO2: Understate CO3: Unde	s /Seminar ject Report search Project Report Total: <u>Total:</u> <u>Total:</u> <u>Total:</u> <u>Total:</u> <u>Total:</u> <u>Total:</u> <u>ng Outcomes:</u> By the end of this course student would be al nd Hierarchy of hotel maintenance department. <u>nd the working of various equipments.</u> <u>ind the concept of heat removal.</u>	15 75 100	
<ul> <li>2) Presentation</li> <li>3) Assignments</li> <li>4) Research Pro Seminar On Re</li> <li>5) ESE</li> </ul> Prerequisites for Course Learni CO1: Understa CO2: Understa CO3: Understa CO4: Apply was	s /Seminar ject Report search Project Report Total: r the course: ng Outcomes: By the end of this course student would be al nd Hierarchy of hotel maintenance department. nd the working of various equipments. and the concept of heat removal. uste water techniques and management.	15 75 100	
<ul> <li>2) Presentation</li> <li>3) Assignments</li> <li>4) Research Pro Seminar On Re</li> <li>5) ESE</li> </ul> Prerequisites for Course Learni CO1: Understa CO2: Understa CO3: Understa CO3: Understa CO4: Apply wa CO5: Remember	s /Seminar ject Report search Project Report Total: <u>Total:</u> <u>Total:</u> <u>Total:</u> <u>Total:</u> <u>Total:</u> <u>Total:</u> <u>ng Outcomes:</u> By the end of this course student would be al nd Hierarchy of hotel maintenance department. <u>nd the working of various equipments.</u> <u>ind the concept of heat removal.</u>	15 75 100	



# IIMTU-NEP IMPLEMENTATION Year : 2nd / Semester : 4th

Programme: Dip	loma/UG Year:2 ND			
Class: BHMCT	Semester: 4th			
Credits:-NC	INDUSTRIAL VISIT/SEMINAR/PRE	SENTATION ON	THE REPORT	
Theory: NC			_	
Course Code:	INDUSTRIAL VISIT/SEMINAR/PRE	SENTATION ON	THE REPORT	[
NECC-241				
<b>Course Objectiv</b>	es:			
1.To have	an idea about the actual working of the o	rganization.		
2.Glimpse	of actual operations & facilities in the He	ospitality Industry		
Nature of Paper				
	g Marks/Credits:			
L:02				
T:0				
P: 0 (In Hours/W	·			
Theory - $1 \text{ Hr.} =$				
	1 Credit (4Hrs./Week=4Credits)			
Unit Conte	nts			No. of
				Lectures
T Q. 1				Allotted
	tts Have To Give A Presentation On Th	heir Observations	During Their	
	rial Visits.			
Reference / Text				, •,
If the course is av	ailable as Generic Elective then the stude	nts of following de	epartments may	opt 1t. :-
MIL	Evaluation / A googmont M	athadalagy		
	Evaluation/Assessment M	letilouology	M	ax. Marks
1) Class tasks/ Sa	ssional Examination		141	
2) Presentations /			25	
3)Assignments	Seminar		23	
4)Research Proje	et Report			
	arch Project Report			
5) ESE				
-,		Total:	25	
Prerequisites for	he course:			
Course Learning				
1. Students Have	To Give A Presentation On Their Obser	vations During Th	eir Industrial V	isits.



#### IIMTU-NEP IMPLEMENTATION Year : 2nd / Semester : 4th

		Year : $2^{n\alpha}$ / Semester : $4^{n\alpha}$		
Programm	ne: Diplo			
Class:		Semester: 4 th		
Credits:-N	NC	UNIVERSITY SOCIAL RESPONSIBILITIES -COM	MUNITY OUT	REACH
Theory: N	С			
Course Co	ode:	UNIVERSITY SOCIAL RESPONSIBILITIES -COM	MUNITY OUT	REACH
NECC-242	2			
Course O	bjectives	:		
1. To	inculcate	e a sense of responsibility towards the society.		
2. To	develop	a sense of responsibilities towards community outreach		
Nature of	Paper: 1	NECC		
Minimum	Passing	Marks/Credits:		
L:02				
T:0				
P: 0 (In Ho				
Theory - 1				
Practical-	2 Hrs.=1	Credit (4Hrs./Week=4Credits)		
Unit	Conte	nts		No. of
				Lecture
				Allotted
Ι		ctivity Is An Essential Part Of The Curriculam Which		
		We Are Taking From The Society Then It Is Our Mora		
		ning Back To The Society. It Also Develops Habit Of H	elping Others In	
	The St			
Reference				
	se is avai	lable as Generic Elective then the students of following	departments may	v opt it. :-
NIL				
		Evaluation/Assessment Methodology		
			M	ax. Mark
,		ional Examination		
2) Presenta		eminar	25	
3)Assignm		-		
4)Research	•	-		
	n Resear	ch Project Report		
5) ESE				
		Total:	25	
Prerequisit	tes for th	e course:		
Course Le	earning	Outcomes:		
CO1- This	s Activit	y Is An Essential Part Of The Curriculam Which Be	lieves That Wha	n We Ar
Taking Fre	om The	Society Then It Is Our Moral Duty To Give Somethin	ng Back To The	Society. 1
11 D	1 77 1			

Also Develops Habit Of Helping Others In The Students.



#### IIMTU-NEP IMPLEMENTATION Vear: 2nd / Semester: 4th

	Year : 2			
Programm	e: Diploma/UG	Year:2 nd		
Class:		Semester: 4 th		
Credits:-N	C SANSKRIT / SPIRITUAL			
Theory: NC				
Course	SANSKRIT / SPIRITUAL			
Code: MV-				
241				
Course Ob	jectives:			
	1. To develop mo	oral values & the values of "Kar	ma" in Life	
Nature of l	Paper: MV			
Minimum	Passing Marks/Credits:			
L:02				
T:0				
P: 0 (In H	ours/Week)			
	Hr. = 1 Credit			
	Hrs.=1 Credit (4Hrs./Week=4C	Credits)		
Unit	Contents			No. of
				Lectures
				Allotted
Ι	e	asics Of Sanskrit / Spiritual '	U	
	Bhagwat Geeta. The Main Motive Of This Course Is To Develop Moral			
D.C.	Values In Students.			
	Text Books: NA		1 4 4	. •.
If the cours NIL	e is available as Generic Elective	e then the students of following	departments may	opt it. :-
	Evaluation	/Assessment Methodology		
			M	ax. Marks
	ks/ Sessional Examination			
	2) Presentations /Seminar 25			
3)Assignments				
4)Research Project Report				
Seminar On Research Project Report				
5) ESE				
		Total:	25	
Prerequisite	Prerequisites for the course:			
Course Learning Outcomes:				
	-	Sanskrit / Spiritual Teaching	From Bhagwat <b>(</b>	Geeta. The
Main Motive Of This Course Is To Develop Moral Values In Students.				



#### IIMTU-NEP IMPLEMENTATION Vear · 2nd / Semester · 4th

		r:2 / Semester:4		
Programme: Diploma/U	G	Year:2 nd		
Class:		Semester: 4 th		
Credits:-NC	SPORTS			
Theory: NC				
Course Code:SPT-241	SPORTS			
<b>Course Objectives:</b>				
1.To involve them	team spirit.			
2.To make them av	ware about being	physically fit		
Nature of Paper: NECC				
Minimum Passing Mark	s/Credits:			
L:02				
T:0				
P: 0 (In Hours/Week)				
Theory - $1 \text{ Hr.} = 1 \text{ Credit}$				
Practical- 2 Hrs.=1 Credit	(4Hrs./Week=40	Credits)		
Unit Contents	5			No. of
				Lectures
				Allotted
		d To Play Various Games O		
Whether	Indoor Or Outdo	or. Like; Carrom, Chess, Table 7	Tennis, Football,	
Basketba	ll Etc.			
<b>Reference / Text Books:</b>	NA			
If the course is available a	s Generic Electiv	ve then the students of following	departments may	v opt it. :-
NIL				
	Evaluation	n/Assessment Methodology		
			Μ	ax. Marks
1) Class tasks/ Sessional H	Examination			
2) Presentations /Seminar	2) Presentations /Seminar 25			
3)Assignments				
4)Research Project Report				
Seminar On Research Project Report				
5) ESE				
	Total: 25			
Prerequisites for the cours	se:			
Course Learning Outcomes: Students Are Encouraged To Play Various Games Of Their Choice				eir Choice
-		n, Chess, Table Tennis, Football,		-



# **IIMTU-NEP IMPLEMENTATION**

11	MTU-NEP IMPLEMENTATION Year- 2 nd /Semester- 4 th		
<b>Programme:</b> Diploma/UG	Year:2		
Class:	Semester: 4 th		
Credits-2	Subject: FOOD PRODUCTION-LAB	R T	
Practical: 4			
Course Code: NBHM-241P	Title: FOOD PRODUCTION-LAB I		
<b>Course Objectives:</b> The Student v			
1. Regional cuisine of various state			
2. Core ingredients of various cuis			
3. Food presentation & Garnishing			
1 6	usines of Indian States various cuisines o	f Indian States	
Nature of Paper: DSE			
Minimum Passing Marks/Credit	s: 40% Marks / 2 credit		
L: 0			
T: 0			
P: 2 (In Hours/Week)			
Theory - 1 Hr. = 1 Credit			
Practical- 2 Hrs.=1 Credit (4Hrs./W	Veek=4Credits)		
Unit Contents			No. of
			Lectures
			Allotted
Prepara	ations of Menus from following cuisines.		
	Bengal		
	Goa		
	Gujarat		
I	Hyderabad		
1	Kashmiri		
	Maharashtrian		
	Punjabi		
	Rajasthan		40
	South Indian		
REFERENCE BOOKS: NA			
	c Elective then the students of following	departments may	opt it.
Ev	aluation/Assessment Methodology		
			x. Marks
1) Class tasks/ Sessional Examinat	ion	10	
2) Presentations /Seminar			
3)Assignments 05			
4)Research Project Report			
Seminar On Research Project Repo	ort	25	
5) ESE	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

Program	me: Diploma/UG	Year:2		
Class:				
Credits		Subject: FOOD AND BEVERAGE SERVICE LAB-I		
Practical:	1			
Course C	ode: HM-242P	Title: FOOD AND BEVERAGE SERVICE LAB-I		
Course O	bjectives:			
1. Stu	udents will get knowledge	about Dispense Bar – Organizing Mise-en-place.		
	ę	edge about Service of Wine and its temperature of servic	e.	
	6 6	Tequila service of aperitifs like vermouths.		
		rvice of Spirits and Liqueurs.		
		of Liqueurs from Liquor Trolley and from bar.		
Nature of	Paper: CORE			
Minimum	n Passing Marks/Credits	: 40% Marks / credit		
L: 0	-			
T: 0				
P: 1 (In H	ours/Week)			
Theory - 1	Hr. = 1 Credit			
Practical-	2 Hrs.=1 Credit (4Hrs./W	/eek=4Credits)		
Unit	Contents		No. of	
			Lectures Allotted	
	Dispense Bar – Organi	e i	2	
		equipment Task-02 Beer service equipment Task-03		
Ι		Task-04 Liqueur / Wine Trolley Task-05 Bar stock -		
		nolic beverages Task-06 Bar accompaniments &		
	~	ccessories & disposables		
	Service of Wines		3	
II		Wine Task-02 Service of White/Rose Wine Task-03		
	1 0	Vines Task-04 Service of Fortified Wines Task-05		
	Service of Aperitifs	Vines Task-06 Service of Cider, Perry & Sake	2	
III	_	ers Task-02 Service of Vermouths	L	
	Service of Beer		2	
IV		led & canned Beers Task-02 Service of Draught Beers	-	
V	Service of Spirits	the contract boots function of bringing boots	3	
	-	- neat/on-the-rocks/with appropriate mixers Task-02	÷	
	2	x-03 Service of Vodka Task-04 Service of Rum Task-		
		06 Service of Brandy Task-07 Service of Tequila		
VI	Service of Liqueurs	•	3	
	-	neat/on-the-rocks/with cream/enfrappe		
	Task-02 Service from th	11		
	Task-03 Service from Li	iqueur Trolley		



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 depa	artments 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 t	.0:		
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: Demonstrare Whiskey, Rum, Vodka ,brandy etc			
CO5: Create Food and Wine pairing			
CO6: Demonstrate service of Liqueures.			



## IIMTU-NEP IMPLEMENTATION Year- 2nd / Semester- 4th

Class:       Semester: 4 th Credits       Subject: FRONT OFFICE LAB-I         Practical:1       Title: FRONT OFFICE LAB-I         Course Code: NBHM-243P       Title: FRONT OFFICE LAB-I         Course Objectives:       The Student will get knowledge about:         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	Programm	e: UG	Year:2		
Subject: FRONT OFFICE LAB-I         Course Code: NBHM-243P       Title: FRONT OFFICE LAB-I         Course Code: NBHM-243P       Title: FRONT OFFICE LAB-I         Course Objectives:         The Student will get knowledge about:         1. To understand the practice of computer applications related to Front Office like reservation and registration.         2. In depth knowledge about the Motel 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/Weck)       No. of Lectures         Practical: 2 Hrs.=1 Credit       (4Hrs./Week=4Credits)         Unit       Contents       No. of Lectures         Procedures such as Reservation, Registration, Guest History, Telephones, Housekeeping, Daily transactions       No. of Lectures         I       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 reserva					
Practical:1 Course Code: NBHM-243P Title: FRONT OFFICE LAB-I Course Objectives: The Student will get knowledge about: 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 Vocations and 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. Amend a reservation, Cancel a reservation letters, Print registration, advection keys, Send confirmation letters, Print registration, advection keys, Send confirmation letters, Print registration, advection keys, Send confirmation letters, Print registration, card, Make FIT reservation & group reservation, Make an ADD-on reservation, Make FIT reservation keys, a such confirmation letters, Print registration card, Make FIT reservation, Cancel a reservation proteck 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 Front Office Procedures – Michael, L. Kasavana	Credits				
Course Objectives:         The Student will get knowledge about:         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)         P: 1 (In Hours/Week)         Procedures such as Reservation, Registration, Guest History, Telephones, Housekeeping, Daily transactions         Procedures such as Reservation, Registration, 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.         Mana a reservation, Cancel a reservation deposit, Ire-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         III	Practical:1				
Course Objectives:         The Student will get knowledge about:         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)         P: 1 (In Hours/Week)         Procedures such as Reservation, Registration, Guest History, Telephones, Housekeeping, Daily transactions         Procedures such as Reservation, Registration, 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.         Mana a reservation, Cancel a reservation deposit, Ire-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         III	Course Coo	le: NBHM-243P	Title: FRONT OFFICE LAB-I		
The Student will get knowledge about: 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 (Hrs./Week=4Credits) Unit Contents  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, Log onto cashier code, Process a reservation deposit, Icog 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 Teront Office Procedures – Sue Baker Front Office Mangement – S.K. Bhatnagar Front Office Procedures – Michael. L. Kasavana					
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./Weck=4Credits) Unit Contents Hands on practice of computer applications related to Front Office- Procedures such as Reservation, Registration, Guest History, Telephones, Housekeeping, Daily transactions I 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, Amend a reservation, Cancel a reservation with 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 REFERENCE BOOKS: Principles of Front Office Operations – Sue Baker Front Office Management – S.K. Bhatnagar Front Office Procedures – Michael. L. Kasavana		•	out:		
<ul> <li>2. In depth knowledge about how Hotel functions like accounting and yield management.</li> <li>3. To understand different Front Office Operation like amend a reservation, all pre &amp; post registration.</li> <li>4. Depth knowledge about the hotel's reservation to travel agent, corporate &amp; individual.</li> <li>Nature of Paper: DSE</li> <li>Minimum Passing Marks/Credits: 40% Marks / credit</li> <li>L: 0</li> <li>T: 0</li> <li>P: 1 (In Hours/Week)</li> <li>Theory - 1 Hr. = 1 Credit (4Hrs./Week=4Credits)</li> <li>Vinit</li> <li>Contents</li> <li>In theory of the context of the co</li></ul>		6		rvation and	
<ul> <li>3. To understand different Front Office Operation like amend a reservation, all pre &amp; post registration.</li> <li>4. Depth knowledge about the hotel's reservation to travel agent, corporate &amp; individual.</li> <li>Nature of Paper: DSE</li> <li>Minimum Passing Marks/Credits: 40% Marks / credit</li> <li>L: 0</li> <li>T: 0</li> <li>P: 1 (In Hours/Week)</li> <li>Theory - 1 Hr. = 1 Credit</li> <li>Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)</li> <li>Unit</li> <li>Contents</li> <li>Hands on practice of computer applications related to Front Office-Procedures such as Reservation, Registration, Guest History, Telephones, Housekceping, Daily transactions</li> <li>Front office accounting procedures - Manual accounting, Machine accounting, Payable, Accounts Receivable, Guest History, Yield Management , Role Play &amp; Situation Handling, Create and update guest profiles, Hot function keys, Send confirmation letters, Print registration card, Make FIT reservation, Cancel 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</li> <li>REFERENCE BOOKS:</li> <li>Principles of Front Office Operations – Sue Baker</li> <li>Front Office Management – S.K. Bhatnagar</li> <li>Front Office Procedures – Michael, L. Kasavana</li> </ul>	registrat	ion.			
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 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, Cancel a reservation deposit, Log onto cashier code, Process a reservation deposit, numerication are account, Take reservation through Travel Agent/Company/ Individual or Source, Make room change REFERENCE BOOKS: Principles of Front Office Operations – Sue Baker Front Office Management – S.K. Bhatnagar Front Office Procedures – Michael, L. Kasavana	2. In depth	knowledge about how	Hotel functions like accounting and yield management.		
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)       No. of Lectures Allotted         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       05         I       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.         II       Amend a reservation, Cancel a reservation deposit, Log onto cashier code, Process a reservation deposit, 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 Management – S.K. Bhatnagar       Front Office Management – S.K. B	3. To und	erstand different Fron	t Office Operation like amend a reservation, all p	re & post	
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)         Void         Ontents         No. of Lectures Allotted         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.         Amend a reservation, Cancel 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       Tront Office Procedures – Michael. L. Kasavana	registrat	ion.			
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)         No. of Lectures Allotted         Unit         Contents         No. of Lectures Allotted         Image: Second Colspan="2">No. of Contents         Image: Second Colspan= 2"         Image: Second Colspan= 2" </td <td>-</td> <td>-</td> <td>el's reservation to travel agent, corporate &amp; individual.</td> <td></td>	-	-	el's reservation to travel agent, corporate & individual.		
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 Hands on practice of computer applications related to Front Office- Procedures such as Reservation, Registration, Guest History, Telephones, Housekeeping, Daily transactions 05 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, Cancel a reservation, Make an ADD-on reservation. Amend a reservation, Cancel 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	Nature of P	Paper: DSE			
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P: 1 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)           Unit         Contents         No. of Lectures Allotted           Image: Instant of the state of the st	L: 0	0			
Theory - 1 Hr. = 1 Credit         Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)       No. of Lectures         Unit       Contents       No. of Lectures         Hands on practice of computer applications related to Front Office- Procedures such as Reservation, Registration, Guest History, Telephones, Housekeeping, Daily transactions       05         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.       Amend a reservation, Cancel a reservation deposit, number of 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       10         Reference       - S.K. Bhatnagar         Front Office Procedures – Michael. L. Kasavana       -	T: 0				
Practical-2 Hrs.=1 Credit (4Hrs./Week=4Credits)         No. of Lectures Allotted           Unit         Contents         No. of Lectures Allotted           Hands on practice of computer applications related to Front Office- Procedures such as Reservation, Registration, Guest History, Telephones, Housekeeping, Daily transactions         05           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.         Memode a reservation, Cancel a reservation deposit, Amend a reservation, Cancel a reservation deposit, Pre-register a guest, 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         10	P: 1 (In Hou	urs/Week)			
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       05         I       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.         II       Amend a reservation, Cancel a reservation 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         REFERENCE BOOKS:       10         Reference management – S.K. Bhatnagar         Front Office Procedures – Michael. L. Kasavana	Theory - 1 H	Hr. = 1 Credit			
Image:		Hrs.=1 Credit (4Hrs./W	reek=4Credits)		
Image:	Unit	Contents			
Image:					
IProcedures such as Reservation, Registration, Guest History, Telephones, Housekeeping, Daily transactions05IFront 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.05IIAmend a reservation, Cancel a reservation 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 change10REFERENCE BOOKS: Principles of Front Office Operations – Sue Baker Front Office Procedures – Michael. L. Kasavana10				Allotted	
I       Housekeeping, Daily transactions       05         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       10         Front Office Procedures – Michael. L. Kasavana       L. Kasavana       10					
I       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.         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       10         Front Office Procedures – Michael. L. Kasavana       10			• • •	07	
Image: Payable accounting accounting accounting accounting accounting accounting accounting accounting accounts and the provided and the provided and the provided account and the provided account and the provided account and the provided account a				05	
Imagement , 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.         Imagement , 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.         Imagement , 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.         Imagement , Role Play & Situation Handling ,Create and update guest         Amend a reservation & group reservation, Make an ADD-on reservation.         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 Procedures – Michael. L. Kasavana	Ι		•		
Image: profiles, Hot function keys, Send confirmation letters, Print registration card, Make FIT reservation & group reservation, Make an ADD-on reservation.         Image: 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         Image: REFERENCE BOOKS:         Principles of Front Office Operations – Sue Baker         Front Office Procedures – Michael. L. Kasavana					
II       Make FIT reservation & group reservation, Make an ADD-on reservation.         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         REFERENCE BOOKS:       Principles of Front Office Operations – Sue Baker         Front Office Procedures – Michael. L. Kasavana       L. Kasavana		6			
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 Procedures – Michael. L. Kasavana		-	•		
II       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 Procedures – Michael. L. Kasavana			• •		
II       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					
II       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:       10         Principles of Front Office Operations – Sue Baker       5000000000000000000000000000000000000		0			
account, Take reservation through Travel Agent/Company/ Individual or       10         Source, Make room change       10 <b>REFERENCE BOOKS:</b> 10         Principles of Front Office Operations – Sue Baker       5000000000000000000000000000000000000	II	-	•		
Source, Make room change10 <b>REFERENCE BOOKS:</b> 10Principles of Front Office Operations – Sue BakerFront Office Management – S.K. BhatnagarFront Office Procedures – Michael. L. Kasavana		0	8		
REFERENCE BOOKS: Principles of Front Office Operations – Sue Baker Front Office Management – S.K. Bhatnagar Front Office Procedures – Michael. L. Kasavana				10	
Principles of Front Office Operations – Sue Baker Front Office Management – S.K. Bhatnagar Front Office Procedures – Michael. L. Kasavana	REFEREN		14115v	10	
Front Office Management – S.K. Bhatnagar Front Office Procedures – Michael. L. Kasavana			ns – Sue Baker		
Front Office Procedures – Michael. L. Kasavana					
		-	•		
II THE COURSE IS AVAILABLE AS CHEERIC ELECTIVE THEIL THE STUDENTS OF TOHOWING DEDAFTIMENTS MAY ONLY T				v 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: Remember check-in and maintain the guest records.			
CO2: Remember amending guest reservation.			
CO3: Create guest profile with all the tracks with records for further reference.			
CO4: Demonstrate how to Take reservation through Travel Agent/Company/ Individual			
CO5: Create add on reservation			

-

CO5: Create add on reservation CO6: Analyse Yield Management.



## IIMTU NEP IMPLEMENTATION Year- 2nd /Semester- 4th

Programme: Diploma/UG	Year:2					
Class:	Semester: 4 th					
Credits	Subject: ACCOMMODATION OPH	Subject: ACCOMMODATION OPERATION LAB-I				
Practical: 1						
Course Code: NBHM- 244P	Title: ACCOMMODATION OPER	ATION LAB-I				
<b>Course Objectives:</b>						
The Student will get knowledge a	bout:					
1. Learn about Laundry Operation	ns.					
2. Be taught to remove stains.						
3. Knowledge about different types of the second se	bes of flowers arrangement.					
4. Will find out the Selection &	Designing of uniforms.					
Nature of Paper: DSE						
Minimum Passing Marks/Credi	ts:40% Marks/ 2 credit					
L: 0						
T: 0						
P: 1						
(In Hours/Week)						
Theory - 1 Hr. = 1 Credit						
Practical- 2 Hrs.=1Credit(4Hrs./W	/eek=4Credits)					
Unit Contents			No. of			
	Lectures					
	Allotte					
Layout Of Linen	And Uniform Room/Laundry					
Laundry Machin	ery And Equipment					
e e	ces, Public Areas & Guest Rooms					
¹ Stain Removal						
Flower Arrangen	nent		15			
	esigning Of Uniforms					
<b>REFERENCE BOOKS:</b>						
	ons - Michael J. O'Fallon, Denney G. Ru					
	ic Elective then the students of following	departments may	opt it.			
E	valuation/Assessment Methodology					
		Μ	ax. Marks			
1) Class tasks/ Sessional Examination 05						
2) Presentations /Seminar						
3)Assignments 05						
4)Research Project Report						
Seminar On Research Project Rep	ort	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

Program	me: Degree/		Year:3 rd			
UG(R)			Semester:5 th			
Class:	Class:					
Credits	Subject: FOOD PRODUCTION-II					
Theory:4						
Practical:						
Course C						
NBHM-3	51					
Course O	bjectives: The	Student wil	l get knowledge about:			
	•		izing and managing a larder station, including pr	oper equipment		
-	and maintenand	U				
0			ng and combining ingredients to create a variety	of sausages and		
forcen	-			-		
3. Enhan	ce food safety	practices by	y adhering to proper temperature control, handlin	ng, and hygiene		
guidel	ines.	-				
4. Build	a foundation fo	or working i	n professional culinary settings, demonstrating pr	oficiency in the		
art of o	charcuterie and	culinary pro	esentation.			
5. Under	stand the imp	portance of	balancing flavor, texture, and visual appea	l in sandwich		
compo	osition.					
Nature of	Paper: Core					
Minimum	n Passing Marl	ks/Credits:	40% Marks/ 2 Cr			
L:						
T:						
P:(In Hou	rs/Week)					
Theory - 1	Hr. = 1 Credit					
Practical-	2 Hrs.=1Credit	(4Hrs./Wee	k=4Credits)			
Unit	Contents			No. of		
				Lectures		
				Allotted		
Ι	LARDER LA	YOUT &	EQUIPMENT			
	Introduction of	of Larder W	ork, Definition, Equipment found in the larder,			
	Layout of a ty	pical larder	with various sections			
	<b>DUTIES AN</b>	D RESPON	SIBILITIES OF THE LARDER CHEF	12		
	Functions of	the Larder	, Hierarchy of Larder Staff , Sections of the			
	Larder, Duties & Responsibilities of larder Chef					
II	CHARCUTI	ERIE				
	I. SAUSAGE					
	A. Introduction to characteristics - Sausage – Types & Varieties, Casings 12			12		
	– Types & Va	rieties ,Filli	ngs – Types & Varieties			
	II. FORCEM		-			
	Types of forcemeats, Preparation of forcemeats, Uses of forcemeats					



III	HAM, BACON & GAMMON					
	Cuts of Ham, Bacon & Gammon, Differences between Ham, Bacon &					
	Gammon ,Processing of Ham & Bacon, Uses of different cu					
	PATES,					
	Types of Pate, Pate de foie gras		12			
	CHAUD FROID					
	Meaning of Chaudfroid, Making of chaudfrod& Precaution chaudfroid, ses of chaudfroid	ons, Types of				
	ASPIC & GELEE					
	Definition of Aspic and Gelee, Uses of Aspic and Gelee					
IV	SANDWICHES					
	Parts of Sandwiches, Types of Bread, Types of filling – clas		09			
	Spreads and Garnishes, Types of Sandwiches, Making of Sa	indwiches				
	ce / Text Books:					
	vayne – professional cookery (john wiley and sons)					
	<ul> <li>Larousse gasrtronomique (Himalaya publishing group)</li> </ul>					
	urse is available as Generic Elective then the students of follow	ing department	s may opt it.			
NA						
	Evaluation/Assessment Methodology					
			Max. Marks			
,	tasks/ Sessional Examination	1	5			
,	ntations /Seminar					
3)Assign						
	ch Project Report	1	0			
	On Research Project Report					
5) ESE			75			
	Total:	1	00			
Prerequis	sites for the course:					
Course l	Learning Outcomes: By the end of this course student would	be able to:				
CO1: De	fine and explain the concept of larder work in a culinary settin	g.				
CO2: D	emonstrate an understanding of the importance of proper	equipment o	rganization and			
placemer	nt within the larder.					
CO3: Ex	plain the primary functions and roles of the larder within a pro	fessional kitche	n.			
CO4: Ide	entify and categorize various types and varieties of sausages	based on their	characteristics			
	nts, and preparation methods.					
-	ustrate the versatility of forcemeats by creating different disl	nes such as terr	rines, pâtés, and			
galantine	· · · · · · · · · · · · · · · · · · ·					
<b>a a c t t</b>						

CO6: Identify and describe the different parts of a sandwich, including bread, filling, spreads, and garnishes.



## IIMTU-NEP IMPLEMENTATION Year-3rd / Semester-5th

Program	ne: Degre	ee/ Year:3 rd				
UG(R).	C					
Class:		Semester:5 th				
Credits		Subject: FOOD AND BEVERAGE SERVICE-II				
Theory:4		·				
Practical:						
Course C		Title: FOOD AND BEVERAGE SERVICE–II				
NBHM-3	52					
		: The Student will get knowledge about:				
		s for roles in culinary establishments by honing skills in creating	a wide range of			
		able for various dining settings.				
		importance of efficient space utilization, ergonomic design, an	nd guest-centric			
		B outlet planning.				
-		s for roles in event management, catering, and banquet coordination	on by providing			
	0	skills required for successful execution. n-solving skills to handle challenges associated with space, service	flow and quast			
4. Ennand satisfa	-	m-solving skins to nation chancinges associated with space, service	now, and guest			
		al skills in guéridon operations, including trolley usage, equipmer	nt handling and			
-	ient know		it nanoning, and			
Nature of						
	<b>A</b>	Marks/Credits:40% Marks/ 2 Cr				
L:	0					
T:						
P: (In Ho	urs/Week	()				
Theory - 1	Hr. = 1 C	Credit				
Practical-	2 Hrs.=1	Credit (4Hrs./Week=4Credits)				
Unit	Conten	ts	No. of			
			Lectures			
			Allotted			
Ι	-	NING & OPERATING VARIOUS F&B OUTLET				
	•	al layout of functional and ancillary areas, Objective of a good				
		Steps in planning, Factors to be considered while planning,	10			
		ting space requirement, Various set ups for seating, Planning	12			
		quirement, Menu planning				
		ints 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 &						
		cturers, Approximate cost Planning Décor, furnishing fixture etc.				
II		FION CATERING BANQUETS				
11		, Types, Organisation of Banquet department. Duties &				
	-	ibilities, Sales, Booking procedure, Banquet menus	12			
	-	UET PROTOCOL				
	-	Area requirement, Table plans/arrangement, Misc-en-place,				



		[ ]
	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,	09
	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.	

#### **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 3rd / Semester: 5th

Programme: I	Degree/	Year:3 rd		
UG(R).		4		
Class: BHMC		Semester:5 th		
Credits	Subject: F	RONT OFFICE –II		
Theory:2				
Practical:				
	Course Code: Title: FRONT OFFICE –II			
NBHM-353		11 . 1 . 1		
•		ll get knowledge about:	сс .: ст: ,	
	est-centric attitudes	by demonstrating empathy, professionalism, and effective	ffective conflict	
resolution.	1			
-	-	munication skills to handle issues that may arise du	iring the check-	
out process		essing different modes of payment, including cas	h aradit aarda	
		ravel agent vouchers, and travelers cheques.	in, creati carus,	
		it office operations and guest services by providing	the knowledge	
-		l foreign exchange operations and guest satisfaction	-	
	1	o address billing discrepancies and reconcile guest		
Nature of Pap	-			
	sing Marks/Credits	240% Marks/1 Cr		
L:	0			
T:				
P: (In Hours/W	eek)			
Theory - 1 Hr.	= 1 Credit			
Practical- 2 Hrs	s.=1 Credit (4Hrs./W	eek=4Credits)		
Unit	Contents		No. of	
			Lectures	
			Allotted	
Ι	CHECK-OUT PR			
		re Procedure and Post Departure Activities at		
	Front Desk – Guest	•	10	
		concerned Departments - Interdepartmental	10	
	Coordination.	and Check out and their colutions		
II	MODES OF SETT	test Check out and their solutions		
11		ts/Settling Bills Through		
	a. Cash	is/Setting Diffs Through	10	
	b. Credit Card		10	
	c. Bill to Company			
	d. Travel Agent Vo	ucher		
	e. Travelers Cheque			
III	FOREIGN EXCH			
		Encashment Procedure		
	Bit Zitonunge I			



	Authorized agencies, Licenses and documents used	Category of	10		
	guest entitled.	, eacegory or	10		
	Different currencies and their-Forex rates				
IV					
	Different types of Accounts, Ledgers, Folios & Vouchers prepared 10				
	at Front Desk. Guest Accounting Cycle				
Reference / Te					
NA					
If the course is	available as Generic Elective then the students of follow	ving department	s may opt it.		
	er: Back Office Operation & Admn.		• •		
Sudhir Andrew	vs: Hotel Front Office				
Kasavana & B	rooks: Managing Front office Operations				
	Evaluation/Assessment Methodology				
			Max. Marks		
	Sessional Examination		10		
2) Presentation					
3)Assignments			05		
4)Research Pro	5 I				
	esearch Project Report				
5) ESE			35		
	Total:		50		
Prerequisites for					
	ing Outcomes: By the end of this course student would				
	nd the significance of the guest departure process in the	-	-		
	nd the importance of addressing guest concerns and pro	viding solution	s in a timely and		
professional m					
CO3: Demonstrate knowledge of the steps involved in reconciling travelers cheques transactions.					
	and the concept of foreign exchange rates and how t	hey fluctuate b	ased on market		
conditions.					
	nd the importance of front office accounting in the hospi	• •			
	the process of creating and maintaining guest folios, w	hich record cha	arges, payments,		
and balances.					



## IIMTU-NEP IMPLEMENTATION Year 3rd / Semester 5th

Program	ne: Degree/ Year:3 rd	
UG(R).		
Class:	Semester:5 th	
Credits	Subject: ACCOMMODATION OPERATION-II	
Theory:2		
Practical:		
Course	Title: ACCOMMODATION OPERATION-II	
Code:		
NBHM-35	54	
	bjectives: The Student will get knowledge about:	
2. perform 2. Develo hospita 3. Foster housek 4. Enhand medica 5. Acquir usage. Nature of Minimum L: T:	re practical skills in inventory management, scheduling, time and n mance standards. op a comprehensive understanding of budgeting and budgetary c ality industry. critical thinking skills to evaluate the benefits and drawbacks of using c teeping needs. ce problem-solving skills to address sustainability challenges and rest al emergencies. re practical skills in identifying and implementing strategies for efficier Paper: Core Passing Marks/Credits:40% Marks/1 Cr	ontrols within the contract services for pond effectively to
	Hr. = 1 Credit	
•	2 Hrs.=1 Credit (4Hrs./Week=4Credits)	
Unit	Contents	No. of Lectures Allotted
Ι	<b>PLANNING AND ORGANISING THE HOUSEKEEPIN</b> <b>DEPARTMENT</b> Area inventory list, Frequency schedules, Performance and Productivi standards, Time and Motion study in House Keeping operation Standard Operating manuals – Job procedures, Job allocation and wo schedules, Calculating staff strengths & Planning duty rosters, tea work and leadership in House Keeping, Training in HKD, devisin training programmes for HK staff, Inventory level for non recycle items,	ty ns, 15 rk m ng
II	Budget and budgetary controls, The budget process Planning capital budget, Planning operation budget, Operating budget controlling expenses – income statement, Purchasing systems – metho of buying ,Stock records – issuing and control	



III HOUSEKEEPING IN INSTITUTIONS & FACILITIES OF	THER
THAN HOTELS	10
CONTRACT SERVICES	
A. Types of contract services	
B. Guidelines for hiring contract services	
C. Advantages & disadvantages of contract services	
IV ENERGY AND WATER CONSERVATION IN HOUSEKEE	PING
<b>OPERATIONS, FIRST AID</b>	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 dep	artments 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:	

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

CO1: Understand the importance of teamwork and leadership skills in promoting a positive work environment within the housekeeping department.

CO2: Understand how job procedures, job allocation, and work schedules contribute to smooth operations and staff accountability.

CO3: Demonstrate the ability to analyze historical data, market trends, and operational needs to develop accurate budgets.

CO4: Recognize the importance of attention to detail and creativity in the Larder Department's operations.

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.

CO6: Creating strategies for controlling expenses and optimizing cost efficiency within the operating budget.



# IIMTU-NEP IMPLEMENTATION Year 3rd / Semester: 5th

Programme: [	egree/ Year:3 rd		
UG(R).			
Class:	Semester:5 th		
Credits	Subject: BAR MANAGEMENT		
Theory:2			
Practical:			
Course Title: BAR MANAGEMENT			
Code:			
NBHM-355A			
0	ives: The students will get knowled		
	comprehensive understanding of bar	operation and control principles in	n the hospitality
industry.			
	dership and management skills to le		
	ivity and attention to detail in pla	anning and executing bar designs	that align with
themes and			
	sponsible alcohol service skills,	including understanding legal r	regulations and
promoting g	· · · · · · · · · · · · · · · · · · ·		
	lents for roles in bar management,		y providing the
	and skills required for successful ba	r operation and control.	
Nature of Pape			
	ing Marks/Credits:40% Marks/1	Cr	
L:			
T:			
P: (In Hours/W			
Theory - 1 Hr.			
	.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents		No. of
			Lectures
			Allotted
Ι	Bar		
	Introduction, Beverage Manageme		
	Lounge & Bar Service, Organizatio	e	10
II	Syrups and Other Non- Alcoholic I	Severage, Mix Drinks	10
II	The Bar Layout & Planning		
	Introduction, Bar Section details		10
Bars, Plans, Elevations & Sections, Themes & Cond		ections, inemes & Concepts	10
177	Bar Equipment, Glass wares		
III	Service & Selling Techniques		10
		lesmanship of Bar Attendants,	10
	Guidelines for Bar Attendants, Hy	-	
	Management, Qualities of Prof	essional Manager, Responsible	
	service of Alcohol		



IV	Bar Operation	&	Control		
			Promotion &	10	
	Merchandising, Managing the	Service	1		
	U ,		in the Bar		
	Portion Control, Cash handling Procedures,	Bar Licen	ses		
Reference / T	ext Books:				
NA					
If the course is	available as Generic Elective then the studen	ts of follow	wing department	ts may opt it.	
Michael M Co	ltman Beverage Management				
Lipenski&Lip		ent			
Mahendra Sing	gh Negi Handbook of Bar & Beverage				
	Evaluation/Assessment Me	thodology	y		
				Max. Marks	
1) Class tasks/	Sessional Examination		10		
2) Presentation	ns /Seminar				
3)Assignments	5		05		
4)Research Pro	oject Report				
Seminar On R	esearch Project Report				
5) ESE			35		
		Total:	50		
Prerequisites f	or the course:		·		
<b>Course Learn</b>	ing Outcomes:				
By the end of	his course student would be able to:				
	and the significance of bar management and be				
CO2: Demon	strate the skill to translate design concept	s into vi	sual representat	ions that guide	
construction an	nd execution.				
CO3: Identify	the various tasks and responsibilities of bar	r attendan	ts, including set	tup, preparation,	
	osing procedures.				
CO4: Understa	and the importance of leadership, communicat	tion skills,	and problem-so	lving abilities in	
managerial roles.					
CO5: Explain the importance of proper cash handling procedures, including cash registers,					
	and accurate record-keeping.				
CO6: Demonstrate proficiency in tracking stock movements, calculating consumption rates, and					
adjusting order					



## IIMTU-NEP IMPLEMENTATION Year : 3rd / Semester : 5th

Programme: I	Degree/ Year:3 rd		
UG(R).			
	Semester:5 th		
Class: BHMC	Т		
Credits	Subject: INTRODUCTION TO TOURISM AND TRAV	EL MANA	GEMENT
Theory:2			
Practical:			
Course	Title: INTRODUCTION TO TOURISM AND TRAVEL	MANAGE	CMENT
Code:			
NBHM-355B			
<b>Course Object</b>	tives:		
1. Acquire know	owledge of the structure and components of the tourism indus	stry and their	r contributions
to economic	es and societies.		
2. Acquire know	owledge of the different types of tourism and their characteris	stics.	
3. Develop a	comprehensive understanding of different modes of to	urist transp	oort and their
implication	s for travel experiences.		
4. Acquire kr	nowledge of strategies for minimizing negative impacts	and prom	oting positive
outcomes in	n environmental, social, economic, and cultural aspects.		
Nature of Pape	er: DSE		
Minimum Pas	sing Marks/Credits:40% Marks/1 Cr		
L:			
T:			
P: (In Hours/W	/eek)		
Theory - 1 Hr.	= 1 Credit		
Practical- 2 Hrs	s.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents		No. of
			Lectures
			Allotted
Ι	Introduction Definition of Tourism, The tourism	industry,	
	significance of tourism, the tourism system, tourism infrastr	ucture	08
II	Types of Tourism and Tourism Infrastructure Purpose of	tourism,	
	travel motivators, different types of tourism; tourism infra	structure	
	accommodation, food and beverage, attractions, telecommu	inication,	08
	essential and other services		
III	Tourist Transport and The Travel Agent Types of Transp	ort- Air-	
	Road, Rail, Water; The travel agent, types of travel	agencies,	
	functions of a travel agency, setting up a TA; The tour	operator-	08
	types, package tours		
IV	Tourism Impact Environmental, Social, Economic,	Cultural,	
	Ecological impact of Tourism, Multiplier Effect, The demo	nstration	06
	effect, measures to regulate tourism impacts, tourism legisla	tions	
Reference / Te	ext 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		
Tota	<b>l:</b> 100		
Durana avisita a fan tha a avanaat			

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

Programi	ne: Degree/	Year:3 rd	
UG(R).			
Class: BH	IMCT	Semester:5 th	
Credits	Subject: EVENT M	IANAGEMENT	
Theory:2			
Practical:			
Course	Title: EVENT MA	NAGEMENT	
Code:			
<b>SEC-351</b> A			
Course O	-		
		and qualities required to be an effective event planner.	
		vents management and planning by providing insigh	ts into the
		, design, and contractual arrangements.	
		lerstanding of event marketing and the promotional	strategies
	ed for successful event pro	assess safety and security risks, implement preventive	mansuras
	spond to emergencies duri		measures,
	Paper: SEC	ng events.	
	Passing Marks/Credits	Ang Marks/1 Cr	
L:	T assing warks/ Creats		
L. T:			
P: (In Ho	ırs/Week)		
· ·	Hr. = 1 Credit		
•	2 Hrs.=1 Credit (4Hrs./W	(eek=4Credits)	
Unit	Contents	,	No. of
			Lectures
			Allotted
Ι	Events		
	The Concept, Nature, De	efinition and scope	
		e and disadvantage of Events	
	<u> </u>	es, Skills required to be a good Event Planners.	10
II	Organizing& Designing	es, Skills required to be a good Event Planners. g of Events	10
II	<b>Organizing&amp; Designin</b> Key elements of Events,	es, Skills required to be a good Event Planners. g of Events Event Infrastructure	
II	Organizing& Designing Key elements of Events, Core concept, core peop	es, Skills required to be a good Event Planners. g of Events Event Infrastructure le, core talent, core structure	10 10
II	Organizing& Designing Key elements of Events, Core concept, core peop Setting Objectives for th	es, Skills required to be a good Event Planners. g of Events Event Infrastructure le, core talent, core structure e Event,	
	Organizing& Designing Key elements of Events, Core concept, core peop Setting Objectives for th Negotiating Contracts w	es, Skills required to be a good Event Planners. g of Events Event Infrastructure le, core talent, core structure e Event, ith event Organizers, Venue, Media.	
II III	Organizing& Designing Key elements of Events, Core concept, core peop Setting Objectives for the Negotiating Contracts we Marketing & Promotion	es, Skills required to be a good Event Planners. g of Events Event Infrastructure le, core talent, core structure e Event, ith event Organizers, Venue, Media. on of Events	
	Organizing& Designing Key elements of Events, Core concept, core peop Setting Objectives for th Negotiating Contracts w Marketing & Promotion Nature of Event Marketi	es, Skills required to be a good Event Planners. g of Events Event Infrastructure le, core talent, core structure e Event, ith event Organizers, Venue, Media. on of Events ng, Process of Event	10
	Organizing& Designing Key elements of Events, Core concept, core peop Setting Objectives for th Negotiating Contracts w Marketing & Promotion Nature of Event Marketi Marketing, The Market	es, Skills required to be a good Event Planners. g of Events Event Infrastructure le, core talent, core structure e Event, ith event Organizers, Venue, Media. on of Events ng, Process of Event ing Mix, Sponsorship. Promotion: Image Branding,	
III	Organizing& Designing Key elements of Events, Core concept, core peop Setting Objectives for the Negotiating Contracts w Marketing & Promotion Nature of Event Marketing Marketing, The Marketing Advertising, Publicity ar	es, Skills required to be a good Event Planners. g of Events Event Infrastructure le, core talent, core structure e Event, ith event Organizers, Venue, Media. on of Events ng, Process of Event ing Mix, Sponsorship. Promotion: Image Branding,	10
	Organizing& Designing Key elements of Events, Core concept, core peop Setting Objectives for th Negotiating Contracts w Marketing & Promotion Nature of Event Marketing Marketing, The Marketing Advertising, Publicity an Managing Events	es, Skills required to be a good Event Planners. g of Events Event Infrastructure le, core talent, core structure e Event, ith event Organizers, Venue, Media. on of Events ng, Process of Event ing Mix, Sponsorship. Promotion: Image Branding, nd Public Relation	10
III	Organizing& Designing Key elements of Events, Core concept, core peop Setting Objectives for th Negotiating Contracts w Marketing & Promotion Nature of Event Marketi Marketing, The Marketi Advertising, Publicity ar Managing Events Financial Management of	es, Skills required to be a good Event Planners. g of Events Event Infrastructure le, core talent, core structure e Event, ith event Organizers, Venue, Media. on of Events ng, Process of Event ing Mix, Sponsorship. Promotion: Image Branding,	10



Management and Evacuation		
Reference / Text Books: NA		
If the course is available as Generic Elective then the stu	dents of following of	lepartments may opt it.
NA		
Evaluation/Assessmen	t Methodology	
		Max. Mark
1) Class tasks/ Sessional Examination	10	
2) Presentations /Seminar		
3)Assignments	05	
4)Research Project Report		
Seminar On Research Project Report		
5) ESE	35	
	<b>Total:</b> 50	

Prerequisites for the course:

#### **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.



# IIMTU-NEP IMPLEMENTATION Year 3RD / Semester-5TH

Progra	mme: Degree	/	Year:3 rd	
UG(R)				
Class:			Semester:5 th	
Credit	-	Subject: FAC	CILITY PLANNING	
Theory				
Practical:				
	e Code:	Title: FACIL	ITY PLANNING	
SEC-3				
	•		ll get knowledge about:	
	Hotel design of			
		lity planning in		
			tion of the hotel	
	•		f restaurant and kitchen planning.	
	Project manag			
	of Paper: SE			
	um Passing N	Iarks/Credits:	40% Marks/ 2 Cr	
L:				
T:				
	Hours/Week)			
	-1 Hr. $= 1$ Cr			
Practica	r	redit (4Hrs./W	eek=4Credits)	
<b>TT</b> • /				
Unit	Contents			No. of
Unit	Contents			Lectures
		CLON.		
Unit I	HOTEL DE			Lectures
	HOTEL DE Design Cons	siderations:	fficient Diana Caral Landiana Socialia Matarial	Lectures
	HOTEL DE Design Cons • Attractive A	siderations: Appearance • E	fficient Plan • Good Location • Suitable Material	Lectures Allotted
	HOTEL DE Design Cons • Attractive A • Suitable V	siderations: Appearance • E Vorkmanship •	Sound Financing • Competent Management,	Lectures
	HOTEL DE Design Cons • Attractive A • Suitable V Evaluation o	siderations: Appearance • E Vorkmanship • f accommodatio	Sound Financing • Competent Management, on needs thumb rules	Lectures Allotted
	HOTEL DE Design Cons • Attractive A • Suitable V Evaluation o FACILITIE	siderations: Appearance • E Vorkmanship • f accommodations S PLANNING	Sound Financing • Competent Management, on needs thumb rules	Lectures Allotted
	HOTEL DE Design Cons • Attractive A • Suitable W Evaluation o FACILITIE The systema	siderations: Appearance • E Vorkmanship • f accommodation <b>S PLANNING</b> tic layout plann	Sound Financing • Competent Management, on needs thumb rules	Lectures Allotted
	HOTEL DE Design Cons • Attractive A • Suitable V Evaluation o FACILITIE The systematic process and f	siderations: Appearance • E Vorkmanship • f accommodatio <b>S PLANNING</b> tic layout plann flow diagram.	Sound Financing • Competent Management, on needs thumb rules ing pattern (SLP); Planning Consideration, Flow	Lectures Allotted
	HOTEL DE Design Cons • Attractive A • Suitable W Evaluation o FACILITIE The systema process and f Procedure f	siderations: Appearance • E Vorkmanship • f accommodatio S PLANNING tic layout plann flow diagram. for determining	Sound Financing • Competent Management, on needs thumb rules ing pattern (SLP); Planning Consideration, Flow space, ways of determining space requirements	Lectures Allotted
	HOTEL DE Design Cons • Attractive A • Suitable V Evaluation o FACILITIE The systema process and f Procedure f space relati	siderations: Appearance • E Vorkmanship • f accommodation S PLANNING tic layout plann flow diagram. for determining onship, Differ	Sound Financing • Competent Management, on needs thumb rules ing pattern (SLP); Planning Consideration, Flow space, ways of determining space requirements rence between carpet area and plinth area,	Lectures Allotted
	HOTEL DE Design Cons • Attractive A • Suitable V Evaluation o FACILITIE The systemat process and f Procedure f space relati Approximat	siderations: Appearance • E Vorkmanship • f accommodation S PLANNING tic layout plann flow diagram. for determining onship, Differ e cost of constru-	Sound Financing • Competent Management, on needs thumb rules ing pattern (SLP); Planning Consideration, Flow space, ways of determining space requirements rence between carpet area and plinth area, uction estimation.	Lectures Allotted
	HOTEL DE Design Cons • Attractive A • Suitable W Evaluation o FACILITIE The systematic process and f Procedure f space relatic Approximatic	siderations: Appearance • E Vorkmanship • f accommodatio S PLANNING tic layout plann flow diagram. for determining onship, Differ e cost of constru- e operating a	Sound Financing • Competent Management, on needs thumb rules ing pattern (SLP); Planning Consideration, Flow space, ways of determining space requirements rence between carpet area and plinth area, uction estimation. reas in budget type/5 star type hotel and	Lectures Allotted
Ι	HOTEL DE Design Cons • Attractive A • Suitable V Evaluation o FACILITIE The systemat process and f Procedure f space relati Approximate approximate	siderations: Appearance • E Vorkmanship • f accommodation S PLANNING tic layout plann flow diagram. for determining onship, Differ e cost of constru- e operating a other operating	Sound Financing • Competent Management, on needs thumb rules ing pattern (SLP); Planning Consideration, Flow space, ways of determining space requirements rence between carpet area and plinth area, uction estimation. reas in budget type/5 star type hotel and g areas per guest room.	Lectures Allotted
	HOTEL DE Design Cons • Attractive A • Suitable W Evaluation o FACILITIE The systemat process and f Procedure f space relati Approximate approximate STAR CLA	siderations: Appearance • E Vorkmanship • f accommodatio S PLANNING tic layout plann flow diagram. or determining onship, Differ e cost of constru- e operating a SSIFICATIO	Sound Financing • Competent Management, on needs thumb rules ing pattern (SLP); Planning Consideration, Flow space, ways of determining space requirements rence between carpet area and plinth area, uction estimation. reas in budget type/5 star type hotel and g areas per guest room. <b>NOF HOTEL</b>	Lectures Allotted
Ι	HOTEL DE Design Cons • Attractive A • Suitable W Evaluation o FACILITIE The systematic process and f Procedure f space relatic Approximatic approximatic STAR CLA Architectura	siderations: Appearance • E Vorkmanship • f accommodatio S PLANNING tic layout plann flow diagram. for determining onship, Differ e cost of constru- e operating a other operating SSIFICATION I feature, facili	Sound Financing • Competent Management, on needs thumb rules ing pattern (SLP); Planning Consideration, Flow space, ways of determining space requirements rence between carpet area and plinth area, uction estimation. reas in budget type/5 star type hotel and g areas per guest room.	Lectures Allotted
Ι	HOTEL DE Design Cons • Attractive A • Suitable V Evaluation o FACILITIE The systemat process and f Procedure f space relati Approximate Approximate STAR CLA Architectura and Apartme	siderations: Appearance • E Vorkmanship • f accommodation S PLANNING tic layout plann flow diagram. For determining onship, Differ e cost of constru- e operating a other operating a SSIFICATION l feature, facili nt Hotel	Sound Financing • Competent Management, on needs thumb rules ing pattern (SLP); Planning Consideration, Flow space, ways of determining space requirements rence between carpet area and plinth area, uction estimation. reas in budget type/5 star type hotel and g areas per guest room. <b>N OF HOTEL</b> ties and service in star category Hotel, Heritage	Lectures Allotted
Ι	HOTEL DE Design Cons • Attractive A • Suitable W Evaluation o FACILITIE The systemat process and f Procedure f space relati Approximate Approximate <b>STAR CLA</b> Architectura and Apartme a. Criteria fo	siderations: Appearance • E Vorkmanship • f accommodation S PLANNING tic layout plann flow diagram. For determining onship, Differ e cost of constru- e operating a SSIFICATION l feature, facili nt Hotel r star classificat	Sound Financing • Competent Management, on needs thumb rules ing pattern (SLP); Planning Consideration, Flow space, ways of determining space requirements rence between carpet area and plinth area, uction estimation. reas in budget type/5 star type hotel and g areas per guest room. <b>N OF HOTEL</b> ties and service in star category Hotel, Heritage tion of Hotel.	Lectures Allotted
Ι	HOTEL DE Design Cons • Attractive A • Suitable W Evaluation o FACILITIE The systemat process and f Procedure f space relati Approximate Approximate STAR CLA Architectura and Apartme a. Criteria fo b. Criteria fo	siderations: Appearance • E Vorkmanship • f accommodatio S PLANNING tic layout plann flow diagram. for determining onship, Differ e cost of constru- e operating a other operating SSIFICATION I feature, facili nt Hotel r star classification	Sound Financing • Competent Management, on needs thumb rules ing pattern (SLP); Planning Consideration, Flow space, ways of determining space requirements rence between carpet area and plinth area, uction estimation. reas in budget type/5 star type hotel and g areas per guest room. <b>N OF HOTEL</b> ties and service in star category Hotel, Heritage	Lectures Allotted



	awarding category		
III	<b>PLANNING FOR FOOD AND BEVERAGE OUTLETS</b> Types of restaurants, Designing and planning a restaurant Layout of commercial kitchen, key steps for designing a kitche Planning of various supporting services: Kitchen steward Facilities		07
IV	PROJECT MANAGEMENT		
	a. Network analysis.		08
	b. Basic rules and procedure for network analysis.		
	c. Definition, scope, merits & demerits of CPM & PERT.		
	d. Network crashing, determining crash cost, normal cost.		
Refere	nce / Text Books:		
NA			
If the c	ourse is available as Generic Elective then the students of follow	ring departments	s may opt it.
NA			
	Evaluation/Assessment Methodology		
			Max. Marks
1) Clas	s tasks/ Sessional Examination	1	10
2) Pres	entations /Seminar		
3)Assig	gnments	(	)5
4)Rese	arch Project Report		
Semina	r On Research Project Report		
5) ESE		3	35
	Total:		50
Prerequ	isites 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: I	Degree/ Year:3 rd		
UG(R).			
Class:	Semester:5 th		
Credits Subject: FOOD AND BEVERAGE MANAGEMENT			
Theory:3			
Practical:			
<b>Course Code:</b>	Title: FOOD AND BEVERAGE MANAGEMENT		
NHU-351			
Course Object			
-	o optimum level of knowledge and skills in the students so as the	y are capable to	
1	tly manage F & B Service outlet in Hospitality Industry.		
	em aware of Portion control, cost controls and sales analysis.		
	em aware about Menu Merchandising.		
4. To teach ab	out different types of formats used in Inventory.		
	sing Marks/Credits:40% Marks/ 2 Cr		
L:			
T:			
P: (In Hours/V	Veek)		
Theory - 1 Hr.			
	s.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of	
		Lectures	
		Allotted	
Ι	FOOD AND BEVERAGE COST CONTROL SYSTEMS		
	Introduction to Food & Beverage Management, Objective of F & B		
	Management.		
	Food Control:- Food Purchasing Control, Food receiving Control,	10	
	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.		
II	FOOD AND BEVERAGE OPERATION CONTROL SYSTEM		
11	K.O.T control system, F & B control cycle, making bills, Cash		
	handling,	10	
	Theft control system, Prevention of Frauds, F&B control records	10	
	and formats.		
	INVENTORY MANAGEMENT		



	Food and beverage inventory, Types of Inventory	– Physical &		
	Perpetual Inventory,			
	Various formats used in Inventory, food & bevera	age 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			
	I. Books maintained J. Beverage Control			
	SALES CONTROL		05	
	A. Procedure of Cash Control B. Machine System C.	ECR D. NCR		
	E. Preset Machines F. POS G. Reports H. Thefts I. Cas	h Handling		
IV	COST DYNAMICS			
	Elements of Cost B. Classification of Cost		05	
	SALES CONCEPTS			
	Various Sales Concept, Uses of Sales Concept			
	INVENTORY CONTROL			
	A. Importance B. Objective C. Method D. Levels and	1		
	Perpetual Inventory F. Monthly Inventory G.			
Commodities H. Comparison of Physical and Perpetual Inventory Reference / Text Books:				
	and Beverage Operations			
• •	and Beverage Service			
	ge Management, Bernand Davis			
	rage Cost Control, Lea R. Dopson	in a dan antre and	a maar ant it	
If the course is	available as Generic Elective then the students of follow	ing department	s may opt it.	
INA	Evaluation/Assessment Methodology			
	Evaluation/Assessment internouology		Max. Marks	
1) Class tasks/	Sessional Examination	1		
· ·		1	0	
2) Presentations /Seminar3)Assignments1			0	
4)Research Pro		1	~	
· · · ·	search Project Report			
5) ESE	5	~	75	
~	Total:		00	
Prerequisites for		1	00	
r rerequisites it				



#### **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: I	Degree / PG	Year: 3 rd			
Class:		Semester:5 th			
Credits:-NC	INDUSTRIAL VISIT	SEMINAR/PRESENTATION C	N THE REPORT	1	
Theory: NC					
Course Code:	INDUSTRIAL VISIT	SEMINAR/PRESENTATION C	N THE REPORT	1	
NECC-351					
<b>Course Object</b>	ives:				
2. NA					
Nature of Pap	er: NECC				
Minimum Pas	sing Marks/Credits:				
L:02	~				
T:0					
P: 0 (In Hours	Week)				
Theory - 1 Hr.	= 1 Credit				
Practical- 2 Hrs	s.=1 Credit (4Hrs./Week=4	Credits)			
Unit	Contents			No. of	
				Lectures	
				Allotted	
Ι		A Presentation On Their Obse	rvations During		
	Their Industrial Visits.				
<b>Reference / Te</b> NA	xt Books:				
If the course is NIL	available as Generic Electi	ve then the students of following	departments may	opt it. :-	
1,112	Evaluatio	n/Assessment Methodology			
			Ma	ax. Marks	
1) Class tasks/	Sessional Examination				
2) Presentation			25		
3)Assignments					
4)Research Pro	ject Report				
	search Project Report				
5) ESE	5 1				
~		Total:	25		
Prerequisites for	r the course:				
Course Learn					
		On Their Observations During	Their Industrial Vi	isits	
		6			



# IIMTU-NEP IMPLEMENTATION Year 3rd / Semester : 5th

Class:       Semester:5th         Credits:-NC       UNIVERSITY SOCIAL RESPONSIBILITIES -COMMUNITY OUTREACH         Theory: NC       UNIVERSITY SOCIAL RESPONSIBILITIES -COMMUNITY OUTREACH         Nature of Paper:       UNIVERSITY SOCIAL RESPONSIBILITIES -COMMUNITY OUTREACH         Nature of Paper:       Not comparison of responsibilities towards the society.         2. To develop a sense of responsibilities towards community outreach       Nature of Paper:         Nature of Paper:       NECC         Minimum Passing Marks/Credits:       L:02         1. To inculcate a sense of responsibilities towards community outreach       No. of         P: 0 (In Hours/Week)       Theory - I Hr. = 1 Credit         Practical-2 Hrs.=1 Credit (4Hrs/Week=4Credits)       No. of         In The Students.       No. of         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.       In The Students.         Reference / Text Books: NA       In The Students.       Is available as Generic Elective then the students of following departments may opt it. :-NIL         I) Class tasks/ Sessional Examination 2) Presentations / Seminar       25       3)Assignments 4)Research Project Report         I) Class tasks/ Sessional Examination 2) Presentation On Researc	Programme	Deg	ree / PG		Year:3rd		
Theory: NC       UNIVERSITY SOCIAL RESPONSIBILITIES -COMMUNITY OUTREACH         NECC-352       UNIVERSITY SOCIAL RESPONSIBILITIES -COMMUNITY OUTREACH         NetCorse Objectives:	Class:				Semester:5th		
Course Code: NECC-352       UNIVERSITY SOCIAL RESPONSIBILITIES -COMMUNITY OUTREACH         NECC-352         Course Objectives:         1. To incultate a sense of responsibility towards the society.         2. To develop a sense of responsibilities towards community outreach         Mature of Paper: NECC         Minimum Passing Marks/Credits:         L:02         T:0         P: 0 (In Hours/Week)         Theory - 1 Hr. = 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         Valuation/Assessment Methodology         Max. Marks         1) Class tasks/ Sessional Examination       25         2) Presentations /Seminar       25         3)Assignments       25         4)Research Project Report       25         Seminar On Research Project Report       5         Sererequisites for the course:       To	Credits:-NC		UNIVERSITY SO	CIAL	RESPONSIBILITIES -COM	MUNITY OUTR	EACH
NECC-352         Course Objectives: <ul> <li>To inculcate a sense of responsibility towards the society.</li> <li>To develop a sense of responsibilities towards community outreach</li> </ul> <li>Nature of Paper: NECC         <ul> <li>Minimum Passing Marks/Credits:</li> <li>L:02</li> <li>To</li> <li>(In Hours/Week)</li> <li>Theory - 1 Hr. = 1 Credit</li> <li>Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)</li> <li>Vinit</li> <li>Contents</li> <li>No. of Lectures Allotted</li> <li>In 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.</li> </ul> </li> <li>Reference / Text Books:         <ul> <li>NA</li> <li>If the course is available as Generic Elective then the students of following departments may opt it. :-NIL</li> <li>Evaluation/Assessment Methodology</li> <li>Max. Marks</li> <li>Sestimar On Research Project Report</li> <li>Seminar On Research Project Report</li> <li>Seminar On Research Project Report</li> <li>Seminar On the course:</li> <li>Total: 25</li> </ul> </li>	Theory: NC						
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         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         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         3) Assignments       25         3) Assignments       25         3) Assignments       25         9) ESE       Total:       25	<b>Course Code</b>	Course Code: UNIVERSITY SOCIAL RESPONSIBILITIES -COMMUNITY OUTRE			EACH		
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:							
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)         Vinit       Contents         No. of Lectures         Name       No. of Lectures         Name       Something Back To 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.         NA       If the course is available as Generic Elective then the students of following departments may opt it. :-NIL         Evaluation/Assessment Methodology         1) Class tasks/ Sessional Examination       25         3)Assignments       25         4)Research Project Report       25         Sinar On Research Project Report       25         Sinar On Research Project Report       25         Prerequisites for the course:       25	Course Obje	ective	s:				
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         Vinit       Contents         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         Max. Marks         1) Class tasks/ Sessional Examination 2) Presentations /Seminar       25         3)Assignments       25         4)Research Project Report S) ESE       Total:       25	1. To in	culcat	te a sense of response	ibility	towards the society.		
Minimum Passing Marks/Credits:L:02T:0P: 0 (In Hours/Week)Theory - 1 Hr. = 1 CreditPractical - 2 Hrs.= 1 Credit (4Hrs./Week=4Credits)No. of Lectures AllottedUnitContentsNo. of Lectures AllottedIThis 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: NAMax. MarksIf the course is available as Generic Elective then the students of following departments may opt it. :-NILEvaluation/Assessment MethodologyMax. Marks1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3)Assignments 4)Research Project Report SpiESE25Total:25Prerequisites for the course:	2. To de	velop	a sense of responsit	oilitie	s towards community outreach		
L:02 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit (4Hrs./Week=4Credits) Mo. of Lectures Allotted         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.       Image: Colspan="2">Contents         Reference / Text Books: NA       NA       Image: Colspan="2">Something Back To The Society It Also Develops Habit Of Helping Others In The Students.         If the course is available as Generic Elective then the students of following departments may opt it. :- NIL       Max. Marks         1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESE       25         Image: Colspan="2">Total:       25         Prerequisites for the course:       Total:       25							
T:0       P: 0 (In Hours/Week)         Theory - 1 Hr. = 1 Credit       Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)         Value         Value         Ontents         No. of Lectures         I Credit (4Hrs./Week=4Credits)         No. of Lectures         I Credit (4Hrs./Week=4Credits)         I 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.         I The Students.         I Reference / Text Books:         NA         If the course is available as Generic Elective then the students of following departments may opt it. :- NIL         I Presentations /Seminar       25 <td>Minimum Pa</td> <td>assing</td> <td>g Marks/Credits:</td> <td></td> <td></td> <td></td> <td></td>	Minimum Pa	assing	g Marks/Credits:				
P: 0 (In Hours/Week)       No. of Lectures         Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)       No. of Lectures         Unit       Contents       No. of Lectures         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.       Image: Content State S	L:02						
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.       Image: Colspan="2">Contents         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         It is sessional Examination         2) Presentations /Seminar       25         3) Assignments       25         4) Research Project Report       25         Seminar On Research Project Report       25         Prerequisites for the course:       25							
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.       Image: Contents Content Content Contents Contents Contents Contents Contents	•		-				
UnitContentsNo. of Lectures AllottedIThis 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.Image: Contents of 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: NAIf the course is available as Generic Elective then the students of following departments may opt it. :-NILEvaluation/Assessment MethodologyMax. Marks1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3)Assignments 4)Research Project Report Seminar On Research Project Report S) ESEZ5Total:25Total:25Prerequisites for the course:							
Image: constraint of the current o		Irs.=1	Credit (4Hrs./Week	k=4Cr	redits)		
Image: constraint of the constra	Unit	Con	tents				
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         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:         Total:         25							
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: NANAIf the course is available as Generic Elective then the students of following departments may opt it. :- NILMax. MarksIt the course is available as Generic Elective then the students of following departments may opt it. :- NILIt colspan="2">It the course is available as Generic Elective then the students of following departments may opt it. :- NILIt colspan="2">It the course is available as Generic Elective then the students of following departments may opt it. :- NILIt class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESEIt class tasks Project Report Seminar On Research Project Report 5) ESEIt class tasks Project Report Seminar On Research Project Report Seminar On Research Project Report 							Allotted
Something Back To The Society. It Also Develops Habit Of Helping Others In The Students.         Reference / Text Books: NA         NA         If the course is available as Generic Elective then the students of following departments may opt it. :- NIL         Evaluation/Assessment Methodology         1) Class tasks/ Sessional Examination         2) Presentations /Seminar         3) Assignments         4) Research Project Report         Seminar On Research Project Report         5) ESE         Total:       25	Ι		•				
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 2) Presentations /Seminar 3) Assignments 4)Research Project Report Seminar On Research Project Report 5) ESE  Total: 25  Prerequisites for the course:							
Reference / Text Books:         NA         If the course is available as Generic Elective then the students of following departments may opt it. :-         NIL         Max. Marks         It is available as Generic Elective then the students of following departments may opt it. :-         NIL       Max. Marks         Desentation/Assessment Methodology         Max. Marks         1) Class tasks/ Sessional Examination       25         2) Presentations /Seminar       25         3)Assignments       25         4)Research Project Report       5         Seminar On Research Project Report       5         5) ESE       Total:       25         Prerequisites for the course:							
NAIf the course is available as Generic Elective then the students of following departments may opt it. :- NILEvaluation/Assessment MethodologyMax. Marks1) Class tasks/ Sessional Examination 2) Presentations /Seminar2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESE25Total:25							
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 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESE  Total: 25		Fext l	Books:				
NILEvaluation/Assessment MethodologyMax. Marks1) Class tasks/ Sessional ExaminationMax. Marks2) Presentations /Seminar253) Assignments254) Research Project Report4000000000000000000000000000000000000						-	
Evaluation/Assessment MethodologyMax. Marks1) Class tasks/ Sessional Examination2) Presentations /Seminar253) Assignments254) Research Project Report4Seminar On Research Project Report45) ESE25Total:25		is ava	ilable as Generic Ele	ective	then the students of following	departments may	opt it. :-
Max. Marks1) Class tasks/ Sessional Examination2) Presentations /Seminar2) Presentations /Seminar3) Assignments4) Research Project ReportSeminar On Research Project Report5) ESETotal:25	NIL						
1) Class tasks/ Sessional Examination2) Presentations /Seminar3) Assignments4) Research Project ReportSeminar On Research Project Report5) ESETotal:25			Evalua	ation/	Assessment Methodology		<b>.</b>
2) Presentations /Seminar253) Assignments254) Research Project Report25Seminar On Research Project Report255) ESETotal:25Prerequisites for the course:		1.6				M	ax. Marks
3)Assignments 4)Research Project Report Seminar On Research Project Report 5) ESE Total: 25 Prerequisites for the course:	· ·						
4)Research Project Report Seminar On Research Project Report 5) ESE Total: 25 Prerequisites for the course:	· ·						
Seminar On Research Project Report 5) ESE Total: 25 Prerequisites for the course:							
5) ESE Total: 25 Prerequisites for the course:	· ·	5	1				
Total:     25       Prerequisites for the course:		Kesea	rch Project Report				
Prerequisites for the course:	5) ESE						
					Total:	25	
Course Learning Outcomes:NA	Prerequisites	for th	ne course:				
	<b>Course Lear</b>	ning	Outcomes:NA				



# IIMTU-NEP IMPLEMENTATION Year : 3rd / Semester : 5th

Programme: I	Degree /UG/ PG	Year:3 rd			
Class:	8	Semester:5th			
Credits:-NC	SANSKRIT /	SPIRITUAL			
Theory: NC					
<b>Course Code:</b>	SANSKRIT /	SANSKRIT / SPIRITUAL			
MV-351					
Course Object	ives:				
1 To develop	p moral values & th	ne values of "Karma" in Life			
Nature of Pap	er: MV				
-	sing Marks/Credit	ts			
L:02					
T:0					
P: 0 (In Hours/	,				
Theory - 1 Hr.					
	s.=1 Credit (4Hrs./	Week=4Credits)	1		
Unit	Contents		No. of Lectures Allotted		
Ι	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.				
<b>Reference / Te</b> NA	xt Books:				
	available as Generi	ic Elective then the students of following	departments may opt it. :-		
NIL		e e	1 2 1		
	Ev	valuation/Assessment Methodology			
			Max. Marks		
	a · 15 ·	tion			
1) Class tasks/		1011			
2) Presentation	s /Seminar	1011	25		
<ul><li>2) Presentation</li><li>3)Assignments</li></ul>	s /Seminar		25		
<ul><li>2) Presentation</li><li>3)Assignments</li><li>4)Research Pro</li></ul>	s /Seminar ject Report		25		
<ul><li>2) Presentation</li><li>3)Assignments</li><li>4)Research Pro</li></ul>	s /Seminar		25		
<ol> <li>2) Presentation</li> <li>3)Assignments</li> <li>4)Research Proseminar On Research</li> </ol>	s /Seminar ject Report		25		
<ol> <li>2) Presentation</li> <li>3)Assignments</li> <li>4)Research Proseminar On Research</li> </ol>	s /Seminar ject Report ssearch Project Rep	ort			
<ul> <li>2) Presentation</li> <li>3)Assignments</li> <li>4)Research Prosentiation</li> <li>Seminar On Res</li> <li>5) ESE</li> </ul>	s /Seminar ject Report ssearch Project Report or the course:	ort			
<ul> <li>2) Presentation</li> <li>3) Assignments</li> <li>4) Research Prosentiation</li> <li>Seminar On Research Presequisites for</li> <li>Course Learnine</li> <li>CO1: Students</li> </ul>	s /Seminar ject Report esearch Project Report or the course: ing Outcomes: Are Taught The H	ort	25		



Foramt-3

## IIMTU-NEP IMPLEMENTATION Year : 3rd / Semester : 5th

Programme: D	egree / PG	Year:3 rd		
Class:		Semester:5 th		
Credits:-NC	SPORTS	Somester.s		
Theory: NC	STORIS			
Course	SPORTS			
Code:SPT-351				
Course Objecti	ves:			
1.To involve the	em team spirit.			
2.To make them	aware about being	physically fit.		
Nature of Pape				
	ing Marks/Credits	:		
L:02				
T:0				
P: 0 (In Hours/	-			
Theory - 1 Hr. =				
	=1 Credit (4Hrs./V	Week=4Credits)		
Unit C	ontents			No. of
				Lectures
				Allotted
	tudents Are Encouraged To Play Various Games Of Their Choice Whether			
	Indoor Or Outdoor. Like ; Carrom, Chess, Table Tennis, Football,			
	asketball Etc.			
Reference / Tex	kt Books:			
NA	<u>'111 O '</u>		1 4 4	, •,
	ivailable as Generic	Elective then the students of following of	departments may	opt 1t. :-
NIL				
	EVa	aluation/Assessment Methodology	Ma	
1) Class tasks/	accional Examination	on	IVI2	ax. Marks
/	Sessional Examinati	UII	25	
2) Presentations /Seminar 25				
3)Assignments	aat Danart			
4)Research Proj	eet Report search Project Repo	rt		
5) ESE	scarch i roject Kepo	11		
			~	
	.1	Total:	25	
Prerequisites for				
Course Learnin	ng Outcomes: NA			



# IMTU-NEP IMPLEMENTATION Year 3rd /Semester 5th

Programme: D	egree/ Year:3 rd				
UG(R)/PG	Semester:5 th				
Class: BHMC Credits	Subject: FOOD PRODUCTION LAB-II				
Theory:0	Subject: FOOD FRODUCTION LAB-II				
Practical:2					
Course	Title: FOOD PRODUCTION L	AB-II			
Code:					
NBHM-351P					
<b>Course Object</b>	ves: The Student will be aware and	l get knowledge about :			
1. Appetize	rs & Garnishes.				
	hes, parts of Sandwiches process n				
	pices, herbs & classification of her	bs.			
4. Chocola					
5. Baba au	1				
Nature of Pape					
	ing Marks/Credits:40% Marks/	2 Cr			
L: T:					
P: (In Hours/We	ak)				
Theory - 1 Hr. =	*				
•	=1 Credit (4Hrs./Week=4Credits)				
Unit	Contents	No. of			
		Lectures			
		Allotted			
Ι	<b>APPETIZERS &amp; GARNISHES</b>				
	HORSDEOUVRES				
	SANDWICHES				
	A. Parts of Sandwiches	20			
	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				
II	1 Brioche				
	Baba au Rhum				
	2 Soft Rolls	20			
	Chocolate Parfait				
	3 French Bread				



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 follow	ing 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 ma	aking 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					
1 I					

CO6: Demonstrate how to prepare Garlic Rolls and Crêpe Suzette.



## IIMTU-NEP IMPLEMENTATION Year : 3rd / Semester :5th

•	: Degree/ Year:3 rd				
UG(R)/PG Class:	Semester:5 th				
Credits	Subject: FOOD AND BEVERAGE SERVICE LAB- II				
Theory:0	Subject. FOOD AND DE VERAOE SER VICE EAD- II				
Practical:1					
Course	Title: FOOD AND BEVERAGE SERVICE LAB – II				
Code:		$\mathbf{H}_{\mathbf{M}} = \mathbf{O} \mathbf{O} \mathbf{D} \mathbf{H}_{\mathbf{M}} \mathbf{D} \mathbf{D} \mathbf{D} \mathbf{D} \mathbf{H}_{\mathbf{M}} \mathbf{O} \mathbf{D} \mathbf{D} \mathbf{M}_{\mathbf{M}} \mathbf{O} \mathbf{D} \mathbf{D} \mathbf{O} \mathbf{D} \mathbf{M}_{\mathbf{M}} \mathbf{O} \mathbf{D} \mathbf{D} \mathbf{O} \mathbf{D} \mathbf{O} \mathbf{D} \mathbf{O} \mathbf{D} \mathbf{O} \mathbf{D} \mathbf{O} \mathbf{D} \mathbf{O} \mathbf{O} \mathbf{D} \mathbf{O} \mathbf{O} \mathbf{D} \mathbf{O} \mathbf{O} \mathbf{D} \mathbf{O} \mathbf{O} \mathbf{O} \mathbf{O} \mathbf{D} \mathbf{O} \mathbf{O} \mathbf{O} \mathbf{O} \mathbf{O} \mathbf{O} \mathbf{O} O$			
NBHM-352	Р				
Course Obj	ectives: The Student will be aware and get knowledge about :				
	loping Hypothetical Business Model of Food & Beverage Outlets				
	ning & organizing Formal & Informal Banquets.				
	ning & organizing various types of Buffet				
4. Orga	nizing Mise-en-place for Gueridon Service.				
5. Dish	es involving work on the Gueridon				
Nature of P	aper: Core				
Minimum I	assing Marks/Credits:40% Marks/1 Cr				
L:					
T:					
P: (In Hour	s/Week)				
•	Ir. = 1 Credit				
	Hrs.=1 Credit (4Hrs./Week=4Credits)				
Unit	Contents	No. of			
		Lectures			
I	Planning & Operating Food & Beverage Outlets	Lectures			
Ι	Class room Exercise ,Developing Hypothetical Business Model of Food	Lectures			
Ι	Class room Exercise ,Developing Hypothetical Business Model of Food & Beverage Outlets ,Case study of Food & Beverage outlets - Hotels &	Lectures Allotted			
Ι	Class room Exercise ,Developing Hypothetical Business Model of Food & Beverage Outlets ,Case study of Food & Beverage outlets - Hotels & Restaurants	Lectures			
I	Class room Exercise ,Developing Hypothetical Business Model of Food & Beverage Outlets ,Case study of Food & Beverage outlets - Hotels & Restaurants Function Catering – Banquets	Lectures Allotted			
Ι	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 &	Lectures Allotted			
	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	Lectures Allotted			
I	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 Function Catering – Buffets	Lectures Allotted			
	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 Function Catering – Buffets Planning & organizing various types of Buffet	Lectures Allotted			
	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 Function Catering – Buffets Planning & organizing various types of Buffet Gueridon Service	Lectures Allotted			
	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 Function Catering – Buffets Planning & organizing various types of Buffet	Lectures Allotted			
II	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 Function Catering – Buffets Planning & organizing various types of Buffet Gueridon Service Organizing Mise-en-place for Gueridon Service ,Dishes involving work	Lectures Allotted			
II Reference /	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 Function Catering – Buffets Planning & organizing various types of Buffet Gueridon Service Organizing Mise-en-place for Gueridon Service ,Dishes involving work on the Gueridon	Lectures Allotted			
II Reference / Modern rest	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 Function Catering – Buffets Planning & organizing various types of Buffet Gueridon Service Organizing Mise-en-place for Gueridon Service ,Dishes involving work on the Gueridon Text Books:	Lectures Allotted			
II Reference / Modern rest Food and be	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 Function Catering – Buffets Planning & organizing various types of Buffet Gueridon Service Organizing Mise-en-place for Gueridon Service ,Dishes involving work on the Gueridon Text Books: aurants service –John fuller	Lectures Allotted			



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:				
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 trolle	y.			



# IIMTU-NEP IMPLEMENTATION Year 3rd / Semester 5th

Program	nme: Degree/	Year:3 rd	
UG(R)/PG			
Class:		Semester:5 th	
Credits Subj		Subject: Front Office Lab-II	
Theory:			
Practica			
Course		Title: Front Office Lab-II	
NBHM			
	•	lent will be aware and get knowledge about :	
		computer applications on PMS front office pr	
		How to put a locator, How to check in a first-	
		ation, How to create and update guest profile	
		n guest history, How to add a sharer, How to	make add on reservation.
		ents for long staying guest.	
	of Paper: Core		
	im Passing Marks/C	redits:40% Marks/ 2 Cr	
L:			
T:			
``````````````````````````````````````	Hours/Week)		
	-1 Hr. $= 1$ Credit		
	I- 2 Hrs.=1 Credit (4)	irs./week=4Credits)	N f
Unit	Contents		No. of
			Lectures Allotted
Ι	Handa an maatiaa (f computer emplications on DMS front office	
1		f computer applications on PMS front office , Income audit, Accounts	procedures
		– handling guests & internal situations	roquiring
	management tactics		05
II	HMS Training – Ho		03
11		e, How to put a locator, How to check in	a first time
		in an existing reservation, How to check in	
	•	key, How to verify key, How to cancel a k	
		y, How to extend a key	cy, 110w to
	-	1 prepare registration cards for arrivals	How to
		continuously, How to programme one ke	
rooms, How to re-programme a key			
	-	ervation, How to create and update guest pro-	ofiles. How
		lio, How to print guest folio, How to m	
	reservation.	,	
III		ts in guest history. How to add a sharer. Ho	ow to make
III	How to feed remar	as in guest history, How to add a sharer, Ho How to amend a reservation, How to	
III	How to feed remar add on reservation	ts in guest history, How to add a sharer, Ho , How to amend a reservation, How to make group reservation, How to make a ro	o cancel a



How to close a bank at the end of each shift, How to put a routing 05 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 **Reference / Text 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. 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:

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.



IIMTU-NEP IMPLEMENTATION Year 3RD / Semester 5TH

Programm	ne: Degree/ Year:3 rd				
UG(R)/PG	6				
Class: Semester:5 th					
Credits Subject: ACCOMMODATION MANAGEMENT LAB II					
Theory:0					
Practical:1					
Course	Title: ACCOMMODATION MANAGEMENT LAB II				
Code:					
NBHM-35	4				
Course Ob	jectives: The Student will be aware and get knowledge about :				
1. Tea	um cleaning Planning, Organizing, Executing & Evaluating the pr	ocess.			
2. Hov	w to prepared Inspection checklist				
3. Tim	ne and motion study & its applications.				
4. Step	ps in servicing a guest room.				
5. Dev	vising/ designing training module for staff members.				
Nature of I	Paper: Core				
	Passing Marks/Credits:40% Marks/1 Cr				
Minimum					
Minimum L:					
<u>Minimum</u> L: T: P: (In Hou	Passing Marks/Credits:40% Marks/1 Cr				
Minimum L: T: P: (In Hou Theory - 1	Passing Marks/Credits:40% Marks/1 Cr ars/Week) Hr. = 1 Credit				
Minimum L: T: P: (In Hou Theory - 1 Practical- 2	Passing Marks/Credits:40% Marks/1 Cr urs/Week) Hr. = 1 Credit 2 Hrs.=1 Credit (4Hrs./Week=4Credits)				
Minimum L: T: P: (In Hou Theory - 1	Passing Marks/Credits:40% Marks/1 Cr ars/Week) Hr. = 1 Credit	No. of			
Minimum L: T: P: (In Hou Theory - 1 Practical- 2	Passing Marks/Credits:40% Marks/1 Cr urs/Week) Hr. = 1 Credit 2 Hrs.=1 Credit (4Hrs./Week=4Credits)	Lectures			
Minimum L: T: P: (In Hou Theory - 1 <u>Practical- 2</u> Unit	Passing Marks/Credits:40% Marks/1 Cr ars/Week) Hr. = 1 Credit 2 Hrs.=1 Credit (4Hrs./Week=4Credits) Contents				
Minimum L: T: P: (In Hou Theory - 1 Practical- 2	Passing Marks/Credits:40% Marks/1 Cr ars/Week) Hr. = 1 Credit 2 Hrs.=1 Credit (4Hrs./Week=4Credits) Contents Team cleaning	Lectures Allotted			
Minimum L: T: P: (In Hou Theory - 1 Practical- 2 Unit	Passing Marks/Credits:40% Marks/1 Cr urs/Week) Hr. = 1 Credit Hr. = 1 Credit 2 Hrs.=1 Credit (4Hrs./Week=4Credits) Contents Image: Contents Planning , Organizing, Executing , Evaluating	Lectures			
Minimum L: T: P: (In Hou Theory - 1 <u>Practical- 2</u> Unit	Passing Marks/Credits:40% Marks/1 Cr urs/Week) Hr. = 1 Credit Hr. = 1 Credit 2 2 Hrs.=1 Credit (4Hrs./Week=4Credits) Contents Team cleaning Planning , Organizing, Executing , Evaluating Inspection checklist	Lectures Allotted			
Minimum L: T: P: (In Hou Theory - 1 Practical- 2 Unit	Passing Marks/Credits:40% Marks/1 Cr Irrs/Week) Hr. = 1 Credit Hr. = 1 Credit 2 Hrs.=1 Credit (4Hrs./Week=4Credits) Contents Image: Contents Image: Planning , Organizing, Executing , Evaluating Image: Contents Inspection checklist Time and motion study , Steps of bed making	Lectures Allotted 05			
Minimum L: T: P: (In Hou Theory - 1 Practical- 2 Unit I	Passing Marks/Credits:40% Marks/1 Cr Irs/Week) Hr. = 1 Credit Hr. = 1 Credit (4Hrs./Week=4Credits) Contents Contents Planning , Organizing, Executing , Evaluating Inspection checklist Time and motion study , Steps of bed making Steps in servicing a guest room etc	Lectures Allotted			
Minimum L: T: P: (In Hou Theory - 1 Practical- 2 Unit	Passing Marks/Credits:40% Marks/1 Cr urs/Week) Hr. = 1 Credit 2 Hrs.=1 Credit (4Hrs./Week=4Credits) Contents Planning , Organizing, Executing , Evaluating Inspection checklist Time and motion study , Steps of bed making Steps in servicing a guest room etc Devising/ designing training module	Lectures Allotted 05			
Minimum L: T: P: (In Hou Theory - 1 Practical- 2 Unit I	Passing Marks/Credits:40% Marks/1 Cr Irrs/Week) Hr. = 1 Credit 2 Hrs.=1 Credit (4Hrs./Week=4Credits) Contents Planning , Organizing, Executing , Evaluating Inspection checklist Time and motion study , Steps of bed making Steps in servicing a guest room etc Devising/ designing training module Refresher training (5 days) ,Induction training (2 days)	Lectures Allotted 05 05			
Minimum L: T: P: (In Hou Theory - 1 Practical- 2 Unit I II	Passing Marks/Credits:40% Marks/1 Cr Irs/Week) Hr. = 1 Credit Hr. = 1 Credit (4Hrs./Week=4Credits) Contents Contents Planning , Organizing, Executing , Evaluating Inspection checklist Time and motion study , Steps of bed making Steps in servicing a guest room etc Devising/ designing training module Refresher training (5 days) ,Induction training (2 days) Remedial training (5 days)	Lectures Allotted 05			
Minimum L: T: P: (In Hou Theory - 1 Practical- 2 Unit I II III	Passing Marks/Credits:40% Marks/1 Cr Irs/Week) Hr. = 1 Credit Hr. = 1 Credit (4Hrs./Week=4Credits) Contents Contents Inspection checklist Fine and motion study , Steps of bed making Steps in servicing a guest room etc Devising/ designing training module Refresher training (5 days) ,Induction training (2 days) Remedial training (5 days) / Text Books:	Lectures Allotted05050505			
Minimum L: T: P: (In Hou Theory - 1 Practical- 2 Unit I II II Reference Hotel Man	Passing Marks/Credits:40% Marks/1 Cr Insection checklist Time and motion study , Steps of bed making Steps in servicing a guest room etc Devising/ designing training module Refresher training (5 days) / Text Books: magement and Operations - Michael J. O'Fallon, Denney G. Rut	Lectures Allotted 05 05 05 05			
Minimum L: T: P: (In Hou Theory - 1 Practical- 2 Unit I II II Reference Hotel Man	Passing Marks/Credits:40% Marks/1 Cr Irs/Week) Hr. = 1 Credit Hr. = 1 Credit (4Hrs./Week=4Credits) Contents Contents Inspection checklist Fine and motion study , Steps of bed making Steps in servicing a guest room etc Devising/ designing training module Refresher training (5 days) ,Induction training (2 days) Remedial training (5 days) / Text Books:	Lectures Allotted 05 05 05 05			



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: 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 membe	rs		

CO6: Demonstrate Bed Making.



IIMTU-NEP IMPLEMENTATION Year 3rd /Semester 6th

Programm	e Degre	2e/	Year:3 rd	
Programme: Degree/ UG(R)/PG			Semester:6 th	
Class:				
Credits Subject: FOOD PRODUCTION-III				
Theory:4				
Practical:				
	Course Code: Title: FOOD PRODUCTION-III			
NBHM-36		1001		
		The Student	will be aware and get knowledge about:	
			l cuisines, its geographic location & historical bacl	kground.
	-		hinese foods, its historical background & Region	-
Methods of			, C C	
			onfectionery, difference between icings & topping.	
		•	Factors affecting the stability.	
	-	-	nd management.	
Nature of l				
			ts:40% Marks /2 Cr	
L:				
T:				
P:(In Hours	s/Week)			
Theory - 1	Hr. = 1 C	Credit		
Practical- 2	Hrs.=10	Credit(4Hrs./W	/eek=4Credits)	
Unit	Conte	ents		No. of Lectures
т			CLICINE	Allotted
Ι		RNATIONAI		
	-	-	n, Historical background, Staple food with	
	0		Specialties, Recipes, Equipment in relation to:	10
			e, Italy, Spain & Portugal, Germany, Mexican	10
	CHIN		noon foods Historiaal background Destant	
			nese foods, Historical background, Regional	
		0,0	ods of cooking, Equipment & utensils	
	FREN		ooking methods & Preparations.	
II		•	FECTIONERY	
11		GS & TOPPI		
			s B. Using of Icings C. Difference between icings	
		pings D. Recip		20
	1	ZEN DESSEF	L	20
			cation of Frozen desserts B. Ice-creams –	
	• •		ods of preparation D. Additives and preservatives	
		n Ice-cream ma		
		INGUES	ununucuit	
		ig of Mering	ues, Factors affecting the stability, Cooking	
	IVIANII	is or morning	ues, racions ancennig the stability, COOKing	1



	Meringues Types of Meringues, Uses of Meringues			
III	III PRODUCTION MANAGEMENT			
	Kitchen Organization, Allocation of Work – Job Descri			
	Rosters			
	Production Planning, Production Scheduling, Production	n Quality &		
	Quantity Control, Forecasting & Budgeting G. Yield Management			
PRODUCT & RESEARCH DEVELOPMENT				
	Testing new equipment, Developing new recipes, Food Trails			
	Organoleptic & Sensory Evaluation			
IV	BREAD MAKING			
	Role of ingredients in bread Making, Bread Faults, Bread	Improvers	10	
	CAKE MAKING	-		
	Role of ingredients in bread Making, Types of cake &	methods of		
	cake making			
Reference	e / Text Books:			
K.Arora&	K.N.Gupta – Theory of cookery			
	ngam – Modern cookery for teaching & The Trade (Orient Lo	ngmans ltd)		
-	yne – professional cookery (john wiley and sons)	C A		
	se is available as Generic Elective then the students of following	ing departme	nts may opt it.	
NA		0	• 1	
	Evaluation/Assessment Methodology			
			Max. Marks	
1) Class ta	asks/ Sessional Examination	15		
2) Present	ations /Seminar			
3)Assignm	nents	10		
4)Researc	h Project Report			
Seminar C	In Research Project Report			
5) ESE		75		
	Total:	100)	
Prerequisi	tes for the course:	100	-	
-	earning Outcomes: The Student will be aware and get knowl	edge about:		
	inderstand about international cuisines, its geographic location	-	background	
	understand the Chinese foods, its historical background		-	
	of cooking,			
	build the knowledge about Bakery & Confectionery, difference	e between ici	ngs & topping	
	inderstand the process making of Meringues, Factors affecting		• • • •	
	generate the knowledge about product research and manageme	•	•	
	inderstand about international cuisines, its geographic location		hackground	
200 101	inconstance about international cuisines, its geographic location		Suchground.	



IIMTU-NEP IMPLEMENTATION Year 3rd / Semester 6th

Programme:	Degree/		Year:3 rd	
UG(R)/PG		0.00	c	
Class: B. Sc HM, BHMCT			Semester:6 th	
Credits		Subject:	FOOD AND BEVERAGE SERVICE-III	
Theory:4				
Practical:		T' 41. E (
Course Code	e:	Title: FC	OOD AND BEVERAGE SERVICE-III	
NBHM-362	otivos. The	atudant y	vill get knowledge about:	
•			ion of F&B service department	
		U	s of bar and bar operations.	
			w about various modes of sales promotion.	
4. Various t			w about various modes of sales promotion.	
Nature of Pa	-			
	A	ks/Credit	ts:40% Marks /2 Cr	
L:	0			
T:				
P: (In Hours	/Week)			
Theory - 1 H	r. = 1 Credi	t		
Practical-2 H	Irs.=1 Cred	it (4Hrs./	Week=4Credits)	
Unit	Contents			No. of Lectures
		DELTER		Allotted
I			AGE STAFF ORGANISATION	10
	-		f ,Hierarchy, Job description and specification	10
	Duty roas			
			DD & BEVERAGE OUTLET	
	Procedure		B, Developing efficiency , Standard Operating	
II	BAR OP		NS	
11			tail, Dispense, Area of Bar, Front Bar, Back Bar	10
	• •		Rack, Garnish Container, Ice well, etc.), Bar	10
		· •	Bar Staffing, Opening, and closing duties	
III	SALES P			
			alty programs - Wine dinners or whisky dinners -	20
		•	dies night, DJ night)- Corporate discounts -	
			Social media & home delivery services	
Applications		1		
IV	11		AIXED DRINKS	
			tory – classification – Recipe, Preparation and	20
	service of			
		-		
Reference / 7	Fext Books	:		
Dennis R Lili	icrap Food	and Bever	age 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 followi	ng 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: The Student will be aware and get knowled	edge about:			
CO1-Understand staff organization of F&B service department and manage Food &beverage outlet				
CO2-Review Bar operations and their layout				
CO3-Analyze various modes of sales promotion and apply as and when needed.				
CO4-To explain and prepare various types of cocktails & mixed drinks.				
CO5 Analyze the cultural and equipilize a cost of a static is throughout history.				

CO5-Analyze the cultural and social impact of cocktails throughout history. CO6-Classify cocktails based on their ingredients, base spirits, and preparation methods.



IIMTU-NEP IMPLEMENTATION Year 3rd/ Semester 6th

Drogram	me: Degree/	Year:3 rd	
UG(R)/PC	-	real.5	
Class:	41		
Credits			
Theory:2	Subject. Front (Jinte-ini	
Practical:			
Course Title: Front Office-III			
Code:			
NBHM-3	63		
		will be aware and get knowledge about:	
	ociate the Yield Manag		
		and Vacation Ownership concept	
		of Spa & Salon Managemen	
4. To une	derstand the fundament	als of Human Resource Management.	
Nature of	Paper: Core		
Minimun	n Passing Marks/Cred	its:40% Marks / 1 Cr	
L:			
T:			
P: (In Hou	<i>c</i>		
•	Hr. = 1 Credit		
	Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents		No. of Lectures Allotted
Unit I	Yield Management:-	- Concept of yield management– benefits of yield	
	Yield Management:- management - Strate	egies used for increasing revenue of a hotel	Allotted
	Yield Management: - management - Strate (Overbooking and c	egies used for increasing revenue of a hotel apacity management, duration control, market	
I	Yield Management: management - Strate (Overbooking and c segment pricing and d	egies used for increasing revenue of a hotel capacity management, duration control, market liscount allocation) - Measuring Yield (Formulas)	Allotted
	Yield Management:- management - Strate (Overbooking and c segment pricing and d Elements of Yield M	egies used for increasing revenue of a hotel capacity management, duration control, market liscount allocation) - Measuring Yield (Formulas) Management - Potential High and Low Demand	Allotted 05
I	Yield Management:- management - Strate (Overbooking and c segment pricing and d Elements of Yield Man Tactics - Yield Man	egies used for increasing revenue of a hotel apacity management, duration control, market liscount allocation) - Measuring Yield (Formulas) Management - Potential High and Low Demand agement Software - Yield Management Team-	Allotted
I	Yield Management:- management - Strate (Overbooking and c segment pricing and d Elements of Yield M Tactics - Yield Man Yield Management M	egies used for increasing revenue of a hotel capacity management, duration control, market discount allocation) - Measuring Yield (Formulas) Management - Potential High and Low Demand agement Software - Yield Management Team– leeting	Allotted 05
I	Yield Management:- management - Strate (Overbooking and c segment pricing and dElements of Yield M Tactics - Yield Man Yield Management MTimeshare and Va	egies used for increasing revenue of a hotel apacity management, duration control, market liscount allocation) - Measuring Yield (Formulas) Management - Potential High and Low Demand agement Software - Yield Management Team– leeting acation Ownership:-Definition and Types of	Allotted 05 05
I	Yield Management:- management - Strate (Overbooking and c segment pricing and dElements of Yield M Tactics - Yield Man Yield Management MTimeshare and Va Timeshare Options -	egies used for increasing revenue of a hotel apacity management, duration control, market liscount allocation) - Measuring Yield (Formulas) Management - Potential High and Low Demand agement Software - Yield Management Team- leeting acation Ownership:-Definition and Types of - Advantages and Disadvantages of Timeshare	Allotted 05
I	Yield Management:- management - Strate (Overbooking and c segment pricing and d Elements of Yield M Tactics - Yield Man Yield Management M Timeshare and Va Timeshare Options - business - Exchange (egies used for increasing revenue of a hotel apacity management, duration control, market liscount allocation) - Measuring Yield (Formulas) Management - Potential High and Low Demand agement Software - Yield Management Team– leeting acation Ownership:-Definition and Types of - Advantages and Disadvantages of Timeshare Companies – Resort Condominium International -	Allotted 05 05
I	Yield Management:- management - Strate (Overbooking and c segment pricing and dElements of Yield M Tactics - Yield Man Yield Management MTimeshare and Va Timeshare Options - business - Exchange Q Intervals Internationa	egies used for increasing revenue of a hotel apacity management, duration control, market liscount allocation) - Measuring Yield (Formulas) Management - Potential High and Low Demand agement Software - Yield Management Team- leeting acation Ownership:-Definition and Types of - Advantages and Disadvantages of Timeshare	Allotted 05 05
I	Yield Management:- management - Strate (Overbooking and c segment pricing and d Elements of Yield M Tactics - Yield Man Yield Management M Timeshare and Va Timeshare Options - business - Exchange O Intervals Internationa industry.	egies used for increasing revenue of a hotel apacity management, duration control, market liscount allocation) - Measuring Yield (Formulas) Management - Potential High and Low Demand agement Software - Yield Management Team- leeting acation Ownership:-Definition and Types of - Advantages and Disadvantages of Timeshare Companies – Resort Condominium International - 1- AIRDA advantages – role of government and	Allotted 05 05 05 05
I II III IV	 Yield Management:- management - Strate (Overbooking and c segment pricing and d Elements of Yield Management M Tide Management M Timeshare and Va Timeshare Options - business - Exchange G Intervals Internationa industry. Spa & Salon Manage Ownership & Franchi 	egies used for increasing revenue of a hotel apacity management, duration control, market liscount allocation) - Measuring Yield (Formulas) Management - Potential High and Low Demand agement Software - Yield Management Team- leeting acation Ownership:-Definition and Types of - Advantages and Disadvantages of Timeshare Companies – Resort Condominium International - l- AIRDA advantages – role of government and gement:-Definition & Types of Salons & Spa - sed - Hierarchy in Spa - Facilities offered in Spa.	Allotted 05 05
I	 Yield Management:- management - Strate (Overbooking and c segment pricing and d Elements of Yield Management M Tiactics - Yield Mana Yield Management M Timeshare and Va Timeshare Options - business - Exchange O Intervals Internationa industry. Spa & Salon Manag Ownership & Franchi Human Resource 	egies used for increasing revenue of a hotel apacity management, duration control, market liscount allocation) - Measuring Yield (Formulas) Management - Potential High and Low Demand agement Software - Yield Management Team- leeting acation Ownership:-Definition and Types of - Advantages and Disadvantages of Timeshare Companies – Resort Condominium International - 1- AIRDA advantages – role of government and gement:-Definition & Types of Salons & Spa - sed - Hierarchy in Spa - Facilities offered in Spa. Management:-Human Resource Planning	Allotted 05 05 05 05
I II III IV	 Yield Management:- management - Strate (Overbooking and c segment pricing and d Elements of Yield M Tactics - Yield Man Yield Management M Timeshare and Va Timeshare Options - business - Exchange O Intervals Internationa industry. Spa & Salon Manag Ownership & Franchi Human Resource (Forecasting, Inventor 	egies used for increasing revenue of a hotel apacity management, duration control, market liscount allocation) - Measuring Yield (Formulas) Management - Potential High and Low Demand agement Software - Yield Management Team- leeting acation Ownership:-Definition and Types of - Advantages and Disadvantages of Timeshare Companies – Resort Condominium International - l- AIRDA advantages – role of government and gement:-Definition & Types of Salons & Spa - sed - Hierarchy in Spa - Facilities offered in Spa. Management:-Human Resource Planning rying, Planning) - Human Resource Development	Allotted 05 05 05 05 05
I II III IV	 Yield Management:- management - Strate (Overbooking and c segment pricing and d Elements of Yield Management M Tactics - Yield Management M Timeshare and Va Timeshare Options - business - Exchange G Intervals Internationa industry. Spa & Salon Managownership & Franchi Human Resource (Forecasting, Inventor - Job Analysis (Job 	egies used for increasing revenue of a hotel apacity management, duration control, market liscount allocation) - Measuring Yield (Formulas) Management - Potential High and Low Demand agement Software - Yield Management Team- leeting acation Ownership:-Definition and Types of - Advantages and Disadvantages of Timeshare Companies – Resort Condominium International - l- AIRDA advantages – role of government and gement:-Definition & Types of Salons & Spa - sed - Hierarchy in Spa - Facilities offered in Spa. Management:-Human Resource Planning rying, Planning) - Human Resource Development b Description, Job Specification, Purpose) –	Allotted 05 05 05 05
I II III IV	 Yield Management:- management - Strate (Overbooking and c segment pricing and d Elements of Yield Management M Tactics - Yield Mana Yield Management M Timeshare and Va Timeshare Options - business - Exchange O Intervals Internationa industry. Spa & Salon Manag Ownership & Franchi Human Resource (Forecasting, Inventor - Job Analysis (Joi Recruitment - Selecti 	egies used for increasing revenue of a hotel apacity management, duration control, market liscount allocation) - Measuring Yield (Formulas) Management - Potential High and Low Demand agement Software - Yield Management Team- leeting acation Ownership:-Definition and Types of - Advantages and Disadvantages of Timeshare Companies – Resort Condominium International - l- AIRDA advantages – role of government and gement:-Definition & Types of Salons & Spa - sed - Hierarchy in Spa - Facilities offered in Spa. Management:-Human Resource Planning rying, Planning) - Human Resource Development	Allotted 05 05 05 05 05



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 de	epartments 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/	Year:3 rd	
UG(R)/PG			
Class:		Semester:6 th	
Credits	Subject: Accom	modation Operations-III	
Theory:2			
Practical:			
Course Cod	e: Title: Accommo	dation Operations-III	
NBHM-364			
		be aware and get knowledge about:	
	e elements of art in desig		
		e which includes flower arrangement.	
	ce of renovation in house ooms, sizes of furniture,		
	Change/ new trends in ho		
Nature of Pa		usekeeping.	
	assing Marks/Credits:4	A% Marks / 1 Cr	
L:	assing what Ks/C1Cuits.+		
T:			
P: (In Hours/	Week)		
Theory - 1 H	· · · · · · · · · · · · · · · · · · ·		
	Hrs.=1 Credit (4Hrs./We	ek=4Credits)	
			NY 07
Unit	Contents		No. of Lectures
Unit	Contents		No. of Lectures Allotted
I	Contents INTERIOR DECORA	ATION	
	INTERIOR DECOR	ATION nciples of design; Color and its role in décor –	
	INTERIOR DECOR Elements of design; Pri types of color schemes	nciples of design; Color and its role in décor – s; Windows and window treatment; Lighting	
	INTERIOR DECOR Elements of design; Pri types of color schemes and lighting fixtures; C	nciples of design; Color and its role in décor – s; Windows and window treatment; Lighting arpets;	Allotted
	INTERIOR DECOR Elements of design; Pri types of color schemes and lighting fixtures; C SPECIAL DECORAT	nciples of design; Color and its role in décor – s; Windows and window treatment; Lighting arpets; CION	Allotted
	INTERIOR DECOR Elements of design; Pri types of color schemes and lighting fixtures; C SPECIAL DECORAT Occasion For Speci	nciples of design; Color and its role in décor – s; Windows and window treatment; Lighting arpets;	Allotted
Ι	INTERIOR DECOR Elements of design; Pri types of color schemes and lighting fixtures; C SPECIAL DECORAT Occasion For Speci Decoration.	nciples of design; Color and its role in décor – s; Windows and window treatment; Lighting arpets; FION al Decoration; Materials Used; Theme	Allotted
	INTERIOR DECORA Elements of design; Pri types of color schemes and lighting fixtures; C SPECIAL DECORAT Occasion For Speci Decoration. FACILITY PLANNIN	nciples of design; Color and its role in décor – s; Windows and window treatment; Lighting arpets; TION tal Decoration; Materials Used; Theme NG AND FACILITY MANGEMENT	Allotted 05
Ι	INTERIOR DECOR Elements of design; Pri types of color schemes and lighting fixtures; C SPECIAL DECORAT Occasion For Speci Decoration. FACILITY PLANNIN Role of facility ma	nciples of design; Color and its role in décor – s; Windows and window treatment; Lighting arpets; TION al Decoration; Materials Used; Theme NG AND FACILITY MANGEMENT nger, factors considered in planning and	Allotted
Ι	INTERIOR DECOR Elements of design; Pri types of color schemes and lighting fixtures; C SPECIAL DECORAT Occasion For Speci Decoration. FACILITY PLANNIN Role of facility ma designing of hospitali	nciples of design; Color and its role in décor – s; Windows and window treatment; Lighting arpets; TION al Decoration; Materials Used; Theme NG AND FACILITY MANGEMENT nger, factors considered in planning and ty facilities, common services provided by	Allotted 05
I	INTERIOR DECOR Elements of design; Pri types of color schemes and lighting fixtures; C SPECIAL DECORAT Occasion For Speci Decoration. FACILITY PLANNIN Role of facility ma designing of hospitali facility management, co	nciples of design; Color and its role in décor – s; Windows and window treatment; Lighting arpets; TION tal Decoration; Materials Used; Theme NG AND FACILITY MANGEMENT nger, factors considered in planning and ty facilities, common services provided by pomponents of facility management.	Allotted 05
Ι	INTERIOR DECOR Elements of design; Pri types of color schemes and lighting fixtures; C SPECIAL DECORAT Occasion For Speci Decoration. FACILITY PLANNIN Role of facility ma designing of hospitali facility management, co NEW PROPERTY CO	nciples of design; Color and its role in décor – s; Windows and window treatment; Lighting arpets; TION al Decoration; Materials Used; Theme NG AND FACILITY MANGEMENT nger, factors considered in planning and ty facilities, common services provided by pomponents of facility management. DUNTDOWN	Allotted 05 05
I	INTERIOR DECOR Elements of design; Pri types of color schemes and lighting fixtures; C SPECIAL DECORAT Occasion For Speci Decoration. FACILITY PLANNIN Role of facility ma designing of hospitali facility management, co NEW PROPERTY CO Starting up Housekeepi	nciples of design; Color and its role in décor – s; Windows and window treatment; Lighting arpets; CION tal Decoration; Materials Used; Theme NG AND FACILITY MANGEMENT nger, factors considered in planning and ty facilities, common services provided by omponents of facility management. OUNTDOWN ng; Responsibility of Housekeeper	Allotted 05
I	INTERIOR DECOR Elements of design; Pri types of color schemes and lighting fixtures; C SPECIAL DECORAT Occasion For Speci Decoration. FACILITY PLANNIN Role of facility ma designing of hospitali facility management, co NEW PROPERTY CO Starting up Housekeepi LAYOUT OF GUEST	nciples of design; Color and its role in décor – s; Windows and window treatment; Lighting arpets; TION tal Decoration; Materials Used; Theme NG AND FACILITY MANGEMENT nger, factors considered in planning and ty facilities, common services provided by pomponents of facility management. OUNTDOWN ng; Responsibility of Housekeeper C ROOMS	Allotted 05 05
I	INTERIOR DECOR Elements of design; Pri types of color schemes and lighting fixtures; C SPECIAL DECORAT Occasion For Speci Decoration. FACILITY PLANNIN Role of facility ma designing of hospitali facility management, co NEW PROPERTY CO Starting up Housekeepi LAYOUT OF GUEST A. Sizes of rooms, sizes	nciples of design; Color and its role in décor – s; Windows and window treatment; Lighting arpets; TION al Decoration; Materials Used; Theme NG AND FACILITY MANGEMENT nger, factors considered in planning and ty facilities, common services provided by omponents of facility management. OUNTDOWN ng; Responsibility of Housekeeper T ROOMS s of furniture, furniture arrangement	Allotted 05 05
I	INTERIOR DECOR Elements of design; Pri types of color schemes and lighting fixtures; C SPECIAL DECORAT Occasion For Speci Decoration. FACILITY PLANNIN Role of facility ma designing of hospitali facility management, co NEW PROPERTY CO Starting up Housekeepi LAYOUT OF GUEST A. Sizes of rooms, sizes B. Principles of design	nciples of design; Color and its role in décor – s; Windows and window treatment; Lighting arpets; TION tal Decoration; Materials Used; Theme NG AND FACILITY MANGEMENT nger, factors considered in planning and ty facilities, common services provided by omponents of facility management. DUNTDOWN ng; Responsibility of Housekeeper T ROOMS s of furniture, furniture arrangement C. Refurbishing and redecoration	Allotted 05 05
I	INTERIOR DECOR Elements of design; Pri types of color schemes and lighting fixtures; C SPECIAL DECORAT Occasion For Speci Decoration. FACILITY PLANNIN Role of facility ma designing of hospitali facility management, co NEW PROPERTY CO Starting up Housekeepi LAYOUT OF GUEST A. Sizes of rooms, sizes B. Principles of design	nciples of design; Color and its role in décor – s; Windows and window treatment; Lighting arpets; TION al Decoration; Materials Used; Theme NG AND FACILITY MANGEMENT nger, factors considered in planning and ty facilities, common services provided by omponents of facility management. OUNTDOWN ng; Responsibility of Housekeeper C ROOMS s of furniture, furniture arrangement C. Refurbishing and redecoration OUNTDOWN	Allotted 05 05
I	INTERIOR DECORA Elements of design; Pri types of color schemes and lighting fixtures; C SPECIAL DECORAT Occasion For Speci Decoration. FACILITY PLANNIN Role of facility ma designing of hospitali facility management, co NEW PROPERTY CO Starting up Housekeepi LAYOUT OF GUEST A. Sizes of rooms, sizes B. Principles of design NEW PROPERTY CO REFURBISHING AN	nciples of design; Color and its role in décor – s; Windows and window treatment; Lighting arpets; TION al Decoration; Materials Used; Theme NG AND FACILITY MANGEMENT nger, factors considered in planning and ty facilities, common services provided by omponents of facility management. OUNTDOWN ng; Responsibility of Housekeeper C ROOMS s of furniture, furniture arrangement C. Refurbishing and redecoration OUNTDOWN	Allotted 05 05



CHANGING TRENDS IN HOUSEKEEPING					
Eco-friendly Amenities, Products & Process;	Training and				
Motivation	Training and				
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, Hoste	el & Hospital Housekeeping				
If the course is available as Generic Elective then the students of following the students of following the students of following the students of the students					
Evaluation/Assessment Methodolo					
	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 know	owledge 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 GENERAL ELECTIVE	
Theory: NC	
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 Oth	1
Other Than Their Core Field For Enhancing The Skills Of	Students.
Reference / Text Books:	den entre entre meers entrit i
If the course is available as Generic Elective then the students of following NIL	departments may opt it. :-
Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	
2) Presentations /Seminar	25
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 3rd / Semester 6th

Programme: Degree/ Year:3 rd	
UG(R)/PG	
Class: Semester:6 th	
Credits Subject: HUMAN RESOURCE MANAGEMENT	
Theory:2	
Practical:	
Course Code: Title: HUMAN RESOURCE MANAGEMENT	
NBHM-365A	
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:	
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	10
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	
II PROCURMENT 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.	10
Recruitment and Selection – Meaning and process of recruitment,	10
recruitment and selection – Wearing and process of recruitment, recruitment policy and organization, sources and techniques of	
recruitment, meaning and process of selection	
III PEFORMANCE APPRAISAL	



	appraisal, essentials of effective appraisal system, methods	and techniques	10
	of appraisal, appraisal of managers, appraisal, interview	1	
	potential.		
IV	JOB EVALUATION		
	Concept, process and objectives of job evaluation, ad	dvantages and	
	limitations, essentials of successful job evaluation, me	_	10
	evaluation.	0	
Referenc	e / Text Books:		
Human	Resource Management: K. Aswathapa		
Human	Resource Management A.K. Singh		
If the cou	rse is available as Generic Elective then the students of following	ing departments r	nay opt it.
	Evaluation/Assessment Methodology		
			Max. Marks
1) Class t	asks/ Sessional Examination	10	
2) Presen	tations /Seminar		
3)Assigni	ments	05	
4)Researc	ch Project Report		
Seminar (On Research Project Report		
5) ESE		35	
	Total:	50	
Prerequis	ites for the course:		
Course L	Learning Outcomes: The Student will be aware and get knowle	edge 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, proble	ems in performan	ce appraisal.
CO4: To	understand the concept, process and objectives of job evaluation	ons	
CO5: To	discuss the methods and techniques of appraisal.		
CO6: To	understand the Nature and scope of human resource manageme	ent.	



IIMTU-NEP IMPLEMENTATION Year 3rd/Semester 6th

Programm	e: Degree/	Year:3 rd	
UG(R)/PG			
Class:		Semester:6 th	
Credits	Subject: Hotel Accou	intancy	
Theory:2			
Practical:			
Course Co		ancy	
NBHM-36			
	• I	ide an understanding of the basic principles of a	v
	1 1	stry. The course is designed to make the student	familiar with
		s of accounting and their applications.	
	Paper: DSE		
	Passing Marks/Credits:40%	6 Marks/1 Cr	
L:			
T:			
P: (In Hour	·		
	Hr. = 1 Credit Hrs.=1 Credit (4Hrs./Week:	-4Cradita)	
Unit	Contents	=4Cleuits)	No. of
Unit	Contents		Lectures
			Allotted
Ι	ACCOUNTING SYSTEM	IS IN HOTELS	Anoticu
1		Rooms, foods, beverages, revenue producing	10
	departments	tooms, roous, oo orages, revenue producing	10
II	ACCOUNTS PAYABLE		
		syments of invoices & supplier statement	05
III	THEORY OF HOTEL AC		
	 Uniform system of according 		05
	 Night audit & its function 	e	
		e of finance department of a hotel.	
	 Visitor tabular ledger, gi 	-	
	0,00	oblems based on above preparation.	
IV	FINANCIAL STATEMEN	* *	
		cance of various ratios, fund flows and cash	
	flow.		
		ratios and preparation of fund flow and cash	10
	flow statements.	I I I I I I I I I I I I I I I I I I I	
	HOTEL ACCOUNTING	PACKAGE	
Reference	/ Text Books:		
		v. S.A Siddiqui Comprehensive	
If the cours	e is available as Generic Elec	tive 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
Tot	tal: 50

Prerequisites for the course:

Course Learning Outcomes: The Student will be aware and get knowledge about:

CO1: To understand the Importance of Basic Accountancy objectives & Business transactions.

CO2: To understand the utilization of negotiable instruments.

CO3: To appraise knowledge of that how to Maintain departmental accounts & transactions..

CO4: Determine the books of journal, ledger, subsidiary & postings.

CO5: To assemble single, two, three columnar & Uniformed system of accounting

CO6- Interpret and analyze financial ratios to assess liquidity, profitability, solvency, and efficiency of a company.



IIMTU-NEP IMPLEMENTATION Year 3rd / Semester 6th

Program	nme: Degree	e/	Year:3 rd	
UG(R)/I	PG			
Class:			Semester:6 th	
Credits		Subject: HOT	EL LAW	
Theory:				
Practical	l:			
Course		Title: HOTEL	LAW	
NHU-36				
			l be aware and get knowledge about:	
		l learn the hist	orical framework and legal aspects of hotel, for	od and travel
-	ations by:			
			and civil law, and the emergence of hospitality law.	
			ng to hotel and restaurants and how they affect daily	
			orm statues, common law and case study as a part of	law.
			eeper-guest relationship.	
	of Paper: A			
L:	m Passing I	viarks/Credits:	40% Marks / 2 Cr	
T:				
	ours/Week)			
``	$\cdot 1 \text{ Hr.} = 1 \text{ C}$	redit		
-		Credit (4Hrs./We	pek-ACredits)	
Unit	Contents			No. of
Omt	contents			Lectures
				Allotted
Ι	INTRODI	JCTION TO M	ERCHANTILE AND INDUSTRIAL LAW	moticu
_			laws: Indian contract act; definition, essential of	
			and voidable agreements, time and place of	
			ilment and pledge; sales of good acts; partnership	
	1		nce act, Fssai, Sarai Act.Shops and establishment	
	act with ref	ference to hotel	industry .Definition and brief description of others	
	industrial la	aws: industrial d	lispute act; contract labour act; payment of wages;	10
	minimum v	wages act; provid	dent fund etc, ESI, Payment of Bonus, Payment of	
	Gratuity. E	Employment of	women and children; leave, health, safety and	
	hygiene pro			
II			RATES CONTROL	
			tel or lodging house; manager of the hotel, owner	
			premises; tenant, and tenement.	
	· • • •		oller and fixation of rates ;revision of rates	
		ction to be made	-	08
	· · · · · · · · · · · · · · · · · · ·	•	er of hotel may recover possession	
	Penalties for	or defaulters .Inn	keepers's lien	



III	FOOD LEGISLATION		
	The central committee for food standards ; central food laborate	•	
	inspector and their power and duties ;procedure to be followed	-	
	inspector; food analysis by purchaser; report of the public	analyst;	
	notification of the food poisonings and penalties		08
	GUARANTEE AND WARRANTY		
IV	STATUTORY LICENSES AND LAWS		
	a) List of licenses and permit required to operate hotel, restaurant	and other	
	catering establishments		08
	The procedure of procurement, renewal, suspension and termin	nation of	
	licenses		
	nce / Text Books:		
	JMAR: Personal Mgt. In Hotel And Catering Industry		
	ISethi M.P -Shop & Establishment Act		
	vastava : Law Relating To Prevention Of Food Adulteration in India		
•	Peters : Essentials Law For Caterers		
	poor : Handbook For Industrial Law		
	aw: Jagmohan Negi		. •.
If the co	burse is available as Generic Elective then the students of following dep	partments r	nay opt it.
	Evaluation/Assessment Methodology		Max. Marks
1) Class	tasks/ Sessional Examination	15	Iviax. Iviarks
,	ntations /Seminar	15	
2) Fiese 3)Assig		10	
	rch Project Report	10	
	On Research Project Report		
5) ESE	on Research i roject Report	75	
<i>5)</i> LSL			
D	Total:	100)
-	isites for the course:		
	Learning Outcomes:		
	Evaluate the legislation that affects the planning and building of	internation	al hospitality
facilitie	S		

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: D	egree/UG(R)/PG Year:3 RD		
Class:	Semester:6 th		
Credits:-NC	INDUSTRIAL VISIT/SEMINAR/PRESENTATION OF	N THE REPORT	
Theory: NC			
Course Code:	INDUSTRIAL VISIT/SEMINAR/PRESENTATION OF	N THE REPORT	
NECC-361			
Course Object			
	ea about the actual working of the organization.		
2.Glimpse of ac	tual operations & facilities in the Hospitality Industry		
Nature of Pape			
	ing Marks/Credits:		
L:02			
T:0	NT7 1 \		
P: 0 (In Hours			
Theory - 1 Hr. =			
Unit	=1 Credit (4Hrs./Week=4Credits) Contents	N	o. of
Umt	Contents		o. or ctures
			otted
Ι	Students Have To Give A Presentation On Their Obse		oncu
1	Their Industrial Visits.	Trations During	
Reference / Tex	xt Books: NA		
If the course is a	available as Generic Elective then the students of following	departments may opt i	it. :-
NIL			
	Evaluation/Assessment Methodology		
		Max. N	larks
/	Sessional Examination		
2) Presentations	/Seminar	25	
3)Assignments			
4)Research Proj			
	search Project Report		
5) ESE	Tatal	25	
Draraquisitas fo	Total:	23	
Prerequisites for			
Course Learnin	ve To Give A Presentation On Their Observations During 7	Cheir Industrial Visita	
	ve to orve A freschauon on their Observations During	men muusutat visits.	



IIMTU-NEP IMPLEMENTATION Year : 3rd / Semester : 6th

Class: Progra	mme: Degree/UG(R)	Year:3 rd		
Class: BHMC		Semester : 6th		
Credits:-NC	UNIVERSITY SOCIAL	L RESPONSIBILITIES -COMM	IUNITY OUTRE	CACH
Theory: NC				
Course Code:	UNIVERSITY SOCIAL	L RESPONSIBILITIES -COMM	IUNITY OUTRE	CACH
NECC-362				
Course	Objectives:			
1. To incu	lcate a sense of responsibili	ty towards the society.		
2. To deve	elop a sense of responsibilit	ies towards community outreach		
Nature of Pap	er: NECC			
Minimum Pas	sing Marks/Credits:			
L:02				
T:0				
P: 0 (In Hours	/Week)			
Theory - 1 Hr.	= 1 Credit			
Practical- 2 Hr	s.=1 Credit (4Hrs./Week=40	Credits)		
Unit	Contents			No. of
				Lectures
				Allotted
Ι	2	ential Part Of The Curriculam		
		ng From The Society Then It Is	•	
		k To The Society. It Also Dev	elops Habit Of	
	Helping Others In The Stu	idents.		
Reference / Te NA	ext Books:			
	available as Caparia Electiv	the the students of following	donartmonta max	ont it .
NIL	available as Generic Electiv	ve then the students of following	departments may	орі п
INIL	Fyaluatio	n/Assessment Methodology		
	Evaluation	WASSessment Withoutlogy	М	ax. Marks
1) Class tasks/	Sessional Examination		111	uzv 17101 NS
2) Presentation			25	
3)Assignments			23	
4)Research Pro				
	esearch Project Report			
5) ESE	ister on i reject report			
-,		Total:	25	
Prerequisites for	or the course:	- 5000	23	
	ing Outcomes:			
	•	e curriculam which believes that	whan we are taki	ng from
	•	something back to the society. I		-
helping others				
outers				



IIMTU-NEP IMPLEMENTATION Year:3rd / Semester:6th

Programme: Degra	ee/UG(R)/PG	Year:3 rd		
Class:		Semester:6 th		
Credits:-NC	SANSKRIT / SPIRIT			
Theory:NC				
Course Code:	SANSKRIT / SPIRIT	UAL		
MV-361				
Course Objectives	•			
1. NA				
Nature of Paper: N	ΛV			
Minimum Passing	Marks/Credits:			
L:02				
T:0				
P: 0 (In Hours/Wee	ek)			
Theory - 1 Hr. = 1 G	Credit			
Practical- 2 Hrs.=1	Credit (4Hrs./Week=40	Credits)		
Unit	Contents			No. of
				Lectures
				Allotted
Ι	e	The Basics Of Sanskrit / Spi	•	
	ē	a. The Main Motive Of This	Course Is To	
	Develop Moral Values	s In Students.		
Reference / Text B	ooks:			
NA				
	lable as Generic Electiv	ve then the students of following	departments may	' opt it. :-
NIL				
	Evaluation	n/Assessment Methodology		
			Μ	ax. Marks
1) Class tasks/ Sess				
2) Presentations /Se	eminar		25	
3)Assignments				
4)Research Project	-			
Seminar On Resear	ch Project Report			
5) ESE				
		Total:	25	
Prerequisites for the				
Course Learning (
	6	f Sanskrit / Spiritual Teaching	From Bhagwat (Geeta. The
Main Motive Of Th	is Course Is To Develo	p Moral Values In Students.		



IIMTU-NEP IMPLEMENTATION Year : 3rd / Semester : 6th

Programme: I	Degree/UG(R)	Year:3 rd		
Class:		Semester:6 th		
Credits:-NC	SPORTS			
Theory: NC				
Course	SPORTS			
Code:SPT-361	t			
Course Object	tives:			
1.To de	evelop moral values &	the values of "Karma" in Life		
Nature of Pap				
	sing Marks/Credits:			
L:02				
T:0	XX 7 1 \			
P: 0 (In Hours/	·			
Theory - 1 Hr.	= 1 Credit s.=1 Credit (4Hrs./We	ook-4Crodite)		
Unit	Contents	eck-4creans)		No. of
Omt	Contents			Lectures
				Allotted
Ι	Students Are Encou	uraged To Play Various Games O	f Their Choice	11100000
		Outdoor. Like ; Carrom, Chess,		
	Football, Basketball	Etc.		
Reference / Te	ext Books: NA			
If the course is	available as Generic E	Elective then the students of following	departments may	opt it. :-
NIL		, in the second s	· ·	Ĩ
	Evalı	uation/Assessment Methodology		
			Ma	ax. Marks
/	Sessional Examination	1		
2) Presentation			25	
3)Assignments				
4)Research Pro	<i>v</i> 1			
	esearch Project Report			
5) ESE		T_4-1.	25	
Prerequisites for	or the course.	Total:	23	
	ing Outcomes:			
		lay Various Games Of Their Choice V	Whether Indoor O	Outdoor
	U	Football, Basketball Etc.		Juidooi.
Line, Currolli,		Coroan, Busicioun Liv.		



Foramt-3

IIMTU-NEP IMPLEMENTATION Year : 3rd/Semester : 6th

Programme: De	gree / UG(R)/ PG	Year:3 rd	
Class:		th	
		Semester:6 th	
Credits	Subject: FOOD PRO	DUCTION LAB-III	
Theory:0			
Practical:2			
Course Code: NBHM-361P	Title: FOOD PRODU	UCTION LAB-III	
	os. The Student will be	e aware and get knowledge about:	
1. Various inter		e aware and get knowledge about.	
2. Preparation o			
_	f various sponges and c	vakes	
Nature of Paper	· · · · ·	lakes.	
	ng Marks/Credits: 40 ⁴	% Marks /	
L:	ing which has a contract of the	// 1/1/1/1/1/	
T:			
P: (In Hours/We	eek)		
Theory - 1 Hr. $=$			
•	=1 Credit (4Hrs./Week=	=4Credits)	
		(creatis)	
Unit	Contents		No. of Lectures Allotted
Unit I	Contents INTERNATIONAL	CUISINES MENUS	No. of Lectures Allotted40
Unit I Reference / Text	INTERNATIONAL	CUISINES MENUS	
I Reference / Text	INTERNATIONAL		
I Reference / Text K. Arora & K.N.	INTERNATIONAL t Books: Gupta – Theory of coo		40
I Reference / Text K. Arora & K.N. Philip Thangam -	INTERNATIONAL t Books: Gupta – Theory of coo	kery eaching &The Trade (Orient Long	40
I Reference / Text K. Arora & K.N. Philip Thangam - Gisslenwayne – p	INTERNATIONAL t Books: Gupta – Theory of coo – Modern cookery for to professional cookery (jo	kery eaching &The Trade (Orient Long	40
I Reference / Text K. Arora & K.N. Philip Thangam - Gisslenwayne - p Montage - Larou	INTERNATIONAL t Books: Gupta – Theory of coo – Modern cookery for te professional cookery (jo usse gasrtronomique (Hi	kery eaching &The Trade (Orient Long bhn wiley and sons)	40 mans ltd)
I Reference / Text K. Arora & K.N. Philip Thangam - Gisslenwayne - p Montage - Larou	INTERNATIONAL t Books: Gupta – Theory of coo – Modern cookery for te professional cookery (jo usse gasrtronomique (Hi vailable as Generic Elec	kery eaching &The Trade (Orient Long ohn wiley and sons) imalaya publishing group) ctive then the students of following	40 mans ltd)
I Reference / Text K. Arora & K.N. Philip Thangam - Gisslenwayne - p Montage - Larou If the course is av	INTERNATIONAL t Books: Gupta – Theory of coo – Modern cookery for te professional cookery (jo usse gasrtronomique (Hi vailable as Generic Elec	kery eaching &The Trade (Orient Long bhn wiley and sons) imalaya publishing group)	40 mans ltd) g departments may opt it.
I Reference / Text K. Arora & K.N. Philip Thangam - Gisslenwayne - p Montage - Larou If the course is av NA	INTERNATIONAL t Books: Gupta – Theory of coo – Modern cookery for ta professional cookery (jo isse gasrtronomique (Hi vailable as Generic Elec Evaluat	kery eaching &The Trade (Orient Long ohn wiley and sons) imalaya publishing group) ctive then the students of following	40 mans ltd) g departments may opt it. Max. Marks
I Reference / Text K. Arora & K.N. Philip Thangam - Gisslenwayne - p Montage - Larou If the course is av NA	INTERNATIONAL t Books: Gupta – Theory of coo – Modern cookery for to professional cookery (jousse gasrtronomique (Hi vailable as Generic Elector Evaluat	kery eaching &The Trade (Orient Long ohn wiley and sons) imalaya publishing group) ctive then the students of following	40 mans ltd) g departments may opt it.
I Reference / Text K. Arora & K.N. Philip Thangam - Gisslenwayne - p Montage - Larou If the course is av NA 1) Class tasks/ Se 2) Presentations /	INTERNATIONAL t Books: Gupta – Theory of coo – Modern cookery for to professional cookery (jousse gasrtronomique (Hi vailable as Generic Elector Evaluat	kery eaching &The Trade (Orient Long ohn wiley and sons) imalaya publishing group) ctive then the students of following	40 mans ltd) g departments may opt it. Max. Marks 10
I Reference / Text K. Arora & K.N. Philip Thangam - Gisslenwayne - p Montage - Larou If the course is av NA 1) Class tasks/ Sec 2) Presentations / 3)Assignments	INTERNATIONAL t Books: Gupta – Theory of coo – Modern cookery for te professional cookery (jousse gasrtronomique (Hi vailable as Generic Elect Evaluat Essional Examination /Seminar	kery eaching &The Trade (Orient Long ohn wiley and sons) imalaya publishing group) ctive then the students of following	40 mans ltd) g departments may opt it. Max. Marks
I Reference / Text K. Arora & K.N. Philip Thangam - Gisslenwayne - p Montage - Larou If the course is av NA 1) Class tasks/ Se 2) Presentations / 3)Assignments 4)Research Proje	INTERNATIONAL t Books: Gupta – Theory of coo – Modern cookery for te professional cookery (jourse gastronomique (Hi vailable as Generic Elect Evaluat essional Examination /Seminar	kery eaching &The Trade (Orient Long ohn wiley and sons) imalaya publishing group) ctive then the students of following	40 mans ltd) g departments may opt it. Max. Marks 10
I Reference / Text K. Arora & K.N. Philip Thangam - Gisslenwayne - p Montage - Larou If the course is av NA 1) Class tasks/ Se 2) Presentations / 3)Assignments 4)Research Proje Seminar On Rese	INTERNATIONAL t Books: Gupta – Theory of coo – Modern cookery for te professional cookery (jousse gasrtronomique (Hi vailable as Generic Elect Evaluat Essional Examination /Seminar	kery eaching &The Trade (Orient Long ohn wiley and sons) imalaya publishing group) ctive then the students of following	40 mans ltd) g departments may opt it. Max. Marks 10 10
I Reference / Text K. Arora & K.N. Philip Thangam - Gisslenwayne - p Montage - Larou If the course is av NA 1) Class tasks/ Se 2) Presentations / 3)Assignments 4)Research Proje	INTERNATIONAL t Books: Gupta – Theory of coo – Modern cookery for te professional cookery (jourse gastronomique (Hi vailable as Generic Elect Evaluat essional Examination /Seminar	kery eaching &The Trade (Orient Long ohn wiley and sons) imalaya publishing group) ctive then the students of following	40 mans ltd) g departments may opt it. Max. Marks 10
I Reference / Text K. Arora & K.N. Philip Thangam - Gisslenwayne - p Montage - Larou If the course is av NA 1) Class tasks/ Se 2) Presentations / 3)Assignments 4)Research Proje Seminar On Rese	INTERNATIONAL t Books: Gupta – Theory of coo – Modern cookery for te professional cookery (jourse gastronomique (Hi vailable as Generic Elect Evaluat essional Examination /Seminar	kery eaching &The Trade (Orient Long ohn wiley and sons) imalaya publishing group) ctive then the students of following	40 mans ltd) g departments may opt it. Max. Marks 10 10



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

Programm	e: Degree/ UG(R)	Year:3 rd	
Class: BHMCT			
		Semester:6 th	
Credits		BEVERAGE SERVICE LAB-III	
Theory:0			
Practical: 1			
Course Code: Title: FOOD AND BEVERAGE		VERAGE SERVICE LAB-III	
NBHM-362	P		
	ectives: The students will get	e	
	•	y roaster and job description and specificati	on.
	p Supervisory Skills.		
	bout Bar Operations.		
	on & Service of cocktail & mi	xed drinks	
Nature of P	•		
	Passing Marks/Credits:40%	Marks / 1 Cr	
L:			
T:			
P: (In Hours	· · · · · · · · · · · · · · · · · · ·		
-	Hr. = 1 Credit	\mathbf{C} and \mathbf{I} (4.5)	
Unit	Hrs.=1 Credit (4Hrs./Week=4 Contents	Credits)	No of Lootung
Unit	Contents		No. of Lectures
1			Allotted
I	F&R Staff Organization		Allotted
I	F&B Staff Organization Class room Exercise (Case S	Study method)	Allotted
Ι	Class room Exercise (Case S		
Ι	Class room Exercise (Case S Developing Organization S	Structure of various Food & Beverage	Allotted 4
I	Class room Exercise (Case S Developing Organization S Outlets .Determination of St	Structure of various Food & Beverage taff requirements in all categories Making	
I	Class room Exercise (Case S Developing Organization S Outlets .Determination of St Duty Roster, Preparing Job I	Structure of various Food & Beverage taff requirements in all categories Making	
	Class room Exercise (Case S Developing Organization S Outlets .Determination of St Duty Roster, Preparing Job I Supervisory Skills	Structure of various Food & Beverage taff requirements in all categories Making	
	Class room Exercise (Case S Developing Organization S Outlets .Determination of St Duty Roster, Preparing Job I Supervisory Skills Conducting Briefing & De	Structure of various Food & Beverage taff requirements in all categories Making Description & Specification	
	Class room Exercise (Case S Developing Organization S Outlets .Determination of St Duty Roster, Preparing Job I Supervisory Skills Conducting Briefing & De Special events ,Drafting S	Structure of various Food & Beverage taff requirements in all categories Making Description & Specification briefing – Restaurant, Bar, Banquets &	4
	Class room Exercise (Case S Developing Organization S Outlets .Determination of St Duty Roster, Preparing Job I Supervisory Skills Conducting Briefing & De Special events ,Drafting S	Structure of various Food & Beverage taff requirements in all categories Making Description & Specification briefing – Restaurant, Bar, Banquets & tandard Operating Systems (SOPs) for upervising Food & Beverage operations	4
	Class room Exercise (Case S Developing Organization S Outlets .Determination of St Duty Roster, Preparing Job I Supervisory Skills Conducting Briefing & De Special events ,Drafting S various F & B Outlets ,St	Structure of various Food & Beverage taff requirements in all categories Making Description & Specification briefing – Restaurant, Bar, Banquets & tandard Operating Systems (SOPs) for upervising Food & Beverage operations	4
Π	Class room Exercise (Case S Developing Organization S Outlets .Determination of St Duty Roster, Preparing Job I Supervisory Skills Conducting Briefing & De Special events ,Drafting S various F & B Outlets ,St Preparing Restaurant Log Bar Operations Designing & Setting the b	Structure of various Food & Beverage taff requirements in all categories Making Description & Specification briefing – Restaurant, Bar, Banquets & tandard Operating Systems (SOPs) for upervising Food & Beverage operations	4
II	Class room Exercise (Case S Developing Organization S Outlets .Determination of St Duty Roster, Preparing Job I Supervisory Skills Conducting Briefing & De Special events ,Drafting S various F & B Outlets ,St Preparing Restaurant Log Bar Operations Designing & Setting the b Mixed Drinks	Structure of various Food & Beverage taff requirements in all categories Making Description & Specification briefing – Restaurant, Bar, Banquets & tandard Operating Systems (SOPs) for upervising Food & Beverage operations	4
II III Reference /	Class room Exercise (Case S Developing Organization S Outlets .Determination of St Duty Roster, Preparing Job I Supervisory Skills Conducting Briefing & De Special events ,Drafting S various F & B Outlets ,St Preparing Restaurant Log Bar Operations Designing & Setting the b Mixed Drinks Text Books:	Structure of various Food & Beverage taff requirements in all categories Making Description & Specification briefing – Restaurant, Bar, Banquets & tandard Operating Systems (SOPs) for upervising Food & Beverage operations ar Preparation & Service of Cocktail &	4
II III Reference / Dennis R Li	Class room Exercise (Case S Developing Organization S Outlets .Determination of St Duty Roster, Preparing Job I Supervisory Skills Conducting Briefing & De Special events ,Drafting S various F & B Outlets ,St Preparing Restaurant Log Bar Operations Designing & Setting the b Mixed Drinks Text Books: licrap Food and Beverage Ser	Structure of various Food & Beverage taff requirements in all categories Making Description & Specification briefing – Restaurant, Bar, Banquets & tandard Operating Systems (SOPs) for upervising Food & Beverage operations ar Preparation & Service of Cocktail & vice	4
II III Reference / Dennis R Li Matt A Case	Class room Exercise (Case S Developing Organization S Outlets .Determination of St Duty Roster, Preparing Job I Supervisory Skills Conducting Briefing & De Special events ,Drafting S various F & B Outlets ,St Preparing Restaurant Log Bar Operations Designing & Setting the b Mixed Drinks Text Books: licrap Food and Beverage Service	Structure of various Food & Beverage taff requirements in all categories Making Description & Specification briefing – Restaurant, Bar, Banquets & tandard Operating Systems (SOPs) for upervising Food & Beverage operations ar Preparation & Service of Cocktail & vice	4
II III Reference Dennis R Li Matt A Case Michael M (Class room Exercise (Case S Developing Organization S Outlets .Determination of St Duty Roster, Preparing Job I Supervisory Skills Conducting Briefing & De Special events ,Drafting S various F & B Outlets ,St Preparing Restaurant Log Bar Operations Designing & Setting the b Mixed Drinks Text Books: licrap Food and Beverage Service Coltman Beverage Manageme	Structure of various Food & Beverage taff requirements in all categories Making Description & Specification briefing – Restaurant, Bar, Banquets & tandard Operating Systems (SOPs) for upervising Food & Beverage operations ar Preparation & Service of Cocktail & vice	4
II III Reference Dennis R Li Matt A Case Michael M (Class room Exercise (Case S Developing Organization S Outlets .Determination of St Duty Roster, Preparing Job I Supervisory Skills Conducting Briefing & De Special events ,Drafting S various F & B Outlets ,St Preparing Restaurant Log Bar Operations Designing & Setting the b Mixed Drinks Text Books: licrap Food and Beverage Service Coltman Beverage Manageme	Structure of various Food & Beverage taff requirements in all categories Making Description & Specification briefing – Restaurant, Bar, Banquets & tandard Operating Systems (SOPs) for upervising Food & Beverage operations ar Preparation & Service of Cocktail & vice	4



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: To understand about the F&B staff organization and making duty roaster and job description and specification.

CO2: Design and develop effective organization structures for Food & Beverage outlets.

CO3: Create organizational charts that clearly illustrate the roles and responsibilities of various positions within the Food & Beverage outlets.

CO4: To get the knowledge about the Preparation & Service of cocktail & mixed drinks.

CO5: Understand the different categories of cocktails, their ingredients, and the appropriate glassware and garnishes for each.

CO6: Demonstrate knowledge of the flavor profiles and balance of ingredients to create well-crafted and visually appealing cocktails.



IIMTU-NEP IMPLEMENTATION Year 3rd/Semester 6th

Programme	e: Degree/ UG(R)/PG Year:3 rd		
Class:			
	Semester:6 th		
Credits	Subject: FRONT OFFICE LAB-III		
Theory:0			
Practical:1			
Course Cod	ode: Title: FRONT OFFICE LAB-III		
NBHM-363	P		
	ectives: The Student will be aware and get knowledge about		
-	tice the mathematical equations and calculations as regard to the	ARR/ARPP/% of	
	rs/Indian /Other nationalities		
	ice Occupancy forecast reports for establishing yield management.		
0	ceptionist's night reports, Guest arrival report and Night audit reports.		
	vouchers, allowance voucher, miscellaneous charge		
Nature of Pa			
	Passing Marks/Credits:40% Marks /1 Cr		
L:			
T:			
P: (In Hours			
	Hr. = 1 Credit		
Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
T I	Contonto	No. of	
Unit	Contents	No. of	
		Lectures	
Ι	To practice the mathematical equations and calculations as regard	Allotted	
1	the ARR/ARPP/% of foreigners/Indian /Other nationalities.	0 4	
II	To practice Occupancy forecast reports for establishing yiel	d	
11	management, Room discrepancy report, OOO report, % of occupance		
	report, Night receptionist's night reports, Guest arrival report and		
	Night audit reports.	u	
III	Amenity vouchers, allowance voucher, miscellaneous charge	e 2	
	voucher, Petty cash voucher their usage in the operations.	C 2	
Reference /	Text Books:		
	oster: Back Office Operation & Admn.		
	ews: Hotel Front Office		
	Brooks: Managing Front office Operations		
	is available as Generic Elective then the students of following departm	ents may opt it.	



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: 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 3rd/Semester 6th

Programme:	Degree / UG(R)/ PG Ye	ar:3 rd	
Class:			
		nester:6 th	
Credits	Subject: ACCOMMOD	ATION OPERATION LAB-III	
Theory:			
Practical:1			
Course Code: Title: ACCOMMODATION OPERATION LAB-III			
	NBHM-364P		
0	ctives: The Student will be awa	e e	
	1 01	cleaning and polishing glass, brass etc	
	irst aid kit, dealing with emerge	•	
	vercome to Fire safety fire fight		
	coration (theme related to hosp	itality industry)	
Nature of Pa			
	ssing Marks/Credits:40% Ma	arks/1 Cr	
L:			
T:	XX 7 1\		
P: (In Hours/			
Theory - 1 H		1.4-)	
	rs.=1 Credit (4Hrs./Week=4Cre		
Unit	Contents		No. of Lectures Allotted
Ι	Standard operating procedu	re	
		ng and polishing glass, brass etc)	05
II	First aid		
	First aid kit ,dealing with	emergency situation, maintaining	
	records		05
	Fire safety fire fighting		
	Safety measures ,fire drill (der	no)	
III	· · · · ·	elated to hospitality industry)	05
	indenting ,costing ,planning w	ith time split, executing	
	Layout of guest room		
	To the scale ,To earmark pilla		
	-	are, fixture, fitting, soft furnishing and	
	accessories etc used		
Reference / 7			
	son – Hotel .Hostel& Hospital H		
-	ker – The Professional Houseke	eeper	
	erg – Flower Arranging		
John Ambulan/Andrews – First Aid Manual			
If the course i	s available as Generic Elective	then the students of following departme	ents may opt it.



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: 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 ByMadhur 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.



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)

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



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 PO Program Outcomes

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	3 years	Passed 10+2 or equivalent in any stream from CBSE / ICSE/
	Science- Clinical		any recognized State Board with atleast 45% in aggregate for
	Nutrition and		B.Sc. (Home Science- Clinical Nutrition and Dietetics).
	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 entrylevel 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		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	e	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 2^{nd} 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 interdisciplinary, 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/marking 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	0	Above 90%	9-10	Ordinary
2	Е	80-90%	8-<9	Excellent
3	A+	70-79.99%	7-<8	Very Good
4	А	60-69.99%	6-<7	First
5	В	55-59.99%	5.5-<6	Good
6	С	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.	Category of Courses	NO. OF PAPER	CREDITS	TOTAL
No				
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"

a. Internal Assessment -- 70%

b. 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 /	Broad Guidelines	Weightage
	Examination scheme		
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) maydecide 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 beeligible 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 (StudentWelfare).

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 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 displayachievement 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 atheory 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 Instituteunder 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 theUniversity.



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-Chancellorfor 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	0	Above 90%	9-10	Ordinary
2	Е	80-90%	8-<9	Excellent
3	A+	70-79.99%	7-<8	Very Good
4	А	60-69.99%	6-<7	First
5	В	55-59.99%	5.5-<6	Good
6	С	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,

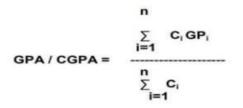
- a. Internal and External marks may be summed up with appropriate weightages to compute a total out of 100 marks. The letter grade may be assigned on this computed total.
- Internal and external marks may be graded separately and then the assigned grade points may be used, with appropriate weightages, 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.
- 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 Ci of course "i "and the grade points Pi earned for that course taken over all courses "i" registered and successfully completed by the student to the sum of Ci for all "i". That is,



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

 $\begin{array}{l} \mbox{45.1 CLASSIFICATION IS BASED ON CGPA AND IS AS FOLLOWS:} \\ \mbox{CGPA} \geq 8.0: \mbox{First Class with distinction} \\ \mbox{6.5} \leq \mbox{CGPA} < \!\!8.0: \mbox{First Class} \\ \mbox{5.0} \leq \mbox{CGPA} < \!\!6.5: \mbox{Second Class.} \end{array}$

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

Not withstanding 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	-	ONTA HOUR	S		SCH		CREDITS
				L	Т	Р	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
3	DSE-1	BHSCDE-113 B	FOOD PRODUCT DEVELOPMENT AND SENSORY ANALYSIS	4	0	0	25	15	100	4
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
8	DSE-1	BHSCDE-113P	FOOD PRODUCT DEVELOPMENT AND SENSORY ANALYSIS	0	0	2	15	33	50	2
		В	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	COURSE	COURSE TITLE	-	ONTA HOUR	-	E	VALU. SCHI	ATION EME	CREDITS
	CATEGORY	CODE		L	Т	Р	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
		BHSCDE-123 A	COMMON CONCERNS IN PUBLIC HEALTH NUTRITION							
3	DSE-2	BHSCDE-123 B	ENTREPRENEURSHIP AND SMALL BUSINESS MANAGEMENT	4	0	0	25	75	100	4
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		2	15	35	50	2
/	DSE LAD-2	BHSCDE-123P B	ENTREPRENEURSHIP AND SMALL BUSINESS MANAGEMENT LAB	0	0	2	15	55	50	2
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		ONTA HOUR	S		SCH		CREDITS
		CODE		L	Т	Р	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
5	DSE-5	BHSCDE-233 B	FOOD MATERIAL MANAGEMENT AND COST ACCOUNTANCY	3	0	0	15	55	50	5
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 TH 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	COURSE TITLE	-	ONTA HOUR	-	E	VALU. SCHI	ATION EME	CREDITS
	CATEGORY	CODE		L	Т	Р	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
3	DSE-4	BHSCDE-243 B	HEALTHY COOKING RECIPIES	4	0	0	23	15	100	4
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
		BHSCDE-243P A	COMMUNITY DEVELOPMENT AND PROGRAM PLANNING LAB	0	0	4	15	35	50	2
7	DSE LAB-4	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			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	COURSE COURSE TITLE CONTACT CODE COURSE TITLE							CREDITS
	CATEGORI	CODE		L	Т	Р	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		-	-	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)						
S.NO.	COURSE	COURSE	COURSE TITLE		CONTACT HOURS			EVALUA SCHE	CREDITS	
	CATEGORY	CODE		L	Т	Р	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





<u>IIMTU-NEP IMPLEMENTATION</u>

<u>CBCS: Statement of Credit distribution</u>

College/School:	Schoo	l of Hotel M	lanagement Catering & Tou	ırism		(Credit range: 46-142	
Programme: B.S	c. (Ho	me Science-	Clinical Nutrition & Diete	etics)		((suggested by	
Duration:03Year	S	Ar	nual/Semester- Total 6 sen	nesters		(CBCS Committee)	
Attached guideli	nes to	be followed	1:					
		Sem.	Core Course/ Foundation Course Th (6 cr) or	Ability Enhancement Compulsory Course (AECC)	Skill Enhancment Course (SEC)	Discipline Specific Elec (DSE)	ctive 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 (Cred 3 or 4/5/ 6 Cr.	it) GE-1 (Credit) 3 or 4/5/6 Cr. 4 Cr./6 Cr.	Industry Training/ Internship Survey (4 Cr.)
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	Ι	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 0 + P 2Cr.)	Cr. 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 0 + P 2Cr.)	Cr.	
Provision to cha	inge tl	ne stream						



Diploma (104)	43	III	C5 (Th. 4 Cr. + P	AECC-3 (Th.	SEC-5 (Th. 2Cr.)	DSE 3(Th. Th	GE-2 9to be decided	
			2Cr.)	3Cr.)	SEC-6 (NC)	3Cr.)	by Parent dept.)	
			C6 (Th. 4 Cr. + P					
			2Cr.)					
		IV	C7 (Th. 4 Cr. + P	AECC-4 (Th.	SEC-7 (NC)	DSE 4(Th. 4		
			2Cr.)	3Cr.)	SEC-8 (P 2Cr.)	Cr. + P 2Cr.)		
			C8 (Th. 4 Cr. + P					
			2Cr.)					
Provision to cha	ange tl	ne Core Paj	pers (Main Subject)					
UG (142)	44	V	C9 (Th. 4 Cr. + P	AECC-5 (Th.	SEC-9 (NC)			RP1 (NC)
			2Cr.)	3Cr.)	SEC-10 (P 2Cr.)			
			C10 (Th. 4 Cr. + P	AECC-6 (Th.				
			2Cr.)	3Cr.)				
		VI	C11 (Th. 4 Cr. + P	AECC-7	SEC-11 (NC)			REPORT OF
			2Cr.)	(Th.3Cr.)	SEC-12 (P 2Cr.)			INTERNSHIP(4Cr)
			C12 (Th. 4 Cr. + P	AECC-8				as C13
			2Cr.)	(Th.3Cr.)				
			C13 (4 credits)					





Programm e	Yea r	Semeste r (15 weeks)	Paper	Credi t	Period s per Week	Periods (Hours)pe r Semester	Paper Title	Unit (Periods per semester)	Prerequisit e	Electiv e (For other faculty)
entals			i) C1 (Th.4 Cr.+ P 2Cr. ii) AECC-1(Th. 3Cr.)	4+2 3	4+2 3	60 45	FUNDAMENTALS OF FOOD & NUTRITION ENGLISH	4 5		
Certificate in Fundamentals Science			iii) SEC-1(Th. 2Cr.) SEC-2 (NC)	2	2	30	COMMUNICATION FUNDAMENTALS OF COMPUTERS SANSKRIT/SPIRITUAL	4		
COURSES of Home	FIRST YEAR		iv) DSE-1(Th.4 Cr.+ P 2Cr. v) GE-1	4+2	4+2	60	PUBLIC NUTRITION/ FOOD PRODUCT DEVELOPMENT AND SENSORY ANALYSIS AS DECIDED BY THE DIFFERENT DEPARTMENT OF THE UNIVERSITY	4		
CERTIFICATE		SEMESTER -	i) C2(Th.4 Cr.+ P2Cr)	4+2	4+2	60	FUNDMENTALS OF HUMAN DEVELOPMENT	5		
CEI		SEM								



	i)	C3(Th. 4 Cr. + P 2Cr.)	4+2	4+2	60	RESOURCE	6	
						MANAGEMENT		
						CONCEPTS AND		
						CONTEXTS		
	ii)	AECC-2 (Th. 3Cr)	3	3	45	ENVIRONMENTAL STUDIES	5	
	iii)	SEC-3(NC)				STODIES		
						SANSKRIT/SPIRITUAL		
	iv)	SEC-4 (Pr 2Cr.)	2	2	30	LEADERSHIP AND	4	
						PERSONALITY		
						DEVELOPMENT	4	
	v)	DSE2(Th.4 Cr.+	4+2	4+2	60			
	P 2Cr.					COMMON CONCERNS IN		
						PUBLIC HEALTH		
						NUTRITION/		
						ENTREPENEURSHIP AND		
						SMALL BUSINESS		
П						MANAGEMENT		
- R	i)	C4 (Th.4Cr+P2Cr.)	4+2	4+2	60	INTRODUCTION TO	4	
TE						TEXTILES		
SEMESTER	Research	project/ Industry	Nil					
EN	Training/	Internship Survey						
S								

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.

 $\mathrm{PO}_5\mathrm{To}$ 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	Semeste r (15 weeks)	Paper		Credi t	Periods per Week	Periods (Hours) per Semester	Paper Title	Unit (Periods per semester)	Prerequisit e	Elective (For other faculty)
nical			i)	C5(Th. 4 Cr. + P 2Cr.)	4+2	4+2	60	FAMILY MEAL MANAGEMENT	5		
ia in Clir			ii)	AECC-3 (Th 3Cr.)	4	4	60	HUMAN PHYSIOLOGY	6		
iplom cs				()	2	2	30		5		
Credits) Diploma in Clinical and Dietetics) YEAR		iii)	SEC-5 (Th 2Cr.)				KNOWLEDGE OF KITCHEN GARDENING			
(92 ion a	SECOND		iv)	SEC-6 (NC)	3	3	45	SANSKRIT/SPIRITU AL FOOD BEHAVIOR/ FOOD MATERIAL	5		
COI		ER -III	vi)	DSE- 3(Th.3 Cr.)				MANAGEMENT AND COST ACCOUNTANCY			
DIPLOMA		SEMESTER						AS DECIDED BY THE DIFFERENT DEPARTMENT OF			



					THE UNIVERSITY		
	v) GE-2						
	i) C6(Th. 4 Cr. + P 2Cr.)	4+2	4+2	60	FOOD MICROBIOLOGY	5	
	Research project/ Industry Training/ Internship Survey	NC					
	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	2			FOOD SERVICE MANAGEMENT	5	
	2Cr.)	4+2	4+2	60	COMMUNITY		
1	v DSE-4(Th.4				DEVELOPMENT AND PROGRAM		
EST	Cr.+ P 2Cr.				PLANNING/HEALTY COOKING RECIPES		
SEMESTER	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:

- PSO_1To provide the fundamental knowledge about human body organs. PSO_2To provide in-sights of dietetics and meal planning. PSO_3To enhance the entrepreneurial skills.
- PSO₄To acquire knowledge about food service.

Programme	Year	Semester	Paper	Credit	Periods	Periods	Paper Title	Unit	Prerequisite	Elective (For
		(15			per	(Hours)		(Periods		other faculty)
		weeks)			Week	per		per		
						Semester		semester)		
			i) C9 (Th. 4 Cr. + P 2Cr.)	4+2	4+2	60	CLINICAL	5		
Sc.							NUTRITION-1			
B.,B			ii) AECC-5 (Th. 3 Cr.)		2	15	FOOD DECEDIATION	~		
its) etet				3	3	45	FOOD PRESERVATION	5		
ATE DEGREE (132 Credits) B.Sc. Clinical Nutrition and Dietetics)			iii) AECC-6				FOOD SAFETY			
and			(Th. 3 Cr)	3	3	45	SANITATION AND	4		
(132 ion a				5	0		HYGIENE			
E (YEAR			2	2	30	SANSKRIT/SPIRITUAL			
RE	E/		iv) SEC-9 (NC)				BAKERY SCIENCE			
			v) SEC-10(Pr. 2Cr.)					2		
UNDERGRADUATE DEGREE (Home Science- Clinical Nutrit	THIRD		i) C10 (Th. 4 Cr. + P 2Cr.)	4+2	4+2	60	NUTRITION	4		
I H II	HI						COMMUNICATION			
0.1A							AND DIET			
DI							COUNSELLING			
NDERGRADU/ (Home Science-		>-	GE-3	3	3	45	AS DECIDED BY THE			
le S		ER					DIFFERENT			
OEI		E					DEPARTMENT OF THE			
IN E		ĨĔ					UNIVERSITY			
		SEMESTER	*Research project/ Industry	NC						
		S	Training/ Internship Survey							



	:)	C11 (The 4 Crash	4.2	4+2	60	CLINICAL	5	
	i)	C11 (Th. 4 Cr. +	4+2	4+2	00		5	
		P 2Cr.)				NUTRITION-2		
	ii)	C12 (Th. 4 Cr. +					5	
		P 2Cr.)	4+2	4+2	60	ADVANCE HUMAN		
	iii)	C13REPORT OF				NUTRITION		
	,	INTERNSHIP (P					4	
		4Cr.)						
	iv)	AECC-7(Th.						
		3Cr.)					4	
	v)	AECC-8(Th.				SPORTS NUTRITION		
	•)	3Cr.)				HUMAN RIGHTS AND	5	
		501.)	3	3	45	PROFESSIONAL	5	
	•、		3	3	45			
	vi)	SEC-11(NC)				ETHICS		
			3	3	45	SANSKRIT/SPIRITUAL	4	
	vii)	SEC-12(Pr. 2Cr.)						
	,					HUMAN RIGHTS AND		
L L L	viii)	C13REPORT OF	2	2		WELFARE	4	
E	(111)	INTERNSHIP (P	-	-	30			
LS.					50			
		4Cr.)						
SEMESTER	*Research	project/ Industry	NC					
$\mathbf{\Sigma}$	Training/ I	nternship Survey						

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

Programme Outcome:	Programme Specific Outcome:
PO ₁ To prepare students to become good nutritionist	PSO ₁ To have systematic knowledge about therapeutic nutrition.
PO ₂ To aware students about healthy lifestyle.	PSO ₂ To understand the various aspects of food in clinical nutrition.
PO ₃ To acquire skills to communicate with people and spread awareness.	PSO ₃ To enhance the diet counselling skills.
PO ₄ To organize diet counselling camp.	PSO ₄ To make students understand about the human nutrition
PO ₅ To acquire skills to undertake various activities.	
Note: Correlation between CO/PO/PSO3 are to be established by bloom taxonomy:	



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



IIMTU-NEP IMPLEMENTATION Year- I / Semester- I

Program	me: B.Sc.(Home Science- Clinical	Year: I		
Nutrition & Dietetics)		Semester: I		
Class: 1 st year				
Credits Subject: FUNDAMENTALLS OF FOOD & NUTRITION				
Theory: 4				
Practical:	2			
Course C	ode: Title: FUNDAMEN	TALLS OF FOOD & NUTRITION		
BHSCDE	-111			
Course O	bjectives:			
	e healthy food.			
	nize the food pyramid.			
	variety of foods into food pyramid	0		
	be which foods they should eat mo			
	stand that healthy food is important	t to all people.		
	Paper: Core			
Minimun	n Passing Marks/Credits: 40% M			
T 4	50% M	larks PRACTICAL		
L:4				
T:0				
	rs/Week)-2			
•	Hr. = 1 Credit	1.4-)		
Unit	2 Hrs.=1Credit(4Hrs./Week=2Cred Contents	iits)	No. of	
Unit	Contents		INO. 01	
			Lasturas	
			Lectures	
I	Basic Concents in Food and Nr	trition	Allotted	
Ι	Basic Concepts in Food and Nu Basic terms used in study of			
I	• Basic terms used in study of	food and nutrition	Allotted	
Ι	 Basic terms used in study of a Understanding relationship b 	food and nutrition etween food, nutrition and health	Allotted	
	 Basic terms used in study of Understanding relationship b Functions of food-Physiologic 	food and nutrition etween food, nutrition and health	Allotted 16	
I	 Basic terms used in study of Understanding relationship b Functions of food-Physiologi Nutrients 	food and nutrition etween food, nutrition and health cal, psychological and social	Allotted	
	 Basic terms used in study of Understanding relationship b Functions of food-Physiologi Nutrients Functions, dietary sources and cli 	food and nutrition etween food, nutrition and health	Allotted 16	
	 Basic terms used in study of Understanding relationship b Functions of food-Physiologi Nutrients Functions, dietary sources and cli of the following nutrients: 	food and nutrition etween food, nutrition and health cal, psychological and social nical manifestations of deficiency/ excess	Allotted 16	
	 Basic terms used in study of Understanding relationship b Functions of food-Physiologi Nutrients Functions, dietary sources and cli of the following nutrients: Energy, Carbohydrates, lipid 	food and nutrition etween food, nutrition and health cal, psychological and social nical manifestations of deficiency/ excess s and proteins	Allotted 16	
	 Basic terms used in study of Understanding relationship b Functions of food-Physiologi Nutrients Functions, dietary sources and cli of the following nutrients: Energy, Carbohydrates, lipid Fat soluble vitamins-A, D, E 	food and nutrition etween food, nutrition and health cal, psychological and social nical manifestations of deficiency/ excess s and proteins and K	Allotted 16	
	 Basic terms used in study of Understanding relationship b Functions of food-Physiologie Nutrients Functions, dietary sources and cli of the following nutrients: Energy, Carbohydrates, lipid Fat soluble vitamins-A, D, E Water soluble vitamins – 	food and nutrition etween food, nutrition and health cal, psychological and social nical manifestations of deficiency/ excess s and proteins and K thiamine, riboflavin, niacin, pyridoxine,	Allotted 16	
	 Basic terms used in study of Understanding relationship b Functions of food-Physiologie Nutrients Functions, dietary sources and cli of the following nutrients: Energy, Carbohydrates, lipid Fat soluble vitamins-A, D, E Water soluble vitamins – folate, vitamin B12 and vitaming 	food and nutrition etween food, nutrition and health cal, psychological and social nical manifestations of deficiency/ excess s and proteins and K thiamine, riboflavin, niacin, pyridoxine, nin C	Allotted 16	
II	 Basic terms used in study of Understanding relationship b Functions of food-Physiologie Nutrients Functions, dietary sources and cli of the following nutrients: Energy, Carbohydrates, lipid Fat soluble vitamins-A, D, E Water soluble vitamins – folate, vitamin B12 and vitam Minerals – calcium, iron, zin 	food and nutrition etween food, nutrition and health cal, psychological and social nical manifestations of deficiency/ excess s and proteins and K thiamine, riboflavin, niacin, pyridoxine, nin C	Allotted 16 16	
	 Basic terms used in study of a Understanding relationship b Functions of food-Physiologie Nutrients Functions, dietary sources and cli of the following nutrients: Energy, Carbohydrates, lipid Fat soluble vitamins-A, D, E Water soluble vitamins – folate, vitamin B12 and vitam Minerals – calcium, iron, zin Food Groups 	food and nutrition etween food, nutrition and health ical, psychological and social nical manifestations of deficiency/ excess s and proteins and K thiamine, riboflavin, niacin, pyridoxine, nin C c and iodine	Allotted 16	
II	 Basic terms used in study of Understanding relationship b Functions of food-Physiologi Nutrients Functions, dietary sources and cli of the following nutrients: Energy, Carbohydrates, lipid Fat soluble vitamins-A, D, E Water soluble vitamins – folate, vitamin B12 and vitam Minerals – calcium, iron, zin Food Groups Structure, composition, products, 	food and nutrition etween food, nutrition and health cal, psychological and social nical manifestations of deficiency/ excess s and proteins and K thiamine, riboflavin, niacin, pyridoxine, nin C c and iodine nutritional contribution, selection and	Allotted 16 16	
II	 Basic terms used in study of a Understanding relationship b Functions of food-Physiologie Nutrients Functions, dietary sources and cli of the following nutrients: Energy, Carbohydrates, lipid Fat soluble vitamins-A, D, E Water soluble vitamins – folate, vitamin B12 and vitam Minerals – calcium, iron, zin Food Groups Structure, composition, products, changes during cooking of the following cooking cooking	food and nutrition etween food, nutrition and health cal, psychological and social nical manifestations of deficiency/ excess s and proteins and K thiamine, riboflavin, niacin, pyridoxine, nin C c and iodine nutritional contribution, selection and	Allotted 16 16	
II	 Basic terms used in study of the Understanding relationship be Functions of food-Physiologic Nutrients Functions, dietary sources and cli of the following nutrients: Energy, Carbohydrates, lipid Fat soluble vitamins-A, D, E Water soluble vitamins – folate, vitamin B12 and vitam Minerals – calcium, iron, zin Food Groups Structure, composition, products, changes during cooking of the following of the following of the following cooking of the following of the following cooking of the following of the following cooking c	food and nutrition etween food, nutrition and health cal, psychological and social nical manifestations of deficiency/ excess s and proteins and K thiamine, riboflavin, niacin, pyridoxine, nin C c and iodine nutritional contribution, selection and	Allotted 16 16	
II	 Basic terms used in study of a Understanding relationship b Functions of food-Physiologie Nutrients Functions, dietary sources and cli of the following nutrients: Energy, Carbohydrates, lipid Fat soluble vitamins-A, D, E Water soluble vitamins – folate, vitamin B12 and vitam Minerals – calcium, iron, zin Food Groups Structure, composition, products, changes during cooking of the following cooking of the following of the following of the following cooking cooking	food and nutrition etween food, nutrition and health cal, psychological and social nical manifestations of deficiency/ excess s and proteins and K thiamine, riboflavin, niacin, pyridoxine, nin C c and iodine nutritional contribution, selection and	Allotted 16 16	
II	 Basic terms used in study of the Understanding relationship be Functions of food-Physiologic Nutrients Functions, dietary sources and cli of the following nutrients: Energy, Carbohydrates, lipid Fat soluble vitamins-A, D, E Water soluble vitamins – folate, vitamin B12 and vitam Minerals – calcium, iron, zin Food Groups Structure, composition, products, changes during cooking of the following of the following of the following cooking of the following of the following cooking of the following of the following cooking c	food and nutrition etween food, nutrition and health cal, psychological and social nical manifestations of deficiency/ excess s and proteins and K thiamine, riboflavin, niacin, pyridoxine, nin C c and iodine nutritional contribution, selection and	Allotted 16 16	



• Eggs	
 Meat, poultry and fish 	
 Fats and Oils 	
IV Methods of Cooking and Enhancing the Nutritional Quality	of Foods 12
10	
 Dry, moist, frying and microwave cooking 	
 Advantages, disadvantages and the effect of various m 	ethods of
cooking on foods	
 Preventing losses of nutrient during cooking 	
PRACTICAL-	
1. Weights and measures; preparing market order and table setti	nσ
2. Food preparation, understanding the principles involved,	-
quality and portion size	natitional
• Beverages: Hot tea/coffee, Milk shake/ lassi, fruit-based bever	erages
 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, ome	lettes, egg
pudding Soups: Broth, plain and cream soups	, -88
• Baked products: Biscuits/cookies, cream cakes, sponge of	cake, tarts,
pies Snacks: pakoras, cutlets, samosas, upma, poha, sandwic	
• Salads: salads and salad dressings.	
• Fermented products: idli, dosa, appam, batura, kulch	a, dhokla
References	
Reference / Text Books:	
1. Chadha R and Mathur P (eds) (2015). Nutrition: A Lifecycle Appro	bach. Hyderabad: Orient
BlackSwan	
2. Rekhi T and Yadav H (2014). Fundamentals of Food and Nutrition. Ne	w Delhi: Elite Publishing
House Pvt Ltd.	
3. Srilakshmi B (2014). <i>Food Science</i> , 6 th Edition. Delhi: New Age Internati	
If the course is available as Generic Elective then the students of following de	epartments may opt it.
Evaluation/Assessment Methodology	
	Max. Marks-100
1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	10
3) Assignments (1) Research Project Perpert	5
4) Research Project Report	
Seminar On Research Project Report	75
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. (Ho	ome Science- Clinical Nutrition &	Year: I	
Dietetics)			Semester: I	
Class: 1 st YEAR				
Credits				1
Theory: 4	•			
Practical: 2				
Course Cod	e:	Title: FUNDAMENTALS OF	HUMAN DEVELOPMENT	
BHSCDE-1	12			
Course Obj	ectives:			
• Develop	an unders	standing about the need and in	nportance of studying human	growth and
developm	nent across	life span.		
• Learn ab	out the biol	logical and environmental factors	hat affect development.	
• Learn ab	out the char	racteristics, needs and development	tal tasks of different stages in th	e human life
cycle.				
		erent theoretical frameworks funda	mental to HDFS.	
		sic human development theories.		
	*	al attitude for working with humar	beings across life span.	
Nature of Pa	A			
Minimum P	assing Ma	rks/Credits: 40% Marks THEO		
T 4		50% Marks PRAC	IICAL	
L: 4 T: 0				
P:(In Hours/	$W_{aal}(x) = 2$			
Theory - 1 H	,	it - A		
•		lit(4Hrs./Week=2Credits)		
Unit	Contents			No. of
Cint	Contents	,		Lectures
				Allotted
Ι	UNIT-1	Who is a child?	What is development?	12
-		and future of the field of Hum	1	
		nent – concepts, determinants and		
		s of growth and development	1	
	-	and issues in Human Development		
		re vs. nurture		
Continuity vs. discontinuity				
Organismic vs. Mechanistic				
Plasticity				
		idual differences		
		ves in HDFS		
	-	Span and Life Course		
	• Femi	-		
		utionary		
		polic Interaction		
	• Syste			
L	5,500			



	Focus and scope of the discipline of HDFS	
II	UNIT-II Theoretical Frameworks and Theories	12
	Theoretical Frameworks	
	Biological-maturational	
	Environmental learning	
	• Constructivist	
	• Culture-contextual	
	Overview of theories of human development	
	 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)	
III	UNIT- III Prenatal Development and Birth Process	12
	Prenatal Development – stages, factors affecting, diagnostics techniques	
	Birth Process	
	• Stages of birth	
	• Types of delivery (natural, c-section, breech, home vs. assisted	
	delivery) Immediate care of newborn, adjustments made by newborn, types of	
	feeding - natural and artificial, weaning, infant and mother mortality and	
	morbidity, immunization schedule.	
IV	UNIT-IV Stages in the Human Life Cycle: An Overview	12
	Characteristics, needs and developmental tasks of individuals in relation	
	to physical, cognitive, socio- emotional domains of development in the	
	following life stages:	
	• 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)	
V	UNIT-V Professional Skills for working with Human Beings	12
	Research Methods	
	• 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	
DDACTIC	harm, no plagiarism, debriefing	
PRACTIC ALS	 Preparation of an album on developmental milestones of children. Visit to maternity ward and ante-natal clinics. 	
ALS	 Visit to maternity ward and ante-natal clinics. Visit to an Anganwadi 	
	 Visit to an Anganwadi 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-under	standing in		
building professional skills.			
9. Observations of infant child rearing practices in families fro	m different		
social classes.			
10. Interviews of adolescent girls and boys to understand the	ir life style		
and behaviour based on gender and socio-economic status			
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 Resear	ch in India: A historical		
overview. In G. Misra (Ed.), Hundred years of Psychology in India. New I	Delhi: Springer.		
3. Feldman, R., & Babu, N. (2009). Discovering the life span. New Delhi: Pe	arson		
4. Kakar, S. (1998). The inner world. Psychoanalytic study of childhood and	d society in India. Delhi:		
Oxford University Press.			
5. Kapadia, S. (2011). Psychology and human development in India. Cou	ntry paper. International		
Society for the Study of Behavioural Development Bulletin Number 2, Ser	rial No. 60, pp.37-42.		
6. Keenan, T., Evans, S., & Crowley, K. (2016). An introduction to child dev			
7. Lightfoot, C., Cole, M., & Cole, S. (2012). The development of child	lren (7 th ed.). NewYork:		
Worth Publishers.			
8. Santrock, J. (2017). A topical approach to life span development (9th ed.).	New NY.: Mcgraw-Hill		
Higher Education.	C		
9. Singh, A. (2015). Foundations of Human Development: A life span appr	roach. ND: Orient Black		
Swan			
If the course is available as Generic Elective then the students of following de	partments 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	l and cultural influences		
of lifespan human development.			
CO2 Critically evaluate research relevant to human development as we	ll as popular notions of		
human nature.	L L		

- **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		Year: I		
Nutrition & Dietetics)		Semester: I		
Class: 1 st year				
Credits	Sub	ject: PUBLIC N	UTRITION	
Theory: 4	•			
Practical: 2				
Course Cod		e: PUBLIC NUT	RITION	
BHSCDE- 1				
Course Obj				
			atritional problems.	
	_	icy and interven	tion programmes operating in Indi	a to overcome
malnutri				
	-		of food and nutrition security.	
		1	at community level for improving the	nutritional
	ation of nutrients.			
Nature of P	.			
Minimum P	assing Marks/C	redits: 40% Marl		
		50% Mark	AS PRACTICAL	
L:4				
T:0				
P:(In Hours/	· · · · · · · · · · · · · · · · · · ·	, .		
	Ir. = 1 Credit= $60h$			
		s./Week=4Credits)=2	
Unit	Contents			No. of
				Lectures
т			•.•	Allotted
Ι	-	ope of public nut		7
		1	ry nature of public nutrition	
	• Concept and	_		
TT		ic nutritionist		20
II	-	oblems, their in	nplications and related nutrition	20
	programmes	anaa aliniaal faata	and an article strate size of	
			ares and preventive strategies of-	
		e.	nutritional anaemias, vitamin A	
		odine deficiency d		
	F1 ·	onary heart disease	e, utabetes	
		utrition Doliou or	d Programmas Integrated Child	
		•	nd Programmes - Integrated Child Scheme, Mid-day Meal Programme	
	-			
(MDMP), National programmes for prevention of Anaemia, Vitamin A deficiency, Iodine Deficiency Disorders				
III		nutritional status		18
				10
	•	-	ethods of assessment : Clinical signs,	
			iochemical tests, Biophysical tests,	
	Diet surveys	, Vital statistics		



17			15	
IV			15	
	• Objectives, principles and scope of nutrition and heal	th education		
	and promotion			
	Behaviour Change Communication : concept and proce	SS		
	PRACTICAL			
	• Planning of low cost nutritious recipes for infants, p	preschoolers,		
	pregnant/nursing mothers for nutrition education.			
	Preparation of a communication aid for nutrition promo	otion.		
	• Planning and conducting a food demonstration.			
Refer	ence / Text Books:			
1. Ba	mji, M. S., Krishnaswamy, K. & Brahmam, G. N. V. (Eds.).	(2017). Textb	ook of	
2. Hu	man			
3. Nu	trition (4 th ed.). New Delhi, India: Oxford and IBH Publishing Co	. Pvt. Ltd.		
4. Lo	ngvah, T., Ananthan, R., Bhaskarachary, K. & Venkaiah, K.	(2017). Indiar	Food	
5. Co	mposition Tables. National Institute of Nutrition, ICMR, Hyderab	ad.		
6. Pa	rk, K. (2017). Park"s Textbook of Preventive and Social Medicine	(24th		
).Jabalpur,	`		
	lia: Banarasidas Bhanot Publishers.			
	r, S. (2011). Public Health Nutrition in Developing Countries (V	/ol 1 & amp	2). New Delhi,	
	lia: Woodhead Publishing India.	1		
	course is available as Generic Elective then the students of followi	ng departmen	ts may opt it.	
	Evaluation/Assessment Methodology	0 1	J 1	
	<u> </u>	Ν	Aax. Marks-100	
1) Cl	ass tasks/ Sessional Examination		10	
2) Pro	esentations /Seminar		10	
3) As	signments		5	
	search Project Report			
	minar On Research Project Report			
5) ES	v 1		75	
,	Total:		100	
Prereo	uisites for the course:	I	100	
-	sic concepts of foods and nutrition.			
 Understanding about community nutrition and public nutrition. 				
Course Learning Outcomes:				
	8			
	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				
		•	or for improving	
CO3	the nutritional status.		in for improving	
CO3.	the nutritional status. Be familiar with the policy and intervention programmes operation		er for improving	
CO3. CO4	the nutritional status.	ng in India to	er for improving	



IIMTU-NEP IMPLEMENTATION Year-I / Semester-I

Programm	ne: B.Sc.(Home Science- Clinical Nutr	ition Year: I	
& Dietetics) Semester: I			
Class: 1 st	year		
Credits Subject: FOOD PRODUCT DEVELOPMENT			
Theory: 4			
Practical: 2			
Course Co		DEVELOPMENT	
BHSCDE			
Course O	•		
-	serve the nutritive quality of food by p	preventing them from spoilage	due to microbes &
	poilage agents.		
	g the shelf life (preservation), as process	ed food is more stable than the r	aw food.
	the quality.		
	re Your Top-Selling Items.		
	ew Menu Items.		
	Paper: DSE		
Minimum	Passing Marks/Credits: 40% Marks	v	
	50% Marks	Practical	
L: 4			
T: 0			
	s/Week)- 2		
	Hr. = 1 Credit		
	2 Hrs.=1Credit(4Hrs./Week=2Credits)		
Unit	Contents		No. of Lectures Allotted
Ι	• Food need and consumer preference consumption trends.	es: - Needs and types of food	20
	• Trends in social change and its role	in diet pattern.	
	• Identifying the need for new produ-	1	
II	Designing New Product		16
	• Using the need based perspective a	nd application.	
	• Types of products and use of food a		
III	Chemical and Physical properties of		8
IV	Packaging and product costing		8
V	Sensory Analysis		8
	• Definition, Sensory analysis in	product evaluation. Factor	-
	affecting food acceptance.	· · · · · · · · · · · · · · · · · · ·	
	PRACTICAL		
	1) Planning for the food product to be	developed.	
	2) Standardization of food product	1	
	evaluation.	sensory	
Reference	/ Text Books:		
	hmi B (2014). Food Science, 6th Edition	Delhi: New Age International	Ltd
	Counta (2014) Marketing Management (

2. Dr. S.K Gupta (2014) Marketing Management 6th 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	1. To know about New product development			
2. To understand about strategies of product development.	2. To understand about strategies of product development.			
Course Learning Outcomes:				
CO1 Intellectual skills. With this type of learning outcome, the learner wi	O1 Intellectual skills. With this type of learning outcome, the learner will understand concepts,			
rules or procedures.	rules or procedures.			
CO2 Cognitive strategy. In this type of learning outcome, the learner use	s personal strategies to			
think, organize, learn and behave.				
CO3 Verbal information.				
CO4 Motor skills.	Motor skills.			



IIMTU-NEP IMPLEMENTATION Year- I / Semester-I

U	me: B.Sc.(Home Science	e- Clinical Nutrition &	Year: I
			Semester: I
Class: 1 ^s	•		
Credits	v	NGLISH COMMUNICA	TION
-	Theory:3		
Practical			<u></u>
Course		GLISH COMMUNICATI	ON
NHU-1			
	Dbjectives: rstanding the concept of (Communication	
	concepts about English.	Communication.	
	miliarize the background	of communication	
		n communication and Engli	ish
-	f Paper: AECC		1511.
-	•	ts::40% Marks Theory+	Sessional
		50% Marks Practical	
L: 3			
T :0			
P:(In Ho	urs/Week)- 0		
Theory -	1 Hr. = 1 Credit		
Practical	2 Hrs.=1Credit(4Hrs./W	eek=4Credits)	
Unit	Contents		No. of Lectures Allotted
Ι	Unit-1. Introduction		6
	• Levels of communi	ication Language as a tool of	of communication
II	Unit-2. Language of C		18
	• Verbal and Non-ve	erbal	
	• Spoken and Written	n	
	-	n General and Business Cor	mmunication
	• Personal, Social and	d Business	
	Barriers and strateg	gies	
	-	er-personal and Group comr	munication
III	Unit-3. Speaking Skills	* *	12
	Monologue		
	• Dialogue		
	Group Discussion		
	• Interview		
	Public Speech		
IV	Unit-4. Reading and U	Inderstanding	12
	Close Reading	-	
	Comprehension		
1	_		
	Summary Paraphra	sing	



V Unit-5. Writing Skills	12		
• Notice			
Report Writing			
Email writing			
Letter writing			
Reference / Text Books:			
Recommended Readings:			
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 Biswas	. Ranjana Kaul, Dr. Brati		
5. Oxford Guide to writing and speaking , John Seely, O.U.P			
6. Effective Technical Communication, M. Asraf Rizvi, Tata McGraw Hil	l		
7. English Grammar & composition, Wren & Martin			
If the course is available as Generic Elective then the students of following of	lepartments 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:			
1. Functional communication learning skills.			
2. To know about correct concept and use of communication skills.			
Course Learning Outcomes:			
CO1 Access the importance of proper communication.			
CO2 Apply proper English speaking skills.			
CO3 Explain the major perspectives of functional communication.			



IIMTU-NEP IMPLEMENTATION Year-I / Semester- I

Programme: B.Sc	e.(Home Science- Clinical Nutrition &	Year: I	
Dietetics)			
Class: 1 st year	Semester: I		
	Credits Subject: FUNDAMENTALS OF COMPUTERS		
Theory:2			
Practical:		IDDDC	
Course Code: SECC- 111	Title: FUNDAMENTALS OF COMPU	JIERS	
Course Objectives	definition of computer architecture.		
-	history of computer.		
	e each function of component in computer.		
	racteristics of computer.		
	puter hardware and software		
Nature of Paper:			
rature of ruper.			
Minimum Passing	g Marks/Credits: 40% Marks Theory + SESS	IONAL	
	50% Marks Practical		
L:2			
T:0			
P:(In Hours/Week)			
Theory - 1 Hr. = 1			
	Credit(4Hrs./Week=4Credits)=0		
	Contents	No. of Lectures Allotted	
	COMPUTER FUNDAMENTALS – THEOR		
	NFORMATION CONCEPTS AND PROCESS		
•		rmation	
•	8 1		
	ELEMENTS OF A COMPUTER SYSTEM		
•	–		
•		tions of	
	Computers	10	
	OPERATING SYSTEMS/ENVIRONMENTS FHEORY	5 - 10	
	BASICS OF MS-DOS		
•			
	INTRODUCTION TO WINDOWS		
		ows 7	
		15	
UNIT-III I	HARDWARE FEATURES AND USES	10	
	 Primary and Secondary Storage Concepts 		
• UNIT-III	 GUI/Features, What are Windows and Window and above? Parts of a Typical Window and their Function HARDWARE FEATURES AND USES Components of a Computer Generations of Computers 	18	



	1	1
	Data Entry Devices, Data Output Devices SOFTWARE CONCEPTS	
	• System Software, Application Software, Language Classification, Compilers and Interpreters	
UNIT-IV	NETWORKS – THEORY	5
	• Network Topology, Bus, Star, Ring	
	Network Applications	
	• Types of Network	
	• LAN,MAN,WAN	
	INTERNAL ASSESSMENT-	
	1. Demonstration of MS-DOS.	
	2. Practical knowledge about Computer.	
Reference / Tex		
Management	Information Systems, Effy Oz.	
-	te Reference 2000.	
-	undamentals Goel, Anita Pearson	
•	undamentals: Concepts, Systems & Applications Sinha, P. K	X/ Sinha, P. 3 rd ed BPB.
	vailable as Generic Elective then the students of following de	
	Evaluation/Assessment Methodology	
		Max. Marks- 50
1) Class tasks/	Sessional Examination	5
2) Presentations	s /Seminar	5
3) Assignments		5
4) Research Pro	vject Report	
Seminar On	Research Project Report	
5) ESE		35
	Total:	50
Prerequisites for	the course:	
	puter and Characteristics?	
2. To know abo	out MS-DOS.	
Course Learnin	•	
	strate problem-solving skills.	
	web technologies.	
	conclusions effectively, orally, and in writing.	
CO4 Demon	strate basic understanding of network principles	



IIMTU-NEP IMPLEMENTATION Year - I / Semester: II

Programme: B	.Sc.(Home Science- Clinical Nutrition & Year: I	
Dietetics)	Semester: II	
Class: 1 st year		
Credits	0	NCEPTS AND
Theory :4	CONTEXTS	
Practical: 2		
Course Code: BHSCDE-121	Title: RESOURCE MANAGEMENT CONCEPTS AN	D CONTEXIS
Course Objecti	ves:	
•	identify and manage the use of resources available for functional use.	
0	ling the purpose of managing resources.	
-	istic goals and being practical and prudent in the use and manage	ement of limited
	making intelligent decisions.	
	noney, time and energy conscious in daily living.	
Nature of Pape	r: Core	
Minimum Pass	ing Marks/Credits: 40% Marks Theory	
	50% Marks Practical	
L: 4		
T: 0		
P:(In Hours/We		
Theory - 1 Hr. =		
	=1Credit(4Hrs./Week=4Credits)	
Unit	Contents	No. of Lectures Allotted
Ι	Unit I Introduction to Resource Management in Family	12
	Settings	
	• 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.	
II	Unit II Resources	12
	• 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	10
III	Unit III Functions of Management: An Overview	12
	• Decision Making- the crux of management, Types of	



	тт	
	decisions; factors of control, role of values, standards and goals	
	in decision making process.	
	• Management process: Definitions and steps in management	
	process: Controlling, Organizing and Evaluation.	
	• Significance of managing resources of the family	
	Relation of Family Resource Management to other areas of Home Science.	
117		10
IV	Unit IV Resource Management Process	12
	• 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.	
	• 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.	
V	Unit V Ergonomics: Role in Management of Human Resources	12
	• 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.	
	PRACTICAL-	
	• 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	
D.C. /T	capital and natural resources	
Reference / Tex	xt 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
- CO3 making.
- CO4 Focus on management of human energy as a family resource.



IIMTU-NEP IMPLEMENTATION Year -I / Semester: II

Nutrition & Dietetics) Semester: II Class: 1 st year Subject: INTRODUCTION TO TEXTILES Credits Subject: INTRODUCTION TO TEXTILES Theory:4 Title: INTRODUCTION TO TEXTRILES BHSCDE-122 Title: INTRODUCTION TO TEXTRILES Course Objectives: Indian context.	
Credits Theory:4 Practical: 2Subject: INTRODUCTION TO TEXTILESCourse BHSCDE-122Course Code: Title: INTRODUCTION TO TEXTRILESCourse Objectives:Course Code: Course Code: Code: Course Code: Course Code: Co	
Theory:4 Practical: 2 Course Code: BHSCDE-122 Course Objectives:	
Practical: 2 Course Code: Title: INTRODUCTION TO TEXTRILES BHSCDE-122 Course Objectives:	
Course Code: BHSCDE-122Title: INTRODUCTION TO TEXTRILESCourse Objectives:	
BHSCDE-122 Course Objectives:	
Course Objectives:	
1. IV got familianze the background of teathe industries in indual context.	
2. To learn and understand textile terminology to understand the sources, properties of textile f	fibers.
3. To predict the performances and characteristics of fabrics according to fiber content of	
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)	
	No. of
	ectures
	llotted
I Unit 1 Textile fibres and their properties	16
• 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.	
II Unit-2 Yarns	12
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. 	
III Unit 3 Fabric construction	14
Weaving: Parts and functions of the loom	
 Weaves: Classification, construction, characteristics and usage 	
 Knitting: Classification, construction, characteristics and usage 	



	• Non-woven and felts-construction, properties and usage				
IV	Unit 4 Dyeing, Printing and Finishing		12		
	Classification of dyes				
	Stages of dyeing				
	Printing methods and style				
	Classification of finishes				
	1. Preparatory finishes				
	2. Finishes affecting appearance and texture				
X 7	3. Finishes for enhancing special characteristics		10		
V	PRACTICAL 1 Eiber Identification tests Visual burning microscopic and char	mical	12		
	 Fiber Identification tests –Visual, burning, microscopic and cher Yarn Identification–Single, ply, cord, textured, elastic, mon 				
	multifilament and multifilament and spun yarn	omament,			
	3. Thread count and balance				
	4. Dimensional stability				
	1. Weaves- Identification and their design interpretation on gra	ph			
	2. Fabric analysis of light, medium & heavy weight fabrics (fiv	-			
	- Fiber type	,			
	- Yarn type				
	- Weave				
	- GSM				
	- End use				
	- Trade name				
	5. Tie and Dye: Different methods				
	ce / Text Books:				
Corb Co.,	man, P.B., (1985) Textiles- Fiber to Fabric (6 th Edition), Gregg Divisi US.	ion/McGraw	Hill Book		
Josep	oh, M.L., (1988) Essentials of Textiles (6 th Edition), Holt, Rinehart and	l Winston Ind	c., Florida.		
-	ri S., (2013) Textbook of Fabric Science: Fundamentals to Finishing, I				
	ora, G. Phyllis, Understanding Textiles, McMillan Co.USA.	c	<i>,</i>		
	nsky G., (1983) Textile Science, CBS Publishers and Distributors, Dell	ni.			
	urse is available as Generic Elective then the students of following dep		y opt it		
	Evaluation/Assessment Methodology				
			Marks-10		
/	s tasks/ Sessional Examination	1			
·	entations /Seminar	10 0:			
	gnments arch Project Peport	0.	J		
	arch Project Report nar On Research Project Report				
5) ESE	har on Research Project Report	7:	5		
- /	Total:	10			
-	isites for the course:				
	e idea about thread count and fiber identification.				
	Learning Outcomes:				
CO1 T	o use appropriate terminology uses in textile application.				

- To use appropriate terminology uses in textile application. To understand the interrelationship in textile businesses. CO1 CO2
- To get the overview of textile industries in India. CO3



IIMTU-NEP IMPLEMENTATION Year-I / Semester: II

Program	me: B.Sc.(H	Iome Science- Clinical Nutrition &	Year: I	
Dietetics) Semester: II				
Class: 1 ST	YEAR	Γ		
Credits		Subject: ENVIRONMENTAL STUD	IES	
Theory: 3				
Practical:				
Course C NHU-122		Title: ENVIRONMENTAL STUDIES		
	bjectives:			
	0	grate knowledge from multiple disciplines	representing physica	l and life sciences
		ical and economic perspectives and social		
		eir environment.		
2. Studer	nts will con	tribute to facilitating interdisciplinary R	Research and probler	n-solving through
		collaborative work.	Ĩ	0 0
3. Studer	nts will use	quantitative and qualitative research Tools	s and techniques to ar	alyze implements
		d report sustainability efforts.		
	Paper: AE			
Minimum	n Passing M	larks/Credits: 40% Marks Theory		
		50% Marks Practical		
L: 3				
T: 0				
P:(In Hour		a dit		
•	Hr. = 1 Cropped Crop	edit(4Hrs./Week=4Credits)		
Unit	Contents			No. of Lectures
Cint	Contents			Allotted
Ι	Introduct	ion to environmental studies		6
	Multidisci	plinary nature of environmental studies;		
	Scope an	d importance; Concept of sustainabili	ty and sustainable	
	developme	ent.	-	
II	Ecosystem			8
		n ecosystem? Structure and function of		
		an ecosystem: food chains, food we	_	
		n. Case studies of the following ecosystem	IS:	
	Forest eco	•		
		ecosystem		
	Desert eco	•	• • •	
TTT		cosystems (ponds, streams, lakes, rivers, o		0
III		esources: Renewable and Nonrenewable		8
	and desert	urces and land use change; Land degradification	uation, soll erosion	
			dom building on	
		tion: Causes and impacts due to mining ent, forests, biodiversity and tribal populat	-	
		e and overexploitation of surface and g		
		conflicts over water (international & inters		
	urougino,		State).	



	Energy resources: Renewable and non-renewable energy sources, use	
	of alternate energy sources, growing energy needs, case studies.	
IV	Biodiversity and Conservation	6
	Levels of biological diversity: genetic, species and ecosystem diversity;	
	Bio geographic zones of India; Biodiversity patterns and global	
	biodiversity hot spots	
	India as a megabiodiversity nation; Endangered and endemic species	
	of India	
	Threats to biodiversity: Habitat loss, poaching of wildlife, man	
	-wildlife conflicts, biological invasions; Conservation of biodiversity:	
	Insitu and Exsitu conservation of biodiversity.	
	Ecosystem and biodiversity services: Ecological, economic, social,	
	ethical, aesthetic and Informational value.	
V	Environmental Pollution	6
	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.	
VI	Environmental Policies & Practices	6
	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).	
	Nature reserves, tribal populations and rights, and human wildlife	
	conflicts in Indian context.	
VII	Human Communities and the Environment	6
	Human population growth: Impacts on environment, human health and	
	welfare.	
	Resettlement and rehabilitation of project affected persons; case	
	studies.	
	Disaster management: floods, earthquake, cyclones and landslides.	
	Environmental movements: Chipko, Silent valley, Bishnois of	
	Rajasthan.	
	Environmental ethics: Role of Indian and other religions and cultures in	
	environmental conservation.	
	Environmental communication and public awareness, case studies (e.g.,	
	CNG vehicles in Delhi).	
eferenc	e / Text Books:	
Too	Smart for Our Own Good: The Ecological Predicament of Humankin	d by Dilworth,
Public	cation Date: 2009.	
Encvo	clopedia of Environmental Studies by William Ashworth; Charles E. Little	Publication Dat

• 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 environ	mental studies.				
Demonstrate and integrated approach to environmental issues with a	focus on sustainability.				
CO2 Communicate Complex environmental information to both tech	nnical 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	n solving.				



IIMTU-NEP IMPLEMENTATION Year-I / Semester: II

Program	me: B Sc (Home Science-	Year: I	
-		& Dietetics)	Semester: II	
Class: 1 st		a Dicteries)		
Credits		Subject: COMMO	DN CONCERNS IN PUBLIC HEALTH	NUTRITION
Theory: 4		J		
Practical:2	2			
Course C	TRITION			
BHSCDE	-123 A			
Course O	bjectives:			
• To une	derstand th	he multi-faceted nati	ure of nutritional problems and the various	s interventions that
can be	adopted a	t community level for	or improving the nutritional status.	
• To lea	arn about	the policy and i	ntervention programmes operating in In	ndia to overcome
malnu				
			ninants of food and nutrition security.	
Nature of	-			
Minimum	n Passing	Marks/Credits: 40%	•	
		50%	6 Marks Practical	
L: 4				
T: 0				
P:(In Hour	,			
Theory - 1				
		Credit(4Hrs./Week=4	Credits)	
Unit	Content	tS		No. of Lectures
т				Allotted
Ι			ems Affecting the Community	16
		C , 1	nical features and preventive strategies of-	
			n energy malnutrition, Moderate Acute	
		,	cute Malnutrition, Nutritional Anaemia,	
		-	odine Deficiency Disorders	
		sity, Metabolic Synd		
		onary heart disease, I	Diabetes	
	• Fluo			
		al caries		1.4
II			proving Nutrition and Health Status Of	14
		mmunity		
			ns involving different sectors such as	
		,	ducation – diet diversification, food	
			tation, genetic modification, improved	
			munization, nutrition education, growth	
		ention	ion (GMP), diarrhoea management and	
III	-		and Dragrammag	16
111		II: Nutrition Policy	0	16
		-	t Goals – Introduction, and relevance to	
	nutri	tional problems in Ir	iuia	



National Nutrition Policy	
Ongoing nutrition programmes – Integrated Child Develop	oment
Services (ICDS) Scheme, Mid-day Meal Programme (MI	
National programmes for prevention of Anaemia, Vitan	nin A
deficiency, Iodine Deficiency Disorders, National Programm	
Prevention and Control of Cancers, Diabetes, Cardiova	
Diseases and Stroke (NPCDCS), POSHAN Abhiyaan	
IV UNIT IV: Food and Nutrition Security	14
Concept, components, determinants	11
 Overview of the ongoing public sector programmes for implication 	oving
food and nutrition security	oving
Practical:	
I. Planning of low cost nutritious recipes	
1. Pre-schoolers	
2. School age children	
e e	
4. Pregnant Women.	
5. Nursing Women.	,
II. Planning of nutritious recipes for an obese and	d an
underweight adult.	
II. Visit to ongoing nutrition programme.	
Reference / Text Books:	
• Bamji, M. S., Krishnaswamy, K. & Brahmam, G. N. V. (Eds.). (2017). <i>T</i>	
Nutrition (4 th ed.). New Delhi, India: Oxford and IBH Publishing Co. Pv	
• Longvah, T., Ananthan, R., Bhaskarachary, K. & Venkaiah, K. (2017). In	ndian Food
<i>Composition Tables</i> . National Institute of Nutrition, ICMR, Hyderabad.	in the second second
• Park, K. (2017). Park"s Textbook of Preventive and Social Medicine	(24 th ed.). Jabalpur, India:
Banarasidas Bhanot Publishers.	
• 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	05
4) Research Project Report	
Seminar On Research Project Report	
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 comm	unity level for improving
the nutritional status.	
CO3 Be familiar with the policy and intervention programmes operation	ng in India to overcome
malnutrition.	5
CO4 Understand the concept and determinants of food and nutrition secur	ity.



IIMTU-NEP IMPLEMENTATION Year-I / Semester: II

0		Home Science-	Year: I			
		& Dietetics)	Semester: II			
Class: 1 ^s	YEAR	Subjects ENT			CMALI	BUSINESS
Credits Theory: 4	1	Subject: ENT MANAGEMENT	REPRENEURSHIP	AND	SMALL	DUSINESS
Practical:			L			
		T'4L, ENTDEDD	ENIELIDCIIID AND CM			
Course (BHSCD		THE: ENTREPR	ENEURSHIP AND SM	IALL BUS	SINESS MAD	NAGEMIEN I
	Dbjectives:	I				
	0		is to help the students	to be able	e to think like	e natural borr
	oreneurs.		Ĩ			
2. Equip	themselve	es with the basic s	kills and knowledge that	at will en	able them to	establish and
	ge their ow		C			
Nature o	f Paper: D	SE				
Minimu	m Passing I	Marks/Credits: : 4	e e e e e e e e e e e e e e e e e e e			
L: 4			0% Marks Practical			
L. 4 T: 0						
	urs/Week)-2)				
	1 Hr. = 1 C					
		redit(4Hrs./Week=4	(Credite)-2			
Unit	Contents		forcuits)=2			No. of
Omt	Contents	,				Lectures
						Allotted
Ι	Unit I					10
		ept of Entrepreneurs	ship.			-
		ries of Entrepreneur	-			
II	Unit II	I	1			15
	Class	ification ant types o	of Entrepreneurship.			
III	Unit III		1 1			15
		tivity and innovation	1.			
		preneurial traits and				
		preneurial orientation	-			
IV	Unit – IV	1				15
			rship through training.			
		l Business Concept				
		1	siness Government incer	ntive and p	policies of	
		business.		-		
V	Unit V					5
	• Entre	preneurship and Ec	onomic Development.			
	ASSIGN	MENT				
	Project of	n Entrepreneurship	fulfilling following object	ctives.		
	A. To de	evelop skills in entre	preneurship			
			ples of planning, organizi	ing and co	ntrolling	
	in dif	ferent units				



C.	Gain knowledge to manage manpower and establish good human	
	relations.	
D		

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						
2)	Presentations /Seminar	10				
3)	Assignments	10				
4)	Research Project Report					
	Seminar On Research Project Report					
5)	ESE	70				
	Total:	100				
Pro	erequisites for the course-					
1.	Basic idea of nutritional assessment.					
2.	General knowledge about concept of Entrepreneurship.					
Co	ourse Learning Outcomes:					
CC	D1 Explain the entrepreneurship and the characteristics of the entreprene	eurs.				
CC	D2 Develop basic decision making skill that relate specifically to startin	g and growing				
	enterprises.					
CC	Understand the basic motivations and strategies of starting a new ent	erprise and be able to				
	apply.					
CC	Develop a feasible business plan.					



IIMTU-NEP IMPLEMENTATION Year-I / Semester: II

Nutrition & Dietetics) Semester: II Credits Subject: LEADERSHIP AND PERSONALITY DEVELOPMENT Theory: 2 Practical: 0 Course Code: Title: LEADERSHIP AND PERSONALITY DEVELOPMENT NECC-123 Course Objectives: 1. To provide knowledge about leadership qualities. 2. 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 7: 0 P:(In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs=1Credit(4Hrs./Weck=4Credits) Unit Contents Allotted 1 Leadership • Definition, Importance. • Relationship between Leadership and Management • Qualities of a good leader. • Leader Vs Manager. II Theories of Leadership- • Contingency theory III Leadership and Leader • Contingency theory IIII Leadership Styles • Emotional Intelligence and Le	Program	me: B.Sc.(H	Iome Science- Clinical	Year: I		
Credits Theory: 2 Practical: 0 Subject: LEADERSHIP AND PERSONALITY DEVELOPMENT Course Code: NECC-123 Title: LEADERSHIP AND PERSONALITY DEVELOPMENT Course Code: NECC-123 Title: LEADERSHIP AND PERSONALITY DEVELOPMENT Nature of Paper: SEC Title: LEADERSHIP AND PERSONALITY DEVELOPMENT Nature of Paper: SEC Minimum Passing Marks/Credits: 40% Marks Theory 50% Marks Practical L: 2 T: 0 P:(In Hours/Week) Practical - 2 Hrs.=1Credit(4Hrs./Week=4Credits) Unit Contents No. of Lectures Allotted I Leadership 8 • Definition, Importance. • Relationship between Leadership and Management 8 • Leader Vs Manager. 8 1 II Theories of Leadership- • Trait theory 8 • Trait theory 6 1 III Leadership and Leaders 6 • Types of Leaders 6 1 • Determinants of Personality 8 6 • Trait theory 8 6 • Types of Leaders 6 6 • Types of Leaders 6 6 • Concept and Definition of Personality 8	Nutrition	& Dietetic		Semester: II		
Theory: 2 Practical: 0 Title: LEADERSHIP AND PERSONALITY DEVELOPMENT Course Code: NECC-123 Title: LEADERSHIP AND PERSONALITY DEVELOPMENT Seconse 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 • Definition, Importance. • Relationship between Leadership and Management • Qualities of a good leader. • Leader Vs Manager. II Theory 8 • Trait theory 8 • Trait theory 8 • Trait theories 6 • Types of Leaders 6 • Types of Leaders 6 • Trait theories 8 • Contingency theory 8 • Contingency theory 8 • Emotional Intellig	Class: 1 ST	r YEAR				
Practical: 0 Title: LEADERSHIP AND PERSONALITY DEVELOPMENT 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) Prectical Vertex of Leadership Pri(In Hours/Week) Practical - 2 Hrs.=1 Credit Practical - 2 Hrs.=1 Credit(4Hrs./Week=4Credits) Unit Contents No. of Lectures Allotted I Leadership 8 • Definition, Importance. 8 8 • Leader Vs Manager. 8 8 II Theories of Leadership- 8 • Trait theory Behavioral theories 6 • Contingency theory 6 7 III Leadership and Leader 6 • Topes of Leaders 8 8 • Leadership Styles • Emotional Intelligence and Leadership 8 • Concept and Definition of Personality 8 • Concept and Definition of Personal	Credits	Credits Subject: LEADERSHIP AND PERSONALITY DEVELOPMENT				
Course Code: NECC-123 Title: LEADERSHIP AND PERSONALITY DEVELOPMENT Course Objectives: 1. To provide knowledge about leadership qualities. 2. 2. Help students to develop transformational leadership and acquiring personality for overall development. Nature of Paper: SEC Mainmum Passing Marks/Credits: 40% Marks Theory 50% Marks Practical 1. L: 2 7.0 P:(In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits) No. of Lectures Unit Contents No. of Lectures I Leadership 8 • Definition, Importance. 8 • Relationship between Leadership and Management 9 • Qualities of a good leader. 8 • Leader Vs Manager. 8 II Theories of Leadership- 8 • Trait theory 8 • Contingency theory 6 • Types of Leaders 6 • Leadership Styles • Emotional Intelligence and Leadership IV Personality 8 • Concept and Definition of Personality 8	Theory: 2	Theory: 2				
NECC-123 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.=1 Credit(4Hrs./Week=4Credits) Unit Contents No. of Lectures Allotted I Leadership • Definition, Importance. • Relationship between Leadership and Management • Qualities of a good leader. • Leader Vs Manager. II Theories of Leadership- 8 Trait theory • Behavioral theories • Contingency theory III Leadership and Leader • Leadership Styles • Emotional Intelligence and Leadership IV Personality • Concept and Definition of Personality • Char	Practical:	Practical: 0				
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 • Definition, Importance. 8 • Definition of a good leader. 8 • Leader Vs Manager. 8 III Theories of Leadership- 8 • Contingency theory 8 • Trait theory 8 • Leader Ship and Leader 6 • Types of Leadership 6 • Types of Leadership 8 • Emotional Intelligence and Leadership 8 • Concept and Definition of Personality 8 • Concept and Definition of Personality 8 • Characteristics of Personality 8 <th></th> <th></th> <th>Title: LEADERSHIP A</th> <th>ND PERSONALITY DEVELO</th> <th>PMENT</th>			Title: LEADERSHIP A	ND PERSONALITY DEVELO	PMENT	
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 • Definition, Importance. • Relationship between Leadership and Management • Qualities of a good leader. • Leader Vs Manager. II Theories of Leadership- • Behavioral theories • Contingency theory IIII Leadership and Leader • Contingency theory IIII Leadership Styles • Emotional Intelligence and Leadership IV Personality • Concept and Definition of Personality • Concept and Definition of Personality						
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 • Definition, Importance. • Relationship between Leadership and Management • Qualities of a good leader. • Leader Vs Manager. II Theories of Leadership- • Relationship between Leadership and Management • Qualities of a good leader. • Leader Vs Manager. II Theories of Leadership- • Trait theory • Behavioral theories • Contingency theory III Leadership and Leader • Emotional Intelligence and Leadership • Emotional Intelligence and Leadership • Emotional Intelligence and Leadership • Concept and Definition of Personality • Determinants of Personality </th <th></th> <th>•</th> <th></th> <th></th> <th></th>		•				
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 8 • Definition, Importance. 8 • Relationship between Leadership and Management 8 • Qualities of a good leader. 8 • Leader Vs Manager. 8 II Theories of Leadership- 8 • Trait theory 8 • Contingency theory 6 III Leadership and Leader 6 • Types of Leaders 6 • Leadership Styles 8 • Emotional Intelligence and Leadership 8 IV Personality 8 • Concept and Definition of Personality 8 • Concept and Definition of Personality 8 • Conc	-		0 1 1			
Nature of Paper: SEC Minimum Passing Marks/Credits: 40% Marks Theory 50% Marks Practical L: 2 7: 0 P:(In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits) No. of Lectures Unit Contents No. of Lectures I Leadership 8 • Definition, Importance. 8 • Relationship between Leadership and Management 8 • Leader Vs Manager. 8 II Theories of Leadership- 8 • Trait theory 8 • Contingency theory 6 III Leadership and Leader 6 • Types of Leaders 6 • Leadership Styles 8 • Emotional Intelligence and Leadership 8 IV Personality 8 • Concept and Definition of Personality 8 • Concept and Definition of Personality 8	-		develop transformationa	al leadership and acquiring per	rsonality for overall	
Minimum Passing Marks/Credits: 40% Marks Theory 50% Marks Practical L: 2 50% Marks Practical I: 0 P:(In Hours/Week) Phory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits) Unit Contents No. of Lectures Allotted I Leadership 8 • Definition, Importance. 8 • Relationship between Leadership and Management 9 • Qualities of a good leader. 8 • Leader Vs Manager. 8 II Theories of Leadership- • Behavioral theories 6 • Contingency theory 6 III Leadership and Leader • Leadership Styles 6 • Types of Leaders 8 • Emotional Intelligence and Leadership 8 IV Personality 8 • Concept and Definition of Personality 8 • Concept and Definition of Personality 8 • Concept and Definition of Personality 8		1				
50% Marks Practical L: 2 T: 0 P:(In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits) Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits) Unit Contents No. of Lectures Allotted I Leadership 8 • Definition, Importance. • Relationship between Leadership and Management • Qualities of a good leader. • Leader Vs Manager. 1 Theories of Leadership- 8 • Trait theory 8 • Trait theory 8 • Contingency theory 6 • Types of Leaders 6 • Types of Leaders Emotional Intelligence and Leadership 8 IV Personality 8 • Concept and Definition of Personality 8 • Concept and Definition of Personality 8						
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 • Definition, Importance. • Relationship between Leadership and Management • Qualities of a good leader. • Leader Vs Manager. II Theories of Leadership- • Trait theory • Behavioral theories • Contingency theory III Leadership and Leader • Types of Leaders • Leadership Styles • Emotional Intelligence and Leadership IV Personality • Concept and Definition of Personality • Characteristics of Personality	Minimun	n Passing N		•		
T: 0 P:(In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits) Unit Contents I Leadership • Definition, Importance. • Relationship between Leadership and Management • Qualities of a good leader. • Leader Vs Manager. II Theories of Leadership- • Behavioral theories • Contingency theory III Leadership and Leader • Types of Leaders • Eadership Styles • Emotional Intelligence and Leadership IV Personality • Concept and Definition of Personality • Characteristics of Personality			50% Mark	s Practical		
P:(In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits) Unit Contents No. of Lectures II Leadership 8 • Definition, Importance. • Relationship between Leadership and Management • Qualities of a good leader. • Leader Vs Manager. • Leader Vs Manager. 8 II Theories of Leadership- 8 • Trait theory • Behavioral theories 6 • Contingency theory 6 1 III Leadership and Leader 6 • Types of Leaders 8 6 • Contingency theory 1 8 III Leadership and Leader 6 • Types of Leaders 8 6 • Contingency theory 10 8 • Contingency theory 8 6 • Types of Leaders 8 8 • Leadership Styles 9 10 • Emotional Intelligence and Leadership 8 10 IV Personality 8 10 • Concept and Definition of Personality 10 10<						
Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)UnitContentsNo. of Lectures AllottedILeadership8•Definition, Importance. • • Relationship between Leadership and Management • Qualities of a good leader. • Leader Vs Manager.8IITheories of Leadership- • Trait theory • Behavioral theories • Contingency theory8IIILeadership and Leader • Types of Leaders • Leadership Styles • Emotional Intelligence and Leadership6IVPersonality • Concept and Definition of Personality • Determinants of Personality • Characteristics of Personality8		ro/Woolz)				
Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits) No. of Lectures Unit Contents Allotted I Leadership 8 • Definition, Importance. 8 • Relationship between Leadership and Management 9 • Qualities of a good leader. 8 • Leader Vs Manager. 8 II Theories of Leadership- • Behavioral theories 8 • Contingency theory 6 • Types of Leaders 6 • Types of Leaders 8 • Leadership Styles 8 • Concept and Definition of Personality 8 • Concept and Definition of Personality 8 • Characteristics of Personality 8	`		edit			
UnitContentsNo. of Lectures AllottedILeadership8•Definition, Importance.8•Relationship between Leadership and Management8•Qualities of a good leader.8•Leader Vs Manager.8IITheories of Leadership- •8•Trait theory8•Contingency theory6IIILeadership and Leader •6•Types of Leaders)		
ILeadershipAllottedILeadership8•Definition, Importance.8•Relationship between Leadership and Management8•Qualities of a good leader.8•Leader Vs Manager.8IITheories of Leadership-8•Trait theory8•Contingency theory6•Types of Leaders6•Types of Leaders6•Types of Leaders8•Leadership Styles8•Concept and Definition of Personality8•Concept and Definition of Personality8•Characteristics of Personality6				/	No of Lectures	
I Leadership 8 • Definition, Importance. • Relationship between Leadership and Management 8 • Qualities of a good leader. • Leader Vs Manager. 8 II Theories of Leadership- 8 • Trait theory 8 8 • Contingency theory 8 6 III Leadership and Leader 6 • Types of Leaders 6 6 • Types of Leaders 8 8 • Leadership and Leader 6 8 • Types of Leaders 8 8 • Contingency theory 8 8 III Leadership and Leader 6 • Types of Leaders 8 8 • Leadership Styles 8 8 • Emotional Intelligence and Leadership 8 IV Personality 8 • Concept and Definition of Personality 8 • Characteristics of Personality 9 • Characteristics of Personality 8						
 Definition, Importance. Relationship between Leadership and Management Qualities of a good leader. Leader Vs Manager. II Theories of Leadership- Trait theory Behavioral theories Contingency theory III Leadership and Leader Contingency theory III Leadership and Leader Types of Leaders Leadership Styles Emotional Intelligence and Leadership IV Personality Concept and Definition of Personality Determinants of Personality Characteristics of Personality 	Ι	Leadersh	ір			
• Relationship between Leadership and Management • Qualities of a good leader. • Leader Vs Manager. II Theories of Leadership- • Trait theory 8 • Trait theory 8 • Contingency theory 6 III Leadership and Leader 6 • Types of Leaders 6 • Leadership Styles 8 • Emotional Intelligence and Leadership 8 IV Personality 8 • Concept and Definition of Personality 8 • Characteristics of Personality 6			-		_	
 Qualities of a good leader. Leader Vs Manager. II Theories of Leadership- Trait theory Behavioral theories Contingency theory III Leadership and Leader Contingency theory III Leadership Styles Emotional Intelligence and Leadership IV Personality Concept and Definition of Personality Determinants of Personality Characteristics of Personality 			-	p and Management		
• Leader Vs Manager. II Theories of Leadership- 8 • Trait theory 8 • Trait theory 8 • Trait theory 8 • Contingency theory 6 III Leadership and Leader 6 • Types of Leaders 6 • Leadership Styles 8 • Emotional Intelligence and Leadership 8 IV Personality 8 • Concept and Definition of Personality 8 • Characteristics of Personality 8				I the state of the		
II Theories of Leadership- 8 • Trait theory Behavioral theories 8 • Contingency theory 6 III Leadership and Leader 6 • Types of Leaders 6 • Leadership Styles 6 • Emotional Intelligence and Leadership 8 IV Personality 8 • Concept and Definition of Personality 8 • Characteristics of Personality 6		-	e			
 Trait theory Behavioral theories Contingency theory III Leadership and Leader Types of Leaders Leadership Styles Emotional Intelligence and Leadership IV Personality Concept and Definition of Personality Determinants of Personality Characteristics of Personality 	II				8	
 Behavioral theories Contingency theory III Leadership and Leader Types of Leaders Leadership Styles Emotional Intelligence and Leadership IV Personality Concept and Definition of Personality Determinants of Personality Characteristics of Personality 			=			
IIILeadership and Leader6• Types of Leaders6• Leadership Styles6• Emotional Intelligence and Leadership8IVPersonality8• Concept and Definition of Personality8• Determinants of Personality6• Characteristics of Personality6			•			
IIILeadership and Leader6• Types of Leaders6• Leadership Styles6• Emotional Intelligence and Leadership8IVPersonality8• Concept and Definition of Personality8• Determinants of Personality8• Characteristics of Personality6						
 Types of Leaders Leadership Styles Emotional Intelligence and Leadership IV Personality Concept and Definition of Personality Determinants of Personality Characteristics of Personality 	III				6	
• Leadership Styles • Emotional Intelligence and Leadership IV Personality • Concept and Definition of Personality • Determinants of Personality • Characteristics of Personality						
• Emotional Intelligence and Leadership IV Personality • Concept and Definition of Personality • Determinants of Personality • Characteristics of Personality		• 1				
IV Personality 8 • Concept and Definition of Personality 8 • Determinants of Personality 8 • Characteristics of Personality 8			1 0	lership		
 Concept and Definition of Personality Determinants of Personality Characteristics of Personality 					8	
Determinants of PersonalityCharacteristics of Personality			-	onality		
Characteristics of Personality			-			
			•			
Personality Development			nality Development			



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 le	ader.			
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

Drogramm	e: : B.Sc.(Home Science- Clinical	Year: II				
0	& Dietetics)	Semester: III				
Class: 2 nd		Semester. III				
Credits	Subject: FAMILY MEAL	MANAGEMENT				
Theory: 4						
Practical: 2						
Course Co		NAGEMENT				
BHSCDE-2						
Course Ob						
	ne growth and development during v	arious stages of life span				
•	and the basics for recommending the	• •				
	utritional needs at different stages of	•				
•	e	different age groups and for different in	come groups.			
	Paper: CORE		<u> </u>			
	Passing Marks/Credits: 40% Mar	ks Theory + Sessional				
		ks 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		d Diet Basic concept and purposes	12			
	ę .	Allowances, Factors Affecting				
		s Requirements and Recommended				
		ge groups Uses of ICMR- RDA in				
	planning balance diet Exchange sy		10			
Unit-II		Lactation Physiological Changes	12			
		tance of Food and Nutritional Care				
		cy General Dietary and nutritional				
	-	siology and Hormones involved in				
		alactogogues. Factors Affecting the ast Milk, Nutritional Requirements				
	during lactation.	ast Wink, Nutritional Requirements				
Unit-III	· · · ·	and Development of Infants,	12			
	5	d Human Milk Substitute, Bottle	14			
	-	eaning and Supplementary Feeding				
	-	omplications. Use of growth charts				
	and standards and prevention of gr					
Unit-IV						
		dren and Adolescence. Food and	12			
		s to be considered while Planning				
		, Growth Spurt during Adolescence.				
	Diet for Children and Adolescents,	, Growin opurt during Adoiescence.				



	Food Habits, Dietary Guidelines, Food and Nutritional Require	nents,	
	Nutritional and Behavioral Problems and Eating Disorders.		
Unit-V	Nutrition for Adults and Elderly Reference Man and Refe	erence	12
	Woman, Food and Nutritional Requirements for Adults		
	Different Activities Processes of Aging, Food and Nutri		
	Requirements of Elders, Nutrition Related Problems of Old		
	Dietary Guidelines and diet Modifications.	Age,	
Practical	1. Planning, Preparing and Evaluating Menu during Pregnancy.		
Practical			
	2. Planning, Preparing and Evaluating Menu during Lactation.	C (
		nfants	
	(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. Plan	nning,	
	Preparing and Evaluating Menu for Elderly.		
Reference	e / Text Books:		
Mahtab, S	, Bamji, Kamala Krishnasamy, Brahmam, G.N.V. (2012)Text Book	of Hun	nan
 Nutriti 	on, Third Edition, Oxford and IBH Publishing Co. P. Ltd., Nev	v Delhi.	Srilakshmi, E
	, Dietetics, New Age International (P) Ltd., New Delhi.		,
	a Roday (2017). Food Science and Nutrition, Oxford University Pre	ess New	Delhi
	ah, T, Ananthan, R, Bhaskarachary, K, Venkaiah, K. (2017). Indian		
U	osition Tables (IFCT), Indian Council of Medical Research, Nation		ute of Nutrition
-			
•	abad. Shakuntala Manay, Shadakshara swamy. M (2013) Foods, Fa		-
0	ternational Pvt. Ltd. Publishers, 2nd Edition) Ltd., New Delhi.		
	ced Textbook on Food and Nutrition, Vol. 1, Second Edition,	Bangalo	bre Printing an
Publis	hing Co. Ltd., Bangalore.		
	Evaluation/Assessment Methodology		Joy Monka 10
1) <u>Class</u>			<u>/lax. Marks-10</u>
/	asks/Sessional Examination		10
/	tations /Seminar		10
3) Assign			05
	ch Project Report/ Seminar On Research Project Report		
5) ESE			75
	Total:		100
Prerequisi	tes for the course:		
1. Knowl	edge about Nutrition at different ages.		
2. Introdu	action about R.D.A.		
Course Lo	earning Outcomes:		
	1 food plans and assess the adequacy of diets to meet the nutritional	needs of	humans at.
	is stages of life cycle. Assess nutrition issues and conditions and a		
	ention and support.	150 1000	
			:4: and a4 ···
	mote the health and wellbeing. Have the knowledge, both to develo	op and cr	itique nutritiona
	entions designed to.		
-	ve human health and well-being at specific age associated time points. C	-	
	s will be able to critically assess nutritional requirements and nutri	itional he	ealth status of a
individ	ual		

individual.



IIMTU-NEP IMPLEMENTATION Year-II / Semester: III

Programm	ne: : B.Sc.(Ho	ome Science- Clinical Nutrition	Year: II	
& Dietetics) Second Science - Chine a Pott Hon - Pott - Po				
Class: 2 nd				
Credits		Subject: FOOD MICROBIOL	OGY	
Theory: 4		U		
Practical: 2				
Course Co	de:	Title: FOOD MICROBIOLOG	Y	
BHSCDE-	232			
Course Ob	jectives:			
The studen	t will get know	wledge about:		
1. The use	e of hurdle tec	hnology and food preservation in	the control of Food borne path	nogens in food
systems	8.			
-	-	d preservation methods.		
		ial microorganisms in food pro	cessing, preservation and sa	fety and their
I	al health bene			
	Paper: Core			
Minimum	Passing Mar	ks/Credits: 40% Marks Theory		
		50% Marks Practica	al	
L: 4				
T: 0				
P:(In Hours	,			
•	Hr. = 1 Credit			
		t(4Hrs./Week=4Credits)		
Unit	Contents			No. of
				Lectures
TINIT 1	a) Driefk	istomy of food mismobiology		Allotted
UNIT-1	· ·	nistory of food microbiology.	a duniana biala an	8
LINIT II	,	ng, Definition & importance of fo		12
UNIT-II		uction of Microorganisms and its		12
		ation of micro organisms – types		
LINIT III		on, nutritional requirements of mi	0	16
UNIT-III		tals of control of micro organis	ins in loods	16
		high and low temperature		
	B. Dehydr C. Freezin			
	D. Irradiat	-		
	E. Preserv			
		ation and disinfection		
UNIT-IV			ganism in the spailage of	16
UNI1-1V	-	e of Contamination and microor tinds of food and their preserv		10
		regetables & fruits, fish & meat		
	-	ilk products, canned food.	products, egg & poutity,	
	IIIIK allu II	ink products, canned 1000.		



UNIT-V	Pu	blic health hazards due to:-		8				
	a)	Contaminated foods		0				
	b)	Fermented foods.						
	c)	Microbes used in food						
	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							
1. Frazier,	W. C	, Food Microbiology, 4 th edition, Mc Graw Hill, New York.						
2. Pelzae, l	H.J a	nd Rober, D. Microbiology 5 th edition Mc Graw Hill New Yo	ork.					
3. Banwart	, G.T	'. Basic Food microbiology.CBS Publishers, New Delhi.						
4. Narayan	an L	M, Mani L Microbiology, Saras Publications, Nagercoil.						
5. Bryan, F	F.L. I	Diseases Transmitted by foods .Munich Publishers, Atlanda.						
6. Jacob M	l. Saf	e food handling, a training guide for Manager, WHO, Geneva	a, MARRI	OTT N.G				
		Evaluation/Assessment Methodology						
			Ma	x. Marks-100				
1) Class tas	sks/ S	Sessional Examination		10				
2) Presenta	tions	/Seminar		10				
3) Assignm				5				
		ject Report						
	On I	Research Project Report						
6) ESE				75				
		Total:		100				
Prerequisite								
		about food microbiology.						
		edge of methods of control of micro-organisms.						
		g Outcomes:						
		e course students should be able to-						
	influencing their growth and survival.							
-								
CO4 Exp	O4 Explain why microbiological quality control programmes are necessary in food production.							



IIMTU-NEP IMPLEMENTATION Year -II / Semester: III

Programme & Distation						
& Dietetics	& Dietetics) Semester: III Class: 2 nd year					
Class. 2 y Credits	Cal	Subject: FOOD BEHAVIOR				
Theory:3		Subject. FOOD DEITA VIOR				
Practical:0						
Course Cod	le.	Title: FOOD BEHAVIOR				
BHSCDE-2		The TOOD DEMAYTOR				
Course Obj	jectives	:				
To prom	note a h	ealthy lifestyle and a healthful diet.				
• To learn	about	affect of Food and Health.				
Nature of P	Paper: 1	DSE				
		Marks/Credits: 40% Marks Theory				
		50% Marks Practic	al			
L:3						
T: 0						
P:(In Hours/	,					
Theory - 1 H						
-	1	Credit(4Hrs./Week=4Credits)				
Unit	Conte	ents		No. of Lectures Allotted		
Ι	Food	Behavior Concept-Factors that affect for	ood behavior and its	12		
	conne	ection with Health.				
II	Factor	rs affecting food habits-Family size, Co	omposition, structure	, 10		
	Econo	omic status, working status of Mother,	education.			
III	Food	Health-its knowledge, attitude, practice	e, Food Habits and	11		
	Dieta	ry pattern in different regions and Com	munity in India.			
IV		Fads, facts and beliefs.		12		
	Healt	h and Nutrition Education.				
		Borne Diseases-Cholera, Dysentery, D	iarrhea			
Reference /						
		ce by R Gajalakshmi.				
		y B Srilaxmi.				
If the course	e is avai	lable as Generic Elective, then the stud		partments may opt it		
		Evaluation/Assessment N	Viethodology			
	1 / ~			Max. Marks-50		
/				5		
,				5 5		
· •						
	· 5 1					
	On Re	search Project Report		35		
5) ESE						
			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

Programm	er • R S	c.(Home Science- Clinical Nutrition	Year: II		
& Dietetics	Semester: III				
	Class: 2 ND YEAR				
Credits					
Theory: 3		Subject: FOOD MATERIAL MANA			
Practical:		necountinter			
Course Coo	de.	Title: FOOD MATERIAL MANAGE	MENT AND COST ACC	OUNTANCY	
BHSCDE-2		THE FOOD MATERIAL MANAGE	MENT AND COST ACC	OUNTAILCT	
Course Ob					
•		knowledge and understanding of the	e concepts techniques	and practices	
	-	agement accounting.	e concepts, teeninques	und practices	
		at and management accounting and to deve	elon skills for decision mak	rino	
Nature of F			clop skins for decision mur	ung.	
		g Marks/Credits: 40% Marks Theory +	Sessional		
	assing	50% Marks Practical	Sessional		
L: 3		50 % Warks Fractical			
T: 0					
P:(In Hours	/Week)				
Theory - 1 H					
		Credit(4Hrs./Week=4Credits)			
Unit	Conte	· · · · · · · · · · · · · · · · · · ·		No. of	
Cint	Cont	21165		Lectures	
				Allotted	
UNIT-I	1 F	ood material management		11	
		. Meaning, definition, importance		11	
		. Food selection, purchasing, buying	receiving budgeting		
	_	inventory and store room management	,		
	3	. Controlling: meaning, control process,	need for control, control		
	C	techniques, control in relation to the ab	,		
	4	. Store-keeping, definition, objective	1		
		underlying successful store keeping, d			
		of a storekeeper, stores requisition, iss			
		system, daily stock balance, daily is			
		thereof, cost of carrying and not carryin			
	5	. System and quality control	-		
UNIT-II	1	ood Cost Accounting		12	
	1.	Introduction, definition, objectives,	scope, advantages and		
		limitations	-		
	2.	Introduction to methods and techniques	s, 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 Concep	ot of cost benefit analysis		
UNIT-III		dgeting and budgetary controls		10	
	1.	definition, meaning, purpose, adva	ntages, key factor in		
	1.	definition, meaning, purpose, adva	ntages, key factor in		



	Budgeting.	
	2. budgets- short term and long term, fixed and flexible,	
	functional budget like sales, purchase, production,	stores,
	personnel, expense and master budget.	
	3. standard costing- meaning and types.	
UNIT-IV	1. Book keeping and accountancy	12
	1. Introduction, objects, principles and advantages of	
	keeping, elements of transactions, double entry, identifying	ng debit
	and credit effects, grouping of accounts	• .
	2. Journal, source of journal entries like bills, cash memos, n	
	vouchers etc. journaling a transaction, narration to a entry	journal
	3. Ledger, indexing account, opening accounts, classification	ation of
	ledger, transferring journal entries in to ledger, preparin	
	balance	-
	4. Introduction and advantages of subsidiary books, sale	s book,
	purchase book, return inward book, outward book, cas	h book,
	petty cash book, debit and credit notes, deposits in ba	ank and
	payment in cheques.	
Reference	' Text Books:	
• N.S. Za	d : Cost & Management Accounting Taxmann Publications Pvt. Lt	.d.
• Deepak	Jain : Cost & Management Accounting Taxmann Publications Pvt	. Ltd
• Jawaha	Lal: Cost Accounting; McGraw-Hill Education (India) Ltd. B-4,	Sector 63, Gautam Budh
Nagar, I	Noida – 201 301.	
• K.S. Th	akur : Cost Accounting - Theory & Practice; Excel Books, A-45	5, Naraina, Phase-I, New
Delhi-1	10028.	
	Evaluation/Assessment Methodology	
		Max. Marks-50
· ·	sks/ Sessional Examination	5
,	ations /Seminar	5
3) Assignt		5
	h Project Report	
	r On Research Project Report	
5) ESE		35
<u> </u>	Total:	50
-	tes for the course:	111, 1
	n complementary skills of food cost accounting and budgeting	g and budgetary control
techniq		anna ant suith inn assatissa
	e a successful and dynamic entrepreneur in an emerging enviro	omment with innovative
	g, leadership skills and effective communication	
	arning Outcomes:	
	el in the field of accounting, finance, taxation and related areas.	adar in tasma and in
	ctions effectively as an individual and as a member or le tidisciplinary settings relating to accounting finance	tauti ili leallis allu ili
	tidisciplinary settings relating to accounting finance. evoke record keeping strategies and budgetary control methods.	



IIMTU-NEP IMPLEMENTATION Year-II / Semester: III

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ctures ed



- 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

Programm	e: B.Sc.(Home Science- Clinical Nutrition & Year: II	
Dietetics) Semester: III		
Class: 2 ND	YEAR	
Credits	Subject: KNOWLEDGE OF KITCHEN GARDENING	
Theory: 2		
Practical:0		
Course Cod	le: Title: KNOWLEDGE OF KITCHEN GARDENING	
SECC-231I	C	
Course Obj	ectives:	
The student	will get knowledge about:	
1. To creat	e awareness about kitchen gardening.	
	ove skills for growing fresh and safe vegetables without use of any pestici	
-	de complete set of production technology including quality seedlings and	potted plants of
	and winter vegetables.	
	aper: SECC	
Minimum I	Passing Marks/Credits: 40% Marks Theory	
	50% Marks Practical	
L: 2		
T: 0		
P:(In Hours		
•	Ir. = 1 Credit	
	Hrs.=1Credit(4Hrs./Week=4Credits)	
Unit	Contents	No. of Lectures
		Allotted
UNIT-I	Kitchen Gardening	14
	A. Scope and Layout of Kitchen gardening.	
	B. Cultivation of vegetables- Tomato, Cauliflower, Bhindi, Brinjal, chillies, carrot, radish and Spinach.	
UNIT-II	a) General Knowledge of gardening.	10
UINI I -II	b) Planting, maintenance and therapeutic uses of herbal and	10
	medicinal plants.	
	a) Importance of manure	12
UNIT-III	a) Importance of manure.b) Methods for application of manures and fertilizers	12
UNIT-III	b) Methods for application of manures and fertilizers.	12
	b) Methods for application of manures and fertilizers.c) Preparation of compost of manures and Bio-fertilizers	
UNIT-III UNIT-IV	b) Methods for application of manures and fertilizers.c) Preparation of compost of manures and Bio-fertilizersSoil	12
	 b) Methods for application of manures and fertilizers. c) Preparation of compost of manures and Bio-fertilizers Soil a) Importance and general knowledge of soil. 	
	 b) Methods for application of manures and fertilizers. c) Preparation of compost of manures and Bio-fertilizers Soil a) Importance and general knowledge of soil. b) Soil and selection of soil for establishing a new garden. 	
	 b) Methods for application of manures and fertilizers. c) Preparation of compost of manures and Bio-fertilizers Soil a) Importance and general knowledge of soil. 	
UNIT-IV	 b) Methods for application of manures and fertilizers. c) Preparation of compost of manures and Bio-fertilizers 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 	
	 b) Methods for application of manures and fertilizers. c) Preparation of compost of manures and Bio-fertilizers 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. Plants 	12
UNIT-IV	 b) Methods for application of manures and fertilizers. c) Preparation of compost of manures and Bio-fertilizers 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



- Chandha K.L.2012. Handbook of Horticulture. ICAR Publication. Dutta A.C Botany for Degree Students 1968, Oxford University Press, New Delhi
- Gopalaswamiianger 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

0	e: B.Sc.(Home Sc	ience- Clinical Nutrition &	Year: II	
Dietetics) Class: 2 ND YEAR			Semester: IV	
Class: 2	IEAK	Subject: BASIC DIETETIC	S	
Theory: 4		Subject. DASIC DIFFETIC	0	
Practical:2				
Course Coc	le•	Title: BASIC DIETETICS		
BHSCDE-2		The Diste Distances		
Course Obj				
0	will get knowleds	ze about:		
	c concepts of diet			
	tine hospital diets.			
		ir diet modifications.		
Nature of P	aper: CORE			
Minimum I	Passing Marks/C	redits: 40% Marks Theory		
		50% Marks Practical		
L: 4				
T: 0				
P:(In Hours/	/Week)-2			
Theory - 1 H	Ir. = 1 Credit			
Practical- 2	Hrs.=1Credit(4Hr	s./Week=4Credits)		
Unit	Contents			No. of Lectures Allotted
UNIT-I	BASIC CONC	EPTS OF DIET THERAPY		8
	Meaning, Definit	ition & importance of therapeut	ic nutrition.	
	Therapeutic ada	ptation of normal diets. Princip	les and classification	
	of therapeutic di	ets.		
UNIT-II	ROUTINE HO	SPITAL DIETS AND FEEDI	NG	10
		ht diet, soft diet, fluid diet.		
	Enteral feeding	0		
		ng - Central and peripheral.		
UNIT-III		MODIFICATIONS	AND	18
	NUTRITIONA		FOR	
	WEIGHT MAN			
		of overweight and obese- A		
	U	obesity and prevention Treatme		
		ral modification. Complicat	•	
	-	aetiology and assessment. Trea		
		ions - Anorexia Nervosa, Bulin		1.4
UNIT-IV		THE GASTRO INTESTINA		14
		s, symptoms, diagnostic tests and history have been been been been been been been be		
		and hiatus hernia, Diarrhoea	-	
	-	fiber diet. Gastritis, Peptic Ul		
		rption Syndrome – Celiac Sprue	e – Giuten restricted	
	ulei, Steatorrhoe	ea- MCT restricted diet.		BOS



SURGERY Fever and infections – actiology symptoms diagnostic tests :	and
	gy.
	lwa
	n wa,
-	
	tarv
	·····) ,
3 <i>y</i>	full
fluid diet and soft diet.	
	for
	cer.
	,
	cal Research.
n, L., Dibble, M.V., Tukki, P.R., Mitchall, H.S., and Rynbergin	•
• •	E (1986): Normal and
	2. (1900). Homai una
	Mirror/Mosby College
	shers. New Delhi
•	
	Max. Marks-100
sks/ Sessional Examination	10
	10
	05
5 1	75
	 Fever and infections – aetiology, symptoms, diagnostic tests a dietary treatment – High Protein diet Surgical conditions – F Operative and Post Operative conditions. Burns and Trauma complications and dietary treatment. Diet in Allergy - Definiti Symptoms, diagnostic tests and dietary management in aller Elimination diet and desensitization. PRACTICALS Standardisation of common recipes with their yield (Suji Ha Paratha - Plain and Stuffed, Upma, Zeera Rice and Dal. Calculation of amount of foods that provide 100 calories Analysing effect of cooking on food. Planning, preparation and displaying of normal diet (Senda Moderate and Heavy Worker). Planning, Preparation and displaying of clear fluid diet, fluid diet and soft diet. Planning, Preparation and displaying high calorie diet underweight and low calorie diet for overweight. Planning, preparation and displaying of diet for peptic ule constipation and celiac sprue. Text Books: akshmi- Dietetics , 7th edition. A. C.et.al: Nutritive value of Indian Foods, Indian Council of Media Nutrition & Dietetics - F.P. Antia and Philip Abraham, Oxford Un on, L., Dibble, M.V., Tukki, P.R., Mitchall, H.S., and Rynbergin ases, 17th edition, J.B. Lipincott & Co. Philadelphia. M. C.H. Lawler, M.R. Chenoweth, W.L., and Garwick, A.J. utic Nutrition and Dietitics, Tata McGraw Hill, Publication, New I Evaluation/Assessment Methodology sks/ Sessional Examination titions /Seminar nents h Project Report On Research Project Report

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

0	: B.Sc.(ar: II
Dietetics)		Ser	nester: IV
Class: 2 ND YI	EAR		57
Credits Subject: NUTRITIONAL BIOCHEMISTRY			Y
Theory: 4			
Practical: 2			
Course Code: Title: NUTRITIONAL BIOCHEMISTRY			
BHSCDE-24			
Course Object		noviladaa ahavti	
	-	nowledge about :	
		to learn fundamentals of anatomical structures a	na physiology of body organs.
		helpful to design any instrument.	
		ow about body composition, organ and systems.	
Nature of Pa			
wiinimum Pa	Issing M	larks/Credits: 40% Marks Theory 50% Marks Practical	
L: 4		50% Marks Fractical	
L: 4 T: 0			
	Vaak) 2		
P:(In Hours/W	,	adit.	
Theory - 1 Hr			
		edit(4Hrs./Week=4Credits)	
Unit	Conte		No. of Lectures Allotted
UNIT-I		duction to biochemistry	16
		ectives and scope of biochemistry	14
UNIT-II		bhydrates	
		troduction, composition, classification and func	tions
		carbohydrate.	
		etabolism of carbohydrates	0
UNIT-III	Lipid		8
		omposition, classification and functions of lipids.	
	· ·	gestion and absorption of fats.	
		etabolism of fats.	12
UNIT-IV	Prote		12
	· ·	efinition, composition, classification and prope	rues
		proteins.	
		gestion, absorption and metabolism of proteins.	10
UNIT-V		onutrients, Enzymes ,Hormones	10
			tion,
		brage(fat soluble and water soluble)	
		inerals-Definition, classification, storage.	
		zymes-Definition, properties, importance	of
		zymes.	
		ormones-Types, secretary gland and biological	role
	of	Hormones.	



PRACTICAL	
a) Detection of glucose, fructose, sucrose, maltose and	
lactose.	
b) Identification of protein-Caesin, egg albumin	
c) Separation of water and insoluble proteins from egg	
proteins.	
d) Iodine Test for starch.	
e) Estimation of chloride in table salt by titrimetric	
method.	
Reference / Text Books:	
• 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.Gr	ew Hill Book Co.
• Lehninger, A.L.; Nelson, D.L and Cox, M.M. Principles of Biochemis	stry. CBS Publishers and
Distributors.	-
• Devlin, T.M.: Text Book of Biochemistry with Clinical Co- relations. Joh	in Wiley and Sons.
• Assaini.J Kaur. Textbook of Bio chemistry .C.B.S Publication.	2
Evaluation/Assessment Methodology	
Evaluation/Assessment Methodology	Max Marks-100
	Max. Marks-100
1) Class tasks/ Sessional Examination	10
 Class tasks/ Sessional Examination Presentations /Seminar 	10 10
 Class tasks/ Sessional Examination Presentations /Seminar Assignments 	10
 Class tasks/ Sessional Examination Presentations /Seminar Assignments Research Project Report 	10 10
 Class tasks/ Sessional Examination Presentations /Seminar Assignments Research Project Report Seminar On Research Project Report 	10 10 05
 Class tasks/ Sessional Examination Presentations /Seminar Assignments Research Project Report Seminar On Research Project Report ESE 	10 10 05 75
 Class tasks/ Sessional Examination Presentations /Seminar Assignments Research Project Report Seminar On Research Project Report ESE Total: 	10 10 05
 Class tasks/ Sessional Examination Presentations /Seminar Assignments Research Project Report Seminar On Research Project Report ESE Total:	10 10 05 75
 Class tasks/ Sessional Examination Presentations /Seminar Assignments Research Project Report Seminar On Research Project Report ESE Total: Prerequisites for the course : Basic knowledge of macro nutrient and their digestion. 	10 10 05 75
 Class tasks/ Sessional Examination Presentations /Seminar Assignments Research Project Report Seminar On Research Project Report ESE Total: Prerequisites for the course : Basic knowledge of macro nutrient and their digestion. General idea of micro nutrients. 	10 10 05 75
 Class tasks/ Sessional Examination Presentations /Seminar Assignments Research Project Report Seminar On Research Project Report ESE Total: Prerequisites for the course : Basic knowledge of macro nutrient and their digestion. General idea of micro nutrients. Course Learning Outcomes:	10 10 05 75
 Class tasks/ Sessional Examination Presentations /Seminar Assignments Research Project Report Seminar On Research Project Report ESE Total: Prerequisites for the course: Basic knowledge of macro nutrient and their digestion. General idea of micro nutrients. Course Learning Outcomes: CO1 Explain the structures of different parts of the body.	10 10 05 75
 Class tasks/ Sessional Examination Presentations /Seminar Assignments Research Project Report Seminar On Research Project Report ESE Total: Trerequisites for the course: Basic knowledge of macro nutrient and their digestion. General idea of micro nutrients. Course Learning Outcomes: CO1 Explain the structures of different parts of the body. CO2 Describe the physiology of body organs.	10 10 05 75
 Class tasks/ Sessional Examination Presentations /Seminar Assignments Research Project Report Seminar On Research Project Report ESE Total: Trerequisites for the course: Basic knowledge of macro nutrient and their digestion. General idea of micro nutrients. Course Learning Outcomes: CO1 Explain the structures of different parts of the body. CO2 Describe the physiology of body organs. CO3 Explain the mechanism of system functioning.	10 10 05 75
 Class tasks/ Sessional Examination Presentations /Seminar Assignments Research Project Report Seminar On Research Project Report ESE Total: Trerequisites for the course: Basic knowledge of macro nutrient and their digestion. General idea of micro nutrients. Course Learning Outcomes: CO1 Explain the structures of different parts of the body. CO2 Describe the physiology of body organs.	10 10 05 75



IIMTU-NEP IMPLEMENTATION Year-II / Semester-IV

Programme Nutrition & Class: 2 ND Y		Year: II Semester: IV	
Credits	GRAM		
Theory: 4 PLANNING			
Practical:2			
Course Cod	: Title: COMMUNITY I	DEVELOPMENT AND PROGE	RAM PLANNING
BHSCDE-24	3 A		
Course Obj	ctives:		
• Understa	nd the multi-faceted nature of nutrition	onal problems.	
• Be aware	of the various interventions that ca	an be adopted at community leve	l for improving the
nutritiona			
• Be fami	iar with the policy and intervent	tion programmes operating in	India to overcome
malnutrit	on.		
• Understa	nd the concept and determinants of for	ood and nutrition security.	
Nature of Pa	per: DSE		
	assing Marks/Credits: 40% Mar	•	
T . 4	50% Mar	ks Practical	
L: 4 T: 0			
	- (1) 2		
P: 2 (In Hour	·		
Theory - 1 H			
Unit	rs.=2Credit(4Hrs./Week=4Credits) Contents		No. of Lectures
Umt	Contents		Allotted
UNIT-I	Community Development: M	eaning, Definition, Functions,	14
011111		les of Community Development	14
	Programme in India.	les of community Development	
	ě	manipation Magning Truck	1.4
UNIT-II	Community Development On Principles Polo & Administra		14
	1	tive Structure at the National,	
LINIT III	State, District, Block & VillageHomeScienceExtension		10
UNIT-III	Development: Origin, Conce	•	10
	1 0	Extension Education in National	
	Development.	Extension Education in Matollal	
UNIT-IV		me planning component cycle	14
	6 6 6	ing the project – Defining the	17
	-	s, approach, feasibility and Work	
	plan. (ii) Implementation. (iii) M		
		i i i i i i i i i i i i i i i i i i i	
UNIT-V			8
UNIT-V	NGO & Others: Contribution	towards community services,	8
UNIT-V	NGO & Others: Contribution Types & Role of NGO - WHO	towards community services, O, CARE, UNICEF, UNESCO,	8
UNIT-V PRACTICA	NGO & Others: Contribution Types & Role of NGO - WHO UNDP, CRY, HELP-AGE INDI	towards community services, O, CARE, UNICEF, UNESCO,	8



B. Planning and conducting a nutrition education programme	2.		
C. Prepare a nutritional aid.			
Reference / Text Books:			
1. Bamji, M. S., Krishnaswamy, K. & amp; Brahmam, G. N. V. (Eds.). (2017). Textbook of Human		
2. Nutrition (4th ed.). New Delhi, India: Oxford and IBH Publishing Co. Pvt.	Ltd.		
3. Longvah, T., Ananthan, R., Bhaskarachary, K. & amp; Venkaiah, K. (2017). Indian Food		
4. Composition Tables. National Institute of Nutrition, ICMR, Hyderabad.			
5. Park, K. (2017). Park"s Textbook of Preventive and Social Medicine (2	4 th ed.). Jabalpur, India:		
Banarasi das Bhanot Publishers.			
6. 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			
5) ESE	75		
Total:	100		
Prerequisites for the course:			
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 Ir	dia to Overcome		
malnutrition.			
CO3 To understand the concept and determinants of food and nutrition secu	rity.		



IIMTU-NEP IMPLEMENTATION Year-II / Semester-IV

Programme: B Dietetics)	Sc.(Home Science- Clinical Nutrition &	Year: II Semester: IV	
Class: 2 ND YEA	AR	Semester. Iv	
Credits	GRECIPIES		
Theory: 4			
Practical: 2			
Course Code:	Title: HEALTHY COOKING R	ECIPIES	
BHSCDE-243H			
Course Object	ives:		
The student wi			
1. Students will	ll get familiar with different methods of cooking	5.	
2. Acquaint stu	idents with practical knowledge of nutrient rich	foods.	
Nature of Pape			
	sing Marks/Credits: 40% Marks Theory		
	50% Marks Practical		
L: 4			
T: 0			
P:(In Hours/We	eek)-2		
Theory - 1 Hr. =	= 1 Credit		
Practical- 2 Hrs	.=1Credit(4Hrs./Week=4Credits)		
Unit	Contents	Ν	o. of Lectures
			Allotted
UNIT-I	Basic cooking skills		16
	- Weighing of raw materials		
	- Preparing of different food items before co	oking	
UNIT-II	Preparation of various dishes using different	methods of	14
	cooking		
	- Boiling /steaming		
	- Roasting		
	- Frying – Deep/shallow		
	- Pressure cooking		
	-Hot air cooking/Baking		
UNIT-III Different styles of cutting fruits and vegetables		les	16
	- Salad Decoration/Dressings		
UNIT-IV	Preparation of nutrient rich recipes.		14
PRACTICAL	e	cipes	
	- Protein rich dish		
	- Carbohydrate rich dish		
	- Fat rich dish		
	- Vitamins rich dish		
	- Minerals		



- 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	of food categories and

- 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 & Year: II		
Dietetics)	D.Sc.(Home Science- Chinear Putrition & Fourth		
	Class: 2 ND YEAR Semester: IV		
Credits	Subject: FOOD SERVICE MANAGEMENT		
Theory: 2			
Practical:0			
Course Code:	Title: FOOD SERVICE MANAGEMENT		
BHSCDE-244			
Course Objec			
-	vill get knowledge about-		
	e human resources within a food services organization or depart	ment.	
	cate appropriately with clients, staff and management.		
	d services technology and operates industry equipment.		
Nature of Pap			
Minimum Pa	ssing Marks/Credits: 40% Marks Theory		
	50% Marks Practical		
L: 2			
T: 0			
P:(In Hours/W	/eek)		
Theory - 1 Hr.			
Practical- 2 H	rs.=1Credit(4Hrs./Week=4Credits)		
Unit	Contents	No. of	
		Lectures	
		Allotted	
UNIT-I	FOOD SERVICE INDUSTRY	9	
	Types of catering, History and development. Commercia		
	motels, restaurants, clubs, cafeteria, franchise and chain hotels		
	Hospitals, school lunch, residential establishments, indus		
	philanthropic establishments. Transport: Air, Rail and Sea a	nd Space.	
	Miscellaneous: Contract and outdoor catering	0	
UNIT-II	FOOD SERVICE STYLES	8	
	Conventional, Commissary, assembly- line, table service, I		
UNIT-III	counter, cafeteria, banquet, buffet, Indian, western and oriented PLANT LAYOUT, HYGIENE AND SANITATION		
UN11-111		nite with	
	Layout of food service units – planning of areas as work a		
	relevant spacing. Equipment – major and minor – their selection, layout,		
	use and care. Fuels. Hygiene and Sanitation - In food handling equipment, personnel, raw materials, and methods of work.	ing, plant,	
UNIT-IV	ORGANISATION AND MANAGEMENT	8	
	Organization and management - Types and tools – mainly	-	
	food service units. Work simplification and motion study in w		
	Personnel Management – selection, induction, training superv		
	dismissal. Legal controls – Labour laws and welfare measures.		
UNIT-V	FINANCIAL MANAGEMENT	6	
U111-V	Cost control – food costs, overheads and profits. Budgetin		
	1 Cost control – rood costs, overneaus and profits. Dudgeth	BOS	



of account, inventories. Stores control, indents, Purchase.

- 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		
5) ESE	35	
Total:	50	
Prerequisites for the course:		
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	e management.	
CO2 To equip individuals to understand and manage human resource.	-	



IIMTU-NEP IMPLEMENTATION Year-II /Semester-IV

-		me Science- Clinical Nutrition &	Year:II	
Dietetics Class:2 nd			Semester:IV	
Class:2 Credits	ILAK	Subject: ADVANCE COMMUNICA		ISION
Theory:3		Subject. AD VANCE COMMUNICA	TION AND EATEN	BIUN.
Practical:	0			
Course C		Title: ADVANCE COMMUNICATI	ON AND EXTENSI	ON.
BHSCDI				
	D bjectives:			
	•	xnowledge about: -		
1. Under	rstanding the c	concept of extension and communication	management.	
2. Socio	economic anal	lysis of the communities.		
3. Chang	ging the trends	s in extension education.		
4. Conce	ept of Commu	nity Development.		
		ation and role of leadership.		
	f Paper: AEC			
Minimur	n Passing Ma	rks/Credits: 40% Marks Theory		
1.0		50% Marks Practical		
L: 3				
T:				
P:(In Hou		1:4		
	1 Hr. = 1 Cred			
Unit	Contents	lit(4Hrs./Week=4Credits)		No. of Lectures
Umt	Contents			Allotted
Ι	UNIT 1 CO	MMUNICATION		12
-		Communication Characteristics – Clea	r correct complete	
		se message, reliability, consideration of t	· · · ·	
	-	- Observance, clarity and Brevit	-	
		nding, self-efficacy and self-confidence.	<i>,</i> 8	
		nce – Team work, Team building, p	roblem solving and	
		making skills, facilitate creativi	-	
	misunder	e ·	5	
	• Concepts	relating to communication – p	erception, fidelity,	
	1	cation gap, Empathy, Homophily, hetero	-	
II	Unit- 2 Exten	sion Education		10
	• Concept of	of Education		
	• Objective	es and Need of Extension.		
	0	Education.		
	• Principles	s of Extension.		
	-	n – Formal, Informal and Non-Formal.		
III		unication Methods		11
	1. Individua	l Methods-Farm and Home visits, Fai	mers call, Personal	
	letter, Ad	aptive and Minikit trial, Farm clinic		



2. Group Methods-Result demonstration, Method demonstration,	Group
meeting, small group training, Study tour.	•
	npaign,
Exhibition, Newspaper, Radio, Television.	······································
IV UNIT-4 Extension Models and Approaches Models –	12
MODELS-Innovation transfer model, Social education model, Social	
models, Combination models	action
Approaches – General Extension, Commodity specialized, Training	ng and
visit, Agricultural, Extension participatory	
Reference / Text Books:	I
• Barker, L. (1990). "Communication", New Jersey: Prentice Hall, Inc; 171	
• Devito, J. (1998) Human Communication. New York: Harper & Row.	
	000
 Dahama, O.P and Bhatnagar O.P. (1995). Education and Communicatio Delhi: Oxford and IBH Co. 	a for Development. New
• Gupta, D. (2007). Development Communication in Rural Sector. New	v Delhi: Mukhonadhyay
Abhijeet Publication	v Donni. Municipuanijuj
5	y Dublications
• Nisha, M. (2006). Understanding Extension Education. New Delhi: Kalpa	y Fublications
• Reddy, A.A. (2001). Extension Education. Bapatla: Sri Lakshmi Press	
• Rogers Everett, M. (2003). Diffusion of Innovations, 5th Ed. New York: 7	
• Singh, U.K and Nayak, A.K. (2007). Extension Education. New I	Delhi: Common Wealth
Publishers	
• Wilson, M.C., and Gallup, G. (1955). Extension Teaching Methods. Was	shington: US Department
of Agriculture	
If the course is available as Generic Elective then the students of following de	partments may opt it
Evaluation/Assessment Methodology	<u> </u>
	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
5) ESE Total:	50
Prerequisites for the course:	
*General idea about planning and group communication.	
Course Learning Outcomes:	
8	
At the end of the course the students should know about:	
CO1 Extension officers, Agents and public relation officers in the governme	ent departments.
CO2 Women Welfare & Child development.	
CO3 Rural Development.	
CO4 Non-Government institutions.	



IIMTU-NEP IMPLEMENTATION Year-III / Semester: V

Programme: B.	Sc.(Home S	cience- Clinical Nutrition &	Year: III	
Dietetics)			Semester: V	
Class:3 RD YEAF	2			
Credits		Subject: CLINICAL NUTRITIC	DN-1	
Theory: 4				
Practical:2				
Course Code:		Title: CLINICAL NUTRITION	-1	
BHSCDE-351			_	
Course Objectiv	ves:			
The student will	get knowled	ge about:		
1. The basic co	ncepts of die	therapy.		
2. The routine l	nospital diets			
3. Different dis	ease and thei	r diet modifications.		
Nature of Paper	r: CORE			
Minimum Passi	ing Marks/C	redits: 40% Theory		
		50% Practical		
L: 4				
T: 0				
P:(In Hours/Wee	ek)-2			
Theory - 1 Hr. =				
	``````````````````````````````````````	rs./Week=4Credits)		
Units	Contents			No. of
				Lectures
				Allotted
UNIT-I		Assessment and Care of Patients	5	8
		on care process		
	· ·	onal screening and assessment of p	atients – out patient	
	-	atient (hospitalized)		
		for screening		
		al Nutrition Therapy		
UNIT-II		utrition Therapy for Metabolic D	Disorders	12
		es mellitus		
	b) Gall st	ones		
	c) Gout			
UNIT-III	•	Heart Diseases		14
	a) Hypert			
	/	sclerosis		
	-	stive heart failure	1 11	
		ovascular disease and Peripheral va	scular disease	10
UNIT-IV		stinal Diseases		12
		isorders-		
	-	atitis		
		er Cirrhosis		
	b) Pancre	atitis		



	c) Peptic Ulcer	
UNIT-V	Renal Disorders	14
	a) Glomerulonephritis	
	b) Acute and Chronic Renal Disease	
PRACTICAL	1. To Perform Nutritional Assessment Techniques.	
	a) Anthropometric Measurements:	
	Height and Weight Measurement	
	Waist and Hip Circumference	
	• BMI	
	b) Dietary Assessment:	
	<ul> <li>Food Diary Analysis</li> </ul>	
	• 24-Hour Recall.	
	c) Menu Planning- Creating balanced meal plans for indivi	
	with specific dietary needs (e.g., diabetes, heart disease, l	Renal
	disease and Liver Disorders).	
Reference / Tex		
	ni-Dietetics, 7 th edition.	1. D
	ition & Dietetics- F.P. Antia and Philip Abraham, Oxford Univ	•
	"Dibble, M.V., Tukki, P.R., Mitchall, H.S., and Rynbergin H	.J.: Nutrition in Health
	17 th edition, J.B. Lipincott & Co. Philadelphia.	
	C.H. Lawler, M.R. Chenoweth, W.L., and Garwick, A.F. Nutrition .17 th edition, Mac Milian Publishintg Co.	2.(1986): Normal and
	.: Nutrition & Diet therapy, 6 th edition, Times Mirror/Mosby Colleg	a Dublishing St. Louis
	gun:A textbook of food, nutrition and dietetics Sterling Publish	-
	Nutrition and Dietitics, Tata McGraw Hill, Publication, New De	
,	. and Escott Stump. S. (2016) Krause's Food & Nutrition Ther	
Elsevier.	. and Escon Stump. S. (2010) Krause's Food & Nutrition Ther	apy 14th ed. Saunders-
	<b>Evaluation/Assessment Methodology</b>	
		Max. Marks-100
1) Class tasks/ S	Sessional Examination	10
2) Presentations	s/Seminar	10
3) Assignments		5
4) Research Pro		
	Research Project Report	75
5) ESE		75
Duono anticitar fo	Total:	100
Prerequisites fo		
-	of therapeutic diets. Sout diets in different health conditions.	
Course Learnin		
	the knowledge, skills and attitudes to undertake quality nutriti	on and dietetic practice
	e of settings.	on and dietette praetiee
U	d independent learning and reflective practice skills to allow cap	bacity for self evaluation
-	gement that is strategic and focuses on quality nutrition and dietetic	•
	ed skills in evaluating, planning, implementing, analyzing and	-
-	tics research.	0
	s to practice in a changing work environment in which account	ability at the individual
CO4 and organ	nization level is becoming increasingly important.	



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

	c.(Home Science- Clinical Nutrition & Year: III	
<b>Dietetics</b> )		
Class: 3 RD YEAH		
Credits	Subject: NUTRITION COMMUNICATION AND DIET COUNS	ELLING
Theory: 4		
Practical:2		
Course Code: BHSCDE-352	Title: NUTRITION COMMUNICATION AND DIET COUNSEI	LING
Course Objectiv		
0	in the skills of assessment, planning, management and evaluation of	food service
-	dietetic service in institutional food, community nutrition, and cli	
settings.	dicted service in institutional rood, community nutrition, and en	mear dicteties
-	onal counseling knowledge to describe functions of ingredients in food.	
	gain the knowledge regarding nutritional classification of food, method	l and media of
	tive value and processing and the counselling methods	
Nature of Paper:		
<b>^</b>	ng Marks/Credits: 40% Marks Theory	
	50% Marks Practical	
L: 4		
T: 0		
P:(In Hours/Week	x)-2	
Theory - $1 \text{ Hr.} = 1$		
	1Credit(4Hrs./Week=4Credits)	
Unit	Contents	No. of
		Lectures
		Allotted
UNIT-I	Diet Counselling through the lifespan-	12
	• Obesity	
	• Diabetes	
	• Underweight	
	• Hypertension	
	• Cancer	
	Renal disease	
	• Liver disorders	
	Geriatric counselling(Oldage)	
UNIT-II	Basics of Communication-	12
	Definition, Meaning	
	• Types of Communication- Verbal, Non Verbal, Formal and	
	Informal, Upward and Downward.	
	Characteristics of Communication	
	Barriers of Communication.	
UNIT-III	Nutritional Assessment of Patients-	12
	• Anthropometric Measurements-BMI, Height, Weight, MUAC,	



	Skin Fold Thickness, Waist Circumference etc	
	<ul> <li>Biochemical / Laboratory Measurements</li> </ul>	
	<ul> <li>Clinical Measurements</li> </ul>	
	<ul> <li>Dietary Methods.</li> </ul>	
UNIT-IV	Introduction to Nutrition Care Process	12
	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	
UNIT-V	Nutrient Drug Interaction	12
	Introduction, definition, classification of nutrient drug, effect of	
	drug on nutritional status, stages of drug absorption, things to be kept in mind in putriant drug interaction, nutriant drug interaction	
	kept in mind in nutrient drug interaction, nutrient drug interaction list.	
PRACTICAL	<ul> <li>Understanding the Types of Counselling Digitally using software's and apps.</li> </ul>	
	<ul> <li>To use different Communication skills for the Counselling of Patients.</li> </ul>	
	• To counsel patient with different types of Communicable and non- communicable diseases.	
	• To do Nutritional assessment of Patients with different age groups.	
<b>Reference / Text</b>	Books:	

- 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 c	ommunity 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

0	Home Science- Clinical N		ear: III	
Dietetics) Semester: V			emester: V	
Class: 3 rd YEAR				
Credits	Subject: FO	OD PRESERVATI	ON	
Theory: 4				
Practical: 2				
Course Code:	Title: FOOD	PRESERVATION		
BHSCDE-353				
<b>Course Objectives:</b>				
The student will get	e			
1. Critique environ	nental issues, regulations an	nd quality control ass	ociated with	food packaging.
2. Identify and eval	uate the suitability of proces	ssing and packaging	techniques fo	or various foods.
Nature of Paper: A	ECC			
Minimum Passing	Aarks/Credits: 40% Mark	s Theory		
	50% Mar	ks Practical		
L: 4				
T: 0				
P:(In Hours/Week)-2				
Theory - $1 \text{ Hr.} = 1 \text{ C}$	redit			
Practical- 2 Hrs.=1C	redit(4Hrs./Week=4Credits)			
Unit	Contents			No. of Lectures
				Allotted
UNIT-I	a) Spoilage of food – it			10
	b) Factors affecting the	e growth of micro-or	ganisms	
	in the food.			
	c) Perishable, semi pe	rishable and non pe	erishable	
	foods.			
<b>UNIT-II</b>	a) Preservation of Food	1		15
	b) Importance and prin	ciples of food preserv	vation	
	c) Methods of food pre	servation.		
	d) Use of low temp	erature (Refrigerati	ion and	
	freezing)			
	e) Use of high temp	erature (Pasteurizat	ion and	
	sterilization)			
	f) Use of Natural and C	Chemical preservative	es.	
	g) Drying.			
	h) h) Radiation.			
UNIT-III	a) Food Additives – de	finition and classification	ation.	10
	b) General principles	of the use of food a	additives	
	issued by FAO, WH	0.		
	c) Natural and syntheti	c preservatives.		
UNIT-IV	a) Food Fermentation			10
	b) Microorganisms as	food-SCP ( Sin	gle cell	
	Protein)		-	
	c) Food Adulteration a	nd its household me	thods of	
		-	1	BOS



	detection.
Practical	Practical
	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.

- 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.

Evaluation/Assessment Methodology	,
4. M.C. Williams, M and Paine, H. Modern Food preservation. Surject Publications, I	Delhi,1984.

Evaluation/Assessment Wethouology	
	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. 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

Dietetics) Class: 3 rd Y		e Science- Clinical Nutrition &	Year: III Semester: V	
Credits		Subject: FOOD SAFETY SANITAT	TION AND HY	GIENE
Theory: 3 Practical:0				
Course Co	do.	Title: FOOD SAFETY SANITATIO	N AND HVCIE	'NF
BHSCDE-3		The FOOD SAFETT SANTATIO		
Course Ob				
	will get knowl	edge about:		
	-	out Hygiene practices.		
		rowing fresh and safe vegetables withou	it use of any pest	icide.
		et of production techniques.	• •	
	Paper: AECC			
Minimum I	Passing Marks	Credits: 40% Marks Theory		
		50% Marks Practical		
L: 3				
T: 0	<b>(XX</b> /1-)			
P:(In Hours	,			
	$Hr_{c} = 1$ Credit	Hrs./Week=4Credits)		
Unit	Contents	HIIS./ WEEK-4CIEdits)		No. of Lectures
Unit	Contents			Allotted
UNIT-I	Unit-I. Introd	uction to Food Safety and adulteration		12
		rinciples of Food Safety Food c	ontamination:	
		Sources of contamination		
	Difference	e between food poisoning and food infe	ction	
		food processing-a. Food procurement;		
		; d. Preparation e. Safety of le		
		rk for creating enabling environment fo		
	& nutritie	ous food at the workplace.	-	
UNIT-II		tion - definition, types of adulteration in	various foods-	10
	,	cidental and metallic contaminants		
UNIT-III	Sanitation Pro			12
		nciples of Hygiene and Sanitation		
		hygiene and Environmental hygiene		
	Methods	36	rilization and	
		on using heat and chemicals		
	-	oduct handling and control- Solid an	-	
	-	Control of infestation- Pest control	Cleaning and	
	sanitizing			11
UNIT-IV		f Personal hygiene of food handlers Ger		11
		personal and environmental hygiene, hygi		
	in nanoning	and serving foods, planning and imp	iementation of	



training programme for health person	
Reference / Text Books:	I
• Mahtab, S, Bamji S, Kamala Krishnasamy, Brahmam G.N.V, Text Bo Third Edition, Oxford and IBH Publishing Co. P. Ltd., New Delhi, 2012.	
• Srilakshmi, B., Dietetics, New Age International (P) Ltd., New Delhi, 201	
• Swaminathan, M., Advanced Textbook on Food and Nutrition, Vol. 1, Se Printing and Publishing Co. Ltd., Bangalore, 2012.	cond Edition, Bangalore
• 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:	
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

<b>Programme:</b>	<b>B.Sc.(Home Science- Clinical</b> Ye	ear: III	
Nutrition &		emester: V	
Class: 3 RD Y	EAR		
Credits	Subject: BAKERY SCIENCE		
Theory: 2			
Practical: 0			
<b>Course Code</b>	: Title: BAKERY SCIENCE		
NECC-354N			
Course Obje	ctives:		
1. Demonstr	ate core concepts in baking theory and	d methodology through hands on de	evelopment and
sensory an	alysis of bakery products.		
2. To impart	basic knowledge of scope of bakery a	nd confectionary terminology used.	
3. To analyz	the role of various ingredients	used in bread making and effect	of processing
conditions			
Nature of Pa	per: SEC		
Minimum Pa	ssing Marks/Credits: 40% Marks T	heory	
	50% Marks P	ractical	
L: 2			
T: 0			
P:(In Hours/W	/eek)		
Theory - 1 Hr			
	rs.=1Credit(4Hrs./Week=4Credits)		
Unit	Contents		No. of
			Lectures
			Allotted
UNIT-I	Introduction to Bakery science and	8	8
	Wheat flour and wheat flour treatment	*	
	flour-ageing of flour-Tests for flou	<b>1</b>	
	Preparation, Handling & Storage,		
	industry. Ingredients, Technology a	and quality parameters for baked	
	products: Bread, Biscuits and cakes.		
UNIT-II	Technology of bread making Differ	1	8
	their significance. Characteristics of	of bread. Defects in bread their	
	causes and remedies.		
UNIT-III	Bakery equipment and machinery. D		6
	and cutters. Different types of ovens		
	and biscuits. Quality control of ra	w materials. Quality control of	
	packaging materials.		
UNIT-IV	Biscuits. Definition and types. Fer	-	8
	Types of cookies and their manuf		
	steps. Defects in biscuits their causes	and remedies.	



- 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 Delh
	Evaluation/Assessment Methodology

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
Tota	al: 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 te organizational steps of a bakery.	erminology used and about
CO2 Familiarizing students with different types of flours and their properties	composition and functional
CO3 Understanding the working of various types of oven, method characteristics of good bread.	ods of bread making and



## IIMTU-NEP IMPLEMENTATION Year-III / Semester: VI

U	c.(Home Science- Clinical Nutrition &	Year: III
Dietetics)		
Class: 3 RD YEA		Semester: VI
Credits	Subject: CLINICAL NUTRITION-2	
Theory: 4		
Practical:2		
Course Code: BHSCDE-361	Title: CLINICAL NUTRITION-2	
Course Objectiv	es: get knowledge about:	
	6	
	cepts of diet therapy.	
2. The routine he	ase and their diet modifications	
Nature of Paper		
	ng Marks/Credits: 40% Marks Theory 50% Marks Practical	
L: 4		
T: 0		
P:(In Hours/Weel	<u>x</u> )-2	
Theory - 1 Hr. = $1$		
•	1Credit(4Hrs./Week=4Credits)	
Unit	Contents	No. of Lectures Allotted
UNIT-I	Modification of diet-	12
	a) Short duration fever and long duration	n fevers,
	Intermittent (Malaria).	
	b) Liver disease-Cirrohsis of liver, Fatty liver	, Hepatic
	Enceplopathy.	-
UNIT-II	Modification of Diet in Gastrointestinal disorde	rs- 12
	a) Gastro oesophageal Reflux disease (GERD)	).
	b) Malabsorption Syndrome.	
	c) Celiac disease.	
	d) Inflammatory Bowel Disease (IBD).	
UNIT-III	Modification of Diet in Renal disorders-	16
	a) Nephrotic syndrome.	
	b) Glomerulonephritis.	
	c) End stage renal disease.	
	d) Review about Dialysis.	
UNIT-IV	Nutrition in Cancer.	8
UNIT-V	a) Diet in Burns.	12
	b) Diet in Gout and Arthiritis.	



- 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

<b>Programme:</b>	B.Sc.(Home Science- Clinical	lear: III	
Nutrition &	Dietetics)		
Class: 3 RD Y		Semester: VI	
Credits	Subject: ADVANCE HUMAN NUT	RITION	
Theory: 4			
Practical:2			
Course Code		TION	
BHSCDE-362			
Course Obje			
	will get knowledge about:		
	concepts of diet therapy		
-	kills in evaluating, planning and implement	ing dietetics research.	
Nature of Pa			
Minimum Pa	ssing Marks/Credits: 40% Marks Theor		
	50% Marks Practic	cal	
L: 4			
T: 0			
P:(In Hours/W			
Theory - 1 Hr			
	rs.=1Credit(4Hrs./Week=4Credits)		
Unit	Contents		No. of
			Lectures Allotted
UNIT-I	<b>UNIT I: Human Nutrient Requirements</b>	20	16
	a) Historical perspective of nutrient requir		10
	b) Methods of assessment of nutrient need		
	c) Biological role, sensitive methods for d		
	recommended dietary allowances of sp	-	
	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 inte	ernational nutrient allowances;	
	factors affecting the requirements		
UNIT-II	UNIT II: Growth and Development thro		14
	a) Determinants of growth and developme	ent	
	b) Changes in body composition through		
	c) Impact of altered nutrition on growth an	nd development	
	d) Maternal malnutrition and pregnancy o		
	e) Malnutrition and cognitive development		
	f) Changing trends in life style and dietary		
	and their implications on nutritional sta	tus and disease	



UNIT-III	UNIT III: Interactions of Nutrition, Immunity and Infection	. 8	16
UNII-III	a) Host defense mechanisms and nutrition, immunity and infection		10
	of immune system	velopment	
	<ul><li>b) Effect of infections on the nutritional status of an individual</li></ul>		
	<ul><li>c) Nutrient deficiencies and excesses affecting the immuno-co</li></ul>		
	and susceptibility to infections	mpetence	
	d) Operational implications		
UNIT-IV			14
UN11-1V	<ul><li><b>UNIT IV: Improving Diet Quality 10</b></li><li>a) Measurement of diet quality</li></ul>		14
	b) Methods of improving nutrient content and bioavai	lobility	
	fortification, GM foods, dietary diversity, home based solution	•	
	c) Measurement of protein quality, factors affecting and m		
	improving protein quality	iethous of	
	<ul><li>d) Critical evaluation of national and international dietary guid</li></ul>	alinas	
	e) Functional foods and bioactive substances, Nutra		
	Nutrigenomics	accuticals,	
Doforonao /	Text Books:		
	M.S., Krishnaswamy K. Brahmam G.N.V. Eds. (2017) <i>Text book</i>	of <b>U</b> uman	Nutrition 1th
	New Delhi : Oxford and IBH Publishing Co. Pvt. Ltd.	oj mumun	<i>Numuon</i> . 4
	•	and Electric	n Saianaa
	n N. (2002) <i>Human Growth and Development</i> . USA: Academic Pro		
	enyan (2003) Metabolism and Nutrition Elsevier Science Ltd. Phi	-	
	Zimmerman, Handbook of Nutrition, Micronutrient in Prev	ention and	Therapy of
Disease,	THIEME Medical and Scientific Publishers Ltd ,U.P.		
	Evaluation/Assessment Methodology	Max	k. Marks-100
1) Class to	sks/ Sessional Examination	IVIA	10
· ·			
/	tions /Seminar		10
3) Assignm			05
	n Project Report		
5) ESE	On Research Project Report		75
<i>J)</i> ESE	Total:		100
Dronoquisit	es for the course:		100
-	lge of therapeutic diets.		
	ea about diets in different health conditions.		
	rning Outcomes:		
	skills to practice in a changing work environment in which account	ntability at 1	the individual
	organizational level is becoming increasingly important.	incontry at t	ine mary idual
	ined the knowledge, skills and attitudes to undertake quality nutri	tion and die	etetic practice
	range of settings.	and and and	none practice
	eloped skills in evaluating, planning, implementing, analyzing and	d dissemina	ting nutrition
	research.	u uisseinnia	
anu			



## IIMTU-NEP IMPLEMENTATION Year-III / Semester: VI

Programme	<b>B.Sc.(Home Science- Clinical Nutrition</b> Year: III	
& Dietetics)		
Class: 3 RD Y	<b>EAR</b> Semester: VI	
Credits	Subject: SPORTS NUTRITION	
Theory: 3		
Practical:0		
<b>Course Code</b>		
BHSCDE-36	3	
Course Obje		
1. To provi	le students with detailed knowledge of the metabolism of nutrients and	l of nutritional
•	ents in humans	
-	te understanding of current theories of the relationships between diet and j	performance in
-	between diet, exercise and health.	
	students aware of the practical issues involved in setting nutritional goals	and translating
	eating strategies	
Nature of Pa		
Minimum Pa	assing Marks/Credits: 40% Marks Theory	
	50% Marks Practical	
L: 3		
T: 0		
P:(In Hours/		
Theory - 1 H		
Practical-2 F		
TT •4	Irs.=1Credit(4Hrs./Week=4Credits)	
Unit		No. of
Unit	Irs.=1Credit(4Hrs./Week=4Credits)	Lectures
	Irs.=1Credit(4Hrs./Week=4Credits) Contents	Lectures Allotted
Unit UNIT-I	Irs.=1Credit(4Hrs./Week=4Credits)         Contents         Definition components of specific fitness and health status. Energy	Lectures
	Irs.=1Credit(4Hrs./Week=4Credits)         Contents         Definition components of specific fitness and health status. Energy input & output, diet & Exercise .Nutrition exercise, physical fitness &	Lectures Allotted
UNIT-I	Irs.=1Credit(4Hrs./Week=4Credits)         Contents         Definition components of specific fitness and health status. Energy input & output, diet & Exercise .Nutrition exercise, physical fitness & health inter-relationship.	Lectures Allotted 10
	Irs.=1Credit(4Hrs./Week=4Credits)         Contents         Definition components of specific fitness and health status. Energy input & output, diet & Exercise .Nutrition exercise, physical fitness & health inter-relationship.         Review of different energy systems for endurance and power activity	Lectures Allotted
UNIT-I	Irs.=1Credit(4Hrs./Week=4Credits)         Contents         Definition components of specific fitness and health status. Energy input & output, diet & Exercise .Nutrition exercise, physical fitness & health inter-relationship.         Review of different energy systems for endurance and power activity shifts in Carbohydrate and fat metabolism. Mobilization of fat stores	Lectures Allotted 10
UNIT-I UNIT-II	Irs.=1Credit(4Hrs./Week=4Credits)         Contents         Definition components of specific fitness and health status. Energy input & output, diet & Exercise .Nutrition exercise, physical fitness & health inter-relationship.         Review of different energy systems for endurance and power activity shifts in Carbohydrate and fat metabolism. Mobilization of fat stores during exercise.	Lectures Allotted 10 11
UNIT-I	Irs.=1Credit(4Hrs./Week=4Credits)         Contents         Definition components of specific fitness and health status. Energy input & output, diet & Exercise .Nutrition exercise, physical fitness & health inter-relationship.         Review of different energy systems for endurance and power activity shifts in Carbohydrate and fat metabolism. Mobilization of fat stores during exercise.         Nutrition in sports: sports specific requirements. Diet manipulation ,	Lectures Allotted 10
UNIT-I UNIT-II	Irs.=1Credit(4Hrs./Week=4Credits)         Contents         Definition components of specific fitness and health status. Energy input & output, diet & Exercise .Nutrition exercise, physical fitness & health inter-relationship.         Review of different energy systems for endurance and power activity shifts in Carbohydrate and fat metabolism. Mobilization of fat stores during exercise.         Nutrition in sports: sports specific requirements. Diet manipulation , pre-game & Post game meal. Life style and dietary management of	Lectures Allotted 10 11
UNIT-I UNIT-II UNIT -III	Irs.=1Credit(4Hrs./Week=4Credits)         Contents         Definition components of specific fitness and health status. Energy input & output, diet & Exercise .Nutrition exercise, physical fitness & health inter-relationship.         Review of different energy systems for endurance and power activity shifts in Carbohydrate and fat metabolism. Mobilization of fat stores during exercise.         Nutrition in sports: sports specific requirements. Diet manipulation , pre-game & Post game meal. Life style and dietary management of stress.	Lectures Allotted 10 11 11
UNIT-I UNIT-II	Irs.=1Credit(4Hrs./Week=4Credits)         Contents         Definition components of specific fitness and health status. Energy input & output, diet & Exercise .Nutrition exercise, physical fitness & health inter-relationship.         Review of different energy systems for endurance and power activity shifts in Carbohydrate and fat metabolism. Mobilization of fat stores during exercise.         Nutrition in sports: sports specific requirements. Diet manipulation , pre-game & Post game meal. Life style and dietary management of stress.         Significance of Physical fitness, nutrition and prevention of weight	Lectures Allotted 10 11
UNIT-II UNIT -III UNIT -IV	Irs.=1Credit(4Hrs./Week=4Credits)         Contents         Definition components of specific fitness and health status. Energy input & output, diet & Exercise .Nutrition exercise, physical fitness & health inter-relationship.         Review of different energy systems for endurance and power activity shifts in Carbohydrate and fat metabolism. Mobilization of fat stores during exercise.         Nutrition in sports: sports specific requirements. Diet manipulation , pre-game & Post game meal. Life style and dietary management of stress.         Significance of Physical fitness, nutrition and prevention of weight control, obesity, CV disorder and diabetes.	Lectures Allotted 10 11 12
UNIT-II UNIT -III UNIT -IV Reference / 7	Irs.=1Credit(4Hrs./Week=4Credits)         Contents         Definition components of specific fitness and health status. Energy input & output, diet & Exercise .Nutrition exercise, physical fitness & health inter-relationship.         Review of different energy systems for endurance and power activity shifts in Carbohydrate and fat metabolism. Mobilization of fat stores during exercise.         Nutrition in sports: sports specific requirements. Diet manipulation , pre-game & Post game meal. Life style and dietary management of stress.         Significance of Physical fitness, nutrition and prevention of weight control, obesity, CV disorder and diabetes.	Lectures Allotted 10 11 12

• 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 l	evels 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

0	-	ence- Clinical Nutrition &	Year: III		
Dietetics)Class: 3 RD YEARSemester: VI					
Credits					
Theory:	Theory: 2				
Practical	1:0				
Course		HUMAN RIGHTS AND WEI	LFARE		
NECC-3					
	Objectives:				
	nancement of legal Acumen with the objective of bringing social change ulcate critical thinking to carry out investigation objectively without being biased with				
	eived notions	to carry out investigation of	jectively without bein	g blased with	
		nt knowledge and skills appro	opriate to professional	activities and	
	onstrate highest standar	• •	· · · · · · · · · · · · · · · · · · ·		
		ation skills and good oral and wr	iting.		
	of Paper: SEC				
Minimu	m Passing Marks/Cre	dits: 40% Marks Theory			
		50% Marks Practical			
L: 2					
T: 0	$(\mathbf{W}_{a}, \mathbf{z}_{b})$				
	ours/Week) · 1 Hr. = 1 Credit				
	- 2 Hrs.=1Credit(4Hrs.	/Week=4Credits)			
Unit	Contents			No. of	
				Lectures	
				Allotted	
Ι	Human Rights-			8	
	Definition of Hur	e			
	Basic Concepts o	•			
	Nature of Human	-			
	<ul> <li>Different Generat</li> </ul>	ions of Human Rights			
	Concept and class	ification of Human Rights.			
II	Concept and class     International Enfor	sification of Human Rights. cement of Human Rights-		8	
II	Concept and class     International Enfor     Human Rights Co	sification of Human Rights. cement of Human Rights- ommittee		8	
II	<ul> <li>Concept and class</li> <li>International Enfort</li> <li>Human Rights Control</li> <li>Committee on Econtrol</li> </ul>	sification of Human Rights. cement of Human Rights- ommittee onomic and Social Rights(CESR		8	
II	<ul> <li>Concept and class</li> <li>International Enfor</li> <li>Human Rights Co</li> <li>Committee on Ec</li> <li>Committee on E</li> </ul>	sification of Human Rights. cement of Human Rights- ommittee onomic and Social Rights(CESR limination of All Forms of Di		8	
	<ul> <li>Concept and class</li> <li>International Enfort</li> <li>Human Rights Co</li> <li>Committee on Ec</li> <li>Committee on E</li> <li>Women (CEDAV</li> </ul>	sification of Human Rights. cement of Human Rights- ommittee onomic and Social Rights(CESR limination of All Forms of Di V)			
II III	<ul> <li>Concept and class</li> <li>International Enfor</li> <li>Human Rights Co</li> <li>Committee on Ec</li> <li>Committee on E Women (CEDAW</li> <li>Societal Problems o</li> </ul>	sification of Human Rights. cement of Human Rights- ommittee onomic and Social Rights(CESR limination of All Forms of Di V) f Human Rights in India-	scrimination against	8	
	<ul> <li>Concept and class</li> <li>International Enfort</li> <li>Human Rights Co</li> <li>Committee on Ec</li> <li>Committee on E Women (CEDAV</li> <li>Societal Problems o</li> <li>Core Problems-Period</li> </ul>	sification of Human Rights. cement of Human Rights- ommittee onomic and Social Rights(CESR limination of All Forms of Di V) f Human Rights in India- overty, Illiteracy, Unemployment	scrimination against		
	<ul> <li>Concept and class</li> <li>International Enfort</li> <li>Human Rights Co</li> <li>Committee on Ec</li> <li>Committee on E Women (CEDAV</li> <li>Societal Problems o</li> <li>Core Problems-Period</li> </ul>	sification of Human Rights. cement of Human Rights- ommittee onomic and Social Rights(CESR limination of All Forms of Di <i>V</i> ) f Human Rights in India- overty, Illiteracy, Unemployment ce	scrimination against		
	<ul> <li>Concept and class</li> <li>International Enfor</li> <li>Human Rights Co</li> <li>Committee on Ec</li> <li>Committee on E Women (CEDAV</li> <li>Societal Problems o</li> <li>Core Problems-Po</li> <li>Domestic Violence</li> <li>Custodial Violence</li> </ul>	sification of Human Rights. cement of Human Rights- ommittee onomic and Social Rights(CESR limination of All Forms of Di V) f Human Rights in India- overty, Illiteracy, Unemployment ce	scrimination against		
III	<ul> <li>Concept and class</li> <li>International Enfort</li> <li>Human Rights Control</li> <li>Committee on Economittee on Economittee on Economittee on Economittee on Economittee on Economic Centrol</li> <li>Societal Problems on</li> <li>Core Problems-Poisse</li> <li>Domestic Violence</li> <li>Custodial Violence</li> <li>Human Rights Move</li> </ul>	sification of Human Rights. cement of Human Rights- ommittee onomic and Social Rights(CESR limination of All Forms of Di <i>V</i> ) f Human Rights in India- overty, Illiteracy, Unemployment ce	scrimination against	8	



# • Human Rights of the accused

- lston, 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:				
1. Basic knowledge about Human Rights.				
2. Laws related to Human Rights.				
Course Learning Outcomes:				
CO1 Understanding the law and applying them in practical field.				
CO2. Inculcate the spirit of providing legal aid to citizens.				
CO3. Why knowledge of a wide range of legal matters and applications of such knowledge in other				
domains.	-			



## IIMTU-NEP IMPLEMENTATION Year –III / Semester-VI

Year: III
Semester: VI
PROFESSIONAL ETHICS.
OFESSIONAL ETHICS.
of which we are the custodians.
indicators of desirable actions vis-à-vis
internal and external stakeholders.
ethical practices in the higher educational
ethical culture in HEIs.
rturing human values and ethics in HEIs.
<u> </u>
No. of
Lectures
Allotted
for Value Education12
ent and process for Value
ts content and process;
on- as the mechanism for
osperity- A look at basic
elationship and Physical
nt of aspirations of every
erstanding Happiness and
current scenario, Method
erstanding and living in
g - Harmony in Myself 12
of the sentient 'I' and the
elf ('I') and 'Body' - Sukh
trument of 'I' (I being the



	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	Understanding Harmony in the Family and Society- Harmony in Human-Human Relationship Understanding harmony in the Family- the basic unit of human interaction , 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, Understanding the meaning of Vishwas; Difference between intention and competence, Understanding the meaning of Samman, Difference between respect and differentiation; the other salient values in relationship, Understanding the harmony in the society (society being an extension of family): Samadhan, Samridhi, Abhay, Sah-astitva as comprehensive Human Goals, Visualizing a universal harmonious order in society- Undivided Society (Akhand Samaj), Universal Order (SarvabhaumVyawastha)- from family to world family!.	12		
IV	<b>Understanding Harmony in the Nature and Existence - Whole</b> <b>existence as Co-existence</b> 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.	12		
V	<b>Implications of the above Holistic Understanding of Harmony on</b> <b>Professional Ethics</b> 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.	12		
	Reference / Text Books:			
	Gaur, R Sangal, G P Bagaria, 2009, A Foundation Course in Human sional Ethics.	values and		
If the cour	se is available as Generic Elective then the students of following departments	s 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.			