

School of Hotel Management Catering & Tourism

ACADEMIC HAND BOOK



**Ordinance & Academic Regulations
(Established by Govt. of U.P. vide U.P
Act No. 32 of 2016)
(Academic Handbook 2024-25)**

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 statutes/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. 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.

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
 1. **“Course”** means a theory or practical subject that is normally studied in a semester.
 2. **“Vice – Chancellor of IIMT-University”** means the Head of the University.
 3. **“Registrar”** is the Head of all academic and General Administration of the University.
 4. **“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.
 5. **“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.
 6. **“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.
 7. **“HoD”** means the Head of the Department concerned.
 8. **“University”** means IIMT-University, Meerut.
 9. **“TCH”** means Total Contact Hours – refers to the teaching – learning periods.
 10. **“DEC”** means Department Exam Committee.
 11. **“BoS”** means Board of Studies.
 12. **“ACM”** means Academic Council meeting the highest authoritative body for approval for all Academic Policies.
 13. **“Class Coordinator”** is a faculty of the class who takes care of the attendance, academic performance, and the general conduct of the students of that class.
 14. **“IA”** is Internal Assessment which is assessed for every student for every course during the semester.
 15. **“ESE”** is End Semester Examination conducted by the University at the End of the Semester for all the courses of that semester.
 16. **“UGC”** means University Grants Commission.
 17. **“MHRD”** means Ministry of Human Resource Development, Govt. of India.
 18. **“AICTE”** means All India Council of Technical Education.
 19. **“HEI”** means Higher Education Institutions.

3. **VISION AND MISSION OF THE DEPARTMENT**

Vision: To evolve into centre of excellence imparting Hospitality and Tourism education promoting research and innovation, entrepreneurship and global leadership.

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 skill through practical and enable them to get an opportunity to become an entrepreneur. They develop their ability to manage the professional approach in preparation, presentation as well as service of quality food.

6. **PROGRAM SPECIFIC OUTCOMES (PSOs):**

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

PSO2: Demonstrate an ability to manage the professional preparation, presentation, and service of quality food.

PSO3: Apply the knowledge gained to manage and evaluate functional systems in hospitality and lodging operations.

PSO4: Demonstrate clear understanding and necessity of professional and ethical & environmental responsibilities in all aspects of conduct.

7. ADMISSION

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

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

8. ELIGIBILITY FOR ADMISSION

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

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

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

9. CURRICULUM

For the purpose of awarding degrees, the curriculum for all Hotel Management programs are 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 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 Department in consultation with teacher(s) designated for teaching these courses.
- d. **Practicum/Skill Enhancement cum School Observation and Internship:** Specific course of school observation has been incorporated to provide opportunities to train the students to have professional skills before joining actual full-time internship. It is preparatory engagement with school functioning, requiring observation of various facets of hospitality sector. Industrial Internship shall provide for sustained, intensive full-time engagement with learners and Hospitality organizations. Interns shall be provided opportunities to learn in hospitality organizations/Hotels with systematic supervisory support and feedback from the Head of the Operations. Total duration of Internship shall be of twenty-two weeks or 6 months.

10. MEDIUM OF INSTRUCTION

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

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

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

12. REGISTRATION FOR COURSES IN A SEMESTER

A student will be eligible for registration of courses only if he/she satisfies the regulation clause 7.0 (progression), and clause 10.0 (maximum duration) and has cleared all dues of 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

- Internal Assessment (IA)
- External Assessment (EA)
- Practical Assessment

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

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

a. THEORY COURSE ASSESSMENT WEIGHTAGES

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

Table 4 (a): Weightage for theory Assessment.

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

b. PRACTICAL COURSE ASSESSMENT WEIGHTAGES

Practical course - Internal Assessment.

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

- Internal Assessment -- 40%

- b. End Semester Examination -- 60%

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

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

“DEC”

Hotel management course shall have two components of assessment namely,

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

Practical Assessment

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

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

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

- To pass and to complete the course the student is supposed to secure 40% marks in each theory paper, 50 % marks in Practical paper & 40% marks in aggregate.
- Mark sheet and Degree will be awarded as Masters in Hotel Management and Catering

Technology after the successfully completion of the programme according to rules mentioned above.

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

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

Hotel management course shall have two components of assessment namely,

- a. Internal Assessment Marks “IA”: This assessment will be carried out throughout the semester as per the Academic Schedule.
- b. External Assessment Examination Marks “EA”: This assessment will be carried out at the end of the Semester as per the Academic Schedule.
- c. Practical Assessment

Awarding Grace Marks

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

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

15. RESEARCH PROJECT/ SEMESTER PROJECT ASSESSMENT CRITERIA

The general guidelines for assessment of Project are given in Table 5.

Table 5: Assessment pattern for Research Project Semester Project

S. 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 Conclusion and Viva – Voce, Results	60%

* 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			Evaluation Scheme			Credits
			L	T	P	IA	EA	TOTAL	
Core Industrial Training	NBHM-241(T)	Industrial Training & Viva	0	0	0	150	225	375	15

• NOTE:

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

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

Table: Assessment pattern for Internship

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

17. FOR NON –CREDIT COURSES/ AUDIT COURSES

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

18. CREDIT WEIGHTAGE

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

19. MAXIMUM DURATION OF PROGRAMME / PROMOTION POLICY SUMMER / WINTER COURSE

For “CO (Carry Over)” Category

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

20. MAXIMUM GAPS BETWEEN SEMESTER/ YEAR

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

21. CREDIT SYSTEM & GRADING CGPA/SGPA

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

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

frequently designed which is learner centric and offering a wide specialization area for students to pick and choose courses from. The institutions shall make attempts wherein the design of the credit system and the teaching and evaluation modes shall be the responsibility of individual course teachers. The students should have the freedom to opt for courses from other specializations and not just from their core specialization. For this there has to be stronger collaborations between departments of the University and outside.

GRADING SYSTEM

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

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

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

Table: Grading system

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

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

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

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

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

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

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

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

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

GPA AND CGPA

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

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

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

GRADE SHEET

LETTER GRADE

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

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

22. CLASS/DIVISION

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

FIRST CLASS WITH DISTINCTION

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

23. TRANSFER OF CREDITS

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

or abroad.

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

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

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

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

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

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

24. CHANGE OF DISCIPLINE

If the number of students in any discipline of Hotel Management 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 Hotel Management program wants to change from Hotel Management 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 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.

26. STUDENT DISCIPLINE

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

27. STUDENT WELFARE

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

28. RAGGING

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

29. POWER OF MODIFY

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

30. EXIT POINT

CBCS: Statement of Credit distribution

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

Attached guidelines to be followed:

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

Education (HE)						4/5/6 Cr.					
Decided Credits for implementation			6 Cr.	3 Cr.	2 Cr.	6 Cr.	4/6 Cr.	4 Cr.			
Certificate in Hotel Management (46)	46	I	C1(Th 4Cr+P1 (P 2 Cr) FUNDAMENTALS OF FOOD PRODUCTION + FUNDAMENTALS OF FOOD PRODUCTION LAB C 2 (Th 4 Cr + P2 (P 1 Cr) FUNDAMENTALS OF FOOD AND BEVERAGE SERVICE + FUNDAMENTALS OF FOOD AND BEVERAGE SERVICE LAB C3 (P Th 2 Cr + P3 (P 1 Cr) FUNDAMENTALS OF ACCOMMODATION OPERATIONS + FUNDAMENTALS OF ACCOMMODATION OPERATIONS LAB	AECC 1 (Th 3 Cr) ENGLISH COMMUNICATION	SEC-1 (Th. 2 Cr. + P 1 Cr)	DSE 1- (Th- 2 + P 1 Cr) LARDER- I/F&B SERVICE- I/FUNDAMENTALS OF FRONT OFFICE + BAKERY & CONFECTIONARY LAB-I/F&B SERVICE LAB- I/FUNDAMENTALS OF FRONT OFFICE LAB-			VAC-1 (Th 2 Cr + P 1Cr) FUNDAMENTALS OF COMPUTERS + FUNDAMENTALS OF COMPUTERS LAB	23	
		II	C4 (Th 4 Cr + P4 (P 2 Cr) FOOD PRODUCTION + FOOD PRODUCTION LAB C5-(Th 4 Cr+ P5 (P 1 Cr) FOOD AND BEVERAGE SERVICE + FOOD AND BEVERAGE SERVICE LAB C6-(Th 2 Cr + P6 (P 1 Cr) ACCOMMODATION OPERATIONS + ACCOMMODATION OPERATIONS LAB	AECC-2 (Th 3 Cr) ENVIRONMENT & ECOLOGY	SEC 1 – (Th 2 Cr) MOOCS/NPT EL	DSE -2 (Th 2 Cr + P 1 Cr) LARDER- II/F&B SERVICE-II/ FRONT OFFICE-II + BAKERY & CONFECTIONARY LAB-I/F&B SERVICE LAB- II/ OFFICE LAB-II	GE				25
		Provision to change the stream									
Diploma in Hotel Management		III	C8 (Th. 4 Cr. + P7(2Cr.) C9 (Th. 4Cr. + P8 (1 Cr.) C10(Th. 2 Cr.	AECC-3 (TH 3 cr)	SEC-(TH 2 cr)	DSE3(TH 2 cr)					

(92)			+ P9(1 Cr) C11(Th. 2 Cr. + P10 (1 Cr) C12 (Th.3 Cr)							
		IV	Industrial Training					15 Cr		
Provision to change the Core Papers (Main Subject)										
B.Sc. (Hotel Manage ment) UG- (132)	4 0	V	C12 (Th.4 Cr. + P11 (2Cr.) C13 (Th. 4 Cr. + P12(1Cr.) C14 (Th. 2 Cr. + P13(1Cr.)C15 (Th. 2 Cr. + P14 (1Cr.)	AECC-4 (Th.3 Cr)	SEC-4 (Th.2 Cr)	DSE-4(2 Cr)				
		VI	C16 (Th. 4 Cr. + P15(2Cr.) C17 (Th.4 Cr. + P16(1Cr.) C18 (Th.2 Cr. + P17 1Cr.) C19 (Th. 2 Cr. + P18 (1Cr.)	AECC- 5(Th.3 Cr)	SEC-5(Th.2 Cr)		GE			
Provision to change the Core Papers (Main Subject)										
Bachelor of Hotel Management and Catering technology UG -R (184)	5 2	VII	C22 (Th. 4 Cr. + P21(2Cr.) C23 (Th. 4 Cr. + P22(1Cr.) C24 (Th. 2 Cr. + P23(1Cr.) C25 (Th. 2 Cr. + P24 1Cr.)				GE- 1(TH 4 Cr)			
		VIII	C26 (Th. 4 Cr.) C27 (Th. 4 Cr.) C28 (Th. 2 Cr.) C29 (Th. 2 Cr.)			DSE- 4(TH 2 Cr)	GE- 2(Th 2 Cr)	RP-1 (P :6 Cr)		
		Total Credits	T- 83, P- 28	15	T-11, C- 1	T-10, P - 2	8	6		15
		Grand Total	179							

31. NC/CREDIT COURSE

Following is 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 / Presentation on Report Seminar	25	NC	

NECC-112/122/232/352/362/472/482	Universities Social Responsibilities– Community Outreach	25	NC
MV-111/121/231/351/361/471/481	Sanskrit/ Spiritual	25	NC
SPT-111/121/231/351/361/471/481	Sports	50	NC

32. ANY OTHER HEADING AS PER YOUR PROGRAM

Evaluation Scheme

Bachelor of Hotel Management & Catering Technology SEMESTER I										
S. NO.	COURSE CATEGORY	COURSE TITLE	COURSE CODE	CONTACT HOURS			EVALUATION SCHEME			CREDITS
				L	T	P	IA	EA	TOTAL	
(THEORY)										
1	CORE THEORY-1	FUNDAMENTALS OF FOOD PRODUCTION	RHM-111	4	0	0	25	75	100	4
2	CORE THEORY-2	FUNDAMENTALS OF FOOD AND BEVERAGE SERVICE	RHM-112	4	0	0	25	75	100	4
3	CORE THEORY-3	FUNDAMENTALS OF ACCOMMODATION OPERATIONS	RHM-113	2	0	0	15	35	50	2
4	DSE-1	LARDER-I	RHM-114 A	2	0	0	15	35	50	2
5		F&B SERVICE-I	RHM-114 B							
6		FUNDAMENTALS OF FRONT OFFICE	RHM-114 C							
7	SEC-1	FUNDAMENTALS OF COMPUTERS	SEC-111N	2	0	0	15	35	50	2
8	AECC-1	ENGLISH COMMUNICATION	NHU-111	3	-	-	15	35	50	3
9	NC	INDUSTRIAL VISIT/SEMINAR/PRESENTATION ON THE REPORT	NECC-111	-	-	-	25	-	-	NC
10	NC	UNIVERSITY SOCIAL RESPONSIBILITIES – COMMUNITY OUTREACH	NECC-112	-	-	-	25	-	-	NC
11	NC	SANSKRIT / SPIRITUAL	MV-111	-	-	-	25	-	-	NC
12	NC	SPORTS	SPT-111	-	-	1	50	-	-	NC
(PRACTICAL)										
13	CORE LAB-1	FUNDAMENTALS OF FOOD PRODUCTION LAB	RHM-111P	0	0	4	20	30	50	2
14	CORE LAB-2	FUNDAMENTALS OF FOOD AND BEVERAGE SERVICE LAB	RHM-112P	0	0	2	10	15	25	1
15	CORE LAB-3	FUNDAMENTALS OF ACCOMMODATION OPERATIONS LAB	RHM-113P	0	0	2	10	15	25	1
16	SEC LAB	FUNDAMENTALS OF COMPUTERS LAB	SEC-111NP	0	0	2	10	15	25	1
17	DSE LAB	BAKERY & CONFECTIONARY LAB-I	RHM-114 AP	0	0	2	10	15	25	1
18		F&B SERVICE LAB-1	RHM-114 BP							
19		FUNDAMENTALS OF FRONT OFFICE LAB	RHM-114 CP							
		TOTAL							575	23

Bachelor of Hotel Management & Catering Technology SEMESTER II										
S. NO.	COURSE CATEGORY	COURSE TITLE	COURSE CODE	CONTACT HOURS			EVALUATION SCHEME			CREDITS
				L	T	P	IA	EA	TOTAL	
(THEORY)										
1	CORE THEORY-4	FOOD PRODUCTION	RHM-121	4	0	0	25	75	100	4
2	CORE THEORY-5	FOOD AND BEVERAGE SERVICE	RHM-122	4	0	0	25	75	100	4
3	CORE THEORY-6	ACCOMMODATION OPERATION	RHM-123	2	0	0	15	35	50	2
5	DSE-2	LARDER-II	RHM-125A	2	0	0	15	35	50	2
6		F&B SERVICE-II	RHM-125B							
7		FRONT OFFICE	RHM-125C							
8	SEC-2	MOOCS/NPTEL	SEC-122N	2	0	0	15	35	50	2
9	AECC-2	ENVIRONMENT & ECOLOGY	NHU-122N	3	0	0	25	75	100	3
10	GE1	GENERAL ELECTIVE		3	0	0	25	75	100	3
11	NC	INDUSTRIAL VISIT / SEMINAR/ PRESENTATION ON THE REPORT	NECC-121	-	-	-	25	-	-	NC
12	NC	UNIVERSITY SOCIAL RESPONSIBILITIES -COMMUNITY OUTREACH	NECC-122	-	-		25	-		NC
13	NC	SANSKRIT/ SPIRITUAL	MV-122	-	-	1	25	-	25	NC
	NC	SPORTS	SPT-121	-	-	1	50	-	-	NC
(PRACTICAL)										
14	CORE LAB-4	FOOD PRODUCTION-LAB	RHM-121P	0	0	4	20	30	50	2
15	CORE LAB-5	FOOD AND BEVERAGE SERVICE LAB	RHM-122P	0	0	2	10	15	25	1
16	CORE LAB-6	ACCOMMODATION OPERATION LAB	RHM-123P	0	0	2	10	15	25	1
17	DSE -2 LAB	BAKERY & CONFECTIONARY LAB-II	RHM-125AP	0	0	2	10	15	25	1
18		F&B SERVICE LAB-II	RHM-125BP							
19		FRONT OFFICE LAB	RHM-125CP							
		TOTAL							625	25

Bachelor of Hotel Management & Catering Technology SEMESTER III/IV										
S. NO.	COURSE CATEGORY	COURSE TITLE	COURSE CODE	CONTACT HOURS			EVALUATION SCHEME			CREDITS
				L	T	P	IA	EA	TOTAL	
1	CORE INDUSTRIAL TRAINING	INDUSTRIAL TRAINING & VIVA	NBHM-241 (T)	0	0	0	150	225	375	15

Bachelor of Hotel Management & Catering TechnologySEMESTER III/ IV										
S. NO.	COURSE CATEGORY	COURSE TITLE	COURSE CODE	CONTACT HOURS			EVALUATION SCHEME			CREDITS
				L	T	P	IA	EA	TOTAL	
(THEORY)										
1	CORE THEORY-8	FOOD PRODUCTION-I	NBHM-231	4	0	0	25	75	100	4
2	CORE THEORY-9	FOOD AND BEVERAGE SERVICE–I	NBHM-232	4	0	0	25	75	100	4
3	CORE THEORY-10	FRONT OFFICE -I	NBHM-233	2	0	0	15	35	50	2
4	CORE THEORY-11	ACCOMMODATION OPERATION-I	NBHM-234	2	0	0	15	35	50	2
	CORE THEORY-12	HOTEL ENGINEERING	NHU-231	3	0	0	25	75	100	3
5	DSE-3	MANAGEMENT CONCEPTS AND ORGANISATION BEHAVIOUR	NBHM-235AN	2	0	0	15	35	50	2
6		HOSPITALITY & TOURISM MARKETING MANAGEMENT	NBHM-235BN							
7	SEC-3	Moocs/ NPTEL	SEC-231N	2	0	0	15	35	50	2
8	AECC-3	HUMAN VALUES AND PROFESSIONAL ETHICS	UVE-301	3	0	0	25	75	100	3
9	NC	INDUSTRIAL VISIT / SEMINAR / PRESENTATION ON THE REPORT	NECC-231	-	-	-	25	-	-	NC
10	NC	UNIVERSITY SOCIAL RESPONSIBILITIES –COMMUNITY OUTREACH	NECC-232	-	-		25	-		NC

11	NC	SANSKRIT/ SPIRITUAL	MV-231	-	-	1	25	-	25	NC
12	NC	SPORTS	SPT-231	-	-	1	50	-	-	NC
(PRACTICAL)										
13	CORE LAB-7	FOOD PRODUCTION-LAB-I	NBHM-231P	0	0	4	20	30	50	2
14	CORE LAB-8	FOOD AND BEVERAGE SERVICE LAB-I	NBHM-232P	0	0	2	10	15	25	1
15	CORE LAB-9	FRONT OFFICE-I	NBHM-233P	0	0	2	10	15	25	1
16	CORE LAB-10	ACCOMMODATION OPERATION LAB-I	NBHM-234P	0	0	2	10	15	25	1
		TOTAL							625	27

Bachelor of Hotel Management & Catering Technology SEMESTER V										
S. NO.	COURSE CATEGORY	COURSE TITLE	COURSE CODE	CONTACT HOURS			EVALUATION SCHEME			CREDITS
				L	T	P	IA	EA	TOTAL	
(THEORY)										
1	CORE THEORY-12	FOOD PRODUCTION-II	NBHM-351	4	0	0	25	75	100	4
2	CORE THEORY-13	FOOD AND BEVERAGE SERVICE–II	NBHM-352	4	0	0	25	75	100	4
3	CORE THEORY-14	FRONT OFFICE –II	NBHM-353	2	0	0	15	35	50	2
4	CORE THEORY-15	ACCOMMODATION OPERATION-II	NBHM-354	2	0	0	15	35	50	2
5	DSE-4	INDIAN REGIONAL CUISINE	NBHM-355AN	2	0	0	15	35	50	2
6		BAKERY SCIENCE	NBHM-355BN							
7	SEC-4	Consumer Behavior in Tourism	NBHM-356 AN	2	0	0	15	35	50	2
8		Travel Agency Management and Tour Operation	NBHM-356 BN							
9	AECC-4	TOURISM ENTREPRENEURSHIP	NHU-351	3	0	0	25	75	100	3
10	NC	INDUSTRIAL VISIT / SEMINAR / PRESENTATION ONTHE REPORT	NECC-351	-	-	-	25	-	-	NC

11	NC	UNIVERSITY SOCIAL RESPONSIBILITIES –COMMUNITY OUTREACH	NECC-352	-	-		25	-		NC
12	NC	SANSKRIT/ SPIRITUAL	NECC-353	-	-	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
18	DSE LAB-4	Indian Regional Cuisine Lab	NBHM-356AP	0	0	2	10	15	25	1
		Bakery Science Lab	NBHM-356BP							
		TOTAL							625	25

Bachelor of Hotel Management & Catering Technology SEMESTER VI										
S. NO.	COURSE CATEGORY	COURSE TITLE	COURSE CODE	CONTACT HOURS			EVALUATION SCHEME			CREDITS
				L	T	P	IA	EA	TOTAL	
(THEORY)										
1	CORE THEORY-16	FOOD PRODUCTION-III	NBHM-361	4	0	0	25	75	100	4
2	CORE THEORY-17	FOOD AND BEVERAGE SERVICE–III	NBHM-362	4	0	0	25	75	100	4
3	CORE THEORY-18	FRONT OFFICE -III	NBHM-363	2	0	0	15	35	50	2
4	CORE THEORY-19	ACCOMMODATION OPERATION-III	NBHM-364	2	0	0	15	35	50	2
5	SEC-5	MOOCS/NPTEL	SEC-361N	2	0	0	15	35	50	2
	GE	General Elective								
	DSE-5	TOURISM & HOTEL ECONOMICSS	NBHM-365A	2	0	0	15	35	50	2
		FUNDAMENTALS OF HOSPITALITY ACCOUNTING	NBHM-365B							
8	AECC-5	KITCHEN PLANNING AND MANAGEMENT	NHU-361N	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	NECC-363N	-	-	1	25	-	25	NC
12	NC	SPORTS	SPT-361	-	-	1	50	-	-	NC
(PRACTICAL)										
13	CORE LAB-15	FOOD PRODUCTION-LAB III	NBHM-361P	0	0	4	20	30	50	2
14	CORE LAB-16	FOOD AND BEVERAGE SERVICE LAB-III	NBHM-362P	0	0	2	10	15	25	1
15	CORE LAB-17	FRONT OFFICE-III	NBHM-363P	0	0	2	10	15	25	1
16	CORE LAB-18	ACCOMMODATION OPERATION LAB-III	NBHM-364P	0	0	2	10	15	25	1
		TOTAL							625	24

Bachelor of Hotel Management & Catering Technology SEMESTER VII										
S. NO.	COURSE CATEGORY	COURSE TITLE	COURSE CODE	CONTACT HOURS			EVALUATION SCHEME			CREDITS
				L	T	P	IA	EA	TOTAL	
(THEORY)										
1	CORE THEORY-22	FOOD PRODUCTION-IV	HM-471	4	0	0	25	75	100	4
2	CORE THEORY-23	FOOD AND BEVERAGE SERVICE–IV	HM-472	4	0	0	25	75	100	4
3	CORE THEORY-24	FRONT OFFICE -IV	HM-473	2	0	0	15	35	50	2
4	CORE THEORY-25	ACCOMMODATION OPERATION-IV	HM-474	2	0	0	15	35	50	2
5	DSE-5	EVENT MANAGEMENT	HM-475A	2	0	0	15	35	50	2
		FACILITY PLANNING FOR HOTELS	HM-475B							
6	AECC-6	RESEARCH METHODOLOGY	HM-476	2	0	0	15	35	50	2
7	NC	INDUSTRIAL VISIT / SEMINAR / PRESENTATION ON THE REPORT	NECC-471	-	-	-	25	-	-	NC

8	NC	UNIVERSITY SOCIAL RESPONSIBILITIES –COMMUNITY OUTREACH	NECC-472	-	-		25	-		NC
9	NC	SPORTS	SPT-471	-	-	1	50	-	-	NC
(PRACTICAL)										
10	CORE LAB-19	FOOD PRODUCTION-LAB-IV	HM-471P	0	0	4	25	25	50	2
11	CORE LAB-20	FOOD AND BEVERAGE SERVICE LAB-IV	HM-472P	0	0	2	10	15	25	1
12	CORE LAB-21	FRONT OFFICE-IV	HM-473P	0	0	2	10	15	25	1
13	CORE LAB-22	ACCOMMODATION OPERATION LAB-IV	HM-474P	0	0	2	10	15	25	1
14	CORE LAB-23	PROJECT	HM-477P	0	0	4	30	70	100	2
		TOTAL							500	23

Bachelor of Hotel Management & Catering TechnologySEMESTER VIII										
S. NO.	COURSE CATEGORY	COURSE TITLE	COURSE CODE	CONTACT HOURS			EVALUATION SCHEME			CREDITS
				L	T	P	IA	EA	TOTAL	
(THEORY)										
1	CORE THEORY-26	FOOD PRODUCTION-V	HM-481	4	0	0	25	75	100	4
2	CORE THEORY-27	FOOD AND BEVERAGE SERVICE MANAGEMENT	HM-482	4	0	0	25	75	100	4
3	CORE THEORY-28	MANAGEMENT INFORMATION SYSTEM	HM-483	2	0	0	15	35	50	2
4	CORE THEORY-29	ACCOMMODATION MANAGEMENT	HM-484	2	0	0	15	35	50	2
5	DSE-6	FINANCIAL MANAGEMENT	HM-485A	2	0	0	15	35	50	2
		Tourism & Hotel Economics	HM-485B							
6	SSEC-6	MOOCS/NPTEL	SEC-486	2	0	0	15	35	50	2
7	AECC-6	REVENUE MANAGEMENT	NHU-481	3	0	0	25	75	100	3
8	NC	INDUSTRIAL VISIT / SEMINAR / PRESENTATION ON THE REPORT	NECC-481	-	-	-	25	-	-	NC

9	NC	UNIVERSITY SOCIAL RESPONSIBILITIES –COMMUNITY OUTREACH	NECC-482	-	-		25	-	-	NC
10	NC	SPORTS	SPT-481	-	-	1	50	-	-	NC
(PRACTICAL)										
11	CORE LAB-24	FOOD PRODUCTION-LAB-V	HM-481P	0	0	4	25	25	50	2
	CORE LAB-25	FOOD AND BEVERAGE SERVICE MANAGEMENT LAB	HM-482P	0	0	2	10	15	25	1
	CORE LAB-26	MANAGEMENT INFORMATION SYSTEM LAB	HM-483P	0	0	2	10	15	25	1
	CORE LAB-27	ACCOMODATION MANAGEMENT LAB	HM-484P	0	0	2	10	15	25	1
		TOTAL							625	24

Format-1

Format-1

CBCS: Statement of Credit distribution

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

Attached guidelines to be followed:

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

Certificate in Hotel Management (46)	46	I	<p>C1(Th 4Cr+P1(P 2 Cr)</p> <p>FUNDAMENTALS OF FOOD PRODUCTION + FUNDAMENTALS OF FOOD PRODUCTION LAB</p> <p>C 2 (Th 4 Cr + P2 (P 1 Cr)</p> <p>FUNDAMENTALS OF FOOD AND BEVERAGE SERVICE + FUNDAMENTALS OF FOOD AND BEVERAGE SERVICE LAB</p> <p>C3 (P Th 2 Cr + P3 (P 1 Cr)</p> <p>FUNDAMENTALS OF ACCOMMODATION OPERATIONS + FUNDAMENTALS OF ACCOMMODATION OPERATIONS LAB</p>	<p>AECC 1 (Th 3 Cr)</p> <p>ENGLISH COMMUNICATION</p>	<p>SEC-1 (Th. 2 Cr. +P 1 Cr)</p>	<p>DSE 1- (Th-2 + P 1 Cr)</p> <p>LARDER-1/F&B SERVICE-1/FUNDAMENTALS OF FRONT OFFICE + BAKERY & CONFECTIONARY LAB-1/F&B SERVICE LAB-1/FUNDAMENTALS OF FRONT OFFICE LAB-</p>		<p>VAC-1 (Th 2 Cr + P 1Cr)</p> <p>FUNDAMENTALS OF COMPUTERS + FUNDAMENTALS OF COMPUTERS LAB</p>	23
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		II	C4 (Th 4 Cr + P4 (P 2 Cr) FOOD PRODUCTION + FOOD PRODUCTION LAB C5-(Th 4 Cr+ P5 (P 1 Cr) FOOD AND BEVERAGE SERVICE + FOOD AND BEVERAGE SERVICE LAB C6-(Th 2 Cr + P6 (P 1 Cr) ACCOMMODATION OPERATIONS + ACCOMMODATION OPERATIONS LAB	AECC-2 (Th 3 Cr) ENVIRONMENT & ECOLOGY	SEC 1 – (Th 2 Cr) MOOCS/NPTEL	DSE -2 (Th 2 Cr + P 1 Cr) LARDER-II/F&B SERVICE-II/ FRONT OFFICE-II + BAKERY & CONFECTIONARY LAB-II/F&B SERVICE LAB-II/ OFFICE LAB-II	GE-1(Th. 2Cr)			25	
Provision to change the stream											
Diploma in Hotel Management (92)		III	C8 (Th. 4Cr. + P7(2Cr.) C9 (Th. 4Cr. + P8 (1 Cr.) C10(Th. 2 Cr. + P9(1 Cr) C11(Th. 2 Cr. + P10 (1 Cr) C 12 (Th. 3Cr)	AECC-3 (TH 3 cr)	SEC-(TH 2 Cr)	DSE3(TH 2 cr)					
		IV	IndustrialTraining					15 Cr			
Provision to change the Core Papers (Main Subject)											

B.Sc. (Hotel Management) UG-(132)	40	V	C12 (Th.4 Cr. + P11 (2Cr.) C13 (Th. 4 Cr. + P12(1Cr.) C14 (Th. 2 Cr. + P13(1Cr.)C15 (Th. 2 Cr. + P14 (1Cr.)	AECC-4 (Th.3 Cr)	SEC-4 (Th.2 Cr)	DSE-4(2 Cr)				
		VI	C16 (Th. 4 Cr. + P15(2Cr.) C17 (Th.4 Cr. + P16(1Cr.) C18 (Th.2 Cr. + P17 1Cr.) C19 (Th. 2 Cr. + P18 (1Cr.)	AECC-5(Th.3 Cr)	SEC-5(Th.2 Cr)		GE-1(Th. 2Cr)			
Provision to change the Core Papers (Main Subject)										
Bachelor of Hotel Management and Catering technology UG -R (184)	52	VII	C22 (Th. 4 Cr. + P21(2Cr.) C23 (Th. 4 Cr. + P22(1Cr.) C24 (Th. 2 Cr. + P23(1Cr.) C25 (Th. 2 Cr. + P24 1Cr.)				GE-1(TH 4 Cr)			
		VIII	C26 (Th. 4 Cr.) C27 (Th. 4 Cr.) C28 (Th. 2 Cr.) C29 (Th. 2 Cr.)			DSE-4(TH 2 Cr)	GE-2(Th 2 Cr)	RP-1 (P :6 Cr)		
		Total Credits	T- 83, P- 28	15	T-11, C- 1	T-10, P - 2	8	6	15	
		Grand Total	179							

Format-2

IIMTU-NEP Implementation: Exit Points

Programme	Year	Semester (15 weeks)	Paper	Credit	Periods per Week	Periods (Hours) per Semester	Paper Title	Unit (Periods per semester)	Prerequisite	Elective (For other faculty)
CERTIFICATE COURSES	FIRST YEAR	SEMESTER-I	i) C1(Th.4 Cr.+ P2 Cr)	6	8	96	FUNDAMENTALS OF FOOD PRODUCTION + FUNDAMENTALS OF FOOD PRODUCTION LAB	4		
			C2 (Th.4 Cr.+ P1 Cr)	5	6	72	FUNDAMENTALS OF FOOD AND BEVERAGE SERVICE + FUNDAMENTALS OF FOOD AND BEVERAGE SERVICE LAB	4		
			C3 (Th.2 Cr.+ P1 Cr)	3	4	48	FUNDAMENTALS OF ACCOMMODATION OPERATIONS + FUNDAMENTALS OF ACCOMMODATION OPERATIONS LAB	4		
			ii) AECC-2 (Th.3 Cr)	3	3	36	ENGLISH COMMUNICATION	5		
			iii) VAC-1 (Th.2 Cr + P1Cr)	3	4	48	FUNDAMENTALS OF COMPUTERS + FUNDAMENTALS OF COMPUTERS LAB	4		
			iv) DSE-1 (Th.2 Cr+ P1 Cr)	3	4	48	LARDER-1/F&B SERVICE-1/FUNDAMENTALS OF FRONT OFFICE + BAKERY & CONFECTIONARY LAB-1/F&B SERVICE LAB-1/FUNDAMENTALS OF FRONT OFFICE LAB-1	4		
			Sports, Spiritual Research	NC	1	15	NC			

			project / Industry Training / Internship Survey							
		SEMESTER - II	V) C4(Th.4 Cr.+ P2 Cr)	6	8	96	FOOD PRODUCTION + FOOD PRODUCTION LAB	4		
			C5(Th.4 Cr.+ P1 Cr)	5	6	72	FOOD AND BEVERAGE SERVICE + FOOD AND BEVERAGE SERVICE LAB	5		
			C6 (Th.2 Cr.+ P1 Cr)	3	4	48	ACCOMMODATION OPERATIONS + ACCOMMODATION OPERATIONS LAB	4		
			ii) AECC-2 (Th.3 Cr)	3	3	36	ENVIRONMENT & ECOLOGY	5		
			iii) SEC-2 (Th.2 Cr)	2	2	24	MOOCS/NPTEL	2		
			iv) DSE-2 (Th.2 Cr+ P1 Cr)	3	4	48	LARDER-II/F&B SERVICE-II/ FRONT OFFICE-II + BAKERY & CONFECTIONARY LAB-I/F&B SERVICE LAB-II/ OFFICE LAB-II	4		
			v) GE-1(Mandatory)	3	4	48	General Elective	4		
			Sports, Spiritual	NC	1	15	NC			
			Research project/ Industry Training/ Internship Survey							

Programme Outcome:

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

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

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

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

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

PO6: Students get skill through practical and enable them to get 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

Programme Specific Outcome:

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

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

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

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

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

Programme	Year	Semester (15 weeks)	Paper	Credit	Periods per Week	Periods (Hours) per Semester	Paper Title	Unit (Periods per semester)	Prerequisite	Elective (For other faculty)
DIPLOMA COURSE (92 Credits)	Second Year	Semester - III	i) C8 (Th. 4 Cr. + P7(P. 2Cr.))	6	8	96	food production-i + food production lab-i	4		
			C9 (Th 4 Cr + P8(P. 1 Cr))	5	6	72	food and beverage service-i + food and beverage service lab-1	4		
			C10 (Th 2 Cr + P9(P. 1 Cr))	3	4	48	front office -i + front office lab-i	4		
			C11 (Th 2 Cr + P10(P. 1 Cr))	3	4	48	accommodation operation-i + accommodation operation lab-1	4		
			C12 (Th 3 Cr)	2	2	30	hotel engineering	4		

			AECC-3(Th.3 Cr)	3	3	36	human values & professional ethics	4		
			ii) SEC-3	2	2	24	moocs/ npTEL	2		
			vi) DSE-3	2	2	24	management concepts and organisation behaviour/ hospitality & tourism marketing management	2		
			Industrial Training	15				4		
			Research project/ Industry Training/ Internship Survey							
Programme Outcome: PO1: Apply the in-depth knowledge of hotel, hospitality and tourism industry, and a core area specialization to the solution of complex hotel management problems. PO2: Understand the impact of the hotel, hospitality and tourism in society at local, regional, national, international level and environmental contexts, and demonstrate the knowledge of need for sustainable development. PO3: 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: 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 PO6: Students get skill through practical and enable them to get 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						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 (15weeks)	Paper	Credit	Periods per Week	Periods (Hours) per Semester	Paper Title	Unit (Period per semester)	Prerequisite	Elective (For other faculty)
UNDER GRADUATE DEGREE (132 Credits)	3 Year	V	i) C12 (Th. 4 Cr. + P11 (P 2 Cr.) C13 (Th.4 + P12 (P 2 Cr) 2+P13 (P1 Cr) 2+P14 (P1 Cr) ii) SEC-4 (Th.2)+P (P.1Cr) 4(Th-2) iv) AECC-4(Th-3)	6 5 3 3 2 2 3	8 6 5 5 2 2 3	96 72 60 60 24 24 36	FOOD PRODUCTION- II + FOOD PRODUCTION-LAB-II FOOD & BEVERAGE SERVICE-II + FOOD AND BEVERAGE SERVICE LAB-II FRONT OFFICE-II + FRONT OFFICE LAB- II ACCOMMODATION OPERATION-II INDIAN REGIONAL CUISINE/ BAKERY SCIENCE+ Indian Regional Cuisine Lab/ Bakery Science Lab Consumer Behavior in Tourism/ Travel Agency Management and Tour Operation TOURISM ENTREPRENEURSHIP	4 4 4 4 4 4 4		
			*Research project/ Industry Training/ Internship Survey							

UNDER GRADUATE DEGREE (132 Credits)	3 Year	VI	i) C16 (Th. 4 Cr. + P15(P. 2Cr.))	6	8	96	Food Production-III+ FOOD	4		
			C17 (Th.4Cr + P16(P.1 Cr)	5	6	72	PRODUCTION-LAB III	4		
			C18(Th-2Cr+P17(P.1Cr)	3	4	48	Food & Beverage-III + FOOD AND BEVERAGE SERVICE LAB-III	4		
			C19(Th-2Cr+P18(P.1 Cr)	3	4	48	Front Office-III+ FRONT OFFICE Lab-III	4		
			ii) DSE-5(Th.2 Cr)	2	2	24	Accommodation operation-III + ACCOMMODATION OPERATION LAB-III	4		
			iii) AECC-5(Th.3Cr)	3	3	36	TOURISM & HOTEL ECONOMICSS/ FUNDAMENTALS OF HOSPITALITY ACCOUNTING	4		
			GE-1 (Th.2 Cr)	2	2	24	KITCHEN PLANNING AND MANAGEMENT			
							General Elective			
			SEC-5 (Th.2 Cr)	2	2	24	MOOCS/NPTEL			
			*Research project/ Industry Training/ Internship Survey							

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

<p>Programme Outcome:</p> <p>PO1: Apply the in-depth knowledge of hotel, hospitality and tourism industry, and a core area specialization to the solution of complex hotel management problems.</p> <p>PO2: Understand the impact of the hotel, hospitality and tourism in society at local, regional, national, international level and environmental contexts, and demonstrate the knowledge of need for sustainable development.</p> <p>PO3: 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.</p> <p>PO4: Use research-based knowledge and research methods including design of experiments, analysis and interpretation of data, and synthesis of the information to provide valid conclusions.</p> <p>PO5: Apply ethical & value-based principles and commit to professional ethics and responsibilities and norms of the management practice</p> <p>PO6: Students get skill through practical and enable them to get 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</p>	<p>Programme Specific Outcome:</p> <p>PSO1: Understand and demonstrate the core technical, analytical, and conceptual skills appropriate for hospitality industry.</p> <p>PSO2: Understand and demonstrate the core technical, analytical, and conceptual skills appropriate for hospitality.</p> <p>PSO3: Demonstrate an ability to manage the professional preparation, presentation, and service of quality food.</p> <p>PSO4: Apply the knowledge gained to manage and evaluate functional systems in hospitality and lodging operations.</p> <p>PSO5: Demonstrate clear understanding and necessity of professional and ethical & environmental responsibilities in all aspects of conduct.</p>
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Programme	Year	Semester (15 weeks)	Paper	Credit	Periods per Week	Periods (Hours) per Semester	Paper Title	Unit (Periods per semester)	Prerequisite	Elective (For other faculty)
UNDER GRADUATE DEGREE (R) (184 Credits)	4YEAR	SEMESTER -VII	i) C20 (Th.4Cr+P19(P.2 Cr)	6	8	96	FOOD PRODUCTION IV + FOOD PRODUCTION LAB- IV	4		
			C21 (Th.4Cr+P20(P.1 Cr)	5	6	72	Food & beverage Service- IV+ Food & beverage Service LAB-IV	4		
			C22 (Th.2 Cr+P21(P. 1 Cr)	3	4	48	Front Office-IV+ Front Office LAB-IV	4		
			C23 (Th.2 Cr+ P22(P. 1 Cr)	3	4	48	Accommodation Operations-IV+ Accommodation Operations LAB-IV	4		

			ii) AECC-6 (Th. 2Cr)	2	2	30	RESEARCH METHODOLOGY	4		
			iii) DSE-5(Th.2Cr)	2	2	30	EVENT MANAGEMENT/ FACILITY PLANNING			
			*Research project/ Industry Training/ Internship Survey	4	2	30	RESEARCH PROJECT	6		
		SEMESTER – VIII	C29 (Th.2 Cr)	3	4	48	Tourism & Hotel	4		
			DSE-4 (Th.4 Cr)	4	4	48	Economics	4		
			GE-2	2	2	24	Human Values & Professional Ethics For Hotels / Indian Heritage Generic Elective	4		
			*Research project/ Industry Training/ Internship Survey	6	3	50	Project	6		
*Dissertation report will be evaluated by external & internal examiners & Research topic may be selected from the main core paper										
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: 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: 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. PO6: Students get skill through practical and enable them to get 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							Programme Specific Outcome: PSO1: Understand and demonstrate the core technical, analytical, and conceptualskills appropriate for hospitality industry. PSO2: Understand and demonstrate the core technical, analytical, and conceptualskills 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 inhospitality and lodging operations. PSO5: Demonstrate clear understanding and necessity of professional and ethical &environmental responsibilities in all aspects of conduct.			

Format-3

IIMTU-NEP IMPLEMENTATION

Year: I / Semester: I

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

III	BASIC PRINCIPLES OF FOOD PRODUCTION VEGETABLE COOKERY Introduction – classification of vegetables, Cuts of vegetables, Classification of fruits, Uses of fruits & vegetables in cookery STOCKS Definition of stock, Types of stock, Preparation of various stocks, Recipes of various stocks, Storage of stocks, Uses of stocks, Care and precautions to be taken while preparing stocks. SOUPS: Classification with examples, Basic recipes of Consommé with 10 Garnishes	10
IV	COMMODITIES: Shortenings (Fats & Oils) Role of Shortenings, Varieties of Shortenings, Advantages and Disadvantages of using various, Shortenings, Fats & Oil – Types, varieties Raising Agents Classification of Raising Agents, Role of Raising Agents Actions and Reactions Thickening Agents: Classification of thickening agents B. Role of Thickening agents Eggs- uses of eggs in cooking, characteristics of fresh eggs, deterioration of eggs, storage of Eggs.	10

REFERENCE BOOKS:

Theory of Cookery- K.Arora

The Art of Culinary Preparations

Modern Cookery :Thangam E Phillip Vol-1 & Vol-2

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

Evaluation/Assessment Methodology

	Max. Marks
1) Class tasks/ Sessional Examination	15
2) Presentations /Seminar	05
3) Assignments	05
4) Research Project Report/ Seminar On Research Project Report	0
5) ESE	75
Total:	10

Prerequisites for the course:

Course Learning Outcomes:

CO1: Students will be able to demonstrate essential skills and knowledge in cookery, including proper personal hygiene practices

CO2: Interpret of the culinary history and the origin of modern cookery; comprehend the hierarchy of kitchen personnel in various categories of hotels.

CO3: Recognize the roles and responsibilities of kitchen staff along with the importance of effective cooperation with other departments

CO4: Students will be able to proficiently utilize different cooking methods and classify the mother sauces

CO5: Classify and utilize vegetables, fruits and eggs in cookery, prepare various stocks, egg dishes and demonstrate knowledge of soup & Consommé

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

IIMTU-NEP IMPLEMENTATION
Year: I / Semester: I

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

	(KST)	
IV	NON-ALCOHOLIC BEVERAGES Classification (Nourishing, Stimulating and Refreshing beverages) Juices, Soft Drinks Mocktails Coffee –Its Origin & Manufacturing ,Types of coffee & Brands Tea - its Origin & Manufacturing , Types of tea & its Brands Cocoa & Malted Beverages - Their origin & Manufacture	10

Reference / Text Books:

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

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

Evaluation/Assessment Methodology

	Max. Marks
1) Class tasks/ Sessional Examination	15
2) Presentations /Seminar	05
3) Assignments	05
4) Research Project Report	-
Seminar On Research Project Report	-
5) ESE	75
Total:	10

Prerequisites for the course:

Course Learning Outcomes:

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

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

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

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

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

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

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

IIMTU-NEP IMPLEMENTATION
Year: I / Semester: I

Programme: Certificate/Diploma/Degree Class: Hotel Management	Year: I Semester: I	
Credits: 2 Theory: 2 Practical: 0	Subject: FUNDAMENTALS OF ACCOMMODATION OPERATIONS	
Course Code: RHM-113	Title: FUNDAMENTALS OF ACCOMMODATION OPERATIONS	
Course Objectives: The students will get knowledge about:- 1. Importance and Responsibility of Housekeeping department and its different sections and organization structure 2. Type of guest rooms with their sizes and facilities provided. 3. Procedure of cleaning different status of room. 4. Classification and selection criteria of cleaning equipment’s and cleaning agent.		
Nature of Paper: Core		
Minimum Passing Marks/Credits: 40% Marks / 1 Credits		
L: 4 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Housekeeping As A Department: Importance of housekeeping department. Responsibilities of housekeeping department and layout of housekeeping department. Different sections of Housekeeping departments. Organization Structure Of Housekeeping Department: Small hotels, Medium hotels, large hotels. Duties& responsibilities of Executive Housekeeping. Duties & responsibilities of various Housekeeping Staff.	
II	Interdepartmental Relationship- a. With Front Office b. With Maintenance c. With Security d. With Stores e. With Accounts f. With personnel Use of Computer in Housekeeping department	05
III	Cleaning Organization Principles of cleaning, Method of organizing cleaning, Frequency of cleaning daily, periodic and special. Design features that simplify cleaning.	05

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

IIMTU-NEP IMPLEMENTATION
Year: I / Semester: I

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

5) ESE	35
Total:	50
Prerequisites for the course:	
Course Learning Outcomes: At the end of course the student will learn about:- CO1- Summarize the organization and layout of the Larder Department, including staff roles and workstation setup CO2- Express proper maintenance and care techniques for larder equipment. CO3- Classify and identify different types of Hors d'oeuvre, salads, forcemeat, and carving techniques. CO4- Develop practical skills in preparing and presenting Hors d'oeuvre, salads, forcemeat, and carving. CO5- Recognize the importance of attention to detail and creativity in the Larder Department's operations. CO6- Invent a comprehensive understanding of the significance of the Larder Department in a professional kitchen environment.	

IIMTU-NEP IMPLEMENTATION
Year: I / Semester: I

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

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

IIMTU-NEP IMPLEMENTATION
Year: I / Semester: I

Programme: Certificate/Diploma/Degree Class: Hotel Management		Year: I Semester: I
Credits: 2 Theory: 2 Practical: 0	Subject: FUNDAMENTALS OF FRONT OFFICE OPERATIONS	
Course Code: RHM-114C	Title: FUNDAMENTALS OF FRONT OFFICE OPERATIONS	
Course Objectives: The students will get knowledge about: 1. Introduction to Tourism, Hospitality and Hotel Industry and its Evolution. 2. Classification of Hotels. 3. Types of rooms, food plan, Tariff and room rent. 4. Front Office Organization. 5. Basic Terminologies of front office.		
Nature of Paper: DSE		
Minimum Passing Marks/Credits: 40% Marks / 1 Credit		
L: 2 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	INTRODUCTION TO TOURISM, HOSPITALITY & HOTEL INDUSTRY Tourism and its importance, Hospitality and its origin Hotels, their evolution and growth	05
II	CLASSIFICATION OF HOTELS Size, Star, Location & clientele, Ownership, basis, Independent hotels Management contracted hotel, Chains, Franchise/Affiliated, Supplementary accommodation Time shares and condominium	10
III	TELECOMMUNICATIONS Equipment's, procedure, hierarchy, roles and responsibilities, operator, telephonic queries Communicating with various sections: verbal, written & verbal, Interdepartmental Coordination with other departments: Housekeeping, Engineering and Maintenance, Revenue Centers, Marketing and Public Relations, Communications: Log Book, Information Directory, Mail and Package Handling, Telephone Services	05
IV	FRONT OFFICE ORGANIZATION Brief Introduction to hotel core area with a special reference to Front office. Function areas, Front office hierarchy, Duties and responsibilities, Personality traits, Layout Job specifications. job description. front office manager, duty manager	10

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

IIMTU-NEP IMPLEMENTATION
Year: I / Semester: I

Programme: Certificate/Diploma/Degree Class: Hotel Management		Year: I Semester: I	
Credits: 2 Theory: 2 Practical: 0		FUNDAMENTALS OF COMPUTERS	
Course Code: SEC-111		FUNDAMENTALS OF COMPUTERS	
Course Objectives: 1. Computer components and classification, Generation of Computers. 2. Concept and user interface of operating systems 3. Basics of Office suite 4. Basics of computer network and applications of internet			
Nature of Paper: SEC			
Minimum Passing Marks/Credits: 40% Marks / 1 Credit			
L:2 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents	No. of Lectures Allotted	
I	Knowing computer: What is Computer, Basic Applications of Computer; Components of Computer System, Classification of Computers, Generation of Computers, Central Processing Unit (CPU), Keyboard and Mouse, Other input/output Devices, Computer Memory, Concepts of Hardware and Software; Connecting keyboard, mouse, monitor and printer to CPU and checking power supply.	05	
II	Operating Computer using GUI Based Operating System: What is an Operating System; Basics of Popular Operating Systems; The User Interface, Using Mouse; Using right Button of the Mouse and Moving Icons on the screen, Use of Common Icons, Status Bar, Using Menu and Menu-selection, Running an Application, Viewing of File, Folders and Directories, Creating and Renaming of files and folders, Opening and closing of different Windows; Using help; Creating Short cuts, Basics of O.S Setup; Common utilities	05	
III	Understanding Word Processing: Word Processing Basics; Opening and Closing of documents; Text creation and Manipulation; Formatting of text; Table handling; Spell check, language setting and thesaurus; Printing of word document. Creating various labels and brochures Using Spread Sheet: Basics of Spreadsheet; Manipulation of cells; Formulas and Functions; Editing of Spread Sheet, formatting of content, creation of table and charts, Printing of Spread Sheet. Use of Pivot table Making Small Presentation: Basics of presentation software; Creating	15	

<p>Reference / Text Books:</p> <ul style="list-style-type: none"> • Management Information Systems, Effy Oz. • The Complete Reference 200. • Computer Fundamentals Goel, Anita Pearson • Computer Fundamentals: Concepts, Systems & Applications Sinha, P. K/ Sinha, P. 3rd ed BPB
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	Q. No.	Max. Marks
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1) Class tasks/ Sessional Examination	10
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Total:	50
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Prerequisites for the course:	
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Course Learning Outcomes:

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

CO2- Discuss with operating systems and their user interfaces

CO3- Develop proficiency in using office suite software.

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

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

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

IIMTU-NEP IMPLEMENTATION
Year: I / Semester: I

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

<p>Reference / Text Books:</p> <ol style="list-style-type: none"> 1. Fluency in English- Part II, Oxford University Press, 2006. 2. Business English, Pearson, 2008. 3. Language, Literature and Creativity, Orient Black swan, 213. 4. Language through Literature (forth coming) ed. Dr. Gauri Mishra, Dr Ranjana Kaul, Dr Brati Biswas 5. Oxford Guide to writing and speaking , John Seely, O.U.P 6. Effective Technical Communication, M. Asraf Rizvi, Tata McGraw Hill 7. English Grammar & composition, Wren & Martin
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Evaluation/Assessment Methodology	
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	Max. Marks
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1) Class tasks/ Sessional Examination	10
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Total:	50
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Prerequisites for the course:

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

CO1- Review the importance of effective communication in various contexts.

CO2- Quote the knowledge and skills in communication for different purposes.

CO3- Integrate the spoken communication skills through practice and feedback.

CO4- Develop strong reading comprehension abilities.

CO5- Compose the writing skills for effective written communication.

CO6- Support a growth mindset for continuous improvement in communication abilities.

IIMTU-NEP IMPLEMENTATION
Year: I / Semester: I

Programme: Certificate/Diploma/Degree Class: Hotel Management		Year: I Semester: I	
Credits: NC Theory: NC Practical: NC		Subject: Industrial Visit/Seminar/Presentation On The Report	
Course Code: NECC-111		Title: Industrial Visit/Seminar/Presentation On The Report	
Course Objectives:			
Nature of Paper: NECC			
Minimum Passing Marks/Credits:			
L:2 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents		No. of Lectures Allotted
I	STUDENTS HAVE TO GIVE A PRESENTATION ON THEIR OBSERVATIONS DURING THEIR INDUSTRIAL VISITS.		
Reference / Text Books:			
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL			
Evaluation/Assessment Methodology			
			Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESE			25
Total:			25
Prerequisites for the course:			
Course Learning Outcomes:			

IIMTU-NEP IMPLEMENTATION
Year: I / Semester: I

Programme: Certificate/Diploma/Degree Class: Hotel Management		Year: I Semester: I	
Credits: NC Theory: NC Practical: NC		Subject:University Social Responsibilities–Community Outreach	
Course Code: NECC-112		Title: University Social Responsibilities–Community Outreach	
Course Objectives:			
Nature of Paper: NECC			
Minimum Passing Marks/Credits:			
L:2 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents		No. of Lectures Allotted
I	THIS ACTIVITY IS AN ESSENTIAL PART OF THE CURRICULAM WHICH BELIEVES THAT WHAN WE ARE TAKING FROM THE SOCIETY THEN IT IS OUR MORAL DUTY TO GIVE SOMETHING BACK TO THE SOCIETY. IT ALSO DEVELOPS HABIT OF HELPING OTHERS IN THE STUDENTS.		
Reference / Text Books:			
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL			
Evaluation/Assessment Methodology			
			Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESE			25
Total:			25
Prerequisites for the course:			
Course Learning Outcomes:			

IIMTU-NEP IMPLEMENTATION
Year: I / Semester: I

Programme: Certificate/Diploma/Degree Class: Hotel Management		Year: I Semester: I	
Credits: NC Theory: NC Practical: NC		Subject: Sanskrit / Spiritual	
Course Code: MV-111		Title: Sanskrit / Spiritual	
Course Objectives:			
Nature of Paper: MV			
Minimum Passing Marks/Credits:			
L:2 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents		No. of Lectures Allotted
I	STUDENTS ARE TAUGHT THE BASICS OF SANSKRIT / SPIRITUAL TEACHING FROM BHAGWAT GEETA. THE MAIN MOTIVE OF THIS COURSE IS TO DEVELOP MORAL VALUES IN STUDENTS.		
Reference / Text Books:			
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL			
Evaluation/Assessment Methodology			
			Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESE			25
Total:			25
Prerequisites for the course:			
Course Learning Outcomes:			

IIMTU-NEP IMPLEMENTATION
Year: I / Semester: I

Programme: Certificate/Diploma/Degree Class: Hotel Management		Year: I Semester: I	
Credits: NC Theory: NC Practical: NC		Subject: Sports	
Course Code: SPT-111		Title: Sports	
Course Objectives:			
Nature of Paper: NECC			
Minimum Passing Marks/Credits:			
L:2 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents		No. of Lectures Allotted
I	STUDENTS ARE ENCOURAGED TO PLAY VARIOUS GAMES OF THEIR CHOICE WHETHER INDOOR OR OUTDOOR. LIKE ; CARROM, CHESS, TABLE TENNIS, FOOTBALL, BASKETBALL ETC.		
Reference / Text Books:			
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL			
Evaluation/Assessment Methodology			
			Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESE			25
Total:			25
Prerequisites for the course:			
Course Learning Outcomes:			

IIMTU-NEP IMPLEMENTATION
Year: I / Semester: I

Programme: Certificate/Diploma/Degree Class: Hotel Management	Year: I Semester: I	
Credits: 2 Theory: 0 Practical: 2	Subject:FUNDAMENTALS OF FOOD PRODUCTION LAB	
Course Code: RHM –111P	Title:FUNDAMENTALS OF FOOD PRODUCTION LAB	
Course Objectives: The student will get knowledge about :- 1. Identification of various kitchen equipment. 2. Classification and various vegetable cuts. 3. Preparation of various kind of stock and Identification of cooking ingredients 4. Basic cooking techniques. 5. Preparation of Mother Sauces. 6. Bread Making.		
Nature of Paper: Core		
Minimum Passing Marks/Credits: 40% Marks / 1 Credit		
L: 0 T: 0 P: 4 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
it	Contents	No. of Lectures Allotted
I	<ul style="list-style-type: none">Equipments - Identification, Description, Uses & handlingHygiene - Kitchen etiquettes, Practices & knife handlingSafety and security in kitchen	
II	<ul style="list-style-type: none">Vegetables - classificationCuts - julienne, jardinière, Macedonia's, brunoise, payssane, mignonnete, dices, cubes, shred, mirepoixPreparation of salad dressings	05
III	Identification and Selection of Ingredients - Qualitative and quantitative measures – Market Surveys <ul style="list-style-type: none">Stocks - Types of stocks (White and Brown stock)Fish stock	05
IV	<ul style="list-style-type: none">Basic Cooking methods and pre-preparationsBlanching of Tomatoes and CapsicumPreparation of concasseBoiling (potatoes, Beans, Cauliflower, etc)Frying - (deep frying, shallow frying, sautéing)Aubergines, Potatoes, etc.Braising - Onions, Leeks, Cabbage	05

	• Starch cooking (Rice, Pasta, Potatoes)	
V	SAUCES -Basic mother sauces Béchamel, Espagnole, Veloute, Hollandaise, Mayonnaise, Tomato Preparation of various egg dishes like scrambled, sunny side up, omelette etc.	05
VI	BREAD MAKING Demonstration & Preparation of Simple and enriched bread recipes, Bread Loaf (White and Brown), Bread Rolls (Various shapes), French Bread, Brioche	05

Reference / Text Books:

Theory of Cookery, the Art of Culinary Preparations

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

Evaluation/Assessment Methodology

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

Prerequisites for the course:

Course Learning Outcomes:

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

CO1- Identify and utilize the various kitchen equipment effectively.

CO2- Classify and execute different vegetable cuts with precision.

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

CO4- Apply basic cooking techniques to achieve desired results.

CO5- Design and utilize mother sauces in culinary preparations.

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

IIMTU-NEP IMPLEMENTATION
Year: I / Semester: I

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

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

IIMTU-NEP IMPLEMENTATION
Year: I / Semester: I

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

	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 following departments may opt it.		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		0
2) Presentations /Seminar		05
3) Assignments		05
4) Research Project Report		0
Seminar On Research Project Report		0
5) ESE		15
Total:		25
Prerequisites for the course:0		
Course Learning Outcomes: By the end of this course student would be able to:- CO1- Understand room layout and design principles. CO2- Identify and provide standard supplies and amenities for different rooms. CO3- Develop skills in care and maintenance of various surfaces. CO4- Assess room arrangement and organization. CO5- Classify cleanliness and hygiene in guest rooms. CO6- Identify practical troubleshooting skills for common maintenance issues.		

IIMTU-NEP IMPLEMENTATION
Year: I / Semester: I

Programme: Certificate/Diploma/Degree Class: Hotel Management		Year: I Semester: I	
Credits: 1 Theory: 0 Practical: 1		Subject: Fundamentals Of Computer Operations Lab-I	
Course Code: SEC-111P		Title: Fundamentals Of Computer Operations Lab-I	
Course Objectives: The student will get knowledge about :- 1) Basic DOS Commands and customization of display. 2) Formatting of text in word processing. 3) Various elements of Spread Sheet. 4) Creating Power point Presentation.			
Nature of Paper: SEC			
Minimum Passing Marks/Credits: 40% Marks / 1 Credits			
L:0 T:0 P: 2 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents		No. of Lectures Allotted
I	Basis DOS commands : Internal and External Changing system date and time, Changing display property, Changing mouse properties,		2
II	Word Processing Basics: Opening and closing Documents, Save and Save as, Page Setup, Document Creation, Editing Text, Cut, Copy and Paste, Font and Size selection, Alignment of Text, Paragraph Indenting, Changing case, Draw Table, Changing cell width and height, Alignment of Text in cell, Delete / Insertion of row and column		3
III	Elements of Electronic Spread Sheet: Opening of Spread Sheet, Addressing of Cells, Printing of Spread Sheet, Saving Workbooks, Entering Text, Numbers and Dates, Creating Text, Number and Date Series, Editing Worksheet Data, Inserting and Deleting Rows, Column, Changing Cell Height and Width, Using Formulas, Function, Formatting of content		05
IV	Using PowerPoint: Opening A PowerPoint Presentation,, Creating a Presentation Using a Template, Creating a Blank Presentation, Entering and Editing Text, Inserting And Deleting Slides in a Presentation, Inserting Word Table or An Excel Worksheet, Adding Clip Art Pictures, Inserting Other Objects, Resizing and Scaling an Object, Viewing A Presentation, Choosing a Set Up for Presentation, Printing Slides And Handouts, Running a Slide Show, Transition and Slide Timings, Automating a Slide Show		05

Reference / Text Books:	
If the course is available as Generic Elective then the students of following departments may opt it.	
Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	0
2) Presentations /Seminar	05
3) Assignments	05
4) Research Project Report	0
Seminar On Research Project Report	0
5) ESE	15
Total:	25
Prerequisites for the course:	
Course Learning Outcomes: By the end of this course student would be able to:- CO1- 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.	

IIMTU-NEP IMPLEMENTATION
Year: I / Semester: I

Programme: Certificate/Diploma/Degree		Year: I
Class: Hotel Management		Semester: I
Credits: 1		Subject: Bakery and Confectionary Lab-I
Theory: 0		
Practical: 1		
Course Code: RHM-114 AP		Title: Bakery and Confectionary Lab-I
Course Objectives: The student will get knowledge about:- 1) Basic Biscuit making techniques 2) Knowledge of basic breads 3) Knowledge of Basic Sponges and Cakes		
Nature of Paper: DSE		
Minimum Passing Marks/Credits: 40% Marks / 1 Credits		
L:0 T:0 P: 2 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Simple Cookies: Melting Moments, Tri colour cookies, Choco chip cookies, Coconut cookies etc.	05
II	Simple breads: Sweet bun , Cheese Bun etc. Cakes: Fruit cake , Swiss Roll etc.	10
Reference / Text Books:		
If the course is available as Generic Elective then the students of following departments may opt it.		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		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- Understand the making process of cookies

CO2- Demonstrate various types of cookies

CO3- Understand the making process of various types of breads and buns

CO4- Demonstrate various types of cakes

IIMTU-NEP IMPLEMENTATION
Year: I / Semester: I

Programme: Certificate/Diploma/Degree Class: Hotel Management		Year: I Semester: I	
Credits: 1 Theory: 0 Practical: 1		Subject: Food & Beverage Service–II LAB	
Course Code: RHM-114 BP		Title: Food & Beverage Service–II LAB	
Course Objectives: The student will get knowledge about :- 1) How to serve various special dishes 2) How to serve various type of breakfasts 3) How to arrange small parties and banquets			
Nature of Paper: DSE			
Minimum Passing Marks/Credits: 40% Marks / 1 Credits			
L:0 T:0 P: 2 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents	No. of Lectures Allotted	
I	Service and accompaniments of special dishes smoked salmon, caviar, asparagus, grape fruit, artichoke, melon, cheese, fresh fruits.		
II	Service of breakfast English, Continental and Indian. (for Restaurant Room Service) Service of hot beverages Tea, Coffee & Coco. Pantry and Still room operation	05	
III	Layout and service of small tea parties and buffets. Laying and service of banquets.	05	
Reference / Text Books:			
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			5
2) Presentations /Seminar			0
3) Assignments			5
4) Research Project Report			0
Seminar On Research Project Report			0
5) ESE			15
Total:			25
Prerequisites for the course:			

Course Learning Outcomes:

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

CO1- Invent special dishes with precision and elegance.

CO2- Apply the art of serving diverse breakfast options.

CO3- Generate and execute small parties and banquets seamlessly.

CO4- Operate exceptional customer service during special dish service, breakfasts, and events.

CO5- Illustrate food safety and hygiene during service.

CO6- Apply effective teamwork and communication for smooth service delivery.

IIMTU-NEP IMPLEMENTATION
Year: I / Semester: I

Programme: Certificate/Diploma/Degree Class: Hotel Management:		Year: I Semester: I	
Credits: 1 Theory: 0 Practical: 1		Subject: FRONT OFFICE	
Course Code: RHM-114CP		Title: Fundamentals Of Front Office Operations Lab-I	
Course Objectives: The student will get knowledge about :- 1. SOP for left luggage. 2. Process and working of cashier desk. 3. Working of bell desk.			
Nature of Paper: DSE			
Minimum Passing Marks/Credits: 40% Marks / 1 Credits			
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents	No. of Lectures Allotted	
I	Welcoming of guest, Telephone handling Telecommunication skills – telephonic situation handling. Phonetic alphabets SOP I: How to monitor Telephone Problems SOP II: Emergency call Handling Procedures	10	
II	Tariffs samples, Brochure skills, maintaining a log book register. SOP I: How to record logbook • SOP II: How to review logbook	05	
Reference / Text Books: <ul style="list-style-type: none">• Hotel Front Office Management – James.A. Bardi• Front Office Management – S.K. Bhatnagar			
If the course is available as Generic Elective then the students of following departments may opt it.			
Evaluation/Assessment Methodology			
		Max. Marks	
1) Class tasks/ Sessional Examination		05	
2) Presentations /Seminar		0	
3) Assignments		05	
4) Research Project Report		0	
Seminar On Research Project Report		0	
5) ESE		15	

Total:	25
Prerequisites for the course:	
Course Learning Outcomes: By the end of this course student would be able to:- CO1: Understand and manage provisions adjacent to the front desk. CO2- Demonstrate emergency call handling procedure. CO3- Demonstrate proper telephone handling procedure. CO4- Use a welcoming experience to guests. CO5- Set-up telephone handling skills. CO6- Develop practical skills through role-playing exercises.	

IIMTU-NEP IMPLEMENTATION
Year: I / Semester: II

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

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

IIMTU-NEP IMPLEMENTATION
Year: I/ Semester: II

Programme: Certificate/Diploma/ Degree Class: Hotel Management		Year: I Semester: II	
Credits: 4 Theory: 4 Practical: 0		Subject: FOOD& BEVERAGE SERVICE	
Course Code: RHM-122		Title: FOOD& BEVERAGE SERVICE	
Course Objectives: The Student will get knowledge about: 1. Understand various types of restaurant services. 2. Understand type of meal and menu. 3. Develop knowledge of the restaurant control system. 4. Understand the processing manufacturing and service of cigar and cigarettes. 5. Understand about the sequence of French Classical menu.			
Nature of Paper: Core			
Minimum Passing Marks/Credits: 40% Marks / 2 Credits			
L: 4 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents		No. of Lectures Allotted
I	MEALS & MENU PLANNING: Origin of Menu, Objectives of Menu Planning Types of Menu, Types of Meals, Early Morning Tea, Breakfast (English, American Continental, Indian), Brunch, Lunch, Afternoon/High Tea Dinner, Supper		10
II	CONTROL SYSTEM KOT/Bill Control System (Manual) Triplicate Checking System, Duplicate Checking System, Single Order Sheet, Quick Service Menu & Customer Bill Making bill, Cash handling equipment Record keeping (Restaurant Cashier), Various equipment’s used by restaurant cashier (Table rack, POS terminal, Thermal printer, printer etc. with usage)		10
III	COURSES OF FRENCH CLASSICAL MENU Sequence, Examples from each course, Cover of each course Accompaniments, French Names of dishes		10
IV	I PREPARATION FOR SERVICE Organising Mise-en-scene Organising Mise en place II TYPES OF FOOD SERVICE Silver service, Pre-plated service, Cafeteria service, Room service, Buffet service Gueridon service, Lounge service)		10

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

IIMTU-NEP IMPLEMENTATION
Year: I / Semester: II

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

IV	TYPES OF BEDS AND MATTRESSES PEST CONTROL Areas of infestation Preventive measures and Control measure	06
REFERENCE BOOKS: Sudhir Andrews: Hotel Housekeeping Joan C. Branson: Hotel, Hostel & Hospital Housekeeping Georgira Tucker: The Professional Housekeeper Rose Mary & Heinemann: Housekeeping Management for Hotels Devid Allen, Hutchinson: Accommodation & Cleaning Services If the course is available as Generic Elective then the students of following departments may opt it.		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		10
2) Presentations /Seminar		
3) Assignments		05
4) Research Project Report Seminar On Research Project Report		
5) ESE		35
Total:		50
Prerequisites for the course:		
Course Learning Outcomes: CO1: Demonstrate mastery of skills and techniques for efficient public area cleaning. CO2- Demonstration proficiency in conducting thorough inspections of guest rooms. CO3- Develop competence in various supervisory responsibilities in a hospitality setting. CO4- Build knowledge of effective methods for handling and controlling pests. CO5- Develop proficiency in handling keys securely and responsibly. CO6- Demonstrate professionalism and commitment to maintaining high cleanliness standards.		

IIMTU-NEP IMPLEMENTATION
Year: I / Semester: II

Programme: Certificate/Diploma/Degree/ Class: BHMCT		Year: I
Credits: 2 Theory: 2 Practical: 0		Semester: II
		Subject: Larder-II
Course Code: RHM-124A		Title: Larder-II
Course Objectives: The Student will get knowledge about: 1. Classification of fish, cleaning and preparation. 2. Beef, Lamb, Mutton and Pork. 3. Classification of poultry and game. 4. Cold buffet, sandwiches and canapé.		
Nature of Paper: DSE		
Minimum Passing Marks/Credits: 40% Marks / 1 Credits		
L:2 T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Fish classification, scaling, cleaning, preparation, basic cuts and its uses and storage	10
II	Butchery Cuts of beef, lamb, mutton and pork, its uses and weights	08
III	Poultry and Game: Poultry Classification, preparation, dressing and cuts with its uses. Game Furred game and feathered game, preparation cuts with its uses.	2
IV	Assembling of cold buffets, sandwiches and canapés. Proper storage of leftovers	10
Reference / Text Books: 1.		
If the course is available as Generic Elective then the students of following departments may opt it.		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		
2) Presentations /Seminar		05
3) Assignments		10
4) Research Project Report Seminar On Research Project Report		
5) ESE		35
Total:		50

Prerequisites for the course:

Course Learning Outcomes:

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

CO1- Classify and prepare fish effectively.

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

CO3- Identify and classify poultry and game.

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

CO5- Apply proper food safety and hygiene practices.

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

IIMTU-NEP IMPLEMENTATION
Year: I / Semester: II

Programme: Certificate/Diploma/Degree Class: Hotel Management		Year: I Semester: II	
Credits: 2 Theory: 2 Practical: 0		Subject: F & B SERVICE–II	
Course Code: RHM-124B		Title: F & B SERVICE–II	
Course Objectives: The Student will get knowledge about: 1. Staff organization and coordination within and outside the department and various silver polishing methods 2. Various spirits 3. Function and significance of Pantry, still room and KST 4. Liqueur and Various cocktails.			
Nature of Paper: DSE			
Minimum Passing Marks/Credits: 40% Marks / 1 Credits			
L: 2 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents	No. of Lectures Allotted	
I	Staff organization of F&B Deptt, and inter & intra departmental coordination. Silver polishing methods (a) Polivit method, (b) Plate powder, (c) Burnishing method	05	
II	Spirit – Whiskey, rum, brandy, gin, vodka, and their famous brands.	05	
III	Significance of pantry & still room in F&B operation, Functions of the pantry, and sections of the pantry. Kitchen stewarding. Board specifications of light and heavy-duty equipment, Restaurant, Pantry, and Still room equipment	10	
IV	Liqueurs: Different types with their predominant flavorings and famous ten brands. Cocktails – Classification, rules of making cocktail and recipe of 50 cocktails.	10	
Reference / Text Books: 1. Hotel Front Office Management – James. A .Bardi 2. Front Office Management – S.K Bhatnagar			
If the course is available as Generic Elective then the students of following departments may opt it. 1. NIL 2. NIL 3. NIL			

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

IIMTU-NEP IMPLEMENTATION
Year: I / Semester: II

Programme: Certificate/Diploma/Degree Class: Hotel Management		Year: I Semester: II	
Credits: 2 Theory: 2 Practical: 0		Subject: Front Office Operations	
Course Code: RHM 124C		Title: Front Office Operations	
Course Objectives: The Student will get knowledge about: 1. Reservation, its types, importance and other aspects. 2. Various Room selling Techniques. 3. Room Tariff Fixation. 4. Message and Mail Handling.			
Nature of Paper: DSE			
Minimum Passing Marks/Credits: 40% Marks / 1 Credit			
L: 2 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents		No. of Lectures Allotted
I	COMMUNICATION SKILLS Verbal and non-verbal communication Handling guest complaints and feedback Telephone etiquette and email communication		2
II	RESERVATIONS A. Importance of reservation, Modes of reservation B. Channels and sources (FITs, Travel Agents, Airlines, GITs) C. Types of reservations (Tentative, confirmed, guaranteed etc.) D. Systems (non-automatic, semi-automatic fully automatic) E. Cancellation, Amendments, Overbooking		15
III	ROOM SELLING TECHNIQUES Up selling, Discounts FRONT OFFICE AND GUEST HANDLING • Introduction to guest cycle, Pre arrival, Arrival • During guest stay, Departure		3
IV	HOUSEKEEPING COORDINATION Coordination between front office and housekeeping Room status and availability Handling lost and found items Registration and Check-In Procedures Registration process and documents		10

	Check-in procedures for different types of guests Handling special requests and VIP guests	
REFERENCE BOOKS:		
1. Hotel Front Office Management – James. A .Bardi		
2. Front Office Management – S.K Bhatnagar		
If the course is available as Generic Elective then the students of following departments may opt it.		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		10
2) Presentations /Seminar		
3) Assignments		05
4) Research Project Report Seminar On Research Project Report		
5) ESE		35
Total:		50
Prerequisites for the course:		
Course Learning Outcomes:		
CO1- Understand reservation types, importance, and effective management.		
CO2- Review room selling techniques to maximize occupancy and revenue.		
CO3- Analyze knowledge of room tariff fixation strategies		
CO4- Develop skills in message and mail handling for efficient communication.		
CO5- Apply reservation systems and software effectively.		
CO6- Apply knowledge and skills to enhance guest experiences and contribute to the success of a hospitality establishment.		

IIMTU-NEP IMPLEMENTATION
Year: I / Semester: II

Programme: Certificate/Diploma/Degree Class: Hotel Management		Year: I Semester: II	
Credits: 2 Theory: 2 Practical: 0		Subject: Moocs/ NPTEL	
Course Code: SEC-122N		Title: Moocs/ NPTEL	
Course Objectives: The course objectives of the program are:			
Nature of Paper: SEC			
Minimum Passing Marks/Credits: 40% Marks / 1 Credits			
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents		No. of Lectures Allotted
I	To be covered online as per course choosed		10
Reference / Text Books:			
If the course is available as Generic Elective then the students of following departments may opt it.			
Evaluation/Assessment Methodology			
			Max. Marks
1) Class tasks/ Sessional Examination			10
2) Presentations /Seminar			
3) Assignments			05
4) Research Project Report Seminar On Research Project Report			
5) ESE			35
Total:			50
Prerequisites for the course:			
Course Learning Outcomes: On completion of this course, the students will be able to:-			

IIMTU-NEP IMPLEMENTATION
Year: I/ Semester: II

Programme: Certificate/Diploma/Degree Class: Hotel Management	Year: I Semester: II	
Credits: 3 Theory: 3 Practical: 0	Subject: ENVIRONMENT & ECOLOGY	
Course Code: NHU-122N	Title: ENVIRONMENT & ECOLOGY	
Course Objectives: 1. To know about the greenery of environment. 2. Understand about Aquatic ecosystems (ponds, streams, lakes, rivers, oceans, estuaries 3. Get Knowledge for Renewable and non-renewable energy sources, use of alternate energy sources. 4. Give acknowledgement for Biodiversity and Conservation. 5. Environmental Pollution like water, soil ,air pollution.		
Nature of Paper: AECC		
Minimum Passing Marks/Credits: 40% Marks / 1.5 Credits		
L: 2 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Introduction to environmental studies Multidisciplinary nature of environmental studies; components of environment – atmosphere, hydrosphere, lithosphere and biosphere. Scope and importance; Concept of sustainability and sustainable development	10
II	Ecosystems What is an ecosystem? Structure and function of ecosystem; Energy flow in an ecosystem: food chain, food web and ecological succession. Case studies of the following ecosystems: a) Forest ecosystem b) Grassland ecosystem c) Desert ecosystem d) Aquatic ecosystems (ponds, streams, lakes, rivers, oceans, estuaries)	4
III	Natural Resources: Renewable and Non-renewable Resources Land Resources and land use change; Land degradation, soil erosion and desertification. ○ Deforestation: Causes and impacts due to mining, dam building on environment, forests, biodiversity and tribal populations. ○ Water: Use and over-exploitation of surface and ground water, floods, droughts, conflicts over water (international & inter-state). ○ Heating of earth and circulation of air; air mass formation and precipitation. ○ Energy resources: Renewable and non-renewable energy sources, use of	10

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

Reference / Text Books:

Hotel Management and Operations –

Michael J. O'Fallon, Denney G. Rutherford

Evaluation/Assessment Methodology

Max. Marks

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

Prerequisites for the course:

Course Learning Outcomes:

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

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

CO2- Classify various aquatic ecosystems and their conservation challenges.

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

CO4- Develop an awareness of biodiversity and conservation practices.

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

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

IIMTU-NEP IMPLEMENTATION
Year: I / Semester: II

Programme: Certificate/Diploma/Degree Class: Hotel Management		Year: I Semester: II	
Credits: 3 Theory: 3 Practical: 0		GENERAL ELECTIVE	
Course Code:			
Course Objectives:			
Nature of Paper: GE			
Minimum Passing Marks/Credits: 40% Marks / 1.5 Credits			
L:2 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents		No. of Lectures Allotted
I	THESE ARE INTER-DEPARTMENTAL COURSES OFFERED FROM OTHER DEPARTMENTS OTHER THAN THEIR CORE FIELD FOR ENHANCING THE SKILLS OF STUDENTS.		
Reference / Text Books:			
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL			
Evaluation/Assessment Methodology			
			Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESE			25
Total:			25
Prerequisites for the course:			
Course Learning Outcomes:			

IIMTU-NEP IMPLEMENTATION
Year: I / Semester: II

Programme: Certificate/Diploma/Degree Class: Hotel Management		Year: I Semester: II	
Credits: NC Theory: NC Practical: NC	Subject: Industrial Visit/Seminar/Presentation On The Report		
Course Code: NECC-121	Title: Industrial Visit/Seminar/Presentation On The Report		
Course Objectives:			
Nature of Paper: NECC			
Minimum Passing Marks/Credits:			
L:2 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents	No. of Lectures Allotted	
I	STUDENTS HAVE TO GIVE A PRESENTATION ON THEIR OBSERVATIONS DURING THEIR INDUSTRIAL VISITS.		
Reference / Text Books:			
If the course is available as Generic Elective then the students of following departments may opt it. NIL			
Evaluation/Assessment Methodology			
			Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESE			25
Total:			25
Prerequisites for the course:			
Course Learning Outcomes:			

IIMTU-NEP IMPLEMENTATION
Year: I / Semester: II

Programme: Certificate/Diploma/Degree Class: Hotel Management		Year: I Semester: II	
Credits: NC Theory: NC Practical: NC		Subject: University Social Responsibilities–Community Outreach	
Course Code: NECC-122		Title: University Social Responsibilities–Community Outreach	
Course Objectives:			
Nature of Paper: NECC			
Minimum Passing Marks/Credits:			
L:2 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents		No. of Lectures Allotted
I	THIS ACTIVITY IS AN ESSENTIAL PART OF THE CURRICULAM WHICH BELIEVES THAT WHAN WE ARE TAKING FROM THE SOCIETY THEN IT IS OUR MORAL DUTY TO GIVE SOMETHING BACK TO THE SOCIETY. IT ALSO DEVELOPS HABIT OF HELPING OTHERS IN THE STUDENTS.		
Reference / Text Books:			
If the course is available as Generic Elective then the students of following departments may opt it. NIL			
Evaluation/Assessment Methodology			
			Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESE			25
Total:			25
Prerequisites for the course:			
Course Learning Outcomes:			

IIMTU-NEP IMPLEMENTATION
Year: I / Semester: II

Programme: Certificate/Diploma/Degree Class: Hotel Management		Year: I Semester: II	
Credits: NC Theory: NC Practical: NC		SANSKRIT / SPIRITUAL	
Course Code: MV-122		SANSKRIT / SPIRITUAL	
Course Objectives:			
Nature of Paper: MV			
Minimum Passing Marks/Credits:			
L:2 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents		No. of Lectures Allotted
I	STUDENTS ARE TAUGHT THE BASICS OF SANSKRIT / SPIRITUAL TEACHING FROM BHAGWAT GEETA. THE MAIN MOTIVE OF THIS COURSE IS TO DEVELOP MORAL VALUES IN STUDENTS.		
Reference / Text Books:			
If the course is available as Generic Elective then the students of following departments may opt it. NIL			
Evaluation/Assessment Methodology			
			Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESE			25
Total:			25
Prerequisites for the course:			
Course Learning Outcomes:			

IIMTU-NEP IMPLEMENTATION
Year: I / Semester: II

Programme: Certificate/Diploma/Degree Class: Hotel Management		Year: I Semester: II	
Credits: NC Theory: NC Practical: NC		Subject: Sports	
Course Code: SPT-121		Title: Sports	
Course Objectives:			
Nature of Paper: NECC			
Minimum Passing Marks/Credits:			
L:2 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents		No. of Lectures Allotted
I	STUDENTS ARE ENCOURAGED TO PLAY VARIOUS GAMES OF THEIR CHOICE WHETHER INDOOR OR OUTDOOR. LIKE ; CARROM, CHESS, TABLE TENNIS, FOOTBALL,BASKETBALL ETC.		
Reference / Text Books:			
If the course is available as Generic Elective then the students of following departments may opt it. NIL			
Evaluation/Assessment Methodology			
			Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESE			25
Total:			25
Prerequisites for the course:			
Course Learning Outcomes:			

IMTU-NEP IMPLEMENTATION
Year: I / Semester: II

Programme: Certificate/Diploma/Degree Class: Hotel Management		Year: I Semester: II	
Credits: 2 Theory: 0 Practical: 2		Subject: Food Production-LAB	
Course Code: RHM-121P		Title: Food Production-LAB	
Course Objectives: 1. Various types of Soup Preparation 2. Various types of Salad Preparation 3. Preparation of various pastries. 4. Preparation of various sweet. 5. Various types of Chicken Preparation			
Nature of Paper: Core			
Minimum Passing Marks/Credits: 40% Marks / 1 Credit			
L: 2 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents		No. of Lectures Allotted
I	Salads & soups- Waldorf salad, Fruit salad, Russian salad, Cream (Spinach, Vegetable, Tomato),Puree (Lentil, Peas Carrot), International soups		40
II	Chicken and Fish Preparations- Roast chicken, grilled chicken, Fish Preparations Simple potato preparations- Basic potato dishes Vegetable preparations- Basic vegetable dishes Indian cookery- Rice dishes, Breads, Main course, Basic Vegetables, Paneer Preparations		
III	PASTRY: Demonstration and Preparation of dishes using varieties of Pastry ,Short Crust – Jam tarts, Turnovers Laminated –Danish Pastry, Puff paste. Choux Paste – Éclairs, Profiteroles INDIAN SWEETS Simple ones such as gajjar halwa, kheer		
REFERENCE BOOKS: K. Arora & K.N. Gupta – Theory of cookery			

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

IIMTU-NEP IMPLEMENTATION

Year: I / Semester: II

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

<p>REFERENCE BOOKS:</p> <ol style="list-style-type: none"> 1. Mastering restaurant service-H.L. craschnell and Nobis 2. Food and beverage training manual-Sudhir Andrews 3. The waiter-fuller and curie

Evaluation/Assessment Methodology	
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	Q. No.	Max. Marks
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1) Class tasks/ Sessional Examination	10
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Prerequisites for the course:

Course Learning Outcomes:

Students will Learn:-

CO1- Students will apply knowledge of proper placement of tableware, including plates, cutlery,

CO2- Students will develop organizational skills and attention to detail required for smooth restaurant

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

Format-3

IIMTU NEP IMPLEMENTATION

Year: I / Semester: II

Programme: Certificate/Diploma/Degree Class: Hotel Management		Year: I Semester: II	
Credits: 1 Theory: 0 Practical: 1		Subject: Accommodation Operation LAB-III	
Course Code: RHM-123P		Title: Accommodation Operation LAB-III	
Course Objectives: The students will get knowledge about:- 1. Cleaning Procedure of guest rooms 2. Bed making Procedure 3. Various records maintained in housekeeping. 4. Handling room linen/ guest supplies.			
Nature of Paper: Core			
Minimum Passing Marks/Credits: 40% Marks / 1 Credit			
L:2 T: 0 P:0(In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)			
Unit	Contents		No. of Lectures Allotted
Servicing guest room(checkout/ occupied and vacant) <u>ROOM</u> Task 1- open curtain and adjust lighting Task 2- clean ash and remove trays if any Task 3- strip and make bed Task 4- dust and clean drawers and replenish supplies Task 5-dust and clean furniture, clockwise or anticlockwise Task 6- clean mirror Task 7- replenish all supplies Task 8-clean and replenish minibar Task 9-vacuum clean carpet Task 10- check for stains and spot cleaning <u>BATHROOM</u> Task 1-disposed soiled linen Task 2-clean ashtray Task 3-clean WC	Bed making supplies (day bed/ night bed) Step 1-spread the first sheet(from one side) Step 2-make miter corner (on both corner of your side) Step 3- spread second sheet (upside down) Step 4-spread blanket Step 5- Spread crinkle sheet Step 6- make two folds on head side with all three (second sheet, blanket and crinkle sheet) Step 7- tuck the folds on your side Step 8- make miter corner with all three on your side Step 9- change side and finish the bed in the same way Step 10- spread the bed spread and place pillow		
	Records Room occupancy report Checklist, Floor register		

Task 4-clean bath and bath area Task 5-wipe and clean shower curtain Task 6- clean mirror Task 7-clean tooth glass Task 8-clean sanitary unit Task 9- replenish bath supplies Task 10- mop the floor Guest handling Guest request Guest complaints	Work/ maintenance order] Lost and found, Maid's report Housekeeper's report Log book Guest special request register Record of special cleaning Call register VIP list Floor linen book/ register
Guest room inspection Mini bar management Issue , stock taking checking expiry date	Handling room linen/ guest supplies maintaining register/ record replenishing floor pantry stock taking
REFERENCE BOOKS:	
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	05
3) Assignments	
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: I / Semester: II

Programme: Certificate /Diploma/Degree		Year: I
Class: Hotel Management		Semester: II
Credits: 1 Theory: 0 Practical: 1	Subject: Bakery & Confectionary LAB-II	
Course Code:RHM-124AP	Title: Bakery & Confectionary LAB-II	
Course Objectives: The students will get knowledge about:- 1. Different types of Breads and tarts 2. Different types of cakes and pastries		
Nature of Paper: DSE		
Minimum Passing Marks/Credits: 40% Marks / 1 Credits		
L: 2 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Varieties of Bread Rolls, Varieties of Pastries	05
II	Varieties of Cookies, Varieties of Tarts	05
Reference / Text Books: 1. If the course is available as Generic Elective then the students of following departments may opt it. 1. NIL 2. NIL 3. NIL		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		05
2) Presentations /Seminar		
3) Assignments		05
4) Research Project Report Seminar On Research Project Report		
5) ESE		15
Total:		25
Prerequisites for the course:		
Course Learning Outcomes: CO1- To prepare various tarts CO2- Demonstate various types of pastries CO3- Prepare different types of Bread Rolls CO4- Prepare different types of Cookies		

IIMTU-NEP IMPLEMENTATION
Year: I / Semester: II

Programme: Certificate/Diploma/Degree Class: Hotel Management		Year: I Semester: II	
Credits: 1 Theory: 0 Practical: 1		Subject: F&B Service LAB-II	
Course Code: HM-124BP		Title: F&B Service LAB-II	
Course Objectives: The students will get knowledge about:- 1. Various silver polishing methods 2. Service of different spirits 3. Service of different Liqueures 4. Preparation of different cocktails.			
Nature of Paper: DSE			
Minimum Passing Marks/Credits: 40% Marks / 1 Credits			
L: 2 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents	No. of Lectures Allotted	
I	Practicals of the previous semester and silver polishing methods.	05	
II	Service of Spirits	05	
III	Service of liqueures	10	
IV	Preparation of cocktails	10	
Reference / Text Books: 1. Mastering restaurant service-H.L.craschnell and GNobis 2. Food and beverage training manual-Sudhir Andrews			
If the course is available as Generic Elective then the students of following departments may opt it. 1. NIL 2. NIL 3. NIL			
Evaluation/Assessment Methodology			
		Max. Marks	
1) Class tasks/ Sessional Examination		05	
2) Presentations /Seminar			
3) Assignments			
4) Research Project Report Seminar On Research Project Report		05	
5) ESE		15	
Total:		25	
Prerequisites for the course: Basic knowledge of Cuts of meat, poultry, fish			

Course Learning Outcomes:

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

IIMTU-NEP IMPLEMENTATION
Year: I / Semester: II

Programme: Certificate/Diploma/Degree Class: Hotel Management		Year: I Semester: II	
Credits: 1 Theory: 0 Practical: 1		Subject: Front Office Operations LAB	
Course Code: RHM 124CP		Title: Front Office Operations LAB	
Course Objectives: The students will get knowledge about:- 1. Basic idea about the function of front office. 2. Check-in process of various Guest 3. Check in a reserved guest, Check in day use 4. Issue an electronic key, Extend a key			
Nature of Paper: DSE			
Minimum Passing Marks/Credits: 40% Marks / 1 Credit			
L: 2 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
S. No.	Contents		No. of Lectures Allotted
I	INTRODUCTION TO FRONT OFFICE EQUIPMENT AND SYSTEMS Familiarization with front office layout and equipment Introduction to Property Management Systems (PMS) A. Basic computer skills and software applications		05
II	RESERVATION PROCEDURES <ul style="list-style-type: none">• Simulated reservation scenarios (individual, group, corporate)• Using PMS for reservation entries and modifications• Handling cancellations and amendments		10
III	Programme keys continuously, Re-programme keys, Programme one key for two rooms, Use of recent technologies in Guest Reservation process, use of Internet & software in Hospitality sector Key Management Programming and re-programming key cards <ul style="list-style-type: none">• Programming one key for two rooms• Use of recent technologies in key management• Security measures related to key management		05

REFERENCE BOOKS:	
If the course is available as Generic Elective then the students of following departments may opt it.	
Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	
3) Assignments	05
4) Research Project Report Seminar On Research Project Report	
5) ESE	35
Total:	50
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 reservation process for various types of guests. CO3- Understand how to check in a reserved guest and handle day use reservations CO4- Develop skills in issuing electronic keys and extending guest key privileges. CO5- Develop customer service skills to ensure guest satisfaction during the check-in process. CO6- Students will develop organizational skills to handle multiple tasks simultaneously and prioritize them effectively.	

IIMTU-NEP IMPLEMENTATION
Year: II / Semester: III

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

	Geographic location, Historical background, Seasonal availability Special equipment : Staple diets , Specialty cuisine for festivals and special occasions STATES (Regional Cuisines) Andhra Pradesh, Bengal, Goa, Gujarat, Karnataka, Kashmir, Kerala, Madhya Pradesh, Maharashtra, North East States, Punjab, Rajasthan, Tamil Nadu and Uttar Pradesh/Uttaranchal	
IV	COMMUNITIES Parsee, Chettinad, Hyderabad, Lucknowi, Avadhi, Malbari/Syrian Christian and Bohri. Indian Spices Introduction to Indian Spices, All Dry Masala (Garam Masala, Chaat Masala, Goda Masala, Sambar Masala, Rasam Masala, Panch Phoran Masala & Malvani Masala & Wet Masala (Goan Masala, Xacutti Masala, Chettinad Masala, Malabar Masala, Rechado Masala, Balchao Masala, Soola Masala & Tandoori Masala DISCUSSIONS Indian Breads, Indian Sweets, Indian Snacks	15

REFERENCE BOOKS:

Gisslen Wayne – Professional Cookery (John Wiley and Sons)

Montage – Larousse gastronomie (Himalaya publishing group)

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

Evaluation/Assessment Methodology

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

Prerequisites for the course:

Course Learning Outcome

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

CO1: Understand operating procedures of various types of equipment and plan menu for quantity food production

CO2: Understand and deals with problems arise in the operations of various catering establishments.

CO3: Understand eating habits and seasonal availability of different regions of INDIA.

CO4: Demonstrate various specialties of different states of INDIA.

CO5: To promote Indian cuisine globally to international students.

IIMTU-NEP IMPLEMENTATION
Year: II / Semester: III

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

REFERENCE BOOKS:

1. Modern restaurants service –John fuller
2. Food and beverage service-Dennis R.Lillicrap and John cousins.

	9	1	7	1
Evaluation/Assessment Methodology				

	Max. Marks
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Prerequisites for the course:

At the end of course the student will have the knowledge about:-

CO1: Understand the making process of Beer.

CO2: Understand the making and service process of National & International Wines.

CO3: Understand the Wine law of Wine producing Countries.

CO4: Understand the Food and matching wine service harmony.

CO5: Understand the history, origin & production process of Aperitifs and Liquors.

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IIMTU-NEP IMPLEMENTATION
Year: II / Semester: III

Programme: Certificate/Diploma/Degree Class: Hotel Management		Year: II Semester: III	
Credits: 2 Theory: 2 Practical: 0		Subject: FRONT OFFICE -I	
Course Code: NBHM-233		Title: FRONT OFFICE -I	
Course Objectives: The students will get knowledge about:- 1. Students will learn the property management system in front office operation 2. Get the knowledge with reference to guest accounting and night audit 3. Learn the accomplished activities of check-out and bell desk. 4. Become skilled at guest safety and security system.			
Nature of Paper: CORE			
Minimum Passing Marks/Credits: 40% Marks / 1 Credits			
L: 2 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents	No. of Lectures Allotted	
I	COMPUTER APPLICATION IN FRONT OFFICE OPERATION Role of information technology in the hospitality industry Factors for need of a PMS in the hotel Factors for purchase of PMS by the hotel , Introduction to Fidelio & Amadeus	08	
II	CONCIERGE & BELL DESK Basic etiquette's and grooming, Introduction• to guest Mail & key handling, key control, Policies for blacklisted persons, Wake-up call, Left Luggage, Scanty Baggage, Daily reports. Guest History Card, Safe deposit boxes and• its operation, Preparation of itinerary, VVIP Guest arrival Role of Guest Relation Executive• Luggage Handling Procedure• Functions of hospitality desk/concierge desk BELL DESK/CONCIERGE A. Duties and responsibilities of Bell Captain B. Duties and responsibilities of Bell Boy	10	
III	CHECK OUT PROCEDURES Guest accounts settlement • Cash and credit - Indian currency and foreign currency • Transfer of guest accounts	06	

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IIMTU-NEP IMPLEMENTATION
Year: II / Semester: III

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

INDOOR PLANTS Selection and care	
Reference / Text Books: <ul style="list-style-type: none"> • R. Rajagopalan, Environmental Studies, Oxford IBH Pub, 211. • Kogent Learning Solutions Inc., Energy, Environment, Ecology and Society, Dreamtech, 212. 	
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	15
2) Presentations /Seminar	
3) Assignments	10
4) Research Project Report Seminar On Research Project Report	
5) ESE	75
Total:	10
Prerequisites for the course:	
Course Learning Outcomes: By end of this semester students able to know about:- CO1: To know the different types of linen and their purchasing procedure. CO2: Provide knowledge of Sewing room activities and managing uniform room. CO3: Students get understand the different types of laundry and stain removal procedure. CO4: To understand the flower arrangement in hotels, equipment and material required for flower arrangement.	

IIMTU-NEP IMPLEMENTATION
Year: II / Semester: III

Programme: Certificate/Diploma/Degree Class: Hotel Management		Year: II Semester: III	
Credits: 2 Theory: 2 Practical: 0		Subject: MANAGEMENT CONCEPTS AND ORGANISATION BEHAVIOUR	
Course Code: NBHM-235AN		Title: MANAGEMENT CONCEPTS AND ORGANISATION BEHAVIOUR	
Course Objectives: The students will get knowledge about:- 1. The course focuses on the basic areas of the management process and functions from an organizational viewpoint. 2. The course also attempts to enable students to understand the role, challenges, and opportunities of management in contributing to the successful operations and performance of organizations.			
Nature of Paper: DSE			
Minimum Passing Marks/Credits: 40% Marks / 1 Credits			
L: 4 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents	No. of Lectures Allotted	
I	Introduction to management Organization management; role of managers; evolution of management though; organization and the environmental factors; functions of management; social responsibility of management; environment friendly management Planning Nature and purpose of planning; planning process; types of plans& objectives; managing by objective (MBO) strategies; types of strategies & policies; decision making; types of decision; decision making process; rational decision-making process; decision making under different conditions	12	
II	Organising Nature and purpose of organizing; organization structure; formal and informal groups/ organization, departmentation; span of control; centralization and decentralization. Staffing; selection and recruitment; orientation; career development; career stages; training; performance appraisal.	10	
III	Directing and Controlling: communication; hurdles to effective communication; organization culture; elements and types of culture, managing cultural diversity. Process of controlling; types of control; budgetary and non-budgetary control techniques; managing productivity; cost control; purchase control; maintenance control; quality control planning operations	10	

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IIMTU-NEP IMPLEMENTATION
Year: II / Semester: III

Programme: Certificate/Diploma/Degree Class: Hotel Management		Year: II Semester: III	
Credits: 2 Theory: 2 Practical: 0		Subject: HOSPITALITY AND TOURISM MARKETING MANAGEMENT	
Course Code:NBHM-235BN		Title: HOSPITALITY AND TOURISM MARKETING MANAGEMENT	
Course Objectives:			
Nature of Paper: DSE			
Minimum Passing Marks/Credits: 40% Marks / 1 Credits			
L:2 T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents	No. of Lectures Allotted	
I	Understanding Marketing Management The production concepts, The product concept, The selling concept, The marketing concept (Relationship marketing, Social marketing) Understanding Consumer Behavior The factors influencing consumer behavior. The stages in buying process		
II	Marketing Process Market Environment Marketing Mix Segmentation, Targeting Positioning	08	
III	Product Management : Classification of products, New Product development, Product mix decisions, Product Life Cycle Pricing Strategies Steps adopted in selecting the right price, Various pricing strategies	2	
IV	Managing the Integrated Communication What is communication? Advertising management, Managing sales promotions, Role of public relations and publicity, Direct marketing and personnel selling, Role of internet marketing, Emerging communication trends	10	
Reference / Text Books:			

- Hospitality & Tourism Marketing by Phillip Kotler Marketing for Hospitality by Tom Peters
- Marketing and sales strength for Hotel & Tourism Industry by Dr. Jagmohan Negi, S. Chand & Co. New Delhi

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	10
3) Assignments	
4) Research Project Report Seminar On Research Project Report	35
5) ESE	
Total:	50

Prerequisites for the course:

Course Learning Outcomes:

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

CO1: Understand marketing management and consumer behaviour

CO2: Understand marketing Mix

CO3: Demonstrate pricing strategies for various products

CO4: Understand the concept of Direct marketing and personnel selling.

CO5: Understand the concept of Advertising management

IIMTU-NEP IMPLEMENTATION
Year: II / Semester: III

Programme: Certificate/Diploma/Degree Class: Hotel Management		Year: II Semester: III	
Credits: 3 Theory: 3 Practical: 0		Subject: Human Values & Professional Ethics	
Course Code: UVE-31		Title: Human Values & Professional Ethics	
Course Objectives: 1. To create an awareness on Human Values & Professional Ethics. 2. To instill Moral and Social Values and Loyalty 3. To appreciate the rights of others. 4. To instill of Harmony on Professional Ethics.			
Nature of Paper: DSE			
Minimum Passing Marks/Credits: 40% Marks / 1.5 Credits			
L: 3 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents	No. of Lectures Allotted	
I	Course Introduction – 1. Understanding the need, basic guidelines, content and process for Value Education 2. Self-Exploration–what is it? - its content and process; ‘Natural Acceptance’ and Experiential Validation- as the mechanism for self-exploration 3. Continuous Happiness and Prosperity- A look at basic Human Aspirations 4. Right understanding, Relationship and Physical Facilities- the basic requirements for fulfillment of aspirations of every human being with their correct priority 5. Understanding Happiness and Prosperity correctly- A critical appraisal of the current scenario 6. Method to fulfill the above human aspirations: understanding and living in harmony at various levels Understanding Harmony in the Human Being - Harmony in Myself!	2	
II	7. Understanding human being as a co-existence of the sentient ‘I’ and the material ‘Body’ 8. Understanding the needs of Self (‘I’) and ‘Body’ - Sukh and Suvidha 9. Understanding the Body as an instrument of ‘I’ (I being the doer, seer and enjoyer) 10. Understanding the characteristics and activities of ‘I’ and harmony in ‘I’	15	

REFERENCE BOOKS:

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

Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	
3) Assignments	05
4) Research Project Report Seminar On Research Project Report	
5) ESE	35
Total:	50
Prerequisites for the course:	
Course Learning Outcomes: Upon completion of this course, students should have CO1: Understood the core values that shape the ethical behaviour of an engineer 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.	

IIMTU-NEP IMPLEMENTATION
Year: II / Semester: III

Programme: Certificate/Diploma/Degree Class: Hotel Management		Year: II Semester: III	
Credits: 3 Theory: 3 Practical: 0		Subject: HOTEL ENGINEERING	
Course Code: NHU-231		Title: HOTEL ENGINEERING	
Course Objectives: The students will get knowledge about:- 1. Overview of hotel Maintenance Department 2. Basic knowledge of working of air conditioner and refrigeration. 3. Basic knowledge of conservation of electrical system. 4. Taught about hotel engineering keeps up the safety and quality that guest feels comfortable in Hotel. 5. Provide basic information about stairs, elevator and escalator.			
Nature of Paper: CORE			
Minimum Passing Marks/Credits:40% Marks / 1.5 Credit			
L: 3 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents	No. of Lectures Allotted	
I	TO ENGEERING AND MAINTANENCE a) Definition of maintenance, types of maintenance – daily- schedule, Preventive, breakdown, contract maintenance. b) Department – function, duties and responsibilities, organization structure of hotel Maintenance Department. WATER AND WASTE WATER MANAGEMENT Treatment of water for hotel use, hot and cold drinking water requirement, waste water disposal system adopted and different types of traps, plumbing work, removal of hardness.	07	
II	HEAT, VENTILATION, AIR CONDITIONING AND REFRIGERATION Air conditioning systems- central ac, split, their need and periodic maintenance and cycle of air conditioning systems Ventilation – its need and different types of ventilation Refrigeration – walk in coolers, deep freezers, fresh food refrigerators and chill units	10	
II	ELECTRICAL SYSTEM AND ENERGY MANAGEMENT A. Electrical terms: volt, ampere, watt, kilo watt/hr, ac, dc systems, single phase and phase, voltage drop and control, fuse and circuit breakers, B. Energy Conservation tips for hotel: Front Office, Housekeeping,	3	

	Kitchens, Food & Beverage outlets and other areas C. Pollution and Pollution Control D. Definition of pollution, pollutant, classification of pollution, pollution control measures.	
IV	BUILDING TRANSPORTATION Stairs, Elevators – types of elevators (Passenger elevator, Freight elevator, Cable elevator, hydraulic elevator) and basic working, maintenance of elevators, Escalators – safety requirements, use and basic working , Moving Walks, Conveyors, Fire: Types of fire & classification, Fire Fighting Equipment's/	10
REFERENCE BOOKS: Tarun Bansal: Hotel Engineering Aman Publishers		
If the course is available as Generic Elective then the students of following departments may opt it.		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		10
2) Presentations /Seminar		05
3) Assignments		
4) Research Project Report Seminar On Research Project Report		35
5) ESE		
Total:		50
Prerequisites for the course:		
Course Learning Outcomes: By the end of this course student would be able to CO1: To under gone with Hierarchy of hotel maintenance department. CO2: To insight the working of various equipment's. CO3: To understand the concept of heat removal. CO4: Student may know the water and waste water techniques and management. CO5: To be aware of the concept of building transportation.		

IIMTU-NEP IMPLEMENTATION
Year: II / Semester: III

Programme: Certificate/Diploma/Degree Class: Hotel Management		Year: II Semester: III	
Credits: NC Theory: NC Practical: NC		Subject: Industrial Visit/Seminar/Presentation On The Report	
Course Code: NECC-231		Titler: Industrial Visit/Seminar/Presentation On The Report	
Course Objectives: 1.			
Nature of Paper: NECC			
Minimum Passing Marks/Credits:			
L:2 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents		No. of Lectures Allotted
I	Students Have To Give A Presentation On Their Observations During Their Industrial Visits.		
Reference / Text Books:			
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL			
Evaluation/Assessment Methodology			
			Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESE			25
Total:			25
Prerequisites for the course:			
Course Learning Outcomes: 1)			

IIMTU-NEP IMPLEMENTATION
Year: II / Semester: III

Programme: Certificate/Diploma/Degree Class: Hotel Management		Year: II Semester: III	
Credits: NC Theory: NC Practical: NC		Subject: University Social Responsibilities–Community Outreach	
Course Code: NECC-232		Title: University Social Responsibilities–Community Outreach	
Course Objectives:			
Nature of Paper: NECC			
Minimum Passing Marks/Credits:			
L:2 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents		No. of Lectures Allotted
I	This Activity Is An Essential Part Of The Curriculum Which Believes That Whan We Are Taking From The Society Then It Is Our Moral Duty To Give Something Back To The Society. It Also Develops Habit Of Helping Others In The Students.		
Reference / Text Books:			
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL			
Evaluation/Assessment Methodology			
			Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESE			25
Total:			25
Prerequisites for the course:			
Course Learning Outcomes:			

IIMTU-NEP IMPLEMENTATION
Year: II / Semester: III

Programme: Certificate/Diploma/Degree Class: Hotel Management		Year: II Semester: III	
Credits: NC Theory: NC Practical: NC		Subject: Sanskrit / Spiritual	
Course Code: MV-231		Title: Sanskrit / Spiritual	
Course Objectives:			
Nature of Paper: MV			
Minimum Passing Marks/Credits:			
L:2 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents		No. of Lectures Allotted
I	Students Are Taught The Basics Of Sanskrit / Spiritual Teaching From Bhagwat Geeta. The Main Motive Of This Course Is To Develop Moral Values In Students.		
Reference / Text Books:			
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL			
Evaluation/Assessment Methodology			
			Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESE			25
Total:			25
Prerequisites for the course:			
Course Learning Outcomes:			

IIMTU-NEP IMPLEMENTATION
Year: II / Semester: III

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

NEP IMPLEMENTATION
Year: II / Semester: III

Programme: Certificate/Diploma/Degree Class: Hotel Management		Year: II Semester: III	
Credits: 2 Theory: 0 Practical: 2		Subject: FOOD PRODUCTION-LAB I	
Course Code: NBHM-231P		Title: FOOD PRODUCTION-LAB I	
Course Objectives: The Student will get knowledge about: 1. Regional cuisine of various states of India. 2. Core ingredients of various cuisines of Indian States. 3. Food presentation & Garnishing. 4. Menu presentation of various cuisines of Indian States various cuisines of Indian States			
Nature of Paper: CORE			
Minimum Passing Marks/Credits: 40% Marks / 1 Credits			
L: 0 T: 0 P: 2 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents	No. of Lectures Allotted	
I	Preparations of Menus from following cuisines. Bengal Goa Gujarat Hyderabad Kashmiri Maharashtrian Punjabi Rajasthan South Indian	40	
REFERENCE BOOKS:			
If the course is available as Generic Elective then the students of following departments may opt it.			
Evaluation/Assessment Methodology			
			Max. Marks
1) Class tasks/ Sessional Examination			10
2) Presentations /Seminar			05
3) Assignments			
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: Preparation of various regional cuisines of Indian States.

CO2: Garnish and plating and 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.

IIMTU-NEP IMPLEMENTATION
Year: II / Semester: II

Programme: Certificate/Diploma/Degree Class: Hotel Management	Year: II Semester: III	
Credits: 1 Theory: 0 Practical: 1	Subject: Food And Beverage Service LAB-I	
Course Code: NBHM-232P	Title: Food And Beverage Service LAB-I	
Course Objectives: 1. Students will get knowledge about Dispense Bar – Organizing Mise-en-place. 2. The students will get knowledge about Service of Wine and its temperature of service. 3. Will gain knowledge about Tequila service of aperitifs like vermouths. 4. Will come to know about service of Spirits and Liqueurs. 5. To understand about service of Liqueurs from Liquor Trolley and from bar.		
Nature of Paper: CORE		
Minimum Passing Marks/Credits: 50% Marks / 1 Credit		
L: 0 T: 0 P: 1 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Dispense Bar – Organizing Mise-en-place Task-1 Wine service equipment Task-2 Beer service equipment Task-3 Cocktail bar equipment Task-4 Liqueur / Wine Trolley Task-05 Bar stock - alcoholic & non-alcoholic beverages Task-06 Bar accompaniments & garnishes Task-07 Bar accessories & disposables	2
II	Service of Wines Task-1 Service of Red Wine Task-2 Service of White/Rose Wine Task-3 Service of Sparkling Wines Task-4 Service of Fortified Wines Task-05 Service of Aromatized Wines Task-06 Service of Cider, Perry & Sake	3
III	Service of Aperitifs Task-1 Service of Bitters Task-2 Service of Vermouths	2
IV	Service of Beer Task-1 Service of Bottled & canned Beers Task-2 Service of Draught Beers	2
V	Service of Spirits Task-1 Service styles – neat/on-the-rocks/with appropriate mixers Task-2 Service of Whisky Task-3 Service of Vodka Task-4 Service of Rum Task-05 Service of Gin Task-06 Service of Brandy Task-07 Service of Tequila	3
VI	Service of Liqueurs Task-1 Service styles – neat/on-the-rocks/with cream/enfrappe Task-2 Service from the Bar	3

Task-3 Service from Liqueur 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 departments may opt it.	
Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	05
3) Assignments	
4) Research Project Report Seminar On Research Project Report	
5) ESE	35
Total:	50
Prerequisites for the course:	
Course Learning Outcomes: By the end of this course student would be able to: CO1: To understand about Dispense Bar – Organizing Mise-en-place CO2: To understand that how to serve red wine, white wine and champagne. CO3: To understand that how to Serve beer. CO4: Serve Whiskey, Rum, Vodka, brandy etc. CO5: Match Wine with food.	

IIMTU-NEP IMPLEMENTATION
Year: II / Semester: III

Programme: Certificate/Diploma/Degree Class: Hotel Management		Year: II Semester: III	
Credits: 1 Theory: 0 Practical: 1		Subject: Front Office LAB-I	
Course Code: NBHM-233P		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 & individuals.			
Nature of Paper: CORE			
Minimum Passing Marks/Credits: 50% Marks / 1 Credit			
L: 0 T: 0 P: 1 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents	No. of Lectures Allotted	
I	Hands on practice of computer applications related to Front Office- Procedures such as Reservation, Registration, Guest History, Telephones, Housekeeping, Daily transactions Front office accounting procedures - Manual accounting, Machine accounting, Payable, Accounts Receivable, Guest History, Yield Management , Role Play & Situation Handling ,Create and update guest profiles, Hot function keys, Send confirmation letters, Print registration card, Make FIT reservation & group reservation, Make an ADD-on reservation.	05	
II	Amend a reservation, Cancel a reservation-with deposit and without deposit, Log onto cashier code, Process a reservation deposit, Pre-register a guest, Put message and locator for a guest, Put trace for guest, Check in a reserved guest, Check-in a walk –in guest, Make sharer reservation, Make A/R account, Take reservation through Travel Agent/Company/ Individual or Source, Make room change	10	
REFERENCE BOOKS: Modern restaurants service –John fuller Food and beverage service-Dennis R. Lillicrap and John cousins			
If the course is available as Generic Elective then the students of following departments may opt it.			

Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	05
3) Assignments	
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: How to take check-in and maintain the guest records. CO2: Processing with amending guest reservation. CO3: Updating the guest profile with all the tracks with records for further reference. CO4: To get knowledge how to Take reservation through Travel Agent/Company/ Individual.	

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IIMTU NEP IMPLEMENTATION
Year: II / Semester: III

Programme: Certificate/Diploma/Degree Class: Hotel Management		Year: II Semester: III	
Credits: 1 Theory: 0 Practical: 1		Subject: Accommodation Operation LAB-I	
Course Code: NBHM- 234P		Title: Accommodation Operation LAB-I	
Course Objectives: The Student will get knowledge about: 1. Learn about Laundry Operations. 2. Be taught to remove stains. 3. Knowledge about different types of flowers arrangement. 4. Will find out the Selection & Designing of uniforms.			
Nature of Paper: CORE			
Minimum Passing Marks/Credits: 50% Marks / 1 Credits			
L: 0 T: 0 P: 1 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)			
Unit	Contents		No. of Lectures Allotted
I	Layout Of Linen And Uniform Room/Laundry Laundry Machinery And Equipment Cleaning of Offices, Public Areas & Guest Rooms Stain Removal Flower Arrangement Selection And Designing Of Uniforms		15
REFERENCE BOOKS: Hotel Management and Operations - Michael J. O'Fallon, Denney G. Rutherford			
If the course is available as Generic Elective then the students of following departments may opt it.			
Evaluation/Assessment Methodology			
			Max. Marks
1) Class tasks/ Sessional Examination			10
2) Presentations /Seminar			05
3) Assignments			
4) Research Project Report Seminar On Research Project Report			35
5) ESE			
Total:			50
Prerequisites for the course:			

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

CO1: To understand the laundry layout of different hotels.

CO2: To be aware types of stain & how to remove the stains.

CO3 Get knowledge about types of flower arrangements.

CO4: Comprehend their knowledge in Selection and Designing of Uniform.

MTU-NEP IMPLEMENTATION
Year: II / Semester: IV

Programme: Certificate/Diploma/Degree Class: Hotel Management		Year: II Semester: IV	
Credits: 15 Theory: 0 Practical: 15		Subject: Industrial Training	
Course Code: NBHM-241(T)		Title: Industrial Training	
Course Objectives: 1. To enable students real world working environment. 2. To Assist students in gaining the skills this would help them in their career development. 3. To transform the knowledge gained from the classroom studies to hotels. 4. To enhance the confidence and morale of the students. 5. To examine the gaps between hotel management curriculum and hotel industry requirement.			
Nature of Paper: Core			
Minimum Passing Marks/Credits: 15% Marks / 8 Credits			
L: 0 T: 0 P: 0			
Unit	Contents	No. of Lectures Allotted	
I	<p>There will be no theory papers in this Semester and students will have to go for mandatory Industrial training in any 3-5 stars Hotel.</p> <p>At the end of Semester, Students will be judged on the basis of performance, feedback from the Hotel. She/he has to submit IT report, log book and training certificate Institute.</p> <p><u>Industrial Training Scheme (15 Weeks)</u></p> <p>1) Exposure to Industrial Training is an integral part of the 2nd year curriculum. The 15 weeks industrial training would be divided into five/six weeks each in the four key areas of Food Production, Food & Beverage Service, and Accommodation Operations & Front Office Operations.</p> <p>2) For award of marks, 20% marks of IT would be on the basis of feed-back from the industry in a prescribed Performance Appraisal Form (PAF). It will be the students' responsibility to get this feed-back/assessment form completed from all the four departments of the hotel for submission to the institute at the end of Industrial Training. For the remaining 80% marks, students would be assessed on the basis of seminar/presentation before a select panel. A hard copy of the report along with log book will have to be submitted to the panel. This report will consist of detailed information about the property and its various departments (all major and minor detail about the outlet).</p> <p>3) A log book is to be maintained for attendance and duties performed on each day. The duties and responsibilities should be mentioned for each day on a single page. For off day, the page should be left blank mentioning OFF-DAY.</p>	90	

	4) Once the student has been selected / deputed for Industrial Training by the institute, he/she shall not be permitted to undergo IT elsewhere. In case students make direct arrangements with the Hotel for Industrial Training, these will necessarily have to be approved by the institute. Students selected through campus interviews will not seek Industrial Training on their own.	
II	Students have to submit the following on completion of industrial training to the faculty coordinator at the institute: <ol style="list-style-type: none"> 1. Logbook 2. Appraisal (if any) 3. A copy of the training certificate. 4. IT Report in all four Departments. 5. Power Point presentation on a CD, based on the training report 	
Evaluation/Assessment Methodology		
		Max. Marks
1) Internal Assessment		150
<ul style="list-style-type: none"> • Assignments • Research Project Report • Seminar On Research Project Report 		
2) External Assessment		225
Total:		375
Prerequisites for the course:		
Course Learning Outcomes: 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: III / Semester: V

Programme: Degree/ UG(R)/PG/Ph.D. Class: B.SC(HM)		Year: III Semester: V	
Credits: 4 Theory: 4 Practical: 0		Subject: Food Production-II	
Course Code: NBHM-351		Title: Food Production-II	
Course Objectives: The Student will get knowledge about: 1. Larder layout & equipment. 2. Functions of the larder, hierarchy of larder staff procedures and requirements of buffet. 3. Introduction to characteristics of Sausage, types & varieties. 4. To show the processing parameters used to manufacture bacon and ham. 5. To get the knowledge about Sandwiches.			
Nature of Paper: Core			
Minimum Passing Marks/Credits: 40% Marks / 2 Credits			
L: T: P:(In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)			
Unit	Contents	No. of Lectures Allotted	
I	LARDER LAYOUT & EQUIPMENT Introduction of Larder Work, Definition, Equipment found in the larder , Layout of a typical larder with various sections DUTIES AND RESPONSIBILITIES OF THE LARDER CHEF Functions of the Larder, Hierarchy of Larder Staff , Sections of the Larder, Duties & Responsibilities of larder Chef	12	
II	CHARCUTIERIE I. SAUSAGE A. Introduction to characteristics - Sausage – Types & Varieties, Casings – Types & Varieties ,Fillings – Types & Varieties II. FORCEMEATS Types of forcemeats, Preparation of forcemeats , Uses of forcemeats	12	
III	HAM, BACON & GAMMON Cuts of Ham, Bacon & Gammon, Differences between Ham, Bacon & Gammon ,Processing of Ham & Bacon, Uses of different cuts PATES, Types of Pate, Pate de foie gras CHAUD FROID Meaning of Chaudfroid, Making of chaudfroid& Precautions, Types of chaudfroid, ses of chaudfroid ASPIC & GELEE	12	

	Definition of Aspic and Gelee, Uses of Aspic and Gelee	
IV	SANDWICHES Parts of Sandwiches, Types of Bread, Types of filling – classification Spreads and Garnishes, Types of Sandwiches, Making of Sandwiches	09
Reference / Text Books: 1. Gisslenwayne – professional cookery (john wiley and sons) 2. Montage – Larousse gastronomique (Himalaya publishing group)		
If the course is available as Generic Elective then the students of following departments may opt it. 1. 2. 3.		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		15
2) Presentations /Seminar		
3) Assignments		
4) Research Project Report		10
Seminar On Research Project Report		
5) ESE		75
Total:		10
Prerequisites for the course:		
Course Learning Outcomes: By the end of this course student would be able to: CO1: Student able to get the knowledge of Larder layout, equipment & duties of staff members. CO2: Demonstrate advanced sausage production techniques. CO3: To understand the processing parameters used to manufacture bacon and ham CO4: To understand the meaning of Chaudfroid, making & Precautions CO5: To get the complete knowledge of Sandwich & different parts of sandwich.		

IIMTU-NEP IMPLEMENTATION
Year: III / Semester: V

Programme: Degree/UG(R)/PG/Ph.D.		Year: III
Class: B.SC(HM)		Semester: V
Credits: 4		Subject: Food And Beverage Service–II
Theory: 4		
Practical: 0		
Course Code: NBHM-352		Title: Food And Beverage Service–II
Course Objectives: The Student will get knowledge about: 1. Planning and Operating various F&B outlets 2. Procedures and requirements of Banquets 3. Procedures and requirements of Buffet 4. KST and Gueridon Service 5. To get knowledge the knowledge about Kitchen Stewarding.		
Nature of Paper: Core		
Minimum Passing Marks/Credits: 40% Marks / 2 Credits		
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	PLANNING & OPERATING VARIOUS F&B OUTLET Physical layout of functional and ancillary areas, Objective of a good layout, Steps in planning, Factors to be considered while planning, Various set ups for seating, Planning staff requirement, Menu planning, Constraints of menu planning, Selecting and planning of heavy duty and light equipment, Requirement of quantities of equipment required like crockery, Glassware, Cutlery - steel or silver etc.	12
II	FUNCTION CATERING BANQUETS History, Types, Organisation of Banquet department. Duties & responsibilities, Sales, Booking procedure, Banquet menus BANQUET PROTOCOL Space Area requirement, Table plans/arrangement, Misc-en-place, Service, Toast & Toast procedures INFORMAL BANQUET Reception, Cocktail parties, Convention, Seminar Exhibition, Fashion shows, Trade Fair, Wedding, Outdoor catering	12
III	FUNCTION CATERING BUFFETS Introduction, Factors to plan buffets, Area requirement, Planning and organisation, Sequence of food Menu planning, Types of Buffet, Display, Sit down, Fork, Finger, Cold Buffet, Breakfast Buffets, Equipment Supplies, Check list	12

IV	GUERIDON SERVICE History of gueridon, Definition, General consideration of operations, Advantages & Dis-advantages, Types of trolleys Factor to create impulse, Buying – Trolley, open kitchen Gueridon equipment, Gueridon ingredients KITCHEN STEWARDING Importance, Opportunities in kitchen stewarding Record maintaining, Machine used for cleaning and polishing E. Inventory.	09
Reference / Text Books:		
If the course is available as Generic Elective then the students of following departments may opt it. 1. 2. 3.		
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:	10	
Prerequisites for the course:		
Course Learning Outcomes: By the end of this course student would be able to: CO1: Understand and Operate various aspects of F&B Outlets CO2: Evaluate and execute banquet functions as per procedures CO3: Evaluate and execute Buffet function as per SOP CO4: Understand Gueridon Service and manage the KST department. CO5: Understand about the kitchen stewarding & its duties and responsibilities.		

IIMTU-NEP IMPLEMENTATION
Year: II / Semester: V

Programme: Degree/ UG(R)/PG/Ph.D. Class: B.SC(HM)		Year: III Semester: V	
Credits: 2 Theory: 2 Practical: 0		Subject: Front Office –II	
Course Code: NBHM-353		Title: Front Office –II	
Course Objectives: The Student will get knowledge about: 1. Check out procedure followed in the hotel 2. Illustrate Foreign Exchange Encashment procedure 3. Different methods of settlement – Cash & Credit. 4. Different types of accounts, folios, and vouchers prepared at front desk. 5. The student will get knowledge about foreign exchange.			
Nature of Paper: Core			
Minimum Passing Marks/Credits: 40% Marks / 1 Credits			
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents		No. of Lectures Allotted
I	CHECK-OUT PROCEDURE The Guest Departure Procedure and Post Departure Activities at Front Desk – Guest History Card. Information to concerned Departments - Interdepartmental Coordination. Problems during Guest Check out and their solutions		10
II	MODES OF SETTLEMENT Receiving Payments/Settling Bills Through a. Cash b. Credit Card c. Bill to Company d. Travel Agent Voucher e. Travelers Cheques		10
III	FOREIGN EXCHANGE Foreign Exchange Encashment Procedure Authorized agencies, Licenses and documents used, Category of guest entitled. Different currencies and their-Forex rates		10
IV	FRONT OFFICE ACCOUNTING Different types of Accounts, Ledgers, Folios & Vouchers prepared at Front Desk. Guest Accounting Cycle		10
Reference / Text Books:			

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

Dennis L. Foster: Back Office Operation & Admn.

Sudhir Andrews: Hotel Front Office

Kasavana& Brooks: Managing Front office Operations

Evaluation/Assessment Methodology

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

Prerequisites for the course:

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

CO1: Understand and handle check-out procedure.

CO2: Understand the procedure of settling guest bills and apply the same in bill settlement process.

CO3: Understand Forex exchange encashment procedure.

CO4: Understand front office accounting procedure and the formats which are prepared at front office.

IIMTU-NEP IMPLEMENTATION
Year: III / Semester: V

Programme: Degree/ UG(R)/PG/Ph.D. Class: B.SC(HM)		Year: III Semester: V	
Credits: 2 Theory: 2 Practical: 0		Subject: Accommodation Operation-II	
Course Code: NBHM-354		Title: Accommodation Operation-II	
Course Objectives: The Student will get knowledge about: 1. Managing housekeeping personnel in the department 2. Budget and budgetary controls & its process. 3. Safety awareness, accident and first aid box. 4. Explain the significance of contracts and outsourcing 5. Explain the significance of energy conservation.			
Nature of Paper: Core			
Minimum Passing Marks/Credits: 40% Marks / 1 Credits			
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents	No. of Lectures Allotted	
I	PLANNING AND ORGANISING THE HOUSEKEEPING DEPARTMENT Area inventory list, Frequency schedules, Performance and Productivity standards, Time and Motion study in House Keeping operations, Standard Operating manuals – Job procedures, Job allocation and work schedules , Calculating staff strengths & Planning duty rosters, team work and leadership in House Keeping, Training in HKD, devising training programmes for HK staff , Inventory level for non recycled items,	15	
II	Budget and budgetary controls, The budget process Planning capital budget, Planning operation budget, Operating budget – controlling expenses – income statement , Purchasing systems – methods of buying ,Stock records – issuing and control	10	
III	HOUSEKEEPING IN INSTITUTIONS & FACILITIES OTHER THAN HOTELS CONTRACT SERVICES A. Types of contract services B. Guidelines for hiring contract services C. Advantages & disadvantages of contract services	10	
IV	ENERGY AND WATER CONSERVATION IN HOUSEKEEPING OPERATIONS. FIRST AID	05	

Reference / Text Books:	
Sudhir Andrews: Hotel Housekeeping	
Joan C. Branson: Hotel, Hostel & Hospital Housekeeping	
Georgi ra Tucker: The Professional Housekeeper	
Rose Mary & Heinemann: Housekeeping Management for Hotels	
G. Raghubalan – Hotel Housekeeping	
If the course is available as Generic Elective then the students of following departments may opt it.	
Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	
3) Assignments	05
4) Research Project Report Seminar On Research Project Report	
5) ESE	35
Total:	10
Prerequisites for the course:	
Course Learning Outcomes: By the end of this course student would be able to:	
CO1: To understand that how to managing housekeeping personnel in the department	
CO2: To understand Budget and budgetary controls & its process.	
CO3: To understand Safety awareness, accident and first aid box.	
CO4: To understand the significance of contracts and outsourcing.	
CO5: To understand the significance of energy conservation.	

IIMTU-NEP IMPLEMENTATION
Year: III / Semester: V

Programme: Degree/ UG(R)/PG/Ph.D. Class: B.SC(HM)		Year: III Semester: V	
Credits: 2 Theory: 2 Practical: 0		Subject: Consumer Behaviour In Tourism	
Course Code: NBHM-356AN		Title: Consumer Behaviour In Tourism	
Course Objectives: 1. To understand the overview of the role of consumer behavior in travel and tourism			
Nature of Paper: SEC			
Minimum Passing Marks/Credits: 40% Marks / 1 Credits			
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents	No. of Lectures Allotted	
I	Introduction to Tourist Behaviour The role of consumer behaviour in tourism marketing; Overview of tourist behaviour in relation to the products, services and markets of the hospitality industry; Reasons for buying particular products or services.	12	
II	The Tourist Consumer Decision Process Purchase decision making process; Main concepts and models of tourist behaviour; Travel motivation and determinants. Tourist Perceptions, Expectations and Satisfaction Perception, Dynamic of perception, Consumer imagery, Perceived risk, Risk handling by tourists, Developing strategies for reduction of perceived risk.	12	
III	Social and Cultural Influences on Tourist Behaviour Components of cultural impacts on tourist consumption; Environmental influences which fall into two broad categories: cultural influences and reference group influences affecting tourists.	12	
IV	Current Issues in Tourist Behaviour and their Implications for International Tourism Marketing Nature of demand in different segments and market sectors of tourism; Tourist behaviour and the marketing concept; Global tourism demand and national differences	09	
Reference / Text Books: Chon, Kaye, Pizam, Abraham, & Yoel. (200). Consumer Behaviour in Travel and Tourism. Routledge. FitzGerald, H. (202). Cross-cultural Communication for the Tourism and Hospitality Industry. (Rev. ed.), Hospitality Press			
If the course is available as Generic Elective then the students of following departments may opt it			

Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	
3) Assignments	05
4) Research Project Report Seminar On Research Project Report	
5) ESE	35
Total:	50
Prerequisites for the course:	
Course Learning Outcomes: By the end of this course student would be able to: CO1: Students will be able to explain the core concepts underlying tourist consumer behaviour, both as the purchaser and the user. CO2: Analyse tourists' decision process within the dynamic and complex travel and tourism phenomenon. CO3: Identify the current global trends in tourist behaviour and its relevance to international tourism marketing. CO4: Apply consumer behavior models generated by the marketing discipline in the tourism context.	

IIMTU-NEP IMPLEMENTATION
Year: III / Semester: V

Programme: Degree/UG(R)/PG/Ph.D.		Year: III
Class: B.SC(HM)		Semester: V
Credits: 2 Theory: 2 Practical: 0		Subject: Travel Agency Management And Tour Operations
Course Code: NBHM-356BN		Title: Travel Agency Management And Tour Operations
Course Objectives: <ol style="list-style-type: none"> 1. Introduction to Travel Agency 2. Functions of a Travel Agency 3. Tour Packaging and Costing 4. Travel and Tourism Laws 		
Nature of Paper: SEC		
Minimum Passing Marks/Credits: 40% Marks / 1 Credits		
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Introduction to Travel Agency Travel agency and tour operator- meaning, concept, Types and importance. Historical growth and development of travel agency and tour operation business. Linkages and interrogations in travel agency & tour operation business. Entrepreneurship in travel operation and Career in travel agency and tour operation business. The future role of Travel Intermediaries.	10
II	Functions of a Travel Agency Travel Agency and Tour Operation Business - Functions of Travel Agency - Setting up a full-fledged Travel Agency - Sources of Income of a travel agency - Diversification of Business -Travel Insurance, Forex, Cargo & MICE – Documentation - IATA Accreditation – Recognition from Government.	10
III	Tour Packaging and Costing Tour Packaging & Costing - Importance of Tour Packaging – Classifications of Tour Packages - Components of Package Tours - Concept of costing - Types of costs - Components of tour cost - Preparation of cost sheet - Tour pricing - Calculation of tour price - Pricing strategies – Tour packages of Thomas Cook, SOTC, Cox & Kings and TCI.	10
IV	Travel and Tourism Laws Tourism bills of Rights, tourism code, Manila declaration, International conventions : Warsaw convention 1924, Chicago convention 1944, Brussels convention 1961 and 1966 International convention on travel contract, , Athens convention 1974, Helsinki accord 1976, The IATA general conditions of	10

	carriage (passenger and baggage) Consumer protection law, 1986, and Competition act applicable to the tourist as consumers.	
Reference / Text Books:		
If the course is available as Generic Elective then the students of following departments may opt it.		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		10
2) Presentations /Seminar		
3) Assignments		05
4) Research Project Report Seminar On Research Project Report		
5) ESE		35
Total:		50
Prerequisites for the course:		
Course Learning Outcomes: By the end of this course student would be able to: CO1: understand the significance of travel agency and tour operation business CO2: know the current trends and practices in the tourism CO3: Understand the travel trade sector and develop adequate knowledge and skills applicable to travel industry.		

IIMTU-NEP IMPLEMENTATION
Year: III / Semester: V

Programme: UG(R)		Year: III
Class: B.SC(HM)		Semester: V
Credits: 2		Subject: Indian Regional cuisine
Theory: 2		
Practical: 0		
Course Code: NBHM-355AN		Title: Indian Regional Cuisine
Course Objectives: To impart knowledge about Cuisines of India with respect to 1. Himachal and Uttarakhand 2. Punjab, Haryana and Delhi 3. Andhra Tamil Nadu and Kerala 4. Awadh, Bengal and Odisha.		
Nature of Paper: DSE		
Minimum Passing Marks: 40% Marks / 1 Credits		
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	Cuisines of Himachal & Uttarakhand: Introduction, Geographical Perspectives, Brief Historical Background, Characteristics & Salient Features of Cuisine, Key Ingredients, Popular Foods, Seasonal Foods, Special Equipment's, Staple Diets, Specialties during Festivals and Other Occasions, Community Foods.	10
II	Cuisines of Punjab, Haryana & Delhi: Introduction, Geographical Perspectives, Brief Historical Background, Characteristics & Salient Features of Cuisine, Key Ingredients, Popular Foods, Seasonal Foods, Special Equipment's, Staple Diets, Specialties during Festivals and Other Occasions, Community Foods.	10
III	Cuisines of Andhra Pradesh, Tamil Nadu & Kerala: Introduction, Geographical Perspectives, Brief Historical Background, Characteristics & Salient Features of Cuisine, Key Ingredients, Popular Foods, Seasonal Foods, Special Equipments, Staple Diets, Specialties during Festivals and Other Occasions, Community Foods.	10
IV	Cuisines of Awadh, Bengal & Odisha: Introduction, Geographical Perspectives, Brief Historical Background, Characteristics & Salient Features of Cuisine, Key Ingredients, Popular Foods, Seasonal Foods, Special Equipments, Staple Diets, Specialties during Festivals and Other Occasions, Community Foods.	10
Reference / Text Books: 1. Quantity Food Production Op. and Indian Cuisine – Parvinder S Bali, Oxford University Press 2. A Taste of India ByMadhurJafferey - 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.	
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 the Cuisines of CO1: Understand the cuisines of Himachal Pradesh and Uttarakhand CO2: Analyze the culinary traditions of Punjab, Haryana, and Delhi. CO3: Develop knowledge of the cuisines of Andhra Pradesh, Tamil Nadu, and Kerala. CO4: Choose insights into the culinary heritage of Awadh, Bengal, and Odisha, CO5: Compare and analyze regional cuisines for similarities and differences. CO6: Apply knowledge to create authentic and fusion dishes from these regions.	

IIMTU-NEP IMPLEMENTATION
Year: III / Semester: V

Programme: UG(R)		Year: III
Class: B.SC(HM)		Semester: V
Credits: 2		Subject: Bakery Science
Theory: 2		
Practical: 0		
Course Code: NBHM-356BN		Title: Bakery Science
Course Objectives: To get knowledge about		
1. Ingredients used in Bakery.		
2. Bread and Cake.		
3. Chocolate.		
4. Cookies and Biscuits.		
Nature of Paper: DSE		
Minimum Passing Marks/Credits: 40% Marks / 1 Credits		
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.	15
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	15
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.	15
IV	Cookies and Biscuits Introduction; Preparation of Simple Cookies; Types of Cookies; Uses of Cookies; Common Faults in Cookie Preparation	15
Reference / Text Books:		
Bali, Parvinder (214).Food Production Operations .New Delhi: Oxford University Press.		
If the course is available as Generic Elective then the students of following departments may opt it.		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		10
2) Presentations /Seminar		

3) Assignments	05
4) Research Project Report Seminar On Research Project Report	
5) ESE	35
Total:	50
Prerequisites for the course:	
Course Learning Outcomes: The students get knowledge about CO1: Identify and describe basic bakery ingredients. CO2: Generate bread and cake baking techniques. 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.	

IIMTU-NEP IMPLEMENTATION
Year: III / Semester: V

Programme: UG(R) Class: B.SC(HM)	Year: III Semester: V	
Credits: 3 Theory: 3 Practical: 0	Subject: TOURISM ENTREPRENEURSHIP	
Course Code: NHU-351N	Title: TOURISM ENTREPRENEURSHIP	
Course Objectives: The course objectives of the program are: 1. Orient students and participants in identifying the new opportunities in this situation 2. To motivate and Encourage participants and students to deal with current situation 3. Guide participants how to deal with financial crises in the tourism business 4. To lead participates to develop new pricing policies 5. To taught and linkage with Government policies and Government scheme		
Nature of Paper: AECC		
Minimum Passing Marks/Credits: 40% Marks / 2 Credits		
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Understanding the Competition Tourism industry and business ideas; business strategy- understanding customers and analyzing competition	10
II	Marketing Tourism marketing mix; tourism marketing planning; financial planning; planning for people and operations	10
III	Introduction to Communication Form of organisation and legal considerations; networking and collaboration; good business practices;	05
IV	Reading and Writing Skills Feasibility; Writing a business plan- marketing, financial, operations, people, etc. Financial requirements and sources of finance Documentation and Legal Procedures Setting up a tourism enterprise- steps, procedures, licenses, registration etc	10
Reference / Text Books: Thomson. A. A., Stick land. A.J. & Cambel. J. E. (205). Crafting and Executing Strategy- the Quest for Competitive Advantage. New Delhi: Tata McGraw Hill. Peter F. Drucker (1985). Innovation & Entrepreneurship. New York: Harper & Row.		
If the course is available as Generic Elective then the students of following departments may opt it.		
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:	10
Prerequisites for the course:	
<p>Course Learning Outcomes: On completion of this course, the students will be able to:</p> <p>CO1: To analyze and critically evaluate the special conditions for entrepreneurship in the tourism industry from a sustainability perspective.</p> <p>CO2: Student will understand different ways of dealing with value and value creation from a particular ethical perspective and sustainability perspective.</p> <p>CO3: To clarify the concept of Marketing Tourism marketing mix & tourism marketing planning.</p> <p>CO4: To enlighten the concept of Documentation and Legal Procedures & Setting up a tourism enterprise.</p>	

IIMTU-NEP IMPLEMENTATION
Year: III / Semester: V

Programme: Certificate		Year: III	
Class:		Semester: V	
Credits: NC		Subject: Industrial Visit/Seminar/Presentation On The Report	
Theory: NC			
Practical: NC			
Course Code: NECC-351		Title: Industrial Visit/Seminar/Presentation On The Report	
Course Objectives:			
1.			
Nature of Paper: NECC			
Minimum Passing Marks/Credits:			
L:2 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4 Credits)			
Unit	Contents		No. of Lectures Allotted
I	STUDENTS HAVE TO GIVE A PRESENTATION ON THEIR OBSERVATIONS DURING THEIR INDUSTRIAL VISITS.		
Reference / Text Books:			
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL			
Evaluation/Assessment Methodology			
			Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESE			25
Total:			25
Prerequisites for the course:			
Course Learning Outcomes:			
1)			

IIMTU-NEP IMPLEMENTATION
Year: III / Semester: V

Programme: Certificate Class:		Year: III Semester: V	
Credits: NC Theory: NC Practical: NC		Subject: University Social Responsibilities –Community Outreach	
Course Code: NECC-352		Title: University Social Responsibilities –Community Outreach	
Course Objectives:			
Nature of Paper: NECC			
Minimum Passing Marks/Credits:			
L:2 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 (4Hrs./Week=4Credits)			
Unit	Contents		No. of Lectures Allotted
I	THIS ACTIVITY IS AN ESSENTIAL PART OF THE CURRICULAM WHICH BELIEVES THAT WHAN WE ARE TAKING FROM THE SOCIETY THEN IT IS OUR MORAL DUTY TO GIVE SOMETHING BACK TO THE SOCIETY. IT ALSO DEVELOPS HABIT OF HELPING OTHERS IN THE STUDENTS.		
Reference / Text Books:			
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL			
Evaluation/Assessment Methodology			
			Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESE			25
Total:			25
Prerequisites for the course:			
Course Learning Outcomes:			

IIMTU-NEP IMPLEMENTATION

Year: III / Semester: V

Programme: Certificate		Year: III	
Class:		Semester: V	
Credits: NC		Sanskrit / Spiritual	
Theory: NC			
Practical: NC			
Course Code: MV-351		Sanskrit / Spiritual	
Course Objectives:			
1.			
Nature of Paper: MV			
Minimum Passing Marks/Credits:			
L:2 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents		No. of Lectures Allotted
I	STUDENTS ARE TAUGHT THE BASICS OF SANSKRIT / SPIRITUAL TEACHING FROM BHAGWAT GEETA. THE MAIN MOTIVE OF THIS COURSE IS TO DEVELOP MORAL VALUES IN STUDENTS.		
Reference / Text Books:			
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL			
Evaluation/Assessment Methodology			
			Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESE			25
Total:			25
Prerequisites for the course:			
Course Learning Outcomes:			

IIMTU-NEP IMPLEMENTATION
Year: III / Semester: V

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

IIMTU-NEP IMPLEMENTATION
Year: III / Semester: V

Programme: Degree/UG(R)/PG/Ph.D.		Year: III
Class: B.SC(HM)		Semester: V
Credits: 2		Subject: FOOD PRODUCTION LAB-II
Theory: 0		
Practical: 2		
Course Code: NBHM-351P		Title: FOOD PRODUCTION LAB-II
Course Objectives: The Student will be aware and get knowledge about : 1. Appetizers & Garnishes. 2. Sandwiches, parts of Sandwiches process making of Sandwiches. 3. Use of Spices, herbs & classification of herbs. 4. Chocolate Parfait & 5. Baba au rhum recipe		
Nature of Paper: Core		
Minimum Passing Marks/Credits: 40% Marks / 2 Credits		
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	APPETIZERS & GARNISHES HORSDEOUVRES SANDWICHES A. Parts of Sandwiches B. Types of Bread C. Types of filling – classification D. Spreads and Garnishes E. Types of Sandwiches F. Making of Sandwiches USE OF SPICES AND HERBS IN COOKING A. Ideal uses of wine in cooking B. Classification of herbs C. Ideal uses of herbs in cooking	20
II	1 Brioche Baba au Rhum 2 Soft Rolls Chocolate Parfait 3 French Bread TarteTartin 4 Garlic Rolls 5 Crêpe Suzette	20

Reference / Text Books:	
Gisslenwayne – professional cookery (john wiley and sons)	
Montage – Larousse gasrtronomie (Himalaya publishing group)	
If the course is available as Generic Elective then the students of following departments may opt it.	
Evaluation/Assessment Methodology	
Max. Marks	
1) Class tasks/ Sessional Examination	25
2) Presentations /Seminar	
3) Assignments	
4) Research Project Report Seminar On Research Project Report	25
5) ESE	
Total:	50
Prerequisites for the course:	
Course Learning Outcomes:	
By the end of this course student would be able to:	
CO1: Complete knowledge of Appetizers & Garnishes.	
CO2: To understand about Sandwiches, parts of Sandwiches process making of Sandwiches.	
CO3: To understand the use of Spices, herbs & classification of herbs.	
CO4: To understand about Chocolate Parfait &	
CO5: How to prepared Baba aurhum recipe	

IIMTU-NEP IMPLEMENTATION
Year: III / Semester: V

Programme: Degree/ UG(R)/PG/Ph.D. Class:B.SC(HM)		Year: III	
Credits: 1 Theory: 0 Practical: 1		Semester: V	
		Subject: FOOD AND BEVERAGE SERVICE LAB– II	
Course Code: NBHM-352P		Title: FOOD AND BEVERAGE SERVICE LAB – II	
Course Objectives: The Student will be aware and get knowledge about : 1. Planning & organizing Formal & Informal Banquets. 2. Planning & organizing various types of Buffet 3. Organizing Mise-en-place for Gueridon Service. 4. Dishes involving work on the Gueridon			
Nature of Paper: Core			
Minimum Passing Marks/Credits: 40% Marks / 1 Credits			
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit4Hrs./Week=4Credits)			
Unit	Contents	No. of Lectures Allotted	
I	Function Catering – Banquets Planning & organizing Formal & Informal Banquets ,Planning & organizing Outdoor caterings Creating Various types of Menues	10	
II	Function Catering – Buffets Planning & organizing various types of Buffet Gueridon Service Organizing Mise-en-place for Gueridon Service ,Dishes involving work on the Gueridon	05	
Reference / Text Books: Modern restaurants service –John fuller Food and beverage service-Dennis R.Lillicrap and John cousins If the course is available as Generic Elective then the students of following departments may opt it.			
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			10 15
Total:			25
Prerequisites for the course:			

Course Learning Outcomes:

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

CO1: Planning & organizing Formal & Informal Banquets.

CO2: Planning & organizing various types of Buffet

CO3: Organizing Mise-en-place for Gueridon Service.

CO4: Dishes involving work on the Gueridon.

IIMTU-NEP IMPLEMENTATION

Year: III / Semester: V

Programme: Degree/ UG(R)/PG/Ph.D. Class: B.SC(HM)		Year: III Semester: V
Credits: 1 Theory: 0 Practical: 1		Subject: Front Office Lab-II
Course Code: NBHM-353P		Title: Front Office Lab-II
Course Objectives: The Student will be aware and get knowledge about : 1. Hands on practice of computer applications on PMS front office procedures. 2. How to put message, How to put a locator, How to check in a first-time guest 3. How to make a reservation, How to create and update guest profiles. 4. How to feed remarks in guest history, How to add a sharer, How to make add on reservation. 5. Handling part settlements for long staying guest.		
Nature of Paper: Core		
Minimum Passing Marks/Credits: 40% Marks / 1 Credits		
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Hands on practice of computer applications on PMS front office procedures such as: Night audit, Income audit, Accounts Situation handling – handling guests & internal situations requiring management tactics/strategies	05
II	HMS Training – Hot Function keys, How to put message, How to put a locator, How to check in a first-time guest, How to check in an existing reservation , How to check in a day use , How to issue a new key, How to verify key, How to cancel a key, How to issue a duplicate key, How to extend a key, How to print and prepare registration cards for arrivals, How to programme keys continuously , How to programme one key for two rooms , How to re-programme a key, How to make a reservation, How to create and update guest profiles, How to update guest folio , How to print guest folio ,How to make sharer reservation	05
III	How to feed remarks in guest history, How to add a sharer, How to make add on reservation, How to amend a reservation, How to cancel a reservation, How to make group reservation, How to make a room change on the system, How to log on cashier code, How to close a bank at the end of each shift, How to put a routing instruction, How to process charges, How to process a guest check out, How to check out a folio, How to process deposit for arriving guest, How 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	05

	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.		
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		10 15
Total:		25
Prerequisites for the course:		
Course Learning Outcomes: By the end of this course student would be able to: CO1: Hands on practice of computer applications on PMS front office procedures. CO2: How to put message, How to put a locator, How to check in a first-time guest CO3: How to make a reservation, How to create and update guest profiles. CO4: How to feed remarks in guest history, How to add a sharer, How to make add on reservation. CO5: Handling part settlements for long staying guest.		

IIMTU-NEP IMPLEMENTATION
Year: III / Semester: V

Programme: Degree/ UG(R)/PG/Ph.D. Class: B.SC(HM)		Year: III Semester: V	
Credits: 1 Theory: 0 Practical: 1		Subject: ACCOMMODATION MANAGEMENT LAB II	
Course Code: NBHM-354		Title: ACCOMMODATION MANAGEMENT LAB II	
Course Objectives: The Student will be aware and get knowledge about : 1. Team cleaning Planning, Organizing, Executing & Evaluating the process. 2. How to prepared Inspection checklist 3. Time and motion study & its applications. 4. Steps in servicing a guest room. 5. Devising/ designing training module for staff members.			
Nature of Paper: Core			
Minimum Passing Marks/Credits: 40% Marks / 1 Credits			
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents	No. of Lectures Allotted	
I	Team cleaning Planning , Organizing, Executing , Evaluating	05	
II	Inspection checklist Time and motion study , Steps of bed making Steps in servicing a guest room etc	05	
III	Devising/ designing training module Refresher training (5 days) ,Induction training (2 days) Remedial training (5 days)	05	
Reference / Text Books: Hotel Management and Operations - Michael J. O'Fallon, Denney G. Rutherford			
If the course is available as Generic Elective then the students of following departments may opt it. 1. 2. 3. 4. 5. 6.			
Evaluation/Assessment Methodology			
		Max. Marks	
1) Class tasks/ Sessional Examination 2) Presentations /Seminar		15	

3) Assignments	10
4) Research Project Report Seminar On Research Project Report	
5) ESE	75
Total:	10
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: How to prepared Inspection checklist CO3: To understand the Time and motion study & its applications. CO4: To understand the Procedure of Steps in servicing a guest room. CO5: Devising/ designing training module for staff members	

IIMTU-NEP IMPLEMENTATION
Year: III / Semester: V

Programme: UG		Year: III
Class: B.SC(HM)		Semester: V
Credits: 1		Subject: Indian Regional Cuisine Lab
Theory: 0		
Practical: 1		
Course Code: NBHM-356AP		Title: Indian Regional Cuisine Lab
Course Objectives: To get knowledge about 1. Cuisine of Punjab, Himachal and Uttarakhand. 2. Cuisine of Andhra Pradesh, Tamil Nadu and Kerala. 3. Cuisine of Awadh, Bengal and Orissa.		
Nature of Paper: DSE		
Minimum Passing Marks/Credits: 40% Marks / 1 Credits		
L: T: P: 4 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Punjabi Cuisine Dishes Various Dishes of Himachal & Uttarakhand	10
II	Various Dishes of Andhra Pradesh, Tamil Nadu & Kerala	10
III	Dishes of Awadh , Bengal and Odissa	20
Reference / Text Books:		
If the course is available as Generic Elective then the students of following departments may opt it.		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		10
2) Presentations /Seminar		
3) Assignments		
4) Research Project Report Seminar On Research Project Report		15
5) ESE		
Total:		25
Prerequisites for the course:		
Course Learning Outcomes: Gain knowledge about various aspects of CO1 – Dishes from Punjab, Himachal and Uttarakhand. CO2 - Dishes from Andhra Pradesh, Tamil Nadu and Kerala. CO3 - Dishes fromAwadh, Bengal and Orissa.		

IIMTU-NEP IMPLEMENTATION
Year: III / Semester: V

Programme: UG		Year: III	
Class: B.SC(HM)		Semester: V	
Credits: 1		Subject: Bakery Science Lab	
Theory: 0			
Practical: 1			
Course Code:NBHM-356BP		Title: Bakery Science Lab	
Course Objectives: The student will get knowledge about: 1. Bakery tools and implement. 2. Bread and Cake making 3. Chocolate fabrication 4. Cookies and Biscuits.			
Nature of Paper: DSE			
Minimum Passing Marks/Credits: 40% Marks / 1 Credits			
L: T: P: 4 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents	No. of Lectures Allotted	
I	Identification of bakery ingredients	10	
II	Bread Making : Breakfast Rolls, Sponge and Cake Making	10	
III	Uses of chocolate in bakery	10	
IV	Cookies and biscuits	10	
Reference / Text Books:			
If the course is available as Generic Elective then the students of following departments may opt it.			
Evaluation/Assessment Methodology			
			Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report			10
5) ESE			15
Total:			25
Prerequisites for the course:			
Course Learning Outcomes: The Student will be aware and get knowledge about: CO1 Knowledge and uses of tools and implements. CO2 Knowledge about preparation of Bread and Cake CO3 Know to prepare chocolate work CO4 Knowledge about preparation of cookies and biscuits.			

IIMTU-NEP IMPLEMENTATION
Year: III / Semester: VI

Programme: Degree Class: B.ScHM , BHMCT		Year: III Semester: VI	
Credits: 4 Theory: 4 Practical: 0		Subject: Food Production-III	
Course Code: NBHM-361		Title: Food Production-III	
Course Objectives: The Student will be aware and get knowledge about: 1. Gain knowledge of International cuisines, its geographic location & historical background. 2. Discover the introduction to Chinese foods, its historical background & Regional cooking styles, Methods of cooking, 3. Become skilled at Bakery & Confectionery, difference between icings & topping. 4. Find out making of Meringues, Factors affecting the stability. 5. Learn about Product research and management.			
Nature of Paper: Core			
Minimum Passing Marks/Credits: 40% Marks / 2 Credits			
L: T: P:(In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)			
Unit	Contents	No. of Lectures Allotted	
I	INTERNATIONAL CUISINE Geographic location, Historical background, Staple food with regional Influences, Specialties, Recipes, Equipment in relation to: Great Britain, France, Italy, Spain & Portugal, Germany, Mexican CHINESE Introduction to Chinese foods, Historical background, Regional cooking styles, Methods of cooking, Equipment & utensils FRENCH Culinary French & cooking methods & Preparations.	10	
II	BAKERY & CONFECTIONERY ICINGS & TOPPINGS A. Varieties of icings B. Using of Icings C. Difference between icings & Toppings D. Recipes FROZEN DESSERTS Types and classification of Frozen desserts B. Ice-creams – Definitions C. Methods of preparation D. Additives and preservatives used in Ice-cream manufacture MERINGUES Making of Meringues, Factors affecting the stability, Cooking Meringues Types of Meringues, Uses of Meringues	20	
III	PRODUCTION MANAGEMENT Kitchen Organization, Allocation of Work – Job Description, Duty	20	

	Rosters Production Planning, Production Scheduling, Production Quality & Quantity Control , Forecasting & Budgeting G. Yield Management PRODUCT & RESEARCH DEVELOPMENT Testing new equipment, Developing new recipes, Food Trails Organoleptic & Sensory Evaluation	
IV	BREAD MAKING Role of ingredients in bread Making, Bread Faults, Bread Improvers CAKE MAKING Role of ingredients in bread Making, Types of cake & methods of cake making	10

Reference / Text Books:

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

Philip Thangam – Modern cookery for teaching & The Trade (Orient Longmans ltd)

Gisslenwayne – professional cookery (john wiley and sons)

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

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:	10

Prerequisites for the course:

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

CO1: To understand about international cuisines, its geographic location & historical background.

CO2- To understand the Chinese foods, its historical background & Regional cooking styles, Methods of cooking,

CO3- To build the knowledge about Bakery & Confectionery, difference between icings & topping.

CO4- To understand the process making of Meringues, Factors affecting the stability.

CO5- To generate the knowledge about product research and management.

CO6- To understand about international cuisines, its geographic location & historical background.

IIMTU-NEP IMPLEMENTATION
Year: III / Semester: VI

Programme: Degree/UG(R)/PG/Ph.D.		Year: III
Class: B.ScHM, BHMCT		Semester: VI
Credits: 4 Theory: 4 Practical: 0		Subject: Food And Beverage Service-III
Course Code: NBHM-362		Title: Food And Beverage Service-III
Course Objectives:- The student will get knowledge about: <ol style="list-style-type: none"> 1. To know about Staff organization of F&B service department 2. Get knowledge Different types of bar and bar operations. 3. The students will come to know about various modes of sales promotion. 4. Various types of cocktails 		
Nature of Paper: Core		
Minimum Passing Marks/Credits: 40% Marks / 2 Credits		
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	FOOD & BEVERAGE STAFF ORGANISATION Categories of staff ,Hierarchy, Job description and specification Duty roaster MANAGING FOOD & BEVERAGE OUTLET Supervisory skills B, Developing efficiency, Standard Operating Procedure	10
II	BAR OPERATIONS Types of Bar, Cocktail, Dispense, Area of Bar, Front Bar, Back Bar Under Bar (Speed Rack, Garnish Container, Ice well, etc.), Bar Stock Bar Control, Bar Staffing, Opening, and closing duties	10
III	SALES PROMOTION Food festivals- loyalty programs - Wine dinners or whisky dinners - Happy hours (ladies night, DJ night)- Corporate discounts - Partnership with Social media & home delivery services Applications	20
IV	COCKTAILS & MIXED DRINKS Definition and history – classification – Recipe, Preparation and service of Popular Cocktails	20
Reference / Text Books: Dennis R Lilicrap Food and Beverage Service Matt A Casdo Food and Beverage Service Michael M Coltman Beverage Management		
If the course is available as Generic Elective then the students of following departments may opt it.		

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

IIMTU-NEP IMPLEMENTATION
Year: III / Semester: VI

Programme: Degree/ UG(R)/PG/Ph.D.	Year: III	
Class: BHMCT	Semester: VI	
Credits: 2 Theory: 2 Practical: 0	Subject: Front Office-III	
Course Code: NBHM-363	Title: Front Office-III	
Course Objectives: The Student will be aware and get knowledge about: 1. To associate the Yield Management concept 2. To understand the Timeshare and Vacation Ownership concept 3. To be aware of the essentials of Spa & Salon Management 4. To understand the fundamentals of Human Resource Management.		
Nature of Paper: Core		
Minimum Passing Marks/Credits:40% Marks / 1 Credits		
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Yield Management:- Concept of yield management– benefits of yield management - Strategies used for increasing revenue of a hotel (Overbooking and capacity management, duration control, market segment pricing and discount allocation) - Measuring Yield (Formulas)	05
II	Elements of Yield Management - Potential High and Low Demand Tactics - Yield Management Software - Yield Management Team– Yield Management Meeting	05
III	Timeshare and Vacation Ownership:- Definition and Types of Timeshare Options - Advantages and Disadvantages of Timeshare business - Exchange Companies – Resort Condominium International - Intervals International- AIRDA advantages – role of government and industry.	05
IV	Spa & Salon Management:- Definition & Types of Salons & Spa - Ownership & Franchised - Hierarchy in Spa - Facilities offered in Spa.	05
V	Human Resource Management:- Human Resource Planning (Forecasting, Inventorying, Planning) - Human Resource Development - Job Analysis (Job Description, Job Specification, Purpose) – Recruitment - Selection – Orientation - Challenges in the Hospitality Industry - Employee Motivation - Employee Retention.	10
Reference / Text Books: Dennis L. Foster: Back Office Operation & Admn. Sudhir Andrews: Hotel Front Office Kasavana & Brooks: Managing Front office Operations		

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

IIMTU-NEP IMPLEMENTATION
Year: III / Semester: VI

Programme: Degree/UG(R)/PG/Ph.D.		Year: III
Class: BHMCT		Semester: VI
Credits: 2		Subject: Accommodation Operations-III
Theory: 2		
Practical: 0		
Course Code: NBHM-364		Title: Accommodation Operations-III
Course Objectives: The Student will be aware and get knowledge about: 1. Apply the elements of art in designing interiors. 2. Interior decoration and horticulture which includes flower arrangement. 3. Importance of renovation in housekeeping. 4. Sizes of rooms, sizes of furniture, furniture arrangement. 5. Discuss Change/ new trends in housekeeping.		
Nature of Paper: Core		
Minimum Passing Marks/Credits: 40% Marks / 1 Credits		
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	INTERIOR DECORATION Elements of design; Principles of design; Color and its role in décor –types of color schemes; Windows and window treatment; Lighting and lighting fixtures; Carpets; SPECIAL DECORATION Occasion For Special Decoration; Materials Used; Theme Decoration.	05
II	FACILITY PLANNING AND FACILITY MANGEMENT Role of facility manger, factors considered in planning and designing of hospitality facilities, common services provided by facility management, components of facility management.	05
III	NEW PROPERTY COUNTDOWN Starting up Housekeeping; Responsibility of Housekeeper LAYOUT OF GUEST ROOMS A. Sizes of rooms, sizes of furniture, furniture arrangement B. Principles of design C. Refurbishing and redecoration	05
IV	NEW PROPERTY COUNTDOWN REFURBISHING AND REDECORATION Reasons to Renovate; Types Of Renovation; Subsidiary Process in Renovation, snag list CHANGING TRENDS IN HOUSEKEEPING	05

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

IIMTU-NEP IMPLEMENTATION
Year: III / Semester: VI

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

IIMTU-NEP IMPLEMENTATION
Year: III / Semester: VI

Programme: UG(R) Class: BHMCT	Year: III Semester: VI	
Credits: 2 Theory: 2 Practical: 0	Subject: Tourism & Hotel Economics	
Course Code: NBHM-365A	Title: Tourism & Hotel Economics	
Course Objectives: The objective of the course is to: 1. Will assist to obtain Hospitality Economics focuses on applying economic principles to analyze the hospitality industry. 2. Student will learn how to use rigorous economic theories and models to analyze the functioning of the hospitality industry and its current trends. 3. Study will focus on micro-foundations and analyze the impact of the hospitality industry on the aggregate economy. 4. To know about the concept of Tourism and Balance of Payment.		
Nature of Paper: DSE		
Minimum Passing Marks/Credits: 40% Marks / 1 Credits		
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	FUNDAMENTS CONCEPT OF ECONOMICS Meaning of Economics, Macro-economics & Micro economics, nature & scope, Meaning of Wants:- Necessaries, Comforts & Luxuries Value, price and wealth, Factors of production, Kinds of capital & capital formation, Economic System-Capitalism, Socialism & Mixed economy DEMAND ANALYSIS Meaning of Demand and demand distinctions, autonomous and derived demand short run and long run, demand. Demand for perishable goods and durable goods. Law of demand-demand schedule and demand curves, assumptions and reason behind law, exception to the law Elasticity of demand-Types of elasticity, Factor's determining price, the elasticity of demand SUPPLY • Meaning of supply, the law of supply, determinants of supply, exceptions, elasticity of supply	10
II	COST OUTPUT ANALYSIS • Cost concepts-fixed and variable cost, average and Marginal cost, opportunity cost, past and future costs ,Economics in large scale production.	10

	<p>REVENUE CONCEPTS Total Revenue, Average Revenue, Marginal revenue and their relationships</p> <p>PRICE ANALYSIS Basic concepts-Equilibrium of firm, marginal revenue and Marginal cost analysis, Normal Profits, excess ,profit loss, Accounting profit and economic profit, Theories of Profit, Kinds of Markets, Perfect & Pure competition, Simple monopoly and Monopolistic Competition, Oligopoly</p> <p>PRICING • Pricing under perfect competition, Equilibrium price, Pricing under monopoly and perfect competition-Short run and Long run</p>	
III	<p>TOURISM AND BALANCE OF PAYMENT INDIAN ECONOMY AND HOTEL INDUSTRY</p> <p>• Characteristics of Indian Economy, Major issues of development, Relevance of hotel industry in national economy, income generation, employment generation, foreign exchange earning, New Industrial Policy-Features & Importance's.</p> <p>TYPES OF TOURISM ECONOMICS Abstraction, Economic Theory & Tourism, Demand & Supply Analysis, Cost/Benefit Analysis, Economic Impact Analysis</p>	05
IV	<p>IMPACT OF TOURISM ON HOTEL INDUSTRY Economic impact, travel and Hotel effect on tourism on hotel, threats & obstacles to tourism</p> <p>TOURISM PLANNING AND HOTEL INDUSTRY Tourism infrastructure development, Local Bodies, tourism department and ministry, different tourism policies</p> <p>NATIONAL INCOME CONCEPTS AND IMPORTANCE Definition & Concepts, Gross National Product (GNP)& Net National Product (NNP), Measurement of National Income</p>	10

Reference / Text Books:

H L Ahuja Principle of Economics

Kote Syanis Micro Economics

D M Mithai Managerial Economic

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	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 attain 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.

CO5: To conclude and analyze the different phases of business cycle and methods of demand forecasting in economic analysis.

IIMTU-NEP IMPLEMENTATION
Year: III / Semester: VI

Programme: Degree/ UG(R)/PG/Ph.D. Class: BHMCT	Year: III	
Credits: 2 Theory: 2 Practical: 0	Semester: VI	
Course Code: NBHM-365B	Subject: Fundamentals Of Hospitality Accounting	
Title: Fundamentals Of Hospitality Accounting		
Course Objectives: The Student will be aware and get knowledge about: 1. Introduction to Accounting 2. Primary Books (Journal) 3. Subsidiary Books (Ledger)		
Nature of Paper: DSE		
Minimum Passing Marks/Credits: 40% Marks / 1 Credits		
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Introduction to Accounting Meaning & Definition, Types and Classification, Principles of Accounting Systems of Accounting, Generally Accepted Accounting, Principles	15
II	Primary Books (Journal) Meaning and Definition, Format of Journal, Rules of Debit and Credit Opening entry, simple and compound entries, Practical Subsidiary Books (Ledger) Meaning and Uses, Formats, Posting, Practical	10
III	Cash Book Meaning, Advantages, Simple, Double and Three Column Petty Cash book with imprest system (simple and tabular forms), Practical	10
IV	Trial Balance Meaning, Methods, Advantages, Limitations, Practical Final Accounts Meaning, Procedure for preparation of final accounts Difference between Trading Accounts, Profit & Loss Accounts & Balance Sheet	15
Reference / Text Books: lement of Hotel Accounting by Dr. JM Negi& G.S. Rawat, HKS International (now Aman Publication, New Delhi) • Hotel Management Accounting & Control by Dr. JM Negi, Himalaya Publication, New Delhi • Management Accounting by Dr. Hingorani& Prof. Ramanathan, Sultan Chand & Sons.		
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:	10
Prerequisites for the course:	
Course Learning Outcomes: CO1- Understand basic concept of hospitality accounting system CO2- Understand The meaning and need for accounting CO3- Distinguish between book keeping and accounting CO4- Record the transactions using rules of debit and credit CO5- To check the accuracy of accounting records.	

IMTU-NEP IMPLEMENTATION
Year: III / Semester: VI

Programme: Degree/ UG(R)/PG/Ph.D. Class: BHMCT		Year: III Semester: VI	
Credits: 3 Theory: 3 Practical: 0		Subject: Kitchen Planning And Management	
Course Code: NHU-361		Title: Kitchen Planning And Management	
Course Objectives: The Student will be aware and get knowledge about: 1.			
Nature of Paper: AECC			
Minimum Passing Marks/Credits: 40% Marks / 1.5 Credits			
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents	No. of Lectures Allotted	
I	Kitchen Design Introduction; Basis of Physical Layout; Standard Layout of Kitchen, Area Required; Commercial Kitchen Configuration/Shapes; Environmental Conditions; Developing, Kitchen Plans.	15	
II	Specifications For Equipment ,Ventilation and Kitchen Safety Introduction; Features of a Good Kitchen; Care and Maintenance of Kitchen, Equipment; Kitchen Equipment Specifications. Storage Facility Layout and Design Introduction; Food Stores: Definition and Types; Layout of a Good Food Store; Role of Store Keeper; Kitchen stewarding	10	
III	Project Management Introduction; The Network Models (CPM/PERT); Drawings of a Network Diagram; Project Cost Analysis.	10	
IV	Sustainable Kitchen Planning Introduction; Major Resources of Energy; Energy Conservation; Changing Trends in Kitchen Planning; Sustainable Cooking.	15	
Reference / Text Books: <ul style="list-style-type: none">Bansal, Tarun (210). Hotel Facility Planning. Oxford University Press.Bhushan, Devesh (214).Environment and Facilities Planning in Hotel Industry. Naman Publisher & Distributors			
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			10
3) Assignments			

4) Research Project Report Seminar On Research Project Report	
5) ESE	75
Total:	10
Prerequisites for the course:	
Course Learning Outcomes: CO1- Know about various commercial kitchen configuration and shape CO2- Gain knowledge about standard specifications of kitchen equipments CO3- Learn about storage facility, layout and design CO4- Know about project management and its key role in various functional areas CO5- Acknowledge various changing trends of Kitchen Planning and Management	

IIMTU-NEP IMPLEMENTATION
Year: III / Semester: VI

Programme: Degree Class:		Year: III Semester: VI	
Credits: NC Theory: NC Practical: NC		Subject: Industrial Visit/Seminar/Presentation On The Report	
Course Code: NECC-361		Title: Industrial Visit/Seminar/Presentation On The Report	
Course Objectives: 1.			
Nature of Paper: NECC			
Minimum Passing Marks/Credits: L:2 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents		No. of Lectures Allotted
I	Students Have To Give A Presentation On Their Observations During Their Industrial Visits.		
Reference / Text Books:			
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL			
Evaluation/Assessment Methodology			
			Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESE			25
Total:			25
Prerequisites for the course:			
Course Learning Outcomes: 1) Students Have To Give A Presentation On Their Observations During Their Industrial Visits.			

IIMTU-NEP IMPLEMENTATION
Year: III / Semester: VI

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

IIMTU-NEP IMPLEMENTATION
Year: III / Semester: VI

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

IIMTU-NEP IMPLEMENTATION
Year: III / Semester: VI

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

IIMTU-NEP IMPLEMENTATION
Year: III / Semester: VI

Programme: Degree/UG(R)/PG/Ph.D.		Year: III
Class: BHMCT		Semester: VI
Credits: 2 Theory: 0 Practical: 2		Subject: FOOD PRODUCTION LAB-III
Course Code: NBHM-361P		Title: FOOD PRODUCTION LAB-III
Course Objectives: The Student will be aware and get knowledge about: 1. Various international cuisines 2. Preparation of various breads. 3. Preparation of various sponges and cakes.		
Nature of Paper: Core		
Minimum Passing Marks/Credits: 40% Marks / 1 Credits		
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	INTERNATIONAL CUISINES MENUS	40
Reference / Text Books: K. Arora & K.N. Gupta – Theory of cookery Philip Thangam – Modern cookery for teaching &The Trade (Orient Longmans ltd) Gisslenwayne – professional cookery (john wiley and sons) Montage – Larousse gasrtronomie (Himalaya publishing group)		
If the course is available as Generic Elective then the students of following departments may opt it.		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		10
2) Presentations /Seminar		
3) Assignments		10
4) Research Project Report/Seminar On Research Project Report		
5) ESE		30
Total:		50
Prerequisites for the course:		
Course Learning Outcomes: CO1 Understand how to prepare various international cuisines. CO2 Demonstrate how to prepare various kinds of breads. CO3 Demonstrate how to prepare various sponges and cakes. CO4 To discuss various types of bakery desserts CO5 Identify and describe the key characteristics, ingredients, flavors, and cooking techniques associated with a variety of international cuisines. CO6 To explain the significance of traditional dishes, ingredients, and dining customs within the context of international cuisines.		

IIMTU-NEP IMPLEMENTATION
Year: III / Semester: VI

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

Programme: Degree/UG(R)/PG/Ph.D.		Year: III
Class: BHMCT		Semester: VI
Credits: 1 Theory: 0 Practical: 1		Subject: Front Office LAB-III
Course Code: NBHM-363P		Title: Front Office LAB-III
Course Objectives: The Student will be aware and get knowledge about 1. To practice the mathematical equations and calculations as regard to the ARR/ARPP/% of foreigners/Indian /Other nationalities 2. To practice Occupancy forecast reports for establishing yield management. 3. Night receptionist’s night reports, Guest arrival report and Night audit reports. 4. Amenity vouchers, allowance voucher , miscellaneous charge.		
Nature of Paper: Core		
Minimum Passing Marks/Credits: 40% Marks / 1 Credits		
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	To practice the mathematical equations and calculations as regard to the ARR/ARPP/% of foreigners/Indian /Other nationalities.	
II	To practice Occupancy forecast reports for establishing yield management, Room discrepancy report, OOO report, % of occupancy report, Night receptionist’s night reports, Guest arrival report and Night audit reports.	
III	Amenity vouchers, allowance voucher, miscellaneous charge voucher, Petty cash voucher their usage in the operations.	
Reference / Text Books: Dennis L. Foster: Back Office Operation & Admn. Sudhir Andrews: Hotel Front Office Kasavana & Brooks: Managing Front office Operations		
If the course is available as Generic Elective then the students of following departments may opt it.		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESE		10 15
Total:		25

Prerequisites for the course:

Course Learning Outcomes:

CO1: To understand the mathematical equations and calculations as regard to the ARR/ARPP/% of foreigners/Indian /Other nationalities

CO2: To get the discuss Occupancy forecast reports for establishing yield management

CO3: To identify about Night receptionist's night reports, Guest arrival report and Night audit reports.

CO4: To understand about the Amenity vouchers, allowance voucher, miscellaneous charge.

CO5: Identify situations and transactions where each type of voucher is applicable and appropriate.

CO6: Apply operational vouchers as tools for tracking and controlling expenses, ensuring transparency.

IIMTU-NEP IMPLEMENTATION
Year: III / Semester: VI

Programme: Degree/ UG(R)/PG/Ph.D. Class: BHMCT		Year: III	
Credits: 1 Theory: 0 Practical: 1		Semester: VI	
Course Code:NBHM-364P		Subject: Accommodation Operation LAB-III	
Title: Accommodation Operation LAB-III			
Course Objectives: The Student will be aware and get knowledge about 1. Standard operating procedure (SOPs) of cleaning and polishing glass, brass etc 2. Uses of First aid kit, dealing with emergency situation. 3. How to overcome to Fire safety fire fighting Safety measures, fire drill. 4. Special decoration (theme related to hospitality industry)			
Nature of Paper: Core			
Minimum Passing Marks/Credits: 40% Marks / 1 Credits			
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents	No. of Lectures Allotted	
I	Standard operating procedure skill oriented task (e.g. cleaning and polishing glass, brass etc.)	05	
II	First aid First aid kit, dealing with emergency situation, maintaining records Fire safety fire fighting Safety measures, fire drill (demo)	05	
III	Special decoration (theme related to hospitality industry) indenting ,costing ,planning with time split ,executing Layout of guest room To the scale ,To earmark pillars specification of colors, furniture, fixture, fitting, soft furnishing and accessories etc.	05	
Reference / Text Books: John C. Branson – Hotel .Hostel& Hospital House Keeping Georgira Tucker – The Professional Housekeeper Anne Effelsberg – Flower Arranging John Ambulan/Andrews – First Aid Manual			
If the course is available as Generic Elective then the students of following departments may opt it.			
Evaluation/Assessment Methodology			
			Max. Marks
1) Class tasks/ Sessional Examination 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.	

IIMTU-NEP IMPLEMENTATION
Year: IV / Semester: VII

Programme: UG(R)		Year: IV
Class: BHMCT		Semester: VII
Credits: 4		Subject: Food Production-IV
Theory: 4		
Practical: 0		
Course Code:HM-471		Title: Food Production-IV
Course Objectives: The Student will be aware and get knowledge about		
1. Menu Planning, menu balancing and Food cost, Factors influencing menu planning. Standardization of Portion, Recipe and Yield Management.		
2. Brine, Cure, Marinades – Types, preparation, Uses and Difference.		
3. Appetizer and Garnishes – their classification.		
4. Balanced Diet- Concept, Importance, Planning of Special diets. Nutritional value and calculation of Calorific value.		
Nature of Paper: Core		
Minimum Passing Marks/Credits: 40% Marks / 2 Credits		
L:4		
T:		
P:(In Hours/Week)		
Theory - 1 Hr. = 1 Credit		
Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Menu Planning Introduction to Menu Planning, Principles of Menu Planning, Menu balancing and food costing, Factors influencing menu planning for regional and industrial menus, Standardizing of Portions of Recipes and benefits of same , Yield management and Indenting.	15
II	BRINES, CURES & MARINADES A. Types of Brines B. Preparation of Brines C. Methods of Curing D. Types of Marinades E. Uses of Marinades F. Difference between Brines, Cures & Marinades	15
III	Appetizers and garnishes Introduction, Classification of Appetizers, Garnishing of Hors D'oeuvres, Popular traditional Appetizers from the World, Modern Plated Appetizers	15
IV	Balanced Diet Hotel, Hospitality, and Heritage Studies, Introduction to the concept of a balanced diet, Need & importance of balanced diet in modern lifestyle, Nutritional Values – Calculations of calorific values, fortification, Specially planned diets for – Hypertension & Heart - (Sodium & cholesterol restricted), Diabetic – (Starch & Sugar restricted), Obesity – (Low Calorie), Invalid – (Recovery from illness)	15
Reference / Text Books:		
Bali, Parvinder (212). International Cuisine & Food Production. Oxford University Press.		
Philip E. Thangam, Heinemann (210)Modern Cookery. Orient Longman.		
Arora, K (208). 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:	10
Prerequisites for the course:	
Course Learning Outcomes: The students have knowledge about CO1: Develop well-balanced menus considering cost, preferences, and nutrition 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

Programme: UG(R)		Year: IV
Class: BHMCT		Semester: VII
Credits: 4		Subject: Food & Beverage Service-IV
Theory: 4		
Practical: 0		
Course Code: HM-472		Title: Food & Beverage Service-IV
Course Objectives: The student will get knowledge about: 1. To elaborate the personal management (allocation of work, customer relation) 2. To describe the event management (components of events, staffing, leading) 3. Student will knowledge about industrial, institutional & hospital catering services 4. Student get knowledge about cruise liners & airlines		
Nature of Paper: Core		
Minimum Passing Marks/Credits: 40% Marks / 2 Credits		
L:4 T: P:2 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Personal Management in F & B Service a) Developing a good F & B Team (desirable attributes for various levels of hierarchy) b) Allocation of work, Task Analysis and Duty Roaster c) Performance Measure d) Customer Relations e) Sales Promotion	15
II	Event Management a) Concept, Nature, Scope & its Significant b) Components of Events c) Conceptualizing and designing events d) 5C's of events Planning, e) Organizing ,staffing ,leading, Coordination, Controlling	15
III	INDUSTRIAL/INSTITUTIONAL, HOSPITAL CATERING SERVICES a) Definitions & Examples. b) Menu planning & role of dietician. c) Determination of subsidy. d) Food Handling	15
IV	CRUISE LINERS & AIRLINES a) Deck Management, b) Tray/Trolley Set Up, c) Services on the Slip/Craft, d) Food Delivery System in Airlines & Cruise Liners.	15

Reference / Text Books:	
Jaffrey T Clarke Table and BarDennis R Lilicrap Food and Beverage Service, Matt A Casdo Food and Beverage Service ,Michael M Coltman Beverage Management	
If the course is available as Generic Elective then the students of following departments may opt it.	
Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	15
2) Presentations /Seminar	
3) Assignments	10
4) Research Project Report Seminar On Research Project Report	
5) ESE	75
Total:	10
Prerequisites for the course:	
Course Learning Outcomes: The Student will be aware and get knowledge about: 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

Programme: UG(R)		Year: IV
Class: BHMCT		Semester: VII
Credits: 2		Subject: Front Office-IV
Theory: 2		
Practical: 0		
Course Code: HM-473		Title: Front Office-IV
Course Objectives: The student will get knowledge about: 1. To elaborate the Timeshare and Vacation Ownership (timeshare options, timeshare business) 2. The student will get knowledge about Front Office Arrangements (Independent hotels, International Business) 3. Student get knowledge about Computer Applications in Front Office. 4. Student get knowledge about Quality Management System In Hotels		
Nature of Paper: Core		
Minimum Passing Marks/Credits: 40% Marks / 1 Credits		
L:2 T: P: 2 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Timeshare and Vacation Ownership:- Definition and Types of Timeshare Options - Advantages and Disadvantages of Timeshare business - Exchange Companies – Resort Condominium International - Intervals International- AIRDA advantages – role of government and industry.	05
II	Front Office Arrangements Independent hotels, International Business, Lease agreement, Franchise, Contract, Chain Incorporation, Management groups	05
III	Computer Applications in Front Office Property management system: Micros, Amadeus, Ids Fortune, Shaw man,PMS interface with stand-alone systems	10
IV	Quality Management System In Hotels Concept and Importance, Guest perception of quality, Features of quality management, Benefits of quality management	10
Reference / Text Books: <ul style="list-style-type: none">• Dennis L. Foster - Front Office Operation & Admin.• Bruce Braham - Hotel Front Office		
If the course is available as Generic Elective then the students of following departments may opt it.		
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. Understand the timeshare and Vacation Ownership (timeshare options, timeshare business). CO2. Analyze various modes of Front Office Arrangements (Independent hotels, International Business). CO3. Get knowledge about Computer Applications in Front Office. CO4. Understand the Quality Management System In Hotels.	

IIMTU-NEP IMPLEMENTATION
Year: IV / Semester: VII

Programme: UG(R)		Year: IV
Class: BHMCT		Semester: VII
Credits: 2		Subject: Accommodation Operation-IV
Theory: 2		
Practical: 0		
Course Code: HM-474		Title: Accommodation Operation-IV
Course Objectives: The student will get knowledge about: 1. The course has been developed to provide students Changing Trends in Housekeeping 2. To enable students to understand the significance of a Ergonomics in Housekeeping 3. The unit envisages introducing students to Ecotels Certifications ,Choosing an Eco-friendly 4. The unit envisions providing students work Environment Safety, potential Hazards in Housekeeping		
Nature of Paper: Core		
Minimum Passing Marks/Credits: 40% Marks / 1 Credits		
L:4 T: P: 2 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Changing Trends in Housekeeping Hygiene, Training and Motivation, Eco friendly Amenities New Scientific Techniques, IT Savvy Housekeeping	05
II	Ecotels Ecotels Certifications ,Choosing an Eco-friendly site, Hotel Design and Construction, Eco-friendly Housekeeping, Water Conservation, Energy Conservation	05
III	Safety and Security Work Environment Safety, Potential Hazards in Housekeeping ,Crime Prevention , Key and their Control, Scanty Baggage	05
IV	Ergonomics in Housekeeping Internal Environment (Noise, Air Conditioning and Lighting)Supervision in Housekeeping	05
Reference / Text Books: Martin Robert J (1998), Professional Management Of Housekeeping Operation. Hotel Housekeeping Training Manual- Sudhir Andrews. Hotel Housekeeping Operation And Management G. Raghubalan And SmritteRaghubalan(207) Hotel, Hostel and Hospital Housekeeping –Joan Branson And Margaret Lennox		
If the course is available as Generic Elective then the students of following departments may opt it.		
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. Students would be able to explain in detail about the Changing Trends in Housekeeping CO2. Students will be clear about the Ecotels Certifications ,Choosing an Eco-friendly CO3. Student will understand Ergonomics in Housekeeping CO4. Remember students would be able to prepare Environment Safety, potential Hazards in Housekeeping.	

IIMTU-NEP IMPLEMENTATION
Year: IV / Semester: VII

Programme: Degree/UG(R)/PG/Ph.D.		Year: III
Class: BHMCT		Semester: VII
Credits: 2 Theory: 2 Practical: 0		Subject: Event Management
Course Code: HM-475A		Title: Event Management
Course Objectives: <ol style="list-style-type: none"> 1. Determine meeting objectives. 2. Prepare a budget for an event or meeting. 3. Prepare a site suitable for a specific group and their event or meeting objectives. 4. Promote an event or meeting. 5. Accommodate essential housing, transportation, food, entertainment, and communications needs for an event or meeting. 		
Nature of Paper: DSE		
Minimum Passing Marks/Credits: 40% Marks / 1 Credits		
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Events The Concept, Nature, Definition and scope C's of Events, advantage and disadvantage of Events Categories and Typologies, Skills required to be a good Event Planners.	10
II	Organizing& Designing of Events Key elements of Events, Event Infrastructure Core concept, core people, core talent, core structure Setting Objectives for the Event, Negotiating Contracts with event Organizers, Venue, Media.	10
III	Marketing & Promotion of Events Nature of Event Marketing, Process of Event Marketing, The Marketing Mix, Sponsorship. Promotion: Image Branding, Advertising, Publicity and Public Relation	10
IV	Managing Events Financial Management of Events, Staffing, Leadership. Safety and Security: Occupational Safety and Health, Incident Reporting, Crowd Management and Evacuation	10
Reference / Text Books:		

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 would be able to: CO1: Analyze the role of events in image building CO2: Explain all the steps of planning and organizing an event CO3: Plan and organize events CO4: Discuss ways of strategic marketing and media planning for events CO5: Demonstrate knowledge and ability to identify risk areas, evaluate safety measures.	

IIMTU-NEP IMPLEMENTATION
Year: III / Semester: VII

Programme: Degree/UG(R)/PG/Ph.D.		Year: III
Class: BHMCT		Semester: V
Credits: 2 Theory: 2 Practical: 0		Subject: Facility Planning For Hotels
Course Code: HM-475B		Title: Facility Planning For Hotels
Course Objectives: The Student will get knowledge about: <ol style="list-style-type: none"> 1. Hotel design considerations 2. Illustrate facility planning in hotels 3. Summarize the star classification of the hotel 4. Making the students aware of restaurant and kitchen planning. 5. Project management. 		
Nature of Paper: DSE		
Minimum Passing Marks/Credits: 40% Marks / 1 Credits		
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	HOTEL DESIGN Design Considerations: • Attractive Appearance • Efficient Plan • Good Location • Suitable Material • Suitable Workmanship • Sound Financing • Competent Management, Evaluation of accommodation needs thumb rules FACILITIES PLANNING The systematic layout planning pattern (SLP); Planning Consideration, Flow process and flow diagram. Procedure for determining space, ways of determining space requirements space relationship, Difference between carpet area and plinth area, Approximate cost of construction estimation. Approximate operating areas in budget type/5 star type hotel and approximate other operating areas per guest room.	10
II	STAR CLASSIFICATION OF HOTEL Architectural feature, facilities and service in star category Hotel, Heritage and Apartment Hotel a. Criteria for star classification of Hotel. b. Criteria for classification of Heritage Hotel. c. Criteria for classification of apartment Hotel. d. Hotel evaluation sheet for awarding category	05

III	PLANNING FOR FOOD AND BEVERAGE OUTLETS Types of restaurants, Designing and planning a restaurant Layout of commercial kitchen, key steps for designing a kitchen Planning of various supporting services: Kitchen stewarding, Storage Facilities	05
IV	PROJECT MANAGEMENT a. Network analysis. b. Basic rules and procedure for network analysis. c. Definition, scope, merits & demerits of CPM & PERT. d. Network crashing, determining crash cost, normal cost.	10

Reference / Text Books:

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

Evaluation/Assessment Methodology

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

Prerequisites for the course:

Course Learning Outcomes:

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

CO1: Understand and design considerations and thumb rule.

CO2: Understand the procedure of SLP.

CO3: Understand and able to evaluate star classification.

CO4: Understand planning and designing of restaurant and kitchen and project Mgt.

IIMTU-NEP IMPLEMENTATION
Year: IV / Semester: VII

Programme: UG(R)		Year: IV
Class: BHMCT		Semester: VII
Credits: 2		Subject: Research Methodology
Theory: 2		
Practical: 0		
Course Code: HM-476		Title: Research Methodology
Course Objectives: 1. To understand some basic concepts of research and its methodologies 2. To select and define appropriate research problems and parameters 3. To understand how to prepare a project proposal (to undertake a project) 4. How to organize conduct research in more appropriate manner 5. To write a research report, research proposal		
Nature of Paper: AECC		
Minimum Passing Marks/Credits:40% Marks / 1 Credits		
L:2 T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	RESEARCH –MEANING, IMPORTANCE & RESEARCH DESIGN a. Introduction b. Meaning and Importance c. The basis of classification of various types of research design	10
II	DATA COLLECTION a. Types of Data b. Secondary data, Sources c. Primary data, Sources d. Sampling, Importance, Basic concepts e. Questionnaire, Format and Administration, Steps involve in developing a Questionnaire f. Interviews	07
III	DATA PROCESSING a. Quality research, Introduction, Difference between Quality and Quantity research b. Editing of Data, Coding of Data, Data Classification, Graphical Presentation of Data c. Report writing-steps involved, layout of report, mechanics of report writing, precautions of writing research writing d. Oral Presentation	07
IV	DATA ANALYZING & DRAFTING OF CONCLUSIONS AND RECOMMENDATIONS. a. Meaning and scope of data analysis b. Methods of Data analysis. c. Generating Findings. d. Drafting of conclusions and recommendations	10
V	Methodology of presentation of research project a. Meaning of presentation b. Presentation as tool c. Techniques of presentation of research project d. How to deal with queries / questionnaire during presentation	06
Reference / Text Books: Robert C Lewis Marketing Research John Roberts Marketing for the Hospitality Industry Dennis L Foster		

Hospitality Marketing and Sales for Resorts, Motels And Hotels	
If the course is available as Generic Elective then the students of following departments may opt it.	
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 knowledge of research processes (reading, evaluating, and developing) CO2 Perform literature reviews using print and online database CO3 Employ American Psychological Association (APA) formats for citation of print and electronic materials. CO4 Identify, explain, compare and prepare the key elements of a research proposal report.	

IIMTU-NEP IMPLEMENTATION
Year: IV/ Semester: VII

Programme: Certificate Class:		Year: IV Semester: VII	
Credits: NC Theory: NC Practical: NC		Subject: Industrial Visit/Seminar/Presentation On The Report	
Course Code: NECC-471		Title: Industrial Visit/Seminar/Presentation On The Report	
Course Objectives:			
Nature of Paper: NECC			
Minimum Passing Marks/Credits:			
L:2 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents		No. of Lectures Allotted
I	Students Have To Give A Presentation On Their Observations During Their Industrial Visits.		
Reference / Text Books:			
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL			
Evaluation/Assessment Methodology			
			Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESE			25
Total:			25
Prerequisites for the course:			
Course Learning Outcomes:			

IIMTU-NEP IMPLEMENTATION
Year: IV / Semester: VII

Programme: Certificate Class:		Year: IV Semester: VII	
Credits: NC Theory: NC Practical: NC		Subject: University Social Responsibilities –Community Outreach	
Course Code: NECC-472		Title: University Social Responsibilities –Community Outreach	
Course Objectives:			
Nature of Paper: NECC			
Minimum Passing Marks/Credits:			
L:2 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents		No. of Lectures Allotted
I	This Activity Is An Essential Part Of The Curriculum Which Believes That When We Are Taking From The Society Then It Is Our Moral Duty To Give Something Back To The Society. It Also Develops Habit Of Helping Others In The Students.		
Reference / Text Books:			
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL			
Evaluation/Assessment Methodology			
			Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESE			25
Total:			25
Prerequisites for the course:			
Course Learning Outcomes:			

IIMTU-NEP IMPLEMENTATION
Year: IV / Semester: VII

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

IIMTU-NEP IMPLEMENTATION
Year: IV / Semester: VII

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

IIMTU-NEP IMPLEMENTATION
Year: IV / Semester: VII

Programme: UG(R)		Year: IV	
Class: BHMCT		Semester: VII	
Credits: 2		Subject: Food production Lab-IV	
Theory: 0			
Practical: 2			
Course Code: HM-471P		Title: Food production Lab-IV	
Course Objectives: 1. Preparation of Appetizers 2. Knowing the use of Brine, Cure and Pickling 3. Customization of menu for special dietary conditions.			
Nature of Paper: Core			
Minimum Passing Marks/Credits: 40% Marks / 1 Credits			
L: T: P: 4 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents	No. of Lectures Allotted	
I	Preparation of various appetizers	10	
II	Brining, curing & Pickling	10	
III	Customize menu for special dietary conditions like Hypertension, Diabetes	20	
Reference / Text Books:			
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			10
3) Assignments			
4) Research Project Report Seminar On Research Project Report			
5) ESE			25
Total:			50
Prerequisites for the course:			
Course Learning Outcomes: CO1 Know how to prepare Appetizers. CO2 Preparation of Brine, Curing mixture and pickles. CO3 Formulate special menu.			

IIMTU-NEP IMPLEMENTATION
Year: IV / Semester: VII

Programme: UG(R)		Year: IV	
Class: BHMCT		Semester: VII	
Credits: 1		Subject: Food & Beverage Service Lab-IV	
Theory: 0			
Practical: 1			
Course Code: HM-472P		Title: Food & Beverage Service Lab-IV	
Course Objectives:			
1. This course aims to introduce students with the different types of banquet setup and menu planning with wine pairing. Also, students will get exposure to learn calculation of F&B cost.			
2. This course aims to make students understand the theme designing of restaurant concepts including regional, continental and oriental.			
3. This course aims to make students understand the menu designing and it's pricing with various buffet arrangements done in food service industry.			
Nature of Paper: Core			
Minimum Passing Marks/Credits: 40% Marks / 1 Credits			
L:			
T:			
P: 2 (In Hours/Week)			
Theory - 1 Hr. = 1 Credit			
Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents		No. of Lectures Allotted
I	1. Practicing the all previous semester practical. 2. Making of duty roaster for different F&B outlets. 3. Food Service Procedure in transport Catering. 4. Menu Planning for Hospitals and institutional establishments. 5. Case studies of different theme events like exhibitions, weddings etc. 6. Planning & organizing of different events. 7. Checklist for different events organized in the department		15
Reference / Text Books:			
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			05
3) Assignments			
4) Research Project Report Seminar On Research Project Report			
5) ESE			15
Total:			25
Prerequisites for the course:			

Course Learning Outcomes:

CO1: Analyze the various banquet setups and menu planning with wine pairing. Also, students will get exposure to learn calculation of F&B cost.

CO2: Understand the theme designing of restaurant concepts including regional, continental and oriental.

CO3: Apply the menu designing and it's pricing with various buffet arrangements done in food service industry.

CO4: Students will have the ability to effectively plan and organize different types of events.

CO5: Students will be able to develop detailed checklists specific to different events organized within a department.

CO6: Students will understand the importance of checklists in ensuring smooth execution and will be equipped with the ability to create well-structured and organized event checklists.

IIMTU-NEP IMPLEMENTATION
Year: IV / Semester: VII

Programme: UG(R) Class: BHMCT		Year: IV Semester: VII
Credits: 1 Theory: 0 Practical: 1		Subject: Front Office LAB-IV
Course Code: HM-473P		Title: Front office LAB-IV
Course Objectives: 1. The course has been developed to enable the students with knowledge of front office accounting and it’s utility. 2. Aims to augment skills for learning & operating property management in hotel industry. 3. To become acquainted with night audit, its importance and responsibility of night auditor.		
Nature of Paper: Core		
Minimum Passing Marks/Credits: 40% Marks / 1 Credits		
L: T: P: 2 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	1. Recapitulation of previous semester. 2. Recapitulation of all the important forms and formats used in front office 3. Familiarization with the different software used in computer. 4. Understand and handle the procedure of PMS 5. Familiarization with different tools of Yield Management. 6. Familiarize with the standards of Quality 7. To visit different categories of Properties	15
Reference / Text Books:		
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:

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

CO2 Remember, understand and apply the process of Night audit and analyze the various types of Night Audit reports.

CO3 Remember, understand and analyze knowledge about functions of PMS in different module and will be able to describe the concerns in selecting appropriate PMS.

IIMTU-NEP IMPLEMENTATION
Year: IV / Semester: VII

Programme: UG(R)		Year: IV
Class: BHMCT		Semester: VII
Credits: 1		Subject: ACCOMODATION OPERATION LAB-IV
Theory: 0		
Practical: 1		
Course Code:HM-474		Title: ACCOMODATION OPERATION LAB-IV
Course Objectives: The student will get knowledge about: 1. The course has been developed to provide students with an introduction to the world of housekeeping and particularly as it applies to Wi-Fi, WALNs, GPS, VoIP, Uses of energy conserving products 2. To enable students to understand the preparing of checklist both for rooms and public area. Inspection through checklist 3. The student will get knowledge about Estimation or eco friendly site Handling of keys for security reason		
Nature of Paper: Core		
Minimum Passing Marks/Credits: 40% Marks / 1 Credits		
L: T: P: 2 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Using of latest in IT amenities in the housekeeping department Wi-Fi, WALNs, GPS, VoIP, Uses of energy conserving products Water conservation, Uses of eco-friendly amenities Estimation or eco-friendly site Handling of keys for security reason Handling scanty baggage guest. Methods of handling housekeeping equipment's and materials. Implementing the need of ergonomics in housekeeping Analysis the significance of ergonomics Preparing of checklist both for rooms and public area. Inspection through checklist	12
Reference / Text Books: Martin Robert J (1998), Professional Management Of Housekeeping Operation. Hotel Housekeeping Training Manual- Sudhir Andrews. Hotel Housekeeping Operation And Management G. Raghubalan And SmritteRaghubalan(207) Hotel, Hostel and Hospital Housekeeping –Joan Branson And Margaret Lennox		
If the course is available as Generic Elective then the students of following departments may opt it.		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		05
2) Presentations /Seminar		05
3)Assignments		

4) Research Project Report Seminar On Research Project Report	
5) ESE	15
Total:	25
Prerequisites for the course:	
Course Learning Outcomes: CO1 Students will acquire knowledge and learn about the world of housekeeping and particularly as it applies to Wi-Fi, WALNs, GPS, VoIP, Uses of energy conserving products CO2 They will be able to the preparing of checklist both for rooms and public area. Inspection through checklist CO3 Students will understand about the or eco friendly site Handling of keys for security reason	

IIMTU-NEP IMPLEMENTATION

Year: IV / Semester: VII

Programme: UG(R)		Year: IV	
Class:		Semester: VII	
Credits: 2		Subject: Project	
Theory: 0			
Practical: 2			
Course Code: HM-477P		Title: Project	
Course Objectives:			
Nature of Paper: CORE			
Minimum Passing Marks/Credits: 40% Marks / 1 Credits			
L:2 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents		No. of Lectures Allotted
I	Students Are Supposed To Choose A Topic Of Their Choice And Prepare A Synopsis And Project Report On That. It Will Be Evaluated On The Basis Of Presentation And Viva-Voca.		
Reference / Text Books:			
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL			
Evaluation/Assessment Methodology			
			Max. Marks
1) Class tasks/ Sessional Examination			10
2) Presentations /Seminar			
3) Assignments			
4) Research Project Report Seminar On Research Project Report			20
5) ESE			70
Total:			10
Prerequisites for the course:			
Course Learning Outcomes:			
CO1: To have an idea about the project / research.			
CO2: To get familiar with the problem persistence and looking out for solutions.			
CO3: Have an idea about project / report writing			
CO4: Motivation to the students for innovation			

IIMTU-NEP IMPLEMENTATION
Year: IV / Semester: VIII

Programme: UG(R)		Year: IV
Class: BHMCT		Semester: VIII
Credits: 4		Subject: Food Production-V
Theory: 4		
Practical: 0		
Course Code: HM-481		Title: Food Production-V
Course Objectives: The Skill Course in "Food Production-VI" is designed with the following objectives: 1. To develop skills in western cuisines. 2. To be taught European cuisines and assist students in small scale food service unit. 3. It also equips the student to find employment in canteens, restaurants, hostel, railway catering and mobile catering. 4. To develop in-depth knowledge of Western, European, Oriental & Western Countries.		
Nature of Paper: Core		
Minimum Passing Marks/Credits: 40% Marks / 2 Credits		
L:4 T: P:(In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Western Cuisines Introduction, Italian Cuisine, Mediterranean Cuisine, Mexican Cuisine	15
II	European Cuisines Introduction ; French Cuisine; Cuisine of the UK; Scandinavian Cuisine, German Cuisine	15
III	Oriental Cuisines Introduction; Chinese Cuisine; Japanese Cuisine, Thai Cuisine,	15
IV	Western plated Food Introduction, The concept of plate presentation, Merging flavors, shapes and textures on plate, Emerging trends in Food presentation	15
Reference / Text Books: Bali,Parvinder (212). International Cuisine & Food Production. Oxford University Press Philip E. Thangam, Heinemann (210)Modern Cookery.Orient Longman.		
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:		10
Prerequisites for the course:		
<p>Course Learning Outcomes: At the end of course the student will be able to:-</p> <p>CO1: Demonstrated ability to identify solutions to problems related to the processing of food and to apply and expand upon the theoretical concepts presented in lectures.</p> <p>CO2: Demonstrated familiarity and competence with the practical skills and techniques used to process food. This will include planning a production run, preparation of raw materials, the use of processing equipment and appropriate methods of different regions cuisines.</p> <p>CO3: Ability to use terminology, appropriate to the field of different regions cuisines that how to prepared & how to served to the guests..</p> <p>CO4: To build up thoroughly knowledge of Western, European, and Oriental & Western Countries Cuisines.</p> <p>CO5: Develop knowledge of the history, cultural influences, and key ingredients of Chinese, Japanese, and Thai cuisines.</p> <p>CO6: Develop the ability to merge flavors, shapes, and textures on a plate to create visually appealing and appetizing dishes.</p>		

IIMTU-NEP IMPLEMENTATION
Year: IV / Semester: VIII

Programme: UG(R)		Year: IV	
Class: BHMCT		Semester: VIII	
Credits: 4		Subject: Food & Beverage Service Management	
Theory: 4			
Practical: 0			
Course Code: HM-482		Title: Food & Beverage Service Management	
Course Objectives: The Skill Course in "Food & Beverage service" is designed with the following objectives: 1. To study the basic concept of supervisory functions in food service operations. 2. To become skilled at that how to handling complaints; training the staff. 3. To obtain the acquaintance about the CRM. 4. To gain knowledge of the basics of receiving, storing & issuing control.			
Nature of Paper: Core			
Minimum Passing Marks/Credits: 40% Marks / 2 Credits			
L:4 T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents	No. of Lectures Allotted	
I	Function Catering Introduction, Types of Functions; Function Staff; Function Menus; Service Methods; Function Equipment; Juices; Table Plans; Function Booking Organization; Organizing the function; Outdoor Catering	15	
II	Supervisory Functions in Food Service Operations (Briefing, Allocation of tables, Checking the mise en place & mise en scene, Handling tips, Stock Taking, Requisition; Sales analysis, Cost analysis; Break Even Point Calculations; Handling Complaints; Training the Staff	15	
III	Customer Relationship Management Introduction; Importance of Customer Relations(Regular guests, Occasional guests, first time visitors); Guest Satisfaction (Menu, Consistency in the quality of dishes and Service, Food Safety & Hygiene, Attitude of Staff, Complaint Handling; Suggestions by Guests.	15	
IV	RECEIVING, STORING AND ISSUING CONTROL Goods Received Book, Daily Receiving Report Meat Tags , Receiving Procedure, Blind Receiving. Storing Control, Aims of Store Control, Stock Control, Stock Records Maintained Bin Cards (Stock Record Cards/Books), Issuing Control Requisition	15	
Reference / Text Books: Food and Beverage Management-6th Edition -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.	
Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	15
2) Presentations /Seminar	10
3) Assignments	
4) Research Project Report Seminar On Research Project Report	
5) ESE	75
Total:	10
Prerequisites for the course:	
Course Learning Outcomes: By the end of this course, learners would be able to, CO1: To comprehend the basic concept of supervisory functions in food service operations. CO2: To be aware of the concept off that, how to handling complaints; training the staff. CO3: To obtain in-depth information of CRM. CO4: To understand the basics of receiving, storing & issuing control.	

IMTU-NEP IMPLEMENTATION
Year: IV / Semester: VIII

Programme:UG(R) Class: BHMCT	Year: IV Semester: VIII	
Credits: 2 Theory: 2 Practical: 0	Subject: Management Information System	
Course Code: HM-483	Title: Management Information System	
Course Objectives: The objective of the course is to:: 1. To describe the role of information technology and decision support systems in business and record the current issues with those of the firm to solve business problems. 2. To introduce the fundamental principles of computer-based information systems analysis and design and develop an understanding of the principles and techniques used. 3. To enable students understand the various knowledge about PMS role and different electronic system and guest information system. 4. To allow the students in order to assess the description of the budget control and understand the precise yield management.		
Nature of Paper: Core		
Minimum Passing Marks/Credits: 40% Marks / 1 Credits		
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	MANAGEMENT INFORMATION SYSTEM (MIS) Concept, MIS design & Functions, Managing Multi processor Environment, MIS Security Issues, MIS Performance Evaluation	05
II	COMPUTER-BASED RESERVATION SYSTEM System Global Distribution System, Inter Sell Agencies, Central Reservation System (CRS), Affiliate & Non Affiliate System, Property Level Reservation, Reservation Inquiry, Determination of Availability, Creation of Reservation Record , Maintenance of Reservation Records, Generation of Reports, New Developments, Reservation through the Internet	10
III	PROPERTY MANAGEMENT SYSTEM INTERFACES Point of Sale System (POS), Cash Accounting system (CAS),CAS / PMS Advantages & Concerns, Electronic locking system, Energy Management system, and Auxiliary guest services. guest operated devices, In room vending system, Guest information system	10
IV	Budget and budgetary control ,Basis of charges & tariff formulation for the rooms, Occupancy forecasting, Yield management	05
Reference / Text Books: Bruce Braham Hotel Front Office James ABardi Hotel Front Office Management D P Goel Managing information system		

M J Kasavana Application of Computers in hospitality Industry	
If the course is available as Generic Elective then the students of following departments may opt it.	
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: Relate the basic concepts and technologies used in the field of management information systems; CO2: Compare the processes of developing and implementing information systems. CO3: Outline the role of the ethical, social, and security issues of information systems. CO4: Translate 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.	

IIMTU-NEP IMPLEMENTATION
Year: IV / Semester: VIII

Programme: UG(R)		Year: IV
Class: BHMCT		Semester: VIII
Credits: 2		Subject: ACCOMMODATION MANAGEMENT
Theory: 2		
Practical: 0		
Course Code:HM-483		Title: ACCOMMODATION MANAGEMENT
Course Objectives: The objective of the course is to:: 1. Identify levels of housekeeping Budgeting for Housekeeping Expenses. 2. To enumerate areas of Interior Designing and Interior Decoration. 3. Discover a step by step action plan for the Facilities Planning and Facilities Management. 4. To know about Ecotels hotels & Certification requirements.		
Nature of Paper: Core		
Minimum Passing Marks/Credits: 40% Marks / 1 Credits		
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Budgeting for Housekeeping Expenses Introduction, Types of Budgets, Housekeeping Expenses (Operating Expenses and Capital Expenses); Budget-Planning Process; Income Statement of the Rooms Division; Controlling Expenses (Controlling Operating Expenses and Cost Control in Specific Areas); Inventory Control and Stock-Taking; Purchasing (Principle, Stages and Types of Purchasing; Annual Purchases of Guest Room Supplies, Cleaning Supplies and Linen)	10
II	Interior Designing and Interior Decoration Interior Designing: Introduction, Objectives of Interior Design; Basis Types of Design; Elements of Design; Principles of Design; Units of Design; Designing for the Physically Challenged; Interior Decoration: Introduction, Color; Lighting; Floor Coverings and Finishes, Types, Characteristics and Cleaning of Floor Coverings, Carpets, Important of Floor Maintenance, Ceilings and Their Maintenance, Wall Coverings, Windows and Window Treatments; Accessories.	10
III	Facilities Planning and Facilities Management Introduction, Factors Considered in Planning and Designing of Hospitality Facilities, Stages in Developing Hospitality Property, Facilities Management: Introduction, Role of Facilities Manager, Common Services Provided by Facilities Management Companies, Components of Facilities Management	05
IV	Ecotels Introduction, Ecotel Certification, Choosing an Eco-friendly Site; Hotel Design and Construction, Energy Conservation, Energy Conservation; Water Conservation, Waste Management: Environment-Friendly	10

	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. (217). Hotel Housekeeping Operations & Management. New Delhi: Oxford University Press Andrew, Sudhir. (213). Hotel Housekeeping. New Delhi: Tata McGraw-Hill Publishing Company Limited Branson, C. & Lennox ,Margaret (213).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.		
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: To be acquainted 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 be familiar with about Ecotels hotels & Certification requirements		

IIMTU-NEP IMPLEMENTATION
Year: IV / Semester: VIII

Programme: UG(R) Class: BHMCT	Year: IV	
	Semester: VIII	
Credits: 2 Theory: 2 Practical: 0	Subject: Financial Management	
Course Code:HM-485A	Title: Financial Management	
Course Objectives: : The objective of the course is to:: 1. Provide an in-depth view of the process in financial management of the firm 2. Develop knowledge on the allocation, management and funding of financial resources. 3. Improving students’ understanding of the time value of money concept and the role of a financial manager in the current competitive business scenario. 4. Enhancing student’s ability in dealing short-term dealing with day-to-day working capital decision; and also longer-term dealing, which involves major capital investment decisions and raising long-term finance.		
Nature of Paper: DSE		
Minimum Passing Marks/Credits: 40% Marks / 1 Credits		
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	INTRODUCTION Nature and scope of financial management, finance function, profit/wealth maximization, role and Responsibilities and functions of financial managers, Money Market & capital Market	10
II	CAPITAL BUDGETING Concept of Time Value of Money; Compound and Discounting Techniques. Meaning, objectives of investment Decisions, net present value method, internal rate of return method, payback period	10
III	COST OF CAPITAL Introduction, significance, concept, sources of funds, determining component of cost of capital, weighted average cost of capital.	05
IV	CAPITAL STRUCTURE Over capitalization, under capitalization and optimization operating and financial leverage. SOURCES OF FINANCE Working capital management, management of cash inventories and receivable.	10

Reference / Text Books: I.M. Pandey Financial management Khan & Jain Financial management R.M. Srivastava Financial management	
If the course is available as Generic Elective then the students of following departments may opt it.	
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 comprehend 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 incorporate the concept and apply the financial concepts to calculate ratios and do the capital budgeting.	

IIMTU-NEP IMPLEMENTATION
Year: IV / Semester: VIII

Programme: UG(R)		Year: IV
Class: BHMCT		Semester: VIII
Credits: 2		Subject: TOURISM & HOTEL ECONOMICS
Theory: 2		
Practical: 0		
Course Code: HM-485B		Title: TOURISM & HOTEL ECONOMICS
Course Objectives: The objective of the course is to:		
1. Will assist to obtain Hospitality Economics focuses on applying economic principles to analyze the hospitality industry.		
2. Student will learn how to use rigorous economic theories and models to analyze the functioning of the hospitality industry and its current trends.		
3. Study will focus on micro-foundations and analyze the impact of the hospitality industry on the aggregate economy.		
4. To know about the concept of Tourism and Balance of Payment.		
Nature of Paper: DSE		
Minimum Passing Marks/Credits: 40% Marks / 1 Credits		
L:		
T:		
P: (In Hours/Week)		
Theory - 1 Hr. = 1 Credit		
Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	FUNDAMENTS CONCEPT OF ECONOMICS Meaning of Economics, Macro-economics & Micro economics, nature & scope, Meaning of Wants:- Necessaries, Comforts & Luxuries Value, price and wealth, Factors of production, Kinds of capital & capital formation, Economic System-Capitalism, Socialism & Mixed economy DEMAND ANALYSIS Meaning of Demand and demand distinctions, autonomous and derived demand short run and long run, demand. Demand for perishable goods and durable goods. Law of demand-demand schedule and demand curves, assumptions and reason behind law, exception tothe 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	10
II	COST OUTPUT ANALYSIS •Cost concepts-fixed and variable cost, average and Marginal cost, opportunity cost, past and future costs, Economics in large scale production. REVENUE CONCEPTS Total Revenue, Average Revenue, Marginal revenue and their relationships PRICE ANALYSIS	10

	Basic concepts-Equilibrium of firm, marginal revenue and Marginal cost analysis, Normal Profits, excess ,profit loss, Accounting profit and economic profit, Theories of Profit, Kinds of Markets, Perfect & Pure competition, Simple monopoly and Monopolistic Competition, Oligopoly PRICING • Pricing under perfect competition, Equilibrium price, Pricing under monopoly and perfect competition-Short run and Long run	
III	TOURISM AND BALANCE OF PAYMENT INDIAN ECONOMY AND HOTEL INDUSTRY • Characteristics of Indian Economy, Major issues of development, Relevance of hotel industry in national economy, income generation, employment generation, foreign exchange earning, New Industrial Policy-Features & Importance's. TYPES OF TOURISM ECONOMICS Abstraction, Economic Theory & Tourism, Demand & Supply Analysis, Cost/Benefit Analysis, Economic Impact Analysis	05
IV	IMPACT OF TOURISM ON HOTEL INDUSTRY Economic impact, travel and Hotel effect on tourism on hotel, threats & obstacles to tourism TOURISM PLANNING AND HOTEL INDUSTRY Tourism infrastructure development, Local Bodies, tourism department and ministry, different tourism policies NATIONAL INCOME CONCEPTS AND IMPORTANCE Definition & Concepts, Gross National Product (GNP)& Net National Product (NNP), Measurement of NationalIncome	10

Reference / Text Books:

H L Ahuja Principle of Economics

KoteSyani's Micro Economics

D M Mithai Managerial Economi

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	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 attain 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

IIMTU-NEP IMPLEMENTATION
Year: IV / Semester: VIII

Programme: Degree/UG(R)/PG/Ph.D.	Year: IV	
Class: BHMCT	Semester: VIII	
Credits: 3 Theory: 3 Practical: 0	Subject: Revenue Management	
Course Code: NHU-481	Title: Revenue Management	
Course Objectives: The Student will be aware and get knowledge about: 1. Significance of revenue management 2. Forecasting for developing business. 3. Analyzing the various reports.		
Nature of Paper: AECC		
Minimum Passing Marks/Credits: 40% Marks / 1.5 Credits		
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Revenue Management Definition and Fundamentals Revenue Management is a culture and philosophy, Ingredients of Effective hotel Revenue Management, How to measure your efficiency?	10
II	Forecasting Forecasting in hotels starts with making a budget, Demand Calendar, Unconstrained Demand, Group Trends	10
III	Pick up Report, Daily Business Report, Monthly Forecast Report, Market Performance	10
IV	Monthly Pick up Analysis, yield Management, Competition Analysis: RevPAR, ARR, GOPPAR, Occupancy Percentage and other formulas for calculating performance	10
Reference / Text Books: Hotel & Motel Management & Operation by William S Gray Hotel Front Office Management by Bardi, John Willy and Sons		
If the course is available as Generic Elective then the students of following departments may opt it.		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		10
2) Presentations /Seminar		
3) Assignments		05
4) Research Project Report Seminar On Research Project Report		
5) ESE		35

Total:	50
Prerequisites for the course:	
Course Learning Outcomes: CO1: To understand the significance of Revenue Management. CO2: To able to learn the strategies of forecasting for developing business. CO3: To study & understand the reports generating and analyzing the reports. CO4: To Practice the resolving the problems through discussing, analyzing, evaluating, researching.	

IIMTU-NEP IMPLEMENTATION
Year: IV / Semester: VIII

Programme: Certificate Class:		Year: IV Semester: VIII	
Credits: NC Theory: NC Practical: NC		Subject: Industrial Visit/Seminar/Presentation On The Report	
Course Code: NECC-481		Title: Industrial Visit/Seminar/Presentation On The Report	
Course Objectives:			
Nature of Paper: NECC			
Minimum Passing Marks/Credits:			
L:2 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents		No. of Lectures Allotted
I	Students Have To Give A Presentation On Their Observations During Their Industrial Visits.		
Reference / Text Books:			
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL			
Evaluation/Assessment Methodology			
			Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESE			25
Total:			25
Prerequisites for the course:			
Course Learning Outcomes:			

IIMTU-NEP IMPLEMENTATION
Year: IV / Semester: VIII

Programme: Certificate Class:		Year: IV Semester: VIII	
Credits: NC Theory: NC Practical: NC		Subject: University Social Responsibilities–Community Outreach	
Course Code: NECC-482		Title: University Social Responsibilities–Community Outreach	
Course Objectives:			
Nature of Paper: NECC			
Minimum Passing Marks/Credits:			
L:2 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents		No. of Lectures Allotted
I	This Activity Is An Essential Part Of The Curriculum Which Believes That Whan We Are Taking From The Society Then It Is Our Moral Duty To Give Something Back To The Society. It Also Develops Habit Of Helping Others In The Students.		
Reference / Text Books:			
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL			
Evaluation/Assessment Methodology			
			Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESE			25
Total:			25
Prerequisites for the course:			
Course Learning Outcomes:			

IIMTU-NEP IMPLEMENTATION
Year: IV / Semester: VIII

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

IIMTU-NEP IMPLEMENTATION
Year: IV / Semester: VIII

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

IIMTU-NEP IMPLEMENTATION
Year: IV / Semester: VIII

Programme: UG(R)		Year: IV	
Class: BHMCT		Semester: VIII	
Credits: 2		Subject: Food Production Lab-V	
Theory: 0			
Practical: 2			
Course Code:HM-481P		Title: Food Production Lab-V	
Course Objectives: The course objectives of the program are: 1. To get the knowledge about Western menu & its main Course with accompaniment. 2. To understand the European menus & its main course with accompaniment & Dessert. 3. To know the main course with accompaniment & Dessert of Oriental Menus. 4. To understand the International A la carte / Table De Hote menu.			
Nature of Paper: CORE			
Minimum Passing Marks/Credits: 40% Marks / 1 Credits			
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents	No. of Lectures Allotted	
I	Western Menu (Starter, Soup, Main Course with accompaniment, Salad, Bread & Dessert)	12	
II	European Menus (Starter or Salad, Soup, Main Course with accompaniment & Dessert)	12	
III	Oriental Menus (Starter or Salad, Soup, Main Course with accompaniment & Dessert)	12	
IV	International A la carte / Table De Hote menu	4	
Reference / Text Books: Bali,Parvinder (212). International Cuisine & Food Production. Oxford University Press Philip E. Thangam, Heinemann(210)Modern Cookery.Orient Longman.			
If the course is available as a Generic Elective then the students of the following departments may opt it.			
Evaluation/Assessment Methodology			
		Max. Marks	
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESE		25 25	
Total:		50	
Prerequisites for the course:			

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

CO1: To get 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 know the main course with accompaniment & Dessert of Oriental Menus.

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

IIMTU-NEP IMPLEMENTATION
Year: IV / Semester: VIII

Programme: UG(R) Class: BHMCT		Year: IV Semester: VIII	
Credits: 1 Theory: 0 Practical: 1		Subject: Food & Beverage Service Management Practical	
Course Code: HM-482P		Title: Food & Beverage Service Management Practical	
Course Objectives: The course objectives of the program are: 1. Procedure for organizing an outdoor catering, Menu Planning 2. To develop professional skills of Menu planning. 3. To understand the Briefing & De-briefing of catering staff. 4. To learn about Complaint Handling through Role plays.			
Nature of Paper: CORE			
Minimum Passing Marks/Credits: 40% Marks / 1 Credits			
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit 4Hrs./Week=4Credits)			
Unit	Contents		No. of Lectures Allotted
I	Booking & Organizing of different type of functions		05
II	Procedure for organizing an outdoor catering, Menu Planning		05
III	Briefing & De-briefing of catering staff, Complaint Handling through Role plays		10
Reference / Text Books: Singaravelavan,R(216).Food and Beverage Service. New Delhi: Oxford University Press. Dennis R.Lillicrap. & John A. Cousine (206). Food and Beverage Service. ELBS.			
If the course is available as a Generic Elective then the students of the following departments may opt it.			
Evaluation/Assessment Methodology			
			Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESE			25 25
Total:			50
Prerequisites for the course:			
Course Learning Outcomes: On completion of this course, the students will be able to CO1. To understand the Procedure for organizing an outdoor catering, Menu Planning CO2: To develop professional skills of Menu planning. CO3: To understand the Briefing & De-briefing of catering staff. CO4: To learn about Complaint Handling through Role plays.			

IIMTU-NEP IMPLEMENTATION
Year: IV / Semester: VII

Programme: UG(R) Class: BHMCT		Year: IV Semester: VIII	
Credits: 1 Theory: 0 Practical: 1		Subject: Management Information System Lab	
Course Code: HM-483P		Title: Management Information System Lab	
Course Objectives: The course objectives of the program are: 1. To be familiar with the functions of MIS in Hospitality industry 2. To be discuss on MIS security issues in organizations 3. To Interact with the CRS and GDS software module. 4. To be familiar with strategy of budgetary control and tariff formulations 5. Demonstrate formulation of Occupancy forecasting and Yield management in Hospitality			
Nature of Paper: CORE			
Minimum Passing Marks/Credits: 40% Marks / 1 Credits			
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents		No. of Lectures Allotted
I	To be familiar with the functions of MIS in Hospitality industry. • Group Discussion on MIS security issues in organizations. • Interact with the CRS and GDS software module. • Handling of PMS software. • To be familiar with strategy of budgetary control and tariff formulations. • Demonstrate formulation of Occupancy forecasting and Yield management in Hospitality industry		20
Reference / Text Books:			
If the course is available as a Generic Elective then the students of the following departments may opt it.			
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			10 15
Total:			25
Prerequisites for the course:			

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

- CO1: To understand that how to familiar with the functions of MIS in Hospitality industry
- CO2: To Discuss on MIS security issues in organizations
- CO3: To Interact with the CRS and GDS software module.
- CO4: To be familiar with strategy of budgetary control and tariff formulations
- CO5: To Demonstrate formulation of Occupancy forecasting and Yield management in Hospitality

IIMTU-NEP IMPLEMENTATION
Year: IV / Semester: VIII

Programme: UG(R)		Year: IV	
Class: BHMCT		Semester: VIII	
Credits: 1		Subject: Accommodation Management Lab	
Theory: 0			
Practical: 1			
Course Code: HM-484P		Title: Accommodation Management Lab	
Course Objectives: The course objectives of the program are: 1. To Coordinate with Purchase, Storage and Inventory Control System 2. To understand that how to dealing with hotels emergencies. 3. To develop practical knowledge of making and display of different miniature of wall covering and floor. 4. To get the knowledge about covering, light arrangements using flip charts. 5. To understand the concept of Ecotels and changing trends in housekeeping department.			
Nature of Paper: CORE			
Minimum Passing Marks/Credits: 40% Marks / 1 Credits			
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents	No. of Lectures Allotted	
I	Recapitulation of the All Previous Semester – Practical ▪ To Coordinate with Hotel for Learning Purchase, Storage and Inventory Control System ▪ Dealing with Emergency: (a) Event of Fire and Smoke, (b) Events of Fumes, (c) Events of Gas Leakage ▪ First Aid: (a) Treatment for Minor Cut, Burns and Scars Unconsciousness, Drunkenness, Sun Burn, Minor Wounds, Choking, Fainting Shock and Nose Bleeding (b) Dressing for Minor Wounds and Cuts ▪ Interior Decoration: (a) Making and Display of Different miniature of Wall Covering and Floor, (b) Covering, Light Arrangements using Flip Charts, (c) Setting of Interiors and Placements of Accessories ▪ Ecotels and Changing Trends in Housekeeping Department	20	
Reference / Text Books:			
If the course is available as a Generic Elective then the students of the following departments may opt it.			
Evaluation/Assessment Methodology			
		Max. Marks	
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report		10	
5) ESE		15	

Total:	25
Prerequisites for the course:	
Course Learning Outcomes: On completion of this course, the students will be able to CO1: To Coordinate with Purchase, Storage and Inventory Control System CO2: To understand that how to dealing with hotels emergencies. CO3: To develop practical knowledge of making and display of different miniature of wall covering and floor. CO4: To get the knowledge about covering, light arrangements using flip charts. CO5: To understand the concept of Ecotels and changing trends in housekeeping department	

School of Hotel Management Catering & Tourism

ACADEMIC HAND BOOK



**Ordinance & Academic Regulations
(Established by Govt. of U.P. vide U.P
Act No. 32 of 2016)
(Academic Handbook 2024-25)**

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 statutes/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. 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.

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
 1. **“Course”** means a theory or practical subject that is normally studied in a semester.
 2. **“Vice – Chancellor of IIMT-University”** means the Head of the University.
 3. **“Registrar”** is the Head of all academic and General Administration of the University.
 4. **“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.
 5. **“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.
 6. **“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.
 7. **“HoD”** means the Head of the Department concerned.
 8. **“University”** means IIMT-University, Meerut.
 9. **“TCH”** means Total Contact Hours – refers to the teaching – learning periods.
 10. **“DEC”** means Department Exam Committee.
 11. **“BoS”** means Board of Studies.
 12. **“ACM”** means Academic Council meeting the highest authoritative body for approval for all Academic Policies.
 13. **“Class Coordinator”** is a faculty of the class who takes care of the attendance, academic performance, and the general conduct of the students of that class.
 14. **“IA”** is Internal Assessment which is assessed for every student for every course during the semester.
 15. **“ESE”** is End Semester Examination conducted by the University at the End of the Semester for all the courses of that semester.
 16. **“UGC”** means University Grants Commission.
 17. **“MHRD”** means Ministry of Human Resource Development, Govt. of India.
 18. **“AICTE”** means All India Council of Technical Education.
 19. **“HEI”** means Higher Education Institutions.

3. VISION AND MISSION OF THE DEPARTMENT

Vision: To evolve into centre of excellence imparting Hospitality and Tourism education promoting research and innovation, entrepreneurship and global leadership.

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.

- 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.
- The University can take 10% additional admission, in view of the short fall expected in 2nd year due to failure of students or students leaving the University.

8. ELIGIBILITY FOR ADMISSION

1	Bachelor of Science (Hotel Management)	3.0 years	Passed 12 th / Intermediate or Equivalent Examination.
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Following prescriptions shall govern eligibility for the program:

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

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

9. CURRICULUM

For the purpose of awarding degrees, the curriculum for all Hotel Management programs are 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:

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

10. MEDIUM OF INSTRUCTION

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

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

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

12. REGISTRATION FOR COURSES IN A SEMESTER

A student will be eligible for registration of courses only if he/she satisfies the regulation clause 7.0 (progression), and clause 10.0 (maximum duration) and has cleared all dues of 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

- Internal Assessment (IA)
- External Assessment (EA)
- Practical Assessment

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

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

a. THEORY COURSE ASSESSMENT WEIGHTAGES

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

Table 4 (a): Weightage for theory Assessment.

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

b. PRACTICAL COURSE ASSESSMENT WEIGHTAGES

Practical course - Internal Assessment.

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

- Internal Assessment -- 40%
- End Semester Examination -- 60%

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

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

“DEC”

Hotel management course shall have two components of assessment namely,

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

Practical Assessment

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

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

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

- To pass and to complete the course the student is supposed to secure 40% marks in each theory paper, 50 % marks in Practical paper & 40% marks in aggregate.
- Mark sheet and Degree will be awarded as Masters in Hotel Management and Catering

Technology after the successfully completion of the programme according to rules mentioned above.

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

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

Hotel management course shall have two components of assessment namely,

- a. Internal Assessment Marks “IA”: This assessment will be carried out throughout the semester as per the Academic Schedule.
- b. External Assessment Examination Marks “EA”: This assessment will be carried out at the end of the Semester as per the Academic Schedule.
- c. Practical Assessment

Awarding Grace Marks

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

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

15. RESEARCH PROJECT/ SEMESTER PROJECT ASSESSMENT CRITERIA

The general guidelines for assessment of Project are given in Table 5.

Table 5: Assessment pattern for Research Project Semester Project

S. 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 Conclusion and Viva – Voce, Results	60%

* 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			Evaluation Scheme			Credits
			L	T	P	IA	EA	TOTAL	
Core Industrial Training	NBHM-231(T)	Industrial Training & Viva	0	0	0	150	225	375	15

• NOTE:

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

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

Table: Assessment pattern for Internship

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

17. FOR NON –CREDIT 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 credit
Credit Weightage for Practical Classes Duration (Hour)	Credit (Practical)
Two Hour	1 credit

19. MAXIMUM DURATION OF PROGRAMME / PROMOTION POLICY

SUMMER / WINTER COURSE

For “CO (Carry Over)” Category

- Students under CO (Carry Over) category i.e.
 - Attendance between 40% and 75% in any course(s) OR
 - IA marks less than the prescribed minimum as specified in any course(s) OR
 - 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.
 - 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.
 - 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.
 - The revised IA marks shall not exceed 60% of the total internal weightage for any repeat course.
 - Re- Registration for ‘CO (Carry Over)’ category
- The students under “CO (Carry Over)” category who fail to improve their attendance and/or IA marks and not become eligible to write the Repeat Examination through the immediate summer/winter.

20. MAXIMUM GAPS BETWEEN SEMESTER/ YEAR

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

21. CREDIT SYSTEM & GRADING CGPA/SGPA

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

As per the Current credit system practiced in institutions needs comprehensive reforms as they offer very little flexibility, choice and are less learner centric. Degrees offered today are more self- contained focusing on a specialization area and depend a lot on knowledge available with the faculty from the department only. Though the most requisite credit system does exist, wherein students are given a wide choice and flexibility, these exist as small islands in the vast

ocean of thousands of educational institutes in India. In such institutions, the curriculum is frequently designed which is learner centric and offering a wide specialization area for students to pick and choose courses from. The institutions shall make attempts wherein the design of the credit system and the teaching and evaluation modes shall be the responsibility of individual course teachers. The students should have the freedom to opt for courses from other specializations and not just from their core specialization. For this there has to be stronger collaborations between departments of the University and outside.

GRADING SYSTEM

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

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

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

Table: Grading system

Letter Grade	Range
A+	$TM > M + 1.75SD$
A	$M + 1.25 SD \leq TM < M + 1.75SD$
B+	$M + 0.75 SD \leq TM < M + 1.25SD$
B	$M + 0.25 SD \leq TM < M + 0.75 SD$
C+	$M - 0.25 SD \leq TM < M - 0.25 SD$
C	$M - 0.75 SD \leq TM < M - 0.25 SD$
D+	$M - 1.25 SD \leq TM < M - 0.75 SD$
D	$M - 1.75 SD \leq TM < M - 1.25 SD$
E+	$M - 2.0 SD \leq TM < M - 1.75 SD$
E	$M - 2.25 SD \leq TM < M - 2.0 SD$
F	$M - 2.25 SD > TM$
CO	Carry Over (Summer / Winter) due to Attendance deficiency (between 40% and 75%) and/or I. Lack of minimum IA marks as specified in clause 10.0 Table 3.
RA	Repeat the course due to (i) Lack of minimum attendance (below 40%) in regular course.

--	DETAINED “RC” or “RA” or both in all registered theory courses of a semester. The student is detained and has to repeat the entire semester. Clause 12.3
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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,

- 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 be used, with appropriate weightage, to compute a final grade point and letter grade.

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

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

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

GPA AND CGPA

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

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

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

GRADE SHEET

LETTER GRADE

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

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

22. CLASS/DIVISION

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

FIRST CLASS WITH DISTINCTION

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

23. TRANSFER OF CREDITS

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

or abroad.

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

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

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

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

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

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

24. CHANGE OF DISCIPLINE

If the number of students in any discipline of Hotel Management 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 Hotel Management program wants to change from Hotel Management 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 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.

26. STUDENT DISCIPLINE

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

27. STUDENT WELFARE

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

28. RAGGING

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

29. POWER OF MODIFY

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

30. EXIT POINT

CBCS: Statement of Credit distribution

College/School: School of Hotel Management Catering & Tourism Program: Bachelor of Science (Hotel Management) Duration: 3 years Annual/Semester : Semester	Credit range: 160-190 (Suggested by CBCS Committee)
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Attached guidelines to be followed:

		Sem.	Core Course/ Foundation Course Th (6 cr) or	Ability Enhancement Compulsory Course (AECC)	Skill Enhancement Course (SEC)	Discipline Specific Elective (DSE)	Gen eric Elect ive (GE) (From other Faculty)	Resear ch Projec t (RP)	Prerequisite	Total Credi ts
Course Names as per UGC	C	Samp le	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.)	VAC	
Course Names as per Higher Education (HE)			MAJOR-1 4/5/6 Cr.	Vocational 3 Cr.	2 Cr.	MAJOR-2 4/5/6 Cr.	MAJOR-3 4/5/6 Cr.	4 Cr.		

Decided Credits for implementation		6 Cr.	3 Cr.	2 Cr.	6 Cr.	4/6 Cr.	4 Cr.		
Certificate in Hotel Management (46)	I	C1(Th 4Cr+P1(P 2 Cr) FUNDAMENTALS OF FOOD PRODUCTION + FUNDAMENTALS OF FOOD PRODUCTION LAB C 2 (Th 4 Cr + P2 (P 1 Cr) FUNDAMENTALS OF FOOD AND BEVERAGE SERVICE + FUNDAMENTALS OF FOOD AND BEVERAGE SERVICE LAB C3 (P Th 2 Cr + P3 (P 1 Cr) FUNDAMENTALS OF ACCOMMODATION OPERATIONS + FUNDAMENTALS OF ACCOMMODATION OPERATIONS LAB	AECC 1 (Th 3 Cr) ENGLISH COMMUNICATION	SEC-1 (Th. 2 Cr. + P 1 Cr)	DSE 1- (Th. 2 + P 1 Cr) LARDER-I/F&B SERVICE-I/FUNDAMENTALS OF FRONT OFFICE + BAKERY & CONFECTIONARY LAB-I/F&B SERVICE LAB-I/FUNDAMENTALS OF FRONT OFFICE LAB-			VAC-1 (Th 2 Cr + P 1Cr) FUNDAMENTALS OF COMPUTERS + FUNDAMENTALS OF COMPUTERS LAB	23
	II	C4 (Th 4 Cr + P4 (P 2 Cr) FOOD PRODUCTION + FOOD PRODUCTION LAB C5-(Th 4 Cr+ P5 (P 1 Cr) FOOD AND BEVERAGE SERVICE + FOOD AND BEVERAGE SERVICE LAB C6-(Th 2 Cr + P6 (P 1 Cr) ACCOMMODATION OPERATIONS + ACCOMMODATION OPERATIONS LAB	AECC-2 (Th 3 Cr) ENVIRONMENT & ECOLOGY	SEC 1 – (Th 2 Cr) MOOCS/NPT EL	DSE -2 (Th 2 Cr + P 1 Cr) LARDER-II/F&B SERVICE-II/FRONT OFFICE-II + BAKERY & CONFECTIONARY LAB-I/F&B SERVICE LAB-II/ OFFICE LAB-II	GE			25
Provision to change the stream									
Diploma in Hotel Management (92)	III	Industrial Training					15 Cr		
	IV	C8 (Th. 4Cr. + P7(2Cr.) C9 (Th. 4Cr. + P8 (1 Cr.) C10(Th. 2 Cr. + P9(1 Cr) C11(Th. 2 Cr. + P10 (1 Cr)	AECC-3 (TH 3 cr)	SEC-(TH 2 cr)	DSE3(TH 2 cr)				

			C12 (Th.3 Cr)						
Provision to change the Core Papers (Main Subject)									
B.Sc. (Hotel Management)UG-(132)	40	V	C12 (Th.4 Cr. + P11 (2Cr.) C13 (Th. 4 Cr. + P12(1Cr.) C14 (Th. 2 Cr. + P13(1Cr.) C15 (Th. 2 Cr. + P14 (1Cr.)	AECC-4 (Th.3 Cr)	SEC-4 (Th.2 Cr)	DSE-4(2 Cr)			
		VI	C16 (Th. 4 Cr. + P15(2Cr.) C17 (Th.4 Cr. + P16(1Cr.) C18 (Th.2 Cr. + P17 (1Cr.) C19 (Th. 2 Cr. + P18 (1Cr.)	AECC-5(Th.3 Cr)	SEC-5(Th.2 Cr)		GE		
		Total Credits	T- 59 P- 23	15	T-11 C- 1	T-08 P - 2	06		15
		Grand Total	179						

31. NC/CREDIT COURSE

Following is the Non-Credit Courses in Bachelor of Science (Hotel Management)

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

32. ANY OTHER HEADING AS PER YOUR PROGRAM

Evaluation Scheme

Bachelor of Hotel Management & Catering Technology SEMESTER I										
S. NO.	COURSE CATEGORY	COURSE TITLE	COURSE CODE	CONTACT HOURS			EVALUATION SCHEME			CREDITS
				L	T	P	IA	EA	TOTAL	
(THEORY)										
1	CORE THEORY-1	FUNDAMENTALS OF FOOD PRODUCTION	RHM-111	4	0	0	25	75	100	4
2	CORE THEORY-2	FUNDAMENTALS OF FOOD AND BEVERAGE SERVICE	RHM-112	4	0	0	25	75	100	4
3	CORE THEORY-3	FUNDAMENTALS OF ACCOMMODATION OPERATIONS	RHM-113	2	0	0	15	35	50	2
4	DSE-1	LARDER-I	RHM-114 A	2	0	0	15	35	50	2
5		F&B SERVICE-I	RHM-114 B							
6		FUNDAMENTALS OF FRONT OFFICE	RHM-114 C							
7	SEC-1	FUNDAMENTALS OF COMPUTERS	SEC-111N	2	0	0	15	35	50	2
8	AECC-1	ENGLISH COMMUNICATION	NHU-111	3	-	-	15	35	50	3
9	NC	INDUSTRIAL VISIT/SEMINAR/PRESENTATION ON THE REPORT	NECC-111	-	-	-	25	-	-	NC
10	NC	UNIVERSITY SOCIAL RESPONSIBILITIES – COMMUNITY OUTREACH	NECC-112	-	-	-	25	-	-	NC
11	NC	SANSKRIT / SPIRITUAL	MV-111	-	-	-	25	-	-	NC
12	NC	SPORTS	SPT-111	-	-	1	50	-	-	NC
(PRACTICAL)										
13	CORE LAB-1	FUNDAMENTALS OF FOOD PRODUCTION LAB	RHM-111P	0	0	4	20	30	50	2
14	CORE LAB-2	FUNDAMENTALS OF FOOD AND BEVERAGE SERVICE LAB	RHM-112P	0	0	2	10	15	25	1
15	CORE LAB-3	FUNDAMENTALS OF ACCOMMODATION OPERATIONS LAB	RHM-113P	0	0	2	10	15	25	1
16	SEC LAB	FUNDAMENTALS OF COMPUTERS LAB	SEC-111NP	0	0	2	10	15	25	1
17	DSE LAB	BAKERY & CONFECTIONARY LAB-I	RHM-114 AP	0	0	2	10	15	25	1
18		F&B SERVICE LAB-1	RHM-114 BP							
19		FUNDAMENTALS OF FRONT OFFICE LAB	RHM-114 CP							
		TOTAL							575	23

Bachelor of Hotel Management & Catering Technology SEMESTER II										
S. NO.	COURSE CATEGORY	COURSE TITLE	COURSE CODE	CONTACT HOURS			EVALUATION SCHEME			CREDITS
				L	T	P	IA	EA	TOTAL	
(THEORY)										
1	CORE THEORY-4	FOOD PRODUCTION	RHM-121	4	0	0	25	75	100	4
2	CORE THEORY-5	FOOD AND BEVERAGE SERVICE	RHM-122	4	0	0	25	75	100	4
3	CORE THEORY-6	ACCOMMODATION OPERATION	RHM-123	2	0	0	15	35	50	2
5	DSE-2	LARDER-II	RHM-125A	2	0	0	15	35	50	2
6		F&B SERVICE-II	RHM-125B							
7		FRONT OFFICE	RHM-125C							
8	SEC-2	MOOCS/NPTEL	SEC-122N	2	0	0	15	35	50	2
9	AECC-2	ENVIRONMENT & ECOLOGY	NHU-122N	3	0	0	25	75	100	3
10	GE1	GENERAL ELECTIVE		3	0	0	25	75	100	3
11	NC	INDUSTRIAL VISIT/ SEMINAR/PRESENTATION ON THE REPORT	NECC-121	-	-	-	25	-	-	NC
12	NC	UNIVERSITY SOCIAL RESPONSIBILITIES –COMMUNITY OUTREACH	NECC-122	-	-		25	-		NC
13	NC	SANSKRIT/ SPIRITUAL	MV-122	-	-	1	25	-	25	NC
	NC	SPORTS	SPT-121	-	-	1	50	-	-	NC

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

Bachelor of Hotel Management & Catering Technology SEMESTER III/IV										
S. NO.	COURSE CATEGORY	COURSE TITLE	COURSE CODE	CONTACT HOURS			EVALUATION SCHEME			CREDITS
				L	T	P	IA	EA	TOTAL	
1	CORE INDUSTRIAL TRAINING	INDUSTRIAL TRAINING & VIVA	NBHM-231 (T)	0	0	0	150	225	375	15

Bachelor of Hotel Management & Catering Technology SEMESTER III/ IV										
S. NO.	COURSE CATEGORY	COURSE TITLE	COURSE CODE	CONTACT HOURS			EVALUATION SCHEME			CREDITS
				L	T	P	IA	EA	TOTAL	
(THEORY)										
1	CORE THEORY-8	FOOD PRODUCTION-I	NBHM-241	4	0	0	25	75	100	4
2	CORE THEORY-9	FOOD AND BEVERAGE SERVICE–I	NBHM-242	4	0	0	25	75	100	4

3	CORE THEORY-10	FRONT OFFICE -I	NBHM-243	2	0	0	15	35	50	2
4	CORE THEORY-11	ACCOMMODATION OPERATION-I	NBHM-244	2	0	0	15	35	50	2
	CORE THEORY-12	HOTEL ENGINEERING	NHU-241	3	0	0	25	75	100	3
5	DSE-3	MANAGEMENT CONCEPTS AND ORGANISATION BEHAVIOUR	NBHM-245A	2	0	0	15	35	50	2
6		HOSPITALITY & TOURISM MARKETING MANAGEMENT	NBHM-245B							
7	SEC-3	Moocs/ NPTEL	SEC-241N	2	0	0	15	35	50	2
8	AECC-3	HUMAN VALUES AND PROFESSIONAL ETHICS	UVE-401	3	0	0	25	75	100	3
9	NC	INDUSTRIAL VISIT/SEMINAR/PRESENTATION ON THE REPORT	NECC-241	-	-	-	25	-	-	NC
10	NC	UNIVERSITY SOCIAL RESPONSIBILITIES –COMMUNITY OUTREACH	NECC-242	-	-		25	-		NC
11	NC	SANSKRIT/ SPIRITUAL	MV-241	-	-	1	25	-	25	NC
12	NC	SPORTS	SPT-241	-	-	1	50	-	-	NC
(PRACTICAL)										
13	CORE LAB-7	FOOD PRODUCTION-LAB-I	NBHM-241P	0	0	4	20	30	50	2
14	CORE LAB-8	FOOD AND BEVERAGE SERVICE LAB-I	NBHM-242P	0	0	2	10	15	25	1
15	CORE LAB-9	FRONT OFFICE-I	NBHM-243P	0	0	2	10	15	25	1
16	CORE LAB-10	ACCOMMODATION OPERATION LAB-I	NBHM-244P	0	0	2	10	15	25	1
		TOTAL							625	27

Bachelor of Hotel Management & Catering Technology SEMESTER V										
S. NO.	COURSE CATEGORY	COURSE TITLE	COURSE CODE	CONTACT HOURS			EVALUATION SCHEME			CREDITS
				L	T	P	IA	EA	TOTAL	
(THEORY)										
1	CORE THEORY-12	FOOD PRODUCTION-II	NBHM-351	4	0	0	25	75	100	4
2	CORE THEORY-13	FOOD AND BEVERAGE SERVICE–II	NBHM-352	4	0	0	25	75	100	4
3	CORE THEORY-14	FRONT OFFICE –II	NBHM-353	2	0	0	15	35	50	2
4	CORE THEORY-15	ACCOMMODATION OPERATION-II	NBHM-354	2	0	0	15	35	50	2
5	DSE-4	INDIAN REGIONAL CUISINE	NBHM-355AN	2	0	0	15	35	50	2
6		BAKERY SCIENCE	NBHM-355BN							
7	SEC-4	Consumer Behavior in Tourism	NBHM-356 AN	2	0	0	15	35	50	2
8		Travel Agency Management and Tour Operation	NBHM-356 BN							
9	AECC-4	TOURISM ENTREPRENEURSHIP	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	NECC-353	-	-	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
18	DSE LAB-4	Indian Regional Cuisine Lab	NBHM-356AP	0	0	2	10	15	25	1
		Bakery Science Lab	NBHM-356BP							
		TOTAL							625	25

Bachelor of Hotel Management & Catering Technology SEMESTER VI										
S. NO.	COURSE CATEGORY	COURSE TITLE	COURSE CODE	CONTACT HOURS			EVALUATION SCHEME			CREDITS
				L	T	P	IA	EA	TOTAL	
(THEORY)										
1	CORE THEORY-16	FOOD PRODUCTION-III	NBHM-361	4	0	0	25	75	100	4
2	CORE THEORY-17	FOOD AND BEVERAGE SERVICE– III	NBHM-362	4	0	0	25	75	100	4
3	CORE THEORY-18	FRONT OFFICE -III	NBHM-363	2	0	0	15	35	50	2
4	CORE THEORY-19	ACCOMMODATION OPERATION-III	NBHM-364	2	0	0	15	35	50	2
5	SEC-5	MOOCS/NPTEL	SEC-361N	2	0	0	15	35	50	2
	GE	General Elective								
	DSE-5	TOURISM & HOTEL ECONOMICSS	NBHM-365A	2	0	0	15	35	50	2
		FUNDAMENTALS OF HOSPITALITY ACCOUNTING	NBHM-365B							
8	AECC-5	KITCHEN PLANNING AND MANAGEMENT	NHU-361N	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	NECC-363N	-	-	1	25	-	25	NC
12	NC	SPORTS	SPT-361	-	-	1	50	-	-	NC
(PRACTICAL)										
13	CORE LAB-15	FOOD PRODUCTION-LAB III	NBHM-361P	0	0	4	20	30	50	2
14	CORE LAB-16	FOOD AND BEVERAGE SERVICE LAB-III	NBHM-362P	0	0	2	10	15	25	1
15	CORE LAB-17	FRONT OFFICE-III	NBHM-363P	0	0	2	10	15	25	1
16	CORE LAB-18	ACCOMMODATION OPERATION LAB-III	NBHM-364P	0	0	2	10	15	25	1
		TOTAL							625	24

Format-1

Format-1

CBCS: Statement of Credit distribution

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

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

Certificate in Hotel Management (46)	46	I	C1(Th 4Cr+P1(P 2 Cr) FUNDAMENTALS OF FOOD PRODUCTION + FUNDAMENTALS OF FOOD PRODUCTION LAB C 2 (Th 4 Cr + P2 (P 1 Cr) FUNDAMENTALS OF FOOD AND BEVERAGE SERVICE + FUNDAMENTALS OF FOOD AND BEVERAGE SERVICE LAB C3 (P Th 2 Cr + P3 (P 1 Cr) FUNDAMENTALS OF ACCOMMODATION OPERATIONS + FUNDAMENTALS OF ACCOMMODATION OPERATIONS LAB	AECC 1 (Th 3 Cr) ENGLISH COMMUNICATION	SEC-1 (Th. 2 Cr. +P 1 Cr)	DSE 1- (Th-2 + P 1 Cr LARDER-1/F&B SERVICE- 1/FUNDAMENTALS OF FRONT OFFICE + BAKERY & CONFECTIONARY LAB-1/F&B SERVICE LAB-1/FUNDAMENTALS OF FRONT OFFICE LAB-		VAC-1 (Th 2 Cr + P 1Cr) FUNDAMENTALS OF COMPUTERS + FUNDAMENTALS OF COMPUTERS LAB	23
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		II	C4 (Th 4 Cr + P4 (P 2 Cr) FOOD PRODUCTION + FOOD PRODUCTION LAB C5-(Th 4 Cr+ P5 (P 1 Cr) FOOD AND BEVERAGE SERVICE + FOOD AND BEVERAGE SERVICE LAB C6-(Th 2 Cr + P6 (P 1 Cr) ACCOMMODATION OPERATIONS + ACCOMMODATION OPERATIONS LAB	AECC-2 (Th 3 Cr) ENVIRONMENT & ECOLOGY	SEC 1 – (Th 2 Cr) MOOCS/NPTEL	DSE -2 (Th 2 Cr + P 1 Cr) LARDER-II/F&B SERVICE-II/ FRONT OFFICE-II + BAKERY & CONFECTIONARY LAB-II/F&B SERVICE LAB-II/ OFFICE LAB-II	GE-1(Th. 2Cr)			25
Provision to change the stream										
Diploma in Hotel Management (92)		III	Industrial Training					15 Cr		
		IV	C8 (Th. 4Cr. + P7(2Cr.) C9 (Th. 4Cr. + P8 (1 Cr.) C10(Th. 2 Cr. + P9(1 Cr) C11(Th. 2 Cr. + P10 (1 Cr) C 12 (Th. 3Cr)	AECC-3 (TH 3 cr)	SEC-(TH 2 Cr)	DSE3(TH 2 cr)				
Provision to change the Core Papers (Main Subject)										

B.Sc. (Hotel Management) UG-(132)	40	V	C12 (Th.4 Cr. + P11 (2Cr.) C13 (Th. 4 Cr. + P12(1Cr.) C14 (Th. 2 Cr. + P13(1Cr.)C15 (Th. 2 Cr. + P14 (1Cr.)	AECC-4 (Th.3 Cr)	SEC-4 (Th.2 Cr)	DSE-4(2 Cr)				
		VI	C16 (Th. 4 Cr. +	AECC-5(Th.3 Cr)	SEC-5(Th.2 Cr)		GE-1(Th. 2Cr)			
			P15(2Cr.) C17 (Th.4 Cr. + P16(1Cr.) C18 (Th.2 Cr. + P17 1Cr.) C19 (Th. 2 Cr. + P18 (1Cr.)							
		Total Credits	T- 59 P- 23	15	T-11 C- 1	T-08 P - 2	06			15
		Grand Total	179							

Format-2

IIMTU-NEP Implementation: Exit Points

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

SEMESTER - II	V) C4(Th.4 Cr.+ P2 Cr)	6	8	96	FOOD PRODUCTION + FOOD PRODUCTION LAB	4		
	C5(Th.4 Cr.+ P1 Cr)	5	6	72	FOOD AND BEVERAGE SERVICE + FOOD AND BEVERAGE SERVICE LAB	5		
	C6 (Th.2 Cr.+ P1 Cr)	3	4	48	ACCOMMODATION OPERATIONS + ACCOMMODATION OPERATIONS LAB	4		
	ii) AECC-2 (Th.3 Cr)	3	3	36	ENVIRONMENT & ECOLOGY	5		
	iii) SEC-2 (Th.2 Cr)	2	2	24	MOOCS/NPTEL	2		
	iv) DSE-2 (Th.2 Cr+ P1 Cr)	3	4	48	LARDER-II/F&B SERVICE-II/ FRONT OFFICE-II + BAKERY & CONFECTIONARY LAB-II/F&B SERVICE LAB-II/ OFFICE LAB-II	4		
	v) GE-1(Mandatory)	3	4	48	General Elective	4		
	Sports, Spiritual	NC	1	15	NC			
	Research project/ Industry Training/ Internship Survey							

Programme Outcome:

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

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

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

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

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

Programme Specific Outcome:

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

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

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

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

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

Programme	Year	Semester (15 weeks)	Paper	Credit	Periods per Week	Periods (Hours) per Semester	Paper Title	Unit (Periods per semester)	Prerequisite	Elective (For other faculty)
DIPLOMA COURSE (92 Credits) -----	II Year	SEMESTER - III	Industrial Training	15				4		
		SEMESTER - IV	i) C8 (Th. 4 Cr. + P7(P. 2Cr.)	6	8	96	FOOD PRODUCTION-I +	4		
			C9 (Th 4 Cr + P8(P. 1 Cr)	5	6	72	FOOD PRODUCTION LAB-I			
			C10 (Th 2 Cr + P9(P. 1 Cr)	3	4	48	FOOD AND BEVERAGE SERVICE-I + FOOD	4		
			C11 (Th 2 Cr + P10(P. 1 Cr)	3	4	48	AND BEVERAGE SERVICE LAB-1	4		
			C12 (Th 3 Cr)							
			AECC-3(Th.3 Cr)	2	2	30	FRONT OFFICE –I +	4		
			ii) SEC-3	3	3	36	FRONT OFFICE LAB-I			

			vi) DSE-3	2	2	24	ACCOMMODATION OPERATION-I + ACCOMMODATION OPERATION LAB-1	4		
				2	2	24	HOTEL ENGINEERING	4		
							HUMAN VALUES & PROFESSIONAL ETHICS	4		
							MOOCS/ NPTEL	2		
							MANAGEMENT CONCEPTS AND ORGANISATION BEHAVIOUR/ HOSPITALITY & TOURISM MARKETING MANAGEMENT	2		
			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: 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: 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

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 &

responsibilities and norms of the management practice

environmental responsibilities in all aspects of conduct.

Programme	Year	Semester (15 weeks)	Paper	Credit	Periods per Week	Periods (Hours) per Semester	Paper Title	Unit (Period per semester)	Prerequisite	Elective (For other faculty)
UNDER GRADUATE DEGREE (132 Credits)	3 Year	SEMESTER - V	i) C12 (Th. 4 Cr. + P11(P 2 Cr.))	6	8	96	FOOD PRODUCTION-II +	4		
			C13(Th.4 + P12(P 2 Cr))	5	6	72	FOOD PRODUCTION-LAB-II	4		
			2+P13(P1 Cr)	3	5	60	FOOD & BEVERAGE	4		
			2+P14(P1 Cr)	3	5	60	SERVICE-II +	4		
			ii) SEC-4(Th.2)+P (P.1Cr)	2	2	24	FOOD AND BEVERAGE	4		
				2	2	24	SERVICE LAB-II	4		
				3	3	36	FRONT OFFICE-II + FRONT OFFICE LAB-II	4		
			4(Th-2)				ACCOMMODATION OPERATION-II			
			iv) AECC-4(Th-3)				INDIAN REGIONAL CUISINE/ BAKERY SCIENCE+ Indian Regional Cuisine Lab/ Bakery Science Lab			
							Consumer Behavior in Tourism/ Travel Agency Management and Tour Operation			
			*Research project/ Industry Training/ Internship Survey				TOURISM ENTREPRENEURSHIP			

UNDER GRADUATE DEGREE (132 Credits)	3 Year	SEMESTER - VI	i) C16 (Th. 4 Cr. + P15(P. 2Cr.)	6	8	96	Food Production-III+ FOOD PRODUCTION- LAB III	4		
			C17 (Th.4Cr + P16(P.1 Cr)	5	6	72	Food & Beverage-III + FOOD AND BEVERAGE SERVICE LAB-III	4		
			C18(Th-2Cr+P17(P.1Cr)	3	4	48	Front Office-III+ FRONT OFFICE Lab- III	4		
			C19(Th-2Cr+P18(P.1 Cr)	3	4	48	Accommodation operation-III + ACCOMMODATION OPERATION LAB-III	4		
			ii) DSE-5(Th.2 Cr)	2	2	24	TOURISM & HOTEL ECONOMICSS/ FUNDAMENTALS OF HOSPITALITY ACCOUNTING	4		
			iii) AECC-5(Th.3Cr)	3	3	36	KITCHEN PLANNING AND MANAGEMENT			
			GE-1 (Th.2 Cr)	2	2	24	General Elective			
			SEC-5 (Th.2 Cr)	2	2	24	MOOCS/NPTEL			
			*Research project/ Industry Training/ Internship Survey							

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

Programme Outcome:

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

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

PO3: 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: 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.

Format-3

IIMTU-NEP IMPLEMENTATION
Year: I / Semester: I

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

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

IIMTU-NEP IMPLEMENTATION

Year: I / Semester: I

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

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

Reference / Text Books:

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

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	5
3) Assignments	5
4) Research Project Report	-
Seminar On Research Project Report	-
5) ESE	75
Total:	10

Prerequisites for the course:

Course Learning Outcomes:

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

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

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

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

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

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

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

IIMTU-NEP IMPLEMENTATION

Year: I / Semester: I

Programme: Certificate/Diploma/Degree Class: Hotel Management	Year: I Semester: I	
Credits: 2 Theory: 2 Practical: 0	Subject: Fundamentals Of Accommodation Operations	
Course Code: RHM-113	Title: Fundamentals Of Accommodation Operations	
Course Objectives: The students will get knowledge about:- 1. Importance and Responsibility of Housekeeping department and its different sections and organization structure 2. Type of guest rooms with their sizes and facilities provided. 3. Procedure of cleaning different status of room. 4. Classification and selection criteria of cleaning equipment’s and cleaning agent.		
Nature of Paper: Core		
Minimum Passing Marks/Credits: 40% Marks / 2 Credits		
L: 4 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Housekeeping As A Department: Importance of housekeeping department. Responsibilities of housekeeping department and layout of housekeeping department. Different sections of Housekeeping departments. Organization Structure Of Housekeeping Department: Small hotels, Medium hotels, large hotels. Duties& responsibilities of Executive Housekeeping. Duties & responsibilities of various Housekeeping Staff.	
II	Interdepartmental Relationship- a. With Front Office b. With Maintenance c. With Security d. With Stores e. With Accounts f. With personnel Use of Computer in Housekeeping department	5
III	Cleaning Organization Principles of cleaning, Method of organizing cleaning, Frequency of cleaning daily, periodic and special. Design features that simplify cleaning.	5

IV	<p>Cleaning equipment: General considerations & selections, Classification & Types of equipment's, Floor trolley, Vacuum Cleaner etc. Method of use & mechanism for each type, Care & maintenance.</p> <p>Cleaning agents: General criteria for selection, Classification.</p>	10
<p>Reference books: Sudhir Andrews: Hotel Housekeeping Joan C. Branson: Hotel, Hostel & Hospital Housekeeping Georgira Tucker: The Professional Housekeeper Rose Mary & Heinemann: Housekeeping Management for Hotels Devid Allen, Hutchinson: Accommodation & Cleaning Services G. Raghubalan – Hotel Housekeeping</p>		
If the course is available as Generic Elective then the students of following departments may opt it.		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		10
2) Presentations /Seminar		2
3) Assignments		3
4) Research Project Report Seminar On Research Project Report		
5) ESE		35
Total:		50
Prerequisites for the course:		
<p>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.</p>		

IIMTU-NEP IMPLEMENTATION

Year: I / Semester: I

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

Seminar On Research Project Report	0
5) ESE	35
Total:	50
Prerequisites for the course:	
Course Learning Outcomes: At the end of course the student will learn about:- CO1- Summarize the organization and layout of the Larder Department, including staff roles and workstation setup CO2- Express proper maintenance and care techniques for larder equipment. CO3- Classify and identify different types of Hors d'oeuvre, salads, forcemeat, and carving techniques. CO4- Develop practical skills in preparing and presenting Hors d'oeuvre, salads, forcemeat, and carving. CO5- Recognize the importance of attention to detail and creativity in the Larder Department's operations. CO6- Invent a comprehensive understanding of the significance of the Larder Department in a professional kitchen environment.	

IIMTU-NEP IMPLEMENTATION

Year: I / Semester: I

Programme: Certificate/Diploma/Degree Class: Hotel Management	Year: I Semester: I	
Credits: 2 Theory: 2 Practical: 0	Subject: Food & Beverage Service- I	
Course Code:RHM-114B	Title: Food & Beverage Service- I	
Course Objectives: The students will get knowledge about: 1. Various methods of KOT flow system and order taking 2. Various type of Breakfast 3. Buffet layout and toasting procedure 4. Room service operations and bar operations		
Nature of Paper: DSE		
Minimum Passing Marks/Credits: 40% Marks / 1 Creditss		
L: 2 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Simple methods of restaurant sales, controls - K.O.T. flow and billing. Computerized order taking and billing	10
II	Breakfast - English, American, Continental and Indian Breakfast (laying & service). Ice creams/Sundaes! Shakes Different types and their service.	5
III	Knowledge – Buffet, Layout, Display & Service Banquets, inquiry forms, sitting space, seating arrangements, service formalities, toast procedures.	5
IV	Room Service – Centralized and decentralized, Types of dishes served in room service ,Night Menu , Room service of breakfast, snacks, lunch, dinner, Beverages alcoholic or non-alcoholic, Room Service flow chart.	10
Reference / Text Books: Food and beverage service- Singarabelavan Food and beverage service- Lily crap		
If the course is available as Generic Elective then the students of following departments may opt it. 1.		

Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	2
3) Assignments	3
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 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: I / Semester: I

Programme: Certificate/Diploma/Degree Class:		Year: I Semester: I	
Credits: 2 Theory: 2 Practical: 0		Subject: Fundamentals Of Front Office Operations	
Course Code:RHM-114C		Title: Fundamentals Of Front Office Operations	
Course Objectives: The students will get knowledge about: 1. Introduction to Tourism, Hospitality and Hotel Industry and its Evolution. 2. Classification of Hotels. 3. Types of rooms, food plan, Tariff and room rent. 4. Front Office Organization. 5. Basic Terminologies of front office.			
Nature of Paper: DSE			
Minimum Passing Marks/Credits: 40% Marks / 1 Credits			
L: 2 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents	No. of Lectures Allotted	
I	INTRODUCTION TO TOURISM, HOSPITALITY & HOTEL INDUSTRY Tourism and its importance, Hospitality and its origin Hotels, their evolution and growth	5	
II	CLASSIFICATION OF HOTELS Size, Star, Location & clientele, Ownership ,basis, Independent hotels Management contracted hotel ,Chains, Franchise/Affiliated, Supplementary accommodation Time shares and condominium	10	
III	TELECOMMUNICATIONS Equipments, procedure, hierarchy, roles and responsibilities, operator, telephonic queries Communicating with various sections: verbal, written & verbal, Interdepartmental Coordination with other departments: Housekeeping, Engineering and Maintenance, Revenue Centers, Marketing and Public Relations, Communications: Log Book, Information Directory, Mail and Package Handling, Telephone Services	5	
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	

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

IIMTU-NEP IMPLEMENTATION

Year: I / Semester: I

Programme: Certificate/Diploma/Degree Class:		Year: I Semester: I	
Credits: 2 Theory: 2 Practical: 0		Subject: Fundamentals Of Computers	
Course Code: SEC-111		Title: Fundamentals Of Computers	
Course Objectives: 1. Computer components and classification, Generation of Computers. 2. Concept and user interface of operating systems 3. Basics of Office suite 4. Basics of computer network and applications of internet			
Nature of Paper: SEC			
Minimum Passing Marks/Credits: 40% Marks / 1 Credits			
L:2 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents	No. of Lectures Allotted	
I	Knowing computer: What is Computer, Basic Applications of Computer; Components of Computer System,Classification of Computers, Generation of Computers, Central Processing Unit (CPU), Keyboard and Mouse, Other input/output Devices, Computer Memory, Concepts of Hardware and Software; Connecting keyboard, mouse, monitor and printer to CPU and checking power supply.	5	
II	Operating Computer using GUI Based Operating System: What is an Operating System; Basics of Popular Operating Systems; The User Interface, Using Mouse; Using right Button of the Mouse and Moving Icons on the screen, Use of Common Icons, Status Bar, Using Menu and Menu-selection, Running an Application, Viewing of File, Folders and Directories, Creating and Renaming of files and folders, Opening and closing of different Windows; Using help; Creating Short cuts, Basics of O.S Setup; Common utilities	5	
III	Understanding Word Processing: Word Processing Basics; Opening and Closing of documents; Text creation and Manipulation; Formatting of text; Table handling; Spell check, language setting and thesaurus; Printing of word document. Creating various labels and brochures Using Spread Sheet: Basics of Spreadsheet; Manipulation of cells; Formulas and Functions; Editing of Spread Sheet, formatting of content, creation of table and charts, Printing of Spread Sheet. Use of Pivot table Making Small Presentation: Basics of presentation software; Creating	15	

	Presentation; Preparation and Presentation of Slides; Slide Show; Taking printouts of presentation / handouts. Inserting tables and charts in slide.	
IV	Introduction to Internet , WWW and Web Browsers: Basic of Computer networks; LAN, WAN; Concept of Internet; Applications of Internet; connecting to internet; What is ISP; Knowing the Internet; Basics of internet connectivity related troubleshooting, Web Browsing software, Search Engines; Understanding URL; Domain name; IP Address; Using e-governance website	5

Reference / Text Books:

- Management Information Systems, Effy Oz.
- The Complete Reference 200.
- Computer Fundamentals Goel, Anita Pearson
- Computer Fundamentals: Concepts, Systems & Applications Sinha, P. K/ Sinha, P. 3rd ed BPB

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

Evaluation/Assessment Methodology

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

Prerequisites for the course:

Course Learning Outcomes:

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

IIMTU-NEP IMPLEMENTATION

Year: I / Semester: I

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

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

1. Fluency in English- Part II, Oxford University Press, 206.
2. Business English, Pearson, 208.
3. Language, Literature and Creativity, Orient Blackswan, 213.
4. Language through Literature (forthcoming) ed. Dr. Gauri Mishra, Dr. Ranjana Kaul, Dr. Brati Biswas
5. Oxford Guide to writing and speaking , John Seely, O.U.P
6. Effective Technical Communication, M. Asraf Rizvi, Tata McGraw Hill
7. English Grammar & composition, Wren & Martin

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

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

Prerequisites for the course:

Course Learning Outcomes:

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

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

IIMTU-NEP IMPLEMENTATION

Year: I / Semester: I

Programme: Certificate/Diploma/Degree Class: Hotel Management		Year: I Semester: I	
Credits:- NC Theory: NC Practical: NC		Subject: Industrial Visit/Seminar/Presentation On The Report	
Course Code: NECC-111		Title: Industrial Visit/Seminar/Presentation On The Report	
Course Objectives:			
Nature of Paper: NECC			
Minimum Passing Marks/Credits:			
L:2 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents		No. of Lectures Allotted
I	Students Have To Give A Presentation On Their Observations During Their Industrial Visits.		
Reference / Text Books:			
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL			
Evaluation/Assessment Methodology			
			Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESE			25
Total:			25
Prerequisites for the course:			
Course Learning Outcomes:			

IIMTU-NEP IMPLEMENTATION

Year: I / Semester: I

Programme: Certificate/Diploma/Degree Class: Hotel Management		Year: I Semester: I	
Credits:- NC Theory: NC Practical: NC		Subject:University Social Responsibilities–Community Outreach	
Course Code: NECC-112		Title: University Social Responsibilities–Community Outreach	
Course Objectives:			
Nature of Paper: NECC			
Minimum Passing Marks/Credits:			
L:2 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents		No. of Lectures Allotted
I	This Activity Is An Essential Part Of The Curriculam Which Believes That When We Are Taking From The Society Then It Is Our Moral Duty To Give Something Back To The Society. It Also Develops Habit Of Helping Others In The Students.		
Reference / Text Books:			
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL			
Evaluation/Assessment Methodology			
			Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESE			25
Total:			25
Prerequisites for the course:			
Course Learning Outcomes:			

IIMTU-NEP IMPLEMENTATION

Year: I / Semester: I

Programme: Certificate/Diploma/Degree Class: Hotel Management		Year: I Semester: I
Credits: NC Theory: NC Practical: NC	Subject: Sanskrit / Spiritual	
Course Code: MV-111	Title: Sanskrit / Spiritual	
Course Objectives:		
Nature of Paper: MV		
Minimum Passing Marks/Credits:		
L:2 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Students Are Taught The Basics Of Sanskrit / Spiritual Teaching From Bhagwat Geeta. The Main Motive Of This Course Is To Develop Moral Values In Students.	
Reference / Text Books:		
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESE		25
Total:		25
Prerequisites for the course:		
Course Learning Outcomes:		

IIMTU-NEP IMPLEMENTATION

Year: I / Semester: I

Programme: Certificate/Diploma/Degree Class: Hotel Management		Year: I Semester: I	
Credits: NC Theory: NC Practical: NC		Subject: Sports	
Course Code:SPT-111		Title: Sports	
Course Objectives:			
Nature of Paper: NECC			
Minimum Passing Marks/Credits:			
L:2 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents		No. of Lectures Allotted
I	Students Are Encouraged To Play Various Games Of Their Choice Whether Indoor Or Outdoor. Like ; Carrom, Chess, Table Tennis, Football, Basketball Etc.		
Reference / Text Books:			
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL			
Evaluation/Assessment Methodology			
			Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESE			25
Total:			25
Prerequisites for the course:			
Course Learning Outcomes:			

IIMTU-NEP IMPLEMENTATION

Year: I / Semester: I

Programme: Certificate/Diploma/Degree Class: Hotel Management		Year: I Semester: I
Credits: 2 Theory: 0 Practical: 2		Subject: Fundamentals Of Food Production LAB
Course Code: RHM –111P		Title: Fundamentals Of Food Production LAB
Course Objectives: The student will get knowledge about :- 1. Identification of various kitchen equipment. 2. Classification and various vegetable cuts. 3. Preparation of various kind of stock and Identification of cooking ingredients 4. Basic cooking techniques. 5. Preparation of Mother Sauces. 6. Bread Making.		
Nature of Paper: Core		
Minimum Passing Marks/Credits: 40% Marks / 1 Credits		
L: 0 T: 0 P: 4 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
S.No.	Contents	No. of Lectures Allotted
I	<ul style="list-style-type: none"> Equipments - Identification, Description, Uses & handling Hygiene - Kitchen etiquettes, Practices & knife handling Safety and security in kitchen 	
II	<ul style="list-style-type: none"> Vegetables - classification Cuts - julienne, jardinière, Macedonia's, brunoise, payssane, mignonnette, dices, cubes, shred, mirepoix Preparation of salad dressings 	5
III	Identification and Selection of Ingredients - Qualitative and quantitative measures – Market Surveys <ul style="list-style-type: none"> Stocks - Types of stocks (White and Brown stock) Fish stock 	5
IV	<ul style="list-style-type: none"> Basic Cooking methods and pre-preparations Blanching of Tomatoes and Capsicum Preparation of concasse Boiling (potatoes, Beans, Cauliflower, etc) Frying - (deep frying, shallow frying, sautéing) Aubergines, Potatoes, etc. Braising - Onions, Leeks, Cabbage 	5

	• Starch cooking (Rice, Pasta, Potatoes)	
V	SAUCES - Basic mother sauces Béchamel, Espagnole, Veloute, Hollandaise, Mayonnaise, Tomato Preparation of various egg dishes like scrambled, sunny side up, omelette etc.	5
VI	BREAD MAKING Demonstration & Preparation of Simple and enriched bread recipes, Bread Loaf (White and Brown), Bread Rolls (Various shapes), French Bread, Brioche	5

Reference / Text Books:

Theory of Cookery, the Art of Culinary Preparations

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

Evaluation/Assessment Methodology

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

Prerequisites for the course:

Course Learning Outcomes:

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

CO1- Identify and utilize the various kitchen equipment effectively.

CO2- Classify and execute different vegetable cuts with precision.

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

CO4- Apply basic cooking techniques to achieve desired results.

CO5- Design and utilize mother sauces in culinary preparations.

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

IIMTU-NEP IMPLEMENTATION

Year: I / Semester: I

Programme: Certificate/Diploma/Degree Class: Hotel Management		Year: I Semester: I	
Credits: 1 Theory: 0 Practical: 1		Subject:Fundamentals Of Food And Beverage Service LAB-I	
Course Code: RHM-112P		Title:Fundamentals Of Food And Beverage Service LAB-I	
Course Objectives: The student will get knowledge about :- 1) Various equipment used in restaurant service. 2) Various cleaning and polishing methods. 3) Basic service techniques.			
Nature of Paper: Core			
Minimum Passing Marks/Credits: 40% Marks / 1 Credits			
L:0 T:0 P: 2 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents	No. of Lectures Allotted	
I	Food Service areas – Induction & Profile of the areas Ancillary F&B Service areas – Induction & Profile of the areas Familiarization of F&B Service equipment Care & Maintenance of F&B Service equipment	3	
II	Cleaning / polishing of EPNS items by: Plate Powder method, Polivit method, Silver Dip method, Burnishing Machine	2	
III	Basic Technical Skills Task-1: Holding Service Spoon & Fork Task-2: Carrying a Tray / Salver Task-3: Laying a Table Cloth Task-4: Changing a Table Cloth during service Task-5: 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	5	
IV	Tea – Preparation & Service Coffee - Preparation & Service Juices & Soft Drinks - Preparation &Service ,Mocktails	5	

Juices, Soft drinks, Mineral water, Tonic water Cocoa & Malted Beverages – Preparation & Service		
Reference / Text Books: <ol style="list-style-type: none"> 1. Mastering restaurant service-H.L. craschnell and G Nobis 2. Food abd beverage training manual-Sudhir Andrews 3. The waiter-fuller and curie 4. Food and beverage service-D.R. Liilicrap 5. Modern restaurant service –John fuller 6. Essential table service-John fuller 		
If the course is available as Generic Elective then the students of following departments may opt it.		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		0
2) Presentations /Seminar		5
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- Discuss the purpose and profile of food service and ancillary F&B service areas. CO2- Review with F&B service equipment and learn proper care and maintenance techniques. CO3- Develop proficiency in cleaning and polishing EPNS (Electroplated Nickel Silver) items using various methods. CO4- Develop proficiency in basic technical skills essential for food and beverage service. CO5- Determine comprehensive knowledge and skills in the preparation and service of tea. CO6- Discuss the preparation techniques and service standards for juices, soft drinks, mineral water, and tonic water.		

IIMTU-NEP IMPLEMENTATION

Year-: I / Semester: I

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

	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 following departments may opt it.		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		0
2) Presentations /Seminar		5
3) Assignments		5
4) Research Project Report		0
Seminar On Research Project Report		0
5) ESE		15
Total:		25
Prerequisites for the course:0		
Course Learning Outcomes: By the end of this course student would be able to:- CO1- Understand room layout and design principles. CO2- Identify and provide standard supplies and amenities for different rooms. CO3- Develop skills in care and maintenance of various surfaces. CO4- Assess room arrangement and organization. CO5- Classify cleanliness and hygiene in guest rooms. CO6- Identify practical troubleshooting skills for common maintenance issues.		

IIMTU-NEP IMPLEMENTATION

Year: I / Semester: I

Programme: Certificate/Diploma/Degree Class: Hotel Management	Year: I Semester: I	
Credits: 1 Theory: 0 Practical: 1	Subject: Fundamentals Of Computer Operations LAB-I	
Course Code: SEC-111P	Title: Fundamentals Of Computer Operations LAB-I	
Course Objectives: The student will get knowledge about :- 1) Basic DOS Commands and customization of display. 2) Formatting of text in word processing. 3) Various elements of Spread Sheet. 4) Creating Power point Presentation.		
Nature of Paper: SEC		
Minimum Passing Marks/Credits: 40% Marks / 1 Credits		
L:0 T:0 P: 2 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Basis DOS commands : Internal and External Changing system date and time, Changing display property, Changing mouse properties,	2
II	Word Processing Basics: Opening and closing Documents, Save and Save as, Page Setup, Document Creation, Editing Text, Cut, Copy and Paste, Font and Size selection, Alignment of Text, Paragraph Indenting, Changing case, Draw Table, Changing cell width and height, Alignment of Text in cell, Delete / Insertion of row and column	3
III	Elements of Electronic Spread Sheet: Opening of Spread Sheet, Addressing of Cells, Printing of Spread Sheet, Saving Workbooks, Entering Text, Numbers and Dates, Creating Text, Number and Date Series, Editing Worksheet Data, Inserting and Deleting Rows, Column, Changing Cell Height and Width, Using Formulas, Function, Formatting of content	5
IV	Using PowerPoint: Opening A Power Point Presentation, Creating a Presentation Using a Template, Creating a Blank Presentation, Entering and Editing Text, Inserting And Deleting Slides in a Presentation, Inserting Word Table or An Excel Worksheet, Adding Clip Art Pictures, Inserting Other Objects, Resizing and Scaling an Object, Viewing A Presentation, Choosing a Set Up for Presentation, Printing Slides And Handouts, Running a Slide Show, Transition and Slide Timings, Automating a Slide Show	5

Reference / Text Books:	
If the course is available as Generic Elective then the students of following departments may opt it.	
Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	0
2) Presentations /Seminar	5
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- 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.	

IIMTU-NEP IMPLEMENTATION

Year: I / Semester: I

Programme: Certificate/Diploma/Degree		Year: I
Class: Hotel Management		Semester: I
Credits: 1		Subject: Bakery and Confectionary Lab-I
Theory: 0		
Practical: 1		
Course Code: RHM-114 AP		Title: Bakery and Confectionary Lab-I
Course Objectives: The student will get knowledge about:- 1) Basic Biscuit making techniques 2) Knowledge of basic breads 3) Knowledge of Basic Sponges and Cakes		
Nature of Paper: DSE		
Minimum Passing Marks/Credits: 40% Marks / 1 Credits		
L:0 T:0 P: 2 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Simple Cookies: Melting Moments, Tri colour cookies, Choco chip cookies, Coconut cookies etc.	5
II	Simple breads : Sweet bun , Cheese Bun etc. Cakes : Fruit cake , Swiss Roll etc.	10
Reference / Text Books:		
If the course is available as Generic Elective then the students of following departments may opt it.		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		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- Understand the making process of cookies

CO2- Demonstrate various types of cookies

CO3- Understand the making process of various types of breads and buns

CO4- Demonstrate various types of cakes

IIMTU-NEP IMPLEMENTATION

Year: I / Semester: I

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

Course Learning Outcomes:

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

CO1- Invent special dishes with precision and elegance.

CO2- Apply the art of serving diverse breakfast options.

CO3- Generate and execute small parties and banquets seamlessly.

CO4- Operate exceptional customer service during special dish service, breakfasts, and events.

CO5- Illustrate food safety and hygiene during service.

CO6- Apply effective teamwork and communication for smooth service delivery.

IIMTU-NEP IMPLEMENTATION

Year: I / Semester: I

Programme: Certificate/Diploma/Degree Class: Hotel Management		Year: I Semester: I	
Credits: 1 Theory: 0 Practical: 1		Subject: Front Office	
Course Code: RHM-114CP		Title: Fundamentals Of Front Office Operations LAB-I	
Course Objectives: The student will get knowledge about :- 1. SOP for left luggage. 2. Process and working of cashier desk. 3. Working of bell desk.			
Nature of Paper: DSE			
Minimum Passing Marks/Credits: 40% Marks / 1 Credits			
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents	No. of Lectures Allotted	
I	Welcoming of guest, Telephone handling Telecommunication skills – telephonic situation handling. Phonetic alphabets SOP I: How to monitor Telephone Problems SOP II: Emergency call Handling Procedures	10	
II	Tariffs samples, Brochure skills, maintaining a log book register. SOP I: How to record logbook • SOP II: How to review logbook	5	
Reference / Text 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.			
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: Understand and manage provisions adjacent to the front desk.

CO2- Demonstrate emergency call handling procedure.

CO3- Demonstrate proper telephone handling procedure.

CO4- Use a welcoming experience to guests.

CO5- Set-up telephone handling skills.

CO6- Develop practical skills through role-playing exercises.

IIMTU-NEP IMPLEMENTATION

Year: I / Semester: II

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

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

IIMTU-NEP IMPLEMENTATION

Year: I / Semester: II

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

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

IIMTU-NEP IMPLEMENTATION

Year: I / Semester: II

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

IV	TYPES OF BEDS AND MATTRESSES PEST CONTROL Areas of infestation Preventive measures and Control measure	06
REFERENCE BOOKS: Sudhir Andrews: Hotel Housekeeping Joan C. Branson: Hotel, Hostel & Hospital Housekeeping Georgira Tucker: The Professional Housekeeper Rose Mary & Heinemann: Housekeeping Management for Hotels Devid Allen, Hutchinson: Accommodation & Cleaning Services		
If the course is available as Generic Elective then the students of following departments may opt it.		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		10
2) Presentations /Seminar		
3) Assignments		5
4) Research Project Report Seminar On Research Project Report		
5) ESE		35
Total:		50
Prerequisites for the course:		
Course Learning Outcomes: CO1- Demonstrate mastery of skills and techniques for efficient public area cleaning. CO2- Demonstration proficiency in conducting thorough inspections of guest rooms. CO3- Develop competence in various supervisory responsibilities in a hospitality setting. CO4- Build knowledge of effective methods for handling and controlling pests. CO5- Develop proficiency in handling keys securely and responsibly. CO6- Demonstrate professionalism and commitment to maintaining high cleanliness standards.		

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IIMTU-NEP IMPLEMENTATION

Year: I / Semester: II

Programme: Certificate/Diploma/Degree/ Class: BHMCT		Year: I	
		Semester: II	
Credits: 2 Theory: 2 Practical: 0		Subject: Larder-II	
Course Code:RHM-124A		Title: Larder-II	
Course Objectives: The Student will get knowledge about: 1. Classification of fish, cleaning and preparation. 2. Beef, Lamb, Mutton and Pork. 3. Classification of poultry and game. 4. Cold buffet, sandwiches and canapé.			
Nature of Paper: DSE			
Minimum Passing Marks/Credits: 40% Marks / 1 Credits			
L:2 T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents		No. of Lectures Allotted
I	Fish classification, scaling, cleaning, preparation, basic cuts and its uses and storage		10
II	Butchery Cuts of beef, lamb, mutton and pork, its uses and weights		8
III	Poultry and Game: Poultry Classification, preparation, dressing and cuts with its uses. Game Furred game and feathered game, preparation cuts with its uses.		2
IV	Assembling of cold buffets, sandwiches and canapés. Proper storage of leftovers		10
Reference / Text Books: 1.			
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			5
3) Assignments			10
4) Research Project Report Seminar On Research Project Report			
5) ESE			35
Total:			50

Prerequisites for the course:

Course Learning Outcomes:

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

CO1- Classify and prepare fish effectively.

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

CO3- Identify and classify poultry and game.

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

CO5- Apply proper food safety and hygiene practices.

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

IIMTU-NEP IMPLEMENTATION

Year: I / Semester: II

Programme: Certificate/Diploma/Degree Class: Hotel Management		Year: I Semester: II
Credits: 2 Theory: 2 Practical: 0		Subject: F&B Service–II
Course Code: RHM-124B		Title: F&B Service–II
Course Objectives: The Student will get knowledge about: 1. Staff organization and coordination within and outside the department and various silver polishing methods 2. Various spirits 3. Function and significance of Pantry, still room and KST 4. Liqueur and Various cocktails.		
Nature of Paper: DSE		
Minimum Passing Marks/Credits: 40% Marks / 1 Credits		
L: 2 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Staff organization of F&B Deptt, and inter & intra departmental coordination. Silver polishing methods (a) Polivit method, (b) Plate powder, (c) Burnishing method	5
II	Spirit – Whiskey, rum, brandy, gin, vodka, and their famous brands.	5
III	Significance of pantry & still room in F&B operation, Functions of the pantry, and sections of the pantry. Kitchen stewarding. Board specifications of light and heavy-duty equipment, Restaurant, Pantry, and Still room equipment	10
IV	Liqueurs: Different types with their predominant flavorings and famous ten brands. Cocktails – Classification, rules of making cocktail and recipe of 50 cocktails.	10
Reference / Text Books: 1. Hotel Front Office Management – James. A .Bardi 2. Front Office Management – S.K Bhatnagar		
If the course is available as Generic Elective then the students of following departments may opt it. 1. NIL		

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

IIMTU-NEP IMPLEMENTATION

Year: I / Semester: II

Programme: Certificate/Diploma/Degree Class: Hotel Management		Year: I Semester: II	
Credits: 2 Theory: 2 Practical:0		Subject: Front Office Operations	
Course Code: RHM 124C		Title: Front Office Operations	
Course Objectives: The Student will get knowledge about: 1. Reservation, its types, importance and other aspects. 2. Various Room selling Techniques. 3. Room Tariff Fixation. 4. Message and Mail Handling.			
Nature of Paper: DSE			
Minimum Passing Marks/Credits: 40% Marks / 1 Credits			
L: 2 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents		No. of Lectures Allotted
I	COMMUNICATION SKILLS Verbal and non-verbal communication Handling guest complaints and feedback Telephone etiquette and email communication		2
II	RESERVATIONS A. Importance of reservation, Modes of reservation B. Channels and sources (FITs, Travel Agents, Airlines, GITs) C. Types of reservations (Tentative, confirmed, guaranteed etc.) D. Systems (non automatic, semi-automatic fully automatic) E. Cancellation, Amendments, Overbooking		15
III	ROOM SELLING TECHNIQUES Up selling, Discounts FRONT OFFICE AND GUEST HANDLING <ul style="list-style-type: none">Introduction to guest cycle, Pre arrival, ArrivalDuring guest stay, Departure		3
IV	HOUSEKEEPING COORDINATION Coordination between front office and housekeeping Room status and availability Handling lost and found items Registration and Check-In Procedures		10

	Registration process and documents Check-in procedures for different types of guests Handling special requests and VIP guests	
REFERENCE BOOKS:		
1. Hotel Front Office Management – James. A .Bardi		
2. Front Office Management – S.K Bhatnagar		
If the course is available as Generic Elective then the students of following departments may opt it.		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		10
2) Presentations /Seminar		
3) Assignments		5
4) Research Project Report Seminar On Research Project Report		
5) ESE		35
Total:		50
Prerequisites for the course:		
Course Learning Outcomes:		
CO1- Understand reservation types, importance, and effective management.		
CO2- Review room selling techniques to maximize occupancy and revenue.		
CO3- Analyze knowledge of room tariff fixation strategies		
CO4- Develop skills in message and mail handling for efficient communication.		
CO5- Apply reservation systems and software effectively.		
CO6- Apply knowledge and skills to enhance guest experiences and contribute to the success of a hospitality establishment.		

IIMTU-NEP IMPLEMENTATION

Year: I / Semester: II

Programme: Certificate/Diploma/Degree Class: Hotel Management		Year: I Semester: II
Credits: 2 Theory: 2 Practical: 0		Subject: Moocs/ NPTEL
Course Code: SEC-122N		Title: MOOCS/ NPTEL
Course Objectives: The course objectives of the program are: 1.		
Nature of Paper: SEC		
Minimum Passing Marks/Credits: 40% Marks / 1 Credits		
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	To be covered online as per course choosed	10
Reference / Text Books:		
If the course is available as Generic Elective then the students of following departments may opt it.		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		10
2) Presentations /Seminar		5
3) Assignments		
4) Research Project Report Seminar On Research Project Report		35
5) ESE		
Total:		50
Prerequisites for the course:		
Course Learning Outcomes: On completion of this course, the students will be able to CO1:		

IIMTU-NEP IMPLEMENTATION

Year: I / Semester: II

Programme: Certificate/Diploma/Degree Class: Hotel Management	Year: I Semester: II	
Credits: 3 Theory: 3 Practical: 0	Subject: ENVIRONMENT & ECOLOGY	
Course Code: NHU-122N	Title: ENVIRONMENT & ECOLOGY	
Course Objectives: 1. To know about the greenery of environment. 2. Understand about Aquatic ecosystems (ponds, streams, lakes, rivers, oceans, estuaries 3. Get Knowledge for Renewable and non-renewable energy sources, use of alternate energy sources. 4. Give acknowledgement for Biodiversity and Conservation. 5. Environmental Pollution like water, soil ,air pollution.		
Nature of Paper: AECC		
Minimum Passing Marks/Credits: 40% Marks / 1.5 Credits		
L: 2 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Introduction to environmental studies Multidisciplinary nature of environmental studies; components of environment – atmosphere, hydrosphere, lithosphere and biosphere. Scope and importance; Concept of sustainability and sustainable development	10
II	Ecosystems What is an ecosystem? Structure and function of ecosystem; Energy flow in an ecosystem: food chain, food web and ecological succession. Case studies of the following ecosystems: a) Forest ecosystem b) Grassland ecosystem c) Desert ecosystem d) Aquatic ecosystems (ponds, streams, lakes, rivers, oceans, estuaries)	4
III	Natural Resources: Renewable and Non-renewable Resources Land Resources and land use change; Land degradation, soil erosion and desertification. ○ Deforestation: Causes and impacts due to mining, dam building on environment, forests, biodiversity and tribal populations. ○ Water: Use and over-exploitation of surface and ground water, floods, droughts, conflicts over water (international & inter-state). ○ Heating of earth and circulation of air; air mass formation and precipitation. ○ Energy resources: Renewable and non-renewable energy sources, use of	10

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

Reference / Text Books:

Hotel Management and Operations –

Michael J. O'Fallon, Denney G. Rutherford

Evaluation/Assessment Methodology

Max. Marks

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

Prerequisites for the course:

Course Learning Outcomes:

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

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

CO2- Classify various aquatic ecosystems and their conservation challenges.

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

CO4- Develop an awareness of biodiversity and conservation practices.

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

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

IIMTU-NEP IMPLEMENTATION
Year: I / Semester: II

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

IIMTU-NEP IMPLEMENTATION

Year: I / Semester: II

Programme: Certificate/Diploma/Degree Class: Hotel Management		Year: I Semester: II	
Credits: NC Theory: NC Practical: NC		Subject: Industrial Visit/Seminar/Presentation On The Report	
Course Code: NECC-121		Title: Industrial Visit/Seminar/Presentation On The Report	
Course Objectives:			
Nature of Paper: NECC			
Minimum Passing Marks/Credits:			
L:2 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents		No. of Lectures Allotted
I	Students Have To Give A Presentation On Their Observations During Their Industrial Visits.		
Reference / Text Books:			
If the course is available as Generic Elective then the students of following departments may opt it. NIL			
Evaluation/Assessment Methodology			
			Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESE			25
Total:			25
Prerequisites for the course:			
Course Learning Outcomes:			

IIMTU-NEP IMPLEMENTATION

Year: I / Semester: II

Programme: Certificate/Diploma/Degree Class: Hotel Management		Year: I Semester: II	
Credits: NC Theory: NC Practical: NC		Subject: University Social Responsibilities–Community Outreach	
Course Code: NECC-122		Title: University Social Responsibilities–Community Outreach	
Course Objectives:			
Nature of Paper: NECC			
Minimum Passing Marks/Credits:			
L:2 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents		No. of Lectures Allotted
I	This Activity Is An Essential Part Of The Curriculum Which Believes That When We Are Taking From The Society Then It Is Our Moral Duty To Give Something Back To The Society. It Also Develops Habit Of Helping Others In The Students.		
Reference / Text Books:			
If the course is available as Generic Elective then the students of following departments may opt it. NIL			
Evaluation/Assessment Methodology			
			Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESE			25
Total:			25
Prerequisites for the course:			
Course Learning Outcomes:			

IIMTU-NEP IMPLEMENTATION

Year: I / Semester: II

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

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IIMTU-NEP IMPLEMENTATION

Year: I / Semester: II

Programme: Certificate		Year: I	
Class:		Semester: II	
Credits: NC		Subject: Sports	
Theory: NC			
Practical: NC			
Course Code: SPT-121		Title: Sports	
Course Objectives:			
Nature of Paper: NECC			
Minimum Passing Marks/Credits:			
L:2 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents		No. of Lectures Allotted
I	Students Are Encouraged To Play Various Games Of Their Choice Whether Indoor Or Outdoor. Like ; Carrom, Chess, Table Tennis, Football, Basketball Etc.		
Reference / Text Books:			
If the course is available as Generic Elective then the students of following departments may opt it. NIL			
Evaluation/Assessment Methodology			
			Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESE			25
Total:			25
Prerequisites for the course:			
Course Learning Outcomes:			

IMTU-NEP IMPLEMENTATION

Year: I / Semester: II

Programme: Certificate/Diploma/Degree Class: Hotel Management		Year: I Semester: II	
Credits: 2 Theory: 0 Practical:2		Subject: Food Production-LAB	
Course Code: RHM-121P		Title: Food Production-LAB	
Course Objectives: 1. Various types of Soup Preparation 2. Various types of Salad Preparation 3. Preparation of various pastries. 4. Preparation of various sweet. 5. Various types of Chicken Preparation			
Nature of Paper: Core			
Minimum Passing Marks/Credits: 40% Marks / 1 Credits			
L: 2 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents		No. of Lectures Allotted
I	Salads & soups- Waldorf salad, Fruit salad, Russian salad, Cream (Spinach, Vegetable, Tomato),Puree (Lentil, Peas Carrot), International soups		40
II	Chicken and Fish Preparations- Roast chicken, grilled chicken, Fish Preparations Simple potato preparations- Basic potato dishes Vegetable preparations- Basic vegetable dishes Indian cookery- Rice dishes, Breads, Main course, Basic Vegetables, Paneer Preparations		
III	PASTRY: Demonstration and Preparation of dishes using varieties of Pastry, Short Crust – Jam tarts, Turnovers Laminated –Danish Pastry, Puff paste. Choux Paste – Éclairs, Profiteroles INDIAN SWEETS Simple ones such as gajjar halwa, kheer		

REFERENCE BOOKS:

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

Philip Thangam- Modern cookery for teaching & The trade.

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

Evaluation/Assessment Methodology

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

Prerequisites for the course:

Course Learning Outcomes:

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

CO1- Students will learn to prepare a variety of soups, including clear soups, creamy soups, and vegetable-based soups.

CO2- Students will understand various salad dressings and their appropriate pairings with different salad types.

CO3- Students will understand the art of making flaky pastry dough, including puff pastry and short crust pastry.

CO4- Students will develop an understanding of flavor pairing and experimentation in dessert recipes

CO5- Students will develop the skills to cook chicken using methods such as roasting, grilling, sautéing, and braising.

CO6- Students will integrate to substitute ingredients in recipes while maintaining the integrity of the dish.

IIMTU-NEP IMPLEMENTATION

Year: I / Semester: II

Programme: Certificate/Diploma/Degree Class: Hotel Management		Year: I Semester: II	
Credits: 1 Theory: 0 Practical: 1		Subject: Food And Beverage Service LAB	
Course Code: RHM-122P		Title: Food And Beverage Service LAB	
Course Objectives: The student will get knowledge about 1. Table layout for various types of breakfasts. 2. Opening and Closing procedures of a restaurant. 3. Handling guest complaints. 4. Service of various Meals			
Nature of Paper: CORE			
Minimum Passing Marks/Credits: 40% Marks / 1 Credits			
L: 2 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents	No. of Lectures Allotted	
I	TABLE LAY-UP & SERVICE Task-1: A La Carte Cover Task-2: Table d’ Hote Cover Task-3: English Breakfast Cover Task-4: American Breakfast Cover Task-5: Continental Breakfast Cover Task-06: Indian Breakfast Cover Task-07: Afternoon Tea Cover Task-08: High Tea Cover TRAY/TROLLEY SET-UP & SERVICE Task-1: Room Service Tray Setup Task-2: Room Service Trolley Setup	2	
II	PREPARATION FOR SERVICE (RESTAURANT) A. Organizing Mise-en-scene , Organizing Mise-en-Place B. Opening, Operating & Closing duties	3	
III	PROCEDURE FOR SERVICE OF A MEAL Task-1: Taking Guest Reservations Task-2: Receiving & Seating of Guests Task-3: Order taking & Recording Task-4: Order processing (passing orders to the kitchen Task-5: Sequence of service	2	

	Task-06: Presentation & Enchasing the Bill Task-07: Presenting & collecting Guest comment cards Task-08: Seeing off the Guests	
IV	Social Skills Task-1: Handling Guest Complaints Task-2: Telephone manners Task-3: Dining & Service etiquettes Task-4: Cheese Task-5: Dessert (Fresh Fruit & Nuts)	2
V	Service of Tobacco : Cigarettes & Cigars	3
REFERENCE BOOKS: 1. Mastering restaurant service-H.L.craschnell and Nobis 2. Food and beverage training manual-Sudhir Andrews 3. The waiter-fuller and curie		
If the course is available as Generic Elective then the students of following departments may opt it.		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		10
2) Presentations /Seminar		
3) Assignments		5
4) Research Project Report Seminar On Research Project Report		
5) ESE		35
Total:		50
Prerequisites for the course:		
Course Learning Outcomes: Students will Learn:- CO1. Students will apply knowledge of proper placement of tableware, including plates, cutlery, glassware, and napkins. CO2- Students will develop organizational skills and attention to detail required for smooth restaurant operations. CO3- Students will choose active listening techniques and empathy to understand guest complaints. CO4- Students will understand the nuances of service etiquette and proper tableside manners. CO5- Students will understand the flavor profiles and characteristics of different foods and beverages. CO6- Students will use the importance of clear and concise communication with fellow staff members.		

IIMTU NEP IMPLEMENTATION

Year: I / Semester: II

Programme: Certificate/Diploma/Degree Class: Hotel Management		Year: I Semester: II	
Credits: 1 Theory: 0 Practical: 1		Subject: Accommodation Operation LAB-III	
Course Code: RHM-123P		Title: Accommodation Operation LAB-III	
Course Objectives: The students will get knowledge about:- 1. Cleaning Procedure of guest rooms 2. Bed making Procedure 3. Various records maintained in housekeeping. 4. Handling room linen/ guest supplies.			
Nature of Paper: Core			
Minimum Passing Marks/Credits: 40% Marks / 1 Credits			
L:2 T: 0 P:0(In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)			
Unit	Contents		No. of Lectures Allotted
Servicing guest room(checkout/ occupied and vacant) <u>ROOM</u> Task 1- open curtain and adjust lighting Task 2- clean ash and remove trays if any Task 3- strip and make bed Task 4- dust and clean drawers and replenish supplies Task 5-dust and clean furniture, clockwise or anticlockwise Task 6- clean mirror Task 7- replenish all supplies Task 8-clean and replenish minibar Task 9-vaccum clean carpet Task 10- check for stains and spot cleaning <u>BATHROOM</u> Task 1-disposed soiled linen Task 2-clean ashtray Task 3-clean WC Task 4-clean bath and bath area	Bed making supplies (day bed/ night bed) Step 1-spread the first sheet(from one side) Step 2-make miter corner (on both corner of your side) Step 3- spread second sheet (upside down) Step 4-spread blanket Step 5- Spread crinkle sheet Step 6- make two folds on head side with all three (second sheet, blanket and crinkle sheet) Step 7- tuck the folds on your side Step 8- make miter corner with all three on your side Step 9- change side and finish the bed in the same way Step 10- spread the bed spread and place pillow Records Room occupancy report Checklist, Floor register Work/ maintenance order]		

Task 5-wipe and clean shower curtain Task 6- clean mirror Task 7-clean tooth glass Task 8-clean sanitary unit Task 9- replenish bath supplies Task 10- mop the floor Guest handling Guest request Guest complaints	Lost and found, Maid's report Housekeeper's report Log book Guest special request register Record of special cleaning Call register VIP list Floor linen book/ register
Guest room inspection Mini bar management Issue , stock taking checking expiry date	Handling room linen/ guest supplies maintaining register/ record replenishing floor pantry stock taking
REFERENCE BOOKS:	
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	5
2) Presentations /Seminar	
3) Assignments	5
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: I / Semester: II

Programme: Certificate /Diploma/Degree		Year: I
Class: Hotel Management		Semester: II
Credits: 1 Theory: 0 Practical: 1	Subject: Bakery & Confectionary LAB-II	
Course Code:RHM-124AP	Title: Bakery & Confectionary LAB-II	
Course Objectives: The students will get knowledge about:- 1. Different types of Breads and tarts 2. Different types of cakes and pastries		
Nature of Paper: DSE		
Minimum Passing Marks/Credits: 40% Marks / 1 Credits		
L: 2 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Varieties of Bread Rolls, Varieties of Pastries	5
II	Varieties of Cookies, Varieties of Tarts	5
Reference / Text Books:		
If the course is available as Generic Elective then the students of following departments may opt it. 1. NIL 2. NIL 3. NIL		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		5
2) Presentations /Seminar		
3) Assignments		5
4) Research Project Report Seminar On Research Project Report		
5) ESE		15
Total:		25
Prerequisites for the course:		
Course Learning Outcomes: CO1- To prepare various tarts CO2- Demonstate various types of pastries CO3- Prepare different types of Bread Rolls CO4- Prepare different types of Cookies		

IIMTU-NEP IMPLEMENTATION

Year: I / Semester: II

Programme: Certificate/Diploma/Degree Class: Hotel Management		Year: I Semester: II
Credits: 1 Theory: 0 Practical: 1		Subject: F&B Service LAB-II
Course Code: HM-124BP		Title: F&B Service LAB-II
Course Objectives: The students will get knowledge about:- 1. Various silver polishing methods 2. Service of different spirits 3. Service of different Liqueures 4. Preparation of different cocktails.		
Nature of Paper: DSE		
Minimum Passing Marks/Credits: 40% Marks / 1 Credits		
L: 2 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Practicals of the previous semester and silver polishing methods.	5
II	Service of Spirits	5
III	Service of liqueures	10
IV	Preparation of cocktails	10
Reference / Text Books: 1. Mastering restaurant service-H.L. craschnell and G Nobis 2. Food and beverage training manual-Sudhir Andrews		
If the course is available as Generic Elective then the students of following departments may opt it. 1. NIL 2. NIL 3. NIL		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		5
2) Presentations /Seminar		
3) Assignments		
4) Research Project Report		5
Seminar On Research Project Report		
5) ESE		15
Total:		25
Prerequisites for the course: Basic knowledge of Cuts of meat, poultry, fish		

Course Learning Outcomes:

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

IIMTU-NEP IMPLEMENTATION

Year: I / Semester: II

Programme: Certificate/Diploma/Degree Class: Hotel Management		Year: I Semester: II	
Credits: 1 Theory: 0 Practical: 1		Subject: Front Office Operations LAB	
Course Code: RHM 124CP		Title: Front Office Operations LAB	
Course Objectives: The students will get knowledge about:- 1. Basic idea about the function of front office. 2. Check-in process of various Guest 3. Check in a reserved guest, Check in day use 4. Issue an electronic key, Extend a key			
Nature of Paper: DSE			
Minimum Passing Marks/Credits: 40% Marks / 1 Credits			
L: 2 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
S. No.	Contents	No. of Lectures Allotted	
I	INTRODUCTION TO FRONT OFFICE EQUIPMENT AND SYSTEMS Familiarization with front office layout and equipment Introduction to Property Management Systems (PMS) Basic computer skills and software applications	5	
II	RESERVATION PROCEDURES <ul style="list-style-type: none">• Simulated reservation scenarios (individual, group, corporate)• Using PMS for reservation entries and modifications• Handling cancellations and amendments	10	
III	Programme keys continuously, Re-programme keys, Programme one key for two rooms, Use of recent technologies in Guest Reservation process, use of Internet & software in Hospitality sector Key Management Programming and re-programming key cards <ul style="list-style-type: none">• Programming one key for two rooms• Use of recent technologies in key management• Security measures related to key management	5	

IIMTU-NEP IMPLEMENTATION

Year: II / Semester: III

Programme: Certificate/Diploma/Degree Class: Hotel Management		Year: II Semester: III	
Credits: 4 Theory: 4 Practical: 0		Subject: Food Production-I	
Course Code: NBHM-241		Title: Food Production-I	
Course Objectives: The students will get knowledge about:- 1. Various equipment and menu planning used in Quantity Food production 2. Various type of catering establishments dealing with bulk cooking 3. Indian regional cuisines. 4. Specialties and staples of various states			
Nature of Paper: CORE			
Minimum Passing Marks/Credits: 40% Marks / 2 Credits			
L: 4 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents	No. of Lectures Allotted	
I	QUANTITY FOOD PRODUCTION EQUIPMENT Equipment required for mass/volume feeding, Heat and cold generating equipment, Care and maintenance of this equipment, Modern developments in equipment manufacture MENU PLANNING Basic principles of menu planning – recapitulation, Points to consider in menu planning for various volume feeding outlets such as Industrial, Institutional, Mobile Catering Units, Planning menus for Welfare & Commercial catering, Nutritional factors for the above	10	
II	VOLUME FEEDING Institutional and Industrial Catering, Types of Institutional & Industrial Catering, Problems associated with this type of catering, Scope for development and growth , Hospital Catering, Highlights of Hospital Catering for patients, staff, visitors, Diet menus and nutritional requirements, Off Premises Catering, Reasons for growth and development, Menu Planning and Theme Parties, Concept of a Central Production Unit, Problems associated with off-premises catering	10	
III	REGIONAL INDIAN CUISINE Introduction to Regional Indian Cuisine, Heritage of Indian Cuisine Factors that affect eating habits in different parts of the country, Cuisine and its highlights of different states/regions/communities to be	10	

	discussed under: Geographic location, Historical background, Seasonal availability Special equipment : Staple diets , Specialty cuisine for festivals and special occasions STATES (Regional Cuisines) Andhra Pradesh, Bengal, Goa, Gujarat, Karnataka, Kashmir, Kerala, Madhya Pradesh, Maharashtra, North East States, Punjab, Rajasthan, Tamil Nadu and Uttar Pradesh/Uttaranchal	
IV	COMMUNITIES Parsee, Chettinad, Hyderabad, Lucknowi, Avadhi, Malbari/Syrian Christian and Bohri. Indian Spices Introduction to Indian Spices, All Dry Masala (Garam Masala, Chaat Masala, Goda Masala, Sambar Masala, Rasam Masala, Panch Phoran Masala & Malvani Masala & Wet Masala (Goan Masala, Xacutti Masala, Chettinad Masala, Malabar Masala, Rechado Masala, Balchao Masala, Soola Masala & Tandoori Masala DISCUSSIONS Indian Breads, Indian Sweets, Indian Snacks	15

REFERENCE BOOKS:

Gisslen Wayne – Professional Cookery (John Wiley and Sons)

Montage – Larousse gastronomie (Himalaya publishing group)

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

Evaluation/Assessment Methodology

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

Prerequisites for the course:

Course Learning Outcome

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

CO1: Understand operating procedures of various types of equipment and plan menu for quantity food production

CO2: Understand and deals with problems arise in the operations of various catering establishments.

CO3: Understand eating habits and seasonal availability of different regions of INDIA.

CO4: Demonstrate various specialties of different states of INDIA.

CO5: To promote Indian cuisine globally to international students.

IIMTU-NEP IMPLEMENTATION

Year: II / Semester: III

Programme: Certificate/Diploma/Degree Class: Hotel Management		Year: II Semester: III	
Credits: 4 Theory: 4 Practical: 0		Subject: FOOD & BEVERAGE SERVICE–I	
Course Code: NBHM-242		Title: FOOD & BEVERAGE SERVICE–I	
Course Objectives: The students will get knowledge about:- 1. Alcoholic Beverages their types and dispense bar 2. Understand different types of Wines, Their classification storage & services. 3. Know about the different wine producing countries, their specialty wine 4. To know about wine quality laws governing the major wine producing countries.			
Nature of Paper:			
Minimum Passing Marks/Credits: 40% Marks / 2 Credits			
L: 4 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents	No. of Lectures Allotted	
I	ALCOHOLIC BEVERAGE Introduction and definition , Production of Alcohol, Fermentation process, Distillation process , Classification with examples DISPENSE BAR Introduction and definition, Bar layout – physical layout of bar, Bar stock – alcohol &non alcoholic beverages, Bar equipment BEER Introduction & Definition, Types of Beer, Production of Beer, Storage	10	
II	WINES Definition & History, Classification with examples, Table/Still/Natural, Sparkling, Fortified, Aromatized, Production of each classification, Old World wines (Principal wine regions, wine laws, grape varieties, production and brand names) France, Germany, Italy , Spain, Portugal , New World Wines (Principal wine regions, wine laws, grape varieties, production and brand names) USA, Australia, India, Chile, South Africa, Algeria, New Zealand, Storage of wines, Wine terminology (English & French)	10	
II	SPIRITS Introduction & Definition, Production of Spirit, Pot-still method, Patent still method, Production of Whisky, Rum, Gin, Brandy, Vodka, Tequilla Different Proof Spirits - American Proof, British Proof (Sikes scale) Gay Lussac (OIML	10	

	Scale)	
IV	APERITIFS Introduction and Definition, Types of Aperitifs, Vermouth (Definition, Types & Brand names) , Bitters (Definition, Types & Brand names) LIQUEURS Definition & History, Production of Liqueurs Broad Categories of Liqueurs (Herb, Citrus, Fruit/Egg, Bean &Kernel) Popular Liqueurs (Name, color, predominant flavor& country of origin)	10
REFERENCE BOOKS: 1. Modern restaurants service –John fuller 2. Food and beverage service-Dennis R.Lillicrap and John cousins.		
If the course is available as Generic Elective then the students of following departments may opt it.		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		15
2) Presentations /Seminar		
3) Assignments		10
4) Research Project Report Seminar On Research Project Report		
5) ESE		75
Total:		10
Prerequisites for the course:		
Course Learning Outcomes: At the end of course the student will have the knowledge about:- CO1: Understand the making process of Beer. CO2: Understand the making and service process of National & International Wines. CO3: Understand the Wine law of Wine producing Countries. CO4: Understand the Food and matching wine service harmony. CO5: Understand the history, origin & production process of Aperitifs and Liquors.		

IIMTU-NEP IMPLEMENTATION

Year: II / Semester: III

Programme: Certificate/Diploma/Degree Class: Hotel Management		Year: II Semester: III	
Credits: 2 Theory: 2 Practical: 0		Subject: FRONT OFFICE -I	
Course Code: NBHM-243		Title: FRONT OFFICE -I	
Course Objectives: The students will get knowledge about:- 1. Students will learn the property management system in front office operation 2. Get the knowledge with reference to guest accounting and night audit 3. Learn the accomplished activities of check-out and bell desk. 4. Become skilled at guest safety and security system.			
Nature of Paper: CORE			
Minimum Passing Marks/Credits: 40% Marks / 1 Credits			
L: 2 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents	No. of Lectures Allotted	
I	COMPUTER APPLICATION IN FRONT OFFICE OPERATION Role of information technology in the hospitality industry Factors for need of a PMS in the hotel Factors for purchase of PMS by the hotel , Introduction to Fidelio & Amadeus	08	
II	CONCIERGE & BELL DESK Basic etiquette’s and grooming, Introduction• to guest Mail & key handling, key control, Policies for blacklisted persons, Wake-up call, Left Luggage, Scanty Baggage, Daily reports. Guest History Card, Safe deposit boxes and• its operation, Preparation of itinerary, VVIP Guest arrival Role of Guest Relation Executive• Luggage Handling Procedure• Functions of hospitality desk/concierge desk BELL DESK/CONCIERGE A. Duties and responsibilities of Bell Captain Duties and responsibilities of Bell Boy	10	
III	CHECK OUT PROCEDURES Guest accounts settlement - Cash and credit - Indian currency and foreign currency - Transfer of guest accounts	06	

	- Express check out.	
IV	FRONT OFFICE & GUEST SAFETY AND SECURITY Role of Front Office in Hotel Security • Check in: use of metal detectors, validators, scanty baggage handling • Keys control: ELS (Electronic Cards), Handling Grand Master / Master key, lost & found & • damaged keys, use of key cards • Guest & staff movement & access control • Protection of funds, safe deposit boxes. Dealing with emergencies: medical, death, theft, robbery, fire, bomb threats etc DISASTER MANAGEMENT Prevention and Mitigation of Disasters, Early Warning System; Preparedness, Capacity Development; Awareness During Disaster – Evacuation – Disaster Communication – Search and Rescue – Emergency Operation Centre – Incident Command System – Relief and Rehabilitation – Post-disaster – Damage and Needs Assessment, Restoration of Critical Infrastructure – Early Recovery – Reconstruction and Redevelopment	06
REFERENCE BOOKS: Principles of Front Office Operations – Sue Baker Front Office Management – S.K. Bhatnagar Front Office Procedures – Michael. L. Kasavana Hotel Front Office Management – James. A. Bardi.		
If the course is available as Generic Elective then the students of following departments may opt it.		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		10
2) Presentations /Seminar		5
3) Assignments		
4) Research Project Report Seminar On Research Project Report		
5) ESE		35
Total:		50
Prerequisites for the course:		
Course Learning Outcomes: CO1: Understand the role of information technology in the hospitality industry. CO2: To understand the procedure of Front Office Accounting. CO3: Handle various jobs performed at Bell Desk CO4: Understand the Job profile of Door man and Parking Attendant CO5: To Understand Safety, Security and its types and significance at hotel front office.		

IIMTU-NEP IMPLEMENTATION
Year: II / Semester: III

Programme: Certificate/Diploma/Degree Class: Hotel Management	Year: II Semester: III	
Credits: 2 Theory: 2 Practical:0	Subject: ACCOMMODATION OPERATION– I	
Course Code: NBHM-244	Title: ACCOMMODATION OPERATION– I	
Course Objectives: 1. Planning and organizing of the linen room and uniform room. 2. Meant to learn about type of uniforms & designing. 3. Students will learn about basic laundry & sewing room activities. 4. To gain the knowledge about equipment and material required for flower arrangement in a hotel.		
Nature of Paper: CORE		
Minimum Passing Marks/Credits: 40% Marks / 1 Credits		
L: 2 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	LINEN ROOM Activities of the Linen Room , Layout and equipment in the Linen Room Selection criteria for various Linen Items & fabrics suitable for this purpose Purchase of Linen, Calculation of Linen requirements, Linen control-procedures and records, Stocktaking-procedures and records Recycling of discarded linen, Linen Hire	10
II	UNIFORMS Advantages of providing uniforms to staff, Issuing and exchange of uniforms; type of uniforms, Selection and designing of uniforms Layout of the Uniform room SEWING ROOM Activities and areas to be provided, Layout of sewing room, Equipment provided Job description of tailor.	4
III	LAUNDRY Commercial and On-site Laundry, Flow process of Industrial Laundering-OPL, Stages in the Wash Cycle, Laundry Equipment and Machines Layout of the Laundry, Laundry Agents, Dry Cleaning, Guest Laundry/Valet service , Stain removal	10
IV	FLOWER ARRANGEMENT Flower arrangement in Hotels, Equipment and material required for flower arrangement, Conditioning of plant material, Styles of flower arrangements Principles of design as applied to flower arrangement	06

INDOOR PLANTS	
Selection and care	
Reference / Text Books: <ul style="list-style-type: none"> • R. Rajagopalan, Environmental Studies, Oxford IBH Pub, 211. • Kogent Learning Solutions Inc., Energy, Environment, Ecology and Society, Dreamtech, 212. 	
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	15
2) Presentations /Seminar	10
3) Assignments	
4) Research Project Report Seminar On Research Project Report	
5) ESE	75
Total:	10
Prerequisites for the course:	
Course Learning Outcomes: By end of this semester students able to know about:- CO1: To know the different types of linen and their purchasing procedure. CO2: Provide knowledge of Sewing room activities and managing uniform room. CO3: Students get understand the different types of laundry and stain removal procedure. CO4: To understand the flower arrangement in hotels, equipment and material required for flower arrangement.	

IIMTU-NEP IMPLEMENTATION

Year: II / Semester: III

Programme: Certificate/Diploma/Degree Class: Hotel Management		Year: II Semester: III	
Credits: 2 Theory: 2 Practical: 0		Subject: Management Concepts And Organisation Behaviour	
Course Code: NBHM-245AN		Title: Management Concepts And Organisation Behaviour	
Course Objectives: The students will get knowledge about:- 1. The course focuses on the basic areas of the management process and functions from an organizational viewpoint. 2. The course also attempts to enable students to understand the role, challenges, and opportunities of management in contributing to the successful operations and performance of organizations.			
Nature of Paper: DSE			
Minimum Passing Marks/Credits: 40% Marks / 1 Credits			
L: 4 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents	No. of Lectures Allotted	
I	Introduction to management Organization management; role of managers; evolution of management though; organization and the environmental factors; functions of management; social responsibility of management; environment friendly management Planning Nature and purpose of planning; planning process; types of plans& objectives; managing by objective (MBO) strategies; types of strategies & policies; decision making; types of decision; decision making process; rational decision-making process; decision making under different conditions	12	
II	Organising Nature and purpose of organizing; organization structure; formal and informal groups/ organization, departmentation; span of control; entralization and decentralization. Staffing; selection and recruitment; orientation; career development; career stages; training; performance appraisal.	10	
III	Directing and Controlling: communication; hurdles to effective communication; organization culture; elements and types of culture, managing cultural diversity. Process of controlling; types of control; budgetary and non-budgetary control techniques; managing productivity; cost control; purchase control; maintenance control; quality control planning operations	10	
	Introduction to Organizational Behaviour Concept and nature of		

IV	organizational behaviour; contributing disciplines to the field of O.B.; O.B. models; need to understand human behaviour; challenges and opportunities. Management of change; management of crisis; total quality management.	13
REFERENCE BOOKS:		
Dubrin, Andrew J. (212). Essentials of Management. Thomson Southwestern, 9th edition. Stephen P., Robbins (213). Organizational Behaviour. New Delhi: Prentice Hall of India Pvt. Ltd		
If the course is available as Generic Elective then the students of following departments may opt it.		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		5
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 Outcome		
At the end of course the student will be able to:-		
CO1: Understand and describe the elements of effective management.		
CO2: Describe various theories related to the development of leadership skills, motivation techniques, team work and effective communication		
CO3: Discuss and apply the planning, organizing and control processes		
CO4: Communicate effectively through both oral and written presentation		
CO5: learn basics of organizational behavior.		

IIMTU-NEP IMPLEMENTATION

Year: II / Semester: III

Programme: Certificate/Diploma/Degree Class: Hotel Management		Year: II Semester: III	
Credits: 2 Theory: 2 Practical: 0		Subject: Hospitality And Tourism Marketing Management	
Course Code:NBHM-245BN		Title: Hospitality And Tourism Marketing Management	
Course Objectives: 1.			
Nature of Paper: DSE			
Minimum Passing Marks/Credits: 40% Marks / 1 Credits			
L:2 T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents		No. of Lectures Allotted
I	Understanding Marketing Management The production concepts, The product concept, The selling concept, The marketing concept (Relationship marketing, Social marketing) Understanding Consumer Behavior The factors influencing consumer behavior. The stages in buying process		
II	Marketing Process Market Environment Marketing Mix Segmentation, Targeting Positioning		08
III	Product Management : Classification of products, New Product development, Product mix decisions, Product Life Cycle Pricing Strategies Steps adopted in selecting the right price, Various pricing strategies		2
IV	Managing the Integrated Communication What is communication? Advertising management, Managing sales promotions, Role of public relations and publicity, Direct marketing and personnel selling, Role of internet marketing, Emerging communication trends		10

Reference / Text Books:	
1. Hospitality & Tourism Marketing by Phillip Kotler <ul style="list-style-type: none"> Marketing for Hospitality by Tom Peters Marketing and sales strength for Hotel & Tourism Industry by Dr. Jagmohan Negi, S. Chand & Co. New Delhi. 	
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	5
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: Understand marketing management and consumer behaviour	
CO2: Understand marketing Mix	
CO3: Demonstrate pricing strategies for various products	
CO4: Understand the concept of Direct marketing and personnel selling.	
CO5: Understand the concept of Advertising management	

IIMTU-NEP IMPLEMENTATION

Year: II / Semester: III

Programme: Diploma/Degree		Year: II
Class: BHMCT		Semester: III
Credits: 3		Subject: Human Values & Professional Ethics
Theory: 3		
Practical: 0		
Course Code: UVE-41		Title: Human Values & Professional Ethics
Course Objectives: 1. To create an awareness on Human Values & Professional Ethics. 2. To instill Moral and Social Values and Loyalty 3. To appreciate the rights of others. 4. To instill of Harmony on Professional Ethics.		
Nature of Paper: DSE		
Minimum Passing Marks/Credits: 40% Marks / 1.5 Credits		
L: 3 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Course Introduction – 1. Understanding the need, basic guidelines, content and process for Value Education 2. Self-Exploration–what is it? - its content and process; ‘Natural Acceptance’ and Experiential Validation- as the mechanism for self-exploration 3. Continuous Happiness and Prosperity- A look at basic Human Aspirations 4. Right understanding, Relationship and Physical Facilities- the basic requirements for fulfillment of aspirations of every human being with their correct priority 5. Understanding Happiness and Prosperity correctly- A critical appraisal of the current scenario 6. Method to fulfill the above human aspirations: understanding and living in harmony at various levels	2
II	Understanding Harmony in the Human Being - Harmony in Myself! 7. Understanding human being as a co-existence of the sentient ‘I’ and the material ‘Body’ 8. Understanding the needs of Self (‘I’) and ‘Body’ - Sukh and Suvidha 9. Understanding the Body as an instrument of ‘I’ (I being the doer, seer and enjoyer) 10.Understanding the characteristics and activities of ‘I’ and harmony in ‘I’ 11.Understanding the harmony of I with the Body: Sanyam and Swasthya; correct appraisal of Physical needs, meaning of Prosperity in detail	15

	12. Programs to ensure Sanyam and Swasthya	
III	<p>Understanding Harmony in the Family and Society- Harmony in Human Human Relationship</p> <p>13. Understanding Harmony in the family – the basic unit of human interaction</p> <p>14. Understanding values in human-human relationship; meaning of Nyaya and program for its fulfillment to ensure Ubhay-tripti; Trust (Vishwas) and Respect (Samman) as the foundational values of relationship</p> <p>15. Understanding the meaning of Vishwas; Difference between intention and competence</p> <p>16. Understanding the meaning of Samman, Difference between respect and differentiation; the other salient values in relationship</p> <p>17. Understanding the harmony in the society (society being an extension of family): Samadhan, Samridhi, Abhay, Sah-astitva as comprehensive Human Goals</p> <p>18. Visualizing a universal harmonious order in society- Undivided Society (AkhandSamaj), Universal Order (SarvabhaumVyawastha)- from family to world family!</p>	3
IV	<p>Understanding Harmony in the Nature and Existence - Whole existence as Co-existence</p> <p>19. Understanding the harmony in the Nature</p> <p>20. Interconnectedness and mutual fulfillment among the four orders of nature recyclability and self-regulation in nature</p> <p>21. Understanding Existence as Co-existence (Sah-astitva) of mutually interacting units in all-pervasive space</p> <p>22. Holistic perception of harmony at all levels of existence</p>	10
V	<p>Implications of the above Holistic Understanding of Harmony on Professional Ethics</p> <p>23. Natural acceptance of human values</p> <p>24. Definitiveness of Ethical Human Conduct</p> <p>25. Basis for Humanistic Education, Humanistic Constitution and Humanistic Universal Order</p> <p>26. Competence in professional ethics:</p> <p>a) Ability to utilize the professional competence for augmenting universal human order</p> <p>b) Ability to identify the scope and characteristics of people-friendly and eco-friendly production systems,</p> <p>c) Ability to identify and develop appropriate technologies and management patterns for above production systems.</p> <p>27. Case studies of typical holistic technologies, management models and production systems</p> <p>28. Strategy for transition from the present state to Universal Human Order:</p> <p>a) At the level of individual: as socially and ecologically responsible engineers, technologists and managers</p> <p>b) At the level of society: as mutually enriching institutions and organizations</p>	

REFERENCE BOOKS:

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

Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	
3) Assignments	5
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 an engineer 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.	

IIMTU-NEP IMPLEMENTATION

Year: II / Semester: III

Programme: Certificate/Diploma/Degree Class: Hotel Management		Year: II Semester: III	
Credits: 2 Theory: 2 Practical: 0		Subject: HOTEL ENGINEERING	
Course Code: NHU-241		Title: HOTEL ENGINEERING	
Course Objectives: The students will get knowledge about:- 1. Overview of hotel Maintenance Department 2. Basic knowledge of working of air conditioner and refrigeration. 3. Basic knowledge of conservation of electrical system. 4. Taught about hotel engineering keeps up the safety and quality that guest feels comfortable in Hotel. 5. Provide basic information about stairs, elevator and escalator.			
Nature of Paper: DSE			
Minimum Passing Marks/Credits: 40% Marks / 1.5 Credit			
L: 3 T: 0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents	No. of Lectures Allotted	
I	TO ENGEERING AND MAINTANENCE a) Definition of maintenance, types of maintenance – daily- schedule, Preventive, breakdown, contract maintenance. b) Department – function, duties and responsibilities, organization structure of hotel Maintenance Department. WATER AND WASTE WATER MANAGEMENT Treatment of water for hotel use, hot and cold drinking water requirement, waste water disposal system adopted and different types of traps, plumbing work, removal of hardness.	07	
II	HEAT, VENTILATION, AIR CONDITIONING AND REFRIGERATION Air conditioning systems- central ac ,split, their need and periodic maintenance and cycle of air conditioning systems Ventilation-its need and different types of ventilation Refrigeration–walk in coolers, deep freezers, fresh food refrigerators and chill units	10	
II	ELECTRICAL SYSTEM AND ENERGY MANAGEMENT A. Electrical terms: volt, ampere, watt, kilo watt/hr, ac, dc systems, single phase and phase, voltage drop and control, fuse and circuit breakers,	3	

	B. Energy Conservation tips for hotel: Front Office, Housekeeping, Kitchens, Food & Beverage outlets and other areas C. Pollution and Pollution Control D. Definition of pollution, pollutant, classification of pollution, pollution control measures.	
IV	BUILDING TRANSPORTATION Stairs, Elevators – types of elevators (Passenger elevator, Freight elevator, Cable elevator, hydraulic elevator) and basic working, maintenance of elevators, Escalators – safety requirements, use and basic working, Moving Walks, Conveyors, Fire: Types of fire & classification, Fire Fighting Equipment's	10
REFERENCE BOOKS: Tarun Bansal: Hotel Engineering Aman Publishers		
If the course is available as Generic Elective then the students of following departments may opt it.		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		10
2) Presentations /Seminar		
3) Assignments		5
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: To under gone with Hierarchy of hotel maintenance department. CO2: To insight the working of various equipment's. CO3: To understand the concept of heat removal. CO4: Student may know the water and waste water techniques and management. CO5: To be aware of the concept of building transportation.		

IIMTU-NEP IMPLEMENTATION

Year: II / Semester: III

Programme: Certificate/Diploma/Degree Class: Hotel Management		Year: II Semester: III	
Credits: NC Theory: NC Practical: NC		Subject: Industrial Visit/Seminar/Presentation On The Report	
Course Code: NECC-241		Title: Industrial Visit/Seminar/Presentation On The Report	
Course Objectives:			
Nature of Paper: NECC			
Minimum Passing Marks/Credits:			
L:2 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents		No. of Lectures Allotted
I	Students Have To Give A Presentation On Their Observations During Their Industrial Visits.		
Reference / Text Books:			
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL			
Evaluation/Assessment Methodology			
			Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESE			25
Total:			25
Prerequisites for the course:			
Course Learning Outcomes:			

IIMTU-NEP IMPLEMENTATION

Year: II / Semester: III

Programme: Certificate/Diploma/Degree Class: Hotel Management		Year: II Semester: III	
Credits: NC Theory: NC Practical: NC		Subject: University Social Responsibilities–Community Outreach	
Course Code: NECC-242		Title: University Social Responsibilities–Community Outreach	
Course Objectives:			
Nature of Paper: NECC			
Minimum Passing Marks/Credits:			
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	This Activity Is An Essential Part Of The Curriculam Which Believes That Whan We Are Taking From The Society Then It Is Our Moral Duty To Give Something Back To The Society. It Also Develops Habit Of Helping Others In The Students.		
Reference / Text Books:			
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL			
Evaluation/Assessment Methodology			
			Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESE			25
Total:			25
Prerequisites for the course:			
Course Learning Outcomes:			

IIMTU-NEP IMPLEMENTATION

Year: II / Semester: III

Programme: Certificate/Diploma/Degree Class: Hotel Management		Year: II Semester: III	
Credits: NC Theory: NC Practical: NC		Subject: SANSKRIT / SPIRITUAL	
Course Code: MV-241		Title: SANSKRIT / SPIRITUAL	
Course Objectives:			
Nature of Paper: MV			
Minimum Passing Marks/Credits:			
L:2 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents		No. of Lectures Allotted
I	Students Are Taught The Basics Of Sanskrit / Spiritual Teaching From Bhagwat Geeta. The Main Motive Of This Course Is To Develop Moral Values In Students.		
Reference / Text Books:			
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL			
Evaluation/Assessment Methodology			
			Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESE			25
Total:			25
Prerequisites for the course:			
Course Learning Outcomes:			

IIMTU-NEP IMPLEMENTATION
Year: II / Semester- III

Programme: Certificate/Diploma/Degree Class: Hotel Management		Year: II Semester: III
Credits: NC Theory: NC Practical: NC		Subject: SPORTS
Course Code:SPT-241		Title: SPORTS
Course Objectives:		
Nature of Paper: NECC		
Minimum Passing Marks/Credits:		
L:2 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Students Are Encouraged To Play Various Games Of Their Choice Whether Indoor Or Outdoor. Like ; Carrom, Chess, Table Tennis, Football, Basketball Etc.	
Reference / Text Books:		
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESE		25
Total:		25
Prerequisites for the course:		
Course Learning Outcomes:		

NEP IMPLEMENTATION

Year: II / Semester: III

Programme: Certificate/Diploma/Degree Class: Hotel Management		Year: II Semester: III	
Credits: 2 Theory: 0 Practical: 2		Subject: FOOD PRODUCTION-LAB I	
Course Code: NBHM-241P		Title: FOOD PRODUCTION-LAB I	
Course Objectives: The Student will get knowledge about: 1. Regional cuisine of various states of India. 2. Core ingredients of various cuisines of Indian States. 3. Food presentation & Garnishing. 4. Menu presentation of various cuisines of Indian States various cuisines of Indian States			
Nature of Paper: DSE			
Minimum Passing Marks/Credits: 40% Marks / 1 Credits			
L: 0 T: 0 P: 2 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents	No. of Lectures Allotted	
I	Preparations of Menus from following cuisines. Bengal Goa Gujarat Hyderabad Kashmiri Maharashtrian Punjabi Rajasthan South Indian	40	
REFERENCE BOOKS:			
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			5
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: Preparation of various regional cuisines of Indian States. CO2: Garnish and plating and 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.	

IIMTU-NEP IMPLEMENTATION

Year: II / Semester: III

Programme: Certificate/Diploma/Degree Class: Hotel Management		Year: II Semester: III	
Credits: 1 Theory: 0 Practical: 1		Subject: FOOD AND BEVERAGE SERVICE LAB-I	
Course Code: NBHM-242P		Title: FOOD AND BEVERAGE SERVICE LAB-I	
Course Objectives: 1. Students will get knowledge about Dispense Bar – Organizing Mise-en-place. 2. The students will get knowledge about Service of Wine and its temperature of service. 3. Will gain knowledge about Tequila service of aperitifs like vermouths. 4. Will come to know about service of Spirits and Liqueurs. 5. To understand about service of Liqueurs from Liquor Trolley and from bar.			
Nature of Paper: CORE			
Minimum Passing Marks/Credits: 40% Marks / 1 Credits			
L: 0 T: 0 P: 1 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents	No. of Lectures Allotted	
I	Dispense Bar – Organizing Mise-en-place Task-1 Wine service equipment Task-2 Beer service equipment Task-3 Cocktail bar equipment Task-4 Liqueur / Wine Trolley Task-5 Bar stock - alcoholic & non-alcoholic beverages Task-06 Bar accompaniments & garnishes Task-07 Bar accessories & disposables	2	
II	Service of Wines Task-1 Service of Red Wine Task-2 Service of White/Rose Wine Task-3 Service of Sparkling Wines Task-4 Service of Fortified Wines Task-5 Service of Aromatized Wines Task-06 Service of Cider, Perry & Sake	3	
III	Service of Aperitifs Task-1 Service of Bitters Task-2 Service of Vermouths	2	
IV	Service of Beer Task-1 Service of Bottled & canned Beers Task-2 Service of Draught Beers	2	
V	Service of Spirits Task-1 Service styles – neat/on-the-rocks/with appropriate mixers Task-2 Service of Whisky Task-3 Service of Vodka Task-4 Service of Rum Task-5 Service of Gin Task-06 Service of Brandy Task-07 Service of Tequila	3	
VI	Service of Liqueurs Task-1 Service styles – neat/on-the-rocks/with cream/enfrappe Task-2 Service from the Bar	3	

Task-3 Service from Liqueur 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 departments may opt it.	
Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	
3) Assignments	5
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: To understand about Dispense Bar – Organizing Mise-en-place CO2: To understand that how to serve red wine, white wine and champagne. CO3: To understand that how to Serve beer. CO4: Serve Whiskey, Rum, Vodka, brandy etc. CO5: Match Wine with food.	

IIMTU-NEP IMPLEMENTATION

Year: II / Semester: III

Programme: Certificate/Diploma/Degree Class: Hotel Management		Year: II Semester: III
Credits: 1 Theory: 0 Practical: 1		Subject: FRONT OFFICE LAB-I
Course Code: NBHM-243P		Title: FRONT OFFICE LAB-I
Course Objectives: The Student will get knowledge about: <ol style="list-style-type: none"> 1. To understand the practice of computer applications related to Front Office like reservation and registration. 2. In depth knowledge about how Hotel functions like accounting and yield management. 3. To understand different Front Office Operation like amend a reservation, all pre & post registration. 4. Depth knowledge about the hotel's reservation to travel agent, corporate & individuals. 		
Nature of Paper: CORE		
Minimum Passing Marks/Credits: 40% Marks / 1 Credits		
L: 0 T: 0 P: 1 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Hands on practice of computer applications related to Front Office- Procedures such as Reservation, Registration, Guest History, Telephones, Housekeeping, Daily transactions Front office accounting procedures - Manual accounting, Machine accounting, Payable, Accounts Receivable, Guest History, Yield Management , Role Play & Situation Handling ,Create and update guest profiles, Hot function keys, Send confirmation letters, Print registration card, Make FIT reservation & group reservation, Make an ADD-on reservation	5
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: Modern restaurants service –John fuller Food and beverage service-Dennis R.Lillicrap and John cousins		
If the course is available as Generic Elective then the students of following departments may opt it.		

Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	
3) Assignments	5
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: How to take check-in and maintain the guest records. CO2: Processing with amending guest reservation. CO3: Updating the guest profile with all the tracks with records for further reference. CO4: To get knowledge how to Take reservation through Travel Agent/Company/ Individual.	

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IIMTU NEP IMPLEMENTATION

Year: II / Semester: III

Programme: Certificate/Diploma/Degree Class: Hotel Management		Year: II Semester: III	
Credits: 1 Theory: 0 Practical: 1		Subject: ACCOMMODATION OPERATION LAB-I	
Course Code: NBHM- 244P		Title: ACCOMMODATION OPERATION LAB-I	
Course Objectives: The Student will get knowledge about: 1. Learn about Laundry Operations. 2. Be taught to remove stains. 3. Knowledge about different types of flowers arrangement. 4. Will find out the Selection & Designing of uniforms.			
Nature of Paper: CORE			
Minimum Passing Marks/Credits: 40% Marks / 1 Credits			
L: 0 T: 0 P: 1 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4 Credits)			
Unit	Contents		No. of Lectures Allotted
I	Layout Of Linen And Uniform Room/Laundry Laundry Machinery And Equipment Cleaning of Offices, Public Areas & Guest Rooms Stain Removal Flower Arrangement Selection And Designing Of Uniforms		15
REFERENCE BOOKS: Hotel Management and Operations - Michael J. O'Fallon, Denney G. Rutherford			
If the course is available as Generic Elective then the students of following departments may opt it.			
Evaluation/Assessment Methodology			
			Max. Marks
1) Class tasks/ Sessional Examination			10
2) Presentations /Seminar			
3) Assignments			5
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: To understand the laundry layout of different hotels.

CO2: To be aware types of stain & how to remove the stains.

CO3: Get knowledge about types of flower arrangements.

CO4: Comprehend their knowledge in Selection and Designing of Uniform.

MTU-NEP IMPLEMENTATION
Year: II / Semester: IV

Programme: Degree Class : BHMCT		Year: II Semester: IV
Credits: 15 Theory: 0 Practical: 15		Subject: Industrial Training
Course Code: NBHM-231(T)		Title: Industrial Training
Course Objectives: 1. To enable students real world working environment. 2. To Assist students in gaining the skills this would help them in their career development. 3. To transform the knowledge gained from the classroom studies to hotels. 4. To enhance the confidence and morale of the students. 5. To examine the gaps between hotel management curriculum and hotel industry requirement.		
Nature of Paper: Core		
Minimum Passing Marks/Credits: 15% Marks / 8 Credits		
L: 0 T: 0 P: 0		
Unit	Contents	No. of Lectures Allotted
I	<p>There will be no theory papers in this Semester and students will have to go for mandatory Industrial training in any 3-5 stars Hotel.</p> <p>At the end of Semester, Students will be judged on the basis of performance, feedback from the Hotel. She/he has to submit IT report, log book and training certificate Institute.</p> <p><u>Industrial Training Scheme (15 Weeks)</u></p> <p>1) Exposure to Industrial Training is an integral part of the 2nd year curriculum. The 15 weeks industrial training would be divided into five/six weeks each in the four key areas of Food Production, Food & Beverage Service, and Accommodation Operations & Front Office Operations.</p> <p>2) For award of marks, 20% marks of IT would be on the basis of feed-back from the industry in a prescribed Performance Appraisal Form (PAF). It will be the students' responsibility to get this feed-back/assessment form completed from all the four departments of the hotel for submission to the institute at the end of Industrial Training. For the remaining 80% marks, students would be assessed on the basis of seminar/presentation before a select panel. A hard copy of the report along with log book will have to be submitted to the panel. This report will consist of detailed information about the property and its various departments (all major and minor detail about the outlet).</p> <p>3) A log book is to be maintained for attendance and duties performed on each day. The duties and responsibilities should be mentioned for each day on a single page. For off day, the page should be left blank mentioning OFF-DAY.</p>	90

	3) Once the student has been selected / deputed for Industrial Training by the institute, he/she shall not be permitted to undergo IT elsewhere. In case students make direct arrangements with the Hotel for Industrial Training, these will necessarily have to be approved by the institute. Students selected through campus interviews will not seek Industrial Training on their own.	
II	Students have to submit the following on completion of industrial training to the faculty coordinator at the institute: <ol style="list-style-type: none"> 1. Logbook 2. Appraisal (if any) 3. A copy of the training certificate. 4. IT Report in all four Departments. 5. Power Point presentation on a CD, based on the training report 	
Evaluation/Assessment Methodology		
		Max. Marks
1) Internal Assessment		150
<ul style="list-style-type: none"> • Assignments • Research Project Report • Seminar On Research Project Report 		
2) External Assessment		225
Total:		375
Prerequisites for the course:		
Course Learning Outcomes: 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: III / Semester: V

Programme: Degree/ UG(R)/PG/Ph.D. Class: B.SC(HM)	Year: III	
Credits: 4 Theory: 4 Practical: 0	Semester: V	
	Subject: FOOD PRODUCTION-II	
Course Code: NBHM-351	Title: FOOD PRODUCTION-II	
Course Objectives: The Student will get knowledge about: 1. Larder layout & equipment. 2. Functions of the larder, hierarchy of larder staff procedures and requirements of buffet. 3. Introduction to characteristics of Sausage, types & varieties. 4. To show the processing parameters used to manufacture bacon and ham. 5. To get the knowledge about Sandwiches.		
Nature of Paper: Core		
Minimum Passing Marks/Credits: 40% Marks / 2 Credits		
L: T: P:(In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	LARDER LAYOUT & EQUIPMENT Introduction of Larder Work, Definition, Equipment found in the larder , Layout of a typical larder with various sections DUTIES AND RESPONSIBILITIES OF THE LARDER CHEF Functions of the Larder, Hierarchy of Larder Staff , Sections of the Larder, Duties & Responsibilities of larder Chef	12
II	CHARCUTIERIE I. SAUSAGE A. Introduction to characteristics - Sausage – Types & Varieties, Casings – Types & Varieties ,Fillings – Types & Varieties II. FORCEMEATS Types of forcemeats, Preparation of forcemeats , Uses of forcemeats	12
III	HAM, BACON & GAMMON Cuts of Ham, Bacon & Gammon, Differences between Ham, Bacon & Gammon, Processing of Ham & Bacon, Uses of different cuts. PATES Types of Pate, Pate de foie gras CHAUD FROID Meaning of Chaudfroid, Making of chaudfrod & Precautions, Types of	12

Reference / Text Books:

Montage – Larousse gastronomique (Himalaya publishing group)

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

Evaluation/Assessment Methodology	
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	Max. Marks
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1) Class tasks/ Sessional Examination	15
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Total:	10
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Prerequisites for the course:

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

CO1: Student able to get the knowledge of Larder layout, equipment & duties of staff members.

CO2: Demonstrate advanced sausage production techniques.

CO3: To understand the processing parameters used to manufacture bacon and ham

CO4: To understand the meaning of Chaudfroid, making & Precautions

CO5: To get the complete knowledge of Sandwich & different parts of sandwich.

IIMTU-NEP IMPLEMENTATION
Year: III / Semester: V

Programme: Degree/UG(R)/PG/Ph.D.		Year: III
Class: B.SC(HM)		Semester: V
Credits: 4 Theory: 4 Practical: 0		Subject: FOOD AND BEVERAGE SERVICE–II
Course Code: NBHM-352		Title: FOOD AND BEVERAGE SERVICE–II
Course Objectives: The Student will get knowledge about: <ol style="list-style-type: none"> 1. Planning and Operating various F&B outlets 2. Procedures and requirements of Banquets 3. Procedures and requirements of Buffet 4. KST and Gueridon Service 5. To get knowledge the knowledge about Kitchen Stewarding. 		
Nature of Paper: Core		
Minimum Passing Marks/Credits: 40% Marks / 2 Credits		
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	PLANNING & OPERATING VARIOUS F&B OUTLET Physical layout of functional and ancillary areas, Objective of a good layout, Steps in planning, Factors to be considered while planning, Various set ups for seating, Planning staff requirement, Menu planning, Constraints of menu planning, Selecting and planning of heavy duty and light equipment, Requirement of quantities of equipment required like crockery, Glassware, Cutlery - steel or silver etc.	12
II	FUNCTION CATERING BANQUETS History, Types, Organisation of Banquet department. Duties & responsibilities , Sales , Booking procedure, Banquet menus BANQUET PROTOCOL Space Area requirement , Table plans/arrangement, Misc-en-place, Service , Toast & Toast procedures INFORMAL BANQUET Réception, Cocktail parties, Convention, Seminar Exhibition ,Fashion shows, Trade Fair, Wedding, Outdoor catering	12
III	FUNCTION CATERING BUFFETS Introduction, Factors to plan buffets, Area requirement, Planning and organisation, Sequence of food Menu planning, Types of Buffet, Display, Sit	

	down, Fork, Finger, Cold Buffet, Breakfast Buffets, Equipment Supplies, Check list	12
IV	GUERIDON SERVICE History of gueridon, Definition, General consideration of operations, Advantages & Dis-advantages, Types of trolleys Factor to create impulse, Buying – Trolley, open kitchen Gueridon equipment, Gueridon ingredients KITCHEN STEWARDING Importance, Opportunities in kitchen stewarding Record maintaining, Machine used for cleaning and polishing E. Inventory.	09

Reference / Text Books:

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

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:	10

Prerequisites for the course:

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

- CO1: Understand and Operate various aspects of F&B Outlets
- CO2: Evaluate and execute banquet functions as per procedures
- CO3: Evaluate and execute Buffet function as per SOP
- CO4: Understand Gueridon Service and manage the KST department.
- CO5: Understand about the kitchen stewarding & its duties and responsibilities.

IIMTU-NEP IMPLEMENTATION
Year: III / Semester: V

Programme: Degree/ UG(R)/PG/Ph.D. Class: B.SC(HM)	Year: III	
Credits: 2 Theory: 2 Practical: 0	Semester: V	
Course Code:NBHM-353	Subject: FRONT OFFICE –II	
Course Objectives: The Student will get knowledge about: 1. Check out procedure followed in the hotel 2. Illustrate Foreign Exchange Encashment procedure 3. Different methods of settlement – Cash & Credit. 4. Different types of accounts, folios, and vouchers prepared at front desk. 5. The student will get knowledge about foreign exchange.		
Nature of Paper: Core		
Minimum Passing Marks/Credits: 40% Marks / 1 Credits		
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	CHECK-OUT PROCEDURE The Guest Departure Procedure and Post Departure Activities at Front Desk – Guest History Card. Information to concerned Departments - Interdepartmental Coordination. Problems during Guest Check out and their solutions	10
II	MODES OF SETTLEMENT Receiving Payments/Settling Bills Through a. Cash b. Credit Card c. Bill to Company d. Travel Agent Voucher e. Travelers Cheques	10
III	FOREIGN EXCHANGE Foreign Exchange Encashment Procedure Authorized agencies, Licenses and documents used, Category of guest entitled. Different currencies and their-Forex rates	10
IV	FRONT OFFICE ACCOUNTING Different types of Accounts, Ledgers, Folios & Vouchers prepared at Front Desk. Guest Accounting Cycle	10

Reference / Text Books:

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

Dennis L. Foster: Back Office Operation & Admn.

Sudhir Andrews: Hotel Front Office

Kasavana& Brooks: Managing Front office Operations

Evaluation/Assessment Methodology

	Max. Marks
1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	
3) Assignments	5
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 and handle check-out procedure.

CO2: Understand the procedure of settling guest bills and apply the same in bill settlement process.

CO3: Understand Forex exchange encashment procedure.

CO4: Understand front office accounting procedure and the formats which are prepared at front office.

IIMTU-NEP IMPLEMENTATION
Year: III / Semester: V

Programme: Degree/ UG(R)/PG/Ph.D. Class: B.SC(HM)	Year: III	
Credits: 2 Theory: 2 Practical: 0	Semester: V	
Course Code: NBHM-354	Subject: ACCOMMODATION OPERATION-II	
Course Objectives: The Student will get knowledge about: 1. Managing housekeeping personnel in the department 2. Budget and budgetary controls & its process. 3. Safety awareness, accident and first aid box. 4. Explain the significance of contracts and outsourcing 5. Explain the significance of energy conservation.		
Nature of Paper: Core		
Minimum Passing Marks/Credits: 40% Marks / 1 Credits		
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	PLANNING AND ORGANISING THE HOUSEKEEPING DEPARTMENT Area inventory list, Frequency schedules, Performance and Productivity standards, Time and Motion study in House Keeping operations, Standard Operating manuals – Job procedures, Job allocation and work schedules , Calculating staff strengths & Planning duty rosters, team work and leadership in House Keeping, Training in HKD, devising training programmes for HK staff , Inventory level for non-recycled items,	15
II	Budget and budgetary controls, The budget process Planning capital budget, Planning operation budget, Operating budget – controlling expenses – income statement , Purchasing systems – methods of buying ,Stock records – issuing and control	10
III	HOUSEKEEPING IN INSTITUTIONS & FACILITIES OTHER THAN HOTELS CONTRACT SERVICES A. Types of contract services B. Guidelines for hiring contract services C. Advantages & disadvantages of contract services	10
IV	ENERGY AND WATER CONSERVATION IN HOUSEKEEPING	

OPERATIONS, FIRST AID		5
Reference / Text Books: Sudhir Andrews: Hotel Housekeeping Joan C. Branson: Hotel, Hostel & Hospital Housekeeping Georgi ra Tucker: The Professional Housekeeper Rose Mary & Heinemann: Housekeeping Management for Hotels G. Raghubalan – Hotel Housekeeping		
If the course is available as Generic Elective then the students of following departments may opt it.		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		10
2) Presentations /Seminar		
3) Assignments		5
4) Research Project Report Seminar On Research Project Report		
5) ESE		35
Total:		10
Prerequisites for the course:		
Course Learning Outcomes: By the end of this course student would be able to: CO1: To understand that how to managing housekeeping personnel in the department CO2: To understand Budget and budgetary controls & its process. CO3: To understand Safety awareness, accident and first aid box. CO4: To understand the significance of contracts and outsourcing. CO5: To understand the significance of energy conservation.		

IIMTU-NEP IMPLEMENTATION
Year: III / Semester: V

Programme: Degree/ UG(R)/PG/Ph.D. Class:B.SC(HM)		Year: III Semester: V	
Credits: 2 Theory: 2 Practical: 0		Subject: CONSUMER BEHAVIOUR IN TOURISM	
Course Code: NBHM-356AN		Title: CONSUMER BEHAVIOUR IN TOURISM	
Course Objectives: 1. To understand the overview of the role of consumer behavior in travel and tourism			
Nature of Paper: SEC			
Minimum Passing Marks/Credits: 40% Marks / 1 Credits			
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents	No. of Lectures Allotted	
I	Introduction to Tourist Behaviour The role of consumer behaviour in tourism marketing; Overview of tourist behaviour in relation to the products, services and markets of the hospitality industry; Reasons for buying particular products or services.	12	
II	The Tourist Consumer Decision Process Purchase decision making process; Main concepts and models of tourist behaviour; Travel motivation and determinants. Tourist Perceptions, Expectations and Satisfaction Perception, Dynamic of perception, Consumer imagery, Perceived risk, Risk handling by tourists, Developing strategies for reduction of perceived risk.	12	
III	Social and Cultural Influences on Tourist Behaviour Components of cultural impacts on tourist consumption; Environmental influences which fall into two broad categories: cultural influences and reference group influences affecting tourists.	12	
IV	Current Issues in Tourist Behaviour and their Implications for International Tourism Marketing Nature of demand in different segments and market sectors of tourism; Tourist behaviour and the marketing concept; Global tourism demand and national differences	09	
Reference / Text Books: Chon, Kaye, Pizam, Abraham, & Yoel. (200). Consumer Behaviour in Travel and Tourism. Routledge. Fitz Gerald, H. (22). Cross-cultural Communication for the Tourism and Hospitality Industry. (Rev. ed.), Hospitality Press			
If the course is available as Generic Elective then the students of following departments may opt it			

Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	
3) Assignments	5
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: Students will be able to explain the core concepts underlying tourist consumer behaviour, both as the purchaser and the user CO2: Analyse tourists' decision process within the dynamic and complex travel and tourism phenomenon CO3: Identify the current global trends in tourist behaviour and its relevance to international tourism marketing CO4: Apply consumer behavior models generated by the marketing discipline in the tourism context	

IIMTU-NEP IMPLEMENTATION
Year: III / Semester: V

Programme: Degree/ UG(R)/PG/Ph.D. Class: B.SC(HM)	Year: III	
	Semester: V	
Credits: 2 Theory: 2 Practical: 0	Subject: Travel Agency Management And Tour Operations	
Course Code: NBHM-356BN	Title: Travel Agency Management And Tour Operations	
Course Objectives: 1. Introduction to Travel Agency 2. Functions of a Travel Agency 3. Tour Packaging and Costing 4. Travel and Tourism Laws		
Nature of Paper: SEC		
Minimum Passing Marks/Credits: 40% Marks / 1 Credits		
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Introduction to Travel Agency Travel agency and tour operator- meaning, concept, Types and importance. Historical growth and development of travel agency and tour operation business. Linkages and interrogations in travel agency & tour operation business. Entrepreneurship in travel operation and Career in travel agency and tour operation business. The future role of Travel Intermediaries.	10
II	Functions of a Travel Agency Travel Agency and Tour Operation Business - Functions of Travel Agency - Setting up a full-fledged Travel Agency - Sources of Income of a travel agency - Diversification of Business -Travel Insurance, Forex, Cargo & MICE – Documentation - IATA Accreditation – Recognition from Government.	10
III	Tour Packaging and Costing Tour Packaging & Costing - Importance of Tour Packaging – Classifications of Tour Packages - Components of Package Tours - Concept of costing - Types of costs - Components of tour cost - Preparation of cost sheet - Tour pricing - Calculation of tour price - Pricing strategies – Tour packages of Thomas Cook, SOTC, Cox & Kings and TCI.	10
IV	Travel and Tourism Laws Tourism bills of Rights, tourism code, Manila declaration, International conventions : Warsaw convention 1924, Chicago convention 1944, Brussels	10

	convention 1961 and 1966 International convention on travel contract, , Athens convention 1974, Helsinki accord 1976, The IATA general conditions of carriage (passenger and baggage) Consumer protection law, 1986, and Competition act applicable to the tourist as consumers.	
Reference / Text Books:		
If the course is available as Generic Elective then the students of following departments may opt it.		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		10
2) Presentations /Seminar		
3) Assignments		5
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 travel agency and tour operation business CO2: Know the current trends and practices in the tourism CO3: Understand the travel trade sector and develop adequate knowledge and skills applicable to travel industry.		

IIMTU-NEP IMPLEMENTATION
Year: III / Semester: V

Programme: Degree/ UG(R)/PG/Ph.D. Class: B.SC(HM)	Year: III Semester: V	
Credits: 2 Theory: 2 Practical: 0	Subject: Indian Regional cuisine	
Course Code: NBHM-355AN	Title: Indian Regional Cuisine	
Course Objectives: To impart knowledge about Cuisines of India with respect to 1. Himachal and Uttarakhand 2. Punjab, Haryana and Delhi 3. Andhra Tamil Nadu and Kerala 4. Awadh, Bengal and Odisha.		
Nature of Paper: DSE		
Minimum Passing Marks/Credits: 40% Marks / 1 Credits		
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	Cuisines of Himachal & Uttarakhand: Introduction, Geographical Perspectives, Brief Historical Background, Characteristics & Salient Features of Cuisine, Key Ingredients, Popular Foods, Seasonal Foods, Special Equipments, Staple Diets, Specialties during Festivals and Other Occasions, Community Foods	10
II	Cuisines of Punjab, Haryana & Delhi: Introduction, Geographical Perspectives, Brief Historical Background, Characteristics & Salient Features of Cuisine, Key Ingredients, Popular Foods, Seasonal Foods, Special Equipment’s, Staple Diets, Specialties during Festivals and Other Occasions, Community Foods.	10
III	Cuisines of Andhra Pradesh, Tamil Nadu & Kerala: Introduction, Geographical Perspectives, Brief Historical Background, Characteristics & Salient Features of Cuisine, Key Ingredients, Popular Foods, Seasonal Foods, Special Equipment’s, Staple Diets, Specialties during Festivals and Other Occasions, Community Foods.	10
IV	Cuisines of Awadh, Bengal & Odisha: Introduction, Geographical Perspectives, Brief Historical Background, Characteristics & Salient Features of Cuisine, Key Ingredients, Popular Foods, Seasonal Foods, Special Equipment’s, Staple Diets, Specialties	10

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

IIMTU-NEP IMPLEMENTATION
Year: III / Semester: V

Programme: Degree/ UG(R)/PG/Ph.D. Class: B.SC(HM)		Year: III Semester: V	
Credits: 2 Theory: 2 Practical: 0		Subject: Bakery Science	
Course Code: NBHM-355BN		Title: Bakery Science	
Course Objectives: To get knowledge about 1. Ingredients used in Bakery. 2. Bread and Cake. 3. Chocolate. 4. Cookies and Biscuits.			
Nature of Paper: SEC			
Minimum Passing Marks/Credits: 40% Marks / 1 Credits			
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.	15	
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	15	
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.	15	
IV	Cookies and Biscuits Introduction; Preparation of Simple Cookies; Types of Cookies; Uses of Cookies; Common Faults in Cookie Preparation	15	
Reference / Text Books: Bali, Parvinder (214). Food Production Operations . New Delhi: Oxford University Press.			
If the course is available as Generic Elective then the students of following departments may opt it.			

Evaluation/Assessment Methodology	
	Max. Marks
1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	
3) Assignments	5
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 CO1: Identify and describe basic bakery ingredients. CO2: Generate bread and cake baking techniques. 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.	

IIMTU-NEP IMPLEMENTATION
Year: III / Semester: V

Programme: Degree/ UG(R)/PG/Ph.D. Class: B.SC(HM)		Year: III Semester: V
Credits: 3 Theory: 3 Practical: 0		Subject: TOURISM ENTREPRENEURSHIP
Course Code: NHU-351N		Title: TOURISM ENTREPRENEURSHIP
Course Objectives: The course objectives of the program are: 1. Orient students and participants in identifying the new opportunities in this situation 2. To motivate and Encourage participants and students to deal with current situation 3. Guide participants how to deal with financial crises in the tourism business 4. To lead participates to develop new pricing policies 5. To taught and linkage with Government policies and Government scheme		
Nature of Paper: AECC		
Minimum Passing Marks/Credits: 40% Marks / 1.5 Credits		
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Understanding the Competition Tourism industry and business ideas; business strategy- understanding customers and analyzing competition	10
II	Marketing Tourism marketing mix; tourism marketing planning; financial planning; planning for people and operations	10
III	Introduction to Communication Form of organisation and legal considerations; networking and collaboration; good business practices;	5
IV	Reading and Writing Skills Feasibility; Writing a business plan- marketing, financial, operations, people, etc. Financial requirements and sources of finance Documentation and Legal Procedures Setting up a tourism enterprise- steps, procedures, licenses, registration etc	10
Reference / Text Books: Thomson. A. A., Stick land. A.J. & Cambel. J. E. (25). Crafting and Executing Strategy- the Quest for Competitive Advantage. New Delhi: Tata McGraw Hill. Peter F. Drucker (1985). Innovation & Entrepreneurship. New York: Harper & Row.		
If the course is available as Generic Elective then the students of following departments may opt it.		

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:	10
Prerequisites for the course:	
<p>Course Learning Outcomes: On completion of this course, the students will be able to:</p> <p>CO1: To analyze and critically evaluate the special conditions for entrepreneurship in the tourism industry from a sustainability perspective.</p> <p>CO2: Student will understand different ways of dealing with value and value creation from a particular ethical perspective and sustainability perspective.</p> <p>CO3: To clarify the concept of Marketing Tourism marketing mix & tourism marketing planning.</p> <p>CO4: To enlighten the concept of Documentation and Legal Procedures & Setting up a tourism enterprise.</p>	

IIMTU-NEP IMPLEMENTATION
Year: III / Semester: V

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

IIMTU-NEP IMPLEMENTATION

Year: III / Semester: V

Programme: Degree/ UG(R)/PG/Ph.D. Class: B.SC(HM):		Year: III Semester: V	
Credits: NC Theory: NC Practical: NC		Subject: University Social Responsibilities–Community Outreach	
Course Code: NECC-352		Title: University Social Responsibilities–Community Outreach	
Course Objectives:			
Nature of Paper: NECC			
Minimum Passing Marks/Credits:			
L:2 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents		No. of Lectures Allotted
I	This Activity Is An Essential Part Of The Curriculum Which Believes That Whan We Are Taking From The Society Then It Is Our Moral Duty To Give Something Back To The Society. It Also Develops Habit Of Helping Others In The Students.		
Reference / Text Books:			
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL			
Evaluation/Assessment Methodology			
			Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESE			25
Total:			25
Prerequisites for the course:			
Course Learning Outcomes:			

IIMTU-NEP IMPLEMENTATION
Year: III / Semester: V

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

IIMTU-NEP IMPLEMENTATION
Year: III / Semester: V

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

IIMTU-NEP IMPLEMENTATION
Year: III / Semester: V

Programme: Degree/UG(R)/PG/Ph.D. Class: B.SC(HM)	Year: III Semester: V	
Credits: 2 Theory: 0 Practical: 2	Subject: FOOD PRODUCTION LAB-II	
Course Code:NBHM-351P	Title: FOOD PRODUCTION LAB-II	
Course Objectives: The Student will be aware and get knowledge about : 1. Appetizers & Garnishes. 2. Sandwiches, parts of Sandwiches process making of Sandwiches. 3. Use of Spices, herbs & classification of herbs. 4. Chocolate Parfait & 5. Baba au rhum recipe		
Nature of Paper: Core		
Minimum Passing Marks/Credits: 40% Marks / 1 Credits		
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	APPETIZERS & GARNISHES HORSDEOUVRES SANDWICHES A. Parts of Sandwiches B. Types of Bread C. Types of filling – classification D. Spreads and Garnishes E. Types of Sandwiches F. Making of Sandwiches USE OF SPICES AND HERBS IN COOKING A. Ideal uses of wine in cooking B. Classification of herbs C. Ideal uses of herbs in cooking	20
II	1 Brioche Baba au Rhum 2 Soft Rolls Chocolate Parfait 3 French Bread Tarte Tartin	20

	4 Garlic Rolls 5 Crêpe Suzette	
Reference / Text Books: Gisslenwayne – professional cookery (john wiley and sons) Montage – Larousse gastronomie (Himalaya publishing group) If the course is available as Generic Elective then the students of following departments may opt it.		
Evaluation/Assessment Methodology		
		Max. Marks
1) Class tasks/ Sessional Examination		
2) Presentations /Seminar		
3) Assignments		25
4) Research Project Report Seminar On Research Project Report		
5) ESE		25
Total:		50
Prerequisites for the course:		
Course Learning Outcomes: By the end of this course student would be able to: CO1: Complete knowledge of Appetizers & Garnishes. CO2: To understand about Sandwiches, parts of Sandwiches process making of Sandwiches. CO3: To understand the use of Spices, herbs & classification of herbs. CO4: To understand about Chocolate Parfait & CO5: How to prepared Baba au rhum recipe.		

IIMTU-NEP IMPLEMENTATION
Year: III / Semester: V

Programme: Degree/ UG(R)/PG/Ph.D. Class: B.SC(HM)		Year: III	
Credits: 2 Theory: 2 Practical: 0		Semester: V	
Course Code: NBHM-352P		Subject: FOOD AND BEVERAGE SERVICE LAB– II	
Title: FOOD AND BEVERAGE SERVICE LAB – II			
Course Objectives: The Student will be aware and get knowledge about : 1. Planning & organizing Formal & Informal Banquets. 2. Planning & organizing various types of Buffet 3. Organizing Mise-en-place for Gueridon Service. 4. Dishes involving work on the Gueridon			
Nature of Paper: Core			
Minimum Passing Marks/Credits:40% Marks / 1 Credits			
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents	No. of Lectures Allotted	
I	Function Catering – Banquets Planning & organizing Formal & Informal Banquets, Planning & organizing Outdoor caterings Creating Various types of Menues	10	
II	Function Catering – Buffets Planning & organizing various types of Buffet Gueridon Service Organizing Mise-en-place for Gueridon Service ,Dishes involving work on the Gueridon	5	
Reference / Text Books: Modern restaurants service –John fuller Food and beverage service-Dennis R.Lillicrap and John cousins			
If the course is available as Generic Elective then the students of following departments may opt it.			
Evaluation/Assessment Methodology			
			Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report			10

5) ESE	15
Total:	25
Prerequisites for the course:	
Course Learning Outcomes: By the end of this course student would be able to: CO1: Planning & organizing Formal & Informal Banquets. CO2: Planning & organizing various types of Buffet CO3: Organizing Mise-en-place for Gueridon Service. CO4: Dishes involving work on the Gueridon.	

IIMTU-NEP IMPLEMENTATION
Year: III / Semester: V

Programme: Degree/UG(R)/PG/Ph.D. Class: B.SC(HM)	Year: III Semester: V	
Credits: 1 Theory: 0 Practical: 1	Subject: Front Office Lab-II	
Course Code: NBHM-353P	Title: Front Office Lab-II	
Course Objectives: The Student will be aware and get knowledge about : 1. Hands on practice of computer applications on PMS front office procedures. 2. How to put message, How to put a locator, How to check in a first-time guest 3. How to make a reservation, How to create and update guest profiles. 4. How to feed remarks in guest history, How to add a sharer, How to make add on reservation. 5. Handling part settlements for long staying guest.		
Nature of Paper: Core		
Minimum Passing Marks/Credits: 40% Marks / 1 Credits		
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Hands on practice of computer applications on PMS front office procedures such as: Night audit, Income audit, Accounts Situation handling – handling guests & internal situations requiring management tactics/strategies	5
II	HMS Training – Hot Function keys How to put message, How to put a locator, How to check in a first-time guest, How to check in an existing reservation , How to check in a day use, How to issue a new key, How to verify key, How to cancel a key, How to issue a duplicate key, How to extend a key, How to print and prepare registration cards for arrivals, How to programmed keys continuously , How to programme one key for two rooms, How to re-programme a key, How to make a reservation, How to create and update guest profiles, How to update guest folio, How to print guest folio ,How to make sharer reservation	5
III	How to feed remarks in guest history, How to add a sharer, How to make add on reservation , How to amend a reservation, How to cancel a reservationHow to make group reservation , How to make a room change on the system, How to log on cashier code How to close a bank at the end of each shift , How to put a routing instruction, How to process charges , How to process a guest check out , How to check out a	5

	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.		
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	10 15	
Total:	25	
Prerequisites for the course:		
Course Learning Outcomes: By the end of this course student would be able to: CO1: Hands on practice of computer applications on PMS front office procedures. CO2: How to put message, How to put a locator, How to check in a first-time guest CO3: How to make a reservation, How to create and update guest profiles. CO4: How to feed remarks in guest history, How to add a sharer, How to make add on reservation. CO5: Handling part settlements for long staying guest.		

IIMTU-NEP IMPLEMENTATION

Year: III / Semester: V

Programme: Degree/ UG(R)/PG/Ph.D. Class: B.SC(HM)		Year: III	
Credits: 1 Theory: 0 Practical: 1		Semester: V	
Course Code: NBHM-354		Subject: Accommodation Management LAB II	
Course Objectives: The Student will be aware and get knowledge about : 1. Team cleaning Planning, Organizing, Executing & Evaluating the process. 2. How to prepared Inspection checklist 3. Time and motion study & its applications. 4. Steps in servicing a guest room. 5. Devising/ designing training module for staff members.			
Nature of Paper: Core			
Minimum Passing Marks/Credits:40% Marks / 1 Credits			
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents	No. of Lectures Allotted	
I	Team cleaning Planning , Organizing, Executing, Evaluating	5	
II	Inspection checklist Time and motion study Steps of bed making Steps in servicing a guest room etc.	5	
III	Devising/ designing training module Refresher training (5 days) Induction training (2 days) Remedial training (5 days)	5	
Reference / Text Books: Hotel Management and Operations - Michael J. O'Fallon, Denney G. Rutherford			
If the course is available as Generic Elective then the students of following departments may opt it.			
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:	10
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: How to prepared Inspection checklist CO3: To understand the Time and motion study & its applications. CO4: To understand the Procedure of Steps in servicing a guest room. CO5: Devising/ designing training module for staff members.	

IIMTU-NEP IMPLEMENTATION
Year: III / Semester: V

Programme: Degree/ UG(R)/PG/Ph.D. Class: B.SC(HM)		Year: III Semester: V	
Credits: 1 Theory: 0 Practical: 1		Subject: Indian Regional Cuisine Lab	
Course Code: NBHM-356AP		Title: Indian Regional Cuisine Lab	
Course Objectives: To get knowledge about 1.Cuisine of Punjab, Himachal and Uttarakhand. 2. Cuisine of Andhra Pradesh, Tamil Nadu and Kerala. 3. Cuisine of Awadh, Bengal and Orissa.			
Nature of Paper: DSE			
Minimum Passing Marks/Credits: 40% Marks / 1 Credits			
L: T: P: 4 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents	No. of Lectures Allotted	
I	Punjabi Cuisine Dishes Various Dishes of Himachal &Uttarakhand	10	
II	Various Dishes of Andhra Pradesh, Tamil Nadu & Kerala	10	
III	Dishes of Awadh , Bengal and Odissa	20	
Reference / Text Books:			
If the course is available as Generic Elective then the students of following departments may opt it.			
Evaluation/Assessment Methodology			
			Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESE			10 15
Total:			25
Prerequisites for the course:			
Course Learning Outcomes: Gain knowledge about various aspects of CO1 – Dishes from Punjab, Himachal and Uttarakhand. CO2 - Dishes from Andhra Pradesh, Tamil Nadu and Kerala. CO3 - Dishes fromAwadh, Bengal and Orissa.			

IIMTU-NEP IMPLEMENTATION
Year: III / Semester: V

Programme: Degree/ UG(R)/PG/Ph.D. Class: B.SC(HM)		Year: III Semester: V	
Credits: 1 Theory: 0 Practical: 1		Subject: Bakery Science Lab	
Course Code:NBHM-356BP		Title: Bakery Science Lab	
Course Objectives: The student will get knowledge about: 1. Bakery tools and implement. 2. Bread and Cake making 3. Chocolate fabrication 4. Cookies and Biscuits.			
Nature of Paper: DSE			
Minimum Passing Marks/Credits: 40% Marks / 1 Credits			
L: T: P: 4 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents	No. of Lectures Allotted	
I	Identification of bakery ingredients	10	
II	Bread Making : Breakfast Rolls, Sponge and Cake Making	10	
III	Uses of chocolate in bakery	10	
IV	Cookies and biscuits	10	
Reference / Text Books:			
If the course is available as Generic Elective then the students of following departments may opt it.			
Evaluation/Assessment Methodology			
			Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESE			10
			15
Total:			25
Prerequisites for the course:			
Course Learning Outcomes: The Student will be aware and get knowledge about: CO1 Knowledge and uses of tools and implements. CO2 Knowledge about preparation of Bread and Cake CO3 Know to prepare chocolate work CO4 Knowledge about preparation of cookies and biscuits.			

IIMTU-NEP IMPLEMENTATION
Year: III / Semester: VI

Programme: Degree/ UG(R)/PG/Ph.D. Class: B.SC(HM)		Year: III Semester: VI	
Credits: 4 Theory: 4 Practical: 0		Subject: FOOD PRODUCTION-III	
Course Code: NBHM-361		Title: FOOD PRODUCTION-III	
Course Objectives: The Student will be aware and get knowledge about: 1. Gain knowledge of International cuisines, its geographic location & historical background. 2. Discover the introduction to Chinese foods, its historical background & Regional cooking styles, Methods of cooking, 3. Become skilled at Bakery & Confectionery, difference between icings & topping. 4. Find out making of Meringues, Factors affecting the stability. 5. Learn about Product research and management.			
Nature of Paper: Core			
Minimum Passing Marks/Credits: 40% Marks / 2 Credits			
L: T: P:(In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)			
Unit	Contents	No. of Lectures Allotted	
I	INTERNATIONAL CUISINE Geographic location , Historical background , Staple food with regional Influences ,Specialties, Recipes, Equipment in relation to: Great Britain, France, Italy, Spain & Portugal, Germany, Mexican CHINESE Introduction to Chinese foods, Historical background, Regional cooking styles, Methods of cooking, Equipment & utensils FRENCH Culinary French & cooking methods & Preparations.	10	
II	BAKERY & CONFECTIONERY ICINGS & TOPPINGS A. Varieties of icings B. Using of Icings C. Difference between icings & Toppings D. Recipes FROZEN DESSERTS Types and classification of Frozen desserts B. Ice-creams – Definitions C. Methods of preparation D. Additives and preservatives used in Ice-cream manufacture MERINGUES Making of Meringues, Factors affecting the stability, Cooking	20	

	Meringues Types of Meringues, Uses of Meringues	
III	PRODUCTION MANAGEMENT Kitchen Organization, Allocation of Work – Job Description, Duty Rosters Production Planning, Production Scheduling, Production Quality & Quantity Control, Forecasting & Budgeting G. Yield Management PRODUCT & RESEARCH DEVELOPMENT Testing new equipment, Developing new recipes, Food Trails Organoleptic & Sensory Evaluation	20
IV	BREAD MAKING Role of ingredients in bread Making, Bread Faults, Bread Improvers CAKE MAKING Role of ingredients in bread Making, Types of cake & methods of cake making	10
Reference / Text Books: K. Arora & K.N. Gupta – Theory of cookery Philip Thangam – Modern cookery for teaching & The Trade (Orient Longmans ltd) Gisslenwayne – professional cookery (john wiley and sons)		
If the course is available as Generic Elective then the students of following departments may opt it.		
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:		10
Prerequisites for the course:		
Course Learning Outcomes: The Student will be aware and get knowledge about: CO1: To understand about international cuisines, its geographic location & historical background. CO2- To understand the Chinese foods, its historical background & Regional cooking styles, Methods of cooking, CO3- To build the knowledge about Bakery & Confectionery, difference between icings & topping. CO4- To understand the process making of Meringues, Factors affecting the stability. CO5- To generate the knowledge about product research and management. CO6- To understand about international cuisines, its geographic location & historical background.		

IIMTU-NEP IMPLEMENTATION
Year: III / Semester: VI

Programme: Degree/ UG(R)/PG/Ph.D. Class: B.ScHM, BHMCT	Year: III	
Credits: 4 Theory: 4 Practical: 0	Semester: VI	
Course Code: NBHM-362	Subject: FOOD AND BEVERAGE SERVICE-III	
Course Objectives:- The student will get knowledge about: 1. To know about Staff organization of F&B service department 2. Get knowledge Different types of bar and bar operations. 3. The students will come to know about various modes of sales promotion. 4. Various types of cocktails		
Nature of Paper: Core		
Minimum Passing Marks/Credits: 40% Marks / 2 Credits		
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	FOOD & BEVERAGE STAFF ORGANISATION Categories of staff ,Hierarchy, Job description and specification Duty roaster MANAGING FOOD & BEVERAGE OUTLET Supervisory skills B, Developing efficiency, Standard Operating Procedure	10
II	BAR OPERATIONS Types of Bar, Cocktail, Dispense, Area of Bar, Front Bar, Back Bar Under Bar (Speed Rack, Garnish Container, Ice well, etc.), Bar Stock Bar Control, Bar Staffing, Opening, and closing duties	10
III	SALES PROMOTION Food festivals- loyalty programs - Wine dinners or whisky dinners - Happy hours (ladies night, DJ night)- Corporate discounts - Partnership with Social media & home delivery services Applications	20
IV	COCKTAILS & MIXED DRINKS Definition and history – classification – Recipe, Preparation and service of Popular Cocktails	20

Reference / Text Books:

Dennis R Lilicrap Food and Beverage Service

Matt A Casdo Food and Beverage Service

Michael M Coltman Beverage Management

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

Evaluation/Assessment Methodology

Max. Marks

1) Class tasks/ Sessional Examination

15

2) Presentations /Seminar

3) Assignments

10

4) Research Project Report

Seminar On Research Project Report

5) ESE

75

Total:

10

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

Programme: Degree/UG(R)/PG/Ph.D.		Year: III	
Class: BHMCT		Semester: VI	
Credits: 2 Theory: 2 Practical: 0		Subject: Front Office-III	
Course Code: NBHM-363		Title: Front Office-III	
Course Objectives: The Student will be aware and get knowledge about: 1. To associate the Yield Management concept 2. To understand the Timeshare and Vacation Ownership concept 3. To be aware of the essentials of Spa & Salon Management 4. To understand the fundamentals of Human Resource Management.			
Nature of Paper: Core			
Minimum Passing Marks/Credits: 40% Marks / 1 Credits			
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents	No. of Lectures Allotted	
I	Yield Management:- Concept of yield management– benefits of yield management - Strategies used for increasing revenue of a hotel (Overbooking and capacity management, duration control, market segment pricing and discount allocation) - Measuring Yield (Formulas)	5	
II	Elements of Yield Management - Potential High and Low Demand Tactics - Yield Management Software - Yield Management Team–Yield Management Meeting	5	
III	Timeshare and Vacation Ownership:- Definition and Types of Timeshare Options - Advantages and Disadvantages of Timeshare business - Exchange Companies – Resort Condominium International - Intervals International- AIRDA advantages – role of government and industry.	5	
IV	Spa & Salon Management:- Definition & Types of Salons & Spa - Ownership & Franchised - Hierarchy in Spa - Facilities offered in Spa.	5	
V	Human Resource Management:- Human Resource Planning (Forecasting, Inventorying, Planning) - Human Resource Development - Job Analysis (Job Description, Job Specification, Purpose) – Recruitment - Selection – Orientation - Challenges in the Hospitality Industry - Employee Motivation - Employee Retention.	10	
Reference / Text Books: Dennis L. Foster: Back Office Operation & Admn. Sudhir Andrews: Hotel Front Office			

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

IIMTU-NEP IMPLEMENTATION
Year: III / Semester: VI

Programme: Degree/ UG(R)/PG/Ph.D.	Year: III		
Class: BHMCT	Semester: VI		
Credits: 2 Theory: 2 Practical: 0	Subject: Accommodation Operations-III		
Course Code: NBHM-364	Title: Accommodation Operations-III		
Course Objectives: The Student will be aware and get knowledge about: 1. Apply the elements of art in designing interiors. 2. Interior decoration and horticulture which includes flower arrangement. 3. Importance of renovation in housekeeping. 4. Sizes of rooms, sizes of furniture, furniture arrangement. 5. Discuss Change/ new trends in housekeeping.			
Nature of Paper: Core			
Minimum Passing Marks/Credits: 40% Marks / 1 Credits			
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents	No. of Lectures Allotted	
I	INTERIOR DECORATION Elements of design; Principles of design; Color and its role in décor –types of color schemes; Windows and window treatment; Lighting and lighting fixtures; Carpets; SPECIAL DECORATION Occasion For Special Decoration; Materials Used; Theme Decoration.	5	
II	FACILITY PLANNING AND FACILITY MANGEMENT Role of facility manger, factors considered in planning and designing of hospitality facilities, common services provided by facility management, components of facility management.	5	
III	NEW PROPERTY COUNTDOWN Starting up Housekeeping; Responsibility of Housekeeper LAYOUT OF GUEST ROOMS A. Sizes of rooms, sizes of furniture, furniture arrangement B. Principles of design C. Refurbishing and redecoration	5	
IV	NEW PROPERTY COUNTDOWN REFURBISHING AND REDECORATION Reasons to Renovate; Types Of Renovation; Subsidiary Process in Renovation, snag list CHANGING TRENDS IN HOUSEKEEPING	5	

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IIMTU-NEP IMPLEMENTATION
Year: III / Semester: VI

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

IIMTU-NEP IMPLEMENTATION
Year: III / Semester: VI

Programme: UG(R) Class: BHMCT		Year: III Semester: VI	
Credits: 2 Theory: 2 Practical: 0		Subject: TOURISM & HOTEL ECONOMICS	
Course Code: NBHM-365A		Title: TOURISM & HOTEL ECONOMICS	
Course Objectives: The objective of the course is to: 1. Will assist to obtain Hospitality Economics focuses on applying economic principles to analyze the hospitality industry. 2. Student will learn how to use rigorous economic theories and models to analyze the functioning of the hospitality industry and its current trends. 3. Study will focus on micro-foundations and analyze the impact of the hospitality industry on the aggregate economy. 4. To know about the concept of Tourism and Balance of Payment.			
Nature of Paper: DSE			
Minimum Passing Marks/Credits: 40% Marks / 1 Credits			
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents	No. of Lectures Allotted	
I	FUNDAMENTS CONCEPT OF ECONOMICS Meaning of Economics, Macro-economics & Micro economics, nature & scope, Meaning of Wants:- Necessaries, Comforts & Luxuries Value, price and wealth, Factors of production, Kinds of capital & capital formation, Economic System-Capitalism, Socialism & Mixed economy DEMAND ANALYSIS Meaning of Demand and demand distinctions, autonomous and derived demand short run and long run, demand. Demand for perishable goods and durable goods. Law of demand-demand schedule and demand curves, assumptions and reason behind law, exception to the law Elasticity of demand-Types of elasticity, Factor’s determining price, the elasticity of demand SUPPLY • Meaning of supply, the law of supply, determinants of supply, exceptions, elasticity of supply	10	
II	COST OUTPUT ANALYSIS •Cost concepts-fixed and variable cost, average and Marginal cost, opportunity cost, past and future costs .Economics in large scale production.	10	

Reference / Text Books: H L Ahuja Principle of Economics Kote Syanis Micro Economics D M Mithai Managerial Economi
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Evaluation/Assessment Methodology	
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		Max. Marks
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Prerequisites for the course:	
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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 attain 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.

IIMTU-NEP IMPLEMENTATION
Year: III / Semester: VI

Programme: Degree/UG(R)/PG/Ph.D.	Year: III	
Class: BHMCT	Semester: VI	
Credits: 2 Theory: 2 Practical: 0	Subject: Fundamentals Of Hospitality Accounting	
Course Code: NBHM-365B	Title: Fundamentals Of Hospitality Accounting	
Course Objectives: The Student will be aware and get knowledge about:		
Nature of Paper: DSE		
Minimum Passing Marks/Credits: 40% Marks / 1 Credits		
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Introduction to Accounting Meaning & Definition, Types and Classification, Principles of Accounting Systems of Accounting, Generally Accepted Accounting, Principles	15
II	Primary Books (Journal) Meaning and Definition, Format of Journal, Rules of Debit and Credit Opening entry, simple and compound entries, Practical Subsidiary Books (Ledger) Meaning and Uses, Formats, Posting, Practical	10
III	Cash Book Meaning, Advantages, Simple, Double and Three Column Petty Cash book with imprest system (simple and tabular forms), Practical	10
IV	Trial Balance Meaning, Methods, Advantages, Limitations, Practical Final Accounts Meaning, Procedure for preparation of final accounts Difference between Trading Accounts, Profit & Loss Accounts & Balance Sheet	15
Reference / Text Books: lement of Hotel Accounting by Dr. JM Negi& G.S. Rawat, HKS International (now Aman Publication, New Delhi) • Hotel Management Accounting & Control by Dr. JM Negi, Himalaya Publication, New Delhi • Management Accounting by Dr. Hingorani& Prof. Ramanathan, Sultan Chand & Sons		
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:	50
Prerequisites for the course:	
Course Learning Outcomes: CO1: Understand basic concept of hospitality accounting system CO2- Understand The meaning and need for accounting CO3- Distinguish between book keeping and accounting CO4- Record the transactions using rules of debit and credit CO5- To check the accuracy of accounting records.	

IMTU-NEP IMPLEMENTATION
Year: III / Semester: VI

Programme: Degree/ UG(R)/PG/Ph.D. Class: BHMCT		Year: III	
Credits: 3 Theory: 3 Practical: 0		Semester: VI	
		Subject: KITCHEN PLANNING AND MANAGEMENT	
Course Code: NHU-361		Title: KITCHEN PLANNING AND MANAGEMENT	
Course Objectives: The Student will be aware and get knowledge about:			
Nature of Paper: AECC			
Minimum Passing Marks/Credits: 40% Marks / 1.5 Credits			
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents	No. of Lectures Allotted	
I	Kitchen Design Introduction; Basis of Physical Layout; Standard Layout of Kitchen, Area Required; Commercial Kitchen Configuration/Shapes; Environmental Conditions; Developing, Kitchen Plans.	15	
II	Specifications For Equipment ,Ventilation and Kitchen Safety Introduction; Features of a Good Kitchen; Care and Maintenance of Kitchen, Equipment; Kitchen Equipment Specifications. Storage Facility Layout and Design Introduction; Food Stores: Definition and Types; Layout of a Good Food Store; Role of Store Keeper; Kitchen stewarding	10	
III	Project Management Introduction; The Network Models (CPM/PERT); Drawings of a Network Diagram; Project Cost Analysis.	10	
IV	Sustainable Kitchen Planning Introduction; Major Resources of Energy; Energy Conservation; Changing Trends in Kitchen Planning; Sustainable Cooking.	15	
Reference / Text Books: <ul style="list-style-type: none">• Bansal, Tarun (210). Hotel Facility Planning. Oxford University Press.• Bhushan,Devesh(214).Environment and Facilities Planning in Hotel Industry.Naman Publisher & Distributors			
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			15

3) Assignments	10
4) Research Project Report Seminar On Research Project Report	
5) ESE	75
Total:	10
Prerequisites for the course:	
Course Learning Outcomes: CO1- Know about various commercial kitchen configuration and shape CO2- Gain knowledge about standard specifications of kitchen equipments CO3- Learn about storage facility, layout and design CO4- Know about project management and its key role in various functional areas CO5- Acknowledge various changing trends of Kitchen Planning and Management.	

IIMTU-NEP IMPLEMENTATION
Year: III / Semester: VI

Programme: Degree/ UG(R)/PG/Ph.D. Class:B.SC(HM)		Year: III Semester: VI	
Credits: NC Theory: NC Practical: NC		Subject: Industrial Visit/Seminar/Presentation On The Report	
Course Code: NECC-361		Title: Industrial Visit/Seminar/Presentation On The Report	
Course Objectives:			
Nature of Paper: NECC			
Minimum Passing Marks/Credits:			
L:2 T:0 P: 0 (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents		No. of Lectures Allotted
I	Students Have To Give A Presentation On Their Observations During Their Industrial Visits.		
Reference / Text Books:			
If the course is available as Generic Elective then the students of following departments may opt it. :- NIL			
Evaluation/Assessment Methodology			
			Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESE			25
Total:			25
Prerequisites for the course:			
Course Learning Outcomes:			
1) STUDENTS HAVE TO GIVE A PRESENTATION ON THEIR OBSERVATIONS DURING THEIR INDUSTRIAL VISITS			

IIMTU-NEP IMPLEMENTATION
Year: III / Semester: VI

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

IIMTU-NEP IMPLEMENTATION
Year: III / Semester: VI

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

IIMTU-NEP IMPLEMENTATION
Year: III / Semester: VI

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

IIMTU-NEP IMPLEMENTATION
Year: III / Semester: VI

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

Course Learning Outcomes:

CO1 Understand how to prepare various international cuisines.

CO2 Demonstrate how to prepare various kinds of breads.

CO3 Demonstrate how to prepare various sponges and cakes.

CO4 To discuss various types of bakery desserts

CO5 Identify and describe the key characteristics, ingredients, flavors, and cooking techniques associated with a variety of international cuisines.

CO6 To explain the significance of traditional dishes, ingredients, and dining customs within the context of international cuisines.

IIMTU-NEP IMPLEMENTATION
Year: III / Semester: VI

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

2) Presentations /Seminar	10
3) Assignments	
4) Research Project Report Seminar On Research Project Report	
5) ESE	15
Total:	25

Prerequisites for the course:

Course Learning Outcomes:

CO1: To understand 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

Programme: Degree/UG(R)/PG/Ph.D.		Year: III	
Class: BHMCT/B.Sc(HM)		Semester: VI	
Credits: 1 Theory: 0 Practical: 1		Subject: FRONT OFFICE LAB-III	
Course Code: NBHM-363P		Title: FRONT OFFICE LAB-III	
Course Objectives: The Student will be aware and get knowledge about 1. To practice the mathematical equations and calculations as regard to the ARR/ARPP/% of foreigners/Indian /Other nationalities 2. To practice Occupancy forecast reports for establishing yield management. 3. Night receptionist’s night reports, Guest arrival report and Night audit reports. 4. Amenity vouchers, allowance voucher , miscellaneous charge			
Nature of Paper: Core			
Minimum Passing Marks/Credits: 40% Marks / 1 Credits			
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents	No. of Lectures Allotted	
I	To practice the mathematical equations and calculations as regard to the ARR/ARPP/% of foreigners/Indian /Other nationalities.		
II	To practice Occupancy forecast reports for establishing yield management, Room discrepancy report, OOO report, % of occupancy report, Night receptionist’s night reports, Guest arrival report and Night audit reports.		
III	Amenity vouchers, allowance voucher , miscellaneous charge voucher, Petty cash voucher their usage in the operations.		
Reference / Text Books: Dennis L. Foster: Back Office Operation & Admn. Sudhir Andrews: Hotel Front Office Kasavana & Brooks: Managing Front office Operations			
If the course is available as Generic Elective then the students of following departments may opt it.			
Evaluation/Assessment Methodology			
			Max. Marks
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report			10

5) ESE	15
Total:	25
Prerequisites for the course:	
Course Learning Outcomes: CO1: To understand the mathematical equations and calculations as regard to the ARR/ARPP/% of foreigners/Indian /Other nationalities CO2: To get the discuss Occupancy forecast reports for establishing yield management CO3: To identify about Night receptionist's night reports, Guest arrival report and Night audit reports. CO4: To understand about the Amenity vouchers, allowance voucher , miscellaneous charge. CO5: Identify situations and transactions where each type of voucher is applicable and appropriate. CO6: Apply operational vouchers as tools for tracking and controlling expenses, ensuring transparency	

IIMTU-NEP IMPLEMENTATION
Year: III / Semester: VI

Programme: Degree/ UG(R)/PG/Ph.D. Class: BHMCT/B.Sc(HM)		Year: III Semester: VI	
Credits: 1 Theory: 0 Practical: 1		Subject: ACCOMMODATION OPERATION LAB-III	
Course Code: NBHM-364P		Title: ACCOMMODATION OPERATION LAB-III	
Course Objectives: The Student will be aware and get knowledge about 1. Standard operating procedure (SOPs) of cleaning and polishing glass, brass etc 2. Uses of First aid kit, dealing with emergency situation. 3. How to overcome to Fire safety fire-fighting Safety measures, fire drill. 4. Special decoration (theme related to hospitality industry)			
Nature of Paper: Core			
Minimum Passing Marks/Credits: 40% Marks / 1 Credits			
L: T: P: (In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1 Credit (4Hrs./Week=4Credits)			
Unit	Contents	No. of Lectures Allotted	
I	Standard operating procedure skill oriented task (e.g. cleaning and polishing glass, brass etc.)	5	
II	First aid First aid kit ,dealing with emergency situation , maintaining records Fire safety fire fighting Safety measures, fire drill (demo)	5	
III	Special decoration (theme related to hospitality industry) indenting, costing, planning with time split, executing Layout of guest room To the scale ,To earmark pillars specification of colors, furniture, fixture, fitting, soft furnishing and accessories etc used	5	
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 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.	

School of Hotel Management Catering & Tourism

ACADEMIC HAND BOOK



SCHOOL OF HOTEL MANAGEMENT CATERING AND TOURISM
DEPARTMENT OF HOMESCIENCE
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 Session 2024-25)

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 Program like Home Science (Clinical Nutrition and Dietetics) / Computer Science / AIML / Civil / Electrical / Mechanical / Aerospace / Electronics & Communications / Electrical.
2. Clinical Nutrition and Dietetics is a branch of B.Sc. Degree Program
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 Coordinator” is a faculty of the class who takes care of the attendance, academic performance, and the general conduct of the students of that class.
16. “IA” is Internal Assessment, which is assessed for every student for every course during the semester.
17. “ESE” is End Semester Examination conducted by the University at the End of the Semester for all the courses of that semester.

INTRODUCTION

The National Education Policy 2020 focuses on transforming and development of Indian Education system, by providing quality education to all. The objective of a B.Sc. program in Clinical Nutrition and Dietetics is to produce competent professionals who deeply understand the essence of nutrition which allows them to personalize information rather than follow every guideline issued for an entire population. Clinical Nutrition takes students on a fascinating journey beginning with curiosity and ending with a solid knowledge base and a healthy dose of skepticism.

This program emphasizes the key areas of knowledge that must be understood and the key points of critical thought that must accompany the acquisition of this knowledge. It covers nutritional support, ethics and other aspects on scientific bases. The course emphasizes the role of nutrition as a major modifiable factor in community health and the preventive, promotive and curative role of diet in health. Electives provide add on knowledge which assist in their professional endeavor.

Provisions of this ordinance shall be applicable to B.Sc. (Home Science- Clinical Nutrition and Dietetics) Program to be run in Department of Home Science (SOHMCT), IIMT University, Meerut.

Not with standing anything in these regulations, the IIMT University Meerut shall have the right to modify any of the regulations from time to time in accordance of BOS approval.

Vision:

Facilitation of development of health professionals as nutritionists, dietitians, food technologists in the field of nutrition and dietetics.

Mission:

Contributing to the fundamental knowledge of how nutrients and food components function at cellular, systematic and whole body levels and impact on human health.

Delivering innovative, research-based interventions and service programs which alter meal patterns and food choices with the goal of improved health of individuals, families, and communities.

The Program:

B.Sc. (Home Science- Clinical Nutrition and Dietetics) is a three years undergraduate program that offers professional knowledge in the field of nutrition, health, food and hygiene. The successful completion of which would lead to the award of a Bachelor Degree of Science Home Science- Clinical Nutrition and Dietetics.

Program Outcomes

Program Outcomes (PO): By the end of the program the students will be able to –

PO Program PO Program Outcomes

Outcomes

- PO1** To reflect universal and domain specific values in the field of Science.
- PO2** To develop the ability to address the complexities and interface among self, societal and national priorities.
- PO3** To promote research, innovation and design development favoring all the discipline in the field of science.
- PO4** Enhance digital literacy and apply them to engage in real time problem solving and ideation related to all fields of Home Science
- PO5** To describe the importance of various foods and their Nutritive value and place them in daily diet.
- PO6** Data collection and interpretation in nutrition surveys and critical analysis to resolve complex societal problems
- PO7** Practice and implement state of art nutrition care or consultancy in health food industry, critical care nutrition segments, clinical setups, nutraceutical industry, sports and fitness centers, therapeutic nutrition product manufacturing set ups, geriatric care units, meal/food distribution centers, women and child development organizations, Food auditing set ups, Food testing labs and Food corporations.
- PO8** Understand the importance of nutrition in lifestyle disorders and derive plan accordingly.
- PO9** Explain functions of macro and micronutrients, deficiencies, disorders and identify foods rich in specific nutrients.
- P010** Understand the basic concepts of food science and nutrition and role of food and nutrients in growth, development, disease prevention and management.

Intake, eligibility, admission procedure, fees and medium

Intake: The intake capacity is 60 for B.Sc. (Home Science- Clinical Nutrition and Dietetics) as approved by IIMT University, Meerut.

ELIGIBILITY FOR ADMISSION

1	B.Sc. (Home Science- Clinical Nutrition and Dietetics)	3years	Passed 10+2 or equivalent in any stream from CBSE / ICSE/ any recognized State Board with at least 45% in aggregate for B.Sc. (Home Science- Clinical Nutrition and Dietetics). Candidates belonging to SC/ST category must have obtained at least 40% marks in above or other equivalent examination.
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Respective State Government/Affiliating University/Board may decide the eligibility criteria for entry level Qualification for different Programmes / Courses.

S. No.	Academic Level	Entry Qualifications at different levels.	Exiting Qualifications at different levels	Exit points
1	1 st year UG Degree	12 th Completed	Certificate in Fundamentals of Home Science	52
2	2 nd year UG Degree	A candidate with Diploma in appropriate home science- clinical nutrition & dietetics	Diploma in Clinical Nutrition & Dietetics	104
3	3 rd year UG Degree	A candidate with 10+4/ 12+2in appropriate domain with NSQF level 6/UCF level 5completed	Undergraduate Degree (B.SC-Home Science-Clinical Nutrition & Dietetics)	142
4	Final year UG Degree	A candidate with 3 years bachelor's degree in vocational/B.Sc. in appropriate domain	Undergraduate Degree Honors (B.SC- Home Science-Clinical Nutrition & Dietetics)	184

ADMISSION

- 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.
- The University can take 10% additional admission, in view of the short fall expected in 2nd year due to failure of students or students leaving the University.

Fees:

The fee shall be charged in every session as per fee structure policy decided by the fee fixation committee of the IIMT University Meerut.

Medium of instruction and examination:

The medium of instruction and examination shall be Hindi/ English or both.

Program implementation

Attendance requirement:

The minimum attendance requirement of students shall be 75% for theory courses and 90% for internship courses.

Transaction: The transaction of the curriculum framework shall be carried out as follows **Courses offered as -**

- Core courses
- Discipline Specific Elective courses
- Ability Enhancement compulsory courses
- Skill enhancement and Internship Courses
- Internship/Research project

Core Courses:

The core courses are divided into **Three years** as shown in the evaluation scheme. 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-CREDITSYSTEMANDGRADING

IIMT University implemented the UGC guidelines in 2015 for the adoption of the choice-based credit system across all universities. This system aimed to offer students the flexibility to select courses within a program and complete the program at a pace they determined by earning credits. It allowed students to choose interdisciplinary and interdisciplinary courses according to their learning needs, interests, and aptitudes. This was considered a cafeteria approach and was expected to provide mobility to students.

The current credit system practiced in institutions requires comprehensive reforms as it offers very little flexibility, limited choices, and is less learner-centric. The degrees offered today are largely self-contained, focusing on a single area of specialization and relying heavily on the knowledge available within the department's faculty. Although a more flexible credit system does exist in some institutions, where students are given a wide range of choices, these examples are isolated and rare amidst the thousands of educational institutions in India. In such institutions, learner-centric curricula are frequently designed, offering students a wide range of specializations to choose from.

Institutions should strive to ensure that the design of the credit system, as well as teaching and evaluation methods, becomes the responsibility of individual course instructors. Students should have the freedom to opt for courses outside their core specialization. For this, stronger collaborations between departments within the university and external entities are essential.

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 40-48 credits **in a year** whereas one credit is of 1 hour teaching, the course of 100 marks will have 04 credits and the course of 50 marks will have 02 credits.

Credit Points– It is the product of grade point and number of credits for a course.

Assessment:

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

- The AGPA is the ratio of sum of the product of the number of credits with the grade points score by the students in all the papers / courses taken by a student and the sum of the number of credits of all the courses undergone by a student.
- The CGPA IS also calculated in similar manner taking into consideration all the course undergone by a student over the year of a programme.

- Letter grade will be assigned to students as per their performances in courses. Letter grade is an index of performance of students and then denoted by letters such as:

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

To pass and to complete the course the student is supposed to secure 40% marks in each paper and 50 % marks in aggregate.

Mark sheet and Degree will be awarded as Certificate, Diploma, Bachelor of Science, Bachelors with research and Masters of science on promote basis after the successfully completion of the programme according to rules mentioned above.

DURATION

After one year of course a Certificate in Home Science will be awarded. Diploma in Home Science-Clinical Nutrition and Dietetics will awarded after completion of two years. The B.Sc. (Home Science- Clinical Nutrition and Dietetics) will be awarded after successful completion of three academic years. Bachelors (Home Science- Clinical Nutrition and Dietetics) with research will be awarded after four years of completion. M.Sc. (Home Science- Food and Nutrition) will be awarded after successful completion of five academic years.

Working days:

There shall be at least two hundred working days each year, exclusive of the period of examination and admission.

The Board of Studies of Department of Home Science (SOHMCT) IIMT University Meerut frames the syllabi keeping in view the curriculum as developed.

CHOICE BASED CREDIT SYSTEM (CBCS)/ LOCF/OBE:-

The university follows a flexible Choice based Credit System and Slot based table. Accordingly, the students shall be given the option for selecting their courses (GE & DSE).

REGISTRATION FOR COURSES IN A SEMESTER

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

CHOICE BASED CREDIT SYSTEM

The university follows a flexible Choice based Credit System and Slot based table. Accordingly, the students shall be given the option for selecting their courses, credits, teachers, slots and create their

timetable. The student is given the option of selecting the number of credits to undergo in a semester, subject to the curriculum requirements of minimum and maximum.

Except for the first-year courses, registration for a semester will be done during a specified week before the start of the semester as per the Academic Calendar.

Late registration /enrolment will be permitted by the Dean of the School for genuine cases, on recommendation by the Head of the respective department, with a late fee as decided from time to time.

CHOICE OF COURSE

The student shall make the choice of course in consultation with the Class Coordinator and as stipulated from time to time.

FEE FOR GENERIC ELECTIVE

Students shall have to pay additional fee as prescribed, for registering in certain elective courses under Generic Electives courses offered by certain specific Departments and for higher level Foreign Languages, as decided from time to time.

ATTENDANCE

The faculty handling a course must finalize the attendance, 3 calendar days before the last instructional day of the course and submit to the HoD through the class teacher.

- a. A student with less than 75% attendance (Total Contact Hours -“TCH”) in any course will not be permitted to appear for the end-semester examination in that course, irrespective of the reason for the shortfall of the attendance. The student is however permitted to avail Academic Leave up to 10% for attending academic related activities like, Industrial Visits, Seminars, Conferences, Competitions etc., with the prior approval of the HoD. After the event, the student should submit the relevant documents for proof to the HoD for approval of the Academic Leave.
- b. The remaining 25% allowance in attendance is given to account for activities under NCC / NSS / Cultural / Sports/ Minor Medical exigencies etc.
- c. A student with an attendance (“TCH” – Total Contact Hours) between 40% and 75% in any course will fall under the category “CO (Carry Over)”, which means repeat the Course during the Summer / Winter break. Students under “CO (Carry Over)” category will not be permitted to attend the Regular End Semester Examinations for that course. During the INTERNSHIP break, the regular courses of the respective semester will be offered as Summer/Winter Courses, to enable the students to get required attendance and internal assessment marks to appear in the Repeat examination.
- d. Students under “CO (Carry Over)” category in any course shall attend, the immediately following course as detailed in clause 9.1. The detailed schedule of the courses offered in every semester will be announced during the end of that semester. The student who have obtained “CO (Carry Over)” has to select their appropriate slots and courses, optimally to attend the courses. The student, whose attendance falls below 40% for a course in any semester, will be categorized as “RA”, meaning detained in the course for want of attendance and they will not

be permitted to write the End semester exam for that course. The procedure for repeating the course categorized as “RA” is mentioned in Clause 9.2.

ADDITIONAL CONDONATION

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

CONDONATION FOR MEDICAL CASES

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

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

ASSESSMENT PROCEDURE

B.Sc. (HOME SCIENCE-CLINICAL NUTRITION AND DIETETICS) course shall have two components of assessment namely,

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

S.No.	Category of Courses	NO. OF PAPER	CREDITS	TOTAL
1	Core Theory	13	4	52
2	Discipline Specific Elective course	4	4	16
3	Ability Enhancement compulsory	7	3	21
4	Skill enhancement	9	2	18
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 courses.

PRACTICAL COURSE ASSESSMENT WEIGHTAGES

Practical course - Internal Assessment.

For practical courses, the assessment will be done by the course teachers as below:

Assignment/Observation / lab records and viva as approved by the Department Exam Committee

“DEC”

- Internal Assessment -- 70%
- End Semester Examination -- 30%

S.No.	Category of Courses	NO. OF PAPER	CREDITS	TOTAL
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1	Core Lab	12	2	24
2	Discipline Specific Elective Lab	4	2	08

Weightage for Practical course Assessment.

RESEARCH PROJECT/ SEMESTER PROJECT – ASSESSMENT

The general guidelines for assessment of Project are given in

Assessment pattern for Research Project / Semester Project

No. Review / Examination scheme Broad Guidelines Weightage

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

* Note – Novel Ideas shall be protected by IP 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 Pattern for Internship

S. No.	Review/Examination scheme	Weightage
1.	First Review	10%
2.	Second Review	10%
3.	Third Review	10%
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 viva on the project conducted by a committee constituted by the Registrar/Controller of examination. This may include an external expert.

FOR NON-CGPAC 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, with the approval of the Department Exam Committee (DEC), may decide the mode of assessment based on the course requirements.

SECURING LESS MARKS

A student securing less than the minimum specified internal assessment marks in any course (clause 8.0, Table 3), will not be permitted to appear for the end-semester examination in that course and will be graded under “CO (Carry Over)” category for that course. This will be denoted in the grade sheet as “CO (Carry Over)”, till the course is successfully completed in the subsequent semester(s).

PROCEDURES FOR COURSE REPETITION / REPEAT EXAMINATIONS

SUMMER / WINTER COURSE

“CO (Carry Over)” Category

- a. Students under CO (Carry Over) category i.e.
 - i. Attendance between 40% and 75% in any course(s) OR
 - ii. IA marks less than the prescribed minimum as specified in 8.0 in any course(s) OR
 - iii. Fall 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. Therevised IA marks shall not exceed 60% of the total internal weight age for any repeat course.
- e. Re-Registration for ‘CO (Carry Over)’ category.

Students under the "CO (Carry Over)" category who fail to improve their attendance and/or IA marks and are not eligible to write the Repeat Examination through the immediate summer/winter course are permitted to re-register for the summer/winter course again under the "CO (Carry Over)" category

whenever it is offered in subsequent semesters during their period of study by paying 35% of the prescribed semester fees. It is the responsibility of the student to fix appropriate slots in the summer/winter course timetable. If the student is unable to fix the slots in the timetable, they will not be able to register. The course will remain in the "CO (Carry Over)" category until the student successfully completes it.

COURSE-REPETITION-"RA" CATEGORY

- a. Students who secure less than 40% attendance in any course(s) in a semester will be categorized under the "RA" category, meaning they must repeat the course(s) due to insufficient attendance. The IA marks obtained by students in the "RA" category will become null and void.
- b. Students in the "RA" category must re-register for the same course(s) whenever it is offered in subsequent regular semesters. They must secure the required minimum attendance and internal assessment marks to become eligible to appear for the end-semester examination in that course, by paying the requisite fee.
- c. It is the student's responsibility to schedule their timetable to include the "RA" courses without affecting their attendance in the regular courses of the current semester.
- d. Normally, a student is permitted to register for up to 3 "RA" courses in a semester. However, students wishing to register for more than 3 "RA" courses may do so only if they find suitable slots for the courses within the framework of the regular semester timetable. Requests for registering more than 3 "RA" courses in a semester must be approved by the respective Heads of Departments (HoDs).
- e. Students have the option to drop regular courses proportionally during the course registration process, provided it does not affect the minimum credit requirement specified. Such dropped courses will be categorized as "RA." However, the student must complete these dropped courses in subsequent semesters.
- f. It is the student's responsibility to allocate slots for "RA" courses within the timetable framework and slot availability without affecting their 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 it in the next academic year. However, he/she is permitted to appear for arrear examinations 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. Students under the “CO (Carry Over)” category, who have secured the requisite attendance and internal assessment marks by successfully completing the Summer/Winter course, are eligible to register for the Repeat Examinations.
- e. Students who fail to secure a pass or are absent for genuine reasons in their End Semester Examination for regular courses are permitted to appear for the Repeat Examinations by paying the prescribed fee.
- f. For Supplementary Examinations, students with an “F” grade in any course shall register by paying the requisite fee and appear in the Repeat Examinations.
- h. Students who wish to apply for the revaluation of their answer scripts (Regular/Supplementary/Repeat Examinations) should apply immediately after the announcement of results.

MAXIMUM DURATION OF THE PROGRAM

A student may complete the program at a slower pace than the regular pace, but in any case, in not more than N+2 years. A student completing the degree programs in the extended period will not be eligible for university ranking.

TEMPORARY WITHDRAWAL FROM THE PROGRAMME

MAXIMUM DURATION TO CLEAR BACKLOG

A student is permitted to take a break, up to a maximum of 2 semesters, during the entire programme to clear the backlog of arrears.

MAXIMUM GAP OF TWO SEMESTER

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

DECLARATION OF RESULTS

Declaration of results is a crucial element of the educational system of an institute on which rest its credibility and reputation. In order to strengthen the process of result declaration, it is important to incorporate the following features:

1. Timeliness of declaration of result
2. Clarity of interpretation of the Result Card
3. Comprehensive Format
4. Accessibility
5. Verifiability

TIMELINESS OF THE RESULT DECLARATION

Timeliness will be made essential in case of both internal and external components of evaluation. The following table shows a timeline for formative, internal, assessments and summative assessments.

Table: Timeline for Formative

Formative Assessment (Internal)	
Daily Tasks	Before the next task
Weekly Tasks	Before the next task
Unit End Tests	One week
Summative Assessment (External/Internal)	
External Components	45 days
Internal Components	7-10 days

CLARITY OF INTERPRETATION

In the result, having both internal and external components, it is desirable that both will be mentioned separately, followed by the overall grade. The result will be easy to comprehend. The essential will be included at the back of the result, information about the grading and credit system, interpretation of grades and conversion of grades to percentage.

COMPREHENSIVE FORMAT OF THE REPORT

Results reflect the achievement and competency of learners across all dimensions. A single grade, percentage, or score cannot depict the entire range of achievements of a learner. The result will be comprehensive and include all aspects of learning outcomes, i.e., Academic, Social, Moral, and Spiritual. The university will evolve a format and granularity to suit their assessment profiles and display the achievement of learners in respective areas.

ACCESSIBILITY

Semester end results will be declared online for both internal as well as external components. This could be in the form of awarded letter grades only. A provision will be made in the website through an automated system whereby students can view their mark sheet through individual logins. To make the system secure, the details such as PRN, seat number will be necessary fields to view results. This will enhance the accessibility and transparency of the evaluation process and will also give the flexibility to present details of evaluation on different learning outcomes. There will be a provision to access results of preceding semesters also. The results on completion of the program will be accessible to external agencies, e.g., potential employers, other higher educational institutions, for verification of student credentials. Transcripts will be made available as and when requested.

VERIFIABILITY

Results and Academic Awards will be valid, comprehensive, and verifiable by external agencies as they have significant link with the entire career path of the students. The verifiability of results by prospective employers, HEIs and other agencies will be managed through the National Academic Depository (NAD) (<http://nad.gov.in/>). (As per the NAD Website, NAD is a 24X7 online store house of all academic awards i.e., certificates, diplomas, degrees, mark sheets etc. duly digitized and lodged by academic institutions/boards/eligibility assessment bodies. NAD not only ensures easy access to and retrieval of an academic award but also validates and guarantees its authenticity and safe storage. This will enable educational institutions, students and employers' online access/retrieval/verification of digitized academic awards and shall eliminate fraudulent practices such as forging of certificates

and mark-sheets).

A student shall secure the minimum marks as prescribed in Clause 8.0 Table 3 in all categories of courses in all the semesters to secure a pass in that course.

Supplementary Examinations: If a candidate fails to secure a pass in Practical/Theory with Practical component / Design Project / Internship / Comprehension courses, due to not satisfying the minimum passing requirement (“U” grade) – as per clause 13.1 he/she shall register for the course by paying the prescribed fee in the subsequent semesters whenever offered by the departments. During the even semester, the supplementary exams will be conducted for even semester courses and during the odd semester the supplementary exams will be conducted for odd semester courses. He/she need not attend the contact course. However, the Internal Assessment marks secured by the candidate will be retained for all such attempts.

A candidate can apply for the revaluation of his/her end semester examination answer script in a theory course, after the declaration of the results, on payment of a prescribed fee.

After 3 years, the internal assessment marks obtained by the candidate will not be considered in calculating the passing requirement. A candidate who secures 40% in the end semester examination will be declared to have passed the course and earned the specified credits irrespective of the score in internal assessment marks.

Revaluation is not permitted for Practical/Theory with Practical component/Design Project /Internship/Comprehension courses. However, only for genuine grievances as decided by the Exam Grievance Committee a student may be permitted to apply for revaluation.

Candidate who earns required credits for award of degree after N+2 years (on expiry of extended period of 2 semesters over and above normal duration of course) he/she will be awarded only second class irrespective of his/her CGPA. However, the period approved under temporary with drawal, if any, from the program (11.0) will be excluded from the maximum duration as mentioned above.

Semester Abroad Program: Students who are allowed to undergo internship or Training in Industries in India or abroad during their course work or attend any National / International Institute under semester abroad program (SAP) up to a maximum of 2 semesters will be granted credit equivalence for the Course Work/project work done by the min the Industry/Foreign Institute as per the recommendations of the credit transfer committee.

STUDENT DISCIPLINE

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

STUDENT WELFARE

Any act of indiscipline by a student reported to the Dean (Students Welfare) and the Head of the Department will be referred to a Discipline Committee constituted for the purpose. The committee will inquire 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 the implementation of the

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

RAGGING

Ragging in any form is a criminal and non-billable 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 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 the system decisions are made in advance by the faculty members as to what proportion of students would be awarded a particular grade on the basis of their relative performance and which is done by

assigning grades on basis of a normal curve. This facilitates comparative performance and eliminates negative effect of pass or fail.

Relative grading system may be used if the number of students registered for the course is at least 30.

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

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

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

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

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

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

- 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:
 - ❖ 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 C_i of course “i” and the grade points P_i earned for that course taken over all courses “i” registered and successfully completed by the student to the sum of C_i for all “i”. That is,

$$\text{GPA / CGPA} = \frac{\sum_{i=1}^n C_i GP_i}{\sum_{i=1}^n C_i}$$

CGPA will be calculated in a similar manner, in any semester, considering all the courses enrolled from the first semester onwards.

- The Grade card will not include the computation of GPA and CGPA for courses with letter grade CO, RC and U until those grades are converted to the regular grades.
- A course successfully completed cannot be repeated.

GRADE SHEET LETTER GRADE

Based on the performance, each student is awarded a final letter grade at the end of the semester in each course. The letter grades and corresponding grade points are given in Table 8.

A student is considered to have completed a course successfully and earned credits if he/she secures a letter grade other than F, CO, RA in that course.

- After results are declared, grade sheet will be issued to each student which will contain the following details:

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

CLASS/DIVISION

45.1 CLASSIFICATION IS BASED ON CGPA AND IS AS FOLLOWS:

$CGPA \geq 8.0$: First Class with distinction

$6.5 \leq CGPA < 8.0$: First Class

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

FIRST CLASS WITH DISTINCTION

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

TRANSFER OF CREDITS

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

- The Academic Council may also approve admission of students who have completed a portion of course work in another approved Institute of repute under Multiple entry & Exit system, based on the recommendation of the credit transfer committee on a case-to-case basis.
- Students who have completed coursework, at least first year, at some university other than the university to which transfer is sought (may request for transfer of admission to this university. A student may be granted admission only through an admission process that will follow the same policy as for fresh admissions. However, a uniform credit system must be followed by all universities to effect transfer of credits.
- Credit Transfer request can be submitted only after the student has been admitted in the concerned program and the following conditions are met:
 - i. The course work has been completed at a UGC approved and accredited University through fulltime formal learning mode.
 - ii. The university accreditation grade/ ranking is not lower than that of the university to which the transfer is sought.
 - iii. The courses prescribe to the common minimum syllabus under UGC CBCS system.
 - iv. The letter grade obtained in the courses is “B” or better.
 - v. The number of credits to be transferred does not exceed the prescribed limit.
 - vi. The program in question must have a similar credit system, in particular, modular or semester and the same numeric and letter grading system along with common meaning of the term “credit” in numerical terms.

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

CHANGE OF DISCIPLINE

- 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 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

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

MOOC's, especially provided through SWAYAM, are a window of opportunity for lifelong learning and are offered through technology-based platforms. Learning management systems (LMS) may be used by institutions to integrate the entire teaching, learning and evaluation process. The Learning Management System may be used by institutions to deliver academic content in blended form and to assess learning through thesis, assignments etc. Open-source learning management systems such as Moodle, Edmodo may be used for posting content in the form of videos, audios, e-learning modules, live class sessions etc. Use of plagiarism detection software will be highly recommended to check originality of content.

In the conduct of examinations, universities face tremendous challenges such as need for trained manpower, distribution of question paper without delays and errors, delays in evaluation of answer scripts, lack of infrastructure to conduct examinations at a large scale, non-availability of faculty members for assessment, security issues faced during paper setting and paper distribution, tampering of certificates and answer scripts etc.

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

- i. Registration of students and generating unique PRN,
- ii. Filling up of examination form,
- iii. Generation of seat numbers and admit cards/hall tickets,

- iv. Preparation of list of paper setter,
- v. Use of question bank system to draw question sets, question paper generation,
- vi. Online distribution of question papers on the day of examination with system of encryption,
- vii. Barcode system for answer books (this will eliminate issues related to errors, avoid malpractices etc.),
- viii. Digitization of answer scripts and onscreen evaluation of answer sheets,
- ix. Tracking of student's performance,
- x. Marks submission through online software,
- xi. Viewing of result through online system,
- xii. Online verification and revaluation system,
- xiii. Digitization of certificates and mark sheets (to avoid tampering and easy retrieval),
- xiv. Certificate authentication system,
- xv. Submission of various other applications through online system.

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

POWER TO MODIFY

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

Evaluation Scheme

CERTIFICATION COURSE (Home Science-Clinical Nutrition and Dietetics)
SEMESTER - I

S. NO.	COURSE CATEGORY	COURSE CODE	COURSE TITLE	CONTACT HOURS			EVALUATION SCHEME			CREDITS
				L	T	P	IA	EA	TOTAL	
1	CORE THEORY-1	BHSCDE-111N	Basics of food and nutrition	4	0	0	25	75	100	4
2	CORE THEORY-2	BHSCDE-112	Fundamentals of human development	4	0	0	25	75	100	4
3	DSE-1	BHSCDE-113AN	Nutrition and outreach education	4	0	0	25	75	100	4
		BHSCDE-113B	Food product development and sensory analysis							
4	AECC-1	NHU-111	English communication	3	0	0	15	35	50	3
5	CORE LAB-1	BHSCDE-111PN	Basics of food and nutrition lab	0	0	2	15	35	50	2
6	CORE LAB-2	BHSCDE-112P	Fundamentals of human development lab	0	0	2	15	35	50	2
7	DSE LAB-1	BHSCDE-113PAN	Nutrition and outreach education lab	0	0	2	15	35	50	2
		BHSCDE-113PB	Food product development and sensory analysis lab							
8	GENERAL ELECTIVE	GEPSY101	Social psychology	4	0	0	25	75	100	4
9	VAC	VAC-HM-001N	Sanskrit	2	0	0	15	35	50	2
10	NC	SPT-111	Sports	0	0	0	50	0	50	NC
11	NC	NECC-111	Industrial Visit	0	0	0	25	0	25	NC
12	NC	NECC-112	University Social Responsibilities	0	0	0	25	0	25	NC
			TOTAL						750	27

CERTIFICATION COURSE (Home Science-Clinical Nutrition and Dietetics)
SEMESTER - II

S. NO.	COURSE CATEGORY	COURSE CODE	COURSE TITLE	CONTACT HOURS			EVALUATION SCHEME			CREDITS
				L	T	P	IA	EA	TOTAL	
1	CORE THEORY-3	BHSCDE-121N	Essentials Of Resource Management	4	0	0	25	75	100	4
2	CORE THEORY-4	BHSCDE-122	Introduction To Textiles	4	0	0	25	75	100	4
3	DSE-2	BHSCDE-123AN	Nutrition And Public Health Communication	4	0	0	25	75	100	4
		BHSCDE-123BN	Maternal And Child Nutrition							
4	AECC-2	NHU-NPR-122	Environment And Ecology	3	0	0	15	35	50	3
5	CORE LAB-3	BHSCDE-121PN	Essentials Of Home Management 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-123PAN	Nutrition And Public Health Communication Lab	0	0	2	15	35	50	2
		BHSCDE-123PBN	Maternal And Child Nutrition Lab							
8	SEC-1		Moocs/Nptel	0	0	0	0	50	50	NC
10	NC	SPT-121	Sports	0	0	0	50	0	50	NC
11	NC	NECC-121	Industrial Visit	0	0	0	25	0	25	NC
12	NC	NECC-122	University Social Responsibilities	0	0	0	25	0	25	NC
			TOTAL						650	21

B.Sc. (Home Science-Clinical Nutrition and Dietetics)
SEMESTER - III

S. NO.	COURSE CATEGORY	COURSE CODE	COURSE TITLE	CONTACT HOURS			EVALUATION SCHEME			CREDITS
				L	T	P	IA	EA	TOTAL	
1	CORE THEORY-5	BHSCDE-231N	Meal Preparation For Families	4	0	0	25	75	100	4
2	CORE THEORY-6	BHSCDE-232N	Applied Food Microbiology	4	0	0	25	75	100	4
3	DSE-3	BHSCDE-233 AN	Food And Human Behavior	3	0	0	15	35	50	3
		BHSCDE-233 BN	Food Material Management And Cost Accountancy							
4	AECC-3	BHSCDE-234N	Functional Anatomy	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-231PN	Meal Preparation For Families Lab	0	0	2	15	35	50	2
7	CORE LAB-6	BHSCDE-232PN	Applied 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	GEPSY101	Social psychology	2	0	0	15	35	50	2
12	NC	SPT-231	Sports	-	-	-	50	-	50	NC
			Total						575	22

B.Sc. (Home Science-Clinical Nutrition and Dietetics)
SEMESTER - IV

S. NO.	COURSE CATEGORY	COURSE CODE	COURSE TITLE	CONTACT HOURS			EVALUATION SCHEME			CREDITS
				L	T	P	IA	EA	TOTAL	
1	CORE THEORY-7	BHSCDE-241	Basic Dietetics	4	0	0	25	75	100	4
2	CORE THEORY-8	BHSCDE-242	Nutritional Biochemistry	4	0	0	25	75	100	4
3	DSE-4	BHSCDE-243 A	Community Development And Program Planning	4	0	0	25	75	100	4
		BHSCDE-243 B	Healthy Cooking Recipies							
4	AECC-4	BHSCDE-244N	Advance Communication & Extension	3	0	0	15	35	50	3
5	CORE LAB-7	BHSCDE-241P	Basic Dietetics Lab	0	0	2	15	35	50	2
6	CORE LAB-8	BHSCDE-242P	Nutritional Biochemistry Lab	0	0	2	15	35	50	2
7	DSE LAB-4	BHSCDE-243P A	Community Development And Program Planning Lab	0	0	2	15	35	50	2
		BHSCDE-243P B	Healthy Cooking Recipies Lab							
8	NC	NECC-241	Industrial Visit/Seminar/Presentation Of The Report	-	-	-	25	-	25	NC
9	NC	NECC-242	University Social Responsibility	-	-	-	25	-	25	NC
10	SEC-7	NECC-245	Sanskrit/Spiritual	-	-	-	25	-	25	NC
11	SEC-8	BHSCDE-244	Food Service Management	2	0	0	15	35	50	2
12	NC	SPT-241	Sports	-	-	-	50	-	50	NC
			TOTAL						675	23

B.Sc. (Home Science-Clinical Nutrition and Dietetics)
SEMESTER - V

S. NO.	COURSE CATEGORY	COURSE CODE	COURSE TITLE	CONTACT HOURS			EVALUATION SCHEME			CREDITS
				L	T	P	IA	EA	TOTAL	
1	CORE THEORY-9	BHSCDE-351	Clinical Nutrition-1	4	0	0	25	75	100	4
2	CORE THEORY-10	BHSCDE-352N	Nutrition And Lifestyle Management	4	0	0	25	75	100	4
3	AECC-5	BHSCDE-353N	Essentials Of Food Preservation	4	0	0	15	35	50	4
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	2	15	35	50	2
6	CORE LAB-10	BHSCDE-352PN	Nutrition And Lifestyle Management Lab	0	0	2	15	35	50	2
7	AECC-5 Lab	BHSCDE-353PN	Essentials Of Food Preservation Lab	0	0	2	15	35	50	2
8	NC	NECC-351	Industrial Visit/Seminar/ Presentation Of The Report	-	-	-	25	-	25	NC
9	NC	NECC-352	University Social Responsibility	-	-	-	25	-	25	NC
10	GE-2	GEPSY101	Social Psychology	3	0	0	15	35	50	3
11	SEC-9	NECC-353N	Sanskrit/Spiritual	-	-	-	25	-	25	NC
12	SEC-10	NECC-354N	Bakery Science	2	-	-	15	35	50	2
13	NC	SPT-351	Sports	-	-	-	50	-	50	NC
			Total						625	26

B.Sc. (Home Science-Clinical Nutrition and Dietetics)
SEMESTER - VI

S. NO.	COURSE CATEGORY	COURSE CODE	COURSE TITLE	CONTACT HOURS			EVALUATION SCHEME			CREDITS
				L	T	P	IA	EA	TOTAL	
1	CORE THEORY-11	BHSCDE-361	Advance Clinical Nutrition And Therapeutics	4	0	0	25	75	100	4
2	CORE THEORY-12	BHSCDE-363	Sports Nutrition	4	0	0	25	75	100	4
3	AECC-7	UVE-601	Human Values And Professional Ethics	3	0	0	15	35	50	3
4	CORE LAB-11	BHSCDE-361P	Advance Clinical Nutrition And Therapeutics Lab	0	0	4	15	35	50	2
5	CORE LAB-12	BHSCDE-363P	Sports Nutrition Lab	0	0	4	15	35	50	2
6	CORE-13	NECC-361N	Presentation Of The Report Of Internship	-	-	-	50	100	150	6
7	NC	NECC-361	Industrial Visit/Seminar/Presentation Of The Report	-	-	-	25	-	25	NC
8	NC	NECC-362	University Social Responsibility	-	-	-	25	-	25	NC
9	SEC-11	NECC-363N	Sanskrit/Spiritual	-	-	-	25	-	25	NC
10	SEC-12	NECC-365N	Nutraceuticals Science And Application	2	-	-	15	35	50	2
11	NC	SPT-361	Sports	-	-	-	50	-	50	NC
			Total						675	23

Format-1

Format-1

IIMTU-NEP IMPLEMENTATION

CBCS: Statement of Credit distribution

College/School: School of Hotel Management Catering & Tourism Programme: B.Sc. (Home Science- Clinical Nutrition & Dietetics) Duration:03Years Annual/Semester- Total 6 semesters	Credit range: 46-142 (suggested by CBCS Committee)
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Attached guidelines to be followed:

		Sem.	Core Course/ Foundation Course Th (6 cr) or	Ability Enhancement Compulsory Course (AECC)	Skill Enhancement Course (SEC)	Discipline Specific Elective (DSE)	Generic Elective (GE) (From other Faculty)	Research Project (RP)
Course Names as per UGC	Cr.	Sample	C-1 (4 Credit)+ P-1 (2 Credit)/T-1 (1 Cr.) FC-1 (3 Credit) 3/4/5/6 Cr.	AECC-1 (Credit) 3 Cr./Each	SEC-1 (Credit) 2 Cr./Each	DSE-1 (Credit) 3 or 4/5/6 Cr.	GE-1 (Credit) 3 or 4/5/6 Cr. 4 Cr./6 Cr.	Industry Training/ Internship Survey (4Cr.)
Course Names as per Higher Education (HE)			MAJOR-1 4/5/6 Cr.	Vocational 3 Cr.	Co-Curricular 2 Cr.	MAJOR- 2 4/5/6 Cr.	MAJOR-3 4/5/6 Cr.	4 Cr.
Decided Credits for implementation			6 Cr.	3 Cr.	2 Cr.	6 Cr.	4/6 Cr.	4 Cr.
Certificate (52)	44	I	C1 (Th. 4 Cr. + P 2Cr.) C2 (Th. 4 Cr. + P 2Cr.)	AECC-1(Th. 3Cr.)	SEC-1 (Th.2Cr.) SEC-2 (NC)	DSE1(Th. 4 Cr. + P 2Cr.)	GE-1 (AS TO BE DECIDED BY PARENT DEPT)	
		II	C3(Th. 4 Cr. + P 2Cr.) C4(Th. 4 Cr. + P 2Cr.)	AECC-2(Th. 3Cr.)	SEC-3 (NC) SEC-4 (P 2Cr.)	DSE2(Th. 4 Cr. + P 2Cr.)		

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

Format-2

NEP-2020 IMPLEMENTATION 3 STEPS PLAN (FORMAT-1, 2 & 3)
CBCS: Statement of Credits distribution

Format-2

College/School: School of Hotel Management Catering & Tourism Programme: B.Sc. (Home Science- Clinical Nutrition & Dietetics) Duration: UG (6 Sem.), UG (Hons./Research) 8 Sem., PG (4 Sem.)	Credit range: Minimum 120 for UG 160 for UG (Hons.), 80 for PG (Suggested by CBCS-NEP Committee)
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Course	Credit	Semester	CORE (Th 4+P 2) Major	DSE (Th 4+P 2) Minor	AECC (Th 3)	SEC **	GE (Th 4) Interdisciplinary	General Elective (2)	Value Added Course (VAC) (2)	Industrial Training/ Survey / Research Project (4)	Total Credits
Certificate Course in B.sc (Home Science- Clinical Nutrition and Dietetics)		Ist	C1 Basics of Food and Nutrition C2 Fundamentals of Human Development	DSE 1- A. Nutrition Outreach and Education B. Food Product Development and Sensory Analysis	AECC 1 English Communication			NC C	VAC-1 Sanskrit/Spiritual		27
		2nd	C3- Essentials of Home Management C4- Introduction to Textiles	DSE -2A Nutrition and Public Health Communication B. Maternal and Child Nutrition	AECC-2 Environment and Ecology (5)	SEC-1 MOOCs/ NPTEL	GE-1 A/B	NC C			21

Entry and Exit point

Diploma in B.sc (Home Science-Clinical Nutrition and Dietetics)		3rd	C5-Meal Preparation for Families C6-Applied Food Microbiology	DSE 3 A. Food and Human Behavior B. Food Material Management and Cost Accountancy	AECC 3- Human Anatomy		GE 2 A/B	NCC	VAC-2 Functional Food and Nutraceuticals		27
		4 th	C7- Basic Dietetics C8- Nutritional Biochemistry	DSE 4- A. Community Development and Program Planning B. Healthy Cooking Recipes	AECC 4- Professional Skills	SEC-2 MOOCs/ NPTEL		NCC		Hospital/Industrial Internship in between 4 th and 5 th Sem. During session break (6-8 weeks) (Credit-4)	25
Entry and Exit point											
B.Sc. (Home Science-Clinical Nutrition and Dietetics)		5 th	C9- Clinical Nutrition-1 C10- Nutrition and Lifestyle Management	DSE 5- A. Essentials of Food Preservation B. Food Safety Sanitation and Hygiene			GE-3 A/B	NCC	VAC-3 Sports Supplements	Industrial Training(4)	28

		6 th	C11- Advance Clinical Nutrition and Therapeutics C12- Sports Nutrition	DSE 6- A. Entrepreneurs hip and Small Business Management B. Consumer Economics		SEC-3 MOOCs/ NPTEL		NC C		Survey (Credit-4, for 3 years programmes)	24
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Note: For 04 years undergraduate programmes, research projects will be of 6 credits each in last 02 semesters.

*General Elective: Certificate will be provided to the students opted for NCC apart from degree.

** One SEC must be E&I and IPR (Can be through NPTEL or IPR can be from TIFAC, DST)

Format-3

IIMTU-NEP IMPLEMENTATION
Year: I / Semester: I

Programme: B.Sc.(Home Science- Clinical Nutrition & Dietetics) Class: I Year		Year: I Semester: I
Credits: 6 Theory: 4 Practical: 2	Subject: BASICS OF FOOD & NUTRITION	
Course Code: BHSCDE-111N	Title: BASICS OF FOOD & NUTRITION	
Course Objectives: 1. Define healthy food. 2. Recognize the nutrients. 3. Sort a variety of foods into food group categories. 4. Describe which foods they should eat more of (or less) than others. 5. Understand that healthy food is important to all people.		
Nature of Paper: Core		
Minimum Passing Marks/Credits: 40% Marks / 4 Credits THEORY+Sessional 50% Marks / 2 Credits PRACTICAL		
L:4 T:0 P:(In Hours/Week)-2 Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=2Credits)		
Unit	Contents	No. of Lectures Allotted
I	Basic Concepts in Food and Nutrition: <ul style="list-style-type: none">• Basic terms used in study of food and nutrition• Understanding relationship between food, nutrition and health• Functions of food-Physiological, psychological and social• Basic concept of BMI,BMR, RDA	16
II	Nutrients: Functions, dietary sources and clinical manifestations of deficiency/excess of the following nutrients: <ul style="list-style-type: none">• Energy, Carbohydrates, lipids and proteins• Vitamins- Fat and water soluble vitamins sources and functions• Fat soluble vitamins-A, D, E and K• Water soluble vitamins – thiamine, riboflavin, niacin, pyridoxine, folate, vitamin B12 and vitamin C• Minerals – calcium, iron, zinc and iodine	16
III	Food Groups: Structure, composition, products, nutritional contribution, selection and changes during cooking of the following food groups: <ul style="list-style-type: none">• Cereals• Pulses• Fruits and vegetables• Milk & milk products	16

	<ul style="list-style-type: none"> Eggs Meat, poultry and fish Fats and Oils 	
IV	Methods of Cooking and Enhancing the Nutritional Quality of Foods <ul style="list-style-type: none"> Dry, moist, frying and microwave cooking Role of cooking in increasing the nutrient availability Advantages, disadvantages and the effect of various methods of cooking on foods Preventing losses of nutrient during cooking 	12

PRACTICAL-

- Weights and measures; preparing market order and table setting
- Food preparation, understanding the principles involved, nutritional quality and portion size
 - Beverages:** Hot tea/coffee, Milk shake/ lassi, fruit-based beverages
 - Cereals:** Boiled rice, pulao, chapatti, parantha, puri, pastas.
 - Pulses:** Whole, dehusked
 - Vegetables:** curries, dry preparations
 - Milk and milk products:** Kheer, custard
 - Meat, Fish and poultry preparations**
 - Egg preparations:** Boiled, poached, fried, scrambled, omelettes, egg pudding
 - Soups:** Broth, plain and cream soups
 - Baked products:** Biscuits/cookies, cream cakes, sponge cake, tarts, pies **Snacks:** pakoras, cutlets, samosas, upma, poha, sandwiches
 - Salads:** salads and salad dressings.
 - Fermented products:** idli, dosa, appam, batura, kulcha, dhokla References

Reference / Text Books:

- Chadha R and Mathur P (eds) (2015). *Nutrition: A Lifecycle Approach*. Hyderabad: Orient Black Swan
- Rekhi T and Yadav H (2014). *Fundamentals of Food and Nutrition*. New Delhi: Elite Publishing House Pvt Ltd.
- Srilakshmi B (2014). *Food Science*, 6th Edition. Delhi: New Age International Ltd.

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

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

Prerequisites for the course:

- Basic knowledge of general terms of foods and nutrition.
- Knowledge of basic food groups.

Course Learning Outcomes:

- CO1: Being familiar with nutrients.
CO2: Requirements and recommended quantities.
CO3: Relationship between food and nutrition.
CO4: Bases of energetic and nutritional balance.

IIMTU-NEP IMPLEMENTATION
Year: I / Semester: I

Programme: B.Sc. (Home Science- Clinical Nutrition & Dietetics)		Year: I
Class: 1st YEAR		Semester: I
Credits: 6 Theory: 4 Practical: 2	Subject : FUNDAMENTALS OF HUMAN DEVELOPMENT	
Course Code: BHSCDE-112	Title: FUNDAMENTALS OF HUMAN DEVELOPMENT	
Course Objectives: <ul style="list-style-type: none">• Develop an understanding about the need and importance of studying human growth and development across life span.• Learn about the biological and environmental factors that affect development.• Learn about the characteristics, needs and developmental tasks of different stages in the human life cycle.• Understand the different theoretical frameworks fundamental to HDFS.• Learn about the classic human development theories.• Develop professional attitude for working with human beings across life span.		
Nature of Paper: Core		
Minimum Passing Marks/Credits: 40% Marks/4 Credits THEORY + SESSIONAL 50% Marks/2 Credits PRACTICAL		
L: 4 T: 0 P:(In Hours/Week)= 2 Theory - 1 Hr. = 1 Credit= 4 Practical- 2 Hrs.=1Credit(4Hrs./Week=2Credits)		
Unit	Contents	No. of Lectures Allotted
I	Who is a child? What is development? History and future of the field of Human Development Growth and development–concepts, determinants and principles Principles of growth and development Debates and issues in Human Development <ul style="list-style-type: none">• Nature vs. nurture• Continuity vs. discontinuity• Organismic vs. Mechanistic• Plasticity• Individual differences Perspectives in HDFS <ul style="list-style-type: none">• Life Span and Life Course• Feminist• Evolutionary• Symbolic Interaction• Systems Focus and scope of the discipline of HDFS	12

II	Theoretical Frameworks and Theories Theoretical Frameworks <ul style="list-style-type: none"> • Biological-maturational • Environmental learning • Constructivist • Culture-contextual Overview of theories of human development <ul style="list-style-type: none"> • Freud's theory of psychosexual development • Erikson's theory of psychosocial development • Piaget's theory of cognitive development • Bronfenbrenner's ecological systems theory • Vygotsky's Socio-cultural theory • Learning theories (Watson, Skinner, Bandura) 	12
III	Prenatal Development and Birth Process Prenatal Development – stages, factors affecting, diagnostics techniques Birth Process <ul style="list-style-type: none"> • 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.	12
IV	Stages in the Human Life Cycle: An Overview Characteristics, needs and developmental tasks of individuals in relation to physical, cognitive, socio- emotional domains of development in the following life stages: <ul style="list-style-type: none"> • Neonate (birth-1 month) • Infancy (1 month-2 years) • Early childhood (2-6 years) • Middle childhood (6-11 years) • Adolescence (12-18 years) • Emerging and Young adulthood (18-35 years) • Middle age / mature adulthood (35-60 years) • Late adulthood / Old age (60 years and above) 	12
V	Professional Skills for working with Human Beings Research Methods <ul style="list-style-type: none"> • Case study, interview, naturalistic observation, laboratory observation, experimental methods, cross sectional and longitudinal and sequential studies. • Ethics of research with human subjects – written consent, privacy, no harm, no plagiarism, debriefing 	12

PRACTICALS

1. Preparation of an album on developmental milestones of children.
2. Visit to maternity ward and ante-natal clinics.
3. Visit to an Anganwadi
4. Plotting growth monitoring chart and interpretation.
5. Observation of motor activities of a toddler.
6. Visit to an old age home
7. Carry out case studies to know more about the different life stages, e.g., school going children, adolescents, middle adults.
8. Engaging in games and activities that enhance self-understanding in building professional skills.
9. Observations of infant child rearing practices in families from different social classes.
10. Interviews of adolescent girls and boys to understand their life style and behaviour based on gender and socio-economic status

Reference / Text Books:

1. Berk, L.E. (2005). Child development (5th ed.). New Delhi: Prentice Hall.
2. Bhangaokar, R., & Kapadia, S. (in press). Human Development Research in India: A historical overview. In G. Misra (Ed.), Hundred years of Psychology in India. New Delhi: Springer.
3. Feldman, R., & Babu, N. (2009). Discovering the life span. New Delhi: Pearson
4. Kakar, S. (1998). The inner world. Psychoanalytic study of childhood and society in India. Delhi: Oxford University Press.
5. Kapadia, S. (2011). Psychology and human development in India. Country paper. International Society for the Study of Behavioural Development Bulletin Number 2, Serial No. 60, pp.37-42.
6. Keenan, T., Evans, S., & Crowley, K. (2016). An introduction to child development. Sage.
7. Lightfoot, C., Cole, M., & Cole, S. (2012). The development of children (7th ed.). New York: Worth Publishers.
8. Santrock, J. (2017). A topical approach to life span development (9th ed.). New NY.: Mcgraw-Hill Higher Education.
9. Singh, A. (2015). Foundations of Human Development: A life span approach. ND: Orient Black Swan

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

Evaluation/Assessment Methodology

Max. Marks-100

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

Prerequisites for the course:

1. Basic idea of Human Development.
2. General knowledge about cognitive growth in human.

Course Outcomes-

CO1: Demonstrate an understanding of the biological, psychological, social and cultural influences of lifespan human development.

CO2: Critically evaluate research relevant to human development as well as popular notions of human nature.

CO3: Apply theory and research to contemporary problems and real-world situation.

CO4: Design and implement research, analyze data appropriately, and judge the significance of findings.

IIMTU-NEP IMPLEMENTATION
Year: I / Semester: I

Programme: B.Sc.(Home Science- Clinical Nutrition & Dietetics) Class: 1st year		Year: I Semester: I	
Credits: 6 Theory: 4 Practical: 2		Subject: NUTRITION OUTREACH AND EDUCATION	
Course Code: BHSCDE- 113AN		Title: NUTRITION OUTREACH AND EDUCATION	
Course Objectives: 1. To understand the multi-faceted nature of nutritional problems. 2. To learn about the policy and intervention programmes operating in India to overcome malnutrition. 3. To understand the concept and determinants of food and nutrition security. 4. the various interventions that can be adopted at community level for improving the nutritional 5. Identification of nutrients.			
Nature of Paper: DSE			
Minimum Passing Marks/Credits: 40% Marks/4 Credits THEORY + SESSIONAL 50% Marks/2 Credits PRACTICAL			
L:4 T:0 P:(In Hours/Week)-2 Theory - 1 Hr. = 1 Credit=60hr/week Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)=2			
Unit	Contents	No. of Lectures Allotted	
I	Concept and scope of public nutrition <ul style="list-style-type: none">• Definition, Meaning and multidisciplinary nature of public nutrition• Role of public nutritionist• Community nutrition• Nutrition concerns in different stages of life (physiological changes, growth and development from conception to adolescence)	7	
II	Etiology, prevalence, clinical features and preventive strategies of:- <ul style="list-style-type: none">• Protein energy malnutrition.• Nutritional anaemia.• Vitamin A deficiency.• Iodine deficiency disorders.• Fluorosis• National Nutrition Policy and Programmes -• Integrated Child Development Services (ICDS) Scheme.• Mid-day Meal Programme (MDMP)• National programmes for prevention of Anaemia.• Vitamin A deficiency.	20	

	<ul style="list-style-type: none"> Iodine Deficiency Disorders 	
III	Assessment of nutritional status <ul style="list-style-type: none"> Objectives and importance methods of assessment : Clinical signs, Nutritional anthropometry, Biochemical tests, Laboratory tests, Diet surveys, 	18
IV	Nutrition Education <ul style="list-style-type: none"> Definition, Meaning and Scope. Objectives, principles and scope of nutrition and health education and promotion 	15

PRACTICAL

- Planning, Calculation and Preparation of low cost nutritious recipes for infants, preschoolers, pregnant/nursing mothers
- Preparation of a communication aid for nutrition promotion.
- Planning and conducting a food demonstration.

Reference / Text Books:

- Bamji, M. S., Krishnaswamy, K. & Brahman, G. N. V. (Eds.). (2017). Textbook of Human Nutrition (4th ed.). New Delhi, India: Oxford and IBH Publishing Co. Pvt. Ltd..
- Longvah, T., Ananthan, R., Bhaskarachary, K. & Venkaiah, K. (2017). Indian Food Composition Tables. National Institute of Nutrition, ICMR, Hyderabad.
- Park, K. (2017). Park's Textbook of Preventive and Social Medicine (24thed.). Jabalpur, India: Banarasisdas Bhanot Publishers.
- Vir, S. (2011). Public Health Nutrition in Developing Countries (Vol 1 & 2). New Delhi, India: Woodhead Publishing India.

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

Evaluation/Assessment Methodology

Max. Marks-100

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

Prerequisites for the course:

- Basic concepts of foods and nutrition.
- Understanding about community nutrition and public nutrition.

Course Learning Outcomes:

- CO1. Understand the multi-faceted nature of nutritional problems.
- CO2. Be aware of the various interventions that can be adopted at community level for Improving the nutritional status.
- CO3. Be familiar with the policy and intervention programmes operating in India to Overcome malnutrition.
- CO4. Understand the concept and determinants of food and nutrition security.

IIMTU-NEP IMPLEMENTATION
Year: I / Semester: I

Programme: B.Sc. (Home Science- Clinical Nutrition & Dietetics) Class: 1st year		Year: I Semester: I
Credits: 6 Theory: 4 Practical: 2	Subject: FOOD PRODUCT DEVELOPMENT AND SENSORY ANALYSIS	
Course Code: BHSCDE-113B	Title: FOOD PRODUCT DEVELOPMENT AND SENSORY ANALYSIS	
Course Objectives: 1. To preserve the nutritive quality of food by preventing them from spoilage due to microbes & other spoilage agents. 2. Prolong the shelf life (preservation), as processed food is more stable than the raw food. 3. Enhance the quality. 4. Improve Your Top-Selling Items. 5. Test New Menu Items.		
Nature of Paper: DSE		
Minimum Passing Marks/Credits: 40% Marks/4 Credits THEORY + SESSIONAL 50% Marks/2 Credits PRACTICAL		
L: 4 T: 0 P:(In Hours/Week)- 2 Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=2Credits)		
Unit	Contents	No. of Lectures Allotted
I	Introduction to Food Product Development <ul style="list-style-type: none">• Food need and consumer preferences: - Needs and types of food consumption trends.• Trends in social change and its role in diet pattern.• Importance and challenges in food product development• Identifying the need for new product.	20
II	Designing New Product <ul style="list-style-type: none">• Using the need based perspective and application.• Steps of designing new product• Types of products and use of food additives	16
III	Chemical and Physical properties of food	8
IV	Food safety, Packaging and product costing <ul style="list-style-type: none">• Food safety principles(HACCP, GMP)• Navigating product approvals and certification• Functions and types of food packaging• Innovation in packaging materials and technology	8

V	Sensory Analysis <ul style="list-style-type: none"> Definition, Types of sensory analysis Sensory analysis in product evaluation, Factor affecting food acceptance. 	8
PRACTICAL <ol style="list-style-type: none"> Planning for the food product to be developed. Standardization of food product and conducting sensory evaluation. 		
Reference / Text Books: <ol style="list-style-type: none"> Srilakshmi B (2014). <i>Food Science</i>, 6th Edition. Delhi: New Age International Ltd. Dr. S.K Gupta (2014) Marketing Management 6th Edition. Vishal Prakashan. 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:		
<ol style="list-style-type: none"> To know about New product development To understand about strategies of product development. 		
Course Learning Outcomes: <p>CO1. Intellectual skills. With this type of learning outcome, the learner will understand concepts, rules or procedures.</p> <p>CO2. Cognitive strategy. In this type of learning outcome, the learner uses personal strategies to think, organize, learn and behave.</p> <p>CO3. Verbal information.</p> <p>CO4. Motor skills.</p>		

IIMTU-NEP IMPLEMENTATION
Year: I / Semester: I

Programme: B.Sc.(Home Science- Clinical Nutrition & Dietetics)		Year: I
Class: 1st year		Semester: I
Credits: 3 Theory: 3 Practical: 0	Subject: ENGLISH COMMUNICATION	
Course Code: NHU- 111	Title: ENGLISH COMMUNICATION	
Course Objectives: 1. Understanding the concept of Communication. 2. Basic concepts about English. 3. To familiarize the background of communication. 4. To understand relation between communication and English.		
Nature of Paper: AECC		
Minimum Passing Marks/Credits: 40% Marks / 3 Credits THEORY+Sessional		
L: 3 T :0 P:(In Hours/Week)- 0 Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Unit-1. Introduction <ul style="list-style-type: none">• Levels of communication Language as a tool of communication	6
II	Unit-2. Language of Communication <ul style="list-style-type: none">• Verbal and Non-verbal• Spoken and Written• Difference between General and Business Communication• Personal, Social and Business• Barriers and strategies• Intra-personal, Inter-personal and Group communication	18
III	Unit-3. Speaking Skills <ul style="list-style-type: none">• Monologue• Dialogue• Group Discussion• Interview• Public Speech	12
IV	Unit-4. Reading and Understanding <ul style="list-style-type: none">• Close Reading• Comprehension• Summary Paraphrasing• Reading comprehension	12
V	Unit-5. Writing Skills <ul style="list-style-type: none">• Notice	12

	<ul style="list-style-type: none"> • Report Writing • Email writing • Letter writing 	
Reference / Text Books: Recommended Readings: <ol style="list-style-type: none"> 1. Fluency in English- Part II, Oxford University Press, 2006. 2. Business English, Pearson, 2008. 3. Language, Literature and Creativity, Orient Blackswan, 2013. 4. Language through Literature (forthcoming) ed. Dr. Gauri Mishra, Dr. Ranjana Kaul, Dr. Brati Biswas 5. Oxford Guide to writing and speaking, John Seely, O.U.P. 6. Effective Technical Communication, M. Asraf Rizvi, Tata Mc Graw Hill. 7. English Grammar & composition, Wren & Martin. 		
If the course is available as Generic Elective then the students of following departments may opt it. --		
Evaluation/Assessment Methodology		
		Max. Marks-50
1) Class tasks/ Sessional Examination		5
2) Presentations /Seminar		5
3) Assignments		5
4) Research Project Report Seminar On Research Project Report		
5) ESE		35
Total:		50
Prerequisites for the course:		
<ol style="list-style-type: none"> 1. Functional communication learning skills. 2. To know about correct concept and use of communication skills. 		
Course Learning Outcomes: 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.(Home Science- Clinical Nutrition & Dietetics)		Year: I
Class: 1st year		Semester: I
Credits: 2 Theory: 2 Practical: 0	Subject: SANSKRIT	
Course Code: VAC-HM-001N	Title: SANSKRIT	
Course Objectives: The student will get knowledge about: 1. To understand the basic knowledge about Sanskrit. 2. To understand the significance of Indian original texts. 3. To provide a comprehensive knowledge of Sanskrit in order to be able to study, understand, comprehend and utilise the knowledge. 4. To appreciate the importance of original Indian texts in their professional practise.		
Nature of Paper: VAC		
Minimum Passing Marks/Credits: 40% Marks / 2 Credits THEORY+Sessional		
L: 2 T :0 P:(In Hours/Week)- 0 Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Verb roots, nine forms for three persons and three numbers; practice all the verb roots and their forms for correct pronunciation; usage of prefixes and how they change the meaning of the verb root and how to find them in the dictionary	6
II	Noun, masculine and neuter genders; 8 cases and their possible meanings; 24 forms of a noun and its declensions; practice of other similar declensions and usage of the 24 forms of a noun. Introduction to write a sentence; syntax, prepositions and their definite requirements of cases; rule how “ra/sha” changes dental „n” to cerebral „N” and its exceptions for this rule; repeat declensions for pronunciation.	12
III	Noun- feminine gender; both ā ending and i-ending and practice of similar declensions. Practice of writing sentences with words mainly in feminine gender; exercises mainly for the feminine gender illustration; special declensions where dental “n” changes to cerebral “N”; repeat all feminine noun declensions.	12
IV	Madhurashtakam illustrating all the three genders of nouns and study of the adjectives, having all the three genders and changing according to the gender of different qualified nouns.	12

Reference / Text Books:	
Recommended Readings:	
1. Samskrtabhasadipika, Sri Surasaraswati Sabha (R) Sringeri, Bangalore, 2003.	
If the course is available as Generic Elective then the students of following departments may opt it. -	
Evaluation/Assessment Methodology	
Max. Marks-50	
1. Class tasks/ Sessional Examination	5
2. Presentations /Seminar	5
3. Assignments	5
4. Research Project Report	-
Seminar On Research Project Report	-
5. ESE	35
Total:	50
Prerequisites for the course:	
<ul style="list-style-type: none"> • Basic knowledge of general terms of Sanskrit. • Knowledge of Indian original texts. 	
Course Learning Outcomes:	
CO1. Students should understand a general definition of Sanskrit and its terms.	
CO2. Students should know why sankrit can be helpful in daily practise.	
CO3. Students should be familiar with indian original texts.	
CO4. Students should know the primary theory of sanskrit.	

IIMTU-NEP IMPLEMENTATION
Year: I / Semester: I

Programme: B.Sc.(Home Science- Clinical Nutrition & Dietetics)		Year: I
Class: 1st year		Semester: I
Credits: 4 Theory: 4 Practical: 0	Subject: SOCIAL PSYCHOLOGY	
Course Code: GEPSY101	Title: SOCIAL PSYCHOLOGY	
Course Objectives: By the end of the module students will be expected to be able to: <ul style="list-style-type: none">• To get the aquatinted the students with basic concepts, theories, and methods of applied social psychology.• Students would be able to know and understanding the causes & consequences of social behaviours.• To understand the application of social psychology theories in different domains of life.		
Nature of Paper: GE		
Minimum Passing Marks/Credits: 40% Marks / 4 Credits THEORY+Sessional		
L: 4 T :0 P: 0(In Hours/Week)- Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Introduction <ul style="list-style-type: none">• Social Psychology & Nature and Scope of social Psychology; historical roots, theories.	6
II	Social Cognition & Attitudes <ul style="list-style-type: none">• Social Cognition & Attitudes: Self in a social world, attribution, biases; formation and change of attitudes.• Group processes, pro-social behavior, interpersonal attraction.	18
III	Group and social influence <ul style="list-style-type: none">• Theories; social facilitation theory, social Loafing theory, conformity, Compliance, Obedience.	12
IV	Application of Social Psychology <ul style="list-style-type: none">• Application of Social Psychology: work, Aggression & Violence, cultural diversity, health, environment	12
V	Prejudice, Discrimination & Stereotypes. <ul style="list-style-type: none">• Implicit biases and how they shape social interactions.• Reducing discrimination through interventions.	12
References: <ul style="list-style-type: none">• Aronson, E., Wilson, T.D. and Akert, R.M. (2010). Social Psychology (7th ed.). Boston: Prentice Hall.• Baron, R.A., Branscombe, N.R., Byne, D. and Bhardwaj, G. (2010). Social Psychology (12th Edition). Delhi. Pearson.		

- Chadha, N.K. (ed) (2012) Social Psychology: McMillan Publishers, New Delhi
- Kloos, B., Hill, j., Thomas, E., Wandersman, Elias, M. J., & Dalton, J.H. (2012). Community psychology: Linking individuals and communities. Wadsworth, Cengage.
- Mikkelsen, B. (1995). Methods for development work and research: A guide for practioners. New Delhi: Sage.
- Misra, G. (2009). Psychology in India: Social and Organisational Processes. Delhi Pearson.
- Myers, D.G. (2005). Social Psychology (8th ed.). New Delhi: Tata McGraw Hill Pub. Co. Ltd.
- Schneider, F.W., Gruman, A., Coult, L. M. (Eds.). (2012). Applied social psychology.
- Understanding and addressing social and practical problems. New Delhi: Sage publications.

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

Evaluation/Assessment Methodology

Max. Marks-50

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

Prerequisites for the course:

1. Functional communication learning skills.
3. To know about correct concept and use of communication skills.

Course Learning Outcomes:

- CO1. Understanding on the concepts related to social psychology.
 CO2. Appreciation of the significance of management process in efficient use of counselling.
 CO3. Imbibing nuances of human values and standards for successful management and decision-making.
 CO4. Focus on management of human energy.

IIMTU-NEP IMPLEMENTATION
Year: I / Semester: II

Programme: B.Sc.(Home Science- Clinical Nutrition & Dietetics)		Year: I
Class: 1st year		Semester: II
Credits: 6 Theory: 4 Practical: 2	Subject: ESSENTIALS OF RESOURCE MANAGEMENT	
Course Code: BHSCDE-121N	Title: ESSENTIALS OF RESOURCE MANAGEMENT	
Course Objectives: <ul style="list-style-type: none">• Learning to identify and manage the use of resources available for functional use.• Comprehending the purpose of managing resources.• Setting realistic goals and being practical and prudent in the use and management of limited resources by making intelligent decisions.• Becoming money, time and energy conscious in daily living.		
Nature of Paper: Core		
Minimum Passing Marks/Credits: 40% Marks/4 Credits THEORY + SESSIONAL 50% Marks/2 Credits PRACTICAL		
L: 4 T: 0 P:(In Hours/Week)-2 Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Introduction to Resource Management in Family 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.	12
II	Resources Concept, classification and characteristics of family resources Factors affecting utilization of family resources. Maximizing use of resources and resource conservation. Natural resources: renewable and non–renewable resources, methods of harnessing renewable resources for residential use	12
III	Functions of Management: An Overview Decision Making- the crux of management, Types of decisions; factors of control, role of values, standards and goals in decision making process. Management process: Definitions and steps in management process:	12

	Controlling, Organizing and Evaluation. Significance of managing resources of the family Relation of Family Resource Management to other areas of Home Science.	
IV	Resource Management Process Planning, Management process applicable to specific resources: Money- sources of income, meaning of income and expenditure, steps in money management, Budgeting-budget items, methods of handling money. Time – concept of time schedule, time norms and peak loads. Energy – Types of effort (Manual, pedal, visual etc)., Concept of body posture, drudgery and fatigue, fatiguing activities, classification of activities (sedentary, moderate and heavy), use of labour saving devices in management of time and energy, methods of alleviating fatigue Principles of Work simplification, Mundel's Classes of Change, time and motion studies, working heights at different levels.	12
V	Ergonomics: Role in Management of Human Resources Ergonomics – concept and principles, work, worker and work environment relationship, role of work, workplace and equipment's (appliances) as sources of drudgery Occupational health hazards – sources, problems and solutions. Waste management: home level solid and liquid waste management practices. Application of Management Processes in: Event Planning & Execution.	12

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

Reference / Text Books:

- Bhargava, B. (2005). Family Resource Management and Interior Decoration, Jaipur: Apple Printer and V. R. Printers
- Deacon, R. F., and Firebaugh, F.M. (1975). Home Management: Contexts and Concepts. Boston: Houghton Mifflin Company.
- Fitzsimmons, C. (1950). The Management of Family Resources. California: W. H. Freeman Co.
- Gandotra, V., and Jaiswal, N. (2008). Management of Work in Home, New Delhi: Dominant Publishers and Distributors.(ISBN No. 81-7888-526-3)
- Grandjean, E., and Kroemer, K.H.E. (1999). Fitting the Task to the Human - A Text Book of Occupational Ergonomics, New York: Taylor and Francis
- Gross. I.H., Crandall, E. W. and Knoll, M. M. (1980). Management for Modern Families. New Jersey: Prentice Hall Inc.
- Gross. I.H., and Crandall, E. W. (1967). Management for Modern Families. Delhi: Sterling Publishers.
- Koontz, H., and O'Donnel C. (2005), Management – A Systems and Contingency Analysis of Managerial Functions. New York: Mc. Graw-Hill Book Company
- Kreitner. R. (2009/2010). Management Theory and Applications. India: Cengage Learning India

Pvt Ltd (ISBN 13: 9788131511244)	
If the course is available as Generic Elective then the students of following departments may opt it. ---	
Evaluation/Assessment Methodology	
Max. Marks-100	
1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	10
3) Assignments	05
4) Research Project Report Seminar On Research Project Report	
5) 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.	
CO3. Imbibing nuances of human values and standards for successful management and decision making.	
CO4. Focus on management of human energy as a family resource.	

IIMTU-NEP IMPLEMENTATION
Year: I / Semester: II

Programme: B.Sc.(Home Science- Clinical Nutrition & Dietetics)		Year: I
Class: 1st year		Semester: II
Credits: 6 Theory: 4 Practical: 2	Subject: INTRODUCTION TO TEXTILES	
Course Code: BHSCDE-122	Title: INTRODUCTION TO TEXTILES	
Course Objectives: 1. To get familiarize the background of textile industries in Indian context. 2. To learn and understand textile terminology to understand the sources, properties of textile fibers. 3. To predict the performances and characteristics of fabrics according to fiber content of various ends and uses.		
Nature of Paper: Core		
Minimum Passing Marks/Credits: 40% Marks/4 Credits THEORY + SESSIONAL 50% Marks/2 Credits PRACTICAL		
L: 4 T: 0 P:(In Hours/Week)-2 Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Textile fibres and their properties Primary and secondary properties of textile fibres with reference to their effect on fibre characteristics. Classification of fibers. Origin, production and properties of various fibers: Natural-cotton, linen, wool, silk. Man-made-rayon, polyester, polyamide (nylon 6,6), acrylics, elastomeric fibre.	16
II	Yarns Basic principle of yarn making: Mechanicals pinning (cotton system, wool system, worsted system), Chemicals pinning (wet, dry and melt) Types of yarns: Staple, Filament, Simple, complex Properties of yarns: Yarn numbering systems and twist Textured yarns: Classification, manufacture and properties. Blends: Types of blends and purpose of bending.	12
III	Fabric construction 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	14
IV	Dyeing, Printing and Finishing Classification of dye	12

	Stages of dyeing Printing methods and style Classification of finishes Preparatory finishes Finishes affecting appearance and texture Finishes for enhancing special characteristics	
V	PRACTICAL Fiber Identification tests –Visual, burning, microscopic and chemical Yarn Identification–Single, ply, cord, textured, elastic, monofilament, multifilament and multifilament and spun yarn Thread count and balance Weaves- Identification and their design interpretation on graph Fabric analysis of light, medium & heavy weight fabrics (five each) Fiber type Yarn type Weave End use Trade name Tie and Dye: Different methods	12

Reference / Text Books:

- Corbman, P.B., (1985) Textiles- Fiber to Fabric (6th Edition), Gregg Division/Mc Graw Hill Book Co., US.
- Joseph, M.L., (1988) Essentials of Textiles (6th Edition), Holt, Rinehart and Winston Inc., Florida.
- Sekhri S., (2013) Textbook of Fabric Science: Fundamentals to Finishing, PHI Learning, Delhi.
- Tortora, G. Phyllis, Understanding Textiles, McMillan Co. USA.
- Vilensky G., (1983) Textile Science, CBS Publishers and Distributors, Delhi.

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

Evaluation/Assessment Methodology

Max. Marks-100

1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	10
3) Assignments	05
4) Research Project Report Seminar On Research Project Report	75
5) ESE	
Total:	100

Prerequisites for the course:

1. Basic idea about thread count and fiber identification.

Course Learning Outcomes:

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

IIMTU-NEP IMPLEMENTATION
Year: I / Semester: II

Programme: B.Sc.(Home Science- Clinical Nutrition & Dietetics)		Year: I
Class: 1st YEAR		Semester: II
Credits: 6 Theory: 4 Practical: 2	Subject: NUTRITION AND PUBLIC HEALTH COMMUNICATION	
Course Code: BHSCDE-123 AN	Title: NUTRITION AND PUBLIC HEALTH COMMUNICATION	
Course Objectives: <ul style="list-style-type: none">• To understand the multi-faceted nature of nutritional problems and the various interventions that can be adopted at community level for improving the nutritional status.• To learn about the policy and intervention programmes operating in India to overcome malnutrition.• To understand the concept and determinants of food and nutrition security.		
Nature of Paper: DSE		
Minimum Passing Marks/Credits: 40% Marks / 4 Credits THEORY+Sessional 50% Marks / 2 Credits PRACTICAL		
L: 4 T: 0 P:(In Hours/Week)=2 Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	UNIT I: Nutritional Problems Affecting the Community <ul style="list-style-type: none">• Etiology, prevalence, clinical features and preventive strategies of-• Under nutrition - Protein energy malnutrition, Moderate Acute Malnutrition, Severe Acute Malnutrition, Nutritional Anaemia, Vitamin A Deficiency, Iodine Deficiency Disorders• Obesity• Coronary heart disease• Diabetes• Fluorosis• Dental caries	16
II	UNIT II: Strategies for Improving Nutrition and Health Status Of The Community <ul style="list-style-type: none">• Appropriate interventions involving different sectors such as Food, Health and Education – diet diversification, food fortification, supplementation, genetic modification, improved water and sanitation, immunization, nutrition education, growth monitoring and promotion (GMP), diarrhoea management and prevention	14
III	UNIT III: Nutrition Policy and Programmes	16

	<ul style="list-style-type: none"> Sustainable Development Goals – Introduction, and relevance to nutritional problems in India National Nutrition Policy Ongoing nutrition programmes – Integrated Child Development Services (ICDS) Scheme, Mid-day Meal Programme (MDMP), National programmes for prevention of Anaemia, Vitamin A deficiency, Iodine Deficiency Disorders, National Programme for Prevention and Control of Cancers, Diabetes, Cardiovascular Diseases and Stroke (NPCDCS), POSHAN Abhiyaan 	
IV	UNIT IV: Food and Nutrition Security <ul style="list-style-type: none"> Concept, components, determinants Risk factors associated with poor dietary habits and their impact on public health. 	14

Practical:

- Planning of low cost nutritious recipes**
 - Pre-schoolers
 - School age children
 - Adolescents,
 - Pregnant Women.
 - Nursing Women.
- Visit to ongoing nutrition programme.**

Reference / Text Books:

- Bamji, M. S., Krishnaswamy, K. & Brahmam, G. N. V. (Eds.). (2017). *Textbook of Human Nutrition (4th ed.)*. New Delhi, India: Oxford and IBH Publishing Co. Pvt. Ltd.
- Longvah, T., Ananthan, R., Bhaskarachary, K. & Venkaiah, K. (2017). *Indian Food Composition Tables*. National Institute of Nutrition, ICMR, Hyderabad.
- Park, K. (2017). *Park's Textbook of Preventive and Social Medicine (24th ed.)*. Jabalpur, India: Banarasidas Bhanot Publishers.
- Vir, S. (2011). *Public Health Nutrition in Developing Countries (Vol 1 & 2)*. New Delhi, India: 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:

- Basic knowledge about Nutrition Problem.

Course Learning Outcomes:

- CO1. Understand the multi-faceted nature of nutritional problems.
- CO2. Be aware of the various interventions that can be adopted at community level for improving the nutritional status.
- CO3. Be familiar with the policy and intervention programmes operating in India to overcome malnutrition.
- CO4. Understand the concept and determinants of food and nutrition security.

IIMTU-NEP IMPLEMENTATION
Year: I / Semester: II

Programme: B.Sc.(Home Science- Clinical Nutrition & Dietetics)		Year: I
Class: 1st year		Semester: II
Credits: 6 Theory: 4 Practical: 2	Subject: MATERNAL AND CHILD NUTRITION	
Course Code: BHSCDE-123BN	Title: MATERNAL AND CHILD NUTRITION	
Course Objectives: 1. Understand the role of nutrition in ensuring a healthy pregnancy and fetal development. 2. Management of infant and child nutrition. 3. Understand Dietary Guidelines. 4. Implement Nutritional Interventions		
Nature of Paper: DSE		
Minimum Passing Marks/Credits: 40% Marks / 4 Credits THEORY+Sessional 50% Marks / 2 Credits PRACTICAL		
L:4 T:0 P:(In Hours/Week)-2 Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=2Credits)		
Unit	Contents	No. of Lectures Allotted
I	Introduction <ul style="list-style-type: none">• Nutritional needs during pregnancy• Relationship between maternal diet and birth outcomes	16
II	Maternal nutritional status <ul style="list-style-type: none">• Nutritional needs of nursing mothers and infants,• Determinants of birth weight and consequences of low birth weight.	16
III	Child feeding and care- <ul style="list-style-type: none">• Current feeding practices and nutritional concerns, guidelines for feeding, weaning and complementary feeding.• Ongoing programme on maternal and child health.	16
IV	<ul style="list-style-type: none">• Child Health and morbidity, neonatal, infant and child mortality, IMR and U5MR, link between mortality and malnutrition.• Overview of maternal and child nutrition policies and programmes.	12
V	<ul style="list-style-type: none">• Common disorder during pregnancy.• Anaemia, pregnancy induced hypertension• Causes and prevention of Maternal Mortality• Issues relating to maternal health: Haemorrhage, Infection, unsafe abortion	

PRACTICAL-

- Preparation of nutritional aids for educating pregnant and lactating women
- Preparation of nutritional recipes for pregnant and lactating women

Reference / Text Books:

- Chadha R and Mathur P (eds) (2015). *Nutrition: A Lifecycle Approach*. Hyderabad: Orient Black Swan
- Wadhwa A and sharma S (2003), *Nutrition in the community-A Textbook* Elite publishing house Pvt.Ltd New Delhi.
- Srilakshmi B (2014). *Food Science*, 6th Edition. Delhi: New Age International Ltd.

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

Evaluation/Assessment Methodology

Max. Marks-100

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

Prerequisites for the course:

- Basic knowledge of general terms of foods and nutrition.
- Knowledge of basic food groups.

Course Learning Outcomes:

CO1. Being familiar with nutritional deficiencies.

CO2. Requirements and recommended quantities.

CO3. Understand and contribute to the development of policies and regulations related to maternal and child nutrition.

IIMTU-NEP IMPLEMENTATION
Year: I / Semester: II

Programme: B.Sc. (Home Science- Clinical Nutrition & Dietetics)		Year: I
Class: 1ST YEAR		Semester: II
Credits: 3 Theory: 3 Practical: 0	Subject: ENVIRONMENT AND ECOLOGY	
Course Code: NHU-NPR-122	Title: ENVIRONMENT AND ECOLOGY	
Course Objectives: 1. Students will integrate knowledge from multiple disciplines representing physical and life sciences perspectives political and economic perspectives and social and cultural perspectives on human interaction with their environment. 2. Students will contribute to facilitating interdisciplinary Research and problem-solving through Independent and collaborative work. 3. Students will use quantitative and qualitative research Tools and techniques to analyze implements envision assess and report sustainability efforts.		
Nature of Paper: AECC		
Minimum Passing Marks/Credits: 40% Marks / 3 Credits THEORY+Sessional		
L: 3 T: 0 P:(In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Introduction to environmental studies Multidisciplinary nature of environmental studies; Scope and importance; Concept of sustainability and sustainable development.	6
II	Ecosystems What is an ecosystem? Structure and function of ecosystem; Energy flow in an ecosystem: food chains, food webs and ecological succession. Case studies of the following ecosystems: Forest ecosystem Grassland ecosystem Desert ecosystem Aquatic ecosystems (ponds, streams, lakes, rivers, oceans, estuaries)	8
III	Natural Resources: Renewable and Non--renewable Resources Land resources and land use change; Land degradation, soil erosion and desertification. Deforestation: Causes and impacts due to mining, dam building on environment, forests, biodiversity and tribal populations. Water: Use and over--exploitation of surface and ground water, floods, droughts, conflicts over water (international & interstate). Energy resources: Renewable and non-renewable energy sources, use	8

	of alternate energy sources, growing energy needs, case studies.	
IV	<p>Biodiversity and Conservation</p> <p>Levels of biological diversity: genetic, species and ecosystem diversity; Bio geographic zones of India; Biodiversity patterns and global biodiversity hot spots</p> <p>India as a mega-biodiversity nation; Endangered and endemic species of India</p> <p>Threats to biodiversity: Habitat loss, poaching of wildlife, man-wildlife conflicts, biological invasions; Conservation of biodiversity: In-situ and Ex-situ conservation of biodiversity.</p> <p>Ecosystem and biodiversity services: Ecological, economic, social, ethical, aesthetic and Informational value.</p>	6
V	<p>Environmental Pollution</p> <p>Environmental pollution: types, causes, effects and controls; Air, water, soil and noise pollution Nuclear hazards and human health risks Solid waste management: Control measures of urban and industrial waste. Pollution case studies.</p>	6
VI	<p>Environmental Policies & Practices</p> <p>Climate change, global warming, ozone layer depletion, acid rain and impacts on human communities and agriculture Environment Laws: Environment Protection Act; Air (Prevention & Control of Pollution) Act; Water (Prevention and control of Pollution) Act; Wildlife Protection Act; Forest Conservation Act. International agreements: Montreal and Kyoto protocols and Convention on Biological Diversity (CBD).</p> <p>Nature reserves, tribal populations and rights, and human wildlife conflicts in Indian context.</p>	6
VII	<p>Human Communities and the Environment</p> <p>Human population growth: Impacts on environment, human health and welfare.</p> <p>Resettlement and rehabilitation of project affected persons; case studies.</p> <p>Disaster management: floods, earthquake, cyclones and landslides.</p> <p>Environmental movements: Chipko, Silent valley, Bishnois of Rajasthan.</p> <p>Environmental ethics: Role of Indian and other religions and cultures in environmental conservation.</p> <p>Environmental communication and public awareness, case studies (e.g., CNG vehicles in Delhi).</p>	6

Reference / Text Books:

- Too Smart for Our Own Good: The Ecological Predicament of Humankind by Dilworth, C. Publication Date: 2009.
- Encyclopedia of Environmental Studies by William Ashworth; Charles E. Little Publication Date: 2001.

Evaluation/Assessment Methodology

Max. Marks-50

1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	5
3) Assignments	5
4) Research Project Report Seminar On Research Project Report	
5) ESE	35
Total:	50
Prerequisites for the course:	
1. Basic knowledge about Ecosystems.	
2. To understand about atmosphere. And layers of atmosphere.	
Course Learning Outcomes:	
CO1. Articulate the interconnected and interdisciplinary nature of environmental studies.	
CO2. Demonstrate and integrated approach to environmental issues with a focus on sustainability.	
CO3. Communicate Complex environmental information to both technical and non-technical evidences.	
CO4. Use critical thinking problem solving and the method to logical approaches of the Social Sciences natural Sciences and Humanities in environmental problem solving.	

IIMTU-NEP IMPLEMENTATION
Year: II / Semester: III

Programme: B.Sc.(Home Science- Clinical Nutrition & Dietetics) Class: 2nd YEAR		Year: II Semester: III
Credits: 6 Theory: 4 Practical: 2	Subject: MEAL PREPARATIONS FOR FAMILIES	
Course Code: BHSCDE-231N	Title: MEAL PREPARATIONS FOR FAMILIES	
Course Objectives: <ul style="list-style-type: none">• Study the growth and development during various stages of life span• Understand the basics for recommending the dietary allowances• Study nutritional needs at different stages of life span• Gain experience in planning adequate diets for different age groups and for different income groups.		
Nature of Paper: CORE		
Minimum Passing Marks/Credits: 40% Marks / 4 Credits THEORY+Sessional 50% Marks / 2 Credits 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	Recommended Dietary Allowance <ul style="list-style-type: none">• Introduction to RDA and Balanced Diet• Basic concept and purposes of Recommended Dietary Allowances.• Factors Affecting Recommended Dietary Allowances Requirements• Recommended Dietary Allowances for various age groups• Uses of ICMR- RDA in planning balance diet Exchange system and Dietary Diversity	12
Unit-II	A) Nutrition in Pregnancy. <ul style="list-style-type: none">• Physiological Changes occurring during Pregnancy. Importance of Food and Nutritional Care• Nutritional Requirement during pregnancy General Dietary and nutritional Problems and Complications. B) Nutrition in Lactation <ul style="list-style-type: none">• Physiology and Hormones involved in Lactation.• Food supplements and galactagogues.• Factors Affecting the Volume and Composition of Breast Milk.	12

	<ul style="list-style-type: none"> Nutritional Requirements during lactation Uses of ICMR- RDA in planning balance diet Exchange system and Dietary Diversity. 	
Unit-III	Nutrition during Infancy <ul style="list-style-type: none"> Growth and Development of Infants. Composition of Human Milk and Human Milk Substitute. Bottle Feeding and related Problems. Weaning and Supplementary Feeding Foods. Feeding Problems and Complications. Use of growth charts and standards and prevention of growth faltering. 	10
Unit-IV	A) Nutrition during Childhood <ul style="list-style-type: none"> Growth and Development of Pre-School and School Going Children. Nutritional Requirements during Childhood. Factors to be considered while Planning Diet for Children B) Nutrition During Adolescence <ul style="list-style-type: none"> Growth and Development of Adolescents, Growth Spurt during Adolescence. Food Habits, Dietary Guidelines, Food and Nutritional Requirements. Nutritional and Behavioural Problems and Eating Disorders. 	12
Unit-V	Nutrition for Adults and Elderly <ul style="list-style-type: none"> Reference Man and Reference Woman. Food and Nutritional Requirements for Adults doing Different Activities Processes of Aging, Food and Nutritional Requirements of Elders Nutrition Related Problems of Old Age Dietary Guidelines and diet Modifications. 	12
Practical <ol style="list-style-type: none"> Planning, Preparing and Evaluating Menu during Pregnancy. Planning, Preparing and Evaluating Menu during Lactation. Planning, Preparing and Evaluating Menu for Infants (Supplementary Foods). Planning, Preparing and Evaluating Menu for Pre-schoolers. Planning, Preparing and Evaluating Menu for School Going Children. Planning, Preparing and Evaluating Menu for Adolescents. Planning, Preparing and Evaluating Menu for Adults. Planning, Preparing and Evaluating Menu for Elderly. 		

Reference / Text Books:

- Mahtab, S, Bamji, Kamala Krishnasamy, Brahmam, G.N.V. (2012) Text Book of Human.
- Nutrition, Third Edition, Oxford and IBH Publishing Co. P. Ltd., New Delhi. Srilakshmi, B. (2013), Dietetics, New Age International (P) Ltd., New Delhi.
- Sunetra Roday (2017). Food Science and Nutrition, Oxford University Press, New Delhi.
- Longvah, T, Ananthan, R, Bhaskarachary, K, Venkaiah, K. (2017). Indian Food.
- Composition Tables (IFCT), Indian Council of Medical Research, National Institute of Nutrition, Hyderabad. Shakuntala Manay, Shadaksharaswamy. M (2013) Foods, Facts and Principles, New.
- Age International Pvt. Ltd. Publishers, 2nd Edition) Ltd., New Delhi. Swaminathan, M. (2012), Advanced Textbook on Food and Nutrition, Vol. 1, Second Edition, Bangalore Printing and Publishing Co. Ltd., Bangalore.

Evaluation/Assessment Methodology

Max. Marks-100

1) Class tasks/Sessional Examination	10
2) Presentations /Seminar	10
3) Assignments	05
4) Research Project Report Seminar On Research Project Report	
5) ESE	75
Total:	100

Prerequisites for the course:

1. Knowledge about Nutrition at different ages.
2. Introduction about R.D.A.

Course Learning Outcomes:

- Design food plans and assess the adequacy of diets to meet the nutritional needs of humans at.
- Various stages of life cycle. Assess nutrition issues and conditions and also recommend nutrition intervention and support.
- To promote the health and wellbeing. Have the knowledge, both to develop and critique nutritional interventions designed to.
- Improve human health and well-being at specific age associated time points. On completion of the course students will be able to critically assess nutritional requirements and nutritional health status of an individual.

IIMTU-NEP IMPLEMENTATION
Year: II / Semester: III

Programme: B.Sc.(Home Science- Clinical Nutrition & Dietetics) Class: 2nd YEAR		Year: II Semester: III
Credits: 6 Theory: 4 Practical: 2	Subject: APPLIED FOOD MICROBIOLOGY	
Course Code: BHSCDE-232N	Title: APPLIED FOOD MICROBIOLOGY	
Course Objectives: The student will get knowledge about: 1. The use of hurdle technology and food preservation in the control of Food borne pathogens in food systems. 2. The principles of food preservation methods. 3. The role of beneficial microorganisms in food processing, preservation and safety and their potential health benefits.		
Nature of Paper: Core		
Minimum Passing Marks/Credits: 40% Marks / 4 Credits THEORY+Sessional 50% Marks / 2 Credits PRACTICAL		
L: 4 T: 0 P: (In Hours/Week)-2 Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
UNIT-1	Introduction to Food Microbiology <ul style="list-style-type: none">▪ Brief history of food microbiology.▪ Meaning, Definition & importance of food microbiology	8
UNIT-II	<ul style="list-style-type: none">▪ Introduction of Microorganisms and its types.▪ Cultivation of micro organisms – types of media used, methods of isolation, nutritional requirements of micro organisms.	12
UNIT-III	Methods to Control the Growth of Microorganisms in food. <ul style="list-style-type: none">▪ Temperature Control-Refrigeration, Freezing▪ Heat Treatment-Cooking, Pasteurization▪ Chemical Preservation-Food Additives and Antimicrobial Agents	
UNIT-IV	Spoilage of different kinds of food and their preservation – <ul style="list-style-type: none">▪ Cereals & cereal products.▪ Vegetables & fruits.▪ Fish & meat products.▪ Egg & poultry.▪ Milk and milk products.▪ Canned food.	16
UNIT-V	Public health hazards due to:- <ul style="list-style-type: none">▪ Contaminated foods	08

	<ul style="list-style-type: none"> ▪ Fermented foods. ▪ Microbes used in food. 	
Practical <ul style="list-style-type: none"> ▪ Knowledge of the different parts of the microscope its use and care. ▪ Preparation of common laboratory media for cultivation of bacteria, yeast and mold. ▪ Preparation of bacterial smear, simple staining. ▪ Morphological identification of important molds and yeast. ▪ Demonstration of micro biological analysis of water, milk 		
Reference / Text Books: <ol style="list-style-type: none"> 1. Frazier, W. C, Food Microbiology, 4th edition, Mc Graw Hill, New York. 2. Pelzae, H.J and Rober, D. Microbiology 5th edition Mc Graw Hill New York. 3. Banwart, G.T. Basic Food microbiology. CBS Publishers, New Delhi. 4. Narayanan L.M, Mani L Microbiology, Saras Publications, Nagercoil. 5. Bryan, F.L. Diseases Transmitted by foods .Munich Publishers, Atlanda. 6. Jacob M. Safe food handling, a training guide for Manager, WHO, Geneva, MARRIOTT N.G 		
Evaluation/Assessment Methodology		
		Max. Marks-100
1) Class tasks/ Sessional Examination		10
2) Presentations /Seminar		10
3) Assignments		5
4) Research Project Report Seminar On Research Project Report		
5) ESE		75
Total:		100
Prerequisites for the course: <ol style="list-style-type: none"> 1. General idea about food microbiology. 2. Basic knowledge of methods of control of micro-organisms. 		
Course Learning Outcomes: At the end of the course students should be able to- CO1. Explain the interactions between microorganisms and the food environment and factors influencing their growth and survival. CO2. Explain the significance and activities of microorganisms in food. CO3. Explain the mechanism of system functioning. CO4. Explain why microbiological quality control programmes are necessary in food production.		

IIMTU-NEP IMPLEMENTATION
Year: II / Semester: III

Programme: B.Sc.(Home Science- Clinical Nutrition & Dietetics)		Year: II
Class: 2nd year		Semester: III
Credits: 3 Theory: 3 Practical: 0	Subject: FOOD AND HUMAN BEHAVIOR	
Course Code:BHSCDE-233AN	Title: FOOD AND HUMAN BEHAVIOR	
Course Objectives: <ul style="list-style-type: none">• To promote a healthy lifestyle and a healthful diet.• To learn about effect of Food and Health.		
Nature of Paper: DSE		
Minimum Passing Marks/Credits: 40% Marks / 3 Credits THEORY+Sessional		
L: 03 T: 03 P: 00 Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Food Behavior Concept, Meaning and Definition. Factors that affect food behavior and its connection with Health.	12
II	Factors affecting food habits-Family size, Composition, structure, Economic status, working status of Mother, education.	10
III	Psychological Influences on Food Choices Hunger, Appetite, and Satiety Food Preferences and Aversions Emotional Eating Cognitive Factors: Beliefs, Knowledge, and Attitudes	11
IV	Food Fads, facts and beliefs. Health and Nutrition Education	06
Reference / Text Books: 1. Nutrition Science by R Gajalakshmi. 2. Food Science by B Srilaxmi. 3. Understanding Food: Principles and Preparation" by Amy Brown 4. Krause's Food and the Nutrition Care Process" by L. Kathleen Mahan and Sylvia Escott-Stump		
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. General idea about Food Behavior.	
Course Learning Outcomes:	
CO1. Understanding on the concepts related to Food Behaviour.	
CO2. Understanding the relation between Food and Health.	
CO3. To get knowledge of Nutrition Education.	

IIMTU-NEP IMPLEMENTATION
Year: II / Semester: III

Programme: B.Sc.(Home Science- Clinical Nutrition & Dietetics)		Year: II
Class: 2ND YEAR		Semester: III
Credits: 3 Theory: 3 Practical: 0	Subject: FOOD MATERIAL MANAGEMENT AND COST ACCOUNTANCY	
Course Code: BHSCDE-233BN	Title: FOOD MATERIAL MANAGEMENT AND COST ACCOUNTANCY	
Course Objectives: 1. To acquire knowledge and understanding of the concepts, techniques and practices of <i>cost and management accounting</i> . 2. To enhance cost and management accounting and to develop skills for decision making.		
Nature of Paper: DSE		
Minimum Passing Marks/Credits: 40% Marks / 03 Credits THEORY+Sessional		
L: 03 T: 0 P:00 Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
UNIT-I	Food material management <ul style="list-style-type: none">• Meaning, definition, importance• Food selection, purchasing, buying, receiving, budgeting, inventory and store room management• Controlling: meaning, control process, need for control, control techniques, control in relation to the above opera• System and quality control	11
UNIT-II	Food Cost Accounting <ul style="list-style-type: none">• Introduction, definition, objectives, scope, advantages and limitations• Introduction to methods and techniques, cost classification, cost centre, cost unit, cost classification by function, by elements, by behaviour, direct and indirect costs, the buildup of the total cost	12
UNIT-III	Budgeting and budgetary controls <ul style="list-style-type: none">• Definition, meaning, purpose, advantages, key factor in Budgeting.• Budgets-short term and long term, fixed and flexible, various functional budget like sales, purchase, production, stores, personnel, expense and master budget.• Standard costing- meaning and types.	10
UNIT-IV	Book keeping and accountancy <ul style="list-style-type: none">• Introduction, objects, principles and advantages of Book keeping, elements of transactions, double entry, identifying debit and credit	12

	effects, grouping of accounts	
Reference / Text Books:		
<ul style="list-style-type: none"> • N.S. Zad: Cost & Management Accounting Taxmann Publications Pvt. Ltd. • Deepak Jain: Cost & Management Accounting Taxmann Publications Pvt. Ltd • Jawahar Lal: Cost Accounting; McGraw-Hill Education (India) Ltd. B-4, Sector 63, Gautam Budh Nagar, Noida – 201 301. • K.S. Thakur: Cost Accounting – Theory & Practice; Excel Books, A-45, Naraina, Phase-I, New Delhi-110028. 		
Evaluation/Assessment Methodology		
		Max. Marks-50
1) Class tasks/ Sessional Examination		5
2) Presentations /Seminar		5
3) Assignments		5
4) Research Project Report Seminar On Research Project Report		
5) ESE		35
Total:		50
Prerequisites for the course:		
<ol style="list-style-type: none"> 1. Excel in complementary skills of food cost accounting and budgeting and budgetary control techniques. 2. Become a successful and dynamic entrepreneur in an emerging environment with innovative thinking, leadership skills and effective communication 		
Course Learning Outcomes:		
CO1. Excel in the field of accounting, finance, taxation and related areas.		
CO2. Functions effectively as an individual and as a member or leader in teams and in multidisciplinary settings relating to accounting finance.		
CO3. To evoke record keeping strategies and budgetary control methods.		

IIMTU-NEP IMPLEMENTATION
Year: II / Semester: III

Programme: B.Sc.(Home Science- Clinical Nutrition & Dietetics) Class: 2ND YEAR		Year: II Semester: III
Credits: 3 Theory: 3 Practical: 0	Subject: FUNCTIONAL ANATOMY	
Course Code: BHSCDE-234N	Title: FUNCTIONAL ANATOMY	
Course Objectives: The students will get knowledge about: 1. The students need to learn fundamentals of anatomical structures and physiology of body organs. 2. This Knowledge is helpful to design any instrument. 3. Students get to know about body composition, organs and systems.		
Nature of Paper: AECC		
Minimum Passing Marks/Credits: 40% Marks / 3 Credits THEORY+Sessional		
L: 3 T: 0 P:0(In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
UNIT-I	Introduction to Physiology <ul style="list-style-type: none">• Cell-Definition, Types, Functions and structure• Tissue -Definition , Types, Functions and structure	08
UNIT-II	The Digestive system – <ul style="list-style-type: none">• Anatomy and physiology of the alimentary canal,• Primary and Secondary Organs of the GI tract.• Process of Digestion and Excretion	08
UNIT-III	The Excretory system – <ul style="list-style-type: none">• Anatomy and physiology of the Excretory System.• Structure and function of kidney.• Mechanism of formation of urine by the kidney.	10
UNIT-IV	Cardiovascular system- Structure and anatomy of heart, Circulation of blood to heart (Pulmonary circulation), cardiac cycle. Respiratory system- Structure and Anatomy of Respiratory organ, mechanism of respiration, artificial respiration	10
UNIT-V	Reproductive system – Physiology and anatomy of male, female, sexual organs, spermatogenesis, menstrual cycle.	09
	INTERNAL ASSESMENT 1) Prepare Charts and Poster on Human Physiology.	

	2) Each student should make minimum two poster or chart	
Reference / Text Books:		
<ul style="list-style-type: none"> • Keele, C.A and Neil. E (1978), Samson Wright's Applied Physiology, Oxford University Press. • Tortora G.J and N.P Anagnostakos (1984), Principles of Anatomy and Physiology, Harper and Row Publisher, New York. • Pearce Evelyn (2010): Anatomy and Physiology for Nurse, London: Faber & Faber Ltd. • Wilson (1989): Anatomy and Physiology in Health and Illness, Edinburgh, Churchill Livingstone. • Hoar WS (1984): General and comparative Physiology. 3rd ed. Prentice-Hall of India. • Win Word (1988): Sear's Anatomy and Physiology for Nurses. London, Edward Arno II. 		
Evaluation/Assessment Methodology		
		Max. Marks-50
1) Class tasks/ Sessional Examination		5
2) Presentations /Seminar		5
3) Assignments		5
4) Research Project Report Seminar On Research Project Report		
5) ESE		35
Total:		50
Prerequisites for the course:		
1. Basic knowledge of human physiology. 2. General idea of organ and organ system.		
Course Learning Outcomes:		
CO1. Explain the structures of different body parts. CO2. Describe the physiology of body organs. CO3. Explain the mechanism of system functioning. CO4. Get knowledge about the medical field too. CO5. Describe the structure and functions of the blood & blood vessel.		

IIMTU-NEP IMPLEMENTATION
Year: II / Semester: III

Programme: B.Sc.(Home Science- Clinical Nutrition & Dietetics) Class: 2ND YEAR		Year: II Semester: III
Credits: 2 Theory: 2 Practical: 0	Subject: KNOWLEDGE OF KITCHEN GARDENING	
Course Code: SECC-231E	Title: KNOWLEDGE OF KITCHEN GARDENING	
Course Objectives: The student will get knowledge about: 1. To create awareness about kitchen gardening. 2. To improve skills for growing fresh and safe vegetables without use of any pesticide. 3. To provide complete set of production technology including quality seedlings and potted plants of summer and winter vegetables.		
Nature of Paper: SECC		
Minimum Passing Marks/Credits: 40% Marks / 2 Credits THEORY+Sessional		
L: 2 T: 0 P:(In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
UNIT-I	Kitchen Gardening A. Scope and Layout of Kitchen gardening. B. Cultivation of vegetables- Tomato, Cauliflower, Bhindi, Brinjal, chillies, carrot, radish and Spinach.	14
UNIT-II	a) General Knowledge of gardening. b) Planting, maintenance and therapeutic uses of herbal and medicinal plants.	10
UNIT-III	a) Importance of manure. b) Methods for application of manures and fertilizers. c) Preparation of compost of manures and Bio-fertilizers	12
UNIT-IV	Soil a) Importance and general knowledge of soil. b) Soil and selection of soil for establishing a new garden. c) Methods for making of soil for more fertilization and conservation of soil.	12
UNIT-V	Plants a) Economic botany-Plants, different parts of plants useful for human welfare and daily human life. b) Photosynthesis and reproduction in plants.	12

Reference / Text Books:

- Chandha K.L.2012. Handbook of Horticulture. ICAR Publication. Dutta A.C Botany for Degree Students 1968, Oxford University Pres, New Delhi
- Gopala Swami Ianger 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: III

Programme: B.Sc (Home Science)		Year: II
Certificate/Diploma/Degree/UG(R)/PG/Ph.D.: Degree		Semester: III
Credits: 4	Subject: Social Psychology	
Theory: 4		
Practical: 0		
Course Code: GEPSY101	Title: Social Psychology	
Course Objectives: By the end of the module students will be expected to be able to: <ul style="list-style-type: none">• To get the aquatinted the students with basic concepts, theories, and methods of applied social psychology.• Students would be able to know and understanding the causes & consequences of social behaviours.• To understand the application of social psychology theories in different domains of life.		
Nature of Paper: GENERAL ELECTIVE		
Minimum Passing Marks/Credits: 40% Marks / 4 Credits THEORY+Sessional		
Unit	Contents	No. of Lectures Allotted
Unit-I	Introduction Social Psychology & Nature and Scope of social Psychology; historical roots, theories.	16
Unit-II	Social Cognition & Attitudes Social Cognition & Attitudes: Self in a social world, attribution, biases; formation and change of attitudes. Group processes, pro-social behavior, interpersonal attraction.	16
Unit-III	Group and social influence Theories; social facilitation theory, social Loafing theory, conformity, Compliance, Obedience.	16
Unit-IV	Application of Social Psychology Application of Social Psychology: work, Aggression & Violence, cultural diversity, health, environment	12
References: <ul style="list-style-type: none">▪ Aronson, E., Wilson, T.D. and Akert, R.M. (2010). Social Psychology (7th ed.). Boston: Prentice Hall.▪ Baron, R.A., Branscombe, N.R., Byne, D. and Bhardwaj, G.(2010). Social Psychology (12th Edition). Delhi, Pearson.▪ Chadha, N.K. (ed) (2012) Social Psychology: McMillan Publishers , New Delhi▪ Kloos, B., Hill, j., Thomas, E., Wandersman, Elias, M. J., & Dalton, J.H. (2012). Community psychology: Linking individuals and communities. Wadsworth, Cengage.▪ Mikkelson, B. (1995). Methods for development work and research: A guide for practioners. New Delhi: Sage.▪ Misra, G. (2009). Psychology in India: Social and Organisational Processes. Delhi Pearson.▪ Myers, D.G. (2005). Social Psychology (8th ed.). New Delhi: Tata McGraw Hill Pub. Co. Ltd.▪ Schneider, F.W., Gruman, A., Coult, L.M. (Eds.). (2012). Applied social psychology: Understanding and addressing social and practical problems. New Delhi: Sage publications.		

IIMTU-NEP IMPLEMENTATION
Year: II / Semester: IV

Programme: B.Sc.(Home Science- Clinical Nutrition & Dietetics)		Year: II
Class: 2ND YEAR		Semester: IV
Credits: 6 Theory: 4 Practical: 2	Subject: BASIC DIETETICS	
Course Code: BHSCDE-241	Title: BASIC DIETETICS	
Course Objectives: The student will get knowledge about: 1. The basic concepts of diet therapy. 2. The routine hospital diets. 3. Different diseases and their diet modifications.		
Nature of Paper: CORE		
Minimum Passing Marks/Credits: 40% Marks / 4 Credits THEORY+Sessional 50% Marks / 2 Credits PRACTICAL		
L: 4 T: 0 P:(In Hours/Week)-2 Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
UNIT-I	BASIC CONCEPTS OF DIET THERAPY Meaning, Definition & importance of therapeutic nutrition. Therapeutic adaptation of normal diets. Principles and classification of therapeutic diets.	08
UNIT-II	ROUTINE HOSPITAL DIETS AND FEEDING Regular diet, light diet, soft diet, fluid diet. Enteral feeding - tube feeding. Parenteral Feeding - Central and peripheral	10
UNIT-III	ENERGY MODIFICATIONS AND NUTRITIONAL CARE FOR WEIGHT MANAGEMENT Identification of overweight and obese-Aetiological factors contributing to obesity and prevention Treatment-Low Energy diets, behavioral modification. Complications of obesity. Underweight-aetiology and assessment. Treatment-high energy diets. Complications-Anorexia Nervosa, Bulimia	18
UNIT-IV	DISEASES OF THE GASTRO INTESTINAL TRACT Etiologic factors, symptoms, diagnostic tests and dietary treatment for Esophagitis and hiatus hernia, Diarrhoea and Constipation – high and low fiber diet. Gastritis, Peptic Ulcer and Ulcerative colitis. Malabsorption Syndrome-Celiac Sprue-Gluten restricted diet, Steatorrhoea- MCT restricted diet.	14
UNIT-V	MODIFICATIONS OF DIET IN INFECTIONS AND	10

	SURGERY Fever and infections – aetiology, symptoms, diagnostic tests and dietary treatment – High Protein diet Surgical conditions – Pre-Operative and Post Operative conditions. Burns and Trauma – complications and dietary treatment. Diet in Allergy - Definition, Symptoms, diagnostic tests and dietary management in allergy. Elimination diet and desensitization.	
PRACTICALS 1. Standardisation of common recipes with their yield (Suji Halwa, Paratha - Plain and Stuffed, Upma, Zeera Rice and Dal. 2. Calculation of amount of foods that provide 100 calories 3. Analysing effect of cooking on food. 4. Planning, preparation and displaying of normal diet (Sedentary, Moderate and Heavy Worker). 5. Planning, Preparation and displaying of clear fluid diet, full fluid diet and soft diet. 6. Planning, Preparation and displaying high calorie diet for underweight and low calorie diet for overweight. 7. Planning, preparation and displaying of diet for peptic ulcer, constipation and celiac sprue		
Reference / Text Books: <ul style="list-style-type: none"> • B .Shrilakshmi-Dietetics, 7th edition. • Gopalan, C.et.al: Nutritive value of Indian Foods, Indian Council of Medical Research. • Clinical Nutrition & Dietetics- F.P. Antia and Philip Abraham, Oxford University Press. • Anderson, L., Dibble, M.V., Tukki, P.R., Mitchall, H.S., and Rynbergin H.J.: Nutrition in Health and diseases, 17th edition, J.B. Lipincott & Co. Philadelphia. • Robinson. C.H. Lawler, M.R. Chenoweth, W.L., and Garwick, A.E. (1986): Normal and Therapeutic Nutrition. 17th edition, Mac Milian Publishintg Co. • Williams. S.R.: Nutrition & Diet therapy, 6th edition, Times Mirror/Mosby College Publishing, St. Louis. • Raheena, Begun: A textbook of food, nutrition and dietetics Sterling Publishers, New Delhi • Joshi, S.A.: Nutrition and Dietetics, Tata McGraw Hill, Publication, New Delhi. 		
Evaluation/Assessment Methodology		
		Max. Marks-100
1) Class tasks/ Sessional Examination		10
2) Presentations /Seminar		10
3) Assignments		05
4) Research Project Report Seminar On Research Project Report		
5) ESE		75
Total:		100
Prerequisites for the course: 1. Basic knowledge of planning, preparing and displaying of meals.		

Course Learning Outcomes:

- CO1. Obtained the knowledge, skills and attitude to undertake quality nutrition and dietetic practice in a range of settings.
- CO2. Developed independent learning and reflective practice skills to allow capacity for self-evaluation and management that is strategic and focuses on quality nutrition and dietetic practice.
- CO3. Developed skills in evaluating, planning, implementing, analyzing and disseminating nutrition and dietetics research.
- CO4. The skills to practice in a changing work environment in which accountability at the individual and organizational level is becoming increasingly important.

IIMTU-NEP IMPLEMENTATION
Year: II / Semester: IV

Programme: B.Sc.(Home Science- Clinical Nutrition & Dietetics)		Year: II
Class: 2ND YEAR		Semester: IV
Credits: 6 Theory: 4 Practical: 2	Subject: NUTRITIONAL BIOCHEMISTRY	
Course Code: BHSCDE-242	Title: NUTRITIONAL BIOCHEMISTRY	
Course Objectives: The student will get knowledge about : 1. The students need to learn fundamentals of anatomical structures and physiology of body organs. 2. This knowledge is helpful to design any instrument. 3. Students get to know about body composition, organ and systems.		
Nature of Paper: CORE		
Minimum Passing Marks/Credits: 40% Marks / 4 Credits THEORY+Sessional 50% Marks / 2 Credits PRACTICAL		
L: 4 T: 0 P:(In Hours/Week)-2 Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
UNIT-I	Introduction to biochemistry a) Objectives and scope of biochemistry	16
UNIT-II	Carbohydrates a) Introduction, composition, classification and functions of carbohydrate. b) Metabolism of carbohydrates	14
UNIT-III	Lipids a) Composition, classification and functions of lipids. b) Digestion and absorption of fats. c) Metabolism of fats.	8
UNIT-IV	Proteins a) Definition, composition, classification and properties of proteins. b) Digestion, absorption and metabolism of proteins.	12
UNIT-V	Micronutrients, Enzymes, Hormones a) Vitamins-Definition, Classification, function, storage (fat soluble and water soluble), bioavailability. b) Minerals-Definition, classification, storage. c) Enzymes-Definition, properties, importance of enzymes. d) Hormones-Types, secretary gland and biological role of Hormones.	10

	PRACTICAL a) Detection of carbohydrates b) Identification of protein-Caeson, 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: <ul style="list-style-type: none"> • Murray, R.K., Granner, D.K, Mayes, P.A. and Rodwell, V.W. (2000) Harper's Biochemistry. Lange Medical Book. • Handler, P.: Smith E.I.; Stelten, D.W.: Principles of Bio chemistry, Mc. Grew Hill Book Co. • Lehninger, A.L.; Nelson, D.L and Cox, M.M. Principles of Biochemistry. CBS Publishers and Distributors. • Devlin, T.M.: Text Book of Biochemistry with Clinical Co-relations. John Wiley and Sons. • Assaini. J Kaur. Textbook of Biochemistry .C.B.S Publication. 		
Evaluation/Assessment Methodology		
	Max. Marks-100	
1) Class tasks/ Sessional Examination 2) Presentations /Seminar 3) Assignments 4) Research Project Report Seminar On Research Project Report 5) ESE	10 10 05 75	
Total:	100	
Prerequisites for the course: <ol style="list-style-type: none"> 1. Basic knowledge of macro nutrient and their digestion. 2. 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. CO4. Get knowledge about the medical field too. CO5. Describe the structure and functions of the blood & blood vessels.		

IIMTU-NEP IMPLEMENTATION
Year: II / Semester: IV

Programme: B.Sc.(Home Science- Clinical Nutrition & Dietetics) Class: 2ND YEAR		Year: II Semester: IV
Credits: 6 Theory: 4 Practical: 2	Subject: COMMUNITY DEVELOPMENT AND PROGRAM PLANNING	
Course Code: BHSCDE-243A	Title: COMMUNITY DEVELOPMENT AND PROGRAM PLANNING	
Course Objectives: <ul style="list-style-type: none">• Understand the multi-faceted nature of nutritional problems.• Be aware of the various interventions that can be adopted at community level for improving the nutritional status.• Be familiar with the policy and intervention programmes operating in India to overcome malnutrition.• Understand the concept and determinants of food and nutrition security.		
Nature of Paper: DSE		
Minimum Passing Marks/Credits: 40% Marks / 4 Credits THEORY+Sessional 50% Marks / 2 Credits PRACTICAL		
L: 4 T: 0 P: 2 (In Hours/Week)-2 Theory - 1 Hr. = 1 Credit Practical- 4Hrs.=2Credit(4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
UNIT-I	Community Development: Meaning, Definition, Functions, Objectives, Philosophy, Principles of Community Development Programme in India.	14
UNIT-II	Community Development Organization: Meaning, Types, Principles, Role & Administrative Structure at the National, State, District, Block & Village levels	14
UNIT-III	Home Science Extension Education in Community Development: Origin, Concept, Need, Importance and Contribution of Home Science Extension Education in National Development.	10
UNIT-IV	Programme Planning: Programme planning component cycle and its components- (i) Designing the project – Defining the objectives, Identifying resources, approach, feasibility and Work plan. (ii) Implementation. (iii) Monitoring and Evaluation (iv) Steps involved in programme planning	14
UNIT-V	NGO & Others: Contribution towards community services, Types & Role of NGO-WHO, CARE, UNICEF, UNESCO, UNDP, CRY, HELP-AGE INDIA	8

PRACTICAL

- A. Planning of nutritious recipes for deficiencies disorder for nutrition education.
- B. Planning and conducting a nutrition education programme.
- C. Prepare a nutritional aid.

Reference / Text Books:

1. Bamji, M. S., Krishnaswamy, K. & Brahman, G. N. V. (Eds.). (2017). Textbook of Human Nutrition (4th ed.). New Delhi, India: Oxford and IBH Publishing Co. Pvt. Ltd.
2. Longvah, T., Ananthan, R., Bhaskarachary, K. & Venkaiah, K. (2017). Indian Food Composition Tables. National Institute of Nutrition, ICMR, Hyderabad.
3. Park, K. (2017). Park's Textbook of Preventive and Social Medicine (24th ed.). Jabalpur, India: Banarasi das Bhanot Publishers.
4. Vir, S. (2011). Public Health Nutrition in Developing Countries (Vol 1 & 2). New Delhi, India: Wood head Publishing India.

Evaluation/Assessment Methodology

	Max. Marks-100
1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	10
3) Assignments	5
4) Research Project Report Seminar On Research Project Report	
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 India to Overcome malnutrition.
- CO3. To understand the concept and determinants of food and nutrition security.

IIMTU-NEP IMPLEMENTATION
Year: II / Semester: IV

Programme: B.Sc.(Home Science- Clinical Nutrition & Dietetics)		Year: II
Class: 2ND YEAR		Semester: IV
Credits: 6 Theory: 4 Practical: 2	Subject: HEALTHY COOKING RECIPIES	
Course Code: BHSCDE-243B	Title: HEALTHY COOKING RECIPIES	
Course Objectives: The student will learn about- 1. Students will get familiar with different methods of cooking. 2. Acquaint students with practical knowledge of nutrient rich foods.		
Nature of Paper: DSE		
Minimum Passing Marks/Credits: 40% Marks / 4 Credits THEORY+Sessional 50% Marks / 2 Credits PRACTICAL		
L: 4 T: 0 P:(In Hours/Week)-2 Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
UNIT-I	Basic cooking skills <ul style="list-style-type: none">• Weighing of raw materials• Preparing of different food items before cooking	16
UNIT-II	Preparation of various dishes using different methods of cooking <ul style="list-style-type: none">• Boiling /steaming• Roasting• Frying – Deep/shallow• Pressure cooking• Hot air cooking/Baking	14
UNIT-III	Different styles of cutting fruits and vegetables <ul style="list-style-type: none">• Salad Decoration/Dressings	16
UNIT-IV	Preparation of various diet rich in <ul style="list-style-type: none">• Protein• Iron• Minerals	14
PRACTICAL	Cooking and Presentation of nutrient rich recipes <ol style="list-style-type: none">1. Protein rich dish2. Carbohydrate rich dish3. Fat rich dish4. Vitamins rich dish	

	5. Minerals 6. Fibers	
Reference / Text Books: <ul style="list-style-type: none"> • Dr. Brinda Singh, Manav Sharirevam 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: <ol style="list-style-type: none"> 1. Basic knowledge about Cooking Methods. 2. Knowledge about Healthy recipes. 		
Course Learning Outcomes: CO1. Students reinforce their knowledge in Health Science through the study of food categories and food pyramid and plate. CO2. Understand and apply the principles of nutrition and health, know where and how a variety of ingredients are grown, reared, caught and processed.		

IIMTU-NEP IMPLEMENTATION
Year: II / Semester: IV

Programme: B.Sc.(Home Science- Clinical Nutrition & Dietetics) Class:2nd YEAR		Year: II Semester: IV
Credits: 3 Theory: 3 Practical: 0	Subject: ADVANCE COMMUNICATION AND EXTENSION.	
Course Code: BHSCDE-244N	Title: ADVANCE COMMUNICATION AND EXTENSION.	
Course Objectives: The students will get knowledge about: - 1. Understanding the concept of extension and communication management. 2. Socioeconomic analysis of the communities. 3. Changing the trends in extension education. 4. Concept of Community Development. 5. Community organization and role of leadership.		
Nature of Paper: AECC		
Minimum Passing Marks/Credits: 40% Marks / 3Credits THEORY+Sessional		
L: 3 T: P:(In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	COMMUNICATION <ul style="list-style-type: none">• Effective Communication Characteristics – Clear, correct, complete and precise message, reliability, consideration of the recipient• Skills – Observance, clarity and Brevity, Listening and Understanding, self-efficacy and self-confidence.• Significance – Team work, Team building, problem solving and decision-making skills, facilitate creativity and reduces misunderstanding• Concepts relating to communication – perception, fidelity, communication gap, Empathy, Homophily, heterophily	12
II	Extension Education <ul style="list-style-type: none">• Concept of Education• Objectives and Need of Extension.• Levels of Education.• Principles of Extension.• Education – Formal, Informal and Non-Formal.	10
III	Communication Methods 1. Individual Methods-Farm and Home visits, Farmers call, Personal letter, Adaptive and Minikit trial, Farm clinic 2. Group Methods-Result demonstration. Method demonstration. Group	11

	meeting, small group training and Study tour. 3. Mass Methods-Farm Publication, Mass meeting, Campaign, Exhibition, Newspaper, Radio, Television.	
IV	Extension Models and Approaches Models – MODELS-Innovation transfer model, Social education model, Social action models, Combination models Approaches – General Extension, Commodity specialized, Training and visit, Agricultural, Extension participatory	12

Reference / Text Books:

- Barker, L. (1990). “Communication”, New Jersey: Prentice Hall, Inc; 171.
- Devito, J. (1998) Human Communication. New York: Harper & Row.
- Patri and Patri (2002); Essentials of Communication. Greenspan Publications
- Dahama, O.P and Bhatnagar O.P. (1995). Education and Communication for Development. New Delhi: Oxford and IBH Co.
- Gupta, D. (2007). Development Communication in Rural Sector. New Delhi: Mukhopadhyay Abhijeet Publication
- Nisha, M. (2006). Understanding Extension Education. New Delhi: Kalpay Publications
- Reddy, A.A. (2001). Extension Education. Bapatla: Sri Lakshmi Press
- Rogers Everett, M. (2003). Diffusion of Innovations, 5th Ed. New York: The Free Press
- Singh, U.K and Nayak, A.K. (2007). Extension Education. New Delhi: Common Wealth Publishers
- Wilson, M.C., and Gallup, G. (1955). Extension Teaching Methods. Washington: US Department of Agriculture

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

Evaluation/Assessment Methodology

Max. Marks-50

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

Prerequisites for the course:

*General idea about planning and group communication.

Course Learning Outcomes:

At the end of the course the students should know about:

CO1: Extension officers, Agents and public relation officers in the government departments.

CO2: Women Welfare & Child development.

CO3: Rural Development.

CO4: Non-Government institutions.

IIMTU-NEP IMPLEMENTATION
Year-II / Semester- IV

Programme: B.Sc.(Home Science- Clinical Nutrition & Dietetics)		Year: II
Class: 2ND YEAR		Semester: IV
Credits: 2 Theory: 2 Practical: 0	Subject: FOOD SERVICE MANAGEMENT	
Course Code: BHSCDE-244	Title: FOOD SERVICE MANAGEMENT	
Course Objectives: The students will get knowledge about- 1. Manage the human resources within a food services organization or department. 2. Communicate appropriately with clients, staff and management. 3. Apply food services technology and operates industry equipment.		
Nature of Paper: SEC		
Minimum Passing Marks/Credits: 40% Marks / 2 Credits THEORY+Sessional		
L: 2 T: 0 P:(In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
UNIT-I	FOOD SERVICE INDUSTRY Types of catering, History and development. Commercial: Hotels, motels, restaurants, clubs, cafeteria, franchise and chain hotels. Welfare: Hospitals, school lunch, residential establishments, industrial and philanthropic establishments. Transport: Air, Rail and Sea and Space. Miscellaneous: Contract and outdoor catering	9
UNIT-II	FOOD SERVICE STYLES Conventional, Commissary, assembly- line, table service, hatch and counter, cafeteria, banquet, buffet, Indian, western and oriented services.	8
UNIT-III	PLANT LAYOUT, HYGIENE AND SANITATION Layout of food service units – planning of areas as work units with relevant spacing. Equipment – major and minor – their selection, layout, use and care. Fuels. Hygiene and Sanitation - In food handling, plant, equipment, personnel, raw materials, and methods of work.	14
UNIT-IV	ORGANISATION AND MANAGEMENT Organization and management - Types and tools – mainly related to food service units. Work simplification and motion study in work areas. Personnel Management – selection, induction, training supervision and dismissal. Legal controls – Labour laws and welfare measures.	8
UNIT-V	FINANCIAL MANAGEMENT Cost control – food costs, overheads and profits. Budgeting, books of account, inventories. Stores control, indents, Purchase.	6

Reference / Text Books:

- 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 management.
 CO2. To equip individuals to understand and manage human resource.

IIMTU-NEP IMPLEMENTATION
Year: III / Semester: V

Programme: B.Sc.(Home Science- Clinical Nutrition & Dietetics) Class: 3RD YEAR		Year: III Semester: V
Credits: 6 Theory: 4 Practical: 2	Subject: CLINICAL NUTRITION-1	
Course Code: BHSCDE-351	Title: CLINICAL NUTRITION-1	
Course Objectives: The student will get knowledge about: 1. The basic concepts of diet therapy. 2. The routine hospital diets. 3. Different disease and their diet modifications.		
Nature of Paper: CORE		
Minimum Passing Marks/Credits: 40% Marks / 4 Credits THEORY+Sessional 50% Marks / 2 Credits PRACTICAL		
L: 4 T: 0 P:(In Hours/Week)-2 Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)		
Units	Contents	No. of Lectures Allotted
UNIT-I	Introduction to Clinical Nutrition <ul style="list-style-type: none">▪ Definition , Meaning and Significance▪ Nutritional Assessment and Care of Patients<ul style="list-style-type: none">a) Nutrition care processb) Nutritional screening and assessment of patientsc) Tools for screeningd) Medical Nutrition Therapy	8
UNIT-II	Medical Nutrition Therapy for Metabolic Disorders <ul style="list-style-type: none">a) Diabetes mellitusb) Gall stonesc) Goutd) Hyperthyroidism/Hypothyroidism	12
UNIT-III	Coronary Heart Diseases <ul style="list-style-type: none">a) Hypertensionb) Atherosclerosisc) Congestive heart failure	14
UNIT-IV	Gastrointestinal Diseases <ul style="list-style-type: none">▪ Liver disorders-<ul style="list-style-type: none">a) Hepatitisb) Liver Cirrhosis▪ Pancreatitis	12

	<ul style="list-style-type: none"> Peptic Ulcer 	
UNIT-V	Renal Disorders <ul style="list-style-type: none"> a) Glomerulonephritis b) Acute and Chronic Renal Disease 	14
<p style="text-align: center;">PRACTICAL</p> <p>To Perform Nutritional Assessment Techniques.</p> <ul style="list-style-type: none"> Anthropometric Measurements: <ul style="list-style-type: none"> a) Height and Weight Measurement b) Waist and Hip Circumference c) BMI Dietary Assessment: <ul style="list-style-type: none"> a) Food Diary Analysis b) 24-Hour Recall. Menu Planning-Creating balanced meal plans for individuals with specific dietary needs (e.g., diabetes, heart disease, Renal disease and Liver Disorders). 		
<p>Reference / Text Books:</p> <ul style="list-style-type: none"> 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) <i>Krause's Food & Nutrition Therapy</i> 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
<p>Prerequisites for the course:</p> <ol style="list-style-type: none"> Knowledge of therapeutic diets. Basic idea about diets in different health conditions. 		
<p>Course Learning Outcomes:</p> <p>CO1. Obtained the knowledge, skills and attitudes to undertake quality nutrition and dietetic practice in a range of settings.</p> <p>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.</p> <p>CO3. Developed skills in evaluating, planning, implementing, analyzing and disseminating nutrition and dietetics research.</p> <p>CO4. The skills to practice in a changing work environment in which accountability at the individual and organization level is becoming increasingly important.</p>		

IIMTU-NEP IMPLEMENTATION
Year: III / Semester: V

Programme: B.Sc.(Home Science- Clinical Nutrition & Dietetics) Class:3RDYEAR		Year: III Semester: V
Credits: 6 Theory: 4 Practical: 2	Subject: NURITION AND LIFESTYLE MANAGEMENT	
Course Code: BHSCDE-352N	Title: NURITION AND LIFESTYLE MANAGEMENT	
Course Objectives: 1. Understand the Relationship Between Nutrition and Lifestyle. 2. Analyze the Impact of Dietary Habits on Health and Well-being. 3. Develop Strategies for Promoting Healthy Lifestyle Choices.		
Nature of Paper: CORE		
Minimum Passing Marks/Credits: 40% Marks / 4 Credits THEORY+Sessional 50% Marks / 2 Credits PRACTICAL		
L: 4 T: 0 P:(In Hours/Week)-2 Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)		
Units	Contents	No. of Lectures Allotted
UNIT-I	Introduction to Nutrition: <ul style="list-style-type: none">• Overview of nutrients (carbohydrates, proteins, fats, vitamins, minerals, water) and their physiological roles.• Recommended Dietary Allowances (RDA): Understanding daily nutrient requirements and variations by age, gender, and health status.• Nutritional assessment methods: Dietary surveys, 24-hour recalls, food diaries.	8
UNIT-II	Lifestyle Factors: <ul style="list-style-type: none">• Physical Activity: Types of exercise (aerobic, strength training, flexibility), guidelines for physical activity, and its role in weight management and disease prevention.• Stress Management: Impact of stress on health, techniques for stress reduction (mindfulness, meditation, exercise), and the relationship between stress and eating behaviors.• Sleep: Importance of sleep for metabolic health, recommendations for healthy sleep patterns, and effects of sleep deprivation.	12
UNIT-III	Nutrition Throughout the Life Cycle: <ul style="list-style-type: none">• Nutritional needs during different life stages;	14

	<ul style="list-style-type: none"> • Infancy: Breastfeeding vs. formula feeding, introduction to solid foods. • Childhood and Adolescence: Growth spurts, dietary patterns, and the role of nutrition in development. • Adulthood: Nutritional requirements for maintaining health, weight management, and dietary considerations for pregnancy. • Elderly: Changes in metabolism, common nutritional deficiencies, and strategies for healthy aging. • Special dietary considerations: Vegetarian diets, food allergies, and chronic health conditions. 	
UNIT-IV	Community Nutrition and Health Promotion: <ul style="list-style-type: none"> • The role of nutrition in public health: Understanding nutrition-related public health issues (obesity, malnutrition). • Nutrition education strategies: Effective communication techniques, behavior change theories, and program development. • Community programs: Evaluation of existing community nutrition programs, role of healthcare professionals, and advocacy for healthy eating environments. 	12

PRACTICAL

1. Assessing Dietary Habits and Lifestyle Factors:
2. Conducting dietary recalls: Techniques for interviewing individuals about their food intake.
3. Nutritional assessment and evaluation: Utilizing anthropometric measurements.
4. Developing personalized nutrition plans: Crafting tailored dietary recommendations based on individual health status and lifestyle.

Reference / Text Books:

- Sumati R. Mudami, Fundamentals of Food Nutrition and Diet Therapy, New Age International Pvt. Ltd., New Delhi, 6th Ed. (2018).
- Dr. Brinda Singh, Manav Sharirevam Kriya Vigyan, Panchsheel Prakashan, Jaipur; 2015, 15th Ed.
- Chatterjee, C.C., Human Physiology, Medical Allied Agency; Vol I, II.
- Gopalan, C., Nutritive Value of Indian Foods, National Institute of Nutrition, Hyderabad.
- Willett, W., Nutritional Epidemiology, Oxford University Press.

Evaluation/Assessment Methodology

Max. Marks-100

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

Prerequisites for the course:

- Basic knowledge of nutrition principles and dietary guidelines.
- Awareness of lifestyle factors affecting health outcomes.

Course Learning Outcomes:

CO1: Describe the key components of nutrition and their importance in health and disease prevention.
CO2: Analyze dietary patterns and lifestyle factors influencing health across different life stages.
CO3: Develop effective nutrition education programs that promote healthy lifestyle choices within various communities.
CO4: Conduct nutritional assessments and create personalized dietary plans that support individual health goals.

IIMTU-NEP IMPLEMENTATION
Year: III / Semester: V

Programme: B.Sc.(Home Science- Clinical Nutrition & Dietetics) Class: 3 rd YEAR		Year: III Semester: V
Credits: 6 Theory: 4 Practical: 2	Subject: ESSENTIALS OF FOOD PRESERVATION	
Course Code: BHSCDE-353N	Title: ESSENTIALS OF FOOD PRESERVATION	
Course Objectives: The student will get knowledge about: 1. Critique environmental issues, regulations and quality control associated with food packaging. 2. Identify and evaluate the suitability of processing and packaging techniques for various foods.		
Nature of Paper: AECC		
Minimum Passing Marks/Credits: 40% Marks / 4 Credits THEORY+Sessional 50% Marks / 2 Credits 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	Food Preservation 1. Definition, Meaning and Importance of Food Preservation. 2. Importance and Principles of Food Preservation. 3. Methods of Food Preservation.	10
UNIT-II	Food Spoilage 1. Definition and Meaning of Food Spoilage. 2. Perishable, Semi perishable and Non-Perishable foods. 3. Factors affecting the growth of Microorganisms.	15
UNIT-III	Food Additives – a) Definition and classification. b) General principles of the use of food additives issued by FAO, WHO. c) Natural and synthetic preservatives.	10
UNIT-IV	a) Food Fermentation b) Microorganisms as food-SCP (Single cell Protein) c) Food Adulteration and its household methods of detection.	10
Practical	Practical a) Bottling of fruit juices. b) Preservation of seasonal and non-seasonal fruits and vegetables in the form of - jams, jellies. c) Marabas, pickles, chutneys, squashes, sauce. d) Identification of spoiled Food.	

Reference / Text Books:

1. Subalakshmi, G and Udipi, S.A. Food processing and preservation; New Age International Publishers, New Delhi, 2001.
2. Srilakshmi, B. Food Science. New Age International Publishers, New Delhi, 2003
3. Potter, N. N. and Hotchkiss J.H Food Science. CBS publishers and distributors.1996.
4. M.C. Williams, M and Paine, H. Modern Food preservation. Surjeet Publications, Delhi, 1984.

Evaluation/Assessment Methodology

Max. Marks-50

- | | |
|--|----|
| 1) Class tasks/ Sessional Examination | 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 idea of food preservation.
2. General knowledge of microorganisms in food.

Course Learning Outcomes:

- CO1. Apply major food preservation techniques and explain underlying principles.
- CO2. Analyse and evaluate novel food processing methods including non-thermal food processing technique using pressure, light, sound and microwave.
- CO3. Outline the purpose and principles of food packaging and examine the operations involves in packaging material manufacture.

IIMTU-NEP IMPLEMENTATION
Year: III / Semester: V

Programme: B.Sc. (Home Science- Clinical Nutrition & Dietetics) Class: 3rd YEAR		Year: III Semester: V
Credits: 3 Theory: 3 Practical: 0	Subject: FOOD SAFETY, SANITATION AND HYGIENE	
Course Code: BHSCDE-354	Title: FOOD SAFETY, SANITATION AND HYGIENE	
Course Objectives: The student will get knowledge about: 1. To create awareness about Hygiene practices. 2. To improve skills for growing fresh and safe vegetables without use of any pesticide. 3. To provide complete set of production techniques.		
Nature of Paper: AECC		
Minimum Passing Marks/Credits: 40% Marks / 4 Credits THEORY+Sessional		
L: 4 T: 0 P:(In Hours/Week):2 Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
UNIT-I	Unit-I. Introduction to Food Safety and adulteration <ul style="list-style-type: none">• Basic Principles of Food Safety Food contamination: definition Sources of contamination• Difference between food poisoning and food infection• Safety in food processing-a. Food procurement; b. Storage; c. Handling; d. Preparation e. Safety of leftover foods. Framework for creating enabling environment for serving safe & nutritious food at the workplace.	12
UNIT-II	Food adulteration - definition, types of adulteration in various foods-intentional, incidental and metallic contaminants	10
UNIT-III	Sanitation Procedures <ul style="list-style-type: none">• Basic Principles of Hygiene and Sanitation• Personal hygiene and Environmental hygiene• Methods of Sanitation and Hygiene Sterilization and disinfection using heat and chemicals• Waste product handling and control- Solid and liquid waste disposal Control of infestation- Pest control Cleaning and sanitizing	12
UNIT -IV	Regulatory Requirements and Standards <ul style="list-style-type: none">• Role of government agencies and international organizations in food safety regulation• Role of food safety training and education in ensuring	11

	<p>compliance with standards</p> <ul style="list-style-type: none"> Overview of food safety regulations and standards (e.g., FDA Food Code, Codex Alimentarius and HACCAP) Role of inspections, audits, and certifications in ensuring regulatory compliance 	
Reference / Text Books: <ul style="list-style-type: none"> Mahtab, S, Bamji S, Kamala Krishnasamy, Brahmam G.N.V, Text Book of Human Nutrition, Third Edition, Oxford and IBH Publishing Co. P. Ltd., New Delhi, 2012. Srilakshmi, B., Dietetics, New Age International (P) Ltd., New Delhi, 2013 Swaminathan, M., Advanced Textbook on Food and Nutrition, Vol. 1, Second Edition, Bangalore Printing and Publishing Co. Ltd., Bangalore, 2012. Dietary Guidelines for Indians, ICMR, National Institute of Nutrition. 		
Evaluation/Assessment Methodology		
		Max. Marks-50
1) Class tasks/ Sessional Examination		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: <ol style="list-style-type: none"> General idea about Food Safety. Basic knowledge of Techniques of safety, sanitation and hygiene. 		
Course Learning Outcomes: CO1. Deep knowledge about Hygiene and Sanitation. CO2. To know about the best practices of Hygiene.		

IIMTU-NEP IMPLEMENTATION
Year: III / Semester: V

Programme: B.Sc.(Home Science- Clinical Nutrition & Dietetics) Class: 3RD YEAR		Year: III Semester: V
Credits: 2 Theory: 2 Practical: 0	Subject: BAKERY SCIENCE	
Course Code: BHCDE-354N	Title: BAKERY SCIENCE	
Course Objectives: 1. Demonstrate core concepts in baking theory and methodology through hands on development and sensory analysis of bakery products. 2. To impart basic knowledge of scope of bakery and confectionary terminology used. 3. To analyze the role of various ingredients used in bread making and effect of processing conditions.		
Nature of Paper: SECC		
Minimum Passing Marks/Credits: 40% Marks / 4 Credits THEORY+Sessional		
L: 2 T: 0 P:(In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
UNIT-I	Introduction to Bakery science and its significance Wheat flour and wheat flour treatments–Grade of flour, constituents of flour–ageing of flour–Tests for flour quality. Yeast: Characteristics, Preparation, Handling & Storage, Adequacy for use in bakery industry. Ingredients, Technology and quality parameters for baked products: Bread, Biscuits and cakes.	8
UNIT-II	Technology of bread making Different methods. Process steps and their significance. Characteristics of bread. Defects in bread their causes and remedies.	8
UNIT-III	Bakery equipment and machinery. Different types of Mixers, kneaders and cutters. Different types of ovens. Packaging machinery for bread and biscuits. Quality control of raw materials. Quality control of packaging materials.	6
UNIT-IV	Biscuits. Definition and types. Fermented dough biscuits. Cookies. Types of cookies and their manufacture. Cream biscuits. Process steps. Defects in biscuits their causes and remedies.	8
Reference / Text Books: 1. E. J Pyler: Baking Science and Technology: Vol.1 & 2, 3rd Edition, Sosland, 1988 2. Samuel A. Matz: Bakery Technology and Engineering, Springer US 3. Samuel A. Matz: Cookie and Cracker technology, AVI Publications. 4. H. Faridi: The Science of Cookie and Cracker Production. CBS Publishers & Distributors, N		

Delhi.	
Evaluation/Assessment Methodology	
Max. Marks-50	
1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	5
3) Assignments	5
4) Research Project Report Seminar On Research Project Report	
5) ESE	35
Total:	50
Prerequisites for the course:	
1. Basic knowledge about Bakery and its products.	
Course Learning Outcomes:	
CO1. Imparting knowledge of scope of Bakery and confectionery terminology used and about organizational steps of a bakery.	
CO2. Familiarizing students with different types of flours and their composition and functional properties.	
CO3. Understanding the working of various types of oven, methods of bread making and characteristics of good bread.	

IIMTU-NEP IMPLEMENTATION
Year: III / Semester: VI

Programme: B.Sc.(Home Science- Clinical Nutrition & Dietetics)		Year: III	
Class: 3RD YEAR		Semester: VI	
Credits: 6 Theory: 4 Practical:2	Subject-ADVANCE CLINICAL NUTRITION AND THERAPEUTICS		
Course Code: BHSCDE-361	Title: ADVANCE CLINICAL NUTRITION AND THERAPEUTICS		
Course Objectives: The students will get knowledge about: 1. The basic concepts of diet therapy 2. The routine hospital diets. 3. Different disease and their diet modifications			
Nature of Paper: CORE			
Minimum Passing Marks/Credits: 40% Marks / 4 Credits THEORY+Sessional 50% Marks / 2 Credits PRACTICAL			
L: 4 T: 0 P:(In Hours/Week)-2 Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)			
Unit	Contents	No. of Lectures Allotted	
I	Nutrition in Pulmonary Disorders. <ul style="list-style-type: none">• Asthma• Chronic Obstructive Pulmonary Disease (COPD)• Pulmonary Fibrosis	12	
II	Modification of Diet in Renal Disorders <ul style="list-style-type: none">• Urinary Calculi• Kidney Transplant• Dialysis	12	
III	Modification of Diet in Neurological Disorders- <ul style="list-style-type: none">• Alziemers Disease• Parkinsons disease• Epilepsy	16	
IV	Nutrition in cancer <ul style="list-style-type: none">• Risk Factors for Cancer• Dietary Patterns and Cancer Risk• Nutritional Needs for Cancer Patients	8	
V	Inborn Errors of Metabolism	12	

PRACTICAL	
Planning and Preparation of meal Plans for individuals with specific dietary needs-	
1. Cancer 2. Neurological Disorders 3. Pulmonary Diseases 4. Renal Disorders	
Reference / Text Books:	
<ul style="list-style-type: none"> • 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 Publishingco. 	
Evaluation/Assessment Methodology	
Max. Marks-50	
1) Class tasks/ Sessional Examination	10
2) Presentations /Seminar	10
3) Assignments	5
4) Research Project Report Seminar On Research Project Report	
5) ESE	75
Total:	100
Prerequisites for the course:	
1. Knowledge of therapeutic diets. 2. Basic idea about diets in different health conditions.	
Course Learning Outcomes:	
CO1: Obtained the knowledge, skills and attitudes to undertake quality nutrition and dietetic practice in a range of settings.	
CO2: Developed independent learning and reflective practice skills to allow capacity for self-evaluation and management that is strategic and focuses on quality nutrition and dietetic practice.	
CO3: Developed skills in evaluating, planning, implementing, analyzing and disseminating nutrition and dietetics research.	
CO4: The skills to practice in a changing work environment in which accountability at the individual and organization level is becoming increasingly important.	

IIMTU-NEP IMPLEMENTATION
Year: III / Semester: VI

Programme: B.Sc.(Home Science- Clinical Nutrition & Dietetics) Class: 3rd YEAR		Year: III Semester: VI
Credits: 6 Theory: 4 Practical: 2	Subject: SPORTS NUTRITION	
Course Code: BHSCDE-363	Title: SPORTS NUTRITION	
Course Objectives: 1. To provide students with detailed knowledge of the metabolism of nutrients and of nutritional requirements in humans 2. To promote understanding of current theories of the relationships between diet and performance in sport, and between diet, exercise and health. 3. To make students aware of the practical issues involved in setting nutritional goals and translating these into eating strategies.		
Nature of Paper: Core		
Minimum Passing Marks/Credits: 40% Marks / 4 Credits THEORY+Sessional 50% Marks / 2 Credits PRACTICAL		
L: 4 T: 0 P:0 (In Hours/Week):02 Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
UNIT-I	Definition components of specific fitness and health status. Energy input & output, diet & Exercise .Nutrition exercise, physical fitness & health inter-relationship	08
UNIT-II	Review of different energy systems for endurance and power activity shifts in Carbohydrate and fat metabolism. Mobilization of fat stores during exercise.	08
UNIT-III	Nutrition in sports: sports specific requirements. Diet manipulation, pre-game & Post game meal. Life style and dietary management of stress. Electrolytes and hydration strategies: fluid balance, preventing dehydration, and electrolyte replenishment	10
UNIT-IV	Significance of Physical fitness, nutrition and prevention of weight control, obesity, CV disorder and diabetes.	10
UNIT-V	Nutritional strategies for different types of athletes (endurance, strength, Etc.) Addressing special dietary needs (vegan, Allergies, etc)	08
PRACTICAL <ul style="list-style-type: none">Analyze nutrition labels of various sports drinks and snackCreating Balanced Meal Plans Tailored to specific Sports.Create smoothies using various fruits, vegetables and protein sources.		

Reference / Text Books:

- Advanced Sports Nutrition, Book by Dan Benardot.
- Plant-Based Sports Nutrition: Expert Fueling Strategies for Training, Recovery, and Performance by Book by D. Enette Larson-Meyer and Matt Ruscigno.
- ISE Williams' Nutrition for Health, Fitness and Sport by Book by Eric S. Rawson, J. David Branch, and Tammy J. Stephenson.
- Dietetics Book by B Srilakshmi.

Evaluation/Assessment Methodology

Max. Marks-100

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

Prerequisites for the course:

- Basic knowledge of nutrition principles.
- Understanding of human physiology and metabolism

Course Learning Outcomes

- CO1: The links between human nutrition and metabolism during exercise.
 CO2: The links between nutrition and performance in sport and exercise.
 CO3: Dietary practices adopted by athletes in various sports and at different levels of competition.
 CO4: The principles that govern the translation of nutritional goals into dietary strategies.
 CO5: Propose personalized supplementation strategies based on individual athlete needs.

IIMTU-NEP IMPLEMENTATION
Year: III / Semester: VI

Programme: B.Sc.(Home Science- Clinical Nutrition & Dietetics)		Year: III
Class: 3RD year		Semester: VI
Credits: 3 Theory: 3 Practical: 0	Subject: HUMAN VALUES AND PROFESSIONAL ETHICS.	
Course Code: UVE-601	Title: HUMAN VALUES AND PROFESSIONAL ETHICS.	
Course Objectives: 1. To reinstate the rich cultural legacy and human values of which we are the custodians. 2. To focus on professional ethics which are broader indicators of desirable actions vis-à-vis undesirable actions. 3. To lay down broader guidelines of values and ethics for internal and external stakeholders. 4. To suggest operational guidelines for value-based and ethical practices in the higher educational institutions leading to implementation and monitoring. 5. To indicate the outcomes of creating a value-based and ethical culture in HEIs. 6. To suggest indicative reinforcement programmes for nurturing human values and ethics in HEIs.		
Nature of Paper: AECC		
Minimum Passing Marks/Credits: 40% Marks / 3 Credits THEORY+Sessional		
L: 3 T: 0 P:(In Hours/Week) Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
I	Need, Basic Guidelines, Content and Process for Value Education Understanding the need, basic guidelines, content and process for Value Education, Self-Exploration–what is it? - its content and process; ‘Natural Acceptance’ and Experiential Validation- as the mechanism for self exploration, Continuous Happiness and Prosperity-A look at basic Human Aspirations, Right understanding, Relationship and Physical Facilities-the basic requirements for fulfillment of aspirations of every human being with their correct priority, Understanding Happiness and Prosperity correctly-A critical appraisal of the current scenario, Method to fulfill the above human aspirations: understanding and living in harmony at various levels.	12
II	Understanding Harmony in the Human Being - Harmony in Myself Understanding human being as a co-existence of the sentient ‘I’ and the material ‘Body’, Understanding the needs of Self (‘I’) and ‘Body’ - Sukh and Suvidha, Understanding the Body as an instrument of ‘I’ (I being the doer, seer and enjoyer), Understanding the characteristics and activities of ‘I’ and harmony in ‘I’, Understanding the harmony of I with the Body: Sanyam and Swasthya; correct appraisal of Physical needs, meaning of	12

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

Reference / Text Books:

1. R R Gaur, R Sangal, G P Bagaria, 2009, A Foundation Course in Human Values and Professional Ethics.

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

Evaluation/Assessment Methodology	
	Max. Marks-50
1) Class tasks/ Sessional Examination	05
2) Presentations /Seminar	05
3) Assignments	05
4) Research Project Report Seminar On Research Project Report	
5) ESE	35

Total:	50
Prerequisites for the course:	
1. General idea about time and material management.	
Course Learning Outcomes:	
On completion of this course, the students will be able to understand the following course objectives which are beautifully designed:	
1. The learning process for holistic development	
2. Impeccable governance	
3. Effective institutional management	
4. Well laid system of rewards and chastisement	
5. Institutional climate where 'rights' enjoy and 'wrongs' are discouraged.	

IIMTU-NEP IMPLEMENTATION
Year: III / Semester: VI

Programme: B.Sc.(Home Science- Clinical Nutrition & Dietetics) Class: 3RD YEAR		Year: III Semester: VI
Credits: 2 Theory: 2 Practical: 0	Subject: NUTRACEUTICAL SCIENCE AND APPLICATION	
Course Code: NECC--365N	Title: NUTRACEUTICAL SCIENCE AND APPLICATION	
Course Objectives: 1. Define and explain the concept of nutraceuticals. 2. Explore the science behind the development and classification of functional foods. 3. Study the role of plant-derived compounds (phytochemicals) in health promotion. 4. Discuss quality control measures for ensuring the purity, potency, and safety of nutraceutical products.		
Nature of Paper: SEC		
Minimum Passing Marks/Credits: 40% Marks / 2 Credits THEORY+Sessional		
L: 2 T: 0 P:(In Hours/Week)- Theory - 1 Hr. = 1 Credit Practical- 2 Hrs.=1Credit(4Hrs./Week=4Credits)		
Unit	Contents	No. of Lectures Allotted
UNIT-I	Introduction to Nutraceuticals <ul style="list-style-type: none">• Definition, history, and evolution of nutraceuticals.• Differentiation from pharmaceuticals and conventional foods.	8
UNIT-II	Bioactive Compounds in Foods <ul style="list-style-type: none">• Identification and classification of bioactive compounds.• Sources and distribution in various food groups.	8
UNIT -III	Functional Foods and their Classification <ul style="list-style-type: none">• Overview of functional foods and their role in health• Classification based on targeted health benefits.	8
UNIT -IV	Nutraceutical Technologies <ul style="list-style-type: none">• Techniques for extraction and formulation of bioactive Compounds.• Innovations in the delivery of nutraceuticals.	6
Reference / Text Books: <ul style="list-style-type: none">• Reference/ Text Books:• "Handbook of Nutraceuticals and Functional Foods" by Fereidoon Shahidi• "Functional Foods: Biochemical and Processing Aspects" by John Shi• "Introduction to Functional Food Science" by Danik M. Martirosyan• "Nutraceuticals and Health: Review of Human Evidence" by Irfan Qureshi and Mohammad Faisal		

Evaluation/Assessment Methodology	
	Max. Marks-50
1) Class tasks/ Sessional Examination	10
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 knowledge about Nutraceuticals. 2. Laws related to Nutraceuticals.	
Course Learning Outcomes: CO1. To Identify and classify various functional foods based on their composition and health-promoting properties. CO2. To Evaluate the role of phytochemicals and botanicals in health promotion, including their mechanisms of action. CO3. Analyze the physiological effects and mechanisms of action of different nutraceutical ingredients, including vitamins, minerals, amino acids and enzymes.	