



MGM University
Chhatrapati Sambhajanagar

Name of Faculty – Management & Commerce

Name of Institute – Institute of Hotel Management

Name of Department – Hotel Management

CURRICULUM BOOKLET

(With effect from Academic year 2024-25)



MGM University

Vision

- To ensure sustainable human development which encourages self-reliant and self-content society.
- To promote activities related to community services, social welfare and also Indian heritage and culture.
- To inculcate the culture of non-violence and truthfulness through vipassanna meditation and Gandhian Philosophy.
- To develop the culture of simple living and high thinking

Mission

- To impart state of art education and technical expertise to students and give necessary training to teachers to create self-reliant society for future.
- To encourage students to participate in Indian and International activities in sports, literature, etc. so that future generation becomes base for free and liberal society
- To educate students in areas like Management, Finance, Human relations to inculcate philosophy of simple living and high thinking value of simple economic society.
- To inculcate culture of non-violence and truthfulness through Vipassana.
- To sustain activities of Indian culture (viz. classical dance, music and fine arts) through establishing institutes like Mahagami, Naturopathy, etc.



विद्यापीठगीत

अत्त दिप भव भव प्रदिप भव,
स्वरूप रूप भव हो
ज्ञान सब्ब विज्ञान सब्ब भव,
सब्ब दिप भव हो
अत्ताहि अत्त नो नाथो,
अत्ताहि अत्त नो गति
अत्त मार्गपर अप्रमादसे है तुझे चलना
सब्ब का कल्याण हो,
वो कार्यकुशल करना
सब्ब का उत्तम मंगल, पथप्रदर्शक हो
अत्त दिप भव भव प्रदिप भव,
स्वरूप रूप भव हो
ज्ञान सब्ब विज्ञान सब्ब भव,
सब्ब दिप भव हो
बुद्धमं शरनं गच्छामि:
धम्मं शरनं गच्छामि:
संघं शरनं गच्छामि:



Programs offered at IHM

Undergraduate Programmes	Postgraduate Programmes	PhD Programmes	PG Diploma / Diploma Programmes	Certificate Programmes
B.Sc. (Hotel Operations and Catering Services) / B.Sc. (Hons) / B.Sc. (Hons) with Research	M.Sc. (Hotel Operations and Catering Services)	-	Post Graduate Diploma in Hotel Operations	-
B.Sc. (Culinary Arts) / B.Sc. (Hons) / B.Sc.(Hons) with Research	-	-	Diploma Program in Hotel Operations	-
BBA in Aviation, Hospitality, and Travel & Tourism Studies / BBA (Hons) / BBA (Hons) with Research	-	-	Diploma Program in Bakery & Patisserie	-
-	-	-	-	-



Faculty: Management & Commerce**Institute Name:** Institute of Hotel Management**Program Name:** Diploma Program in Bakery and Patisserie**Program Type:** Diploma**Duration:** 01 year (02 semesters)**Semester I**

Course Code	Course Title	Nature of Course	No. of Credits	Teaching (Contact hrs/ week)		Evaluation Scheme (Marks)			Minimum Passing (Marks)		
				L	P	Internal	External	Total	Internal	External	Total
23DBP101	Basic of Bakery & Patisserie (Th.)	Theory	3	3	-	60	40	100	-	16	40
23DBP102	Basic of Bakery & Patisserie (Pr.)	Practical	2	-	4	30	20	50	-	8	20
23DBP103	Food Costing	Theory	4	4	-	60	40	100	-	16	40
23DBP104	Food Nutrition, Science, Safety & Hygiene	Theory	3	3	-	60	40	100	-	16	40
23DBP105	Managerial Perspectives	Theory	2	-	2	30	20	50	-	8	20
23DBP106	Communicative English	Theory	2	-	2	30	20	50	-	8	20
23DBP107	Field Work	FW	4	-	8	60	40	100	-	16	40
Total Hrs / week = 26			20	10	16	-	-	550	-	-	220



Semester II

Course Code	Course Title	Nature of Course	No. of Credits	Teaching (Contact hrs/ week)		Evaluation Scheme (Marks)			Minimum Passing (Marks)		
				L	P	Internal	External	Total	Internal	External	Total
23DBP201	Food Production Industrial Exposure	Practical	4	-	8	60	40	100	-	16	40
23DBP202	Food & Beverage Service Industrial Exposure	Practical	4	-	8	60	40	100	-	16	40
23DBP203	Front Office Industrial Exposure	Practical	4	-	8	60	40	100	-	16	40
23DBP204	Housekeeping Industrial Exposure	Practical	4	-	8	60	40	100	-	16	40
Total Hrs / week = 32			16	-	32	-	-	400	-	-	160



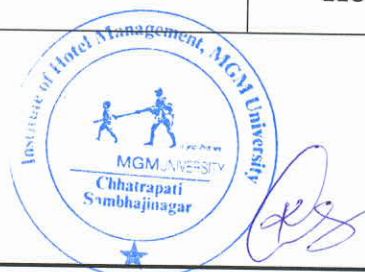
Syllabus Diploma in Bakery & Patisserie

SEMESTER - I

Course Code: 23DBP101		Course Name: Basics of Bakery & Patisserie (Th.)	
Course Category:	Credit: 3	Teaching Scheme: L - 3 / P - 0	
Evaluation Scheme: CA - 40 / MSE-20/ ESE - 40		Duration: 2 hours	
Prerequisites: - Students Should be known about the bakery major and minor equipment			
Course Objectives: • To provide knowledge regarding the origin and evolution of bakery and patisserie. • To make students aware about the functions, ingredients, interactions of these ingredients in baking processes and flavorings. • To gather information about the importance of gluten development and its role in dough structure.			
Course Outcome: CO1 - Students will be able to learn the practical usage of ingredients in bakery and confectionery, importance of bakery major and minor equipment ,Bread fabrication Basic sponge and cake. CO2 - They will be able to learn Types, Methods, Creams and Custard, Varieties of Ganache , puff pastry, Method of making, use, recipes, different types of cookies preparation. CO3 - Students will be able to learn Chocolate Production, tempering methods, sugar cooking technique, hand dipping centers, and shell molding, Fundamental theory, concepts and practical related to - Introduction to Meringues, Different types of Icings CO4 -They will be able to learn hot and cold dessert, plated dessert and technique of dessert plating, International desserts, Cake decorating and cake presentation Entrepreneurship in bakery & patisserie			
Teaching Pedagogies:- Power point presentation ,Workshop, seminar, Guest lecture			

CURRICULUM:

Unit No.	Title & Contents	Teaching Hours
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1	<u>Introduction</u> Ingredients used in bakery and confectionery, Flour, Fats and oil, Raising agent, Sweeteners , terminology, Introduction to bakery major and minor equipment	5
2	<u>Bread Fabrication</u> Introduction, Baking, Ingredients, Principles, Faults, Bread from the world. Yeast fermented products, The technique and theory of working with yeasted dough, fermentation, dough hydration, temperature control, kneading, and shaping	5
3	<u>Basic sponge and cake</u> Introduction, Steps, Methods, Ingredients, Principles, Baking, equipments, Points to remember, Types, Weights and measures, An exploration of standard units of measure and unit conversion, estimation, percents, ratios, yield tests, recipe scaling, and recipe costing.	5
4	<u>Pastes - Cream , Fillings and sauces</u> Introduction, Types, Methods, Creams and Custard, Varieties of ganache, crystalline and non-crystalline sugar confections, nut based centers, jellies, etc	5
5	<u>Laminated Pastries</u> Introduction, Puff pastry, Method of making, use, recipes, types Common faults, Classic dough, Laminated and layered dough, Short crust dough, Choux paste	5
6	<u>Cookies</u> Characteristics, types, method, Point to remember, recipes Piped cookies, Dropped cookies, Bar cookies, Sheet cookies, stencil cookies	5
7	Chocolate Production, tempering methods, sugar cooking technique, hand dipping centers, and shell molding etc.	5
8	<u>Meringues</u> Fundamental theory, concepts and practical related to - Introduction to Meringues, French Meringues, Italian Meringues, Swiss Meringues	5



9	<u>Icings</u> Fundamental theory, concepts and practices related to - Different types of Icings (Royal icing, Fondant icing, Ganache, Butter creams, Chocolate fudge, Fresh Cream, Designer cake), Icing technique and uses, New trend in cake icing.	5
10	<u>Contemporary plated desserts</u> Hot and cold dessert, Plated dessert and technique of dessert plating, International desserts	5
11	<u>Cake decorating and cake presentation</u> Butter cream flowers and borders, royal icing, and fondant (draping, crimping, and ruffling), Floral arrangement and tiered cake assembly including splitting, filling, and crumb coating and the usage of marzipan for covering cakes and making flowers, and fruits, Finishing techniques like petal dusting and tiered wedding cake assembly.	4
12	<u>Entrepreneurship in bakery & patisserie</u> Scientific and new trend bakery industry, Food costing and pricing, Bakery entrepreneurship, setting up a bakery business, regulatory compliance	6
	TOTAL	60

Text Books:

1. Professional Baking - Wayne Gisslen
2. Theory of Cookery - Mr. K. Arora, Publisher - Frank Brothers - Publishing Year 2008

Reference Books:

1. Modern Cookery for Teaching & Trade Vol I- Ms. Thangam Philip, Publisher - Orient Blackswan Pvt. Ltd.

Online Resources:

- NPTEL / SWAYAM



Course Code: 23DBP102		Course Name: Basics of Bakery & Patisserie (PR.)	
Course Category:	Credit: 2	Teaching Scheme: L - 0 / P - 4	
Evaluation Scheme: CA - 30 / PR-20		Duration: 2 hours	
Prerequisites: --- Students should be known about Importance of maintaining cleanliness and safety in the kitchen, Safe handling and storage of ingredients and equipment.			
Course Objectives: • To be able to understand the students the essential baking techniques required for creating a variety of baked goods, including breads, cakes, and pastries. • To be able to understand the students prepare different types of dough, such as yeast dough, puff pastry, and short crust pastry, with precision and consistency. • To able to equip students with the skills to bake and decorate cakes, understanding the basics of sponge preparation, frosting, and decorating techniques. • To able to develop students' ability to manage their time effectively and organize their workspace for maximum productivity during baking tasks.			
Course Outcome: CO1 – Students will be learn & remember bakery ingredients, equipment, weight and measures, Dough Making, Yeast dough, Fermentation and baking of bread, Types of bread – Rolls , Loaf , Pullman , Brown , Whole wheat CO2 – They will be learn & implement different Types of bread, buns, loaf preparation types of basic sponge. CO3 - They will be learning & implement different types of muffins preparation & cake decoration icing. CO4- They will be learn & implement pastry choux pastry & Danish pastry CO5- They will be learn & implement international dessert preparation.			
Teaching Pedagogies:- Workshop, Hand on training , Demonstration			

CURRICULUM:

Unit No.	Title & Contents	Hours
1	Introduction to bakery ingredients, equipment, weight and measures	2
2	Dough Making, Yeast dough, Fermentation and baking of bread.	2
3	Types of bread – Rolls , Loaf , Pullman , Brown , Whole wheat	2

4	French loaf, Ciabatta, Panini, Pizza Base.	2
5	Burger ban , Hot Dog Ban , Begal , Doughnut	2
6	Cake making – basic sponge , with egg, egg less , fat less	2
7	Types of Muffins , Cup cakes ,	2
8	Cake decoration – Vanilla , chocolate , Double chocolate , Pineapple	2
9	Cake decoration- Black forest , Butterscotch, Almond and Honey	2
10	Pastry – , Dough lamination, Puff pastry , Flakey pastry	2
11	Choux pastry , Shortcrust pastry , Pie	2
12	Danish Pastry , Apple tarts , Cheese Cake	2
13	International dessert –Mousse , Custard , creme brulee,	2
14	International dessert- Tiramisu , Apple strudel , Baklava	2
	TOTAL	28

Text Books:

1. Professional Baking - Wayne Gisslen
2. Theory of Cookery - Mr. K. Arora, Publisher - Frank Brothers - Publishing Year 2008

Reference Books:

- 1.Modern Cookery for Teaching & Trade Vol I- Ms. Thangam Philip, Publisher - Orient Blackswan Pvt. Ltd.

Online Resources:

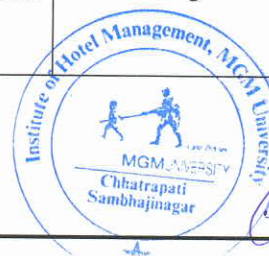
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Course Code: 23DBP103		Course Name: Food Costing	
Course Category:	Credit: 4	Teaching Scheme: L - 4 / P - 0	
Evaluation Scheme: CA - 40 / MSE-20/ ESE-40		Duration: 2 hours	
Prerequisites: - Refer the basis of food cost.			
Course Objectives: Students will be able to set up a food cost control system within a restaurant or catering operation. It gives managers a better idea of the flow of food through the restaurant, enabling them to plan cash flow and stock control more effectively.			
Course Outcome: CO1 –Students will understand the methodology of food and beverage control, understand the elements of cost, understand the break-even-analysis, and understand the definition of sales. CO2- Students will be able to learn and remember the standardized recipes and planning of the standardized recipes.			
Teaching pedagogies: PPT, group discussion, classroom discussions.			

CURRICULUM:

Unit No.	Title & Contents	Hours
1	<u>Pricing</u> Menu pricing styles, types of menu, Different methods in pricing	9
2	<u>Costing</u> Importance of food costing, methods of costing, costing techniques	9
3	<u>Standard Recipes</u> Use of standardized recipes, developing standardized recipes, adjustment factor	9
4	<u>Material Costing</u> Through purchasing, receiving, issuing, production, sales and accounting	8



5	<u>Controlling</u> Food cost, labor cost, overhead cost, miscellaneous cost	8
6	<u>Yield</u> Butchers yield, cooking yield, portion control	8
7	<u>Costs</u> Determining standard food cost, calculating portion cost, calculating dinner cost	9
	TOTAL	60

Text Books:

1. Food & Beverage Service - Lillicrap & Cousins
2. Food & Beverage Mgmt – Bernard Davis, Andrew Lockwood, Sally Stone

Reference Books:

1. Professional Baking - Wayne Gisslen- Orient Blackswan Pvt. Ltd.
2. Principles of Food and Beverage Cost Control – Paul R. Dittmer and J. Desmond Keefe III

Online Resources:

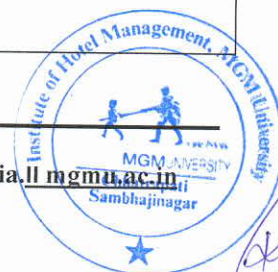
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Course Code: 23DBP104		Course Name: Food Safety and Hygiene	
Course Category:	Credit: 3	Teaching Scheme: L - 3 / P - 0	
Evaluation Scheme: CA-40 / MSE-20 / ESE-40		Duration: 2 hours	
Prerequisites: - Students should possess the basic concept of food safety & hygiene.			
Course Objectives: • To make the students understand the concepts of food safety standards and regulations • To provide detailed information regarding the principles of food hygiene practices. • To make the students understand the concepts of hazard analysis and critical control points • To create awareness among students regarding the importance of personal hygiene and food safety culture.			
Course Outcome: • CO1 - Student will learn about the microorganism groups important for food microbiology along with contamination and the cross contamination procedure. • CO2- They will understand the detailed process of food receiving, storing, preparing, cooking, holding, and service of the food along with the personal hygiene. • CO3- Students will understand and implement the principles of HACCP, and the role of FSSAI • CO4 -They will learn and apply the different methods, advantages & disadvantages, municipal laws and Swachh Abhiyan.			
Teaching Pedagogies: PPT, notes, Classroom discussion			

CURRICULUM:

Unit No.	Title & Contents	Hours
1	<u>Food Microbiology</u> Introduction, Microorganism groups important in food microbiology - Viruses, Bacteria, Fungi (Yeast & Molds), Algae, Parasites; Factors affecting the growth of microbes, Beneficial role of Microorganisms	7
2	<u>Food Contamination and Spoilage</u> Classification of food, Contamination and cross contamination, Spoilage of various food with the storing method	7



3	<u>Sanitary Procedure Followed During Food Handling</u> Receiving, Storage, Preparation, Cooking, Holding, and Service of the Food	7
4	<u>Safe Food Handler</u> Personal hygiene (discussing all the standard), Hand washing procedure, First aid definition, Types of cuts, wounds, lacerations with reasons and precautions.	6
5	<u>Hazard Analysis Critical Control Point</u> Introduction to HACCP, History and Principles of HACCP	6
6	<u>Food Safety Standards Authority of India (FSSAI)</u> Introduction to FSSAI, Role of FSSAI, FSSAI Compliance	6
7	<u>Garbage Disposal</u> Different Methods, Advantages & Disadvantages, Municipal Laws and Swachh Abhiyan	6
	TOTAL	45

Text Books:

1. Food Hygiene & Sanitation - S. Roday - Publisher Tata McGraw Hill - Publishing Year 1998
2. Food Microbiology - Frazier - Publisher Tata McGraw Hill - Publishing Year 1987

Reference Books:

1. Complete Catering Science - OFG Kilgour
2. Safe Food Handling - Michel Jacob

Online Resources:

NPTEL / SWAYAM



Course Code: 23DBP105		Course Name: Managerial Perspectives	
Course Category:	Credit: 2	Teaching Scheme: L - 2 / P - 0	
Evaluation Scheme: CA - 20 / MSE-10/ ESE-20		Duration: 2 hours	
Prerequisites: - Students should know about the managerial concept & importance of the managerial level.			
Course Objectives: • To make students understand the concepts of management & their practical application in the Hospitality Industry. • To make the students understand the concepts of leadership skills: Cultivate essential leadership qualities, including effective communication, team management, and motivational strategies to guide and inspire teams. • To provide a thorough knowledge regarding the concepts of organizational dynamics: Provide insights into the complexities of organizational behavior, culture, and structure, and their impact on managerial practices.			
Course Outcome: • CO1 - Student will be able to learn about the level of management internal & external factors that affect management , they will be learn about the Types of plan, types of decision & decision-making techniques. • CO2 - They will learn and apply the principle of organizations & staffing, Leadership theories managerial grid, characteristics of a good leader. • CO3- They will learn about the nature and importance benefits of motivated staff and applies the characteristics of effective coordination with other Departments. • CO4- They will learn & implement about the controlling process in hospitality industry			
Teaching Pedagogies: PPT, groups discussions, Notes, Workshops			

CURRICULUM:

Unit No.	Title & Contents	Hours
1	<u>Introduction to Management</u> A typical day in the life of a manager at hotel (illustrative situations), Management defined, Levels of management, External & internal factors that affect management, Contribution of F.W. Taylor to scientific management, Henry Fayol's classical management theory, Modern day management theory	6



2	<u>Planning & Decision Making</u> Definition, Nature & Importance of planning, Advantages & disadvantages, Types of plans, Steps in planning, Planning assumptions, Types of decisions, Decision making techniques, Step by step decision making process	5
3	<u>Organizing & Staffing</u> Definition of Organizing, Nature and importance of organizing, Principles of organizations, Definition of Staffing, Delegation and Departmentalization, Authority & Responsibility, Span of control	4
4	<u>Leadership</u> Definition, Leadership theories - Managerial grid, Different styles of leadership, Characteristics of a good leader	3
5	<u>Motivation</u> Definition, Nature and Importance, Benefits of motivated staff, Maslow's theory of need hierarchy, Herzberg's two factor theory, McGregor's theory 'X' and theory 'Y', Morale - its role & importance	4
6	<u>Coordination</u> Definition, Characteristics of coordination, Need for coordination	4
7	<u>Controlling</u> Definition, Need for controlling, Process of controlling	4
	TOTAL	30

Text Books:

1. Essentials of Management - Koontz & O'donnel

Reference Books:

1. Management - Stoner & Freeman
2. Management tasks - Peter Drucker

Online Resources:

NPTEL / SWAYAM



Course Code: 23DBP106		Course Name: Communicative English	
Course Category:	Credit: 2	Teaching Scheme: L - 2 / P - 0	
Evaluation Scheme: CA - 20 / MSE-10/ ESE-20		Duration: 2 hours	
Prerequisites: - Refer the books, Notes, PPT's			
Course Objectives: • Implementation of the communication process. • Develop oral, non- verbal and written communication skills. • Implement the frame for planning business planning.			
Course Outcome: CO1 - Students will remember the communication process. CO2- Students will understand the barriers to effective communication and attributes of listening. CO3- students will learn to implement the written communication skills. CO4- They will use the framework for planning the business messages and remember the attributes of a non-verbal communication.			
Teaching Pedagogies: PT's , Notes, Group discussions			

CURRICULUM:

Unit No.	Title & Contents	Hours
1	<u>The communication process</u> Sender, receiver, message, channel, feedback, Message conceived, message encoded, channel selected for communication, message perceived, message decoded, message understood and decoded, feedback	3
2	<u>Barriers to effective communication</u> Inadequacy of message design, physical appearance, selective attention, prejudice, language difference, inadequate listening, lack of feedback, imperceptions, mannerisms	2
3	<u>Listening</u> Need for listening, listening for content, critical listening, empathetic listening, attentive listening	3
4	<u>Framework for planning business messages</u> Purpose, audience, structure, style	3



5	Written communication skills Advantages and disadvantages, Note making, writing a log book, Comprehension and précis writing, Letter writing (letters of enquiry, complaint, apology, order, application accompanied by bio-data, resignation and appreciation.), Short formal reports (incidents, events, visits), Memos, notices, circulars	7
6	Oral communication skills Advantages and disadvantages, Articulation and delivery, Making speeches and presentations, Telephone etiquettes, Restaurant and hotel English	7
7	Non-verbal communication Understanding aspects of body language	5
	TOTAL	30

Text Books:

1. Communication Skills – BV Pathak
2. Business Communication- Sinha

Reference Books:

1. Grammar and composition- Wren and Martin

Online Resources:

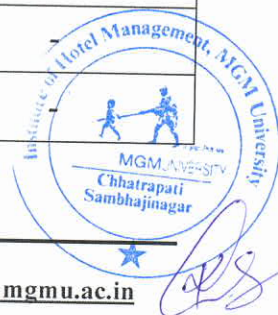
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Course Code: 23DBP107		Course Name: Field Work	
Course Category:	Credit: 4	Teaching Scheme: L - 0 / P - 8	
Evaluation Scheme: CA - 40 / MSE-20/ ESE-40		Duration: 2 hours	
Prerequisites: -			
Course Objectives: To enable the student to apply the knowledge and skills acquired in the many facets of Hotel Operations, learn to analyze data situations at logical decisions.			
Course Outcome: CO1 - To understand project characteristics and various stages of a project, the conceptual clarity about project organization and feasibility analyses Market, Technical, Financial and Economic, analyze the learning and understand techniques for Project planning, scheduling and Execution Control.			

CURRICULUM:

Unit No.	Title & Contents	Hours
1	Cover Page	-
2	Title Page	-
3	Certificate	-
4	Acknowledgment	-
5	Synopsis	-
6	Index (Table of Contents)	-
7	Project Content: Page No., Introduction (Aims & Objectives, History, Primary Data, Explanation of Terms), Research Methodology (Methods adopted for collecting Data), Questionnaires, Interview, Mails etc., Data Analysis & Data Interpretation (Data is depicted with the help of Bar Chart, pie Chart, Graphs, Statistical formulae and interpreted), Conclusions and Limitations, Suggestions / Amendments	-
8	Annexure	-
9	Bibliography (List of Reference Books)	-
10	Questionnaire (Blank Format)	-



Text Books:
Reference Books:
Online Resources:



SEMESTER II

Course Code: 23DBP201		Course Name: Industrial Training
Course Category:	Credit: 20	Teaching Scheme: L - 0 / P - 40
Evaluation Scheme: CA - 240 / PR - 160		Duration:
Prerequisites: -		
Course Objectives: The Industrial Training enables students to relate the knowledge and skills acquired in the classroom with systems, standards and practices present in the Industry.		
Course Outcome: CO1- Capability to acquire and apply fundamental principles of chosen department in hospitality industry, become master in one's specialized technology, become updated with all the latest changes in the respective field, ability to communicate efficiently, capability and enthusiasm for self-improvement through continuous professional development and life-long learning.		

INDUSTRIAL TRAINING:

In this semester the student shall be sent for industrial training for a period of 16 Weeks in a reputed organization (min. 4 star hotel in case a candidate opts for hotel training). The student shall maintain a logbook on daily basis. At the end of the industrial training the student shall submit a training report along with the logbook maintained on daily basis during the period of training and the performance appraisal from each department. The training report is to be prepared by the student in two typed copies and to be submitted to the institution within the stipulated time for assessment. The report will be assessed by the internal examiner and only on the basis of a certificate of the examiner concerned that the training has been satisfactorily completed would the student be allowed to appear for the viva-voce. The training report will be assessed by a panel of examiners comprising of one external examiner (the external would include preferably one from the Aviation or Hospitality Industry of the level of Head of the Department and above) and one internal examiner.

