



**MGM University**  
**Chhatrapati Sambhajinagar**

**Name of Faculty - Management & Commerce**

**Name of Institute - Institute of Hotel Management**

**Name of Department - Hotel Management**

**CURRICULUM BOOKLET**

(With effect from Academic year 2025-26)



## 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	-
-	-	-	-	-





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**Name of Program – M.Sc. (Hotel Operations & Catering Services)****Duration – Two Years****Eligibility –****1. Maharashtra State Candidate.**

(i) The Candidate should be an Indian National and having domicile of Maharashtra state and/or born in Maharashtra state.

(ii) Passed minimum Three-year Duration Bachelor's Degree in Hotel Management, Hotel & Tourism Management, Hospitality & Catering Services, or allied stream awarded by any of the Universities recognised by University Grants Commission or Association of Indian Universities with at least 45% marks in aggregate or equivalent (at least 40% in case of candidates of backward class categories, Economically Weaker Section and Persons with Disability belonging to Maharashtra State only) or its equivalent;

However, preference shall be given to the candidate obtaining non-zero positive score in MGMU-CET over the candidates who obtained non-zero score in PERA CET.

**OR**

**2. All India Candidates –**

(i) The Candidate should be an Indian National.

(ii) Passed minimum Three-year Duration Bachelor's Degree in Hotel Management, Hotel & Tourism Management, Hospitality Catering Services, or allied stream awarded by any of the Universities recognised by University Grants Commission or Association of Indian Universities with at least 45% marks in aggregate or equivalent (at least 40% in case of candidates of backward class categories, Economically Weaker Section and Persons with Disability belonging to Maharashtra State only) or its equivalent;

However, preference shall be given to the candidate obtaining non-zero positive score in MGMU-CET over the candidates who obtained non-zero score in PERA CET.



**Faculty:** Management & Commerce **Institute Name:** Institute of Hotel Management

**Program Name:** M.Sc. (Hotel Operations and Catering Services)

**Program Type:** PG

**Duration:** 02 years (04 semesters)

First Year - Semester I												
Course Category	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
Major	MHO32 MML501	Advanced Bakery & Patisserie - Th.	Theory	3	3	-	60	40	100	-	16	40
Major	MHO32 MMP501	Advanced Bakery & Patisserie - Pr.	Practical	1	-	2	30	20	50	-	8	20
Major	MHO32 MML502	Food & Beverage Inventory Control - Th.	Theory	3	3	-	60	40	100	-	16	40
Major	MHO32 MMP502	Food & Beverage Inventory Control - Pr.	Practical	1	-	2	30	20	50	-	8	20
Major	MHO32 MML503	Accommodation Operations - Th.	Theory	3	3	-	60	40	100	-	16	40
Major	MHO32 MMP503	Accommodation Operations - Pr.	Practical	1	-	2	30	20	50	-	8	20
Major Elec. -I	MHO32 MEL501/ MHO32 MEL502	Event Management/ Total Quality Management	Theory	2	2	-	30	20	50	-	8	20
Major Elec. -II	MHO32 MEL503/ MHO32 MEL504	Quantitative Techniques /Organizational Behavior	Theory	2	2	-	30	20	50	-	8	20
RM	MHO32R ML501	Research Methodology	Theory	4	4	-	60	40	100	-	16	40
Total Hrs / week = 23				20	17	06	-	-	650	-	-	260



First Year - Semester II												
Course Category	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
Major	MHO32 MML504	Advanced Food Production - Th.	Theory	3	3	-	60	40	100	-	16	40
Major	MHO32 MMP504	Advanced Food Production - Pr.	Practical	1	-	2	30	20	50	-	8	20
Major	MHO32 MML505	Food & Beverage Management - Th.	Theory	3	3	-	60	40	100	-	16	40
Major	MHO32 MMP505	Food & Beverage Management - Pr.	Practical	1	-	2	30	20	50	-	8	20
Major	MHO32 MML506	Accommodation Management - Th.	Theory	3	3	-	60	40	100	-	16	40
Major	MHO32 MMP506	Accommodation Management - Pr.	Practical	1	-	2	30	20	50	-	8	20
Major Elec. -III	MHO32 MEL505/MHO32MEL506	Retail Management / Management Information System in Hospitality	Theory	2	2	-	30	20	50	-	8	20
Major Elec. -IV	MHO32 MEL507/MHO32MEL508	Customer Relationship Management / Quality Management & Assurance	Theory	2	2	-	30	20	50	-	8	20
OJT	MHO32 JTI501	Internship	Internship	4	-	8	60	40	100	-	16	40
Total Hrs / week = 27				20	13	14	-	-	650	-	-	260
Eligible for One Year (2 Sem.) PG Diploma (40 credits) after Four Year UG Degree												



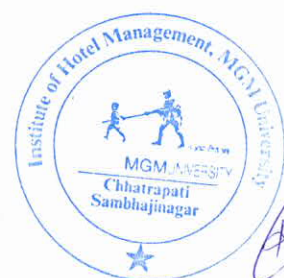


Second Year - Semester III												
Course Category	Course Code	Course Title	Nature of Course	No. of Credits	Teaching (Contact hrs/ week)		Evaluation Scheme (Marks)			Minimum Passing (Marks)		
					L	P	Internal	External	Total	Internal	External	Total
Major	MHO32 MML601	Food Production Management – I Th.	Theory	3	3	-	60	40	100	-	16	40
Major	MHO32 MMP601	Food Production Management – I Pr.	Practical	1	-	2	30	20	50	-	8	20
Major	MHO32 MML602	Food & Beverage Management – I Th.	Theory	3	3	-	60	40	100	-	16	40
Major	MHO32 MMP602	Food & Beverage Management – I Pr.	Practical	1	-	2	30	20	50	-	8	20
Major	MHO32 MML603	Accommodation Management – I Th.	Theory	3	3	-	60	40	100	-	16	40
Major	MHO32 MMP603	Accommodation Management – I Pr.	Practical	1	-	2	30	20	50	-	8	20
Major Elec.-V	MHO32 MEL601/ MHO32 MEL602	Material Management/ Hotel Engineering	Theory	4	4	-	60	40	100	-	16	40
OJT	MHO032 JTI601	Internship	Internship	4	-	8	60	40	100	-	16	40
Total Hrs / week = 27				20	13	14	-	-	650	-	-	260





Second Year - Semester IV												
Course Category	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
Major	MHO32 MML604	Food Production Management – II Th.	Theory	3	3	-	60	40	100	-	16	40
Major	MHO32 MMP604	Food Production Management – II Pr.	Practical	1	-	2	30	20	50	-	8	20
Major	MHO32 MML605	Food & Beverage Management – II Th.	Theory	3	3	-	60	40	100	-	16	40
Major	MHO32 MMP605	Food & Beverage Management – II Pr.	Practical	1	-	2	30	20	50	-	8	20
Major	MHO32 MML606	Accommodation Management – II Th.	Theory	3	3	-	60	40	100	-	16	40
Major	MHO32 MMP606	Accommodation Management – II Pr.	Practical	1	-	2	30	20	50	-	8	20
Major Elec. VI	MHO32 MEL603/ MHO32 MEL604	Culinary Tourism / Food Photography	Theory	4	4	-	60	40	100	-	16	40
RP	MHO32R PD601	Dissertation	Practical	6	-	12	60	40	100	-	16	40
Total Hrs / week = 27				22	13	14	-	-	650	-	-	260
Eligible for Two Years – (4 Sem.) PG Degree (82 credits) After Three Year UG Degree												



## Syllabus M.Sc. (Hotel Operations and Catering Services)

### SEMESTER - I

<b>Course Code:</b> MHO32MML501 <b>Course Name:</b> Advanced Bakery & Patisserie – Th.		
<b>Course Category:</b> MM	<b>Credit:</b> 3	<b>Teaching Scheme:</b> L – 3 / P – 0
<b>Evaluation Scheme:</b> CA – 60 / ESE – 40		<b>Duration:</b> 2 hours
<b>Prerequisites:</b> -Students should have the idea about basic baking and food safety and Hygiene.		
<b>Course Objectives:</b> <ul style="list-style-type: none"> <li>To be able to invent and do various experimental baking.</li> <li>To gather knowledge about business and marketing strategies, nutritional and dietary considerations</li> <li>To become an expert in confectionery and chocolate work like cake decoration In addition, presentation.</li> </ul>		
<b>Course Outcome:</b> <b>CO1-</b> Students will be learn & understand Icing, Topping and Meringues, Dessert, Frozen dessert & Ice cream. <b>CO2-</b> They will be learn & understand Types of Sugar, Sugar Stages, Nougatine Sculpture, Pastillage Sculpture <b>CO3-</b> They will be learn & implementation Chocolate Manufacturing Tempering of chocolate Cocoa butter, white chocolate, Chocolate Sculpture <b>CO4-</b> They will be learn & implementation about types of cookies <b>CO5-</b> They will be learn & implementation about Vegetable Bread Fruit Bread, Bread Display, Bread flour Art		
<b>Teaching Pedagogies</b> –Power point presentation ,Workshop, seminar, Guest lecture		

### CURRICULUM:

Unit No.	Title & Contents	Teaching Hours
1	<b>Icing, Topping and Meringues</b> Recipes of Icing and Toppings Uses, Difference between toping and icing, varieties Use, types of Meringues cooking of Meringues Factors affecting stability	7



2	<b>Dessert, Frozen dessert &amp; Ice cream</b> Dessert Basic Plating ideas Types of Dessert International Dessert Additives and preservative manufacturing types Method of preparation ice cream Types Definition, flavors Topping, Gelato	10
3	<b>Sugar Arts</b> Types of Sugar, Sugar Stages Nougatine Sculpture Pastillage Sculpture	7
4	<b>Chocolate Manufacturing</b> History process , types Tempering of chocolate Cocoa butter, white chocolate, Chocolate Sculpture	7
5	<b>Cookies</b> Cookies History Types of cookies Famous region Cookies Macrons, Biscuit	7
6	<b>Bread Art</b> Vegetable Bread Fruit Bread, Bread Display, Bread flour Art	7
	<b>TOTAL</b>	<b>45</b>

**Text Books:**

1. The Art of Sugar Craft – Sugar paste – By Brenda Purton
2. The Art of Sugar Craft – Royal Icing – By Brenda Purton

**Reference Books:**

1. The Art of Suga Craft – Piping – By Brenda Purton
2. Practical Cookery- Victor Ceserani & Ronald Kinton, ELBS – Publisher – Edward Arnold –Publishing Year 2004

**Online Resources:**

- NPTEL / SWAYAM





<b>Course Code:</b> MHO32MMP501 <b>Course Name:</b> Advanced Bakery & Patisserie – Pr.		
<b>Course Category:</b> MM	<b>Credit:</b> 1	<b>Teaching Scheme:</b> L – 0 / P – 2
<b>Evaluation Scheme:</b> CA – 30 / PR–20		<b>Duration:</b> 2 hours
<b>Prerequisites:</b> -Students should have the idea about basic baking and food safety and Hygiene and remember the basic recipes.		
<b>Course Objectives:</b> <ul style="list-style-type: none"> <li>• To be able to encourage creativity and experimentation with new ingredients, Techniques, and flavor combinations in the bakery and patisserie arts.</li> <li>• To be able to incorporate nutritional knowledge and accommodate dietary restrictions in Bakery and patisserie products.</li> <li>• To be able understand the art and science of confectionery, including chocolate Tempering, molding, and creating various candies and confections.</li> <li>• To be able to learn advanced cake decoration techniques, including fondant work, sugar art, and intricate piping, emphasizing aesthetics and creativity</li> </ul>		
<b>Course Outcome:</b> <p><b>CO-1</b> They will be learn and prepare Sour Bread Preparation, Sweet Bread, Savory Bread , Bread Display, Cookies &amp; Biscuits, Chocolate Making</p> <p><b>CO-2</b> They will be learn and prepare Sugar Art- Sugar Stages, Nougatine Bar , Nougatine Sculpture Royal Icing work, Fondant art, Ganache, and glazes, Marzipan</p> <p><b>CO-3</b> They will be learn and prepare Cookies, Biscuit, Meringues</p> <p><b>CO-4</b> 3 They will be learn and prepare International Dessert, Pastry- Short crust , Apple pie , Mini Tarts, Cheese cake , Strawberry Cream</p> <p><b>CO-5</b> They will be learn and prepare Puff pastry, Danish pastry – Pear ,strawberry / French Pastry – Croissants, Mille feuille</p>		
<b>Teaching Pedagogies</b> – Demonstration, Hands on Training, Workshop		

**CURRICULUM:**

Unit No.	Title & Contents	Hours
1	Sour Bread Preparation, Sweet Bread, Savory Bread , Bread Display	2
2	Cookies & Biscuits – international Cookies, Display Cookies And Biscuits ,Icing And Topping	2
3	Chocolate Making- Dry fruit Chocolate, Coconut Chocolate, Rum Ball , Chocolate Bar, Chocolate Cracker Kit Kat	2



4	Sugar Art- Sugar Stages, Nougatine Bar , Nougatine Sculpture	2
5	Sugar Paste – Royal Icing work, Caramel art, Pastillage art.	2
6	Fondant art, Ganache, and glazes, Marzipan	2
7	Cookies - Meringue cookies, Bullseye Cookies, fortune cookie, Butter Cookies	2
8	Biscuit - Digestive Biscuit , Florentine Biscuit, Hobnob Biscuit	2
9	Meringues – Cooking Method, Meringues Garnish , Baked Alaska	2
10	International Dessert - Baklava , Tiramisu , Poached Pear in Red Wine	2
11	Pastry- Short crust , Apple pie , Mini Tarts	2
12	Pastry – Cheese cake , Strawberry Cream	2
13	Puff pastry – Mix veg, cheese , Paneer , Chicken	2
14	Puff pastry – Chocolate , Custard	2
15	Danish pastry – Pear ,strawberry / French Pastry – Croissants, Mille feuille	2
	<b>TOTAL</b>	30

**Text Books:**

1. The Art of SugarCraft – Sugar paste – By Brenda Purton
2. The Art of SugarCraft – Royal Icing – By Brenda Purton

**Reference Books:**

1. The Art of SugarCraft – Piping – By Brenda Purton
2. Practical Cookery- Victor Ceserani & Ronald Kinton, ELBS – Publisher - Edward Arnold –Publishing Year 2004

**Online Resources:**

NPTEL / SWAYAM



<b>Course Code:</b> MHO32MML502 <b>Course Name:</b> Food & Beverage Inventory Control Th.		
<b>Course Category:</b> MM	<b>Credit:</b> 3	<b>Teaching Scheme:</b> L - 3 / P - 0
<b>Evaluation Scheme:</b> CA - 60 / ESE - 40		<b>Duration:</b> 2 hours
<b>Prerequisites:</b> - Creation and distribution of - <ul style="list-style-type: none"> <li>• Power Point Presentations</li> <li>• Handouts</li> <li>• Videos</li> </ul> Are required for upcoming session		
<b>Course Objectives:</b> <ul style="list-style-type: none"> <li>• To gather a comprehensive knowledge in different phases of control for future implementation.</li> <li>• To provide a thorough knowledge regarding the accounting process of control system</li> </ul>		
<b>Course Outcome:</b> <ul style="list-style-type: none"> <li>• <b>CO1</b> - Students will learn and apply the control procedures in hotel industry.</li> <li>• <b>CO2</b> - They will be able to apply and analyze the phases of control system and act necessarily wherever required.</li> <li>• <b>CO3</b> - They will be able to analyze and implement the accounting part of control to reduce cost and increase profit.</li> </ul>		
<b>Teaching Pedagogies:</b> <ul style="list-style-type: none"> <li>• Power point presentation,</li> <li>• Classroom Teaching,</li> <li>• Case studies</li> <li>• Lecture Talks</li> <li>• Seminar</li> <li>• Workshops</li> </ul>		

**CURRICULUM:**

Unit No.	Title & Contents	Teaching Hours
1	<b>Inventory and Cycle of Control</b> Introduction, Scheduling the Inventories Inventory Control Procedures Valuation Methods of Inventory Cycle of Control - Planning Phase, Operational Phase, Post-Operational Phase	10

2	<b>Purchasing</b> Introduction, Purchase Cycle Purchasing Procedure, Establishing Standards for Purchasing on Quality Quantity and Price Parameters, Types / Methods of Purchasing Aids to Purchasing, Selection of a Supplier	10
3	<b>Receiving</b> Introduction, Receiving Procedure Establishing Standards for Receiving on Quality Quantity and Price Parameters Methods of Receiving Preparing of Receiving Report	9
4	<b>Storing &amp; Issuing</b> Introduction, Beverage Storing and Issuing Control, Methods of Pricing Factors Affecting Beverage Pricing	8
5	<b>Accounting System</b> Introduction, Cost Concepts Cost Statements Sales Concept, Beverage Cost Concept, Break-Even Point Analysis Methods of Controlling Beverage Sales	8
	<b>TOTAL</b>	<b>45</b>

**Text Books:**

1. Food &amp; Beverage Service - Lillicrap &amp; Cousin

**Reference Books:**

1. Food &amp; Beverage Mgmt – Bernard Davis, Andrew Lockwood, Sally Stone

**Online Resources:**

NPTEL / SWAYAM





<b>Course Code:</b> MHO32MMP502 <b>Course Name:</b> Food & Beverage Inventory Control - Pr.		
<b>Course Category:</b> MM	<b>Credit:</b> 1	<b>Teaching Scheme:</b> L - 0 / P - 2
<b>Evaluation Scheme:</b> CA - 30 / PR - 20		<b>Duration:</b> 2 hours
<b>Prerequisites:</b> - Students are required to go through the course materials before starting of the practical session for better learning and practice.		
<b>Course Objectives:</b> <ul style="list-style-type: none"> <li>To gather a comprehensive knowledge in different phases of control for future implementation.</li> <li>To provide a thorough knowledge regarding the accounting process of control system</li> </ul>		
<b>Course Outcome:</b> <ul style="list-style-type: none"> <li><b>CO1</b> - Students will be able to handle different forms, formats of control physically.</li> <li><b>CO2</b> - They will be able to establish the SOP's for Hotel.</li> <li><b>CO3</b> - They will be able to analyze and handle the sales and cash control.</li> </ul>		
<b>Teaching Pedagogies:</b> Practically demonstrating the sessions in the F & B Service Training Restaurant and showing hotel's control department physically.		

### PRACTICAL TOPICS:

Unit No.	Title & Contents	Teaching Hours
1	Critical Points in F&B Inventory Control	04
2	Control cycle	04
3	Establishment of SoP	04
4	Purchase Cycle	04
5	Receiving and Storing of F&B Material	04
6	Issuing control procedures	04
7	Preparation of goods control	02
8	Sales control	02
9	Cash control	02
<b>TOTAL</b>		<b>30</b>



**Text Books:**

1. Food & Beverage Service - Lillicrap & Cousin

**Reference Books:**

1. Food & Beverage Mgmt - Bernard Davis, Andrew Lockwood, Sally Stone

**Online Resources:**

NPTEL / SWAYAM



<b>Course Code:</b> MHO32MML503 <b>Course Name:</b> Accommodation Operations – Th		
<b>Course Category:</b> MM	<b>Credit:</b> 3	<b>Teaching Scheme:</b> L – 3 / P – 0
<b>Evaluation Scheme:</b> CA – 60 / ESE – 40		<b>Duration:</b> 2 hours
<b>Prerequisites:</b> - students should remember the basic policies and procedures of the hotels.		
<b>Course Objectives:</b> The subject ends to establish the importance of accommodation operations within the hospitality industry. It equips the student to acquire knowledge & skills with respect to planning & designing aspects		
<b>Course Outcome:</b> <b>CO1</b> - To establish the importance of accommodation operations & its role in the hospitality industry. <b>CO2</b> - It helps the students to acquire basic knowledge & skills necessary to industry-required standards in this area.		
<b>Teaching Pedagogies:</b> PPT, workshop, Classroom discussion, group discussion		

### Curriculum

Unit	Content	Teaching Hours
1	<b>MICE – Meeting Incentive Convention Exposition</b> Concept Importance Planning for MICE	6
2	<b>Sales &amp; Marketing Department</b> Organizational Chart Role of Sales & Marketing Department Co-ordination with Front Office Making of a Sales and Marketing and Advertising Plan	6
3	<b>Use of computer technology in Rooms Division</b> MIS – Management Information System Software used in Hotels Reports generated at Front Desk and Housekeeping, eg Rooms Status Report Sales Mix Report Revenue Report Guest History	6
4	<b>Yield Management</b> Concept ARR & Rev PAR Definition & importance of Yield Management Forecasting	7
5	<b>Floor, Floor finishes &amp; Wall Coverings</b>	10

	Classification / types Characteristics Selection criteria Cleaning Procedures - care & maintenance Agents used, polishing / buffing Floor seals Carpets Types - selection care & maintenance Types of wall coverings Functions of wall coverings	
6	<b>Planning of a Guest Room</b> Application of Chapter 1-4 in Planning. Size of a Guest Room as per the classification norms Layout of the guest room to the scale Furniture- size and arrangement Bathroom fixtures and amenities Planning of Service Areas - Linen Room / Laundry	10
<b>TOTAL</b>		<b>45</b>

**Text Books:**

1. Front Office Management & Operations - Linsley Devereaux, Marcel Escoffier
2. Check in - Check Out - Gary Vallen, Jerome Vallen

**Reference Books:**

1. Managing Front Office Operations - Micheal Kasavana, Richard M Brook
2. Professional Housekeeper - Georgina Tucker, Schneider, Mary Scoviak

**Online Resources:**

NPTEL / SWAYAM





<b>Course Code:</b> MHO32MMP503 <b>Course Name:</b> Accommodation Operations (PR)		
<b>Course Category:</b> MM	<b>Credit:</b> 1	<b>Teaching Scheme:</b> L - 0 / P - 2
<b>Evaluation Scheme:</b> CA - 30 / PR - 20		<b>Duration:</b> 2 hours
<b>Prerequisites:</b> - Students should remember the basic procedures of front office operations and documentations.		
<b>Course Objectives:</b> The syllabus of Accommodation Operations seeks to enhance the skills of students in the Rooms Division Operations of hotels.		
<b>Course Outcome:</b> <b>CO1</b> - To establish the importance of accommodation operations & its role in the hospitality industry. <b>CO2</b> - It helps the students to acquire basic knowledge & skills necessary to industry-required standards in this area.		
<b>Teaching Pedagogies:</b> PPT, classroom discussion, group activities		

**CURRICULUM:**

Practical No.	Title& Contents	Hours
1	Planning and Designing of a Lobby (Assignment)	4
2	Assignment on floor finishing, wall coverings, curtains. (Samples to be collected)	4
3	Designing a Brochure for a. A heritage Hotel b. Business Hotel and c. Resort	4
4	Collect five different examples of Hotel Advertisements - Assignment	4
5	Comparative study of any two MICE destinations	4
6	Assignment - Workout a model-marketing plan for a Five Star Hotel.	4
7	Assignment on floor finishing, wall coverings, curtains. (Samples to be collected)	2
8	Collect five different examples of Hotel Advertisements - Assignment	2
9	Comparative study of any two convention destinations	2
	<b>TOTAL</b>	<b>30</b>



**Text Books:**

1. Front Office Management & Operations – Linsley Devereaux, Marcel Escoffier
2. Check in – Check Out – Gary Vallen, Jerome Vallen

**Reference Books:**

1. Managing Front Office Operations – Micheal Kasavana, Richard M Brook
2. Professionals Housekeeper – Georgina Tucker, Schneider, Mary Scoviak

**Online Resources:**

NPTEL / SWAYAM



<b>Course Code:</b> MHO32MEL501	<b>Course Name:</b> Event Management
<b>Course Category:</b> Major Elec. I <b>Credit:</b> 2 <b>Teaching Scheme:</b> L - 2 / P - 0	
<b>Evaluation Scheme:</b> CA - 30 / ESE - 20	<b>Duration:</b> 2 hours
<b>Prerequisites:-</b> Students should go through the course material.	
<b>Course Objectives:</b> <ul style="list-style-type: none"> <li>To make students understand the managerial and operational aspects pertaining to event and conferences and Convention Management</li> <li>To make students be creative for the ideas for the event.</li> </ul>	
<b>Course Outcome:</b> CO1 -students will learn and implement event planning, its types according to the requirement along with the budget and decoration plan. CO2- Students will be able to implement different marketing strategies for events. CO3-Students will be Able to prepare a checklist for the logistics and other essentials of the events.	
<b>Teaching Pedagogies:</b> <ul style="list-style-type: none"> <li>PPT's</li> <li>Classroom discussions</li> <li>Seminars</li> </ul>	

**CURRICULUM:**

Unit No.	Title & Contents	Teaching Hours
1	<b>Event Management</b> Role of events for promotion of tourism, Types of Events- Cultural, festivals, religious, business etc. Need of event management, key factors for best event management. Case study of some cultural events	7
2	<b>Event Planning &amp; Budgeting for Events and Conferences</b> Events at Site, Trade shows and exhibitions, principal purpose, types of shows, benefits, major participants, organization and membership, evaluation of attendees. Events/Convention/exhibition facilities; Benefits of conventions facilities, Inter-related venues, Project planning and development. Use of Budget preparation, Estimating, fixed and variable costs, cash flow, sponsorship and subsidies. Registration, Seating Arrangements, Documentation, interpreting press relation, Computer Graphics, Teleconferencing, Recording and Publishing Proceedings; Interpretation and language.	9



3	<b>Event Logistics &amp; Event Marketing</b> Catering for events, event law (Statutory permissions from various government agencies as per law), research, production Promotion, Advertising, Public relation, sponsorship, Sales Presentation, Electronic event marketing strategies	7
4	<b>Other aspects of Event Management</b> Stage planning and Cost effective production execution, MC anchoring, Interviewing and handling celebrities, Venue lighting and sound specifics, fire and safety regulations, security perception planning and execution (crowd handling, etc.).	7
	<b>TOTAL</b>	<b>30</b>

**Text Books:**

1. Coleman, Lee & Frankle (1991), Powerhouse Conferences. Educational Institute of AH & MA.

**Reference Books:**

1. Hoyle, Dorf & Jones (1995), Meaning conventions & Group business. Educational institute of AH&MA.

**Online Resources:**

NPTEL / SWAYAM





<b>Course Code:</b> MHO32MEL502	<b>Course Name:</b> Total Quality Management	
<b>Course Category:</b> Major Elec. I	<b>Credit:</b> 2	<b>Teaching Scheme:</b> L – 2 / P - 0
<b>Evaluation Scheme:</b> CA – 30 / ESE – 20		<b>Duration:</b> 2 hours
<b>Prerequisites:</b> -Students should have the concept about the quality of product maintained in industry.		
<b>Course Objectives:</b> <ul style="list-style-type: none"><li>• To understand meaning of Quality management in Hospitality Industry.</li><li>• To learn methods of solving problems and under taking improvement projects by developing culture of team working with the ultimate intention of delighting customer and continually improving the processes in all functions.</li></ul>		
<b>Course Outcome:</b> CO1 –Students will be able to understand the thoughts of quality and can differentiate the different international quality standards. CO2 –Students will be able to solve different problems through the tools and techniques of TQM and understand the importance of teamwork while maintain the quality.		
<b>Teaching Pedagogies:</b> Group discussion PPT's Seminars		

**CURRICULUM:**

Unit No.	Title & Contents	Teaching Hours
1	<b>Quality in Service Industry &amp; Various International Quality Standards</b> Definitions Concepts and models Quality Plans QMS - ISO 9001 : 2008 EMS - ISO 14001 : 2004 HACCP	10
2	<b>Thoughts from Quality Gurus &amp; Core values of Japanese Management</b> Deming Crosby Juran Group Orientation Perfectionism Innovation Diligence	10

3	<b>Problem solving Tools &amp; techniques</b> Brain storming Pareto analysis Fishbone Diagram	5
4	<b>Teamwork for Quality</b> Quality Circle Flow group Concept "5 S " Philosophy Process Mapping & Improvement (5 W & 1 H)	5
	<b>TOTAL</b>	<b>30</b>

**Text Books:**

1. Managing Quality in Science Sector" - Mike Asher 1 996 - Kogan Page Ltd. London
2. The essence of Total Quality Management"- John Bank 1996 - Practice Hall of India Pvt. Ltd. New Delhi

**Reference Books:**

1. World of Kaizen" - A Total Quality Culture of survival - Shyam Talawadekar - Published by Quality Management System, Thane

**Online Resources:**

NPTEL / SWAYAM





<b>Course Code:</b> MHO32MEL503		<b>Course Name:</b> Quantitative Technique
<b>Course Category:</b> Major Elec. II	<b>Credit:</b> 2	<b>Teaching Scheme:</b> L - 2 / P - 0
<b>Evaluation Scheme:</b> CA - 30 / ESE - 20		<b>Duration:</b> 2 hours
<b>Prerequisites:</b> -Students should go through the course materials.		
<b>Course Objectives:</b> <ul style="list-style-type: none"><li>• To provide relevant, comprehensive, accurate and objective statistical information.</li><li>• To gather proper knowledge for interpreting data while decision making.</li></ul>		
<b>Course Outcome:</b> <b>CO1</b> -Students will be able to understand and implement different classification techniques of statistics, central tendency, linear programming, and dispersion methods. <b>CO2</b> -Students will be able to implement co relation, regression & different interpretation techniques for decision making, network analysis and transportation problems.		
<b>Teaching Pedagogies:</b> Classroom discussions PPT's Seminars		

**CURRICULUM:**

Unit No.	Title & Contents	Teaching Hours
1	<b>Meaning and Classification of Quantitative techniques</b> Statistics: Meaning, Scope and Limitations, Collection, Classification, Tabulation and Presentation of Statistical Data.	10
2	<b>Measures of Central Tendency, Partition Values, Measures of Dispersion, Linear Programming, formulation and Graphical Solution, Decision theory</b> Decision making under risk, Decision making under uncertainty - 5 criteria's	10
3	<b>Correlation and Regression and its interpretation</b> Basic concepts of correlation, correlation coefficient by Product-moment method, Rank correlation Basic concepts of Linear regression, Regression equations and prediction	5
4	<b>Transportation problems and Network Analysis</b> Transportation problems and Solutions by Northwest Corner rule, Least Cost method and Vogel's approximation method, Optimum Solution by MODI method Construction of Network Diagrams, Critical Path Analysis, PERT: network diagram when three time estimates are given crashing problems	5
	<b>TOTAL</b>	<b>30</b>



**Text Books:**

1. Gupta & Khanna –Quantitative Techniques for Decision Making (Prentice Hall of India)
2. Statistical Methods- S. P. Gupta, (S. Chand & Co.)

**Reference Books:**

1. Statistical and Quantitative Methods- Ranjeet Chitale (Nirali Prakashan)
2. Comprehensive Statistical Methods- Arora (S Chand)

**Online Resources:**

NPTEL / SWAYAM



<b>Course Code:</b> MHO32MEL504	<b>Course Name:</b> Organizational Behavior	
<b>Course Category:</b> Major Elec. II	<b>Credit:</b> 2	<b>Teaching Scheme:</b> L - 2 / P - 0
<b>Evaluation Scheme:</b> CA - 30 / ESE - 20	<b>Duration:</b> 2 hours	
<b>Prerequisites: -</b> <ul style="list-style-type: none"><li>• Student must go through the topic before they come for the session.</li><li>• Students should refer the Organizational Behavior book from the library.</li></ul>		
<b>Course Objectives:</b> <ul style="list-style-type: none"><li>• To improve employees behavior &amp; performance.</li><li>• To design organizational structure.</li><li>• To find right person for right position.</li><li>• To develop productive workforce.</li><li>• To motivate internal guest for better performance.</li></ul>		
<b>Course Outcome:</b> <ul style="list-style-type: none"><li>• <b>CO1-</b>Students will learn to apply culture of the organization leading towards Leadership.</li><li>• <b>CO2-</b>They will understand Management motivation for working in teams effectively &amp;Implement Managerial leadership.</li><li>• <b>CO3-</b>Students will be able to handle &amp; manage Intra &amp; interpersonal conflict and Design the appropriate change for the development of the organization.</li></ul>		
<b>TEACHING PEDAGOGIES:</b> <ul style="list-style-type: none"><li>• Power Point Presentation</li><li>• Chalk &amp;talk</li><li>• Experience sharing</li></ul>		

**CURRICULUM:**

Unit No.	Title & Contents	Teaching Hours
1	<b>The meaning of OB and Personality</b> Why study organizational behavior, Organizational behavior models, Benefits of studying OB, Inter- disciplinary subject Determinants of personality, Types of personalities, self-esteem and self-efficiency, Perception, Learning process, Reward systems and behavioral management, Theoretical process of learning, Principles of learning, Reward and punishment, Organizational reward system	10

2	<b>Management of motivation:</b> Motivation in work settings, Managerial issues and challenges. Theories, Maslow's need theory, McGregor theory XY, Herzberg's Motivation Hygiene theory, Vroom's Valence and Instrumentality Team building and group dynamics, Working teams and team effectiveness, Intra team dynamics, Influence of the group on individual, Group decision making, Inter group relations, Collaboration and conflict, Conflict management Dynamics of managerial leadership, What is leadership, Transition in leadership theories, Leadership theories, Power and politics, Leadership and managerial change	10
3	<b>Conflict &amp; Culture</b> Intra and interpersonal conflict, inter-group conflicts and their resolution, Transactional analysis, Johari window Types of culture in the organization, Culture, Discipline, Organizational effectiveness	5
4	<b>Change and organizational development</b> Meaning of change, Stages of change, Why do people resist change, Overcoming resistance to change, Meaning of OD and methods of OD.	5
	<b>TOTAL</b>	<b>30</b>

**Text Books:**

1. Fred Luthans, "Organizational Behaviour", 12th Edition, McGraw Hill International Edition
2. Stephen P. Robbins, "Organizational Behaviour", 12th Edition, Prentice Hall

**Reference Books:**

1. Aswathappa K, "Organizational Behaviour (Text, Cases and Games)", Himalaya Publication

**Online Resources:**

NPTEL / SWAYAM





4	<b>Data Collection and Processing</b> Methods of Data Collection Survey Methods Selection of an Appropriate Data Collection Method Conditions before Using Secondary Data Questionnaire Design Editing Coding Classification Tabulation Analysis of Data Research Proposal Research Process	15
	<b>TOTAL</b>	<b>60</b>

**Text Books:**

1. Research Methodology Methods & Techniques – C.R. Kothari
2. Research Methodology – Gupta

**Reference Books:**

1. Management Research Methodology – K.N. Krishnaswamy

**Online Resources:**

NPTEL / SWAYAM



**SEMESTER – II**

<b>Course Code: MHO32MML504</b>		<b>Course Name: Advanced Food Production – Th.</b>	
<b>Course Category: MM</b>	<b>Credit: 3</b>	<b>Teaching Scheme: L – 3 / P – 0</b>	
<b>Evaluation Scheme: CA – 60 / ESE – 40</b>		<b>Duration: 2 hours</b>	
<b>Prerequisites:</b> - Students should go through course materials			
<b>Course Objectives:</b> <ul style="list-style-type: none"><li>• To Develop advanced skills in preparing and presenting a variety of international cuisines, and understanding cultural influences.</li><li>• To Gain expertise in making pâtés, galantines, ballotines, and a range of desserts, using traditional and modern methods.</li><li>• To learn the processes of chocolate making and the principles of efficient kitchen layout and design.</li><li>• Master kitchen management, including stewarding, equipment maintenance, and sustainable garbage disposal practices.</li></ul>			
<b>Course Outcome:</b> <p>CO1.Students will master the preparation and presentation of diverse international dishes, understanding cultural influences.</p> <p>CO2.Students will gain expertise in creating pâtés, galantines, ballotines, and various desserts using traditional and modern methods.</p> <p>CO3.Students will develop advanced skills in chocolate making, including the preparation of fillings and toppings.</p> <p>CO4.Students will understand kitchen layout and design principles, and manage specialized kitchen equipment effectively.</p> <p>CO5. Students will implement effective kitchen stewarding and sustainable garbage disposal practices</p>			
<b>Teaching Pedagogies:</b> PPT, classroom discussion, group discussion, workshop <ul style="list-style-type: none"><li>• Experiential Cooking Labs: Students engage in hands-on cooking sessions to practice preparing international dishes, enhancing their culinary skills and understanding.</li><li>• Demonstration and Practice: Instructors demonstrate techniques such as pâté making and chocolate constructing, followed by student practice sessions to reinforce learning.</li><li>• Case Studies and Guest Chefs: Incorporate case studies of renowned international cuisines and invite guest chefs to share insights and demonstrate specialized techniques.</li><li>• Field Trips and Tastings: Organize visits to international restaurants and food markets to expose students to diverse culinary traditions and ingredients.</li><li>• Project-Based Learning: Assign projects where students design themed menus or create their own international dishes, fostering creativity and critical thinking in culinary exploration.</li></ul>			

**CURRICULUM:**



Unit No.	Title & Contents	Teaching Hours
1	<b>International Cuisine</b> Introduction to influences of cultures on regions Special features with respect to ingredients, methods, presentation styles in the following countries - Asian, European (continental), North & South American & Mexican.	8
2	<b>Pates &amp; Galantines</b> Types & making of pate Commercial pate & pate maison Truffle sources, cultivation uses & types of truffles Types & making of galantine Ballotines	8
3	<b>Desserts</b> Frozen Deserts Classification Types & methods of preparation care uses. Hot Puddings – Methods of preparation, care, uses Ice- creams, methods, types Indian Specialty Deserts	8
4	<b>Chocolate making</b> Manufacturing & processing of chocolate Types of chocolate Preparations & care in chocolate work Fillings & toppings – preparation, method, care in preparation, presentation, and storage.	6
5	<b>Kitchen Layout &amp; Design</b> Information required. Areas of the kitchen with recommended dimension. Factors that Affect kitchen design. Principles of kitchen layout & design. Placement of equipment. Flow of work. Layouts of kitchens, bakery & confectionery in various Organizations. Layout of receiving & storage area. Layout of service & wash up.	7
6	<b>Kitchen Stewarding</b> Importance of kitchen stewarding Hierarchy & staffing in kitchen stewarding department Equipment found in kitchen stewarding department	8



<b>Course Code:</b> MHO32MMP504		<b>Course Name:</b> Advanced Food Production – Pr.	
<b>Course Category:</b> MM	<b>Credit:</b> 1	<b>Teaching Scheme:</b> L – 0 / P – 2	
<b>Evaluation Scheme:</b> CA – 30 / PR – 20		<b>Duration:</b> 2 hours	
<b>Prerequisites:</b> -Students should go through the course materials before starting the practical's.			
<b>Course Objectives:</b>  1. To Develop proficiency in preparing a variety of international cuisines, including Thai, Spanish, British, and American dishes.  2. To Master specialized culinary techniques such as making pâtés, galantines, terrines, salads, savories, sugar craft, chocolate confectionery, and Indian sweetmeats.  3. Gain hands-on experience and knowledge in handling ingredients, ensuring efficient food production with minimal waste and damage.			
<b>Course Outcome:</b> <b>CO1.</b> -Student will develop proficiency in preparing international menus, including Thai, Spanish, British, and American cuisines, displaying a diverse culinary skill set. <b>CO2.</b> -They will Master the art of making pâtés, galantines, terrines, classical salads, savories, sugar craft, chocolate confectionery, and advanced Indian sweet-meats, demonstrating expertise in specialized culinary techniques. <b>CO3.</b> -Students Gain a comprehensive understanding of ingredients, their characteristics, and handling procedures, enabling efficient and effective food production with minimal waste and damage. <b>CO4.</b> - Cultivate a professional attitude, work habits, and proficiency in using tools and equipment, ensuring high-quality food preparation while adhering to industry standards and practices.			
<b>Teaching Pedagogies</b>  1. Hands-On Cooking Sessions, Conduct interactive cooking labs where students practice preparing dishes from diverse cuisines, emphasizing technique and flavor profiles.  2. Demonstration and Practice, Provide demonstrations of specialized culinary techniques followed by guided practice sessions, allowing students to refine their skills under supervision.			

**CURRICULUM:**

Unit No.	Title & Contents	Hours
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1	International menus (3 different menus i.e. 3 different practicals)	6
2	Thai	3
3	Spanish	3
4	British	3
5	American	3
6	Making of pates galantine and terrine	3
7	Classical salads	3
8	Savouries	2
9	Sugar Craft and chocolate confectionery	2
10	Advanced Indian Sweet-meats	2
	<b>TOTAL</b>	<b>30</b>

**Text Books:**

1. Professional charcuterie – By John Kinsella and David T. Harvey
2. The Professional Garde Manger – By David Paul Larousse

**Reference Books:**

1. The Art of Garde Manger – By Frederic H. Sonneschmidt, John F. Nicolas.
2. Professional Baking - Wayne Gisslen

**Online Resources:**

NPTEL / SWAYAM





<b>Course Code:</b> MHO32MML505		<b>Course Name:</b> Food & Beverage Management – Th.	
<b>Course Category:</b> MM	<b>Credit:</b> 3	<b>Teaching Scheme:</b> L – 3 / P – 0	
<b>Evaluation Scheme:</b> CA – 60/ ESE – 40		<b>Duration:</b> 2 hours	
<b>Prerequisites:</b> -Creation and distribution of - <ul style="list-style-type: none"><li>• Power Point Presentations</li><li>• Handouts</li><li>• Videos</li></ul> Are required for upcoming session			
<b>Course Objectives:</b> <ul style="list-style-type: none"><li>• To develop managerial and personnel management skills within students.</li><li>• To provide a detailed knowledge in budget and its policies.</li><li>• To generate idea regarding F &amp; B Management policies of different types catering establishments, hotels and restaurants.</li></ul>			
<b>Course Outcome:</b> <ul style="list-style-type: none"><li>• <b>CO1-</b> Students will be able to inculcate managerial and personnel management skills to operate restaurant and bar on daily basis.</li><li>• <b>CO2 -</b>They will be able to create, analyze and implement the budget as and when required in industry.</li><li>• <b>CO3 -</b>They will be able to understand, analyze and implement the varied necessary policies and F &amp; B Management system for different catering establishments, hotels and restaurants.</li></ul>			
<b>Teaching Pedagogies:</b> <ul style="list-style-type: none"><li>• Power point presentation,</li><li>• Classroom Teaching,</li><li>• Case studies</li><li>• Lecture Talks</li><li>• Seminar</li><li>• Workshops</li></ul>			

**CURRICULUM:**

Unit No.	Title & Contents	Teaching Hours
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1	<b>Restaurant planning &amp; Operations</b> Types of Restaurants Location or site Sources of Finance Design Consideration Furniture Lighting and Décor Equipment required Records maintained Licences required	10
2	<b>Bar Planning &amp; Operation</b> Types of Bar Target clientele Location Atmosphere and Décor Basic elements of layout and design consideration Parts of bar Beverage control procedures Records maintained Licences required Equipment required	10
3	<b>Personnel Management in F &amp; B Service</b> Developing a good F & B Team (desirable attributes for various levels of hierarchy) Allocation of work, Task analysis and Duty Rosters Performance Measures Customer Relations Staff Organizations and Training Sales Promotion	08
4	<b>Budgeting</b> Definition & Objectives. Kinds of Budgets (Sales Budget, Labour Cost Budget, Overhead Cost Budget) Budgeted Trading Account (P & L)	04
5	<b>F &amp; B Management in Fast Food, Popular Catering, and Industrial Catering</b> Introduction Basic policies – Financial marketing and Catering Organizing and Staffing Control and performance measurement	06



6	<b>F &amp; B Management in Hotels &amp; Restaurants</b> Introduction Basic policies - Financial marketing and Catering Organizing and Staffing Control and performance measurement	07
	<b>TOTAL</b>	<b>45</b>

**Text Books:**

1. Food and Beverage Service – Dennis Lillicrap and John Cousins
2. Food and Beverage Management – Bernard Davis, Andrew Lockwood and Sally Stone.

**Reference Books:**

1. Facility Planning and Design – Edward Kagarian
2. Bar and Beverage Book – Costas Katsigris, Mary Porter & Thomas

**Online Resources:**

NPTEL / SWAYAM



<b>Course Code:</b> MHO32MMP505 <b>Course Name:</b> Food & Beverage Management – Pr.		
<b>Course Category:</b> MM	<b>Credit:</b> 1	<b>Teaching Scheme:</b> L – 0 / P – 2
<b>Evaluation Scheme:</b> CA – 30 / PR – 20		<b>Duration:</b> 2 hours
<b>Prerequisites:</b> -Students are required to go through the course materials before starting of practical session for better learning and practice.		
<b>Course Objectives:</b> This course enables the student to gain a better understanding of the role of Food and Beverage Management in the context of overall catering operations. To familiarize the student with the current trends in hospitality operations like Standard Operating Procedures and Software Applications.		
<b>Course Outcome:</b> <ul style="list-style-type: none"> <li>• <b>CO1</b> -Students will be able to plan, set up, organize the restaurant, and bar along with the staff management as and when required.</li> <li>• <b>CO2</b> - They will be able to plan and pair different types of wine along with their food dishes.</li> <li>• <b>CO3</b> - They will be able to use properly different forms and formats, Equipments of restaurant and bar for smooth operation.</li> <li>• <b>CO 4-</b> They will be able to understand the necessity of license required as well as their implementation as and when required.</li> </ul>		
<b>Teaching Pedagogies:</b> Demonstrating the sessions practically in IHM training restaurant and showing the hotel if necessary.		

### PRACTICAL TOPICS:

Unit No.	Title & Contents	Teaching Hours
1	Planning a restaurant (Speciality, fast food, and coffee shop) with the factors mentioned in the theory).	04
2	Planning of a bar with the factors mentioned in theory	04
3	Preparation of duty rosters in restaurants and function catering	04
4	Menu planning – Indian and International with wines	04
5	Formats of records maintained in restaurants and bars (booking, Diary, KOT, Sales summary sheet, Guest comments, Log Book, etc.)	04
6	List of restaurant equipment manufacturers (Assignment)	04
7	List of licenses required (Assignment)	04
8	Compiling Beverage lists	02



	<b>TOTAL</b>	<b>30</b>
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**Text Books:**

1. Food and Beverage Service – Dennis Lillicrap and John Cousins
2. Food and Beverage Management – Bernard Davis, Andrew Lockwood and Sally Stone.

**Reference Books:**

1. Facility Planning and Design – Edward Kagarian
2. Bar and Beverage Book – Costas Katsigris, Mary Potter & Thomas

**Online Resources:**

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<b>Course Code:</b> MHO32MML506 <b>Course Name:</b> Accommodation Management – Th.		
<b>Course Category:</b> MM	<b>Credit:</b> 3	<b>Teaching Scheme:</b> L – 3 / P – 0
<b>Evaluation Scheme:</b> CA – 60 / ESE – 40		<b>Duration:</b> 2 hours
<b>Prerequisites:</b> - Students should go through the course materials before the session.		
<b>Course Objectives:</b> To enhance the skills of students in the Rooms Division Management of hotels. To make students learn about the legal concerns for front office operations.		
<b>Course Outcome:</b> CO1 - To establish the importance of Accommodation Operation & its role in the hospitality industry. CO2 - It helps the students to acquire advance knowledge & skills necessary to industry required standards in this area		
<b>Teaching Pedagogies:</b> <ul style="list-style-type: none"> <li>• Class discussion</li> <li>• PPT's</li> <li>• Seminars</li> </ul>		

**CURRICULUM:**

Unit	Content	Teaching Hours
1	<b>Introduction to Facility Management</b> Scope and meaning of facilities management. Importance of Facility management in Hotels Growth of Facilitate management.	8
2	<b>New Property Operations</b> Objectives/Role Planning, Operating procedures Countdown (few hours before opening)	8
3	<b>Changing Face of Housekeeping Department</b> Technological changes- Using Software, Robots in service delivery, etc, Facility changes - Introduction and importance of SPA, Changing Interior design of the rooms, Green housekeeping - practices, Changing profile of HK personnel - Changing job specifications Employee's role in customer satisfaction	8
4	<b>Revenue Management</b> Concept, Tools of Revenue management, Essentials of Revenue	8

	Managing Managing occupancy, Effectiveness of Revenue Managing (ARR, Rev PAR, GO PPAR index).	
5	<b>Application of Scientific Techniques in Rooms Division</b> Application of work study Work measurement, Time and motion study, Ergonomics.	8
6	<b>Legal Concerns for Front Office Operations</b> (as per following concerns Guest Safety, Guest Privacy, Guest Removal, Guest property, Guest Nonpayment, Illness and death of a guest.	5
<b>TOTAL</b>		<b>45</b>

**Text Books:**

1. Managing facility by Christine Jones - Hotel facility Planning by Tarun Bansal
2. Hotel housekeeping Operations and Management - by G Raghubalan

**Reference Books:**

1. Hotel housekeeping Operations and Management by G Raghubalan The Professional Housekeeper by Georgina Tucker
2. Managing the Lodging Operations by Robert Christie Mil

**Online Resources:**

NPTEL / SWAYAM





<b>Course Code:</b> MHO32MMP506 <b>Course Name:</b> Accommodation Management – Pr.		
<b>Course Category:</b> MM	<b>Credit:</b> 1	<b>Teaching Scheme:</b> L – 0 / P – 2
<b>Evaluation Scheme:</b> CA – 30 / PR– 20		<b>Duration:</b> 2 hours
<b>Prerequisites:</b> - Students should go through the course syllabus before the practical		
<b>Course Objectives:</b> The syllabus of Accommodation Management seeks to enhance the skills of students in the Rooms Division Management of hotels.		
<b>Course Outcome:</b> CO1 - To establish the importance of Accommodation Operation & its role in the hospitality industry. CO2 - It helps the students to acquire advance knowledge & skills necessary to industry-required standards in this area.		
<b>Teaching pedagogies:</b> Practicals on fillings forms and handling software.		

**CURRICULUM:**

Practical No.	Title & Contents	Hours
1	Preparing training modules For entry level (GRA) employees	4
2	Designing a customer feedback form	4
3	Implementation of time and motion study (study of a given area)	8
4	Conducting a market research for identifying customer	6
5	Any five Case Studies pertaining to the above topics	8
	<b>TOTAL</b>	<b>30</b>

**Text Books:**

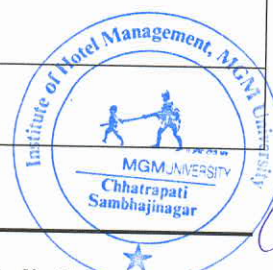
- 1.Managing facility by Christine Jones - Hotel facility Planning by Tarun Bansal
- 2.Hotel housekeeping Operations and Management - by G Raghubalan

**Reference Books:**

1. Hotel housekeeping Operations and Management by G Raghubalan The Professional Housekeeper by Georgina Tucker
2. Managing the Lodging Operations by Robert Christie Mil

**Online Resources:**

NPTEL / SWAYAM



<b>Course Code:</b> MHO32MEL505	<b>Course Name:</b> Retail Management	
<b>Course Category:</b> Major Elec. III	<b>Credit:</b> 2	<b>Teaching Scheme:</b> L - 2 / P - 0
<b>Evaluation Scheme:</b> CA - 30 / ESE - 20	<b>Duration:</b> 2 hours	
<b>Prerequisites:</b> -Students should go through the course material.		
<b>Course Objectives:</b> To make students aware about the retail concepts, classification of retail management, pricing of products. To gather knowledge about merchandising, franchising and for being a successful retailer.		
<b>Course Outcome:</b> <b>CO1</b> -Students will learn and implement the process of retail management and will be able to make decision according to the behavior of the customer. <b>CO2</b> -Students will be able to implement the retail franchising, pricing, merchandising and can become a successful retail person.		
<b>Teaching Pedagogies:</b> <ul style="list-style-type: none"><li>● PPT's</li><li>● Classroom Discussions</li><li>● Seminars</li></ul>		

**CURRICULUM:**

Unit No.	Title & Contents	Teaching Hours
1	<b><u>Introduction to Retail - Concept of Retailing, Retail Models and Theories of Retail Development</u></b> Functions of a Retailer, Relation between Marketing and Retail, The growth of the Retailer, The Global Retail Market, Challenges faced by Global Retailers, Retail as a Career Organization Structure for Small Stores, Single Stores and Independent Retailers, Retail Store Chain and Department Store Evolution of Retail Formats, Theories of Retail Development, Concept of Life Cycle in Retail Business Models in Retail, Airport Retailing, Services Retailing.	10





2	<u><b>Understanding the Retail Consumer</b></u> Need for Studying Consumer Behavior, Factors influencing the Retail Shopper The Customer Decision-Making process, Market-Research- A Tool for Understanding Retail Markets & Consumers.	10
3	<u><b>Retail Franchising and Basics of Retail Merchandising</b></u> The Concept of Franchising, Evolution of Franchising, Types & Advantages. Meaning & Evolution of Merchandising, Factors affecting Merchandising, Role & Responsibilities of the Merchandiser Role & Responsibilities of the Buyer The Concept of Lifestyle Merchandising	05
4	<u><b>Retail Pricing &amp; Evaluating Merchandise Performance</b></u> The Concept of Retail Price, Elements of Retail Price Determining the Price, Merchandise Allocation, Evaluating Merchandise Performance	05
	<b>Total</b>	30

**Text Books:**

1. Retailing Management-Text & Cases- Swapna Pradhan
2. Retailing Management- Micheal Levy

**Reference Books:**

1. A Recipe for Retail Operations-a three ingredient approach - Cody Philips & Andre Ross
2. Why we buy: The Science of Shopping- Paco Underhill

**Online Resources:**

NPTEL / SWAYAM





<b>Course Code:</b> MHO32MEL506	<b>Course Name:</b> Management Information System in Hospitality Industry	
<b>Course Category:</b> Major Elec. III	<b>Credit:</b> 2	<b>Teaching Scheme:</b> L – 2 / P – 0
<b>Evaluation Scheme:</b> CA – 20 / MSE-10/ ESE – 20		<b>Duration:</b> 2 hours
<b>Prerequisites:</b> -Students should go through the course material.		
<b>Course Objectives:</b> <ul style="list-style-type: none"> <li>To gather knowledge regarding the concept of MIS application in front office and catering industry.</li> <li>Proper stock control and pricing of recipes.</li> </ul>		
<b>Course Outcome:</b> CO1 - The students will learn and implement the information system, usage of MIS in Rooms Division management. CO2-Students will be able to implement the applications related to catering, proper pricing of recipes, computing different pricing methods while handling the software.		
<b>Teaching Pedagogies:</b> <ul style="list-style-type: none"> <li>PPT's</li> <li>Classroom discussion</li> <li>Seminars</li> </ul>		

**CURRICULUM:**

Unit No.	Title & Contents	Teaching Hours
1	<b><u>Introduction to MIS</u></b> Introduction, Definition, Concept, Understanding Information systems, Infrastructural Resources required for MIS – Hardware, Software, Data, Network resources, Types of networks, Impact of internet revolution on Hospitality Business	10



2	<u><b>Information Systems for Rooms Division Management Property Management System</b></u> Various Modules related to Reservations, Registration, Cashiering, Telephones, Guest History, Housekeeping, Various reports generated in the Front Office and their purpose - Room Occupancy report, Front Office Cashier Report, Guest In-House Report, Expected Arrival Report, Expected Departure Report, Occupancy Forecasting Reports, Computerized reservation system, Introduction to GDS & Hotel, Distribution on GDS, MIS for key Decisions, Guests data base - Keeping track of guests profile, needs, expectations, etc, Projection and Monitoring of Occupancy levels, Night Audit, Reports generation and analysis - Night Auditors Report, Credit Limit Report, High Balance Report, Tariff posted for the Day Report, Rate Variance/Rate Check Report, Today's Arrivals Report, Settlement Summary.	10
3	<u><b>Information System for Sales, Marketing and Back Office Systems</b></u> Functions, Marketing Cycle and components of Marketing Information System, Sales support Systems - Market Segment Report, Business Source Report, Sales Account Manager, Company Profile and Company Masters (corporate tie-up details) Channel Systems. Pay Roll Systems, Personnel Management Systems, Maintenance Management Systems, Performance Management Systems, At Your Service (AYS System)	05
4	<u><b>Catering Computing Systems</b></u> Recipe Costing, Stock Control System, E-Procurement Systems, Electronic POS System, Table Management Systems, Conference and Banqueting Systems, Specialist Catering Computer Systems - Mini Bar, Beverage Control Systems, Club Management.	05
	<b>TOTAL</b>	30

**Text Books:**

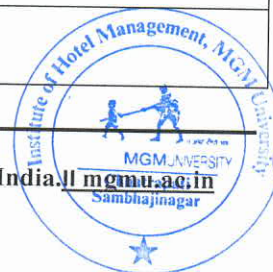
1. Management Information Systems- Mahadeo Jaiswal & Monika Mittal - Oxford Publication
2. Using Computers in Hospitality - Peter O'Connor -- Third edition by Thomson Learning

**Reference Books:**

1. Information Management Systems and Tourism - MTM 4 - Reference Book of IGNOU
2. Management Information Systems-W.S.Jawadekar

**Online Resources:**

NPTEL / SWAYAM





<b>Course Code:</b> MHO32MEL507	<b>Course Name:</b> Customer Relationship Management
<b>Course Category:</b> Major Elec. IV	<b>Credit:</b> 2 <b>Teaching Scheme:</b> L - 2 / P - 0
<b>Evaluation Scheme:</b> CA - 30 / ESE - 20	<b>Duration:</b> 2 hours
<b>Prerequisites:</b> -Students should go through the course material.	
<b>Course Objectives:</b> <ul style="list-style-type: none"> <li>To provide Conceptual background of CRM practice in fast growing service sector, where managing customers across life cycle (acquisition to retention) is increasingly a challenging task.</li> <li>To understand the concept of CRM and relationship marketing.</li> </ul>	
<b>Course Outcome:</b> CO1 -Students will learn about Customer relationship management and will be able to implement the components of the strategic CRM for the development. CO2-Students will learn to implement the role of information technology in building CRM. CO3-Students will be able to evaluate and create sales process, post sales process, marketing process for building CRM.	
<b>Teaching pedagogies:</b> <ul style="list-style-type: none"> <li>PPT's</li> <li>Classroom discussion</li> <li>Seminar</li> </ul>	

**CURRICULUM:**

Unit No.	Title & Contents	Teaching Hours
1	<b>CRM: Overview and CRM: An enterprise wide activity:</b> Conceptual Framework of Customer Relationship Management in service sector, Driving CRM culture in business, Transition from Database Marketing to CRM, Challenges building loyal customer, Advantages accruing to Corporate on account of CRM practice CRM Landscape: Evolution, Types of CRM, CRM implementation options: stage wise v/s enterprise wide, Strategic CRM: components of strategic CRM, and Developing, CRM Strategy	10





2	<b>Relationship Marketing:</b> Customer engagement and experience management concept, Levels of relational bond: Financial bond, structural bond, social bond and customized bonding, Building Relationship approach: Minimize negative service encounters during pre and post buy interaction, Analyze service gaps using GAP model, Redefine service blueprint to enhance customer delight, Create responsibility and accountability matrix for internal customer, Benchmark competency and create performance reward incentive program to increase customer service levels.	10
3	<b>Building CRM process structure:</b> CRM levels: Collaborative CRM, Analytical CRM, Operational CRM, Front end and back end business 04 process integration using CRM process, Sales process , Post sale Customer service process, Marketing campaign process, Contact and activity management process, Case study based on the above.	05
4	<b>Role of information technology in building CRM:</b> Web based, Email based Mobile technology, Electronic kiosk etc. to stay connected & collaborate personalized services, Building effective sales process to conversion, Effective Sales pipeline management, Key account Sales process for 360-degree view of the client. Analyzing client profile and transaction for effective up sale and cross sale programs, Overview of CRM application software, RFID, Data mining tools, Drawbacks of technology customer marketing	05
<b>Total</b>		<b>30</b>

**Text Books:**

1. Customer Relationship Management by Stan Maklan and Simon Knox and Adrian Payne and Lynette Ryals and Joe Peppard, Taylor and Francis

**Reference Books:**

1. Strategic Customer Service: Managing the Customer Experience to Increase Positive Word of Mouth, Build Loyalty, and Maximize Profits Hardcover by John A. Goodman

**Online Resources:**

NPTEL / SWAYAM



<b>Course Code:</b> MHO32MEL508	<b>Course Name:</b> Quality Management Assurance	
<b>Course Category:</b> Major Elec. IV	<b>Credit:</b> 2	<b>Teaching Scheme:</b> L - 2 / P - 0
<b>Evaluation Scheme:</b> CA - 20 / MSE-10/ESE - 20		<b>Duration:</b> 2 hours
<b>Prerequisites:</b> -Students should go through the course materials.		
<b>Course Objectives:</b> <ul style="list-style-type: none"> <li>To introduce to the students the concept of management of quality in the hospitality industry and the various method used to assess the same.</li> <li>To make students learn about employee motivation for the continuous process improvement and the customer satisfaction.</li> </ul>		
<b>Course Outcome:</b> <b>CO1-</b> Students will be able to understand the concepts of quality, quality assurance and strategies for achieving the workforce motivation. <b>CO2-</b> Students will be able to implement the continuous process improvement to achieve customer satisfaction.		
<b>Teaching Pedagogies:</b> <ul style="list-style-type: none"> <li>PPT's</li> <li>Seminars</li> <li>Classroom discussion</li> </ul>		

**CURRICULUM:**

Unit No.	Title & Contents	Teaching Hours
1	<b>Introduction to Quality</b> What is Quality (Definition of quality)? - Understanding TQM, Six basic concept of TQM, Quality Planning, Quality Costs, Collection and reporting of quality costs information, Analysis of quality costs, Establishment of quality cost goals and optimizing quality costs, Strategies for importing quality, Application of quality costs, Scope of total quality control, Beneficiaries of TQM.	10
2	<b>Employee Involvement Motivation,</b> Strategies for achieving a motivated workforce - Employee empowerment, Teams, Recognition and rewards for employees, Gain Sharing, Performance appraisals, Unions and employees involvement, Benefits of employee involvement.	10





3	<b>Customer Satisfaction</b> Understanding the customer, Customer perception of quality, Customer complaints, Customer feedback, Using customer complaints as feedback, Service quality, and Customer retention	05
4	<b>Continuous Process Improvement</b> Continuous process improvement procedures, Types of quality problems, Quality improvement strategies, The PDSA cycle, The problem solving method for process improvement, Kaizen, Business Process re-engineering, 5 S principles, Introduction to six sigma	05
	<b>Total</b>	30

**Text Books:**

1. TQM II<sup>nd</sup> Edition by B. Senthil Anasu and J. Praveen Paul

**Reference Books:**

1. A Recipe for Retail Operations-a three ingredient approach - Cody Philips & Andre Ross
2. Total Quality Management by Poornima M. Charantimath

**Online Resources:**

NPTEL / SWAYAM





<b>Course Code:</b> MHO32JTI501		<b>Course Name:</b> Internship	
<b>Course Category:</b> OJT	<b>Credit:</b> 4	<b>Teaching Scheme:</b> L - 0 / P - 8	
<b>Evaluation Scheme:</b> CA - 60 / ESE - 40		<b>Duration:</b> 2 hours	
<b>Prerequisites:</b> -			
<b>Course Objectives:</b> The Industrial Training enables students to relate the knowledge and skills acquired in the classroom with systems, standards and practices present in the Industry			
<b>Course Outcome:</b> CO1 - The Industrial Training enables students to relate the knowledge and skills acquired in the classroom with systems, standards and practices present in the Industry.			

**CURRICULUM:**

Unit No.	Title & Contents	Teaching Hours
1	In this semester the student shall be sent for Internship	8



## SEMESTER - III

<b>Course Code:</b> MHO32MML601	<b>Course Name:</b> Food Production Management I	
<b>Course Category:</b> MM	<b>Credit:</b> 3	<b>Teaching Scheme:</b> L – 3 / P - 0
<b>Evaluation Scheme:</b> CA – 60 / ESE – 40	<b>Duration:</b> 2 hours	
<b>Prerequisites:</b> <ul style="list-style-type: none"><li>• Basic understanding of culinary principles and techniques.</li><li>• Familiarity with kitchen equipment and safety procedures.</li><li>• Knowledge of food hygiene and sanitation standards.</li><li>• Proficiency in recipe development and execution.</li><li>• Understanding of basic business and management concepts.</li></ul>		
<b>Course Objectives:</b> <ul style="list-style-type: none"><li>• To equip MSc students with comprehensive knowledge and practical skills in kitchen management, including food preparation, purchasing, inventory control, and ensuring adherence to safety regulations.</li><li>• To enable students to master menu planning techniques, emphasizing cost control, portion management, and budgetary forecasting to optimize profitability and customer satisfaction.</li><li>• To provide a deep understanding of production system design, encompassing capacity planning, facilities management, work system design, and the integration of information technology for efficient food production operations.</li></ul>		
<b>Course Outcome</b> CO 1. Students Become expert in Kitchen Management techniques to effectively oversee kitchen operations. CO 2. Students Become Expertise in Menu Planning to create diverse CO 3 .Students becomes Master of Kitchen Organization strategies to optimize space, resources, and staff productivity. CO 4 .Competence in Material Planning to efficiently manage inventory and procurement processes while minimizing waste. CO 5 .Understanding of Production System Design principles to design and implement efficient food production processes. CO 6. They improve the Knowledge of Heritage Food from around the world		
<b>Teaching Pedagogy</b> <ul style="list-style-type: none"><li>• Traditional lectures can be used to deliver foundational knowledge and theoretical concepts related to kitchen management.</li><li>• Real-world case studies can be employed to illustrate practical applications of concepts discussed in class.</li><li>• Inviting industry professionals, chefs, and experts in food production management to deliver guest lectures</li></ul>		



**CURRICULUM:**

Unit No.	Title & Contents	Teaching Hours
1	<b><u>Kitchen Management</u></b> - Food preparation premises, Kitchen Planning, Meal Production, Purchasing, and Instruction to suppliers, Store control and food control.	7
2	<b><u>Menu Planning</u></b> - Cost control, Indenting and costing, Quantity control, Cost price, Portion control, Budgetary control and forecasting.	8
3	<b><u>Kitchen organization</u></b> - Staff, operations , Safety precautions , Fire Precautions , Procedure in the event of a fire , Fire Extinguishers , Importance of Application of forecasting in Production / Operation Management	8
4	<b><u>Material Planning</u></b> - Issue in Material Management , Independent demand system	6
5	<b><u>Production System Design</u></b> Capacity Planning Facilities Planning Work System Design Managing Information for Production System	6
6	<b><u>Heritage Food Around the World</u></b> Introduction, Cultural Parameter, Religions.	10
	<b>TOTAL</b>	<b>45</b>

**Text Books:**

1. Food Hygiene and Sanitation- -S. Roday-Hill Publication
2. F&B controls- Richard Kotas
3. Food safety in the Hospitality Industry - -Tim Knowles
4. Nutrition for food service and culinary professionals - -Karen Eich Drummond and Lisa M Bereferel

**Reference Books:**

1. Financial planning and analysis- - Jaksa Kivela.
2. Book- Modern Trends in Hospitality industry - R. K. Singh
3. Food Safety Management Systems- - Nafari
4. Theory of Cookery - Krishna Arora - Frank Bros. Publication
5. Modern cookery I & II - Thangam E Philip. - Orient Publications

**Online Resources:**

- NPTEL / SWAYAM



<b>Course Code:</b> MHO32MMP601 <b>Course Name:</b> Food Production Management I	
<b>Course Category:</b> MM <b>Credit:</b> 1 <b>Teaching Scheme:</b> L - 0 / P - 2	
<b>Evaluation Scheme:</b> CA - 30 / ESE - 20 <b>Duration:</b> 2 hours	
<b>Prerequisites:</b> <ul style="list-style-type: none"> <li>• Foundational culinary knowledge</li> <li>• Familiarity with kitchen equipment and safety procedures</li> <li>• Knowledge of food hygiene and sanitation standards</li> <li>• Proficiency in recipe development and execution</li> <li>• Basic understanding of business and management concepts</li> </ul>	
<b>Course Objectives:</b> <ul style="list-style-type: none"> <li>• Develop proficiency in preparing diverse international cuisines to broaden culinary skills and cultural appreciation.</li> <li>• Apply principles of menu planning and ingredient selection to create balanced and appealing dishes across various culinary traditions.</li> <li>• Gain practical experience in kitchen management and execution to ensure efficient production and quality control in food service environments.</li> </ul>	
<b>Course Outcome:</b> <ul style="list-style-type: none"> <li>• CO1 Student become expert of Classical French Cuisine</li> <li>• CO2 They can become Master of Italian Delights</li> <li>• CO3 They will be able to do the innovation in Asian Fusion Creations &amp; Skillful preparation of Mediterranean Feast</li> <li>• CO4 Students will understand the Authentic Indian Spice</li> <li>• CO5 They will learn the Crafting Comfort of Food Classics</li> <li>• CO 6 They can Expert of Handling Seafood</li> </ul>	
<b>Teaching Pedagogy:</b> <ul style="list-style-type: none"> <li>• Demonstrations and Hands-on Cooking Sessions</li> <li>• Station Rotation</li> <li>• Recipe Development Projects</li> <li>• Menu Planning and Execution</li> <li>• Introduce cooking challenges or competitions where students must showcase their skills</li> <li>• Invite professional chefs specializing in different cuisines to conduct workshops focusing on specific dishes or techniques.</li> <li>• Field Trips and Culinary Tours</li> </ul>	

### CURRICULUM:



Unit No.	Title & Contents	Hours
1	Classical French Cuisine Starter: French Onion Soup Main Course: Coq au Vin Side Dish: Ratatouille Dessert: Crème Brûlée	2
2	Italian Delights Starter: Caprese Salad Pasta Dish: Spaghetti Carbonara Main Course: Osso Buco Dessert: Tiramisu	2
3	Asian Fusion Starter: Vietnamese Spring Rolls Main Course: Teriyaki Salmon Side Dish: Thai Green Curry Dessert: Mango Sticky Rice	2
4	Mediterranean Feast Starter: Hummus with Pita Bread Main Course: Greek Moussaka Side Dish: Tabouleh Dessert: Baklava	2
5	<u>Indian Spice</u> <u>Appetizer: Samosas with Mint Chutney</u> <u>Main Course: Chicken Tikka Masala</u> <u>Side Dish: Saag Paneer</u> <u>Dessert: Gulab Jamun</u>	2
6	Comfort Food Classics Starter: Tomato Basil Soup Main Course: Beef Stroganoff Side Dish: Garlic Mashed Potatoes Dessert: Apple Pie	2
7	Healthy and Light Salad: Quinoa Salad with Roasted Vegetables Grilled Dish: Grilled Chicken with Lemon and Herbs Side Dish: Steamed Asparagus Dessert: Fruit Salad with Honey-Yogurt Dressing	2





8	Seafood Extravaganza Starter: Shrimp Cocktail Main Course: Seafood Paella Side Dish: Garlic Buttered Green Beans Dessert: Lemon Sorbet	2
9	Vegetarian Showcase Starter: Spinach and Feta Stuffed Mushrooms Main Course: Eggplant Parmesan Side Dish: Quinoa-stuffed Bell Peppers Dessert: Vegan Chocolate Avocado Mousse	2
10	BBQ Bonanza Appetizer: Grilled Vegetable Skewers Main Course: BBQ Ribs Side Dish: Classic Coleslaw Dessert: Grilled Pineapple with Honey	2
11	Spanish Tapas Tapas: Patatas Bravas Tapas: Gambas al Ajillo (Garlic Shrimp) Tapas: Chorizo in Red Wine Dessert: Churros with Chocolate Sauce	2
12	Fusion Tastes Appetizer: Sushi Rolls with Wasabi Main Course: Chicken Satay Tacos Side Dish: Coconut Jasmine Rice Dessert: Matcha Green Tea Cheesecake	2
13	Middle Eastern Medley Starter: Baba Ganoush Main Course: Lamb Kebabs with Tzatziki Side Dish: Couscous with Dried Fruits Dessert: Rosewater Baklava	2
14	Breakfast for Dinner Appetizer: Avocado Toast with Poached Egg Main Course: Quiche Lorraine Side Dish: Hash Browns Dessert: Blueberry Pancakes with Maple Syrup	2
15	Global Street Food Starter: Mexican Street Corn (Elote) Main Course: Korean BBQ Tacos Street Snack: Indian Pani Puri Dessert: Belgian Waffles with Nutella and Strawberries	2
	<b>TOTAL</b>	<b>30</b>



**Text Books:**

1. "On Cooking: A Textbook of Culinary Fundamentals" by Sarah R. Labensky, Alan M. Hause, Priscilla A. Martel
2. "The Flavor Bible: The Essential Guide to Culinary Creativity, Based on the Wisdom of America's Most Imaginative Chefs" by Karen Page and Andrew Dornenburg

**Reference Books:**

1. "Culinary Artistry" by Andrew Dornenburg and Karen Page
2. "Kitchen Confidential: Adventures in the Culinary Underbelly" by Anthony Bourdain

**Online Resources:**

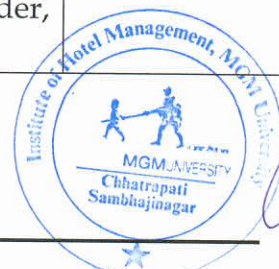
- NPTEL / SWAYAM



<b>Course Code:</b> MHO32MML602 <b>Course Name:</b> Food & Beverage Management – Th.		
<b>Course Category:</b> MM	<b>Credit:</b> 3	<b>Teaching Scheme:</b> L – 3 / P – 0
<b>Evaluation Scheme:</b> CA – 60 / ESE – 40		<b>Duration:</b> 2 hours
<b>Prerequisites:</b> - Students should have the idea of service, bill and should go through the course materials before the session.		
<b>Course Objectives:</b> <ul style="list-style-type: none"> <li>• To have knowledge regarding taking orders, presenting bills to guests, banquet events, function menus and guerdon service for future implementation.</li> <li>• To gain a detailed knowledge in beverages for service and creation of innovative drinks.</li> <li>• To inculcate the managerial skills within students to make them industry ready.</li> </ul>		
<b>Course Outcome:</b> CO1 -Students will be able to take food orders, make bills properly and also to Handle different situations occurred during the service. CO2 – They will be able to take banquet bookings, organize different banquet Events including planning food menus of banquet. CO3 – They will an expert in making various innovative drinks, and servicing of other Spirits including specialized service like Gueridon.		
<b>Teaching Pedagogies</b> – Students session will be taken through – <ul style="list-style-type: none"> <li>• Power point presentation</li> <li>• Classroom discussion</li> <li>• Industrial Visits</li> <li>• Seminar</li> </ul>		

**CURRICULUM:**

Unit No.	Title & Contents	Teaching Hours
1	<b>Order Taking &amp; Billing Methods:</b> a) Introduction; b) Checking systems in food service operations; c) Methods of taking food order- Check & Bill System, Service with order, Duplicate system, Triplicate checking system, d) Circumstantial KOTs, e) Computerized systems, f) Alcoholic Beverages Order; g) Billing- Bill as a check, Separate Bill, Bill with order, Prepaid, Voucher, No Charge, Deferred Account	4



2	<p><b>Function Catering:</b></p> <ul style="list-style-type: none"> <li>a) Introduction;</li> <li>b) Banquets;</li> <li>c) Types of functions- Formal functions, Informal functions, Social Function, Public Functions, Conferences;</li> <li>d) Function Staff;</li> <li>e) Staff Requirement Calculation;</li> <li>f) Function Menus;</li> <li>g) Wine List;</li> <li>h) Service Methods- Service during formal function, Service during informal function;</li> <li>i) Function Equipment;</li> <li>j) Table Plans;</li> <li>k) Spacing;</li> <li>l) Table set-ups- Round table arrangements (banquet style), Crescent Rounds, Classroom style, Conference or Boardroom style, Theatre or Auditorium style, U-shape or Opened end, Herring Bone or Chevron, Star or starfish, Hollow square or open conference, Top Table with Sprigs, Top table with Round Tables;</li> <li>m) Function booking &amp; Organization;</li> <li>n) Seating Plan;</li> <li>o) Briefing;</li> <li>p) Procedure for the toast at formal functions &amp; weddings;</li> <li>q) Service Procedure at Formal &amp; Informal Function;</li> <li>r) Outdoor catering;</li> <li>s) Calculating for requirements of tables for setting up the buffet;</li> <li>t) service equipment required;</li> <li>u) Staff calculation;</li> <li>v) Some examples of staff calculations for banquets;</li> </ul>	10
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3	<b>Gueridon Service:</b> a) Introduction; b) Types of trolleys; c) equipment used in a trolley; d) Maintenance of trolley equipment; e) Safety in Gueridon Cooking; f) Selection of Gueridon dishes; g) General Points while Selecting and handling foods; h) Misc En Place for Gueridon Service; i) Food Preparation Techniques; j) Advantages & Limitations of Gueridon Service; k) Dishes Prepared on the Trolley; l) Carving;	7
4	<b>Cocktails &amp; Mocktails:</b> a) Introduction; b) Components of cocktails; c) Methods of making cocktails; d) Equipments & Tools required for Making Cocktails; e) Glassware for mixed drinks; f) Mixed drinks; g) Bar stock; h) Points to note while making cocktails; i) Developing a new cocktail; j) Classic styles of mixed drinks; k) Cocktails & their bases; l) Hot Drinks; m) Mocktails or Non –alcoholic mixed drinks;	10
5	<b>Other Spirits:</b> a) Introduction; b) Spirits like –Ansinthe, Patis, Akvavit, Sake, Grappa, Mac, Arrack, Fenny, Toddy, Tiquira, Korn, Oklehao;	8
6	<b>Handling Situations:</b> a) Introduction; b) Dealing with different situations & guests in dining areas;	6
	<b>TOTAL</b>	<b>45</b>

**Text Books:**

1. Food and Beverage Service – R. Singaravelavan – Oxford Higher Education;
2. Professional Beverage Management - Bob Lipinski, Robert A. Lipinski, Kathleen A. Lipinski - Wiley(Publisher)

**Reference Books:**

1. Food & Beverage Service - John Cousins and Dennis Lillicrap



**Online Resources:**  
NPTEL / SWAYAM

**Course Code:**MHO32MMP602 **Course Name:** Food & Beverage Management – I (Pr.)

**Course Category:** MM **Credit:**1 **Teaching Scheme:** L – 0 / P – 2

**Evaluation Scheme:** CA – 30 / ESE – 20 **Duration:** 2 hours

**Prerequisites:** - Students should go through the course materials before starting of practical session for better learning and practice.

**Course Objectives:**

- To gather practical knowledge regarding food order taking, billing procedure, banquet bookings, handling forms and formats.
- To make students aware of creating new beverages.

**Course Outcome:**

CO1 - Students will be able to handle different situations while taking food orders, billing, banquet event bookings, organizing events.

CO2 - They will be able to create and curate different innovative beverages with their proper service technique. .

CO3 - They will get expertise in specialized service like – Gueridon service.

**Teaching Pedagogies** – Session will be taken practically in IHM training restaurant and hotel visit can be there if required.

**PRACTICAL TOPICS:**

Unit No.	Title & Contents	Teaching Hours
1	<b>Taking orders in KOTs &amp; BOTs</b> - Order taking in Duplicate System, Order taking in Triplicate System	02
2	<b>Making Bills of different types</b> – Bill as a check, Separate Bill, Bill with Order, Prepaid, Voucher, No Charge, Deferred Account	04
3	<b>Making Computerized KOTs &amp; Bills</b>	02





4	a) Different Banquet Setups- <ul style="list-style-type: none"> <li>- U shape</li> <li>- V shape</li> <li>- Chevron</li> <li>- Herring Bone</li> <li>- Theatre Style</li> <li>- Cluster</li> <li>- Star Fish</li> <li>- Crescent Moon</li> <li>- Round Table</li> <li>- Boardroom</li> <li>- Hollow Square</li> <li>- Top table with sprigs</li> </ul> b) Forms and Formats used in Banquets	02
5	Taking booking of banquets, briefing and the procedure of toasting at Formal Functions & Weddings	04
6	Calculating for requirements of tables for setting up the buffet and staff calculations as per the functions	04
7	Setting up Gueridon Trolley as per the menu ordered and preparing food items in front of the guests	04
8	Explaining equipment required for cocktails and mocktails, revision of Glassware identification	02
9	Demonstrating Cocktails of different base	02
10	Service procedure of other Spirits	02
11	Handling different situations <ul style="list-style-type: none"> <li>- Case Studies</li> </ul>	02
	<b>TOTAL</b>	<b>30</b>

**Text Books:**

1. Food & Beverage Service: A Training Manual – Sudhir Andrews- Mc. Graw Hill Education
2. Practical Food and Beverage Cost Control – Clement Ojugo- Cengage Learning

**Reference Books:**

2. Professional Beverage Management - Bob Lipinski, Robert A. Lipinski, Kathleen A. Lipinski - Wiley(Publisher)

**Online Resources:**

NPTEL / SWAYAM





<b>Course Code:</b> MHO32MML603 <b>Course Name:</b> Accommodation Management-I – Th.		
<b>Course Category:</b> MM	<b>Credit:</b> 3	<b>Teaching Scheme:</b> L – 3 / P – 0
<b>Evaluation Scheme:</b> CA – 60 / ESE – 40		<b>Duration:</b> 2 hours
<b>Prerequisites:</b> - Students should go through the course material.		
<b>Course Objectives:</b> <ul style="list-style-type: none"> <li>To make students learn to create the layout of guest room.</li> <li>Students will learn to use computer technology for room divisions.</li> <li>To make students learn about the importance of interdepartmental coordination.</li> </ul>		
<b>Course Outcome:</b> <b>CO1</b> - This subject aims to establish the importance of Rooms Division within the Hospitality Industry. <b>CO2</b> - To acquire skills and knowledge to identify the required standards and decision-making considerations of this department <b>CO3</b> - To enhance the skills in the Rooms Division Operations of hotels which consists of Front Office & Housekeeping		
<b>Teaching Pedagogies:</b> <ul style="list-style-type: none"> <li>PPT's</li> <li>Seminar</li> <li>Classroom discussions</li> </ul>		

### Curriculum

Unit	Content	Teaching Hours
1	<b>Floor, Floor finishes &amp; Wall Coverings</b> 1.1 Classification / types, Characteristics 1.2 Selection criteria - Cleaning Procedures – care & maintenance, Agents used, polishing / buffing, Floor seals 1.3 Carpets, Types – selection care & maintenance 1.4 Types of wall coverings, Functions of wall coverings	8
2	<b>Planning of a Guest Room</b> 2.1 Size of a Guest Room as per the classification norms 2.2 Layout of the guest room to the scale 2.3 Furniture- size and arrangement 2.4 Bathroom fixtures and amenities 2.5 Planning of Service Areas – Linen Room / Laundry	7
3	<b>Environmental Practices in Housekeeping</b> 3.1 Eco friendly cleaning supplies 3.2 Waste reductions programme 3.3 Recycling of materials	8
4	<b>MICE – Meeting Incentive Convention Exposition</b>	

	4.1 Concept, Importance 4.2 Planning for MICE	
5	<b>Sales &amp; Marketing Department</b> 5.1 Organizational Chart 5.2 Role of Sales & Marketing Department 5.3 Co-ordination with Front Office 5.4 Making of a Sales and Marketing and Advertising Plan	8
6	<b>Use of computer technology in Rooms Division</b> 6.1 MIS – Management Information System, 6.2 Software used in Hotels, 6.3 Reports generated at Front Desk and Housekeeping, eg. – Rooms Status Report, Sales Mix Report, Revenue Report, Guest History	7
<b>TOTAL</b>		<b>45</b>

**Text Books:**

1. Housekeeping Operations – Robert Martin
2. Housekeeping Management – Matt A. Casado (Wiley)
3. Front Office operations/ Accommodations Operations-Colin Dix
4. Front Office Operation and Administration -Dennis Foster

**Reference Books:**

1. Hotel front Office Training Manual - Sudhir Andrews
2. Front Office Operations – Jatashankar Tiwari
3. Hotel Housekeeping Operations & Management – G.Raghubalan

**Online Resources:**

NPTEL / SWAYAM





<b>Course Code:</b> MHO32MMP603	<b>Course Name:</b> Accommodation Management-I – Pr.
<b>Course Category:</b> MM	<b>Credit:</b> 1 <b>Teaching Scheme:</b> L – 0 / P – 2
<b>Evaluation Scheme:</b> CA – 30 / ESE – 20	<b>Duration:</b> 2 hours
<b>Prerequisites:</b> -Students should go through the course material.	
<b>Course Objectives:</b> <ul style="list-style-type: none"> <li>To make students learn to create the layout of guest room.</li> <li>Students will learn to use computer technology for room divisions.</li> <li>To make students learn about the importance of interdepartmental coordination.</li> </ul>	
<b>Course Outcome:</b> <b>CO1</b> - This subject aims to establish the importance of Rooms Division within the Hospitality Industry. <b>CO2</b> - To acquire skills and knowledge to identify the required standards and decision-making considerations of this department <b>CO3</b> - To enhance the skills in the Rooms Division Operations of hotels which consists of Front Office & Housekeeping	
<b>Teaching Pedagogies:</b> <ul style="list-style-type: none"> <li>PPT's</li> <li>Seminar</li> <li>Classroom discussions</li> </ul>	

### Curriculum

Practical No.	Title& Contents	Hours
1	Planning and Designing of a Lobby (Assignment)	2
2	Assignment on floor finishing, wall coverings, curtains. (Samples to be collected)	2
3	Designing a Brochure for a. A heritage Hotel b. Business Hotel and c. Resort	4
4	Collect five different examples of Hotel Advertisements – Assignment	2
5	Comparative study of any two MICE destinations	4
6	Assignment – Workout a model-marketing plan for a Five Star Hotel.	2
7	Assignment on floor finishing, wall coverings, curtains. (Samples to be collected)	2



8	Collect five different examples of Hotel Advertisements - Assignment	2
9	Comparative study of any two convention destinations	4
10	Identification of Colour schemes	2
11	Study the layout and model preparation for - a. Single b. Double c. Handicap room, etc	4
	<b>TOTAL</b>	<b>30</b>

**Text Books:**

1. Housekeeping Operations – Robert Martin
2. Housekeeping Management – Matt A. Casado (Wiley)
3. Front Office operations/ Accommodations Operations-Colin Dix
4. Front Office Operation and Administration -Dennis Foster

**Reference Books:**

1. Hotel front Office Training Manual - Sudhir Andrews
2. Front Office Operations – Jatashankar Tiwari
3. Hotel Housekeeping Operations & Management – G.Raghubalan

**Online Resources:**

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<b>Course Code:</b> MH032MEL601	<b>Course Name:</b> Material Management	
<b>Course Category:</b> ME	<b>Credit:</b> 4	<b>Teaching Scheme:</b> L – 4 / P - 0
<b>Evaluation Scheme:</b> CA – 60 / ESE – 40	<b>Duration:</b> 2 hours	
<b>Prerequisites:</b> - Should go through the course material.		
<b>Course Objectives:</b> The purpose of this course is to acquaint students with the principles and practices of materials management. Effective management of materials requires proper purchasing policies and procedures to make it available at the right quality, right quantity, right time, right price and right source.		
<b>Course Outcome:</b> CO1 -To acquaint students with the principles and practices of materials management CO2 - Students will be able to set strategic objectives, design structure & organize the materials purchasing activities in the firm CO3 - Make decision to buy, purchase commodities versus capital goods, and maintain the inventory control & organizational policies and procedures.		
<b>Teaching Pedagogies:</b> PPT, Group discussions, classroom discussion		

**CURRICULUM:**

Unit No.	Title & Contents	Teaching Hours
1	<b>Material Management</b> 1.1 Meaning & scope 1.2 Objective of material management 1.3 Significance of Material Management 1.4 List Material Management in areas 1.5 Material Management functions in other areas	5
2	<b>Purchasing Management</b> 2.1 Meaning of purchase management 2.2 Objectives of scientific purchasing 2.3 Functions of purchasing department 2.4 Responsibilities of purchase department 2.5 Duties of purchase department 2.6 Eight R's of purchasing 2.7 Purchase policy & procedures	7



3	<b>ABC Analysis</b> 3.1 Meaning of ABC Analysis 3.2 Objective/ Purpose of Analysis 3.3 Advantages of ABC Analysis 3.4 Limitations of ABC Analysis	5
4	<b>Negotiation</b> 4.1 Meaning of negotiation 4.2 Objectives of negotiation 4.3 Techniques of negotiation 4.4 Qualities of good negotiator 4.5 Techniques of negotiation	5
5	<b>Inventory Management &amp; Control</b> 5.1 Introduction 5.2 Elements of effective inventory control 5.3 Advantages of inventory control 5.4 Effective inventory control procedure 5.5 Logistics Management & link with inventory control	5
6	<b>Transportation Management</b> 6.1 Classification of Transport System 6.2 Transport System Indicators 6.3 Transport System as per mode 6.4 Transport System Management 6.5 Resource Component of Urban Transport	5
7	<b>Evaluation of Material Management</b> 7.1 Introduction & organization 7.2 Process & Criteria 7.3 Reporting & Evaluating	5
8	<b>Computers Awareness &amp; Material Management</b> 8.1 Role of computer in material management 8.2 Advantages of computers 8.3 Disadvantages of computers 8.4 Need of material planning 8.5 Techniques of material planning	5
	<b>TOTAL</b>	<b>60</b>





**Text Books:**

1. Materials Management DMGT525 - Dr. Dilfraz Singh
2. Introduction to Materials Management - Ramakrishna R. V. Arnold

**Reference Books:**

1. Materials Management - Gopalkrishanan, P Sundaresan

**Online Resources:**

NPTEL / SWAYAM



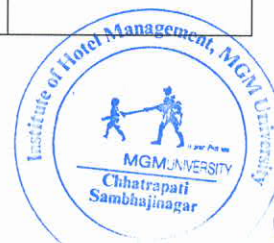
<b>Course Code:</b> MHO32MEL602	<b>Course Name:</b> Hotel Engineering
<b>Course Category:</b> ME	<b>Credit:</b> 4 <b>Teaching Scheme:</b> L – 4 / P - 0
<b>Evaluation Scheme:</b> CA – 60 / ESE – 40	<b>Duration:</b> 2 hours
<b>Prerequisites:</b> - Students should go through the course material.	
<b>Course Objectives:</b> The subject will provide information regarding the basic services and different types of systems in hotel industry. This will help the students to understand plan, co-ordinate, integrate the functions of engineering departments for overall operations, and assist in the management of hotel.	
<b>Course Outcome:</b> <b>CO1</b> -To understand the protection of the building/owner's assets; the structure from the façade or building envelope. <b>CO2</b> - Students will understand and remember the integrity of the floors, walls, ceilings and all of the furniture, fixtures, and equipment contained therein. <b>CO3</b> - To understand plan, co-ordinate, integrate the functions of engineering departments for overall operations, and assist in the management of hotel.	
<b>Teaching pedagogies:</b> PPT, Group discussion, classroom discussion	

### CURRICULUM:

Unit No.	Title & Contents	Teaching Hours
1	<b>Maintenance &amp; Replacement Policy</b>  1.1Importance of maintenance dept. in Hotel Industry.1.2Organization of maintenance Dept . in 3/4/5 star hotel .1.3Duties & responsibility of chief Engg. of a hotel. 1.4Types of maintenance with examples of each , 1.5Advantages & disadvantages. 1.6Maintenance chart : for 1.7Swimming pool 1.8Kitchen. 1.9Reasons for replacement of equipment. 1.10Replacement factors 1.11Economic replace of equipment (introduction only). 1.12Contract of Maintenance Definition & procedure , types. Advantages & disadvantages	10



2	<b>Refrigeration</b> 2.1 Definition, Pressure, Energy, Heat, Temperature, Specific heat, Sensible and latent heat, Relative humidity, DBT, WBT 2.2 Block diagram and function of :Boiler, Condenser, Compressor, Evaporator, Heat Exchanger. 2.3 Unit of refrigeration 2.4 Vapour compression Refrigeration system (Block diagram) 2.5 Absorption refrigeration system (Block diagram) 2.6 Domestic Refrigerator, defrosting, Need, Methods, Maintenance of refrigerator. Refrigerant :types, properties of good refrigerant. 2.7 Ammonia as a refrigerant.	10
3	<b>Air-conditioning</b> 3.1 Factors affecting comfort AC (supply of oxygen, removal of heat & moisture proper air circulation, pure air) 3.2 Factors affecting on AC load. Types of AC systems :Central AC, Unitary AC. AC equipment :Air filter, Humidifier, Dehumidifier. Window AC Walk in freezer, cold storage.	10
4	<b>Pollution &amp; Control</b> 4.1 Air pollution. Sources Control -Collectors, filters Govt. stipulated conditions for air pollution. 4.2 Water pollution. Water pollution sources in Hotels. Control methods Govt. stipulated conditions for water pollution. 4.3 Waste Disposal Waste Handling equipment -(Shredders, Compactors, Transportation separation) Controlling methods (recycled material, land filling, heat recovery by incineration) Noise pollution control. Sources of noise in Hotel & its unit. Introductory control methods. Govt. stipulated condition for noise pollution. 4.6 Environmental Degradation, Global warming and methods of Conservation. Concept of Recycling	10
5	<b>Water and Sanitation</b> 5.1 Water purification methods. 5.2 Methods of water softening (Ion exchange, Zeolite process) 5.3 Cold and hot water distribution system. 5.4 Various plumbing fixtures. 5.5 Types of sanitary traps and their applications. 5.6 Types of water closets and flushing.	05





6	<b>Fuels and Electricity</b> 6.1Methods of heat transfer. 6.2Units of heat. 6.3Solid,Liquid, Gas, Electricity, Biogas fuels.6.4Importance of earthing. 6.6Safety devices such as fuse, circuits breaker. 6.7 Methods of lighting (Direct ,Indirect) 6.8Types of electric supply (single phase, three phase) 6.9Calculation of electricity bill.	05
7	<b>Energy conservation</b> 7.1Importance of energy conservation.7.2Simple methods of Energy conservation 7.3Developing energy conservation program for hotel.7.4Use of solar energy for various activities.	05
8	<b>Safety in hotel Industry</b> 8.1Classification of fire , symbols 8.2Methods and types of fire extinguishers. 8.3Fire detectors,alarm. 8.4Various security system for hotel (Key control, Door,valuable guest).	05
	<b>TOTAL</b>	<b>60</b>

**Text Books:**

1. Management of maintenance & Engineering Systems in Hospitality Industries – by Frank D. Borsenik, John Willey & Sons
2. Industrial Organisation and Management by O.P. Khanna

**Reference Books:**

1. Refrigeration & Air Conditioning by Domkondwar
2. Hotel Maintenance by Arora

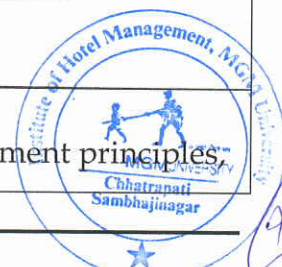
**Online Resources:**

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## SEMESTER - IV

<b>Course Code:</b> MHO32MML604		<b>Course Name:</b> Food Production Management II	
<b>Course Category:</b> MM	<b>Credit:</b> 3	<b>Teaching Scheme:</b> L - 3 / P - 0	
<b>Evaluation Scheme:</b> CA - 60 / ESE - 40		<b>Duration:</b> 2 hours	
<b>Prerequisites</b> <ul style="list-style-type: none"><li>• Foundational knowledge of culinary principles, techniques, and kitchen operations.</li><li>• Familiarity with food safety regulations and practices.</li><li>• Understanding of basic business concepts such as marketing, finance, and management.</li><li>• Proficiency in recipe development and menu planning.</li><li>• Prior experience in kitchen management or the hospitality industry is beneficial but not mandatory.</li></ul>			
<b>Course Objectives:</b> <ul style="list-style-type: none"><li>• To equip students with comprehensive knowledge of food safety management systems, including HACCP and ISO 22000, to ensure compliance and reduce food borne illnesses.</li><li>• To foster expertise in menu merchandising and engineering, emphasizing the effective pairing of food and beverages, and the use of advanced marketing and analytical techniques.</li><li>• To prepare students for successful roles in kitchen administration and food entrepreneurship through in-depth understanding of HR management, cost control, modern food production trends, and innovative business planning.</li></ul>			
<b>Course Outcome:</b> <ul style="list-style-type: none"><li>• CO1. Students become Profession in Food Safety Management practices to ensure compliance with regulations and maintain high standards of food hygiene and safety.</li><li>• CO 2. They become expertise in Menu Merchandising and Menu Engineering techniques to optimize menu design, pricing, and promotion strategies for enhanced profitability and customer satisfaction.</li><li>• CO 3. Students become Master of Food Pairing principles to create harmonious flavor combinations and enhance the dining experience.</li><li>• CO 4. They will inculcate the competence in Kitchen Administration for efficient management of kitchen resources, personnel, and operations.</li><li>• CO 5 .They will get a thorough understanding of Food Production from a modern perspective, incorporating contemporary trends, technologies, and sustainable practices.</li><li>• CO 6. They will develop the entrepreneurship skills for catering business management</li></ul>			
<b>Teaching Pedagogies</b> <ul style="list-style-type: none"><li>• Case Studies and Real-World Scenarios to teach food safety management principles,</li></ul>			



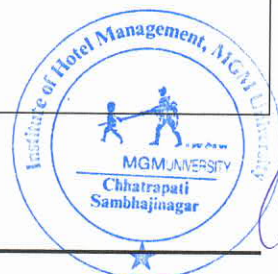


menu engineering strategies, and kitchen administration practices

- Hands-on workshops and Simulations on HACCP plan development, menu design sessions, and mock kitchen setups
- Invite industry experts for guest lectures and facilitate collaborations with food businesses for projects and internship.

### **CURRICULUM:**

Unit No.	Title & Contents	Teaching Hours
1	<b><u>Food Safety Management</u></b> Introduction to Food Safety Mgmt, HACCP - Introduction, Principles, Advantages, Food borne disease / Illness - Definition, Reporting illnesses, Sanitation – Importance, Measures, Food irradiation – Meaning, Advantages, Process, ISO 22000 – What is ISO 22000, Advantages and Standards.	7
2	<b><u>Menu Merchandising &amp; Menu Engineering</u></b> Introduction to merchandising, Types of merchandising, Ways of menu merchandising, Introduction to Menu Engineering, Elements and pre-requisites of menu engineering, Matrix and spread sheet of menu engineering	8
3	<b><u>Food Pairing</u></b> Introduction, Types of foods paired with variety of beverages, Principles to be followed, Matching weight, compliment & contrast, physical properties, Other pairing principles, New trends in food pairing.	8
4	<b><u>Kitchen Administration</u></b> HRM – Human Resource planning, Planning process, Training & development, Motivation, Quality Assurance – Meaning, Importance, Q A process, Costing and Controls – Elements of cost, Pricing considerations, Cost control.	6
5	<b><u>Food Production – A Modern Perspective</u></b> Gastronomy–Concept, Techniques, tools & ingredients used, Food designing–Concept, Importance & Principles, QSR–Concept, Technology, Latest trends, Food tourism –Concept, Marketing, Barriers & Opportunities, Automation in Food industry - Objectives, Latest automation trends.	6





6	<b><u>Entrepreneurship Development - Catering in Business (Project Work)</u></b> Business Plan - Cloud Kitchen, Food Business, Franchising, SWOT Analysis for Kitchen Set-up, Butchery Business, Fast Food Kiosk Set-up, Gardemanger Related Business, Restaurant Supplies Management Business Organic Food, Emerging Trends, Nutrasuticals Fortification.	10
	<b>TOTAL</b>	<b>45</b>

**Text Books:**

1. Food Hygiene and Sanitation- -S. Roday-Hill Publication
2. F&B controls- RichardKotas
3. Food Hygiene and Sanitation- -S. Roday-Hill Publication
4. F&B controls- RichardKotas

**Reference Books:**

1. Food Hygiene and Sanitation- -S. Roday-Hill Publication
2. F&B controls- Richard Kotas
3. Food safety in the Hospitality Industry - -Tim Knowles
4. Nutrition for food service and culinary professionals - -Karen Eich Drummond and Lisa M Bereferel
5. Financial planning and analysis- - Jaksa Kivela.
6. Book- Modern Trends in Hospitality industry - R. K.Singh
7. Food Safety Management Systems- -Nafari

**Online Resources:**

NPTEL / SWAYAM



<b>Course Code:</b> MHO32MMP604		<b>Course Name:</b> Food Production Management II	
<b>Course Category:</b> MM		<b>Credit:</b> 1	<b>Teaching Scheme:</b> L - 0 / P - 2
<b>Evaluation Scheme:</b> CA - 30 / ESE - 20		<b>Duration:</b> 2 hours	
<b>Prerequisites:</b> - students should know the basics of kitchen, maintain the personal hygiene and grooming standards while performing the practical's.			
<b>Course Objectives:</b> <ul style="list-style-type: none"><li>• Understanding of basic cooking techniques, terminology, and kitchen operations.</li><li>• Proficiency in using kitchen tools and maintaining a safe working environment.</li><li>• Adherence to food safety practices to prevent contamination and ensure food quality.</li><li>• Ability to follow recipes accurately and adapt them to different culinary styles and cuisines.</li><li>• Awareness of concepts related to menu planning, cost control, and customer satisfaction to support effective food production management.</li></ul>			
<b>Course Outcome</b> <ul style="list-style-type: none"><li>• CO 1 Students can demonstrate proficiency in preparing Mediterranean dishes, utilizing authentic ingredients and techniques to capture the essence of the region's cuisine.</li><li>• CO 2 They can Showcase expertise in Pan-Asian cuisine by creating a diverse array of dishes from countries such as Japan, China, Thailand, and Vietnam,</li><li>• CO 3 They will be expertise in the American BBQ Feast</li><li>• CO 4 They will able to demonstrate proficiency in creating quick and delicious stir-fry dishes inspired by Asian cuisine, incorporating a variety of proteins, vegetables, and sauces for bold and vibrant flavors.</li><li>• CO 5 They will showcase versatility in preparing a variety of Asian noodle dishes, including ramen, pad Thai, lo mein, and udon.</li></ul>			
<b>Teaching Pedagogy</b> <ul style="list-style-type: none"><li>• Interactive Cooking Demonstrations and Hands-On Practice</li><li>• Collaborative Group Projects and Peer Review</li><li>• Rotational Stations and Skill-Building Workshops</li></ul>			

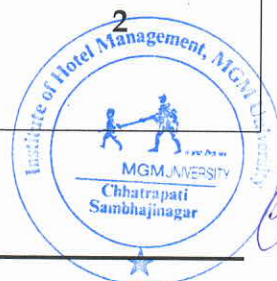
**CURRICULUM:**

Unit No.	Title & Contents	Hours
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1	Classic Comfort Starter: Tomato Basil Bruschetta Main Course: Chicken Alfredo Pasta Side Dish: Garlic Roasted Vegetables Dessert: Classic Tiramisu	2
2	Flavors of the Mediterranean Starter: Greek Salad Main Course: Lemon Herb Baked Chicken Side Dish: Mediterranean Couscous Dessert: Baklava	2
3	Pan-Asian Delight Starter: Vegetable Spring Rolls with Sweet Chili Sauce Main Course: Chicken Stir-Fry with Mixed Vegetables Side Dish: Fried Rice Dessert: Mango Sticky Rice	2
4	American BBQ Feast Starter: Classic Caesar Salad Main Course: BBQ Pulled Pork Sandwiches Side Dish: Coleslaw Dessert: Apple Pie with Vanilla Ice Cream	2
5	Vegetarian Comfort Starter: Caprese Skewers Main Course: Eggplant Parmesan Side Dish: Creamy Polenta Dessert: Chocolate Chip Cookies	2
6	Quick and Easy Mexican Starter: Guacamole with Tortilla Chips Main Course: Chicken Enchiladas Side Dish: Mexican Street Corn Dessert: Churros with Chocolate Sauce	2
7	Italian Pasta Night Starter: Caesar Salad Pasta Dish: Spaghetti Bolognese Main Course: Chicken Piccata Dessert: Tiramisu Cups	2
8	Healthy and Light Starter: Mixed Berry Salad Grilled Dish: Grilled Salmon with Lemon Dill Sauce Side Dish: Quinoa Pilaf Dessert: Fruit Salad with Mint	2

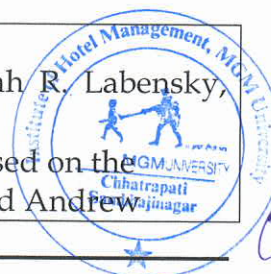




9	Homestyle Indian Feast Appetizer: Vegetable Samosas with Mint Chutney Main Course: Chicken Curry Side Dish: Cumin-spiced Basmati Rice Dessert: Gulab Jamun	2
10	Quick Stir-Fry Fusion Appetizer: Teriyaki Chicken Skewers Main Course: Shrimp and Vegetable Stir-Fry Side Dish: Vegetable Fried Rice Dessert: Pineapple Fried Rice Pudding	2
11	Southern Comfort Starter: Pimento Cheese Dip with Crackers Main Course: Fried Chicken Side Dish: Macaroni and Cheese Dessert: Peach Cobbler	2
12	One-Pot Wonders Starter: Caesar Salad One-Pot Dish: Beef Stew with Root Vegetables Side Dish: Garlic Bread Dessert: Easy Apple Crisp	2
13	Quick and Fresh Seafood Starter: Shrimp Cocktail Main Course: Grilled Lemon Herb Tilapia Side Dish: Roasted Asparagus Dessert: Lemon Sorbet	2
14	Asian Noodle Night Starter: Edamame with Sea Salt Noodle Dish: Pad Thai Main Course: Beef and Broccoli Dessert: Mango Coconut Sticky Rice	2
15	Vegetarian Fiesta Appetizer: Stuffed Jalapeños with Cream Cheese Main Course: Vegetable Enchiladas Side Dish: Spanish Rice Dessert: Cinnamon Churro Bites	2
	<b>TOTAL</b>	<b>30</b>

**Text Books:**

1. "On Cooking: A Textbook of Culinary Fundamentals" by Sarah R. Labensky, Alan M. Hause, Priscilla A. Martel
2. "The Flavor Bible: The Essential Guide to Culinary Creativity, Based on the Wisdom of America's Most Imaginative Chefs" by Karen Page and Andrew



Dornenburg

**Reference Books:**

1. "Culinary Artistry" by Andrew Dornenburg and Karen Page
2. "Kitchen Confidential: Adventures in the Culinary Underbelly" by Anthony Bourdain

**Online Resources:**

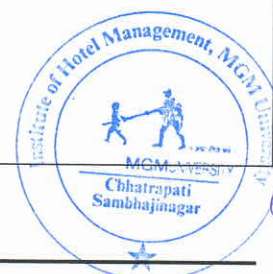
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<b>Course Code:</b> MHO32MML605 <b>Course Name:</b> Food & Beverage Management – II (Th.)		
<b>Course Category:</b> MM	<b>Credit:</b> 3	<b>Teaching Scheme:</b> L – 3 / P - 0
<b>Evaluation Scheme:</b> CA – 60 / ESE – 40		<b>Duration:</b> 2 hours
<b>Prerequisites:</b> -- Students should have an idea regarding bar, customer relationship and should go through course materials before session.		
<b>Course Objectives:</b> <ul style="list-style-type: none"><li>• To make students aware about bar control, cellar control, food cost control as well as food safety hygiene.</li><li>• To gather knowledge about situation handling and maintaining customer relationship.</li></ul>		
<b>Course Outcome:</b> CO1 -To make the students aware of the problems faced in the industry. CO2 - Students will be capable of handling situations, making students industry-ready by providing hands-on training. CO3 - Skills required to prepare, present as well as do service and manage the entire department of food and beverages to customers		
<b>Teaching Pedagogies</b> – Session will be taken through power point presentation, Classroom discussion, Seminar, Industrial Visits.		

**CURRICULUM:**

Unit No.	Title & Contents	Teaching Hours
1	<b>Bar Operations:</b> a) Introduction; b) Types of Bar- Pubs, Lounge Bar, Wine Bar, Cocktail Bar, Banquet Br, Dispense Bar; c) Bar Design- Parts of a Bar, Shapes of Bars; d) Plumbing; e) Electricity; f) Flooring; g) Lighting; h) Bar Operations Procedures – Steps involved; i) Bar Records & Control; j) Inter-Bar Transfer; k) Separating Full Bottle Sales; l) Spillage Allowance, Breakage, & Spoilage; m) Function Bar Control; n) Frauds; o) Bar Routine;	10





2	<b>Cellar:</b> a) Introduction; b) Cellar Location, Temperatures, and storage Procedures; c) Equipment required in the Beer Storage Area; d) Cellar Control & Records – Purchase Order, cellar Inwards Book, Bin Card, Beverage Requisition, Cellar Control Book, Ullage & Breakages Book, Returns Book, Empties Return Book, Transfer Book, Stock Book;	10
3	<b>Supervisory Functions:</b> a) Introduction; b) Supervisory functions in Food Service Operations – Briefing, Allocation of tables, Checking the Misc en Place and Misc en Scene, Handling Tips, Stock Taking, Requisitions, Sales Analysis, Cost Analysis, Breakeven Point Calculations, Handling complaints, training the staff;	05
4	<b>Customer Relationship Management:</b> a) Introduction; b) Importance of Customer Relations- Regular guests, Occasional guests, First Timers or Visitors; c) Guest Satisfaction- Menu, Consistency in the dishes and service, Food Safety and hygiene, Attitude of Staff, Complaint Handling, Suggestions by guests, Pulling, Retaining & Pushing Factors;	05
5	<b>Food Cost Control:</b> a) Advantages of Food Cost Control; b) Food Cost Control- Tools & Procedures - Volume forecasting, - Yield Tasting' - Purchase Specification' - Standard Recipe' - Standard Cost - Portion Control c) Food Cost reporting; d) hurdles in Food Cost Control; e) Reasons for increased and low food costs; d) Factors Facilitating & affecting Food Cost Control; e) Point-of-Sale System;	9



6	<b>Food Safety &amp; Environmental Concerns:</b> a) Introduction; b) Food Poisoning; c) Controlling Bacterial Growth; d) Prevention of Bacterial Food Poisoning; e) Food Safety Activities; d) Critical Areas; e) Environmental Concern; f) Hotel Waste Management	6
	<b>TOTAL</b>	<b>45</b>

**Text Books:**

1. Food & Beverage Service: A Training Manual – Sudhir Andrews- Mc. Graw Hill Education
2. Practical Food and Beverage Cost Control – Clement Ojugo- Cengage Learning

**Reference Books:**

1. Professional Beverage Management - Bob Lipinski, Robert A. Lipinski, Kathleen A. Lipinski - Wiley(Publisher)

**Online Resources:**

NPTEL / SWAYAM



<b>Course Code:</b> MHO32MMP605 <b>Course Name:</b> Food & Beverage Management –II (Pr.)
<b>Course Category:</b> MM <b>Credit:</b> 1 <b>Teaching Scheme:</b> L – 0 / P – 2
<b>Evaluation Scheme:</b> CA – 30 / ESE – 20 <b>Duration:</b> 2 hours
<b>Prerequisites:</b> - Students should go through course materials before practical session for a better teaching & learning practice.
<b>Course Objectives:</b> <ul style="list-style-type: none"> <li>To gather knowledge regarding bar, types of bar, Equipments, cellar control , cost control .</li> <li>To get expertise in handling situations and customer.</li> </ul>
<b>Course Outcome:</b> <b>CO1</b> - Students will be able to solve the problems faced in the industry, capable of handling situations, making students industry-ready by providing hands on trainings. <b>CO2</b> – They will be able to differentiate between the different types of bars, handling forms and formats of bar. Cellar, food costs and hygiene concern to it. <b>CO3</b> - Students will be able to prepare, present as well as do service and manage the entire department of food and beverages to customers
<b>Teaching Pedagogies</b> – Practical sessions will be taken in training restaurant, bar and through workshops.

### PRACTICAL TOPICS:

Unit No.	Title & Contents	Teaching Hours
1	<b>Explaining the usage of Bar Equipments &amp; Glassware</b>	03
2	<b>Demonstrating the Bar Design</b> <ul style="list-style-type: none"> <li>- Parts of a Bar,</li> <li>- Shapes of Bars;</li> <li>- Plumbing;</li> <li>- Electricity;</li> <li>- Flooring;</li> <li>- Lighting;</li> </ul>	04
3	<b>a) Demonstrating the steps involved in Bar Operating Procedure;</b> <b>b) Various Forms and Formats used for Bar Control</b>	04
4	<b>a) Demonstrating different equipments required for</b>	04



	<b>Beverage Storage;</b> <b>b) Different Forms and Formats used for record keeping in Cellar</b>	
5	<b>Demonstrating the procedure of organizing and handling different supervisory functions</b>	04
6	<b>a) Showing the techniques of improving the Guest Relations</b> <b>b) Practicing to level up the guest satisfaction level</b> <ul style="list-style-type: none"> <li>- Menu,</li> <li>- Consistency in the dishes and service,</li> <li>- Food Safety and hygiene,</li> <li>- Attitude of Staff,</li> <li>- Complaint Handling,</li> <li>- Suggestions by guests,</li> </ul> <b>c) Pulling, Retaining &amp; Pushing Factors;</b>	04
7	<b>Showing different forms and formats used in Cost Control and demonstrating their usage</b>	04
8	<b>Demonstrating the green practices &amp; the environmental concerns</b>	03
	<b>TOTAL</b>	<b>30</b>

**Text Books:**

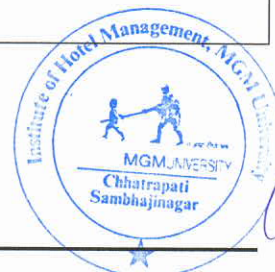
1. Food & Beverage Service: A Training Manual – Sudhir Andrews- Mc. Grew Hill Education
2. Practical Food and Beverage Cost Control – Clement Ojugo- Cengage Learning

**Reference Books:**

1. Professional Beverage Management - Bob Lipinski, Robert A. Lipinski, Kathleen A. Lipinski - Wiley(Publisher)

**Online Resources:**

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<b>Course Code:</b> MHO32MML606		<b>Course Name:</b> Accommodation Management-II – Th.	
<b>Course Category:</b> MM	<b>Credit:</b> 3	<b>Teaching Scheme:</b> L – 3 / P - 0	
<b>Evaluation Scheme:</b> CA – 60 / ESE – 40		<b>Duration:</b> 2 hours	
<b>Prerequisites:</b> - Notes, PPT's			
<b>Course Objectives:</b> <ul style="list-style-type: none"><li>• To implement the new property operations.</li><li>• Execution and implementation of changing profile of HK staff.</li><li>• Solve and value the legal concerns of FO operations</li></ul>			
<b>Course Outcome:</b> CO1 – They will be able to implement the technological changes and will be able to examine the jobs specification and employees role in customer satisfaction. CO2 – Students will formulate the new operating procedures and examine the scope and importance of facility management. CO3 –Students will be able to implement the scientific techniques in room division and understand the yield and revenue management. CO4-Investigation of legal concerns of FO operations.			
<b>Teaching Pedagogies:</b> Group discussion, notes, question and answer session, PPT presentations.			

**Curriculum:**

Unit	Content	Teaching Hours
1	<b>Changing Face of Housekeeping Department</b> 1.1 Technological changes- Using Software, Robots in service delivery, etc, 1.2 Facility changes - Introduction and importance of SPA, Changing Interior design of the rooms 1.3 Green housekeeping – practices 1.4 Changing profile of HK personnel - Changing job specifications, Employee's role in customer satisfaction.	8
2	<b>Introduction to Facility Management</b> 2.1 Scope and meaning of facilities management 2.2 Importance of Facility management in Hotels 2.3 Growth of Facilitate management.	7
3	<b>New Property Operations</b> 3.1 Objectives/ Role, Planning 3.2 Operating procedures, 3.3 Countdown (few hours before opening)	8
4	<b>Yield &amp; Revenue Management</b> 4.1 Concept ARR & Rev PAR, 4.2 Definition & importance of Yield Management, Forecasting. 4.3 Concept, Tools of Revenue management,	7



	4.4 Essentials of Revenue Managing, Managing occupancy, Effectiveness of Revenue Managing (ARR, Rev PAR, GO PPAR index).	
5	<b>Application of Scientific Techniques in Rooms Division</b> 5.1 Application of work study, Work measurement, Time and motion study, Ergonomics	8
6	<b>Legal Concerns for Front Office Operations (as per following concerns)</b> 6.1 Guest Safety, Guest Privacy, Guest Removal, Guest property, Guest Nonpayment, Illness and death of a guest	7
<b>TOTAL</b>		<b>45</b>

**Text Books:**

1. Managing facility by Christine Jones - Hotel facility Planning by Tarun Bansal
2. Front Office Operations - Jatashankar Tiwari
3. Hotel Housekeeping Operations & Management - G.Raghubalan

**Reference Books:**

1. Housekeeping Operations - Robert Martin
2. Housekeeping Management - Matt A. Casado (Wiley)
3. Front Office operations/ Accommodations Operations-Colin Dix
4. Front Office Operation and Administration -Dennis Foster

**Online Resources:**

NPTEL / SWAYAM





<b>Course Code:</b> MHO32MMP606 <b>Course Name:</b> Accommodation Management-II (Pr.)
<b>Course Category:</b> MM <b>Credit:</b> 1 <b>Teaching Scheme:</b> L – 0 / P - 2
<b>Evaluation Scheme:</b> CA – 30 / ESE – 20 <b>Duration:</b> 2 hours
<b>Prerequisites:</b> - Notes, Videos
<b>Course Objectives:</b> <ul style="list-style-type: none"> <li>• Different module preparation</li> <li>• Feedback form designing.</li> <li>• SOP's formulation.</li> </ul>
<b>Course Outcome:</b> <b>CO1</b> –They will able to prepare the training modules, duty roasters, budget and staff requirement for FO. <b>CO2</b> -Students will be designing the customer feedback forms and conduct research for identifying customers. <b>CO3</b> -Comparison of types of hotels from different perspectives. <b>CO4</b> - Preparation of related SOP's.
<b>Teaching Pedagogies:</b> <b>Mocks, group discussions</b>

## Curriculum –

Practical No.	Title& Contents	Hours
1	Preparing training modules For entry level (GRA) employees	2
2	Designing a customer feedback form	4
3	Implementation of time and motion study (study of a given area)	2
4	Conducting a market research for identifying customer	2
5	Any five Case Studies pertaining to the above topics	2
6	Preparing SOP a. Guest Arrival b. Guest Departure c. Handling complaints d. Cleaning procedures	4
7	Preparing operating budget for Front Office and Housekeeping departments	2
8	Calculating staff requirement for Front Office and Housekeeping departments	2
9	Preparing Duty Rotas	2

10	Assignment - Compare any two hotels from the standpoint of their attitude to yield management.	4
11	Assignment - Study of Ecotel and eco-friendly measures adopted in Hotels	4
	<b>TOTAL</b>	<b>30</b>



<b>Course Code:</b> MHO32MEL603	<b>Course Name:</b> Culinary Tourism
<b>Course Category:</b> ME	<b>Credit:</b> 4 <b>Teaching Scheme:</b> L – 4 / P - 0
<b>Evaluation Scheme:</b> CA – 60 / ESE – 40	<b>Duration:</b> 2 hours
<b>Prerequisites:</b> - students should know the basics of culinary tourism.	
<b>Course Objectives:</b> Students will be able to explain the Culinary tourism or food tourism or gastronomy tourism is the exploration of food as the purpose of tourism. Students will be able to explain the vital components of the tourism experience to broaden their understanding for the culinary tourism.	
<b>Course Outcome:</b> <b>CO1</b> –Students should be able to organize and plan activities that provide experiences of consumption and appreciation of food and beverages, presented in such a way that values the history, the culture, and the environment of a particular region. <b>CO2</b> –Students should understand and remember the vital components of the tourism experience to broaden their understanding of a culture or lifestyle while traveling.	
<b>Teaching pedagogies:</b> PPT, group discussion, workshops	

**CURRICULUM:**

Unit No.	Title & Contents	Teaching Hours
1	Traveling for food drink, Cultural tourism; Food tourism; Gastronomic tourism; Sustainable tourism	05
2	The anthropology of travel and tourism	05
3	Food and wine festivals and events around the world	05
4	Food tourism around the world: Development, management and markets.	05
5	Exotic appetites: Ruminations of a food adventurer	05
6	Experiencing food and drink	05
7	Tourism and gastronomy	05
8	The McDonaldization of society	05
9	Food as tradition, transgression, transformation and travel. Food, Culture, and Society,	10
10	Home cooking in the global village	10



	Total	60
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**Text Books:**

Food Tourism – Author – Alex Clark

**Reference Books:**

Culinary Tourism – Author – Edited by Lucy M. Long

**Online Resources:**

NPTEL / SWAYAM



A handwritten signature in blue ink, appearing to be "KS", is written next to the logo.

<b>Course Code:</b> MHO32MEL604	<b>Course Name:</b> Food Photography
<b>Course Category:</b> ME	<b>Credit:</b> 4 <b>Teaching Scheme:</b> L - 4 / P - 0
<b>Evaluation Scheme:</b> CA - 60 / ESE - 40	<b>Duration:</b> 2 hours
<b>Prerequisites:</b> - students should have a developed interest and basic knowledge about photography.	
<b>Course Objectives:</b> To execute the role of the food stylist, to make the food look attractive in the finished photograph.	
<b>Course Outcome:</b> CO1 - The student would learn about the camera, understand light, the mood of the shot, subject placement, and depth of field, choose your perspective and angle, and plan your props and garnishes, color. CO2 - The role of the food stylist is to make the food look attractive in the finished photograph. CO3 - The time and effort a stylist takes to carefully and artistically arranged due to differences between the way the stylist presents it and the way a home cook or chef may.	
<b>Teaching pedagogies:</b> PPT, group discussion, classroom discussions	

**CURRICULUM:**

Unit No.	Title & Contents	Teaching Hours
1	Introduction to Food Photography, Understanding need of food styling, Equipments used for photography, Equipments used for food styling	05
2	Basics of camera - types of cameras - types of lenses - types of lights	05
3	Understanding 3 main functions of camera - ISO - Shutter speed - Aperture, Importance of Composition - rule of thirds - leading line - frame within frame	15
4	Understanding light and shadow - principals of lights - using natural light - one key lighting - two key lighting - three key lighting - hard and soft lights - low key - high key - inverse square law - back light - side light - filler	10



5	Food styling for capturing tempting images for various cuisines and dishes	10
6	Post Production - use of Adobe Photoshop editing software - opening image and basic color corrections - cropping - selecting specific area and changing it - working on layers - benefits of masking - sharpening the image using High pass - resizing image for various applications - understanding types of formats and its uses - using filters - creating portfolio	15
	TOTAL	60

**Text Books:**

1. Food Photography – from Snap Shots to Great Shots – Author – Nicole S. Young
2. Plate to Pixel – Digital Food Photography and Styling – Author – Helene Dujardin

**Reference Books:**

The Food Stylist's Handbook – Author - Denise Vivaldo

**Online Resources:**

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