



॥ सा विद्या या विमुक्तये ॥

स्वामी रामानंद तीर्थ मराठवाडा विद्यापीठ, नांदेड

'ज्ञानतीर्थ', विष्णुपुरी, नांदेड - ४३१ ६०६ (महाराष्ट्र राज्य) भारत

SWAMI RAMANAND TEERTH MARATHWADA UNIVERSITY, NANDED

'Dnyanteerth', Vishnupuri, Nanded - 431 606 (Maharashtra State) INDIA

Established on 17th September, 1994, Recognized By the UGC U/s 2(f) and 12(B), NAAC Re-accredited with 'B++' grade

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आंतर विद्याशाखीय अभ्यास विद्याशाखे
अंतर्गत राष्ट्रीय शैक्षणिक धोरण-२०२०
नुसार पदवी तृतीय वर्षाचे अभ्यासक्रम
शैक्षणिक वर्ष २०२६-२७ पासून लागू
करण्याबाबत.

प रि प त्र क

या परिपत्रकान्वये सर्व संबंधितांना कळविण्यात येते की, दिनांक २२ एप्रिल २०२६ रोजी संपन्न झालेल्या मा.विद्यापरिषद बैठकीतील विषय क्र.११/६४-२०२६ च्या ठरावानुसार आंतरविद्याशाखीय अभ्यास विद्याशाखेतील राष्ट्रीय शैक्षणिक धोरण-२०२० नुसार पदवी तृतीय वर्षाचे अभ्यासक्रम शैक्षणिक वर्ष २०२६-२७ पासून लागू करण्यास मा.विद्यापरिषदेने मान्यता प्रदान केली आहे. त्यानुसार आंतर विद्याशाखीय अभ्यास विद्याशाखेतील बी.ए., बी.एस्सी. तृतीय वर्षाचे खालील विषयाचे अभ्यासक्रम शैक्षणिक वर्ष २०२६-२७ पासून लागू करण्यात येत आहे.

01	B.A.III Year Fashion Design
02	B.A.III Year Home Science
03	B.Sc.III Year Hospitality Studies
04	B.A.II Year Rural Management

सदरील परिपत्रक व अभ्यासक्रम प्रस्तुत विद्यापीठाच्या या संकेतस्थळावर उपलब्ध आहेत. तरी सदरील बाब ही सर्व संबंधितांच्या निदर्शनास आणून द्यावी, ही विनंती.

'ज्ञानतीर्थ' परिसर,
विष्णुपुरी, नांदेड - ४३१ ६०६.
जा.क्र.:शै-१/परिपत्रक/पदवी/बीए/२०२६-२७/53
दिनांक : ०८.०६.२०२६




सहा:कुलसचिव

शैक्षणिक (१-अभ्यासमंडळ) विभाग

प्रत माहिती व पुढील कार्यवाहीस्तव :-

- १) मा. कुलगुरू महोदयांचे कार्यालय, प्रस्तुत विद्यापीठ.
- २) मा. प्र.कुलगुरू महोदयांचे कार्यालय, प्रस्तुत विद्यापीठ
- ३) मा. अधिष्ठाता, आंतरविद्याशाखीय अभ्यास विद्याशाखा, प्रस्तुत विद्यापीठ.
- ४) मा. संचालक, परिक्षा व मूल्यमापन मंडळ, प्रस्तुत विद्यापीठ.
- ५) मा. प्राचार्य, सर्व संबंधित संलग्नित महाविद्यालये, प्रस्तुत विद्यापीठ.
- ६) सिस्टीम एक्सपर्ट, शैक्षणिक विभाग, प्रस्तुत विद्यापीठ. यांना देवून कळविण्यात येते की, परिपत्रक अभ्यासक्रम संकेतस्थळावर प्रसिध्द करण्यात यावेत.



**SWAMI RAMANAND TEERTH
MARATHWADA UNIVERSITY,
NANDED - 431 606 (MS)**



**(Credit Framework and Structure of Four Year UG Program with
Multiple Entry and Exit Option as per NEP-2020)**

**UNDERGRADUATE PROGRAMME OF
INTERDISPLINARY**

Major in **DSC** and Minor in **DSM** (Subject)

Under the Faculty of Interdisciplinary

(Revised as per the Govt. Of Maharashtra circular dt.17th Dec. 2025)

**Effective from the Academic year 2026 – 2027
(As per NEP-2020)**



B. Sc. Hospitality Studies Third Year Semester V (Level 4.5)

Teaching Scheme

Subject (1)	Course Code	Course Name	Credits Assigned			Teaching Scheme (Hrs/week)	
			Theory	Practical	Total	Theory	Practical
Major - 1	IHSCCT - 1301	Advance Food Production	02	--	04	02	--
	IHSCCP - 1301	Lab course in Advance Food Production	-	02			04
Major - 2	IHSCCT - 1302	Advance Room Division	02	--	04	02	--
	IHSCCP - 1302	Lab course in Advance Room Division	-	02			04
Major - 3	IHSCCT - 1303	Travel & Tourism	02	-	02	02	--
Major E - 1	IHSCCT - 1304	Cyber Security & Law	02	--	04	02	--
	IHSCCP - 1304	Lab course in Cyber Security & Law	-	02			04
Minor - 1	IHSCCT - 1305	Advance Food and Beverage Service	02		04	02	
	IHSCCP - 1305	Lab course in Advance Food and Beverage Service	--	02			04
V & S Course	AECVSC -1301	Lab Course Hotel French (Basket 5)	--	02	02	02	--
Project / Field Work / OJT / Internship	AECFP - 1301	Field Work (Project Basket 6)	--	02	02	--	04
Total Credits			12	10	22	12	20



B. Sc. HS Third Year Semester V (Level 4.5)

Examination Scheme

[40% Continuous Assessment (CA) and 60% End Semester Assessment (ESA)]

(For illustration we have considered a paper of 02 credits, 50 marks, need to be modified depending on credits assigned to individual paper)

Subject (1)	Course Code (2)	Course Name (3)	Theory				Practical		Total Col(6+7)/ Col(8+9) (10)
			Continuous Assessment(CA)			ESA	CA (8)	ESA (9)	
			Test I (4)	Test II (5)	Average of T1 & T2 (6)	Total (7)			
Major - 1	IHSCCT - 1301	Advance Food Production	10	10	20	30	--	--	50
	IHSCCP - 1301	Lab course in Advance Food Production	--	--	--	--	20	30	50
Major - 2	IHSCCT - 1302	Advance Room Division	10	10	20	30	--	--	50
	IHSCCP - 1302	Lab course in Advance Room Division	--	--	--	--	20	30	50
Major - 3	IHSCCT - 1303	Travel & Tourism	10	10	20	50	--	--	50
Major E - 1	IHSCCT – 1304	Cyber Security & Law	10	10	10	40	--	--	50
	IHSCCP - 1304	Lab course in Cyber Security & Law	--	--	--	--	20	30	50
Minor - 1	IHSCCT – 1305	Advance Food and Beverage Service	10	10	20	30	--	--	50
	IHSCCP - 1305	Lab course in Advance Food and Beverage Service	--	--	--	--	20	30	50
V & S Course	AECVSC -1301	Lab Course Hotel French (Basket 5)	--	--	--	--	20	30	50
Project / Field Work / OJT / Internship	AECFP - 1301	Field Work (Project Basket 6)	--	--	--	--	20	30	50

**SWAMI RAMANAND TEERTH MARATHWADA UNIVERSITY,
NANDED - 431606, MS, INDIA
B. Sc. H.S. Third Year Semester V Syllabus
(W.e.f. 2026 - 27)
Paper No. IHSCCT - 1301
Subject : Advance Food Production**

Number of Lecturer	30
End of Semester Exam (University)	30
Continuous Assessments (Internal)	20
End of Semester Practical Exam (University)	50
Total	100
Total Credit	04

Objectives of the Course:

1. To understand the principles of efficient kitchen planning and layout.
2. To understand the role of wine and spirits in enhancing flavor and aroma of dishes.
3. To identify suitable types of wines and spirits for various recipes.
4. To understand the types and preparation methods of frozen desserts.
5. To learn the principles of freezing, texture development, and storage.
6. To understand the concept and scope of international cuisine and its global significance.
7. To study the cultural, geographical, and historical influences on world cuisines.
8. To identify ingredients, cooking methods, and flavor profiles of different countries.

Learning Outcomes:

1. Identify different types of kitchen layouts and their suitability for various operations.
2. Describe the role of wine and spirits in enhancing flavor and aroma.
3. Evaluate the impact of alcohol on taste, texture, and cooking process.
4. Classify different types of frozen desserts and confectionery products.
5. Identify characteristics of major international cuisines.
6. Recognize key ingredients, cooking methods, and signature dishes of different countries.

Unit 1- Kitchen layout and design

10 Marks

- 1.1 Factors affecting kitchen design
- 1.2 Principles of kitchen design
- 1.3 Various records maintained in kitchen
- 1.4 Forecasting, budgeting, yield management, quality control

Unit 2- Use of wine & spirits in cooking

10 Marks

- 2.1 Compatibility of wine & food
- 2.2 Use of spirits in flambé
- 2.3 Combination of food and alcohol
- 2.4 Points to be considered while using alcohol in cooking

Unit 3- Frozen desserts & confectionary

10 Marks

- 3.1 Frozen Dessert - Classification, Types
(Ice-cream & sorbets, Bombe, parfait, soufflé, mousse)
- 3.2 methods of preparation and service, additives and preservative

Introduction of confectionary

- 3.3 Icing & toppings --definition, classification, uses and recipe
- 3.4 Chocolate introduction -types, tempering, uses,

Unit 4 - International cuisine

10 Marks

- 4.1 -4.4 International cuisine- Britain, France, Italy, Spain, middle East, oriental (Chinese and Thai) Mexican & German US
- 4.2 History, geographical location, Staple diet, Food habits,
- 4.3 special food & authentic dishes
- 4.4 traditions & custom of the food

Practical

*15 individual food practical and demonstration of international cuisines

*Menu along with bakery products like bread, cake and pastry based desserts.

Assignment:

1. Conduct a survey of continental kitchens in the city and critique the Kitchens layout with regards to its food style and service and also safety & hygiene point of view, in group of four
2. Make a project report individually on any one continental cuisine with its cuisine background, regional influence, regional cooking style, staple food, specialties dishes and special equipment used
3. Visit the vegetable market for a survey and list the continental cuisine vegetables and fruits you see there. Classify them in families and record your observations based on seasonal availability and the price range.

4. Conduct a survey of hotels continental kitchens of various categories and restaurants and draw kitchen layouts and organizational chart of kitchen staff and also list down the continental dishes served by them.
5. Draw a 5-star hotel kitchen layouts
6. Prepare a duty roster and allocation of work for 30 staff hotel
7. Prepare a list of various confectionery goods of various types, at least (10) varieties of each.
8. Prepare different fruits and vegetables chart used in continental Cuisine

Reference books

1. Practical cookery- Victor caserne & Ronald kin ton, ELBS
2. Theory of catering- Victor caserne & Ronald kin ton, ELBS
3. Theory of catering- Mrs.k.arora, Frank brothers
4. Modern cookery for teaching & Trade vol 1- MsThangam Philip, orient Longman
5. The professional chef (4 edition) –Le rol A. Polson
6. The book of Ingredients- jane grigson
7. Success in principles in catering- Michael colleer & Colin saussams

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B. Sc. H.S. Third Year Semester V Syllabus
(w.e.f. 2026 - 27)
Paper No. IHSCCT - 1302
Subject : Advance Room Division**

Number of Lecturer	30
End of Semester Exam (University)	30
Continuous Assessments (Internal)	20
End of Semester Practical Exam (University)	50
Total	100
Total Credit	04

Objectives of the Course:

1. To Develop Advanced Housekeeping Skills
2. To Development Front Office Skills
3. Improve Guest Satisfaction & Service Quality
5. Learn Coordination between Departments
6. Develop Supervisory & Managerial Skills

Learning Outcomes:

After completing the course, the learner will be able to:

1. Demonstrate advanced front office operations
2. Apply professional housekeeping management skills
3. Handle guest relations effectively
4. Implement revenue and room inventory management techniques
5. Use hotel technology and management systems
6. Demonstrate leadership and supervisory skills

Course Contains :

Unit 1:- Pest Control and Waste Management

10 Marks

- 1.1 Common Pest and Their Control
 - 1.1.1 Bed Bugs, Beetles, Silverfish, Cockroaches, Fleas, Ants,
 - 1.1.2 Terminates, Flies, Mosquitoes, Mice & Rats, Fungi etc.
- 1.2 Method of Pest Control
 - 1.2.1 Natural & Biological Control
 - 1.2.2 Cultural Control Mechanical Control
 - 1.2.3 Sanitation Control & Chemical Control
- 1.3 Waste Management – Segregation of Waste
- 1.4 Collection & Disposal of Waste

Unit 2:-Daily Routines and System

10 Marks

- 2.1 The Housekeeping Day - Opening the House
- 2.2 Morning Shift
- 2.3 Afternoon Shift
- 2.4 Night Shift – Role of Night Supervisor, Role of Night GRA

Unit 3 :- Night Audit

10 Marks

- 3.1 Duties and Responsibilities of a Night Auditor
- 3.2 Night Audit Process
- 3.3 Importance of Night Audit in Hotels
- 3.4 No Show and its Process of Verifying

Unit 4 :- Total Quality Management

10 Marks

- 4.1 Guests Perception of Quality
- 4.2 Features of Quality
- 4.3 Five Pillars of TQM
- 4.4 Benefits of TQM

Practical (Based on Topics)

1. Demonstration of pest control methods
2. Waste segregation practice
3. Front office and housekeeping daily routine simulation
4. Night audit process (manual or software-based)
5. Preparation of Night audit reports and documentation
6. Preparation of quality service checklist
7. Case study on improving hotel service quality

Housekeeping Books

1. **Hotel Housekeeping Operations and Management** – G. Raghubalan & Smritee Raghubalan (Oxford University Press)
2. **Housekeeping Operations, Design and Management** – Malini Singh & Jaya B. George (Jaico Publications)
3. **Housekeeping Management** – Margaret Kappa, Aleta Nitschke & Patricia Schappert
4. **Hotel Housekeeping Management & Operations** – Sudhir Andrews (McGraw Hill)
5. **Hotel, Hostel and Hospital Housekeeping** – Joan Branson & Margaret Lennox

Front Office Books

6. **A Professional Guide to Room Division Operations** – Manoj Kumar Yadav
👉 Covers pest control, waste disposal, housekeeping routines, and night audit in detail
7. **Front Office Operations and Management** – Ahmed Ismail (Cengage Learning)
8. **Hotel Front Office Operations and Management** – Jatashankar R. Tewari (Oxford)
9. **Professional Hotel Front Office Management** – Anutosh Bhakta (Tata McGraw Hill)

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**B. Sc. H.S. Third Year Semester V Syllabus
(w.e.f. 2026 - 27)
Paper No. IHSCCT - 1303
Subject: Travel and Tourism**

Number of Lecturer	30
End of Semester Exam (University)	30
Continuous Assessments (Internal)	20
End of Semester Practical Exam (University)	-
Total	50
Total Credit	02

Objectives of the Course:

1. To understand the tourism phenomena and the distribution of the components of tourism.
2. To help students acquire practical skills in all the major arenas of the industry.
3. To familiarize the culture set up in India and its contribution to Tourism.
4. To develop hospitality culture and behaviour and to enhance student competencies.
5. To understand various elements of tourism management.

Learning Outcomes:

1. Familiarize to the discipline of Tourism and its concepts.
2. Will develop an entrepreneur skill in the travel and tourism industry.
3. Analyze the Tourism demand and supply.
4. Will be able to apprehend and appreciate tourism marketing, tourism Development planning,
Management and measurement.
5. Explain the role of International Tourism Organizations in promoting Tourism.
6. Differentiate between inbound and outbound Tourism.

Course Contents:

Marks

Unit - I Introduction to Tourism

10

- 1.1 History and Evolution of Tourism in India, Thomas Cook – Grand Circular Tour,
- 1.2 Historical development of tourism in India. Concept of Vasudhaiva kutumbakam, Atithi Devo Bhava.
- 1.3 Definition and Tourism Terminologies: Tourism, Tour, Tourist, Visitors, Excursionist, Domestic, International, Inbound, Outbound, Destination
- 1.4 Motives of Travel and Tourism: Physiological motives and Psychological motives.

Unit 2:- Tourism Industry Infrastructure and Organizations **10**

2.1 Elements of Tourism (5A's) Accessibility, Accommodation, Attraction, Amenities and Activities.

2.1.1 Types of Accessibility (Transport).

2.1.2 Types of Accommodation

2.1.3 Types of Attractions

2.1.4 Types of Amenities

2.1.5 Types of Activities

2.2 Role of Transport and hotels in Tourism, Tourist and Luxury Trains in India, Concept of Heritage hotels and Ecotels.

2.3 Types of Tourism: Wildlife tourism, Religious Tourism, Cultural Tourism, Agro Tourism, Adventure Tourism, MICE Tourism, Wellness tourism, Rural tourism.

2.4 Role and functions of tourism organizations: International Tourism Organizations- IATA, PATA UNWTO. National Tourism Organization- MOT, ITDC, MTDC, TAAI

Unit 3:- Impact of Tourism **10**

3.1 Positive and Negative Impact of tourism on Economy.

3.2 Positive and Negative Impact of tourism on Environment.

3.3 Positive and Negative Impact of tourism on Social and Cultural life

3.4 Positive and Negative Impact of tourism on Politics

Unit 4:- Travel Formalities **10**

4.1 Passport: Types, Documents required for obtaining passport.

4.2 VISA: Types- Transit, Tourist, Business, Students, Temporary. On arrival requirements for Obtaining VISA.

4.3 Special permits for restricted areas for Indians and Foreigners: Assam, Meghalaya, West Bengal, Sikkim, Manipur, Andaman Nicobar Islands and Lakshadweep

4.4 Airport Formalities: Check In Procedures, Baggage Rules for Domestic and International Travel, Airport Facilities

Assignments: -

A minimum of 2 assignments based on the following topics to be given to individual student and the marks to be considered in internal marks.

1. Presentation/Project on the following:

- Incredible India
- Palace on wheels,
- Deccan Odyssey

2. Documents required for Passport & Visa
3. Information on local tourist attractions
4. Identify and evaluate different modes of transport.
5. Prepare a detailed report on 5 best airports in India with facilities for travelers.
6. Prepare a project on the main religious places of India with pictures and its significance.
7. Write a report on positive and negative impact of tourism for any destination
8. Prepare a presentation on a tourist destination with respect to 5As and give a presentation on same.
9. Develop questionnaire and conduct a survey to find out the motives of tourism
10. Prepare a project on National Parks and Wildlife sanctuaries of India with pictures

Field Trip

- Visit Office of MTDC and prepare report on its working
- Visit to a Tourist Destination in your city and study impacts of tourism

Reference Book:-

1. Introduction to Travel & Tourism- Michael M. Cottman Van Nostrand Reinhold New York 1989
2. Travel Agency & Tour Operation Concept & PrinciplesjagmohanNegi – Kanishka Publishes Distributors, New Delhi 1997
3. International Tourism- Fundamentals & Practices- A.K. Bhatia – Sterling Publishers Private Limited 1996
4. A Text Book Of Indian Tourism – B.K. Goswami& G. Raveendra – Har – Anand Publications Pvt Ltd 2003
5. Dynamic Of Modern Tourism – Ratanadeep Singh – Kanishka Publishes Distributors, New Delhi 1998
6. Tourism Development, Principles & Practices – Fletcher & Cooper- ELB

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B. Sc. H.S. Third Year Semester V Syllabus

(w.e.f. 2026 - 27)

Paper No. IHSCT - 1304

Subject : Cyber Security and Law

Number of Lecturer	30
End of Semester Exam (University)	40
Continuous Assessments (Internal)	10
End of Semester Practical Exam (University)	50
Total	100
Total Credit	04

Objectives of the Course :

1. To Understand Cyber Security Fundamentals
2. To Awareness of Legal Frameworks
3. To Identify Cyber Crimes
4. To Understand IT Act and Regulations.
5. To Promote Ethical Practices
6. Data Privacy and Protection Awareness
7. Risk Management Skills
8. Incident Handling and Legal Remedies

Learning Outcomes :

After successful completion of the course, students will be able to:

1. Explain core cyber security concepts.
2. Identify various types of cyber-crimes including hacking, phishing, identity theft, cyber stalking, online fraud, and malware attacks.
3. Understand legal provisions related to cyber activities.
4. Apply cyber laws in real-life scenarios to ensure safe and legal use of digital technologies.
5. Demonstrate awareness of data privacy and protection principles.
6. Analyze ethical issues in cyberspace.

Unit 1: IT Act

10 Marks

1.1 IT Act and Its Objective

1.2 Definition Under IT Act

1.2.1 Glance of IT Act

1.2.2 Advantages of IT Act

1.3 Scope of ITS Act

1.4 Cyber Crime & IT Act

Unit 2 : Certifying Authority**10 Marks**

- 2.1 Certifying Authority
- 2.2 Need for Certifying Authority
- 2.3 Functioning of Certifying Authority
- 2.4 Types of Certificates

Unit 3 : Cyber Crime**10 Marks**

- 3.1 Cyber Crime – Key points related Cyber Crime
- 3.2 Reason Behind Cyber Crime
- 3.3 Cyber Crime Offences
- 3.4 Classification of Cyber Crime
 - 3.4.1 Cyber Crime Against Individual
 - 3.4.2 Cyber Crime Against Property
 - 3.4.3 Cyber Crime Against Organization
 - 3.4.4 Cyber Crime Against Society

Unit 4 : Cyber Law**10 Marks**

- 4.1 Introduction and Definition of Cyber Law
- 4.2 Cyber Law
- 4.3 Need for Cyber Law
- 4.4 Trademark Law

Practical's

1. Study of Electronics Records
2. Study of Digital Signature
3. Study of IPR
4. Domain Names System
5. Biometrics Authentications

Reference Books :

1. "Cyber Laws" by Dr. Gupta and Agrawal (2025 Revised Edition)
2. "Cyber Laws and IT Protection" by Harish Chander and Dr.GagandeepKaur
3. "Cyber Security and Law" – Dr. M. M. Bokare and Dr.S. B. Kishore

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**B. Sc. H.S. Third Year Semester V Syllabus
(w.e.f. 2026 - 27)**

Paper No. IH SCT - 1305

Subject : Advance Food and Beverage Service

Number of Lecturer	30
End of Semester Exam (University)	30
Continuous Assessments (Internal)	20
End of Semester Practical Exam (University)	50
Total	100
Total Credit	04

Objectives of the Course:

- Explain the concept, importance, and operational aspects of **banquets and buffets**, including booking procedures, seating arrangements, menu planning, and service methods.
- Demonstrate the ability to **plan and organize banquet and buffet functions**, including space calculation, sequence of service, equipment usage, and handling formal events such as weddings.
- Analyze various **pricing methods in Food & Beverage operations**, along with their objectives, advantages, limitations, and factors influencing pricing decisions.
- Evaluate the **cost, sales, and profit relationship** in F&B operations and interpret key components influencing profitability.
- Develop basic understanding of **beverage budgeting and cost control**, including classification and financial planning in F&B services.

Learning Outcomes:

- Define and explain the **importance of banquets and buffets** in F&B operations.
- Describe **booking procedures, confirmation processes**, and documentation for banquet events.
- Calculate **table space and seating arrangements** for different types of functions.
- Identify and differentiate **various seating plans and service methods** used in banquets.
- Compare **advantages and disadvantages** of various pricing strategies.
- Analyze **factors affecting pricing decisions** such as cost, competition, and demand.
- Apply **principles of menu planning** in designing effective menus.
- Identify key **factors influencing menu design**
- Identify and describe **components of cost, sales, and profit**.
- Analyze basic **profitability scenarios** in hospitality businesses.

Unit 1: Banquet And Buffets**10 Marks**

- 1.1 Meaning & Importance in F&B, Booking formalities and confirmation
- 1.2 Table space, space calculation, Various seating plan
- 1.3 Menu planning for banquet, Toast masters & his responsibility
- 1.4 Buffet - Introduction, factors to plan buffets, planning and organization.

Unit 2 : Pricing**10 marks**

- 2.1 Meaning and Objectives of pricing
- 2.2 Types of Pricing methods
- 2.3 Advantages & Disadvantages
- 2.4 Factors affecting Pricing decisions

Unit 3 : Menu Merchandising**10 Marks**

- 3.1 Meaning, Concept & Objectives of menu Merchandising.
- 3.2 Principles of Menu planning
- 3.3 Menu designing Factors
- 3.4 Menu Balance (Nutrition, Color, Texture, variety)

Unit 4 : Cost and sales and profit relationship**10 Marks**

- 4.1 Cost and sales and profit relationship, Analysis
- 4.2 Components of cost & sale profit
- 4.3 Fundamentals of beverage budgeting and its classification

Practical's

1. Supervision of various formal function
2. Table plans and space calculation for formal function(conference)
3. Revision of service of all beverages(wine list, BOT, order taking, services)
4. Completion of menu for banquets, buffets, evening teas, special function
5. Booking format banquet & conduction banquet
6. Plan and organize Banquet Functions (Conference, Seminars etc.), design the menu for the same
7. Plan and Organize Banquet Function (Birthdays, Weddings etc.), chalk out the menu for the same
8. Menu engineering Exercise.
9. Market survey on Pricing.

Reference Books :

1. Food and Beverage Service - Third Edition by R. Singaravelavan:
2. Food & Beverage Service by John A. Cousins
3. Food & Beverage Training Manual : Sudhir Andruas
4. The Beverage Book : Andrew Durken & John
5. The Textbook of Food & Beverage Service : Manoj kumar Yadav

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B. Sc. H.S. Third Year Semester V Syllabus

(w.e.f. 2026 - 27)

Paper No. AECVSC - 1301

Subject : Hotel French

Number of Lecturer	30
End of Semester Exam (University)	--
Continuous Assessments (Internal)	--
End of Semester Practical Exam (University)	50
Total	50
Total Credit	02

Practical's

General French

- 1.1 Pronunciation
 - 1.1.1 The Alphabet
 - 1.1.2 The Access
- 1.2 Numbers (0 to 100)
 - 1.2.1 Cardinal
 - 1.2.2 Ordinal
- 1.3 Time (Only 24 HrsClock)
- 1.4 Days of week
 - 1.4.1 Month of the year
 - 1.4.2 Date
- 1.5 Weight & Measurement
- 1.6 'Formulas de Politesse'
- 1.7 Conjugation of verbs in the present tense relevant to
The hotel industry (only 'je' & 'vous' forms)
- 1.8 Color

Food & Beverage Service

- 2.1 Restaurant Brigade
- 2.3 The French Classical Menu (17 course) with classic
Example of each course, terminology & meaning in brief
- 2.4 Wines
 - 2.4.2 Wine Terminology
- 2.5 Laying a Cover

Greeting / Introduction

1. Dialogue / Conversion

At the front desk, travel & tourism enquiries

At the restaurants

2. French Classical Menu

Suggest a Menu

Read a given menu

Give example of dishes in a particular course

3. Wine

Read a wine label.

Wine terminology

4. Culinary Terms

Give the correct French culinary terms

Reference Book

1. Work Book

2. French for Hotel Management & Tourism Industry – S.Bhattachary

3. F& B Service - Lillicrap & John Cousines, Robert Smith

4. Modern Cookery Vol _I - Thangam Philip

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B. Sc. H.S. Third Year Semester V Syllabus

(w.e.f. 2026 - 27)

Paper No. AECFP - 1301

Subject: Field Project

Number of Lecturer	30
End of Semester Exam (University)	--
Continuous Assessments (Internal)	--
End of Semester Practical Exam (University)	50
Total	50
Total Credit	02

PROJECT GUIDELINES

- Select ONE topic from the given list of topics
- Conduct research using a questionnaire -based survey
- Analyze and interpret the collected data
- Prepare a comprehensive project report in the prescribed format
- Font: Times New Roman, Size 12 for content, Size 14 for Title
- Line Spacing: 1.5 for content, 1 for table work
- Paper Size: A4
- Margins: Le - 1.5, Up, Down, Right – 1
- Bounded Report: Report to be bounded.
- Length: 50 to 60 pages.

Report Writing Format Title Page:

- Title: The main topic of your report (e.g., "Survey of Local Park Facilities").
- Researcher: Your name.
- Date: The date the report is completed. Table of Contents:
- Sections: List the main Sections of your report with page numbers. This helps readers Understanding Special parts quickly.

Introduction:

- Purpose: Briefly explain why you did the survey or what was your objective (e.g., "To and out how Well the local park facilities are maintained").

Methodology:

- How You Collected Data: Describe how you gathered information. (e.g. Survey or interview method)
- Tools Used: Men on any tools or forms you used.(e.g. questionnaire).

Results:

- Findings: Summarize what you found.
- Visuals: Include any charts, tables, or pictures that help show your results.

Discussion:

- What the Results Mean: Explain what your endings indicate (Conditions are mostly satisfactory, but Cleanliness can improve with more frequent waste disposal).
- Comparison: If applicable, compare your endings with any previous observations or standards.

Conclusion:

- Summary: Recap the main endings (e.g., "The park is generally well-maintained but could be net from beer waste management").
- Suggesons: Offer any simple recommendations (e.g., "We recommend increasing the frequency of trash pickups").

References:

- Sources: List any sources you used to gather information (e.g., websites, books). For younger students, this might be optional or simplified Appendices (if needed):
- Extra Information: Include any additional material that supports your report, like raw data or detailed notes.



B.Sc. Hospitality Studies Third Year Semester VI (*Level 4.5*)

Teaching Scheme

Subject (1)	Course Code	Course Name	Credits Assigned			Teaching Scheme (Hrs/week)	
			Theory	Practical	Total	Theory	Practical
Major - 1	IHSCCT – 1351	Food Production Management	02	--	04	02	--
	IHSCCP – 1351	Lab course in Food Production Management	-	02			04
Major - 2	IHSCCT – 1352	Accommodation Management	02	--	04	02	--
	IHSCCP – 1352	Lab course in Accommodation Management	-	02			04
Major - 3	IHSCCT – 1353	IKS in Tourism Management	02	-	02	02	--
Major E - 1	IHSCCT – 1354	Hotel Information System	02	--	04	02	--
	IHSCCP – 1354	Lab course in Hotel Information System	-	02			04
Minor - 1	IHSCCT - 1355	Food and Beverage Management	02		04	02	
	IHSCCP - 1355	Lab course in Food and Beverage Management	--	02			04
Project / Field Work / OJT / Internship	AECOJT - 1351	OJT (Project Basket 6)	--	04	04	--	04
Total Credits			10	12	22	10	20



B. Sc. HS Third Year Semester VI (Level 4.5)

Examination Scheme

[40% Continuous Assessment (CA) and 60% End Semester Assessment (ESA)]

(For illustration we have considered a paper of 02 credits, 50 marks, need to be modified depending on credits assigned to individual paper)

Subject (1)	Course Code (2)	Course Name (3)	Theory				Practical		Total Col(6+7)/ Col(8+9) (10)
			Continuous Assessment(CA)			ESA	CA (8)	ESA (9)	
			Test I (4)	Test II (5)	Average of T1 & T2 (6)	Total (7)			
Major - 1	IHSCCT – 1351	Food Production Management	10	10	20	30	--	--	50
	IHSCCP – 1351	Lab course in Food Production Management	--	--	--	--	20	30	50
Major - 2	IHSCCT – 1352	Accommodation Management	10	10	20	30	--	--	50
	IHSCCP – 1352	Lab course in Accommodation Management	--	--	--	--	20	30	50
Major - 3	IHSCCT – 1353	Tourism Management	10	10	20	50	--	--	50
Major E - 1	IHSCCT – 1354	Hotel Information System	10	10	10	40	--	--	50
	IHSCCP – 1354	Lab course in Hotel Information System	--	--	--	--	20	30	50
Minor - 1	IHSCCT - 1355	Food and Beverage Management	10	10	20	30	--	--	50
	IHSCCP - 1355	Lab course in Food and Beverage Management	--	--	--	--	20	30	50
Project / Field Work / OJT / Internship	AECOJT - 1301	OJT (Project Basket 6)	--	--	--	--	40	60	100

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B. Sc. H.S. Third Year Semester VI Syllabus
(w.e.f. 2026 - 27)
Paper No. IHSCCT - 1351
Subject : Food Production Management**

Number of Lecturer	30
End of Semester Exam (University)	30
Continuous Assessments (Internal)	20
End of Semester Practical Exam (University)	50
Total	100
Total Credit	04

Objectives of Course

1. To develop an understanding of effective kitchen management practices for smooth and efficient kitchen operations.
2. To familiarize students with the preparation and implementation of duty rosters for optimal workforce utilization.
3. To provide knowledge of production planning and scheduling to ensure timely and cost-effective food production.
4. To impart skills in the preparation and handling of meringues, including different types and their culinary applications.
5. To introduce the concept of organoleptic evaluation for assessing food quality using sensory attributes.
6. To enhance creativity and technical skills in food presentation and styling for visual appeal and customer satisfaction.

Learning Outcome :

1. Design and implement effective duty rosters based on workload and staff availability.
2. Develop production plans and schedules to optimize time, resources, and minimize wastage.
3. Identify and prepare different types of meringues (French, Italian, Swiss) with proper techniques and consistency.
4. Evaluate food using sensory attributes such as taste, texture, aroma, and appearance.
5. Maintain standards in food production through evaluation, trials, and presentation practices.

Course Content	Marks
UNIT-1 Kitchen management	10 Marks
1.1 Duty Rosters, importance of Induction and training, job evaluation and appraisal.	
1.2 Production Planning & Scheduling	
1.3 Production Quality & Quantity Control	
1.4 Research & Product Development: Testing New Equipment, Developing New Recipes	
UNIT-2 Meringues	10 Marks
2.1 Introduction, Preparation Method of meringue	
2.2 Factors affecting stability	
2.3 Cooling methods of meringues,	
2.4 Types and uses of meringues	
Unit 3- Organoleptic, sensory evaluation of food and food trials.	10 Marks
3.1 Introduction and importance	
3.2 Categories of organoleptic test, various organoleptic factors	
3.3 Methods of sensory evaluation	
3.4 Purpose of Food Trials and method of food trials	
Unit 4- Food Presentation and Styling	10 Marks
4.1 Importance of Food Presentation and Styling	
4.2 Art of food Presentation and Styling	
4.3 Plate Designing: Importance of proportion, colour, variety, balance height layout of the plate	
4.4 Innovation and creativity in presentation and styling food	
Practical	
*15 individual advance Indian and Continental menu preparation along with modern desserts bakery items and demonstration of prepared dish by using different plating and presentation style.	
* Reference books	
1. Practical cookery- Victor caserne & Ronald kin ton, ELBS	
2. Theory of catering- Victor caserne & Ronald kin ton, ELBS	
3. Theory of catering- Mrs.k.arora, Frank brothers	
4. Modern cookery for teaching & Trade vol 1- MsThangam Philip, orient Longman	
5. The professional chef (4 edition) –Le rol A. Polson	
6. The book of Ingredients- jane grigson	
7. Success in principles in catering- Michael colleer & Colin saussams.	

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Paper No. IHSCCT – 1352

Subject : Accommodation Management

Number of Lecturer	30
End of Semester Exam (University)	30
Continuous Assessments (Internal)	20
End of Semester Practical Exam (University)	50
Total	100
Total Credit	04

Objectives of the Course:

1. To Identify types of windows used in hotels
2. To understand various window treatments
3. To Gain knowledge of different types of lighting
4. To understand the billing process in hotel front offices.
5. To understand the concept of room tariff and pricing strategies.

Learning Outcomes:

1. Explain the basic principles of interior design.
2. Identify elements of design used in hotel interiors.
3. Identify various types of windows used in hotels.
4. Describe different window treatments such as curtains, blinds, and drapes.
5. Explain the front office billing system and procedures.
6. Prepare and maintain guest accounts accurately.
7. Define room tariff and its importance in hotel operations.
8. Differentiate between types of room rates and pricing strategies.

Unit 1:- Interior Design and Lighting 10 Marks

1.1 Principle of interior design

1.1.1 Elements of art

1.2 Colour and colour scheme

1.2.1 Applications in hotel industry

1.3 Types of wall

1.3.1 Wall finishes & its effects

1.4 Lighting fixture

1.4.1 Types lighting

1.4.2 Effects in room and public area in hotel

Unit 2 :- Window and window treatment 10 Marks

2.1 Types of curtain

2.2 Fabrics used and Selection of fabric

2.3 Care and maintenance of furnishing

2.4 Types of Flooring – Hard Floor, Semi Hard Floor, Soft Floor

Unit 3 :- Front Office Billing and Departure Procedure 10 Marks

- 3.1 Preparation & Presentation of Guest Bill
- 3.2 Setting of Account
- 3.3 Credits in Hotels – Introduction and Credit Policy,.
- 3.4 FERA and FEMA

Unit 4 :-Room Tariff 10 Marks

- 5.1 Factors Affecting Room Rate
- 5.2 Room Rate Designation
- 5.3 Meal Plan
- 5.4 Room Tariff Fixation

Practical

1. Cleaning and polishing of rexine, leather, marbles, suede, granite, wood etc
2. Layout and arrangement of guest room, floor plan
3. Forming of colour scheme
4. Project – topic used
5. Visits to furnishing, and furniture shop to study types available and their cost
6. Visit to various hotels for appreciation and evolution of decoration
7. Handling Check-Out Procedure
- 8 Dealing With Express Check Out
9. Dealing with Late Bills
11. Preparation of Report
12. Controls – Types of Control Voucher & Other Documents, to be collected & Compared Two Local Hotels.

Reference Books:

1. Housekeeping Training manual- Sudhir Andrews
2. Hotel, hostel & Hospital Housekeeping-Bronson & lanes
3. Hotel Front Office Training Manual- Sudhir Andrews, Tata McGraw Hill
4. Principles of hotel front office operation (Sue Baker P. Bradley, J. Huyton)
5. Hotel Front Office (Bruce Braham)
6. Managing front office operation (Michael Kasavana, Charles Steadmon)

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Paper No. IHSCCT – 1353

Subject: Indian Knowledge System in Tourism Management

Number of Lecturer	30
End of Semester Exam (University)	30
Continuous Assessments (Internal)	20
End of Semester Practical Exam (University)	50
Total	100
Total Credit	04

Objectives of the Course:

1. To develop knowledge of designing tour broacher, Costing & tour package, Product knowledge & packaging.
2. To understand the principles and concepts of tourism marketing..
3. To understand the role of advertising in promoting tourism destinations and services.
4. To learn various promotional tools such as digital marketing, social media, public relations, and sales promotion.
5. To understand the role of technology in tourism (e-touris, online booking systems, mobile apps).
6. To enhance teamwork and coordination abilities in tourism operations.

Learning Outcomes:

1. Analyze operational challenges in hotels, travel agencies, and tour companies and propose solutions.
2. Manage financial and human resources effectively in tourism settings.
3. Analyze tourist behavior and identify market segments.
4. Develop tourism products and packages based on customer needs.
5. Design effective advertising campaigns for tourism destinations and services.
6. Use promotional tools such as social media, digital marketing, and public relations.
7. Utilize technology such as online booking systems and e-tourism platforms.

Course Contents:

Marks

Unit 1 Managerial practices

10

- 1.1 Designing a tour brochure: Purpose of a Tour Brochure and Elements of a Tour Brochure
- 1.2 Setting up a company-recognition and approvals
- 1.3 Product knowledge & Tour packaging: Concept of Product knowledge, Key aspects, importance of product knowledge. Tour packaging components, its types, importance of tour packaging.
- 1.4 Costing & tour package, preparing & issuing voucher

Unit 2:- Tourism marketing

10

- 2.1 Meaning of tourism marketing, elements of marketing
- 2.2 Marketing mix, market Segmentation concept, types & target market – international & domestic
- 2.3 Product design, **components of Tourism Product Design**, pricing strategies, Product positioning- distribution strategies
- 2.4 Marketing research: **Definition, importance, types and stages of marketing research.**

Unit 3:- Advertising, promotions and modern practices of tourism

10

- 3.1 Advertising and Promotion: Meaning, Objectives, importance, Types and its tools.
- 3.2 Publicity and Public relations Personal selling, Merchandising and role of media: Meaning, Objectives, importance, Types and its tools
- 3.3 Modern practices of tourism: Destination marketing, marketing of local foods
- 3.4 Travel writing, Familiarization tour and Forecasting for tourism & its products

Unit 4:- Itinerary Preparation, Package tour & Travel agent, Guide and Escorts

10

- 4.1 Itinerary Preparation: Definition, PRIDE techniques, steps of itinerary planning, Plan a tour.
- 4.2 Role of Travel Agent in Promotion of Tourism,
- 4.3 Guides & Escorts:- Their role & function Qualities required to be Guide or Escorts
- 4.4 Tour packages: Elements of a package tour, types of tours.

Assignments: -

A minimum of 2 assignments based on the following topics to be given to individual student and the marks to be considered in internal marks.

1. Visit to a Travel Agency for learning the operations.
2. Itinerary Planning for any one destination/s
3. Prepare a tour package with its costing.
4. Visit on a Familiarization tour
5. Prepare Travel writing revive
6. Prepare Advertising for destination
7. Make a tour brochure for your company

Reference Book:-

1. Introduction to Travel & Tourism- Michael M. Cottman Van Nostrand Reinhold New York 1989
2. Travel Agency & Tour Operation Concept & Principles- jagmohan Negi – Kanishka Publishes Distributors, New Delhi 1997
3. Tourism Operations and Management – Sunetra Roday – Oxford
4. International Tourism- Fundamentals & Practices- A.K. Bhatia – Sterling Publishers Private Limited 1996
5. Dynamic Of Modern Tourism – Ratanadeep Singh – Kanishka Publishes Distributors, New Delhi 1998
6. Tourism Development, Principles & Practices – Fletcher & Cooper- ELB
7. The Business of Tourism Concepts & Strategies – A.K. Bhatia, Sterling Publishers, 2006
8. Tourism Principles and Practices – Sampad Swain Jitendra Mishra, Oxford University Press, New Delhi, 2012

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B. Sc. H.S. Third Year Semester VI Syllabus

(w.e.f. 2026 – 27)

Paper No. IHSCCT – 1354

Subject : Hotel Information System

Number of Lecturer	30
End of Semester Exam (University)	30
Continuous Assessments (Internal)	20
End of Semester Practical Exam (University)	50
Total	100
Total Credit	04

Objectives of the Course:

1. To enable efficient use of advanced software for managing hotel operations such as reservations, front office, housekeeping, and billing.
2. To understand the design and structure of MIS in hotel operations.
3. To provide timely, accurate, and relevant information for decision-making.
4. To maintain accurate financial records of hotel transactions.
5. To manage accounts payable, receivable, payroll, and taxation.
6. To generate financial statements such as profit & loss and balance sheets.
7. To understand the basic structure of HTML documents.
8. To identify and use common HTML tags

Learning Outcomes:

1. Apply the concepts of Microsoft's features
2. Identify the components and functions of an MIS and its multiprocessors environment.
3. Analyze the functionality and importance of Hotel management system
4. Design the basic structure of HTML for design a web page

Course Contents:

Marks

Unit – I Advanced Application Software in Hotel Operations

10 Marks

- 1.1 Advanced functionalities of Microsoft Word for creating professional proposals, invoices, and reports
- 1.2 Advanced Excel functions (e.g., macros, data validation, pivot tables) for financial analysis, budget forecasting, and reporting
- 1.3 PowerPoint for creating interactive and dynamic presentations for hotel management and marketing.

Unit – II Management Information system

10 Marks

- 2.1 Introduction-Management information system design and function, Management information system Managing multiprocessor environment, security issues

2.2 Nature of Information, what is information, from information to knowledge, The decision making process, Types of decision

2.3 Implementing cloud-based solutions for guest management, reservations, and property management

2.4 Data security and privacy concerns in cloud-based hotel management systems

Unit – III Hotel Information System

10 Marks

3.1 Hotel Management System concept, Hardware requirement, Software requirement

3.2 Hotel Management System Module: -Reservation modules, Guest Accounting modules, Room management module, General Management

3.3 Room management application: Room status, Room and rate assignment, Housekeeping function, In house guest information function

3.4 Account Application: Account receivable module, Account payable module, Payroll modules, Inventory module, purchasing module, financial reporting modules

Unit – IV Overview of HTML

10 Marks

4.1 Introduction: Introduction of HTML, Internet, World wide web (WWW), Web Browsers, Syntax of HTML

4.2 Common tags of HTML: List, Heading, Paragraph, Image tag , HTML attribute, Image tag, frames, forms, color coding , table

4.3 Introduction of Redirection: Understanding the working of hyperlinks

4.4 Submitting form data to other pages

PRACTICALS:

1. Explore and identify the basic components of a computer system including hardware, ALU, memory unit, input/output units, and operating systems
2. Apply formatting techniques such as setting margins, page orientation, font styles, and headings in Microsoft Word to create a structured document
3. Explore the Excel interface and practice entering and editing text, numbers, and dates, followed by formatting cells (font, number, alignment)
4. Create a basic PowerPoint presentation by selecting appropriate slide layouts, themes, and applying text formatting for an effective presentation
5. Use advanced Microsoft Word features to Create a professional hotel proposal, invoice, or report using tables, images, and styles
6. Apply pivot tables, data validation, and macros in Excel to analyse hotel financial data and perform budget forecasting
7. Create a dynamic and interactive Power Point presentation for hotel management and marketing, integrating multimedia elements.
8. Create and run macros in Excel for automating the generation of reports related to hotel operations and forecasting.

9. Study and evaluate the key components and functions of a Management Information System (MIS) including hardware, software, and database elements
10. Set up and configure a basic hotel management system, focusing on system hardware and software requirements.
11. Generate and analyse operational and financial reports from the hotel management system (including revenue, expenses, and occupancy) by using excel formulas and charts
12. Identify and evaluate security risks in MIS and apply basic security protocols to safeguard data in a hotel management system
13. Create an Excel-based Room Management System.
14. Create a simple web page using basic HTML tags such as headings, paragraphs, and links
15. Integrate images, audio, and video files into an HTML webpage using appropriate tags.
16. Design and implement tables and forms in HTML, including input fields and submit buttons for capturing data.
17. Create a multi-page website with a navigation bar using HTML, enabling users to move between pages seamlessly

Assignment:

1. Prepare a database table for that hotel
2. Prepare report of your website mention functions of each module.
3. Study about security features apply on your System
4. Study about more online facilities that might help prospective customers interact more with the system
5. Prepare a Power Point presentation on the Key Modules of a Hotel Information System using Canva.
6. Collect information on emerging technologies in Hospitality management
7. Track hotel supplies like toiletries, food, and beverages. Features: Stock level alerts, supplier details, and order management. Tools: Microsoft Excel (with macros) or a database-driven web app
8. Automate the check-in and check-out process for hotel guests. Features: Guest record management, bill generation, and feedback collection

Reference Book:-

1. S. K. Bhatnagar, Front Office Management, Frank Bros & Co. ISBN 9788171706525
2. Henry Lucas, Information Technology for management, Tata-Mc-Grew-Hill
3. Brien, Management Information system, Tata-Mc-Grew-Hill

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**B. Sc. H.S. Third Year Semester VI Syllabus
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Paper No. IHSCCT – 1355

Subject: Food and Beverage Management

Number of Lecturer	30
End of Semester Exam (University)	30
Continuous Assessments (Internal)	20
End of Semester Practical Exam (University)	50
Total	100
Credit	04

Objectives of the Course:

- Explain the organization and functioning of Room Service and ancillary areas, including staffing, order-taking methods, service procedures, and the role of support areas like pantry, still room, and wash-up.
- Demonstrate understanding of bar operations, including classification of bars, duties of bar staff, opening and closing procedures, and handling of bar equipment and tools
- Demonstrate understanding of bar operations, including classification of bars, duties of bar staff, opening and closing procedures, and handling of bar equipment and tools.
- Identify and describe various beverage lists and preparation of classic cocktails and mocktails, along with appropriate techniques and standards.
- Analyze food and beverage control systems, including purchasing procedures, receiving, storing, issuing, and vendor pricing strategies.
- Evaluate beverage production control techniques, including standard recipes, portion control, yield management, and use of automated dispensing systems.
- Apply knowledge of bar control systems in banquet and function operations, including checklist preparation and addressing operational challenges in beverage control.

Learning Outcomes:

- Explain the **organization, staffing, and importance of room service** in hotel operations.
- Identify and differentiate **types of order-taking methods** in room service.
- Describe the **room service procedure** from order taking to delivery and clearance.
- Explain the **purchasing procedures** for food and beverages, including **purchase specifications**.
- Describe the process of **receiving food and beverages and inter-departmental transfers**.
- Explain methods of **storing and issuing food and beverages** effectively.
- Explain **beverage quantity standards and control procedures**.
- Describe **beverage production planning** using sales history, standard yield, and portion control.
- Explain the importance of **standard drink recipes and portion sizes** in cost control.

Unit – I Room Service Managemnt

2.1 Room Service – Staffing, types of order taking,

2.2 Room service procedure.

2.3 Ancillary areas – still room, pantry, silver room, linen store, hot-plate, wash up, dispense bar.

Unit – II Bar Operations

10 marks

2.1 Bar Classification – 8 types – Based On – 1) Ambience and Theme 2) Service Style 3) Target Audience 4) Specialty Drinks 5) Location 6) Entertainment and Activities 7) Functionality 8) Ownership and Operation

2.2 Duties and Responsibilities of Bar Staff, Opening and closing Bar Unit

2.3 Types of Bar Equipment and Tools: Large / Medium and Small. Beverage list, types of beverage lists

2.4 Handling Bar Equipment and Mixed Drinks: Preparation of mocktails and cocktails under Brewed, Fermented and Distilled Beverages (Martini – Dry & Sweet, Manhattan – Dry & Sweet, Dubonnet, Rob-Roy, Bronx, White Lady, Pink Lady, Side Car, Bacardi, Alexandra, John Collins, Tom Collins, Gin FIZZ, Pimm’s Cup – no. 1,2,3,4,5 Flips, Noggs, Champagne Cocktail, Between the Sheets, Daiquiri, Bloody Mary, Screw Driver, Tequila Sunrise, Gin-Sling, Planters Punch, Singapore Sling, Pinacolada, Rusty Nail, B&B, Black Russian, Margarita, Gimlet – dry & sweet, whiskey sour, Blue lagoon, Harvey wall banger, Bombay cocktail)

Unit – III Food and Beverage Controls

10 marks

3.1 Purchasing – the purchasing procedure, purchasing of food, purchase specification of Food and Beverages. Purchasing of beverages – purchase specification for purchase and receiving authorization

3.2 Beverage receiving Inter-Departmental Transfers

3.3 Receiving of food, storing and issuing of food and beverages

3.4 Order Planning for Beverage Purchases

Unit – IV Beverage Production Controls

10 marks

4.1 Beverage Quantity Standards and Procedures

4.2 Beverage production planning, sales history, standard yield, standard drink recipes, standard portion size; Automatic dispensing machine – advantages and disadvantages

4.3 Banquet and Function Bar system

4.4 Bar control check list, challenges & hurdles faced during beverage controls

Practicals

- Practice room service order taking from inhouse guests
- Show-off service tray arrangement for room service
- Show-off service trolley arrangement for room service
- Roleplay various stages of Room service procedure
- Organize Bar for operations

- Demonstration on making mocktails and cocktails
- Preparation and practice of making mocktails
- Preparation and practice of making cocktails
- Preparation of purchase specification of given food ingredients
- Developing purchase specification of given beverages (Spirits)
- Making beverage specification for wines
- Forming a beverage purchase specification for beers and non-alcoholic beverages
- Identify and develop the documents required at the time of receiving, storing and issuing of food as well as beverages
- Perform the role play as a banquet manager for organising a cocktail party using the documents required for banquet and function bar system
- Make and demonstrate bar control checklist for the bar operations to avoid bar skulduggery
- Design the standard drink recipes with costing
- Prepare an operational budget for a specific catering operation (theme lunch / dinner, banquet function)

Assignment

- Design a poster explaining the safety precautions for flambé dishes
- Develop strategy for macerated drinks by infusing mixed drinks with herbs and spices in correct combination for enhanced flavors (R&D)
- Design a sample beverage menu with calculated cost per drink and selling price
- Create a flowchart illustrating the food and beverage purchasing process, from order planning to supplier selection and delivery, prepare purchase specifications for key ingredients and beverages
- Identify and analyse common hurdles in beverage control (e.g., spillage, theft, incorrect pouring), suggest solutions and preventive measures for each challenge.

Reference Books :

1. Food and Beverage Management : Bemad Devis & Sally Stone
2. Food and Beverage Service – Third Edition by R. Singaravelavan:
3. Food & Beverage Service by John A. Cousins
4. Food & Beverage Training Manual : Sudhir Andruess
5. The Beverage Book : Andrew Durken & John
6. Bar Management & Operation : Siddharth Bedi
7. Food & Beverage Management : Lea R. Dopson & David Haves

**SWAMI RAMANAND TEERTH MARATHWADA UNIVERSITY,
NANDED – 431606, MS, INDIA**

B. Sc. H.S. Third Year Semester VI Syllabus

(w.e.f. 2026 – 27)

Paper No. AECOJT – 1351

Subject: On-the-Job-Training

Number of Lecturer	--
End of Semester Exam (University)	--
Continuous Assessments (Internal)	--
End of Semester Practical Exam (University)	100
Total	100
Credit	04

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Nanded**

**On-the-Job-Training / Internship Policy
Guidelines and Procedures**