



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 अभ्यासक्रम (Syllabus)
शैक्षणिक वर्ष २०२६-२७ पासून लागू
करण्याबाबत.

परिपत्रक

या परिपत्रकान्वये सर्व संबंधितांना कळविण्यात येते की, दिनांक २२ एप्रिल २०२६ रोजी संपन्न झालेल्या मा.विद्यापरिषद बैठकीतील विषय क्र.०२/६४-२०२६ च्या ठरावानुसार आंतर विद्याशाखीय अभ्यास विद्याशाखेतील राष्ट्रीय शैक्षणिक धोरण-२०२० नुसार पदवी प्रथम, द्वितीय वर्षाचे अभ्यासक्रम (Syllabus) शैक्षणिक वर्ष २०२६-२७ पासून उप-परिसर, लातूर येथे लागू करण्यास मा.विद्यापरिषदेने मान्यता प्रदान केली आहे. त्यानुसार आंतर विद्याशाखीय अभ्यास विद्याशाखेतील बी.एस्सी. प्रथम, द्वितीय वर्षाचे खालील विषयाचे अभ्यासक्रम (Syllabus) शैक्षणिक वर्ष २०२६-२७ पासून लागू करण्यात येत आहे.

01	B.Sc. I Year Hospitality Studies (Sub-Campus)
02	B.Sc. II Year Hospitality Studies (Sub-Campus)

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

'ज्ञानतीर्थ' परिसर,

विष्णुपुरी, नांदेड - ४३१ ६०६.

जा.क्र.:श्री-१/परिपत्रक/पदवी/बीएस्सी/२०२६-२७/९४

दिनांक : १४.०७.२०२६

उपकुलसचिव
शैक्षणिक (१-अभ्यासगंडळे) विभाग

प्रत माहिती व पुढील कार्यवाहीस्तव :-

- १) मा. कुलगुरू महोदयांचे कार्यालय, प्रस्तुत विद्यापीठ.
- २) मा. प्र.कुलगुरू महोदयांचे कार्यालय, प्रस्तुत विद्यापीठ
- ३) मा. अधिष्ठाता, आंतर विद्याशाखीय 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
INTERDISCIPLINARY**

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

Under the Faculty of Interdisciplinary

(Revised as per the Govt. Of Maharashtra circular dt. 13th March 2024)

**Effective from the Academic year 2025 – 2026
(As per NEP-2020)**



B.Sc. Hospitality Studies Second Year Semester III (Level 4.5)

Teaching Scheme

	Course Code	Course Name	Credits Assigned			Teaching Scheme (Hrs/week)	
			Theory	Practical	Total	Theory	Practical
Major Core 1	IHSCCT - 1201	Quantity Food Production	02	--	04	02	--
	IHSCCP - 1201	Lab course in Quantity Food Production	-	02			04
Major Core 2	IHSCCT - 1202	Accommodation Service	02	--	04	02	--
	IHSCCP - 1202	Lab course in Accommodation Service	-	02			04
Minor Core 1	IHSCCT - 1203	Beverage Service	02	--	02	02	--
Generic Electives	IHSCGE -1201	Beverage Processing <u>(Basket 3)</u>	02	--	02	02	--
Skill Based Course (Related to Major)	IHSCSC - 1201	Database Management System	--	02	02	--	03
Ability Enhancement Course (ENG)	AECENG - 1201	L1 – Compulsory English	02	--	02	02	--
Ability Enhancement Course (MIL)	AECMIL - 1201	L - 2-Second Language: Marathi(MAR), Hindi (HIN), Urdu (URD), Kannada (KAN), Pali (PAL), <u>(Basket-4)</u>	02	--	02	02	--
Community Engagement Services	AECCEs - 1201	NSS / NCC / Sport / Culture	02	--	02	02	--
Project / Field Work / OJT / Internship	AECOJT - 1201	Internship <u>(Basket 5)</u>	--	02	02	--	03
Total Credits			14	08	22	14	14



B. Sc. HS Second Year Semester III (Level 4.5)

Examination Scheme

[20% Continuous Assessment (CA) and 80% 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			
			Test I (4)	Test II (5)	Average of T1 & T2 (6)	Total (7)	CA (8)	ESA (9)	
Major Core 1	IHSCCT - 1201	Quantity Food Production	10	10	10	40	--	--	50
	IHSCCP - 1201	Lab course in Quantity Food Production	--	--	--	--	20	30	50
Major Core 2	IHSCCT - 1202	Accommodation Service	10	10	10	40	--	--	50
	IHSCCP - 1202	Lab course in Accommodation Service	--	--	--	--	20	30	50
Minor Core 1	IHSCCT - 1203	Beverage Service	10	10	10	40	--	--	50
Generic Electives	IHSCGE -1201	Beverage Processing <u>(Basket 3)</u>	10	10	10	40	--	--	50
Skill Based Course (Related to Major)	IHSCSC - 1201	Database Management System	--	--	--	--	20	30	50
Ability Enhancement Course (ENG)	AECENG - 1201	L1 – Compulsory English	10	10	10	40	--	--	50
Ability Enhancement Course (MIL)	AECMIL - 1201	L - 2-Second Language: Marathi (MAR), Hindi (HIN), Urdu (URD), Kannada (KAN), Pali (PAL), <u>(Basket-4)</u>	10	10	10	40	--	--	50
Community Engagement Services	AECES -1201	NSS / NCC / Sport / Culture	--	--	--	--	20	30	50
Project / Field Work / OJT / Internship	AECOJT - 1201	Internship	--	--	--	--	20	30	50

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**B. Sc. H.S. Second Year Semester III Syllabus
(w.e.f. 2025 - 26)**

Paper No. IHSCCT - 1201

Subject : Quantity Food Production

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: - The objectives of quantity food production are to focus on the efficient and effective preparation in large volumes of food while ensuring quality, safety, and nutrition. These objectives are essential in hospitality sector like hotels restaurants, cafeterias, hospitals, schools, and other catering services. To Preparing food in bulk that meets the required nutritional needs, involves provide a healthy diet

Programme outcomes:-

1. To develop the right skills necessary to meet the required industrial expectations.
2. To know about the operational cycle & methods adopted in quantity food production
3. To gain the basic knowledge in Health, hygiene, food safety & nutrition & International standards.
4. To understand the concepts of food operation cycle, control, needs in the hospitality industry
5. To get knowledge of food storage, Quantity and quality control

Unit 1.Quantity food Menu Planning

10Marks

1.1 Sectors of Quantity Food Productions

1.1.1 Industrial Catering

1.1.2 Institutional Catering

1.1.3 Hospital Catering

1.1.4 Airline Catering

1.1.5 Railway Catering

1.2 Points to be consider in menu planning for various volume feeding.

1.3 Parameters of Quantity Food Production.

1.4 Practical Difficulties while indenting for volume feeding.

Unit 2. Food Controlling & Food storage**10 Marks**

2.1 Purchase Specification and Standardize Recipes

2.2 Convenience of Food

2.2.1 Definition

2.2.3 Importance

2.2.3 Types

2.3 Food storage

2.3.1 Types of Food Storage

2.3.2 Principles of various food storage

2.3.3 Layouts of Storage

2.3.4 Danger Zone

2.4 Food Spoilage

2.4.1 Definition

2.4.2 Detection and prevention

2.4.3. Cross contamination: definition, causes and prevention

Unit3. Fish Mongery and Meat Cookery (Lamb/Beef/ Pork) 10 Marks

3.1. Classification, Cuts, uses of cuts in cooking, selection criteria and storage of Fish.

3.2 Selection criteria of Beef, Mutton Poultry and Pork

3.3 Cuts of Beef, Mutton Poultry and Pork and its uses in cooking.

3.4 Factors affecting quality and tenderness of Meat.

3.4.1 Concept of Offal's.

Unit4 :-Introduction to Bakery (Cake &Bread)**10Marks**

4.1 Role of Ingredients in various bakery preparations

4.2 Methods of Cake and Bread Making

4.3 Types of Pastries and Methods of Pastry Making

4.4 Cake and Bread faults and its remedies

IHSCCP – 1201 Practical:-1. 15 quantity food production menu with stress on Indian regional cuisine
Snacks & Industrial menu.

2. Bakery practical's including –Different types of Cakes & bread making by using different methods

3. Continental menu

Reference Books:.

1. Practical Cookery- Victor Ceserani & Ronald Kinton, ELBS
2. Theory of Catering-Victor Ceserani & Ronald Kinton, ELBS
3. Theory of Catering - Mrs. K. Arora, Franck Brothers
4. Modern Cookery for Teaching & Trade vol I & II–Ms. Thangam Philip
5. The Book of Ingredients-Jane Grigsonrient Longman
6. The Professional Chef (4thEdition)- Le Rol A, Polson
7. Food Commodities - Bernard Davis

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B. Sc. H.S. Second Year Semester III Syllabus

(w.e.f. 2025 - 26)

Paper No. IHSCCT - 1202

Subject : Accommodation Service

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

Objective:

This subjects Objective to establish the importance of Housekeeping and Front Office Service within the Hotel Industry. It also prepare to the student to acquire the Service skills and knowledge necessary for different tasks and aspects of Housekeeping and Front office.

Learning Outcomes:

1. Will prepare students to understand the Different types of Flower Arrangement.
2. Will prepare students to understand Linen Room Activity.
- 3 Will prepare students to understand Designing of Uniforms.
4. Will prepare students to understand Laundry Room Procedure.
5. Will prepare students to understand Departure Procedure.
6. Will prepare students to understand Methods of Payment.

Unit 1:- Flower Arrangement

10 Marks

- 1.1 Principles of Flower Arrangement
- 1.2 Different types of flower & foliage used
- 1.3 Types of Flower Arrangement
- 1.4 Equipment used in Flower Arrangement

Unit 2:- Linen Room & Uniform

10 Marks

- 2.1 Linen Purchase Criteria
 - 2.2.1 Linen Storage Procedure
 - 2.2.2 Linen Control Procedure
- 2.2.3 Par Stock
- 2.2.4 Layout of Linen Room, & its Ideal Location
- 2.2.5 Records Maintain by Linen Room

2.3 Uniform

- 2.3.1 Selection & Designing of Uniforms
- 2.3.2 Care & Maintenance of Uniforms
- 2.3.3 Uniforms exchange Procedure
- 2.4 How Many Set As Per Department

Unit 3:- Laundry

10 Marks

- 3.1 Layout of Laundry
 - 3.1.1 Knowledge of Laundry Equipment
 - 3.1.2 Laundry Cleaning agent & Detergent
- 3.2 Stain Removal
- 3.3 Dry Cleaning Procedure
- 3.4 Guest Laundry Procedure

Unit 4:- Departure

10 Marks

- 4.1 Departure Notification
- 4.2 Group Check – Out
- 4.3 Express Check – Out
- 4.4 Methods Of Payments
 - 4.4.1 Cash Settlement – Indian & Foreign Currency
 - 4.4.2 Cheque Settlement – Personal Cheque & Travellers Cheque
 - 4.4.3 Credit Card Settlement – Credit Card
 - 4.4.4 Other Methods of Payment - Bill to Company

IHSCCP – 1203

PRACTICALS Housekeeping:

1. Identification of flowers & foliage used in flower arrangement
2. Basic flower arrangement
3. Recycling of potted plants- identification of indoor & outdoor garden plants.
4. Use of washing machine –
 - 4.1. Laundering procedure of various fabrics
 - 4.2. Sorting of laundry
 - 4.3. Starching,
 - 4.4. Bluing& ironing
5. Monogramming & mending & patchwork Identification of fibres
6. Identification of Hotel Uniform Fabrics
7. Introduction to Laundry Equipments- Visits a hotel Laundry, Planning & Designing a laundry for different size of a hotel/organization

8. Stain removal procedure
9. Visit to hotel & various show rooms to familiarized student with different type of Fabric used. & functioning of housekeeping section.

PRACTICALS Front Office:

1. Group Check – Out
2. Express Check – out Procedure
3. Travellers Cheque Handling Procedure
4. Some Based on Theories

REFERENCE BOOKS

Housekeeping:-

1. Hotel Housekeeping Operation & Management – G. Raghubalan
2. Housekeeping Training Manual- Sudhir Andrews, Tata McGraw Hill
3. Hotel, Hostel & Hospital House Keeping – Joan C. Branson, Margaret Lennox

Front Office:-

1. Check in Check out – (Jerome Vallen)
2. Hotel Front Office Training Manual- Sudhir Andrews, Tata McGraw Hill
3. Principles of hotel front office operation (Sue Baker P. Bradley, J. Huyton)
4. Hotel Front Office (Bruce Braham)
5. Managing front office operation (Michael Kasavana, Charles Steadmon)

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B. Sc. H.S. Second Year Semester III Syllabus

(w.e.f. 2025 - 26)

Paper No. IHSCCT - 1203

Subject : Beverage Service

Number of Lecturer	30
End of Semester Exam (University)	40
Continuous Assessments (Internal)	10
End of Semester Practical Exam (University)	--
Total	50
Total Credit	02

Objectives :

The course will give comprehensive knowledge on various fermented alcoholic beverages used in the Hospitality Industry. It will also help in understanding the classification, manufacturing process and the various styles, along with technical and specialized skills in the service of the same. It will familiarize students to bar profile.

Learning Outcomes:

1. Will prepare students to understand the Wine.
2. Will prepare students to understand Aperitifs.
3. Will prepare students to understand Distilled Beverage.
4. Will prepare students to Study of various domestic & international brand names of Alcoholic Beverages.
5. Will prepare students to understand Liqueurs.
6. Will prepare students to understand Bar Operation.

Unit 1. Wines

10 Marks

- 1.1 Definition and history of wines
 - 1.1.1 Classification of wines (Still, Sparkling, Fortified)
 - 1.1.2 Methods of manufacturing of wines
 - 1.1.3 Storage and service of wines
- 1.2 Introduction to Principles of wine
- 1.3 Food and wine combination
- 1.4 Reading a wine label

Unit 2. Aperitifs

10 Marks

- 2.1 Vermouth and types
- 2.2 Campari & Byrrh
- 2.3 Angostura & Pernod
- 2.4 St Raphael

Unit 3. Distilled Beverage**10 Marks**

- 3.1 Definition & origin of various spirits,
- 3.2 Manufacturing process of Whisky and Rum
- 3.3 Manufacturing process of Vodka and Tequila
- 3.4 Manufacturing process of Brandy and Gin
 - 3.4.1 Study of various domestic & international brand names

Unit 4. Liqueurs & Bar Operation**10 Marks**

- 4.1 Types of Liqueurs and Manufacturing Process of Liqueurs
- 4.2 Bar Operation – Introduction to Bar
- 4.3 Bar Layouts and Bar equipments
- 4.4 Introduction to cocktails and Type's cocktails Examples

Tutorials :

- 1. Menu Compilation (5-7 course) with appropriate wines
- 2. Service standards of various types of wine w r t serving temperature, Glassware
- 3. Preparation of wine list
- 4. Service of beer
- 5. Service of specification of various distilled spirits
- 6. Service of Liqueurs

Suggested Books

- 1. Spirits & Liqueur – Rosalind cooper
- 2. AHMA Series II
- 3. The Book of Wine – Stuart Walton
- 4. Pocket wine book – Johnson hugh
- 5. Wine appreciation – Andrew Dukan
- 6. The Penguin Wine book – Pamela Vinoyka

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**B. Sc. H.S. Second Year Semester III Syllabus
(w.e.f. 2025 - 26)**

**Paper No. IHSCGE - 1201
Subject : Beverage Processing**

Number of Lecturer	30
End of Semester Exam (University)	40
Continuous Assessments (Internal)	10
End of Semester Practical Exam (University)	--
Total	50
Total Credit	02

Silent Features:-

This course will help to understand concept of carbonated beverage.

Out-come:-

After successful completion of this course students will be able to understand sweeteners, flavouring agents and quality control of soft drinks.

Learning objectives:-

- 1) To provide knowledge about techniques used in water softening in beverage Industries.
- 2) To help students to learn the various aspects of beverage industry.

Prerequisites:-

Basic knowledge about food chemistry, microbiology food quality.

Unit 1:- Soft Drinks

10 Marks

- 1.1 History and types of soft drinks
- 1.2 Water treatment and quality,
- 1.3 Specification for beverage water.
- 1.4 Alkalinity reduction, filtration of water, water softening.

Unit 2:- Soft Drinks and Additives

10 Marks

- 2.1 Sweeteners used in soft drink and their properties,
- 2.2 Non- nutritive sweeteners.
- 2.3 Natural colorants used in soft drinks,
- 2.4 Synthetic colorants used in soft drink and Acidulates used in soft drink

Unit 3:- Additives in Carbonated Drinks**10 Marks**

- 3.1 Clouding and Flavouring agents used in soft drink.
- 3.2 Carbon dioxide and carbonation for soft drink

Unit 4:- Physicochemical Properties of Soft Drinks**10 Marks**

- 4.1 Equipment's and machineries used in soft drink.
- 4.2 Packaging aspects in soft drink
- 4.3 Quality control in soft drink –Chemical
- 4.4 Sensory and Microbiological quality

REFERENCE BOOKS :

- 1 Preservation of Fruit and Vegetable Products - Giridharilal, Siddappa G.S. and Tondon G.D.
- 2 Fruit and Vegetable Juices - Tressler D.K., Joslyn M.A. and Marsh G.C. AVI publishing company New York.
- 3 Food Engineering Operations - Brennan, Buttler, Crowell and Lilly

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**B. Sc. H.S. Second Year Semester III Syllabus
(w.e.f. 2025 - 26)**

Paper No. IHSCSC - 1201

Subject : Database Management System

Number of Lecturer	30
End of Semester Exam (University)	40
Continuous Assessments (Internal)	10
End of Semester Practical Exam (University)	--
Total	50
Total Credit	02

Objectives: The objective of the course is to enable students to understand and use the concepts of Data, Database Systems, DBMS, and Applications of DBMS. Understand the structure of DBMS, various Data Models, designing relational database systems, using relational algebra and Normalization.

Course Outcomes:

- Able to master the basic concepts and understand the applications of database systems.
- Able to construct an Entity-Relationship (E-R) model from specifications and to transform to relational model.
- Able to construct unary/binary/set/aggregate queries in Relational Algebra.
- Understand and apply database normalization principles.

Students are required to practices following:

Unit 1

- 1.1 Write procedure for creating database in MS-Access.
- 1.2 Create tables in MS ACCESS using different ways.

Unit 2

- 2.1 Perform Import data operation in MS ACCESS.
- 2.2 Perform export data operation in MS ACCESS.

Unit 3

- 3.1 Create queries in MS ACCESS for selection, projection, Cartesian product.
- 3.2 Create queries in MS ACCESS for union, intersection and difference.
- 3.3 Create queries in MS ACCESS for different types of joins.

Unit 4

- 4.1 Generate forms and add new records in MS-Access.
- 4.2 Generate the report in MS Access.
- 4.3 Generate the report in MS Access using Report Wizard.

References:

1. Database Management Systems (ForthEdition) - by Raghu Ramkrishnan and Johannes Gehrke
2. Database System Concepts –by Abraham Silberschatz, Henry F Korth, and S. Surdarshan- MC Graw Hill publication
3. An Introduction to Database Systems - by C J date

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B. Sc. H.S. Second Year Semester III Syllabus

(w.e.f. 2025 - 26)

Paper No. AECINT - 1201

Subject : Internship

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

In this Internship Program the student shall be sent for Internship Training for a period of 1Month, where they would work 30 Days in Food Production, Food and Beverage Service, in Front Office and House-keeping.

The Internship Training needs to be undertaken in hotels which are of the Local Hotel they should have Rooms, Kitchen (Production), Restaurant, Banquets, Reception, & Housekeeping .

During the internship period, the student shall maintain a logbook on daily basis. At the end of the Internship training the student shall submit a training report along with maintained and performance appraisals from each department trained.

Practical Examination : (Internal & External)

The internal exams to be assessed by the internal examiner and external exams by the external examiner.



B.Sc. Hospitality Studies Second Year Semester IV (Level 4.5)

Teaching Scheme

	Course Code	Course Name	Credits Assigned			Teaching Scheme (Hrs/week)	
			Theory	Practical	Total	Theory	Practical
Major Core 1	IHSCCT - 1251	Specialized Food Production	02	--	04	02	--
	IHSCCP - 1251	Lab course in Specialized Food Production	-	02			04
Major Core 2	IHSCCT - 1252	Accommodation Operation	02	--	04	02	--
	IHSCCP - 1252	Lab course in Accommodation Operation	-	02			04
Minor Core 1	IHSCCT - 1253	Food & Beverage Service Management	02	--	02	02	--
Generic Elective	IHSCGE -1251	Spice & Flavors Technology (Basket 3)	02	--	02	02	--
Skill Based Course (Related to Major)	IHSCSC – 1251	E – Commerce	--	02	02	--	03
Ability Enhancement Course (ENG)	AECENG - 1251	L1 – Compulsory English	02	--	02	02	--
Ability Enhancement Course (MIL)	AECMAR-1251	L - 2-Second Language: Marathi(MAR), Hindi (HIN), Urdu (URD), Kannada (KAN), Pali (PAL), (Basket-4)	02	--	02	02	--
Community Engagement Services	AECCEs - 1201	NSS / NCC / Sport / Culture	02	--	02	02	--
Project / Field Work / OJT / Internship	AECPRO - 1251	Minor Project	--	02	02	--	03
Total Credits			14	08	22	14	14



B. Sc. HS Second Year Semester IV (Level 4.5)

Examination Scheme

[20% Continuous Assessment (CA) and 80% 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			
			Test I (4)	Test II (5)	Average of T1 & T2 (6)	Total (7)	CA (8)	ESA (9)	
Major Core 1	IHSCCT - 1251	Specialized Food Production	10	10	10	40	--	--	50
	IHSCCP - 1251	Lab course in Specialized Food Production	--	--	--	--	20	30	50
Major Core 2	IHSCCT - 1252	Accommodation Operation	10	10	10	40	--	--	50
	IHSCCP - 1252	Lab course in Accommodation Operation	--	--	--	--	20	30	50
Minor Core 1	IHSCCT - 1253	Food & Beverage Service Management	10	10	10	40	--	--	50
Generic Electives	IHSCGE -1251	Spice & Flavors Technology <u>(Basket 3)</u>	10	10	10	40	--	--	50
Skill Based Course (Related to Major)	IHSCSC - 1251	E – Commerce	--	--	--	--	20	30	50
Ability Enhancement Course (ENG)	AECENG - 1251	L1 – Compulsory English	10	10	10	40	--	--	50
Ability Enhancement Course (MIL)	AECMAR - 1251	L - 2-Second Language: Marathi (MAR), Hindi (HIN), Urdu (URD), Kannada (KAN), Pali (PAL), <u>(Basket-4)</u>	10	10	10	40	--	--	50
Community Engagement Services	AECCEs - 1201	NSS / NCC / Sport / Culture	--	--	--	--	20	30	50
Project / Field Work / OJT / Internship	AECPRO - 1251	Minor Project	--	--	--	--	20	30	50

**SWAMI RAMANAND TEERTH MARATHWADA UNIVERSITY,
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B. Sc. H.S. Second Year Semester IV Syllabus

(w.e.f. 2025 - 26)

Paper No. IHSCCT – 1251

Subject : Specialized Food Production

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

Learning Objective:-

To prepare the students to cater the need of the industry to inculcate in them sound knowledge of Food Production in an efficient & effective way. The students should be able to understand how the proper method is used to prepare classical food. The role of kitchen professionals,

Learning Outcome:-

1. The students should be able to get specific food knowledge
2. Classical food prepare by using proper recipe, standard.
3. Use of basic kitchen tools and equipments,
4. To know about Kitchen management & food controlling.

Unit1. Charcutiere

10 Marks

- 1.1 Sausages-Introduction, classification, composition.
- 1.2 Forcemeat–Types, preparation & uses.
- 1.3 Ham/Bacon/Gammon–Differentiate between & uses.
- 1.4 Galantine/Pates/Terrines–Types, Making, Uses

Unit 2- Larder

10 Marks

- 2.1 Importance, organisation chart , duties& responsibilities,
- 2.2 Layout, Essential controls,.
- 2.3 Equipments used in larder section
- 2.4 Liaison with other dept., cold buffet.

Unit-3 – Hors D'Oeuvre. & Mouse**10 Marks**

- 3.1 Importance ,Classification , types
- 3.2 Care of preparation & service
- 3.3 Mouse-importance, meaning
- 3.4 Types of mouse, uses

Unit 4. Salad and Sandwich &Canapé**10 Marks**

- 4.1 Salad-introduction, classification, types, Salad dressing.
- 4.2 Sandwich- introduction, types, parts,
- 4.3 Types of bread, fillings, spread &garnishes used for sandwich.
- 4.4 Different types of sandwiches.

IHSCCT – 1251 Practical:-

Individual food practical of 15 advance Indian and continental Food menu with bakery based dessert

Reference books:-

- 1. Practical cookery-Victor caserne &Ronald kinton, 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 vol1 – Ms Thangam Philip
- 5. The professional chef (4edition)–Le rol A. Polson
- 6. The book of Ingredients – Jane grigson
- Michael colleer & Colinsaussams Success in principles in Catering.

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B. Sc. H.S. Second Year Semester IV Syllabus

(w.e.f. 2025 - 26)

Paper No. IHSCCT – 1252

Subject : Accommodation Operation

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

Learning Objectives:-

1. This course aims to establish the importance of Accommodation operations within the hospitality Industry. It also prepares the student to acquire basic skills and knowledge necessary to successfully identify the required standards in this area and to consider all aspects of cost control and establishing profitability.
2. This course aims to establish the importance of Front Office within the hospitality industry. It also prepares the student to acquire basic skills and knowledge necessary to successfully identify the required standards in this area and to consider all aspects of this department.

Out-come:-

1. Will prepare students to understand Housekeeping Supervision.
2. Will prepare students to understand Safety & Security according to housekeeping
3. Will prepare students to understand Registration Procedure & Reception Work.
4. Will prepare students to understand Luggage Handling & Control.
5. Will prepare students to understand other Duties of Bell Boy.
6. Will prepare students to understand Back office Information.

Unit 1:- Housekeeping Supervision

10 Marks

- 1.1 Cleaning Frequencies
- 1.2 Preparation room for VIP & VVIP Guest
- 1.3 Guest Room Investigation
- 1.4 Duty Roaster and Time & Motion Studies

Unit 2:- Safety & Securities

10 Marks

- 2.1 Fire Prevention – Types & Causes
- 2.2 Accidents Prevention – Causes, Theft, Death In a Room
- 2.3 Role of Housekeepers
- 2.4 First-aid and its remedies

Unit 3:- Registration & Reception Work**10 Marks**

- 3.1 Registration Procedure for Individual
 - 3.1.1 Registration Procedure for Group
- 3.2 Use Of Guest history Card
- 3.3 Dealing with Walk-In Guest & Crew Arrival
- 3.4 Wakeup Call Procedure and No Show

Unit 4:- Luggage Control & Bell desk and Front Office Information**10 Marks**

- 4.1 Guest Luggage Handling Procedure
- 4.2 Left – Luggage Procedure
- 4.3 Other Duties of Bell Boy & Bell Captain and Paging
- 4.4 Giving Useful Information about Hotel Dept. Peoples, Functions in Hotel

IHSCCP – 1253**PRACTICALS Housekeeping:**

- 1. Guest Room Investigation
- 2. Duty Rotes
- 3. Time & Motion Studies
- 4. Use of First-aid
- 5. Some Based on Theories

PRACTICALS Front Office:

- 1. Registration Procedure for Individual
- 2. Registration Procedure for Group
- 3. Dealing with Walk-In Guest
- 4. Guest Luggage Handling Procedure
- 5. Answering Enquiries Regarding Guest
- 6. Scanty Baggage Arrival

REFERENCE BOOKS

- 1. Hotel Housekeeping Operation & Management – G. Raghubalan
- 2. Housekeeping Training Manual- Sudhir Andrews, Tata McGraw Hill
- 3. Hotel, Hostel & Hospital House Keeping –

REFERENCE BOOKS Front Office

- 1. Check in Check out – (Jerome Vallen)
- 2. Hotel Front Office Training Manual- Sudhir Andrews, Tata McGraw Hill
- 3. Hotel Front Office (Bruce Braham)

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**B. Sc. H.S. Second Year Semester IV Syllabus
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Paper No. IHSCCT – 1253

Subject : Food & Beverage Service Management

Number of Lecturer	30
End of Semester Exam (University)	40
Continuous Assessments (Internal)	10
End of Semester Practical Exam (University)	--
Total	50
Total Credit	02

Objectives :

The course will give comprehensive knowledge on various Gueridon Service used in the Hospitality Industry. It will also help in understanding the Bar Management, F & B Control process and the various styles, along with technical and Management skills in the service of the same. It will familiarize students to bar profile.

Learning Outcomes:

1. Will prepare students to understand the Gueridon Service.
2. Will prepare students to understand Bar Management.
- 3 Will prepare students to understand Food & Beverage control.
4. Will prepare students to understand Inventory Control.
5. Will prepare students to understand Revenue Control.
6. Will prepare students to understand Food & Beverage Service Management.

Unit 1.Gueridon Service

10 Marks

- 1.1 Introduction and Origin of gueridon service
- 1.2 Development of gueridon service and Types of gueridon service
- 1.3 Special equipment and Special technique
- 1.4 Importance of gueridon service,
 - 1.4.1 Step by step Item prepare on gueridon service

Unit 2. Bar Management

10 Marks

- 2.1 Cellar records,
- 2.2 Bar control,
- 2.3 Licenses and legal records
- 2.4 Importance of sales promotion & Introduction to Bar licenses and FLR

Unit 3. Food & Beverage Control & Inventory Control**10 Marks**

- 3.1 Objectives and Obstacles of Food & Beverage control
- 3.2 Food & Beverage control cycle
- 3.3 Basic cost control and Check list,
- 3.4 ROL, ABC Analysis, EOQ

Unit 4. Revenue Control**10 Marks**

- 4.1 Purpose of revenue control system,
- 4.2 System of revenue control,
- 4.3 Flow chart of F&B check
- 4.4 Approaches of recording with controlling F& B Sales – Manual and Automated
 - 4.4.1 Manual Systems – Sales Check and its disadvantages.
 - 4.4.2 Automated system – ECR, POS, ESP, Computers

Tutorials : -

- 1. Mis-en-place for serving a dish from gueridon service
- 2. Showing various preparation technique (Carving, Joining, Filleting & Flambé)

Suggested Books

- 1. Food and beverage service- Lillicrap
- 2. Professional Table Service- Sylvia Meyer
- 3. Catering Management – R. S. Nathniel

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Paper No. IHSCGE - 1251

Subject : Spice & Flavour Technology

Number of Lecturer	30
End of Semester Exam (University)	40
Continuous Assessments (Internal)	10
End of Semester Practical Exam (University)	--
Total	50
Total Credit	02

Unit 1:- Introduction and post harvest technology of major spices 10 Marks

- 1.1 Production and processing scenario of spices,
- 1.2 Flavour and plantation crops and its scope,
- 1.3 Post-harvest technology,
- 1.4 Processed products and its utilization of various major spices (Ginger, turmeric, chilly, onion, garlic, pepper, cardamom, cashew nuts and coconut)

Unit 2:- Processing and utilization minor spices, herbs and leafy vegetables

10 Marks

- 2.1 Annie, caraway seeds, cassia, cinnamon, clove,
- 2.2 Coriander, cumin, dill seed, fennel seed, nutmeg, saffron, asafoetida,
- 2.3 Sweet basil, marjoram, mint, sage, savoury,
- 2.4 Thyme, ajwain, curry leaves.

Unit 3 : Tea, coffee, Coca, Vanilla Processing and Spice Oil and Oleoresins

10 Marks

- 3.1 Introduction,
- 3.2 Post harvest technology, Utilization
- 3.3 Spice Oil and Oleoresins - Introduction, definition,
- 3.4 Processing and utilization

Unit 4: Flavours and packaging of spices and its products

10 Marks

- 4.1 Flavouring compounds in food, separation, purification and identification of natural flavouring materials,
- 4.2 synthetic flavouring agents and their stability,
- 4.3 standard specifications of spices and flavours,
- 4.4 packaging of spice and its products

Reference book

- 1) Spices Vol II---- Parry J. W.
- 2) Spice and condiments--- Pruthy J. S.
- 3) Herbs and spices----- Rose mery hemp hill
- 4) The book of spices----- Rosen Gartan, F. and Living ton
- 5) Spices and herbs for the food industry ---- Lewies Y. S

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Paper No. IHSCSC - 1251

Subject : E - Commerce

Number of Lecturer	30
End of Semester Exam (University)	40
Continuous Assessments (Internal)	10
End of Semester Practical Exam (University)	--
Total	50
Total Credit	02

Objective:

The objective of this course is to provide students with an overview and understanding of ecommerce with a specific emphasis on Internet Marketing. Specifically, students will:

- Examine the ways that marketing can be done, and is being done, using the Internet.
- Gain an understanding of networked computers and the Internet. Students will learn to use the several Internet services such as the World Wide Web, Email. Use of these services for marketing purposes.

Course Outcome:

At the end of the course, the students is expected to realize the problems involved in designing and building e-commerce systems; understand the need to design EC systems that fully meet the requirements of the intended users; appreciate the need to ensure that the implementation of a design is adequately tested to ensure that the completed EC system meets the specifications.

Student must perform the following practical's:

Unit 1 :-

1.1 Introduction to e-commerce

1.2 Technology in ecommerce: An overview of internet, intranets and extranets, The world wide web, ISP, URL's , HTTP, Cookies.

1.3 Email Marketing Campaign-Design and send a promotional email campaign to a customer list (discounts, new arrivals, etc.)

Unit 2 :-

- 2.1 Analytics and Tracking-Set up Google Analytics and integrate e-commerce tracking to monitor sales, traffic, and user behaviour.
- 2.2 Different type of ecommerce-B2B,B2C,C2C,C2B.
- 2.3 Use of SEO Audit & Reporting Tool.

Unit 3 :-

- 3.1 Use of Mobile Commerce.
- 3.2 Introduction To Web page, Website, Web Server.

Unit 4 :-

- 4.1 Use of Different tags in html like
 <html>,<title>,<head>,<body>,<image>,<marquee>,Text
 Formatting Tags, list tags , hyperlinks etc.
- 4.2 Design the e-commerce website for your product.

Reference Book

- 1. E-Commerce II Edition by K K Bajaj & D Nag (TATA McGraw HILL)

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(w.e.f. 2025 - 26)

Paper No. AEC PJT - 1251

Subject : Monir Project

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

I PROJECT REPORT: (Internal & External)

Students have to submit a project reports at the end of the semester to record the process of the project and the findings thereon. The report should be in spiral bound format for the internal examination and hard bound with golden embossing for external examination.

The format of the project report is as detailed below:

- Cover Page
- Title Page
- Certificate
- Acknowledgements
- Index
- Introduction
- Aims & Objectives
- Theoretical framework of the topic (Background of the topic, History, Contents from secondary Data, Explanation of Terms)
- Research Methodology (Data collection method, Sampling method)
- Data Analysis & Data Interpretation (Graphical presentation of collected data)
- Suggestions / Recommendations
- Conclusions & Limitations
- Bibliography
- Appendix (Any relevant material to support the project)

II VIVA VOCE: (Internal & External)

Students have to present the process and findings of the project report to the examiners with the help of a PowerPoint presentation not exceeding 15 minutes. The examiners would evaluate the project based on the parameters of quality of the study, Project Report, presentation by the student & viva.

Note:

1. The theory hours should be utilized for course work and as contact hours with the Guide.
2. The Project Report should be market research and field work oriented and related to the Elective Course (Food Productions / Food & Beverage Service / Housekeeping / Front Office).
3. A Senior Lecturer / Asst Prof./ HOD/ of the concerned Course will be the Guide for the Project Report The Synopsis and the title should be approved by the Project Guide prior to the commencement of the project.
4. A maximum of 10 students to be allotted to any faculty guide for the project.
5. The report should consist of a minimum of 50 pages of the Project Content.
6. The font should be Arial, font size should be 16 for Chapters, 14 for Headings and 12 for the content with 1.5 line spacing.
7. The documentation and presentation should be conducted before an external examiner.
8. Marks would be awarded for Project Report, Presentation & Viva – voce.

Reference Books:

1. Research methodology- G.C. Ramamurthy
2. Research design and Methods- Kenneth s. Bordens and Bruce B. Abbott
3. Research Methodology- R. Panneerselvam
4. Project report writing- M.K Rampal and S.L Gupta
5. Business research methodology – Alan Bryman and emma Bell. Oxford publishing house
6. research methodology in management – Dr. V. P. Michael, Himalaya Publishing house
7. Business research methodology- J K Sachddeva, Himalaya Publishing house
8. Research Methodology , methods and technology– C R Kothari and Gaurav Garg, new age international publication
9. Business Research Methodology- T N Srivastava and Shailaja Rego, Mc. Graw Hill