



॥ 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

Fax : (02462) 215572

Academic-1 (BOS) Section

website: srtmun.ac.in

Phone: (02462)215542

E-mail: bos.srtmun@gmail.com

आंतर विद्याशाखीय अभ्यास
विद्याशाखेतील **B. Sc. Hospitality
Studies III year** चा पदवी स्तरावरील
अभ्यासक्रम शैक्षणिक वर्ष २०२२-२३
पासून लागू करण्याबाबत.

प रि प त्र क

या परिपत्रकान्वये सर्व संबंधितांना कळविण्यात येते की, **B. Sc. Hospitality Studies** या अभ्यासमंडळाच्या दिनांक ०२.०५.२०२२ च्या बैठकीतील शिफारस केल्यानुसार मा. कुलगुरू महोदयांनी मा. विद्यापरिषदच्या मान्यतेच्या आधिन राहून **B. Sc. Hospitality Studies III year-** या अभ्यासक्रमास शैक्षणिक वर्ष २०२२-२३ पासून लागू करण्यास मान्यता आली आहे.

B. Sc. Hospitality Studies. III year (V& VI Sem.)

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

‘ज्ञानतीर्थ’ परिसर,
विष्णुपुरी, नांदेड - ४३१ ६०६.
जा.क्र.: शैक्षणिक-०१/परिपत्रक/बी. एसी. हॉस्पिटॅलिटी/
२०२२-२३/६०१
दिनांक : २३.०८.२०२२.



आपली विश्वासू,
स्वाक्षरित/-
सहा-कुलसचिव
शैक्षणिक (१-अभ्यासमंडळ) विभाग

प्रत माहिती व पुढील कार्यवाहीस्तव :

- १) मा. अधिष्ठाता, आंतर विद्याशाखीय अभ्यास विद्याशाखा, प्रस्तुत विद्यापीठ.
- २) मा. कुलसचिव यांचे कार्यालय, प्रस्तुत विद्यापीठ.
- ३) मा. संचालक, परीक्षा व मुल्यमापन मंडळ, यांचे कार्यालय, प्रस्तुत विद्यापीठ.
- ४) मा. प्राचार्य, सर्व संबंधित संलग्नित महाविद्यालये, प्रस्तुत विद्यापीठ.
- ५) सिस्टम एक्सपर्ट, शैक्षणिक विभाग, प्रस्तुत विद्यापीठ यांना देवून कळविण्यात येते की, सदरील परिपत्रक विद्यापीठाच्या संकेत स्थळावर प्रकाशित करावे.



SWAMI RAMANAND TEERTH MARATHWADA UNIVERSITY,

NANDED - 431606, MS, INDIA

B.Sc. Hospitality Studies 3rd YEAR

(V SEMESTER & VI Semester)

CBCS (Choice Based Credit System) Revised

SYLLABUS

w.e.f. 2022 - 2023



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

**B.Sc. Hospitality Studies III YEAR (V SEMESTER)
CBCS (Choice Based Credit System) Revised SYLLABUS
w.e.f. 2022 - 2023**

Paper No.	Name of the Theory Paper	Lecturer / Week	Total Periods	Continuous Assessments (CA)	End of Semester Exam (ESE)	Total Marks	Total Credit
HS - 501	Advance Food Production	04	50	25	50	75	03
HS - 502	Advance Food Service & Management	04	50	25	50	75	03
HS - 503	Accommodation Management	04	50	25	50	75	03
HS - 504	Tourism Management	04	50	25	50	75	03
HS - 505	Human Resource Development	04	50	25	50	75	03
HS - 506	Entrepreneurship Development OR Hotel Cost Control	04	50	25	50	75	03
Practical							
HSP - 501	Advance Food Production	04	20	--	25	25	01
HSP - 502	Advance Food Service & Management	03	20	--	25	25	01
HSP - 503	Accommodation Management	03	20	--	25	25	01
HSP - 504	Tourism Management	03	20	--	25	25	01
SEC - IV	Planning and Analysis of Tourist Destination OR Plan & Run a Snacks Counters	03	20	25	25	50	02
Total						600	24

B.Sc. H.S. Third Year Syllabus (w.e.f. 2022-23)

Semester V (CBCS Patterns) Revised

Paper No. HS - 501

Advance Food Production

Number of Lecturer	50
End of Semester Exam (University)	50
Continuous Assessments (Internal)	25
End of Semester Practical Exam (University)	25
Total	100
Total Credit	04

Unit 1 Kitchen layout and design

10 Marks

- 1.1 Factors affecting kitchen design
- 1.2 Principles of kitchen design
- 1.3 computerized maintaining of various records
- 1.4 Registers, inventory, indents
- 1.5 Forecast budgeting 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 consider while use alcohol in cooking

Unit 3 Frozen dessert

10 Marks

- 3.1 Classification of Frozen Dessert
- 3.2** Types and classification of ice-cream & sorbets
- 3.2 Definition- bombe, parfait, lightened ice-cream frozen, soufflé, mousse
- 3.3 methods of preparation and service
- 3.4 Additives and preservative

Unit 4 Confectionary

10 Marks

- 4.1 Introduction and types of confectionary
- 4.2 Icing & toppings --definition, classification, uses and recipe
- 4.3 Chocolate introduction types, tempering, uses, white chocolate
- 4.4 Bakery Confectionery special culinary terms

Unit 5 International cuisine

10 Marks

Introduction to various cuisines of different parts of the world -Britain, France, Italy, Spain, middle-East, oriental (Chinese and Thai) Mexican & German US

- 5.1 Effect of geographical location in various countries
- 5.2 Historical background

-
- 5.3 Staple diet of the countries
 - 5.4 Food habits
 - 5.5 special food & authentic dishes
 - 5.6 traditions& custom of the food

Practical

15 individual food practical and demonstration of advance French and International

Menu along with bakery products like brade and sponge or pastry based dessert

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

B.Sc. H.S. Third Year Syllabus (w.e.f. 2022-23)

Semester V (CBCS Patterns) Revised

Paper No. HS - 502

Advance Food Service & Management

Number of Lecturer	50
End of Semester Exam (University)	50
Continuous Assessments (Internal)	25
End of Semester Practical Exam (University)	25
Total	100
Total Credit	04

Unit 1 Banquet Operation

15 Marks

- 1.1 Meaning & Importance in F&B
- 1.2 Booking formalities and confirmation
- 1.3 Table space, space calculation
- 1.4 Various seating plan
- 1.5 Menu planning for banquet
- 1.6 Various service methods
- 1.7 Toast masters & his responsibility
- 1.8 Order of service for a formal function
- 1.9 Service procedure at a wedding buffet reception

Unit 2 Pricing

05 marks

- 2.1 Pricing methods
- 2.2 Advantages & Disadvantages
- 2.3 Pricing factor
- 2.4 Factors affecting pricing

Unit 3 Menu Merchandising

10 Marks

- 3.1 Menu planning
- 3.2 Menu designing

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

Unit 5 Types of service

10 Marks

- 5.1 Room service
- 5.2 Lounge service
- 5.3 Home delivery
- 5.4 Air line catering
- 5.5 Railway catering
- 5.6 Sea catering

5.7 Institutional catering

5.8 Industrial catering

Practical

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

B.Sc. H.S. Third Year Syllabus (w.e.f. 2022 - 23)

Semester V (CBCS Patterns) Revised

Paper No. HS - 503

Accommodation Management

Number of Lecturer	50
End of Semester Exam (University)	50
Continuous Assessments (Internal)	25
End of Semester Practical Exam (University)	25
Total	100
Total Credit	04

Unit 1:- Interior Design and Lighting

10 Marks

- 1.1 Principle of interior design
- 1.2 Elements of art
- 1.3 Colour and colour scheme
- 1.4 Applications in hotel industry
- 1.5 Types of wall
- 1.6 Wall finishes & its effects
- 1.7 Lighting fixture
- 1.8 Types lighting
- 1.9 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
- 2.3 Selection and use of fabric
- 2.4 Care and maintenance of furnishing
- 2.5 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
- 3.5 FEMA

Unit 4 :- Calculating occupancy statistic with the help of given formulas 10 Marks

- 4.1 Room Rate, Daily room Occupancy, Bed Occupancy in Percentage, Double Occupancy in Percentage etc
- 4.2 Average Room Rate, Revenue per Available Room, Cost per Available Room, Average Occupancy per Room

-
- 4.3 Complimentary Occupancy in Percentage, Yield Management in Percentage, No Show in Percentage, Overstay in Percentage, Under stay in Percentage, Rooms Available for sale etc.
- 4.4 Calculation of Average, Calculation Of Over Booking etc.

Unit 5 :-Room Tariff

10 Marks

- 5.1 Factors Affecting Room Rate
- 5.2 Room Rate Designation
- 5.3 Meal Plan
- 5.4 Room Tariff Fixation
- 5.5 Types of Rates – BAR, Incentive, CVGR, Seasonal, Ad-hoc, Membership rate

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
10. Calculations of Occupancy Statistics
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)

B.Sc. H.S. Third Year Syllabus (w.e.f. 2022-23)

Semester V (CBCS Patterns) Revised

Paper No. HS - 504

Tourism Management

Number of Lecturer	50
End of Semester Exam (University)	50
Continuous Assessments (Internal)	25
End of Semester Practical Exam (University)	25
Total	100
Total Credit	04

Unit 1 Managerial practices

10 Marks

- 1.1 Designing a tour brochure
- 1.2 Setting up a company-recognition and approvals
- 1.3 Product knowledge & packaging
- 1.4 Costing & tour package
- 1.5 Preparing & issuing voucher

Unit 2 Hotel & tourism

10 Marks

- 2.1 Role & importance of hotels in tourism
- 2.2 Heritage hotels & Ecote hotels
- 2.2 Guest services in relation to tourist expectation
- 2.3 Caring for customers

Unit 3 Tourism marketing

10 Marks

- 3.1 Meaning
- 3.2 Marketing mix
- 3.3 Segmentation & target market – international & domestic
- 3.4 Product design-pricing strategies
- 3.5 Product positioning-distribution strategies
- 3.6 Marketing research

Unit 4 Advertising & promotions

10 Marks

- 4.1 Introduction
- 4.2 Promotional events
- 4.3 Advertising
- 4.4 Publicity
- 4.5 Public relations
- 4.6 Personal selling
- 4.7 Merchandising
- 4.8 Role of media

Unit 5 modern practices of tourism**10 Marks**

- 5.1 Destination marketing
- 5.2 Marketing of local foods
- 5.3 Travel writing
- 5.4 Familiarization tour
- 5.5 Forecasting for tourism & its products

Practical:

1. Visit and study on local travel agency and prepare a report.
2. Study on promotional events in tourism.
3. Prepare a tour package with its costing.
4. Study on heritage hotels in India
5. Visit on a Familiarization tour
6. Prepare Travel writing revive
7. Prepare Advertising for destination
8. 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

B.Sc. H.S. Third Year Syllabus (w.e.f. 2022-23)

Semester V (CBCS Patterns) Revised

Paper No. HS - 505

Human Resource Development

Number of Lecturer	50
End of Semester Exam (University)	50
Continuous Assessments (Internal)	25
End of Semester Practical Exam (University)	--
Total	75
Total Credit	03

Unit 1 Introduction To HRM

10 Mark

- 1.1 Introduction to HRM.
- 1.2 Definition, Role & Nature HRM.
- 1.3 Characteristics of HR
- 1.4 Need for HRM In Service Industry
- 1.5 Functions of HRM

Unit 2 Human Resource Planning In Hospitality

10 Mark

- 2.1 Manpower Planning-Concept and Importance
- 2.2 Job Analysis, Job Description, Job Specification
- 2.3 Preparation of Interview
- 2.4 Recruitment and Sources of Recruitment
- 2.5 Selection Process

Unit 3 Training & Development

10 Mark

- 3.1 Introduction to Training
- 3.2 Training Importance
- 3.3 Methods of Training
- 3.4 Induction and Orientation.
- 3.5 Training Cycle

Unit 4 Performance Management and Appraisal

10 Mark

- 4.1 Introduction Performance Appraisal
- 4.2 Performance Appraisal Purpose
- 4.3 Career Management-Promotions And Transfers
- 4.4 The 360 Degree Feedback System
- 4.5 Counseling

Unit 5 Motivation

10 Mark

- 5.1 Introduction to Motivation

-
- 5.2 Importance of motivation
 - 5.3 Theories of Motivation
 - 5.4 Job Satisfaction
 - 5.5 human resource information systems

Reference Book: -

1. Personnel Management – Subbarao , Himalaya Publication
2. Human Resource Management – K Ashawthapa
3. Human Resource Management in Hospitality – MALAY BISWAS

B.Sc. H.S. Third Year Syllabus (w.e.f. 2022 - 23)

Semester V (CBCS Patterns) Revised

Paper No. HS – 506

Entrepreneurship Development (Optional Subject – A)

Number of Lecturer	50
End of Semester Exam (University)	50
Continuous Assessments (Internal)	25
End of Semester Practical Exam (University)	--
Total	75
Total Credit	03

Unit 1 :- Foundation Of Entrepreneurship Development **10 Marks**

- 1.1 Introduction to Entrepreneur and Entrepreneurship
- 1.2 Concept of Entrepreneur
- 1.3 Types of Entrepreneur
- 1.4 The Role of Entrepreneur
- 1.5 Function of Entrepreneur.
- 1.6 Qualities for Entrepreneur

Unit 2 :- Entrepreneurship Development & Growth **10 Marks**

- 2.1 Meaning of Entrepreneurship
- 2.1 Attributes of Entrepreneurship
- 2.2 Growth of Entrepreneurship in India
- 2.3 Concept and Function of Women Entrepreneurship
- 2.4 Importance of Women Entrepreneurship
- 2.5 Problems faced by Women Entrepreneurs

Unit 3 :- Growth Strategies In Small Business **10 Marks**

- 3.1 Objectives of Growth
- 3.2 Stages of Growth
- 3.3 Types of Growth Strategies
 - I - Diversification – Meaning, Advantages, Disadvantages & Types
 - II - Joint Venture – Meaning, Advantages & Disadvantages
 - III - Merger & Acquisition– Meaning, Advantages & Disadvantages
 - IV - Franchising – Definition, Advantages & Disadvantages

Unit 4 :- Assessing the Market and Resource Mobilization **10 Marks**

- 4.1 Information Gathering Techniques
- 4.2 Principle of Market Survey
- 4.3 Analysis of Survey data
- 4.4 Resource Mobilization – Introduction & Types

Unit 5 :- Entrepreneurship Program, SWOT Analysis & Budget 10 Marks

- 5.1 Meaning of Entrepreneurship Development Program
- 5.2 Need of Entrepreneurship Development Program
- 5.3 Objective of Entrepreneurship Development Program
- 5.4 SWOT Analysis
- 5.5 Meaning & Definition of Budget
- 5.6 Types of Budget

References:

1. Entrepreneurship – Rajeev Roy – Oxford Higher Education
2. Entrepreneurship Development Small Business Enterprises -Poornima M. Charantimath
3. Entrepreneurship – Excel Books – Madhurima Lal, ShikhaSahai
4. Principles of Entrepreneurship – Prof. Satish C. Ailawadi, Mrs. Romy Banerjee.- Everest Publishing House
5. Entrepreneurship – Robert D Hisrich, Michael P. Peters, Dean A Shepherd – Tata McGraw Hill Education Private Limited, New Delhi, Sixth Edition.
6. Entrepreneurship Management- Prof.Shagufta Sayyed, Nirali Prakashan.
7. Entrepreneurship Development- S. Khanka

B.Sc. H.S. Third Year Syllabus (w.e.f. 2022 - 23)

Semester V (CBCS Patterns) Revised

Paper No. HS – 506

Hotel Cost Control (Optional Subject – B)

Number of Lecturer	50
End of Semester Exam (University)	50
Continuous Assessments (Internal)	25
End of Semester Practical Exam (University)	--
Total	75
Total Credit	03

Unit 1 :- Food & Beverage Cost Control

08 Marks

- 1.1 Definition of Control
- 1.2 Objectives & Problems
- 1.3 Definition of Cost
- 1.4 Basic Concept of Profit
- 1.5 Elements & Groups of Cost
- 1.6 Pricing & Control Aspects

Unit 2 :- Budgeting and The Control Cycle

08 Marks

- 2.1 Definition & Objectives of Budget
- 2.2 Types of Budget – Sales Budget, Labour Cost Budget, Overhead Cost Budget etc.
- 2.3 The Control Cycle - Buying, receiving, storing, issuing, preparing & selling
- 2.4 Personal Management in F & B Control

Unit 3 :- Purchasing & Receiving

12 Marks

- 3.1 The Selection of a Supplier, Rating, Methods of Purchasing
- 3.2 Purchase Orders and Standard Purchase Specifications – Objectives & Preparation
- 3.3 Concept of supply chain management - overview. flow of goods and services
- 3.4 Receiving Procedures & Methods
- 3.5 Purchase Orders, Delivery Notes, Credit Note, Goods Received Book - formats & usage
- 3.6 The receiving of Foods & Beverages – in terms of Quantity, Quality & Inspection.

Unit 4 :- Stores & Issuing

12 Marks

- 8.1 Stock Records - Bin Cards, Stock Cards, Inventory Records
- 8.2 Store Issues - Transfer Notes, Breakages and Damaged Goods
- 8.3 Stock Taking, Stock Turnover, Stock Levels - Maximum level, Minimum level, Reorder level, Safety level, danger level
- 8.4 Procedure for storage of Perishable and Non- Perishable Food & Beverage items
- 8.5 Inventory Control Methods: FIFO, LIFO, FILO and JIT
- 8.6 ABC Analysis

Unit 5 : - Selling**10 Marks**

- 5.1 The Pricing of Menu - Cost plus, Market penetration, Psychological pricing, Market skimming pricing, Departmental pricing, Differential pricing
- 5.2 Pricing strategies - BEP, Return on investment, Target profit pricing, Value based pricing, Competition based Pricing
- 5.3 Pricing Consideration - Cover price, Minimum price, Discounted pricing, Discriminatory pricing
- 5.4 Function Costing & Pricing

Reference Books:-

- 1. Food and Beverage Control - Richard Kotas & Bernard Davis
- 2. Food and Beverage Management - Bernard Davis & Sally Stone
- 3. Theory of catering - Ronald Kinton, Victor Ceserani , David Foskett

SEC IV – A

B. Sc. Hospitality Studies III year V semester

Planning and Analysis of Tourist Destination

Credits: 02

Marks: 50 (External 25, Internal 25)

- ❖ Preparation of itinerary for 10 days for well- known tourist destination
- ❖ Field visit to any tourist destination and submit a report on observation of following points
 - 1) History
 - 2) Present condition of tourist place
 - 3) Facilities available- transport, accommodation, food and infrastructure.
 - 4) Any other suggestion for development.

OR

SEC IV - B

B. Sc. Hospitality Studies III year V semester

Plan & Run a Snack Counters

Credits: 02

Marks: 50 (External 25, Internal 25)

Student should plan and run a snack counter with a minimum 2kg per day for 20 days

Marks distribution depends on following points

1. Selection of product
2. Raw material purchasing
3. Preparation
4. Packing
5. Marketing
6. Selling

Student should submit project report of the product in three copies

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

Syllabus B.Sc. Hospitality Studies, Faculty of Science & Management

CBCS (Choice Based Credit System), B.Sc. Hospitality Studies

Academic Year 2022 - 2023

B.Sc. III Year VI semester

Course No.	Course No.	Period / Week	Total Period	Internal Evaluation	External Evaluation	Total Marks	Credit
HS - 601	Industrial Training	48	120 Days (16 Weeks)	100	300	400	16
HS – 602	Project Report	--	--	20	80	100	04
HS – 603	Logbook & Performance Appraisal**	--	--	10	40	50	2
SEC - IV	A) F & B Management* OR B) Kitchen Management*	--	--	25	25	50	02
Total						600	24

The Industrial Training marks would be based on the evaluation done during the Training period and Viva based on log-book/ Training Report and SEC report based on subject topic submitted by the candidate.

The project report marks would be based on the project submitted and the viva-voce based on the above report.

A team of one external examiners and two internal examiner will be constituted to assess the Students for the above two courses.

Training report to be submitted along with daily logbook and the Performance Appraised given by

Government Classified Hotels of the level of three star categories and above.

**Attendance is compulsory for one month (04 week) project and industrial training preparation.

❖ ***Elective Courses**

❖ **** Skill Enhancement Courses**

❖ **Total marks of B.Sc. Hospitality Studies (I, II, &III year)**

Total Marks: - 1100+1200+1200= 3300

Total Credits: - 44+48+48=140

❖ **Examination of Theory Papers & Practical's of all semesters will be conducted at the end of each semester.**