

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

**Syllabus B.Sc. Hospitality Studies
Faculty of Science
CBCS (Choice Based Credit System)
B.Sc. Hospitality Studies
Communication Skill-III (English)**

Course No: CCHS-IC

II Year III Semester

English & Science communication Skills-I

Credits-2 Maximum Marks: 50 Internal-10 External-40 Hours: 45

Objective: To improve the skills in correct English in writing and pronunciation

Unit I: Grammar

Word Classes (Open & Closed), Sentence – Kinds – Transformation, Phrase, Clause and its kinds, Simple, Complex & Compound sentences, (Only definitions & Structure)

Tenses - Use of verbs in the Sentences

Unit II: Vocabulary

Morphology, Synonyms & Antonyms, One Word Substitution, Homophones & Homonyms

Unit III Communication Skills

Definition & its all Types, Communication Cycle & Barriers, Principles for Effective Communication, Varieties in English (Indian, British & American).

Unit IV: Writing Skills

Letters (Formal & Informal), Report Writing (Scientific and Formal), Memorandum, Curriculum Vitae, Personal Employment Interview, Group Discussion.

Phonetics: 44 sounds, consonants, vowels & Diphthongs, Transcription of words, Accent, Syllable cluster and Intonation.

Reference Books:

1. Developing of Communication Skills -Krishna Mohan & Meera Banerji
2. A Practical English Grammar A.J. Thomson -Oxford
3. Mastering English Grammar – S.H.Burton
4. Technical Communication- Raman Sharma- Oxford
5. Written Communication in English – Sarah Freeman Orient Longman Pvt. Ltd.
6. A Course in Phonetics & Spoken English -J.Sethi & P.V.Dhamija
7. Radiance-Tengse

Practicals

1. Seminar
2. Extempore
3. Mock Interviews & GD
4. Newspaper Advertisements
5. Quiz\ MCQ test practice in the syllabus subjects
6. Translations : Mother Tongue to English
7. SWOT Analysis, Motivation and Time Management

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Syllabus B.Sc. Hospitality Studies
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B.Sc. Hospitality Studies**

**QUANTITY FOOD PRODUCTION
Course No: CCHS- IIC**

II Year III Semester

Teaching and examination Scheme

Period/Week	Total Period	Internal Evaluation	External Evaluation	Total Marks	Credit
03	45	10	40	50	02

Mark

Unit 1. Quantity Food Menu Planning

08

Industrial and institutional catering, Parameters for quantity food menu planning, Hospital Catering

Unit 2. Food Operation Controlling

08

Purchase Specification, Standardize recipes, Convenience foods

Unit 3. Storage of Food

08

Principles of dry, wet & refrigerated storage, Layouts of stores, Danger Zone, Food Spoilage- Detection & prevention, Cross contamination

Unit 4. Fish Mongery and Meat Cookery (Lamb/Beef/ Pork)

08

Introduction of fish, Classification of fish, cuts of fish, Selection of fish, storage of fish, cooking of fish (Effect of heat & suitability), Selection beef, mutton, Selection chicken, pork of - factors affecting quality & tenderness, Cuts of meat & their uses, Cooking of meat (effect of heat), Offals

Unit 5:- Introduction to Bakery (Cake & Bread)

08

1. Role of ingredients.
2. Methods of making.
3. Principles of making
4. Bakery Equipment's
5. Cake & Bread Faults

CCHSP 1C Practical:-

1. 20 quantity food production menu with stress on Indian regional cuisine
Snack & industrial menus.
2. Cake using different methods.

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,
Orient Longman
5. The Professional Chef (4th Edition)- Le Rol A, Polson
6. The Book of Ingredients- Jane Grigson
7. Food Commodities- Bernard Davis

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B.Sc. Hospitality Studies**

**BEVERAGE SERVICE
Course No: CCHS- IIIC**

II Year III Semester

Teaching and examination Scheme

Period/Week	Total Period	Internal Evaluation	External Evaluation	Total Marks	Credit
03	45	10	40	50	02

Mark

Unit 1. Wines

08

Definition and history of wines, Classification of wines (still, sparkling, fortified), Methods of manufacturing of wines Introduction to Principle wine producing areas of the world France, Italy, Portugal, Germany, Spain, new world wines, Storage and service of wines, Food and wine combination, Reading a wine label

Unit 2 Aperitifs

08

Vermouth types, Campari, Byrrth, Angostura, Pernod, St Raphael

Unit 3 Distilled Beverage

08

Definition & origin of various spirits, Manufacturing process of Whisky, Rum, Vodka, Brandy, Gin, Tequila, Study of various domestic & international brand names

Unit 4 I.Liqueurs

08

Types of Liqueurs, Manufacturing Process of Liqueurs

II. Bar Operation

08

Introduction to Bar, Layouts, bar equipments, Introduction to cocktails-
Types cocktails Examples

CCHSP IIC PRACTICAL

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 liquers

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. Hospitality Studies**

**ACCOMMODATION SERVICES
Course No: CCHS- IVC**

II Year III Semester

Teaching and examination Scheme

Period/Week	Total Period	Internal Evaluation	External Evaluation	Total Marks	Credit
03	45	10	40	50	02

Mark

Unit 1:- Flower Arrangement:-

08

Principles of Flower arrangement- Different types of flower & foliage used, Conditioning of flower Material, equipment used, Points to be observed while making a good arrangement, Arrangements to suit various sites and occasions in the hotel.

Unit 2:- Linen Room

08

Activities- Purchases, Storage, and linen control procedure, par stock, Records designing, layout of linen room, & its ideal location.

Unit 3:- Uniforms

08

Selection, care, maintenance, designing, of uniforms. Uniform selection- Activities & procedure, exchange, how many sets, as Per the department.

Unit 4:- Textile (In Brief)

08

Classification of Fibers & Fabrics, Fabric used in hotel industry, Care, Protection & Storage of fabrics

Unit 5:- Laundry

08

Organization & layout, knowledge of equipments & agents used

Stain removal, Steps/ flow cycle in laundering, Dry Cleaning, Cleaning Agent & detergent used, Guest laundry procedure

CCHSP III C PRACTICAL:-

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 fibers
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 house keeping section.

REFERENCE BOOKS:-

1. Housekeeping management for Hotels & Residential Establishments- Rosemary Hurst.
2. Housekeeping manual – Sudhir Andrws
3. Fibers & Fabrics of today – Helen Thomson
4. Fibers & Fabrics – Bredon Piper
5. Textile Standard XII
6. Commercial Housekeeping – Jones L. & Philips C.

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B.Sc. Hospitality Studies
HOTEL LAW
Course No: CCHS- VC**

II Year III Semester

Teaching and examination Scheme

Period/Week	Total Period	Internal Evaluation	External Evaluation	Total Marks	Credit
03	45	10	40	50	02

Mark

Unit 1.Licenses, permits and Shop & establishment act 08

Necessary to start and operate business of hotel catering, Introduction & objectives of Act, registration of establishment, Opening & closing hours of eating houses/ restaurants, residential hotels, Shops & commercial establishments, theatres or other places of public, amusement or entertainment, Penalty offences

Unit2.PFA act 08

Introduction & objectives of Act, Sale of certain admixture prohibited, Duties & responsibilities of Food Inspector, Procedure, sampling & analysis

Unit 3.Law applicable to innkeeper 08

Duties of innkeeper, Hoteliers liability for contractors work, Hotelier liabilities for loss of guest property, Innkeeper liabilities for loss of guest property
Nuisance and negligence

Unit 4.Tourism law and regulation 08

Inbound, outbound travel regulations, economic regulations, health regulation, law and order regulation, accommodation and catering regulation
national tourism policies

Unit 5:- The payment of wages Act, 1936 and Regulatory Agencies 08

Introduction & objectives of Act, Responsibilities of payment of wages, Fixation of wage period, Deduction which may be made from wages, Penalty for offence, Food Standards in India

REFERENCE BOOKS:-

1. Bare Acts
2. Industrial laws, P. L. Malik
3. Industrial laws, J. K. Bareja
4. Industrial laws for managers, B. D. Singh
5. Industrial & labor laws, S. P. Jain

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B.Sc. Hospitality Studies**

HOTEL ACCOUNTING

Course No: CCHS- VIC

II Year III Semester

Teaching and examination Scheme

Period/Week	Total Period	Internal Evaluation	External Evaluation	Total Marks	Credit
03	45	10	40	50	02

Mark

Unit 1: Introduction to Accounting

08

Terms and terminologies used in Accounting, Definition, Objectives and Importance of Accounting and Hotel Accounting

Unit2 : Principles of Double Entry System of Book-keeping

08

Nature, Advantages and Principles, Classification of Accounts, Rules of Debit and Credit

Unit 3: Journal and Ledger and Subsidiary Books

08

Practical problems on Journalizing- simple and combination entries, Posting into Ledger & Balancing of Ledger Accounts, Advantage, Format of Subsidiary books, Practical problems on preparation of Purchases, Sales, Returns and Special Functions Books.

Unit 4: Trial Balance and Final accounts of Small hotels and Restaurants

08

Importance, Purpose and advantages, Practical problem on preparation of Trial balance, Need for preparation of Trading account, Profit and Loss account and Balance Sheet, Practical problems on Trading account, Profit and Loss account and Balance Sheet with following adjustments only: Closing stock, Outstanding and

Prepaid expenses, Accrued and Pre- received incomes, Depreciation of fixed assets and Staff meals.

Unit 5: Introduction to Joint Stock and Company Final Accounts 08

Definition, Characteristics & Advantages, Meaning, Definition and Types of Shares and debentures, Preparation of Trading, Profit and Loss, Profit and Loss Appropriation Accounts & Balance Sheet with provisions of Companies Act including writing off of Miscellaneous Expenses, Proposed dividend, Provision for Taxation and Transfer to Reserves.

Reference Books

1. Double entry Book-keeping -T.S.GrewalEleventh Revised 2004 S. Chand & Sons 23, Daryaganj New Delhi-2
2. Hotel Accountancy & Finance- S.P Jain & K.L Narang First 1999 Kalyani Publishers B1/1292,Rajinder Nagar, Ludhiana
3. Hotel Accounting & Financial Control - OziD’ CunhaGlesonOziD’ Cunha – Fist-2002- Dickey Enterprises ,Kandivali (W) Mumbai
4. Book Keeping& Accountancy – L.N.Chopde, D.H.Choudhari- Fourteenth 1999- Sheth Publishers Pvt. Ltd. Mumbai
5. Accounting in the Hotel & Catering Industry – Richard Kotas – Four – 1981- International Textbook Company

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**FRENCH
Course No: CCHS- VIIC**

II Year III Semester

Teaching and examination Scheme

Period/Week	Total Period	Internal Evaluation	External Evaluation	Total Marks	Credit
03	45	10	40	50	02

Mark

Chapter 1:- General French 08

Pronunciation, The Alphabet, The Access, Numbers (0 to 100), Cardinal, Ordinal, Time (Only 24 Hrs Clock),Days of week, Month of the year, date, Weight & Measurement, 'Formulas de Politesse', Colour

Chapter 2:- French Grammar 08

Conjugation of verbs in the present tense relevant to
The hotel industry (only 'je' & 'vous' forms)

Chapter 3:- Food Production 08

The Kitchen Brigade, Ingredients used in the kitchen, Dairy Products, Vegetable, Fruits, Herbs & Spices, Poultry, Fish, Meat, Cereals, Seasoning, French Cheese, Culinary Terms in French

Chapter 4:- Food & Beverage Service 08

Restaurant Brigade, Hot Plate Language, The French Classical Menu (17 course) with classic Example of each course, terminology & meaning in brief, Wines, Wines of France, Wine Terminology, Reading a Wine Label, Laying a Cover.

Chapter 5:- Room Division

08

Housekeeping Brigade, Front office Brigade, Communication- Hotel reception, bar/ restaurant

CCHSP-IVC Practical :

1. Dialogue / Conversion

At the front desk, travel & tourism enquiries

At the restaurants and bar

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

SEC I-A

B. Sc Hospitality Studies II year III semester

Hot & cold Beverages.

Credits: 02

Marks: 50 (External 25, Internal 25)

- Preparation of different types of coffees
- Preparation of different types of Juices
- Preparation of different types of Mocktails
- Preparation of different types of Milkshakes

SEC I-B

B. Sc Hospitality Studies II year III semester

Bakery and confectionary

Credits: 02

Marks: 50 (External 25, Internal 25)

- **Bakery and confectionary**
 - Sugar confectionery (fondants, soufflé, mousse fruits candy)
 - Chocolate making (white chocolate, milk chocolate, dark chocolate, dry fruit chocolate)
 - Baking of Basic sponge cake, muffins, cupcakes etc.

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CBCS (Choice Based Credit System)
B.Sc. Hospitality Studies
Communication Skill-IV (English)**

Course No: CCHS- I D

II Year IV Semester

English and Science Communication Skills - IV

Credits-2 Maximum Marks: 50 Internal-10 External-40 Hours: 45

- N.B: i) To be able to have effective communication.
ii) To be helpful for the preparation of different competitive exam.
iii) To develop soft skills and garner skills.
iv) To acquire communication Skills in English useful in real life situations.
v) Helps teacher to develop activities to encourage students to express themselves fluently using appropriate grammar and pronunciations.*
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Unit – I: Sentence Building – (Advanced Level)

- 1) Conditionals
- 2) Modals
- 3) Time expressions
- 4) Describing places, things, talking more about actions

Unit – II Personality Development (Grooming)

- 1) Developing Confidence and killing nervousness.
- 2) Attitude management and personality enhancement

- 3) Grooming for professional etiquettes and manners.
- Unit – III Creative writing
- 1) Narrating the situations / describing different situations
 - 2) Elaborating pictures
 - 3) Business E-mail : Invitation, Complaint, Appreciation , For Job.
- Unit – IV Real life conversation
- 1) Talking about self and expressing feelings
 - 2) Oratory Skills (Public speaking skills / techniques)
 - 3)Body language & Dress code

Reference Books :

- 1)Developing of communication skills – Krishna Mohan & Meera Banerji.
- 2)A Practical English Grammar – A.J.Thomson-Oxford
- 3)Soft Skills – by K. Alex.
- 4)English Grammar and Composition – Rajendra Pal & Suri
- 5)Macmillan foundation English – R.K. Dwivedi A.Kumar

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 Faculty of Science
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 B.Sc. Hospitality Studies
 SPECIALIZED FOOD PRODUCTION
 Course No: CCHS- II D**

II Year IV Semester

Teaching and examination Scheme

Period/Week	Total Period	Internal Evaluation	External Evaluation	Total Marks	Credit
03	45	10	40	50	02

Mark

Unit 1. Charcutiere

08

Sausages - introduction, classification, composition, Forcemeat – Types, preparation, uses, Ham/Bacon/ Gammon – Differentiate between and uses, Galantine/Pates/Terrines – Types, Making, Uses

Unit 2. Larder

08

Introduction and Equipment used in larder section, Layouts of larder section, Essential of larder control, liaison with other department, preparation of cold buffet

Unit 3. Hor D' Oeuvre

08

Importance and Classification of Hors D' Oeuvre, classical Hor D' Oeuvre

Unit 4. Salad and Sandwich & Canapé

08

Introduction, and classification of salad, Salad Dressing, classical salads, parts of sandwich, types of bread used, Types of fillings, spreads and garnishes, Types of sandwich

Unit 5. Pastries

08

Role of Ingredients, classification, Preparation Methods, bakery, Culinary terms

CCHSP-ID Practical

1. Individual food practical of 20 advance Indian and continental Food menu with bakery 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- janegrigson
7. Success in principles in catering- Michael colleer& Colin saussams

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B.Sc. Hospitality Studies
FOOD & BEVERAGE SERVICE MANAGEMENT
Course No: CCHS- III D
II Year IV Semester**

Teaching and examination Scheme

Period/Week	Total Period	Internal Evaluation	External Evaluation	Total Marks	Credit
03	45	10	40	50	02

Mark

Unit 1. Gueridon Service

08

Introduction of gueridon service, Origin of gueridon service, Development of gueridon service, Types of gueridon service, Special equipment, Special technique, Importance of gueridon service, Step by step Item prepare on gueridon service

Unit 2. Bar Management

08

Cellar records, Bar control, licenses and legal records

Unit 3. Food & Beverage control

08

Objectives and Obstacles of Food & Beverage control, Food & Beverage control cycle

Chapter 4. Inventory Control

08

Basic cost control, check list, ROL, ABC Analysis, EOQ

Chapter 5. Revenue Control

08

Purpose of revenue control system, System of revenue control, Flow chart of F&B check

CCHSP-IID Practical's: -

1. Mise-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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B.Sc. Hospitality Studies**

ACCOMMODATION OPERATION

Course No: CCHS- IV D

II Year IV Semester

Teaching and examination Scheme

Period/Week	Total Period	Internal Evaluation	External Evaluation	Total Marks	Credit
03	45	10	40	50	02

Mark

Unit 1. Contract Cleaning 08

Definition & Advantages & Disadvantages, Jobs to be done on Contract Window Cleaning, Pest Control, Florist & Carpet Shampooing, Dealing with Contractors

Unit 2. Housekeeping Supervision and Safety Security 08

Intra Departmental & Inter Departmental Communication, Cleaning Frequencies, Preparing Room for VIP & VVIP Guest, Special Events & Function, Guest Room Investigation, Duty Rotes, T & M studies, Housekeepers Role, Fire Prevention – Causes & Types, Accidents Prevention-Causes, Theft, Death in a Room, Overall Security in the Hotel Room & Public Area.

Unit 3 Reception & Registration 08

Receiving & Registration Procedure for individual & Group, Maintaining Arrival Records, Receiving Guest – Filling the guest registration Cards. Notification Slip, Various Forms, lists, records etc, Used for the purpose of registration. Ex- Information Rack, room rack, mail & key rack, posting machine, Use of guest

history cards, procedure for change guest room, dealing With Walk-ins & Scanty baggage arrival, dealing with crew arrivals & Lay over passengers, Over Booking, Handling of VIPs / VVIPs, groups, wake call, No Show

Unit 4: Luggage Control & Bell Boy Control

08

Luggage handling, Left Luggage Procedure & baggage Handling Procedure. Other Duties of Bell Boy/ Caption

Unit 5: Information

08

Handling Mail, Answering enquiries regarding guest, Paging, Co-ordination & Communication with reception & information Of back office, Reservation, front office cashier, lobby manager, Bell Caption, Telephone exchange, House Keeping Maintenance, handling guest complain & any usual Happening in the hotel, Giving useful information about the hotel Department, people, Function in the hotel.

CCHSP-IIID Practical

Based on theory

Reference Books: -

- 1) Text Book of Front Office Management & Operation
- 2) Hotel Housekeeping Operation & Management
- 3) Front Office by M.H. Khan

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 B.Sc. Hospitality Studies
 HOSPITALITY MARKETING
 Course No: CCHS- VI D**

II Year IV Semester

Teaching and examination Scheme

Period/Week	Total Period	Internal Evaluation	External Evaluation	Total Marks	Credit
03	45	10	40	50	02

Mark

Unit 1: The Concept Of Marketing and Marketing Mix With reference to Products & Service 08

Introduction & Definition, Over marketing concept, 4 P's of marketing, 3 P' of service

Unit 2: Features & Characteristics Of Services 08

Intangibility, Inseparability, Variability (Heterogeneity), Perish ability, Ownership

Unit 3: Consumer Behavior & Factors Affecting It 08

Definition, Process, Factors affecting- Cultural, Social, Personal, Psychological

Unit 4: I: Market Segmentation and the Product Concept 08

Geographic Segmentation, Demographic segmentation, Psychographic Segmentation, Behavioral segmentation, The Hotel as Product, Product Life Cycle, New Product Development

II: Promotional Mix and Marketing Organization in a Hotel 08

Advertising, personal Selling, Sales Promotion, Publicity & Public relations, Duties & Responsibilities at Different Level of marketing organization

Reference:-

- 1) Market Management – Philip Kotler
- 2) Hotel Marketing – Jha
- 3) Hotel & Food Service Marketing – FranciesButtle

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B.Sc. Hospitality Studies**

**BUSINESS COMMUNICATION & PERSONALITY DEVELOPMENT
Course No: CCHS- VII D**

II Year IV Semester

Teaching and examination Scheme

Period/Week	Total Period	Internal Evaluation	External Evaluation	Total Marks	Credit
04	60	20	80	100	04

Mark

Unit 1: Concept of business communication **10**
Meaning, definition & scope, Nature & need of communication, Objective & characteristics of communication

Unit 2: Communication Process **10**
Models of communication process, Importance of communication, The 4 S & 7 C of communication

Unit 3: Classification of communication **10**
Personal, business, internal, external, upward, downward, formal, informal, mass & grapevine communication

Unit 4: Personality development **10**

Concept of personality development- Meaning & definition, Personality assessment, Personal skill & qualities, Corporate attire & grooming

Unit5: Leadership Development **10**

Leadership- Meaning & definition, Nature & Characteristics, Leadership style

Unit6: Interview Skills & Development **10**

Principles of interview, Types & aims of interview, Conducting the interview

Unit7: Presentation Skills **10**

Principles of presentation, Planning & preparation for effective, Delivery of presentation

Chapter 8: Team work & environment **10**

Definition & meaning of team & team work, Characteristics of an effective team work, Principles of team work, Role of team work for positive environment

CCHSP-IV D Practical :

- 1) GO (Group Discussion)
- 2) Presentation
- 3) Minutes preparation
- 4) Demo interviews

SEC II-A

**B. Sc Hospitality Studies
II year IV semester**

Preparation of frozen desserts

Credits: 02

Marks: 50 (External 25, Internal 25)

- 1) Study and preparation of basic Ice- cream types
- 2) Study and preparation of advance Ice- cream Advance types
- 3) Study and preparation of Sorbet types
- 4) Study and preparation of Sharbats types
- 5) Study and preparation of Ice milks types
- 6) Study and preparation of Souffle types
- 7) Study and preparation of Mousse types

SEC II-B

**B. Sc Hospitality Studies
II year IV semester**

Advance Bakery and confectionary technology

Credits: 02

Marks: 50 (External 25, Internal 25)

- 1) Preparation of advance cakes with icings
- 2) Preparation of puffs, khari, toast,breads
- 3) Preparation of cold pastries, doughnuts

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Syllabus B.Sc. Hospitality Studies

Faculty of Science

CBCS (Choice Based Credit System)

B.Sc. Hospitality Studies

Academic Year 2016-2017

B.Sc. Ist Year I semester

Course No.	Course title Theory	Period / Week	Total Period	Internal Evaluation	External Evaluation	Total Marks	Credit
CCHS-IA	English and Communication Skill-I	03	45	10	40	50	02
CCHS-IIA	Basic Food Production	03	45	10	40	50	02
CCHS-IIIA	Food & Beverage Service	03	45	10	40	50	02
CCHS-IVA	Basic Room Division	03	45	10	40	50	02
CCHS-VA	Computer Fundamentals	03	45	10	40	50	02
CCHS-VIA	Travel & Tourism	04	60	20	80	100	04
Practical							
CCHSP-IA	Basic Food Production	08	20	10	40	50	02
CCHSP-IIA	Food & Beverage Service	03	20	10	40	50	02
CCHSP-IIIA	Basic Room Division	03	20	10	40	50	02
CCHSP-IVA	Computer Fundamentals	03	20	10	40	50	02
Total						550	22

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**Syllabus B.Sc. Hospitality Studies ,Faculty of Science
CBCS (Choice Based Credit System),B.Sc. Hospitality Studies
Academic Year 2016-2017
B.Sc. Ist Year II semester**

Course No.	Course title Theory	Period / Week	Total Period	Internal Evaluation	External Evaluation	Total Marks	Credit
CCHS-IB	English and Communication Skill-II	03	45	10	40	50	02
CCHS-IIB	Food Production Principles	03	45	10	40	50	02
CCHS-IIIB	Food & Beverage Operation	03	45	10	40	50	02
CCHS-IVB	Room Division Service	03	45	10	40	50	02
CCHS-VB	Food & Catering Science	03	45	10	40	50	02
CCHS-VIB	Tourism Operation	04	60	20	80	100	04
Practical							
CCHSP-IB	Food Production Principles	08	20	10	40	50	02
CCHSP-IIB	Food & Beverage Operation	03	20	10	40	50	02
CCHSP-IIIB	Room Division Service	03	20	10	40	50	02
CCHSP-IVB	Food & Catering Science	03	45	10	40	50	02
Total						550	22

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

Syllabus B.Sc. Hospitality Studies

Faculty of Science

CBCS (Choice Based Credit System)

B.Sc. Hospitality Studies

Academic Year 2016-2017

B.Sc. IInd Year III semester

Course No.	Course title Theory	Period / Week	Total Period	Internal Evaluation	External Evaluation	Total Marks	Credit
CCHS-IC	Communication Skill-III (English)	03	45	10	40	50	02
CCHS-IIC	Quantity Food Production*	03	45	10	40	50	02
CCHS-IIIC	Beverage Service	03	45	10	40	50	02
CCHS-IVC	Accommodation Service	03	45	10	40	50	02
CCHS-VC	Hotel Law	03	45	10	40	50	02
CCHS-VIC	Hotel Accounting	03	45	10	40	50	02
CCHS-VIIC	French	03	45	10	40	50	02
Practical							
CCHSP-IC	Quantity Food Production	08	20	10	40	50	02
CCHSP-IIC	Beverage Service	03	20	10	40	50	02
CCHSP-IIIC	Accommodation Services	03	20	10	40	50	02
CCHSP-IVC	French	02	20	10	40	50	02
SEC-I	A)Hot & cold Beverages OR B)Bakery and confectionary	03	45	25	25	50	02
Total						600	24

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Syllabus B.Sc. Hospitality Studies

Faculty of Science

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

Academic Year 2016-2017 B.Sc. IInd Year IV Semester

Course No.	Course title Theory	Period / Week	Total Period	Internal Evaluation	External Evaluation	Total Marks	Credit
CCHS-ID	Communication Skill-IV (English)	03	45	10	40	50	02
CCHS-IID	Specialized Food Production*	03	45	10	40	50	02
CCHS-IIID	Food & Beverage Service Management	03	45	10	40	50	02
CCHS-IVD	Accommodation Operation	03	45	10	40	50	02
CCHS-VD	Hospitality Marketing	03	45	10	40	50	02
CCHS-VID	Business Communication Personality Development	04	60	20	80	100	04
Practical							
CCHSP-ID	Specialized Food Production**	03	20	10	40	50	02
CCHSP-IID	Food & Beverage Service Management	03	20	10	40	50	02
CCHSP-IIID	Accommodation Operation	03	20	10	40	50	02
CCHSP-IVD	Business Communication	03	20	10	40	50	02
SEC-II	A)Preparation of frozen desserts OR B)Advance Bakery &confectionary	03	45	25	25	50	02
Total						600	24

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Syllabus B.Sc. Hospitality Studies, Faculty of Science
CBCS (Choice Based Credit System), B.Sc. Hospitality Studies
Academic Year 2016-2017
B.Sc. IIIrd Year V semester

Course No.	Course title Theory	Period / Week	Total Period	Internal Evaluation	External Evaluation	Total Marks	Credit
CCHS-IE	Advance Food Production*	03	45	10	40	50	02
CCHS-IIIE	Advanced Food Service	03	45	10	40	50	02
CCHS-IIIIE	Accommodation management	03	45	10	40	50	02
CCHS-IVE	Tourism Management	03	45	10	40	50	02
CCHS-VE	Human Resource Development	03	45	10	40	50	02
CCHS-VIE	Entrepreneurship Development	04	60	20	80	100	04
	Environmental Studies	03	45	----	----	----	----
Practical							
CCHSP-IE	Advance Food Production**	03	20	10	40	50	02
CCHSP-IIIE	Advanced Food Service	03	20	10	40	50	02
CCHSP-IIIIE	Accommodation management	03	20	10	40	50	02
CCHSP-IVE	Tourism Communication & Management	03	20	10	40	50	02
SEC-III	A)Planning & Analysis of Tourist Destination OR	03	45	25	25	50	02
	B)Plan & run a snack counters						
Total						600	24

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CBCS (Choice Based Credit System), B.Sc. Hospitality Studies
Academic Year 2016-2017 B.Sc. III Year VI semester

Course No.	Course title Theory	Period / Week	Total Period	Internal Evaluation	External Evaluation	Total Marks	Credit
CCHS-I F	Industrial Training	48	960(20 weeks)	100	300	400	16
CCHS-II F	Project Report	---	--	20	80	100	04
CCHS-III F	logbook & performance Appraisal**	----	---	10	40	50	02
SEC-IV	A) Kitchen Management OR B) F & B Management			25	25	50	02
Total					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.

❖ ***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 & Practicals of all semesters will be conducted at the end of each semester.**