

॥ सा विद्या या विमुक्तये ॥



स्वामी रामानंद तीर्थ मराठवाडा विद्यापीठ, नांदेड

“ज्ञानतीर्थ” परिसर, विष्णुपूरी, नांदेड - ४३१६०६ (महाराष्ट्र)

SWAMI RAMANAND TEERTH MARATHWADA UNIVERSITY NANDED

“Dnyanteerth”, Vishnupuri, Nanded - 431606 Maharashtra State (INDIA)

Established on 17th September 1994 – Recognized by the UGC U/s 2(f) and 12(B), NAAC Re-accredited with 'A' Grade



ACADEMIC (1-BOARD OF STUDIES) SECTION

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वाणिज्य व व्यवस्थापन विद्याशाखेतील बी. एस्सी.—तृतीय वर्ष—आदरातिथ्य अभ्यास (Hospitality Studies) या विषयाचा सी.बी. सी.एस.पॅटर्नचा सुधारित अभ्यासक्रम शैक्षणिक वर्ष २०१९—२०पासून लागू करण्याबाबत.

परिपत्रक

या परिपत्रकान्वये सर्व संबंधितांना कळविण्यात येते की, वाणिज्य व व्यवस्थापन विद्याशाखेतील पदवी स्तरावरील खालील विषयाचा **C.B.C.S. (Choice Based Credit System) Pattern** चा सुधारित अभ्यासक्रम शैक्षणिक वर्ष २०१९—२० पासून लागू करण्यात येत आहे.

१. बी.एस्सी.—तृतीय वर्ष—आदरातिथ्य अभ्यास (Hospitality Studies)

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

‘ज्ञानतीर्थ’ परिसर,
विष्णुपूरी, नांदेड — ४३१ ६०६.
जा.क्र.: शैक्षणिक—०१ / परिपत्रक / पदवी—सीबीसीएस अभ्यासक्रम/
२०१९—२० / ८५०
दिनांक : ०६.०८.२०१९.



स्वाक्षरित / —
उपकुलसचिव
शैक्षणिक (१—अभ्यासमंडळ विभाग)

प्रत माहिती व पुढील कार्यवाहीस्तव :

- १) मा. कुलसचिव यांचे कार्यालय, प्रस्तुत विद्यापीठ.
- २) मा. संचालक, परीक्षा व मूल्यमापन मंडळ, प्रस्तुत विद्यापीठ.
- ३) प्राचार्य, सर्व संबंधित संलग्नित महाविद्यालये, प्रस्तुत विद्यापीठ.
- ४) साहाय्यक कुलसचिव, पदव्युत्तर विभाग, प्रस्तुत विद्यापीठ.
- ५) उपकुलसचिव, पात्रता विभाग, प्रस्तुत विद्यापीठ.
- ६) सिस्टम एक्सपर्ट, शैक्षणिक विभाग, प्रस्तुत विद्यापीठ.

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B.Sc. Hospitality Studies
III Year V Semester**

**ADVANCE FOOD PRODUCTION
Course No: CCHS- I E**

III Year V 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 Kitchen layout and design 08

- 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

Chapter 2 use of wine/ spirits in cooking 08

- 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

Chapter 3 frozen dessert 08

3.1 Classification of Frozen Dessert

3.2 Types and classification ice-cream & sorbets

3.2 definition- bombe, parfait, lightened ice-cream frozen, souffle, mousse

3.3 methods of preparation and service

3.4 additives and preservative

Chapter 4 Confectionary 08

- 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

Chapter 5 International cuisine 08

- 5.1 Effect of geographical location
- 5.2 Historical background on staple food
- 5.3 Introduction to various cuisines -Britain, France, Italy, Spain, middle east, oriental (Chinese and Thai) Mexican & German US

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

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**ADVANCE FOOD SERVICE AND MANAGEMENT
Course No: CCHS- II E**

III Year V 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 Banquet Operation

12

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

Chapter 2 Pricing

08

- 2.1 Pricing methods
- 2.2 Pricing factor

Chapter 3 Menu Merchandising

10

- 3.1 Menu planning
- 3.2 Menu designing

Chapter 4. Cost and sales and profit relationship **05**

Chapter 5. Types of service **05**

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

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**ACCOMMODATION MANAGEMENT
Course No: CCHS- III E**

III Year V 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 Interior design and lighting 10

- 1.1 Principle, elements of art
- 1.2 Colour and colour scheme
- 1.3 Applications in hotel industry
- 1.4 Types of wall finishes & its effects
- 1.5 Lighting fixture and types lighting
- 1.6 Effects in room and public area in hotel

Chapter 2 Window and window treatment 08

- 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

Chapter 3 Front Office Billing and Departure Procedure 08

- 3.1 Preparation & Presentation of Guest Bill & Setting of Account
- 3.2 Credits in Hotels – Introduction and Credit Policy,.
- 3.3 Payments of Hotel bills by foreigners Foreign Exchange Regulation Act Annexure A, FXA, FXC, FERA, FEMA Various Voucher used.

Chapter 4 Calculating occupancy statistic with the help of given formulas 08

- 4.1 Room, Bed, Occupancy Percentage etc.
- 4.2 Position of the House and Forecast. Calculation of Average, Calculation Of Over Booking,
- 4.3 Computerized Management System of Front Office.

Chapter 5 Reports 06

- 5.1 Occupancy Projection Room Status Report, Room History Report, Group Check in Report Room Revenue Report,
- 5.2 Daily Report Night Clerk Report Forecasted Revenue, Cash Report, Marketing Report,
- 5.4 Customer Profile Report, Night Audit Report, Analyzing Report.

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. Calculation of electricity consumption with different light fitting working out Electrical cost per room
- 8. Handling Check-Out Procedure
- 9. Dealing With express Check Out
- 10 Dealing with Late Bills
- 11 Calculations of Occupancy Statistics
- 3. Preparation of Report
- 4. 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 (MichaenKasavana, Charles Steadmon)

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**TOURISM MANAGEMENT
Course No: CCHS- IV E**

III Year V Semester

Teaching and examination Scheme

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

Mark

Chapter 1 Managerial practices in tourism 08

- 1.1 Tour operator & travel agencies
- 1.2 Setting up a company-recognition and approvals
- 1.3 Product knowledge & packaging
- 1.4 Costing & tour package
- 1.5 Preparing & issuing voucher
- 1.6 Caring for customers

Chapter 2 Hotel & tourism 08

- 2.1 Role & importance of hotels in tourism
- 2.2 Heritage hotels & ecotels
- 2.2 Guest services in relation to tourist expectation

Chapter 3 Tourism marketing 08

- 3.1 Meaning
- 3.2 Marketing mix
- 3.3 Segmentation & target market – international & domestic
- 3.4 The service product
- 3.5 Product in tourism
- 3.6 Product design-pricing strategies
- 3.7 Product positioning-distribution strategies

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- 3.8 Destination marketing
- 3.9 Marketing of local foods

Chapter 4 Advertising & promotions 08

- 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
- 4.9 Travel writing
- 4.10 Familiarization tour
- 4.11 Forecasting for tourism & its products

Chapter 5 Research Methodology in Tourism 08

- 5.1 Introduction, meaning of research
- 5.2 Types and process of research
- 5.3 Hypothesis and sample designing
- 5.4 Data collection and data processing

- 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

Referance 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. 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- ELBS

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HUMAN RESOURCE DEVELOPMENT

Course No: CCHS- V E

III Year V Semester

Teaching and examination Scheme

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

Mark

Chapter 1 Introduction to HRM 08

- 1.1 Introduction to HRM, Definition.
- 1.2 Role, Nature & Characteristics of HR
- 1.3 Need for HRM in service industry
- 1.4 Functions of HRM

Chapter 2 Human Resource Planning In Hospitality 08

- 2.1 Manpower Planning-concept and Need
- 2.2 Job Analysis, Job description, Job Specification-Format
- 2.3 Meaning, Recruitment Sources and process
- 2.4 Meaning, Selection Process
- 2.5 Induction and orientation.

Chapter 3 Human Resource Development 08

- 3.1 Definition & Characteristics
- 3.2 Training-Need and Importance
- 3.3 Methods of Training

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Chapter 4 Performance Management and Appraisal 08

- 4.1 Performance Management-Need and Importance

- 4.2 Performance Appraisal-Purpose, methods
- 4.3 Career management-Promotions and transfers
- 4.4 Counseling

Chapter 5 Theories Of motivation 08

- 5.1 Concept of motivation
- 5.2 Characteristics and importance
- 5.3 Theories Of Motivation

Reference Book: -

- 1. Personnel Management – Subbarao , Himalaya Publication
- Human Resource Management – K Ashawthapa

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**ENTREPRENEURSHIP DEVELOPMENT
Course No: CCHS- VI E**

III Year V Semester

Teaching and examination Scheme

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

Chapter 1 Foundation Of entrepreneurship Development 08

1.1 Introduction to Entrepreneurship Development.

1.2 Concept of Entrepreneur

1.3 Types of Entrepreneur

1.4 The role of Entrepreneur

1.5 Function Entrepreneur.

1.6 Quality of Entrepreneur

Chapter 2 Requirement of Entrepreneurship 08

2.1 Attributes of Entrepreneurship

2.2 Growth of Entrepreneurship in India

2.3 Concept and function of women Entrepreneurship

Chapter 3 Entrepreneurship Motivation and process of Entrepreneurship 08

3.1 What is motivation?

3.2 Motivation Theories

3.3 Motivation factors

3.4 4 C's of Entrepreneurship

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Chapter 4 Assessing the Market 08

4.1 Information gathering techniques

- 4.2 Principle of Market Survey
- 4.3 Analysis of Survey data
- 4.4 Resource Mobilization

Chapter 5 Entrepreneurship Program, SWOT Analysis and budget 08

- 5.1 SWOT Analysis
- 5.2 Objective of Entrepreneurship Program
- 5.3 Types of budget
- 5.4 Objective of Entrepreneurship program

References :-

- 1) Entrepreneurship Development – S. S. Khanka
- 2) Entrepreneurship – Vasant Desai
- 3) Innovation & Entrepreneurship – Peter Ducker
- 4) The Culture of Entrepreneurship – Berger

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**Competitive Skills and mock Interview
Course No: CCHSP- V E**

III Year V Semester

Teaching and examination Scheme

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

Unit 1 Gate Exam Preparation: Orientation of GATE Curriculum for students, Providing information regarding literature of GATE Examination. Solving some sample question papers of GATE Examination.

Unit 2: Information regarding Technical MPSC Examination and Recruitment procedure of Graduate students with detail curriculum, Literature and Guidance.

Unit 3: Technical Post, Curriculum and authentic literature of RRB, BSRB examination

Unit 4 : Information Regarding Higher Education in Foreign Universities, Preparation of Pre requirements like SAT,PTE, LSAT,ACT, CAE,CPE GMAT, GRE, IELTS and the TOEFL.

Unit 5: Preparation for PG entrance examination – Curriculum and information of entrance examination to IIM and other MBA collages.

Unit 6: Information regarding different Scholarship offered For Higher Studies abroad to the Indian students.

SEC III-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 III-A

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

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CBCS (Choice Based Credit System) B.Sc. Hospitality Studies
Academic Year 2019-2020
B.Sc. III 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 management	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	03	45	10	40	50	02
	Environmental Studies	03	45	----	----	----	----
	Practical						
CCHSP-IE	Advance Food Production**	03	20	10	40	50	02
CCHSP-IIIE	Advanced Food Service management	03	20	10	40	50	02
CCHSP-IIIIE	Accommodation management	03	20	10	40	50	02
CCHSP- IVE	Tourism Management	03	20	10	40	50	02
CCHSP-VE	Competitive Skills and Mock interview	03	03	20	10	50	02
SEC-III	Planning & Analysis of Tourist Destination OR plan & run a snack counters	03	45	25	25	50	02
	Total					600	24

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Syllabus B.Sc. Hospitality Studies, Faculty of Science & Management
CBCS (Choice Based Credit System), B.Sc. Hospitality Studies
Academic Year 2019-2020
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	576 hrs (12weeks)	100	300	400	16
CCHS-II F	Project Report	---	04 weeks	20	80	100	04
CCHS-III F	logbook & performance Appraisal**	----	---	10	40	50	02
SEC-IV	Kitchen Management OR 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.

****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.**