



॥ 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

स्वामी रामानंद तीर्थ
मराठवाडा विद्यापीठ, नांदेड

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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संलग्नित महाविद्यालयांतील विज्ञान व तंत्रज्ञान विद्याशाखेतील Bachelor in Hotel Management & Catering Technology (BHMCT) या पदवी स्तरावरील चतुर्थ वर्षाचा अभ्यासक्रम शैक्षणिक वर्ष २०२२-२३ पासून लागू करण्याबाबत.

प रि प त्र क

या परिपत्रकान्वये सर्व संबंधितांना कळविण्यात येते की, प्रस्तुत विद्यापीठाच्या संलग्नित महाविद्यालयांतील विज्ञान व तंत्रज्ञान विद्याशाखेतील Bachelor of Hotel Management and Catering Technology (BHMCT) या पदवी स्तरावरील चतुर्थ वर्षाचा अभ्यासक्रम शैक्षणिक वर्ष २०२२-२३ पासून लागू करण्याच्या दृष्टीने मा. कुलगुरू महोदयानी मा. विद्या परिषदेच्या मान्यतेच्या अधीन राहून मान्यता दिलेली आहे.

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

'ज्ञानतीर्थ' परिसर,
विष्णुपुरी, नांदेड - ४३१ ६०६.
जा.क्र.:शैक्षणिक-१ / परिपत्रक/पदवी-बीएचएमसीटी/
२०२२-२३/६१७
दिनांक : १५.०९.२०२२.



स्वाक्षरित
सहा.कुलसचिव
शैक्षणिक (१-अभ्यासमंडळ) विभाग

प्रत माहिती व पुढील कार्यवाहीस्तव :

- १) मा. अधिष्ठाता, विज्ञान व तंत्रज्ञान विद्याशाखा प्रस्तुत विद्यापीठ.
- २) मा. संचालक, परीक्षा व मूल्यमापन मंडळ यांचे कार्यालय, प्रस्तुत विद्यापीठ.
- ३) प्राचार्य, सर्व संबंधित संलग्नित महाविद्यालये, प्रस्तुत विद्यापीठ.
- ४) सिस्टम एक्सपर्ट, शैक्षणिक विभाग, प्रस्तुत विद्यापीठ. यांना देवून कळविण्यात येते की, सदरील परिपत्रक व अभ्यासक्रम संकेतस्थळावर प्रसिध्द करण्यात यावा.

Seventh Semester

Course No.	Course Title	Period /Week	Total Period	Internal Evaluation	External Evaluation	Total Marks	Credit
CCHMCT- I G	Industrial Training	48	672 (14 Weeks)	25	50	75	03
CCHMCT- II G	Seminar On Industrial Training	----	----	25	50	75	03
CCHMCT-III G	Logbook and Performance Appraisal	----	----	10	40	50	02
						200	08

1) Industrial Training is an integral part of the curriculum. Student has to undergo industrial training minimum 14 weeks at a single stretch. They will be awarded altogether 300 marks for the industrial training which includes 100 marks for industrial training, 100 marks for seminar on training and 100 marks for logbook and performance appraisal, It will be the students responsibility to get this feed-back/assessment form completed from all the four departments of the hotel for submission to the institute at the end of Industrial Training.

2) Once the student has been selected / deputed for Industrial Training by the Institute, he/she shall not be permitted to undergo it elsewhere. In case students make direct arrangements with the hotel for Industrial Training, these will necessarily have to be approved by the institute. Students selected through campus interviews will not seek Industrial Training on their own.

INDUSTRIAL TRAINING

Objective of industrial Training is to provide to students the feel of the actual working environment and to gain practical knowledge and skills, which in turn will motivate, develop and build their confidence. Industrial Training is also expected to provide the students the basis to identify their key operational area of interest.

RESPONSIBILITIES OF THE TRAINEE

1. Should be punctual
2. Should maintain the training logbook up-to date
3. Should be attentive and careful while doing work
4. Should be keen to learn to learn and maintain high standards and quality of work
5. Should interact positively with the hotel staff.
6. Should be honest and loyal to the hotel and towards their training.
7. Should get their appraisals signed regularly from the HODs or training manager.
8. Gain maximum from the exposure given, to get maximum practical knowledge and skills.
9. Should attend the training review sessions / classes regularly
10. Should be prepared for the arduous working condition and should face them positively
11. Should adhere to the prescribed training schedule.
12. Should take the initiative to do the work as training is the only time where you can get maximum exposure.
13. Should on completion of industrial Training, hand over all the reports, appraisal, logbook and completion certificate to the institute.

RESPONSIBILITIES OF THE INSTITUTE

1. Should give proper briefing to students prior to the industrial training
2. Should make the students aware of the industry environment and expectations.
3. Should notify the details of training schedule to all the students.
4. Should coordinate regularly with the hotel especially with the training manager
5. Should visit the hotel wherever possible, to check on the trainees
6. Should sort out any problem between the trainees and the hotel
7. Should take proper feedback from the students after the training
8. Should brief the students about me appraisals, attendance, marks, logbook and training report.
9. Should ensure that change of industrial training hotel is not permitted once the student has been interviewed, selected and has accepted the offer.
10. Should ensure that change of industrial training Batch is not permitted.
11. Should ensure trainees procure training completion certificate from the hotel before joining institute.

Swami RamanandTeerthMarathwada University, Nanded
Choice Base Credit System (CBCS)
Course Structure (New Scheme)
BHMCT Fourth Year
Eighth Semester BHMCT Syllabus

Course No.	Course title	Periods / Week	Total Period	Internal Evaluation	External Evaluation	Total Marks	Credits
CCHMCT- I H	Indian Heritage & Culture	03	45	10	40	50	2
CCHMCT- II H	Hotel Law & Corporate Governance	03	45	10	40	50	2
CCHMCT- III H	Food & Beverage Management & Control	03	45	10	40	50	2
CCHMCT- IV H	Human Resource Management	03	45	10	40	50	2
CCHMCT- V H	Entrepreneurship Development	03	45	10	40	50	2
CCHMCT- VI H	Professional Elective: Club/Resort Management OR Event Management & MICE	03	45	10	40	50	2
CCHMCT- VII H	Open Elective: Health & Safety For Hotel Staff OR Supply Chain Management	03	45	10	40	50	2
Practical / Project							
CCHMCTP- I H	Food & Beverage Management & Control- Practical	03	45	10	40	50	2
CCHMCTP- II H	Professional Elective- Project	06	90	10	40	50	2
CCHMCTP- III H	Open Elective- Project	06	90	10	40	50	2
		36				500	20
Total Marks & Credits For BHMCT I II III & IV Year	I II III & IV Year Total Credit 42+46+44+28= 160		I II III & IV Year Total Marks 1050+1150+1150+700= 4050			4050	160

NOTE: 1) Laboratory courses include Skill Enhance Course practical's as mention therein.

- 2) Internal evaluation for theory papers includes-1) Attendance 2) Assignment 3) Seminar 4) Unit Test
- 3) Involvement of students in class (Each Criteria Carry 2 Marks)
- 4) Internal evaluation for laboratory course includes record books.

SWAMI RAMANAND TEERTH MARATHWADA UNIVERSITY NANDED

BACHELOR OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY

Salient Features:-

Syllabus includes all important aspects of Indian heritage and cross culture.

Learning Objectives:-

This course will help students to learn about Indian culture, historical treasure tradition of various states of India and which will be helpful to develop tourism and hotel industry. .

Out-come:-

After successful completion of this course students will be able to gain knowledge of Indian heritage, concept of museums, Indian culture and culture diversity.

Name of the Course: INDIAN HERITAGE & CROSS CULTURE		THEORY
Course code: CCHMCT – I H		Semester : VIII
Credits : 2		Maximum Marks : 50 INTERNAL: 10 EXTERNAL: 40
Theory : 3 hrs/week		
Contents		MAR KS
1	HERITAGE <ul style="list-style-type: none">• Meaning and concept.• Criteria for selection as heritage sites, monuments and zone by UNESCO (WHC).• Types of heritage property.• World famous heritage sites and monument in India and abroad.	08
2	MUSEUMS <ul style="list-style-type: none">• Concept and classification.• (National Museum, New Delhi; Bharat Kala Bhawan, Varanasi; Archaeological Museum, Sarnath, etc.),• Heritage Hotels and its classification.	08
3	CULTURE <ul style="list-style-type: none">• Culture- concept, meaning & definition• Elements of culture - Discourses on culture in 19th and 20th Century (<i>an overview</i>) –• Layers of culture - Manifestations of culture –• Civilization - concept, meaning & definition, Characteristics of civilization• Cultural diversity - Dimensions of cultural diversity	08
4	INDIAN CULTURE <ul style="list-style-type: none">• General Features, Sources, Components and Evolution.• Indian Culture & Heritage - cultural diversity of India - Geographic - Religious - Languages –Clothing and attire – Food habits –• Cultural History of India	08

5.	CROSS-CULTURAL MANAGEMENT <ul style="list-style-type: none"> • Introduction , • issues and themes, key theorists, • The nature and meaning of culture from different theoretical perspectives, Management issues in a cross -cultural context - including motivation and leadership; • HRM and the management of an international workforce; multicultural team. 	08
	Total	40

REFERENCE BOOK

Name of Authors	Titles of the Book	Edition	Name of the Publisher
Allchin, B., Allchin, F.R. et al.	Conservation of Indian Heritage		Cosmo Publishers, New Delhi.
New Inskip, Edward	Tourism Planning: An Integrated and Sustainable Development Approach		VNR, New York.
Ashworth, G. J.	The Tourist Historic City. Retrospect and Prospect of Managing the Heritage City,		Pergamon, Oxford
UNESCO-IUCN (Eds.)	Masterworks of Man and Nature,		Pantoga, Australia

SWAMI RAMANAND TEERTH MARATHWADA UNIVERSITY NANDED

BACHELOR OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY

Salient Features:-

Syllabus includes all important aspects of hotel law and corporate governance.

Learning Objectives:-

This course will help students to learn and understand corporate governance and various acts related to hotel and tourism industry.

Out-come:-

After successful completion of this course students will be able to gain knowledge of PFA act, license and permits procedure for hotel and bar opening and payment act and regulatory agencies.

Name of the Course: HOTEL LAW AND CORPORATE GOVERNENCE		THEORY
Course code: CCHMCT – II H	Semester : VIII	
Credits : 2	Maximum Marks : 50 INTERNAL:10 EXTERNAL: 40	
Theory : 3 hrs/week		
Contents		Mark s
1	Corporate Governance <ul style="list-style-type: none">• Introduction• Director Independence• Majority Voting• Voting results for Director Elections• E –proxies• Risk oversight• Board Leadership• Average size of Board and Audit Committee• Poison Pills• Classified Boards and Other Structural Defences• Investor’s perspectives• Acceptability of Corporate Governance Documents• Board and Committee Meetings• Related person transactions• Director Eligibility criteria• Audit Committee criteria• Additional Committees of the Board Corporate Governance related shareholder and management proposals	08
2	Licenses, permits and Shop & establishment act 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	08
3	PFA act Introduction & objectives of Act, Sale of certain admixture prohibited, Duties & responsibilities of Food Inspector, Procedure, sampling & analysis	08

4	Law applicable to innkeeper 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	06
5	Tourism law and regulation Inbound, outbound travel regulations, economic regulations, health regulation, law and order regulation, accommodation and catering regulation national tourism policies	04
6	The payment of wages Act, 1936and Regulatory Agencies 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	06
	TOTAL	40

REFERANCE 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

SWAMI RAMANAND TEERTH MARATHWADA UNIVERSITY NANDED
BACHELOR OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY

Salient Features:-

Syllabus includes all important aspects of food & Beverage management and control

Learning Objectives:-

This courses will give a comprehensive knowledge of the cost, budget and menu control.

Out-come:-

Will prepare students to understand cost dynamics and sales concepts, control cycle for food, receiving and storage issuing control, concept of menu merchandizing and menu engineering.

Name of the Course: FOOD & BEVERAGE MANAGEMENT AND CONTROLS		Theory
Course code: CCHMCT- III H		Semester : VIII
Credits : 2		Maximum Marks : 50 INTERNAL: 10 EXTERNAL: 40
Theory : 3hrs/week		
Contents		MARKS
1.	COST DYNAMICS AND SALES CONCEPTS <ul style="list-style-type: none"> <input type="checkbox"/> Introduction to cost control and elements of Cost <input type="checkbox"/> Classification of Cost <input type="checkbox"/> Objectives and advantages of Cost Control <input type="checkbox"/> Various Sales Concept <input type="checkbox"/> Uses of Sales Concept 	04
2.	CONTROL CYCLE FOR FOOD <ul style="list-style-type: none"> <input type="checkbox"/> Purchasing Control <input type="checkbox"/> Types of Food Purchase <input type="checkbox"/> Quality Purchasing <input type="checkbox"/> Food Quality Factors for Different Commodities <input type="checkbox"/> Definition of Yield <input type="checkbox"/> Tests to Arrive at Standard Yield <input type="checkbox"/> Definition of Standard Purchase Specification <input type="checkbox"/> Advantages of Standard Yield and Standard Purchase Specification <input type="checkbox"/> Purchasing Procedure <input type="checkbox"/> Different Methods of Food Purchasing <input type="checkbox"/> Methods of Purchasing in Hotels <input type="checkbox"/> Purchase Order Forms <input type="checkbox"/> Ordering Cost <input type="checkbox"/> Carrying Cost 	04

3	<p>RECEIVING CONTROL</p> <ul style="list-style-type: none"> • Aims of Receiving • Job Description of Receiving Clerk/Personnel • Equipment Required for Receiving • Documents by the Supplier (including format) • Delivery Notes • Bills/Invoices • Credits Notes • Statements • Records Maintained in the Receiving Department • Goods Received Book • Daily Receiving Report • Meat Tags • Receiving Procedure <input type="checkbox"/> Blind Receiving <input type="checkbox"/> Assessing the Performance and Efficiency of Receiving Department <input type="checkbox"/> Potential frauds in Receiving • Hygiene in receiving areas and it's relative importance 	04
4	<p>STORING & ISSUING CONTROL</p> <ul style="list-style-type: none"> <input type="checkbox"/> Storing Control <input type="checkbox"/> Aims of Store Control <input type="checkbox"/> Job Description of Food Store Room Clerk/Personnel <input type="checkbox"/> Storing Control <input type="checkbox"/> Conditions of Facilities and Equipment <input type="checkbox"/> Arrangements of Food <input type="checkbox"/> Location of Storage Facilities <input type="checkbox"/> Security <input type="checkbox"/> Stock Control <input type="checkbox"/> Two Types of Foods Received — Direct Stores (Perishables/Non -Perishables) <input type="checkbox"/> Stock Records Maintained Bin Cards (Stock Record Cards/Books) <input type="checkbox"/> Issuing Control <input type="checkbox"/> Requisitions <input type="checkbox"/> Transfer Notes <input type="checkbox"/> Perpetual Inventory Method <input type="checkbox"/> Monthly Inventory/Stock Taking <input type="checkbox"/> Pricing of Commodities <input type="checkbox"/> Stock Taking and Comparison of Actual Physical Inventory and Book Value <input type="checkbox"/> Stock Levels <input type="checkbox"/> Practical Problems 	06
5	<p>INVENTORY CONTROL</p> <ul style="list-style-type: none"> <input type="checkbox"/> Importance <input type="checkbox"/> Objective <input type="checkbox"/> Method <input type="checkbox"/> Levels and Technique <input type="checkbox"/> Perpetual Inventory <input type="checkbox"/> Monthly Inventory <input type="checkbox"/> Pricing of Commodities <input type="checkbox"/> Comparison of Physical and Perpetual Inventory <p>PRODUCTION CONTROL</p> <ul style="list-style-type: none"> <input type="checkbox"/> Aims and Objectives <input type="checkbox"/> Forecasting <input type="checkbox"/> Fixing of Standards <ul style="list-style-type: none"> ○ -Definition of Standards (Quality and Quantity) 	06

	<ul style="list-style-type: none"> ○ -Standard Recipe (Definition, Objectives and Various Tests) ○ -Standard Portion Size (Definition, Objectives and Equipment used) ○ -Standard Portion Cost (Objectives and Cost Cards) ○ Computation of Staff Meals 	
6	<p>SALES CONTROL AND BUDGET CONTROL</p> <ul style="list-style-type: none"> ● Procedure of Cash Control ● Machine System ● ECR ● NCR ● Preset Machines ● POS ● Reports ● Thefts ▪ Cash Handling Define Budget ▪ Define Budgetary Control ▪ Objectives ▪ Frame Work ▪ Key Factors ▪ Types of Budget ● Budgetary Control 	04
7	<p>VARIANCE ANALYSIS AND BREAKEVEN ANALYSIS</p> <ul style="list-style-type: none"> ● Standard Cost ● Standard Costing ● Cost Variances ● Material Variances ● Labor Variances ● Overhead Variance ● Fixed Overhead Variance ● Sales Variance ● Profit Variance ● Breakeven Chart ● P V Ratio ● Contribution ● Marginal Cost ● Graphs 	04
8	<p>MENU MERCHANDISING AND MENU ENGINEERING</p> <ul style="list-style-type: none"> ● Menu Control ● Menu Structure ● Planning ● Pricing of Menus ● Types of Menus ● Menu as Marketing Tool ● Layout ● Constrains of Menu Planning ● Definition and Objectives ● Methods ● Advantages 	04
9	<p>MIS</p> <ul style="list-style-type: none"> ● Reports ● Calculation of Actual Cost ● Daily Food Cost ● Monthly Food Cost 	04

	<ul style="list-style-type: none"> • Statistical Revenue Reports Cumulative and Non-Cumulative 	
	TOTAL	40

Reference books :			
Name of Authors	Titles of the Book	Edition	Name of the Publisher
Bernard Davis & Sally Stone	Food & Beverage Management		Butterworth - Heinemann Ltd. UK
Richard Kotas and Bernard Davis	Food & Beverage Control		International Text Book Company Ltd, Glassgow
Paul R. Dittmer	Principles of Food, Beverage, and Labour Cost Control		John Wiley & Sons

SWAMI RAMANAND TEERTH MARATHWADA UNIVERSITY NANDED

BACHELOR OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY

Name of the Course: FOOD & BEVERAGE MANAGEMENT AND CONTROLS		Practical
Course code: CCHMCTP – I H		Semester : VIII
Credits : 2		Maximum Marks – 50 INTERNAL: 10 EXTERNAL: 40
Practical : 2 hrs/week		
Contents		
1	Understanding of standard purchase specifications –receiving schedules vide use of SPS sheets	
2	Understanding of standard yield cards with practical examples by faculty chef	
3	Practicing via demo of yields for lamb, chicken, fish, rice, vegetables, sauces (basic), rotis and parathas, bread rolls, fruits (minimum 50 high use items)	
4	Making of standard yield cards for above items	
5	Pricing of standard menu items via use of standard yield cards	

SWAMI RAMANAND TEERTH MARATHWADA UNIVERSITY NANDED
BACHELOR OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY

Salient Features:-

Syllabus includes all important aspects of human resource management.

Learning Objectives:-

The understanding of Human Resources Management will help the students in identifying the significance and its role in the Hotel & Catering Industry. It will also help them to develop an attitude for positive Human Behavior at work.

Out-come:-

Will prepare students to understand foundation of HRM, HR policies, human resource development and personal appraisal.

Name of the Course - HUMAN RESOURCE MANAGEMENT		THEORY
Course code: CCHMCT- IV H		Semester : VIII
Credits : 2		Maximum Marks : 50 INTERNAL: 10 EXTERNAL: 40
Theory : 3 hrs/week		
Contents		MAR KS
1	FOUNDATIONS OF HRM Human Resource Management- definition- importance of HRM in service industries - Functions of HRM- Objectives of HRM, Role of HR practitioner; Managing the HR function Contribution of HR function to organizational success; Evaluating HR functions.	08
2	HR POLICIES Man power planning - process of man power planning - Job analysis-process of Job analysis-job description-job specification - Job Design- job enlargement- Job Enrichments. Role and competence analysis; Human resource planning; Recruitment and selection- Selection process- Sources of recruitment - internal, external - Techniques of recruitment- direct, indirect- Selection procedure- Selection test- Placement and Induction, Redundancy, outplacement and dismissal; Maintenance and welfare activities - employee health and safety, fatigue and welfare activities.	10
3	HUMAN RESOURCE DEVELOPMENT Learning and development; personal development planning; Training and Development - Concepts- Training Methods - Distinction between Training and Development - Organizational development- self developments-On the job training- evaluation of training effectiveness; Management development; Career management; HR approaches to improving competencies	08

4	PERFORMANCE APPRAISAL Concepts- Methods- Barriers of effective appraisal, Job Evaluation – Methods of job evaluation- job evaluation in hospitality industry – Incentives in Hospitality Industry. Promotions, demotions, transfers, separation, Absenteeism & turnover.	08
5.	EMPLOYEE COMPENSATION Aims, components, Factor influencing employee compensation; Internal equity, external equity and individual worth; Pay structure; incentive payments; employee benefits and services. Job Compensation: wage & salary administration, Incentive plans fringe benefits, variable compensation individual & group	06
	TOTAL	40

Reference books :

Name of Authors	Titles of the Book	Edition	Name of the Publisher
Pattanayak	Human Resource Management		Prentice Hall of India.
Dessler	Human Resource Management		Prentice Hall of India
Aswathappa K.	Human Resource and Personal Management		Tata McGraw Hill
Casio, W. F	Managing Human Resources,		McGraw Hill Inc
Rao, V. S. P	Managing People		Amexcel Publishers Pvt. Ltd.
Monappa, Arun	Managing Human Resource.		Macmillan India Ltd. New Delhi

SWAMI RAMANAND TEERTH MARATHWADA UNIVERSITY NANDED
BACHELOR OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY

Salient Features:-

Syllabus includes all important aspects of entrepreneurship development.

Learning Objectives:-

This course enables the student to develop entrepreneurship abilities and understand the culture of entrepreneurship development.

Out-come:-

Will prepare students to understand functions of entrepreneurs, qualities of entrepreneur, start –up process of project, learn about how to write project report and know the financial agencies, commercial banks.

Name of the Course: ENTERPRENEURSHIP DEVELOPMENT		THEORY
Course code: CCHMCT – V H		Semester : VIII
Credits : 2		Maximum Marks : 50 INTERNAL:10 EXTERNAL: 40
Theory: 3 hrs/week		
Contents		MARKS
1	<ul style="list-style-type: none"> • Concept of Entrepreneurship • Entrepreneurship Meaning • Types of Entrepreneurship • Qualities of an Entrepreneur • Classification of Entrepreneurs • Factors influencing Entrepreneurship • Functions of Entrepreneurs 	04
2	<ul style="list-style-type: none"> • The Start-up Process • Project Identification • Selection of the Project • Project Formulation Evaluation • Feasibility Analysis • Project Report 	04
3	<ul style="list-style-type: none"> • Entrepreneurial Development • Agencies • Commercial Banks • District Industries Centre • National Small Industries Corporation • Small Industries Development Organisation • Small Industries Service Institute • All India Financial Institutions • IDBI • IFCI • ICICI • IRDBI 	08

4	<ul style="list-style-type: none"> • Project Management • Business Idea Generation Technique • Identification of Business Opportunities • Feasibility Study • Marketing Finance • Technology and Legal Formalities • Preparation of Project Report • Tools of Appraisal 	06
5.	<ul style="list-style-type: none"> • Entrepreneurial Development Programmes (EDP) • Role, Relevance and Achievements • Role of Government in organizing EDPs • Critical Evaluation 	06
6	<ul style="list-style-type: none"> • Economic Development and Entrepreneurial Growth • Role of Entrepreneur in Economic Growth • Strategic Approaches in the changing Economic Scenario for Small Scale Entrepreneurs • Networking, Niche Play, Geographic Concentration, Franchising / Dealership • Development of Women Entrepreneurship 	06
7	<ul style="list-style-type: none"> • Incentives and Subsidies • Subsidies Services • Subsidy for Market Transport • Seed Capital Assistance • Taxation benefit to SSI • Role of Entrepreneur in Export Promotion and Import Substitution 	06
	Total	40

Reference books :

Name of Authors	Titles of the Book	Edition	Name of the Publisher
Gupta And Srinivasan	Entrepreneurial Development		Sultan Chand & Sons
Gordon And Natarajan	Entrepreneurship Development		Himalaya Publishing House
Jayshree Suresh	Entrepreneurial Development		Margham Publishers

SWAMI RAMANAND TEERTH MARATHWADA UNIVERSITY NANDED
BACHELOR OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY

Salient Features:-

Syllabus includes all important points related to food presentation and styling.

Learning Objectives:-

This course will help students to learn management of clubs and Resorts.

Out-come:-

After successful completion of this course students will be able to know the types of clubs, resorts marketing of Club and Resorts and future prospectus of Club and Resorts

Name of the Course: PROFESSIONAL ELECTIVE - CLUB/RESORT MANAGEMENT		Theory
Course code: CCHMCT – VI H		Semester : VIII
Credits : 2		Maximum Marks : 50 INTERNAL: 10 EXTERNAL: 40
Theory : 3 hrs/week		
Contents		MARKS
1	Introduction <ul style="list-style-type: none"> • History of Club and Resort • Types of Resorts and Club • Management • Segment of Markets Time share owner 	04
2	Resort Development and Management <ul style="list-style-type: none"> • The development process • Development an Amenity Strategy • Community management structure • Management and Operation 	04
3	Types of club and resorts <ul style="list-style-type: none"> • Mountain based • Water based • Golf and Tennis based • others 	08
4	Marketing the Resort Experience <ul style="list-style-type: none"> • Marketing defined • Development of Marketing Plan • Managing the Market Place • Public consumer relations 	08
5	Guest Activities and Programs and Format <ul style="list-style-type: none"> • Market influences • Guest needs • Needs assessment • Define goal and objectives • Cluster and activities analysis 	04

6	Program Management and Evaluation <ul style="list-style-type: none"> • The layout • Design • Treatment • Marketing 	04
7	The Management Process <ul style="list-style-type: none"> • Managing the human resources • Budget process • Revenue generation and profitability • Development of a risk management plan 	04
8	The future of clubs and resort <ul style="list-style-type: none"> • The shaping of the tomorrow's Resort • Creating the Total Resort Experience • Trends in the Resort development • Implication for Resort Communities 	04
	TOTAL	40

Reference Book

Reference books :			
Name of Authors	Titles of the Book	Edition	Name of the Publisher
Robert Christie Mill	Resorts: Management and Operation		John Wiley & Sons
Thomas H. Sawyer, Owen Smith	The Management of Clubs, Recreation, and Sport: Concepts and Applications		Sagamore Publishing Inc.
Joe Perdue, Rhonda J. Montgomery, Patti J Shock, and John M. Stefanelli	A Club Manager's Guide		John Wiley & Sons

SWAMI RAMANAND TEERTH MARATHWADA UNIVERSITY NANDED

BACHELOR OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY

Salient Features:-

Syllabus includes all important points related to event management.

Learning Objectives:-

This course will help students to learn concept of event management.

Out-come:-

After successful completion of this course students will be able to understand the role of events for promotion, concept of MICE, budgeting of conference arrangement etc.

Name of the Course: PROFESSIONAL ELECTIVE - EVENT MANAGEMENT & MICE		THEORY
Course code: CCHMCT – VI H		Semester : VIII
Credits : 2		Maximum Marks : 50 INTERNAL: 10 EXTERNAL: 40
Theory : 3 hrs/week		
Contents		MARKS
1	Event Management <ul style="list-style-type: none">• Role of events for promotion of tourism• Types of Events-Cultural, festivals, religious, business etc.• Need of event management, key factors for best event management• Case study of some cultural events (Ganga Mahotsava, Surajkund Fair and Taj Mahotsava)	10
2	Concept of MICE. <ul style="list-style-type: none">• Introduction of meetings, incentives, conference/ conventions, and exhibitions.• Definition of conference and the components of the conference market.• The nature of conference markets and demand for conference facilities.• Role of travel Agency in the management of conferences.• The impact of conventions on local and national communities	10
3	Management of Conference at Site <ul style="list-style-type: none">• Trade shows and exhibitions,• Principal purpose,• Types of shows,• Benefits,• Major participants,• Organisation and membership,• Evaluation of attendees.• Convention/exhibition facilities; Benefits of conventions facilities, Interrelated venues, Project planning and development	10

4	Budgeting a Conference Exhibition <ul style="list-style-type: none"> • Use of Budget preparation, • Estimating fixed and variable costs, cash flow, sponsorship and subsidies. • Registration, Seating Arrangements • Documentation, • Interpreting press relation, • Computer Graphics, • Teleconferencing, • Recording and Publishing Proceedings; • Interpretation and language 	10
Total		40

Reference books :			
Name of Authors	Titles of the Book	Edition	Name of the Publisher
Allen, Judy	Event planning : the ultimate guide to successful meetings, corporate events, fundraising galas, conferences, conventions, incentives		Mississauga, Ont : John Wiley & Sons Canada, c2009
Conway, Des	The event manager's bible : how to plan and deliver an Event		Oxford, 2006
Tony Rogers	Conferences: A 21st Century Industry		Pearson, 1998
Tony Rogers	Conferences and Conventions: a global industry		Elsevier, 2003
Tony Rogers & Rob Davidson	Marketing Destinations and Venues for Conferences, Conventions and Business Events		

SWAMI RAMANAND TEERTH MARATHWADA UNIVERSITY NANDED

BACHELOR OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY

Salient Features:-

Syllabus includes all important points related to health and safety for hotel staff.

Learning Objectives:-

This course will help students to learn hazards in the kitchen, bars and restaurants, housekeeping, hotel engineering, guest Areas & Concierge/ Security and health club.

Out-come:-

After successful completion of this course students will be able know the structure and environment in kitchen, machinery and equipments, hazards in stewards department, inspection check list, hazards in Stores and Cellars, Introduction & Legislative requirements for systems control, Systems audit and Review and Sanitation Regulations and Standards.

Name of the Course: OPEN ELECTIVE - HEALTH & SAFETY FOR HOTEL STAFF		
Course code: CCHMCT- VII H		Semester : VIII
Theory : 3 hrs/week		Maximum Marks : 50
Credits : 2		Examination Scheme INTERNAL: 10 EXTERNAL:40
Contents		Marks
1	Hazards in the Kitchen Areas <ul style="list-style-type: none">• Structure andEnvironment• MachineryandEquipments• Handling andlifting• Inspectionchecklist	04
2	Hazards in Bars and Restaurants <ul style="list-style-type: none">• Structure andEnvironment• MachineryandEquipments• Glassware• Handling and lifting• Inspectionchecklist	04
3	Hazards in the Stewarding Department <ul style="list-style-type: none">• Structure andEnvironment• MachineryandEquipments• Chemicals and theirusage• Cleaning schedules• Handling andlifting• Inspectionchecklist	04
4	Hazards in Housekeeping <ul style="list-style-type: none">• Structure andEnvironment• MachineryandEquipments• Control ofsubstances• Handling andlifting• Inspectionchecklist	04

5.	Hazards in Engineering <ul style="list-style-type: none"> • Structure and Environment • Machinery and Equipments • Chemicals • Handling and lifting • Inspection checklist 	04
6	Hazards in Stores and Cellars <ul style="list-style-type: none"> • Structure and Environment • Machinery and Equipments • Handling and lifting • Chemicals • Inspection checklist 	04
7	Hazards in Guest Areas & Concierge/ Security <ul style="list-style-type: none"> • Structure and Environment • Lone working staff • Handling and lifting • Inspection checklist 	04
8	Introduction & Legislative requirements for systems control <ul style="list-style-type: none"> • Policy statement • Responsibilities of personnel • Risk Assessment • Control of substances • Accident Notification and Investigation • First Aid • Statutory Investigations • Electricity at work • Control of Diseases • Asbestos Hazards • Control of contractors • Hazard reporting and Inspection • Hazard and safety committee • Training needs of personnel 	04
9	Systems audit and Review <ul style="list-style-type: none"> • Audit proforma • Audit Team 	04
10	Sanitation Regulations and Standards <ul style="list-style-type: none"> • Introduction • Regulatory Agencies • Control of food quality • Local Health Authority 	04
	Total	40

Reference books :

Name of Authors	Titles of the Book	Edition	Name of the Publisher
Author - Chris Purslow	Hotel safe – An essential guide to Health and Safety in the Hotel and Catering Industry.		Chadwick House Publishing.
S. Roday	Food Hygiene and Sanitation		Tata Mcgraw -Hill Publishing Company Ltd.

SWAMI RAMANAND TEERTH MARATHWADA UNIVERSITY NANDED
BACHELOR OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY

Salient Features:-

Syllabus includes all important points related to supply chain marketing.

Learning Objectives:-

This course will help students to learn concept of supply chain, functions of SCM, Role of Forecasting in a supply chain etc.

Out-come:-

After successful completion of this course students will be able know growth of supply chain, importance of supply chain, Perspective of buyers and suppliers and Supply Chain Strategies etc.

Name of the Course: OPEN ELECTIVE - SUPPLY CHAIN MANAGEMENT		
Course code: CCHMCT- VII H		Semester : VIII
Theory : 3 hrs/week		Maximum Marks : 50
Credits : 2		Examination Scheme INTERNAL: 10 EXTERNAL:40
Contents		Marks
1	<ul style="list-style-type: none"> • Concept of supply chain • Integrated supply chain • Growth of Supply chain • Strategic decision in supply chain 	08
2	<ul style="list-style-type: none"> • Definition of Supply Chain Management • Scope • Supply Chain Management as a Management Philosophy • Function of SCM • Why Supply Chain Management • Value chain for Supply Chain Management 	08
3	<ul style="list-style-type: none"> • Customer focus in Supply Chain Management • Buyers Perspective • Suppliers perspective • Stages of Development in Supplier Relations. 	08
4	<ul style="list-style-type: none"> • Supply Chain Strategies • Cycle View • Push & Pull View. • Achievement of strategic fit through different steps • Obstacles to achieving Strategic Fit 	08

5	<ul style="list-style-type: none"> • Role of Forecasting in a supply chain • Factors of Demand Forecast • Basic approach to Demand Forecasting • Role of Aggregate Planning in a Supply Chain • Problems • Planning Strategies. 	08
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Name of Authors	Titles of the Book	Name of the Publisher
Sunil Chopra & Peter Meindl,	Supply Chain Management	PHI
Dr. R.P. Mohanty & Dr. S.G. Deshmukh	Essentials of Supply Chain Management	Jaico Publishing House
David Simchi-Levi , Philip Kamiusky, Edith Simchi-Levi	Designing & Managing The Supply Chain	TATA McGraw Hill