Core Course 1 in Major – Basics in Food Production

Programme	B.Sc Hotel Management and Catering Science
Course Code	**BHC1CJ101 / BHC1MN100**
Course Title	**BASICS IN FOOD PRODUCTION**
Type of Course	Major
Semester	1
Academic Level	100 - 199

Course Details	Credit	Lecture per week	Tutorial per week	Practical per week	Total Hours
	4	3	-	2	75

Pre-requisites	Students should have a basic understanding of general science, including principles of chemistry and biology. Prior coursework in basic cooking or home economics is recommended but not required.
Course Summary	The syllabus covers culinary history, kitchen safety, chef attributes, kitchen hierarchy and layout, cooking basics, methods, equipment, and practical food production techniques.

Course Outcomes (CO):

CO	CO Statement	Cognitive Level*	Knowledge Category#	Evaluation Tools used
CO1	Describe and apply the principles of food safety and sanitation practices. Apply standards of professionalism to the culinary arts industry	U	C	Written exams
CO2	Compare and contrast the classical brigade and modern staffing in various category hotels. Identify the roles and responsibilities of executive chef and other chefs	Ap	P	Written exams/ seminar presentations
CO3	Understand the aims and objectives of cooking foods. Demonstrate the heat transfer methods and their applications. Analyse the effect of heat on food components.	Ap	P	Instructor created exams
CO4	Apply the principles of cooking to achieve desired results. Identify and use various kitchen equipment safely and efficiently	U	C	Practical assignments
CO5	Identify and describe various equipment used in food production. Practice hygiene and etiquette in the kitchen	Ap	P	Assignments
CO6	Appreciate the importance of cooking foods for health and nutrition.Demonstrate creativity and presentation skills in food production	Ap	P	Practical exams

* - Remember (R), Understand (U), Apply (Ap), Analyse (An), Evaluate (E), Create (C)

- Factual Knowledge(F) Conceptual Knowledge (C) Procedural Knowledge (P) Metacognitive Knowledge (M)

Detailed Syllabus:

Module	Unit	Content	Hrs
I		**Culinary history & introduction to cookery**	**10**
	1	Origin of modern cookery	1
	2	Culinary history of French and International Cuisine	2
	3	Safety procedures in handling equipment	1
	4	Personal hygiene	2
	5	Attributes of chefs	2
	6	Uniforms and protective clothing	2
II		**Hierarchy area of department & kitchen**	**10**
	7	General layout of kitchen in various organisation	2
	8	Classical brigade and modern staffing in various category hotels	2
	9	Roles of executive chef	2
	10	Duties and responsibilities of various chefs	2
	11	Inter departmental relationship with other departments	2
III		**Basics of cooking foods**	**15**
	12	Aims & objectives of cooking foods	2
	13	Importance of cooking foods	2
	14	Heat transfer methods	3
	15	Effect of heat on food (proteins, carbohydrates, fats etc.)	2
	16	Characteristics of raw materials	2
	17	Spices and Herbs	2
	18	Flavourings and seasonings	2
IV		**Various cooking methods & equipment**	**10**
	19	Boiling, poaching, steaming, stewing, braising, frying, grilling, Roasting, broiling & baking	3
	20	Principles of cooking	2

	21	Various kitchen equipment	3
	22	Equipment handling process	2
V	**Basics in Food Production - Practical**		**30**
	1	• Equipment identifications • Descriptions, use and handling of equipment • Practices of Hygiene in kitchen. • Kitchen etiquettes	20
	2	• Vegetable identifications • Different cuts of vegetables • Basic vegetables preparations • Basic potato preparation	3
	3	• Identification and selection of cereals and pulses • Identification of herbs and spices	2
	4	• Introduction to egg cookery • Various egg preparations o Boiled o Poached o Scrambled o Fried o Omelettes Others: o Oeuf benedict o Oeuf Florentine o Oeuf Portuguese	5

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Mapping of COs with PSOs and POs :

	PSO1	PSO2	PSO3	PSO4	PSO5	PSO6	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO 1	1	-	-	-	-	-	2				1		
CO 2	2	3	-	-	-	-							
CO 3	-	-	1	-	-	-				1	2		
CO 4	-	-	2	3	-	-						1	
CO 5	-	1	-	-	-	-			3		1		2
CO 6	-	-	-	3	-	-			3	1	2	2	2

Correlation Levels:

Level	Correlation
-	Nil
1	Slightly / Low
2	Moderate / Medium
3	Substantial / High

Assessment Rubrics:

- Quiz / Assignment/ Quiz/ Discussion / Seminar
- Midterm Exam
- Programming Assignments (20%)
- Final Exam (70%)

Mapping of COs to Assessment Rubrics :

	Internal Exam	Assignment	Project Evaluation	End Semester Examinations
CO 1	✓			✓
CO 2	✓			✓
CO 3	✓			✓
CO 4		✓		✓
CO 5		✓		✓
CO 6			✓	

1. Tourism Concepts

Programme	BSc Hotel Management and Catering Science			
Course Code	BHC1MN101			
Course Title	Tourism Concepts			
Type of Course	**Minor**			
Semester	I			
Academic Level	100 - 199			
Course Details	Credit	Lecture per week	Tutorial per week	Practical per week	Total Hours
	4	5	-	-	75
Pre-requisites	There are no specific prerequisites for this course, although a basic understanding of business principles and marketing concepts would be beneficial.			
Course Summary	This course provides a comprehensive overview of the tourism industry, covering topics such as the definition and concept of tourism, historical development, types of tourism, components of the industry, tourism motivation and demand, tourism statistics, and career opportunities in the field.			

Course Outcomes (CO):

CO	CO Statement	Cognitive Level*	Knowledge Category#	Evaluation Tools used
CO1	Understand the fundamental concepts and theories of tourism	**U, R**	**C**	Instructor- created exams / Quiz
CO2	Analyze and evaluate different types of tourism, tourism motivations, demand factors, and tourism statistics, applying Maslow's Hierarchy and other relevant theories.	**An, Ap**	**C**	Practical Assignment / Observation of Practical Skills
CO3	Identify and assess various job roles within the tourism industry	**Ap, An**	**C,P**	Seminar Presentation / Group Tutorial Work
CO4	Apply effective communication strategies and leadership principles in the context of tourism	**Ap, An**	**C**	Instructor- created exams / Home Assignments
CO5	Evaluate tourism planning processes and operational management strategies, synthesizing information from diverse sources to propose sustainable solutions	**E**	**C**	One Minute Reflection Writing assignments
CO6	Demonstrate creativity and innovation in designing ethical business practices and sustainable tourism ventures, utilizing digital strategies and technological solutions to enhance tourism experiences and operations.	**E,C**	**P,C**	Viva Voce

* - Remember (R), Understand (U), Apply (Ap), Analyse (An), Evaluate (E), Create (C) #
- Factual Knowledge(F) Conceptual Knowledge (C) Procedural Knowledge (P)

Metacognitive Knowledge (M)

Detailed Syllabus:

Module	Unit	Content	Hrs
I		**Basics of Tourism**	12
	1	Definition and Concept of Tourism	3
	2	Excursion, Leisure and Recreation; Tourist, Visitor, Traveller	3
	3	Historical Development of Tourism in India/ Worldwide	6
		1.3.1 Ancient Period	
		1.3.2 Medieval Period	
		1.3.3 Modern Period	
II		**Overview of Tourism**	16
	4	Types and Forms of Tourism	3
	5	Components and Elements of Tourism Industry	3
	6	5A's of Tourism (Attraction, Accessibility, Accommodation, Amenities, Activities)	4
	7	Characteristics of Tourism Industry	3
	8	Tourism System and Leiper's Model	3
III		**Tourism Motivation, Demand and Statistics**	18
	9	Travel Motivation: Definitions and Theories (Maslow's Hierarchy)	2
	10	Types of Travel Motivations (Physical, Cultural, Interpersonal, Status, Health)	3
	11	Tourism Demand: Definition and Measurement	2
	12	Determinants of Tourism	3
	13	Indicators and Methods for Measuring Demand	1
	14	Challenges in Measuring Tourism Demand	2
	15	Tourism Statistics: Types of Tourist Statistics (Volume, Value,	2

		Visitor Profiles)	
	16	Statistical Analysis of Spending and Earning in Tourism	1
	17	Tourism Trend Analysis	2
IV	**Tourism Organizations and Career Opportunities**		**14**
	18	Overview of Job Roles in Tourism Industry	2
	19	Skills and Qualifications Required	3
	20	Tourism Organizations - International Bodies (UNWTO, IATA, ICAO, PATA)	3
	21	National Tourism Organizations (ITDC, DGCA, AAI, IATO, TAAI)	3
	22	Regional Tourism Development Corporations (KTDC, DTPC)	3
V	**Open Ended Module**		**15**
	Familiarising the Modern Trends in Tourism Careers (Cruise, Events, Technological Advancement in Tourism) AI Based Content Writing (Assignment and Report Writing etc) Practical orientation program facilitated by industry experts Destination Camping Trip Industry Expert Sessions Reflection and Discussion Feedback Collection		

Books and References:

1. Bhatia, A.K., (2019), Tourism Development Principles and Practices. New Delhi :Sterling Publishers Pvt.Ltd.

2. Robinson, P., Lück, M., & Smith, S. L. (2013). Tourism. Wallingford, Oxfordshire: CABI.

3. Sampad Kumar Swain and Jitendra Mohan Mishra (2011). Tourism: Principles and Practices, Oxford University Press. New Delhi

4. Cooper, C, Fletcher J, Gilbert D, Stephen Wanhill, Fyal, 2004, Tourism Principles and Practices, Pearson Education.

Mapping of COs with PSOs and POs :

	PSO1	PSO2	PSO3	PSO4	PSO 5	PSO6	PO1	PO2	PO3	PO4	PO5	PO6
CO 1	3	-	-	-	-	-						
CO 2	3	1	-	-	-	-						
CO 3	-	-	2	-	-	-						
CO 4	-	3	-	-	-	-						
CO 5	-	-	-	1	2	-						
CO 6	-	-	-	-	-	3						

Correlation Levels:

Level	Correlation
-	Nil
1	Slightly / Low
2	Moderate / Medium
3	Substantial / High

Assessment Rubrics:
- Quiz / Assignment/ Discussion / Seminar
- Midterm Exam
- Final Exam (70%)

Mapping of COs to Assessment Rubrics:

	Internal Exam	Assignment	Project Evaluation	End Semester Examinations
CO 1	✓			✓
CO 2	✓			✓
CO 3	✓			✓
CO 4		✓		✓
CO 5		✓		✓
CO 6		✓		

Introduction to MICE and Event

Programme	B.Sc. Hotel Management & Catering Science				
Course Code	**BHC1MN102**				
Course Title	**INTRODUCTION TO MICE AND EVENT MANAGEMENT**				
Type of Course	Minor				
Semester	I				
Academic Level	100 - 199				
Course Details	Credit	Lecture per week	Tutorial per week	Practical per week	Total Hours
	4	5	-	-	75
Pre-requisites	1. Proficiency in verbal and written communication & foundational understanding of communication principles to interact professionally with clients, vendors, and team members. 2. Basic computer skills, including word processing and spreadsheet use				
Course Summary	This course equips students with expertise in planning, coordinating, and executing events, ensuring a comprehensive understanding of the dynamic field of event management within the hospitality industry				

Course Outcomes (Cos)

CO	CO Statement	Cognitive Level*	Knowledge Category#	Evaluation Tools used
CO1	Learn the basics of event management. Develop and organise an event Understand the fairs, conventions and exhibitions in and around the world. Understanding the Travel Industry Fares.	U	C	Instructor-created exams/Quiz/ Assignment
CO2	Acquire specialized knowledge in Meetings, Incentives, Conferences, and Exhibitions (MICE), honing skills essential for planning and executing diverse and successful events.	Ap	P	Instructor-created exams/Assignment /Quiz/ Observation of Skills
CO3	Gain proficiency in navigating travel industry fares, enhancing the ability to strategize cost-effective travel arrangements for events, complementing the overall management and coordination skills.	Ap	P	Instructor-created exams / Seminar Presentations/Viva Voce/ Group Tutorial Work
CO4	Cultivate comprehensive skills in planning, organizing, and marketing events.	U	C	Instructor-created exams / Seminar Presentation / Assignment
CO5	Develop expertise in coordinating various aspects of events, ensuring smooth execution and optimal participant satisfaction.	Ap	P	Presentation / Group Tutorial Work/ Assignment
CO6	Enhance leadership capabilities specific to event management, fostering the ability to guide teams effectively and make strategic decisions in the dynamic and fast-paced environment of event planning and execution.	Ap	P	Presentation / Viva Voce/Seminar/ Quiz
* - Remember (R), Understand (U), Apply (Ap), Analyse (An), Evaluate (E), Create (C) # - Factual Knowledge(F) Conceptual Knowledge (C) Procedural Knowledge (P) Metacognitive Knowledge (M)				

Module	Unit	Content	Hrs
I		**Introduction to Event management**	10
	1	Events-Event management – definition	2
	2	Broad classification of Events (types).	3
	3	Event planning, Five C's of event management -Conceptualization, Costing, Canvassing, Customization, Carrying out	3
	4	Role of events in promotion of tourism.	2
II		**MICE**	10
	5	Introduction to MICE– Meeting – Incentives – Conference – Convention – Exhibition –	3
	6	Trade shows and fairs	2
	7	Leisure Events, Sports Events – organizers – sponsorship	2
	8	Event management as a profession.	3
III		**Event Planning, Organizing and Marketing**	13
	9	Event Planning Process	1
	10	Event organizing	1
	11	Problem Solving & Crisis Management	1
	12	Participants & Venue Management	2
	13	Time &Infrastructure Management.	2
	14	Human Resource Management	1
	15	Event Marketing & Customer care	2
	16	Marketing equipment and tools –	1
	17	Promotion, Media Relations Publicity	2
IV		**Event Co-ordination & Travel Industry Fairs**	12
	18	Event Co-ordination,	2

	19	Visual and Electronic Communication–	2
	20	Leadership	3
	21	Event Evaluation & Event Presentation	3
	22	Travel Industry Fairs – Benefits of Fairs	2
V	**Hands-on Data Structures: Practical Applications**		**30**
	• Develop an event proposal including objectives, target audience, and preliminary budget. • Create a detailed timeline for an event from planning to execution. • Develop a comprehensive checklist for event tasks. • Submit the timeline and checklist for review.		8
	Conduct a Role Play on • Vendor Negotiation • Client Consultation • Event Coordination • Crisis Management • Role Play exercise for organizing a mock event.		15
	Event Budgeting Planning Task: Provide students with a hypothetical event scenario and ask them to create a comprehensive budget plan. Include expenses such as venue rental, catering, decorations, marketing, staffing, and contingency funds. Students should justify their budget allocations.		7

REFERENCE BOOK

1. Event marketing and management – Sanjayasingh Gaur,

2. Event management and event tourism – Gelz,

3. Hospitality marketing and management – J M Mathews

4. Event and entertainment marketing, Avrichbarry (1994), Vikas, Delhi.

5. Event management, Bhatia A.K. (2001), Sterling Publishers, New Delhi.

6. Event management in leisure and tourism, David C Watt (1998), Pearson, UK.

Mapping of COs with PSOs and POs:

	PSO 1	PSO 2	PSO 3	PSO4	PSO5	PSO 6	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO 1	1	3	2	2	2	1	3	3	2	2	2	2	2
CO 2	1	2	2	3	2	1	3	3	3	1	1	2	2
CO 3	1	2	2	2	3	1	3	3	2	3	2	1	2
CO 4	1	2	2	3	2	1	3	3	3	2	2	2	2
CO 5	1	2	2	2	2	3	2	3	3	2	2	2	2
CO 6	1	2	2	3	2	1	2	3	3	2	2	2	2

Correlation Levels:

Level	Correlation
-	Nil
1	Slightly / Low
2	Moderate / Medium
3	Substantial / High

Assessment Rubrics:

- Quiz / Assignment/ Quiz/ Discussion / Seminar
- Midterm Exam
- Programming Assignments (20%)
- Final Exam (70%)

Mapping of COs to Assessment Rubrics :

	Internal Exam	Assignment	Project Evaluation	End Semester Examinations
CO 1	✓	✓		✓
CO 2	✓	✓		✓
CO 3	✓		✓	✓
CO 4	✓	✓		✓
CO 5	✓	✓		✓
CO 6			✓	✓

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Programme	B.Sc. Hotel Management & Catering Science				
Course Code	**BHC1FM105**				
Course Title	**EVENT MANAGEMENT**				
Type of Course	MINOR				
Semester	I				
Academic Level	100-199				
Course Details	Credit	Lecture per week	Tutorial per week	Practical per week	Total Hours
	3	3	-	-	45
Pre-requisites	Students should have a basic understanding of hospitality principles. Prior coursework in hospitality or related fields is recommended.				
Course Summary	This course provides an in-depth exploration of event management within the hospitality industry, covering key aspects such as planning, organizing, and executing events. Students will gain practical skills in managing different types of events, understand the importance of customer service, and learn about the latest trends and technologies in event management.				

Course Outcomes (Cos)

CO	CO Statement	Cognitive Level*	Knowledge Category#	Evaluation Tools used
CO1	Understand the fundamentals of event management and its significance in the hospitality industry.	U	C	Quizzes, Short Essays
CO2	Develop skills to plan and organize various types of events.	Ap	P	Group Projects, Assignments
CO3	Implement effective customer service strategies during events.	Ap	P	Role-Playing Exercises, Case Studies
CO4	Manage logistics and operations for successful event execution.	Ap	P	Practical Workshops, Event Planning Projects
CO5	Analyze the financial aspects of event management.	An	C	Financial Analysis Projects, Exams
CO6	Utilize technology and trends in modern event management.	Ap	P	Presentations, Technology Integration Projects
* - Remember (R), Understand (U), Apply (Ap), Analyse (An), Evaluate (E), Create (C) # - Factual Knowledge(F) Conceptual Knowledge (C) Procedural Knowledge (P) Metacognitive Knowledge (M)				

Module	Unit	Content	Hrs
I		Introduction to Event Management	9
	1.	Overview of Event Management: Definition, types of events, significance in hospitality	3
	2.	Event Management Process: Steps in event planning and management	3
	3.	Roles and Responsibilities: Roles of an event manager, team structure	3
II		Event Planning and Organization	9
	4.	Types of Events: Corporate events, social events, public events, and special events	3
	5.	Event Planning Tools: Tools and techniques for effective event planning	3
	6.	Budgeting and Financial Planning: Budget creation, financial planning, and cost management	3
III		Customer Service and Logistics	9
	7.	Customer Service Strategies: Importance of customer service, handling guest expectations	3
	8.	Event Logistics: Venue selection, layout planning, and logistics management	3
	9.	Vendor Coordination: Working with vendors, contracts, and service level agreements	3
IV		Event Execution and Management	9
	10.	On-Site Event Management: Managing on-site operations, real-time problem solving	2
	11.	Risk Management: Identifying and managing risks, contingency planning	2
	12.	Post-Event Evaluation: Feedback collection, event evaluation, and reporting	2
	13.	Technology in Event Management: Use of technology in planning and executing events, event management software	3
V		**Open Ended Module:**	9

		Group Projects: Planning and organizing a mock event	
		Role-Playing Exercises: Customer service scenarios	
		Practical Workshops: On-site event management	
		Presentations: Latest trends and technologies in event management	
		Financial Analysis Projects: Budgeting and financial planning for events	

REFERENCE BOOK

1. "Event Management for Dummies" by Laura Capell
2. "The Complete Guide to Successful Event Planning" by Shannon Kilkenny
3. "Event Planning: The Ultimate Guide" by Judy Allen
4. "Special Events: Creating and Sustaining a New World for Celebration" by Joe Goldblatt
5. "Event Planning: The Art of Hospitality" by Alex Genadinik

Mapping of COs with PSOs and POs:

	PSO1	PSO2	PSO3	PSO4	PSO5	PSO6	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO 1	2	3	3	2	2	2	3	2	3	2	2	3	3
CO 2	2	3	3	2	2	2	2	2	3	1	2	2	2
CO 3	3	2	2	2	1	2	3	2	3	2	2	2	3
CO 4	2	3	3	2	1	2	3	2	2	2	2	2	2
CO 5	3	3	3	3	2	2	3	3	2	2	2	2	2
CO 6	2	3	3	3	1	2	3	3	2	2	2	2	2

Correlation Levels:

Level	Correlation
-	Nil
1	Slightly / Low
2	Moderate / Medium
3	Substantial / High

Assessment Rubrics:

- Quiz / Assignment/ Quiz/ Discussion / Seminar
- Midterm Exam
- Programming Assignments (20%)
- Final Exam (70%)

Mapping of COs to Assessment Rubrics :

	Internal Exam	Assignment	Project Evaluation	End Semester Examinations
CO 1	✓	✓		✓
CO 2	✓	✓		✓
CO 3	✓		✓	✓
CO 4	✓			✓
CO 5	✓		✓	✓
CO 6				✓