AC - 20/05/2025 Item No. - 5.2 (N) Sem III (1) (e)

# As Per NEP 2020

# University of Mumbai



Syllabus for				
Basket of Open Elective (OE)				
Vertical 3				
Faculty of Humanities				
Board of Studies in Culinary Arts				
UG Second Year Program				
Semester	III			
Title of Paper	Hospitality Marketing and Sales (Theory)			
Credits	2			
From the Academic Year	2025-26			

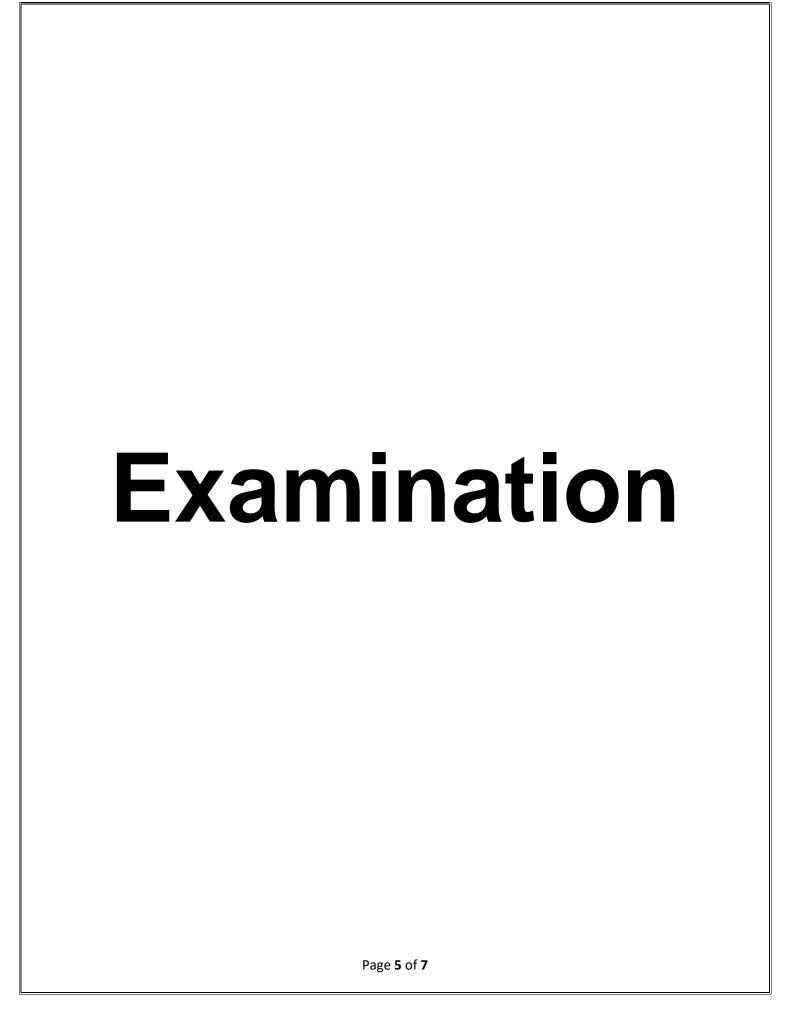
## Syllabus for Open Elective (OE) (Semester – III)

#### **Hospitality Marketing and Sales (Theory)**

Cours	Course Code -				
Sr. No.	Heading	Particulars			
1	Description of the course:	Hospitality marketing helps management in hotel, travel, restaurants, and guest services bring awareness and consideration of their products and services to guests. Hospitality marketing strategies can play an important role in helping brands drive guest engagement and stay top-of-mind.			
2	Vertical: Major/Minor/Open Elective /Skill Enhancement / Ability Enhancement/Indi an Knowledge System (Choose By √)	√ Open Elective.			
3	Type:	Theory			
4	Credit:	2 credits (1 credit = 15 Hours for Theory or 30 Hours of Practical work in a semester)			
5	Hours Allotted:	30 Hours			
6	Marks Allotted:	50 Marks Internal exam 20 marks External exam 30 marks			
7	<ul><li>To describe "Six</li><li>To control sales a</li><li>To define salesm</li></ul>	vice Marketing. etween Sales & Marketing, Goods & Services. S's" Services Marketing and express P's of Service Marketing. and marketing team an's bye laws and service selling			

	To discuss on Market places				
	To plan a sales call				
8	Course Outcomes:				
	On completion of this module- the trainee shall be able to -				
	Introduce Service Marketing.				
	Distinguish between Sales & Marketing.				
	Distinguish between Goods & Services.				
	Describe "Six S's" Services Marketing				
	Express P's of Service Marketing.				
	Control sales and marketing team				
	Define salesman's bye laws				
	Plan service and service selling				
	Write code of quality service     Drow cording pyromid				
	<ul><li>Draw service pyramid</li><li>Discuss on Market places</li></ul>				
	Planning a sales call				
9	MODULES: - Hospitality Marketing and Sales (Theory)  30 Hours				
	MODULE 1: Introduction - Marketing				
	Introduction – Marketing				
	Definitions – Marketing, Sales, Hospitality Products, Services.				
	3. Introduction to Service Marketing 4. Distinguish between Sales & Marketing.				
	5. Distinguish between Goods & Services.				
	6. Characteristics of Services Marketing				
	7. The "Six S's" Services Marketing Concept:				
	8. P's of Service Marketing.				
	9. Room selling techniques				
	10. Elements of marketing, Segmentation.				
	11. Marketing strategies				
	12. Organizational buying Decision				
	13. Pricing strategies, pricing				
	14. Market demand				
	15. Personal selling				
	16. Recognizing customers				
	17. Product knowledge				
	18. Direct conversation about sales				
	19. Understanding what you are selling				
	20. Features and benefits				
	21.Close				
	22. Marketing communication				
	23. Distribution analysis				
	24. Targeting the market				

	MODULE 2: Service and service selling					
	25. Front office selling tips					
	26. Sales and marketing team					
	27. Salesman's bye laws					
	28. Service and service selling					
	29. Code of quality service					
	30. The service pyramid					
	31. Market places					
	32. Planning a sales call					
	33. Discounts and discount policy					
	34. Up selling					
	35. Down sell					
	36. Substitute selling					
	37. Complaints are sales					
10	Reference Books:					
	1. Kotler, P. Bowne, J., Makens, J. Marketing for Hospitality and Tourism (3 <sup>rd</sup> Edition),					
	Pearson Education					
	2. Vaz, M., Seta,M,(2010), Marketing Management, Manan Prakashan					
	3. Lewis, Chambers (2008), Marketing Leadership in Hospitality, 2nd Edition, John					
	Wiley & Sons					
	4. Zeithaml, V., Jobitner, M., Grembler, D., (2008), Service Marketing, Mc Graw Hill					
	5. Kotler,P., (2009), Marketing Management, PH of India Pvt Ltd.					
	6. Andrews, Sudhir. (2007), Front Office Management & Operations, The Tata					
	M'cGraw Hill, New Delhi.					
11	Internal Continuous Assessment: 40%	External Semester End Examination: 60%				
	(i.e. 20 Marks out of 50 Total Marks)	(i.e. 30 Marks out of 50 Total Marks)				
		· ,				
	Individual Passing in Internal and External Examination: 40%					
12	Continuous Evaluation through:					
	Quizzes, Class Tests, presentation,	Select at least 3				
	project, role play, creative writing, assignment, etc.					
	accignitions, ctc.					



#### **QUESTION PAPER PATTERN**

(External and Internal)

# **Examination Semester III Pattern of Theory Exam**

## Theory Courses Evaluation Scheme for Second Year (UG) under NEP

Nature of Examination	Bifurcation of Marks				Time Total Marks	
I. Internal Evaluation for Theory Courses						
Continuous Internal	Sr. No	Examination	Module	Marks	Time	Total Marks
Assessment (CIA) Assignment	1	Class Test Total 10 Marks Define /Terminologies / Match the Column / Fill in the Blanks / Multiple Choice Questions (1 Marks each) 5 Marks Short Notes / Problem. Attempt anyone Questions out of two (a & b) (5 Marks each) – 5 Marks	Module I or on Completed syllabus	10 Marks	30 Min	20 Marks
	2	Assignments / Case Study / Presentations/ Project / Group Discussion / Ind. Visit. / Tutorial	I & II	10 Marks	Minimum 30 Min per activity.	

II. External Examination for Theory Courses						
Semester End Examination	Question No	Paper Pattern (Note: - Theory question paper pattern: Attempt any two out of four questions)	Module	Marks	Time	Total Marks
	Q. 1	Define / Terminologies / Match the Column / Fill in the Blanks / Multiple Choice Questions (1 Marks each)	1 & 11	15 Marks	1 Hr.	30 Marks
	Q. 2	Short Notes / Problem. Attempt any Three Questions out of four. (a, b, c & d). (5 Marks each)	1 & 11	15 Marks		
	Q. 3	Essay Type Questions (Attempt any one out of two)	I	15 Marks		
	Q. 4	Essay Type Questions (Attempt any one out of two)	II	15 Marks		
Note:	Certif     Exam     To ap	ettempt any two out of four questions.  ertified Journal is compulsory for appearing at the time of Practical kam.  a appear examination minimum prescribed attendance is ompulsory.			ractical	

Sd/-	Sd/-	Sd/-	Sd/-
Sign of the BOS	Sign of the Offg.	Sign of the Offg.	Sign of the Offg.
Chairman,	Associate Dean,	Associate Dean,	Dean,
Chef Siraj Shaikh,	Dr. Suchitra Naik	Dr. Manisha Karne	Prof. Dr. Anil Singh
Board of Studies in	Faculty of	Faculty of	Faculty of
<b>Culinary Arts</b>	Humanities	Humanities	Humanities