

As Per NEP 2020

University of Mumbai



Syllabus for Basket of OE

Ad-hoc Borad of Studies in Home Science

UG Programme (Home Science)

Semester

II

Title of Paper

Credits

**1) Introduction to Tourism
(Theory)**

2

From the Academic Year

2025-26

Sr. No.	Heading	Particulars
1	Description the course: Including but Not limited to:	Introduction to Tourism (Theory) 1. To impart knowledge and facilitate the development of skills and techniques in the basic area of Home Science required for personal, professional and community advancement. 2. To inculcate in students, values and attitudes that enhance personal, life skills and family growth and to sensitize them to various social issues for the development of a humane society. 3. To promote in students a scientific temper and competencies in research to enable contributions to the national and international knowledge base in Home Science and allied fields. 4. In sum, to empower our students such that they can effect positive changes at multiple levels.
2	Vertical:	Major/Minor/√ Open Elective /Skill Enhancement / Ability Enhancement/Indian Knowledge System/
3	Type:	Theory
4	Credit:	2 credits (1 credit = 15 Hours for Theory)
5	Hours Allotted:	30 Hours
6	Marks Allotted:	50 Marks

**Syllabus
(Semester - II)
OPEN ELECTIVE (OE)**

Course Code	Course Title	Theory/ Practical	Hours	Credits
	Introduction to Tourism	Theory	30	2

7. Course Objectives:

The course enables learners to:

- Provide students with an overview of the history and evolution of the travel and tourism industry.
- Familiarize students with the various career paths and opportunities available in the travel and tourism sector.
- Introduce students to the different components and types of tourism, including their characteristics and significance.
- Explore the socio-economic and environmental impacts of tourism on destinations and local communities.
- Equip students with knowledge of the legal aspects and regulations governing travel and tourism operations, both internationally and domestically.

8. Course Outcomes:

Co. No.	At the successful completion of the course, the student will be able to:
CO1	Demonstrate a comprehensive understanding of the historical development and growth of the travel and tourism industry
CO2	Identify and evaluate various career options within the travel and tourism sector and develop career goals accordingly.
CO3	Gain insights into the different components and types of tourism and their respective roles in shaping the industry.
CO4	Analyze the socio-economic and environmental impacts of tourism and propose sustainable tourism practices.
CO5	Exhibit proficiency in understanding and complying with legal regulations and requirements related to travel and tourism operations

9. Modules:

S.No.	Course Content	Hours
Module 1.	Overview of the Travel and Tourism Industry: A. History of Travel and Tourism • History of Travel Agency & Tour Operations • Growth of Air Travel - International / Domestic B. Careers in Travel and Tourism • Career paths and career goals	

	- Managed services, Restaurants & Lodging, Club management, MICE, Recreation, Leisure, Amusement, Theme parks etc. - Professionalism and Etiquettes C. Components of the Tourism Industry D. Types of Tourism - Ecotourism, Rural Tourism, Heritage Tourism, Medical Tourism, Culinary Tourism, Educational Tourism, etc. E. Impact of Tourism F. Legal Aspects in Tourism - Laws pertaining to Travel and Tourism – passport, visa regulation, customers, foreign exchange, immigration, etc. - Travel Formalities - Health Regulations	
Module 2.	Tourism Organizations, Tour Operators & Travel Agents A. Tourism Organization - International Organization - Government & Non-Government Organizations in India - Private Sectors in India B. Tour Operators & Travel Agents - Role of Travel Agent and Tour Operators - Travel Agent – Types, Functions, - Tour Operators – Types, packages tour, Guides and Escorts. C. Itinerary Planning: - Planning the itinerary - Resources for planning itinerary - Guidelines for Tourist - Places of Tourist Interest – Local. National - Calculation of Tour Cost D. Tourism Marketing: - Tourism Market segmentation, Designing a Tour Brochure - E-Travel - Web Marketing E. Future Tourism Trends	15

10/11. Text Books / References Books:

- Arora K. (2008). Theory of Cookery. New Delhi: Frank Bros. and Co. Ltd.
- Bennion, M. and Scheule B. (2015). Introductory Foods. Pearson
- Manay, S. N. and Shadaksharaswamy M. (2020). Food Facts and Principles. New Delhi: New Age International Publishers
- MacWilliam M. (2013). Food Fundamentals. Pearson Education.
- Srilakshmi. B. (2023) Food Science. New Delhi: New Age International Publishers.
- Swaminathan, M. (1991). Food Science & Experimental Foods. Madras: Ganesh & Co.

12. Internal Continuous Assessment: 40%	External, Semester End Examination 60%	
	Individual Passing in Internal and External Examination.	
13. Continuous Evaluation through: Quizzes Class Tests presentation project role play	CONTINUOUS INTERNAL EVALUATION	Marks

creative writing assignment etc.(at least 3) Evaluation for Theory (2 Credits for 50 Marks)	(planned as per the need of the course)	
	Class participation/Quiz/Review of literature and guided discussions/Q&A sessions	10
	Class tests/PPT Presentations and relevant planned assignments	10
	Total Marks for Internal Assessment	20
	SEMESTER-END THEORY EXAMINATION	
	All questions are compulsory with internal choice.	
	Question 1 – Unit 1	10
	Question 2 – Unit 2	10
	Question 3 – From Multiple Units	10
	Total Marks for Semester End Examination	30
Format of Question Paper: for the final examination	Marks: 30	1 Hour
	Upto 50% choice to be given within each Question.	
	Questions may be divided into sub questions as a, b, c....	
	Allocation of marks depends on the weightage of the topics in the units; no sub-question should be of 1 mark or less	
	Q1 Unit 1	10 marks
	Q2 Unit 2	10 marks
	Q3 Mix of Unit 1 and 2	10 marks
	TOTAL	30 Marks

Letter Grades and Grade Points

Semester GPA/ Program CGPA Semester/ Program	% of Marks	Alpha-Sign/ Letter Grade Result	Grading Point
9.00 - 10.00	90.0 – 100	O (Outstanding)	10
8.00 - < 9.00	80.0 - < 90.0	A+ (Excellent)	9
7.00 - < 8.00	70.0 - < 80.0	A (Very Good)	8
6.00 - < 7.00	60.0 - < 70.0	B+ (Good)	7
5.50 - < 6.00	55.0 - < 60.0	B (Above Average)	6
5.00 - < 5.50	50.0 - < 55.0	C (Average)	5
4.00 - < 5.00	40.0 - < 50.0	P (Pass)	4
Below 4.00	Below 40.0	F (Fail)	0
Ab (Absent)	-	Ab (Absent)	0

Sd/-

**Sign of the BOS
Chairman
Dr. Mira Desai
Ad-hoc Board of
Studies in
Home Science**

Sd/-

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Offg. Associate
Dean
Dr. C.A.Chakradeo
Faculty of
Interdisciplinary
Studies**

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**Sign of the
Offg. Associate Dean
Dr. Kunal Ingle
Faculty of
Interdisciplinary
Studies**

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Offg. Dean
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Faculty of
Interdisciplinary
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