

# University of Mumbai



AAMS\_UGS /ICC/2022-23/ 91

## CIRCULAR:-

Sub :- BMS ( Hospitality Management & Sports Studies).

Ref :- RB/MU-2022/CR-207/Edn-5/899, dated 18<sup>th</sup> August, 2022.

All the Principals of the Affiliated Colleges, the Head of the University Department and Directors of the recognized Institutions in Faculty of Interdisciplinary Studies are hereby informed that the recommendations made by the Ad-hoc Board of Studies in **Centre of Excellence in Sports Science & Sports Management** at its online meeting held on 3<sup>rd</sup> November, 2021 vide item No. 3 and subsequently passed by the Board of Deans at its online meeting held on 9<sup>th</sup> November, 2021 vide item No. 9.7 have been accepted by the Academic Council at its meeting held on 10<sup>th</sup> November, 2021, vide item No. 6.9 (2N) and subsequently approved by the Management Council at its meeting held on 30<sup>th</sup> December, 2021, vide item No. 3 and 25<sup>th</sup> May, 2022 vide item No. 6 and that in accordance therewith, in exercise of the powers conferred upon the Management Council under Section 74(4) of the Maharashtra Public Universities Act, 2016 (Mah. Act No. VI of 2017) the Ordinance 6763 & 6764 Regulations 9513 to 9515 and the syllabus of BMS (Hospitality Management & Sports Studies) Sem I & II (CBCS) has been introduced and the same have been brought into force with effect from the academic year 2021-22, accordingly. (The same is available on the University's website [www.mu.ac.in](http://www.mu.ac.in)).

MUMBAI – 400 032

20<sup>th</sup> August, 2022

To,

(Dr. Vinod Patil)  
I/c. REGISTRAR

The Principals of the Affiliated Colleges, the Head of the University Department and Directors of the recognized Institutions in Faculty of Interdisciplinary Studies.

A.C/6.9 (2N) /10/11/2021

M.C/6/25/05/2022

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AAMS\_UGS/ICC/2022-23/ 91

20<sup>th</sup> August, 2022

Copy forwarded with Compliments for information to:-

- 1) The Chairman, Board of Deans
- 2) The Dean, Faculty of Interdisciplinary Studies,
- 3) The Chairman, Ad-hoc Board of Studies in Centre of Excellence in Sports Science & Sports Management,
- 4) The Director, Board of Examinations and Evaluation,
- 5) The Director, Department of Students Development,
- 6) The Director, Department of Information & Communication Technology,
- 7) The Co-ordinator, MKCL.

(Dr. Vinod Patil)  
I/c. REGISTRAR

**Copy to :-**

- 1. The Deputy Registrar, Academic Authorities Meetings and Services (AAMS),**
- 2. The Deputy Registrar, College Affiliations & Development Department (CAD),**
- 3. The Deputy Registrar, (Admissions, Enrolment, Eligibility and Migration Department (AEM),**
- 4. The Deputy Registrar, Research Administration & Promotion Cell (RAPC),**
- 5. The Deputy Registrar, Executive Authorities Section (EA),**
- 6. The Deputy Registrar, PRO, Fort, (Publication Section),**
- 7. The Deputy Registrar, (Special Cell),**
- 8. The Deputy Registrar, Fort/ Vidyanagari Administration Department (FAD) (VAD), Record Section,**
- 9. The Director, Institute of Distance and Open Learning (IDOL Admin), Vidyanagari,**

**They are requested to treat this as action taken report on the concerned resolution adopted by the Academic Council referred to in the above circular and that on separate Action Taken Report will be sent in this connection.**

- 1. P.A to Hon'ble Vice-Chancellor,**
- 2. P.A Pro-Vice-Chancellor,**
- 3. P.A to Registrar,**
- 4. All Deans of all Faculties,**
- 5. P.A to Finance & Account Officers, (F.& A.O),**
- 6. P.A to Director, Board of Examinations and Evaluation,**
- 7. P.A to Director, Innovation, Incubation and Linkages,**
- 8. P.A to Director, Board of Lifelong Learning and Extension (BLLE),**
- 9. The Director, Dept. of Information and Communication Technology (DICT) (CCF & UCC), Vidyanagari,**
- 10. The Director of Board of Student Development,**
- 11. The Director, Department of Students Welfare (DSD),**
- 12. All Deputy Registrar, Examination House,**
- 13. The Deputy Registrars, Finance & Accounts Section,**
- 14. The Assistant Registrar, Administrative sub-Campus Thane,**
- 15. The Assistant Registrar, School of Engg. & Applied Sciences, Kalyan,**
- 16. The Assistant Registrar, Ratnagiri sub-centre, Ratnagiri,**
- 17. The Assistant Registrar, Constituent Colleges Unit,**
- 18. BUCTU,**
- 19. The Receptionist,**
- 20. The Telephone Operator,**
- 21. The Secretary MUASA**

**for information.**

AC – 10/11/2021

Item No. 6.9 (2)

# **UNIVERSITY OF MUMBAI**



**Program: Undergraduate Degree Program**  
**Course: BMS (Hospitality Management and**  
**Sports Studies)**

**SEMESTER - I & II**

**(As per Choice Based and Credit System)**

**(Introduced with effect from the academic year 2021-22)**

AC-10/11/2021

Item No.

UNIVERSITY OF MUMBAISyllabus for Approval

Sr. No.	Heading	Particulars
	Title of the Course O. <u>6763</u>	BMS (Hospitality Management and Sports Studies)
2	Eligibility for Admission O. 6764 _____	10+ 2 with 45% Marks scheme of any recognized State/Central/International Board
3	Passing Marks R: _____	50%
4	Ordinances / Regulations ( if any)	
	No. of Years / Semesters R: _____	3 years/ 6 Semester
6	Level	Under Graduate(U.G)
7	Pattern	Semester
	Status	Nerv
9	To be implemented from Academic Year	From Academic Year: 202 1-2 2

**Mr. Mohan Amrule**  
Chairman of BoS

Dr. Anita Swami  
Dean, Interdisciplinary



**O.No: 6763**

Title of the course - BMS (Hospitality Management and Sports Studies)

**O.No: 6764**

Eligibility: 10+2 with 45% Marks scheme of any recognized State/Central/International Board

**R: 9513**

Scheme of Examination

The Semester End Examination will be conducted for 60 Marks each subject

Internal Assessments will be conducted for 40 Marks each subject

The **allocation** of 40 marks shall be on the **following** basis: -

Periodical class tests/presentations held in the given semester (30 Marks)

Attendance and Active participation in routine class instructional deliveries (05 Marks)

Overall Conduct as a responsible student, mannerism and articulation and Exhibition of leadership qualities in organizing related academic activities. (05 Marks)

***Question Paper Pattern for Semester End Examination (60 Marks)***

There will be Seven Questions in all.

Q1 would be compulsory and would carry -----20 Marks

In addition to Q1, there would be six questions.

Each question would carry 10 Marks. Q7 will have three sub — questions and each sub — question would carry 05 Marks

Students have to attempt any four out of the remaining six Questions and within

Q7; students have to attempt any two out of three sub — questions.

In all, students have to attempt five questions i.e. (Q1+Any Four of the remaining)

Q1 = 20 Marks (Compulsory)

Attempt Any Four out of the Remaining Six Q2 — Q6 = 10 Marks

Q7 Any two from (a) or (b) or (c) ----- (5x2) = 10 Marks

**R: 9514**

Standard of Passing: A Student has to separately secure minimum 50% marks (i.e. 20 out of 40) in The internal assessments and secure minimum 50% marks (Le. 30 out of 60) in the Semester End Examination in every subject to be declared as Pass.

**R: 9515**

Intake Capacity: The maximum intake capacity of BMS (Hospitality Management & Sports Studies) course as per University of Mumbai is 60 per academic year



Mr. Mohan Amrule  
Chairman of BoS

Dr. Anita Swami  
Dean, Interdisciplinary

**BMS (Hospitality Management and Sports Studies)Semester**  
**- I and II**

SEMESTER – I	CREDIT S
COURSE	
COR E	
Foundation Course In Food Production & Patisserie - I	2
Foundation Course In Food And Beverage Service- I	2
Foundation Course In Room Division Operations - I	2
Foundation Course In Food Production & Patisserie - I (Practical)	4
Foundation Course In Food And Beverage Service- I (Practical)	2
Foundation Course In Room Division Operations - I (Practical)	2
SCHOOL ELECTIVES 2/5	
Accountancy -I	3
Hotel Engineering	2
Nutrition for Wellness	2
Communication I	3
Principles Of Management	3
SPECIAL ELECTIVES 1/2	
Culture And Heritage Of Sports	2
French -I	1

SEMESTER – II	CREDIT S
COURSE	
CORE	
Foundation Course In Food Production & Patisserie - II	2
Foundation Course In Food And Beverage Service- II	2
Foundation Course In Room Division Operations - II	2
Foundation Course In Food Production & Patisserie- II (Practical)	4
Foundation Course In Food And Beverage Service- II (Practical)	2
Foundation Course In Room Division Operations - II (Practical)	2
SCHOOL ELECTIVES 2/5	
Application Of Computers	2
Quality Control In Sports	2
Application Of Computers (Practical)	2
Sports Leadership	2
Macro Economics - Foundation Course	3
SPECIAL ELECTIVES 1/2	
Human Resource Management	3
French - II	1

<b>Semester - I</b>			
<b>Course Cod e:</b> <b>TIMUHMS1C1</b>	<b>Course Title:</b> Foundation Course In Food Production & Patisserie - I	<b>Credits : 02</b>	<b>Lectures: 30</b>
<b>Learning Objectives</b> <ol style="list-style-type: none"> <li>1. history of cooking, its modern developments and brief idea about the layouts, kitchen organization, safety and self-grooming hierarchical duties and responsibilities of kitchen staff and its coordination with other departments, and workflow.</li> <li>2. The various kitchen equipment / tools, techniques to use with safety measures and their maintenance, fuels used in the kitchen and techniques to work on gas burner with complete knowledge and handling of firefighting equipment and, basics of First Aid.</li> <li>3. The basic and important ingredients used in the kitchen, their technical use in the food preparations and also the control cycle.</li> <li>4. The base of the international cuisines and their careful technical use for preparing international cuisines, preparation techniques and serving arts of very first course of meal like soup, know about the dressing and carving art of Salad; and the rising trends.</li> <li>5. The techniques to use bakery equipment and production of basic products.</li> </ol>			
<b>Course Description:</b>			
<b>Unit I</b>	<b>Professional Kitchen &amp; Cooking:</b> Introduction, Definition, and its importance; Personal & Kitchen Hygiene, Uniform, Protective clothing, Kitchen Layouts (Basic, Bulk and Show kitchens), Hierarchy of Kitchen Department, Classical Kitchen Brigade, Modern Staffing in various hotels, Duties & Responsibilities of various chefs in kitchen, their attributes; coordination of kitchen with other departments	<b>05 lectures</b>	
<b>Unit – II</b>	<b>Kitchen Equipment, Fuels &amp; Safety:</b> Kitchen Equipment's, Classification, Description, Usage, Upkeep and Storage, Kitchen Tools, Knives, Their Usage, Care & Maintenance, Workstations, Safety Procedures, Fuel - Types, Usage and Precautions. Fire - Introduction, Types and handling fires and usage of extinguishers; Basic First Aid- Burns, Scalds, Cuts	<b>05 lectures</b>	
<b>Unit – III</b>	<b>Ingredients used in cooking:</b> Herbs & Spices, Cereals and Pulses, Fruits and Vegetables, and Salt, Sweeteners, Fat, Milk and Milk Products: - Introduction, Types, Purchasing, Storing Considerations and their key uses in kitchen	<b>10 lectures</b>	
<b>Unit – IV</b>	<b>Stocks, Sauces, Soups and Salads:</b> Stocks: Introduction, Classification, Usage, Preparation; Sauces: Introduction, Classification, Usage, Thickening Agents, Preparation of Mother Sauces, understanding their derivatives,	<b>05 lectures</b>	

	propriety sauces, making of good sauce, emerging trends, Soups: Introduction, Classification, Preparation, Salient Features, Care and precautions, trends in soup presentation. Salads: Introduction, compositions, types, dressings, emerging trends.	
<b>Unit – V</b>	<b>Bakery &amp; Patisserie:</b> Equipment's Identification, Bread Making, Simple Cakes, Simple Cookies, Desserts	<b>05 lectures</b>
<b>References</b> <ul style="list-style-type: none"> <li>▪ Practical Cookery by Kinton &amp; Cessarani</li> <li>▪ Theory of Catering by Kinton &amp; Cessarani</li> <li>▪ Theory of Cookery by K Arora, Publisher: Frank Brothers</li> <li>▪ Food Production Operations: Parvinder S Bali, Oxford University Press</li> <li>▪ Modern Cookery (Vol- I) By Philip E. Thangam, Publisher: Orient Longman</li> <li>▪ Cooking Essentials for the New Professional Chef</li> <li>▪ Practical Professional Cookery by Kauffman &amp; Cracknell</li> <li>▪ Professional Cooking by Wayne Gislen, Publisher Le Cordon Bleu</li> <li>▪ The Professional Chef: Le Rol A. Polsom</li> </ul>		



<b>Semester - I</b>			
<b>Course Code:</b> <b>TIMUHMS1C2</b>	<b>Course Title:</b> Foundation Course In Food And Beverage Service- I	<b>Credits:</b> <b>02</b>	<b>Lectures:</b> <b>30</b>
<b>Learning Objectives</b> <ul style="list-style-type: none"> <li>To make the student to know about basic concepts of Food Service Industry, its classification and salient features of each catering unit.</li> <li>To make the students aware with the organizational structure of Food &amp; Beverage Service Department.</li> <li>To impart adequate knowledge about various F &amp; B Service outlets along with the role of their ancillary department.</li> <li>To familiarize the students with the various types of equipment used in food service operations.</li> <li>To discuss with the students about the non-alcoholic beverages and their classification, and also to impart the knowledge about Mocktails.</li> </ul>			
<b>Course Description</b>			
<b>Unit I</b>	<b>FOOD AND BEVERAGE SERVICE INDUSTRY:</b> Introduction, Concept, Role of Catering establishment in the travel/tourism industry, Classification of catering Establishment and their importance, Classification of Commercial, Residential/Non- residential, Welfare Catering- Industrial/Institutional/Transport such as air, road, rail, sea, etc.	<b>05 lectures</b>	
<b>Unit – II</b>	<b>FOOD &amp; BEVERAGE SERVICE ORGANIZATION/STAFFING:</b> Concept of F&B Service Organization, staffing of various F & B Operations, French term related to F & B Service staff, Duties & Responsibilities of F& B Service staff, Basic Etiquettes/Qualities of a good waiter, Intra and Inter-Departmental Relationship of F&B Service Department.	<b>10 lectures</b>	
<b>Unit – III</b>	<b>FOOD AND BEVERAGE SERVICES OPERATIONS:</b> Introduction of F&B outlets, Concept of Restaurant, Types of Restaurants, their salient features; Theme and Specialty Restaurants. <b>Ancillary Department:</b> Pantry, Stillroom, Silver Room, Linen Room, Food Pick-up Area, Kitchen Stewarding, etc.-Introduction, Description and Function of each Department.	<b>07 lectures</b>	
<b>Unit - IV</b>	<b>FOOD SERVICE EQUIPMENTS:</b> Food Service Equipment's and their classification: Furniture, Restaurant Linen, Crockery, Cutlery, Flatware, Glassware, Hollowware- Description, Usage, Upkeep and Storage, Other Food Service Tools- Their Usage, Care & Maintenance.		

<b>Unit – V</b>	<b>NON-ALCOHOLIC BEVERAGES MOCK TAILS</b>  Introduction, Classification of Non-alcoholic beverages (Nourishing, Stimulating, and Refreshing), Types -Tea, Coffee, Cocoa and Malted drinks, Juices, Aerated drinks, Mineral/Aerated Water, Squashes, Syrup, Shakes- Descriptions with detailed inputs, their origin, varieties, popular brands, Mocktails - Introduction, Types, Brief Descriptions, Preparation and Service Techniques.	<b>08 lectures</b>
<b>References</b> <ul style="list-style-type: none"> <li>• Food &amp; Beverage Service- Dennis R. Lillicrap. &amp; John A. Cousines. Publisher: ELBS.</li> <li>• Food &amp; Beverage Service Training Manual - Sudhir Andrews, Tata McGrawHill.</li> <li>• Food &amp; Beverage Service- R. Singaravelavan- Oxford Publication</li> <li>• Introduction F &amp; B Service- Brown, Heppner &amp; Deegan</li> <li>• The Restaurant (From Concept to Operation)</li> <li>• The Waiter Handbook by Graham Brown</li> <li>• Modern Restaurant Service- John Fuller, Hutchinson</li> </ul>		

<b>Semester - I</b>			
<b>Course Cod e:</b> <b>TIMUHMS1C3</b>	<b>Course Title:</b> Foundation Course In Room Division Operations - I	<b>Credits:</b> <b>02</b>	<b>Lectures</b> <b>30</b>
<b>Learning Objectives</b> <ul style="list-style-type: none"> <li>• The star categorization of the hotels and various sectors of accommodation department in hospitality industry.</li> <li>• The importance of housekeeping department in the hotel industry, organizational framework and staff responsibilities of the accommodation sector.</li> <li>• The various sections of housekeeping department in the hotel.</li> <li>• The origin of Tourism, Hospitality and Hotel industry along with coordination of front office department with other departments of the hotel.</li> <li>• The sections of front office department and familiarization with the equipment's and personality traits of the staff.</li> </ul>			
<b>Course Description</b>			
<b>Unit I</b>	<b>Accommodation Sector:</b> Introduction, Concept, and its importance; Types & Classification of Hotels on different basis; Star Categorization, Heritage Hotels and others in India, Organization Structure of Hotels; Origin, growth and development of Hotel Sector in India. (ITC, The Taj Group, The Oberoi Group), Foreign Hotel Chains in India Hilton, Marriott, Hyatt	<b>05 lectures</b>	
<b>Unit – II</b>	<b>Hotel Housekeeping:</b> Introduction, Meaning and definition Importance of Housekeeping, Responsibilities of the Housekeeping department, a career in the housekeeping department. Housekeeping Department: Organizational framework of the Department (Large/Medium/Small Hotel), Role of Key Personnel in Housekeeping, Job Description and Job Specification of staff in the department, Attributes and Qualities of the Housekeeping staff - skills of a good Housekeeper, Inter departmental Coordination with more emphasis on Front office and the Maintenance department, Hygiene and Grooming Standards of Housekeeping Personnel.	<b>10 lectures</b>	
<b>Unit – III</b>	<b>Sections of Housekeeping:</b> Linen Room, Sewing Room, Laundry, Uniform Room, Flower room, Horticulture, HK Control Desk, Housekeeping Stores (Chemical, Equipment & supply).	<b>05 lectures</b>	

<b>Unit – IV</b>	<b>Introduction to Tourism, Hospitality &amp; Hotel Industry:</b> Tourism and its importance, Hospitality and its origin, Hotels, their evolution and growth, Brief introduction to hotel core areas with special reference to Front Office.	<b>04 lectures</b>
<b>Unit - V</b>	<b>Hotel Front Office:</b> Front Office Introduction, its importance, Different sections of the front office department and their layout- Reservation, Reception, Concierge, Bell desk, Lobby, Telephones, Cashier, Front office hierarchy, Duties and responsibilities, Personality traits, Layout, Front office equipment (non-automated), semi-automated and automated).	<b>06 lectures</b>
<b>References</b> <ul style="list-style-type: none"> <li>• Front Office Operation Management - S.K Bhatnagar, Publisher: Frank Brothers</li> <li>• Hotel Housekeeping Operations &amp; Management - Raghubalan, Oxford University Press.</li> <li>• Managing Front Office Operations - Kasavana &amp; Brooks Educational Institution AHMA</li> <li>• Housekeeping and Front Office—Jones</li> <li>• The Hotel Hostel and Hospital Housekeeping - Joan C Branson &amp; Margaret Lennox (ELBS).</li> <li>• Front Office Operations - Colin Dix &amp; Chris Baird.</li> <li>• The Professional Housekeeper - Tucker Schneider, Wiley Publications</li> <li>• The Professional Housekeeper - Tucker Schneider, Wiley Publications</li> <li>• Front Office Training manual - Sudhir Andrews. Publisher: Tata Mac Graw Hill</li> </ul>		

Semester - I			
Course Code: TIMUHMS1C4	Course Title: Foundation Course In Food Production & Patisserie - I (Practical)	Credits : 04	Lectures: 120
<b>Learning Objectives</b> <ul style="list-style-type: none"><li>▪ To impart practical knowledge about Equipment Identification, Vegetable classification, BasicCooking methods.</li><li>▪ Student will be aware about the Basic mother sauces.</li><li>▪ Impart knowledge about Egg cookery.</li><li>▪ Demonstration and impart practical knowledge about different menus consist of soup, salad, andmain course.</li><li>▪ Make student practical strong about different Breads and Desserts.</li></ul>			
<b>Course Description</b> Introduction to the core philosophical themes given by Greek philosophers and schools of thought.			
Unit I	<b><u>Cookery</u></b>  Equipment’s - Identification, Description, Uses & handling Hygiene - Kitchen etiquettes, Practices & knife handling Safety and security in kitchen  Vegetables - classification Cuts - julienne, jardinière, macedoines, brunoised, payssane, dices, cubes, shred, mirepoixPreparation of salad dressings,	30 lectures	
Unit – II	<b>Basic Cooking methods and pre-preparations</b> Blanching, parathion of concassed, Boiling, Frying, Braising.	15 lectures	
Unit – III	<b>Sauces - Basic mother sauces</b> Béchamel, Espagnole, Velouté, Hollandaise, Mayonnaise, Tomato <b>Egg cookery - Preparation of variety of egg dishes</b> Boiled (Soft & Hard) Fried (Sunny side up, Single fried, Bull’s Eye, Double fried).	15 lectures	
Unit – IV	<b><u>Bakery</u></b> Equipment’s Identification Uses and handling Ingredients - Qualitative and quantitative measures, Bread Making cakes, etc	60 lectures	
<b>References</b> <ul style="list-style-type: none"><li>• Practical Cookery by Kinton &amp; Cessarani</li><li>• Theory of Catering by Kinton &amp; Cessarani</li><li>• Theory of Cookery by K Arora, Publisher: Frank Brothers</li><li>• FoodProductionOperations: ParvinderSBali, OxfordUniversityPress</li><li>• Modern Cookery (Vol- I) By Philip E. Thangam, Publisher: Orient Longman</li><li>• Cooking Essentials for the New Professional Chef</li><li>• Practical Professional Cookery by Kauffman &amp; Cracknell</li></ul>			

- Professional Cooking by Wayne Gislen, Publisher Le Cordon Bleu
- The Professional Chef: Le Rol A. Polsom.



Semester - I			
Course Cod e: TIMUHMS1C 5	Course Title: Foundation Course In Food And Beverage Service- I (Practical)	Credits:  02	Lectures:  60
<b>Learning Objectives</b> <ul style="list-style-type: none"><li>• To make the students aware with the importance of personal and food hygiene, about the grooming standard to be followed by a professional F&amp;B Service personnel.</li><li>• To make the students to understand about the various F &amp; B outlets and their operational procedures and to impart adequate knowledge about the role of ancillary department of food service operations. (Experiment No.2, 3)</li><li>• To familiarize the students with the various types of equipment used in food service operations.</li><li>• To enhance the technical ability of the students in terms of handling equipment used in food service operation. (Experiment No. 5, 6, 7).</li><li>• To make the students learn about Service of non-alcoholic beverage service. (Experiment No. 8, 9,10)</li></ul>			
<b>Course Description</b>			
	<b>List of Experiments</b> (A Student is supposed to complete/perform minimum 7 of experiments) <ol style="list-style-type: none"><li>1. Understanding Personal Hygiene &amp; Food Service Hygiene, Grooming for Professional Food Service - Do's &amp; Don'ts.</li><li>2. Understanding Food Service Outlets.</li><li>3. Understanding of ancillary section of F &amp; B department.</li><li>4. Familiarization with Food Service equipment's and tools, Identification of crockery, cutlery, hollowware, flatware and tableware in F &amp; B Outlets.</li><li>5. Holding Service gear, placing meal plate and removing soiled plate, Handling of food service equipment's.</li><li>6. Laying and re-laying of table cloth, carrying a Tray/Salver, Changing of ash tray, crumbing.</li><li>7. Cleaning &amp; polishing glassware, stocking side-station, Napkin Folds, receiving a guest, presenting a menu.</li><li>8. Water service, Tea -Preparation and Service.</li><li>9. Coffee- Preparation and Service.</li><li>10. Other non-alcoholic beverage serve-Mineral water, soft drinks, juices, mocktails, etc.</li></ol>	<b>60 lectures</b>	
<b>References</b>			

- Food & Beverage Service - Dennis R. Lillicrap. & John A. Cousines. Publisher: ELBS.
- Food & Beverage Service Training Manual - Sudhir Andrews, Tata McGraw Hill.
- Food & Beverage Service - R. Singaravelan - Oxford Publication
- Introduction F & B Service - Brown, Heppner & Deegan
- The Restaurant (From Concept to Operation)
- The Waiter Handbook by Graham Brown
- Modern Restaurant Service - John Fuller, Hutchinson

Semester - I			
Course Code: TIMUHMS1C6	Course Title: Foundation Course In Room Division Operations - I (PRACTICALS)	Credits:	Lectures
<b>Learning Objectives</b> <ul style="list-style-type: none"><li>• Knowledge about the basics of front office &amp; housekeeping operations to be performed in the hotel industry.</li><li>• Knowledge about the Hygiene and Grooming standards followed in the hospitality industry.</li><li>• To familiarize the students with various types of equipment and tools required in hotels.</li><li>• The techniques and skills of handling the telephone by which students get familiarized with the set procedure or the way of talking to a guest.</li><li>• To explain student's step-by-step procedure of welcoming a guest and different types of proformas used by front desk in hotel industry.</li></ul>			
<b>Course Description</b>			
Unit I	LIST OF EXPERIMENTS <ul style="list-style-type: none"><li>1. Understanding Personal Hygiene Grooming Standards</li><li>2. Understanding Layouts of Front Office and Housekeeping.</li><li>3. Familiarization with equipment's and tools</li><li>4. Room's layout and standard supplies. (Amenities)</li><li>5. Hotel terminology</li><li>6. Telephone handling</li><li>7. Welcoming of guest</li><li>8. Filling up of various Proforma</li></ul> <p>Note: For focused inputs of accommodation the practical hours may be split up i.e. first Two for Front Office and next Two for Housekeeping, thus completing 4 practical lab hours per week of two credit equivalence.</p> <p>Practical examination will be jointly conducted by one internal and one external examiner</p>	15 lectures	
<b>References</b> <ul style="list-style-type: none"><li>• Hotel House Keeping - Sudhir Andrews Publisher: Tata McGraw Hill.</li><li>• Hotel Housekeeping Operations &amp; Management - Raghubalan, Oxford University Press.</li><li>• Front Office Training manual - Sudhir Andrews. Publisher: Tata Mac Graw Hill</li><li>• Managing Computers in Hospitality Industry - Michael Kesavana &amp; Cahell.</li><li>• Front Office Operations - Colin Dix &amp; Chris Baird.</li><li>• Hotel Housekeeping Operations &amp; Management - Raghubalan, Oxford University Press.</li></ul>			

Semester -I			
<b>Course Code</b> : <b>TIMUHMS1SC</b> <b>E 1</b>	<b>Course Title: Accountancy</b>	<b>Credits: 3</b>	<b>Lectur e s /Week: 3</b>
<b>Learning Objectives</b> The present course includes introduction to the subject of Financial Accounting, basic concepts underlying the accounting practices and its techniques with special reference to Sole-Proprietorship. It also touches upon the various aspects of accounting related to Non- Trading Concerns.			
<b>Course Description:</b> Financial Accounting as a discipline has evolved over the years due to the perennially changing requirements of the industry. With the advent of computerization, it now also encompasses new techniques and new issues caused by changes in the legislations pertaining to the preparation and publication of Financial Statements.			
<b>Unit I</b>	Accounting, meaning, definition, objectives, scope, basic, terms, accounting principles, branches of accounting, uses & limitations of Accounting, Concepts & Conventions, Accountings use, Accounting information, Accounting equations - Meaning of accounting equation, compensation of accounting, effects of transactions.	15	
<b>Unit – II</b>	Basic Accounting Procedure - Journal, rules of debit & credit, method of journalizing, advantage, double entry system - its advantage, ledger, meaning, utility, posting entries. Practical system of book keeping - Cashbook, types of cash book, Single column, double column, entries, Trial Balance, Objective, preparation, errors & rectification, Suspense Accounting - meaning, utility & preparation.	15	
<b>Unit – III</b>	Bank Reconciliation: - Meaning, causes of differences, need & importance, preparation & presentation of BRS, Depreciation - meaning, methods of charging depreciation, straight line, written-down methods. Statements Final Accounts - Meaning, need & objectives, types - Trading Account - Meaning, need & preparation, Profit & loss Account - meaning, Need & preparation, Balance Sheet- Meaning, need & Preparation, Final Accounts with adjustment entry.	15	
<b>References</b> <ul style="list-style-type: none"> <li>• Basics of Accounting - Jain &amp; Narang</li> <li>• Basic of Accounting - T. S. Grewal</li> <li>• Accounting for Managers - J. Made Gowda - Himalaya Publishing House</li> <li>• Introduction to Accountancy - T. S. Grewal &amp; S. C. Gupta - S. Chand - 8th Edition</li> <li>• Modern Accountancy - Hanif Mukerji - TMH</li> <li>• Financial Accounting by Dr. Kaustubh Sontake - 1st Edition - Himalaya Publishing House</li> </ul>			

Semester -I			
<b>Course Code:</b> TIMUHMSISCE2	<b>Course Title: Hotel Engineering</b>	<b>Credits: 02</b>	<b>Lectures: 30</b>
<b>Learning Objectives</b> <ul style="list-style-type: none"> <li>• To provide information regarding the basic services.</li> <li>• To make them aware about the different types of engineering and maintenance systems in hotel industry.</li> <li>• To explain the Waste Control and methods of Pollution control.</li> <li>• To familiarize them with the concepts related to electricity.</li> <li>• Knowledge about the Equipment Replacement Policy.</li> </ul>			
<b>Course Description</b>			
Unit I	<b>Maintenance:</b> Preventive and breakdown maintenance, comparisons, Role & Importance of maintenance department in the hotel industry with emphasis on its relation with other departments of the hotel, Organization chart of maintenance department, duties and responsibilities of maintenance department <b>Fuels used in catering industry:</b> Types of fuel used in catering industry; calorific value; comparative study of different fuels, Calculation of amount of fuel required and cost. <b>Gas:</b> A. Heat terms and units; method of transfer, LPG and its properties; principles of Bunsen and burner, precautions to be taken while handling gas; low and high-pressure burners, corresponding heat output. Gas bank, location, different types of manifolds		05 lectures
Unit - II	<b>Electricity:</b> of electricity, insulators, conductors, current, potential difference, resistance, power, energy concepts; definitions, their units and relationships, AC and DC; single phase and three phase and its importance on equipment specifications, Electric circuits, open circuits and close circuits, symbols of circuit elements, series and parallel connections, short circuit, fuses; MCB, earthing, reason for placing switches on live wire side, Electric wires and types of wiring, Calculation of electric energy consumption of equipment, safety precaution to be observed while using electric appliances, Types of lighting, different lighting devices, incandescent lamps, fluorescent lamps, other gas discharged lamps, illumination, and units of illumination, External lighting, Safety in handling electrical equipment.		08 lectures
Unit - III	<b>Water systems:</b> Water distribution system in a hotel, Cold water systems in India, Hardness of water, water softening, base exchange method (Demonstration), Cold water cistern swimming pools, Hot		05 lectures

	water supply system in hotels, Flushing system, water taps, traps and closets. Refrigeration & Air-conditioning: Basic principles, latent heat, boiling point and its dependence on pressure, vapors compressor system of refrigeration and refrigerants, Vapor's absorption system, care and maintenance of refrigerators, defrosting, types of refrigerant units, their care and maintenance. (Demonstration), Conditions for comfort, relative humidity, humidification, dehumidifying, dew point control, unit of air conditioning, Window type air conditioner, central air conditioning, preventive maintenance, Vertical transportation, elevators, escalators.	
Unit - IV	Fire prevention and firefighting system: Classes of fire, methods of extinguishing fires (Demonstration), Fire extinguishers, portable and stationery, Fire detectors and alarm, Automatic fire detectors cum extinguishing devices, Structural protection, Legal requirements Waste disposal and pollution control: Solid and liquid waste, sullage and sewage, disposal of solid waste, Sewage treatment, Pollution related to hotel industry, Water pollution, sewage pollution, Air pollution, noise pollution, thermal pollution, Legal Requirements, Safety & Security.	04 lectures
Unit - V	<b>Equipment replacement policy:</b> Circumstances under which equipment are replaced, Replacement policy of items which gradually deteriorates, Replacement when the average annual cost is minimum, Replacement when the present cost is minimum, Economic replacement cycle for suddenly failing equipment Audio visual equipment's: Various audio visual equipment used in hotel, Care and cleaning of overhead projector, slide projector, LCD and power point presentation units, Maintenance of computers: Care and cleaning of PC, CPU, Modem, UPS, Printer, Laptops Sensors - Various sensors used in different locations of a hotel - type, uses and cost effectiveness, Contract maintenance: Necessity of contract maintenance, advantages and disadvantages of contract maintenance Essential requirements of a contract, types of contract, their comparative advantages and disadvantages, Procedure for inviting and processing tenders, negotiating and finalizing.	08 lectures
<b>References</b> <ul style="list-style-type: none"> <li>• Hotel Engineering by Sujit Ghosal</li> <li>• Hotel Engineering-R.K.Chhatwal</li> <li>• Textbook of Hotel Engineering by Prof. R.C. Gupta</li> <li>• Hotel Maintenance-Arora</li> <li>• Management of Hotel Engineering by M.C. Metti</li> </ul>		



Semester - I			
<b>Course Code:</b> <b>TIMUHMS1SCE</b> <b>3</b>	<b>Course Title:</b> Nutrition for Wellness	<b>Credits:</b>  <b>02</b>	<b>Lectures:</b>  <b>02</b>
<b>Learning Objectives</b> <ol style="list-style-type: none"> <li>1. To understand the principles of food science.</li> <li>2. To learn about different areas of food science.</li> <li>3. To know the historical evolution of food processing all over the world.</li> <li>4. To understand the basics of plant and animal foods, their types, structure and composition, nutritional value, changes taking place during storage and different processing methods used.</li> <li>5. To make them familiarize about the role of different processes in food preparation.</li> </ol>			
<b>Course Description</b> Introduction to the core philosophical themes given by Greek philosophers and schools of thought.			
<b>Unit I</b>	Definition and scope of food science and It's inter-relationship with food chemistry, food microbiology and food processing. <b>Carbohydrates:</b> Introduction, Effect of cooking (gelatinisation and retrogradation), Factors affecting texture of carbohydrates (Stiffness of CHO gel & dextrinization), Uses of carbohydrates in food preparations	<b>15 lectures</b>	
<b>Unit – II</b>	<b>Fat &amp; Oils:</b> Classification (based on the origin and degree of saturation), Autoxidation (factors and prevention measures), Flavour reversion, Refining, Hydrogenation & winterization, Effect of heating on fats & oils with respect to smoke point, Commercial uses of fats (with emphasis on shortening value of different fats)	<b>15 lectures</b>	
<b>Unit – III</b>	<b>Proteins:</b> Basic structure and properties, Type of proteins based on their origin (plant/animal), Effect of heat on proteins (Denaturation, coagulation), Functional properties of proteins (Gelation, Emulsification, Foamability, Viscosity), Commercial uses of proteins in different food preparations (like Egg gels, Gelatin gels, Cakes, Confectionary items, Meringues, Souffles, Custards, Soups, Curries etc.)	<b>15 lectures</b>	
<b>Unit – IV</b>	<b>Food Processing:</b> Definition, Objectives, Types of Treatment, Effect of Factors Like Heat, Acid, Alkali on Food Constituents <b>Evaluation of Food:</b> Objectives,	<b>15 lectures</b>	

	Sensory Assessment of Food Quality, Methods, Introduction to Proximate Analysis of Food Constituents, Rheological Aspects of Food.	
	<b>Emulsions:</b> Theory of Emulsification, Types of Emulsions, Emulsifying Agents, Role of Emulsifying Agents in Food Emulsions <b>Colloids:</b> Definition, Application of Colloid Systems in Food Preparation, Flavour Definition, Description of Food Flavours (Tea, Coffee, Wine, Meat, Fish Spices <b>Browning:</b> Types (Enzymatic and Non-Enzymatic), Role in Food Preparation, Prevention of Undesirable Browning.	
<b>References</b> <ul style="list-style-type: none"> <li>• Food Science &amp; Nutrition by Sunetra Roday</li> <li>• Coles, R., McDowell, D. and Kirwan, M.J. (2003). Food Packaging Technology. CRC Press, 2003</li> <li>• De, S. (1980). Outlines of Dairy Technology. Oxford Publishers.</li> <li>• Principles of Food Science and Nutrition - Vijay Lakshmi D., Usha Ravindra, Shamshab Begam S.</li> <li>• A Practical Handbook of Food &amp; Nutrition - Dr. Pravabati Guru, Dr. Jay Shree Mishra</li> <li>• Jenkins, W.A. and Harrington, J.P. (1991). Packaging Foods with Plastics, Technomic Publishing Company Inc., USA.</li> <li>• Ramaswamy, H. and Marcott, M. (2006). Food Processing Principles and Applications. CRC Press.</li> </ul>		

Semester - I			
Course  Code: TIMUHMSISCE 4	Course Title:Communication	Credits  : 3	Lectures  /Week: 3
<b>Learning Objectives</b> <ul style="list-style-type: none"><li>• Provide a basic understanding of the fundamentals of communication in a business setting</li><li>• Develop English language skills -both oral and written</li><li>• Ensure good presentation skills.</li></ul>			
<b>Course Description:</b> On a daily basis we work with people who have different opinions, values, beliefs, and needs than our own. Our ability to exchange ideas with others, understand others' perspectives, solve problems and successfully utilize the steps and processes presented in this training will depend significantly on how effectively we are able to communicate with others. Hence it becomes imperative to have some understanding of the complex and dynamic structure of modern communication and develop communication skills.			
<b>Unit I</b>  Scope of Communication	Meaning, Nature, Scope, Definition of Communication, Types of Communication, Communication Barriers, Principles of Communication. Written Communication - Types of Letter, Letter lay-out, Essentials of an effective letter writing, Need and function of Business letter.	15	
<b>Unit – II</b>  Oral Writing	Oral Communication - Types of oral communication, Barriers to oral communication, speedy - Introduction & Characteristic of good speech. Mass Communication - Nature & Scope of Mass Communication, function of mass communication - Media of mass communication	15	
<b>Unit – III</b> Report Writing/Written Communication	Report Writing - What is report, Importance of Reports, Types of reports, Characteristic of good report selecting suitable types of reports.	15	
<b>References</b> <ul style="list-style-type: none"><li>• Business Communication - Monopoly &amp; Monipally</li><li>• Commercial Correspondence - Ghosh &amp; Bhushan</li></ul>			

<b>Semester -I</b>			
<b>Course Code:</b> <b>TIMUHMS1SCE5</b>	<b>Course Title:</b> Principles of Management	<b>Credits:</b> 3	<b>Lectures/Week:</b> 3
<b>Learning Objectives</b> This subject is designed to provide a basic understanding to the students with reference to working of business organizations through the process of management.  The first part of this course will give a brief understanding of the managerial functions of planning (including decision making) and organizing.  The second part (HRM) will throw light on the managerial functions of staffing, directing and controlling.			
<b>Course Description:</b> The field of management has undergone a sea change and has today assumed a form of a profession with a well-defined body of knowledge. This knowledge is continuously evolving and new issues and findings are constantly emerging. This field is attracting many people who want to undergo a formal training in this area. This course is designed to give individuals a precursor into the world of management and its expectations.			
<b>Unit I</b> Evolution of Management	<b>Evolution of Management:</b> - Contribution of Taylor, Mayo & Fayol, Different approaches of management, role of manager, tasks of a professional manager, Management & its functions. Level of Management, managerial skills at various levels.  <b>Planning &amp; Decision making:</b> - Definition, Nature for planning, importance, Process of planning, decision making, nature importance & process, types of plans.	15	
<b>Unit – II</b> Organization, Planning & Decision Making	<b>Organization &amp; staffing:</b> - Definition, organizing process, importance of organizing, Departmentation manpower planning, Recruitment, Selection, Training & promotion.  <b>Directing &amp; Leadership:</b> - X Theory, & Y Theory, Hawthorne & Tinstone studies Leadership. Definition, Stogdill trait theory, Managerial grid, Fiedler's contingency approach.	15	
<b>Unit – III</b> Motivation & leadership	<b>Motivation - Meaning, Missions, Herzberg's theory, V Room's expectancy theory &amp; Porter &amp; Lawler model of Motivation. Communication &amp; control</b> <b>Communication</b> Definition, importance, process, types, factors affecting communication methods, barriers & remedies.	15	

**References:**

- Principles & Practice of Management - L. M. Prasad
- Management - Theory & Practice - C. B. Gupta
- Karminder Ghuman and K. Aswathapa; Management - Concept, Practice and Cases; Tata McGraw Hill; 1st edition (2010)
- Gupta, Sharma and Bhalla; Principles of Business Management; Kalyani Publications; 1st edition.

<b>Semester – I</b>			
<b>Course Code:</b> <b>TIMUHMS1SP E1</b>	<b>Course Title:</b> Culture and Heritage of Sport	<b>Credits: 1</b>	<b>Lectures/Week:</b>
<b>Learning Objectives:</b> <ol style="list-style-type: none"> <li>1. To provide opportunities to students to deepen their knowledge of core cultural insights into sport and how it impacts us.</li> <li>2. To equip students with knowledge and history and heritage of sports</li> <li>3. To introduce to them how sport is a level playing field above all for humanity</li> </ol>			
<b>Course Description:</b> Introduction to the concept of culture and heritage of sport and why it is essential in the growth and development of sport			
<b>Unit I</b>	<b>Introduction and Critical Approaches</b> <ul style="list-style-type: none"> <li>- Sports organizations: Social Class and the Evolution of Sports Organizations</li> <li>- News Reports: Communicating the story</li> <li>- Sports, Social Norms, and social change:               <ul style="list-style-type: none"> <li>Issues of race</li> <li>Issues of Gender</li> </ul> </li> <li>- The Inside Story: Sports Diaries, Race, and Social Values</li> <li>- Media, Fans and Sports in the Home</li> <li>- Sports Television and Radio</li> <li>- Sports and Film: Sports Myth and Reconstructing Race, Gender and Patriotism in Sports Films</li> </ul>	<b>Hours</b> <b>5</b>	
<b>Unit II</b>	Introduction of Competition in sports: <ul style="list-style-type: none"> <li>- The Olympic Games</li> <li>- Origins and Evolution of the Game</li> <li>- Dynasties and Rivalries Legends and Traditions</li> <li>- Civil Rights and Sports</li> <li>- Defining the Impact and role of sports</li> </ul>	<b>6</b>	
<b>Unit III</b>	Cultural Identity and the Sports World: <ul style="list-style-type: none"> <li>- Globalization</li> <li>- Nationalism</li> </ul>	<b>5</b>	



	<ul style="list-style-type: none"> <li>- Politics</li> <li>- Cultural Identity</li> <li>- Rise of Women in Sports</li> <li>You Run like a girl</li> <li>- Why do we care so much about sports?</li> <li>- Mega business of sports?</li> <li>- Preservation through sport</li> <li>- Search for Adventure</li> <li>- Disabilities of sport</li> <li>Accidental Role Models</li> <li>When race, religion and sport collide</li> <li>Tales of Human Spirit</li> </ul>	
<b>Unit IV</b>	<p>Traditional Sports and Games:</p> <ul style="list-style-type: none"> <li>- Intangible Cultural Heritage</li> <li>- Past to Future pathway</li> <li>- Empowering People towards Peaceful Societies               <ul style="list-style-type: none"> <li>o Olympic Solidarity</li> <li>o UN's Stand on Olympics</li> <li>o Youth Empowerment</li> <li>o Intercultural Dialogue</li> <li>o Recognition and Safeguarding</li> <li>o Sport for Development and Peace</li> <li>o Legacy Planning</li> <li>o Sustainability</li> </ul> </li> </ul>	6
<b>Unit V</b>	<ul style="list-style-type: none"> <li>• Visit to a sports infrastructure</li> <li>• Report on legacy planning and sustainability</li> <li>• Management and restoration</li> <li>• Use and upgradation of technology</li> </ul>	
<b>References:</b>		

Semester - I			
Course Code: TIMUHMS1SP E2	Course Title: French	Credits: 01	Lectures : 02
<b>Learning Objectives</b> <ul style="list-style-type: none"><li>• To develop oral and written skills of understanding, expressing and exchanging Information/ interacting.</li><li>• To develops the ability to construct sentences and frame questions.</li><li>• To provide French language as a competitive edge in career choices.</li><li>• To know the culture of the countries where the French language is spoken.</li></ul>			
<b>Course Description</b> Introduction to the core philosophical themes given by Greek philosophers and schools of thought.			
Unit I	UNIT-I : INTRODUCTION  Les Salutations, Vocabulaire	15 lectures	
Unit – II	UNIT-II : SUJETS  L’Alphabet, Le Pronunciation, Les Nombres, Décrire votre pays, ville, Les Professions, Parler de choses, L’Heure, Les Repas et les boissons.	15 lectures	
Unit – III	UNIT-III : GRAMMAIRE  Le Nom et le pluriel des noms, Les Articles, Les Adjectifs Possessifs, Les Adjectifs Qualificatifs, Se présenter, Les Verbes (Regular, irrégulier, pronominaux), Les Pronoms Sujet, Les Prépositions, L’interrogation	15 lectures	
Unit – IV	UNIT-IV : LEXIQUE  Présenter quelqu’un, Les nationalités, Les Pays, Les Nombres, Parler des jours de la semaine, Les mois de l’année, Les Professions, Les Couleurs, Les Contraires, Les phrase avec l’heure	15 lectures	
Unit – V	UNIT-V : L’EXPRESSION D’ORALE  Les activités d’orale et écouter		
<b>References</b> TEXT BOOK			

1. Version Originale - 1 Livre de l'élève: Monique Denyer, Agustín Garmendia, Marie-Laure Lions Olivieri, Editions Maisons des Langues, Paris

#### REFERENCE BOOKS

2. Nathan verbs conjugation, Le Robert Nathan, Paperback

3. Larrouse French to English Dictionary, Larrouse, Paperback

4. Le Nouveau Sans Frontiers, Vol. 1, P. Dominique, J. Girardet et al, Cle International, Paris.

*\*Curated by TransStadia Institute - Centre of Excellence, Mumbai*

**BMS (Hospitality Management and Sports Studies)****Semester –I and II**

SEMESTER – I	CREDIT S
COURSE	
COR E	
Foundation Course In Food Production & Patisserie - I	2
Foundation Course In Food And Beverage Service- I	2
Foundation Course In Room Division Operations - I	2
Foundation Course In Food Production & Patisserie - I (Practical)	4
Foundation Course In Food And Beverage Service- I (Practical)	2
Foundation Course In Room Division Operations - I (Practical)	2
SCHOOL ELECTIVES 2/5	
Accountancy -I	3
Hotel Engineering	2
Nutrition for Wellness	2
Communication I	3
Principles Of Management	3
SPECIAL ELECTIVES 1/2	
Culture And Heritage Of Sports	2
French -I	1

SEMESTER – II	CREDIT S
COURSE	
CORE	
Foundation Course In Food Production & Patisserie - II	2
Foundation Course In Food And Beverage Service- II	2
Foundation Course In Room Division Operations - II	2
Foundation Course In Food Production & Patisserie - II (Practical)	4
Foundation Course In Food And Beverage Service- II (Practical)	2
Foundation Course In Room Division Operations - II (Practical)	2
SCHOOL ELECTIVES 2/5	
Application Of Computers	2
Quality Control In Sports	2
Application Of Computers (Practical)	2
Sports Leadership	2
Macro Economics - Foundation Course	3
SPECIAL ELECTIVES 1/2	
Human Resource Management	3
French - II	1



<b>Semester -II</b>			
<b>Course Cod e: TIMUHMS2C 1</b>	<b>Course Title:</b> Foundation Course In Food Production & Patisserie - II	<b>Credit s: 02</b>	<b>Lectures : 30</b>
<b>Learning Objectives</b> <ul style="list-style-type: none"> <li>To Show students about skills required in different cooking methods for food production.</li> <li>Students will be able to use understand cooking of Eggs, Poultry, and Meat.</li> <li>To tell students about certain technical skills in the selection of fish and its cuts.</li> <li>To impart knowledge about different Vegetable Cuts, use in Cookery.</li> <li>Students should be aware about bakery breads, cookies, dessert, etc.</li> </ul>			
<b>Course Description</b>			
<b>Unit I</b>	<b>Methods of Cooking:</b> - Introduction, Definition, and its importance; Types- Baking, Broiling, Grilling, Frying, Steaming, Stewing, Poaching, Roasting, Frying, Sautéing, Braising Cooking with Microwave, Ovens, Gas, Induction Plates and other such media. HACCP Standards and Professional Kitchens	<b>04 lectures</b>	
<b>Unit – II</b>	<b>Eggs, Poultry and Meat:</b> Eggs -Introduction, Usage in Kitchen, Structure of Egg, Classification, Grading of Eggs, Types, Selection, Storage and preparation of breakfast dishes with eggs. Poultry and Game: Introduction, Classification, Selection Criterion, Cuts of Poultry, Yield and simple Indian preparations. Meat: Characteristics, selection and grading, Classification (Bovines, Ovens and Swine's), Categories, Cuts of Meat, Storage and handling.	<b>10 lectures</b>	
<b>Unit – III</b>	<b>Fishes in cooking:</b> Introduction, Types, Purchasing, Storing Considerations, Fish & Shellfish, Their Classification, Cuts of Fish, Popular Species of Fish, Classical Preparations of Fish, Common cooking methods used for sea food.	<b>06 lectures</b>	
<b>Unit – IV</b>	<b>Vegetable, Cuts &amp; Cookery:</b> Introduction, Vegetables, Pigment and Colour Changes, Effect of Heat on vegetables, Cuts of Vegetables, nutritional and hygiene aspects. <b>Introduction to Indian cuisine.</b>	<b>06 lectures</b>	
<b>Unit-V</b>	<b>Bakery &amp; Patisserie:</b> Pastry, Cold Sweet, Hot Sweet, Indian Sweets	<b>04 lectures</b>	

## References

- Practical Cookery by Kinton & Cessarani
- Theory of Catering by Kinton & Cessarani
- Theory of Cookery by K Arora, Publisher: Frank Brothers
- Food Production Operations: Parvinder S Bali, Oxford University Press
- Modern Cookery (Vol- I) By Philip E. Thangam, Publisher: Orient Longman
- Cooking Essentials for the New Professional Chef
- Practical Professional Cookery by Kauffman & Cracknell
- Professional Cooking by Wayne Gislen, Publisher Le Cordon Bleu
- The Professional Chef: Le Rol A. Polsom

<b>Semester - II</b>			
<b>Course Code:</b> <b>TIMUHMS2C2</b>	<b>Course Title:</b> Foundation Course In Food And Beverage Service- II	<b>Credits:</b> <b>02</b>	<b>Lectures:</b> <b>30</b>
<b>Learning Objectives</b> <ul style="list-style-type: none"> <li>To impart knowledge about the general concept and types of menus, and also to make the students aware about the various meals which are being served in hotel industry.</li> <li>To make the students to learn about various types of service techniques that is being followed in food service operations.</li> <li>To make the students aware about the types of breakfast and basic knowledge about Room Service.</li> <li>To familiarize the students with basic Sales control tools required in F &amp; B Service Operations.</li> <li>To discuss about the various form of tobacco that are being served in F &amp; B Service outlets.</li> </ul>			
<b>Course Description</b>			
<b>Unit I</b>	<b>MEALS AND MENU PLANNING:</b>  Menu - Concept of Menu, objective of menu planning, Types, Salient Feature, Menu Designs, Courses of French Classical Menu- Sequence, Example from each course, Accompaniment, Types of Meal- Early morning tea, Breakfast, Brunch, Lunch, Afternoon/High Tea, Dinner, Supper.	<b>05 lectures</b>	
<b>Unit – II</b>	<b>TYPES OF SERVICE:</b> Introduction, Classification of Services, Types of Service- English Service, American Service, French Service, Russian Service, Gueridon Service, Buffet service, Room Service, Lounge service, etc.- Usage and Service Methods, Preparation for Services: Mise-en-place and Mise-en-scene, arrangement and setting up of station, Par stocks maintained at each side station, emerging trends in Food Services and salient features.	<b>07 lectures</b>	
<b>Unit – III</b>	<b>BREAKFAST SERVICE/ROOM SERVICE:</b> Breakfast services in Hotels- (Continental, American, English, Indian)- Introduction, Salient features, Menu, Preparation for Breakfast Services, ,arrangement and setting up of tables/ trays, Functions performed while on Breakfast service, Method and procedure of taking a guest order, emerging	<b>08 lectures</b>	



	trends in Breakfast Services and salient features. <b>Room Service/In Room Dinning:</b> Introduction, Concept of Room Service/ In Room Dinning, Their Salient Features, Room Service Equipment's, set up of Trays & Trolleys, Upkeep and Storage, Service Tools, Clearance, Presentation of Bills, Room Service Dos & Don'ts, Mini Bar Management in Guest Rooms, Guest Interaction - Have and Have not's	
<b>Unit – IV</b>	<b>SALE CONTROL SYSTEM:</b> KOT/Bill Control system- Triplicate Checking System, Duplicate Checking System, Single Order Sheet, Quick Service Menu & Customer Bill, Types of KOT, making bill, cash handling equipment, Record keeping (Restaurant Cashier)	<b>06 lectures</b>
<b>Unit-V</b>	<b>TOBACCO:</b> Processing of Cigarettes, pipe tobacco and cigars, Cigars- Shapes, Sizes, Colours, and Brand Names, Cigars & Pipe tobacco- Types & Brand Names.	<b>04 lectures</b>
<b>References</b> <ul style="list-style-type: none"> <li>• Food &amp; Beverage Service - Dennis R. Lillicrap. &amp; John A. Cousines. Publisher: ELBS.</li> <li>• Food &amp; Beverage Service Training Manual - Sudhir Andrews, Tata McGraw Hill.</li> <li>• Food &amp; Beverage Service- R. Singaravelavan-Oxford Publication</li> <li>• Introduction F &amp; B Service- Brown, Heppner &amp; Deegan</li> <li>• The Restaurant (From Concept to Operation)</li> <li>• The Waiter Handbook by Graham Brown</li> <li>• Modern Restaurant Service- John Fuller, Hutchinson</li> </ul>		

<b>Semester - II</b>			
<b>Code:</b> <b>TIMUHMS2C3</b>	<b>Course Title:</b> Foundation Course In Room Division Operations - II	<b>Credits:</b> <b>02</b>	<b>Lectures</b> <b>30</b>
<b>Learning Objectives</b> <ul style="list-style-type: none"> <li>• Knowledge about the Tariff structure, different basis of charging and formula to calculate the room rent.</li> <li>• To explain the reservation and registration procedures and relevant records to be maintained at the time of arrival and during stay of guest.</li> <li>• Demonstrate about the Principle and Science of Cleaning.</li> <li>• To familiarize the students with the SOP's followed in housekeeping department to perform certain procedures like: Lost &amp; Found, Paging, Indenting, Inventory Control etc.</li> <li>• To make the students aware of procedure performed in servicing of guest rooms.</li> </ul>			
<b>Course Description</b>			
<b>Unit I</b>	<b>Tariff Structure:</b> Basis of charging, Plans, competition, customer's profile, standards of service & amenities, Hubbert formula, Different types of tariffs Rack Rate, Discounted Rates for Corporates, Airlines, Groups & Travel Agents	<b>04 lectures</b>	
<b>Unit – II</b>	<b>The Guest Stay with Hotel:</b> Reservations - Importance of reservation, Modes of reservation, Channels and sources (FITs, Travel Agents, Airlines, GITs), Types of reservations (Tentative, confirmed, guaranteed etc.), Systems (non- automatic, semi-automatic fully automatic), Cancellation, Amendments, Overbooking, Preparing for guest arrivals at Reservation and Front Office, Receiving of guests, Pre-registration,  Registration (non-automatic, semi-automatic and automatic), Relevant records for FITs, Groups, Air crews & VIPs Information services, Message and Mail Handling, Key Handling, Complaints handling, Guest handling, Guest history	<b>06 lectures</b>	
<b>Unit – III</b>	<b>Cleaning Science:</b> Cleaning Agents, Characteristics of a good cleaning agent, PH scale, Types of cleaning agent, cleaning products (Domestic and Industrial), Cleaning Equipment: Types of Equipment, Operating Principles, Characteristics of Good equipment (Mechanical/Manual), Storage, Upkeep, and Maintenance of equipment, Care and Cleaning of	<b>06 lectures</b>	

	Different Surfaces: Metal, Glass, Leather, Rexene, Ceramic, Wood, Walland floor covering, Stain Removal.	
<b>Unit – IV</b>	<b>Housekeeping Procedures:</b> Cleaning Schedules, Cleaning Methods, Briefing, Debriefing, Proceeding for Days work, Keys & Their Classification, Inventory of Housekeeping Items, Indenting from Stores, Housekeeping control desk: Importance, Role, Co-ordination, check list, key control. Handling Lost and Found, Forms, Forms and registers used in the Control Desk, Paging systems and methods, Handling of Guest Requests, General operations of control desk.	<b>08 lectures</b>
<b>Unit-V</b>	<b>The Guest Room Servicing:</b> Cleaning of Guest Rooms & Bathrooms: Daily cleaning of (Occupied/ Departure/ Vacant/ Under Maintenance/VIP rooms (Systematic Procedures), Special Cleaning, Weekly Cleaning /Spring Cleaning, Evening service/ Turn Down Service, System & procedures involved, Forms and Formats, Replenishment of Guest supplies and amenities, Use of Maids Cart & Caddy.	<b>06 lectures</b>
<b>References</b> <ul style="list-style-type: none"> <li>• Front Office Operation Management - S.K Bhatnagar, Publisher: Frank Brothers</li> <li>• Managing Housekeeping Operations - Margaret Kappa &amp; Aleta Nitschke</li> <li>• Hotel Housekeeping Operations &amp; Management - Raghubalan, Oxford University Press.</li> <li>• The Professional Housekeeper - Tucker Schneider, Wiley Publications</li> <li>• Managing Computers in Hospitality Industry - Michael Kesavana &amp; Cahell</li> <li>• Hotel House Keeping - Sudhir Andrews Publisher: Tata McGraw Hill.</li> <li>• Front Office Operations - Colin Dix &amp; Chris Baird.</li> </ul>		

Semester –II			
Course Code: TIMUHMS2C4	Course Title: Foundation Course In Food Production & Patisserie - II (Practical)	Credits: 04	Lectures:120
<b>Learning Objectives</b> <ul style="list-style-type: none"><li>• Student will be aware about Meat cookery and different Meat Cuts use in cooking.</li><li>• To explain students about Fish dishes and their preparations methods.</li><li>• Make students aware about Simple Salads and international Soups.</li><li>• To familiarize the students about continental Vegetable preparations.</li><li>• To make the students to learn about basics of Indian cookery and bakery preparations.</li></ul>			
<b>Course Description</b>			
Unit I	<b>LIST OF EXPERIMENTS</b>  <b>Cookery</b> (A Student is supposed to complete/perform minimum 15 of practical's)	60 lectures	
Unit – II	<b>Bakery</b> (A Student is supposed to complete/perform minimum 15 of practical's)	60 Lectures	
<b>References</b> <ul style="list-style-type: none"><li>• Practical Cookery by Kinton &amp; Cessarani</li><li>• Theory of Catering by Kinton &amp; Cessarani</li><li>• Theory of Cookery by K Arora, Publisher: Frank Brothers</li><li>• Food Production Operations: Parvinder S Bali, Oxford University Press</li><li>• Modern Cookery (Vol- I) By Philip E. Thangam, Publisher: Orient Longman</li><li>• Cooking Essentials for the New Professional Chef</li><li>• Practical Professional Cookery by Kauffman &amp; Cracknell</li><li>• Professional Cooking by Wayne Gislen, Publisher Le Cordon Bleu</li><li>• The Professional Chef: Le Rol A. Polsom</li></ul>			

<b>Semester - II</b>			
<b>Course Code:</b> <b>TIMUHMS2C5</b>	<b>Course Title:</b> Foundation Course In Food And Beverage Service- II (Practical)	<b>Credits</b> <b>: 02</b>	<b>Lectures</b> <b>60</b>
<b>Learning Objectives</b> <ul style="list-style-type: none"> <li>To brush up the knowledge of students which they have taught in their 1<sup>st</sup> semester.</li> <li>To make the students aware about some do's and Don'ts while performing food service.</li> <li>To make the students to learn about different types of table setup including lunch, dinner breakfast and tray set up for Room Service. (Experiment no.3, 4, 7, 10)</li> <li>To familiarize the students with basic activities to be carried out by a waiter before, during and after the operation hour of the restaurant. (Experiment 5)</li> <li>To make the students to learn about the service sequence to be followed during food service of food. (Experiment 6)</li> <li>To enhance the social skills required by an F &amp; B professional. (Experiment 8)</li> <li>To make the students aware with the service of tobacco in various forms in a restaurant. (Experiment 9)</li> </ul>			
<b>Course Description</b>			
<b>Unit I</b>	<b>List of Experiments</b> (A Student is supposed to complete / perform minimum 7 of experiments). <ol style="list-style-type: none"> <li>Review of Semester-I</li> <li>Etiquettes of a waiter during Food Service - Do's &amp; Don'ts.</li> <li>Table Lay-out-A la Carte setup, Table D'hôtel Setup, Afternoon Tea cover, High-Tea Cover.</li> <li>Breakfast Services: Types, Breakfast Layouts, Menu Knowledge, Table Services, Clearance.</li> <li>Mise-en-place and Mise-en-scene activities, opening, operating and closing duties of a restaurant.</li> <li>Table Service Procedure in a Restaurants- Receiving and seating of Guests, Order taking and recording, Order processing, Sequence of service, Presenting and encashing the bill, presenting and collecting guest comments cards, seeing off guest.</li> <li>Set up a table with Prepared Menu.</li> <li>Social Skills- Handling complaints, Telephone Manners, service and dining etiquettes</li> <li>Service of Cigars &amp; cigarettes.</li> </ol>	<b>60 lectures</b>	

	10. RoomService Practical, Taking of Orders, Delivery of Food Services, Identifying Room Service Equipment, Importance of Menu Knowledge for Order-taking (RSOT functions/procedures), Food Pickup Procedure, Room service Layout Knowledge, Laying of trays for various orders, Pantry Elevator Operations, Clearance Procedure in Dishwashing area, Room service Inventories and storerequisitions.	
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#### References

- Food & Beverage Service - Dennis R. Lillicrap. & John A. Cousines. Publisher: ELBS.
- Food & Beverage Service Management - Brian Varghes
- Food & Beverage Service Training Manual - Sudhir Andrews, Tata McGraw Hill.
- Food & Beverage Service- R. Singaravelavan-Oxford Publication
- Introduction F & B Service- Brown, Heppner & Deegan
- The Restaurant (From Concept to Operation)
- The Waiter Handbook by Graham Brown
- Modern Restaurant Service- John Fuller, Hutchinson

<b>Semester - II</b>			
<b>Course Code:</b> <b>TIMUHMS2C6</b>	<b>Course Title:</b> Foundation Course In Room Division Operations-II (Practical)	<b>Credits:</b> <b>02</b>	<b>Lectures</b> <b>60</b>
<b>Learning Objectives</b> <ul style="list-style-type: none"> <li>To familiarize the students with different types of cleaning agents &amp; Equipment's and demonstrate the procedure of cleaning different types of surfaces.</li> <li>Practical demonstration of basic housekeeping procedures.</li> <li>Role play on basic Front desk operations.</li> <li>To familiarize them with the working on PMS.</li> <li>To make them aware about important terminologies and general knowledge.</li> </ul>			
<b>Course Description</b>			
<b>Unit I</b>	<b>LIST OF EXPERIMENTS</b> <ol style="list-style-type: none"> <li>Identification and familiarization with cleaning equipment's and agents.</li> <li>Cleaning of different surfaces e.g., windows, tabletops, picture frames under beds, on carpet, metal surfaces, tiles, marble and granite tops.</li> <li>Develop an understanding about basic housekeeping procedures like Briefing, De Briefing, dealing with Lost &amp; Found, Key Control, Forms &amp; Registers at Control desk of Housekeeping</li> <li>Skill to handle front desk operations i.e., guest reservations, guest arrival (FIT and groups) including baggage handling</li> <li>Skills to handle guest departure (fits and groups)</li> <li>Preparation and study of countries, capitals, currencies, airlines and flags chart</li> <li>Hands on practice of computer applications on PMS. <ul style="list-style-type: none"> <li>-Hot function keys</li> <li>-Create and update guest profiles</li> <li>-Make FIT Reservation</li> <li>-Send confirmation letters</li> <li>-Printing Registration cards</li> <li>-Make an Add-on Reservation</li> <li>-Amend a reservation</li> </ul> </li> </ol>	<b>60 lectures</b>	

	<ul style="list-style-type: none"> <li>• -Cancel a reservation</li> <li>• -Process a reservation</li> <li>• -Issue a new key</li> <li>• -Verify a key</li> <li>• -Cancel a key</li> <li>• -Issue a duplicate key</li> <li>• -Extend a key</li> <li>• -Programme keys continuously</li> <li>• -Reprogrammed keys</li> <li>• -Programme one key for two rooms</li> </ul> <p><b>Note:</b> For focused inputs of accommodation the practical hours may be split up i.e., first Two for Front Office and next Two for Housekeeping, thus completing 4 practical lab hours per week of two credit equivalence.</p> <p>Practical examination will be jointly conducted by one internal and one external examiner</p>	
<b>References</b> <ul style="list-style-type: none"> <li>• Front Office - Operations and management - Ahmed Ismail (Thomson Delmar).</li> <li>• Managing Housekeeping Operations - Margaret Kappa &amp; Aleta Nitschke</li> <li>• Security Operations by Robert McCrie, Publisher: Butterworth -Heinemann</li> <li>• The Professional Housekeeper - Tucker Schneider, Wiley Publications</li> <li>• Managing Front Office Operations - Kasavana &amp; Brooks Educational Institution AHMA</li> </ul>		



Semester - II			
Course Code: TIMUHMS2SCE 1	Course Title: Application Of Computers	Credits:  02	Lectures  30
Learning Objectives 1. To understand the need and utility of computers. 2. To learn and understand office automation tools. 3. To learn the basics of data analysis in spreadsheets.			
Course Description			
Unit I	FUNDMENTALS OF COMPUTERS Introduction to computers, characteristics, components and its uses, Basics of Operating Systems, Computer Networks, troubleshooting in computer systems. Introduction to flowchart and algorithm, Study of RAPTOR tool for creating and executing flowcharts.	05 lectures	
Unit – II	INTERNET & CYBER SECURITY Introduction and use of internet, basic terminology, internet devices, and data transfer rate, introduction to basic protocols. Networking Safety Concerns like virus, worm, spam, DoS attacks etc., Networking security measures like anti-virus, firewall etc, Introduction to Cybercrime.	07 lectures	
Unit – III	OFFICE AUTOMATION TOOLS: Create and Apply styles in the documents, insert and use images in documents, create and customize table of contents, implement mail-merge, create and use templates.  MS POWERPOINT: creating, editing, formatting and sharing presentations, animations, smart chart, presentation views, slide notes, using multimedia and slide show.	06 lectures	
Unit – IV	MS EXCEL: Link data and spread sheets, review a spreadsheet, create and use macros, using predefined functions, formulas and operators, creating and setting chart and graphs, data validation, conditional formatting.	06 lectures	
Unit-V	DATA ANALYSIS IN SPREADSHEET: Pivot table and charts, data analysis using scenarios, goal seek and solver, vlookup. Concatenate, sumif, countif functions.	06 lectures	
• References			

- Reema Thareja, “Fundamentals of Computers “, oxford Publications.
- Data Analytics in Excel Full Course | Data Analytics Course for Beginners | Simplilearn
- Professional Office Procedure by Susan H Cooperman, Prentice Hall
- Information Technology: Principles, Practices and Opportunities by James A Senn, Prentice Hall

Semester - II			
Course Code:  TIMUHMS2S CE 2	Course Title: Quality Control in Sports	Credits: 2	Lectures  Week:
<b>Learning Objectives</b> 6. Understanding the concept of quality control 7. Ensuring its applicability through sport			
<b>Course Description</b> This course allows one to engage in a concept of quality and assurance which is what is critical in making sport a more holistic experience for all stakeholders in sport and ensuring there is growth and sustainability.			
Unit I	<b>Concept of Quality Control/Assurance Management:</b> <ul style="list-style-type: none"><li>- Definition/ Meaning and Concept and Examples</li><li>- Types of Quality Control</li><li>- Methods and Process</li><li>- Deming, Juran and Crosby Contributors to TQM</li><li>- TQM in the field of Organizational Behaviour</li></ul>	10	
Unit II	<b>Implementing TQM</b> <ul style="list-style-type: none"><li>- What is continuous Quality Improvement</li><li>- Kaizen and Reengineering approaches</li><li>- Principles of Quality Management</li><li>- Factors affecting Quality Management</li><li>- Pillars of TQM</li><li>- Model of TQM</li><li>- Quality control in sports nutrition, performance enhancement etc.</li></ul>	10	
Unit III	<b>Safety Hazards and Quality control programs:</b> <ul style="list-style-type: none"><li>- Hazard Analysis</li><li>- Critical Control Points</li><li>- Security</li><li>- Benefits of a Strong system</li><li>- Documentation and Involvement of cross functional departments to ensure safety and quality assurance.</li></ul>	10	
Unit IV	On ground Practical's across sports being played in the city to analyse and review quality control.	10	

Semester - II			
Course Code:  TIMUHMS2SC E 3	Course Title:  Application Of Computers (Practical)	Credits:  02	Lectures  60
Learning Objectives <ul style="list-style-type: none"><li>Students will learn the basic knowledge of Computer, software, internet, etc.</li></ul>			
Course Description			
List of Practical's	<ul style="list-style-type: none"><li>Flowchart creationActivity</li><li>Activity Relatedto Web Browsers</li><li>Activity based on creation of interactive Presentation</li><li>Activity related to creation of tables and apply formulasand function to answer theQueries</li><li>Design aDashboard</li></ul>		60 lectures
References <ul style="list-style-type: none"><li>Reema Thareja, “Fundamentals of Computers “, oxford Publications.</li><li>Data Analytics in Excel Full Course   Data Analytics Course for Beginners   Simplilearn</li><li>Professional Office Procedure by Susan H Cooperman, Prentice Hall</li><li>Information Technology: Principles, Practices and Opportunities by James A Senn, PrenticeHall</li></ul>			

Semester - II			
<b>Course Cod e: TIMUHMS2SC E 4</b>	<b>Course Title: Sports Leadership</b>	<b>Credits : 2</b>	<b>Lectures /Week: 3</b>
<b>Learning Objectives</b> <ul style="list-style-type: none"> <li>• Students will assess potential leadership philosophy, traits, skills, behaviours, and develop a leadership portfolio.</li> <li>• Students will exercise an understanding of the fundamental ways leadership is practiced in on-going organizations.</li> <li>• Students will evaluate fundamental leadership practices relevant to contemporary sports organizations.</li> </ul>			
<b>Course Description:</b> This course is designed to provide a basic introduction to leadership by focusing on what it means to be a good leader. Emphasis in the course is on the practice of leadership. The course will examine topics such as: understanding leadership; recognizing leadership traits; engaging people's strengths; understanding philosophy and styles; attending to tasks and relationships; developing leadership skills; creating a vision; establishing a constructive climate; listening to out-group members; handling conflict; addressing ethics in leadership and overcoming obstacles. Students will assess their leadership traits and skills to improve their own leadership performance.			
<b>Unit I</b>	Understanding Leadership  Recognizing your traits  Engaging individuals  Leadership philosophies and styles	10	
<b>Unit – II</b>	Developing Leadership styles  Creating a leadership vision  Establishing a productive culture  In-group versus out-group	10	
<b>Unit – III</b>	Conflict and resolution  Negotiating skills	10	

	Organizational climate Motivation theories and practice Ethical leadership	
<b>References</b> <ul style="list-style-type: none"> <li>Northouse, P. G. (2014). <i>Introduction to Leadership: Concepts and Practice</i> (3rd ed.). SAGE ISBN: 978-1-4522-5966-6</li> </ul>		

<b>Semester - II</b>				
<b>Course Code:</b> <b>TIMUHMS2S</b> <b>CE 5</b>	<b>Course Title:</b>	<b>Macro Economics</b>	<b>Credits</b>  <b>: 3</b>	<b>Lectures</b>  <b>/Week: 3</b>
<b>Learning Objectives</b>				
<b>Course Description:</b>				
<b>Unit I</b>	<ul style="list-style-type: none"> <li>• Overview of Indian Economy, Trends towards market economy, problems of underdevelopment -</li> <li>• meaning, Main problems, reasons, of underdevelopment. Development- Factors and measure, Meaning of</li> <li>• Economic development, National income, Per capital income, Quality of life, Capital Formation -</li> <li>• Savings, Investment.</li> </ul>			15
<b>Unit – II</b>	<ul style="list-style-type: none"> <li>• Planning in India, Meaning, Importance, Main reasons of adopting, planning in India, Objectives of</li> <li>• planning, Economic development, moderation, stability, self sufficiency, employment etc, foreign aid,</li> <li>• Employment. Allocation of Resources, Private and Public Sector, Public Sector - role and growth,</li> <li>• Achievements of the public sector, Private Sector - Importance Problems, New foreign Trade Policy.</li> </ul>			15
<b>Unit – III</b>	<ul style="list-style-type: none"> <li>• Present Economic Policy, Main feature, Globalization, Expansion of Private sector, more market orient</li> <li>• approach. Public distribution system, Industrial policy- 1948, 1956, 1977, 1980, 1990, 1991, 2000-2001</li> <li>• Industrial Licensing, Monetary and Fiscal Policy.</li> </ul>			15

<b>References</b> <ul style="list-style-type: none"> <li>• Indian Economy- A. N. Agarwal</li> <li>• Indian Economy - Mishra &amp; Puri</li> <li>• Indian Development and planning - M. L. Jhingan</li> <li>• Indian Economy - R. S. Rastogi</li> <li>• Yozna and Kurukshetra Magazines</li> </ul>		



Semester - II			
Course Cod e: TIMUS2SPE1	Course Title: Human Resource Management	Credits : 3	Lectures /Week: 3
Learning Objectives			
Course Description:			
Unit I	Natural and scope of HRM- Meaning, function, objective, scope, internal & external HRD in India, Human Resource Planning of Development - Meaning Factors effecting HRP Planning Process.	15	
Unit – II	Job Analysis and Job design requirement, selection placement training & development.  Compensation - Performance Appraisal, Job evaluation, remuneration, incentive payments, employed benefits and specious.	15	
Unit – III	Employee Welfare - Welfare measure, safety and health, promotion transfer Grievances in India Industry.  Industry relation and industrial disputes in India their resolution, role of trade union, working participation in Management.	15	
References <ul style="list-style-type: none"><li>Human Resources Development - Rao, Verma Khandelwal</li><li>Human Resources Development - Nadler &amp; Lenonard</li><li>Dessler, G. Fundamentals of Human Resource Management (4th Edition, Pearson)</li></ul>			

Semester - II			
Course Code: TIMUHM S 2SPE2	Course Title: French - II	Credits : 1	Lectures 15
<b>Learning Objectives</b> <ul style="list-style-type: none"><li>• Reading</li><li>• Listening</li><li>• Speaking</li><li>• Writing</li></ul>			
<b>Course Description</b> Introduction to the core philosophical themes given by Greek philosophers and schools of thought.			
Unit I	Notions Language interactivity i. Making contacts ii. Giving information iii. Arranging things iv. Showing attitudes and expressing feelings	3 lectures	
Unit – II	Topics i. I and my family ii. I and my friends iii. I and my surroundings	2 lectures	
Unit – III	Areas, roles and places of language communication	2 lectures	
Unit – IV	Language material i. Phonetics ii. Orthography iii. Lexis iv. Grammar	4 lectures	
Unit-V	Systematic Spread of Learning Objectives i. Form I - Topics ii. Form I - Grammar iii. Form II - Topics iv. Form II - Grammar	6 lectures	
<b>References</b> Pupil’s book ii. Work book iii Teacher’s book iv. Cassettes v. I.T. Material			

*\*Curated by TransStadia Institute - Centre of Excellence, Mumbai*

## FEE STRUCTURE

BMS (Hospitality Management & Sports Studies)						
First Year						
Particulars	Fee Category					
	J and K Students (need to be confirm)	NRI Student	Out side Maharashtra (equal to open)	within Maharashtra (Open Category)	within Maharashtra (Reserved)	University Fees for Students without Eligibility
ID Card	25	25	25	25	25	25
Admission Form / Application Form Fees	50	50	50	50	50	50
Group Insurance	20	20	20	20	20	20
Ashvamedha	20	20	20	20	20	20
Admission processing fees	60	60	60	60	60	60
Dip Registration	15	15	15	15	15	15
Other Fee	125	125	125	125	125	125
Gymkhana Fees	190	190	190	190	190	190
Students welfare	500	500	500	500	500	500
Vice Chancellor's Fund	20	20	20	20	20	20
Eligibility Fees	500	500	500	500	500	500
Disaster Relief Fund	10	10	10	10	10	10
Development Fee	1,173	1,173	1,173	1,173	1,173	1,173
Exam Fee	700	700	700	700	700	700
Caution Money Deposit	-	-	-	-	-	-
Tuition Fee	1,22,592	7,00,000	1,22,592	1,22,592		1,22,592
Library Fee	1,000	1,000	1,000	1,000	1,000	1,000
Site Visit	10,000	10,000	10,000	10,000	10,000	10,000
IT Lab	10,000	10,000	10,000	10,000	10,000	10,000
Seminars (Industry Experts)	15,000	15,000	15,000	15,000	15,000	15,000
Sports Equipment	5,000	10,000	5,000	5,000	5,000	5,000
Kit Fee	10,000	1,000	10,000	10,000	10,000	10,000
Students' Activity	3,000	3,000	3,000	3,000	3,000	3,000
<b>Total Amount</b>	<b>1,80,000</b>	<b>7,53,408</b>	<b>1,80,000</b>	<b>1,80,000</b>	<b>57,408</b>	<b>1,80,000</b>

<b>BMS (Hospitality Management &amp; Sports Studies)</b>						
<b>Second Year</b>						
<b>Particulars</b>	<b>Fee Category</b>					
	<b>J and K Students (need to be confirm)</b>	<b>NRI Student</b>	<b>Out side Maharashtra (equal to open)</b>	<b>within Maharashtra (Open Category)</b>	<b>within Maharashtra (Reserved)</b>	<b>University Fees for Students without Eligibility</b>
ID Card	25	25	25	25	25	25
Admission Form / Application Form Fees	50	50	50	50	50	50
Group Insurance	20	20	20	20	20	20
Ashvamedha	20	20	20	20	20	20
Admission processing fees	60	60	60	60	60	60
Dip Registration	15	15	15	15	15	15
Other Fee	125	125	125	125	125	125
Gymkhana Fees	190	190	190	190	190	190
Students welfare	500	500	500	500	500	500
Vice Chancellor's Fund	20	20	20	20	20	20
Eligibility Fees	500	500	500	500	500	500
Disaster Relief Fund	10	10	10	10	10	10
Development Fee	1,173	1,173	1,173	1,173	1,173	1,173
Exam Fee	700	700	700	700	700	700
Caution Money Deposit	-	-	-	-	-	-
Tuition Fee	1,22,592	7,00,000	1,22,592	1,22,592		1,22,592
Library Fee	1,000	1,000	1,000	1,000	1,000	1,000
Site Visit	10,000	10,000	10,000	10,000	10,000	10,000
IT Lab	10,000	10,000	10,000	10,000	10,000	10,000
Seminars (Industry Experts)	15,000	15,000	15,000	15,000	15,000	15,000
Sports Equipment	5,000	10,000	5,000	5,000	5,000	5,000
Kit Fee	10,000	1,000	10,000	10,000	10,000	10,000
Students' Activity	3,000	3,000	3,000	3,000	3,000	3,000
<b>Total Amount</b>	<b>1,80,000</b>	<b>7,53,408</b>	<b>1,80,000</b>	<b>1,80,000</b>	<b>57,408</b>	<b>1,80,000</b>

BMS (Hospitality Management & Sports Studies)						
Third Year						
Particulars	Fee Category					
	J and K Students (need to be confirm)	NRI Student	Out side Maharashtra (equal to open)	within Maharashtra (Open Category)	within Maharashtra (Reserved)	University Fees for Students without Eligibility
ID Card	25	25	25	25	25	25
Admission Form / Application Form Fees	50	50	50	50	50	50
Group Insurance	20	20	20	20	20	20
Ashvamedha	20	20	20	20	20	20
Admission processing fees	60	60	60	60	60	60
Dip Registration	15	15	15	15	15	15
Other Fee	125	125	125	125	125	125
Gymkhana Fees	190	190	190	190	190	190
Students welfare	500	500	500	500	500	500
Vice Chancellor's Fund	20	20	20	20	20	20
Eligibility Fees	500	500	500	500	500	500
Disaster Relief Fund	10	10	10	10	10	10
Development Fee	1,173	1,173	1,173	1,173	1,173	1,173
Exam Fee	700	700	700	700	700	700
Caution Money Deposit	-	-	-	-	-	-
Tuition Fee	1,22,592	7,00,000	1,22,592	1,22,592		1,22,592
Library Fee	1,000	1,000	1,000	1,000	1,000	1,000
Site Visit	10,000	10,000	10,000	10,000	10,000	10,000
IT Lab	10,000	10,000	10,000	10,000	10,000	10,000
Seminars (Industry Experts)	15,000	15,000	15,000	15,000	15,000	15,000
Sports Equipment	5,000	10,000	5,000	5,000	5,000	5,000
Kit Fee	10,000	1,000	10,000	10,000	10,000	10,000
Students' Activity	3,000	3,000	3,000	3,000	3,000	3,000
<b>Total Amount</b>	<b>1,80,000</b>	<b>7,53,408</b>	<b>1,80,000</b>	<b>1,80,000</b>	<b>57,408</b>	<b>1,80,000</b>

**Justification for introducing various new courses in the University of Mumbai**

**BMS (Hospitality Management and Sports Studies)**

i. !'4ecessity of starting these courses?

To make a future in the field of Hospitality Management aspirants need to pursue a course in the same from a reputed college. Interested candidates have the option to pursue an undergraduate (UG) program in the field of hotel management. Some common hotel management subjects.

2 Whether UGC has recommended starting the said course?

Yes, it has been recommended due to the rapid growth of the sports industry.

3 Whether all the courses have commenced from the academic year 2021-2 2?

No, it shall commence 2022 onwards

4 The courses started by the University are self-financed, whether an adequate number of eligible permanent faculties is available?

Yes, the courses are self-financed and faculties are available. They are a combination of academic, international and industry experts.

5 To give details regarding the duration of the course and is it possible to compress the course?

Answer- It's a three Years Program in Hospitality Management with sports studies

6 The intake capacity of each course and no. of admissions given in the current academic year (2021-22)

- The proposed batch size in 60 students. However, if there is increase in demand, can increase the batch size to up to 120 students

7. Opportunities of Employability/ Employment available after undertaking these courses?

- One of the significant outcomes of globalization is the tremendous growth in the tourism and hospitality industry. With India being one of the most popular travel destinations, the government too is encouraging and investing in the development of these industries. The hotel industry is a crucial part of the hospitality industry with huge growth potential shortly. The demand for hotel management professionals is already huge and is expected to grow more with the increasing number of hotels being set up in India and all over the world. Apart from its glamour, a career in hotel management has become lucrative and exciting, attracting more and more students to opt for it. Hotel management jobs include multiple skills like food and beverage service, front office operation, sales and marketing, accounting, etc.



Signature Chairman of BoS

Mr. Mohan Amrule