



# GUJARAT TECHNOLOGICAL UNIVERSITY

Program Name: Bachelor Of Hotel Management and Catering Technology

Level: UG

Branch: Hotel Management & Catering Technology and  
Hospitality and Tourism Administration

Course / Subject Code: BH0100011

Course / Subject Name: Introduction to Hospitality and Tourism Industry

w. e. f. Academic Year:	2024-25
Semester:	1
Category of the Course:	Core Courses (CC)

<b>Prerequisite:</b>	Basic understanding of hospitality industry and tourism operations.
<b>Rationale:</b>	To provide students with a thorough understanding of the industry's fundamentals, its dynamics, and its impact on society and the economy.

## Course Outcome:

After Completion of the Course, Student will be able to:

No	Course Outcomes	RBT Level
01	Understand the foundational foundation elements of the hospitality and tourism industry and identify the scope and historical evolution of this industry.	U
02	Identify and differentiate key sectors within hospitality industry, such as lodging and food & beverage services, including its organizational structures and operational dynamics.	U
03	Recognize the diverse facets of tourism, encompassing travel modes, attractions, and the role of technology in shaping tourist experiences.	U
04	Gain practical knowledge in hospitality operations such as including front office management and housekeeping procedures, and their pivotal roles in guest services.	A
05	Analyze current trends and challenges in hospitality and tourism, focusing on technological advancements, sustainability practices, ethical considerations, and future career opportunities.	A/N

\*Revised Bloom's Taxonomy (RBT)

## Teaching and Examination Scheme:

Teaching Scheme (in Hours)			Total Credits L+T+ (PR/2)	Assessment Pattern and Marks				Total Marks
L	T	PR	C	Theory		Tutorial / Practical		
				ESE (E)	PA / CA (M)	PA/CA (I)	ESE (V)	
3	0	0	3	70	30	50	0	150



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Course / Subject Name: Introduction to Hospitality and Tourism Industry

## Course Content:

Unit No.	Content	No. of Hours	% of Weightage
1.	<b>MODULE 1: <u>Introduction to Hospitality &amp; Tourism</u></b> <b>1.1 Overview of the Hospitality Industry:</b> A. Definition and Scope B. History and Evolution C. Major Sectors: lodging, food and beverage, recreation, travel and tourism <b>1.2 Overview of the Tourism Industry:</b> A. Definition and Scope B. Types of Tourism: Cultural, adventure, eco-tourism, etc. C. Economic, social and environmental impacts	8	15
2.	<b>MODULE 2: <u>Key Sectors in Hospitality</u></b> <b>2.1 Lodging and Accommodation:</b> A. Types of accommodation: hotels, motels, resorts, flotels, B&B, etc. B. Hotel classification and its system C. Organization of hotel and key departments <b>2.2 Food and Beverage Services:</b> A. Types of establishments B. Restaurant operations C. Trends in F & B service	7	15
3.	<b>MODULE 3: <u>Key Sectors in Tourism</u></b> <b>3.1 Travel and Transportation</b> A. Modes of transportation: air, rail, road, and sea B. Role of travel agencies and tour operators C. Impact of technology on travel <b>3.2 Attractions and Entertainment</b> A. Types of attractions: natural, cultural, man-made B. Event management: festivals, sports events, conventions C. Role of entertainment in tourism	8	20
4.	<b>MODULE 4: <u>Hospitality Operations</u></b> <b>4.1 Front Office Operations</b> A. Role and responsibilities of the front office B. Reservation systems and processes C. Guest services and relations <b>4.2 Housekeeping Operations</b> A. Role and responsibilities of housekeeping	8	15



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	B. Cleaning and maintenance procedures C. Inventory control and management		
5.	<b>MODULE 5: Trends and Challenges in Hospitality and Tourism</b> <b>5.1 Technology in Hospitality and Tourism</b> A. Role of technology in operations and marketing B. Online booking systems and mobile apps C. Emerging technologies: AI, VR, IoT <b>5.2 Sustainability and Ethics</b> A. Sustainable practices in hospitality and tourism B. Ethical issues and responsible tourism C. Corporate social responsibility	8	20
6.	<b>MODULE 5: Career Opportunities and Future Prospects</b> <b>5.1 Career Paths in Hospitality and Tourism</b> A. Job roles and responsibilities B. Required skills and qualifications C. Career development and progression <b>5.2 Future Trends and Opportunities</b> A. Future trends in hospitality and tourism B. Potential opportunities and challenges C. Preparing for a dynamic industry	6	15
<b>Total</b>		<b>45</b>	<b>100</b>

### Suggested Specification Table with Marks (Theory):

Distribution of Theory Marks (in %)					
R Level	U Level	A Level	N Level	E Level	C Level
10	30	20	10	10	20

Where R: Remember; U: Understanding; A: Application, N: Analyze and E: Evaluate C: Create (as per Revised Bloom's Taxonomy)

### References/Suggested Learning Resources:

#### (a) Books:

1. Tourism And Hospitality Industry, Gupta S K, Aman Publications
2. Introduction To Tourism and Hospitality Industry, Sudhir Andrews
3. Oxford University Press Tourism Operations and Management, Archana Biwal, Joshi Vandana, and Sunetra Roday

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Program Name: Bachelor Of Hotel Management And Catering Technology

Level: UG

Branch: Hotel Management & Catering Technology and  
Hospitality and Tourism Administration

Course / Subject Code: BH01000021

Course / Subject Name: Fundamentals of Rooms Division Management-1

w. e. f. Academic Year:	2024-25
Semester:	1
Category of the Course:	Core Course (CC)

<b>Prerequisite:</b>	Basic understanding of the hospitality sector and hotels
<b>Rationale:</b>	Understanding the rooms division in hospitality industry, the rooms division in hotels, the basics of Front Office and Housekeeping with a brief intro into the departments and their functions.

## Course Outcome:

After Completion of the Course, Student will able to:

No	Course Outcomes	RBT Level
01	Understand the organizational structure and functions of the rooms division in hospitality management.	U
02	Understand the interdepartmental relationship between the front office and housekeeping to ensure guest satisfaction.	U
03	Analyze the role of the rooms division in overall hotel operations and its impact on guest experiences.	N
04	Apply effective management techniques within the housekeeping department to maintain high cleanliness standards and staff efficiency.	A
05	Evaluate the effectiveness of communication and coordination strategies among various hotel departments for seamless operations.	E

\*Revised Bloom's Taxonomy (RBT)

## Teaching and Examination Scheme:

Teaching Scheme (in Hours)			Total Credits L+T+ (PR/2)	Assessment Pattern and Marks				Total Marks
L	T	PR		C	Theory		Tutorial / Practical	
			ESE (E)		PA / CA (M)	PA/CA (I)	ESE (V)	
2	0	4	4	70	30	50	0	150



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Branch: Hotel Management & Catering Technology and  
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Course / Subject Code: BH01000021

Course / Subject Name: Fundamentals of Rooms Division Management-1

## Course Content:

Unit No.	Content	No. of Hours	% of Weightage
1.	Module 1: Introduction to Rooms Division in Hospitality 1.1 Overview of Rooms Division in Hospitality (Housekeeping and Front Office) 1.2 Importance of Rooms Division in Hotel Operations 1.3 Basic Organizational Structure 1.4 Inter-departmental Connectedness	05	20%
2.	Module 2: Hotel Classification and Room Types 2.1 Classification of Hotels 2.2 Types of Rooms 2.3 Relationship between Front Office and Housekeeping	05	20%
3.	Module 3: Housekeeping Operations 3.1 Housekeeping Personnel 3.2 Housekeeping Functions 3.3 Housekeeping Competencies 3.4 Housekeeping Staffing	07	20%
4.	Module 4: Cleaning and Maintenance in Hotels 4.1 Cleaning Equipment 4.2 Cleaning Agents 4.3 Organization of Cleaning	05	20%
5.	Module 5: Basic of Front Office 5.1 Front Office Personnel 5.2 Front Office Competencies 5.3 Front Office Staffing 5.4 Front Office equipment Manual equipment Semi-automated and automatic equipment 5.5 Front desk – Reception and cashier 5.6 Uniformed Services 6.5 Back Office - Reservation and Telephone Operations	08	20%
	<b>Total</b>	<b>30</b>	<b>100</b>

## Course Content: (PRACTICAL – Front Office)

Unit No.	Content	No. of Hours
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Course / Subject Code: BH01000021

Course / Subject Name: Fundamentals of Rooms Division Management-1

1.	Practical 1: - Hotels entrance, Lobby and Front Office department 1.1 Hotel entrance and Lobby layout	02
2.	Practical 2: - Front Office Etiquettes and Attributes 2.1 Front Office communication with other departments 2.2 Front Office staffing and human resource	04
3.	Practical 3: - Communication 3.1 Introduction to communication 3.2 Modes of communication in respect to Guest communication: - Enquiry Request Complaint Information	04
	Practical 4: - Equipment 4.1 Traditional equipment 4.2 Manual equipment 4.3 Semi-automatic equipment 4.4 Fully automatic equipment	08
5.	Practical 5: - Front Desk 5.1 Front desk organization and layout 5.2 Front desk etiquettes 5.3 Uniformed staff 5.4 Front desk roleplays	06
6.	Practical 6: - Welcoming 6.1 Different forms of greeting in India 6.2 Greeting as a focal point of hospitality	06
	<b>Total</b>	<b>30</b>

## Course Content: (PRACTICAL – Housekeeping)

Unit No.	Content	No. of Hours
1.	Practical 1: - Sample Layout of Guest Rooms 1.1 Single room 1.2 Double room 1.3 Twin room	2



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Course / Subject Name: Fundamentals of Rooms Division Management-1

	1.4 Suite	
2.	Practical 2: - Hot and Cold Towel Preparation	4
3.	Practical 3: - Cleaning Equipment- (manual and mechanical) 3.1 Familiarization 3.2 Different parts 3.3 Function 3.4 Care and maintenance	4
4.	Practical 4: - Maids Cart Trolley 4.1 Content 4.2 Trolley Setup	4
5.	Practical 5: - Cleaning Agent 5.1 Familiarization according to classification 5.2 Function	4
6.	Practical 6: - Public Area Cleaning (Cleaning Different Surface)  6.1 Wood Polished Laminated 6.2 Silver/ EPNS Plate powder method Polivit method Proprietary solution (Silvo) 6.3 Brass Traditional Method Proprietary solution 1 (brasso) 6.4 Glass Glass cleanser Economical method(newspaper) 6.5 Floor - Cleaning and polishing of different types Wooden Marble Terrazzo/ mosaic etc. 6.6 Wall - Care and maintenance of different types and parts Skirting	12



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Course / Subject Code: BH01000021

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	Dado	
	Different types of paints (distemper Emulsion, oil paint etc)	
	<b>Total</b>	<b>30</b>



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Program Name: Bachelor Of Hotel Management And Catering Technology

Level: UG

Branch: Hotel Management & Catering Technology and  
Hospitality and Tourism Administration

Course / Subject Code: BH01000031

Course / Subject Name: Fundamentals of Food & Beverage Management-1

w. e. f. Academic Year:	2024-25
Semester:	1
Category of the Course:	Core Course (CC)

<b>Prerequisite:</b>	The student shall have the basic knowledge of Indian cooking, cooking styles & its services.
<b>Rationale:</b>	The course will enable the students to understand the basics of cooking and introduce him to the concept of food preparation & its services in an organized manner.

## Course Outcome:

After Completion of the Course, Student will able to:

No	Course Outcomes	RBT Level
	On successful completion of the course, the students will be able to	
01	Understand Evolution of Modern Cookery	R, U
02	Identify various tools & techniques used for cooking, and safety in kitchen	U, A
03	Elaborate on the role and importance of various cooking ingredients	A, C
04	Develop comprehensive knowledge in operating food & beverage service	R, U
05	Understand the operations of a catering unit and requirements of food and beverage equipments and services	A, N

\*Revised Bloom's Taxonomy (RBT)

Where R: Remember; U: Understanding; A: Application, N: Analyze and E: Evaluate C: Create (as per Revised Bloom's Taxonomy)

## Teaching and Examination Scheme:

Teaching Scheme (in Hours)			Total Credits L+T+ (PR/2)	Assessment Pattern and Marks				Total Marks
L	T	PR	C	Theory		Tutorial / Practical		
				ESE (E)	PA / CA (M)	PA/CA (I)	ESE (V)	
2	0	4	4	70	30	50	0	150



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Level: UG

Branch: Hotel Management & Catering Technology and  
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Course / Subject Code: BH01000031

Course / Subject Name: Fundamentals of Food & Beverage Management-1

## Course Content:

Unit No.	Content	No. of Hours	% of Weightage
1.	<b>INTRODUCTION TO THE ART OF COOKERY</b> 1.1 Introduction to Culinary 1.2 Evolution of Global Food Culture 1.3 Aims & objectives of cooking food 1.4 Attitudes and behaviour in the kitchen 1.5 Personal hygiene 1.6 Uniforms & protective clothing 1.7 Safety procedure in handling equipment. 1.8 Identification of Kitchen equipment & utensils 1.9 Types of Cooking Fuels 1.10 Personal Hygiene & Kitchen Ethics	6	20
2.	<b>FOOD COMMODITIES</b> 2.1 Classification, Origin & Cuts of fruits and vegetables 2.2 Role of Fats and Oils used in Cookery 2.3 Spices and Herbs used in Cooking 2.4 Grains, Millets, Pulses, Condiments, Herbs & Spices in cookery 2.5 Classification, Composition & Preparation of Eggs 2.6 Classification & Cuts of Fish & Meats (Beef, Lamb, Pork & Poultry) 2.7 Dairy Products in Cookery 2.8 Cleaning and pre-preparation of food commodities 2.9 Basics of Food Nutrition	6	20
3.	<b>KITCHEN SAFETY AND QUALITY CONTROL</b> 3.1 Introduction to FSSAI & HACCP 3.2 Kitchen Safety measures (Fire Safety & Handling Fire Extinguishers) 3.3 Anatomy, Classification & Handling of kitchen Knives 3.4 Food Safety & Preservation Techniques 3.5 Purchase Quality & Storage of Food Products – Meat, Fish, Vegetable, Fruits Etc. 3.6 Kitchen Waste Management 3.7 Basic First Aid	6	20
4	<b>Introduction &amp; Nature of Hotel Industry</b> 4.1 History, Evolution and Growth	6	20



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Course / Subject Code: BH01000031

Course / Subject Name: Fundamentals of Food & Beverage Management-1

	4.2 Understanding Core Concepts and Terminologies 4.3 Nature, Significance, Objectives of food & Beverage 4.4 Principles and Functions of Food & Beverage 4.5 Levels of Management and Managerial Skills Applied at Food & Beverage 4.6 Development of Catering Industry 4.7 Classification of catering establishment 4.8 Food and Beverage Service Department Organizational Structure 4.9 Duties and Responsibilities, Attributes of various Service Personnel.		
5	<b>Introduction to Food &amp; Beverage Equipment &amp; Services</b> 5.1 Selection 5.2 Furniture 5.3 Linen 5.4 Cutlery, Glassware, Chinaware 5.5 Special Equipment 5.6 Specialty restaurants Service 5.7 Coffee shop Service 5.8 Cafeteria Service 5.9 Quick Service Restaurants Service	6	20
	<b>Total</b>	<b>30</b>	<b>100</b>

## Course Content: PRACTICAL

Unit No.	Content
1.	<b>Foundation of cooking</b> – Identification of Kitchen Utensils, Equipment's & Ingredients, Operations of Equipment's and Knife Handling Procedures, Kitchen Hygiene
2.	<b>Basic Cooking Methods and Pre-Preparations</b> – Cuts of Vegetables (Julienne, Jardinière, Macedoine, Brunoise, Paysanne, Dices, Cubes, Shred, Mirepoix, etc.)
3	<b>Basic Indian menu</b> – Vegetarian / Non vegetarian Dish, Indian Bread, Any Dal & Rice Dish
4	<b>Basic Indian menu</b> – Vegetarian / Non vegetarian Dish, Indian Bread, Any Dal & Rice Dish
5	<b>Basic Indian menu</b> – Vegetarian / Non vegetarian Dish, Indian Bread, Any Dal & Rice Dish
6	<b>Basic Indian menu- Red Gravy</b> – Vegetarian / Non vegetarian Dish, Indian Bread, Any Dal, Rice Dish & Indian Sweet



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7	<b>Basic Indian menu- Brown Gravy</b> – Vegetable Dish, Indian Bread, Any Dal, Rice Dish & Indian Sweet
8	<b>Basic Indian menu – White Gravy</b> – Vegetable Dish, Indian Bread, Any Dal, Rice Dish & Indian Sweet
9	<b>Basic Indian menu – Green Gravy</b> – Egg Dish, Indian Bread, Any Dal, Rice Dish & Indian Sweet
10	<b>Gujarati Festive Menu</b>
11	<b>Introduction to Equipment, Sizes &amp; Capacities:</b> Flatware, Holloware, Table ware, Glassware
12	<b>Grooming &amp; Etiquettes:</b> Grooming of Male Counterpart, Grooming of Female Counterpart, Etiquette / Behavioral Traits
13	<b>Basic Technical Skill:</b> Receiving Guest, presenting menu card, taking of an order, Mise en place , Mise en scene
14	<b>Basic compilation of food &amp; services with accompaniment;</b> Basic Menu Planning, Cover Setup, Tray Carrying / Trolley Set Up
15	<b>Food and Beverage Service Sequence:</b> Basic compilation of food & services with accompaniment, Logical Sequence of services, Guest services (basic Indian food menu), Breakfast Menu Planning, Set-up & Service
	Total

## Suggested Specification Table with Marks (Theory):

Distribution of Theory Marks (in %)					
R Level	U Level	A Level	N Level	E Level	C Level
15	15	10	8	12	40

Where R: Remember; U: Understanding; A: Application, N: Analyze and E: Evaluate C: Create (as per Revised Bloom's Taxonomy)

## Suggested Specification Table with Marks (Practical):

Distribution of Theory Marks (in %)					
R Level	U Level	A Level	N Level	E Level	C Level
20	12	10	8	10	40



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Course / Subject Code: BH01000031

Course / Subject Name: Fundamentals of Food & Beverage Management-1

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## References/Suggested Learning Resources:

### (a) Books:

1. Theory of Cookery by Krishna Arora
2. Modern Cookery-I by Thangam Philip
3. Food Production Operations by Chef Parvinder S. Bali
4. John Cousins, Dennis Lillicrap, (Latest Edition) *Food & Beverage Service*, Good Reads; Latest Edition.
5. Anita Sharma, S N Bagchi, (Latest Edition), *Text Book on Food & Beverage Service*, Aman Publication.
6. R Singaravelavan, (Latest Edition), *Food & Beverage Services*, OUP India, Latest Edition

### (b) Open source software and website:

1. <https://whatscookingamerica.net/glossary/>
2. <http://www.foodsubs.com/>
3. <https://foodprint.org/eating-sustainably/real-food-encyclopedia/>

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Program Name: Bachelor Of Hotel Management And Catering Technology

Level: UG

Branch: Hotel Management & Catering Technology and  
Hospitality and Tourism Administration

Course / Subject Code: BH01000041

Course / Subject Name : Business Communication

w. e. f. Academic Year:	2024-25
Semester:	1
Category of the Course:	Skills Enhancement Course

<b>Prerequisite:</b>	Basic understanding of communication skill.
<b>Rationale:</b>	This course equips with the skills and knowledge to navigate professional communication effectively, leading to a range of benefits for the students.

## Course Outcome:

After Completion of the Course, Student will able to:

No	Course Outcomes	RBT Level
01	Understand basics of communication skills and application of grammar in communication	U
02	Enhance Reading, writing, listening and speaking skills with underline orientation required in business world	R, U
03	Apply different writing tools for business communication	A
04	Learn to manage oneself and Gain confidence while communicating	N

\*Revised Bloom's Taxonomy (RBT)

## Teaching and Examination Scheme:

Teaching Scheme (in Hours)			Total Credits L+T+ (PR/2)	Assessment Pattern and Marks				Total Marks
L	T	PR	C	Theory		Tutorial / Practical		
				ESE (E)	PA / CA (M)	PA/CA (I)	ESE (V)	
3	0	0	3	70	30	50	0	150

## Course Content:

Unit No.	Content	No. of Hours	% of Weightage
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Course / Subject Code: BH01000041

Course / Subject Name : Business Communication

1.	<b>Basics of Communication &amp; Grammatical Focus:</b> Meaning and Importance of Communication, Communication Process, Barriers to communication and how to overcome these barriers, Grammatical & structural aspects covering parts of speech; tense; voice; clause; preposition; degrees of comparison; synonyms & antonyms etc.; identifying & analyzing grammatical errors including errors in spelling & punctuation.	09	20%
2.	<b>Reading:</b> Vocabulary building; comprehension; interpretation; summarizing.	09	20%
3.	<b>Writing:</b> Letter Writing – formal; informal; accepting & declining invitations; paragraph writing; precise writing, essay writing. Effective business writing - correspondences; letter, fax, e-mail for making enquiries; placing orders; asking & giving information; registering complaints; handling complaints; drafting notices; drafting advertisements; job applications.	09	20%
4.	<b>Speaking:</b> Interactive communication like introducing self; greetings; conversations; pronunciation: appropriate stress; intonation; clarity; business etiquettes; impromptu speech; debate; role play; presentations	09	20%
5.	<b>Listening:</b> Understanding – spoken English; formal English and business-related conversations.	09	20%
<b>Total</b>		<b>45</b>	<b>100</b>

## Suggested Specification Table with Marks (Theory):

Distribution of Theory Marks (in %)					
R Level	U Level	A Level	N Level	E Level	C Level
20%	20%	15%	20%	10%	15%

Where R: Remember; U: Understanding; A: Application, N: Analyze and E: Evaluate C: Create (as per Revised Bloom's Taxonomy)

## References/Suggested Learning Resources:

### (a) Books:

1. Kumar, I. & Kumar, S. (Latest edition). A Course Book of English Grammar, Composition and Translation.
2. Bapna, A. & Bapna, R. (2015) How to Write and Speak Effective, Powerful and Fluent English.



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Course / Subject Name : Business Communication

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3. Murphy, R., & Smalzer, W. R. (2002). Basic grammar in use: selfstudy reference and practice for students of English. Student's book. Ernst Klett Sprachen.
4. Lesikar, R. V., Flatley, M. E., Rentz, K., & Pande, N. (Latest edition). Business communication: Making connections in a digital world. McGraw-Hill.

**(b) Open source software and website:**

1. <https://epgp.inflibnet.ac.in/>
2. [https://books.google.co.in/books?id=70h1DwAAQBAJ&printsec=copyright&redir\\_esc=y#v=onepage&q&f=false](https://books.google.co.in/books?id=70h1DwAAQBAJ&printsec=copyright&redir_esc=y#v=onepage&q&f=false)
3. <https://egyankosh.ac.in/handle/123456789/476>

**Suggested Project List, if any:** subject teacher can plan

**Suggested Activities for Students, if any:**

Group discussion Role play, presentations etc.

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Program Name: Bachelor Of Hotel Management And Catering Technology

Level: UG

Branch: Hotel Management & Catering Technology and  
Hospitality and Tourism Administration

Course / Subject Code: BH01000051

Course / Subject Name : Fundamentals of Computer Application

w. e. f. Academic Year:	2024 – 2025
Semester:	BHMCT – SEM – I
Category of the Course:	Ability Enhancement Course

<b>Prerequisite:</b>	Student should have basic knowledge of Computer.
<b>Rationale:</b>	This course corresponds for teaching methods, assignments, and practicals help students an overview of the fundamental operational practices of Computer.

## Course Outcome:

After Completion of the Course, Student will able to:

No	Course Outcomes	RBT Level
01	To familiarize with Computer and identify the various components.	U, R
02	To acquaint students with Computers Software.	U, R
03	To explain usage of internet & application.	U, A
04	To clarify the role of Social Media and its Applications in Hospitality Industry.	U, A,

\*Revised Bloom's Taxonomy (RBT) - R: Remember; U: Understanding; A: Application, N: Analyze and E: Evaluate C: Create

## Teaching and Examination Scheme:

Teaching Scheme (in Hours)			Total Credits L+T+ (PR/2)	Assessment Pattern and Marks				Total Marks
L	T	PR	C	Theory		Tutorial / Practical		
				ESE (E)	PA / CA (M)	PA/CA (I)	ESE (V)	
3	0	2	4	70	30	50	0	150

## Course Content:

Unit No.	Content	No. of Hours	% of Weightage
1.	<b>Introduction to Computers:</b> <ul style="list-style-type: none"><li>Introduction to Computer: Classification, Generations, Organization, Capabilities Characteristics &amp; Limitations</li></ul>	11	20%



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Program Name: Bachelor Of Hotel Management And Catering Technology

Level: UG

Branch: Hotel Management & Catering Technology and  
Hospitality and Tourism Administration

Course / Subject Code: BH01000051

Course / Subject Name : Fundamentals of Computer Application

	<ul style="list-style-type: none"><li>• Application of Computer in Hotels,</li><li>• Familiarization with Components of Computers – Hardware: Hardware elements – input, storage, processing &amp; output devices. Block diagram of computer</li></ul>		
2.	<b>Introduction to Computers Software:</b> <ul style="list-style-type: none"><li>• Types of Software, System Software, Application Software</li><li>• Utility Software's, Use of MS- Office: Basics of MS- Word. MS- Excel and MS Power Point</li></ul>	11	20%
3.	<b>Internet &amp; Applications:</b> <ul style="list-style-type: none"><li>• Introduction to Internet: Definition of networks, concepts of webpage, website and web searching (browsing).</li><li>• Benefits, Application, Working, Hardware and Software requirements, World Wide Web, Web Browser, URL, Search Engines, Email etc.</li></ul>	11	30%

**Social Media Applications and Hospitality:**

4.
  - Introduction to Social Media, Its Role in Hospitality Promotion,
  - Social Media-





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Program Name: Bachelor of Hotel Management and Catering Technology

Level: UG

Branch: Hotel Management & Catering Technology and  
Hospitality and Tourism Administration

Course / Subject Code: BH01000061

Course / Subject Name: Fundamentals of ESG for Sustainability  
(ESG-Environmental, Social and Governance)

w. e. f. Academic Year:	2024 – 25
Semester:	1
Category of the Course:	Value Added Courses

<b>Prerequisite:</b>	UG Course
<b>Rationale:</b>	<p>Sustainability is a strategic business approach that fosters enduring value by meticulously considering ecological, social, and economic dimensions.</p> <p>This course will help students understand the importance of various ecological, social and economic as well as legal dimensions for sustainable business growth. The ESG framework will create sensitivity amongst students towards climate change and it's impact on business in particular and the entire habitat in general.</p>

### Course Outcome:

After Completion of the Course, Student will be able to:

No	Course Outcomes	RBT Level
01	Understand the basic framework of Ecology and Environmental issues its sustainability of the business	U
02	Understand SDGs- their meaning and importance and identify components of ESG framework	U
03	Understand the practices followed by industries for achieving SDGs and Industry initiatives in the areas of EHS and CSR	U

\*Revised Bloom's Taxonomy (RBT)

### Teaching and Examination Scheme:

Teaching Scheme (in Hours)			Total Credits L+T+ (PR/2)	Assessment Pattern and Marks				Total Marks
L	T	PR	C	Theory		Tutorial / Practical		
				ESE (E)	PA / CA (M)	PA/CA (I)	ESE (V)	
2	0	0	2	70	30	50	0	150



# GUJARAT TECHNOLOGICAL UNIVERSITY

Program Name: Bachelor of Hotel Management and Catering Technology

Level: UG

Branch: Hotel Management & Catering Technology and  
Hospitality and Tourism Administration

Course / Subject Code: BH01000061

Course / Subject Name: Fundamentals of ESG for Sustainability  
(ESG-Environmental, Social and Governance)

## Course Content:

Unit No.	Content	No. of Hours	% of Weightage
1.	<p><b>Introduction to Ecosystems:</b> Meaning &amp; Definition of Ecology, Scope &amp; Importance, Evolution of Sustainable Development, Concepts of Ecosystem</p> <p><b>Environmental Issues</b> Meaning &amp; Definition of Pollution, Environment and Pollutants, Causes and Effects of different types of Pollutants on Ecosystem, Greenhouse Effect, Global Warming and Climate Change</p> <p><b>Sustainability of Business Enterprise</b> A. Sustainability and its Background, Business Strategies of Sustainable Development, Concept of Green Business, Green Ranking and Carbon Credit, Environmental Reporting Standards &amp; Certifications</p>	12	50
2.	<p><b>Sustainable Development Goals (SDGs) :</b></p> <ul style="list-style-type: none"><li>• Meaning, Importance and History of SDG announcement</li><li>• 17 goals under SDG and how they are linked with ESG</li><li>• Why is “making a difference” very critical Ways of making a difference – initiatives by Individuals, organizations, society and government.</li></ul> <p><b>ESG (Environmental, Social and Governance) Framework:</b></p> <ul style="list-style-type: none"><li>• Importance and Main Focus of ESG Framework Individual Components of the ESG Framework and value creation for businesses ESG and EHS (Environment, Health and Safety), CS (Corporate Sustainability) and CSR (Corporate Social Responsibility)</li></ul>	13	50
3.	<p><b>Practical:</b> Student should be motivated to Read and Present about Industry initiatives for achieving Sustainable Development Goals, Industry initiatives in the areas of EHS and CSR and how they address ESG goals. -Tree Plantation Program, -Clean Campus Drive, -Energy Saving Activities, etc. may be carried out at Institute. Joint</p>	05	NIL



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Program Name: Bachelor of Hotel Management and Catering Technology

Level: UG

Branch: Hotel Management & Catering Technology and  
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Course / Subject Code: BH01000061

Course / Subject Name: Fundamentals of ESG for Sustainability  
(ESG-Environmental, Social and Governance)

activity with NGO for different initiatives related to promotion of Sustainability may be carried out.			
<b>Total</b>	<b>30</b>	<b>100</b>	

## Suggested Specification Table with Marks (Theory):

Distribution of Theory Marks (in %)					
R Level	U Level	A Level	N Level	E Level	C Level
0	80	20	0	0	0

Where R: Remember; U: Understanding; A: Application, N: Analyze and E: Evaluate C: Create (as per Revised Bloom's Taxonomy)

## References/Suggested Learning Resources:

- Suggested Learning Resources:

Sr. No.	Title of Book	Author	Publication with place, year and ISBN
1	Understanding ESG and Sustainability	Sunny Revankar	Jec Publication ISBN-13: 978-9357494724 ISBN-10:9357494723
2	Sustainable Development Goals	Vinod Malhotra	Pentagon Press LLP ISBN: 978-9390095629

- Software/Learning Websites

<http://unglobalcompact.org>

## Suggested Activities for Students for PA: (20 Marks)

- Read and Present about Industry initiatives for achieving Sustainable Development Goals
- Read about Industry initiatives in the areas of EHS and CSR and how they address ESG goals
- Tree Plantation Program, Clean Campus Drive, Energy Saving Activities, etc. may be carried out at Institute

Joint activity with NGO for different initiatives related to promotion of Sustainability may be carried out.

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# GUJARAT TECHNOLOGICAL UNIVERSITY

Program Name: Bachelor of Hotel Management and Catering Technology

Level: UG

Branch: Hotel Management & Catering Technology and  
Hospitality and Tourism Administration

Course / Subject Code: BH02000011

Course / Subject Name : Fundamentals of Food Production

w. e. f. Academic Year:	2024 -25
Semester:	2
Category of the Course:	Core Course

<b>Prerequisite:</b>	The student shall have the basic knowledge of cooking methods and cooking style.
<b>Rationale:</b>	The course will enable the students to state the culinary terms and explain the essentials of stock, soups, shortenings and raising agents.

## Course Outcome:

After Completion of the Course, Student will able to:

No	Course Outcomes	RBT Level
01	Explain the Origin and Evolution of Continental Cookery	R, U
02	Identify various methods used for cooking	U, A
03	Elaborate on the role and importance of various continental cooking ingredients	A, C
04	Assess the importance of stocks, soups and sauces	N, E
05	Elucidate the importance of recipe costing in kitchen	A, N

\*Revised Bloom's Taxonomy (RBT) Where R: Remember; U: Understanding; A: Application, N: Analyze and E: Evaluate C: Create (as per Revised Bloom's Taxonomy)

## Teaching and Examination Scheme:

Teaching Scheme (in Hours)			Total Credits L+T+ (PR/2)	Assessment Pattern and Marks				Total Marks
L	T	PR	C	Theory		Tutorial / Practical		
				ESE (E)	PA / CA (M)	PA/CA (I)	ESE (V)	
2	0	4	4	70	30	50	0	150

## Course Content: THEORY

Unit No.	Content	No. of Hours	% of Weightage
1.	INTRODUCTION TO INDIAN COOKERY, COOKING METHODS, KITCHEN HIERARCHY & LAYOUT	08	25



# GUJARAT TECHNOLOGICAL UNIVERSITY

Program Name: Bachelor of Hotel Management and Catering Technology

Level: UG

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Hospitality and Tourism Administration

Course / Subject Code: BH02000011

Course / Subject Name : Fundamentals of Food Production

	<ul style="list-style-type: none"><li>• Introduction to Indian food</li><li>• Spices used in Indian cookery</li><li>• Role of spices in Indian cookery</li><li>• Roasting, Grilling, Frying, Baking, Broiling, Poaching, Boiling,</li><li>• Care and precautions to be taken, selection of food for each type of cooking.</li><li>• Job Description &amp; Specification in kitchen hierarchy</li><li>• Kitchen Layout – Star Hotels, Industrial Catering, Welfare Catering, Centralized &amp; Decentralized Kitchen Formats</li><li>• Indian Culinary terms</li></ul>		
2.	<b>BASIC PREPARATIONS</b> <ul style="list-style-type: none"><li>• Mise-en-place of all the basic preparations like soups &amp; sauces</li><li>• Roux, aspic, glaze and bouquet garni</li><li>• Batters, doughs, marinades and roast gravies</li><li>• Garnishes &amp; accompaniments</li></ul>	05	15
3.	<b>INTRODUCTION TO CONTINENTAL FOOD</b> <ul style="list-style-type: none"><li>• History of Continental Food</li><li>• Methods used – Roasting, Grilling, Broiling, Poaching and Frying</li><li>• Ingredients used – Herbs and Spices</li><li>• Combination of Soups and Sauces</li><li>• Plate Presentation Techniques</li></ul>	05	20
4	<b>STOCKS, SAUCES, SOUPS AND SALADS</b> <ul style="list-style-type: none"><li>• Stocks: Introduction, Classification, Usage, Preparation</li><li>• Sauces: Introduction, Classification, Usage, Thickening Agents</li><li>• Preparation of Mother Sauces, understanding their derivatives, propriety sauces, making of good sauce, emerging trends,</li><li>• Soups: Introduction, Classification, Preparation, Salient Features, Care and precautions, trends in soup presentation.</li><li>• Salads: Introduction, compositions, types,</li><li>• Salad Dressings, emerging trends.</li></ul>	08	25
5	<b>BASIC BAKERY AND CONFECTIONERY</b> <ul style="list-style-type: none"><li>• Principles of Baking</li><li>• Role of Ingredients – Flour, Sugar, Yeast, Raising Agents and Shortenings</li><li>• Flour-Structure of wheat, Types of Wheat, Types of Flour, Processing of Wheat – Flour, Uses of Flour in Food Production, Cooking of Flour (Starch)</li></ul>	04	15
	<b>Total</b>	<b>30</b>	<b>100</b>



# GUJARAT TECHNOLOGICAL UNIVERSITY

Program Name: Bachelor of Hotel Management and Catering Technology

Level: UG

Branch: Hotel Management & Catering Technology and  
Hospitality and Tourism Administration

Course / Subject Code: BH0200011

Course / Subject Name : Fundamentals of Food Production

## Course Content: PRACTICAL

Unit No.	Content	No. of Hours
1.	Stocks Preparation – White & Brown (Vegetable, Chicken & Meat)	4
2.	Sauces Preparation – Mother Sauces	4
3	Soup Preparation – Thin & Thick all varieties	4
4	Egg Preparation – Scrambled, Boiled, Poached, Omelet varieties	4
5	Basic Continental Menu – Any Soup, Main Course and Dessert	4
6	Basic Continental Menu – Any Soup, Main Course and Dessert	4
7	Basic Continental Menu – Any Soup, Main Course with 1 accompaniment and Dessert	4
8	Basic Continental Menu – Any Soup, Main Course with 1 accompaniment and Dessert	4
9	Bakery Practical- BREAD MAKING • Demonstration & Preparation of Simple and enriched bread recipes • Bread Loaf (White and Brown) • Bread Rolls (Various shapes) • French Bread	4
10	Bakery Practical – Different varieties of pastries	4
11	Bakery Practical –Different varieties of tart and cookies SIMPLE COOKIES • Demonstration and Preparation of simple cookies like • Nan Khatai • Golden Goodies • Melting moments • Swiss tart • Cookies	4
12	Basic French Menu – Any Soup, Main Course with 2 accompaniment, Bread and Dessert	4
13	Basic French Menu – Any Soup, Main Course with 2 accompaniment, Bread and Dessert	4
14	Basic Italian Menu – Any Soup, Main Course with 2 accompaniment, Bread and Dessert	4
15	Basic Italian Menu – Any Soup, Main Course with 2 accompaniment, Bread and Dessert	4

## Suggested Specification Table with Marks (Theory):

Distribution of Theory Marks (in %)					
R Level	U Level	A Level	N Level	E Level	C Level
20	20	15	15	15	15

Where R: Remember; U: Understanding; A: Application, N: Analyze and E: Evaluate C: Create (as per Revised Bloom's Taxonomy)



# GUJARAT TECHNOLOGICAL UNIVERSITY

Program Name: Bachelor of Hotel Management and Catering Technology

Level: UG

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Hospitality and Tourism Administration

Course / Subject Code: BH02000011

Course / Subject Name : Fundamentals of Food Production

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## References/Suggested Learning Resources:

### (a) Books:

- a. Theory of Cookery by Krishna Arora
- b. Modern Cookery II by Thangam Philip
- c. New Concise Larousse Gastronomique by Jamie Oliver
- d. Practical Cookery by David Foskett
- e. The Escoffier by Auguste Escoffier
- f. Success in Principles of Catering - Michael Colleer & Colin Saussams
- g. Prashad-Indersingh Kalra and Pradeep das Gupta

### (b) Open source software and website:

1. <https://whatscookingamerica.net/glossary/>
2. <http://www.foodsubs.com/>
3. <https://foodprint.org/eating-sustainably/real-food-encyclopedia/>

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# GUJARAT TECHNOLOGICAL UNIVERSITY

Program Name: Bachelor of Hotel Management and Catering Technology

Level: UG

Branch: Branch: Hotel Management & Catering Technology and  
Hospitality and Tourism Administration

Course / Subject Code: BH02000021

Course / Subject Name: Fundamentals of Rooms Division Management-2

w. e. f. Academic Year:	2024-25
Semester:	2
Category of the Course:	Core Course

<b>Prerequisite:</b>	Basic knowledge of hospitality industry and rooms division
<b>Rationale:</b>	The course will enhance the holistic knowledge of front office and housekeeping department in the guest satisfaction enhancement, and give a better understanding of the basic rooms division functions and aspects within the hospitality industry.

## Course Outcome:

After Completion of the Course, Student will able to:

No	Course Outcomes	RBT Level
01	Demonstrate proficiency in bell desk and concierge operations.	Apply
02	Exhibit strong communication skills in front office operations.	Apply
03	Have an in-depth knowledge of guest cycle.	Understand
04	Optimize guest experience through amenities.	Analyze
05	Understand Industrial Laundry Process.	Understand

\*Revised Bloom's Taxonomy (RBT)

## Teaching and Examination Scheme:

Teaching Scheme (in Hours)			Total Credits L+T+ (PR/2)	Assessment Pattern and Marks				Total Marks
L	T	PR	C	Theory		Tutorial / Practical		
				ESE (E)	PA / CA (M)	PA/CA (I)	ESE (V)	
2	0	2	3	70	30	50	0	150

## Course Content: (THEORY)

Unit No.	Content	No. of Hours	% of Weightage
1.	Module 1: - Bell Desk and Concierge 1.1 Bell desk organization 1.2 Bell desk functions	05	15%



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Course / Subject Code: BH02000021

Course / Subject Name: Fundamentals of Rooms Division Management-2

	1.3 Concierge 1.4 Information desk 1.5 Message & mail rack		
2.	Module 2: - Guest Cycle 2.1 Pre-arrival: - <ul style="list-style-type: none"><li>• Reservation</li><li>• Pre-authorization</li><li>• Personalization requests</li></ul> 2.2 Arrival: - <ul style="list-style-type: none"><li>• Guest registration</li><li>• Check-in</li><li>• Baggage tagging</li><li>• Luggage handling</li></ul> 2.3 Occupancy: - <ul style="list-style-type: none"><li>• Guest request and complaint handling</li><li>• Sales posting</li></ul> 2.4 Departure: - <ul style="list-style-type: none"><li>• Bill settlement</li><li>• Check-out</li></ul> 2.5 post-departure: - <ul style="list-style-type: none"><li>• Feedback</li><li>• Promotion</li></ul> 2.6 Guest services	05	20%
3.	Module 3: - Communication and Customer Service Skills 3.1 Effective communication: - <ul style="list-style-type: none"><li>• Verbal and Non-Verbal Communication</li><li>• Telephone Etiquette</li><li>• Email and Written Communication</li></ul> 3.2 Customer service fundamentals: - <ul style="list-style-type: none"><li>• Principles of Good Customer Service</li><li>• Dealing with Difficult Guests</li><li>• Providing Personalized Service</li></ul> 3.3 Cultural awareness and sensitivity: - <ul style="list-style-type: none"><li>• Understanding Diverse Guest Needs</li><li>• Cultural Etiquette and Protocols</li><li>• Enhancing Guest Experience through Cultural Sensitivity</li></ul>	05	15%



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Course / Subject Name: Fundamentals of Rooms Division Management-2

4.	<p>Module 4: - Guest Supplies, Linen and Key Management</p> <p>4.1 Guest Supplies</p> <ul style="list-style-type: none"><li>• Guest amenities</li><li>• Guest expendables</li><li>• Guest essentials</li><li>• Guest loan items</li></ul> <p>4.2 Linen</p> <ul style="list-style-type: none"><li>• Guestroom linen</li><li>• F&amp;B Linen</li><li>• Health-club Linen</li></ul> <p>4.3 Keys</p> <ul style="list-style-type: none"><li>• Types of keys</li><li>• Computerized key cards</li><li>• Key control</li></ul>	05	15%
5.	<p>Module 5: - Housekeeping Supervision and Guest Room Management</p> <p>5.1 Housekeeping Supervision</p> <ul style="list-style-type: none"><li>• Importance of inspection</li><li>• Guestroom inspection</li><li>• Checklist of inspection</li><li>• Typical areas where special attention is required</li></ul> <p>5.2 Guest rooms</p> <ul style="list-style-type: none"><li>• Front-of-the-house Areas</li><li>• Back-of-the house Areas</li><li>• Work routine and associated problems e.g. high traffic areas, Façade cleaning etc.</li></ul>	05	15%
6.	<p>Module 6: -Laundry Operations and Stain removal Techniques</p> <p>6.1 Commercial and on-site laundry</p> <ul style="list-style-type: none"><li>• Flow process of industrial laundering- OPL</li><li>• Stages in the wash cycle</li><li>• Laundry equipment and machines</li><li>• Layout of the laundry</li><li>• Laundry agents</li><li>• Dry cleaning</li><li>• Guest laundry</li><li>• Valet service</li></ul> <p>6.2 Stain Removal</p>	05	20%



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	<ul style="list-style-type: none"><li>• General Procedure for stain removal</li><li>• Identification of Stains</li><li>• Classification of Stains</li><li>• Classification of Stain Removers</li></ul>		
	<b>Total</b>	<b>30</b>	<b>100</b>

## Course Content: (PRACTICAL – Front Office)

Unit No.	Content	No. of Hours
1.	Practical 1: - Reservation 1.1 Reservation and modes of reservation 1.2 Taking reservation <ul style="list-style-type: none"><li>• Walk-in</li><li>• Telephonic</li><li>• E-mail</li><li>• OTA</li></ul>	04
2.	Practical 2: - Greeting and registration process 2.1 Role-playing different scenarios of guest arrival 2.2 Practicing greetings and introductions 2.3 Completing registration forms 2.4 Checking ID and payment methods 2.5 GRC filling	06
3.	Practical 3: - Bell Desk 3.1 Bell desk formats 3.2 Bag tagging and Luggage handling 3.3 Paging 3.4 Mail & Message handling	04
4.	Practical 4: - Guest cycle 4.1 Roleplay	08
5.	Practical 5: - Modes of payment 5.1 Cash 5.2 Credit/Debit Card <ul style="list-style-type: none"><li>• International</li><li>• Domestic</li></ul> 5.3 Cheques <ul style="list-style-type: none"><li>• Traveller's cheque</li><li>• Company/Corporate cheques</li></ul>	04



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Course / Subject Code: BH02000021

Course / Subject Name: Fundamentals of Rooms Division Management-2

	5.4 Vouchers 5.5 FOREX <ul style="list-style-type: none"><li>• International currencies</li><li>• Forms</li><li>• Rates and taxation</li></ul>	
6.	Practical 6: - Managing Hospitality Services 6.1 TQM 6.2 Service management and Delivering hospitality services 6.3 Guest request, complaint and emergency handling – Guest experience 6.4 Expectation v/s experience and KPIs for service assessment	06
	<b>Total</b>	<b>30</b>

## Course Content: (PRACTICAL – Housekeeping)

Unit No.	Content	No. of Hours
1.	Practical 1: - Servicing guest room (checkout, occupied, vacant and turndown service) 1.1 Room 1.2 Bathroom	6
2.	Practical 2: - Bed making supplies (day bed/ night bed)	8
3.	Practical 3: -Handling room linen/ guest supplies 3.1 Maintaining register/ record 3.2 Replenishing floor pantry 3.3 Stock taking	2
4.	Practical 4: - Guest room inspection	2
5.	Practical 5: - Minibar management 5.1 Issue 5.2 Stock Taking 5.3 Checking expiry date	2
6.	Practical 6: - Towel Art for bed making	6
7.	Practical 7: - Stain Removal Procedure	4
	<b>Total</b>	<b>30</b>



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Level: UG

Branch: Branch: Hotel Management & Catering Technology and  
Hospitality and Tourism Administration

Course / Subject Code: BH02000021

Course / Subject Name: Fundamentals of Rooms Division Management-2

## Suggested Specification Table with Marks (Theory):

Distribution of Theory Marks (in %)					
R Level	U Level	A Level	N Level	E Level	C Level
10	20	20	20	0	20

Where R: Remember; U: Understanding; A: Application, N: Analyze and E: Evaluate C: Create (as per Revised Bloom's Taxonomy)

## References/Suggested Learning Resources:

### (a) Books:

1. Sudhir Andrews- Text Book of Front Office Operation & Management (8th Edition), Tata Mcgrowhills
2. Hotel Front Office Management, James A. Bardi (Wiley)
3. Hotel Housekeeping Operations & Management, G. Raghubalan and Smritee Raghubalan
4. Hotel Housekeeping Management & Operations, Sudhir Andrews

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# GUJARAT TECHNOLOGICAL UNIVERSITY

Program Name: Bachelor of Hotel Management and Catering Technology

Level: UG

Branch: Hotel Management & Catering Technology and  
Hospitality and Tourism Administration

Course / Subject Code: BH02000031

Course / Subject Name: Fundamentals of Food & Beverage Management-2

w. e. f. Academic Year:	2024-25
Semester:	2
Category of the Course:	Core Courses

<b>Prerequisite:</b>	Student shall have basic knowledge about food service industry
<b>Rationale:</b>	This course is an overview of the intermediate level operational principles and practices utilized to operate and control food and beverage service efficiently.

## Course Outcome:

After Completion of the Course, Student will able to:

No	Course Outcomes	RBT Level
01	Provide exposure to students /participants about the various outline of food & beverage services	R
02	Induce the necessary foundation in food & beverage service operations	U
03	Develop effective & uniformed food service standards, methods	A
04	Nurture effective understanding of guest's physiological & psychological needs	N
05	Leverage the skills for fostering leadership qualities in food and beverage services	C

\*Revised Bloom's Taxonomy (RBT)

## Teaching and Examination Scheme:

Teaching Scheme (in Hours)			Total Credits L+T+ (PR/2)	Assessment Pattern and Marks				Total Marks
L	T	PR	C	Theory		Tutorial / Practical		
				ESE (E)	PA / CA (M)	PA/CA (I)	ESE (V)	
3	0	2	4	70	30	50	0	150

## Course Content:

Unit No.	Content	No. of Hours	% of Weightage
	Menu, Menu Knowledge and Accompaniment <ul style="list-style-type: none"><li>• Origin</li></ul>		



# GUJARAT TECHNOLOGICAL UNIVERSITY

Program Name: Bachelor of Hotel Management and Catering Technology

Level: UG

Branch: Hotel Management & Catering Technology and  
Hospitality and Tourism Administration

Course / Subject Code: BH02000031

Course / Subject Name: Fundamentals of Food & Beverage Management-2

1.	<ul style="list-style-type: none"><li>• Types of Meal</li><li>• Types of Menu</li><li>• Types of Breakfast</li><li>• French Classical Menu</li><li>• Cover and Accompaniments</li></ul>	12	25%
2.	<b>Ancillary Sections:</b> <ul style="list-style-type: none"><li>• Still Room</li><li>• Silver Room</li><li>• Wash-up</li><li>• Hot Plate</li><li>• Pantry</li><li>• Linen Store</li></ul>	5	10%
3.	<b>Ancillary Services II: Preparation for Services</b> <ul style="list-style-type: none"><li>• In Room Dining Experience- Introduction, Types of Room Service Equipment, Room Service Procedure, Room Service forms and formats</li><li>• Gueridon Service, Lounge Service</li><li>• Origin and definition</li></ul> Types of Trolleys and layout, Special equipment	8	20%
4.	<b>Non-Alcoholic Beverage- Introduction</b> <ul style="list-style-type: none"><li>• Non – Alcoholic Beverages</li><li>• Definition, Classification</li><li>• Hot Beverages Tea: Definition, Types, Storage, Making &amp; Service</li><li>• Water and its Classification</li><li>• Coffee: Definition, Types, Storage, Making &amp; Service of Coffee</li><li>• Cold Beverages– Types of Juices, Mineral water, Squash, Syrup</li></ul>	12	25%
5.	<b>F &amp; B Control System</b> Sale control system- KOT/bill control system (manual): triplicate checking system, duplicate checking system, single order sheet, quick service menu & customer bill. Making bill, Cash handling equipment, Record keeping (restaurant cashier)	8	20%
<b>Total</b>		<b>45</b>	<b>100 %</b>



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Level: UG

Branch: Hotel Management & Catering Technology and  
Hospitality and Tourism Administration

Course / Subject Code: BH02000031

Course / Subject Name: Fundamentals of Food & Beverage Management-2

## PRACTICAL:

Unit No.	Content	No. of Hours	% of Weightage
1.	<b>Basic Technical skills:</b> <ul style="list-style-type: none"><li>• Holding Service Gear</li><li>• Different aspects of carrying trays</li><li>• Using Service Salver</li><li>• Clearing methods</li></ul>	6	20%
2.	<b>Basic Serving skills</b> <ul style="list-style-type: none"><li>• Offering menu card</li><li>• Taking of an order, Suggestive Selling, Passive Selling</li><li>• Expedition of order</li><li>• Service of water</li></ul>	6	20%
3.	<b>Practice of menu compilation</b> <ul style="list-style-type: none"><li>• Planning of Continental Breakfast Menu</li><li>• Planning of English Breakfast Menu</li><li>• Planning of American Breakfast Menu</li><li>• Planning of Indian Breakfast Menu</li><li>• Planning of Indian course menu and practice of service of the same</li><li>• Planning of 17 course French classical menu</li><li>• Planning of 13 course French Classical Menu</li><li>• Planning of 11 Course French Classical Menu</li><li>• Planning of 7 Course French Classical Menu</li><li>• Planning of 6 Course French Classical Menu</li><li>• Planning of 5 Course French Classical Menu</li></ul>	8	30%
4.	<b>Practices of Beverage Services</b> Non-alcoholic beverages: Tea, Coffee, Other Non-alcoholic beverages	6	20%
5.	<b>Case Study based Practices:</b> <ul style="list-style-type: none"><li>• Accidents Occurred,</li><li>• Guest with language difficulties,</li><li>• Wrong Food order taken</li></ul>	4	10%
	<b>Total</b>	<b>30 Hrs.</b>	<b>100 %</b>



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Level: UG

Branch: Hotel Management & Catering Technology and  
Hospitality and Tourism Administration

Course / Subject Code: BH02000031

Course / Subject Name: Fundamentals of Food & Beverage Management-2

## Suggested Specification Table with Marks (Theory):

Distribution of Theory Marks (in %)					
R Level	U Level	A Level	N Level	E Level	C Level
10	20	10	5	5	20

Where R: Remember; U: Understanding; A: Application, N: Analyze and E: Evaluate C: Create (as per Revised Bloom's Taxonomy)

## References/Suggested Learning Resources:

### (a) Books:

1. John Cousins, Dennis Lillicrap, (Latest Edition) *Food & Beverage Service*, Good Reads; Latest Edition.
2. Anita Sharma, S N Bagchi, (Latest Edition), *Text Book on Food & Beverage Service*, Aman Publication.
3. R Singaravelavan, (Latest Edition), *Food & Beverage Services*, OUP India, Latest Edition

### (b) Open-source software and website:

Sl. No.	Name of the Course(s)	University Offering the Course	Platform	Link(s)
1	Food & Beverage Business	Course Era	Online	<a href="https://www.coursera.org">https://www.coursera.org</a>
2	Food Hygiene & safety	Reed UK	online	<a href="https://www.reed.co.uk">https://www.reed.co.uk</a>
3	Basics of Food Service	Udemy	online	<a href="https://www.udemy.com">https://www.udemy.com</a>

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# GUJARAT TECHNOLOGICAL UNIVERSITY

Program Name: Bachelor of Hotel Management and Catering Technology

Level: UG

Branch: Hotel Management & Catering Technology and  
Hospitality and Tourism Administration

Course / Subject Code: BH02000041

Course / Subject Name : Fundamentals of Travel and Tourism

w. e. f. Academic Year:	2024-25
Semester:	2
Category of the Course:	Core Courses

<b>Prerequisite:</b>	Basic knowledge of travel and tourism
<b>Rationale:</b>	The course disseminates students the concept of tourism and outline its role in offering a way of thinking about tourism. This paper introduces the important concepts and terminologies of tourism and their usage.

## Course Outcome:

After Completion of the Course, Student will able to:

No	Course Outcomes	RBT Level
01	Explicate basics of travel and tourism	Understanding
02	Identify major travel and tour related business and organizations	Remembering
03	Elaborate on the basics of itinerary planning	Creating
04	Explain the concept of Tour packages	Analyzing
05	Design strategies to market tourism products	Applying

*\*Revised Bloom's Taxonomy (RBT)*

## Teaching and Examination Scheme:

Teaching Scheme (in Hours)			Total Credits L+T+ (PR/2)	Assessment Pattern and Marks				Total Marks
L	T	PR	C	Theory		Tutorial / Practical		
				ESE (E)	PA / CA (M)	PA/CA (I)	ESE (V)	
2	0	4	4	70	30	50	0	150

## Course Content (Theory):

Unit No.	Content	No. of Hours	% of Weightage
1.	Basic concepts & development of tourism:	9	20%



# GUJARAT TECHNOLOGICAL UNIVERSITY

**Program Name: Bachelor of Hotel Management and Catering Technology**

**Level: UG**

**Branch: Hotel Management & Catering Technology and  
Hospitality and Tourism Administration**

**Course / Subject Code: BH02000041**

**Course / Subject Name : Fundamentals of Travel and Tourism**

	Introduction: History and evolution of Tourism, Nature & Meaning and Definition of Tourism, 6 'A' of Tourism, classification of visitors, Travel Motivations & Typology of tourist, Characteristics of tourism, Tourism infrastructure		
2.	<b>Typology and forms of tourism:</b> International Tourism, Inbound, Outbound, inter regional, intra-regional, domestic, internal, National Tourism; Types of Tourism, Leiper's tourism system, contemporary trends in Indian Tourism	9	20%
3.	<b>Travel agency business</b> Definition, functions of travel agency, types of travel agency, travel documentation. Sources of income. Setting up travel agency in India.	9	20%
4.	<b>Tour operation management</b> Definition and functions of TO, Types of tour operator, tour packaging and itinerary preparations process.	9	20%
5.	<b>Tourism Schemes &amp; Tourism Organisation</b> 5 T's of Brand India; Major Tourism schemes of Govt. of India, Visa on Arrival (VoA), Swadesh Darshan, PRASAD Scheme, HRIDAY Scheme, Travel Circuits; Incredible India. International and National organisations IATA, ICAO, UNWTO, WTTC, PATA, TAAI, IATO, MOT/GOI, UFTAA, FHRAI	9	20%
<b>Total</b>		<b>45</b>	<b>100</b>

## Course Content: (PRACTICAL)

Unit No.	Content	No. of Hours
1.	Practical 1: - Global Travel overview (Practical on maps) 1.1 Types of tourism 1.2 Seven Continents Mapping: Australia, Europe, Antarctica, South America, North America, Africa & Asia <ul style="list-style-type: none"> <li>• Major travel destinations</li> <li>• Countries, Capitals and Currencies</li> <li>• International Airports &amp; IATA codes</li> <li>• Rail transport: - Famous &amp; longest</li> <li>• International Airports &amp; IATA codes</li> </ul>	10
2.	Practical 2: Detailed India Overview (Practical on Maps) 2.1 Indian States, Union Territories, and Capitals 2.2 Indian International and Domestic Airports and IATA Codes	08



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Level: UG

Branch: Hotel Management & Catering Technology and  
Hospitality and Tourism Administration

Course / Subject Code: BH02000041

Course / Subject Name : Fundamentals of Travel and Tourism

	2.3 Major Indian Trains 2.4 Sobriquets of India and State Tourism Taglines 2.5 India Mapping: North India Overview, South India Overview, East India Overview, West India Overview: <ul style="list-style-type: none"><li>• States</li><li>• Mountain Ranges</li><li>• Rivers</li><li>• Religious Places</li></ul>	
3.	Practical 3: Indian Transport Systems 3.1 Local Bus Services 3.2 Airports and Air Services in India 3.3 Railway Travel in India 3.4 Maharaja Express, Orient Express, and Himsagar Express 3.5 Indian Cruise Line Operations	04
4.	Practical 4: Travel Documentation 4.1 Passport Procedures 4.2 VISA Processes 4.3 Types of VISA Applications 4.4 Famous International VISAs 4.5 Countries Offering VISA-Free Entry for Indians	02
5.	Practical 5: Itinerary Planning (Assignment-Based) 5.1 International Itineraries 5.2 National Itineraries	02
6.	Practical 6: Bookings and Reservations 6.1 Role of Travel Agencies 6.2 Role of Tour Operators 6.3 Online Travel Agencies (OTAs) 6.4 Online Hotel Booking Procedures 6.5 Airline and Railway Booking Processes	04
	<b>Total</b>	<b>30</b>

## Suggested Specification Table with Marks (Theory):

Distribution of Theory Marks (in %)					
R Level	U Level	A Level	N Level	E Level	C Level
20%	20%	15%	20%	10%	15%



# GUJARAT TECHNOLOGICAL UNIVERSITY

Program Name: Bachelor of Hotel Management and Catering Technology

Level: UG

Branch: Hotel Management & Catering Technology and  
Hospitality and Tourism Administration

Course / Subject Code: BH02000041

Course / Subject Name : Fundamentals of Travel and Tourism

Where R: Remember; U: Understanding; A: Application, N: Analyze and E: Evaluate C: Create (as per Revised Bloom's Taxonomy)

## References/Suggested Learning Resources:

### (a) Books:

1. Tourism Principles and Practices, Oxford Higher Education, Swain, S. K., & Mishra, J. M. (2011).
2. Tourism operations and Management. New Delhi: Oxford University Press, Roday, S., Biwal, A. & Joshi, V. (2009).
3. Tourism: Concepts, Theory and Practice, Dreamtech publication, M.R. Dileep (2020).
4. Tourism Concepts and practices. India: Prentice Hall, Walker and Walker (2011).
5. The Business of Tourism Concepts & Strategies - A.K. Bhatia, Sterling Publishers, 2006
6. Introduction to Tourism and Hospitality Industry - Sudhir Andrews, Tata Mc Graw-Hill Publishing Company Limited, New Delhi, 2008
7. Basic of Tourism - Krishan K. Kamra & Mohinder Chand, Kanishka Publication, New Delhi, 2002

### (b) Open source software and website:

1. <https://epgp.inflibnet.ac.in/>
2. <https://www.egyankosh.ac.in/bitstream/123456789/70002/3/Unit-13.pdf>
3. <https://archive.org/details/tourismoperation0000roda>
4. <https://tourism.gov.in/>

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# GUJARAT TECHNOLOGICAL UNIVERSITY

Program Name: Bachelor of Hotel Management and Catering Technology

Level: UG

Branch: Hotel Management & Catering Technology and  
Hospitality and Tourism Administration

Course / Subject Code: BH02000051

Course / Subject Name : Personality Skills for Hospitality Industry

w. e. f. Academic Year:	2024-25
Semester:	2
Category of the Course:	Skill Enhancement Courses

<b>Prerequisite:</b>	Student should have the basic knowledge on personality skills required for hospitality industry
<b>Rationale:</b>	This course enhances the productivity, maintaining the professional image and building credibility of the students

## Course Outcome:

After Completion of the Course, Student will able to:

No	Course Outcomes	RBT Level
01	Explain fundamentals of communications.	UNDERSTANDING
02	Identify the importance of personality development in professional setup	REMEMBERING
03	Elaborate effective professional communication	CREATING
04	Design the techniques of presentation skills	APPLYING
05	Get ready students for the Recruitment Process	EVALUATE

\*Revised Bloom's Taxonomy (RBT)

## Teaching and Examination Scheme:

Teaching Scheme (in Hours)			Total Credits L+T+ (PR/2)	Assessment Pattern and Marks				Total Marks
L	T	PR	C	Theory		Tutorial / Practical		
				ESE (E)	PA / CA (M)	PA/CA (I)	ESE (V)	
3	0	0	3	70	30	50	0	150

Unit No.	Content	No. of Hours	% of Weightage
1.	<b>Image Building and Self Awareness</b> <ul style="list-style-type: none"><li>Developing Self Awareness</li><li>Projecting a winning personality</li></ul>	9	20%



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Program Name: Bachelor of Hotel Management and Catering Technology

Level: UG

Branch: Hotel Management & Catering Technology and  
Hospitality and Tourism Administration

Course / Subject Code: BH02000051

Course / Subject Name : Personality Skills for Hospitality Industry

	<ul style="list-style-type: none"><li>Understanding Business Etiquette</li><li>Developing Self Awareness</li></ul>		
2.	<b>Assertive Communication Skills</b> <ul style="list-style-type: none"><li>Understanding the concept of assertiveness</li><li>Assertiveness skills and techniques</li><li>Assertive coping mechanisms and strategies</li><li>Time management and Stress management</li></ul>	9	20%
3.	<b>Culture and Communication</b> <ul style="list-style-type: none"><li>Communication across cultures</li><li>Customers from Overseas</li><li>Customers at home</li><li>The nature of the industry</li></ul>	9	20%
4.	<b>Selling skills:</b> <ul style="list-style-type: none"><li>Developing selling skills and initiating sales conversation</li><li>Questioning techniques, presenting the products</li><li>Handling objections and closing the sale</li><li>Social responsibility in Communication</li></ul>	9	20%
5.	<b>The Recruitment Process</b> <ul style="list-style-type: none"><li>Selling Yourself: Different between Bio-Data, Profile, CV, Resume, etc. with Types</li><li>Group Discussion &amp; its dynamics</li><li>The Job Interview: Types</li><li>Preparing for the Interview</li></ul>	9	20%
	<b>Total</b>	<b>45</b>	<b>100</b>

## Course Content:

### Suggested Specification Table with Marks (Theory):

Distribution of Theory Marks (in %)					
R Level	U Level	A Level	N Level	E Level	C Level
20%	20%	10%	20%	10%	20%

Where R: Remember; U: Understanding; A: Application, N: Analyze and E: Evaluate C: Create (as per Revised Bloom's Taxonomy)



# GUJARAT TECHNOLOGICAL UNIVERSITY

Program Name: Bachelor of Hotel Management and Catering Technology

Level: UG

Branch: Hotel Management & Catering Technology and  
Hospitality and Tourism Administration

Course / Subject Code: BH02000051

Course / Subject Name : Personality Skills for Hospitality Industry

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## References/Suggested Learning Resources:

### Text Books:

1. Lesikar, R. V., Pettit, J. D., & Flatley, M. E. (2004). Lesikar's Basic Business Communication. McGraw-Hill Companies.
2. Burton, J., & Burton, L. (Latest edition). Interpersonal Skills for Travel and Tourism. Financial Times/Prentice Hall.

### Reference books

1. Tuhovsky, I. (2015). Communication Skills: A Practical Guide to Improving Your Social Intelligence, Presentation, Persuasion and Public Speaking. Create Space Independent Publishing Platform.

### (b) Open source software and website:

1. <https://epgp.inflibnet.ac.in/>

**Suggested Project List:** planned by subject teacher

**Suggested Activities for Students:** planned by subject teacher

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# GUJARAT TECHNOLOGICAL UNIVERSITY

Program Name: Bachelor of Hotel Management and Catering Technology

Level: UG

Branch: Hotel Management & Catering Technology and  
Hospitality and Tourism Administration

Course / Subject Code: BH02000061

Course / Subject Name : Indian Knowledge System

w. e. f. Academic Year:	2024-25
Semester:	2
Category of the Course:	Indian Knowledge System (IKS)

<b>Prerequisite:</b>	Awareness of cultural diversity, interest in cultural and historical studies, a basic understanding of ethics and ethical decision-making
<b>Rationale:</b>	To introduce students to the profound wisdom embedded in Indian traditions, enabling them to integrate these practices into contemporary hospitality management.

## Course Outcome:

After Completion of the Course, Student will be able to:

No	Course Outcomes	RBT Level
01	Gain an in-depth understanding of ancient Indian knowledge systems, encompassing philosophy, science, arts, and culture.	U
02	Appreciate the relevance of ancient Indian texts such as Vedas, Upanishads, and epics like Ramayana and Mahabharata in contemporary management and ethical frameworks.	U
03	Explore the cultural significance of major Indian festivals and their impact on traditional hospitality practices and the tourism industry.	A
04	Understand the diversity of Indian cuisine through regional specialties, historical influences, and the role of spices and ingredients in culinary traditions.	U
05	Apply principles from Ayurveda, yoga, and traditional Indian wellness practices to enhance wellness tourism and integrate sustainable practices in hospitality management.	A

## Teaching and Examination Scheme:

Teaching Scheme (in Hours)			Total Credits L+T+ (PR/2)	Assessment Pattern and Marks				Total Marks
L	T	PR	C	Theory		Tutorial / Practical		
				ESE (E)	PA / CA (M)	PA/CA (I)	ESE (V)	
2	0	0	2	70	30	50	0	150



# GUJARAT TECHNOLOGICAL UNIVERSITY

Program Name: Bachelor of Hotel Management and Catering Technology

Level: UG

Branch: Hotel Management & Catering Technology and  
Hospitality and Tourism Administration

Course / Subject Code: BH02000061

Course / Subject Name : Indian Knowledge System

## Course Content:

Unit No.	Content	No. of Hours	% of Weightage
1.	<b>MODULE 1: <u>Introduction to Indian Knowledge System</u></b> <b>1.1 Overview of Indian Knowledge Systems</b> A. Definition and scope B. Historical evolution and significance C. Key areas: philosophy, science, arts, and culture <b>1.2 Ancient Indian Texts and Their Relevance</b> A. Vedas, Upanishads, and Puranas B. Epics: Ramayana and Mahabharata C. Relevance to modern management and ethics	4	13
2.	<b>MODULE 2: <u>Indian Culture and Traditions</u></b> <b>2.1 Indian Festivals and Hospitality</b> A. Major Indian festivals and their significance B. Traditional hospitality practices during festivals C. Impact on tourism and hospitality industry <b>2.2 Traditional Indian Arts and Crafts</b> A. Overview of Indian arts: painting, sculpture, music, and dance B. Traditional crafts and their role in tourism C. Promoting cultural heritage through hospitality	6	20
3.	<b>MODULE 3: <u>Indian Cuisine and Culinary Practices</u></b> <b>3.1 Diversity of Indian Cuisine</b> A. Regional variations and specialties B. Influence of history and geography on Indian cuisine C. Role of Indian spices and ingredients <b>3.2 Traditional Cooking Methods and Sustainability</b> A. Ancient cooking techniques and utensils B. Sustainable practices in Indian culinary traditions C. Integrating traditional methods in modern kitchens	6	20
4.	<b>MODULE 4: <u>Indian Wellness and Ayurveda</u></b>	6	20



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Level: UG

Branch: Hotel Management & Catering Technology and  
Hospitality and Tourism Administration

Course / Subject Code: BH02000061

Course / Subject Name : Indian Knowledge System

	<p><b>4.1 Principles of Ayurveda</b></p> <p>A. Basic concepts of Ayurveda: Doshas, Dhatus, and Malas B. Ayurvedic diet and lifestyle C. Application in wellness tourism</p> <p><b>4.2 Yoga and Meditation</b></p> <p>A. History and philosophy of yoga B. Different forms of yoga and their benefits C. Incorporating yoga and meditation in hospitality services</p>		
5.	<p><b>MODULE 5: <u>Sustainable Living, Environmental Practices &amp; Integration</u></b></p> <p><b>5.1 Traditional Indian Environmental Practices</b></p> <p>A. Ancient Indian wisdom on sustainability B. Traditional water conservation and agricultural practices C. Lessons for modern sustainability initiatives</p> <p><b>5.2 Pilgrimage Tourism : historical places and places of worship</b></p> <p>A. Chardham yatra B. 12 Jyotirling yatra C. Ajanta-Elora, Dholaveera, Tirupati temple, Minaxi mandir(Madurai), Kumbh mela,</p> <p><b>5.3 Integrating Indian Knowledge in Hospitality</b></p> <p>A. Practical applications of traditional knowledge in modern hospitality B. Creating unique guest experiences using Indian traditions A. Marketing Indian heritage in global hospitality</p>	8	27
<b>Total</b>		<b>30</b>	<b>100</b>

**Suggested Specification Table with Marks (Theory):**

Distribution of Theory Marks (in %)					
R Level	U Level	A Level	N Level	E Level	C Level
0	80	20	0	0	0

Where R: Remember; U: Understanding; A: Application, N: Analyze and E: Evaluate C: Create (as per



# GUJARAT TECHNOLOGICAL UNIVERSITY

Program Name: Bachelor of Hotel Management and Catering Technology

Level: UG

Branch: Hotel Management & Catering Technology and  
Hospitality and Tourism Administration

Course / Subject Code: BH02000061

Course / Subject Name : Indian Knowledge System

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## References/Suggested Learning Resources:

### (a) Books:

1. Introduction to Indian Knowledge System: Concepts and Applications, B. Mahadevan, Vinayak Bhat, Nagendra Pavana R.N.
2. Ayurveda: The Science of Healing, Dr. Vasant Lad
3. Feast And Fasts: A History of Food In India, Colleen Taylor Sen

## Suggested Activities for Students for PA:

Read and Present about Industry initiatives for achieving Sustainable Development Goals

- Read about Industry initiatives in the areas of EHS and CSR and how they address ESG goals
- Tree Plantation Program, Clean Campus Drive, Energy Saving Activities, etc. may be carried out at Institute
- Joint activity with NGO for different initiatives related to promotion of Sustainability may be carried out.

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# GUJARAT TECHNOLOGICAL UNIVERSITY

Program Name: Bachelor of Hotel Management and Catering Technology

Level: UG

Branch: Hotel Management & Catering Technology and  
Hospitality and Tourism Administration

Course / Subject Code: BH03000011

Course / Subject Name: Intermediate of Food Production

w. e. f. Academic Year:	2025-26
Semester:	3
Category of the Course:	Core Course

<b>Prerequisite:</b>	The Student Shall have basic culinary knowledge, familiarity with cooking techniques, and Understanding of ingredients, spices, and food hygiene.
<b>Rationale:</b>	The course will enable students to explore the rich diversity of Indian cuisine, including its history, philosophy, and key cooking techniques. It covers tandoor cooking, regional specialties, and festival foods

## Course Outcome:

After Completion of the Course, Student will able to:

No	Course Outcomes
01	Understand the philosophy, history, and influences of indian cuisine. Learn essential equipment, ingredients, masalas, gravies, and traditional preparations of bread, rice, and sweets.
02	Gain knowledge of tandoor history, types, fabrication, and installation. Master marination techniques, tandoori breads, kebabs, and safety protocols for tandoor usage.
03	Explore the diverse flavors of north and east indian cuisines. Learn traditional cooking techniques, signature dishes, and the role of local ingredients in each region.
04	Understand the unique culinary traditions of western and southern india. Prepare authentic dishes, analyze local ingredients, and explore community-based cooking practices.
05	Learn the cultural significance of indian festival foods, their preparation, and presentation. Understand their ritualistic importance and adapt them to modern culinary trends.

## Teaching and Examination Scheme:

Teaching Scheme (in Hours)			Total Credits L+T+ (PR/2)	Assessment Pattern and Marks				Total Marks
L	T	P		C	Theory		Tutorial / Practical	
			ESE (E)		PA / CA (M)	PA/CA (I)	ESE (V)	
2	0	4	4	70	30	50	0	150



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Program Name: Bachelor of Hotel Management and Catering Technology

Level: UG

Branch: Hotel Management & Catering Technology and  
Hospitality and Tourism Administration

Course / Subject Code: BH03000011

Course / Subject Name: Intermediate of Food Production

## Course Content: Theory

Unit No.	Content	No. of Hours	% of Weightage
1.	<b>Indian Cookery:</b> 1.1. Introduction 1.2. Philosophy Of Indian Food 1.3. Influences On Indian Cuisine 1.4. Equipment Used In Indian Cuisine 1.5. Indian Cooking 1.6. Indian Masala And Pastes 1.7. Indian Food Commodities And Their Usage 1.8. Basic Indian Gravies 1.9. Indian Regional Gravies 1.10. Indian Bread, Rice And Sweet Preparation	06	20
2.	<b>Tandoor Cooking:</b> 2.1. Introduction 2.2. Origin And History 2.3. Types Of Tandoor And Their Uses 2.4. Fabrication Of Tandoor 2.5. Installing A New Tandoor 2.6. Basic Meat Marinating Techniques For Kebabs 2.7. The Role Of Ingredients In Kebabs 2.8. Basic Indian Tandoori Breads 2.9. Workstation Set-Up And Workflow 2.10. Salient Safety Features While Using Tandoor	04	13
3.	<b>Indian Regional Cookery: North And East</b> 3.1. Kashmiri Cuisine 3.2. Himachali Cuisine 3.3. Punjabi Cuisine 3.4. Uttarakhand Cuisine 3.5. Haryanvi Cuisine 3.6. Awadhi Cuisine (Uttar Pradesh) 3.7. Bihari Cuisine 3.8. Bengali Cuisine 3.9. Odiya Cuisine 3.10. North-Eastern Cuisine	9	30



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Level: UG

Branch: Hotel Management & Catering Technology and  
Hospitality and Tourism Administration

Course / Subject Code: BH03000011

Course / Subject Name: Intermediate of Food Production

4.	<b>Indian Regional Cookery: West And South</b> 4.1. Rajasthani Cuisine 4.2. Gujarati Cuisine 4.3. Madhya Pradesh Cuisine 4.4. Maharashtrian Cuisine 4.5. Goan Cuisine 4.6. Hyderabad Cuisine (Telangana) 4.7. Karnataka Cuisine 4.8. Kerala Cuisine 4.9. Tamil Nadu Cuisine 4.10. Community Cuisine	9	30
5.	<b>Indian Festival Food:</b> 5.1. Baisakhi 5.2. Pongal 5.3. Makar Sakranti 5.4. Holi 5.5. Ganesh Chaturthi 5.6. Onam 5.7. Navratri / Durgha Puja / Dussehra 5.8. Diwali 5.9. Eid 5.10. Christmas	2	7
<b>Total</b>		<b>30</b>	<b>100</b>

## Course Content: Practical

Unit No.	Content	No. of Hours
1.	Kashmiri Cuisine	4
2.	Punjabi Cuisine	4
3.	Haryanvi Cuisine	4
4.	Awadhi Cuisine (Uttar Pradesh)	4
5.	Bihari Cuisine	4
6.	Bengali & Odiya Cuisine	4
7.	Rajasthani Cuisine	4

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Course / Subject Code: BH03000011

Course / Subject Name: Intermediate of Food Production

8.	Gujarati Cuisine	4
9.	Madhya Pradesh Cuisine	4
10.	Maharashtrian Cuisine	4
11.	Goan Cuisine	4
12.	Hyderabadi Cuisine (Telangana)	4
13.	Karnataka Cuisine	4
14.	Kerala Cuisine	4
15.	Tamil Nadu Cuisine	4
	Total	60

## Suggested Specification Table with Marks (Theory):

Distribution of Theory Marks					
R Level	U Level	A Level	N Level	E Level	C Level
20	20	15	15	15	15

Where R: Remember; U: Understanding; A: Application, N: Analyze and E: Evaluate C: Create (as per Revised Bloom's Taxonomy)

## References/Suggested Learning Resources:

### (a) Books:

1. Quantity Food Production Operations and Indian Cuisine – Parvinder S. Bali
2. A Culinary Tour of India – Yogesh Singh
3. The Complete Book of Indian Cooking – Sanjeev Kapoor
4. A Historical Dictionary of Indian Food – K.T. Achaya
5. Indian Regional Food – Kanchan Kabra
6. Glimpses of Indian Foods Spices and Cuisine – Krishan K. Kamra

### (b) Open source software and website:

1. <https://www.vegrecipesofindia.com>
2. [Flavours of India – Indian Government Initiative on Traditional Foods](https://www.indiancuisine.gov.in/)
3. <https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A==>

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# GUJARAT TECHNOLOGICAL UNIVERSITY

Program Name: Bachelor of Hotel Management and Catering Technology

Level: UG

Branch: Hotel Management & Catering Technology and  
Hospitality and Tourism Administration

Course / Subject Code: BH03000021

Course / Subject Name: Intermediate of Food and Beverage Service

w. e. f. Academic Year:	2025-26
Semester:	3
Category of the Course:	Core Course

<b>Prerequisite:</b>	Student shall have basic knowledge about food & beverage service industry
<b>Rationale:</b>	This course is an overview of the intermediate level operational principles and practices utilized to operate and control food and beverage service efficiently.

## Course Outcome:

After Completion of the Course, Student will able to:

No	Course Outcomes
01	Understand about the different types of table services.
02	Induce the necessary knowledge in Room Service operations.
03	Develop effective & uniformed Buffet service standards, methods.
04	Nurture effective knowledge of Cigar.
05	Leverage the skills for Kitchen Stewarding operations.

## Teaching and Examination Scheme:

Teaching Scheme (in Hours)			Total Credits L+T+ (PR/2)	Assessment Pattern and Marks				Total Marks
L	T	PR	C	Theory		Tutorial / Practical		
				ESE (E)	PA / CA (M)	PA/CA (I)	ESE (V)	
02	00	04	04	70	30	50	-	150

## Course Content:

### Theory:

Unit No.	Content	No. of Hours	% of Weightage
1.	<b>Types of Table Service :-</b> <ul style="list-style-type: none"><li>• Pre-plated service</li><li>• Silver service</li><li>• French service</li><li>• Russian service</li></ul>	7	20



# GUJARAT TECHNOLOGICAL UNIVERSITY

Program Name: Bachelor of Hotel Management and Catering Technology

Level: UG

Branch: Hotel Management & Catering Technology and  
Hospitality and Tourism Administration

Course / Subject Code: BH03000021

Course / Subject Name: Intermediate of Food and Beverage Service

2.	<b>Room Service &amp; Operation :-</b> <ul style="list-style-type: none"><li>• Introduction - Room Service Equipment and Room Service procedure</li><li>• Hierarchy</li><li>• Duties responsibility of room service staff</li><li>• Coordination with other department</li><li>• Order taking for room service</li><li>• In-room Facilities</li><li>• Guest Satisfaction</li></ul>	5	15
3.	<b>Buffet :-</b> <ul style="list-style-type: none"><li>• Definition</li><li>• Classification</li><li>• Buffet settings</li><li>• Sequence of food items</li><li>• Menu Planning</li><li>• Disadvantages</li><li>• Precautions</li></ul>	7	25
4.	<b>Introduction to Bar Management :-</b> <ul style="list-style-type: none"><li>• Introduction and Definition</li><li>• Types of Bar</li><li>• Bar Layouts</li><li>• Bar Stocking-Alcoholic &amp; Nonalcoholic beverages</li><li>• Introduction &amp; classification of Alcohol</li></ul>	6	20
5.	<b>KITCHEN STEWARDING :</b> <ul style="list-style-type: none"><li>• Importance.</li><li>• Opportunities in Kitchen stewarding.</li><li>• Record maintenance.</li><li>• Machine used for cleaning &amp; polishing.</li></ul>	5	20
<b>Total</b>		<b>30</b>	<b>100</b>

Course Content:

Practical:

Unit No.	Content	No. of Hours	% of Weightage
1.	<b>Table Serving Skills :-</b> <ul style="list-style-type: none"><li>• Pre-plated service</li><li>• Platter to plate service</li><li>• French service</li><li>• Russian service</li></ul>	12	20



# GUJARAT TECHNOLOGICAL UNIVERSITY

Program Name: Bachelor of Hotel Management and Catering Technology

Level: UG

Branch: Hotel Management & Catering Technology and  
Hospitality and Tourism Administration

Course / Subject Code: BH03000021

Course / Subject Name: Intermediate of Food and Beverage Service

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## Room Service Operations :-

2.	<ul style="list-style-type: none"><li>• Trolley Tray breakfast setup</li><li>• Carrying room service tray</li><li>• Room service of food</li><li>• Room service of non-alcoholic Beverages</li><li>• Room service of alcoholic Beverages</li></ul>	12	20
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# GUJARAT TECHNOLOGICAL UNIVERSITY

Program Name: Bachelor of Hotel Management and Catering Technology

Level: UG

Branch: Hotel Management & Catering Technology and  
Hospitality and Tourism Administration

Course / Subject Code: BH03000031

Course / Subject Name: Intermediate of Rooms Division Management

w. e. f. Academic Year:	2025-26
Semester:	3
Category of the Course:	Core Course

<b>Prerequisite:</b>	Basic knowledge of hospitality industry and Rooms Division Management.
<b>Rationale:</b>	The course will enhance the holistic knowledge of front office operations and housekeeping department in the guest satisfaction enhancement, and give a better understanding of the basic rooms division functions and aspects within the hospitality industry.

## Course Outcome:

After Completion of the Course, Student will able to:

No	Course Outcomes
01	Mastering Front office Accounting system and guest account management.
02	Proficiency in Guest Arrival & Check-In Procedures.
03	03 Expertise in Check out and billing procedures.
04	Competency in various floral designs and aesthetic skills.
05	Understand Industrial Laundry Process, uniform design and linen management.

## Teaching and Examination Scheme:

Teaching Scheme (in Hours)			Total Credits L+T+ (PR/2)	Assessment Pattern and Marks				Total Marks
L	T	P	C	Theory		Tutorial / Practical		
				ESE (E)	PA / CA (M)	PA/CA (I)	ESE (V)	
2	0	4	4	70	30	50	0	150

## Course Content: Theory

Unit No.	Content	No. of Hours	% of Weightage
1.	<b>TARIFF FIXATION</b> 1.1. Introduction 1.2. Room rate Designation	05	20%



# GUJARAT TECHNOLOGICAL UNIVERSITY

Program Name: Bachelor of Hotel Management and Catering Technology

Level: UG

Branch: Hotel Management & Catering Technology and  
Hospitality and Tourism Administration

Course / Subject Code: BH03000031

Course / Subject Name: Intermediate of Rooms Division Management

	1.3.Meal Plan 1.4.Room Tariff Card 1.5. Tariff Fixation ( Cost Based & Market Based)		
2.	<b>ARRIVAL &amp; CHECK-IN PROCEDURE</b> 2.1 Welcoming & Greeting guest 2.2 Receiving VIP/SPATT 2.3 Registration as legal formalities and contract 2.4 Registration system ( manual and computerize) 2.5 Baggage handling & delivery procedure Arrival notification & group Movement 2.6 Scanty baggage procedure 2.7 Safety locker management 2.8 Guest History Card	05	15%
3.	<b>CHECK-OUT &amp; DEPARTURE PROCEDURE</b> 3.1 Check-out & Departure Process 3.2 Mode of Settlement of guest bill (Cash, Foreign Currency, Traveller's Cheque, Travel Voucher, Bill to Company) 3.3 Credit Card Handling Procedure 3.4 Foreign Currency Exchanging Procedure(FC/TC) 3.5 Collecting Keys & Guest's Feedback 3.6 Final Settlement of Bill and Issuing Bill 3.7 Left Luggage Procedure, Departure Procedure 3.8 Control of Cash and credit	05	15%
4.	<b>LINEN ROOM &amp; LAUNDRY OPERATIONS</b> 4.1 Activities of the Linen Room 4.2 Layout and equipment in the Linen Room 4.3 Selection criteria for various Linen Items & fabrics suitable for this purpose 4.4 Purchase of Linen 4.5 Calculation of Linen requirements 4.6 Linen control-procedures and records 4.7 Stocktaking-procedures and records 4.8 Recycling of discarded linen 4.9 Linen Hire 4.10 Laundry Agents & Aids, Laundry Process	05	15%



# GUJARAT TECHNOLOGICAL UNIVERSITY

**Program Name: Bachelor of Hotel Management and Catering Technology**

**Level: UG**

**Branch: Hotel Management & Catering Technology and  
Hospitality and Tourism Administration**

**Course / Subject Code: BH03000031**

**Course / Subject Name: Intermediate of Rooms Division Management**

5.	<b>FLOWER ARRANGEMENT</b> 5.1 Flower arrangement in Hotels 5.2 Equipment and material required for flower arrangement 5.3 Conditioning of plant material 5.4 Styles of flower arrangements 5.5 Principles of design as applied to flower arrangement 5.6 INDOOR PLANTS <ul style="list-style-type: none"> <li>• Selection and care</li> </ul> 5.7 HORTICULTURE <ul style="list-style-type: none"> <li>• Basic gardening tips</li> <li>• Tools &amp; equipment's</li> <li>• Landscape designing</li> </ul>	05	15%
6.	<b>UNIFORM ROOM</b> <ul style="list-style-type: none"> <li>• Layout of the Uniform room</li> <li>• Selection and designing of uniforms</li> <li>• Issuing and exchange of uniforms</li> <li>• type of uniforms</li> <li>• Uniform Register</li> <li>• Advantages of providing uniforms to staff</li> </ul> <b>SEWING ROOM</b> <ul style="list-style-type: none"> <li>• Job Specification</li> <li>• Activities and areas to be provided</li> <li>• Equipment provided</li> </ul>	05	20%
<b>Total</b>		<b>30</b>	<b>100</b>

### Course Content: Practical-Front Office

Unit No.	Content	No. of Hours
1.	<b>Practical 1: - Practice of computer applications related to Front Office</b> procedures such as 1.1 Reservation, 1.2 Registration, 1.3 Guest History, 1.4 Telephones, 1.5 Daily transactions	06



# GUJARAT TECHNOLOGICAL UNIVERSITY

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Course / Subject Name: Intermediate of Rooms Division Management

2.	<b>Practical 2: - Arrival &amp; Check-in Procedure</b> 2.1 Role-playing different scenarios of guest arrival 2.2 Practicing greetings and introductions 2.3 Completing registration forms 2.4 Checking ID and payment methods	06
3.	<b>Practical 3:-TARIFF STRUCTURE</b> 3.1Basis of charging 3.2 Plans, competition, customer's profile, standards of service & amenities 3.3 Hubbart formula 3.4 Different types of tariffs <ul style="list-style-type: none"><li>• Rack Rate</li><li>• Discounted Rates for Corporates,</li><li>• Airlines,</li><li>• Groups &amp; Travel Agents</li></ul>	06
4.	<b>Practical 4: - Check-out Procedure</b> 5.1 Modes of Payment 5.2 Bill Settlement & foreign currency exchange	06
5.	<b>Practical 5: - Case Study</b> Guest Cycle, Arrival and departure, Guest feedback	06
	<b>TOTAL</b>	<b>30</b>

## Course Content: (PRACTICAL – Housekeeping)

1.	Practical 1: - Identification of Laundry Machinery and Equipment	06
2.	Practical 2: - Layout of Linen ,Uniform Room, and Laundry	06
3.	Practical 3: - Flower Arrangement	06
4.	Practical 4: - Selection and Designing of Uniforms	06
5.	Practical 5:- Preparing Hot & Cold Face Towel, Public Area Cleaning	06
	<b>TOTAL</b>	<b>30</b>



# GUJARAT TECHNOLOGICAL UNIVERSITY

Program Name: Bachelor of Hotel Management and Catering Technology

Level: UG

Branch: Hotel Management & Catering Technology and  
Hospitality and Tourism Administration

Course / Subject Code: BH03000031

Course / Subject Name: Intermediate of Rooms Division Management

## Suggested Specification Table with Marks (Theory):

Distribution of Theory Marks					
R Level	U Level	A Level	N Level	E Level	C Level
10	20	20	20	0	20

Where R: Remember; U: Understanding; A: Application, N: Analyze and E: Evaluate C: Create (as per Revised Bloom's Taxonomy)

## References/Suggested Learning Resources:

### (a) Books:

1. "Hotel Front Office: Operations and Management" by Jatashankar Tewari
2. Hotel Front Office Management, James A. Bardi (Wiley)
3. Hotel Housekeeping Operations, Shailenda Rai
4. Hotel Housekeeping Management & Operations, Sudhir Andrews

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# GUJARAT TECHNOLOGICAL UNIVERSITY

**Program Name: Bachelor of Hotel Management And Catering Technology**

**Level: UG**

**Branch: Hotel Management & Catering Technology and  
Hospitality and Tourism Administration**

**Course / Subject Code: BH03000041**

**Course / Subject Name : Hospitality French**

w. e. f. Academic Year:	2025-26
Semester:	3
Category of the Course:	Ability Enhancement Course

<b>Prerequisite:</b>	Student should have the basic knowledge of international language French required for the hospitality industry
<b>Rationale:</b>	This course enhances the productivity, maintaining the professional image and building credibility of the students

### Course Outcome:

After Completion of the Course, Student will able to:

No	Course Outcomes	RBT Level
01	Build French Vocabulary & interaction in French with simple words and phrases pertaining to hotel industry	Understanding
02	Enables comprehension of the language of the native speakers.	Remembering
03	Enriches the knowledge of the restaurant and French cuisine and culture	Creating
04	Promotes basic interaction in French in different contexts of the hotel industry with simple words and phrases	Applying
05	Promotes the employability skills of the learners in the hotel industry	Evaluate

*\*Revised Bloom's Taxonomy (RBT)*

### Teaching and Examination Scheme:

Teaching Scheme (in Hours)			Total Credits L+T+ (PR/2)	Assessment Pattern and Marks				Total Marks
L	T	P	C	Theory		Tutorial / Practical		
				ESE (E)	PA / CA (M)	PA/CA (I)	ESE (V)	
3	0	0	3	70	30	50	0	150



# GUJARAT TECHNOLOGICAL UNIVERSITY

Program Name: Bachelor of Hotel Management And Catering Technology

Level: UG

Branch: Hotel Management & Catering Technology and  
Hospitality and Tourism Administration

Course / Subject Code: BH03000041

Course / Subject Name : Hospitality French

## Course Content:

Unit No.	Content	No. of Hours	% of Weightage
1.	<b>Introduction to French</b> <ul style="list-style-type: none"><li>• Focused on alphabets, accents, and pronunciation for hospitality-specific terms</li><li>• Added cultural context: formal greetings and French etiquette</li><li>• Simplified orthographic rules to ensure practical application</li></ul>	5	20%
2.	<b>Foundational Vocabulary and Expressions in Hospitality</b> <ul style="list-style-type: none"><li>• Expanded vocabulary for days, months, seasons, and basic colors Time management and Stress management</li><li>• Added expressions for greetings, directions, and guest assistance</li><li>• Focused on auxiliary verbs for forming basic sentences in hotel interactions</li></ul>	10	20%
3.	<b>Hospitality and Culinary Vocabulary</b> <ul style="list-style-type: none"><li>• Included vocabulary for room types, amenities, and restaurant-specific terms</li><li>• Detailed food-related vocabulary covering vegetables, meats, and beverages</li><li>• Enhanced phrases for menu descriptions and table service</li></ul>	10	20%
4.	<b>Grammar and Communication Skills for Hospitality</b> <ul style="list-style-type: none"><li>• Practical application of gender forms and plural formations</li><li>• Added structured writing exercises for guest notes and instructions</li><li>• Integrated knowledge of French dining etiquette and regional variations</li></ul>	10	20%
5.	<b>Advanced Applications in Hospitality</b> <ul style="list-style-type: none"><li>• Practical French for reservations, upselling, and complaint resolution</li><li>• Translation and drafting of hotel and tourism-related content</li><li>• Focused on writing professional emails and handling online communication</li></ul>	10	20%
	<b>Total</b>	<b>45</b>	<b>100</b>



# GUJARAT TECHNOLOGICAL UNIVERSITY

Program Name: Bachelor of Hotel Management And Catering Technology

Level: UG

Branch: Hotel Management & Catering Technology and  
Hospitality and Tourism Administration

Course / Subject Code: BH03000041

Course / Subject Name : Hospitality French

## Suggested Specification Table with Marks (Theory):

Distribution of Theory Marks (in %)					
R Level	U Level	A Level	N Level	E Level	C Level
20%	20%	15%	20%	10%	15%

Where R: Remember; U: Understanding; A: Application, N: Analyze and E: Evaluate C: Create (as per Revised Bloom's Taxonomy)

## References/Suggested Learning Resources:

### Text Books:

1. Chandrasekar Rajeswar et al, A Votre service, Goyal Publishers & Distributors, Delhi, 2011
2. Gupta Vasanthi et al, Bon Voyage, Goyal Publishers & Distributors, Delhi, 2017
3. Corbeau Sophie et al, Hotellerie-restauration.com, CLE Internationale, Paris, 2013

### Reference books

1. Bhattacharya et al, French for Hotel Management & Tourism Industry, Frank Bros. & Co, Noida, 1995
2. Hôtellerie-restauration.com (Français Professionnel) (Authors : Sophie Corbeau, Chantal Dubois, et al, CLE International, Paris, 2013.)

### (b) Open source software and website:

1. <https://www.thoughtco.com/french-vocabulary-at-the-hotel-4078764>
2. <https://www.frenchentree.com/living-in-france/learn-french/useful-french-phrases-at-a-hotel/>
3. <https://www.talkinfrench.com/accommodations-hotels/>

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# GUJARAT TECHNOLOGICAL UNIVERSITY

Program Name: Bachelor of Hotel Management And Catering Technology

Level: UG

Branch: Hotel Management & Catering Technology and  
Hospitality and Tourism Administration

Course / Subject Code: BH03000051

Course / Subject Name : Basic Hotel Accounting

w. e. f. Academic Year:	2025-26
Semester:	3
Category of the Course:	Multidisciplinary Course

<b>Prerequisite:</b>	Student should have the basic knowledge on accounts
<b>Rationale:</b>	This course enhances the productivity, maintaining the professional image and building credibility of the students

## Course Outcome:

After Completion of the Course, Student will able to:

No	Course Outcomes	RBT Level
01	Explain fundamentals of accounting.	Understanding
02	Identify the importance of accounting in professional setup	Remembering
03	Elaborate effective professional accounting techniques	Creating
04	Evaluate the accounting procedure for hotel operations	Applying
05	Get ready students for the accounting Process	Evaluate

## Teaching and Examination Scheme:

Teaching Scheme (in Hours)			Total Credits L+T+ (PR/2)	Assessment Pattern and Marks				Total Marks
L	T	PR	C	Theory		Tutorial / Practical		
				ESE (E)	PA / CA (M)	PA/CA (I)	ESE (V)	
3	0	0	3	70	30	50	0	150

## Course Content:

Unit No.	Content	No. of Hours	% of Weightage
1.	Accounting Theory	5	10%



# GUJARAT TECHNOLOGICAL UNIVERSITY

**Program Name: Bachelor of Hotel Management And Catering Technology**

**Level: UG**

**Branch: Hotel Management & Catering Technology and  
Hospitality and Tourism Administration**

**Course / Subject Code: BH03000051**

**Course / Subject Name : Basic Hotel Accounting**

	<ul style="list-style-type: none"> <li>Business Transaction and Basic Terminology, Need To Study Accounting,</li> <li>Accounting functions, Principles - Concepts and Conventions.</li> </ul>		
2.	<p><b>Account Records</b></p> <ul style="list-style-type: none"> <li>Principles of Double Entry System, Journal Entries, Ledger</li> <li>Subsidiary Books – Cash book with types, Sales, Purchase books, Purchase return, Sales return, Bills receivable, Bills Payable, Petty Cashbook</li> </ul>	10	20%
3.	<p><b>Depreciation &amp; Financial Statements:</b></p> <ul style="list-style-type: none"> <li>Depreciation: Concept, Rationale And Methods, SLM &amp; WDV(Straight Line method &amp; Written Down Value Method)</li> <li>Trial Balance: Importance, Methods and Limitations</li> <li>Preparation of Final Accounts: Trading and P &amp; L account, Balance sheet with Basic Adjustments</li> </ul>	10	20%
4.	<p><b>Analysis Of Financial Statements</b></p> <ul style="list-style-type: none"> <li>Introduction to Financial analysis, nature, Importance and uses of Financial Ratios, Types of financial ratios: (Liquidity, Debt, Profitability, Coverage and Market Value Ratios Etc.)</li> <li>Fund Flow Statement: Its meaning, objectives and preparation. Cash flow statement: Its meaning, objectives, preparation. Differentiate Between cash flow statement and fund flow statement</li> </ul>	10	25%
5.	<p><b>CONCEPT OF COST-ELEMENTS OF CASH</b></p> <ul style="list-style-type: none"> <li>Ingredient Costing</li> <li>Hotel cost Sheet</li> <li>Food cost sheets</li> <li>Cost of Menu</li> </ul> <p><b>HOTEL ACCOUNTS</b></p> <ul style="list-style-type: none"> <li>Guest Ledger</li> <li>Arrival Departure</li> </ul> <p><b>BUDGETING &amp; CONTROL</b></p> <ul style="list-style-type: none"> <li>Types of Budget &amp; controlling (Core departments)</li> <li>Advantages &amp; limitations of budgeting</li> </ul>	10	25%
	<b>Total</b>	<b>45</b>	<b>100</b>



# GUJARAT TECHNOLOGICAL UNIVERSITY

Program Name: Bachelor of Hotel Management And Catering Technology

Level: UG

Branch: Hotel Management & Catering Technology and  
Hospitality and Tourism Administration

Course / Subject Code: BH03000051

Course / Subject Name : Basic Hotel Accounting

## Suggested Specification Table with Marks (Theory):

Distribution of Theory Marks (in %)					
R Level	U Level	A Level	N Level	E Level	C Level
20%	20%	15%	20%	10%	15%

Where R: Remember; U: Understanding; A: Application, N: Analyze and E: Evaluate C: Create (as per

## References/Suggested Learning Resources:

### Text Books:

1. S.N. & S.K. Maheshwari, Management Accounting G.S Rawat
2. Elementary of Accountancy. S.A Siddiqui

### Reference books:

1. Comprehensive Accountancy. J.RBoliboi Book-keeping. Dr R.K Gupta & Vardhaman
2. Food & Beverage Service & Management by Bobby George & Sandeep Chatterjee
3. Front Office Management by S K Bhatnagar
4. Hotel Housekeeping by G. Raghubalan Smritee Raghubalan
5. International Cuisine & Food Production Management by Parvinder S. Bali

### (b) Open source software and website:

1. <https://epgp.inflibnet.ac.in/>

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# GUJARAT TECHNOLOGICAL UNIVERSITY

Program Name: Bachelor of Hotel Management And Catering Technology

Level: UG

Branch: Hotel Management & Catering Technology and  
Hospitality and Tourism Administration

Course / Subject Code: BH03000061

Course / Subject Name : Health and Wellness

w. e. f. Academic Year:	2025-26
Semester:	3
Category of the Course:	Value Added Course

<b>Prerequisite:</b>	Intermediate knowledge of Rooms Division Management.
<b>Rationale:</b>	The aim of this course is to provide students a better understanding of the increasing importance of Health & Wellness tourism in today's society. By shedding some light on AYUSH, India as a destination for health/medical tourism, and its contribution to Indian tourism. This course will also assist students in analysing and understanding the push-pull factors as motivators for medical tourists.

## Course Outcome:

After Completion of the Course, Student will able to:

No	Course Outcomes
01	understand the concept of Health & Wellness tourism
02	study the global market of Health & Wellness tourism
03	explore the holistic scenario with current issues & status of Health & Wellness tourism in India

## Teaching and Examination Scheme:

Teaching Scheme (in Hours)			Total Credits L+T+ (PR/2)	Assessment Pattern and Marks				Total Marks
L	T	PR	C	Theory		Tutorial / Practical		
				ESE (E)	PA / CA (M)	PA/CA (I)	ESE (V)	
02	00	00	02	70	30	50	00	150

## Course Content: (Theory)

Unit No.	Content	No. of Hours	% of Weightage
1.	<b>Concepts of Health Tourism:</b> 1.1 Introduction to medical and wellness tourism. Origin and development over ages - health as a motivator to travel, - Ancient centres of healing	10	30



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Program Name: Bachelor of Hotel Management And Catering Technology

Level: UG

Branch: Hotel Management & Catering Technology and  
Hospitality and Tourism Administration

Course / Subject Code: BH03000061

Course / Subject Name : Health and Wellness

	1.2 Growing importance of Quality of Life (QOL). The scope of Health tourism. Importance of health tourism industry. 1.3 Wellness Tourism: Leisure, lifestyle and tourism: – Tools for wellness: medicine, therapy:-therapeutic recreation, psychology, nutrition, rehabilitation, cosmetics and aesthetics. Factors influencing health and wellness tourism. 1.4 Different forms of wellness tourism		
2.	<b>Health &amp; Medical Tourism:</b> 2.1 concept, typology Genesis and growth of Medical Tourism 2.2 Benefits of medical tourism, 2.3 Factors responsible for the growth of health and medical tourism. 2.4 Advantages and disadvantages for India in Global Medical Tourism Market, Major wellness hubs of India - Statistical presentation growth of medical tourism in India	10	35
3.	<b>Understanding Holistic Healthcare Tourism:</b> 3.1 Concept and Dimensions of holistic health care:– the body, Mind and Spirit relationship. 3.2 Spa tourism, Ayurveda tourism, Yoga & Meditation tourism, Holistic tourism, Spiritual tourism, Ashram tourism. 3.3 Current and futuristic trends, Potentials, Issues and Challenges. 3.4 Medical and Wellness Centres: Global scenario and market, AYUSH-Ayurveda	10	35
<b>Total</b>		<b>30</b>	<b>100</b>

## Suggested Specification Table with Marks (Theory):

Distribution of Theory Marks					
R Level	U Level	A Level	N Level	E Level	C Level
10	30	20	10	20	10

Where R: Remember; U: Understanding; A: Application, N: Analyze and E: Evaluate C: Create (as per Revised Bloom's Taxonomy)

## References/Suggested Learning Resources:

### (a) Books:

1. Kunkel (2012). Analysis of the niche tourism segment wellness/spa tourism and evaluation of its degree of sustainability, GRIN verlag



# GUJARAT TECHNOLOGICAL UNIVERSITY

**Program Name: Bachelor of Hotel Management And Catering Technology**

**Level: UG**

**Branch: Hotel Management & Catering Technology and  
Hospitality and Tourism Administration**

**Course / Subject Code: BH03000061**

**Course / Subject Name : Health and Wellness**

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2. Wellness : Concepts and Applications – David J. Anspaugh, M. H. Hamrick Frank Rosato, F. Rosate – Mosby third revised Edition, ISBN – 10 0815107145
3. Raj Pruthi (2006), Medical Tourism in India, New Delhi: Arise Pub.
4. Wellness: Concepts and Applications – David J. Anspaugh, M. H. Hamrick Frank Rosato, F. Rosate – Mosby third revised Edition, ISBN – 10 0815107145
5. Rajagopalan, S., (2006) Health Tourism – An Introduction, The ICFAI University Press, Hyderabad.
6. Concepts BTdo2 5.82/2TJETBT/F6 12 Tf1 0 0 1 280.97 555.82 Tmkt77475 5281 0 :TBT/F6 12 Tf.59 -26



# GUJARAT TECHNOLOGICAL UNIVERSITY

Program Name: Bachelor of Hotel Management and Catering Technology

Level: UG

Branch: Hotel Management & Catering Technology and  
Hospitality and Tourism Administration

Course / Subject Code: BH04000011

Course / Subject Name: Basics of Bakery and Confectionery

w.e.f. Academic Year:	2025-26
Semester:	4
Category of the Course:	Core Course

<b>Prerequisite:</b>	The student shall have the basic knowledge of Bakery & Confectionery kitchen, products made, ingredients use, methods, techniques, presentation & baking process.
<b>Rationale:</b>	The course will enable the students to understand the basics of bakery & confectionery and introduce him to the concept of product preparation & its services in an organized manner.

## Course Outcome:

After Completion of the Course, Student will able to:

No	Course Outcomes
01	Understand Evolution of Bakery & Confectionery
02	Identify various methods, tools & techniques used in bakery & confectionery
03	Elaborate on the role and importance of various ingredients used in bakery & confectionery.
04	Develop comprehensive working knowledge in bakery & confectionery

## Teaching and Examination Scheme:

Teaching Scheme (in Hours)			Total Credits L+T+ (PR/2)	Assessment Pattern and Marks				Total Marks
L	T	PR	C	Theory		Tutorial/Practical		
				ESE (E)	PA/CA(M)	PA/CA(I)	ESE (V)	
2	0	4	04	70	30	50	0	150

## Course Content: (THEORY)

Unit No.	Content	No. of Hours	% of Weightage
1.	<b>Introduction</b> a) History of Baking b) Ingredients & their uses c) Bakery & Confectionery Layout d) Tools & Equipment used	4	20



# GUJARAT TECHNOLOGICAL UNIVERSITY

**Program Name: Bachelor of Hotel Management and Catering Technology**

**Level: UG**

**Branch: Hotel Management & Catering Technology and  
Hospitality and Tourism Administration**

**Course / Subject Code: BH04000011**

**Course / Subject Name: Basics of Bakery and Confectionery**

2.	<b>Breads</b> a) Bread Making Process b) Types of Breads c) Methods of Making Bread d) Bread Faults & Remedies	6	20
3.	<b>Biscuits, Cakes &amp; Cookies</b> a) Classification of Biscuits b) Classification of Cakes c) Classification of Cookies d) Methods of Making Biscuits e) Methods of Making Cakes f) Methods of Making Cookies g) Cake Faults & Remedies h) Cake Icings & Decorations	8	20
4.	<b>Pastry Doughs</b> a) Short Crust b) Phyllo Pastry c) Puff Pastry d) Choux Pastry e) Laminated Pastry	6	20
5.	<b>Breakfast Bakery Products &amp; Confectionary Products</b> a) Brioche, Pretzel, Bagels, Doughnut & Muffin b) Danish Pastries & Croissant Introduction to Chocolate & Chocolate Products a) History of Chocolate b) Process of Making Chocolate c) Types of Chocolate d) Tempering of Chocolate e) Uses of Chocolate – Ganache, Truffle, Praline & Moulded	6	20
<b>Total</b>		<b>30</b>	<b>100</b>

### Suggested Specification Table with Marks (Theory):

Distribution of Theory Marks					
R Level	U Level	A Level	N Level	E Level	C Level
20	20	20	20	10	10

Where R: Remember; U: Understanding; A: Application, N: Analyze and E: Evaluate C: Create (as per Revised % O R R P ¶ V 7 D [ R Q R P \







# GUJARAT TECHNOLOGICAL UNIVERSITY

Program Name Bachelor of Hotel Management and Catering Technology

Level Under Graduate

Branch Hotel Management & Catering Technology and Hospitality  
and Tourism Administration

Course Subject Code BH

Course Subject Name Bar and Beverages

w. e. f. Academic Year:	2025 26
Semester:	4
Category of the Course:	Core Course

<b>Prerequisite</b>	Student shall have intermediate knowledge about food & beverage service industry
<b>Rationale</b>	This course is an overview of alcoholic beverages and practices of service technique utilized to operate and control beverage service operation efficiently.
<b>Disclaimer</b>	The content of this subject is relevant to the BHMCT program and resembles similar content in the BHMCT program at other universities at the national and international level. This University in no way promotes the consumption of the beverages mentioned in this syllabus. All the beverages are mentioned only for educational purposes and for imparting knowledge to prospective food and beverage executives.

## Course Outcome

After Completion of the Course, Student will able to:

No	Course Outcomes
01	Understand about the different types of spirits.
02	Induce the necessary knowledge in wines.
03	Develop effective & uniformed cocktail service standards, methods.
04	Nurture effective knowledge of liqueurs & bitters.
05	Leverage the knowledge for beer.

## Teaching and Examination Scheme

Teaching Scheme in Hours			Total Credits L T PR 2	Assessment Pattern and Marks				Total Marks
L	T	PR	C	Theory			Tutorial Practical	
				ESE E	PA CA M	PA CA I	ESE V	
02	00	04	04	70	30	50	0	150

## Course Content

### Theory

Unit No	Content	No of Hours	of Weightage
1.	<b>Spirits</b> • Introduction & Definition	8	25



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Course Subject Code BH

Course Subject Name Bar and Beverages

	<ul style="list-style-type: none"><li>• Production of Spirits</li><li>• Different types of spirit</li><li>• Whisky</li><li>• Rum</li><li>• Gin</li><li>• Vodka</li><li>• Brandy</li><li>• Tequila and other spirits</li><li>• Manufacturing methods</li><li>• Service of spirits</li><li>• Popular brands</li></ul>		
2	<b>Wines:-</b> <ul style="list-style-type: none"><li>• Introduction &amp; definition</li><li>• Classification</li><li>• Viticulture</li><li>• Vinification– Still, Sparkling wines, Aeromatised wines &amp; Fortified wines.</li><li>• Grapevine diseases</li><li>• Grapes-its types &amp; classification</li><li>• Wines from -France, Italy, Germany, Spain</li><li>• Food &amp; wine harmony</li><li>• Wines glasses &amp; equipment</li><li>• Storage</li><li>• Service of wines</li></ul>	8	25
3	<b>Cocktails</b> <ul style="list-style-type: none"><li>• Definition</li><li>• Classification</li><li>• Components of cocktail</li><li>• Methods of making Cocktails</li><li>• Cocktail garnishes</li><li>• Popular styles of mixed drinks</li><li>• Classic cocktails</li></ul>	5	15
4	<b>Liqueurs &amp; Bitters</b> <ul style="list-style-type: none"><li>• Definition &amp; origin</li><li>• Manufacturing</li><li>• Popular brands</li><li>• Uses</li></ul>	5	20



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Course Subject Code BH

Course Subject Name Bar and Beverages

	<ul style="list-style-type: none"><li>Services of liqueur &amp; bitter</li></ul>		
5	<b>Beer</b> <ul style="list-style-type: none"><li>Introduction</li><li>Raw material used</li><li>Production/Manufacturing of beer</li><li>Types of beer and the brand names</li></ul>	4	15
	<b>Total</b>	<b>30</b>	<b>100</b>

## Course Content

### Practical

Unit No	Content	No of Hours	of Weightage
1	<b>Spirits:-</b> <ul style="list-style-type: none"><li>Service of spirits</li></ul>	12	25
2	<b>Wines:-</b> <ul style="list-style-type: none"><li>Taking order</li><li>Service of wines</li><li>Wine Tasting</li></ul>	15	30
3	<b>Cocktails:-</b> <ul style="list-style-type: none"><li>Preparation of classic cocktails</li></ul>	15	20
4	<b>Liqueurs &amp; Bitters</b> <ul style="list-style-type: none"><li>Service of liqueur &amp; bitter</li></ul>	08	15
5	<b>Beer:-</b> <ul style="list-style-type: none"><li>Service of beers</li></ul>	10	10
	<b>Total</b>	<b>60</b>	<b>100</b>

### Suggested Specification Table with Marks Theory

Distribution of Theory Marks					
R Level	U Level	A Level	N Level	E Level	C Level
20	20	10	05	05	10

Where R: Remember; U: Understanding; A: Application, N: Analyze and E: Evaluate C: Create (as per Revised Bloom's Taxonomy)

### References/Suggested Learning Resources:

#### Books



# GUJARAT TECHNOLOGICAL UNIVERSITY

Program Name Bachelor of Hotel Management and Catering Technology  
Level Under Graduate

Branch Hotel Management & Catering Technology and Hospitality  
and Tourism Administration

Course Subject Code BH

Course Subject Name Bar and Beverages

- John Cousins, Dennis Lillicrap, (Latest Edition) *Food & Beverage Service*, Good Reads; Latest Edition.
- The Bar Book: Elements Of Cocktail Technique, Jeffrey Morgenthaler (Author), Martha Holmberg Alanna Hale
- Bar and Beverage Book, Costas Katsigris, Marry Porter
- Beverages Book, Andrew Dunkins & Cousins
- Anita Sharma, SN Bagchi,(Latest Edition),*Text Book on Food & Beverage Service*, Aman Publication.
- R Singaravelavan, (Latest Edition), *Food & Beverage Services*, OUPIndia, Latest Edition

## (a) Open sources Software and website

Sl No	Name of the Course s	University Offering the Course	Platform	Link s
1	Food & Beverage Business	CourseEra	Online	<a href="https://www.coursera.org">https://www.coursera.org</a>
2	Food Hygiene& safety	ReedUK	online	<a href="https://www.reed.co.uk">https://www.reed.co.uk</a>
3	Basics of FoodService	Udemy	online	<a href="https://www.udemy.com">https://www.udemy.com</a>

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# GUJARAT TECHNOLOGICAL UNIVERSITY

Program Name: Bachelor of Hotel Management and Catering Technology

Level: UG

Branch: Hotel Management & Catering Technology and  
Hospitality and Tourism Administration

Course / Subject Code: BH04000031

Course / Subject Name : Advanced Rooms Division Management

w. e. f. Academic Year:	2025-26
Semester:	4
Category of the Course:	Core Course

<b>Prerequisite:</b>	Intermediate knowledge of Rooms Division Management.
<b>Rationale:</b>	This course aims to provide students with in-depth knowledge and practical skills required to manage the rooms division effectively, which is a key revenue-generating department in hotels and other lodging establishments.

## Course Outcome:

After Completion of the Course, Student will able to:

No	Course Outcomes
01	Learn to manage Human Resources, Training and Scheduling f/o & h/k staff.
02	Identify the coordination & planning of Front office Operations.
03	Gain the practical knowledge of House Keeping Controls.
04	Measure & Evaluate the Performance in the Rooms Division.
05	Analyze Revenue Management process in Hotel.

## Teaching and Examination Scheme:

Teaching Scheme (in Hours)			Total Credits L+T+ (PR/2)	Assessment Pattern and Marks				Total Marks
L	T	PR	C	Theory		Tutorial / Practical		
				ESE (E)	PA / CA (M)	PA/CA (I)	ESE (V)	
02	00	04	04	70	30	50	0	150

## Course Content: (Theory)

Unit No.	Content	No. of Hours	% of Weightage
1.	<b>Managing Human Resources, Training and Scheduling f/o &amp; h/k staff:</b> 1.1 Preparing job lists and job descriptions for front office and housekeeping staff,	10	20



# GUJARAT TECHNOLOGICAL UNIVERSITY

**Program Name: Bachelor of Hotel Management and Catering Technology**

**Level: UG**

**Branch: Hotel Management & Catering Technology and  
Hospitality and Tourism Administration**

**Course / Subject Code: BH04000031**

**Course / Subject Name : Advanced Rooms Division Management**

	<p>1.2 Source of internal and external recruiting, Role of executive housekeeper a front office manager in selecting staff Orientation process</p> <p>1.3 the role of the ex. HK and FOM, Developing job breakdowns for the H.K and F.O job positions, Skills training - the four step training method (prepare, present, Practice, Follow up)</p> <p>1.4 Developing staffing guides for room attendants, supervisors</p>		
2.	<p><b>Planning of Front office Operations:</b></p> <p>2.1 Identify and describe the functions of management with relation to front office and housekeeping department.</p> <p>2.2 Establishing room rates through market condition approach rule of thumb approach and the Hubbart formula.</p> <p>2.3 Forecasting room availability, forecasting data, percentage of walk ins, percentage of overstays, percentage of No-shows, percentage of under stays, percentage of early arrivals,</p> <p>2.4 forecast formula, forecast forms, importance of forecasting. Budgeting for front office, forecasting room revenue, estimating expenses</p>	05	20
3.	<p><b>House Keeping Controls:</b></p> <p>3.1 Establishing par levels and inventories/ control of linen &amp; uniform, guest loan items,</p> <p>3.2 machines &amp; equipment, cleaning supplies, guest supplies,</p> <p>3.3 the role of the housekeeper in planning operating and capital budgets,</p> <p>3.4 Budgeting housekeeping expenses Controlling expense, Purchasing systems</p>	05	25
4.	<p><b>Measuring Performance in the Rooms Division:</b></p> <p>4.1 Importance and calculation of operational statistics,</p> <p>4.2 Percentage of single occupancy, Percentage if multiple occupancy, Percentage if domestic and foreign occupancies,</p> <p>4.3 ARR of ADR Average rate per guest, Average length of stay, Rev PAR,</p> <p>4.4 Daily operations report its importance Sales Mix or Clientele Mix, its calculation.</p>	05	25



# GUJARAT TECHNOLOGICAL UNIVERSITY

**Program Name: Bachelor of Hotel Management and Catering Technology**

**Level: UG**

**Branch: Hotel Management & Catering Technology and  
Hospitality and Tourism Administration**

**Course / Subject Code: BH04000031**

**Course / Subject Name : Advanced Rooms Division Management**

5	<b>FRONT OFFICE ACCOUNTING SYSTEM</b> 5.1 Accounting system <ul style="list-style-type: none"> <li>• Non automated – Guest weekly bill, Visitors tabular ledger</li> <li>• Semi-automated</li> <li>• Fully automated</li> </ul> 5.2 Types of Folio & Guest Accounts 5.3 Types of Guest Ledger 5.4 Maintenance of Guest Accounts 5.5 Monitoring Guest Account Balance 5.6 Floor Limit & House Limit, High Balance Report 5.7 OPERATING RATIO <ul style="list-style-type: none"> <li>• ROP, BOP, DOP, House Count, Position, Local Guest Occupancy Percentage, Foreigners' Occupancy Percentage</li> </ul>	05	10
<b>Total</b>		<b>30</b>	<b>100</b>

### Course Content: (Practical)

PR No.	Content	No. of Hours
1.	<b>Front office accounting procedures</b> 3.1 Manual accounting 3.2 Machine accounting	10
2.	Numerical- Payable, Accounts Receivable, Guest History, Yield Management	10
3.	Prepare Job List and JD-FO & HK	10
4.	Roster Making-Daily, Weekly & Monthly	10
5.	Interdepartmental activities-FO & HK	10
6.	Inventory Management	10
<b>Total</b>		<b>60</b>

### Suggested Specification Table with Marks (Theory):

Distribution of Theory Marks					
R Level	U Level	A Level	N Level	E Level	C Level
10	30	20	10	10	20



# GUJARAT TECHNOLOGICAL UNIVERSITY

Program Name: Bachelor of Hotel Management and Catering Technology

Level: UG

Branch: Hotel Management & Catering Technology and  
Hospitality and Tourism Administration

Course / Subject Code: BH04000031

Course / Subject Name : Advanced Rooms Division Management

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Where R: Remember; U: Understanding; A: Application, N: Analyze and E: Evaluate C: Create (as per Revised Bloom's Taxonomy)

## References/Suggested Learning Resources:

### (a) Books:

1. Front Office Operations And Management, Ahmed Ismail, Thomson Delmar, 2002
2. Housekeeping Management, Margaret M Kappa, Eiah & La, 2nd Ed./1997
3. Hotel Hostel & Hospital Housekeeping, Joan C Branson, Margaret Lennox, Hodder

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# GUJARAT TECHNOLOGICAL UNIVERSITY

Program Name: Bachelor of Hotel Management and Catering Technology

Level: Under Graduate

Branch: Hotel Management & Catering Technology and Hospitality  
and Tourism Administration

Course / Subject Code: BH04000041

Course / Subject Name: Food Safety and Hygiene

w. e. f. Academic Year:	2025-26
Semester:	4
Category of the Course:	Core Course

<b>Prerequisite:</b>	Basic knowledge of food handling, kitchen hygiene, and sanitation practices.
<b>Rationale:</b>	The course is designed to provide students with a thorough understanding of food safety, hygiene standards, and sanitation in the hospitality industry. It aims to equip students with knowledge of foodborne illnesses, contamination control, HACCP principles, and legal regulations to ensure food safety in various food establishments.

### Course Outcome:

After Completion of the Course, Student will able to:

No	Course Outcomes
01	Understand the importance of food safety, hygiene, and sanitation in food service establishments.
02	Identify different types of food contamination, foodborne diseases, and preventive measures.
03	Apply HACCP (Hazard Analysis and Critical Control Points) principles in food production and service.
04	Analyze national and international food safety regulations and their impact on the hospitality industry.

### Teaching and Examination Scheme:

Teaching Scheme (in Hours)			Total Credits L+T+ (PR/2)	Assessment Pattern and Marks				Total Marks
L	T	PR	C	Theory		Tutorial / Practical		
				ESE (E)	PA / CA (M)	PA/CA (I)	ESE (V)	
03	00	00	03	70	30	50	00	150



# GUJARAT TECHNOLOGICAL UNIVERSITY

Program Name: Bachelor of Hotel Management and Catering Technology

Level: Under Graduate

Branch: Hotel Management & Catering Technology and Hospitality  
and Tourism Administration

Course / Subject Code: BH04000041

Course / Subject Name: Food Safety and Hygiene

## Course Content:

Unit No.	Content	No. of Hours	% of Weightage
1.	<b>Introduction to Food Safety &amp; Hygiene:</b> <ul style="list-style-type: none"><li>• Definition and Importance of Food Safety &amp; Hygiene</li><li>• Common Food Hazards (Physical, Chemical, Biological)</li><li>• Causes of Food borne Illnesses</li><li>• Principles of Personal Hygiene in Food Handling</li></ul>	7	15
2.	<b>Food Contamination &amp; Spoilage</b> <ul style="list-style-type: none"><li>• Microbial Growth and Food Spoilage</li><li>• Cross-contamination &amp; Preventive Measures</li><li>• Food Poisoning: Causes, Symptoms, and Prevention</li><li>• Safe Food Handling Practices in Hospitality</li></ul>	7	15
3.	<b>Food Safety Management Systems</b> <ul style="list-style-type: none"><li>• Introduction to HACCP &amp; Its Importance</li><li>• The Seven Principles of HACCP</li><li>• Role of FSSAI (Food Safety and Standards Authority of India)</li><li>• Good Manufacturing Practices (GMP) &amp; Good Hygiene Practices (GHP)</li></ul>	8	20
4.	<b>Sanitation &amp; Pest Control</b> <ul style="list-style-type: none"><li>• Importance of Cleaning &amp; Sanitation</li><li>• Methods of Cleaning &amp; Sanitizing Food Equipment</li><li>• Waste Disposal and Waste Management in Food Establishments</li><li>• Pest Control: Types, Prevention, and Management</li></ul>	7	15
5.	<b>Food Safety Regulations &amp; Industry Standards</b> <ul style="list-style-type: none"><li>• National &amp; International Food Safety Laws (FSSAI, FDA, WHO, ISO 22000)</li><li>• Food Labeling &amp; Packaging Regulations</li><li>• Role of Technology in Food Safety</li><li>• Emerging Trends &amp; Challenges in Food Safety</li></ul>	8	20
6	<b>Food Allergens:</b> <ul style="list-style-type: none"><li>• Introduction to Food Allergies</li></ul>	8	15

# GUJARAT TECHNOLOGICAL UNIVERSITY

Program Name: Bachelor of Hotel Management and Catering Technology

Level: Under Graduate

Branch: Hotel Management & Catering Technology and Hospitality  
and Tourism Administration

Course / Subject Code: BH04000041

Course / Subject Name: Food Safety and Hygiene

	<ul style="list-style-type: none"><li>• Major Food Allergens</li><li>• Allergen Detection and Labeling</li><li>• Emergency Preparedness and Consumer Communication</li></ul>		
	<b>Total</b>	<b>45</b>	<b>100</b>

## Suggested Specification Table with Marks (Theory):

Distribution of Theory Marks					
R Level	U Level	A Level	N Level	E Level	C Level
20%	20%	15%	15%	15%	15%

Where R: Remember; U: Understanding; A: Application, N: Analyze and E: Evaluate C: Create (as per Revised Bloom's Taxonomy)

## References/Suggested Learning Resources:

### (a) Books:

1. Food Hygiene and Sanitation – S. Roday
2. Food Safety and Standards – R. Jaganathan
3. Food Safety and Protection – V. Ramesh Bhat
4. Essentials of Food Safety and Sanitation – David McSwane

### (b) Open source software and website:

1. <https://www.fssai.gov.in/>
2. <https://www.who.int/foodsafety/en/>
3. <https://www.foodsafety.gov/>
4. <https://www.fao.org/fao-who-codexalimentarius/en/>

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# GUJARAT TECHNOLOGICAL UNIVERSITY

Program Name: Bachelor of Hotel Management and Catering Technology

Level: Under Graduate

Branch: Hotel Management & Catering Technology and Hospitality  
and Tourism Administration

Course / Subject Code: BH04000051

Course / Subject Name : Food and Beverage Control

w. e. f. Academic Year:	2025-26
Semester:	4
Category of the Course:	Core Course

<b>Prerequisite:</b>	Students should possess a basic knowledge of food service operations, costing principles and financial planning for better understanding of this syllabus.
<b>Rationale:</b>	The goal of this syllabus is to give students the foundational knowledge and operational control skills needed to run successful food and beverage service businesses that prioritize increased revenue, better customer experience, and cost effectiveness.

## Course Outcome:

After Completion of the Course, Student will able to:

No	Course Outcomes
01	Describe the organization, responsibilities, and coordination required for efficient control of operations in food and beverage service outlets.
02	Utilize menu engineering concepts to improve food and beverage control, assess performance, and optimize pricing for higher profitability.
03	Use financial planning and management tools to establish goals, regulate expenses, analyze profitability, and limit financial risks.
04	Implement effective human resource tactics to boost recruiting, reduce turnover, and develop employee abilities for better food and beverage control.
05	Improve customer satisfaction, operational control, and service efficiency in food and beverage service outlets by using information systems

## Teaching and Examination Scheme:

Teaching Scheme (in Hours)			Total Credits L+T+ (PR/2)	Assessment Pattern and Marks				Total Marks
L	T	PR	C	Theory		Tutorial / Practical		
				ESE (E)	PA / CA (M)	PA/CA (I)	ESE (V)	
3	0	0	3	70	30	50	0	150



# GUJARAT TECHNOLOGICAL UNIVERSITY

Program Name: Bachelor of Hotel Management and Catering Technology

Level: Under Graduate

Branch: Hotel Management & Catering Technology and Hospitality  
and Tourism Administration

Course / Subject Code: BH04000051

Course / Subject Name : Food and Beverage Control

## Course Content:

Unit No.	Content	No. of Hours	% of Weightage
1.	<b>Food and Beverage Service Systems: Organizational Structure and Operational Control</b> Concept of food and Beverage service system Control Mechanisms in F&B Service Systems Key Performance Indicators (KPIs) in F&B Service Operations Control Costs and Analysis in F&B Service Control Food and Beverage Control Cycle Budget and Budgetary Control Service Outlet Layout and Staff Roles in F&B Service Control Interdepartmental Coordination and Moment of Truth Briefing and debriefing for service efficiency and control	12	20%
2.	<b>Menu Engineering for Effective Food &amp; Beverage Control</b> Definition (What is Menu Engineering) Relationship Between Menu Engineering and Food and Beverage Control Types of Menu and How to Evaluate Menu Performance Menu Engineering Process Menu Pricing Strategies Fundamentals of Menu Designing Promotional Strategies	12	20%
3.	<b>Financial Planning &amp; Management for Food and Beverage Control</b> Role of Financial Planning in Food and Beverage Control Setting Targets Role of Break Even Analysis  Budgeting Strategies for financial stability and cost control Managing Financial Risk	6	20%



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Level: Under Graduate

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and Tourism Administration

Course / Subject Code: BH04000051

Course / Subject Name : Food and Beverage Control

4.	<b>Human Resource Management for Food and Beverage Control Efficiency</b> Importance of human resource in service Recruitment strategies for operational efficiency Reducing employee turnover for operational stability Up skilling Staff for Operational efficiency	5	20%
5.	<b>Managing Information Systems for F&amp;B Control</b> Introduction to Information Systems <ul style="list-style-type: none"><li>• Stores: Inventory Tracking Systems and Cost Control</li><li>• Bar Control</li><li>• Contactless Payments for Operational Efficiency and Revenue Growth</li><li>• E-Reservation/Table Management Systems and Seat Turnover Efficiency</li><li>• CRM/Guest Satisfaction Monitoring system and superior customer experience</li></ul> Future Trends in Information Systems Successful Implementation of Information Systems: Case Studies of Reputed Food Service Outlets	10	20%
<b>Total</b>		<b>45</b>	<b>100</b>

## Suggested Specification Table with Marks (Theory):

Distribution of Theory Marks					
R Level	U Level	A Level	N Level	E Level	C Level
15	20	20	15	15	15

Where R: Remember; U: Understanding; A: Application, N: Analyze and E: Evaluate C: Create (as per Revised Bloom's Taxonomy)



# GUJARAT TECHNOLOGICAL UNIVERSITY

Program Name: Bachelor of Hotel Management and Catering Technology

Level: Under Graduate

Branch: Hotel Management & Catering Technology and Hospitality  
and Tourism Administration

Course / Subject Code: BH04000051

Course / Subject Name : Food and Beverage Control

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## References/Suggested Learning Resources:

### (a) Books:

- Food and Beverage Service, Dennis Lillicrap & John Cousins
- Menu Engineering: A Practical Guide to Menu Analysis, Kasavanna, Donald
- Principles of Food, Beverage, and Labour Cost Controls – Paul R. Dittmer & J. Desmond Keefe
- Human Resource Management in the Hospitality Industry – Michael J. Boella & Steven Goss-Turner
- Restaurant Operations Management: Principles and Practices, Jack Ninemeier, David Hayes
- Food and Beverage Cost Control, Lea R. Dopson & David K. Hayes
- The Restaurant Manager's Handbook: How to Set Up, Operate, and Manage a Financially Successful Food Service Operation, Douglas Robert Brown
- Bar and Beverage Book, Costas Katsigris, Marry Porter
- Cooking for Profit: Catering and Food Service Management, Alice Bradley
- Delivering the Digital Restaurant: Your Roadmap to the Future of Food, Meredith Sandland and Carl Orsbourn
- R Singaravelavan, (Latest Edition), *Food & Beverage Services*, OUPIndia, Latest Edition

### (b) Open source software and website:

- <https://www.hospitalitynet.org/>
- <https://www.restaurant.org/>
- International Journal of Hospitality Management
- Journal of Foodservice Business Research
- <https://www.fb101.com/>
- [www.ihmnotes.in](http://www.ihmnotes.in)
- [www.totalfoodservice.com](http://www.totalfoodservice.com)
- [tigerhospitality.com](http://tigerhospitality.com)



# GUJARAT TECHNOLOGICAL UNIVERSITY

Program Name: Bachelor of Hotel Management and Catering Technology

Level: Under Graduate

Branch: Hotel Management & Catering Technology and Hospitality  
and Tourism Administration

Course / Subject Code : BH04000061

Course / Subject Name : Hospitality and Tourism law

w. e. f. Academic Year:	2025-26
Semester:	4
Category of the Course:	Core Course

<b>Prerequisite:</b>	The Hospitality and Tourism Law course aims to familiarize students with the fundamental legal principles governing the hospitality and tourism industry.
<b>Rationale:</b>	This course emphasizes statutory and regulatory frameworks, contract law, consumer protection, and liability issues that affect business operations. It is crucial for students to understand these legal aspects as they will be integral to managing day-to-day operations in hospitality and tourism. By studying this course, students will be equipped with the knowledge to navigate legal challenges and ensure compliance with the law, which is aligned with the National Education Policy (NEP 2020) focus on industry-relevant education and fostering critical thinking.

## Course Outcome:

After Completion of the Course, Student will able to:

No	Course Outcomes
01	Understand the basic legal principles and frameworks impacting hospitality and tourism businesses
02	Analyze and apply contract law in various hospitality and tourism-related agreements.
03	Identify legal issues related to consumer rights, property laws, and intellectual property in hospitality
04	Demonstrate the ability to resolve legal issues and maintain legal compliance in hospitality and tourism settings

## Teaching and Examination Scheme:

Teaching Scheme (in Hours)			Total Credits L+T+ (PR/2)	Assessment Pattern and Marks				Total Marks
L	T	PR	C	Theory		Tutorial / Practical		
				ESE (E)	PA / CA (M)	PA/CA (I)	ESE (V)	
2	0	0	2	70	30	50	0	150



# GUJARAT TECHNOLOGICAL UNIVERSITY

Program Name: Bachelor of Hotel Management and Catering Technology

Level: Under Graduate

Branch: Hotel Management & Catering Technology and Hospitality  
and Tourism Administration

Course / Subject Code : BH04000061

Course / Subject Name : Hospitality and Tourism law

## Course Content:

Unit No.	Content	No. of Hours	% of Weightage
1.	<b>Introduction to Hospitality and Tourism Law</b> <ul style="list-style-type: none"><li>• <b>Overview of Hospitality and Tourism Law:</b><ul style="list-style-type: none"><li>• Definition, scope, and relevance of law in the hospitality and tourism industry.</li><li>• Classification of law</li><li>• Sources of hospitality and tourism law: Statutory law, common law, and international law.</li><li>• Key legislation affecting the hospitality and tourism industry in India.</li></ul></li><li>• <b>Legal System and Structure:</b><ul style="list-style-type: none"><li>• The Indian legal system and its impact on hospitality and tourism.</li><li>• The role of judicial review and legal institutions in regulating the industry.</li></ul></li></ul>	5	15%
2.	<b>Contract Law and its Application in Hospitality and Tourism</b> <ul style="list-style-type: none"><li>• <b>Contract Law Principles:</b> Formation, types, and breach of contracts.</li><li>• <b>Hospitality Contracts:</b> Hotel booking contracts, restaurant agreements, supplier contracts, event management contracts.</li><li>• <b>Tourism Contracts:</b> Travel agency agreements, tour operator agreements, and travel service contracts..</li></ul>	6	20%
3.	<b>Consumer Protection in Hospitality and Tourism</b> <ul style="list-style-type: none"><li>• <b>Consumer Protection Laws:</b><ul style="list-style-type: none"><li>• Introduction to the Consumer Protection Act, 2019 and its relevance to the hospitality and tourism industry.</li></ul></li></ul>	5	20%



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Level: Under Graduate

Branch: Hotel Management & Catering Technology and Hospitality  
and Tourism Administration

Course / Subject Code : BH04000061

Course / Subject Name : Hospitality and Tourism law

	<ul style="list-style-type: none"><li>• Consumer rights: Accommodation rights, service quality, and safety in the hospitality and tourism sectors.</li><li>• <b>Liability and Responsibilities of Service Providers:</b><ul style="list-style-type: none"><li>• Legal obligations of hotels, restaurants, and tourism businesses to ensure safety and provide quality services.</li><li>• Consumer disputes and methods of redressed (consumer forums, grievance handling).</li></ul></li></ul>		
4.	<p><b>Regulatory Compliance in Hospitality and Tourism</b></p> <ul style="list-style-type: none"><li>• <b>Licensing and Compliance:</b><ul style="list-style-type: none"><li>• Requirements for hotel licensing, restaurant, bar and tourism business regulations.</li><li>• Licensing and permits for hospitality establishments (hotel, restaurant, bar, etc.)</li><li>• Health and safety regulations for tourism and hospitality businesses (e.g., food safety, fire safety).</li><li>• Intellectual property rights (e.g., trademarks, copyrights)</li></ul></li><li>• <b>Tourism-Specific Legal Regulations:</b><ul style="list-style-type: none"><li>• Government policies and regulations governing travel agencies, tour operators, and touristic services.</li><li>• National tourism policy</li><li>• RBI Guideline</li><li>• Criminal Law</li><li>• Foreigner Registration Act</li><li>• Impact of global tourism regulations and agreements (e.g., tourism conventions, sustainability laws).</li></ul></li></ul>	8	25%



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5.	<ul style="list-style-type: none"> <li><b>Employment Laws and Act of Hospitality and Tourism:</b> <ul style="list-style-type: none"> <li>Key labor laws affecting the hospitality and tourism industries (e.g., The Payment of Wages Act, Minimum Wages Act).</li> <li>Rights and duties of employers and employees in hospitality businesses.</li> <li>Act related with Employment contracts, wage disputes, working conditions, and employee safety.( Industrial dispute Act, payment wages Act, factory Act, etc.)</li> </ul> </li> </ul>	6	20%
<b>Total</b>		<b>30</b>	<b>100</b>

### Suggested Specification Table with Marks (Theory):

Distribution of Theory Marks					
R Level	U Level	A Level	N Level	E Level	C Level
20	20	20	20	10	10

Where R: Remember; U: Understanding; A: Application, N: Analyze and E: Evaluate C: Create (as per Revised Bloom's Taxonomy)

### References/Suggested Learning Resources:

#### (a) Books:

1. Barth, S.C. (2013). Hospitality Law: Managing Legal Issues in the Hospitality Industry.
2. Telfer, D.J., & Sharpley, R. (2008). Tourism and Law: The Legal Aspects of Hospitality.
3. Jenkins, M.L.S. (2016). The Law of Hospitality and Tourism

#### (b) Open source software and website:

4. Government websites (Ministry of Tourism, India)
5. Legal databases (Indian Kanoon, LexisNexis)
6. <https://epgp.inflibnet.ac.in/>

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